



# BAKERTOP MIND Maps™ PLUS





BAKERTOP MIND.Maps™ PLUS

**Designed to fulfill your ambitions.**

Controllable like your hand. Natural as your thoughts. Intelligent and connected.  
This is BAKERTOP MIND.Maps™ PLUS by UNOX, the professional oven that breaks down every barrier between your ideas and their achievement. With one gesture.

 Watch the “Touch of Brilliance” video  
on the official UNOX YouTube channel



Your success will speak volumes.



BAKERTOP MIND.Maps™ PLUS

**The solution you need in  
whatever size you want.**

The BAKERTOP MIND.Maps™ PLUS ovens are the culmination of UNOX's years of research and experience of working alongside the most demanding master bakers as they take on the daily challenge of bringing their creations to life. They are designed to be easy to use and to guarantee top performance in all working conditions. They use the latest smart technologies to give real support in your work and to adapt to all styles of baking or patisserie, whatever yours may be.

The 4, 6 and 10 tray 600x400 models are the benchmark for every pastry laboratory and retail shop and, thanks to the possibility of creating stacked oven columns to meet your specific needs, they are a perfect solution for every situation.

The freestanding 16 tray 600x400 roll-in trolley model is a reliable workhorse that is perfectly suited to large scale bakeries and production kitchens.

Whatever the case, the result will always be perfect. Without compromise.

 Watch the "Touch of Brilliance" video  
on the official UNOX YouTube channel

## Unox Intelligent Performance

### Intelligent Baking. Guaranteed results.

Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during cooking, 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 food in the fully-loaded oven is greater than with a partial load and 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 BAKERTOP MIND.Maps™ PLUS oven with UNOX INTELLIGENT.Performance 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. Through its sensors and intelligence, your BAKERTOP MIND.Maps™ PLUS registers changes in humidity and temperature. It effectively understands the quantity of food inserted into the oven to then automatically regulate the baking process by acting on all the parameters and modulating the combined action of the INTENSIVE.Cooking™ technologies, guaranteeing you an identical and perfect result every time. Exactly as you imagined.

#### CLIMALUX™ Total humidity control.

The actual humidity present inside the cooking chamber is the total of that produced by the oven and that generated by the evaporation of the water present in the food. Through CLIMALUX™ intelligent technology, your BAKERTOP MIND.Maps™ PLUS uses precise sensors to measure the effective humidity inside the oven and acts automatically when steam is emitted or humidity is extracted to ensure that the baking conditions match the chosen settings. This is how CLIMALUX™ simultaneously guarantees repeatable baking processes and water and energy savings even exceeding 90% when compared to traditional humidity-convection ovens.

#### AUTO.Soft Gentle cooking 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 the AUTO.Soft function is activated, your BAKERTOP MIND.Maps™ PLUS oven 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.

Your BAKERTOP MIND.Maps™ PLUS is equipped with new SMART.Preheating intelligent technology that 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. 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.

#### SENSE.Klean Intelligent cleaning.

Your BAKERTOP MIND.Maps™ PLUS oven is an intelligent piece of machinery equipped with technology that offers you maximum levels of baking performance. Correct cleaning is essential to ensure that the sensors and components maintaining high levels of baking performance day after day, month after month, year after year. SENSE.Klean™ technology estimates the degree of dirt and suggests the best automatic cleaning mode according to actual use. To guarantee you maximum hygiene and avoid unnecessary waste of water and detergent.



**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

JAM TARTS

PRE	200 °C
	20 mins
	165 °C
	10%

RESULTS  
WITH A SINGLE TRAY

**WITHOUT  
ADAPTIVE.  
COOKING™**

Cooking time:  
**20 minutes**  
Actual average temperature:  
**185 °C**  
Actual average level of humidity during the cooking program: **5%**

**WITH  
ADAPTIVE.  
COOKING™**

Cooking time:  
**18 minutes**  
Actual average temperature:  
**165 °C**  
Actual average level of humidity during the cooking program: **10%**

RESULTS  
WITH A FULL LOAD

**WITHOUT  
ADAPTIVE.  
COOKING™**

Cooking time:  
**20 minutes**  
Actual average temperature:  
**135 °C**  
Actual average level of humidity during the cooking program: **50%**

**WITH  
ADAPTIVE.  
COOKING™**

Cooking time:  
**23 minutes**  
Actual average temperature:  
**165 °C**  
Actual average level of humidity during the cooking program: **10%**

**WITHOUT  
CLIMALUX™**

The oven does not monitor the humidity and doesn't take the humidity produced by the food into account. The result? Full loads are pale and flavourless, single trays are too dry.

**WITH  
CLIMALUX™**

CLIMALUX™ constantly monitors the climatic conditions within the baking chamber and rapidly intervenes to maintain the set humidity conditions for any load size.

BAGUETTE

PRE	210 °C
	25 mins
	180 °C
	20%

**WITHOUT  
CLIMALUX™**

Actual average level of humidity during the cooking program: **10%**

**WITH  
CLIMALUX™**

Actual average level of humidity during the cooking program: **20%**

**WITHOUT  
CLIMALUX™**

Actual average level of humidity during the cooking program: **80%**

**WITH  
CLIMALUX™**

Actual average level of humidity during the cooking program: **20%**

**WITHOUT  
AUTO.SOFT**

The change from one cooking 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 and maintaining uniformity on all points of the tray and on all the trays. For an always perfect result.

CHOUX PASTRY STEP 1/2

	5 mins
	<b>135 °C</b>
	30%

STEP 2/2

	15 mins
	<b>175 °C</b>
	50%

**WITHOUT  
AUTO.SOFT**

Rise time  
**135 °C - 175 °C:**  
**1 minute**

**WITH  
AUTO.SOFT**

Rise time  
**135 °C - 175 °C:**  
**4 minutes**

**WITHOUT  
AUTO.SOFT**

Rise time  
**135 °C - 175 °C:**  
**2 minutes**

**WITH  
AUTO.SOFT**

Rise time  
**135 °C - 175 °C:**  
**7 minutes**

**WITHOUT  
SMART.PREHEATING**

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

**WITH  
SMART.PREHEATING**

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

CROISSANT

PRE	190 °C
	18 mins
	165 °C



**WITHOUT  
SMART.PREHEATING**

Preheating time:  
**6 minutes**  
Temperature of the oven chamber steel after preheating:  
**100 °C**

**WITH  
SMART.PREHEATING**

Preheating time:  
**9 minutes**  
Temperature of the oven chamber steel after preheating:  
**165 °C**

**WITHOUT  
SMART.PREHEATING**

Preheating time:  
**6 minutes**  
Temperature of the oven chamber steel after preheating:  
**100 °C**

**WITH  
SMART.PREHEATING**

Preheating time:  
**9 minutes**  
Temperature of the oven chamber steel after preheating:  
**165 °C**



DDC - Data Driven Cooking

# Your oven is unique, intelligent and connected.

The Data Driven Cooking artificial intelligence technology is designed to help you make the most of the potential of your UNOX BAKERTOP MIND.Maps™ PLUS oven: it collects data, processes information, analyses the modes of use and gives you a daily report, and connects to the Internet cloud to identify and suggest recipes and personalised hints for your actual needs, which translate directly into new products for your clients. With Data Driven Cooking, UNOX BAKERTOP MIND.Maps™ PLUS ovens become much more than a simple piece of kitchen equipment. They become a true partner that contributes to the creation of your success.

