



BAKERTOP MIND.Maps™ PLUS



ENGLISH

MIND Maps™

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BAKERTOP MINDMaps™ PLUS
BIGBAKERTOP MINDMaps™ PLUS
COUNTERTOP

BAKERTOP MINDMaps™ PLUS

Intelligent combi ovens

BAKERTOP MINDMaps™ PLUS is the intelligent combi-oven for fresh or frozen artisan pastry and bakery. Automatic baking cycles and smart functions, including artificial intelligence baking control, make BAKERTOP MINDMaps™ PLUS the fundamental tool for your professional laboratory. In combination with the LIEVOX proofers and the DECKTOP static ovens, it allows you to create versatile and multi-function baking stations.

The MINDMaps™ PLUS ovens are available in two versions to meet the specific need of each business:

COUNTERTOP 4, 6 and 10 trays 600 x 400 for professional laboratories;

BIG with trolleys for 16 600 x 400 trays for larger needs, like supermarkets and bakery production.



Designed by your desires

Services

Our promise is your guarantee of solid performance. Stay focused on your goals knowing that we are always by your side.

Individual Cooking Experience

Try the oven for free. It's on us



01

Book

Choose when and where to try your next Unox oven. Call our customer service and set up an appointment at your convenience.

Call +39 049 86 57 511
Contact us on our website unox.com

Services



02

Cook with us

In your laboratory, with your ingredients and your recipes: a Unox Chef will make you experience all the benefits of the ovens' technologies.

MIND.Maps™ PLUS



03

Choose

Being sure of the results you can achieve, take the time you need to make a choice based on solid certainties.





Services

Baking Assistance



TOP.Training

Discover your oven



Learn, use, improve

Top.Training is the Unox free training service. Our Chefs will show you everything you need to get the best from your new oven, from its basic features to its most advanced technologies.

Download the [Top.Training app](#)
from Google Play or App Store

Data Driven Cooking Community

Inspire and be inspired



A world of Recipes for your ovens

Let yourself be inspired by the DDC.App cookbook: download the recipes prepared by the Unox Chefs and by the DDC community users. Participate in the community and share your recipe!

Download [DDC.App](#)
from Google Play or App Store

CHEF.Line

You call, Unox answers



h 24, 7 days a week

The Unox Chef Team is always at your disposal to give you practical advice on programs baking methods and to suggest you new recipes: from the most traditional to the most innovative ones.

Call
[+39 049 86 57 511](#)

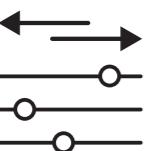


Intelligent. Precise. Connected.



Improve your performances

Achieving identical results for each load requires control, intelligence and expertise: exactly what BAKERTOP MIND.Maps™ PLUS combi oven is made for.



ADAPTIVE.Cooking™

Perfect results. Every time.

By registering changes in humidity and temperature, the oven automatically adjusts the baking process to the actual food-load to deliver an identical and perfect result every time.



CLIMALUX™

Total humidity control.

The oven features accurate sensors to measure the actual humidity inside the baking chamber and automatically activates steam production or evacuation to ensure that actual humidity always matches the set one.



SMART.Preheating

Intelligent preheating.

Combining the analysis of previous baking processes with the requirements of the next one, the oven automatically sets the best temperature and preheating time to guarantee maximum repeatability of results throughout the day, therefore reducing waiting time.



AUTO.Soft

Gentle baking function.

When activated, the oven automatically regulates the rise in temperature to make it gentler and guarantee an optimal heat distribution on each pan in the oven. The best for delicate and heat-sensitive foods.



SENSE.Klean

Intelligent cleaning.

By estimating the degree of dirtiness, based on the type of baking recognised by the oven, it suggests the best automatic cleaning mode according to the actual use of the oven. Maximum hygiene and zero waste of water and detergent.

With

Adaptive.Cooking™

It sets automatically all baking parameters to guarantee the same result for every process.

Without

Optimal settings for a half load - 9 cake tins

20 mins

155 °C

0 %

Half load setting used with a single tray or with a full load.

Single tray - 3 cake tins



Perfectly cooked

Even shape and surface
Dry, but remains moist inside

Time

18 mins

Average temperature

150 °C

Humidity

0 %

Full load - 36 cake tins



Perfectly cooked

Even shape and surface
Dry, but remains moist inside

Time

23 mins

Average temperature

165 °C

Humidity

0 %

Too much heating

Burned thick crust
Too dry inside

Time

20 mins

Average temperature

185 °C

Humidity

0 %



Not enough cooked

Pale colour
Collapsed structure

Time

20 mins

Average temperature

155 °C

Humidity

50 %

Single tray - 20 mini baguettes



Perfect browning

Brown crust
Dry crumb
Crunchy texture

Humidity

30 %

Full load - 120 mini baguettes



Perfect browning

Brown crust
Dry crumb
Crunchy texture

Humidity

30 %



Burned bread

Dark colour outside
Not developed inside
Bitter taste

Humidity

10 %



Not enough browning

Moist inside
Pale browning
No crunchiness

Humidity

80 %

With

CLIMALUX™

Measures the actual humidity in the baking chamber and produces or extracts the quantity of humidity needed to obtain the set one.

Without

*

Optimal settings for a half load - 60 mini baguettes

18 mins

185 °C

30 %

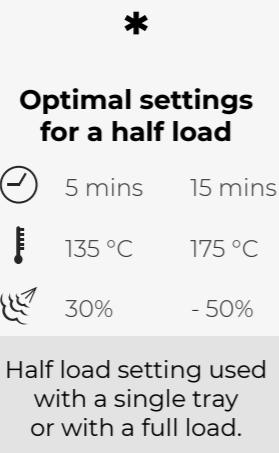
Half load setting used with a single tray or with a full load.

With

Auto.Soft

It manages the rise in temperature and maintains uniformity in every point of the tray, in each tray.

Without



Single tray



Perfectly cooked
Browned outside
Dry and empty inside
Total uniformity

Rise time 135 °C - 175 °C
4 mins

Full load



Perfectly cooked
Browned outside
Dry and empty inside
Total uniformity

Rise time 135 °C - 175 °C
7 mins



Ruined baking
Burned edges
Uneven baking
Not developed choux pastry

Rise time 135 °C - 175 °C
1 min



Perfectly cooked
Browned outside
Dry and empty inside
Total uniformity

Rise time 135 °C - 175 °C
7 mins



Ruined baking
Burned edges
Uneven baking
Not developed choux pastry

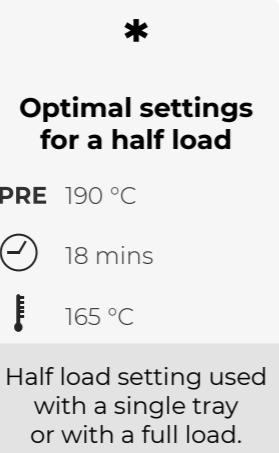
Rise time 135 °C - 175 °C
3 mins

With

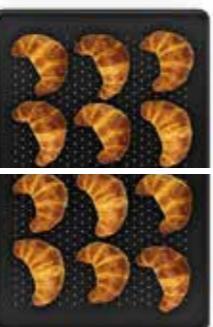
SMART.Preheating

The Intelligence automatically regulates duration and intensity of preheating: intense when the oven is cold, fast or even skipped when the oven is already hot.

