



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.



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.



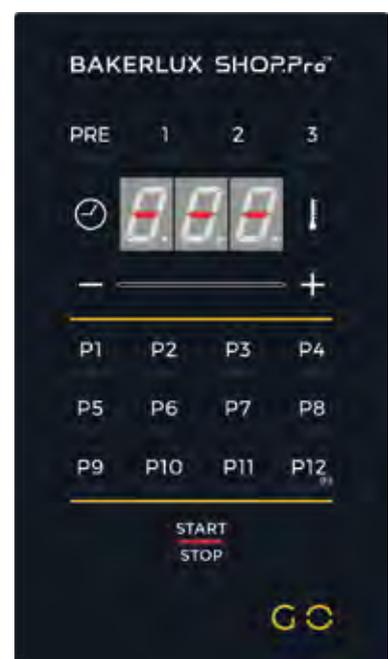
Watch the “Perfection is now” video
on the official UNOX YouTube channel



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



AUTO-MATIC



DATA DRIVEN COOKING

QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



PRECONFIG. WI-FI & LAN



MULTI-TIME



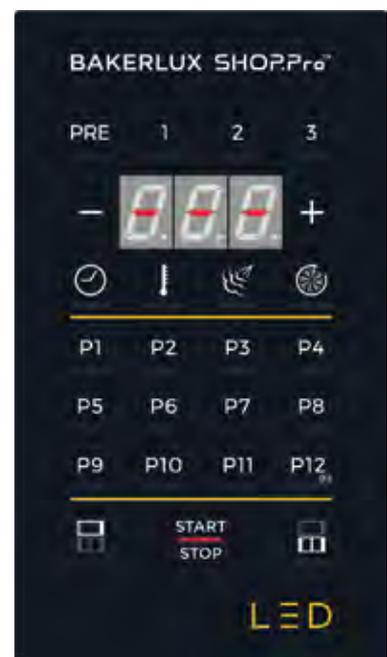
AUTOMATIC BAKING



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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QUICK FUNCTIONS



99 PROGRAMS



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PRECONFIG. WI-FI & LAN



MULTI.TIME



AUTOMATIC BAKING



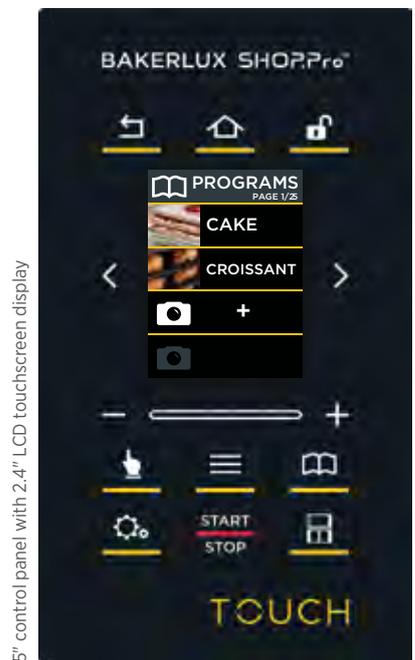
TOUCH

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

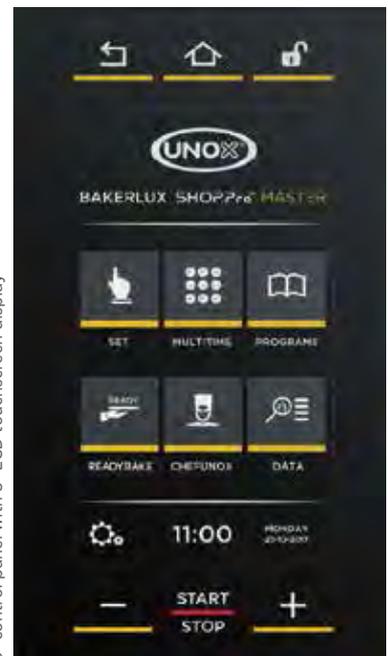


MASTER

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

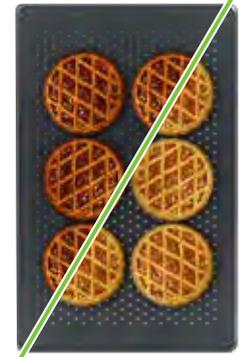
20 mins

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

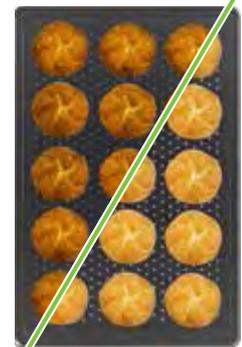
25 mins

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

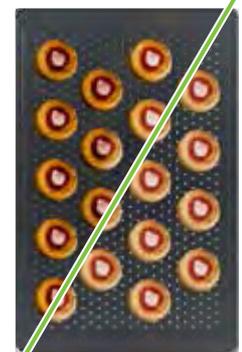
15 mins

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 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

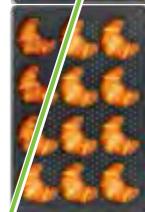
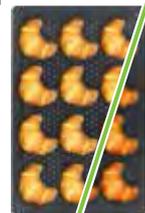
165 °C



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

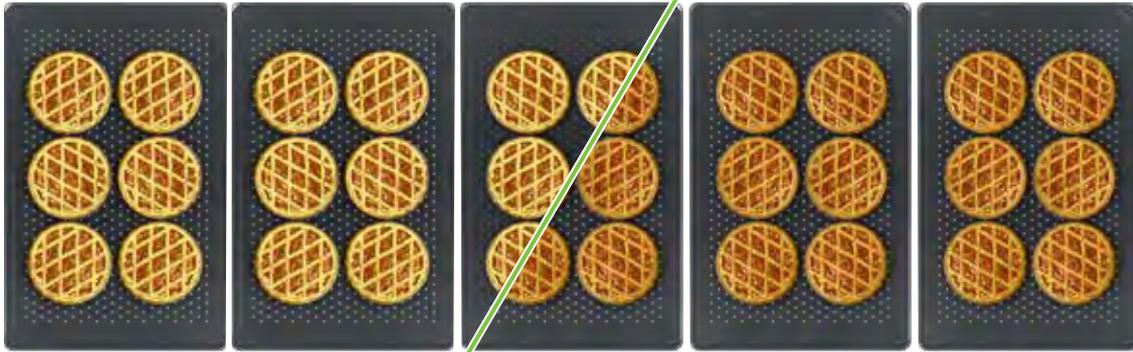
Preheating time: **9 mins**
Temp. of steel in chamber after preheating: **165°C**

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

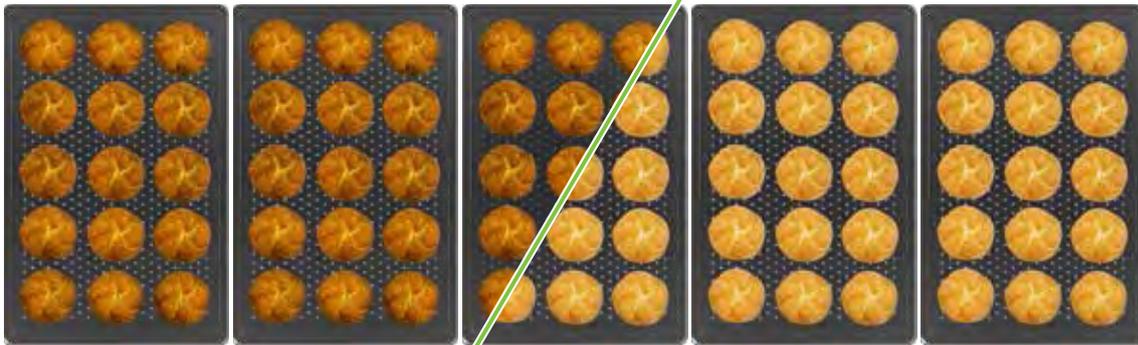


**WITH
ADAPTIVE.
COOKING™**

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

**WITHOUT
AUTO.MATIC**

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

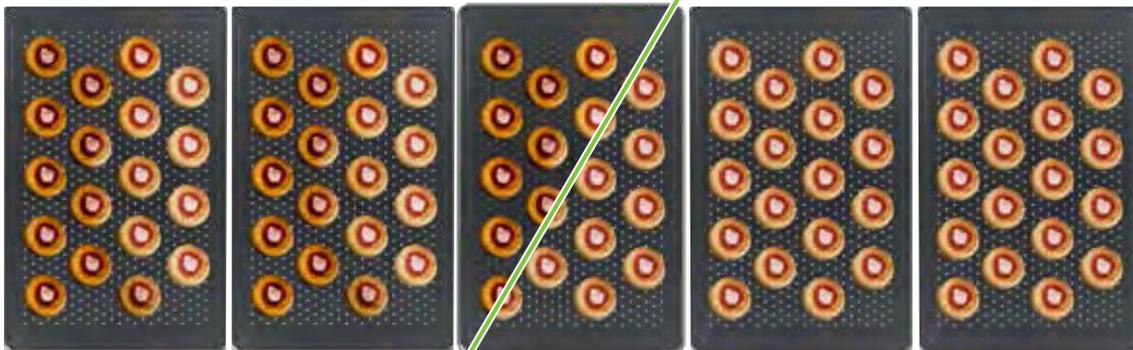


**WITH
AUTO.MATIC**

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.

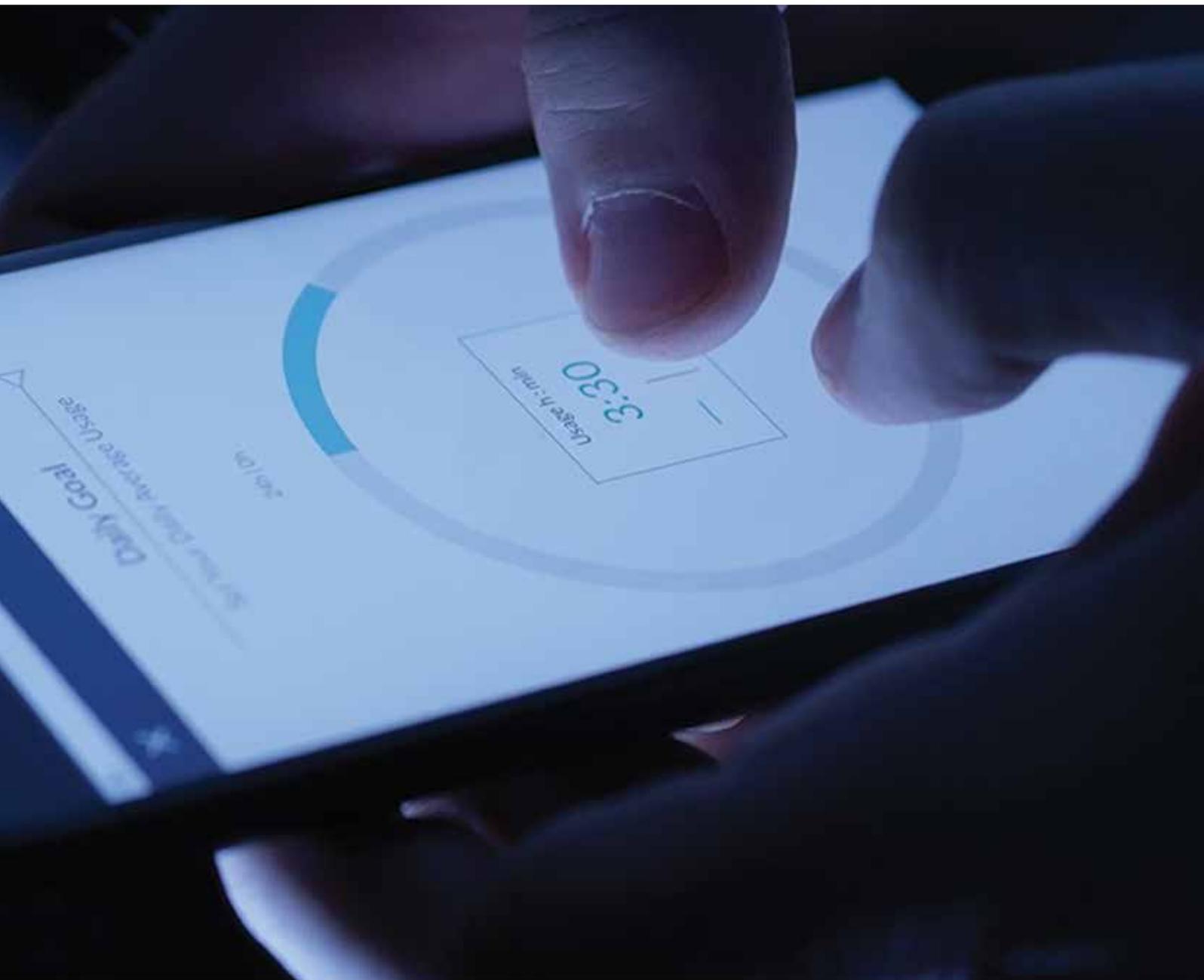


 Watch the "Data Driven Cooking" video

Innovation award

HOST 2017
**SMART
LABEL**





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

Through the ddc.unox.com 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.

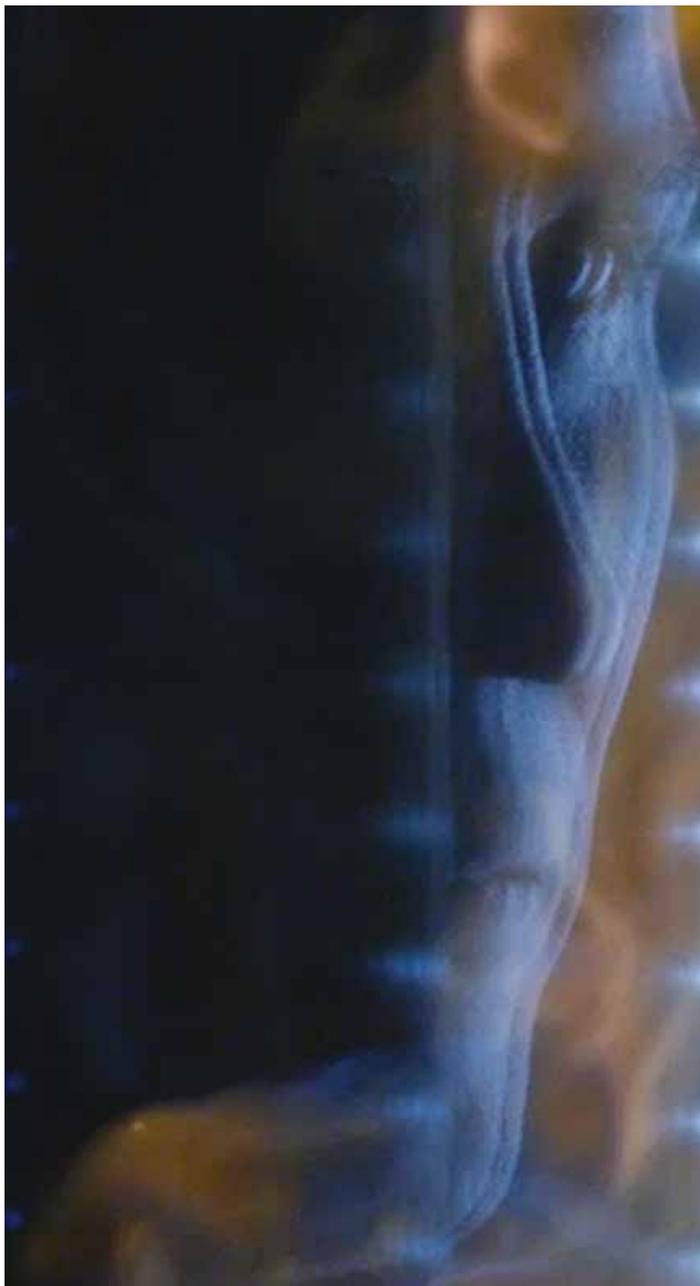
DDC.Stats Monitored for constant improvement.

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

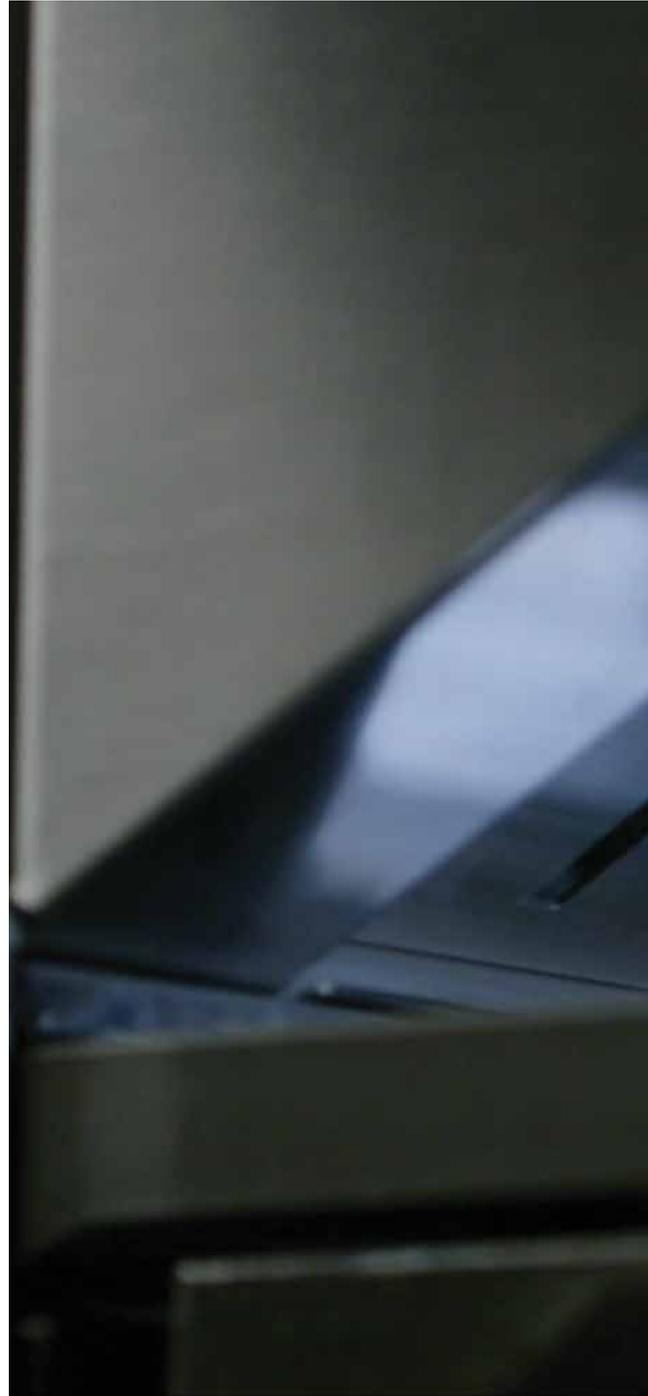
Waterless Hood



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.

