



# BAKERLUX SHOP.Pro™





BAKERLUX SHOP.Pro™

**Intelligent perfection in baking and design.**



Design and intelligence, the elegance of glass and the technology of touch controls, as well as the built-in internet connection. Everything you could possibly imagine in an oven is now in your hands. Created to be perfect. In every detail.

 **Watch the “Perfection is now” video on the official UNOX YouTube channel**

An oven like nothing you have ever seen.



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BAKERLUX SHOP.Pro™

## Modern design, unique performance.



BAKERLUX SHOP.Pro™ is the range of ovens designed for baking frozen baked foods in commercial spaces, where timing is crucial and volumes are vast.

Any mistake can cost you greatly, and every second counts. BAKERLUX SHOP.Pro™ ovens are the result of UNOX's years of research and experience in supermarket bakery departments, convenience stores and fast food chains.

They are designed for optimal performance in all working conditions and to be simple to use.

Using the latest smart technology, they provide the outlet with real support and can adapt to any working environment, be it behind the scenes in a prep room or in an open kitchen on the shop floor.

The 10, 6, 4 and 3-tray 600x400 models are the benchmark for any high-volume shop, whilst the 4 and 3-tray 460x330 models are perfectly suited to smaller shops with less available space.

The choice of four different control panel options means that there are more solutions available to you, so you can always find the BAKERLUX SHOP.Pro™ best suited to you.



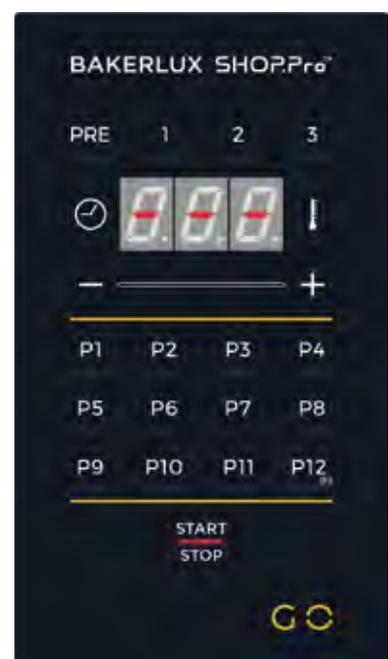
Watch the “Perfection is now” video  
on the official UNOX YouTube channel



## Easy, simple, quick and durable.

BAKERLUX SHOP.Pro™ GO is a pure convection oven. A tireless oven that was designed specifically for baking frozen croissants or for finishing prebaked frozen bread. Perfectly suited to the typical needs of cafés, snack bars, and smaller retail shops that don't need to bake delicate items.

BAKERLUX SHOP.Pro™ GO doesn't require water supply and is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ waterless hood to reduce baking odours, allowing them to be installed anywhere in the shop.





### BAKING PARAMETERS



3 BAKING  
STEPS



0 - inf  
TIMER



50 - 260°C  
TEMPERATURE



0-20-40-60-80-100%  
HUMIDITY



2 FAN  
SPEEDS

### UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO-SOFT



SMART PREHEATING



AUTOMATIC



DATA DRIVEN COOKING

### QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI-TIME



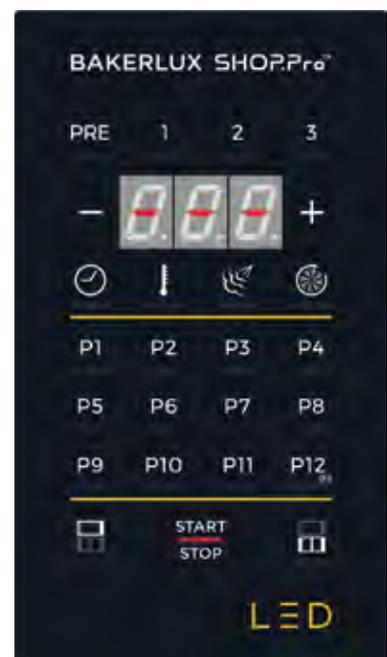
AUTOMATIC BAKING



# LED

## Add moisture to your baking, in an elegant and minimal way.

The BAKERLUX SHOP.Pro™ LED model is the first port of call for anyone who needs an easy-to-use convection oven that also gives you the option of adding humidity during the baking cycle as well as reducing fan speed to facilitate baking even the most delicate and critical items, such as large frozen loaves of bread, or frozen puff pastry products. The ability to control the BAKERLUX SHOP.Pro™ Prover from the control panel allows the oven to be stacked on top of it, creating a complete baking station. The hoods available for the BAKERLUX SHOP.Pro™ LED model are the water-supply-connected high-filtration steam-condensing BAKERLUX SHOP.Pro™ ventless hood or the BAKERLUX SHOP.Pro™ waterless hood, which requires no water supply.





### BAKING PARAMETERS



3 BAKING  
STEPS



0 - inf  
TIMER



50 - 260°C  
TEMPERATURE



0-20-40-60-80-100%  
HUMIDITY



2 FAN  
SPEEDS

### UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



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MULTI-TIME



AUTOMATIC BAKING



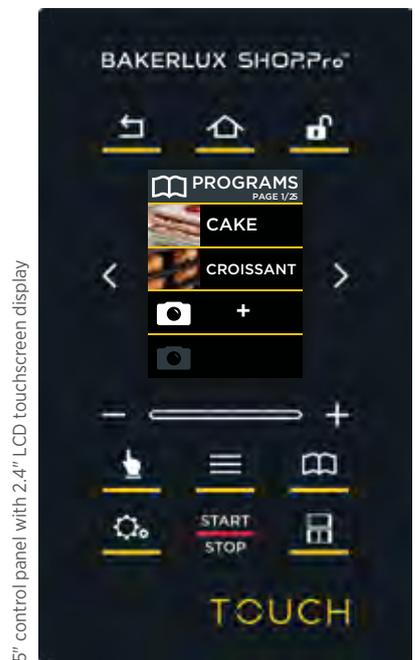
# TOUCH

**That little extra touch that helps make the difference. And it shows.**

The BAKERLUX SHOP.Pro™ TOUCH model offers all the advantages of a 2.4" LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.

It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone.

The BAKERLUX SHOP.Pro™ TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ ventless or waterless hoods and for controlling the prover directly from the oven's control panel.



5" control panel with 2.4" LCD touchscreen display



### BAKING PARAMETERS



9 BAKING  
STEPS



0 - inf  
TIMER



50 - 260°C  
TEMPERATURE



0-20-40-60-80-100%  
HUMIDITY



2 FAN  
SPEEDS

### UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTO.MATIC



DATA DRIVEN COOKING

### QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI.TIME



AUTOMATIC BAKING

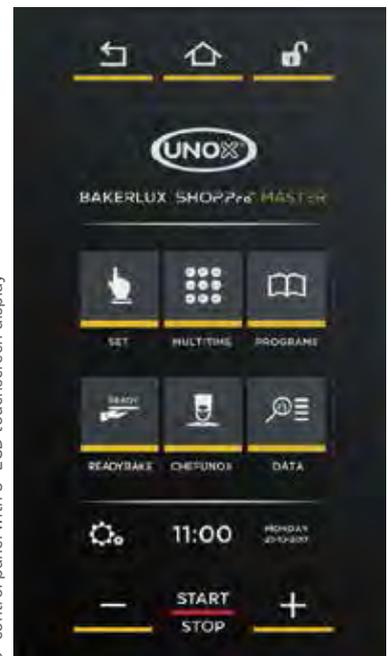


# MASTER

## The ultimate technology for perfect results, every time.

The MASTER control panel is the highest level of technological evolution that excels in baking performance, automatic programs, artificial intelligence and internet connection. The BAKERLUX SHOP.Pro™ MASTER, with its 6" control panel, is equipped with CHEFUNOX automatic baking programs, MULTI.Time technology - allowing you to bake up to 10 different item types at the same time - and the READY.Bake function, allowing even users with no experience to get perfect results.

AUTO.Matic intelligent automatic door opening as standard, DDC.Stats report with usage statistics directly viewable from the display, and an optional Internet connection allowing you to remotely control your ovens from your PC and smartphone. Ventless hood, waterless hood and prover all controllable from the display.



6" control panel with 5" LCD touchscreen display



## BAKING PARAMETERS



9 BAKING  
STEPS



0 - inf  
TIMER



50 - 260°C  
TEMPERATURE



0-20-40-60-80-100%  
HUMIDITY



2 FAN  
SPEEDS

## UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTOMATIC



DATA DRIVEN COOKING

## QUICK FUNCTIONS



896 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI.TIME



AUTOMATIC BAKING

Unox Intelligent Performance

## Smart baking. Guaranteed results.

Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during baking, the various load quantities, food whose properties vary with the seasons and the unique manual techniques of each member of your team.

For example?

Baking multiple trays requires more time than for just one or two: the door remains open for longer and the consequent drop in temperature is greater.

The oven must begin baking at a lower temperature and bake a higher quantity of food, for which more time is required to achieve the correct working conditions.

In addition, the humidity emitted by the fully-loaded oven is greater than a partial load, and if the door is opened unexpectedly, it significantly alters all the parameters of the baking process.

Achieving repeatable results requires continual supervision, monitoring of every detail and immediate intervention. In a few words: control, intelligence and expertise.

Exactly what your BAKERLUX SHOP.Pro™ MASTER oven, with UNOX INTELLIGENT.Performance technology provides.



### ADAPTIVE.COOKING™

#### Perfect results. Every time.

The ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool capable of interpreting your settings and understanding your desired result.

Using its sensors, the BAKERLUX SHOP.Pro™ MASTER registers changes in temperature, estimates the amount of food actually being cooked, and automatically adjusts the baking process by tweaking the time and temperature as needed, guaranteeing you perfect, identical results with every batch. Textbook results, no matter what the conditions.

### AUTO.SOFT™

#### Gentle baking function.

A sharp increase in temperature in the presence of delicate products and in high oven load capacity conditions can compromise the uniformity of the overall result.

When AUTO.Soft is activated, BAKERLUX SHOP.Pro™ MASTER automatically regulates the rise in temperature according to what the sensors detect to make it gentler and guarantee an optimal distribution of heat inside each pan in the oven. Because every detail counts when your requirements take pride of place.



### SMART.PREHEATING Intelligent preheating.

Correctly preheating the oven creates the ideal conditions to optimise baking from the very first moments once the door is closed. The BAKERLUX SHOP.Pro™ MASTER oven, equipped with SMART.Preheating technology, automatically sets the best temperature and preheating time according to the parameters of the chosen baking process and to what has occurred in previous hours. Should you need to quickly go from a high baking temperature to a lower one, it automatically engages the cooling system before signalling that it is ready. As always, to guarantee you maximum repeatability of results at all times of the day and energy savings up to 20% compared to manual preheating.

### AUTO.MATIC Automatic door opening.

Commercial spaces can often be noisy and fast-paced, making constant supervision of the baking process difficult: it is entirely possible that, at times, nobody notices that the oven has finished baking, meaning that the food stays inside for a few minutes too long, ruining all the hard work and investment you put into ensuring that every batch comes out perfect. BAKERLUX SHOP.Pro™ MASTER and TOUCH are always focused on giving you perfect results: thanks to their AUTO.Matic technology, they automatically open the door, interrupting the baking process at just the right moment to guarantee excellent results, even when you find yourself distracted.

**WITHOUT ADAPTIVE. COOKING™**

The quantity of food in the oven has an effect on the final result: a program set for a single tray will not be sufficient to cook a full load and, viceversa, a program set for a full load will overbake a single-tray load.

**WITH ADAPTIVE. COOKING™**

ADAPTIVE.Cooking™ technology recognises the quantity of food in the cooking chamber and automatically optimises the time, temperature and climatic conditions.

**OPTIMAL SETTINGS FOR A HALF LOAD**

TARTS

PRE 200 °C

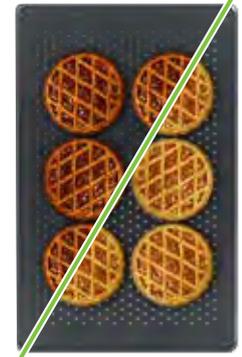
20 mins

165 °C

**RESULT WITH A SINGLE TRAY**

**WITHOUT ADAPTIVE. COOKING™**

Baking time: **20 mins**  
Actual average temperature: **185 °C**



**WITH ADAPTIVE. COOKING™**

Baking time: **18 mins**  
Actual average temperature: **165 °C**

**WITHOUT AUTO.MATIC**

When the items have finished baking, timely manual intervention is necessary to immediately remove all the trays from the oven in order to avoid having the residual heat from the oven chamber continue to bake the product, burning it. The humidity can also ruin its structure and fragrance.

**WITH AUTO.MATIC**

Thanks to AUTO.Matic technology, the door opens automatically once the baking cycle has finished, allowing the residual heat to escape from the baking chamber, thus removing the risk of it ruining the product. Manual intervention is no longer necessary.

BREAD

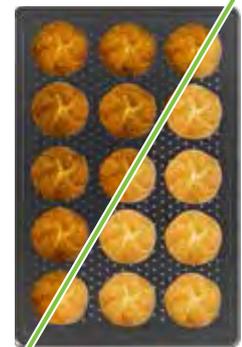
25 mins

180 °C

20%

**WITHOUT AUTO.MATIC**

Delay in opening the door after baking cycle: **High risk.**



**WITH AUTO.MATIC**

Delay in opening the door after baking cycle: **No risk.**

**WITHOUT AUTO.SOFT**

The change from one baking step to a next one at a much higher temperature will cause a rapid increase in temperature that can be aggressive toward delicate products: the result can be uneven and far from perfect.

**WITH AUTO.SOFT**

The AUTO.Soft function manages the rise in temperature, making it more delicate in order to maintain uniformity throughout every part of every tray.

MINI PIZZAS STEP 1/2

5 mins

145 °C

20%

STEP 2/2

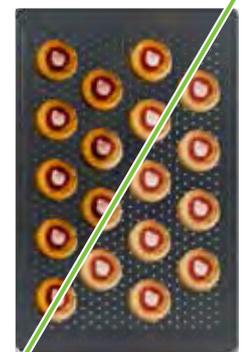
15 mins

180 °C

0%

**WITHOUT AUTO.SOFT**

Temperature increase time **145 °C-180 °C: 1 min**



**WITH AUTO.SOFT**

Temperature increase time **145 °C-180 °C: 4 mins**

**WITHOUT SMART.PREHEATING**

The oven preheats to the set temperature without taking into account how the oven has been used before that baking program, with the risk of not being hot enough for the first baking program of the day, or wasting energy during the preheating phase when the baking chamber has already accumulated sufficient heat during previous baking programs.

**WITH SMART.PREHEATING**

SMART.Preheating recognizes the activity that the oven has carried out before the baking program starts and intelligently adjusts the preheating accordingly: making it more intense with the first bake in the morning when the oven is cold, and reducing it or even skipping it should the oven chamber already be hot enough to start baking right away. This leads to always perfect baking results while saving time and energy.

CROISSANTS

PRE 190 °C

18 mins

165 °C



6:00 am Cold oven

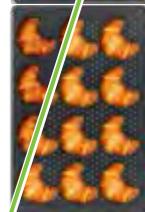
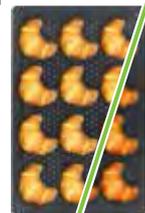


11:00 am Hot oven

**WITHOUT SMART.PREHEATING**

Preheating time: **6 mins**  
Temp. of steel in chamber after preheating: **100 °C**

Preheating time: **6 mins**  
Temp. of steel in chamber after preheating: **190 °C**



**WITH SMART.PREHEATING**

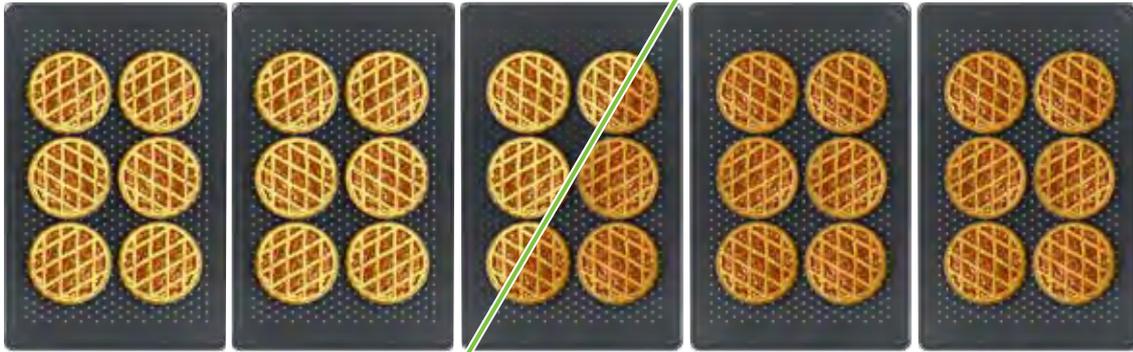
Preheating time: **9 mins**  
Temp. of steel in chamber after preheating: **165 °C**

Preheating time: **0 mins**  
Temp. of steel in chamber after preheating: **165 °C**

**RESULT  
WITH FULL LOAD**

**WITHOUT  
ADAPTIVE.  
COOKING™**

Baking time:  
**20 mins**  
Actual average  
temperature:  
**155°C**

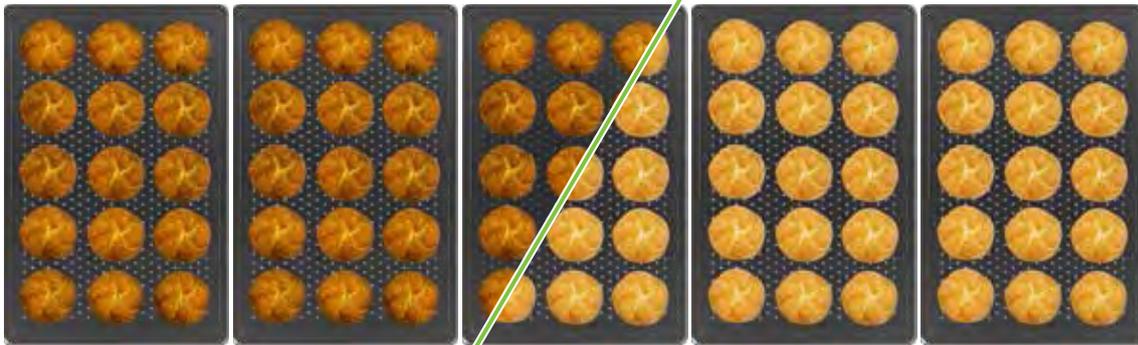


**WITH  
ADAPTIVE.  
COOKING™**

Baking time:  
**23 mins**  
Actual average  
temperature:  
**165°C**

**WITHOUT  
AUTO.MATIC**

Delay in opening  
the door after  
baking cycle:  
**High risk.**

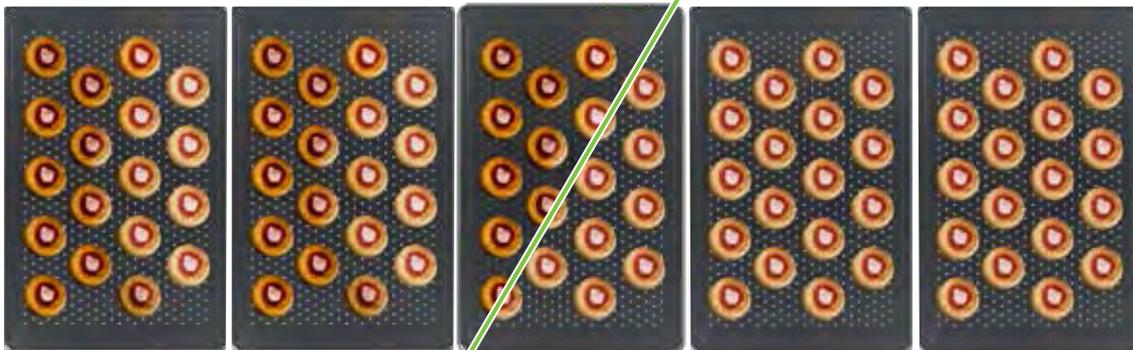


**WITH  
AUTO.MATIC**

Delay in opening  
the door after  
baking cycle:  
**No risk.**

**WITHOUT  
AUTO.SOFT**

Temperature  
increase time  
**145°C-180°C:**  
**2 mins**



**WITH  
AUTO.SOFT**

Temperature  
increase time  
**145°C-180°C:**  
**7 mins**

**WITHOUT  
SMART.PREHEATING**

Preheating time:  
**6 mins**  
Temp. of steel  
in chamber after  
preheating:  
**100°C**

Preheating time:  
**6 mins**  
Temp. of steel  
in chamber after  
preheating:  
**190°C**



**WITH  
SMART.PREHEATING**

Preheating time:  
**9 mins**  
Temp. of steel  
in chamber after  
preheating:  
**165°C**

Preheating time:  
**0 mins**  
Temp. of steel  
in chamber after  
Preheating:  
**165°C**

## DDC - Data Driven Cooking

# Your oven is unique, intelligent, and connected.

Data Driven Cooking artificial intelligence technology is designed to help you take advantage of the full potential of UNOX's BAKERLUX SHOP.Pro™ ovens: it collects data, processes information, analyses usage patterns and provides you with a daily report, and connects to the cloud to identify and offer you recipes and tips that are customised for your actual needs which translate directly into new dishes for your menu.