Data Driven Cooking.  
Closer to you, closer to your success.

Innovation Award



 Watch the "Data Driven Cooking" video



DDC.Ai - Artificial intelligence  
Your personalised virtual assistant.

When online connected to the UNOX Cloud, your BAKERTOP MIND.Maps™ PLUS oven sends data to activate the DDC.Ai service, which uses artificial intelligence to process it in order to identify and suggest recipes and personalised hints for your actual needs, which you can immediately transform into new delicacies for your clients. The results speak for themselves: after three months of activating the DDC.Ai service, the average use of the oven increases by 25%, and with that, so does the profitability of your investment.

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

With the ddc.unox.com Internet portal and DDC.UNOX app, you have control of your connected BAKERTOP MIND.Maps™ PLUS oven even when you are not in the kitchen. You can monitor its operating status in real time, collect and analyse usage and HACCP data from previous months, create recipes from your computer, receive those that DDC.Ai suggests and send them to your ovens with a simple click.

DDC.Stats  
Monitored for constant improvement.

Your BAKERTOP MIND.Maps™ PLUS oven monitors and analyses energy, water and detergent consumption, registers cooking times and counts the minutes the door is open. The DDC.Stats function translates them into valuable, useful and clear information that is directly viewable on the control panel to genuinely help you identify every opportunity for improvement and eliminate any waste, hence increasing your daily profit.

UNOX Intensive Cooking

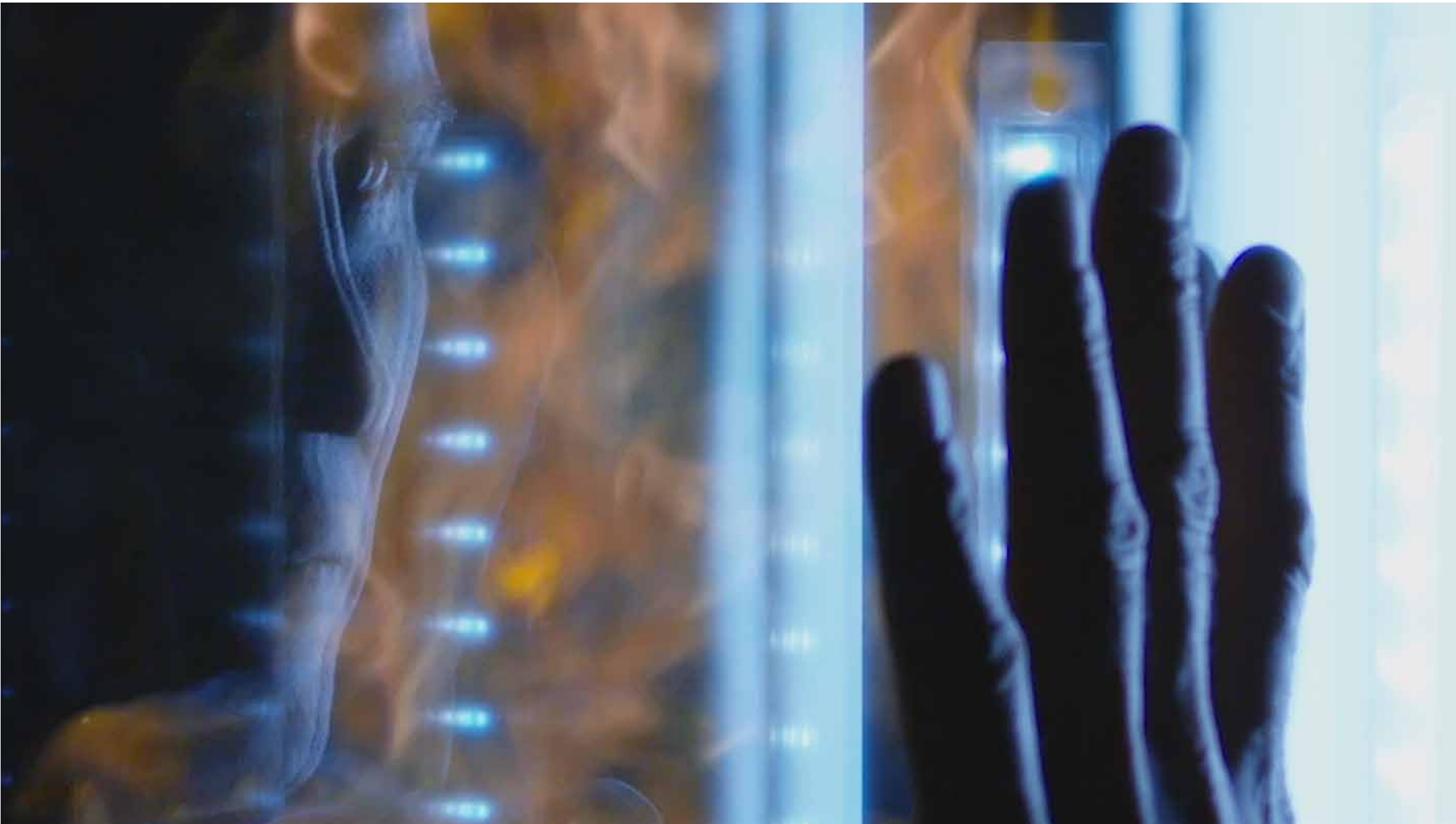
You chose not to settle for less. Maximum baking intensity.

Thanks to its technology, your BAKERTOP MIND.Maps™ PLUS oven is the most efficient and evolved cooking instrument in your kitchen, capable of guaranteeing extremely high performance levels and noticeable savings in terms of time, energy and labour in each one of its applications.

Perfect baking, uniformity in each tray inserted into the oven, saturated and dense steam in a few seconds or complete extraction of humidity, intense or gentle air flows. The combination oven taken to its maximum expression.

But that's not all: UNOX INTENSIVE.Cooking also allows you to use your BAKERTOP MIND.Maps™ PLUS for baking that is normally carried out with traditional equipment such as static or convection ovens.

The savings? It's substantial: up to 65% less energy compared to a static oven, over 90% less water compared to cooking in boiling water, up to 45% faster compared to traditional or convection ovens. And above all, an assistant that continually monitors the baking process without further labour costs.