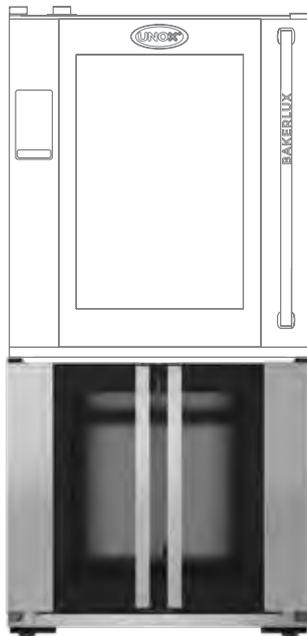
The waterless hood can be installed on all versions of the BAKERLUX SHOP.Pro™ and requires no water to function.



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

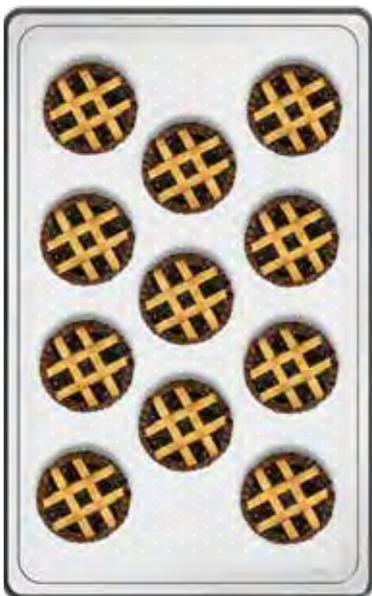
The Baking Essentials collection of trays are the best tool you can have to take full advantage of the baking technology of your BAKERLUX SHOP.Pro™. Each tray has specific characteristics that are conceived, designed and created for specific purposes. The perfect tray for excellent results.



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.



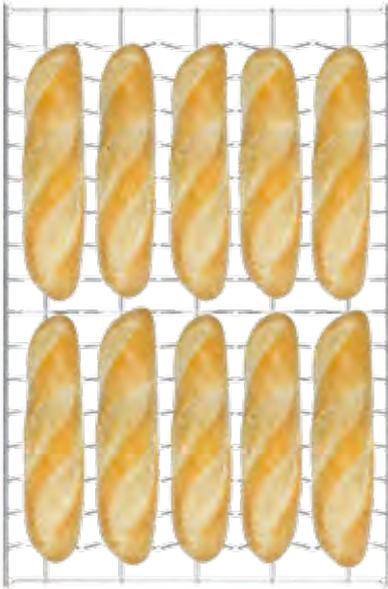
- IDEAL FOR:**
- Pizza
 - Focaccia
 - Bread
 - Sandwiches

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:

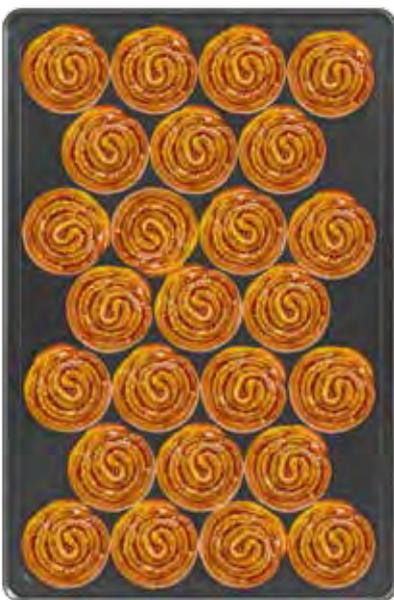
- Fresh baguettes
- Fresh sandwich baguettes

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



AVAILABLE IN SIZES:

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

STEEL.BAKE



AVAILABLE IN SIZES:

- 600X400 Art.: TG 450

FAKIRO™



AVAILABLE IN SIZES:

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

FAKIRO.GRILL



AVAILABLE IN SIZES:

- 600X400 Art.: TG 465

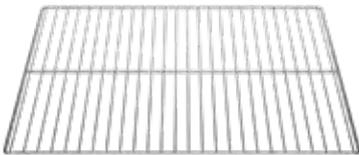
BAKE



AVAILABLE IN SIZES:

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

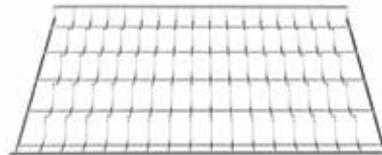
CHROMO.GRID



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



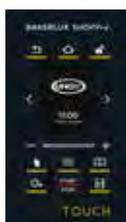
STEFANIA

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-ELDV	XEFT-03EU-ELDV	XEFT-04HS-ELDV	XEFT-03HS-ELDV
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 m³/h - Max. air flow: 750 m³/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 m³/h - Max. air flow: 750 m³/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.

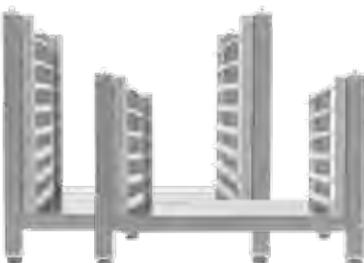
Art.: XWKQT-00HS-E

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

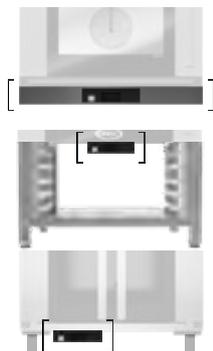
FLOOR POSITIONING STAND

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 L.E.D.

Art.: XHC021

TANK KIT FOR MAXI.Link SOLUTIONS
Compatible with: MASTER, TOUCH and L.E.D.

Art.: XHC023

TANK KIT FOR PROVERS
Compatible with: MASTER, TOUCH and L.E.D.

Art.: XHC024

TANK KIT FOR SINGLE OVEN WITH PUMP
Compatible with: MASTER, TOUCH and L.E.D.

Art.: XHC020

TANK KIT FOR MAXI.Link SOLUTIONS
Compatible with: MASTER, TOUCH and L.E.D.

Art.: XHC022

TANK KIT FOR PROVERS
Compatible with: MASTER, TOUCH and L.E.D.

Art.: XHC024

OTHER ACCESSORIES



PUMP KIT
Compatible with: MASTER, TOUCH and L.E.D. 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 L.E.D.
Art.: XHC003

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

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

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

INTERNET CONNECTION



Illustrative photo refers to XEC012 kit

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

FEATURES 600X400 & 460X330

	MASTER	TOUCH	LED	GO
<ul style="list-style-type: none"> ● Standard ○ Optional — Not available 				
COOKING METHODS				
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	●	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING				
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	●	●	—	—
AIR DISTRIBUTION IN THE COOKING CHAMBER				
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●	●	—
AIR.Plus technology: multiple fans running in reverse	●	●	●	●
HUMIDITY CONTROL IN THE COOKING CHAMBER				
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	●	—	—	—
COOKING STATIONS				
MAXI.LINK technology: allows you to create units with two stacked ovens	●	●	●	—
THERMAL INSULATION AND SAFETY				
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●	●
Protek.SAFE™ technology: motor stopped when door is opened to limit energy loss	●	●	●	●
DOOR OPENING				
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)	—	—	●	●
AUXILIARY FUNCTIONS				
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	●	●	●	●
TECHNICAL DETAILS				
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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BAKERTOP MIND.Maps™ ONE



Index

BAKERTOP MIND.Maps™ ONE combi-steamers	page	4
Baking Assistance	page	6
Technologies	page	12
ONE resistive control panel	page	18
BAKERTOP MIND.Maps™ ONE COUNTERTOP	page	20
BAKERTOP MIND.Maps™ ONE BIG	page	28
Care and Maintenance	page	34
Technical Data	page	38
Technical Assistance	page	48
Unox in the world	page	50



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



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

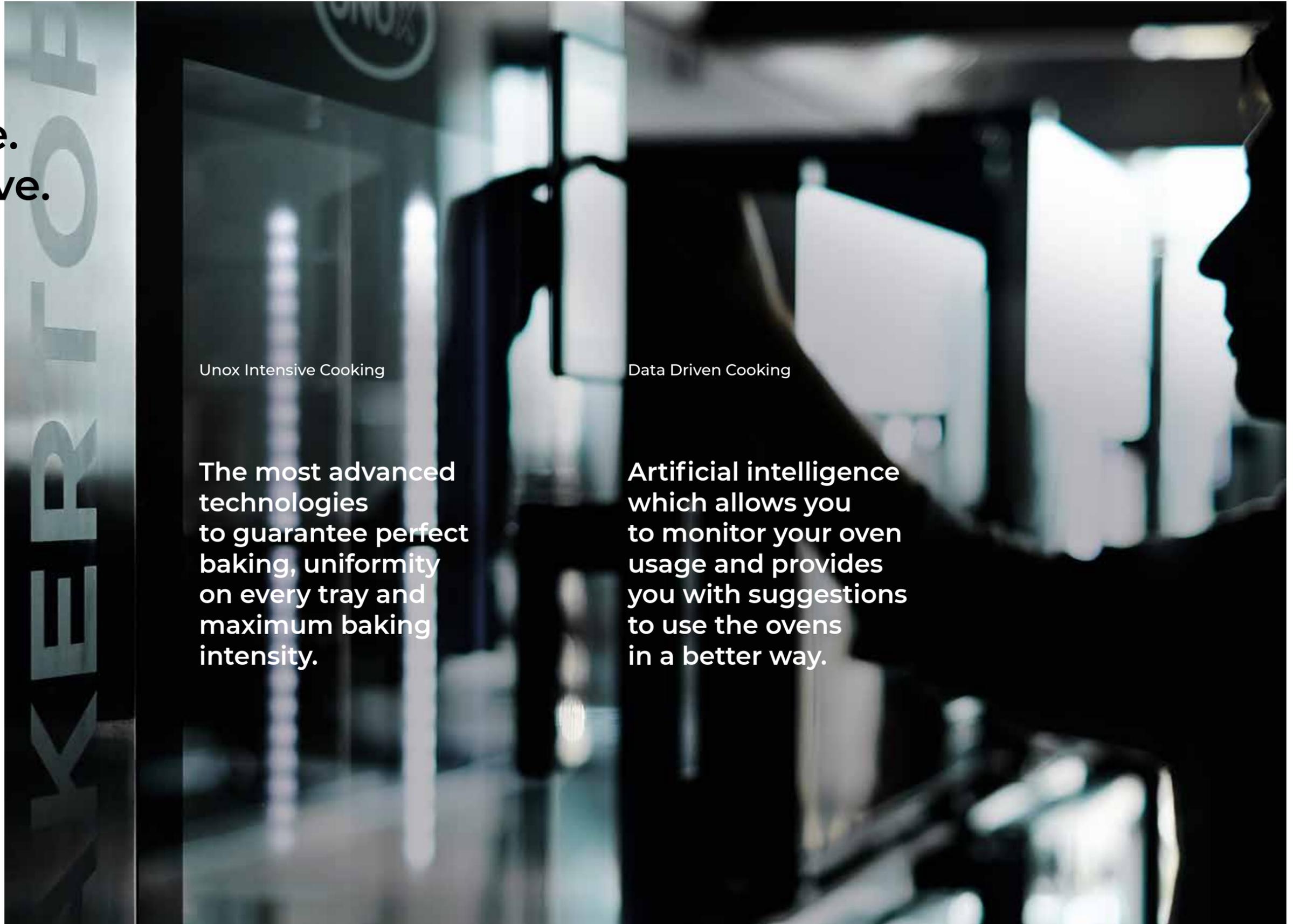


Play Store



Technologies

**Easy.
Precise.
Effective.**



Unox Intensive Cooking

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

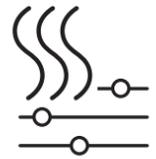
Data Driven Cooking

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

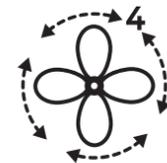
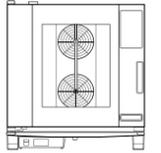
full load of **puff pastry** (0,7 kg)

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



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



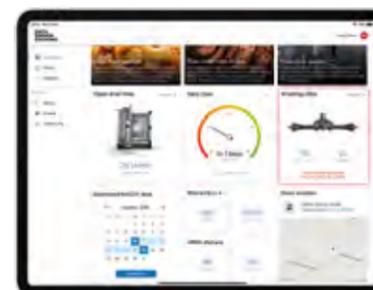
Create and share

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%

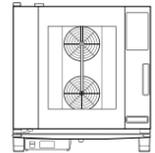
Less water compared to cooking in boiling water

up to 20%

Faster than a traditional or convection oven

All data refers to XEBC-06EU-E1RM model

Looking for more performance?
Discover BAKERTOP MIND.Maps™ PLUS
on our website 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 professional laboratory.
Configure your BAKERTOP MIND.Maps™ ONE oven online.
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

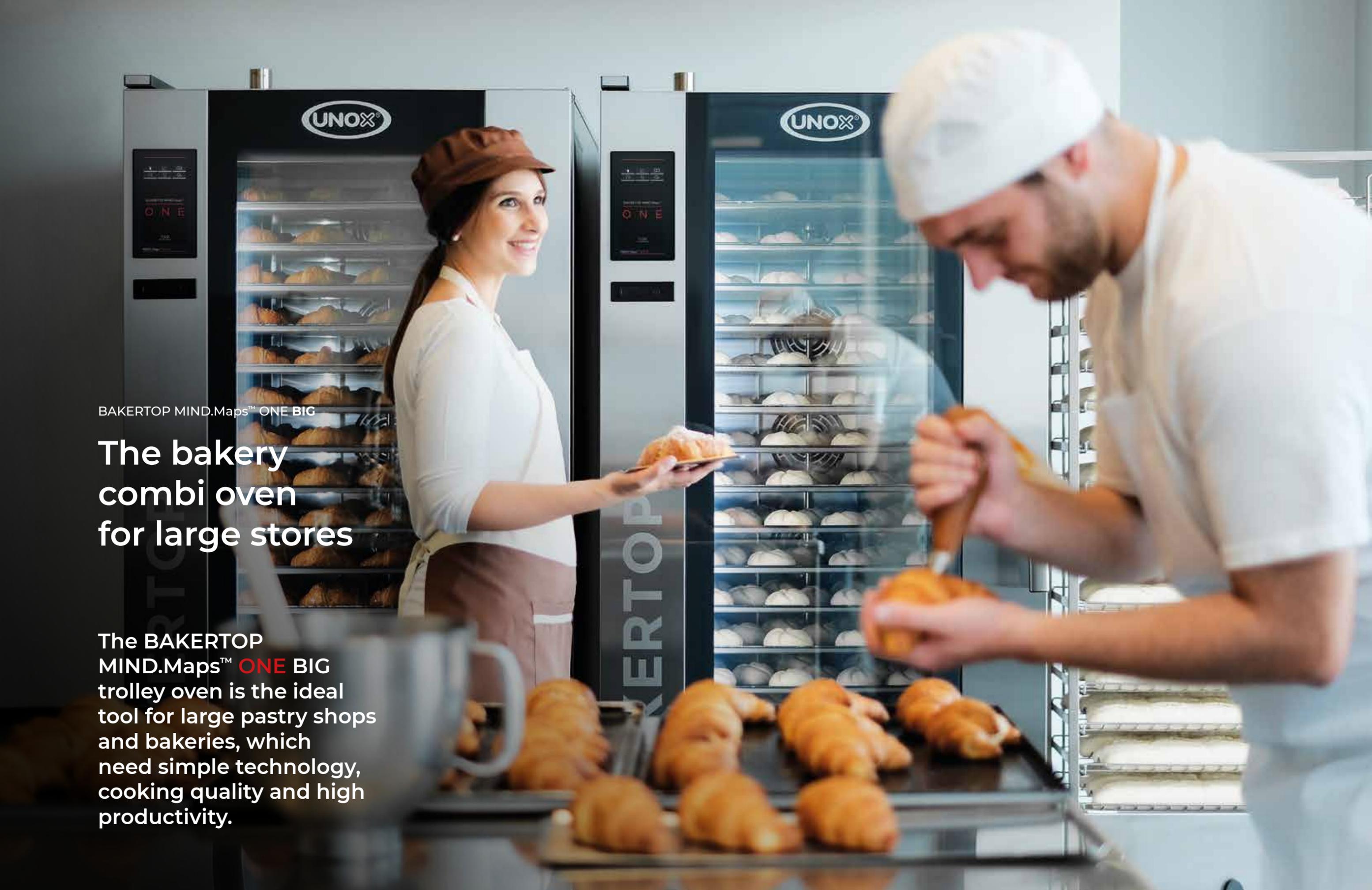
Solution with two stacked ovens to cook up to 14 600 x 400 trays at the same time.