With Data Driven Cooking, UNOX's BAKERLUX SHOP.Pro™ ovens become much more than just baking equipment. They become real partners that contribute to building your success.

Data Driven Cooking technology is available for BAKERLUX SHOP.Pro™ MASTER and TOUCH ovens.

Data Driven Cooking.

Closer to you, closer to your success.

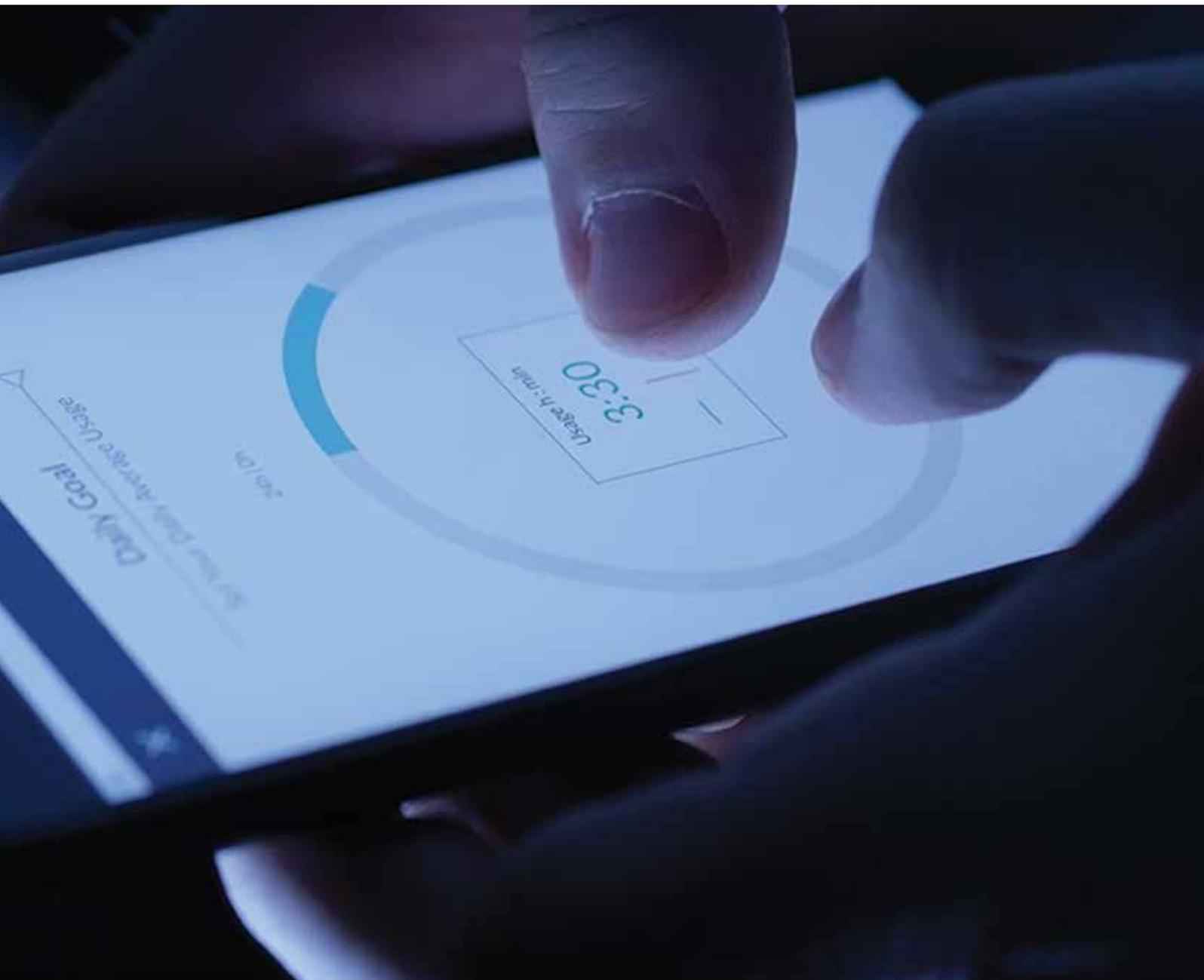


 Watch the "Data Driven Cooking" video

Innovation award

HOST 2017  
**SMART  
LABEL**





### DDC.Unox and DDC.App Everything just a click away.

Through the [ddc.unox.com](http://ddc.unox.com) internet portal and the DDC.UNOX app, you can control any BAKERLUX SHOP.Pro™ MASTER and TOUCH oven that is connected directly to your computer or smartphone.

You can monitor its real-time operating status, collect and analyse months of usage and HACCP data, create recipes from your computer and send them to all your connected ovens with just a simple click.

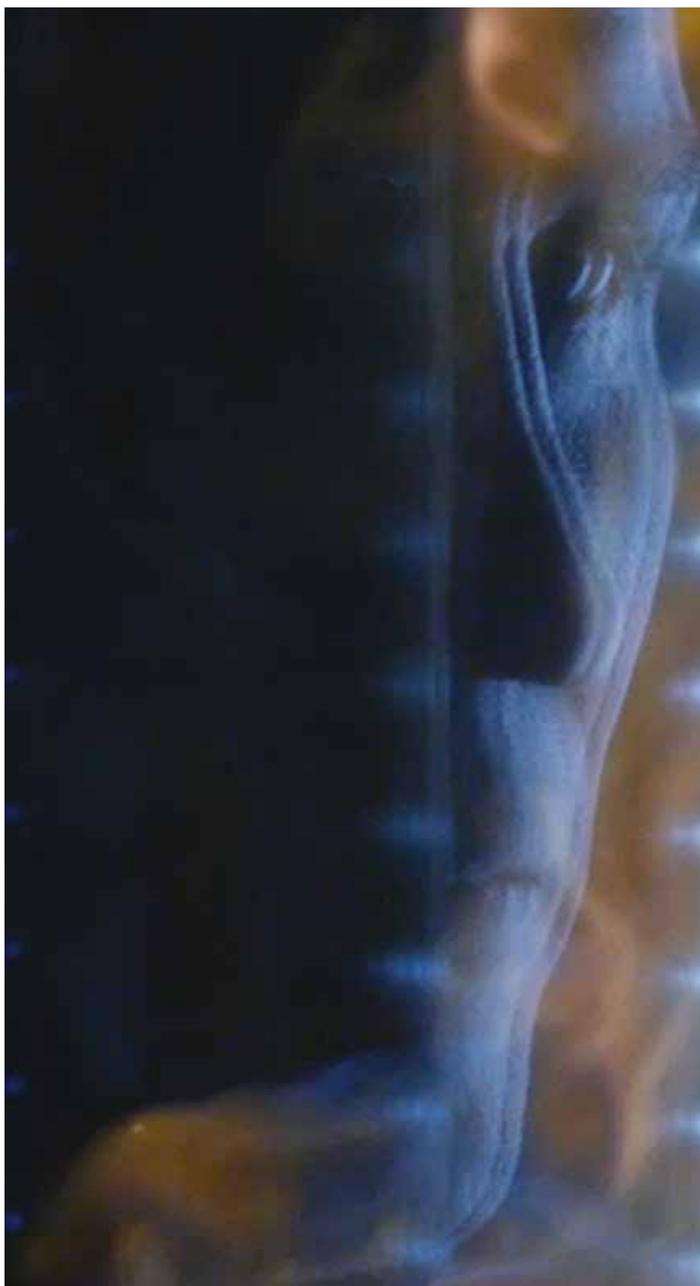
### DDC.Stats Monitored for constant improvement.

The BAKERLUX SHOP.Pro™ MASTER ovens monitor and analyse water and energy consumption levels, record baking times, and measure how long the door stays open: the DDC.Stats function on the control panel translates this data into clear, valuable, useful information that helps you to identify any room for improvement and completely eliminate waste, thereby increasing your daily profit.

## Unox Intensive Cooking

# You've chosen not to settle for less. Maximum baking efficiency.

Bake to perfection, sell, repeat. All day, every day. For the tight schedule of a commercial space whose core business is selling baked goods, the priorities are high quality standards, repeatable results, speed of execution, energy savings and reliability. This was what we aimed for and this what we have made possible. UNOX INTENSIVE.Cooking means maximum baking efficiency to maximise production and variety of range. With the assurance of an ENERGY STAR certified product. Certify your success.



## DRY.Plus

### Extracting humidity for maximum flavour.

When baking leavened goods, the presence of humidity during the final stages of baking can compromise the achievement of your desired result. DRY.Plus technology expels humid air from the baking chamber, be it moisture released from the products being baked or any that was generated by the STEAM.Plus system during a previous use. By doing so, DRY.Plus technology helps the internal structure of the product to form properly, guaranteeing a texture that remains the same even hours after it has finished baking. Get used to doing great things.

## STEAM.Plus

### On-demand humidity for perfect baking.

When baking frozen baked goods, effectively using humidity helps to develop both the internal structure and the golden crust on the outside of the product. STEAM.Plus technology allows you to instantly create humidity inside the baking chamber, from a temperature of 90°C up to 260°C, for excellent results with every batch.



### AIR.Plus

#### **Transmit, unite, transform.**

AIR.Plus technology guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray, for all trays being baked. Thanks to AIR.Plus, once baked, your foods will be evenly coloured on the outside and their integrity and texture will remain intact for many hours afterwards.

With the BAKERLUX SHOP.Pro™ MASTER, TOUCH and LED, you can choose two different fan speeds, allowing you to bake both lighter and heavier products: no need to limit the variety of your range.

### EFFICIENT.Power

#### **Power and efficiency.**

The BAKERLUX SHOP.Pro™ represents a guarantee of maximum performance and efficiency.

Maximum speed in reaching temperature and precision in maintaining it, energy savings guaranteed by a low-e glass lining, and high-performance insulation materials.

In figures?

300 seconds to go from 60 to 260°C.

Best-in-class convection operation efficiency, ENERGY STAR certified.

# The details make all the difference. And you know it.



**DOUBLE GLASS**



**EASY TO CLEAN INTERNAL GLASS**



**TOUCH SCREEN PANEL FOR MASTER AND TOUCH**



**MULTIFAN SYSTEM**



**100% STAINLESS STEEL STRUCTURE**



**LED LIGHTING**



**HIGH-PERFORMANCE INSULATION MATERIALS**



**IPX4 PROTECTION CLASS**



**WI-FI/LAN CONNECTION READY**



**SOFT-CLOSE DOOR**



**USB PORT - UPLOAD/DOWNLOAD DATA**



**ERGONOMIC HANDLE**

BAKERLUX SHOP.Pro™

## Drop down or side opening doors. For any space and any use.



**DROP DOWN DOOR OPENING** (for Rossella, Elena, Arianna and Stefania models, TOUCH, LED and GO versions)



**RIGHT-TO-LEFT DOOR OPENING** (for Camilla and Vittoria ovens and for all other MASTER.Matic and TOUCH.Matic models)

Find out more. Watch the "Perfection is now" video on UNOX's official YouTube channel



## Certified Ventless Hood



The UNOX steam condensing hood is an ideal solution for installing your BAKERLUX SHOP.Pro™ MASTER, TOUCH or LED oven anywhere in your shop, even far away from or without\* a ceiling-mounted ventilation hood.

Inside is a self-cleaning filter which removes both the smells and the latent and perceptible heat from the fumes expelled by the vent, with no need to maintain or clean the filter.

UNOX hoods maintain the style and design of the oven itself, blending the combination into one strong, quiet and effective system.

\*subject to verification and approval by authorities and local regulations

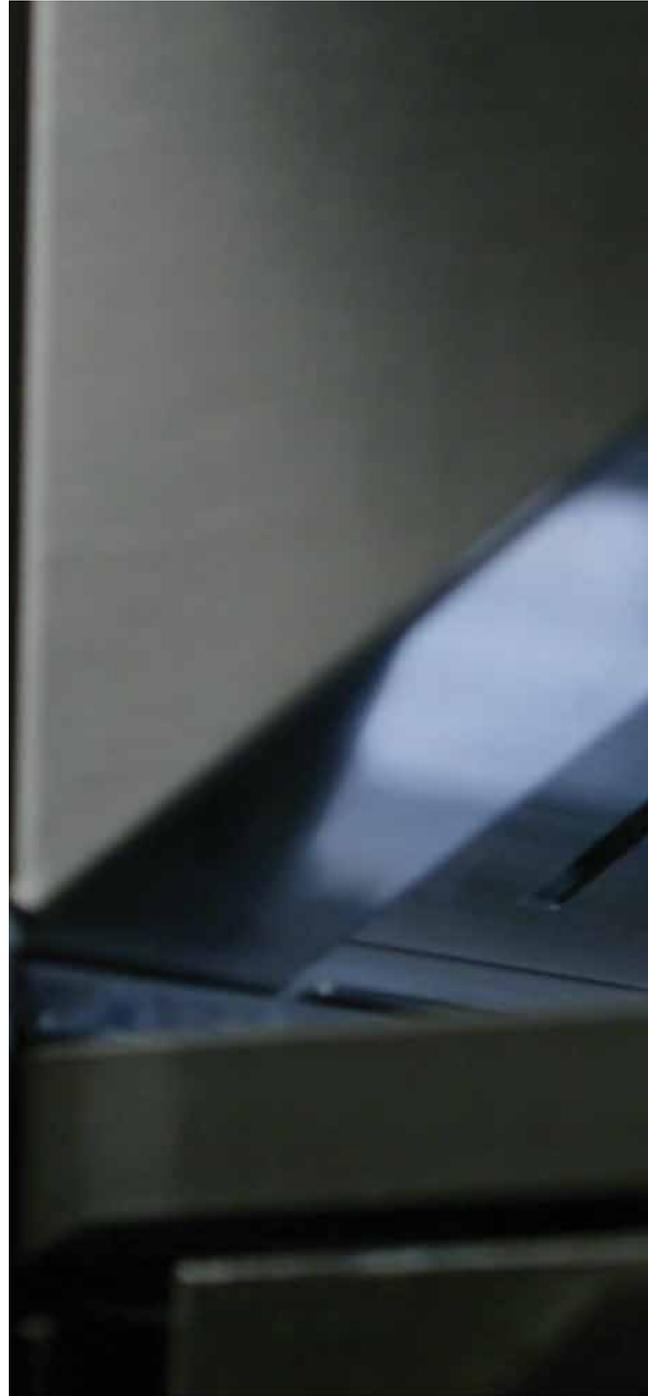
## Waterless Hood



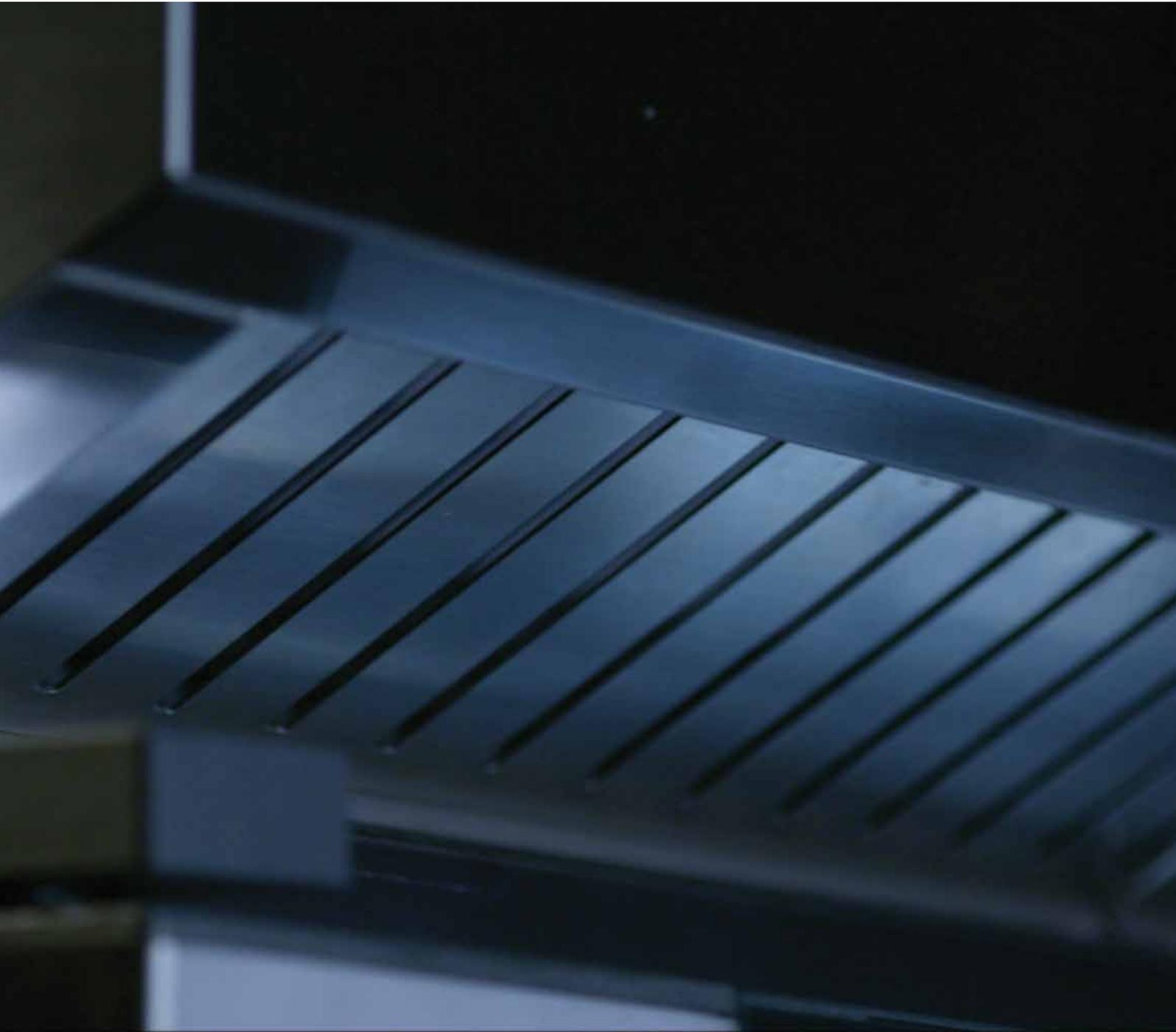
Ventless hoods must be connected to a source of water, but water pipes are not always available in all shops or departments.

