



BAKERTOP MIND Maps™ ONE





BAKERTOP MIND.Maps™ ONE

The essence of a combi oven.

Essential and efficient perfection that can be controlled with a simple gesture.
UNOX's BAKERTOP MIND.Maps™ ONE combines practicality, performance and ease of use to create a cost effective solution.



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

Your success will speak volumes.



BAKERTOP MIND.Maps™ ONE

The essence of a combi oven.

The BAKERTOP MIND.Maps™ ONE ovens are the culmination of UNOX's years of research with the aim of creating the quintessential combi oven, working with pastry chefs and bakers from all over the world to understand the most indispensable and important elements and to turn them into simple, efficient and reliable technology.

They are designed to guarantee the best results with a minimal initial investment: dense steam, precise control of the humidity, core probe, automatic washing, energy efficiency and controlled power to allow you to express your talent with no compromises.

The 10, 6 and 4 tray 600x400 models are the benchmark for every kitchen and, thanks to the possibility of creating stacked oven columns to meet your specific needs, they are perfect for every food service situation.

The freestanding 16 tray 600x400 roll-in trolley models are reliable workhorses that are perfectly suited to production kitchens.

Perfect results every time, with no compromises.

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

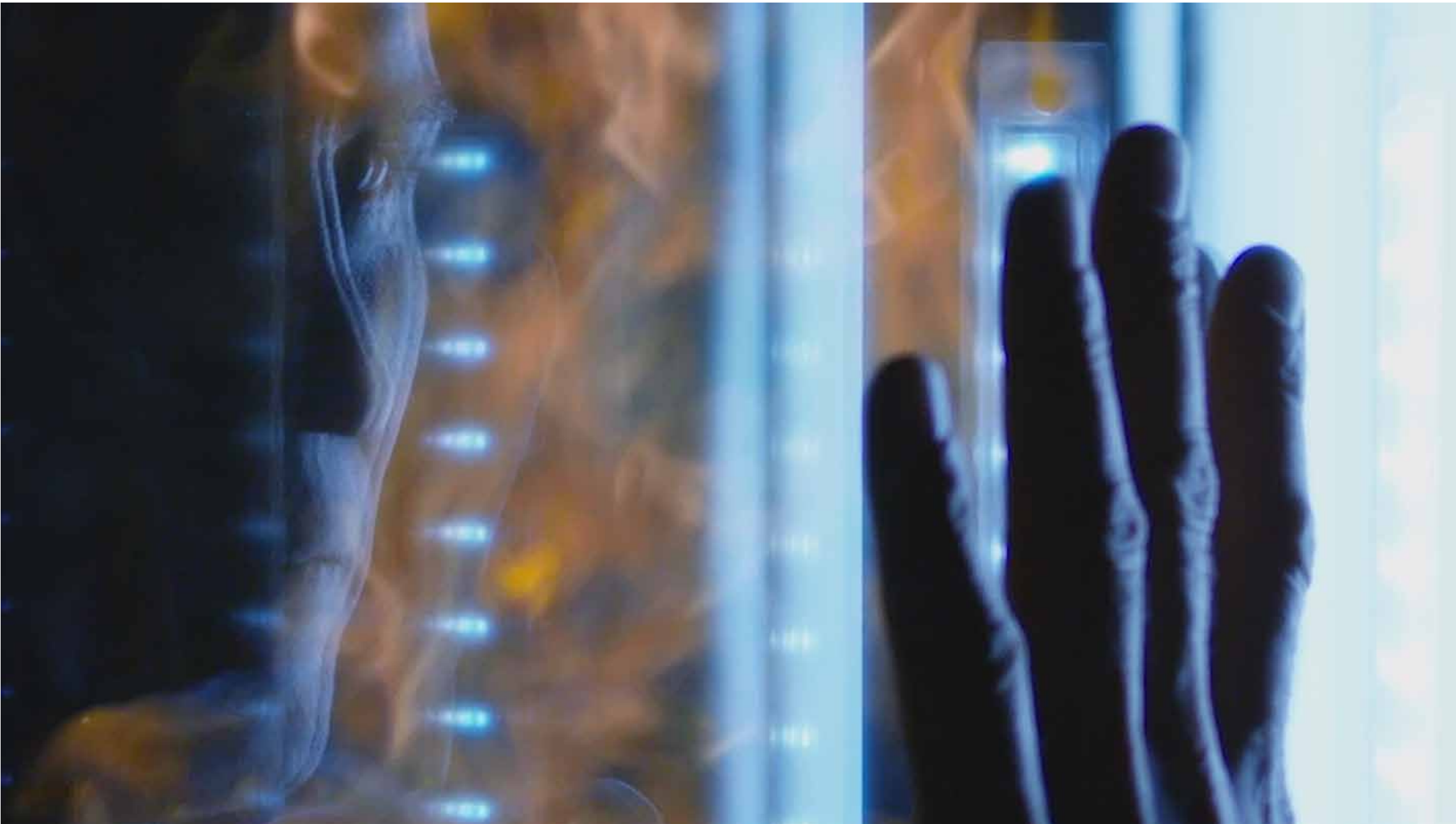
UNOX Intensive Cooking

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

Thanks to its technology, your BAKERTOP MIND.Maps™ ONE 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™ ONE for baking that is normally carried out with traditional equipment such as static or convection ovens.

The savings? It's substantial: up to 45% less energy compared to a static oven, over 70% less water compared to cooking in boiling water, up to 35% 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.

CLIMALUX™

Total humidity control.

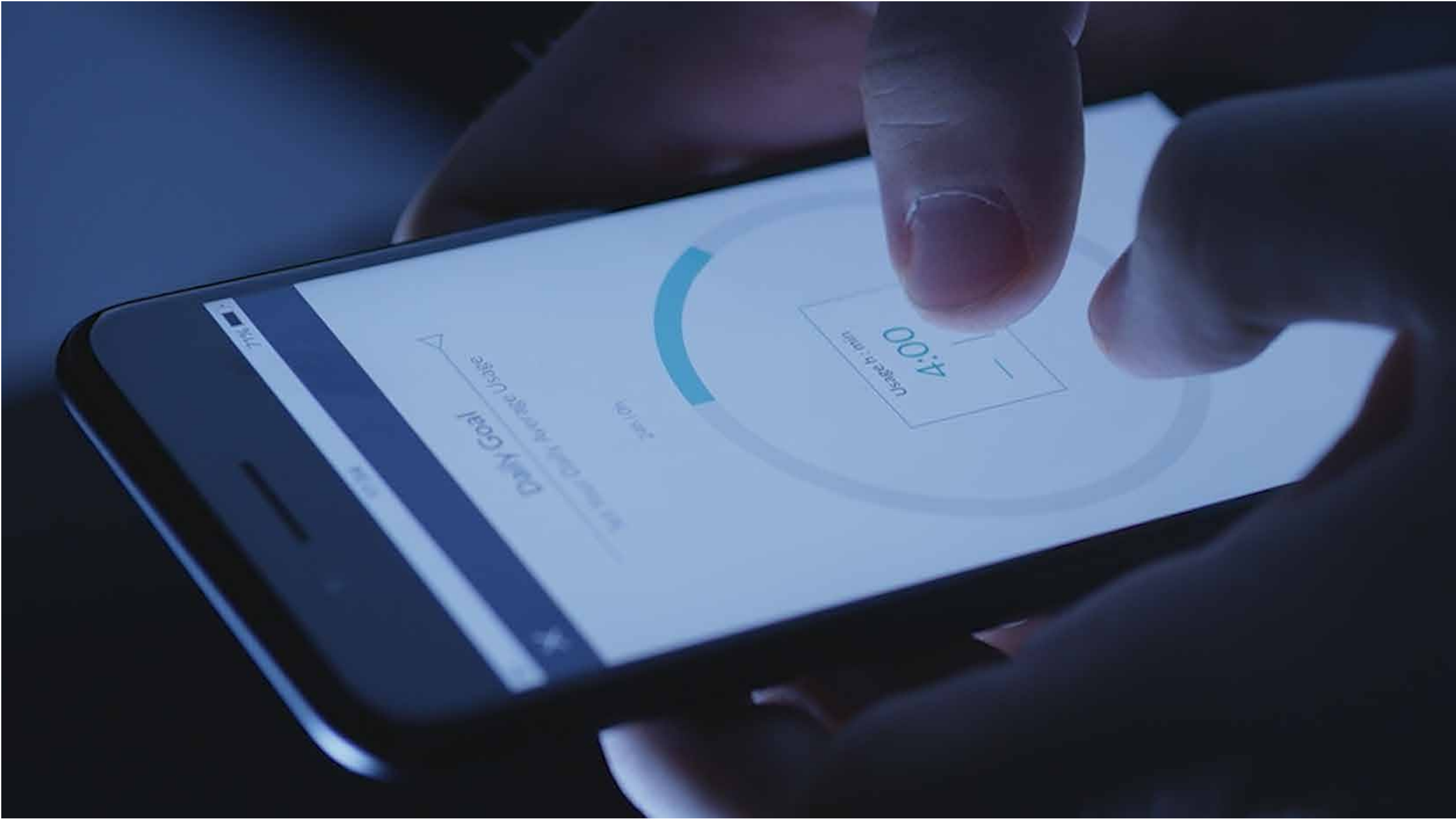
The actual humidity present inside the cooking chamber is the total of that produced by the oven and that generated by the evaporation of the water present in the food. Through CLIMALUX™ intelligent technology, your BAKERTOP MIND.Maps™ ONE uses precise sensors to measure the effective humidity inside 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 70% when compared to traditional humidity-convection ovens.