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%**

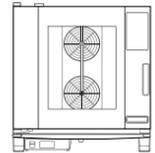
Less **energy** than a rotary oven.

All data refer to XEBL-16EU-YIRS model



Exceed your limits.

Find out on www.unox.com 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





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

Available only for
BAKERTOP MIND.Maps™ PLUS ovens.

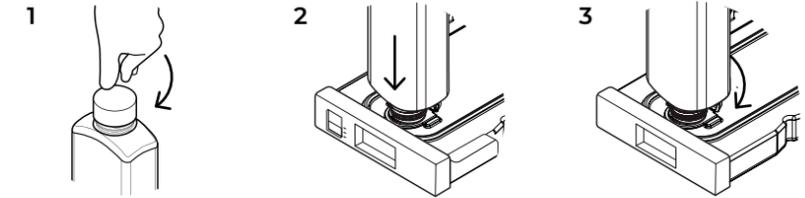
Take care of your oven

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

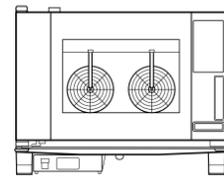
Discover all the ovens and their combined accessories

The essence of the bakery combi oven

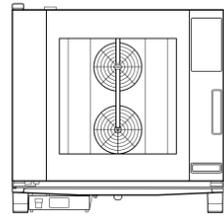
BAKERTOP MIND.MapTM ONE

COUNTERTOP

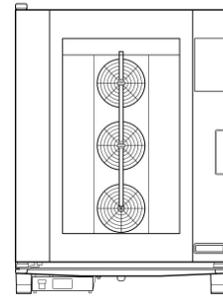
BIG



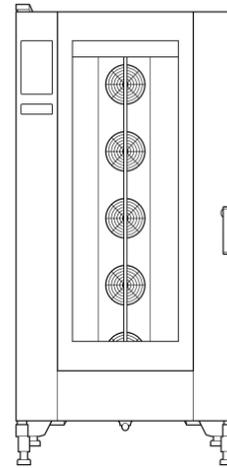
860 x 967 x 675 mm
w x d x h



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 TM : automatically regulates the baking parameters to ensure repeatable results	-	-
CLIMALUX TM : 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 TM : rapidly extracts the humidity from the baking chamber	●	●
STEAM.Maxi TM : produces saturated steam starting from 35 °C	●	●
AIR.Maxi TM : 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 TM from 30% to 90%	●	●
Convection + humidity baking starting from 48 °C with STEAM.Maxi TM from 10% to 20%	●	●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi TM 100%	●	●
Convection baking + forced humidity extraction from 30 °C with DRY.Maxi TM 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 TM : 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 TM : 4 automatic cleaning programmes	●	●
Rotor.KLEAN TM : water and detergent level detector	-	-
Integrated DET&Rinse TM 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 TM : automatic fan stop on opening the door	●	●
Protek.SAFE TM : power modulation of electricity or gas depending on actual need	-	-
Spido.GAS TM : high-performance straight heat exchanger pipes for symmetrical heat distribution	-	-
Spido.GAS TM : high-performance pressure burners and symmetrical exchangers	-	-

TECHNICAL DETAILS

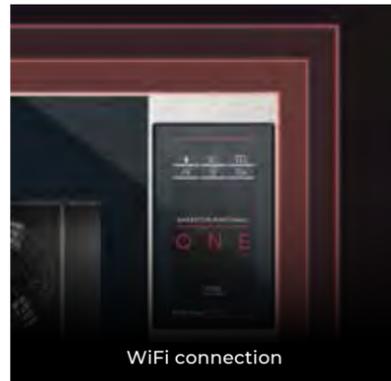
Baking chamber in high-resistance AISI 304 stainless steel with rounded edges	-	●
Moulded baking chamber in AISI 316 L marine stainless steel	●	-
Baking chamber with L-shaped rack rails	●	●
Baking chamber lighting through LED lights embedded in the door	●	●
9.5" touchscreen capacitive control panel	-	-
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	●	●



Technical details



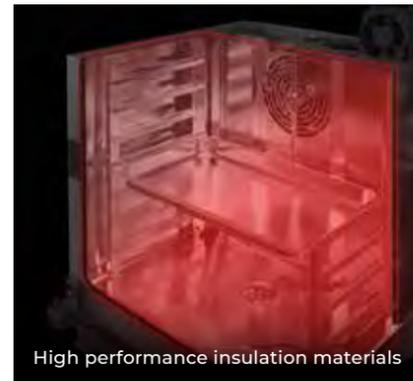
Anti condensation drip tray



WiFi connection



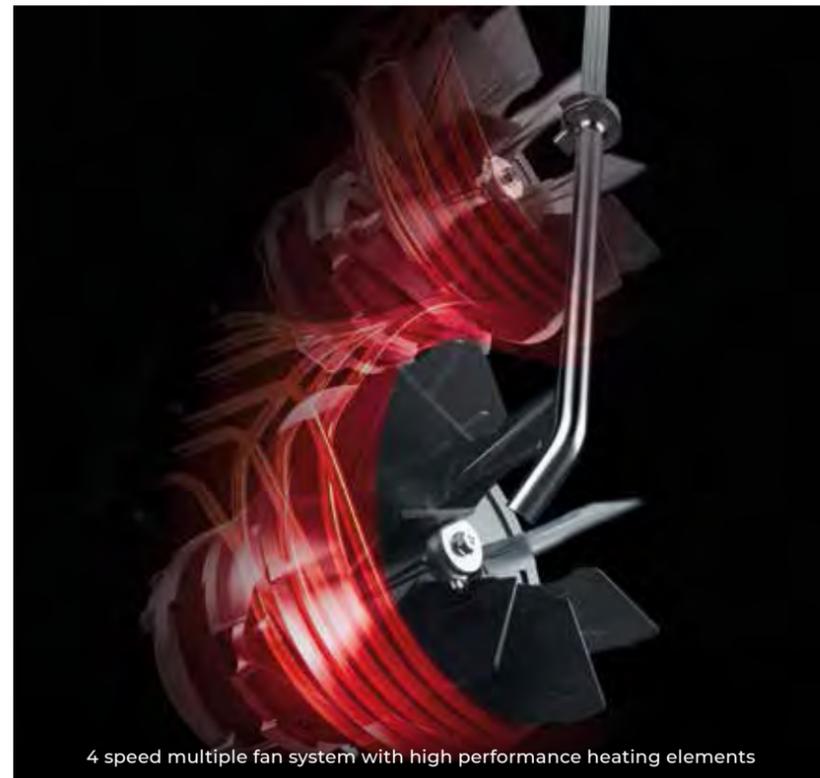
MULTI.point and SOUS Vide core probe



High performance insulation materials



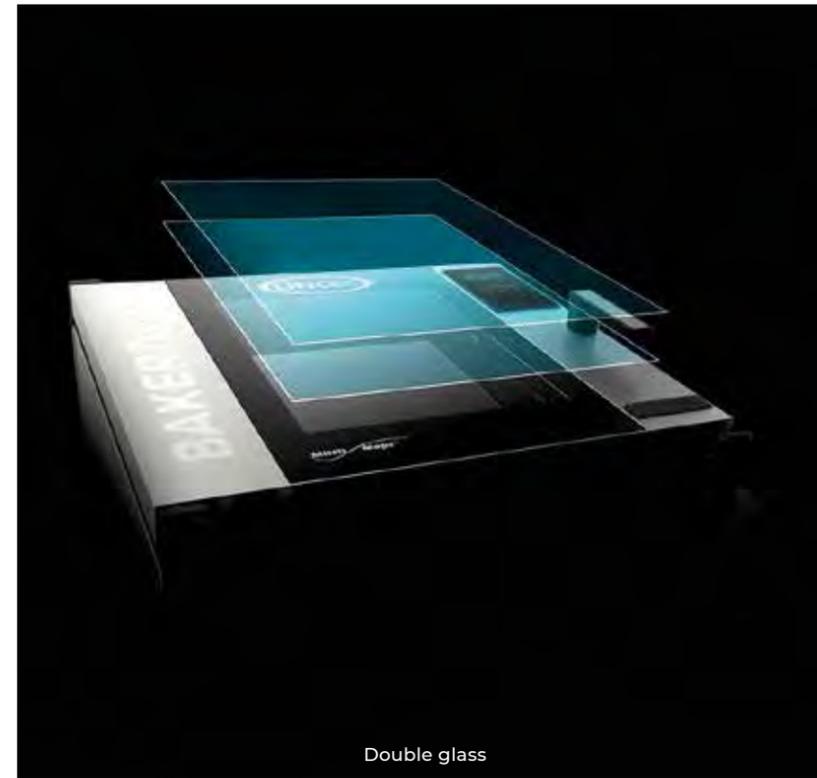
Integrated LED light



4 speed multiple fan system with high performance heating elements



USB port for upload/download of data



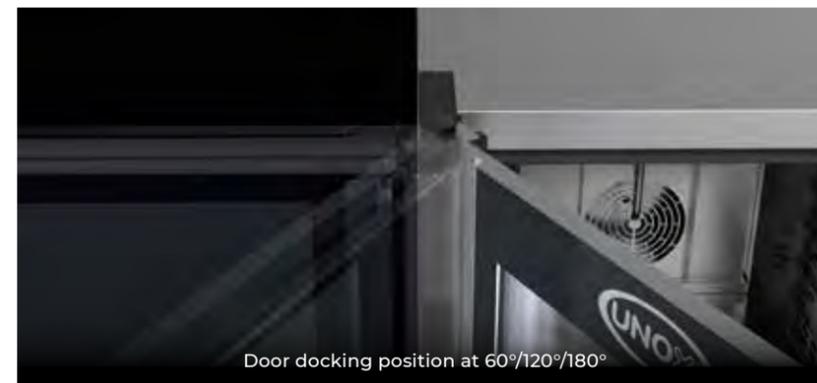
Double glass



Integrated DER&Rinse™ tank



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°



BIG Ergonomic handle

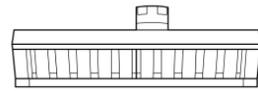
COUNTERTOP Ergonomic handle

Accessories

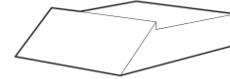
Discover all the available accessories on our website
www.unox.com/en_gb/accessori



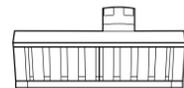
HOODS AND ACCESSORIES



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



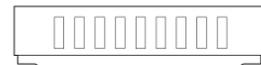
ACTIVATED CARBON FILTER
for ventless hood
413 x 655 x 108 mm - w x d x h
Art.: XUC140



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

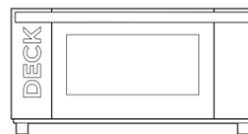


CARTRIDGE
for activated carbon filter
Art.: XUC141

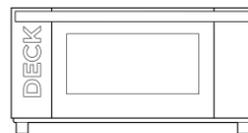


WATERLESS HOOD
for 600 x 400 COUNTERTOP ovens
860 x 1000 x 217 mm - w x d x h
Art. XEBHC-ACEU

DECKTOP

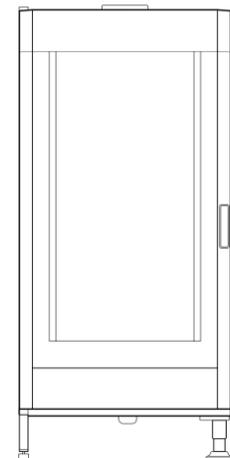


DECKTOP 2 TRAYS
with integrated control
2 600 x 400
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-D



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

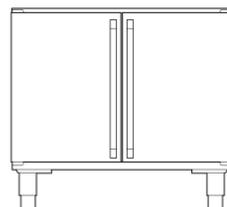
PROVERS



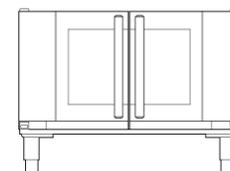
LIEVOX
with integrated control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-D

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

NEUTRAL CABINET

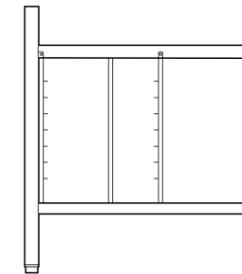


NEUTRAL CABINET
for 8 600 x 400 COUNTERTOP ovens
860 x 860 x 720 mm - w x d x h
Art. XWAEC-08EF

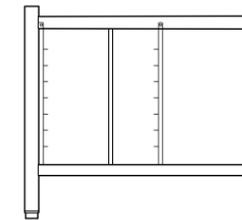


LIEVOX
12 600 x 400
862 x 937 x 810 mm - w x d x h
Art. XEBPC-12EU-C
8 600 x 400
860 x 937 x 658 mm - w x d x h
Art. XEBPC-08EU-C

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

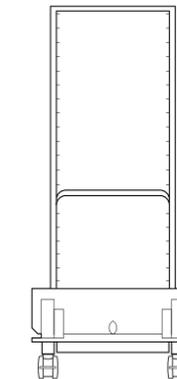
FLOOR POSITIONING



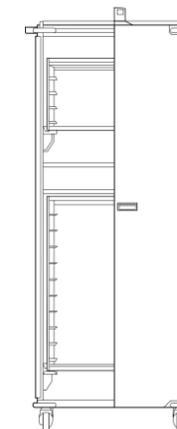
* mandatory for oven positioning on the floor

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

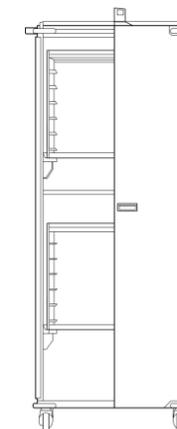
QUICK.LOAD



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

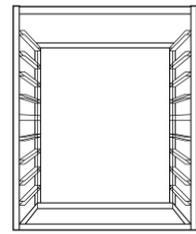


QUICK.LOAD 10 + 4
without doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU
with doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU-D

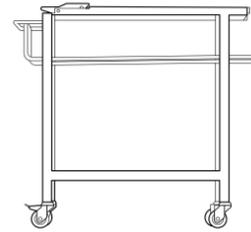


QUICK.LOAD 6 + 6
without doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU
with doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU-D

BASKETS AND TROLLEYS

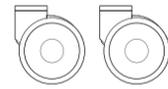


BASKET
for 10 600 x 400
COUNTERTOP ovens
668 x 431 x 862 mm - w x d x h
Art. XWBBC-10EU



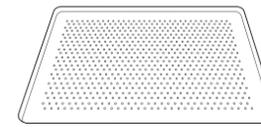
TROLLEY
for XWBBC-10EU basket
695 x 786 x 961 mm - w x d x h
Art. XWBYC-00EU

WHEELS KIT



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

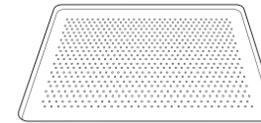
BAKING ESSENTIALS



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



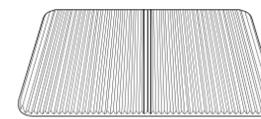
STEEL.BAKE
Stainless steel pan
600 x 400 h 20 mm
Art. TG450



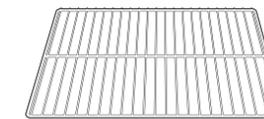
FORO.BLACK
Perforated non-stick aluminium
pan
600 x 400 h 15 mm
Art. TG430



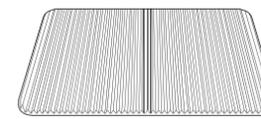
BAKE.BLACK
Non-stick stainless steel pan
600 x 400 h 15,5 mm
Art. TG460



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



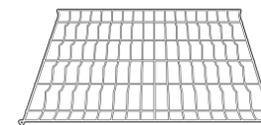
CHROMO.GRID
Stainless steel grid
600 x 400 h 8,5 mm
Art. GRP405



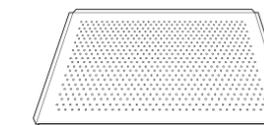
FAKIRO.GRILL
Non-stick aluminium pan with
two surfaces - flat and ribbed -
for different cookings
600 x 400 h 12 mm
Art. TG465



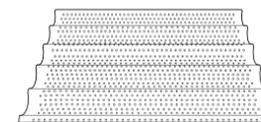
BAKE.SILICO
Silicon coated aluminium pan
600 x 400 h 9 mm
Art. TG416



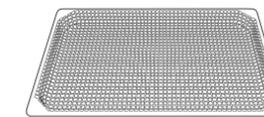
BAGUETTE.GRID
Ultra light chromium plated grid
- 5 canals
600 x 400 h 27 mm
Art. GRP410



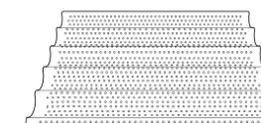
FORO.SILICO
Perforated silicon coated
aluminium pan
600 x 400 h 9 mm
Art. TG415



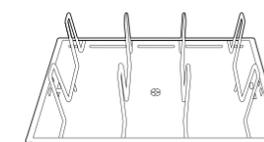
FORO.BAGUETTE
Perforated aluminium pan
- 5 canals
600 x 400 h 34 mm
Art. TG445



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



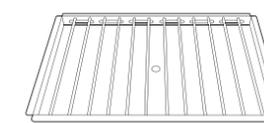
FORO.BAGUETTE.BLACK
Perforated non-stick aluminium
pan - 5 canals
600 x 400 h 34 mm
Art. TG435



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

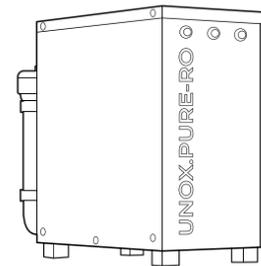


BAKE
Aluminium pan
600 x 400 h 15 mm
Art. TG405

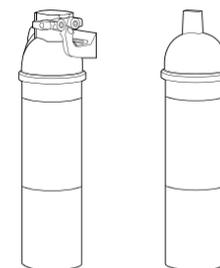


POLLO.GRILL
Stainless steel grid to grill meat
and fish - equipped with fat
collection and central drain
600 x 400 h 27 mm
Art. GRP425