The UNOX waterless hood for BAKERLUX SHOP.Pro™ is designed to satisfy this need, and is capable of condensing odours from bakery operations without the use of water.

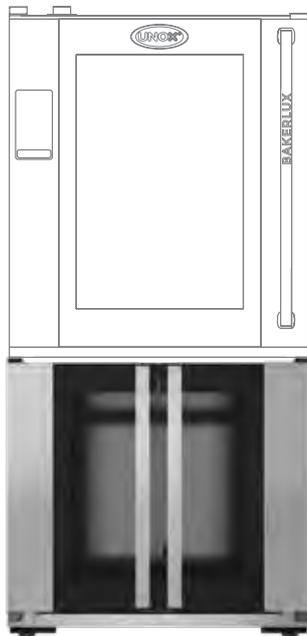
The waterless hood can be installed on all versions of the BAKERLUX SHOP.Pro™ and requires no water to function.



INTEGRATED AIR EXTRACTION SYSTEMS.  
**Zero odours in your shops.**



## It takes care of your products.



The provers for the BAKERLUX SHOP.Pro™, available for the MASTER, TOUCH and LED versions, accurately control the temperature and humidity throughout every moment of the proving process, producing consistent results that are always faithful to tradition.

The BAKERLUX SHOP.Pro™ provers allow you to set your desired humidity percentage inside the proving chamber in order to obtain perfect results every time, for every recipe.



PROVER

**Production without interruptions.**



# BAKING ESSENTIALS

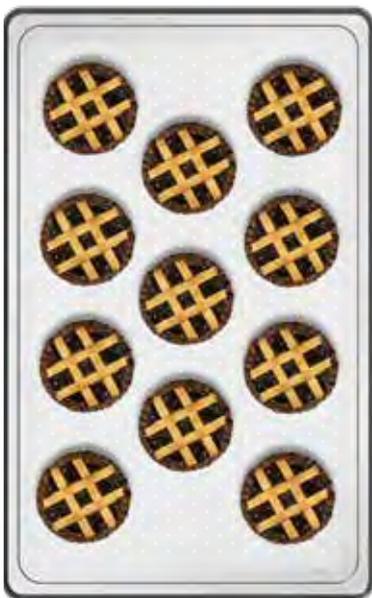
The Baking Essentials collection of trays are the best tool you can have to take full advantage of the baking technology of your BAKERLUX SHOP.Pro™. Each tray has specific characteristics that are conceived, designed and created for specific purposes. The perfect tray for excellent results.



## BAKING

### FORO.BAKE

Perforated aluminium pan.



**IDEAL FOR:**

- Pastry
- Cakes
- Baking on silicon mats

**ADVANTAGES**

- Perforated surface to allow better transpiration of moisture
- Ultra low edge for maximum baking uniformity

### FORO.BLACK

Non-stick perforated aluminium pan.



**IDEAL FOR:**

- Croissants
- Fresh bread
- Danish pastries
- Pastry

**ADVANTAGES**

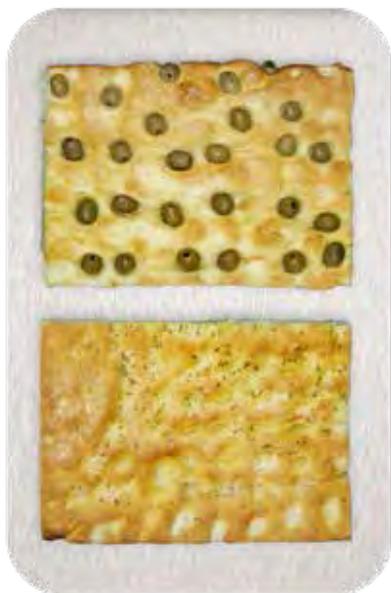
- Baking parchment is not required
- Ultra low edge for maximum baking uniformity



**BAKING**

**FAKIRO™**

12mm thick aluminium plate, flat on one side and ribbed on the other for duel use.



- IDEAL FOR:**
- Pizza
  - Focaccia
  - Bread
  - Sandwiches

**ADVANTAGES**

- Focaccias and sandwiches heated in just 3 minutes
- 13mm thick for stone baked effect

**FAKIRO.GRILL**

12mm non-stick aluminium plate, flat on one side and ribbed on the other for duel use.



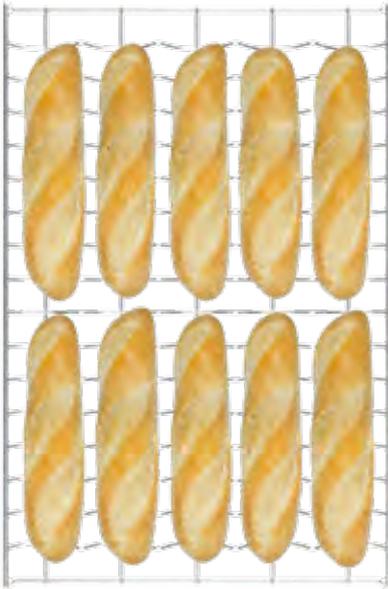
- IDEAL FOR:**
- Pizza
  - Focaccia
  - Bread
  - Sandwiches

**ADVANTAGES**

- Pizza with a crisp base ready in just 4 minutes
- 13mm thick for stone baked effect

### BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



**IDEAL FOR:**

- Frozen baguettes
- Frozen sandwich baguettes

**ADVANTAGES**

- Bake up to 10 mini-baguettes in 18 minutes
- Maximum heat distribution for quick baking

### FORO.BAGUETTE BLACK

Non-stick aluminium perforated tray with 5 channels to bake baguettes.



**IDEAL FOR:**

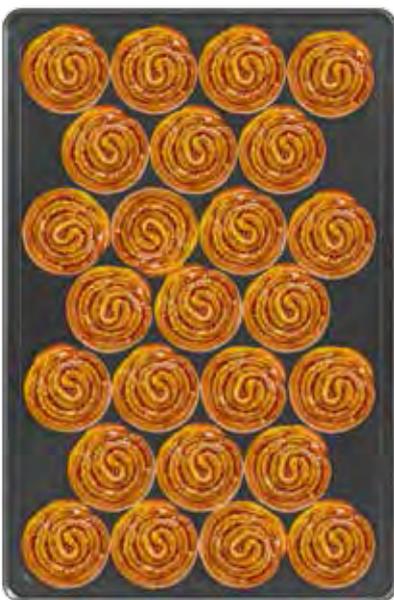
- Fresh baguettes
- Fresh sandwich baguettes

**ADVANTAGES**

- 5 perfectly separate and uniform baguettes
- Quick and easy cleaning operations

### BAKE.BLACK

Non-stick aluminium pan.



**IDEAL FOR:**

- Croissants
- Danish pastries
- Pastry

**ADVANTAGES**

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

### BAKE

Aluminium tray.



**IDEAL FOR:**

- Pastry
- Cakes
- Baking on silicon mats

**ADVANTAGES**

- Thin tray for rapid heat exchange
- Ultra low edge for maximum baking uniformity

BAKING ESSENTIALS.

# Like having an extra pair of hands.

## BAKING ESSENTIALS

### FORO.BAKE

---



**AVAILABLE IN SIZES:**

- 600X400 Art.: TG 410
- 460X330 Art.: TG 310

### FORO.BLACK

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**AVAILABLE IN SIZES:**

- 600X400 Art.: TG 430
- 460X330 Art.: TG 330

### STEEL.BAKE

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**AVAILABLE IN SIZES:**

- 600X400 Art.: TG 450

### FAKIRO™

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**AVAILABLE IN SIZES:**

- 600X400 Art.: TG 440
- 460X330 Art.: TG 335

### FAKIRO.GRILL

---



**AVAILABLE IN SIZES:**

- 600X400 Art.: TG 465

### BAKE

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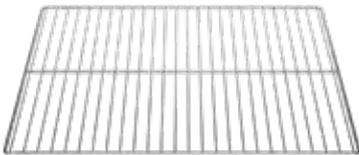


**AVAILABLE IN SIZES:**

- 600X400 Art.: TG405
- 460X330 Art.: TG305

### CHROMO.GRID

---

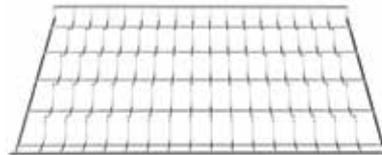


**AVAILABLE IN SIZES:**

- 600X400 Art.: GRP 405
- 460X330 Art.: GRP 305

### BAGUETTE.GRID

---



**AVAILABLE IN SIZES:**

- 600X400 Art.: GRP 410
- 460X330 Art.: GRP 310

### BAKE.BLACK

---



**AVAILABLE IN SIZES:**

- 600X400 Art.: TG460

### FORO.BAGUETTE BLACK

---



- 600X400 Art.: TG 435

### FORO.BAGUETTE

---



- 600X400 Art.: TG 445





### UNOX.Care Program

## Protect the performance you deserve.

The UNOX.Pure filter reduces the quantity of substances in the water which contribute to the formation of lime scale and/or rust inside the baking chamber, a known cause of malfunctioning and breakdown. The UNOX filters are easy to install in any BAKERLUX SHOP.Pro™ oven or stack. For the larger ovens, Camilla and Vittoria, Unox recommends UNOX.Pure, whilst for smaller ovens, Bakery.Pure is sufficient to guarantee - in most applications - a year of worry-free work.

The MASTER and TOUCH control panels monitor the quantity of water filtered by the Bakery.Pure and UNOX.Pure systems and automatically notify you when the time has come to replace the filter, optimising its use.



UNOX.Pure  
Art.: XHC003



Bakery.Pure  
Art.: XHC010

# A truly excellent line.

## DROP DOWN DOOR OPENING

4 600x400

3 600x400

4 460x330

3 460x330



ROSSELLA



ELENA



ARIANNA



STEFANIA

### MASTER



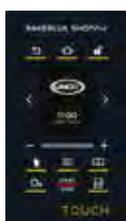
Type of opening				
Type of closing				
Distance between trays				
Frequency				
Voltage				
Electrical capacity				
Dimensions WxDxH (mm)				
Weight				

### TOUCH



Type of opening				
Type of closing				
Distance between trays				
Frequency				
Voltage				
Electrical capacity				
Dimensions WxDxH (mm)				
Weight				

### TOUCH



	XEFT-04EU-ETDV	XEFT-03EU-ETDV	XEFT-04HS-ETDV	XEFT-03HS-ETDV
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V - 3N	230 V- 1N	230 V- 1N	230 V- 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39kg	36 kg

### LED



	XEFT-04EU-ELD V	XEFT-03EU-ELD V	XEFT-04HS-ELD V	XEFT-03HS-ELD V
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V - 3N	230 V- 1N	230 V- 1N	230 V- 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39 kg	36 kg

### GO



	XEFT-04EU-EGDN	XEFT-03EU-EGDN	XEFT-04HS-EGDN	XEFT-03HS-EGDN
Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
Type of closing	Manual	Manual	Manual	Manual
Distance between trays	75mm	75mm	75mm	75mm
Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Voltage	400 V - 3N	230 V- 1N	230 V- 1N	230 V- 1N
Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
Weight	57kg	46kg	39 kg	36 kg

**MATIC RIGHT-TO-LEFT AUTOMATIC DOOR OPENING**

10 600x400

6 600x400

4 600x400

3 600x400

4 460x330

3 460x330



**CAMILLA.MATIC**



**VITTORIA.MATIC**



**ROSSELLA.MATIC**



**ELENA.MATIC**



**ARIANNA.MATIC**



**STEFANIA.MATIC**

**XEFT-10EU-EMRV**

Right-to-left

Electric closing

75mm

50/60 Hz

400 V - 3N

15.5 kW

800x811x952

96 kg

**XEFT-06EU-EMRV**

Right-to-left

Electric closing

75mm

50/60 Hz

400 V - 3N

10.3 kW

800x811x682

72 kg

**XEFT-04EU-EMRV**

Right-to-left

Electric closing

75mm

50/60 Hz

400 V - 3N

6.9 KW

800x811x502

57 kg

**XEFT-03EU-EMRV**

Right-to-left

Electric closing

75mm

50/60 Hz

230 V- 1N

3.45 KW

800x811x427

46 kg

**XEFT-04HS-EMRV**

Right-to-left

Electric closing

75mm

50/60 Hz

230 V- 1N

3.45 KW

600x669x502

39 kg

**XEFT-03HS-EMRV**

Right-to-left

Electric closing

75mm

50/60 Hz

230 V- 1N

2.95 KW

600x669x427

36 kg

**XEFT-10EU-ETRV**

Right-to-left

Electric closing

75mm

50/60 Hz

400 V - 3N

15.5 kW

800x811x952

96 kg

**XEFT-06EU-ETRV**

Right-to-left

Electric closing

75mm

50/60 Hz

400 V - 3N

10.3 kW

800x811x682

72 kg

**XEFT-04EU-ETRV**

Right-to-left

Electric closing

75mm

50/60 Hz

400 V - 3N

6.9 KW

800x811x502

57 kg

**XEFT-03EU-ETRV**

Right-to-left

Electric closing

75mm

50/60 Hz

230 V- 1N

3.45 KW

800x811x427

46 kg

**XEFT-04HS-ETRV**

Right-to-left

Electric closing

75mm

50/60 Hz

230 V- 1N

3.45 KW

600x669x502

39 kg

**XEFT-03HS-ETRV**

Right-to-left

Electric closing

75mm

50/60 Hz

230 V- 1N

2.95 KW

600x669x427

36 kg

Note:

Door opening from left to right: example of code XEFT-10EU-EMLV (L= left) (R= right)

## ACCESSORIES.

# Ask for more

### 600X400

### 460X330

#### HOODS



##### HOOD WITH STEAM CONDENSER

Compatible with: MASTER, TOUCH and LED.

Frequency: 50 / 60 Hz - Electrical power: 0,2 kW  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m<sup>3</sup>/h - Max. air flow: 750 m<sup>3</sup>/h  
Dimensions: 800x863x276 WxDxH mm  
**Art.: XEKHT-HCEU**

##### HOOD WITH STEAM CONDENSER

Compatible with: MASTER, TOUCH and LED.

Frequency: 50 / 60 Hz - Electrical power: 0,2 kW  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m<sup>3</sup>/h - Max. air flow: 750 m<sup>3</sup>/h  
Dimensions: 600x731x276 WxDxH mm  
**Art.: XEKHT-HCHS**

##### WATERLESS HOOD

Compatible with: MASTER, TOUCH, LED and GO.

Frequency: 50 / 60 Hz  
Electrical power: 0,1 kW  
Dimensions: 800x863x205 WxDxH mm  
**Art.: XEKHT-ACEU**

##### WATERLESS HOOD

Compatible with: MASTER, TOUCH, LED and GO.

Frequency: 50 / 60 Hz  
Electrical power: 0,1 kW  
Dimensions: 600x731x205 WxDxH mm  
**Art.: XEKHT-ACHS**

#### PROVERS



##### PROVER

Compatible with: MASTER, TOUCH and LED.

Capacity: 8 600x400  
Voltage: 220-240V-1PH+N+PE  
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw  
Dimensions: 800x792x750 WxDxH mm - Weight: 37 kg  
**Art.: XEKPT-08EU-C**

##### PROVER

Compatible with: MASTER, TOUCH and LED.

Capacity: 8 460x330  
Voltage: 220-240V-1PH+N+PE  
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw  
Dimensions: 600x711x750 WxDxH mm - Weight: 35 kg  
**Art.: XEKPT-08HS-C**

##### PROVER

Compatible with: MASTER, TOUCH and LED.

Capacity: 10 600x400  
Voltage: 220-240V-1PH+N+PE  
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw  
Dimensions: 800x792x886 WxDxH mm - Weight: 42 kg  
**Art.: XEKPT-10EU-C**

#### STACKING KIT



##### STACKING KIT

Compatible with all models.  
Includes all the necessary parts for installing two stacked ovens.

**Art.: XWKQT-00EF-E**

##### STACKING KIT

Compatible with all models.  
Includes all the necessary parts for installing two stacked ovens.

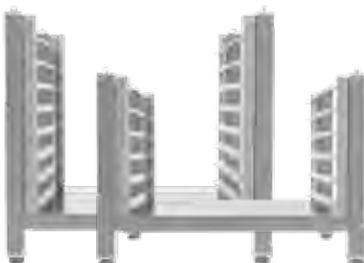
**Art.: XWKQT-00HS-E**

##### STACKING KIT

Includes all the necessary parts for installing any oven stacked on a ROSSELLA in any version.

