## He is Tradition



The first ever baking speed oven

# She is Innovation



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### **Double & Unique**

# Speed

#### Use SPEED.Pro<sup>™</sup> in SPEED mode for heating and toasting your foods.

Accelerate your cookings and reduce service times by combining intense ventilation and micro-waves.



4 Club sandwiches in 125 seconds



4 Toasted sandwiches



in 75 seconds



0,6 lbs Lasagna in 100 seconds





**4** Burritos

in 90 seconds





Save space









4 ft² (0.4 m²)





3 x Profit

Multiply your revenues

27 pcs baked croissant

90 sec 4 pcs toasted croissant sandwich

### SPEED.Pro<sup>™</sup> is the first ever oven that is both a traditional convection oven and an innovative speed-oven.







Bake

Use SPEED.Pro<sup>™</sup>

the two-speed reversing fan.

in BAKE mode to bake frozen items.

Even baking results on each tray, brilliant

with the most delicate products thanks to

27 Croissants

27 Mini strudels

in 16 minutes

in 25 minutes

in 20 minutes

45 Mini soft rolls

36 Danish pastries

in 16 minutes

**3** Focaccias in 14 minutes

in 18 minutes

SPEED.Pro<sup>™</sup>

194 lbs











1 SPEED.Plate

3F / 208 - 240 V

60 Hz

6.6 kW

Weight 194 lbs

3 18" x 13" trays / 3" (75 mm)

23-5/8" x 31-7/16" x 21-5/16"

(600 x 797 x 541 mm - w x d x h)

XASW-03HS-SDDS 3 18" x 13" trays / 3" (75 mm) 1 SPEED.Plate 60 Hz 1F / 208 - 240 V 6.6 kW 23-5/8" x 31-7/16" x 21-5/16" (600 x 797 x 541 mm - w x d x h)

Speed capacity Frequency Voltage Power

**Bake capacity** 

Dimension