

PROVERS BAKERLUX SHOP.Pro™

XEKPT-08HS-B

XEKPT-08EU-B

XEKPT-10EU-B

XEKPT-08HS-C

XEKPT-08EU-C

XEKPT-10EU-C

INSTALLATION, USE AND MAINTENANCE MANUAL Translation of original instructions

PROVERS

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PROVERS

Safety regulations

SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE

- Read this manual carefully before installing or maintaining the appliance. Store this manual with care for future consultation.
- All installation, assembly and non-routine maintenance must be performed exclusively by qualified technicians that are authorised by UNOX, in compliance with the regulations in force in the user country, and respecting the regulations on systems and work safety.
- Before starting installation or maintenance disconnect the appliance from any electrical or plumbing connections.
- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated on the appliance serial plate.
- Interventions, alterations or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the guarantee.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or death.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy the work space.
- If the equipment is installed on a mobile base or stacked, use UNOX components only and follow the assembly instructions in the packaging.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions may cause damage, injury or death; voids the warranty; and relieves UNOX of all liability.

SAFETY REGULATIONS FOR USE

- Following procedures other than those indicated in this manual to use and clean the appliances is considered inappropriate and may cause damage, injury or death; in addition to invalidating the guarantee and relieving UNOX of all liability.
- The appliance can be used by children aged under 8 and people with reduced physical, sensory or mental capabilities or people lacking the experience or knowledge needed, provided they are supervised or have received instructions relative to the safe use of the appliance and that they understand the inherent dangers. Children must not play with the appliance. Cleaning and maintenance to be implemented by the user must not be carried out by children without supervision.
- This appliance can only be used by qualified personnel, who have completed scheduled training courses, for cooking food in industrial and professional kitchens. All other uses are not compliant with the scope of use and are therefore hazardous.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can be used exclusively:
- by qualified personnel that attend scheduled training courses:
- in combination with:
- all **BAKERLUX SHOP.Pro™** combined ovens

- for leavening baked goods.
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a UNOX authorized customer assistance service. Do not attempt to independently repair the appliance. Request UNOX original spare parts for any repairs.
- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.
- Maximum tray weight allowed is 5 Kg: heavier loads damage the lateral metal guides and trays.



RISK OF BURNS and INJURY!

- The floor around the product may be slippery.
- While leavening and during cooling of all appliance parts, be careful to:
- Touch only the appliance handle because all external parts are hot.
- If it is necessary to open the door, perform this operation slowly and with utmost caution while careful of extremely hot exhaust steam released from the prover cavity.
- Wear heat resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the prover cavity.
- Be careful when removing the trays from the prover cavity; be particularly careful for any spills if the trays contain liquids.
- When the trays contain fluids or are filled when leavening, do not use racks that do not allow you to see inside the tray.

RISK OF FIRE!

- Make sure that there are no inappropriate objects in the appliance before use (i.e. instruction booklets, plastic bags, etc...) or cleaner residuals.
- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. gasoline, petrol, bottles of alcohol, etc.) in the vicinity of the appliance.
- Always keep the prover cavity clean, performing daily cleaning or after each use: fats or food residue left inside the appliance could ignite!



RISK OR ELECTRICAL SHOCK

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by UNOX.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the guarantee*.

PROVERS

Introduction

Dear Customer,

We would like to thank you for choosing to purchase an appliance from the **BAKERLUX SHOP.Pro™** range; we hope this is just the beginning of a fruitful and long-lasting partnership.

Your prover allows accurate and precise control over leavening temperature and humidity, drastically reducing times when employing traditional methods. Excellent results that are true to tradition are guaranteed.

The provers integrated in the **BAKERLUX SHOP.Pro™** ovens enable to create a complete and versatile cooking column for each type of use.

PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire!



Tips and useful information



Risk of electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Risk of burns!