**Art.: XWKQT-04EF-E**

#### STANDS



##### HIGH STAND WITH LATERAL SUPPORTS

Compatible with all models.  
Dimensions: 794X688X738 WDXH mm  
Distance between trays: 60mm - Weight: 10 kg  
**Art.: XEKRT-08EU-H**

##### HIGH STAND WITH LATERAL SUPPORTS

Compatible with all models.  
Dimensions: 594X546X783 WDXH mm  
Distance between trays: 60mm - Weight: 9 kg  
**Art.: XEKRT-08HS-H**

##### INTERMEDIATE STAND WITH LATERAL SUPPORTS

Compatible with all models.  
Dimensions: 794X688X559 WDXH mm  
Distance between trays: 60mm - Weight: 7 kg  
**Art.: XEKRT-06EU-M**

##### INTERMEDIATE STAND WITH LATERAL SUPPORTS

Compatible with all models.  
Dimensions: 594X546X559 WDXH mm  
Distance between trays: 60mm - Weight: 6 kg  
**Art.: XEKRT-06HS-M**

##### FLOOR POSITIONING STAND

Compatible with all models.  
Dimensions: 794X688X150 WxDxH mm  
Weight: 4 kg  
**Art.: XWKRT-00EF-F**

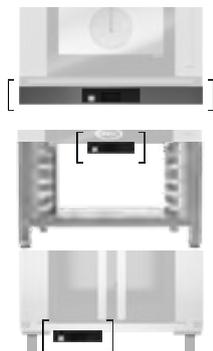
##### FLOOR POSITIONING STAND

Compatible with all models.  
Dimensions: 594X546X150 WxDxH mm  
Weight: 3 kg  
**Art.: XWKRT-00HS-F**

## 600X400

## 460X330

### TANK KIT



**TANK KIT FOR SINGLE OVEN WITH PUMP**  
Compatible with: MASTER, TOUCH and LED.

**Art.: XHC021**

**TANK KIT FOR MAXI.Link SOLUTIONS**  
Compatible with: MASTER, TOUCH and LED.

**Art.: XHC023**

**TANK KIT FOR PROVERS**  
Compatible with: MASTER, TOUCH and LED.

**Art.: XHC024**

**TANK KIT FOR SINGLE OVEN WITH PUMP**  
Compatible with: MASTER, TOUCH and LED.

**Art.: XHC020**

**TANK KIT FOR MAXI.Link SOLUTIONS**  
Compatible with: MASTER, TOUCH and LED.

**Art.: XHC022**

**TANK KIT FOR PROVERS**  
Compatible with: MASTER, TOUCH and LED.

**Art.: XHC024**

### OTHER ACCESSORIES



**PUMP KIT**  
Compatible with: MASTER, TOUCH and LED. 600x400 & 460x330 models  
**Art.: XHC016**

**BUZZER KIT**  
Compatible with all 600x400 & 460x330 models.  
**Art.: XEC015**

**WHEELS KIT**  
Compatible with all 600x400 & 460x330 models.  
**Art.: XUC012**

**FEET KIT FOR OVENS**  
Compatible with all 600x400 models.  
**Art.: XUC035**

**FEET KIT FOR OVENS**  
Compatible with all 460x330 models.  
**Art.: XUC025**

**FEET KIT FOR PROVER**  
Compatible with all 600x400 & 460x330 models.  
**Art.: XUC045**

### UNOX.CARE



**UNOX.PURE - FILTRATION SYSTEM**  
Compatible with: CAMILLA and VITTORIA MASTER, TOUCH and LED.  
**Art.: XHC003**

**UNOX.PURE - REPLACEMENT FILTER CARTRIDGE**  
Compatible with: CAMILLA e VITTORIA MASTER, TOUCH and LED.  
Replacement filter cartridge  
**Art.: XHC004**

**BAKERY.PURE - FILTRATION SYSTEM**  
Compatible with: ROSSELLA, ELENA, ARIANNA & STEFANIA MASTER, TOUCH and LED.  
**Art.: XHC010**

**BAKERY.PURE - REPLACEMENT FILTER CARTRIDGE**  
Compatible with: ROSSELLA, ELENA, ARIANNA & STEFANIA MASTER, TOUCH and LED.  
**Art.: XHC011**

### INTERNET CONNECTION



**OPTIONALS FOR INTERNET CONNECTION FOR BAKERLUX SHOP.PRO™ OVENS**  
Compatible with: BAKERLUX SHOP.Pro™ MASTER and TOUCH models.

LAN kit  
**Art.: XEC011**

Wi-Fi kit  
**Art.: XEC012**

Illustrative photo refers to XEC012 kit

## FEATURES 600X400 &amp; 460X330

	MASTER	TOUCH	LED	GO
<ul style="list-style-type: none"> <li>● Standard</li> <li>○ Optional</li> <li>— Not available</li> </ul>				
<b>COOKING METHODS</b>				
Convection baking with adjustable temperature (30°C-260°C)	●	●	●	●
Convection baking with humidity and adjustable temperature (48°C-260°C)	●	●	●	—
Maximum preheating temperature 260°C	●	●	●	●
<b>AUTOMATIC AND ADVANCE PROGRAMMING</b>				
Cooking steps	9	9	3	3
QUICK PROGRAMS:	—	—	12	12
PROGRAMS:	896	99	99	99
PROGRAMS: names and pictures can be assigned to saved programmes	●	●	—	—
PROGRAMS: recipes can be saved with a name	●	●	—	—
MULTI.Time: manages more than 10 timers to control different products being cooked simultaneously	●	—	—	—
Wired Internet connection	○	○	—	—
DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and provides customized tips	●	●	—	—
<b>AIR DISTRIBUTION IN THE COOKING CHAMBER</b>				
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●	●	—
AIR.Plus technology: multiple fans running in reverse	●	●	●	●
<b>HUMIDITY CONTROL IN THE COOKING CHAMBER</b>				
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●	●	—
DRY.Plus technology: extracts humidity from the baking chamber	●	●	●	●
ADAPTIVE.Cooking™ technology: bake a single tray or a full load and get the exact same results.	●	—	—	—
AUTO.Soft technology: controls rises in temperature for total uniformity	●	—	—	—
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	—	—	—
<b>COOKING STATIONS</b>				
MAXI.LINK technology: allows you to create units with two stacked ovens	●	●	●	—
<b>THERMAL INSULATION AND SAFETY</b>				
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●	●
Protek.SAFE™ technology: motor stopped when door is opened to limit energy loss	●	●	●	●
<b>DOOR OPENING</b>				
Manual drop-down door (top-to-bottom)	—	●	●	●
Electromechanical and automatic side opening door (right-to-left; only for Matic versions)	●	●	—	—
Manual side opening door (right-to-left)	—	—	●	●
<b>AUXILIARY FUNCTIONS</b>				
Preheating temperatures up to 260°C that can be set by the user for each programme	●	●	●	●
Shows the remaining time for the baking programme currently in use	●	●	●	●
'INFINITE' continuous operation	●	●	●	●
Shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	●	●	●	●
Temperature units shown in °C or °F	●	●	●	●
<b>TECHNICAL DETAILS</b>				
Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models)	●	●	●	●
Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models)	●	●	●	●
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	●	●	●	●
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	●	●	●	●
Lightweight - Heavy Duty structure using innovative materials	●	●	●	●
Door open switch	●	●	—	—
Temperature limiter for safety	●	●	●	●
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	●	●	●	●
Easy-to-clean internal glass panel (only for drop down opening models)	—	●	●	●



## ***LONG*Life4**

Optional guarantee on spare parts for 4 years/10,000 hours\*

The most solid demonstration of the quality and reliability of the BAKERLUX SHOP.Pro™. You can extend your warranty\* on spare parts for up to 4 years or 10,000 hours of use and on labour for up to 2 years or 10,000 hours of use. Activating the LONG.Life4 warranty is easy. Simply connect your new BAKERLUX SHOP.Pro™ MASTER or TOUCH oven to the Internet via an Ethernet cable (LAN) or via Wi-Fi using their respective accessories.

### **OPTIONAL FOR INTERNET CONNECTION FOR BAKERLUX SHOP.Pro™ MASTER AND TOUCH OVENS**

Art.: XEC011

LAN kit

Art.: XEC012

Wi-Fi kit



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INVENTIVE SIMPLIFICATION

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# BAKERTOP MIND.Maps™ ONE



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BAKERTOP MIND.Maps™ ONE  
BIG



BAKERTOP MIND.Maps™ ONE  
COUNTERTOP

BAKERTOP MIND.Maps™ ONE

## The essence of the bakery combi oven

BAKERTOP MIND.Maps™ ONE is the professional bakery combi oven that allows you to obtain solid baking performances in a simple and intuitive way. Your experience, combined with manual functions and essential technologies, becomes fundamental. Perfectly essential, simply effective. In combination with the LIEVOX provers and the DECKTOP static ovens, the BAKERTOP MIND.Maps™ ONE create versatile and compact baking stations for limitless baking possibilities.

MIND.Maps™ ONE ovens is available in two versions to meet the specific need of every baker:

**COUNTERTOP** 4, 6 and 10 600 x 400 trays for small laboratories and stores;

**BIG** with trolleys with 16 600 x 400 trays for large stores and production facilities.



Designed by your desires

## Services

Our promise is to guarantee you an Absolute Peace of Mind. 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.

Set up an appointment,  
call us or book it online on [unox.com](http://unox.com)



**02**

Bake with us

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



**03**

Choose

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





# 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 Unox DDC community users. Actively participate in the community and share your recipe!

Download the **DDC.App** from Google Play or App Store

CHEF.Line

## You call, Unox answers



24/07

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

Call **+39 049 86 57 511**



Apple Store

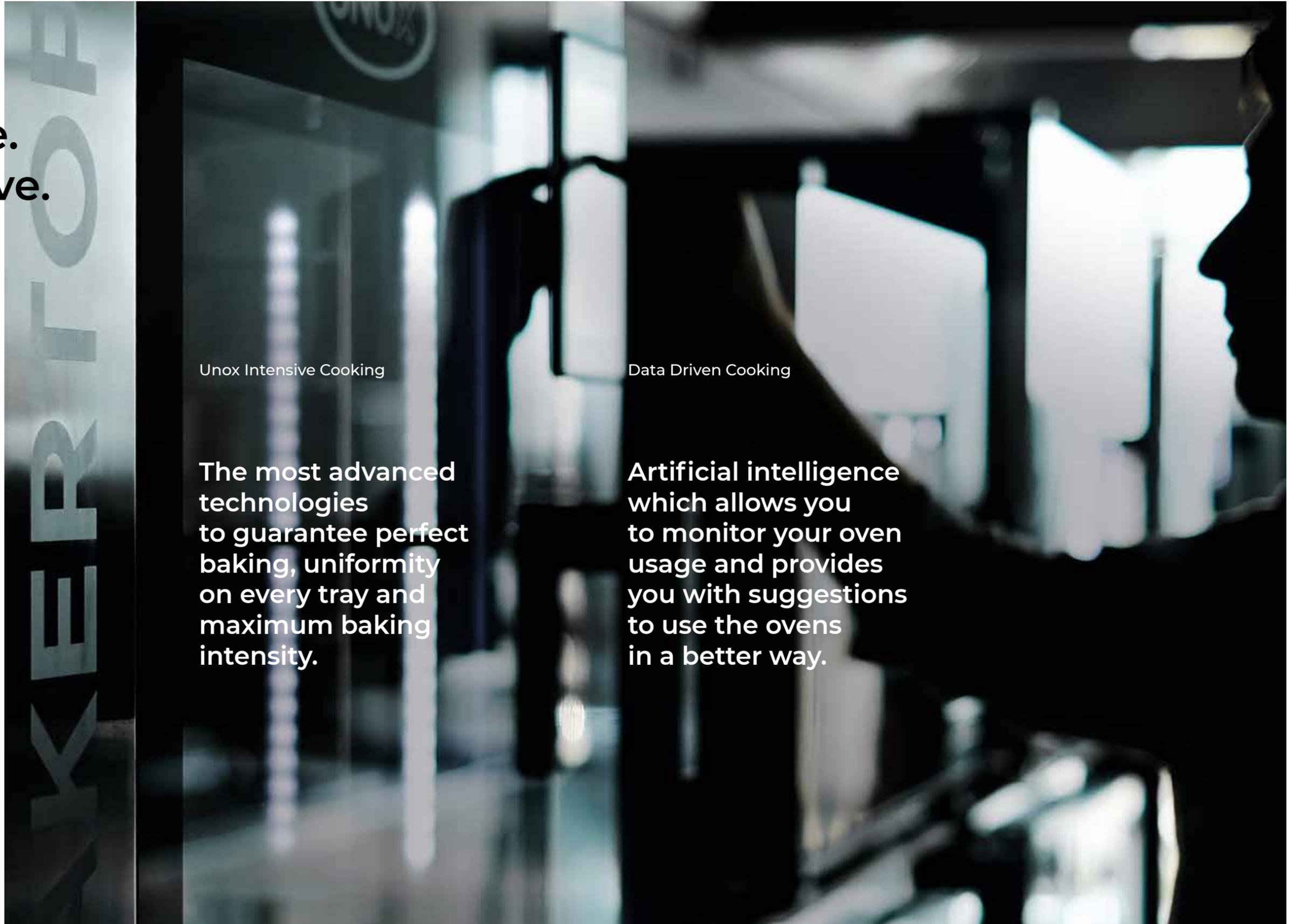


Play Store



Technologies

**Easy.  
Precise.  
Effective.**



Unox Intensive Cooking

The most advanced technologies to guarantee perfect baking, uniformity on every tray and maximum baking intensity.

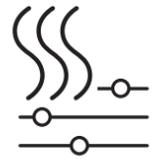
Data Driven Cooking

Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

Unox Intensive Cooking

# 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 remove humidity from the cooking chamber to give your preparations perfect consistency, colour and crunchiness every time.



**STEAM.Maxi™**

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

**18** minutes

full load of **croissants**

**20** minutes

full load of **baguettes**

**27** minutes

full load of **choux pastry**

**48** minutes

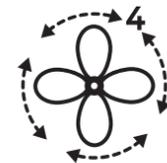
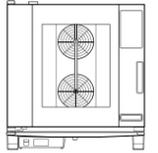
full load of **puff pastry** (0,7 kg)

**22** minutes

full load of **puff pastry**

Focus on your customers, rely on the BAKERTOP MIND.Maps™ **PLUS** combi oven.

Discover the most intelligent ovens in the world on our website [www.unox.com](http://www.unox.com)



**AIR.Maxi™**

It conducts, unites, transforms. It uses multiple high flow reversing fans to deliver uniform results and short cooking times. 4 speeds of the fan allow to perform any kind of cooking.



**CLIMALUX™**

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



Data Driven Cooking

**Create.  
Understand.  
Improve.**

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

Data will be always accessible by smartphone or PC

# An ecosystem to be discovered



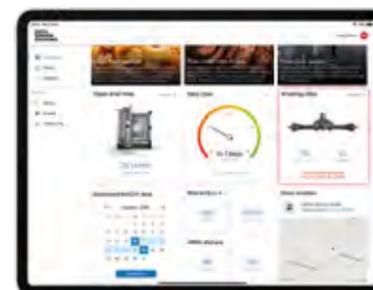
## Create and share

**Your recipes in all your ovens.**  
Create your recipe book and synchronize it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.



## Understand

**Monitor and improve your performance.**  
DDC.Stats gives you full control over energy, water, and detergent consumption and over your baking times and oven usage. Compare the performances, detect anomalies and get useful information to improve the efficiency of the ovens in your network.



## 360° Assistance

**Let DDC.Coach train you.**  
DDC.Coach is a digital assistant that provides you with advice based on the actual use of your ovens. This allows you to take full advantage of their potential. Capitalize the abilities of your ovens and maximize the return on your investment!

ONE resistive control panel

## Easy and intuitive

Manual set, MIND.Maps™ programming and more than 384 cooking process memory. Set, cook, serve.



ONE control panel functions

## State of the Art Simplicity



### 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 cooking 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. The oven can store 384 programs organized in 16 different groups.



### MIND.Maps™

**Do not set a cooking 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.



BAKERTOP MIND.Maps™ ONE COUNTERTOP

## The combi oven for Pastry and Bakery

BAKERTOP MIND.Maps™

**ONE** COUNTERTOP

is the point of reference  
for each professional  
baker that needs solid  
performances, intuitive  
technologies and  
ease of use.

Get what you wish for

# Give shape to your cooking skills

BAKERTOP MIND.Maps™ ONE COUNTERTOP is the professional combi oven that stands out for its simplicity. Nothing superfluous, nothing left to chance. Bake every load with the tranquility of obtaining the desired result.

BAKERTOP MIND.Maps™ ONE COUNTERTOP baking stations combine the versatility of a bakery combi oven with prover and deck oven in less than a square meter.

Baking of leavened products, bakery, pastry, biscuits and much more. It is your experience that makes the difference; the oven guarantees you the result you desire. Simplicity translated into reliability and savings; use DECKTOP and LIEVOX for static baking and leavening.

**6.5 min**

Preheating **time**  
from 30 °C to 200 °C

**up to 80%**

**Less water** compared to cooking in boiling water

**up to 20%**

**Faster** than a traditional or convection oven

All data refers to XEBC-06EU-E1RM model

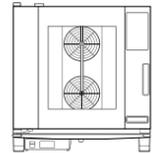
Baking Performances

COUNTERTOP

22



Looking for more performance?  
Discover BAKERTOP MIND.Maps™ PLUS  
on our website [www.unox.com](http://www.unox.com)



**Cooking Quality**  
Get the result  
you are looking for

**Savings**  
Energy, time  
and ingredients

**Reliability**  
Effective technology,  
solid performances

Baking Performances

COUNTERTOP

23

Solutions to maximize your working space

# Increase your Possibilities

Find all the possible solutions for your professional laboratory.  
**Configure** your BAKERTOP MIND.Maps™ ONE oven online.  
[www.unox.com/en\\_ae/configurator](http://www.unox.com/en_ae/configurator)



Configurations



## Oven + Decktop + Lievox Solution

DECKTOP is the modern Static oven for the traditional stone baking and much more.

Art. XEBDC-01EU-C e XEBPC-08EU-B  
Technical details at page 44



## Oven + Lievox Solution

LIEVOX proofers have capable sensors to control and intervene automatically on the leavening process to guarantee the quality of the result.

Art. XEBPC-12EU-B  
Technical details at page 44



## Oven + Oven + Lievox Solution

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

Art. XEBPC-08EU-B  
Technical details at page 44



## Oven + Oven + Hood Solution

Within the ventless hood, a self-cleaning filter removes odours from the fumes that are expelled through the oven chimney.

Art. XEVH-HCT1  
Technical details at page 44

Configurations

COUNTERTOP

COUNTERTOP

Effortless loading, unloading and transportation

# QUICK.LOAD



Complementary Accessories

Complementary Accessories

## Door or Doorless QUICK.Load 6 + 6

Mobile trolley, basket and accessories to easily load, unload and transport 12 trays of food.

## 6 + 6 Solution with Stand

Solution with two stacked ovens to cook up to 12 600 x 400 trays at the same time.

## Solution 4 + 10 and Stand

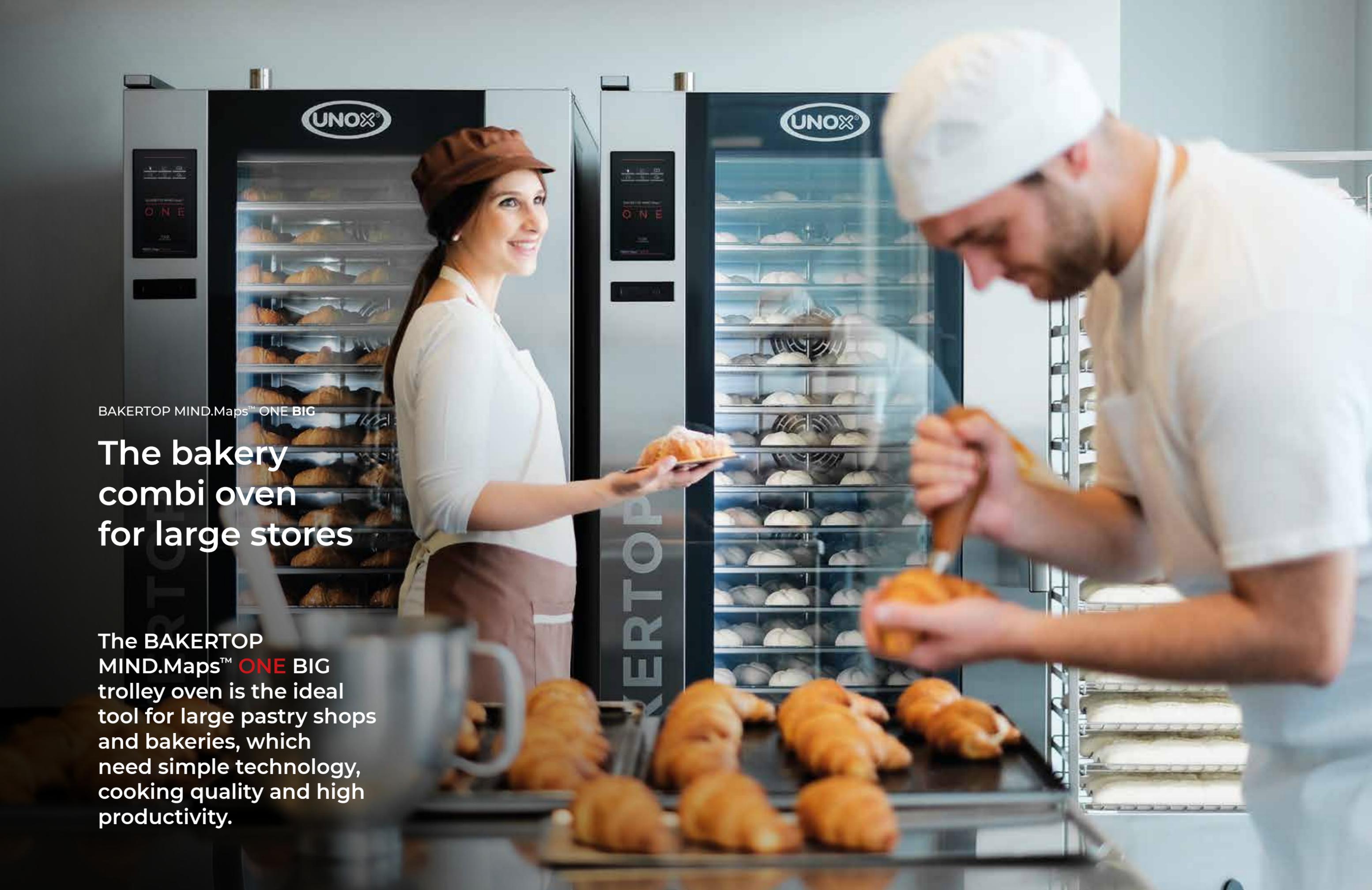
Solution with two stacked ovens to cook up to 14 600 x 400 trays at the same time.