DRY.Maxi™  
Humidity gives way to flavour.

Humidity is extracted, removed, eliminated. In part or completely, you decide. Give your preparations perfect consistency, compactness, and crunchiness every time. Rich and delicate flavours, never altered. Mixed, sweet and savoury baking that maintains its identity and whose characteristics are enhanced. DRY.Maxi™ is the technology you'll never go without; the absence of humidity gives your more flavourful preparations even greater concentration. Ending a baking process with DRY.Maxi™ will be like signing your masterpiece. Get used to doing great things.

STEAM.Maxi™  
The power of steam is in your hands.

The continuous and rigorous control and precise calculation of the humidity changes in the cooking chamber make STEAM.Maxi™ your best ally in your baking processes. From a hot dense cloud that envelops your food, to partial humidity. From 35 to 260 degrees. Everything you want. As you want it. STEAM.Maxi™ adapts to high baking performance and at the same time guarantees energy and water savings thanks to the on-demand production of steam that is regulated by precise algorithms. Perfection. Density and Intensity.

AIR.Maxi™  
Conducts, unites, transforms.

The high-flow multi-fan AIR.Maxi™ system offers reliable results in every application. Powerful air flows capable of pushing heat into the depth of food, shortening baking times for bread, cakes and sweet and savoury puff pastries, but which also provide controlled and gentle ventilation for gentle baking, dehydration, toasting, pasteurizing, drying. AIR.Maxi™ technology guarantees the best uniformity of baking in every load condition for every kind of food thanks to the rotation reversals that occur according to the load and food type. Choose not to settle for less.

EFFICIENT.Power™  
Power and efficiency.

High-efficiency heating elements or SPIDO.GAS™ forced air burners system with patented symmetrical heat exchangers: whichever power source you choose for your BAKERTOP MIND.Maps™ PLUS, you're always guaranteed maximum performance and efficiency. Maximum speed of temperature rise and precisely maintaining it, energy savings ensured by the triple-glazed door and high performance insulating materials. In figures? From 60 to 260°C in 360 seconds in both electric and gas models. Category leading efficiency in combi mode, dry air and steam according to ENERGY STAR certification.



PLUS control panel

## The pleasure of being in full control.

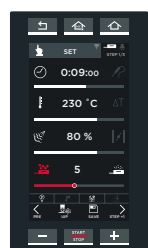
Innovative yet simple: it's the new frontier of communication between you and your oven.

The control panel of your BAKERTOP MIND.Maps™ PLUS is the result of combining revolutionary ideas with ease of use.

With its 9.5 inch touch screen, the BAKERTOP MIND.Maps™ PLUS control panel gives you maximum possibility of choice: create your own program, use one of the many automatic baking programs available and manage up to 10 timers simultaneously.

The choice is yours.

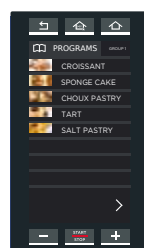
BAKERTOP MIND.Maps™ PLUS will always be ready.



**SET**  
Simple.  
Comprehensive.  
Intuitive.

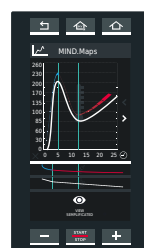
The freedom to create any baking program, in a clear and intuitive way. All of your parameters appear on one screen.

You can set hours, minutes and seconds, or choose infinity cooking mode or even an overnight program. Choose the temperature you want, choose the climatic conditions and the fan speed. Create up to 9 steps in your cooking program, to cook anything that you want, exactly as you want it.



**PROGRAMS**  
Your masterpieces.  
Today, tomorrow,  
forever.

All of your creations are unique and repeatable thanks to your personal recipe book which allows you to save and organise your baking programs. BAKERTOP MIND.Maps™ PLUS allows you to save over 380 programs and to organise them into 16 different groups, so you can group your recipes according to the kind of preparation such as a leavened dough, pizza, focaccia, cakes, puff or shortcrust pastry. It will become an invaluable tool in your kitchen.



**MIND.Maps™**  
Don't select a  
cooking program,  
draw your own.

Add your Touch of Brilliance. Freely, whenever you want. Make your creativity repeatable. The MIND.Maps™ visual language technology allows the most elaborate cooking processes to be created by hand on the control panel. With the pen set in the handle of your BAKERTOP MIND.Maps™ PLUS you can draw even the most complex baking processes with the utmost creative freedom and then repeat them whenever you want. You create, the oven works.



**CHEFUNOX**  
Choose what you  
want to bake.  
Start. That's it.

Imagine you have full use of a library of cooking programs calibrated to achieve the best results with zero waste of time and raw material.

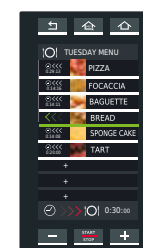
Choose the baking method, select the food category, set the degree of cooking required and your BAKERTOP MIND.Maps™ PLUS oven will do the rest. CHEFUNOX is the answer to the demand for high and repeatable quality standards. In every situation.



**MULTI.Time**  
Multitasking  
you've always  
dreamed of.

The frenzy of early morning production, extra orders, traditional cakes, anniversaries and festivities. The need to manage everything in the shortest time possible. Orderly and organised.

This is the moment for MULTI.Time technology to come into play, giving you the possibility of managing up to 10 baking processes at the same time and always having maximum control at a glance.



**MISE.EN.PLACE**  
We've gone  
further than  
kitchen organisation.

We made the incredible possible: with MISE.EN.PLACE, BAKERTOP MIND.Maps™ PLUS oven acquires even more value and intelligence.

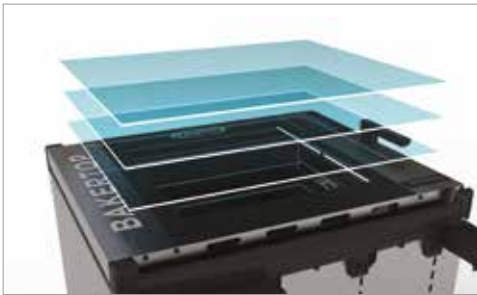
Thanks to a unique and intuitive function, it recommends the correct order and times to insert each pan into the baking chamber so that all your products are ready at the same time. Being on time has never been so simple.



Every detail counts. And you know it.