Consult other chapter

PROVERS

Installation



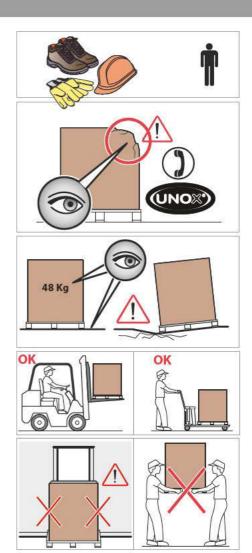
UNPACKING THE APPLIANCE

Check the package for any visible damage. If damage is found, contact UNOX immediately and DO NOT install the appliance.

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight. Transport must be exclusively performed by mechanical means (e.g. using pallet jacks).

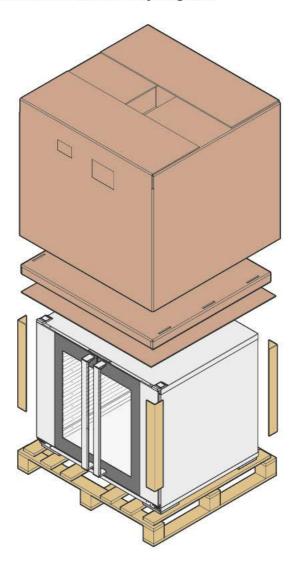
The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.





UNOX has followed the **NON-STOP Efforts** philosophy for years, to increase the environmental compatibility of its products and reduce energy consumption and waste.

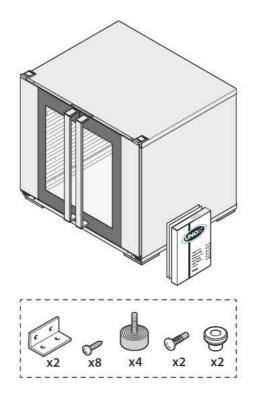
UNOX wishes to protect the environment and invites the consumer to dispose of waste in the relevant recycling bins.



2 CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following components are in the package and undamaged.

Contact UNOX if any pieces are missing.

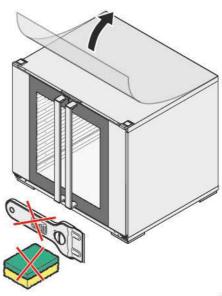




REMOVING THE PROTECTIVE FILM

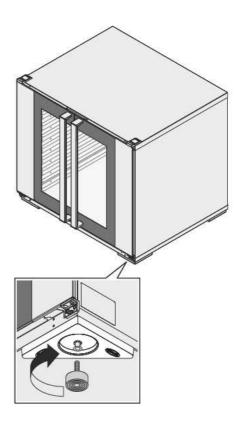
Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.

The film is potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.



INSTALLING THE FEET

Insert the feet as shown in the figure.





POSITIONING

CHARACTERISTICS OF THE IN-STALLATION AREA

Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum:
- having a maximum humidity of 70%.

The floor beneath the appliances must:

- be flame and heat resistant:
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.



Do not install the appliance near other appliances that reach high temperatures in r to avoid damaging electrical

order to avoid damaging electrical parts.

The appliance is not suitable for recessed installation.



COOKING TRAYS				
TYPE	SIZE [mm]	N°	OVEN MODEL	PROVER MODEL
460.770	460x330	3	XEFT-03HS-xxDx	
		3	XEFT-03HS-xxRx	
		3	XEFT-03HS-xxLx	
		4	XEFT-04HS-xxDx	XEKPT-08HS-B
460x330		4	XEFT-04HS-xxRx	XEKPT-08HS-C
		4	XEFT-04HS-xxLx	
		3 (bake) 1 (speed)	XESW-03HS-XXDX	
	600x400	3	XEFT-03EU-xxDx	
		3	XEFT-03EU-xxRx	
		3	XEFT-03EU-xxLx	
		4	XEFT-04EU-xxDx	XEKPT-08EU-B
600×400		4	XEFT-04EU-xxRx	XEKPT-08EU-C
600x400		4	XEFT-04EU-xxLx	XEKPT-10EU-B
		6	XEFT-06EU-xxRx	XEKPT-10EU-C
		6	XEFT-06EU-xxLx	
		10	XEFT-06EU-xxRx	
		10	XEFT-10EU-xxLx	

The models equipped with the "GO" panel cannot be connected to the prover (they cannot control it)

CONNECTION

The installation areas must be equipped with electrical and plumbing systems that comply with the regulations on system and work safety of the country of use.