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



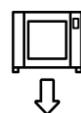
**ACCESSORIES FOR
THE OVENS CONNECTIONS**
WiFi connection kit for
COUNTERTOP ovens
Art. XEC002
WiFi connection kit for
BIG ovens
Art. XEC016

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

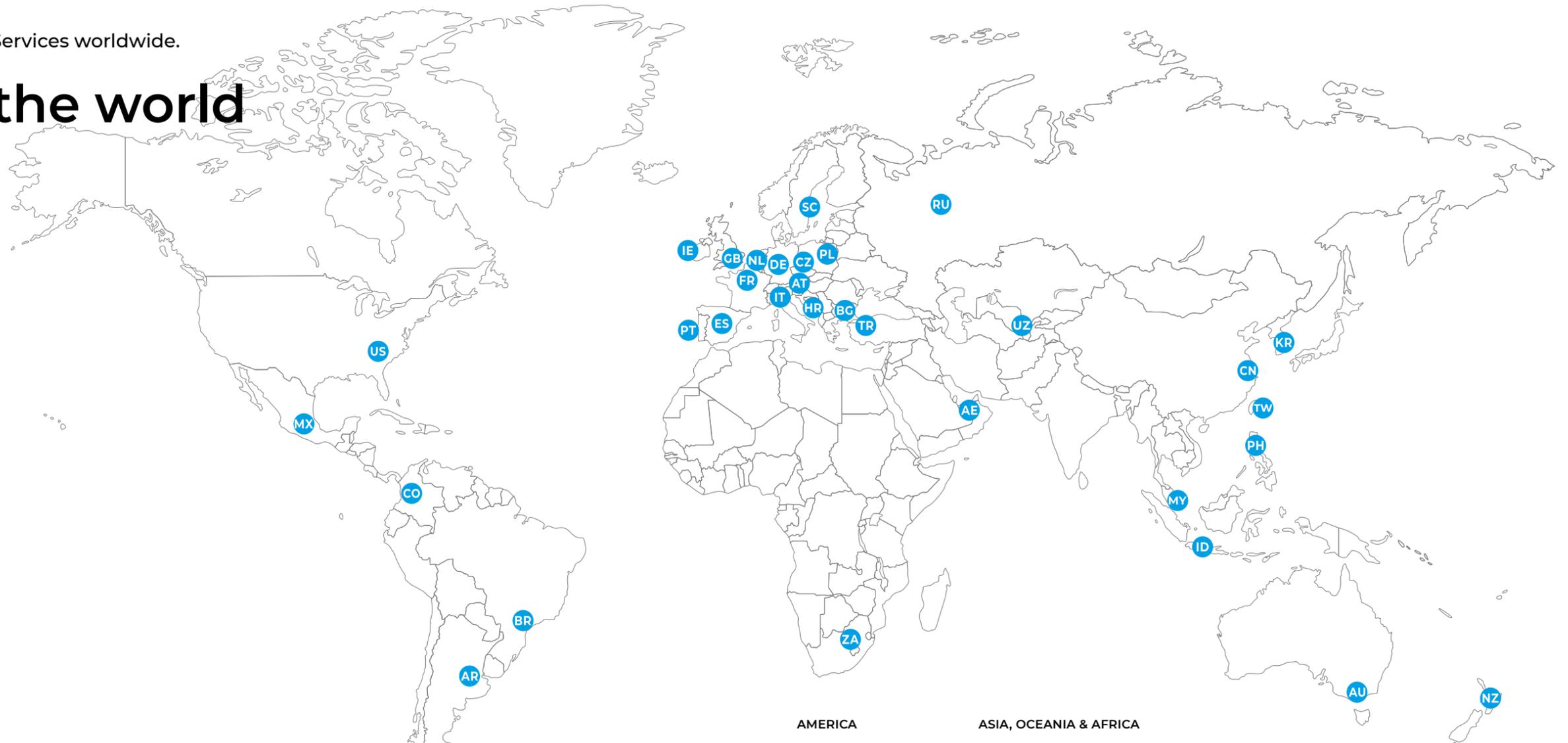
Connect your BAKERTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

LONGLife4!

Global Company. Best Services worldwide.

Unox in the world



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INVENTIVE SIMPLIFICATION

unox.com



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



CHEFTOP MIND.Maps™ ONE



Index

CHEFTOP MIND.Maps™ ONE combi-steamers	page	4
Cooking Assistance	page	8
Technologies	page	12
ONE resistive control panel	page	18
CHEFTOP MIND.Maps™ ONE COUNTERTOP	page	30
CHEFTOP MIND.Maps™ ONE COMPACT	page	26
CHEFTOP MIND.Maps™ ONE BIG	page	32
Care and Maintenance	page	38
Technical data	page	42
Technical Assistance	page	52
Unox in the world	page	54



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

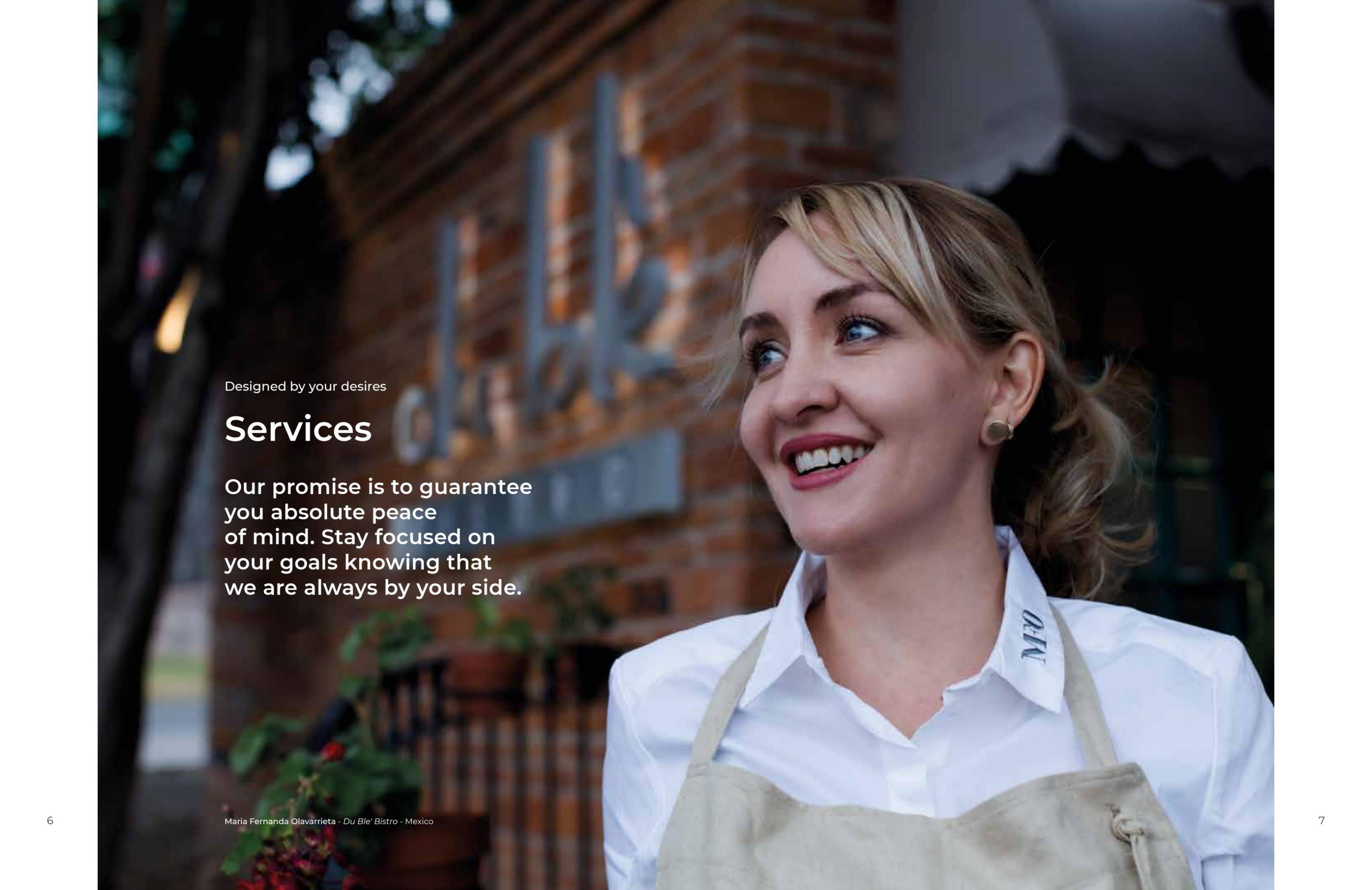
CHEFTOP MIND.Maps™ ONE is the professional combi oven that allows you to obtain concrete cooking performances in a simple and intuitive way. Your experience, combined with manual functions and essential technologies, becomes fundamental. Perfectly essential, simply effective.

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

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

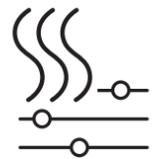
Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

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.

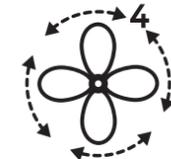
9 minutes
full load of **crunchy bacon**

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**



AIR.Maxi™

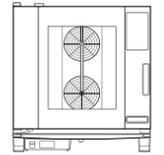
Conducts, unites, transforms.
Uses multiple high flow reversing fans to deliver uniform results and short cooking times. 4 speeds of the fan allow to perform any kind of cooking.



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.

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





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



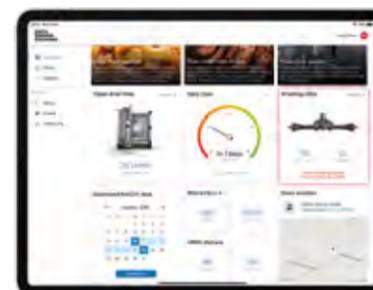
Create and share

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.



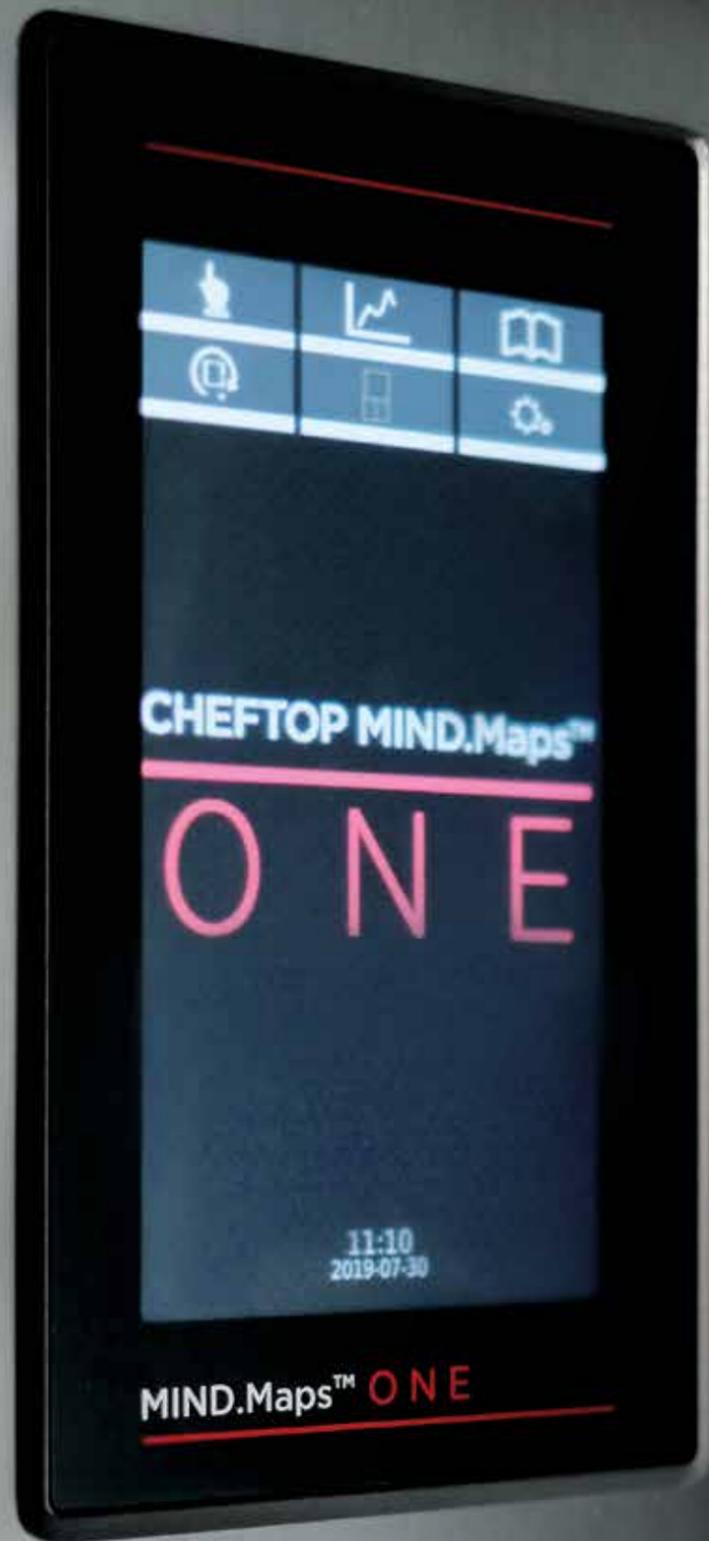
Understand

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%**

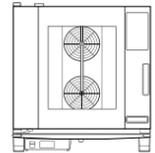
Less water compared to cooking in boiling water

up to **90%**

Less oil compared to a fryer



Looking for more performance?
Discover CHEFTOP MIND.Maps™ PLUS
on our website www.unox.com



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



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 *

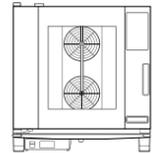
530 mm

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

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



Looking for more performance?
Discover CHEFTOP MIND.Maps™ **PLUS**
on our website 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

Solutions to maximize your working space

Compact combinations

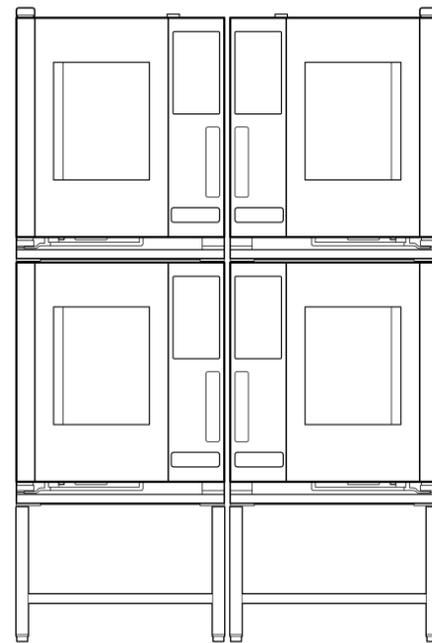
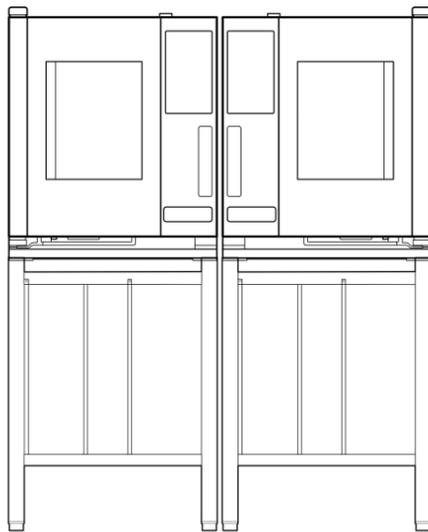
Find all the possible solutions for your kitchen.
Configure your CHEFTOP MIND.Maps™ ONE oven online.
www.unox.com/en_ae/configurator



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.