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™ ONE 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™ ONE 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.



 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™ ONE 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™ ONE 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.

ONE control panel

Simplicity that amazes.



Simple and effective, the control panel of your BAKERTOP MIND.Maps™ ONE offers fast and precise programming, the easy management of your cooking programs at the touch of a button, and complete control of any connected MAXI.Link accessories. With its 9.5 inch touch screen, the BAKERTOP MIND.Maps™ ONE control panel gives you the freedom of choice: create a new program, save it in your personalised recipe library, or use the revolutionary MIND.Maps™ visual technology to draw your cooking program using the practical Master Touch pen.



SET
Simple. Comprehensive.
Intuitive.

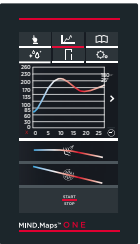
The freedom to create any baking program, in a clear and intuitive way. All of your parameters appear on one screen.

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™ ONE 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™ ONE 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.

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; US9188521; 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 2020150000015162; DE 102016108769; IT 1020150000020928; IT 1020160000034750; DE 10201707164; US 15471624; IT 2020150000063980; US 15297709; DE 202016105830; IT 2020160000069424; IT 2020170000052355; IT 2020150000031518; IT 1020150000041480; IT 2020170000052318; IT 1378934; in addition to other pending patents.



9.5" LCD TOUCH SCREEN CONTROL PANEL



LED CHAMBER ILLUMINATION INTEGRATED IN THE DOOR



Rotor.KLEAN™ AUTOMATIC WASHING



HIGH PERFORMANCE HEATING ELEMENTS



4 SPEED MULTIPLE FAN SYSTEM



LAN/3G/WIFI CONNECTION CONFIGURATION



CARBON FIBRE DOOR HANDLE



SMART CLOSURE FOR TROLLEY OVENS



HIGH PERFORMANCE INSULATION MATERIAL



EXTRA FINE SOUS VIDE CORE PROBE - OPTIONAL



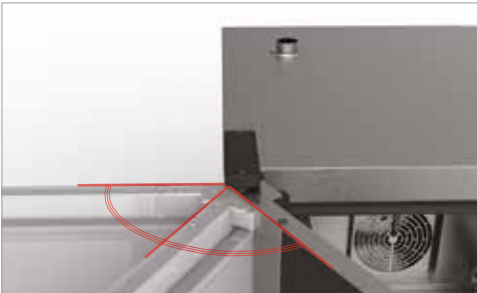
USB PORT FOR UPLOAD/DOWNLOAD OF DATA



INTEGRATED DET&RINSE TANK



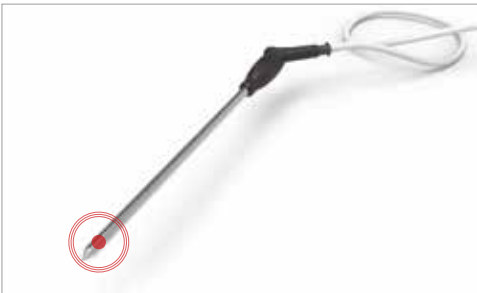
STAINLESS STEEL AISI 304 COOKING CHAMBER



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



ANTI CONDENSATE DRIP TRAY



MONO POINT CORE PROBE

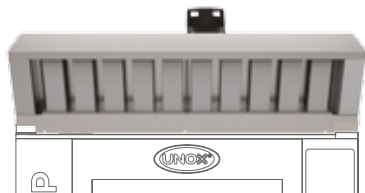
Find out more. Watch the video "MIND.MAPS™. DESIGNED FOR YOUR SUCCESS" on the official UNOX YouTube channel

INTEGRATED EXTRACTION SYSTEMS

Fresh kitchen air.