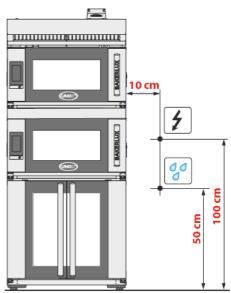
The figure gives indicative connection measurements:



electrical connection



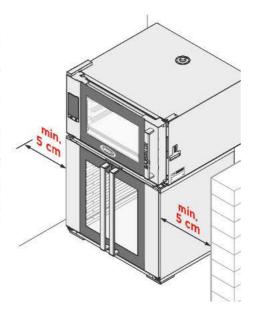
plumbing connection

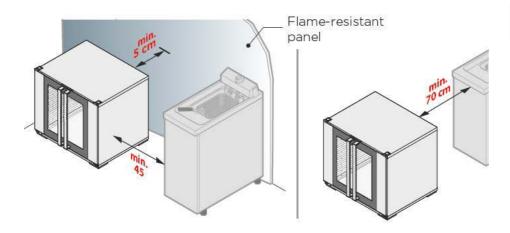


INSTALLATION MEASUREMENTS

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.

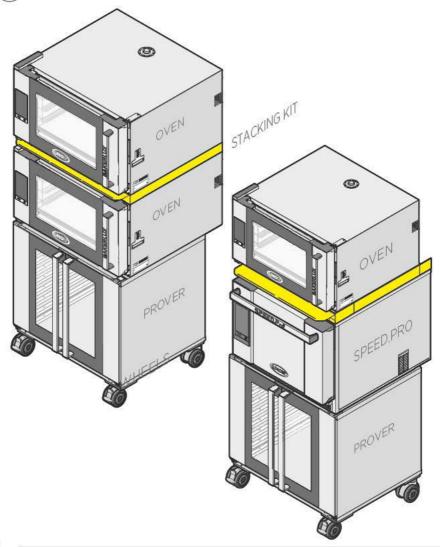




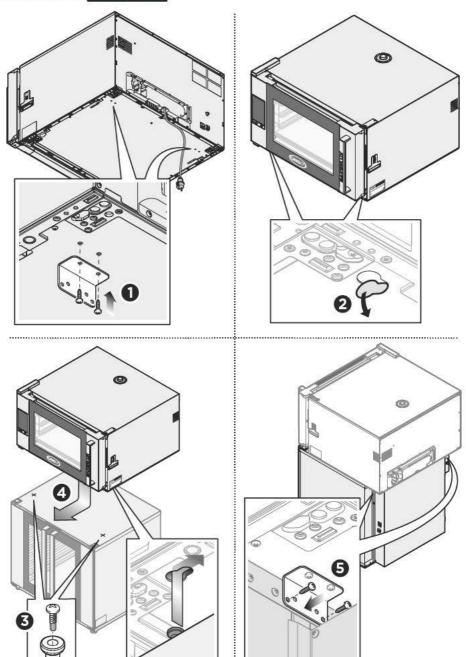
5 POSITIONING

The appliances must be positioned on the ground only, under ovens from the **BAKERLUX SHOP.Pro™** or **BAKERLUX SPEED.Pro™** line, and fixed to them following the steps shown in the figure.