# Designed and built for perfection.

The products manufactured by UNOX are protected by one or more of the following patents or patent applications: IT 139373; US 8.071.917; DE 10160225.8; ES 2369245; DE 102011010245.0; IT 1398088; US 8.712.561; DE 102011010753.3; IT 1398091; DE 102011014669.5; IT 1399068; US918852; IT 272303; DE 102011014141.3; IT 1398861; US 8662066; IT 1402074; DE 602006001437; ES 2308664; IT 502008901655862; DE 102007060439.6; ES 2340454; IT 1412358; IT 1427160; IT 1425779; DE 102015114648; US 14845950; DE 102015114648; IT 1428030; IT 283031; IT 283033; ES 1157660; IT 202015000008735; IT 202015000006785; US 15050960; DE 202016100941; IT 202015000008010; IT 2020150000010018; IT 1020150000015162; DE 102016108769; IT 1020150000020928; IT 102016000034750; DE 10201707164; US 15471624; IT 202015000063980; US 15297709; DE 202016105830; IT 202016000069424; IT 202017000052355; IT 202015000031518; IT 102015000041480; IT 2020170000052318; IT 1378934; in addition to other pending patents.



TRIPLE GLASS - ENERGY STAR CERTIFIED



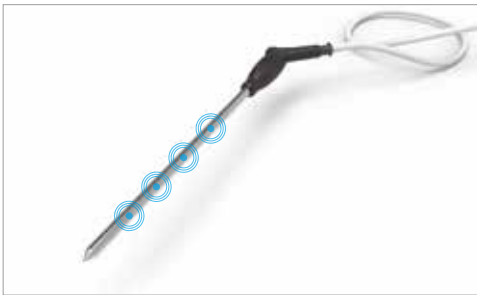
9.5" LCD TOUCH SCREEN CONTROL PANEL



TRAY SUPPORTS WITH FLOW DIVERTERS



Rotor.KLEAN™ AUTOMATIC WASHING



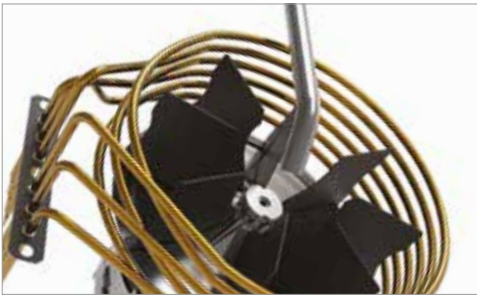
MULTI.POINT CORE PROBE



LED CHAMBER ILLUMINATION INTEGRATED IN THE DOOR



CARBON FIBRE DOOR HANDLE



HIGH PERFORMANCE HEATING ELEMENTS



4 SPEED MULTIPLE FAN SYSTEM



3G/WIFI CONNECTION CONFIGURATION



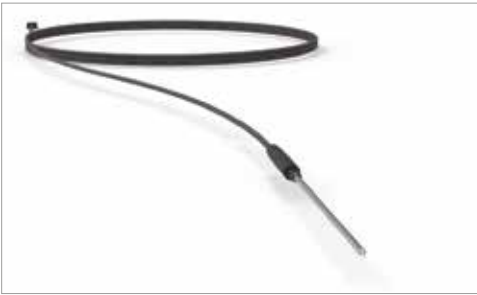
USB PORT FOR UPLOAD/DOWNLOAD OF DATA



SMART CLOSURE FOR TROLLEY OVENS



HIGH PERFORMANCE INSULATION MATERIAL



EXTRA FINE SOUS VIDE CORE PROBE - OPTIONAL



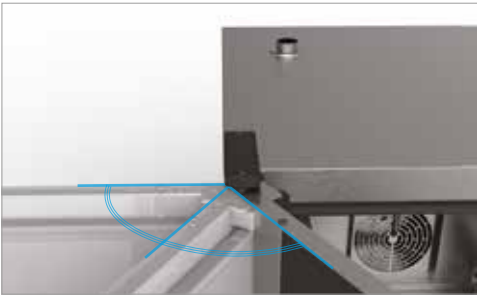
FORCED AIR BURNERS WITH SYMMETRICAL HEAT EXCHANGERS



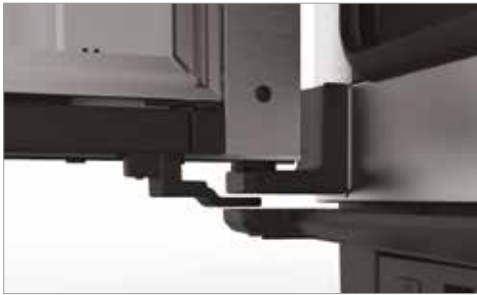
INTEGRATED DET&Rinse™ TANK



STAINLESS STEEL AISI 304 COOKING CHAMBER



DOOR DOCKING POSITIONS AT 60°/120°/180°



ANTI CONDENSATE DRIP TRAY

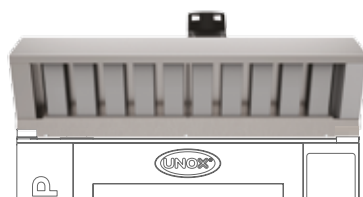


SLOTTED LATERAL SUPPORTS TO AID OPTIMUM AIR FLOW

Find out more. Watch the "MIND.MAPS". DESIGNED FOR YOUR SUCCESS. " videos on the official UNOX YouTube channel.

**Fresh kitchen air.**

## Certified Ventless Hood



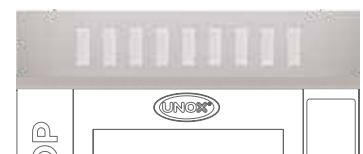
The UNOX steam condensing hood is an ideal solution for installing your BAKERTOP MIND.Maps™ PLUS oven in any point of your kitchen.

Within the hood a self-cleaning filter removes odours and latent heat from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. If food that is particularly rich in fat is cooked often, it is possible to install an activated carbon filter kit to further reduce odours, even when the door is opened. Choosing a UNOX ventless hood is an investment that will save you money.

It allows you to install your BAKERTOP MIND.Maps™ PLUS even without\* a ceiling canopy, or to prefilter the fumes and reduce maintenance on the centralised extraction system.

\*subject to the verification and approval from authorities and local regulations

## Waterless Hood



Whether your BAKERTOP MIND.Maps™ PLUS oven is installed inside your kitchen or in view at the centre of your shop, the waterless hood is the solution to filter odours and absorb the heat leaving the cooking chamber without using water. Designed to be elegant and functional, the waterless hood gives you the freedom to furnish your spaces in each of the settings in which the complete elimination of odours and aromas is not necessary.





Technology and tradition, together today.

## The modern static oven.



DECKTOP is tradition that goes hand in hand with technology. Designed for all masters of the art of baking seeking to complete their BAKERTOP MIND.Maps™ PLUS with a static oven, DECKTOP has an attractive design and technology capable of great things.

It opens up a world of possibilities when baking traditional products such as bread, leavened cakes, pizza and foccacia, be these fresh or frozen.

The possibility to insert steam or remove humidity quickly makes your baking process perfect in every way. Soft or fragrant, fluffy or crunchy, complete freedom of choice and maximum standardisation of excellent results every time you bake thanks to the available library of programmes.