Certified Ventless Hood



The UNOX steam condensing hood is an ideal solution for installing your BAKERTOP MIND.Maps™ ONE oven in any point of your kitchen. Choosing a UNOX ventless hood is an investment that will save you money. It allows you to install your BAKERTOP MIND.Maps™ ONE 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™ ONE 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.

QUICK.LOAD

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™ ONE 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



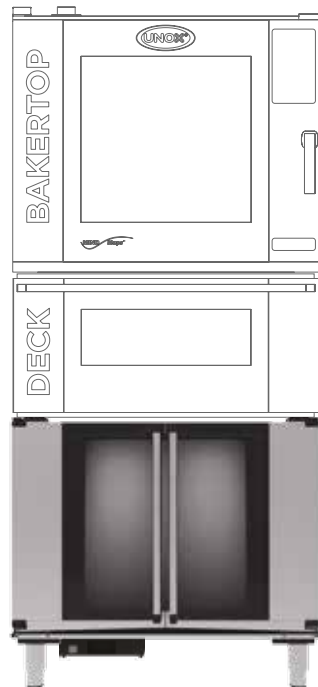
BAKERTOP MIND.Maps™
4 + 10 + floor stand



QUICK.LOAD 10+4
without doors

PROVERS

A good start is half of the work.



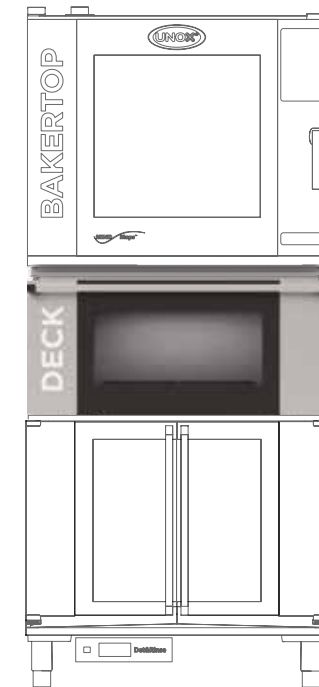
Proving is a balancing act between dough, temperature, humidity temperature and time, and is one of the crucial moments that determines the quality of the final product.

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

DECKTOP

Technology and tradition, together today.



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™ ONE 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™ ONE column, it guarantees absolute versatility when you bake and optimisation of space.



A range of excellence.

	<div>16 600x400</div> <div></div>	<div>10 600x400</div> <div></div>
<div><div></div><div>ELECTRIC</div></div>	<div>XEBC-16EU-E1R</div>	<div>XEBC-10EU-E1R</div>
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	29,3 kW	14,9 kW
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163
Weight	185 kg	130 kg

Note: Door opening from left to right: Example of code XEBC-16EU-E1L (L= left) (R= right)

	<div>6 600x400</div> <div></div>	<div>4 600x400</div> <div></div>
<div><div></div><div>ELECTRIC</div></div>	<div>XEBC-06EU-E1R</div>	<div>XEBC-04EU-E1R</div>
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	9,9 kW	7,4 kW
Dimensions (WxDxH mm)	860x957x843	860x957x675
Weight	100 kg	85 kg

FEATURES

● Standard ○ Optional — Not available



MANUAL BAKING MODES	
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	—
SQUS-VIDE core probe	○
ADVANCED AND AUTOMATIC BAKING PROGRAMMING	
MIND.Map ^s ™ 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	—
AIR DISTRIBUTION IN THE BAKING CHAMBER	
AIR.Maxi™ technology: multiple, reversing fans	●
AIR.Maxi™ technology: 4 air speeds, programmable	●
AIR.Maxi™ technology: 4 semi static baking modes, programmable	●
CLIMA MANAGEMENT IN THE BAKING CHAMBER	
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	●
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	—
DOUBLE STACK COLUMN	
MAXI.LINK technology: allows double-stack oven columns to be created	●