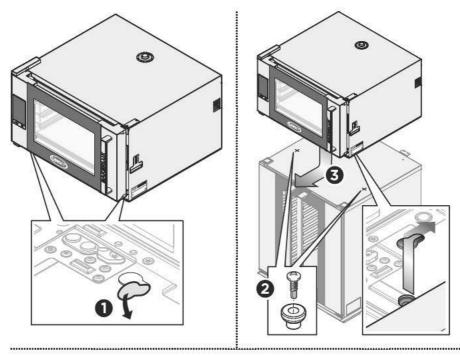
Should you need to move the cooking column, use the UNOX wheel kit only. Follow the instructions contained in the package to assemble the mobile kit.

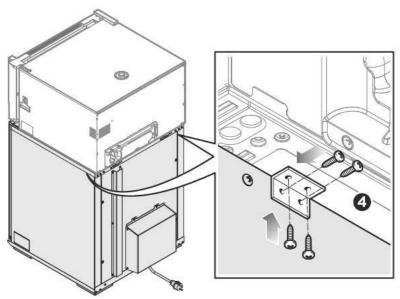


MOD. XEKPT-08HS-B / XEKPT-08EU-B / XEKPT-10EU-B BAKERLUX SHOPPro

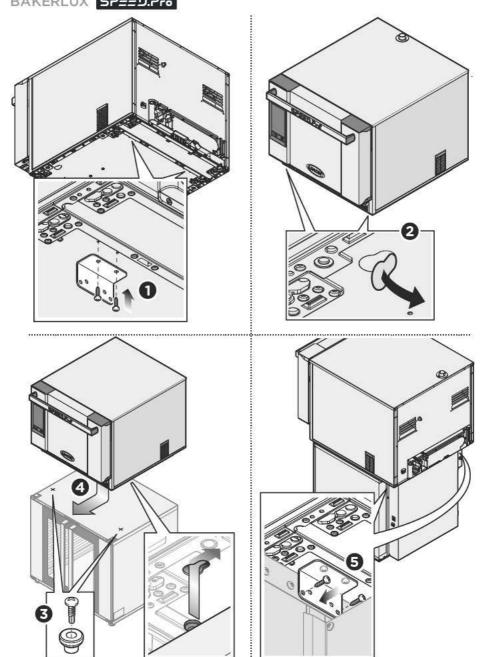


MOD. XEKPT-08HS-C / XEKPT-08EU-C / XEKPT-10EU-C BAKERLUX SHOP.Pro





MOD. XEKPT-08HS-B / XEKPT-08EU-B / XEKPT-10EU-B MOD. XEKPT-08HS-C / XEKPT-08EU-C / XEKPT-10EU-C BAKERLUX SPEED.Pro



6 ELECTRICAL CONNECTION

Before installing the appliance, read the "Safety regulations for installation and maintenance" section on page 4 carefully.

Connections to the mains power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee and relieves UNOX of all liabilities. Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance as specified on the rating plate.

The appliance is released from the factory with power cable and plug already connected to the terminal. Do not make any other type of electrical connection or dimensional modification to the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.).

The cable must be replaced by UNOX or by its technical assistance service, or, in any case, by a person with a similar role in order to prevent any risks.



The wiring diagrams, wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.

For proper electrical connections, the appliance must:

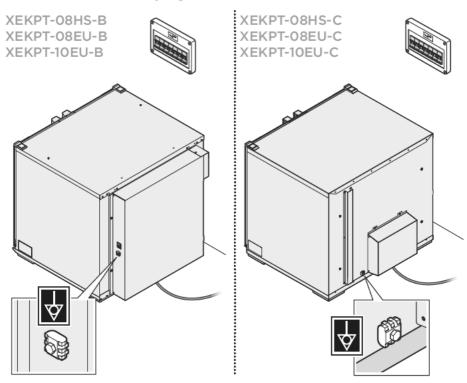
- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (pursuant standard CEI EN 60335-2-42:2003-09) and be yellow/green.

- Be connected to the mains earth (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.