Without



Single tray



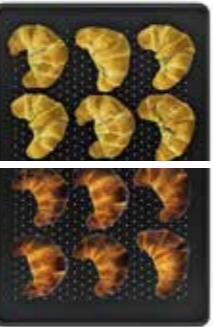
Perfect browning
Perfectly alveolar inside

Preheating time
9 mins
Temp. oven chamber steel
165 °C



Perfect browning
Perfectly alveolar inside

Preheating time
20 sec
Temp. oven chamber steel
165 °C



Pale browning
Raw inside

Preheating time
6 mins
Temp. oven chamber steel
100 °C



Extreme browning
Burned outside

Preheating time
6 mins
Temp. oven chamber steel
190 °C

Full load



Perfect browning
Perfectly alveolar inside

Preheating time
9 mins
Temp. oven chamber steel
165 °C



Perfect browning
Perfectly alveolar inside

Preheating time
20 sec
Temp. oven chamber steel
165 °C



Pale browning
Raw inside

Preheating time
6 mins
Temp. oven chamber steel
100 °C

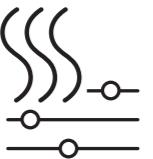


Extreme browning
Burned outside

Preheating time
6 mins
Temp. oven chamber steel
190 °C

Maximum baking intensity

Perfect baking, uniformity on each tray, saturated and dense steam or complete extraction of humidity, intense or gentle air flows.



DRY.Maxi™

Humidity gives way to flavour.
Effectively removes humidity from the baking chamber to give your preparations perfect consistency, colour and crunchiness every time.



STEAM.Maxi™

The power of steam is in your hands.
Generates saturated steam from 35° to 260 °C and delivers high steaming performance combined with energy and water savings.



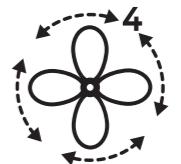
18 minutes
full load of **croissants**

16 minutes
full load of **baguettes**

25 minutes
full load of **choux pastry**

45 minutes
full load of **panettone cakes**

20 minutes
full load of **puff pastry**



AIR.Maxi™

Conducts, unites, transforms.
Uses multiple high flow reversing fans to deliver uniform results and short baking times. 4 speeds of the fan allow to perform any kind of baking.



EFFICIENT.Power

Power and efficiency.
Quick temperature rise, high-precision temperature control, ENERGY STAR certified efficiency at the top of the category in combi, dry air and steam modes.



PRESSURE.Steam

Even more steam when you need it.
Increases steam temperature and its saturation to effectively allow you to further reduce steaming time and its intensity.

Data Driven Cooking

Monitors and controls

DDC is the Unox artificial intelligence that processes the data of your combi oven with advanced algorithms. Thanks to the suggestion of DDC the average usage of the ovens increases up to 25% after 3 months from its activation.

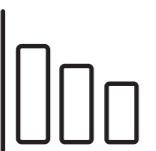


ddc.unox.com

Monitor your connected ovens in real time.

Create recipes and send them to one oven or a group of them. Access all data of your ovens network and find ideas to improve the return on your investment.

MIND.Maps™ PLUS Technologies



[DDC.Stats](#)

Analyze, compare, improve.

It translates usage data, water and energy consumptions of your oven in clear, valuable and useful information to guide you towards the growth of your business.



[DDC.App](#)

Check your oven at any time.

Monitor its operating status in real time from your smartphone, analyze the data, create recipes and send them to yours ovens with a simple Tap!

MIND.Maps™ PLUS Technologies

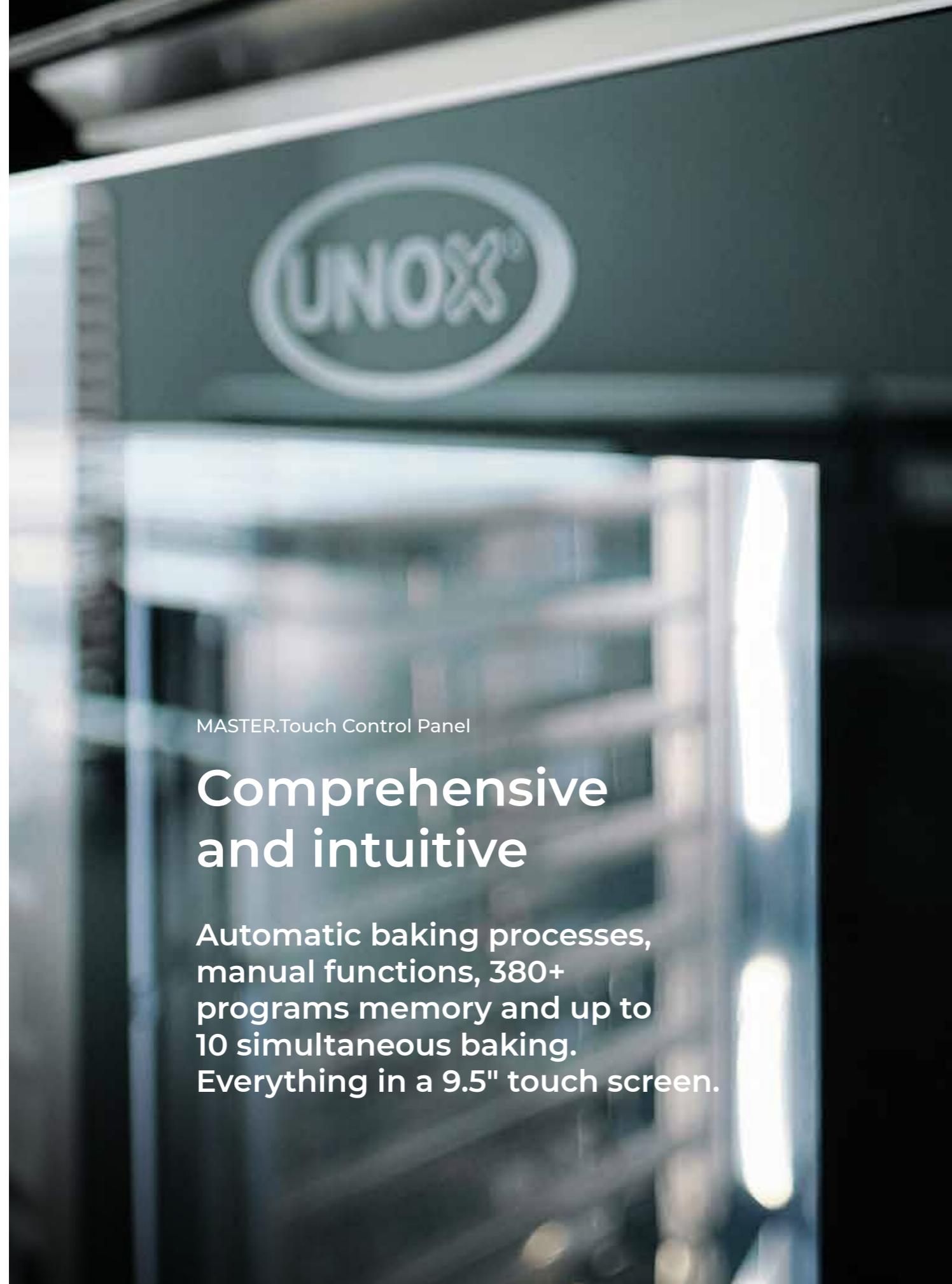


[DDC.Coach](#)

Your virtual Coach in your laboratory.

Analyzes the way you use your oven and suggests you how to optimize its use by sending you recipes to help you exploit the full potential of your BAKERTOP MIND.Maps™ PLUS.

MIND.Maps™ PLUS



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25

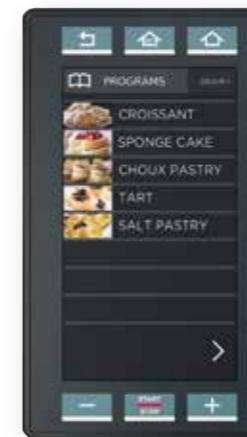
Outdo yourself



SET

Easy, fast and crystal-clear.