## Door or Doorless QUICK.Load 4 + 10

Mobile trolley, basket and accessories to easily load, unload and transport up to 14 trays of dough.

Art. XWBYC-12EU o XWBYC-12EU-D  
Technical details at page 45

Art. XWBYC-14EU o XWBYC-14EU-D  
Technical details at page 45



BAKERTOP MIND.Maps™ ONE BIG

## The bakery combi oven for large stores

The BAKERTOP  
MIND.Maps™ ONE BIG  
trolley oven is the ideal  
tool for large pastry shops  
and bakeries, which  
need simple technology,  
cooking quality and high  
productivity.

What matters to you

# The essence of food production

BAKERTOP MIND.Maps™ **ONE** BIG is the professional trolley oven which allows you to make large quantities of cookings in a simple and intuitive way.

BAKERTOP MIND.Maps™ ONE BIG features simplified technology designed to give concrete support to your work. Compared to traditional rotary ovens, it allows to significantly reduce the occupied space and the energy consumption and at the same time improve the cooking results and the leaboratory cleaning.

Bake leavened products, pastries, bakeries, biscuits and much more: high productions that meet the professional needs of those who prefer practicality and reliability

**768** croissants

60 min **productivity**  
1 croissant = 70 gr

**260 °C**

Maximum cooking **temperature**

up to **30%**

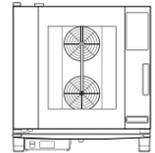
Less **energy** than a rotary oven.

All data refer to XEBL-16EU-YIRS model



Exceed your limits.

Find out on [www.unox.com](http://www.unox.com) the limitless performances of BAKERTOP MIND.Maps™ **PLUS** BIG, with its 6 reverse gear fans and vertical heating elements.



**Productivity**  
High volumes,  
zero stops

**Quality**  
Get the results  
you are looking for

**Reliability**  
Effective technology,  
solid performances

Solutions that maximize your investment

# Practicality and speed at your service



## QUICK.Load

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

Art. XEBTL-16EU  
Technical details at page 45

Find all the possible solutions for your professional laboratory.  
**Configure** your BAKERTOP MIND.Maps™ ONE oven online.  
[www.unox.com/en\\_ae/configurator](http://www.unox.com/en_ae/configurator)





Discover SENSE.Klean,  
the technology that reduces  
the consumption of water, detergent  
and energy.

Available only for  
BAKERTOP MIND.Maps™ PLUS ovens.

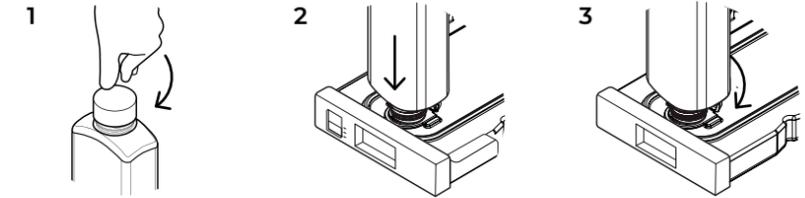
Take care of your oven

## 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

# DET&Rinse™



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.

Art. XHC002  
Technical details at page 46

Not required for BAKERTOP MIND.Maps™ BIG ovens.



## PURE

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

Art. XHC003  
Technical details at page 46



## REFILL

Replacement cartridge for UNOX.PURE filtering system

Art. XHC004  
Technical details at page 46



## PLUS

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

Art. DB1015  
Technical details at page 46



## ECO

Eco formula for daily cleaning and the utmost respect for the environment.

Art. DB1018  
Technical details at page 46



## ULTRA

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

Art. DB1050\*  
Technical details at page 46

\*Check the product availability for your Country.

Care and maintenance

MIND.Maps™ ONE

Discover all the ovens and their combined accessories

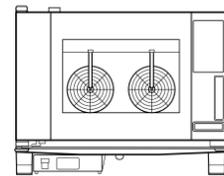
# The essence of the bakery combi oven

# BAKERTOP MIND.Map<sup>TM</sup> ONE

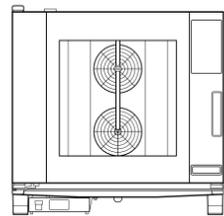
## COUNTERTOP

## BIG

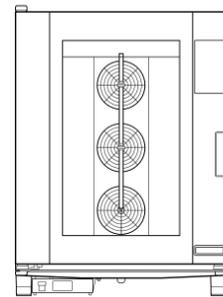
Models



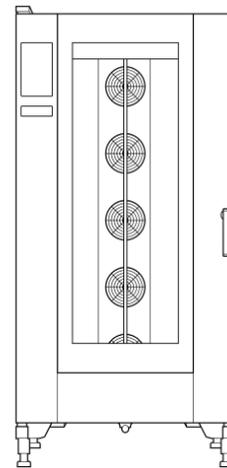
860 x 967 x 675 mm  
w x d x h



860 x 967 x 843 mm  
w x d x h



860 x 967 x 1163 mm  
w x d x h



892 x 1018 x 1875 mm  
w x d x h

### ⚡ XEBC - 04EU - E1RM

capacity 4 600 x 400  
pitch 80 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N

power 10,6 kW  
weight 95 kg

### ⚡ XEBC - 06EU - E1RM

capacity 6 600 x 400  
pitch 80 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N

power 14 kW  
weight 112 kg

### ⚡ XEBC - 10EU - E1RM

capacity 10 600 x 400  
pitch 80 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N

power 21 kW  
weight 148 kg

### ⚡ XEBL - 16EU - E1RS

capacity 16 600 x 400  
pitch 80 mm  
frequency 50 / Hz  
voltage 380-415 V  
3PH+N+PE

power 38,5 kW  
weight 292 kg

Notes  
All ovens have an optional model with a left to right door opening - item code example XEBC-10EU-E1LM.  
All BIG ovens have the trolley included.



# Features

- Standard
- Optional
- Not available

**BIG** ⚡  
**COUNTERTOP** ⚡

## UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.Cooking <sup>TM</sup> : automatically regulates the baking parameters to ensure repeatable results	-	-
CLIMALUX <sup>TM</sup> : total control of the humidity in the baking chamber	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	-	-
AUTO.Soft: manages the heat rise to make it more delicate	-	-
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	-	-

## UNOX INTENSIVE COOKING

DRY.Maxi <sup>TM</sup> : rapidly extracts the humidity from the baking chamber	●	●
STEAM.Maxi <sup>TM</sup> : produces saturated steam starting from 35 °C	●	●
AIR.Maxi <sup>TM</sup> : multiple fans with reverse gear and 4 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	-	-
PRESSURE.Steam: increases the saturation and temperature of steam	-	-

## DATA DRIVEN COOKING

Wi-Fi connection	○	○
Ethernet connection	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	-	-
DDC.App: monitor all connected ovens in real time from your smartphone	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●

## MANUAL BAKING

Convection baking from 30 °C to 260 °C	●	●
Convection baking from 30 °C to 300 °C	-	-
Mixed convection + steam baking starting from 35 °C with STEAM.Maxi <sup>TM</sup> from 30% to 90%	●	●
Convection + humidity baking starting from 48 °C with STEAM.Maxi <sup>TM</sup> from 10% to 20%	●	●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi <sup>TM</sup> 100%	●	●
Convection baking + forced humidity extraction from 30 °C with DRY.Maxi <sup>TM</sup> from 10% to 100%	●	●
baking with core probe and DELTA T function	●	●
Single-point core probe	●	●
MULTI.Point core probe	-	-
SOUS-VIDE core probe	○	○

## ADVANCED AND AUTOMATIC BAKING

MIND.Map <sup>TM</sup> : draw the baking processes directly on the display	●	●
PROGRAMS: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	-	-
MULTI.Time: manages up to 10 baking processes at the same time	-	-
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	-	-

## AUTOMATIC CLEANING

Rotor.KLEAN <sup>TM</sup> : 4 automatic cleaning programmes	●	●
Rotor.KLEAN <sup>TM</sup> : water and detergent level detector	-	-
Integrated DET&Rinse <sup>TM</sup> detergent container	●	●

## AUXILIARY FUNCTIONS

Preheating up to 300 °C can be set by the user for each programme	-	-
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining baking time display	●	●
Holding baking mode "HOLD" and continuous functioning "INF"	●	●
Display of the nominal value of the baking parameters	●	●
Temperature units in °C or °F	●	●

## PERFORMANCE AND SAFETY

Protek.SAFE <sup>TM</sup> : automatic fan stop on opening the door	●	●
Protek.SAFE <sup>TM</sup> : power modulation of electricity or gas depending on actual need	-	-
Spido.GAS <sup>TM</sup> : high-performance straight heat exchanger pipes for symmetrical heat distribution	-	-
Spido.GAS <sup>TM</sup> : high-performance pressure burners and symmetrical exchangers	-	-

## TECHNICAL DETAILS

Baking chamber in high-resistance AISI 304 stainless steel with rounded edges	-	●
Moulded baking chamber in AISI 316 L marine stainless steel	●	-
Baking chamber with L-shaped rack rails	●	●
Baking chamber lighting through LED lights embedded in the door	●	●
9.5" touchscreen capacitive control panel	-	-
7" touchscreen resistive control panel	●	●
Control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Removable drip tray that can be connected to the drain	●	●
Heavy-duty structure with the use of innovative materials	●	●
4-speed multiple fan system and high-performance circular resistance	-	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	-	-
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 120° - 180°	●	-
Door stop positions 60° - 120° - 180°	-	●
Reversible door in use even after installation	-	○
Door thickness 70 mm	●	-
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	●	○
Proximity door contact switch	●	●
Self-diagnosis system to detect problems or breakdowns	●	●
Safety temperature switch	●	●

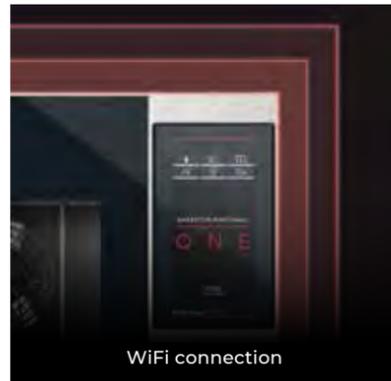
Features

MIND.Map<sup>TM</sup> ONE

# Technical details



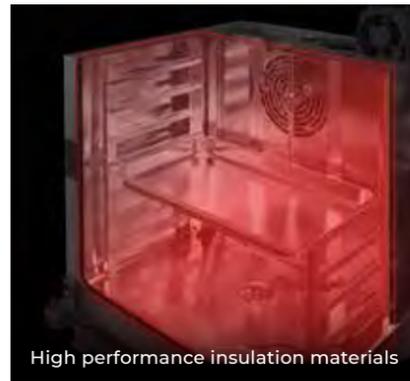
Anti condensation drip tray



WiFi connection



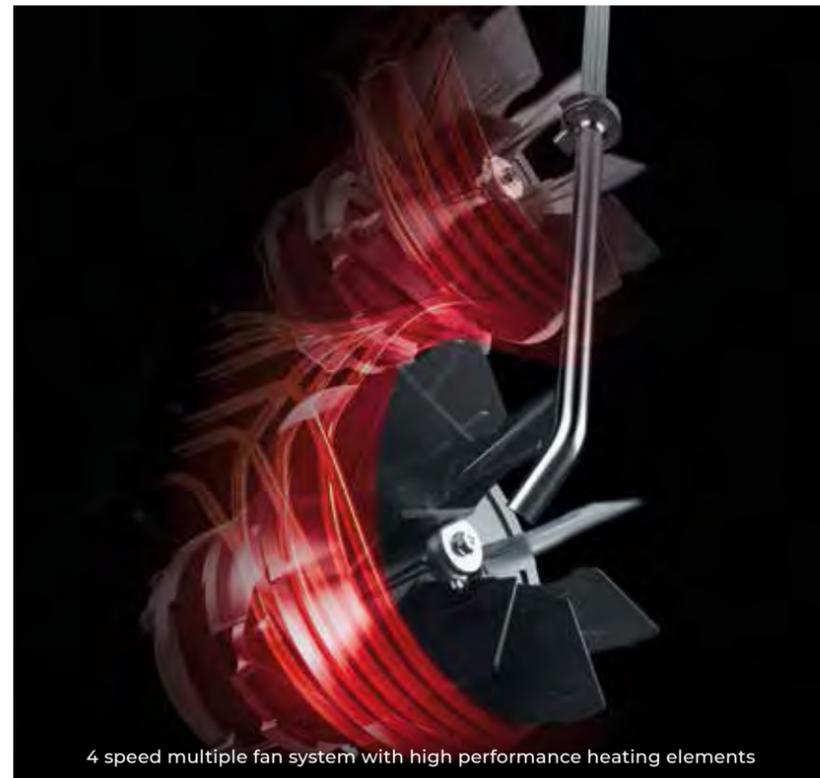
MULTI.point and SOUS Vide core probe



High performance insulation materials



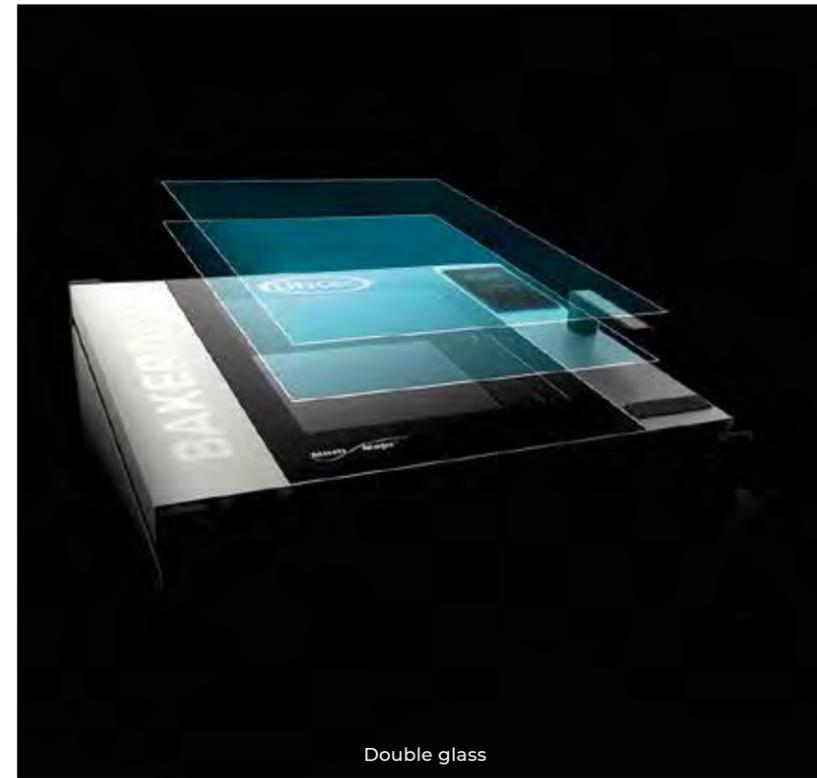
Integrated LED light



4 speed multiple fan system with high performance heating elements



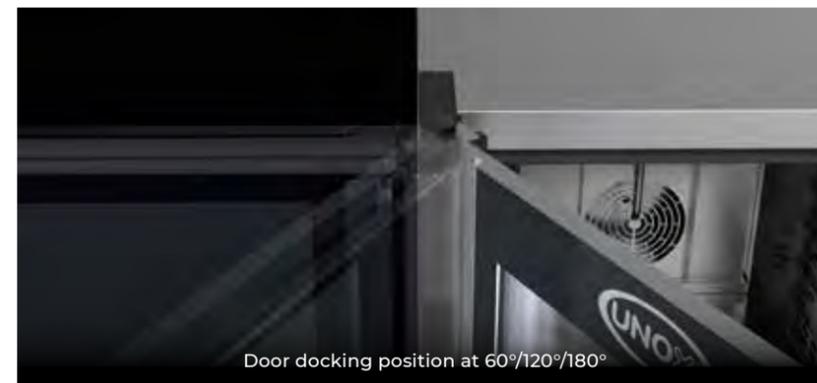
USB port for upload/download of data



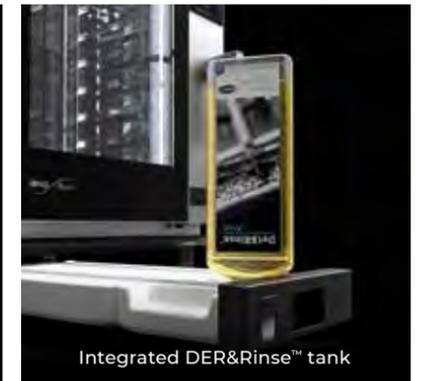
Double glass



Stainless steel AISI 304, or AISI 316L marine-grade stainless steel (only for BIG ovens) cooking chamber with perforated anti tip trays support



Door docking position at 60°/120°/180°



Integrated DER&Rinse™ tank



BIG Ergonomic handle

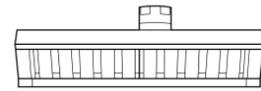
COUNTERTOP Ergonomic handle

# Accessories

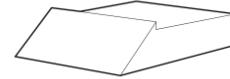
Discover all the available accessories on our website  
www.unox.com/en\_gb/accessori



## HOODS AND ACCESSORIES



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



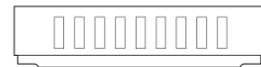
**ACTIVATED CARBON FILTER**  
for ventless hood  
413 x 655 x 108 mm - w x d x h  
Art.: XUC140