Configurations



1 m

Configurations

COMPACT

Same space, double capacity.
Discover CHEFTOP MIND.Maps™ PLUS COMPACT GN 1/1 version on our website www.unox.com

COMPACT
30

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

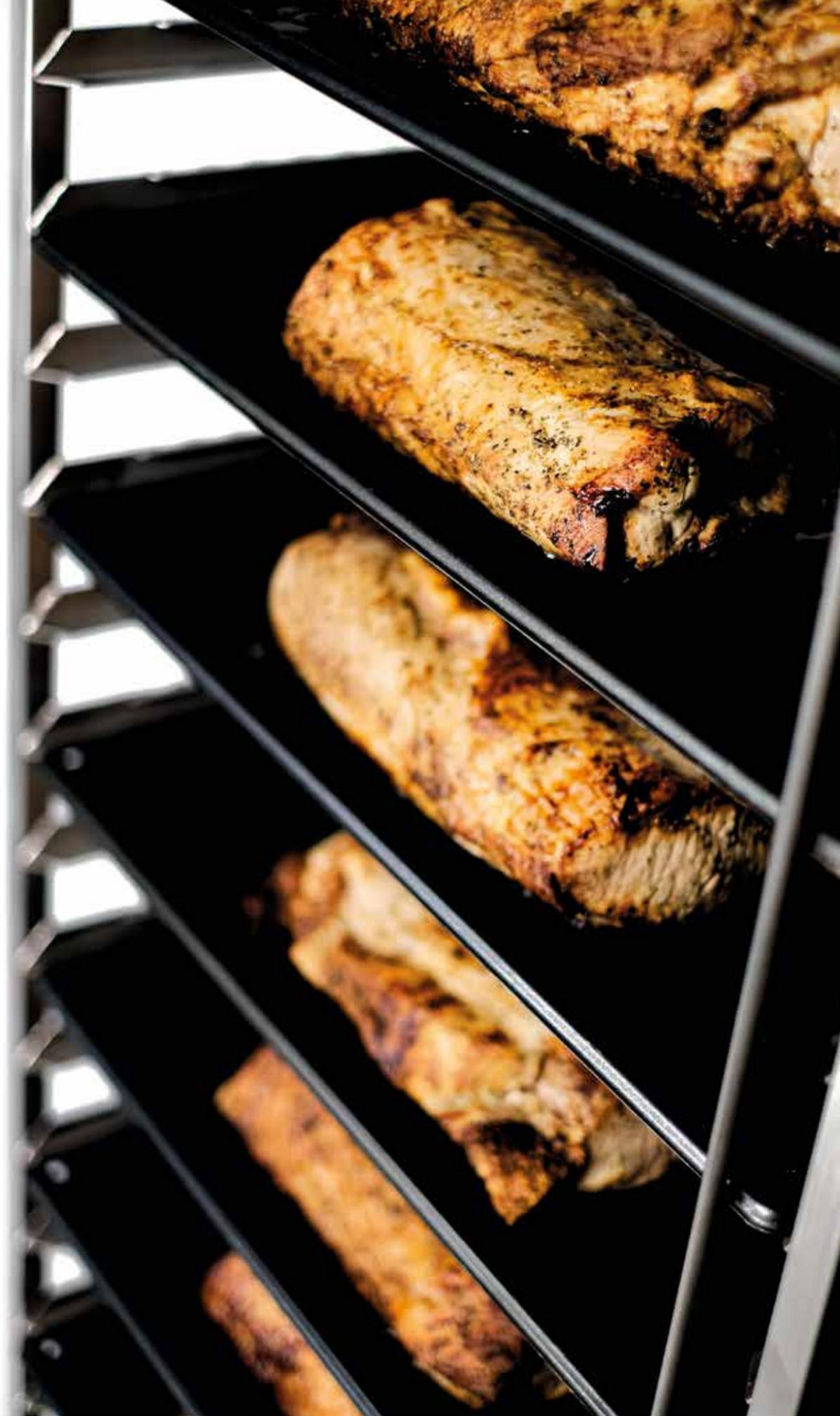
260 °C

Maximum cooking temperature

6.5 mins

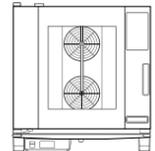
Preheating time from 30 °C to 260 °C

Data refer to XEVL-2011-EIRS model



Exceed your limits.

Find out on www.unox.com 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



Solutions



BIC

36



QUICK.Load

20 GN 1/1 trolley simplify 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.

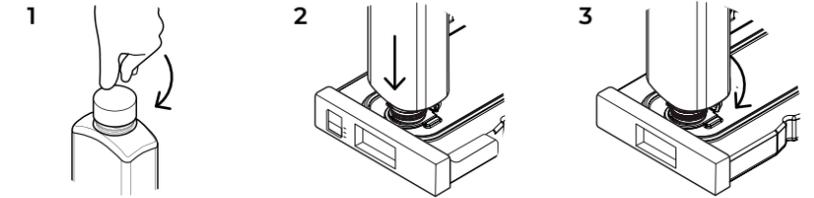
Take care of your oven

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.

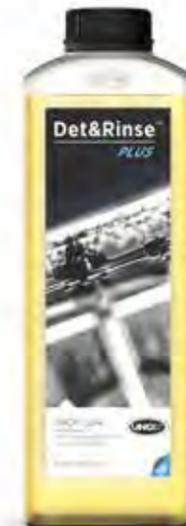
Art. XHC003
Technical details at page 48



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

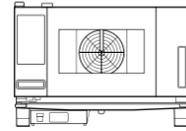
*Check the product availability for your Country.

Discover all the ovens and their combined accessories

The essence of a combi oven

CHEFTOP MIND.Maps™ ONE

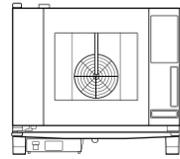
COUNTERTOP



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



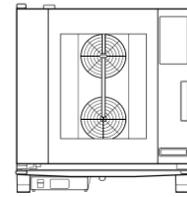
750 x 783 x 675 mm
w x d x h

⚡ 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

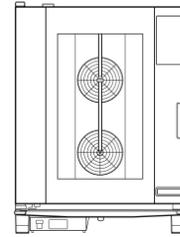
low power version
power 7 kW



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

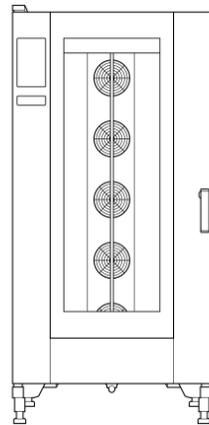


535 x 672 x 649 mm
w x d x h

⚡ 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

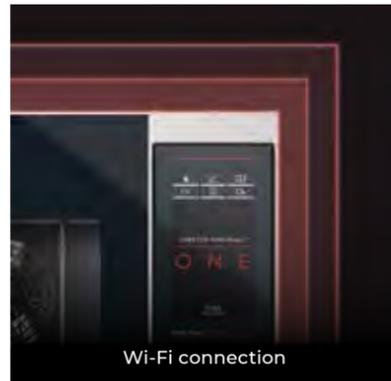
Baking chamber in high-resistance AISI 304 stainless steel with rounded edges	—	●
Moulded baking chamber in AISI 316 L marine stainless steel	●	—
Baking chamber with C-shaped rack rails	●	●
Baking chamber lighting through LED lights embedded in the door	●	●
9.5" touchscreen capacitive control panel	—	—
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



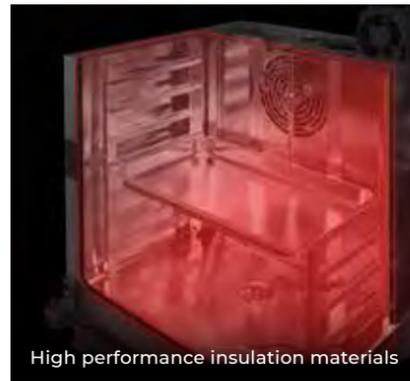
Anti condensation drip tray



Wi-Fi connection



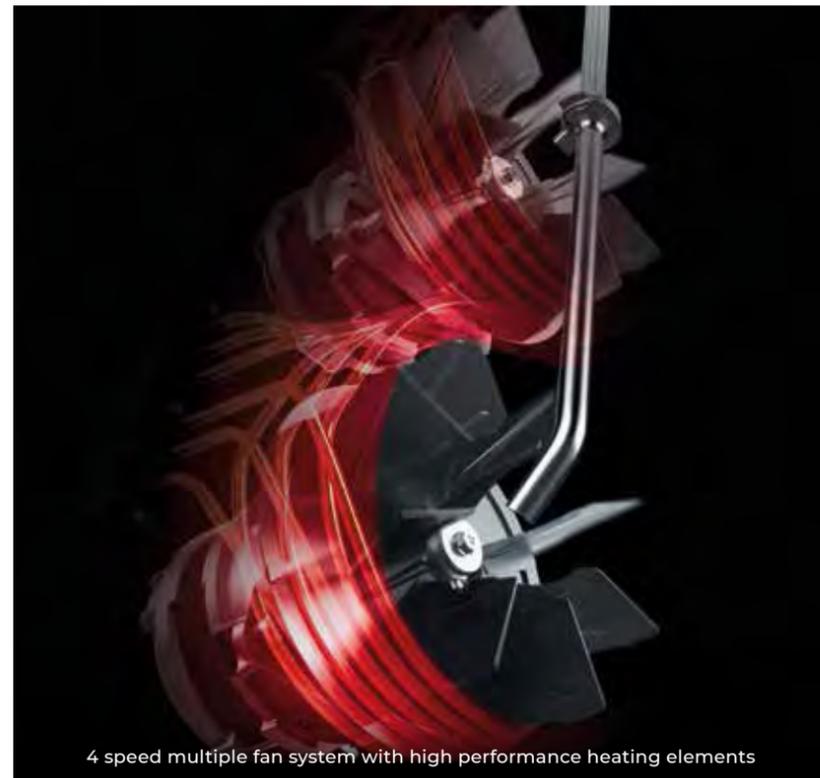
MULTI.point and SOUS Vide core probe



High performance insulation materials



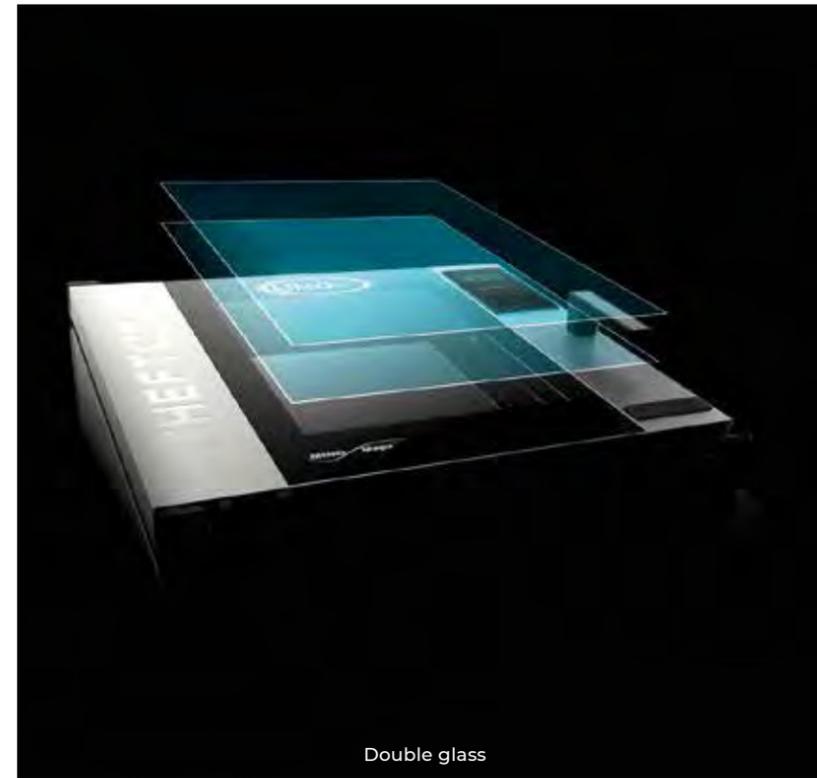
Integrated LED light



4 speed multiple fan system with high performance heating elements



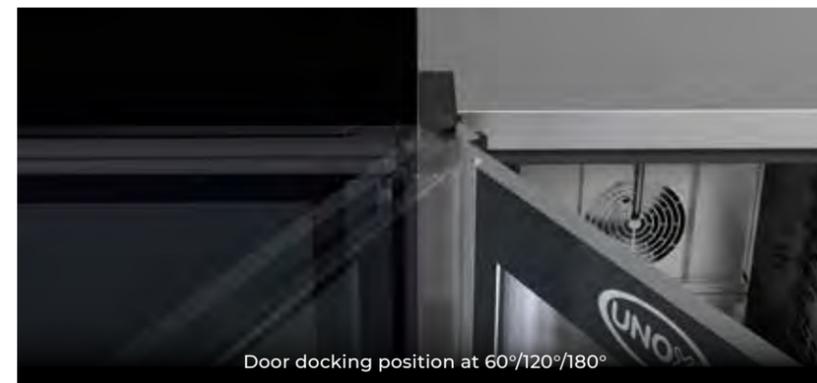
USB port for upload/download of data



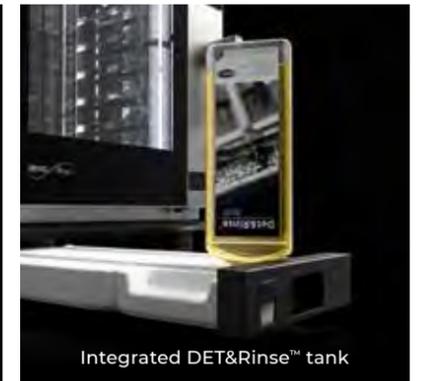
Double glass



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

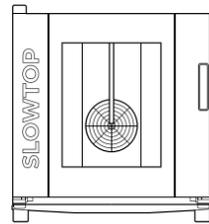
Accessories

Discover all the available accessories on our website

www.unox.com/en_gb/accessories



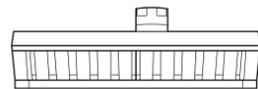
SLOWTOP



SLOWTOP

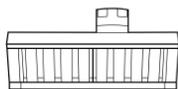
for GN 1/1 COUNTERTOP ovens
750 x 792 x 961 mm - w x d x h
Art. XEVSC-0711-CR

HOODS



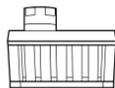
HOOD WITH STEAM CONDENSER

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



HOOD WITH STEAM CONDENSER

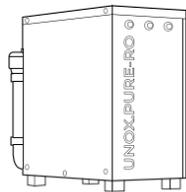
for GN 1/1 COUNTERTOP ovens
750 x 956 x 240 mm - w x d x h
Art. XEVHC-HC11



HOOD WITH STEAM CONDENSER

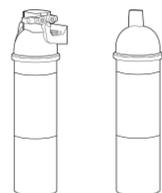
for GN 2/3 COMPACT ovens
535 x 900 x 240 mm - w x d x h
Art. XEHC-HC23

CARE AND MAINTENANCE



UNOX.PURE-RO

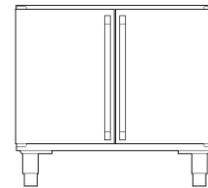
reverse osmosis filtering system
230 x 540 x 445 mm - w x d x h
Art. XHC002



UNOX.PURE

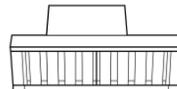
water treatment with resin filters
Art. XHC003
+ REFILL FILTER CARTRIDGE
Art. XHC004

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

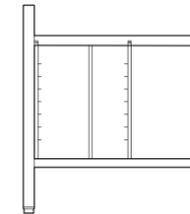
CONNECTION



ACCESSORIES FOR THE OVENS CONNECTIONS

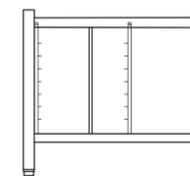
Wi-Fi connection kit for COUNTERTOP ovens
Art. XEC002
Wi-Fi connection kit for BIG ovens
Art. XEC016

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

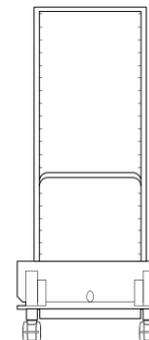


*Mandatory for oven positioning on the floor

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



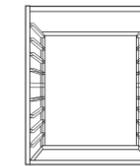
QUICK.LOAD

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

QUICK.PLATE

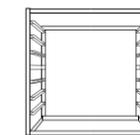
for 20 GN 1/1 BIG ovens
776 x 681 x 1709 mm - w x d x h
Art. XEVTL-051P

BASKETS AND TROLLEYS



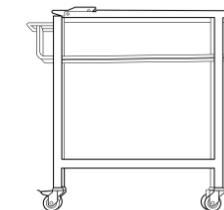
BASKET

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



BASKET

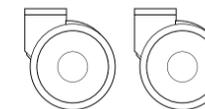
for 7 GN 1/1 COUNTERTOP ovens
568 x 361 x 546 mm - w x d x h
Art. XWVBC-0611



TROLLEY

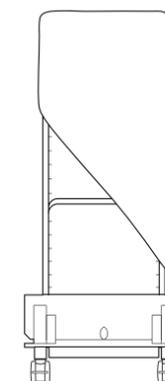
for basket GN 1/1
605 x 700 x 923 mm - w x d x h
Art. XWVYC-0011

KIT RUOTE



WHEELS KIT

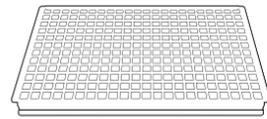
2 wheels with brake - 2 wheels without brake - safety chains
Art. XUC012



HOLDING.COVER

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

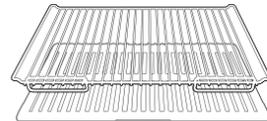
COOKING ESSENTIALS



GRILL

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

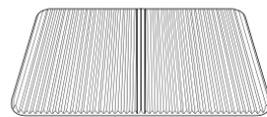
GN 1/1 h 37 mm
Art. TG885
GN 2/3 h 37 mm
Art. TG720



SUPER.GRILL

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

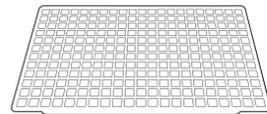
GN 1/1 h 40 mm
Art. TG970



FAKIRO.GRILL

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

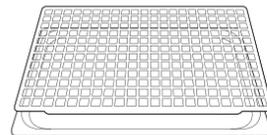
GN 1/1 h 12 mm
Art. TG870
GN 2/3 h 12 mm
Art. TG770



