



The first ever baking speed oven



Discover more about SPEED.Pro™ on unox.com

Individual Cooking Experience

Try the oven for free



Book

Set up an appointment, call us or book it online.



Cook with us

Try the oven in your kitchen with one of our Chefs.



Choose

Be confident in your choice, due to firsthand experience.

Configure your SPEED.Pro™ at unox.com

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SPEED.Pro™

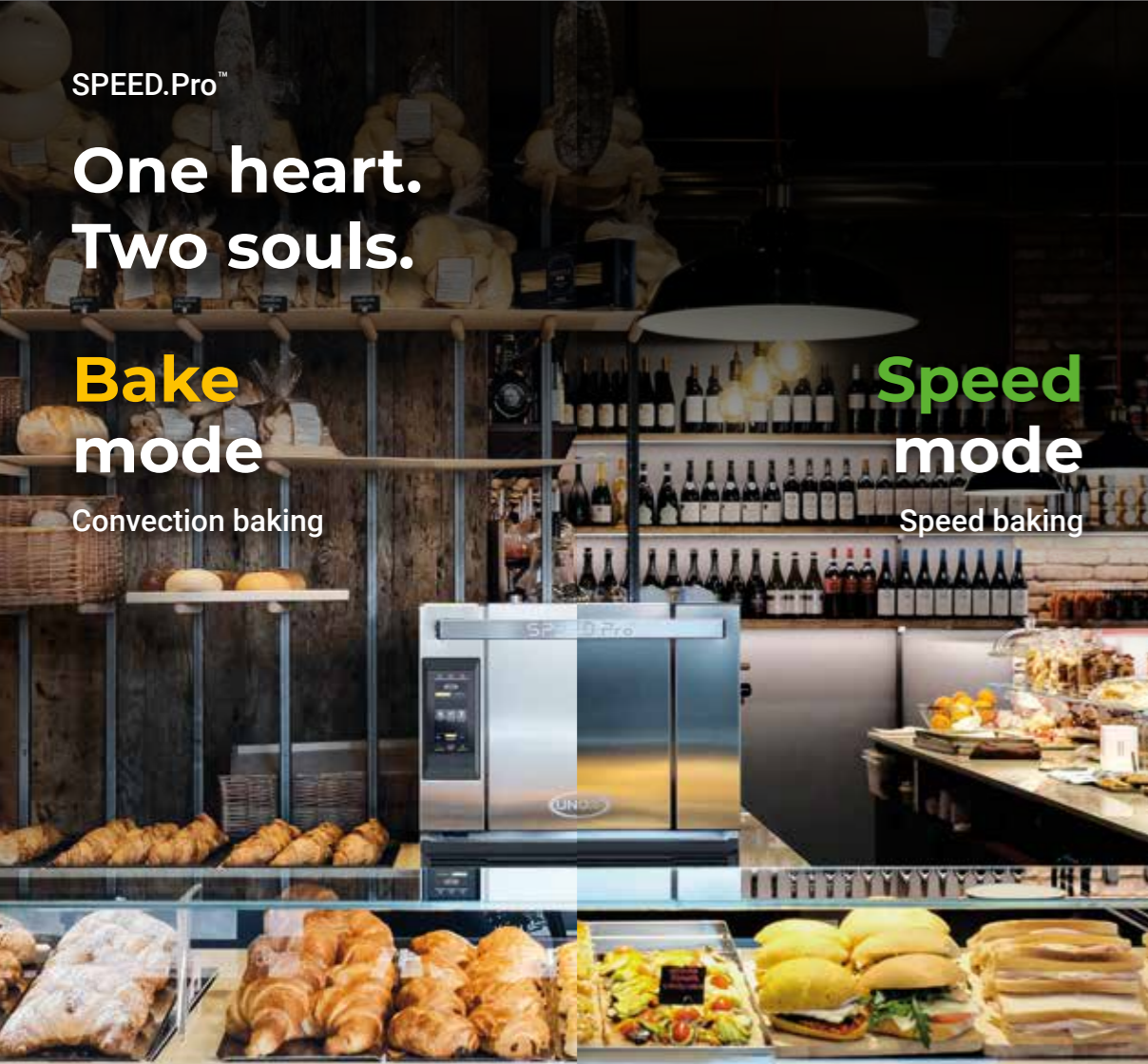
One heart. Two souls.