CHECKS

The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction, and the electrical connections must be securely tightened

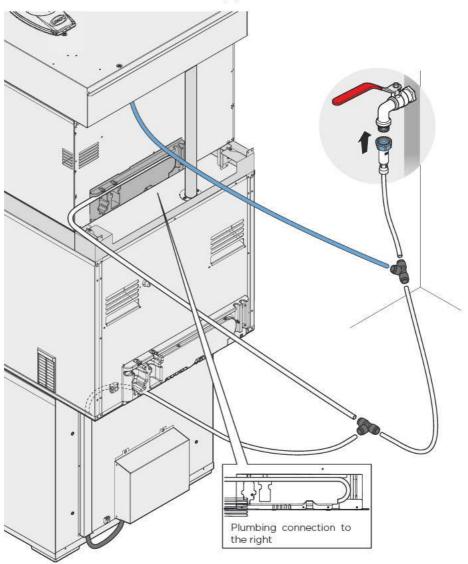
- before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the earth, and for electrical continuity between the external casing and the mains earth.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet enclosed.



*For further details go to the "Warranty" section of the www.unox.com website

7 PLUMBING CONNECTION

Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again. Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which may have accumulated inside. A shut-off valve should be positioned between the water mains and the appliance.



INLET WATER CHARACTERISTICS



Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the guarantee.

The incoming water must:

- have a maximum temperature of 30°C;
- be drinkable;
- be pressured at between 150 kPa and 600 kPa (200 kPa recommended). If the pressure of the incoming water is lower than the minimum value (150 kPa), you must install a pump (minimum flow rate: 300 l/h);
- have a maximum water conductivity of 1000 μ S/cm. If the water conductivity exceeds 1000 μ S/cm, the water used for producing steam must be treated

In addition to these characteristics, the incoming water must respect all the parameters specified below. If the water values differ from those shown below, treat the incoming water properly to bring the values within the limits indicated for each circuit.

WATER SPECIFICATIONS FOR THE STEAM CIRCUIT (STEAM INSIDE THE OVEN CAVITY)

To avoid **corrosion** and the formation of **limescale**, the incoming water used for the STEAM circuit must have the following chemical/physical characteristics:

- Free chlorine ≤ 0.1 ppm
- Chloramine ≤ 0.1 ppm (mg/L)
- TDS ≤ 125 ppm
- Silica ≤ 12 ppm
- pH 7-8.5
- Total hardness* (TH) ≤ 8 °dH
- Chlorides** ≤ 25 ppm
- Alkalinity 150 mg/L as CaCO3
- * hardness measured using the KSTR1082A kit
- ** The maximum chloride content, Cl-, is not a fixed value; it depends on the calculated Non Hardness Measurement (NHM)

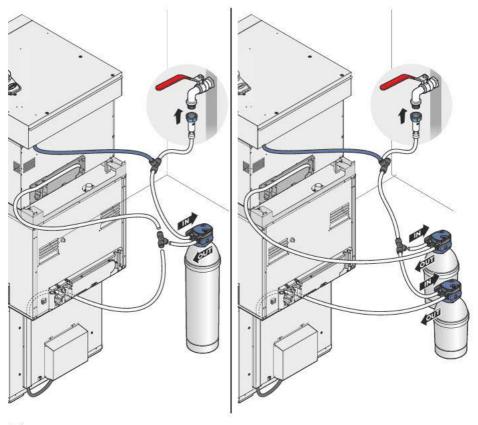
$NHM = EC - (TH^{**} \times 30)$

EC = electrical conductivity [µS/cm]

TH = total hardness** [° dH - German degrees]