Set any baking process in a rapid and intuitive way for each of the available baking steps. All the settings you need in a single screen, up to 9 baking steps. Limitless creativity.



PROGRAMS

384 Programs memory.

All your recipes are unique and repeatable thanks to the personal library that allows you to store and organize your baking programs. BAKERTOP MINDMaps™ PLUS can store 380+ programs organized in 16 different groups.



MINDMaps™

Do not set a baking process, draw it.

Add your touch of brilliance. Draw even the most elaborate baking with a few hand gestures on the display. Design your most complex baking processes with maximum creative freedom. You imagine, the oven executes.



CHEFUNOX

Choose what you want to bake and the desired result.

Trust and allow your oven to set the baking parameters for you. Select the type of baking, the food you want to bake and the degree of baking you want. Start. Nothing else.



MULTI.Time

Up to 10 simultaneous baking.

Ordered and organized. Manage up to 10 baking processes at the same time with the MULTI.Time function and have the maximum control with a quick glance.



MISE.EN.PLACE

Beyond kitchen organization.

Suggests the correct order and timing for inserting trays inside the baking chamber to have all the meals ready at the same time. Being punctual has never been so simple.

BAKERTOP

BAKERTOP MIND.Maps™ PLUS COUNTERTOP

Intelligent combi ovens for Confectionery and Bakery

BAKERTOP MIND.Maps™ PLUS
COUNTERTOP is the point
of reference for every
professional laboratory that
needs maximum performance,
intelligent technologies
and versatility without limits.



Diego Lozano - Escola De Confeitaria - Brazil

Dream big

Express your creativity

BAKERTOP MIND.Maps™ PLUS is the professional baking oven that cancels any distance between your ideas and their realization. Discover the pleasure of baking perfection.

Combined with its accessories, BAKERTOP MIND.Maps™ PLUS becomes a fully equipped, 1-square-meter baking station, where convection and static baking, combi baking and proofing is all possible.

Baking of leavened products, artisan or frozen pastry, dehydration, biscuits and much more. Automatic baking cycles and intelligent functions for impeccable results.

8 mins

Preheating time
from 30 °C to 260 °C

up to 80%

Less water compared to cooking in boiling water

up to 45%

Faster than a traditional or convection oven

Data refers to XEBC-06EU-EPR



Baking Perfection
Consistent and outstanding results

Uniformity
Even colour, developed internal structure

Savings
Energy, time, ingredients and labor

Intelligence
Focus on your customers, the oven will do the rest

Versatile solutions for your individual needs

Increase your Possibilities

Find all the possible solutions
for your professional laboratory.

Configure your
BAKERTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configuratore



Configurations



Solution Oven + Neutral Cabinet

Recommended solution
to optimize the space inside
your laboratory and always have
everything in order.

COUNTERTOP

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Art. XWAEC-08EF
Technical details at page 70



Solution Oven + Oven

Two stacked ovens provide
maximum versatility
and flexibility combined
with energy saving.



Solution Oven + Desktop + Lievox

A limitless baking station:
leavening, traditional baking
on stone, convection baking
and combi baking.

Art. XEBDC-01EU-C and XEBPC-08EU-B
More informations at page 36
Technical details at page 70



Solution Oven + Oven + Lievox

Versatility and efficiency with
two stacked ovens combined
with perfect proofing.
Ideal for in-store baking.

Art. XEBPC-08EU-B
More informations at page 37
Technical details at page 70

Configurations

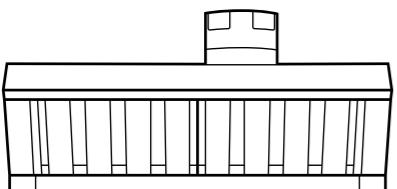
COUNTERTOP

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Install your oven where you need it

Ventless Hood

Within the ventless hood, a self-cleaning filter **removes odours** from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. It allows you to install your oven even far from a ceiling canopy and force exhausts into it or outside.*



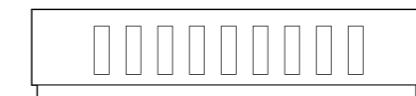
*Subject to inspection and approval by organisations and to local regulations.



Without using water

Waterless Hood

The waterless hood filters odors and absorbs latent heat from the exhaust pipes **without using water**. Elegant and functional, it perfectly integrates into any store design with no need of water supply or drainage*.



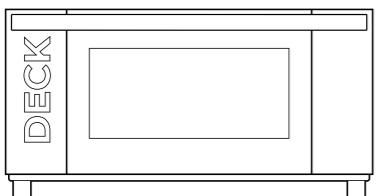
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The modern Static oven

DECKTOP

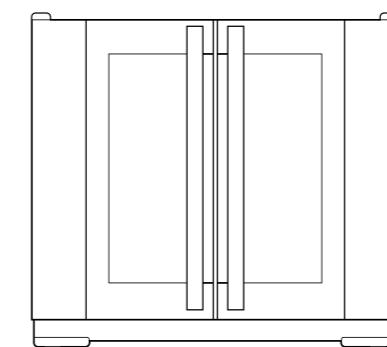
Traditional stone baking of bread, buns or leavened products: just one of the possibilities that DECKTOP offers. Thanks to the possibility to introduce or extract humidity during the baking cycle, it makes your baking perfect with any load: soft or fragrant; soft or crunchy. Oven, DECKTOP and prover, give life to an extremely versatile and limitless baking station.



Everything starts with a correct leavening

LIEVOX

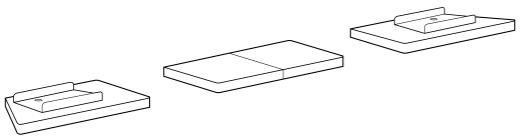
Leavening is a game of balance between dough, temperature, humidity and time. LIEVOX proofers are equipped with capable sensors to control and **intervene automatically on the leavening process** to guarantee the quality of the final product. LIEVOX opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.



Steam Explosion

STEAM.Boost

STEAM.Boost is a high capacity heat storage system that allows your oven to produce, if required, **50% more steam** during the crucial minutes of the starting of the baking process. STEAM.Boost is a fundamental accessory for all artisan laboratories that want to use modern technologies in full compliance of the centenary tradition of baking.



Effortless loading, unloading and transportation

QUICK.LOAD



Door or Doorless 6 + 6 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport 6 + 6 trays of dough.

Art. XWBYC-12EU and XWBYC-12EU-D
Technical details at page 71



6 + 6 Solution with stand

Up to 12 trays baking.



4 + 10 Solution with stand

Up to 14 trays baking.



Door or Doorless 10 + 4 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport 4+10 trays of dough.

Art. XWBYC-14EU and XWBYC-14EU-D
Technical details at page 71

BAKERTOP MIND.Maps™ PLUS BIG

Stronger Harder Faster Better

The BAKERTOP MIND.Maps™
PLUS BIG trolley oven
is the tireless tool
for large pastry shops
and bakeries, which require
maximum repeatability
and high productivity.



All that matter

Limitless performances

BAKERTOP MIND.Maps™ PLUS BIG is the professional trolley oven that guarantees high productivity and reliability over time.



Baking Performances

BAKERTOP MIND.Maps™ PLUS exploits the latest technologies to give concrete support to your work.

Baking quality and uniformity with every load, in every point of the pan, on all the pans. The repeatability of the baking result is delivered independently by the operator. Safe, error-free actions and with minimal effort.