Built into a BAKERTOP MIND.Maps™ PLUS column, it guarantees absolute versatility when you bake and optimisation of space.



**A good start is half of the work.**

**Knead,  
and it'll do the rest.**



Proving is a balancing act between dough, temperature, humidity temperature and time, and is one of the crucial moments that determines the quality of the final product.

The BAKERTOP MIND.Maps™ PLUS provers are equipped with precise sensors that accurately and continuously control the temperature and humidity at each point of the proving process and intervene to always guarantee excellent and repeatable results.

The BAKERTOP MIND.Maps™ PLUS provers are available in the 12 and 16 pan versions for column installations, or in the trolley version compatible with the 16 pan ovens.





STEAM.BOOST

Extra steam: guaranteed results.



ACCESSORIES

Explosion of steam.

Compared to baking pre-cooked frozen bread, fresh bread requires an extremely large quantity of steam from the very first moments of baking and each gram of water counts.

STEAM.Boost is a high capacity heat accumulation system that allows your BAKERTOP MIND.Maps™ PLUS to produce, if required, 50% more steam during the first crucial minutes of the baking process.

STEAM.Boost is an essential accessory for every artisan bakery that uses technology in full respect of centenary tradition.





Load and unload the oven at lightning speed.  
Maximum performance, maximum production.

Productivity and organisation are the key to every self-respecting business.  
Thanks to its technology, design, wide range of accessories and compact dimensions even in the trolley version, your BAKERTOP MIND.Maps™ PLUS is the ally your business was searching for. With trolley ovens, your productivity increases, making the most of working space in an intelligent way, saving energy, and getting the most out of your investment.



QUICK.LOAD  
16 trays 600X400



BAKERTOP MIND.Maps™  
16 600X400



QUICK.LOAD SYSTEM  
10 trays 600X400



BAKERTOP MIND.Maps™  
10 600X400 + neutral cabinet



QUICK.LOAD 6+6  
with doors



BAKERTOP MIND.Maps™  
6 + 6 + low stand



QUICK.LOAD 6+6  
without doors



QUICK.LOAD 10+4  
with doors



BAKERTOP MIND.Maps™  
4 + 10 + floor stand



QUICK.LOAD 10+4  
without doors





# BAKING ESSENTIALS

The collection of UNOX Baking Essentials special trays transforms your BAKERTOP MIND.Maps™ PLUS from an oven to a multifunctional baking centre.

Each baking process requires a tray with precise characteristics to spread heat in a specific way. Discover the Baking Essentials trays to make the most of the potential of your BAKERTOP MIND.Maps™ PLUS and impress your clients.



## 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

### FAKIRO™

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



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

- ADVANTAGES**
- Focaccia and sandwiches heated in just 3 minutes
  - 13 mm thickness for stone baked effect

## BAKING

### FAKIRO.GRILL

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



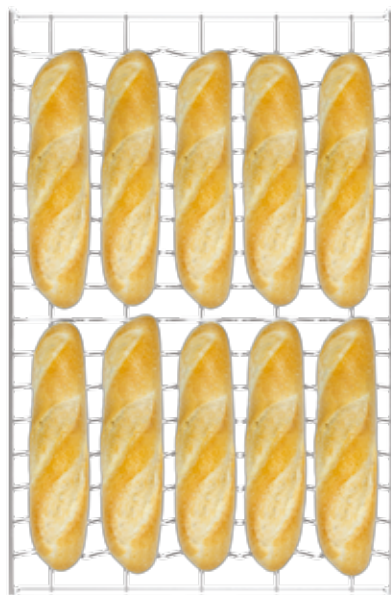
- IDEAL FOR:**
- Pizza
  - Focaccia
  - Bread
  - Bread rolls

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



## BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



### IDEAL FOR:

- Frozen 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

### ADVANTAGES

- 5 baguettes that are baked uniformly and separately
- Quick and easy cleaning operations

## STEEL.BAKE

Steel tray with 90° corners.



### IDEAL FOR:

- Sponge cakes

### ADVANTAGES

- 90° corners for preparation of cake bases
- Solid structure that does not deform

## FORO.BAGUETTE

Perforated aluminium tray with 5 channels to bake baguettes.



### IDEAL FOR:

- Frozen baguettes

### ADVANTAGES

- Bake up to 10 mini baguettes in 20 minutes
- Perforated for maximum air flow

## BAKE

Aluminium tray.



### IDEAL FOR:

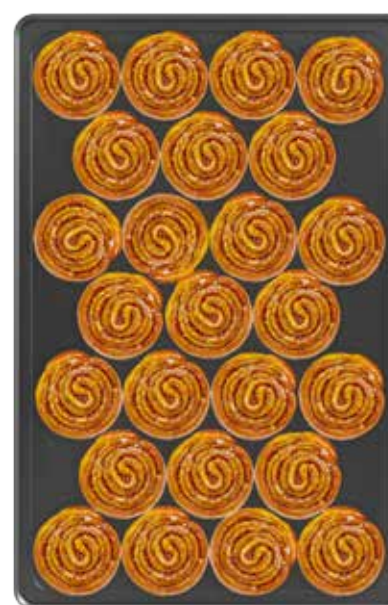
- Pastry
- Cakes
- Baking on silicon mats

### ADVANTAGES

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

## 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







## UNOX.CARE PROGRAM

### Protect the performance you deserve.

DET&Rinse™ is the detergent and rinse aid especially designed to ensure every day maximum hygiene levels, lower consumption rates and the durability of every component of your BAKERTOP MIND.Maps™ PLUS oven with SENSE.Klean intelligent automatic washing.

You can choose between double concentration DET&Rinse™ **PLUS** for harder to shift dirt or DET&Rinse™ **ECO** for daily cleaning and maximum eco friendliness. Every bottle of DET&Rinse™ has a hermetic safety seal which prevents the release of liquid until it has been correctly screwed into the built-in drawer of your BAKERTOP MIND.Maps™ PLUS oven to ensure maximum peace of mind during loading operations.



DET&Rinse™ **PLUS**  
Art.: DB 1015



DET&Rinse™ **ECO**  
Art.: DB 1018

The UNOX.Pure filter and UNOX.Pure-RO reverse osmosis filtering systems reduce or eliminate completely from the water all the substances which contribute to the formation of lime scale and/or rust inside the cooking chamber, a known cause of malfunctioning and breakdown.

The control panel of your BAKERTOP MIND.Maps™ PLUS oven also monitors the quantity of water filtered by the UNOX.Pure system and automatically signals when it is time to replace the filter, optimising its use. UNOX.Pure is recommended for soft or medium water or with concentrations of chlorides below 25 ppm, while UNOX.Pure-RO is recommended for areas with particularly hard water and/or high concentrations of chlorides or iron ions.