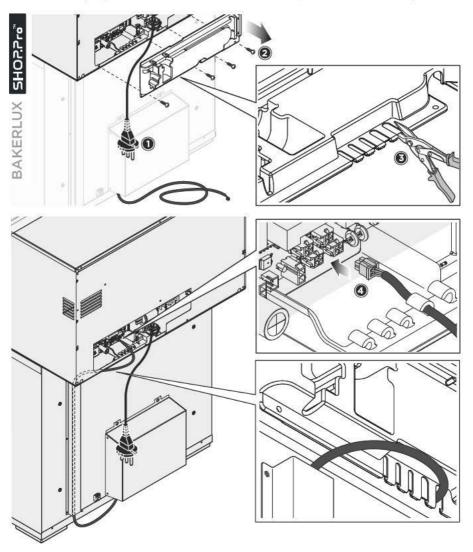
	reagent)	ino water treatment
NHM ≤ 250 µS/cm	TH \geq 8 °dH, Cl- \leq 25 ppm (5 drops of reagent*)	UNOX.Pure
	CI- > 25 ppm (5 drops of reagent*)	UNOX.Pure-RO
NHM = 250 - 350 μS/cm	Cl- ≤ 20 ppm (4 drops of reagent*)	UNOX.Pure
	CI- > 20 ppm (4 drops of reagent*)	UNOX.Pure-RO
NHM = 350 - 450 μS/cm	CI- ≤ 15 ppm (3 drops of reagent*)	UNOX.Pure
	Cl- > 15 ppm (3 drops of reagent*)	UNOX.Pure-RO
NUNA 450 500 67	CI- ≤ 10 ppm (2 drops of reagent*)	UNOX.Pure
NHM = $450 - 500 \mu\text{S/cr}$	CI- > 10 ppm (2 drops of reagent*)	UNOX.Pure-RO
NHM≥500 μS/cm	Î	UNOX.Pure-RO

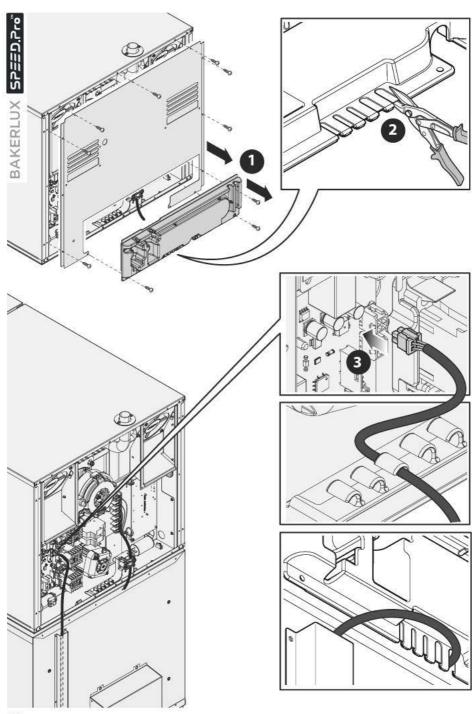
^{*} use the reagent in the UNOX KSTR1081A kit ** hardness measured using the UNOX KSTR1082A kit



8 CONNECTING STACKED APPLIANCES (MAXI.Link)

- All ovens of the **BAKERLUX SHOP.Pro™** and **BAKERLUX SPEED.Pro™** line are designed to be connected to accessories (prover, hood, etc.). The accessories connect to the oven using connectors on the back of the oven, which automatically connect.
- Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.





PROVERS



Before using the appliance:

- make sure that you have a system conformity and use permit certificate that is issued by a UNOX authorised installer;
- carefully read chapter "Safety regulations for use" on page 5