BACON.GRID

Perforated stainless steel pan

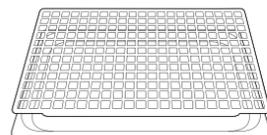
GN 1/1 h 13,5 mm
Art. TG944



BACON.20

Stainless steel pan with fat collection system

GN 1/1 h 21 mm
Art. TG840



BACON.40

Stainless steel pan with fat collection system

GN 1/1 h 41 mm
Art. TG945



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



STEEL.20

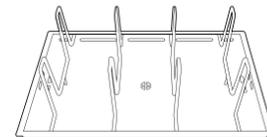
Stainless steel pan

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



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



BLACK.20

Non-stick stainless steel pan

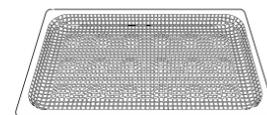
GN 1/1 h 20 mm
Art. TG895



BLACK.40

Non-stick stainless steel pan

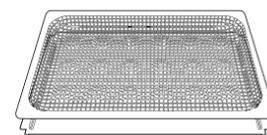
GN 1/1 h 40 mm
Art. TG900



BLACK.FRY

Perforated stainless steel pan for frying

GN 1/1 h 40 mm
Art. GRP816

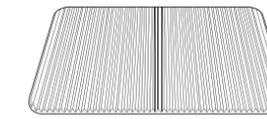


CLEAN.FRY

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

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

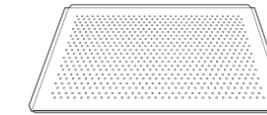
BAKING ESSENTIALS



POTATO.FRY

Perforated stainless steel pan for French fries

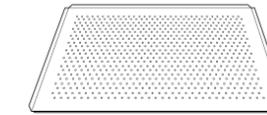
GN 1/1 h 40 mm
Art. GRP817
GN 2/3 h 30 mm
Art. GRP711



PAN.FRY

Non-stick stainless steel pan for frying

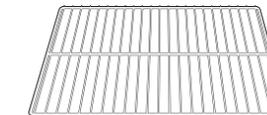
GN 1/1 h 20 mm
Art. TG905
GN 2/3 h 20 mm
Art. TG735



EGGS 6 x 2

Non-stick aluminium tray for frying up to 12 eggs

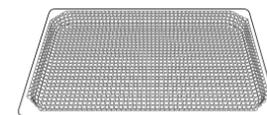
GN 1/1 h 27 mm
Art. TG935



EGGS 8 x 1

Non-stick aluminium tray for frying up to 8 eggs

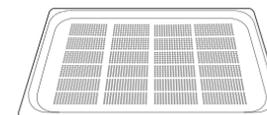
GN 1/1 h 27 mm
Art. TG936
GN 2/3 h 27 mm
Art. TG937



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

FORO.STEEL 65

GN 2/3 h 40 mm
Art. TG710

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

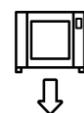
CHROMO.GRID
Stainless steel grid

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

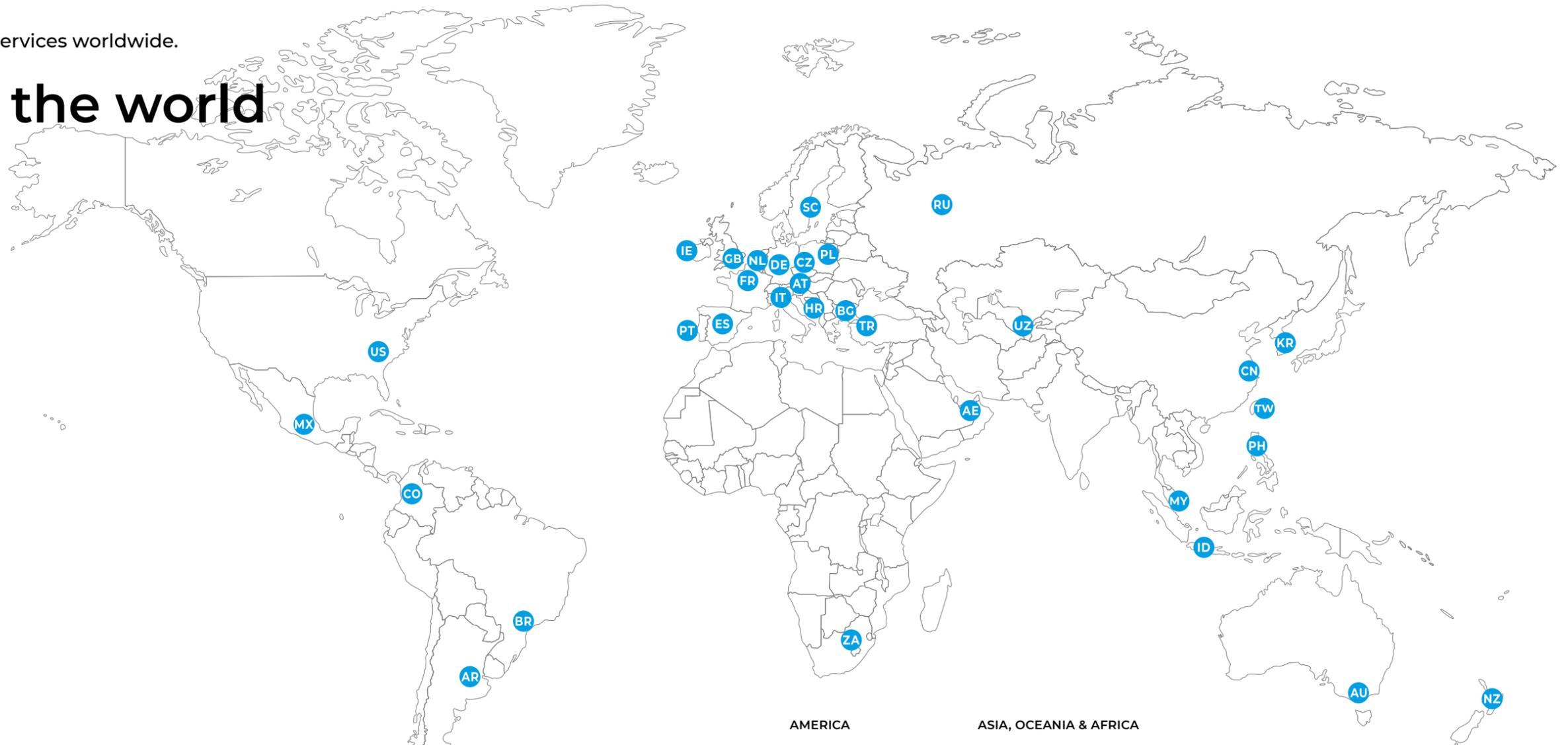
Connect your CHEFTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

LONG Life 4!

Global Company. Best Services worldwide.

UNOX in the world



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INVENTIVE SIMPLIFICATION

unox.com



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

SPEED-X

Created so that you do not give up on anything



SPEED-X

SPEED-X™ is the first ever self-washing combi speed oven



Combi Oven

CHEFTOP
MIND.Maps™ Plus

+



Speed Oven

SPEED.Pro™

+



Self-Washing system

ROTOR.Klean

HYPER.Speed cooking

The revolutionary technology which merges combined cooking with microwaves.



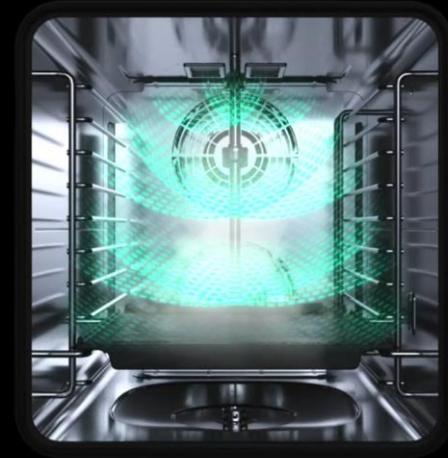
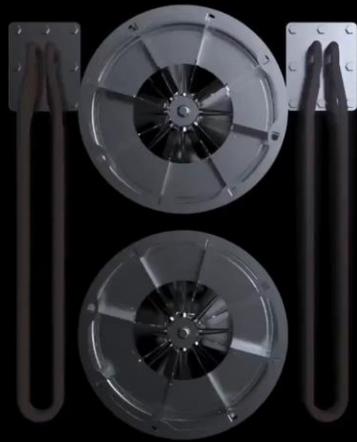
Combi cooking

Convection and steam combine to guarantee flawless cooking.



HYPERSpeed

The speed of the **air**, the gentleness of the **steam** and the power of **microwaves** in a single time-tested technology!



COMBI.Speed



Thanks to the HYPER.Speed mode you can choose to cook a **single dish on a whole**.



MULTI.Speed

Thanks to the MULTI.Speed function you can cook up to **four different single portions**.





COMBI.Speed

1 whole sea bass on a bed of potatoes

in 330 seconds

HYPER.Speed

MULTI.Speed

Ratatouille, chicken drumsticks, sea bass fillets and artichokes bottom

in 210 secondi



HYPER.Speed



COMBI.Speed

Tasty steamed broccoli

In 180 secondi

HYPER.Speed

MULTI.Speed

Grilled sandwiches with ham and cheese

in 75 seconds



HYPER.Speed



COMBI.Speed

Soft and tasty meat skewers

In 240 secondi

HYPER.Speed

MULTI.Speed

Stuffed gnocchi with tomato sauce and mozzarella

in 180 secondi



HYPER.Speed



MULTI.Speed

Mixed sandwiches with ham, cheese, mushrooms and vegetables

In 75 seconds

HYPER.Speed

Combi cooking

Convection and steam combine to guarantee flawless cooking.



*5/10 trays in combi mode

Combi cooking
**10 portions of Juicy
slow-roasted
pork ribs**
in 90 minutes

Combi cooking

Cottura **combinata**

delicious chocolate chip cookies

in **5** minutes



*5/10 trays in combi mode

Combi cooking



*5/10 trays in combi mode

Cottura **combinata**
7.5 kg of tasty
ratatouille

in **22** minuti

Combi cooking

Water filtering and automatic washing: nothing is missing

The first automatic washing technology
in a speed oven.



DET&Rinse

Cleaning agents

UNOX detergents are specially designed to guarantee maximum hygiene levels, lower consumption and long life of your oven.



RO.Care

Integrated water filtering system

Integrated water filtering system that eliminates substances that contribute to the formation of limescale.

Smart and solid

**A unique design for a
unique oven**

Door with push-to-close function

Tested for over 1 million cycles, the door with push-to-close function allows maximum speed in taking in and out of the oven.

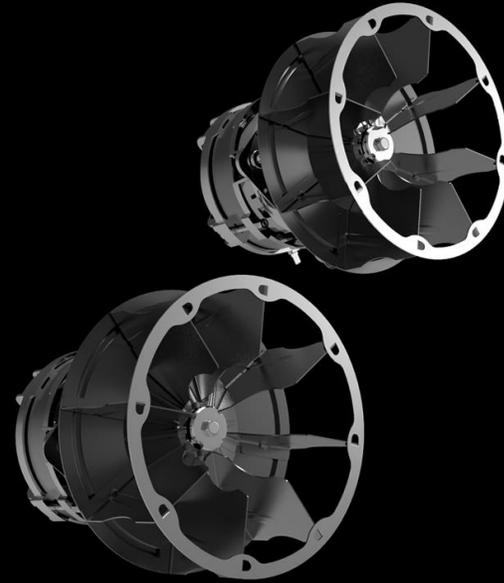


316L Marine-grade stainless steel cooking chamber

The cooking chamber of the SPEED-X™ ovens is made of 316L steel, the one ships are built of to withstand the aggression of sea waters. Combined with RO.Care, it allows to avoid water treatment with osmosis systems even in case of high levels of chlorides.

Symmetrical reversing fans

The high-flow fans distribute the air in a powerful and homogeneous way on each tray, from the first to the last.



High performance heating elements

SPEED-X™ ovens use special high power intensity straight line resistances that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

Perpendicular Microwaves

Microwaves radiate from the upper part of the cooking chamber, perpendicular to the SPEED.Plate tray for speed cooking. Speed, effectiveness and uniformity.



Lower drawer

A space for the DET&Rinse™ detergent and for the built-in RO.Care water filter. A compartment under the oven which contains everything you need for the daily care of your oven.



reddot winner 2022
best of the best



UNOX
SPEED-X

Reddot winner 2022

Design Award

Its futuristic look and its solid and ergonomic structure together with a brand-new technology concept made it stand out among all contestants.



Digital.ID™

The most advanced operating system ever installed on an oven.

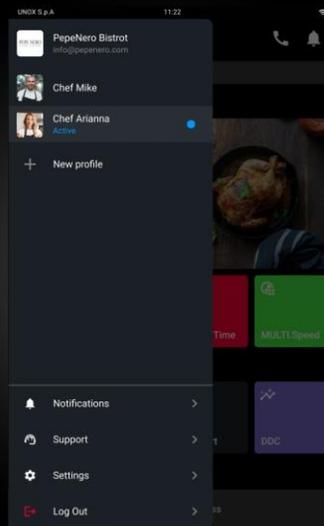


Fast and intuitive interface with hyper-connection functions powered by artificial intelligence.



Digital.ID™ Hyperconnection

With Digital.ID™ you can access the interface of your ovens on all your devices



Digital.ID™ Account

Create your Digital.ID™ and log in to your SPEED-X™ oven connected to the internet



Digital.ID™ Widgets

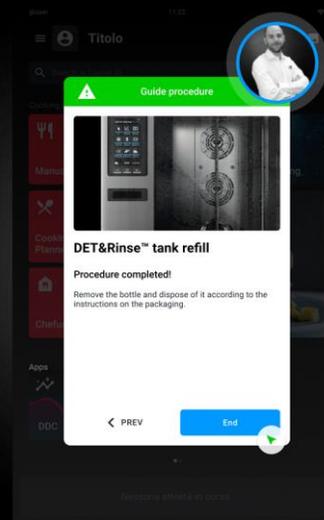
Customize the home screen according to your needs



DIGITAL.Training

With the purchase of a Digital.ID™ oven you can receive free base training.

Digital.ID™



Live Technical Assistance

Call our technical team directly from your oven and speak to them via the internal microphone.

Remote services



 Premium

COOKING.Concierge

30 minutes of included monthly calls to talk to our Corporate Chefs directly through the oven.

 PREMIUM

LONG.Life 5

Take the worry out of your life by securing specialised assistance from our certified technicians and service centres.

Spare parts:

Up to 5 years, 12.000 switch-ON hours or
2.000 hours of Magnetron switch-ON time

Labour:

Up to 24 months, 12.000 switch-ON hours
or 2.000 hours 2.000 hours of Magnetron switch-ON time

Digital.ID™ Premium



LONG Life 5

Hey UNOX



Preheat to 180 °C



Voice control **HEY.Unox**

Voice recognition technology can detect the human voice and prompt the oven to act accordingly based on the voice commands received. This allows you to give commands even when your hands are busy.



Digital.ID™ PREMIUM

Digital Services

Your oven and its digital twin side by side

Base

Digital.ID™ account up to 5 ovens

Free

-
- ✓ Interface personalisation
 - ✓ CHEFUNOX / SPEEDUNOX libraries
 - ✓ Digital.ID™ app
 - ✓ Profiles management
 - ✓ DIGITAL.Training**
 - ✓ Live Technical Assistance
 - ✓ Data Driven Cooking **Professional**
 - ✓ **LONG.Life** warranty

**Get access to a first DIGITAL.Training by subscribing to the free trial period of the premium package

Premium

Unlimited ovens Digital.ID™ account

€ 19,99 VAT excluded
Monthly fee per oven

30-days free trial

-
- ✓ Interface personalisation
 - ✓ CHEFUNOX / SPEEDUNOX libraries
 - ✓ Digital.ID™ app
 - ✓ Profiles management
 - ✓ DIGITAL.Training
 - ✓ Live Technical Assistance
 - ✓ Data Driven Cooking **Enterprise**
 - ✓ **LONG.Life 5** warranty
 - ✓ COOKING.Concierge*
 - ✓ HEY.Unox

*Beyond the 30 min. of included calls it is possible to request extra COOKING.Concierge time and additional DIGITAL.Training sessions by means of the Digital.ID™ app.

Technical details



TECHNICAL DATA

Model	XEPA-0523-EXRN
Power supply	Elettric
Number of trays	5/10
Tray size	GN 2/3
Distance between trays	70 mm (5 GN 2/3) 35 mm (10 GN 2/3)
Frequency	50 Hz
Voltage	380-415V 3N~ 220-240V 3~
Weight	107 Kg
Electric power	9,5 kW
Width	535 mm
Depth	740 mm
Height	811 mm
Price	£ 13,250.00 VAT escluded

Market segments

Bar

Market segments



Gas station

Market segments



Travel catering

A modern airport lounge or travel catering area. The space features a curved bar with a warm, glowing underlight. The ceiling is high with a series of arched, recessed lighting fixtures. The walls are light-colored with a repeating pattern of these arches. In the foreground, there are several round tables with orange upholstered chairs. In the background, there are more tables and chairs, some with glass partitions, and a large window looking out onto an airport terminal.