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

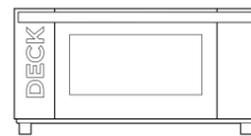


**CARTRIDGE**  
for activated carbon filter  
Art.: XUC141

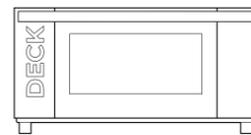


**WATERLESS HOOD**  
for 600 x 400 COUNTERTOP ovens  
860 x 1000 x 217 mm - w x d x h  
Art. XEBHC-ACEU

## DECKTOP

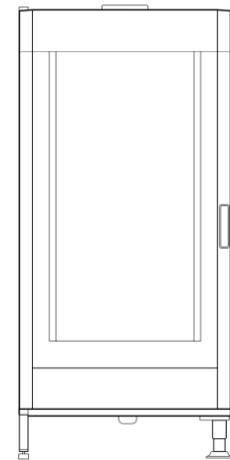


**DECKTOP 2 TRAYS**  
with integrated control  
2 600 x 400  
860 x 1150 x 400 mm - w x d x h  
Art. XEBDC-02EU-D



**DECKTOP 1 TRAY**  
with integrated control  
1 600 x 400  
860 x 880 x 400 mm - w x d x h  
Art. XEBDC-01EU-D

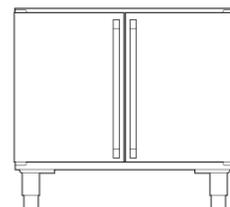
## PROVERS



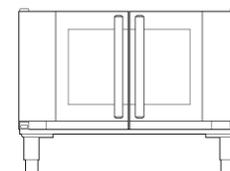
**LIEVOX**  
with integrated control  
16 600 x 400  
866 x 950 x 1879 mm - w x d x h  
Art. XEBPL-16EU-D

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

## NEUTRAL CABINET



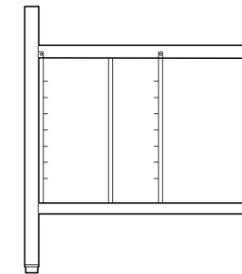
**NEUTRAL CABINET**  
for 8 600 x 400 COUNTERTOP ovens  
860 x 860 x 720 mm - w x d x h  
Art. XWAEC-08EF



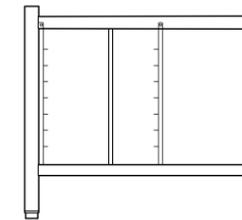
**LIEVOX**  
12 600 x 400  
862 x 937 x 810 mm - w x d x h  
Art. XEBPC-12EU-C

8 600 x 400  
860 x 937 x 658 mm - w x d x h  
Art. XEBPC-08EU-C

## STAND



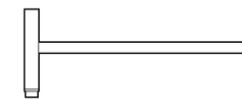
**ULTRA HIGH STAND**  
for 600 x 400 COUNTERTOP ovens  
842 x 713 x 888 mm - w x d x h  
Art. XWARC-07EF-UH



**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



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

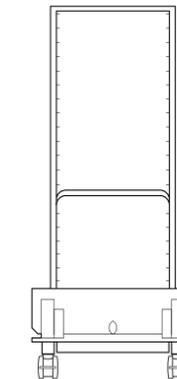
## FLOOR POSITIONING



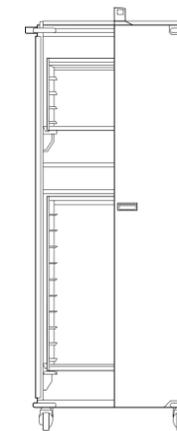
\* mandatory for oven positioning on the floor

**FLOOR POSITIONING**  
for 600 x 400 COUNTERTOP ovens  
842 x 891 x 113 mm - w x d x h  
Art. XWARC-00EF-F

## QUICK.LOAD

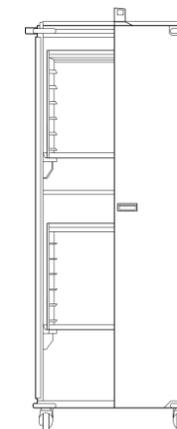


**QUICK.LOAD**  
for 600 x 400 BIG ovens  
776 x 681 x 1741 mm - w x d x h  
Art. XEBTL-16EU



**QUICK.LOAD 10 + 4**  
without doors  
14 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-14EU

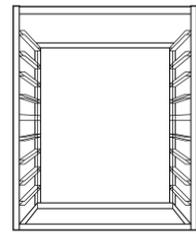
with doors  
14 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-14EU-D



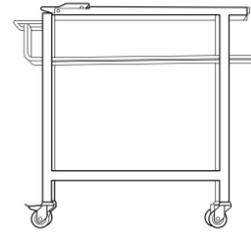
**QUICK.LOAD 6 + 6**  
without doors  
12 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-12EU

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

## BASKETS AND TROLLEYS

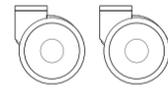


**BASKET**  
for 10 600 x 400  
COUNTERTOP ovens  
668 x 431 x 862 mm - w x d x h  
Art. XWBBC-10EU



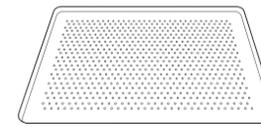
**TROLLEY**  
for XWBBC-10EU basket  
695 x 786 x 961 mm - w x d x h  
Art. XWBYC-00EU

## WHEELS KIT



**WHEELS KIT**  
2 wheels with brake - 2 wheels  
without brake - safety chains  
Art. XUC012

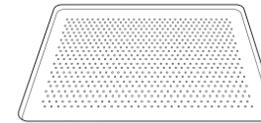
## BAKING ESSENTIALS



**FORO.BAKE**  
Perforated aluminium pan  
600 x 400 h 15 mm  
Art. TG410



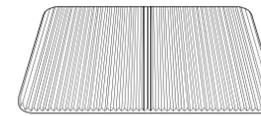
**STEEL.BAKE**  
Stainless steel pan  
600 x 400 h 20 mm  
Art. TG450



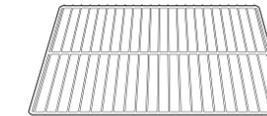
**FORO.BLACK**  
Perforated non-stick aluminium  
pan  
600 x 400 h 15 mm  
Art. TG430



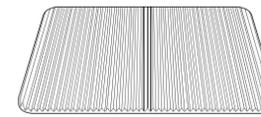
**BAKE.BLACK**  
Non-stick stainless steel pan  
600 x 400 h 15,5 mm  
Art. TG460



**FAKIRO™**  
Two surfaces - flat and ribbed -  
for different products  
600 x 400 h 12 mm  
Art. TG440



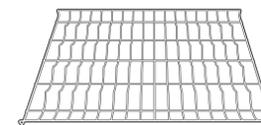
**CHROMO.GRID**  
Stainless steel grid  
600 x 400 h 8,5 mm  
Art. GRP405



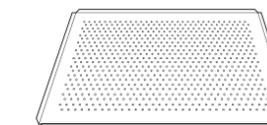
**FAKIRO.GRILL**  
Non-stick aluminium pan with  
two surfaces - flat and ribbed -  
for different cookings  
600 x 400 h 12 mm  
Art. TG465



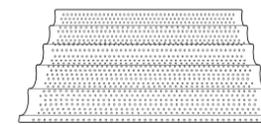
**BAKE.SILICO**  
Silicon coated aluminium pan  
600 x 400 h 9 mm  
Art. TG416



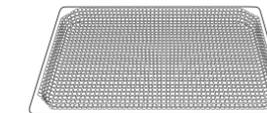
**BAGUETTE.GRID**  
Ultra light chromium plated grid  
- 5 canals  
600 x 400 h 27 mm  
Art. GRP410



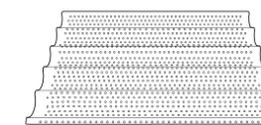
**FORO.SILICO**  
Perforated silicon coated  
aluminium pan  
600 x 400 h 9 mm  
Art. TG415



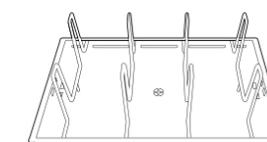
**FORO.BAGUETTE**  
Perforated aluminium pan  
- 5 canals  
600 x 400 h 34 mm  
Art. TG445



**STEAM&FRY**  
Perforated stainless steel pan  
for steaming, french fries  
and breaded products  
600 x 400 h 30 mm  
Art. GRP420



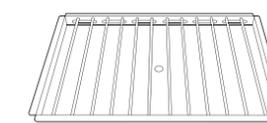
**FORO.BAGUETTE.BLACK**  
Perforated non-stick aluminium  
pan - 5 canals  
600 x 400 h 34 mm  
Art. TG435



**POLLO.BLACK**  
Non-stick stainless steel grid to  
grill 10 chickens - equipped with  
fat collection and central drain  
600 x 400 h 167 mm  
Art. GRP430

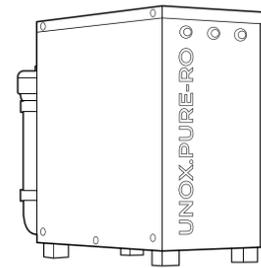


**BAKE**  
Aluminium pan  
600 x 400 h 15 mm  
Art. TG405

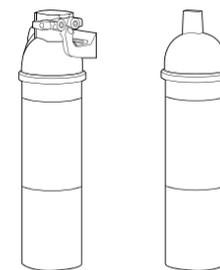


**POLLO.GRILL**  
Stainless steel grid to grill meat  
and fish - equipped with fat  
collection and central drain  
600 x 400 h 27 mm  
Art. GRP425

## 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

## CLEANING AGENTS



**DET&RINSE™ PLUS**  
**DET&RINSE™ ECO**  
**DET&RINSE™ ULTRA**  
one box contains 10 x 1 lt tanks  
Art. DB1015  
Art. DB1018  
Art. DB1050

## CONNECTION



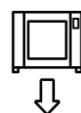
**ACCESSORIES FOR  
THE OVENS CONNECTIONS**  
WiFi connection kit for  
COUNTERTOP ovens  
Art. XEC002  
WiFi connection kit for  
BIG ovens  
Art. XEC016

# Technical Assistance



## Installation

### The right starting point



#### A global service network

A perfect installation is essential to guarantee the correct functioning of your BAKERTOP MIND.Maps™ ONE oven and eliminate interruptions in your daily work. We focus on you so you can focus on what matters to you. Rely on the authorized Service Centers all around the world.

## Maintenance

### Don't stop your work



#### The quickest on site service

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

## LONG.Life and LONG.Life4 Warranty

### A promise of reliability



#### A choice made to last

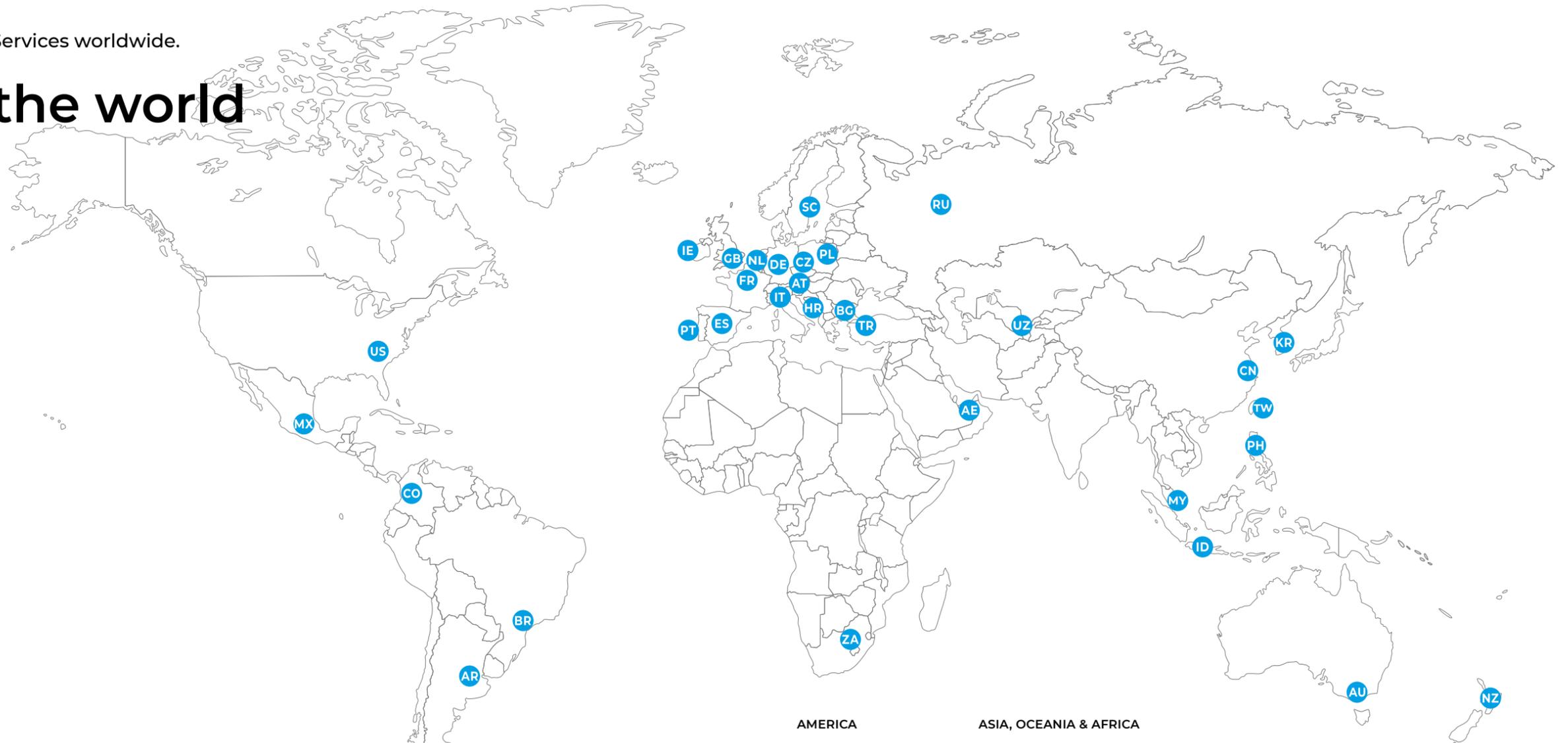
Connect your BAKERTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.\*

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

## **LONG**Life4!

Global Company. Best Services worldwide.

# Unox in the world



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Contacts

MIND.Maps™ ONE

MIND.Maps™ ONE



INVENTIVE SIMPLIFICATION

[unox.com](http://unox.com)



LI1401B0 printed on 01-2020

All images used are for illustrative purposes only.

All features indicated in this catalogue may be subject to change and could be updated without notice.



# CHEFTOP MIND.Maps™ ONE



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CHEFTOP MIND.Maps™ ONE  
BIG



CHEFTOP MIND.Maps™ ONE  
COUNTERTOP



CHEFTOP MIND.Maps™ ONE  
COMPACT

CHEFTOP MIND.Maps™ ONE

## The essence of a combi oven

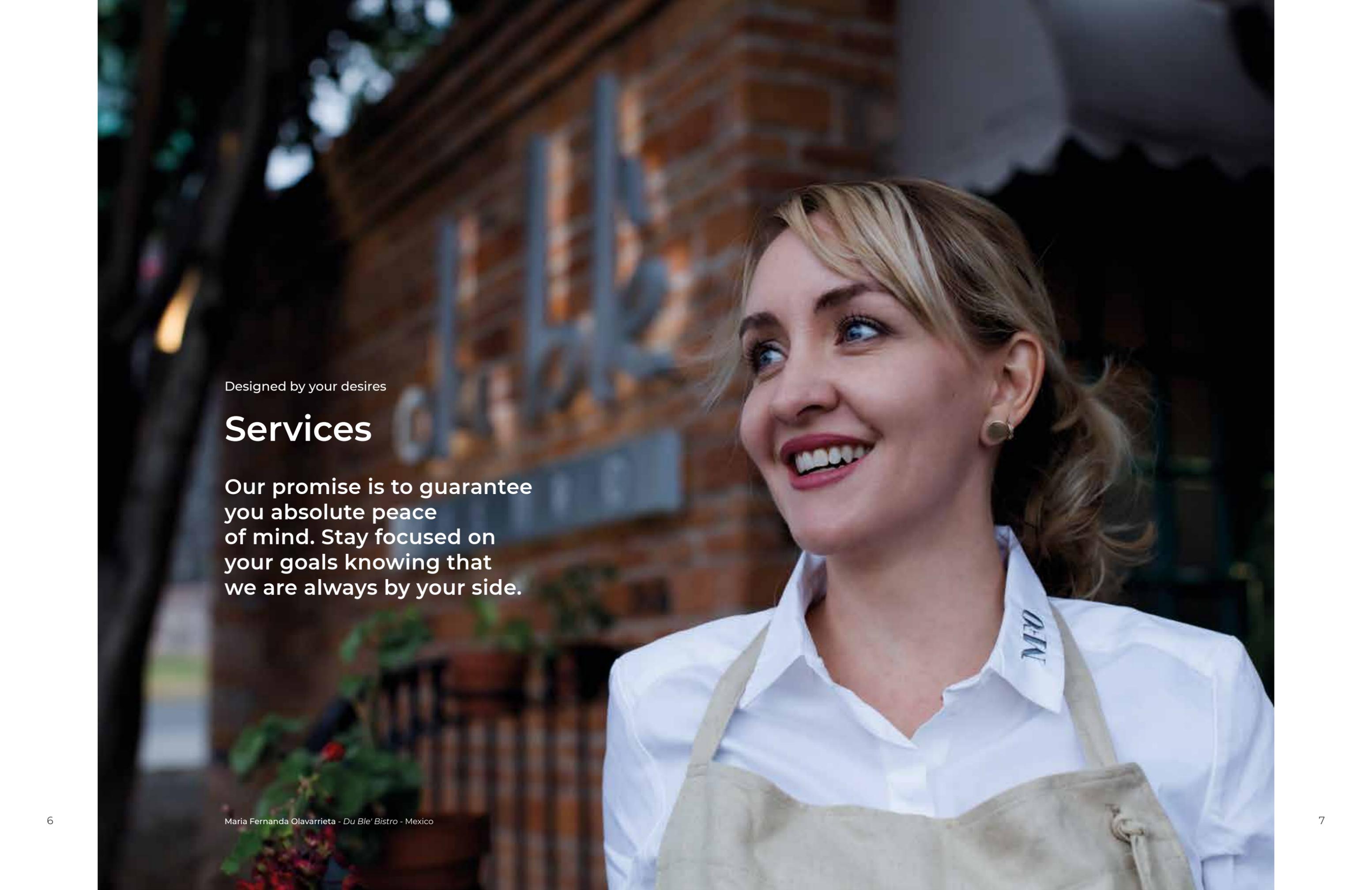
CHEFTOP MIND.Maps™ ONE is the professional combi oven that allows you to obtain concrete cooking performances in a simple and intuitive way. Your experience, combined with manual functions and essential technologies, becomes fundamental. Perfectly essential, simply effective.

MIND.Maps™ ONE ovens are available in three versions, each one designed to meet the specific needs of the businesses they are made for:

**COUNTERTOP** 3, 5, 7 and 10 GN 1/1 trays for restaurants and deli corners in retail;

**COMPACT** from 5 GN 2/3 trays for professional kitchens and retail shops with limited space available for equipment;

**BIG** with 20 GN 1/1 trolley, for large kitchens.



Designed by your desires

## Services

Our promise is to guarantee you absolute peace of mind. Stay focused on your goals knowing that we are always by your side.