768 croissants

60 mins **productivity**
1 croissant = 85 gr

300 °C

Maximum cooking
temperature

up to **30%**

Less **energy** compared
to a rotary oven

Data refers to XEBL-16EU-YPRS

Productivity
High volumes,
zero stops

Uniformity
6 close-pitch
reversing fans

Repeatability
Standardized results,
consistency

Intelligence
Focus on your customers,
the oven will do the rest

Baking Performances

BIG
44

BIG
45

What lies behind?

Built to last

Space-frame chassis

The BAKERTOP MIND.Maps™ PLUS BIG features a **space-frame chassis** made of 50 mm thick **stainless steel tubes**. The whole structure is extremely rigid and the door is fixed to the frame to guarantee its perfect closure even after years of work.



Door with push-to-close function

Tested for over 1 million cycles, the **push-to-close** function of the door **reduces** the operator **efforts** during work. The door strength and security are guaranteed by its **70 mm** thickness.



Design

BC
46



Symmetric Perfection

6 close-pitch reversing fans

High-performance heating elements

Electric ovens feature unique **straight-line heating elements** with high power intensity that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

Pressure gas burners

Unox gas ovens are the only ones in the world with high performance blown burners and **symmetrical straight heat exchangers**. High power minimizes temperature recovery times and air flows.

Solutions that maximize your investment

Maximum Yield, minimum effort



QUICK.Load

16 600x400 trays trolley
makes loading, unloading
and transport easy, quick
and convenient.

Art. XEBTL-16EU
Technical details at page 71

Find all the possible solutions
for your professional laboratory.
[Configure](#) your
BAKERTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configuratore





Baking Essentials trays and pans

**Limitless
baking**

The perfect tray for each baking

Baking Essentials

BAKE

Aluminium tray.



PASTRY AND BAKERY

Ideal for

Pastry;
Cakes;
Baking on silicon mats.

Advantages

Aluminium tray for rapid heat exchange;
Ultra low edge for maximum baking
uniformity.

Art. TG405 600 x 400

FORO.BAKE

Perforated aluminium tray



PASTRY AND BAKERY

Ideal for

Pastry;
Cakes.

Advantages

Perforated aluminium tray to increase
the dough sweating during baking;
Ultra low edge for maximum baking uniformity.

Art. TG410 600 x 400

BAKE.BLACK

Non-stick aluminium pan.



PASTRY AND BAKERY

Ideal for

Croissant;
Danish pastries;
Pastry.

Advantages

Rapid heat exchange;
Baking paper not necessary;
Ultra low edge for maximum baking uniformity.

Art. TG460 600 x 400

FORO.BLACK

Non-stick perforated aluminium pan.



PASTRY AND BAKERY

Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

Advantages

Ultra low edge for maximum distribution
of air flows;
Baking paper not necessary.

Art. TG430 600 x 400

The perfect tray for each baking

Baking Essentials

BAKE.SILICO

Silicon coateed aluminium pan.



PASTRY AND BAKERY

Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

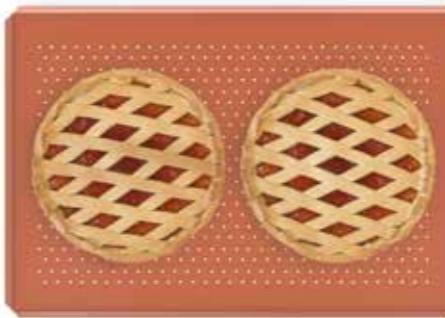
Advantages

High-temperature resistant silicon-coated aluminium pan;
Ideal for sugar coated products.

Art. TG416 600 x 400

FORO.SILICO

Perforated silicon coateed aluminium pan.



PASTRY AND BAKERY

Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

Advantages

High-temperature resistant silicon-coated aluminium pan;
Ideal for sugar coated products.

Art. TG415 600 x 400

FAKIRO™

Aluminium pan. Two surfaces - flat and ribbed - for different products.



PASTRY AND BAKERY

Ideal for

Pizza;
Focaccia;
Bread.

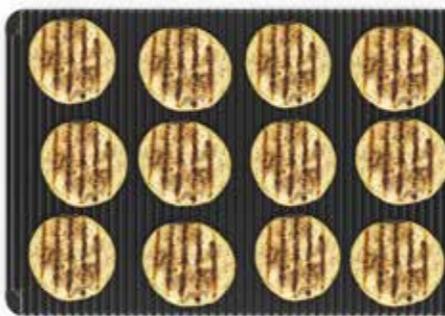
Advantages

High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh products;
Ribbed surface to cook frozen products;

Art. TG440 600 x 400

FAKIRO.GRILL

Non-stick aluminium pan. Two surfaces - flat and ribbed - for different bakings.



PASTRY AND BAKERY

Ideal for

Grilled meat, fish or vegetables;
Pizza;
Focaccia.

Advantages

High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh bakery products
Ribbed surface to grill different food.

Art. TG465 600 x 400

The perfect tray for each baking

Baking Essentials

FORO.BAGUETTE

Perforated aluminium tray - 5 channels.



PASTRY AND BAKERY

Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Baguettes that are baked uniformly
and separately;
Ideal for frozen products.

Art. TG445 600 x 400

FORO.BAGUETTE.BLACK

Non-stick perforated aluminium tray
- 5 channels.



PASTRY AND BAKERY

Ideal for

Fresh baguettes;
Fresh midi-baguettes.

Advantages

Baguettes that are baked uniformly
and separately;
Ideal for fresh dough and for ultra-fast cleaning

Art. TG435 600 x 400

STEEL.BAKE

Stainless steel pan.



PASTRY AND BAKERY

Ideal for

Sponge cake;
Cigarettes Russes.

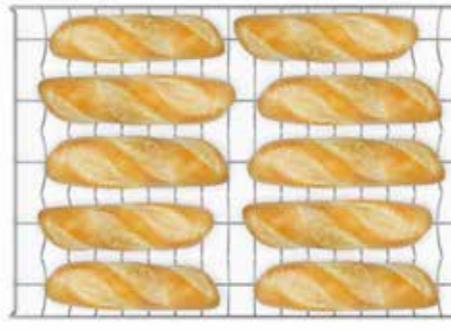
Advantages

Steel tray with 90° Corners for no waste;
Anti-buckling double edges.