Market segments

Snack bar



Market segments

STARBUCKS COFFEE

Coffee shop

Market segments



Kiosk at the see

Market segments







BAKERLUX SPEED.Pro™

The first ever baking speed oven



Index

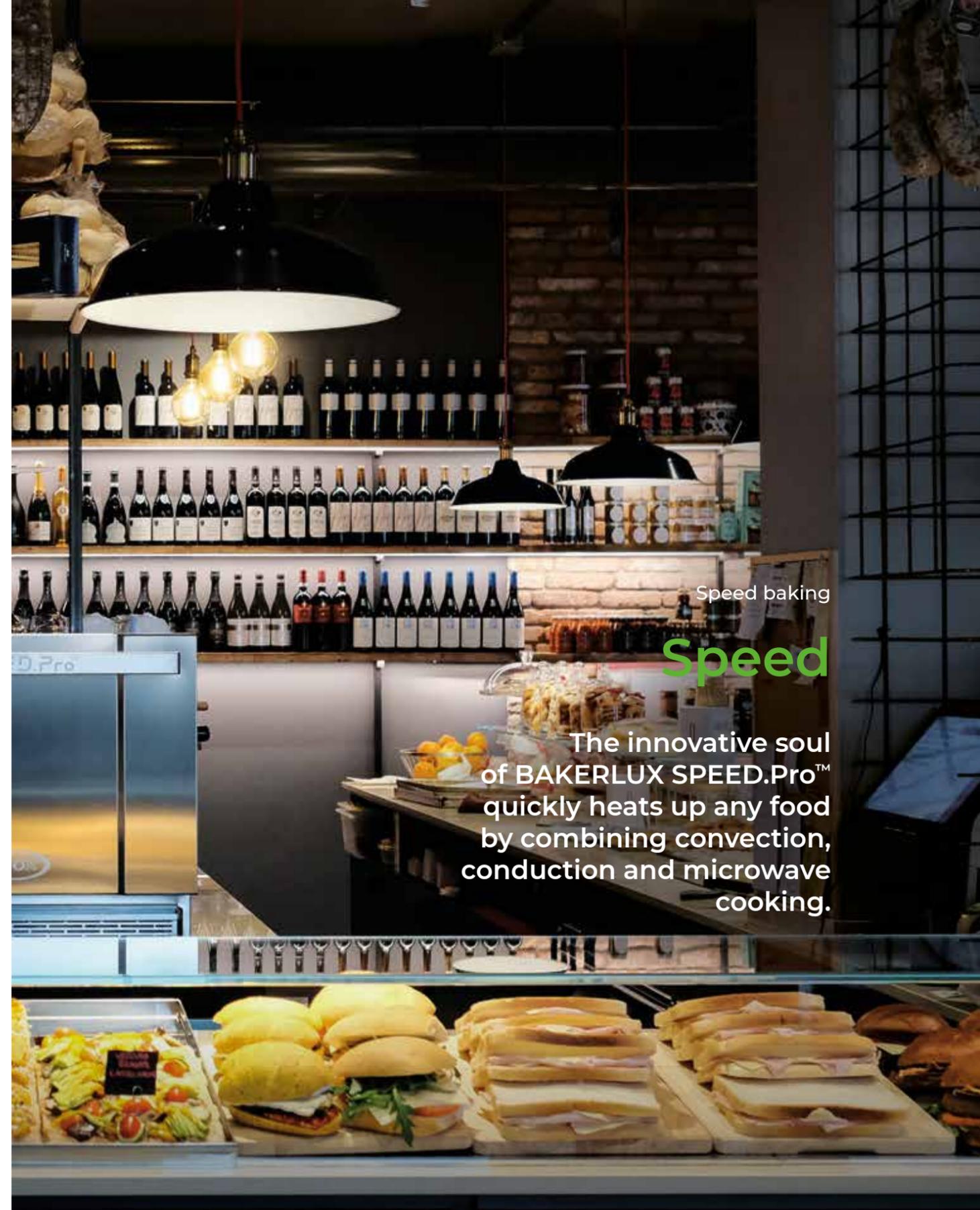
BAKERLUX SPEED.Pro™	page	4
The formula	page	6
Bake mode	page	8
Speed mode	page	14
SPEED.Pro™ panel	page	24
Unox Technologies	page	26
Data Driven Cooking	page	30
Technical Assistance	page	33
Technical data	page	36
Unox in the world	page	42



Convection baking

Bake

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



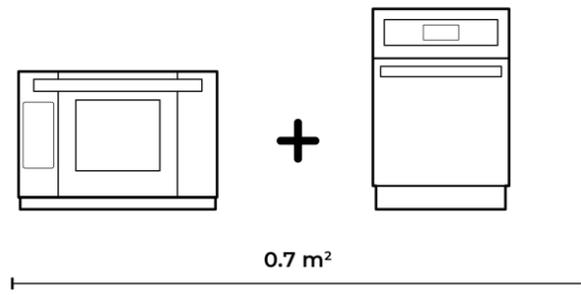
Speed baking

Speed

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

Maximum performance with the smallest footprint

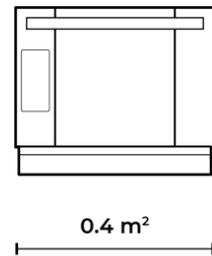
The equation that multiplies your profit



2 in 1

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

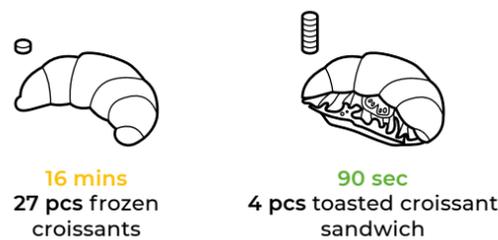
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BAKERLUX SPEED.Pro™

BAKERLUX SPEED.Pro™ is the first ever
baking speed oven: a convection oven and
a speed oven in a single piece of equipment.
Small footprint, maximum profit.

=



Profit x 3

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

Maximum speed

Triple cooking

Convection
External golden
browning



Microwave
Fast internal
heating



Conduction
Crusty toasting
by contact



BAKERLUX SPEED.Pro™

Bake mode

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

Traditional excellence

A flawless convection baking

What is the secret to a perfect result?

Convection baking requires perfect control of the air flows in every point of the baking chamber and the effective removal of any excess of humidity.

For BAKERLUX SPEED.Pro™ nothing has ever been so simple.

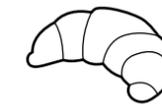


Capacity
3 460 x 330 trays

Convection power
3.2 kW

Fan speed
2750/1700 rpm*

*Data refers to the temperature of 180 °C



27 croissants
in 16 minutes



27 mini strudels
in 25 minutes



36 Danish pastries
in 20 minutes



45 mini soft rolls
in 16 minutes



18 midi baguettes
in 18 minutes



3 focaccias
in 14 minutes

Baking Essentials

BAKE

Aluminium tray.



Ideal for

Pastry;
Cakes.

Advantages

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

Art. TG305 460 x 330

FORO.BAKE

Perforated aluminium pan.



Ideal for

Pizza;
Focaccia;
Bread.

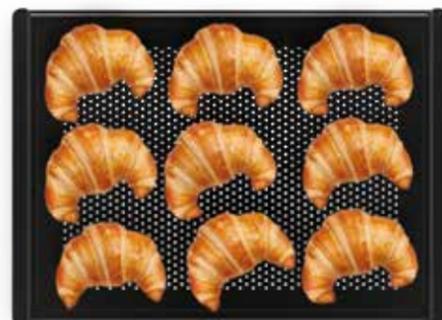
Advantages

Increase the dough sweating during cooking;
Ultra low edge for maximum baking
uniformity.

Art. TG310 460 x 330

FORO.BLACK

Non-stick perforated aluminium pan.



Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

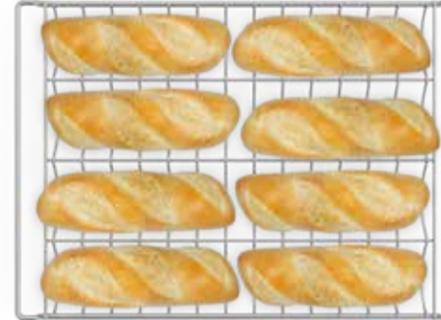
Advantages

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

Art. TG330 460 x 330

BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Maximizes the air circulation on every surface
of the bread.

Art. GRP310 460 x 330

PAN.FRY

Non-stick steel pan.



Ideal for

Pizza;
Quiche lorraine;
Pre-fried foods.

Advantages

20 mm depth.

Art. TG350 460 x 330

STEEL.GRID

Non-stick stainless steel grid.



Ideal for

Frozen pizzas;
Frozen bread.

Advantages

Maximizes the air circulation on every surface
of the food.

Art. GRP335 460 x 330

BAKERLUX SPEED.Pro™

Speed mode

The plate for speed mode makes it possible to heat both single and multiple portions of food in seconds. Service times are halved, your profits doubled.

Innovative excellence

Multi-portion speed baking



Cooking Performance



250 gr lasagna
in 100 seconds



4 toasted sandwiches
in 75 seconds



250 gr chicken wings
in 110 seconds



4 club sandwiches
in 125 seconds



4 burritos
in 90 seconds



9 croissant sandwich
in 50 seconds

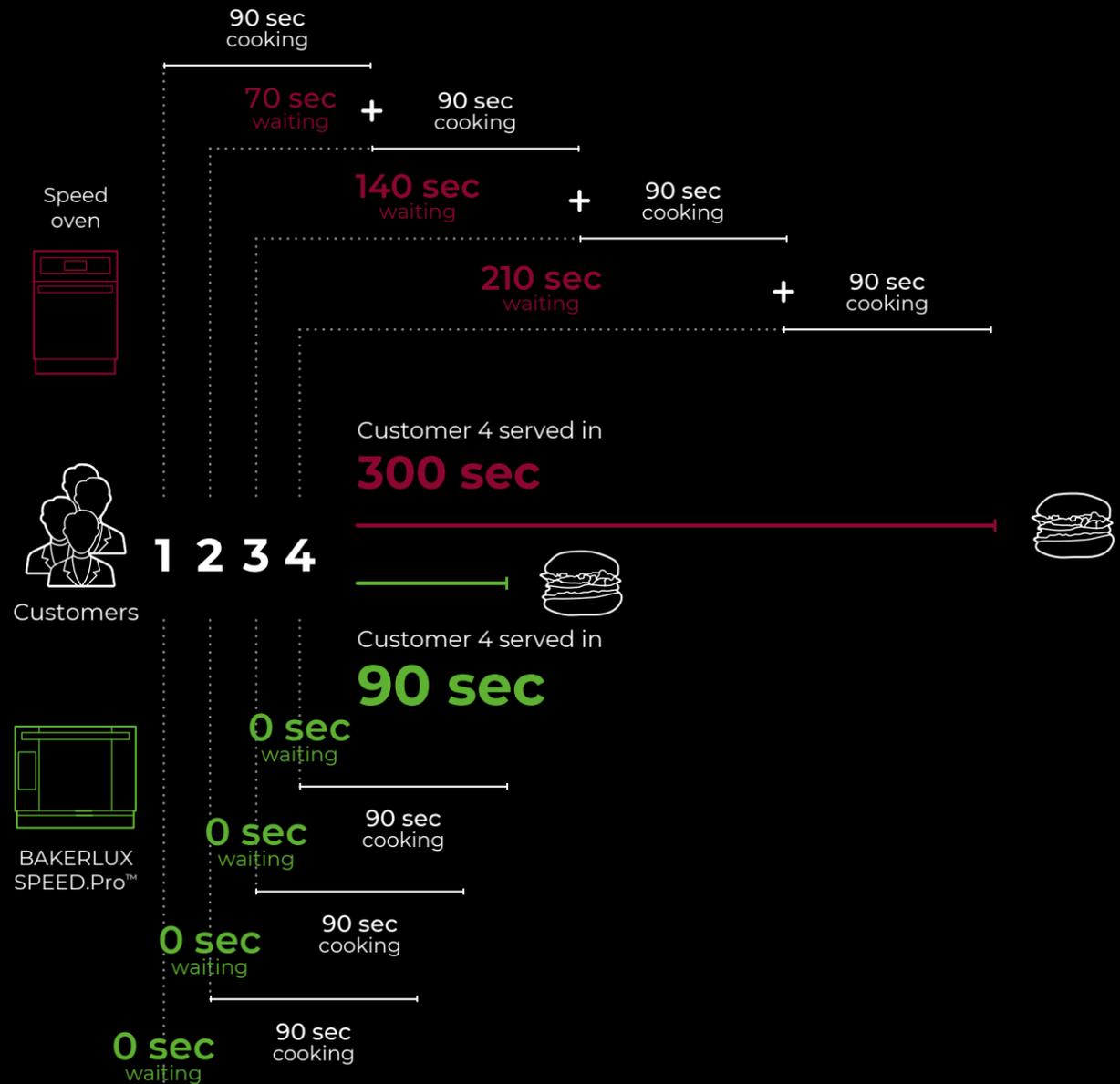
SPEED.Pro™ - Speed

How much does it cost you to keep your customers waiting?

Get rid of all waiting, multiply your earnings

The limited size of the pan of a traditional speed oven does not allow you to cook more than one sandwich at a time. This translates into prolonged waiting times at rush hours.

Thanks to BAKERLUX SPEED.Pro™ and the 450 x 330 mm surface of the special SPEED.Plate tray you can bake up to 4 or more sandwiches at the same time to never keep your customer waiting.



Cooking Performance

SPEED.Pro™ - Speed

The plate that speeds up time

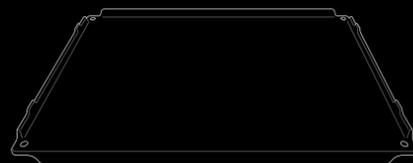
SPEED.Plate

The SPEED.Plate plate accumulates heat during the preheat or when the oven is in stand-by mode and releases it quickly as soon as the food is put onto it. The non-stick coating makes it easy to clean.



Flat side

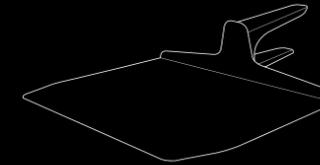
The flat surface quickly heats up and browns the bottom surface of the food and gives it an intense and uniform color. The side and rear lips make it easy to position the food and remove it.



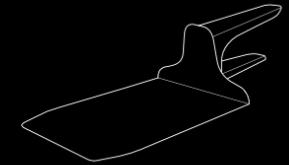
Art. TG360 450 x 330

SPEED.Pro™ spatulas

Quickly unload products without any risk thanks to the ergonomic handle of our SAFE.Hand spatula which prevents any contact with hot surfaces.



Art. XUC165
Technical details on page 41

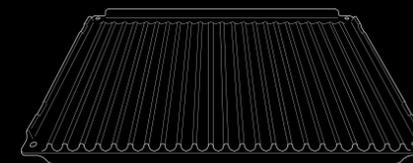


Art. XUC166
Technical details on page 41



Ribbed side

The ribbed side of the SPEED.Plate allows a more effective removal of humidity from the bottom surface of the product. Ideal for club sandwiches, breads without crust or deli.

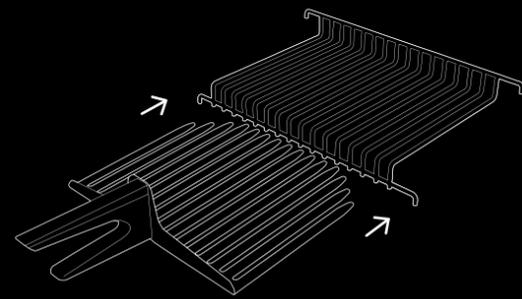


Art. TG360 450 x 330

Rapid marks

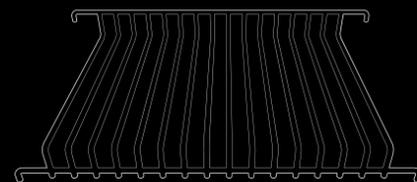
SPEED.Grid

The SPEED.Grid grid allows you to obtain intense markings on every type of product. Combined with the special toothed scoop, it allows easy positioning and food extraction.



Intense markings and ease of use

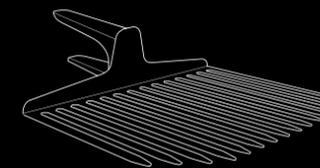
Quick to preheat, simple to use. The stainless steel SPEED.Grid quickly heats up food from which humidity needs to be taken out from its bottom surface, such as toast or white bread.



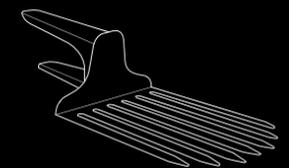
Art. GRP360 460 x 300

SPEED.Pro™ spatulas

Quickly load and unload products without any risk thanks to the ergonomic handle of our SAFE.Hand spatula which prevents any contact with hot surfaces.



Art. XUC167
Technical details on page 41



Art. XUC168
Technical details on page 41

Invented to simplify your work

Intelligent technology

The Unox technology applied to BAKERLUX SPEED.Pro™ ovens is designed to automatically manage the cooking and heating process of food and thus allows you to focus on what is most important to you.

Bake interface

Convection mode

The BAKE mode allows you to carry out convection baking programs made of several steps, store the most used programs or use the automatic CHEFUNOX programs.

Ideal for frozen bakery products, but also capable of cooking other types of food, it allows you to reduce the cooking process times by inserting one or more steps that combine convection and microwaves.



Set

Up to 9 baking steps for each program



Programs

384 programs memory



CHEFUNOX

Select what you want to bake and the result you are looking for



Speed interface

Speed mode

The SPEED mode allows you to quickly heat up any type of food, memorise the most used programs or use the SPEEDUNOX automatic processes.

The oven remains at working temperature even during the stand-by phases to always be ready and to heat up your dishes in seconds. ADAPTIVE.Cooking™ technology automatically adjusts the cooking process according to the actual food load.



Set

Up to 9 cooking steps for each program



Programs

384 programs memory



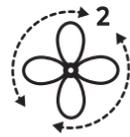
SPEEDUNOX

Select what you want to bake and the result you are looking for



Unox Technologies

Performance with no compromises



AIR.Plus

It conducts, unites, transforms.

It guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray, for all trays.



DRY.Plus

Extracting humidity for maximum flavour.