# 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.

Set up an appointment, call us or book it online on [unox.com](http://unox.com)

## 02

### Cook with us

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

## 03

### Choose

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



# Cooking 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



24/7

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

Call **+39 049 86 57 511**



Apple Store



Play Store

Technologies

**Easy.  
Precise.  
Effective.**

Unox Intensive Cooking

The most advanced technologies to guarantee perfect cooking, uniformity on every tray and maximum cooking intensity.

Data Driven Cooking

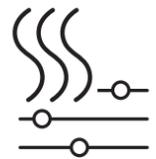
Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

Anton Bodyashkin - Ugli Restaurant - Russia

Unox Intensive Cooking

# Maximum cooking intensity

Perfect cooking, 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 cooking 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 °C and delivers high steaming performance combined with energy and water savings.

**9 minutes**  
full load of **crunchy bacon**

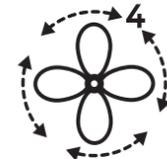
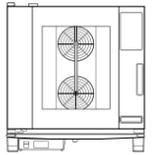
**11 minutes**  
full load of **pork chops**

**34 minutes**  
full load of **steamed rice**

**45 minutes**  
full load of **steamed potatoes**

**50 minutes**  
full load of **roasted chickens**

Focus on your customers, rely on the CHEFTOP MIND.Maps™ PLUS combi oven.  
Discover the most intelligent ovens in the world on our website [www.unox.com](http://www.unox.com)



**AIR.Maxi™**

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



**CLIMALUX™**

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



Data Driven Cooking

**Create.  
Understand.  
Improve.**

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

Data will be always accessible by smartphone or PC

# An ecosystem to be discovered



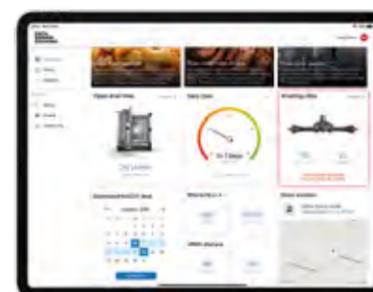
## Create and share

**Your recipes in all your ovens.**  
Create your recipe book and synchronize it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.



## Understand

**Monitor and improve your performance.**  
DDC.Stats gives you full control over energy, water, and detergent consumption and over your cooking times and oven usage. Compare the performances, detect anomalies and get useful information to improve the efficiency of the ovens in your network.



## 360° Assistance

**Let DDC.Coach train you.**  
DDC.Coach is a digital assistant that provides you with advice based on the actual use of your ovens. This allows you to take full advantage of their potential. Capitalize the abilities of your ovens and maximize the return on your investment!



ONE resistive control panel

## Easy and quick

Manual set, MIND.Maps™ programming and up to 384 cooking process memory. Set, cook, serve.

ONE control panel functions

## State of the art simplicity



### Set

**Easy, fast and crystal-clear.**

Set any cooking process in a rapid and intuitive way for each of the available cooking steps. All the settings you need in a single screen, up to 9 cooking 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 cooking programs. The oven can store 384 programs organized in 16 different groups.



### MIND.Maps™

**Do not set a cooking process, draw it.**

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

CHEFTOP MIND.Maps™ ONE COUNTERTOP

## The combi oven for Foodservice

CHEFTOP MIND.Maps™ **ONE**  
COUNTERTOP is the point  
of reference for each  
kitchen that needs solid  
performances, intuitive  
technologies and ease of use.



Get what you wish for

# Give shape to your cooking skills

CHEFTOP MIND.Maps™ ONE COUNTERTOP is the professional combi oven that stands out for its simplicity. Nothing superfluous, nothing left to chance. Cook every dish being confident that you will always obtain the desired result.

CHEFTOP MIND.Maps™ ONE COUNTERTOP and its accessories create a unique cooking station able to cook multiple cooking processes that would otherwise require multiple pieces of specific equipment.

Easy, traditional and perfect meals. It is your experience that makes the difference; the oven guarantees you the result you desire. Simplicity translated into reliability and savings.

up to **40%**

Less energy compared to a traditional grill

up to **80%**

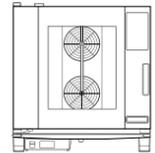
Less water compared to cooking in boiling water

up to **90%**

Less oil compared to a fryer



Looking for more performance?  
Discover CHEFTOP MIND.Maps™ PLUS  
on our website [www.unox.com](http://www.unox.com)



**Cooking Quality**  
Get the result  
you are looking for

**Savings**  
Energy, time  
and ingredients

**Reliability**  
Effective technology,  
solid performances

Solutions to maximize your working space

# Increase your Possibilities

Find all the possible solutions for your kitchen.  
Configure your CHEFTOP MIND.Maps™ ONE oven online.  
[www.unox.com/en\\_ae/configurator](http://www.unox.com/en_ae/configurator)



Configurations



## Oven + Oven

The solution with two stacked units is ideal for maximum versatility, flexibility and energy savings.



## Oven + Neutral cabinet

Recommended solution to optimize your kitchen layout and always have everything in the right place.

Art. XWEC-0811  
Technical details at page 48



## Oven + Slowtop

Ideal oven for butchers and deli shops, that combine intense cooking processes with gentle ones, such as holding and night-time cooking.

Art. XEVSC-0711-CR  
Technical details at page 48



## Oven + Oven + Hood

Within the ventless hood, a self-cleaning filter removes odours from the fumes that are expelled through the oven chimney.

Art. XEVH-HCT1  
Technical details at page 48

Configurations

COUNTERTOP

COUNTERTOP



CHEFTOP MIND.Maps™ ONE COMPACT

## The compact combi oven for Foodservice

CHEFTOP MIND.Maps™  
**ONE COMPACT** is the ideal  
solution for professional  
kitchens that require  
maximum simplicity  
in the smallest footprint.

Extraordinary compactness

# Concentrated power

CHEFTOP MIND.Maps™ **ONE COMPACT** is the ideal solution for professional kitchens requiring the least footprint and maximum performance.

CHEFTOP MIND.Maps™ ONE COMPACT is the combi oven with which you can easily make any type of cooking in the smallest possible space.

Cooking versatility that reaches its apex when using multi-chamber solutions that give free versatility to ever-changing menus.

## 24%

Less footprint compared to a non compact oven

## 40 kg

Maximum capacity  
2 x 2 combination \*

## 530 mm

One of the **narrowest** ovens in its category

\*Data refers to a 4 XECC-0523-EIRM ovens combination.

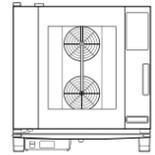
Cooking Performances

COMPACT

28



Looking for more performance?  
Discover CHEFTOP MIND.Maps™ **PLUS**  
on our website [www.unox.com](http://www.unox.com)



## Reduced footprint

Get the most from vertical spaces

## Flexibility

Stack 2 units to enable different cookings at the same time

## Savings

A smaller cooking chamber requires less energy

Cooking Performances

COMPACT

29

Solutions to maximize your working space

# Compact combinations

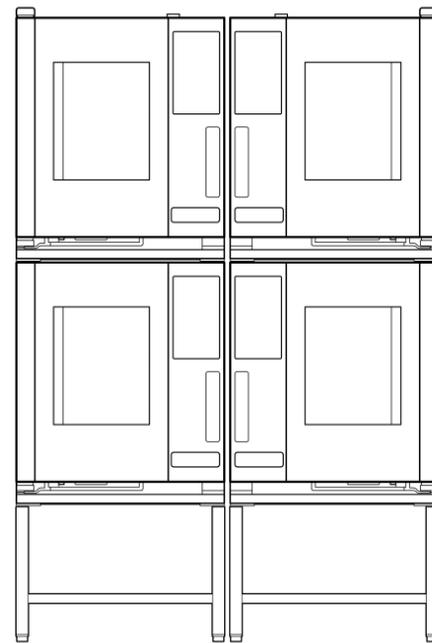
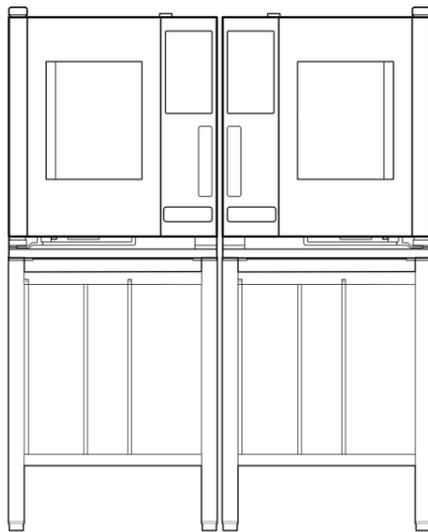
## The benefits of 4 cooking chambers in the footprint of 2.

A restaurant is made of variable rhythms; turn on just the ovens you need, reducing energy consumption, or turn all of them on for maximum flexibility.

Find all the possible solutions for your kitchen.  
**Configure** your CHEFTOP MIND.Maps™ ONE oven online.  
[www.unox.com/en\\_ae/configurator](http://www.unox.com/en_ae/configurator)



Configurations



Same space, double capacity.

Discover CHEFTOP MIND.Maps™ PLUS COMPACT GN 1/1 version on our website [www.unox.com](http://www.unox.com)

COMPACT  
30



Configurations

COMPACT  
31

CHEFTOP MIND.Maps™ ONE BIG

## The combi oven for Large Kitchens

The CHEFTOP MIND.Maps™ ONE BIG trolley oven is the ideal tool for large kitchens, which need simple technology, cooking quality and high productivity.



What matters to you

# The essence of food production

CHEFTOP MIND.Maps™ ONE BIG is the professional trolley oven which allows you to make large quantities of cookings in a simple and intuitive way.

CHEFTOP MIND.Maps™ ONE BIG features simplified technology designed to give concrete support to your work.

Grilling, browning, traditional cooking and much more: high performances that meet the needs of those professionals who look for practicality and reliability.

**90 kg**

Full load maximum capacity

**260 °C**

Maximum cooking temperature

**6.5 mins**

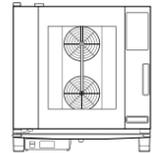
Preheating time from 30 °C to 260 °C

Data refer to XEVL-2011-EIRS model



Exceed your limits.

Find out on [www.unox.com](http://www.unox.com) the limitless performances of CHEFTOP MIND.Maps™ PLUS BIG, with its 6 reverse gear fans and vertical heating elements.



**Productivity**  
High volumes,  
zero stops

**Quality**  
Get the results  
you are looking for

**Reliability**  
Effective technology,  
solid performances

Solutions that maximize your investment

# Practicality and speed at your service

Find all the possible solutions  
for your kitchen.  
**Configure** your CHEFTOP  
MIND.Maps™ ONE oven online.  
[www.unox.com/en\\_ae/configuratore](http://www.unox.com/en_ae/configuratore)



Solutions



BIC

36



## QUICK.Load

The 20 GN 1/1 trolley simplifies cooking and transportation of large food quantities.

Art. XEVTL-2011  
Technical details at page 49



## QUICK.Plate

The plate trolley to regenerate and transport up to 51 plates. We can customize the trolley based on your specific needs.

Art. XEVTL-051P  
Technical details at page 75



## HOLDING.Cover

The Holding cover keeps the regenerated plates at the right temperature before serving.

Art. XUC031  
Technical details at page 75

Solutions

BIC

37



Discover SENSE.Klean,  
the technology that reduces  
the consumption of water, detergent  
and energy.

Available only for  
CHEFTOP MIND.Maps™ PLUS ovens.

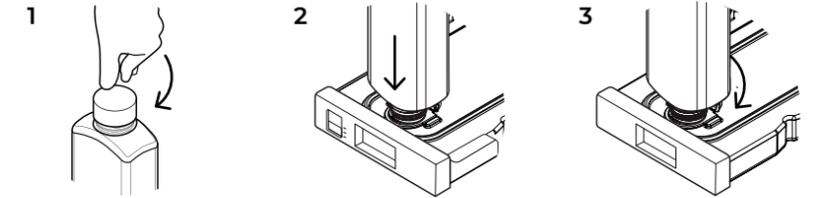
Take care of your oven

## 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

# DET&Rinse™



## PURE-RO

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

Art. XHC002  
Technical details at page 48

Not required for CHEFTOP MIND.Maps™ BIG ovens.



## PURE

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

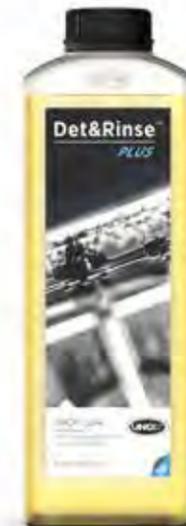
Art. XHC003  
Technical details at page 48



## REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC004  
Technical details at page 48



## PLUS

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

Art. DB1015  
Technical details at page 48



## 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 48



## ULTRA

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

Art. DB1050\*  
Technical details at page 48

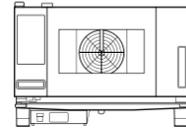
\*Check the product availability for your Country.

Discover all the ovens and their combined accessories

# The essence of a combi oven

# CHEFTOP MIND.Maps™ ONE

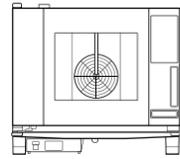
## COUNTERTOP



750 x 783 x 538 mm  
w x d x h

### ⚡ XEVC - 0311 - EIRM

capacity 3 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 230 V ~ 1N  
400 V ~ 3N  
power 5 kW  
weight 54 kg



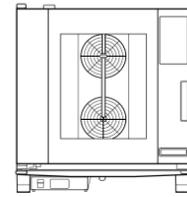
750 x 783 x 675 mm  
w x d x h

### ⚡ XEVC - 0511 - EIRM

capacity 5 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 230 V ~ 1N  
400 V ~ 3N  
power 9,3 kW  
weight 66 kg

### ⚡ XEVC - 0511 - EIRM - LP

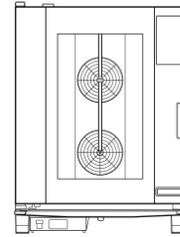
low power version  
power 7 kW



750 x 783 x 843 mm  
w x d x h

### ⚡ XEVC - 0711 - EIRM

capacity 7 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N  
power 11,7 kW  
weight 82 kg



750 x 783 x 1010 mm  
w x d x h

### ⚡ XEVC - 1011 - EIRM

capacity 10 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N  
power 18,5 kW  
weight 92 kg

## COMPACT

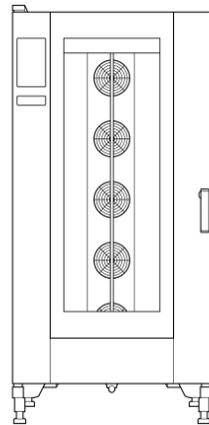


535 x 672 x 649 mm  
w x d x h

### ⚡ XECC - 0523 - EIRM

capacity 5 GN 2/3  
pitch 67 mm  
frequency 50/60 Hz  
voltage 230 V ~ 1N  
400 V ~ 3N  
power 5,2 kW  
weight 56 kg

## BIG



892 x 1018 x 1875 mm  
w x d x h

### ⚡ XEVL - 2011 - EIRS

capacity 20 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 380-415 V  
3PH+N+PE  
power 29,3 kW  
weight 262 kg



# Features

- Standard
- Optional
- Not available

BIG  
⚡  
COUNTERTOP  
and  
COMPACT  
⚡

### UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.Cooking™: automatically regulates the baking parameters to ensure repeatable results	—	—
CLIMALUX™: total control of the humidity in the baking chamber	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	—	—
AUTO.Soft: manages the heat rise to make it more delicate	—	—
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	—	—

### UNOX INTENSIVE COOKING

DRY.Maxi™: rapidly extracts the humidity from the baking chamber	●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	—	—
PRESSURE.Steam: increases the saturation and temperature of steam	—	—

### DATA DRIVEN COOKING

Wi-Fi connection	○	○
Ethernet connection	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	—	—
DDC.App: monitor all connected ovens in real time from your smartphone	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●

### MANUAL BAKING

Convection baking from 30 °C to 260 °C	●	●
Convection baking from 30 °C to 300 °C	—	—
Mixed convection + steam baking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	●	●
Convection + humidity baking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●
Convection baking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●
baking with core probe and DELTA T function	●	●
Single-point core probe	●	●
MULTI.Point core probe	—	—
SOUS-VIDE core probe	○	○

### ADVANCED AND AUTOMATIC BAKING

MIND.Maps™: draw the baking processes directly on the display	●	●
PROGRAMS: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	—	—
MULTI.Time: manages up to 10 baking processes at the same time	—	—
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	—	—

### AUTOMATIC CLEANING

Rotor.KLEAN™: 4 automatic cleaning programmes	●	●
Rotor.KLEAN™: water and detergent level detector	—	—
Integrated DET&Rinse™ detergent container	●	●

### AUXILIARY FUNCTIONS

Preheating up to 300 °C can be set by the user for each programme	—	—
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining baking time display	●	●
Holding baking mode "HOLD" and continuous functioning "INF"	●	●
Display of the nominal value of the baking parameters	●	●
Temperature units in °C or °F	●	●

### PERFORMANCE AND SAFETY

Protek.SAFE™: automatic fan stop on opening the door	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	—	—
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	—	—
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	—	—

### TECHNICAL DETAILS

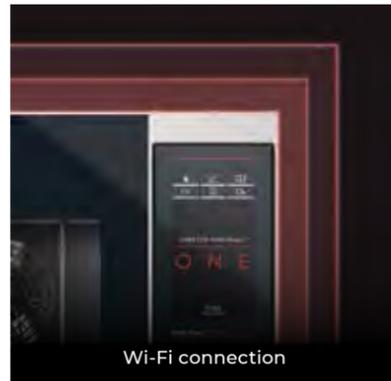
Baking chamber in high-resistance AISI 304 stainless steel with rounded edges	—	●
Moulded baking chamber in AISI 316 L marine stainless steel	●	—
Baking chamber with C-shaped rack rails	●	●
Baking chamber lighting through LED lights embedded in the door	●	●
9.5" touchscreen capacitive control panel	—	—
7" touchscreen resistive control panel	●	●
Control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Removable drip tray that can be connected to the drain	●	●
Heavy-duty structure with the use of innovative materials	●	●
4-speed multiple fan system and high-performance circular resistance	—	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	—	—
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 120° - 180°	●	—
Door stop positions 60° - 120° - 180°	—	●
Reversible door in use even after installation	—	○
Door thickness 70 mm	●	—
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	●	○
Proximity door contact switch	●	●
Self-diagnosis system to detect problems or breakdowns	●	●
Safety temperature switch	●	●

Notes  
All ovens have an optional model with a left to right door opening - item code example XEVC-1011-E1LM.  
All BIG ovens have the trolley included.