UNOX.Pure  
Art.: XHC003



UNOX.Pure-RO  
Art.: XHC002

A range of excellence.

	16 600x400	10 600x400
<div><div></div><div>ELECTRIC</div></div>	<b>XEBC-16EU-EPR</b>	<b>XEBC-10EU-EPR</b>
Capacity	16 600x400	10 600x400
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage:	400 V ~ 3N	400 V ~ 3N
Electrical power	35 kW	21 kW
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163
Weight	185 kg	130 kg
<div><div></div><div>GAS</div></div>	<b>XEBC-16EU-GPR</b>	<b>XEBC-10EU-GPR</b>
Capacity	16 600x400	10 600x400
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage:	230 V ~ 1N	230 V ~ 1N
Electrical power	2,2 kW	1,4 kW
Max. gas rated power	G20, G30, G31: 34 kW / G25; G25.1: 33 kW	G20, G25, G25.1, G30, G31: 25 kW
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163
Weight	210 kg	145 kg

Note: Door opening from left to right: Example of code XEBC-16EU-EPL (L= left) (R= right)

FEATURES

● Standard ○ Optional — Not available

	<div><div></div><div>ELECTRIC</div></div>	<div><div></div><div>GAS</div></div>
<b>MANUAL BAKING MODES</b>		
Convection baking 30 °C - 260 °C	●	●
Mixed steam and convection baking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	●	●
Mixed humidity and convection baking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	●	●
Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100%	●	●
Dry air baking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100%	●	●
Core probe	—	—
Delta T baking with core probe	●	●
MULTI.Point core probe	●	●
SOUS-VIDE core probe	○	○
<b>ADVANCED AND AUTOMATIC BAKING PROGRAMMING</b>		
MIND.Maps™ technology: draw baking processes made of infinite steps with one simple touch	●	●
PROGRAMS: store up to 256 user's programs	●	●
PROGRAMS: possibility to assign a name and picture to the stored programs	●	●
PROGRAMS: save recipe name by writing it (in any language)	●	●
CHEFUNOX: select baking mode, food to be baked, food size and baking result. and start baking	●	●
MULTI.Time: technology to manage up to 10 timers to bake at the same time different products	●	●
MISE.EN.PLACE: technology to sincronize the food loading in the baking chamber to have every pan ready at the same time	●	●
<b>AIR DISTRIBUTION IN THE BAKING CHAMBER</b>		
AIR.Maxi™ technology: multiple, reversing fans	●	●
AIR.Maxi™ technology: 4 air speeds, programmable	●	●
AIR.Maxi™ technology: 4 semi static baking modes, programmable	●	●
<b>CLIMA MANAGEMENT IN THE BAKING CHAMBER</b>		
DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user	●	●
DRY.Maxi™ technology: baking with humidity extraction 30 - 260 °C	●	●
STEAM.Maxi™ technology: steaming 35 °C - 130 °C	●	●
STEAM.Maxi™ technology: combination of moist air and dry air 35 °C- 260 °C	●	●
Steam.BOOST technology: increases steam production by 45% for 2 minutes, for optimal baking results	○	●
ADAPTIVE.Cooking™ technology: identifies baking process optimization and automatically adjusts baking parameters to grant perfect baking results	●	●
ADAPTIVE.Cooking™ technology: one pan or full load, same result	●	●
ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment	●	●
<b>DOUBLE STACK COLUMN</b>		
MAXI.LINK technology: allows double-stack oven columns to be created	●	●

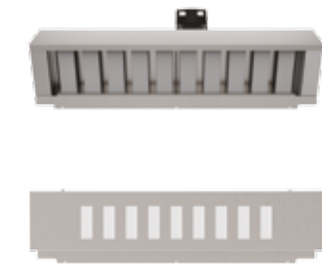
	6 600x400	4 600x400
<div><div></div><div>ELECTRIC</div></div>	<b>XEBC-06EU-EPR</b>	<b>XEBC-04EU-EPR</b>
Capacity	6 600x400	4 600x400
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage:	400 V ~ 3N	400 V ~ 3N
Electrical power	14 kW	10,6 kW
Dimensions (WxDxH mm)	860x957x843	860x957x675
Weight	100 kg	85 kg
<div><div></div><div>GAS</div></div>	<b>XEBC-06EU-GPR</b>	
Capacity	6 600x400	
Pitch	80 mm	
Frequency	50 / 60 Hz	
Voltage:	230 V ~ 1N	
Electrical power	1 kW	
Max. gas rated power	G20, G25, G25.1, G30, G31: 19 kW	
Dimensions (WxDxH mm)	860x957x843	
Weight	110 kg	

	<div><div></div><div>ELECTRIC</div></div>	<div><div></div><div>GAS</div></div>
<b>THERMAL INSULATION AND SAFETY</b>		
Protek.SAFE™ technology: maximum thermal efficiency and working safety (external surface temperature complies with the IEC/EN60335-2-42 rule)	●	●
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	●	●
Protek.SAFE™ technology: electrical power absorbtion related to the real needs	●	—
Protek.SAFE™ technology: gas power absorbtion related to the real needs	—	●
Protek.SAFE™ PLUS: triple glazed door	●	●
<b>HIGH PERFORMANCE PRESSURE BURNER</b>		
Spido.GAS™ technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types	—	●
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	—	●
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	—	●
<b>AUTOMATIC CLEANING</b>		
Rotor.KLEAN™ : 4 automatic washing programs with detergent and water presence control	●	●
Rotor.KLEAN™ : detergent tank integrated in the oven	●	●
<b>PATENTED DOOR</b>		
Door hinges made of high durability and self-lubricating techno-polymer	●	●
Reversible door, even after the installation	○	○
Door docking positions at 60°-120°-180°	●	●
<b>AUXILIARY FUNCTIONS</b>		
Preheating temperature up to 260 °C	●	●
Visualisation of the residual baking time (when baking not using the core probe)	●	●
Holding baking mode «HOLD»	●	●
Continuous functioning «INF»	●	●
Visualisation of the set and real values of time, core probe temperature, cavity temperature, humidity, fan speed	●	●
Temperature unit in °C or °F	●	●
<b>TECHNICAL DETAILS</b>		
Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning	●	●
Chamber lighting through external LED lights	●	●
Steam proof sealed MASTER.Touch control panel	●	●
High-durability carbon fibre door lock	●	●
Door drip pan with continuous drainage, even when the door is open	●	●
High capacity appliance drip pan	●	●
Light weight - heavy duty structure using innovative materials	●	●
Proximity door contact switch	●	●
2-stage safety door lock	○	○
Autodiagnosis system for problems or brake down	●	●
Safety temperature switch	●	●
Openable internal glass to simplify door cleaning	●	●
Stainless steel L-shaped rack rails with notched recesses for easy loading	●	●



Ask for more.