Art. TG450 600 x 400

BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



PASTRY AND BAKERY

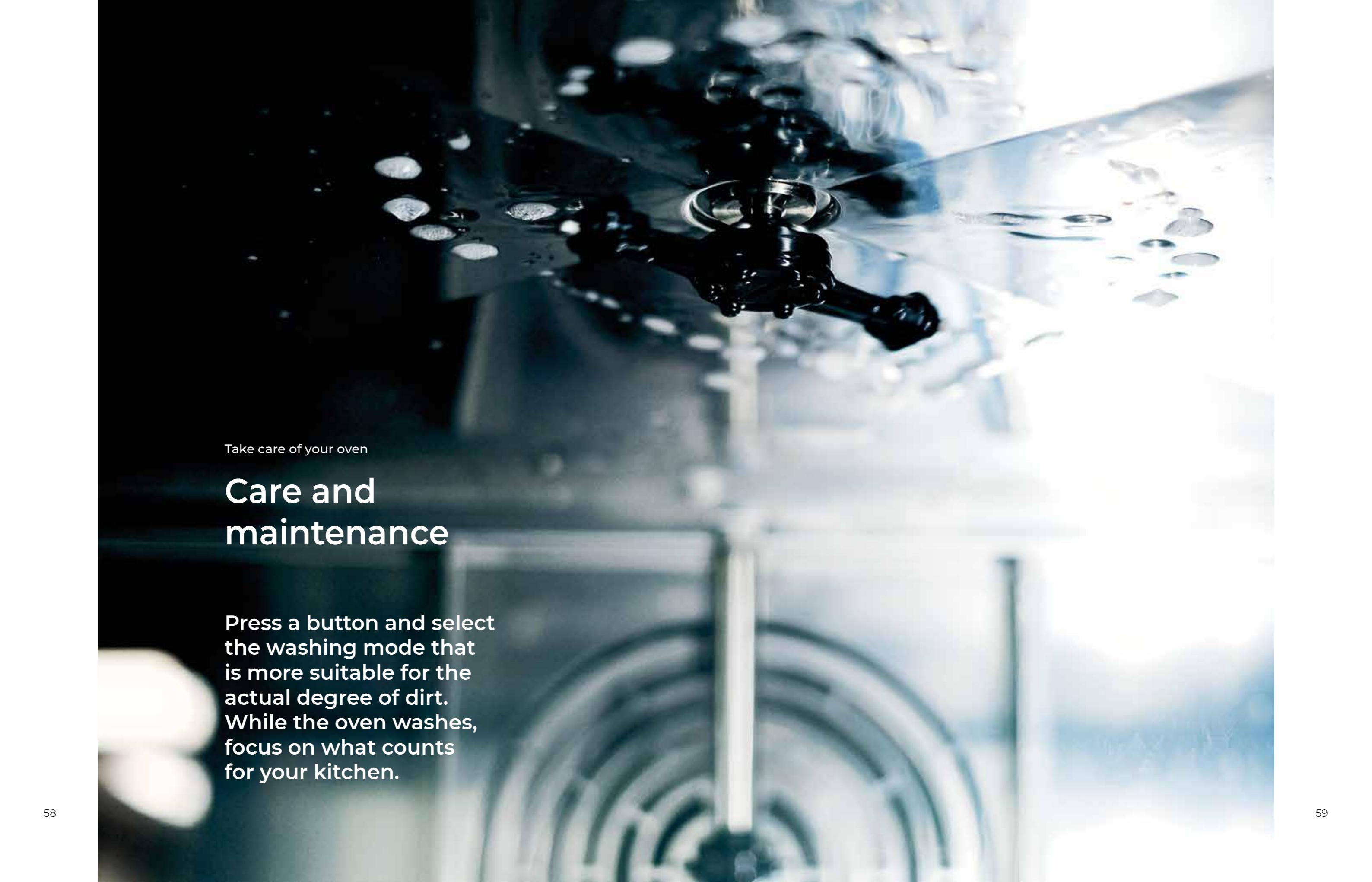
Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Maximizes the air circulation on every surface
of the bread.

Art. GRP410 600 x 400



Take care of your oven

Care and maintenance

Press a button and select the washing mode that is more suitable for the actual degree of dirt. While the oven washes, focus on what counts for your kitchen.

UNOX.Pure

Care and Maintenance



PURE-RO

Reverse osmosis system that reduces the carbonate hardness of water to zero, thus avoiding any scale deposits inside the oven.

60

Art. XHC002
Technical details at page 69



PURE

The UNOX.Pure filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber.

Art. XHC003
Technical details at page 69



REFILL

Replacement cartridge for UNOX.Pure.

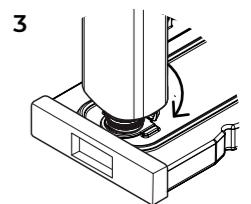
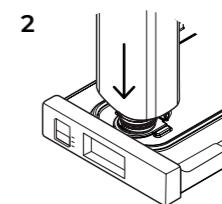
Art. XHC004
Technical details at page 69



PLUS

Cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven.

Art. DB1015
Technical details at page 69



ECO

Eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.

Art. DB1018
Technical details at page 69



ULTRA

Ultra strong detergent for high level of dirt, recommended for poultry and meat fats.*

Art. DB1050
Technical details at page 69

Care and Maintenance

MIND.Maps™ PLUS

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* Check the product availability for your Country.

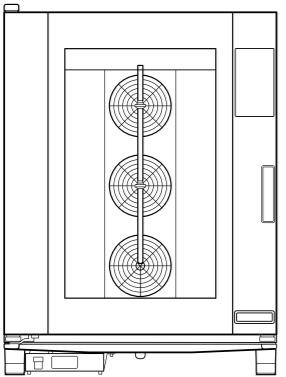
Discover all the ovens and their combined accessories