Bake mode

Convection baking

Speed mode

Speed baking



The equation that multiplies your profit

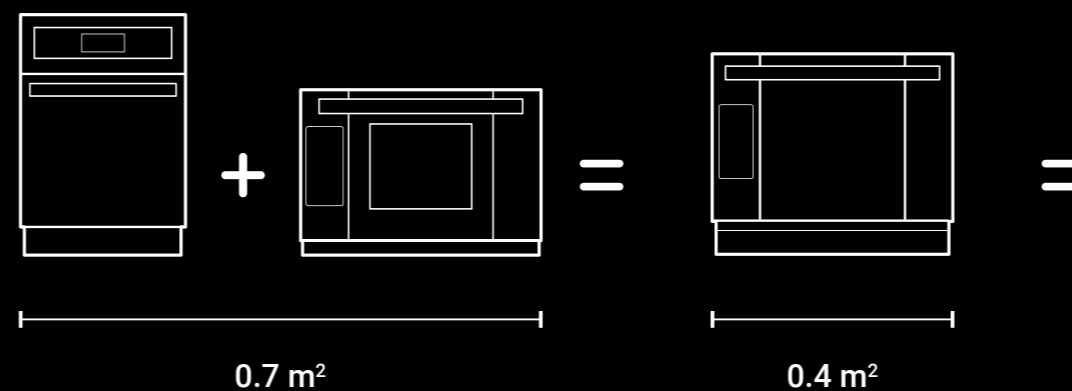
Maximum performance with the smallest footprint.

2 in 1

Convection oven and speed oven. Two pieces of equipment, double the space, double the cost. How often do they actually work at the same time?

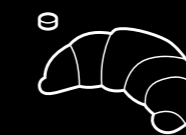
SPEED.Pro™

SPEED.Pro™ is the first ever oven that is both a traditional convection oven and an innovative speed oven in a single piece of equipment. Small footprint, maximum profit.



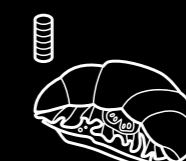
Profit x 3

Fill your baked goods once baked, then heat them up in a few seconds when the order comes in, serve them hot and fragrant: multiply your profit!



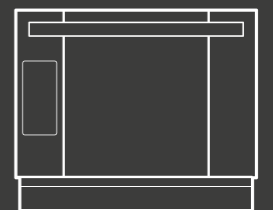
16 mins

27 pcs frozen croissants



90 sec

4 pcs toasted croissants sandwich



SPEED.Pro™

Bake capacity	3 trays 460 x 330
Speed capacity	1 tray 450 x 330
Dimensions (w x d x h)	600 x 797 x 541 mm

	XESR-03HS-MDDN	XESR-03HS-EDDN
Frequency	50 Hz	50 Hz
Voltage	220-240V 1N~	380-415V 3N~
Electrical power	3,6 kW	6,6 kW

	XESR-03HS-MDDS	XESR-03HS-EDDS
Frequency	60 Hz	60 Hz
Voltage	220-240V 1N~	380-415V 3N~
Electrical power	3,6 kW	6,6 kW

Convection baking

Bake mode



Traditional excellence

A flawless convection baking.

The traditional soul SPEED.Pro™ bakes evenly and enhances fragrances and flavours.

The spacious baking chamber with the double-speed fan is ideal to grant fragrant and browned baked goods. Conquer your customer, diversify your offer, increase your profit.



27
croissants
in 16 minutes



18
midi baguette
in 18 minutes



3
focaccias
in 14 minutes

Speed baking

Speed mode



Innovative excellence

Service times are halved, your profits doubled.

The innovative soul of SPEED.Pro™ quickly heats up any food by combining convection and microwave cooking.

The plate for speed mode makes it possible to heat both single and multiple portions of food in seconds. Get rid of all waiting, multiply your earnings.



250 gr
chicken wings
in 110 seconds



250 gr
lasagna
in 100 seconds



9
croissant sandwich
in 50 seconds

Solution that maximises your investment

Baking Speed station



Connected

Data Driven Cooking transforms the consumption data of your oven into useful information that allows you to increase your daily profit.

SPEED.Plus

The cooking accelerator which ensures the even distribution of the microwaves.

Cleanable

Aeration filter with integrated removable and washable crumb collection.