GENERAL APPLIANCE OPERATING INSTRUCTIONS

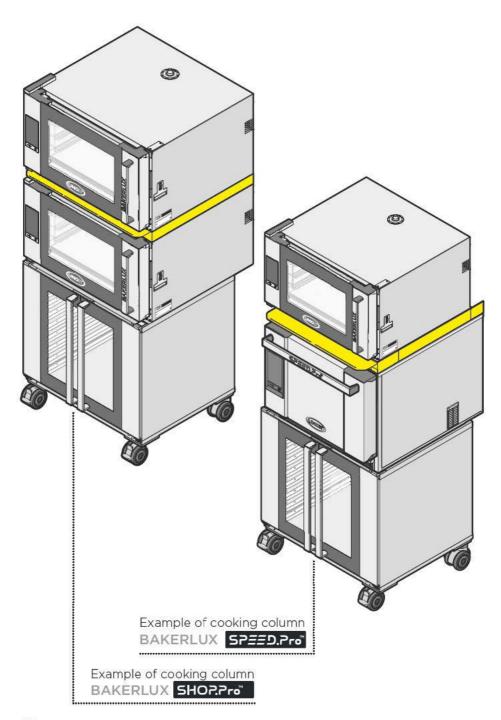
when using the appliance for the first time be sure to thoroughly clean the inside of the prover cavity and the accessories (see chap. "Routine maintenance" at page 29); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.

- Operate the appliance at a room temperature between +5°C and +35°C. Do not salt food inside the prover cavity. If this is not possible, clean the appliance as soon as possible (see chapter "Routine maintenance" on page 29).
- Maximum tray weight allowed is 5 Kg: heavier loads damage the lateral metal guides and trays.
- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.

USE

Your **BAKERLUX SHOP.Pro™** appliance does not have its own control panel, but it can be controlled by an oven from the same line, connected to it.

For information on using the prover, please see your oven use and maintenance manual.



PROVERS

Maintenance

ROUTINE MAINTENANCE



Any routine maintenance procedure must be performed:

- after disconnecting the appliance from the power and water supplies
- after having put on the proper personal protective equipment (gloves, etc.).

Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel. When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances when cleaning the appliance substructure and floors either;
- abrasive or sharp tools (abrasive sponges, scrapers, steel bristled brushes, etc.);
- water jets.

EXTERNAL STEEL STRUCTURES, PROVER CAVITY SEAL

Wait for the surfaces to cool off.

Use a soft cleaning cloth dampened with a little soap and water only. Rinse and dry completely. Alternatively, only use detergents recommended by UNOX; other products may cause damage, thereby invalidating the guarantee.

Read the usage instructions provided by the detergent producer.

PLASTIC SURFACES AND CONTROL PANELS

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.

DOOR GLASS

Wait for the glass to cool off.

Use only a soft cleaning cloth dampened with a little soapy water or detergent specifically designed for glass.
Rinse and dry completely.



PROVER CAVITY

Follow the procedure below to clean the prover cavity:

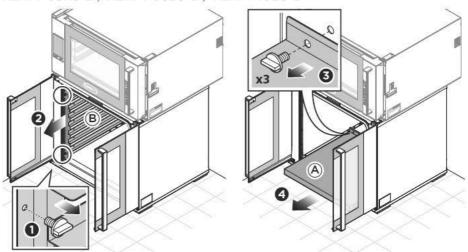
- switch on the prover and set the temperature to 40°C; if using the **Dynamic** electronic models, also set the steam level (**STEAM.Maxi**™) to 100%;
- run the prover for 10 minutes;
- wait for the surfaces to cool off and clean with a soft cleaning cloth and non-aggressive cleaner;
- rinse completely to remove all residues.

To make cleaning easier, remove the side grill holders (B) as shown in the figure. Clean the grill holders with soapy water or specific cleaners, do not was in the dishwasher.

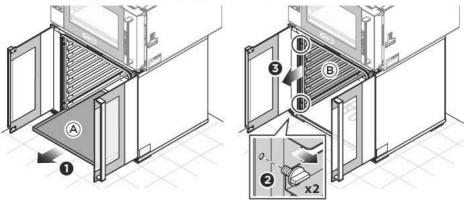


When replacing the part, (A) make sure that it fits close against the back wall of the oven chamber.