HOODS



**HOOD WITH STEAM CONDENSER**  
Compatible with: XEBC-16EU-EPR  
Voltage: 230 V- 1N  
Frequency: 50 / 60 Hz  
Electrical power: 100 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h  
Max. air flow: 390 m³/h  
Dimensions: 868x1159x240 WxDxH mm  
**Art.: XEAHC-HCFL**

**WATERLESS HOOD**  
Compatible with: XEBC-10EU-EPR/  
XEBC-06EU-EPR/ XEBC-04EU-EPR  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 125 W  
Dimensions: 860x1000x217 WxDxH mm  
**Art.: XEBHC-ACEU**

**HOOD WITH STEAM CONDENSER**  
Compatible with: XEBC-10EU-EPR/  
XEBC-06EU-EPR/XEBC-04EU-EPR  
Voltage: 230 V- 1N  
Frequency: 50 / 60 Hz  
Electrical power: 100 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h  
Max. air flow: 390 m³/h  
Dimensions: 860x1145x240 WxDxH mm  
**Art.: XEBHC-HCEU**

**ACTIVATED CARBON FILTER**  
Compatible with: XEAHC-HCFL/XEBHC-HCEU  
Dimensions: 413x655x108 WxDxH mm  
Weight: 11 kg  
**Art.: XUC140**

**CARTRIDGE FOR ACTIVATED CARBON FILTER FOR HOOD WITH STEAM CONDENSER**  
Compatible with: XUC140  
**Art.: XUC141**

DECKTOP



**DECKTOP 2 TRAYS WITH INTEGRATED CONTROL**  
Capacity: 2 600x400  
Voltage: 400 V- 3N  
Frequency: 50 / 60 Hz  
Electrical power: 5,7 kW  
Dimensions: 860x1150x400 WxDxH mm  
Weight: 100 kg  
**Art. XEBDC-02EU-D**

**DECKTOP 1 TRAY WITH INTEGRATED CONTROL**  
Capacity: 1 600x400  
Voltage: 230 V- 1N  
Frequency: 50 / 60 Hz  
Electrical power: 2,7 kW  
Dimensions: 860x880x400 WxDxH mm  
Weight: 62 Kg  
**Art. XEBDC-01EU-D**



**DECKTOP 2 TRAYS ELECTRONICALLY CONTROLLED FROM THE OVEN**  
Capacity: 2 600x400  
Voltage: 400 V- 3N  
Frequency: 50 / 60 Hz  
Electrical power: 5,7 kW  
Dimensions: 860x1150x400 WxDxH mm  
Weight: 100 Kg  
**Art. XEBDC-02EU-C**

**DECKTOP 1 TRAY ELECTRONICALLY CONTROLLED FROM THE OVEN**  
Capacity: 1 600x400  
Voltage: 230 V- 1N  
Frequency: 50 / 60 Hz  
Electrical power: 2,7 kW  
Dimensions: 860x880x400 WxDxH mm  
Weight: 62 Kg  
**Art. XEBDC-01EU-C**

PROVERS



**PROVER WITH INTEGRATED CONTROL**  
Capacity: 16 600x400  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 2,4 kW  
Max. temperature: 50°C  
Dimensions: 866x950x1879 WxDxH mm  
Weight: 100 Kg  
**Art.: XEBPC-16EU-D**

**PROVER**  
Capacity: 12 600x400 - Pitch: 75 mm  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 2,4 kW  
Max. temperature: 50°C  
Dimensions: 862x890x762 WxDxH mm  
Weight: 45 Kg  
**Art.: XEBPC-12EU-C**

**PROVER WITH MANUAL CONTROL**  
Capacity: 16 600x400  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 2,4 kW  
Max. temperature: 70°C  
Dimensions: 866x950x1879 WxDxH mm  
Weight: 100 Kg  
**Art.: XEBPC-16EU-M**

**PROVER**  
Capacity: 8 600x400 - Pitch: 75 mm  
Voltage: 230 V- 1N - Frequency: 50 / 60Hz  
Electrical power: 2,4 kW  
Max. temperature: 50°C  
Dimensions: 862x890x623 WxDxH mm  
Weight: 42 Kg  
**Art.: XEBPC-08EU-C**

STANDS



**ULTRA HIGH OPEN STAND**  
Compatible with: XEBC-04EU-EPR  
Dimensions: 842x713x888 WxDxH mm  
Weight: 12 Kg  
**Art.: XWARC-00EF-UH**

**HIGH OPEN STAND**  
Dimensions: 842x713x752 WxDxH mm  
Weight: 11 Kg  
**Art.: XWARC-00EF-H**

**LATERAL SUPPORTS FOR HIGH STANDS**  
Compatible with: XWARC-00EF-H  
Capacity: 7 600x400  
Pitch: 60 mm  
Weight: 3 Kg  
**Art.: XWALC-07EF-H**

**INTERMEDIATE OPEN STAND**  
Dimensions: 842x713x462 WxDxH mm  
Weight: 9 Kg  
**Art.: XWARC-00EF-M**

**LOW OPEN STAND**  
Dimensions: 842x713x305 WxDxH mm  
**Art.: XWARC-00EF-L**

**FLOOR POSITIONING STAND**  
Mandatory for oven unit positioning on the floor.  
Dimensions: 842x713x113 WxDxH mm  
**Art.: XWARC-00EF-F**

**INTERMEDIATE STAND**  
Dimensions: 860x817x309 WxDxH mm  
Weight: 20 Kg  
**Art.: XEBIC-03EU**

**WHEELS KIT WITH SAFETY CHAINS**  
4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. Compatible with: XEBPC-12EU-C/ XEBPC-08EU-C/ XWAE-08EF/ XWARC-00EF-F/ XWARC-00EF-L/ XWARC-00EF-M/ XWARC-00EF-H  
**Art.: XUC010**

QUICK.LOAD



**QUICK.LOAD 10+4 WITHOUT DOORS**  
Compatible with: XEBHC-HCEU+XEBC-04EU-E\*R+XEBC-10EU-E\*R+ XWARC-00EF-F o XEBC-04EU-E\*R+XEBC-10EU-E\*R+ XWARC-00EF-F  
Dimensions: 768x1920x539 WxDxH mm  
Capacity: 14 600x400  
Weight: 50 Kg  
**Art.: XWBYC-14EU**

**QUICK.LOAD 10+4 WITH DOORS**  
Compatible with: XEBHC-HCEU+XEBC-04EU-E\*R+XEBC-10EU-E\*R+ XWARC-00EF-F o XEBC-04EU-E\*R+XEBC-10EU-E\*R+ XWARC-00EF-F  
Dimensions: 768x1920x539 WxDxH mm  
Capacity: 14 600x400  
Weight: 75 Kg  
**Art.: XWBYC-14EU-D**