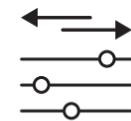
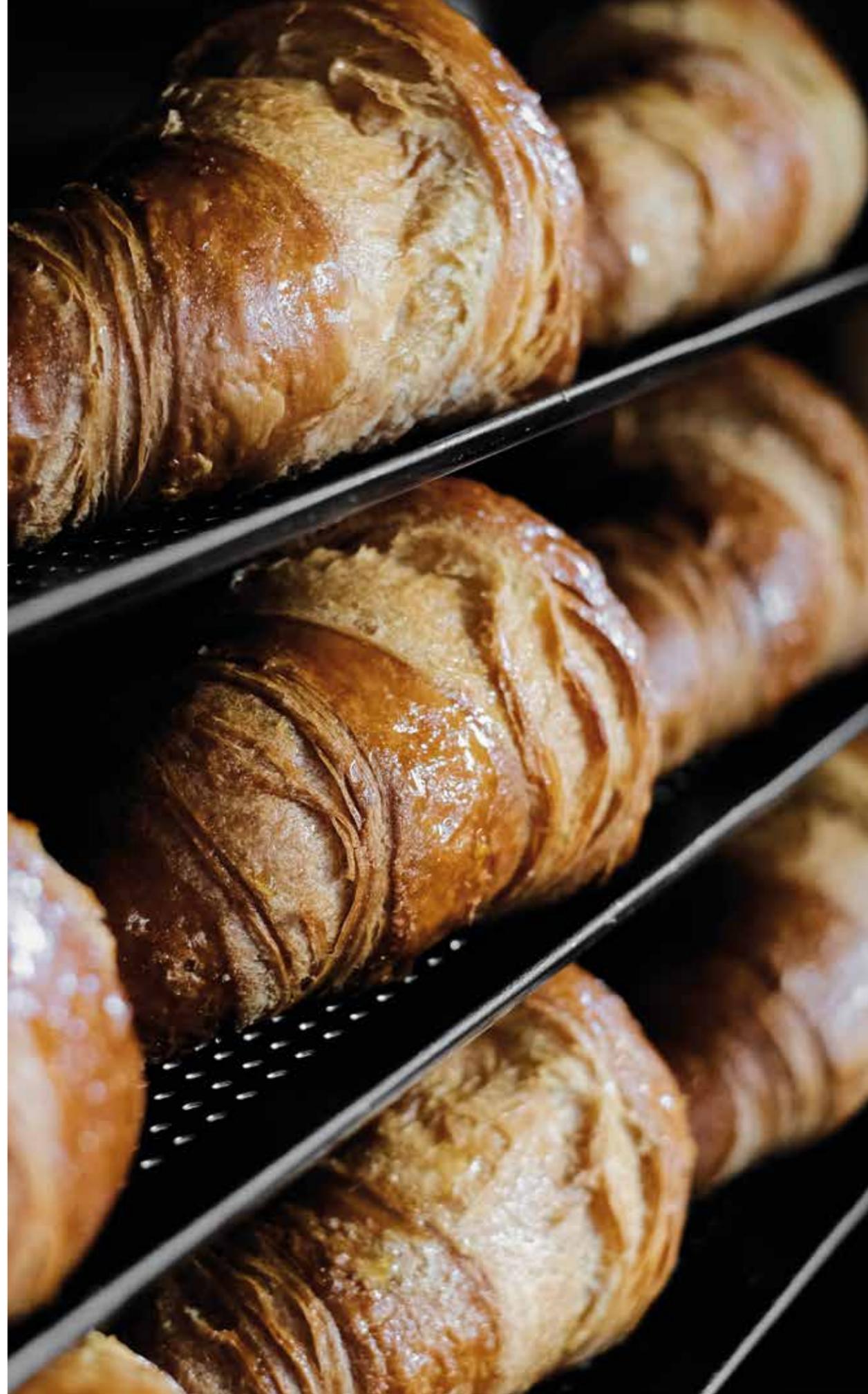
It extracts humidity from the baking chamber, thus helping the internal structure of the product to form properly and guaranteeing a texture that remains the same even hours after it has finished baking.



SPEED.Plus

The cooking accelerator.

The combined work of a microwave generator, the geometry of the waveguides and of the cooking chamber and the high-speed fan with stirring function ensures the even distribution of the microwaves on each point of the plate.



ADAPTIVE.Cooking™

Perfect results. Every time.

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



SMART.Preheating

Intelligent preheating.

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



AUTO.Soft

Gentle cooking function.

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

Designed by your desires

Services

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

Anton Bodyashkin - Ugli Restaurant - Russia



Data will be always accessible by smartphone or PC

An ecosystem to be discovered

Create and share



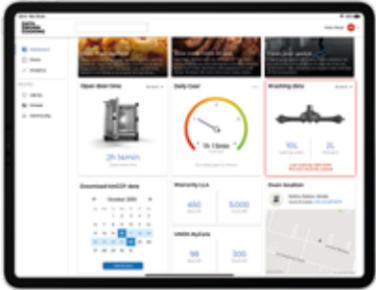
Your recipes in all your ovens.
Create your recipe book and synchronise it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.

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. Capitalise on the abilities of your ovens and maximise the return on your investment!

Data Driven Cooking

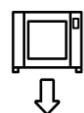
Create. Understand. Improve.

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

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 BAKERLUX SPEED.Pro™ oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you. Find the authorised 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 your oven in optimal condition is Unox' priority: our technicians are at your disposal to provide you the best online and on-site support.

LONG.Life warranty

A promise of reliability



A choice made to last

Passion does not allow any distraction and to deal with the unexpected you need reliable assistants by your side. Thanks to Unox and its LONG.Life program, you will have the assistance of our specialised technicians and 12 month warranty covering labour and spare parts. All our products are designed to last a long time, assure you the best possible technology and allow you to face any challenge. Thus you will have to worry only about fostering your success.

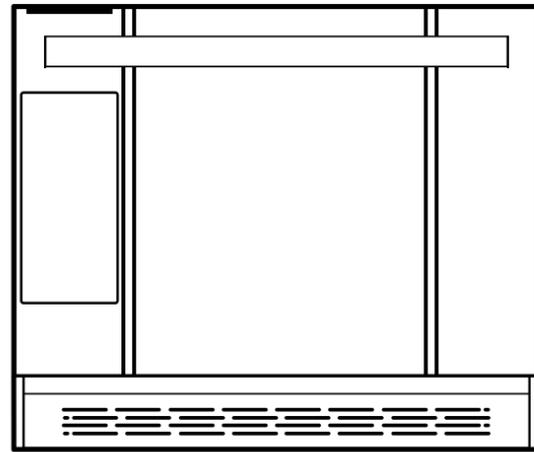
*Check the Warranty Conditions for your country at unox.com

**The LONG.Life warranty on magnetron covers 500 working hours.

Data sheet, features and accessories

The first ever baking speed oven

BAKERLUX SPEED.Pro™



600 x 797 x 541 mm
w x d x h

XESW - 03HS - EDDN

capacity 3 460 x 330

pitch 75 mm

frequency 50 Hz

voltage 380-415 V 3 PH+N+PE

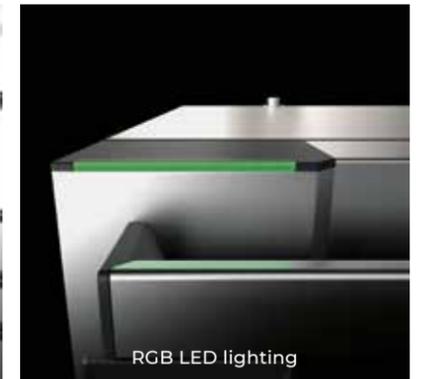
power 6.5 kW

weight 88 kg

Technical details



Stainless steel AISI 304 cooking chamber with integrated tray support



RGB LED lighting



Wi-Fi connection



Panel with integrated USB



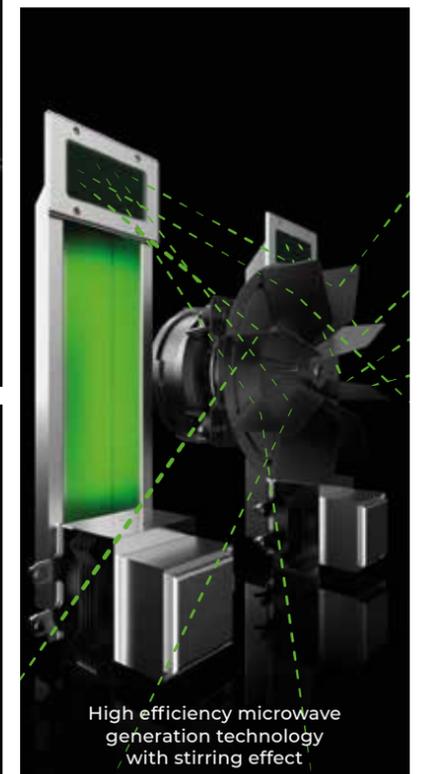
2 speed fan system with high performance heating elements



Catalytic converters integrated in the cooking chamber to reduce odors



Component aeration filter with integrated removable and washable crumb collection



High efficiency microwave generation technology with stirring effect

Solutions that maximise your investment

Increase your Possibilities

Configurations



SPEED.Pro™ + SPEED.Pro™

Use the side-by-side positioning or stacking kits to install multiple units in minimal space.



LIEVOX + SPEED.Pro™ + SHOP.Pro™ MASTER

For the most demanding customers, the prover allows you to exploit the full potential of BAKERLUX SPEED.Pro™ as a baking oven.



SPEED.Pro™ + EVEREO®

Combined with EVEREO®, SPEED.Pro™ allows you to create a retail shop capable of quickly serving any type of food.

Configurations

Features

UNOX INTELLIGENT PERFORMANCE

- ADAPTIVE.Cooking™: automatically adjusts the cooking parameters to ensure repeatable results
- SMART.Preheating: automatically sets temperature and preheating duration
- AUTO.Soft: manages the rise in temperature to make it more delicate

UNOX INTENSIVE COOKING

- DRY.Plus technology: extracts humidity from the baking chamber
- AIR.Plus: fan with reversing gear and 2 adjustable speeds
- SPEED.Plus: generates microwaves and distributes them evenly throughout the baking chamber

DATA DRIVEN COOKING

- Wi-Fi connection
- Ethernet connection
- ddc.unox.com: monitor the usage in real time, create and send recipes from your pc to your ovens
- DDC.Stats: analyse, compare and improve your oven usage and consumption data
- DDC.App: monitor your connected ovens in real time from your smartphone
- DDC.Coach: it analyzes the way you use the oven and suggests you new personalised recipes

MANUAL BAKING

- Convection cooking from 30 °C to 260 °C
- Convection cooking + microwave from 30 °C
- Maximum preheating temperature 260°C

ADVANCED AND AUTOMATIC COOKING

- PROGRAMS: save up to 896 programs with their name, image or handwritten signature
- CHEFUNOX: choose what to cook from the library and the oven will automatically set all the parameters
- SPEEDUNOX: choose what to cook from the library and the oven will automatically set all the parameters for the speed mode
- 9 baking steps
- 24 quick programs (12 SPEED and 12 BAKE)

AUXILIARY FUNCTIONS

- Preheating temperature up to 260 °C - adjustable by the user for each program
- End of cooking time display
- Holding cooking mode «HOLD» and continuous functioning «INF»
- Visualisation of the nominal value of baking chamber temperature
- Temperature units shown in °C or °F

PERFORMANCE AND SAFETY

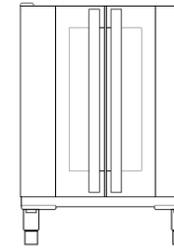
- Protek.SAFE™: electrical power absorption related to the real needs
- Protek.SAFE™: Cool external surfaces

TECHNICAL DETAILS

- Rounded stainless steel AISI 304 cooking chamber
- Baking chamber with integrated tray supports
- Visual display of the baking status by means of multicoloured LEDs
- Control panel with water resistance certification - IPX3
- Crumb collection system integrated in the filter under the door
- Heavy duty structure with innovative materials
- 2 speed fan system with high performance round heating elements
- Drop down door opening
- Proximity door contact switch
- Autodiagnosis system for problems or brake down
- Safety thermostat

Accessories

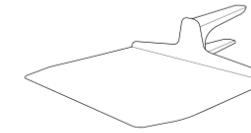
PROOFERS



LIEVOX
8 460 x 330
600 x 711 x 750 mm - w x d x h
Art. XEKPT-08HS-C

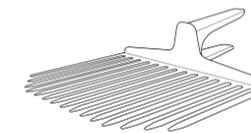
LIEVOX WITH BOILER
8 460 x 330
600 x 711 x 750 mm - w x d x h
Art. XEKPT-08HS-B

SPATULA



FLAT SPATULA
Non-stick aluminum spatula for SPEED.Plate
365 x 477 x 92 mm - w x d x h
Art. XUC165

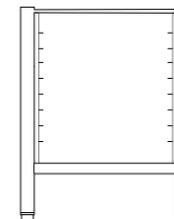
Non-stick aluminum spatula for SPEED.Plate
165 x 427 x 92 mm - w x d x h
Art. XUC166



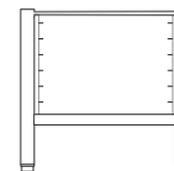
COMB SPATULA
Aluminum spatula for SPEED.Grid
365 x 477 x 92 mm - w x d x h
Art. XUC167

Aluminum spatula for SPEED.Grid
165 x 427 x 92 mm - w x d x h
Art. XUC168

STAND



HIGH STAND
594 x 546 x 738 mm - w x d x h
Art. XWKRT-08HS-H



INTERMEDIATE STAND
594 x 546 x 559 mm - w x d x h
Art. XWKRT-06HS-M



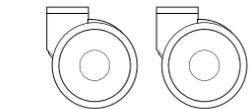
LOW STAND
594 x 546 x 355 mm - w x d x h
Art. XWKRT-00HS-L



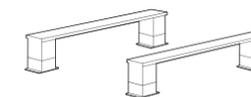
*Mandatory for oven positioning on the floor

FLOOR POSITIONING
594 x 546 x 150 mm - w x d x h
Art. XWKRT-00HS-F

WHEELS AND FEET

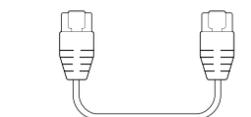


WHEELS KIT
2 wheels with brake - 2 wheels without brake - safety chains
Art. XUC012



FEET KIT
2 brackets with feet for oven positioning on a table
Art. XUC025

CONNECTION



ACCESSORIES FOR THE OVENS CONNECTION
Ethernet connection kit
Art. XEC011

CLEANING AGENTS



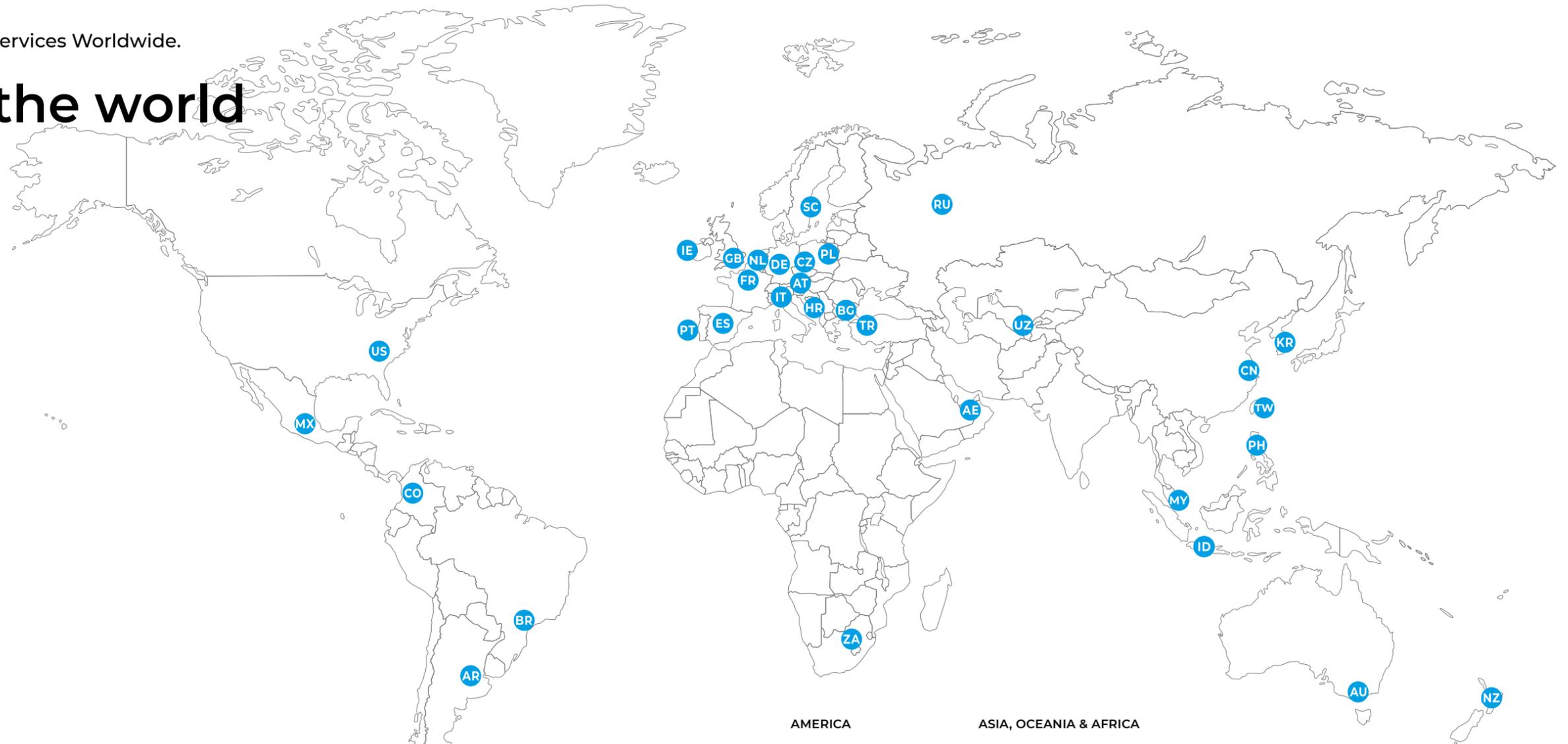
SPRAY&Rinse
Spray detergent
Art. DB1044



ACCESSORIES FOR THE OVENS CONNECTION
Wifi connection kit
Art. XEC012

Global company. Best Services Worldwide.

Unox in the world



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SPEED.Pro™

SPEED.Pro™



INVENTIVE SIMPLIFICATION

unox.com



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