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INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power and water supplies:
- rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces:

Before reusing the appliance:

- clean the appliance and its accessories thoroughly (see section "Routine maintenance" on page 29):
- connect the appliance to the power and water supplies:
- inspect the appliance:



To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.

DISPOSAL

Pursuant to article 13 of Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/ EU on electrical and electronic equipment waste":



bin barred rubbish symbol specifies that the product was placed on the market after 13 August 2005

and that at the end of its useful life it should be collected separately and not disposed of with other waste.

appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight.

Before disposal, make the appliance unusable by removing the power cable and any compartment or cavitv closure device (where present).

At the end of its useful life, this product must be handled so as to reduce the negative impact on the environment and improve efficiency of resource use applying the principles of bν polluter pays", prevention, preparation for reuse, recycling and salvaging. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided for by current legal provisions.

Information on disposal in Italy

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom new appliances are purchased, who is required to collect them free of charge ("one-for-one" collection);

Information on disposal **European Union countries**

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer for information on the correct disposal method.

CERTIFICATION

EU declaration of conformity for electrical appliances

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy Declares, under its own responsibility, that the products

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comply with the Low Voltage Directive LVD 2014/35/EU through the following standards:

EN 60335-1: 2014 + A11:2014

EN 60335-2-49: 2003 + A1: 2008 + A11:2012

EN62233: 2008

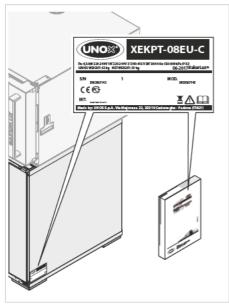
comply with the Electromagnetic Compatibility Directive 2014/30/EU through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011 EN 55014-2: 1997 + A1: 2001 + A2: 2008 EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008 EN 61000-3-11: 2000 EN 61000-3-12: 2011 EN 61000-6-2: 2005 EN 61000-6-3: 2007

AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the table.



If the solution is not listed in the table, contact a technical service centre authorised by UNOX. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate;
- any alarm messages that are shown on the display of the oven connected to the prover.

Manufacturer's information:

UNOX S.p.A. Via Majorana, 22 35010 Cadoneghe (PD) Italy Tel +39 049 86.57.511 Fax +39 049 86.57.555 info@unox.com www.unox.com

Malfunction	Possible cause	Solution	
The prover fails to heat when a leavening cycle is activated.	The prover is not connected to the power supply.	Connect to the power supply.	
	The P.C.B. is damaged.		
	The prover resistor is damaged.		
	The prover temperature sensor is damaged.	Contact the Customer Assistance Service	
	The prover was not connected to the oven vis RJ45 cable during installation.		
	The RJ45 cable that connects the oven to the prover is disconnected or damaged.		
When the prover starts	The prover is not connected to the water supply.	Connect the prover to the water supply.	
a leavening cycle, it does not produce humidity	The water intake solenoid is damaged.	Contact the Customer Assistance	
	The P.C.B. is damaged.		
	The prover humidity probe is damaged.	Service	

GUARANTEE

Installation of the UNOX product must be performed by an Authorised UNOX Support Service. The installation date and appliance model must be documented by the end purchaser, by means of a written confirmation or an installation invoice issued by the dealer or the Authorised UNOX Support Service, otherwise this guarantee will not be valid;

The UNOX guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance, or incorrect product use. Also excluded is damage due to installation which does not conform to the technical specifications provided by Unox and linked to the usage environment, such as unclean and aggressive water, low quality gas, or an unsuitable electrical supply in terms of voltage and power.

The guarantee also excludes any damage due to power surges or tampering by unauthorised or incompetent persons. The guarantee is also invalidated in case of damage to the appliance caused by limescale deposits. In addition, the guarantee does not cover consumable parts such as seals, light bulbs, glass panels, decorative parts and parts consumed during use. The guarantee is also invalidated in the event of damage caused by incorrect installation, or installation not carried out by an Authorised Support Service.



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