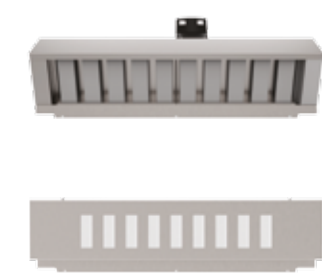


THERMAL INSULATION AND SAFETY	
Protek.SAFE™ technology: maximum thermal efficiency and working safety (external surface temperature complies with the IEC/EN60335-2-42 rule)	●
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	●
Protek.SAFE™ technology: electrical power absorbtion related to the real needs	—
Protek.SAFE™ technology: gas power absorbtion related to the real needs	—
Protek.SAFE™ PLUS: triple glazed door	—
AUTOMATIC CLEANING	
Rotor.KLEAN™ : 4 automatic washing programs with detergent and water presence control	●
Rotor.KLEAN™ : detergent tank integrated in the oven	●
PATENTED DOOR	
Door hinges made of high durability and self-lubricating techno-polymer	●
Reversible door, even after the installation	○
Door docking positions at 60°-120°-180°	●
AUXILIARY FUNCTIONS	
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	●
TECHNICAL DETAILS	
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	●

ACCESSORIES.

Ask for more.

HOODS



HOOD WITH STEAM CONDENSER
Compatible with: XEBC-16EU-E1R
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-E1R/
XEBC-06EU-E1R/ XEBC-04EU-E1R
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-E1R/
XEBC-06EU-E1R/XEBC-04EU-E1R
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 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 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 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 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: 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
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/ XWAEC-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-E1R+XEBC-10EU-E1R+ XWARC-00EF-F o XEBC-04EU-E1R+XEBC-10EU-E1R+ 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-E1R+XEBC-10EU-E1R+ XWARC-00EF-F o XEBC-04EU-E1R+XEBC-10EU-E1R+ 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-E1R+XEBC-06EU-E1R+XWARC-00EF-L o XEBC-06EU-E1R+XEBC-06EU-E1R+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-E1R+XEBC-06EU-E1R+XWARC-00EF-L o XEBC-06EU-E1R+XEBC-06EU-E1R+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 XWAEC-08EF/ XWARC-00EF-H
Art.: XWBYC-CKEU

QUICK.LOAD 16 TRAYS
Compatible with: XEBC-16EU-E1R/ 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-E1R
Capacity: 10 600x400
Pitch: 80 mm
Dimensions: 668x431x862 WxDxH mm
Weight: 9 Kg
Art.: XWBBC-10EU

UNOX.CARE



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™ ONE 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™ ONE oven to ensure maximum peace of mind during loading operations.

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

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

INTERNET CONNECTION



Illustrative photo refers to XEC002 kit

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

Ethernet connection kit
WiFi connection kit
3G connection kit

Art.: XEC001
Art.: XEC002
Art.: XEC003

BAKING ESSENTIALS.

Like having an extra member of the brigade.

BAKING ESSENTIALS

FORO.BAKE



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

FORO.BLACK



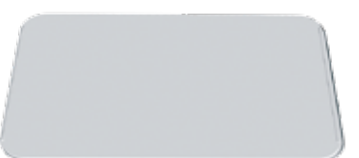
AVAILABLE IN SIZES:
• 600X400 Art.: TG 430

STEEL.BAKE



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

FAKIRO™



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

FAKIRO.GRILL



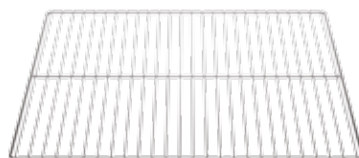
AVAILABLE IN SIZES:
• 600X400 Art.: TG 465

BAKE



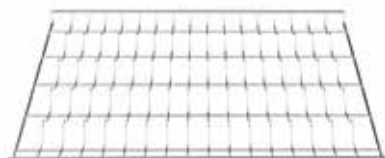
AVAILABLE IN SIZES:
• 600X400 Art.: TG405

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

LONGLife4!

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. Activation of the LONG.Life4 guarantee is simple. You just need to connect your BAKERTOP MIND.Maps™ ONE with the dedicated kit and register it on the Unox website. Kits for Ethernet, WiFi or 3G connection are available.

(find out more at www.unox.com, conditions apply).

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

Art.: XEC001	Ethernet connection kit
Art.: XEC002	WiFi connection kit
Art.: XEC003	3G connection kit





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