# Technical details



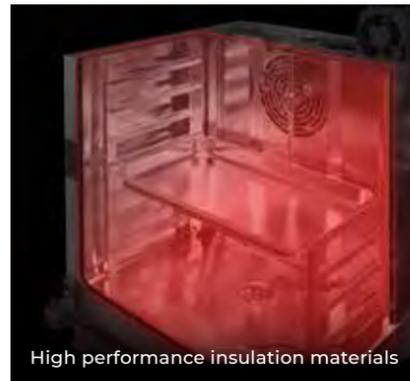
Anti condensation drip tray



Wi-Fi connection



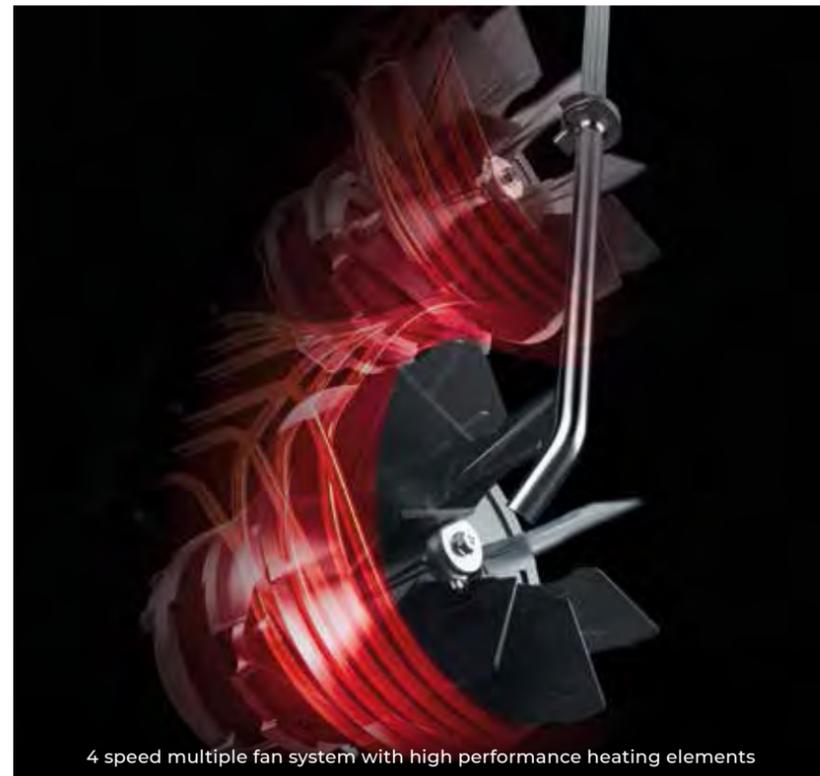
MULTI.point and SOUS Vide core probe



High performance insulation materials



Integrated LED light



4 speed multiple fan system with high performance heating elements



USB port for upload/download of data



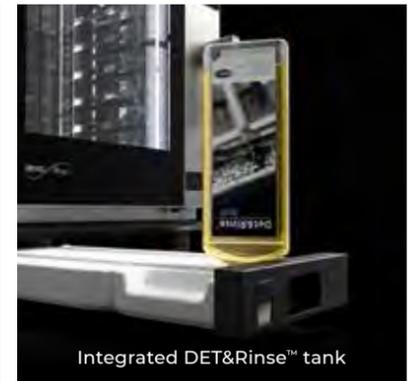
Double glass



Stainless steel AISI 304 cooking chamber with perforated anti tip trays support



Door docking position at 60°/120°/180°



Integrated DET&Rinse™ tank



BIG

Ergonomic handle

COUNTERTOP & COMPACT

Ergonomic handle

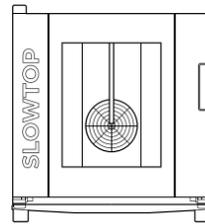
# Accessories

Discover all the available accessories on our website

[www.unox.com/en\\_gb/accessories](http://www.unox.com/en_gb/accessories)



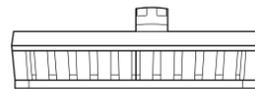
## SLOWTOP



### SLOWTOP

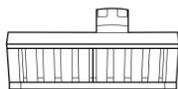
for GN 1/1 COUNTERTOP ovens  
750 x 792 x 961 mm - w x d x h  
Art. XEVSC-0711-CR

## HOODS



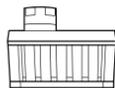
### HOOD WITH STEAM CONDENSER

for GN 1/1 BIG ovens  
892 x 1131 x 342 mm - w x d x h  
Art. XEAHL-HCFL



### HOOD WITH STEAM CONDENSER

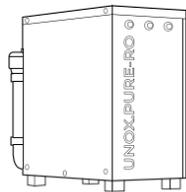
for GN 1/1 COUNTERTOP ovens  
750 x 956 x 240 mm - w x d x h  
Art. XEVHC-HC11



### HOOD WITH STEAM CONDENSER

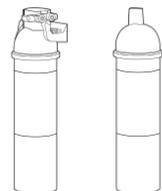
for GN 2/3 COMPACT ovens  
535 x 900 x 240 mm - w x d x h  
Art. XEHC-HC23

## CARE AND MAINTENANCE



### UNOX.PURE-RO

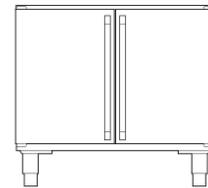
reverse osmosis filtering system  
230 x 540 x 445 mm - w x d x h  
Art. XHC002



### UNOX.PURE

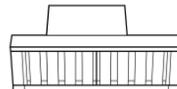
water treatment with resin filters  
Art. XHC003  
+ REFILL FILTER CARTRIDGE  
Art. XHC004

## NEUTRAL CABINET



### NEUTRAL CABINET

for GN 1/1 COUNTERTOP ovens  
750 x 656 x 676 mm - w x d x h  
Art. XWVEC-0811



### HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COUNTERTOP ovens  
750 x 956 x 366 mm - w x d x h  
Art. XEVHC-CF11



### HOOD WITH ACTIVATED CARBON FILTER

for GN 2/3 COMPACT ovens  
535 x 823 x 366 mm - w x d x h  
Art. XEHC-CF23

## CLEANING AGENTS



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

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

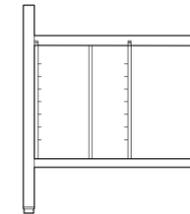
## CONNECTION



### ACCESSORIES FOR THE OVENS CONNECTIONS

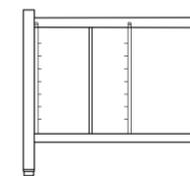
Wi-Fi connection kit for COUNTERTOP ovens  
Art. XEC002  
Wi-Fi connection kit for BIG ovens  
Art. XEC016

## STAND



### ULTRA HIGH STAND

for GN 1/1 COUNTERTOP ovens  
732 x 641 x 888 mm - w x d x h  
Art. XWVRC-0711-UH



### ULTRA HIGH STAND

for GN 1/1 COUNTERTOP ovens  
732 x 546 x 752 mm - w x d x h  
Art.: XWVRC-0711-H



### INTERMEDIATE STAND

for GN 1/1 COUNTERTOP ovens  
732 x 546 x 462 mm - w x d x h  
Art. XWVRC-0011-M



### LOW STAND

for GN 1/1 COUNTERTOP ovens  
732 x 546 x 305 mm - w x d x h  
Art. XWVRC-0011-L

for GN 2/3 COMPACT ovens  
518 x 484 x 305 mm - w x d x h  
Art. XWCRC-0023-L

## FLOOR POSITIONING

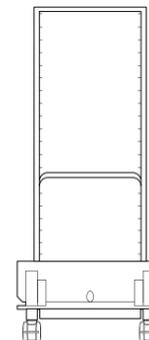


\*Mandatory for oven positioning on the floor

### FLOOR POSITIONING

for GN 1/1 COUNTERTOP ovens  
732 x 546 x 113 mm - w x d x h  
Art. XWVRC-0011-F

## QUICK.LOAD & QUICK.PLATE



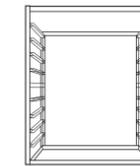
### QUICK.LOAD

for 20 GN 1/1 BIG ovens  
776 x 681 x 1741 mm - w x d x h  
Art. XEVTL-2011

### QUICK.PLATE

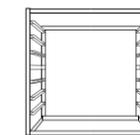
for 20 GN 1/1 BIG ovens  
776 x 681 x 1709 mm - w x d x h  
Art. XEVTL-051P

## BASKETS AND TROLLEYS



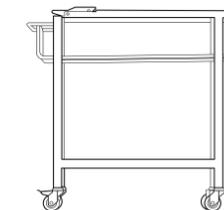
### BASKET

for 10 GN 1/1 COUNTERTOP ovens  
568 x 361 x 713 mm - w x d x h  
Art. XWVBC-0911



### BASKET

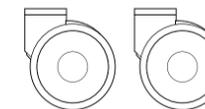
for 7 GN 1/1 COUNTERTOP ovens  
568 x 361 x 546 mm - w x d x h  
Art. XWVBC-0611



### TROLLEY

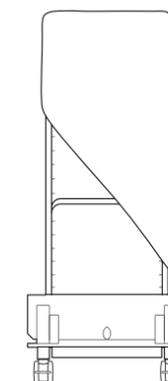
for basket GN 1/1  
605 x 700 x 923 mm - w x d x h  
Art. XWVYC-0011

## KIT RUOTE



### WHEELS KIT

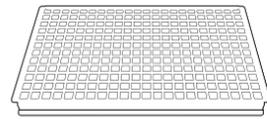
2 wheels with brake - 2 wheels without brake - safety chains  
Art. XUC012



### HOLDING.COVER

holding cover  
for QUICK.LOAD e QUICK.PLATE GN 1/1  
Art. XUC030

## COOKING ESSENTIALS



### GRILL

Non-stick aluminium pan for grilling - tray preheating is not necessary

GN 1/1 h 37 mm  
**Art. TG885**  
GN 2/3 h 37 mm  
**Art. TG720**



### STEEL.20

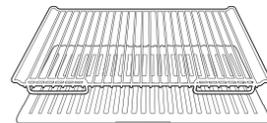
Stainless steel pan

GN 1/1 h 20 mm  
**Art. TG805**  
**STEEL.40**  
GN 1/1 h 40 mm  
**Art. TG815**

GN 2/3 h 40 mm  
**Art. TG705**

### STEEL.65

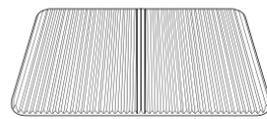
GN 1/1 h 65 mm  
**Art. TG825**



### SUPER.GRILL

Ribbed non-stick aluminium pan for grilling, includes GRP970 - with quick load system, to quickly insert full loads

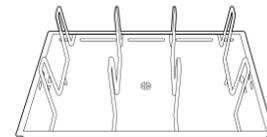
GN 1/1 h 40 mm  
**Art. TG970**



### FAKIRO.GRILL

Non-stick aluminium pan with two surfaces - flat and ribbed - for different cookings

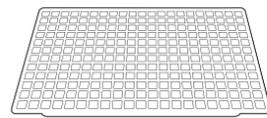
GN 1/1 h 12 mm  
**Art. TG870**  
GN 2/3 h 12 mm  
**Art. TG770**



### POLLO.BLACK

Non-stick stainless steel tray with vertical supports for 8 or 4 whole chickens - with fat collection system and central drainage

GN 1/1 h 167 mm  
**Art. GRP825**  
GN 2/3 h 140 mm  
**Art. GRP715**



### BACON.GRID

Perforated stainless steel pan

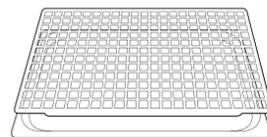
GN 1/1 h 13,5 mm  
**Art. TG944**



### BLACK.20

Non-stick stainless steel pan

GN 1/1 h 20 mm  
**Art. TG895**



### BACON.20

Stainless steel pan with fat collection system

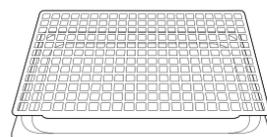
GN 1/1 h 21 mm  
**Art. TG840**



### BLACK.40

Non-stick stainless steel pan

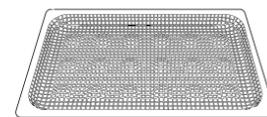
GN 1/1 h 40 mm  
**Art. TG900**



### BACON.40

Stainless steel pan with fat collection system

GN 1/1 h 41 mm  
**Art. TG945**



### BLACK.FRY

Perforated stainless steel pan for frying

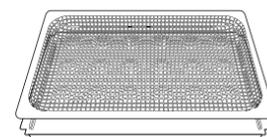
GN 1/1 h 40 mm  
**Art. GRP816**



### POLLO.GRILL

Stainless steel tray for roasting meat and fish with fat collection system and central drainage

GN 1/1 h 27 mm  
**Art. GRP840**

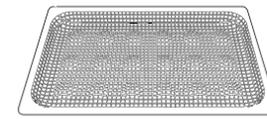


### CLEAN.FRY

Perforated non-stick stainless steel pan for frying - with fat collection system

GN 1/1 h 51,5 mm  
**Art. GRP820**

## BAKING ESSENTIALS



### POTATO.FRY

Perforated stainless steel pan for French fries

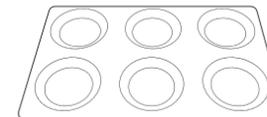
GN 1/1 h 40 mm  
**Art. GRP817**  
GN 2/3 h 30 mm  
**Art. GRP711**



### PAN.FRY

Non-stick stainless steel pan for fryin

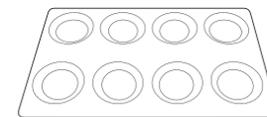
GN 1/1 h 20 mm  
**Art. TG905**  
GN 2/3 h 20 mm  
**Art. TG735**



### EGGS 6 x 2

Non-stick aluminium tray for frying up to 12 eggs

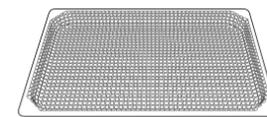
GN 1/1 h 27 mm  
**Art. TG935**



### EGGS 8 x 1

Non-stick aluminium tray for frying up to 8 eggs

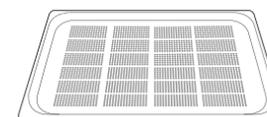
GN 1/1 h 27 mm  
**Art. TG936**  
GN 2/3 h 27 mm  
**Art. TG937**



### STEAM

Perforated stainless steel pan for steaming

GN 1/1 h 40 mm  
**Art. GRP815**  
GN 2/3 h 30 mm  
**Art. GRP710**



### FORO.STEEL20

Stainless steel pan

GN 1/1 h 20 mm  
**Art. TG810**

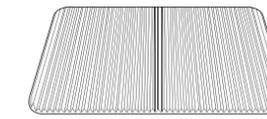
### FORO.STEEL 40

GN 1/1 h 40 mm  
**Art. TG820**

GN 2/3 h 40 mm  
**Art. TG710**

### FORO.STEEL 65

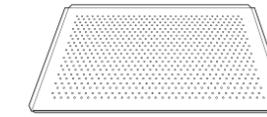
GN 1/1 h 65 mm  
**Art. TG830**



### FAKIRO™

Non-stick aluminium pan with two surfaces - flat and ribbed - for different products

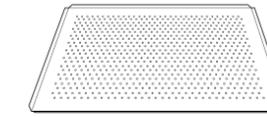
GN 1/1 h 12 mm  
**Art. TG875**  
GN 2/3 h 37 mm  
**Art. TG715**



### FORO.BLACK

Perforated non-stick aluminium pan

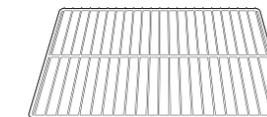
GN 1/1 h 15 mm  
**Art. TG890**  
GN 2/3 h 15 mm  
**Art. TG730**



### FORO.SILICO

Perforated silicon coated aluminium pan for bakery and pastry products

GN 1/1 h 12 mm  
**Art. TG975**



### CHROMO.GRID

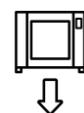
Stainless steel grid

GN 1/1 h 8,5 mm  
**Art. GRP806**  
GN 2/3 h 8,5 mm  
**Art. GRP705**

# 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 MIND.Maps™ ONE 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.

## LONG.Life and LONG.Life4 Warranty

### A promise of reliability



#### A choice made to last

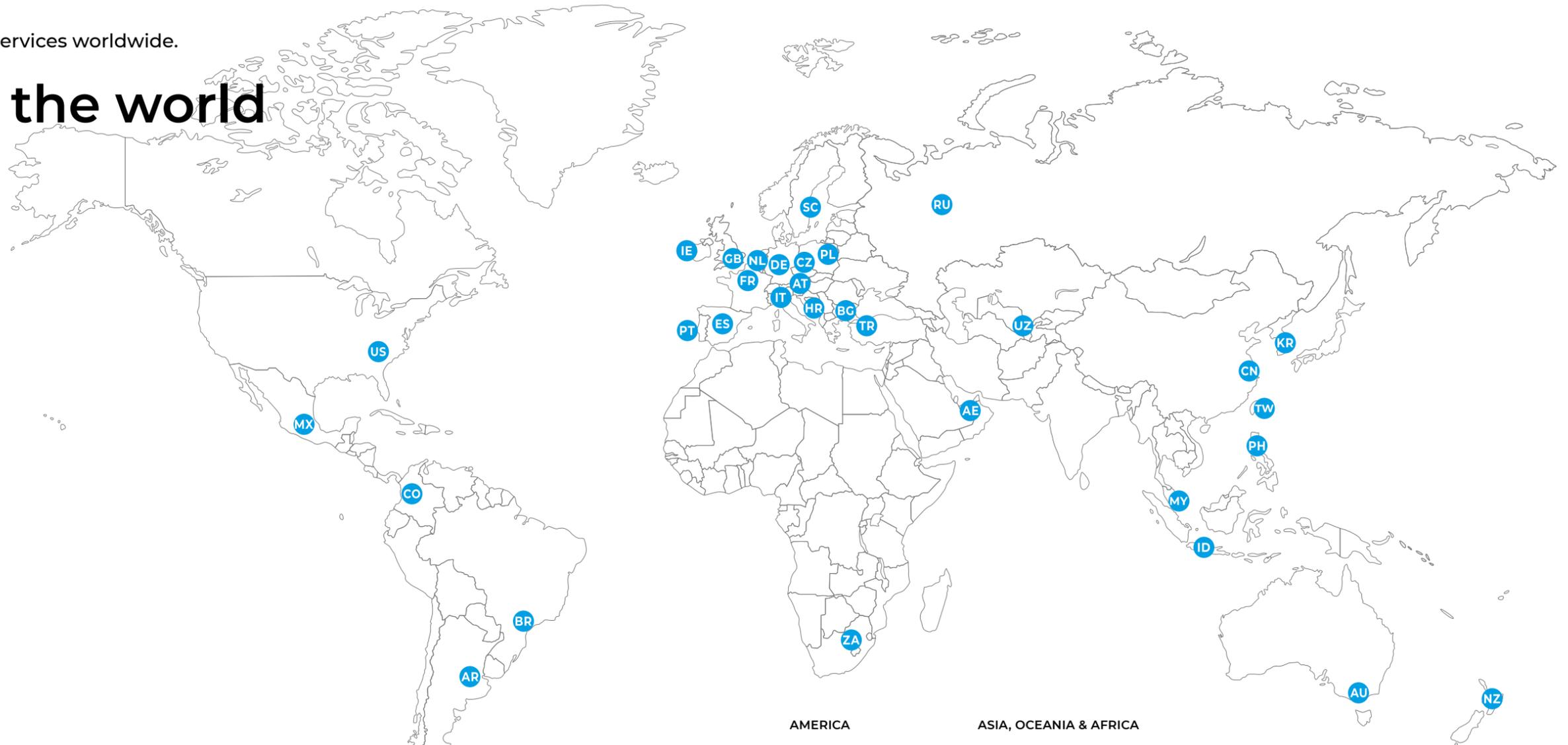
Connect your CHEFTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.\*

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

## **LONG**Life4!

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