**The smartest
ovens in
the world**

BAKERTOP MIND.Maps™ PLUS COUNTERTOP

BAKERTOP MIND.Maps™ PLUS BIG

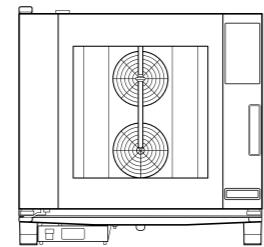
Models



860 x 957 x 1163 mm
w x d x h

XEBC - 10EU - EPR
10 600 x 400 electric

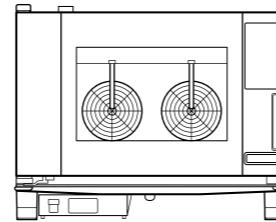
XEBC - 10EU - GPR
10 600 x 400 gas



860 x 957 x 843 mm
w x d x h

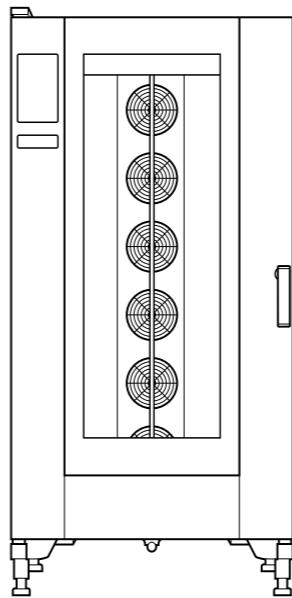
XEBC - 06EU - EPR
6 600 x 400 electric

XEBC - 06EU - GPR
6 600 x 400 gas



860 x 957 x 675 mm
w x d x h

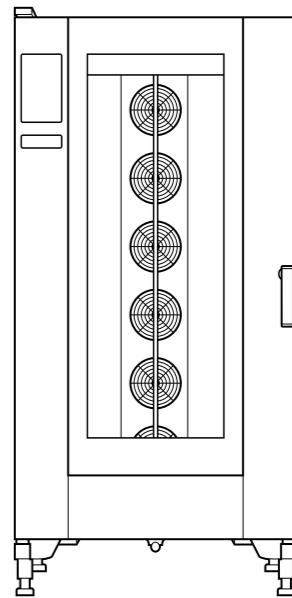
XEBC - 04EU - EPR
4 600 x 400 electric



892 x 1018 x 1875 mm
w x d x h

XEBL - 16EU - YPRS
16 600 x 400 electric

XEBL - 16EU - GPRS
16 600 x 400 gas



892 x 1018 x 1875 mm
w x d x h

XEBL - 16EU - DPRS
16 600 x 400 electric

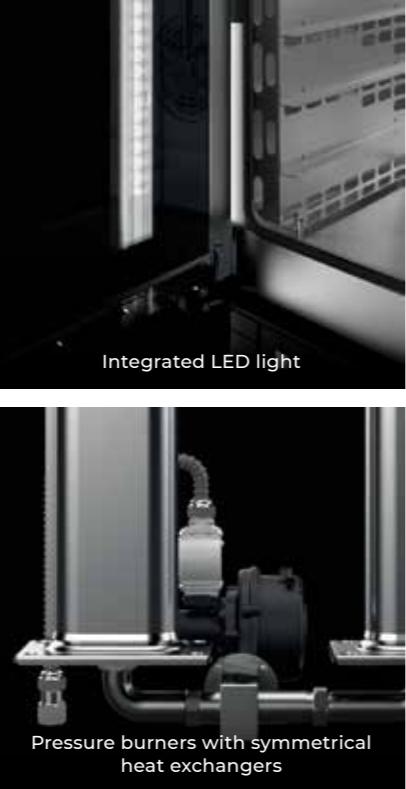
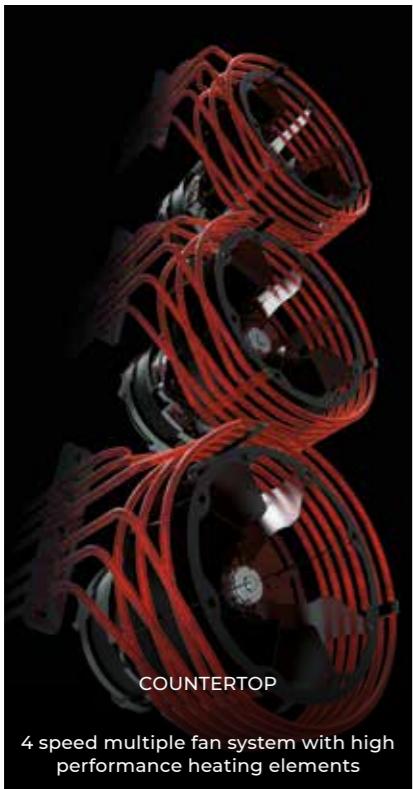
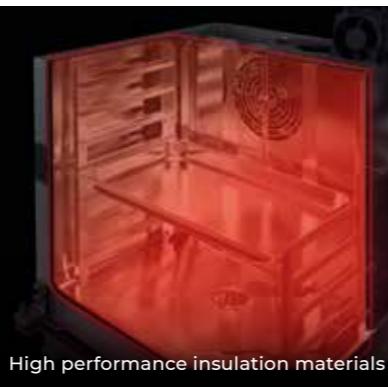
MIND.Maps™ PLUS

Models

MIND.Maps™ PLUS

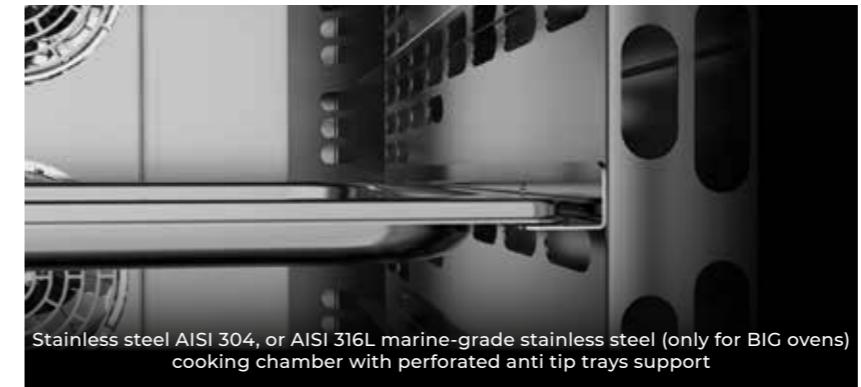
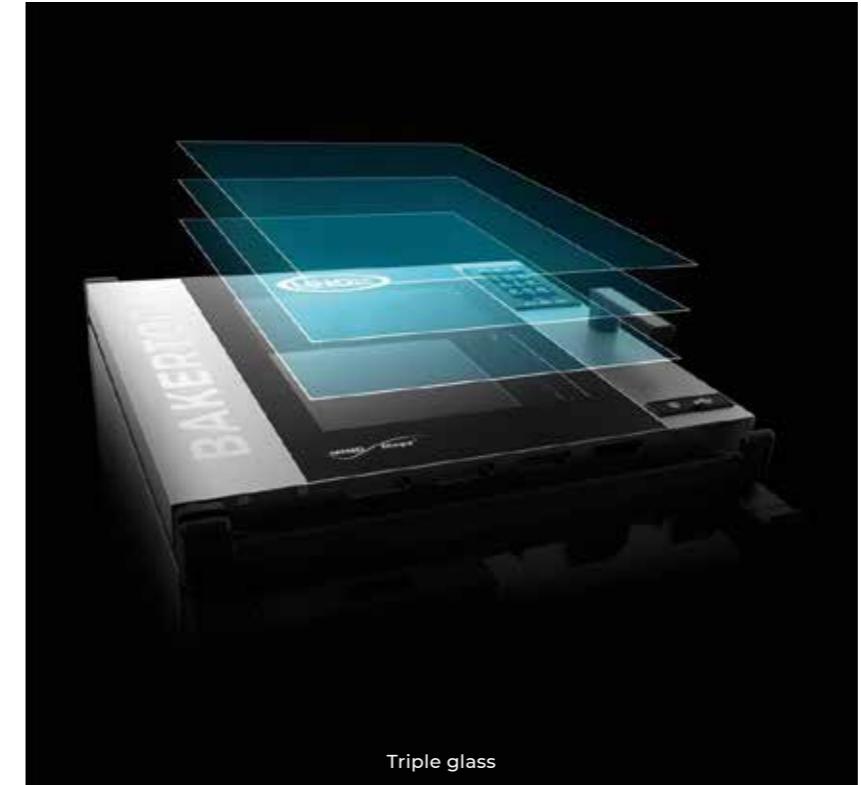
Technical details