**TROLLEY FOR BASKET**  
Compatible with: XWBBC-10EU  
Dimensions: 695x786x961 WxDxH mm  
Weight: 13 Kg  
**Art.: XWBYC-00EU**

**QUICK.LOAD 6+6 WITHOUT DOORS**  
Compatible with: XEBHC-HCEU+XEBC-06EU-E\*R+XEBC-06EU-E\*R+XWARC-00EF-L o XEBC-06EU-E\*R+XEBC-06EU-E\*R+XWARC-00EF-L  
Dimensions: 768x1920x539 WxDxH mm  
Capacity: 12 600x400  
Weight: 50 Kg  
**Art.: XWBYC-12EU**

**QUICK.LOAD 6+6 WITH DOORS**  
Compatible with: XEBHC-HCEU+XEBC-06EU-E\*R+XEBC-06EU-E\*R+XWARC-00EF-L o XEBC-06EU-E\*R+XEBC-06EU-E\*R+XWARC-00EF-L  
Dimensions: 768x1920x539 WxDxH mm  
Capacity: 12 600x400  
Weight: 75 Kg  
**Art.: XWBYC-12EU-D**

**TROLLEY COUPLING KIT**  
Required article with the purchase of XWBYC-00EU.  
The kit is made of a coupling system to attach trolley with XWAE-08EF/ XWARC-00EF-H  
**Art.: XWBYC-CKEU**

**QUICK.LOAD 16 TRAYS**  
Compatible with: XEBC-16EU-EPR/ XEBC-16EU-GPR/ XEBPC-16EU-D/ XEBPC-16EU-M  
Capacity: 16 600x400  
Pitch: 80 mm  
Dimensions: 743x564x1700 WxDxH mm  
Weight: 25 Kg  
**Art.: XEBTC-16EU**

**BASKET**  
Compatible with: XEBC-10EU-EPR/ XEBC-10EU-GPR  
Capacity: 10 600x400  
Pitch: 80 mm  
Dimensions: 668x431x862 WxDxH mm  
Weight: 9 Kg  
**Art.: XWBB-10EU**

UNOX.CARE



**DET&Rinse™ ECO**  
ECO friendly double concentrate detergent & rinsing agent. 10 lt of DET&Rinse™ ECO = 18 lt of traditional oven detergent  
One box contains n° 10 x 1 litre tanks.  
**Art.: DB 1018**

**DET&Rinse™ PLUS**  
Double concentrate: 10 lt of DET&Rinse™ PLUS = 18 lt of traditional oven detergent  
One box contains n° 10 x 1 litre tanks.  
**Art.: DB 1015**

**UNOX.PURE**  
**Art.: XHC003**

**UNOX.PURE.RO REVERSE OSMOSIS**  
Voltage: 230 V- 1N  
Frequency: 50 / 60 Hz  
Electrical power: 230 W  
Dimensions: 230x540x445 WxDxH mm  
Weight: 16 Kg  
**Art.: XHC002**

STEAM.BOOST



**Steam.BOOST**  
Steam.BOOST increases steam production by 45% for 2 minutes, for optimal baking results.

Compatible with: XEBC-16EU-EPR  
**Art.: XUC083**

Compatible with: XEBC-10EU-EPR  
**Art.: XUC082**

Compatible with: XEBC-04EU-EPR  
**Art.: XUC080**

Compatible with: XEBC-06EU-EPR  
**Art.: XUC081**

INTERNET CONNECTION



**OPTIONALS FOR INTERNET CONNECTION FOR BAKERTOP MIND.MAPS™ PLUS OVENS**

WiFi connection kit  
3G connection kit

**Art.: XEC006**  
**Art.: XEC007**

Illustrative photo refers to XEC006 kit

BAKING ESSENTIALS.

Like having an extra member of the brigade.

BAKING ESSENTIALS

FORO.BAKE



AVAILABLE IN SIZES:  
• 600X400 Art.: TG 410

FORO.BLACK



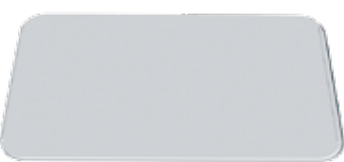
AVAILABLE IN SIZES:  
• 600X400 Art.: TG 430

STEEL.BAKE



AVAILABLE IN SIZES:  
• 600X400 Art.: TG 450

FAKIRO™



AVAILABLE IN SIZES:  
• 600X400 Art.: TG 440

FAKIRO.GRILL



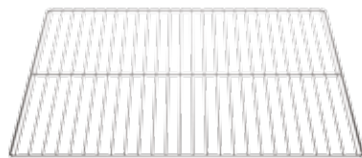
AVAILABLE IN SIZES:  
• 600X400 Art.: TG 465

BAKE



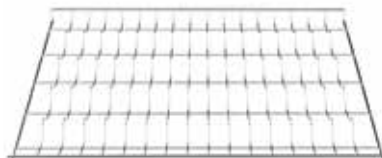
AVAILABLE IN SIZES:  
• 600X400 Art.: TG405

CHROMO.GRID



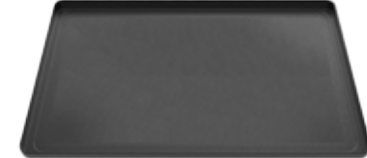
AVAILABLE IN SIZES:  
• 600X400 Art.: GRP 405

BAGUETTE.GRID



AVAILABLE IN SIZES:  
• 600X400 Art.: GRP 410

BAKE.BLACK



AVAILABLE IN SIZES:  
• 600X400 Art.: TG460

FORO.BAGUETTE BLACK



AVAILABLE IN SIZES:  
• 600X400 Art.: TG 435

FORO.BAGUETTE



AVAILABLE IN SIZES:  
• 600X400 Art.: TG 445

**LONG Life 4!**

Spare parts 4 years / 10.000 hours optional warranty\*

Unox offers you the possibility of extending the guarantee on spare parts up to 4 years or 10.000 hours on-time. This is the LONG.Life4 program, tangible proof of the quality and reliability of BAKERTOP MIND.Maps™ PLUS ovens. Activation of the LONG.Life4 guarantee is simple. BAKERTOP MIND.Maps™ PLUS models are ready prepared for internet connection (Ethernet) and allow you to register directly from the control panel. Kits for WiFi or 3G connection are available.

(find out more at [www.unox.com](http://www.unox.com), conditions apply).

OPTIONALS FOR INTERNET CONNECTION FOR BAKERTOP MIND.MAPS™ PLUS OVENS

Art.: XEC006 WiFi connection kit  
Art.: XEC007 3G connection kit







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INVENTIVE SIMPLIFICATION

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