Design



MIND.Maps™ PLUS

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Design

MIND.Maps™ PLUS

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Features

	• Standard	○ Optional	- Not available	BIG	COUNTERTOP
MANUAL BAKING MODES					
Convection baking 30 °C - 260 °C	●			●	●
Convection baking 30 °C - 300 °C	●			●	—
Mixed steam and convection baking 35 °C - 260 °C and STEAM.Maxi™ from 30% to 90%	●	●		●	●
Mixed steam and convection baking 35 °C - 300 °C and STEAM.Maxi™ from 30% to 90%	●	●		—	—
Mixed humidity and convection baking 48 °C - 260 °C and STEAM.Maxi™ from 10% to 20%	●	●		●	●
Mixed humidity and convection baking 48 °C - 300 °C and STEAM.Maxi™ from 10% to 20%	●	●		—	—
Steam baking 48 °C - 130 °C and STEAM.Maxi™ 100%	●	●		●	●
Convection baking 30 °C - 260 °C with DRY.Maxi forced humidity extraction 10 - 100%	●	●		●	●
Convection baking 30 °C - 300 °C with DRY.Maxi forced humidity extraction 10 - 100%	●	●		—	—
Delta-T baking with core probe	●	●		●	●
MULTI.Point core probe	○	○		○	○
SOUS-VIDE extra-thin core probe	○	○		○	○
ADVANCED AND AUTOMATIC BAKING PROGRAMMING					
MIND.Maps™ technology: draw baking processes made of infinite steps with one simple touch	●	●		●	●
PROGRAMS: store up to 384 user's programs, assign a name and picture to the stored programs and save recipe name by hand-writing	●	●		●	●
CHEFUNOX: select baking mode, food to be baked, food size and baking result and start baking	●	●		●	●
MULTI.Time: manage up to 10 timers to cook different products at the same time	●	●		●	●
MISE.EN.PLACE: synchronize the food loading in the baking chamber to have every pan ready at the same time	●	●		●	●
AIRFLOW DISTRIBUTION					
AIR.Maxi™: multiple auto-reversing fans	●	●		●	●
AIR.Maxi™: 4 continuous airflow speed and 4 semi-static airflow speed	●	●		●	●
CLIMA MANAGEMENT					
DRY.Maxi™: regulation of the rapid extraction of humidity from the settable baking chamber	●	●		●	●
DRY.Maxi™: baking with humidity extraction 30 °C - 300 °C	●	●		●	●
DRY.Maxi™: baking with humidity extraction 30 °C - 260 °C	●	●		—	—
STEAM.Maxi™: steam baking 35 °C - 130 °C	●	●		●	●
STEAM.Maxi™: mixed humidity and convection baking 35 °C - 260 °C	●	●		●	●
STEAM.Maxi™: mixed humidity and convection baking 35 °C - 300 °C	●	●		—	—
Unox Intelligent Performance technologies	●	●		●	●
TERMAL ISOLATION AND SAFETY					
Protek.SAFE™: maximum thermal efficiency and working safety; fan impeller brake to contain energy loss at door opening	●	●		●	●
Protek.SAFE™: electrical power absorption related to the real needs	●	—		●	—
Protek.SAFE™: gas power absorption related to the real needs	—	●		—	●
Protek.SAFE™: triple glazed door	●	●		●	●
HIGH PERFORMANCE PRESSUR BURNERS					
Spido.GAS™: suitable for G20 / G25 / G251 / G30 / G31 gas types	—	●		—	●
Spido.GAS™: high performance straight heat exchanger pipes for a symmetric heat distribution	—	●		—	●
Spido.GAS™: straight heat exchanger pipes for an easy service	—	●		—	●
AUTOMATIC CLEANING					
Rotor.KLEAN™: 4 automatic washing programs (with detergent and water presence control)	●	●		●	●
Rotor.KLEAN™: detergent tank integrated in the oven	●	●		●	●
PATENTED DOOR					
High durability and self-lubricating techno-polymer door hinges	●	●		●	●
Reversible door, even after the installation	—	—	○ ○		
Door docking positions at 120°-180°	●	●		—	—
Door docking positions at 60°-120°-180°	—	—	● ●		
AUXILIARY FUNCTIONS					
SMART.Preheating: automatic setting of ideal preheating temperatures and time based on previous usage	●	●		●	●
Preheating temperature up to 260 °C	—	—	● ●		
Preheating temperature up to 300 °C	●	●		—	—
Visualisation of the residual baking time (when baking not using the core probe)	●	●		●	●
Holding baking mode «HOLD» and continuous functioning «INF»	●	●		●	●
Visualisation of the set and real values of time, core probe temperature, chamber temperature, humidity, fan speed	●	●		●	●
Temperature unit in °C or °F	●	●		●	●
TECHNICAL DETAILS					
Rounded stainless steel (AISI 304) chamber for hygiene and ease of cleaning	—	—	● ●		
316L marine-grade stainless steel baking chamber	●	●		—	—
Chamber lighting through door integrated LED lights	●	●		●	●
Steam proof sealed MASTER.Touch control panel (IPX5)	●	●		●	●
Door drip tray with continuous drainage, even when the door is open	●	●		●	●
High capacity appliance drip tray	●	●		●	●
Heavy duty structure with innovative materials	●	●		●	●
Proximity door contact switch	●	●		●	●
2-stage safety door lock	●	●		—	—
Autodiagnosis system for problems or breakdown	●	●		●	●
Safety temperature switch	●	●		●	●
Detachable internal glass to simplify the glass door cleaning	●	●		—	—
Door thickness 70 mm	●	●		—	—
Stainless steel L-shaped rack rails	●	●		●	●

Note: Door opening from left to right - example of code XEBC-10EU-EPL(L= left) (R= right)

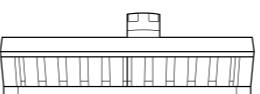
- Standard
- Optional
- Not available

Accessories

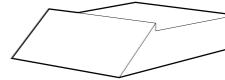
Discover all the available accessories on our website
www.unox.com/en_ae/accessories



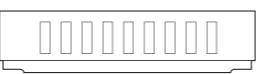
HOODS



VENTLESS HOOD
for 600 x 400 BIG ovens
892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL

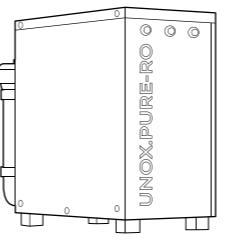


VENTLESS HOOD
for 600 x 400 COUNTERTOP ovens
860 x 1145 x 240 mm - w x d x h
Art. XEBHC-HCEU



WATERLESS HOOD
for 600 x 400 COUNTERTOP ovens
860 x 1000 x 217 mm - w x d x h
Art. XEBHC-ACEU

CARE AND MAINTENANCE



UNOX.PURE-RO
reverse osmosis filtering system
230 x 540 x 445 mm - w x d x h
Art. XHC002

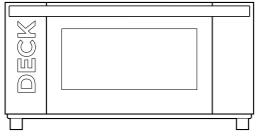


UNOX.PURE
water treatment with resin filters
Art. XHC003
+ REFILL FILTER CARTRIDGE
Art. XHC004

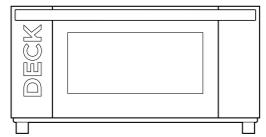
OVEN CLEANING PRODUCTS

DET&RINSE™ PLUS
DET&RINSE™ ECO
DET&RINSE™ ULTRA

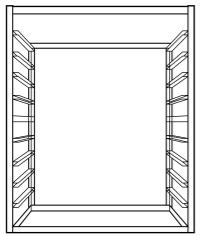
one box contains 10 x 1 lt tanks
Art. DB1015
Art. DB1018
Art. DB1050

DECKTOP**DECKTOP 2 TRAYS**

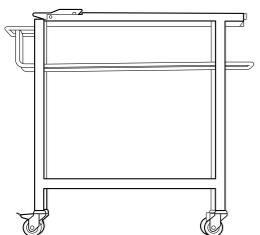
with integrated control
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-D
controlled only by the oven's control Panel
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-C

**DECKTOP 1 TRAY**

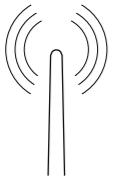
with integrated control
860 x 880 x 400 mm - w x d x h
Art. XEBDC-01EU-D
controlled only by the oven's control Panel
860 x 880 x 400 mm - w x d x h
Art. XEBDC-01EU-C

BASKETS AND TROLLEY**BASKET**

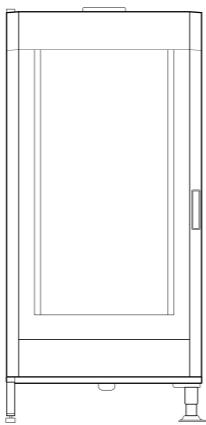
for COUNTERTOP ovens
10 600 x 400
668 x 431 x 862 mm - w x d x h
Art. XWBBC-10EU

**TROLLEY**

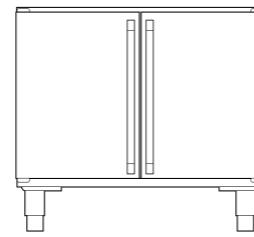
for XWBBC-10EU basket
695 x 786 x 961 mm - w x d x h
Art. XWBYC-00EU

CONNECTION

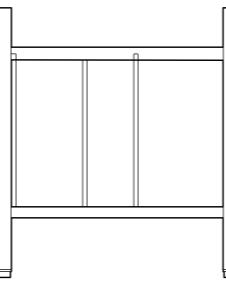
ACCESSORIES FOR THE OVENS CONNECTION
WiFi connection kit
Art. XEC006

PROVERS**LIEVOX**

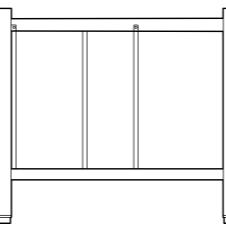
with integrated control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-D
with manual control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-M

NEUTRAL CABINET**NEUTRAL CABINET**

for 600 x 400 COUNTERTOP ovens
860 x 860 x 720 mm - w x d x h
Art. XWAEC-08EF

STAND**ULTRA HIGH STAND**

for 600 x 400 COUNTERTOP ovens
842 x 804 x 888 mm - w x d x h
Art. XWARC-07EF-UH

**HIGH STAND**

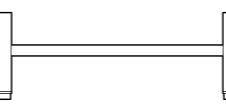
for 600 x 400 COUNTERTOP ovens
842 x 713 x 752 mm - w x d x h
Art. XWARC-07EF-H

**INTERMEDIATE STAND**

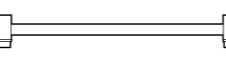
for 600 x 400 COUNTERTOP ovens
842 x 713 x 462 mm - w x d x h
Art. XWARC-00EF-M

**INTERMEDIATE CLOSED STAND**

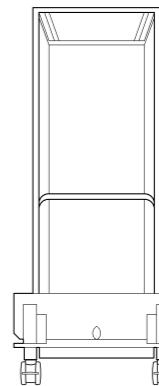
for 600 x 400 COUNTERTOP ovens
860 x 817 x 309 mm - w x d x h
Art. XEBIC-03-EU

**LOW STAND**

for 600 x 400 COUNTERTOP ovens
842 x 713 x 305 mm - w x d x h
Art. XWARC-00EF-L

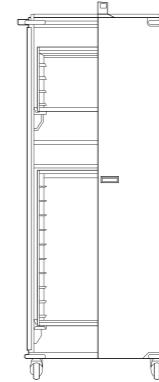
FLOOR POSITIONING**FLOOR POSITIONING**

for 600 x 400 COUNTERTOP ovens
842 x 713 x 113 mm - w x d x h
Art. XWARC-00EF-F

WHEELS KIT**QUICK LOAD**

for 16 600 x 400 BIG ovens
776 x 681 x 1741 mm - w x d x h
Art. XEBTL-16EU

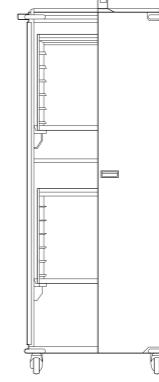
For the suggested solutions see page 40

**QUICK LOAD 10 + 4**

without doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU

with doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU-D

For the suggested solutions see page 40

**QUICK LOAD 6 + 6**

without doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU

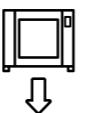
with doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU-D

For the suggested solutions see page 40

Technical Assistance

Installation

The right partner next to your kitchen



A global Service network

A perfect installation is essential to guarantee the correct functioning of your MINDMaps™ PLUS oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you. Find the authorized Service Centers nearest to your kitchen.

Maintenance

Don't stop your kitchen



The quickest on site Service

When connected to the internet, your oven communicates directly with our Service Team, so we can intervene as soon or even before maintenance is required. Keeping in optimal condition your oven is Unox' priority: our technicians are at your disposal to provide you the best on-line and on-site support.

Services

LONG.Life and LONG.Life4 Warranty

A promise of reliability



A choice made to last

Connect your BAKERTOP MINDMaps™ PLUS to the internet and activate the Unox LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

*Check the Guarantee Conditions for your country on our website unox.com

LONGLife4

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Unox in the world

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ASIA, OCEANIA & AFRICA

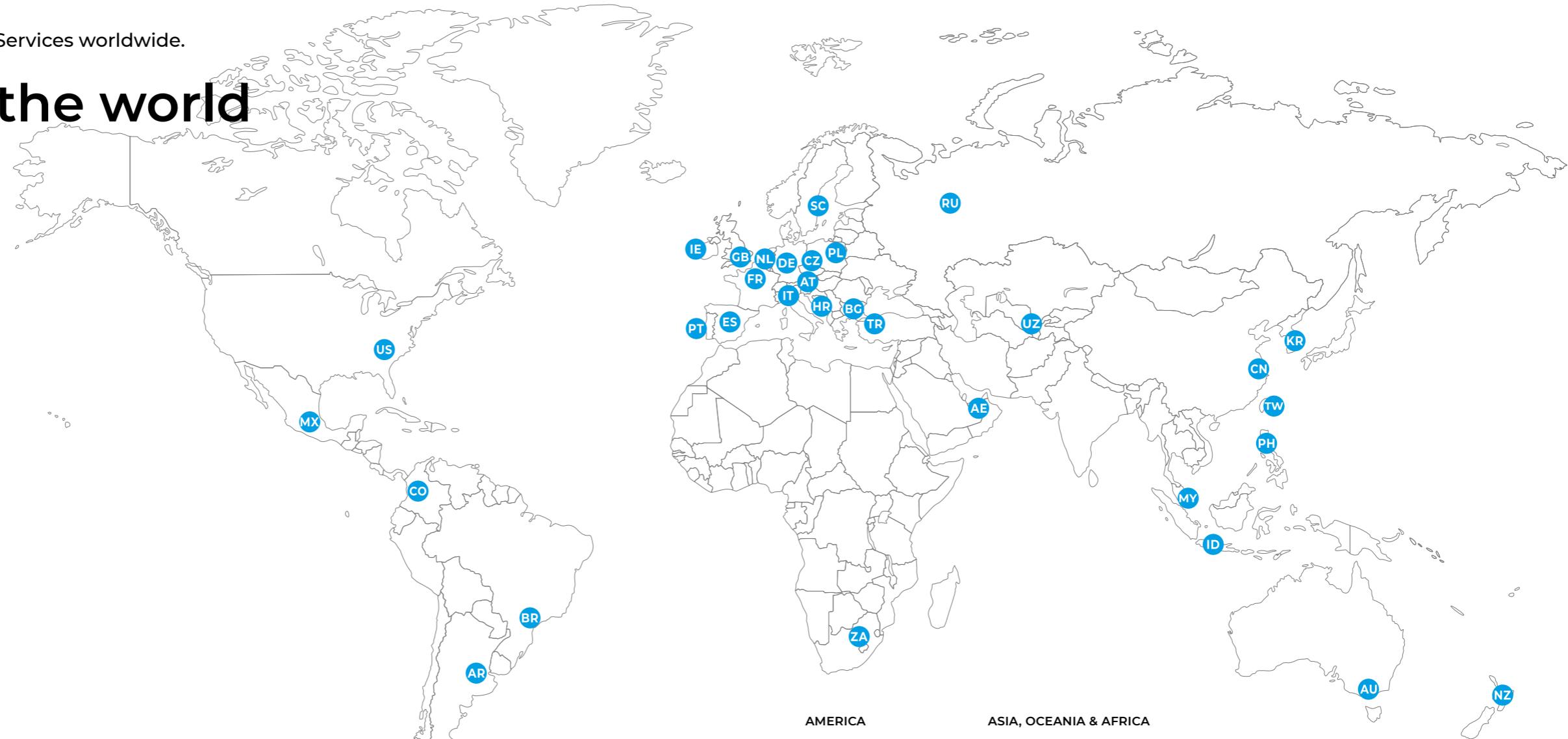
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INVENTIVE SIMPLIFICATION

unox.com



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