



BAKERTOP

MIND Maps™

LONG Life 4!

Spare parts 4 years / 10.000 hours optional warranty*



CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.

Excellence is served.

There is no room for error in bakery and patisserie. Unox knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process. For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.





UNOX Maps

UNOX

BAKERTOP

0:00:00
175 °C
80 %
100 %
START/STOP
SAVE

THE IDEA IN YOUR MIND, THE SOLUTION IN YOUR HANDS.

Sign your baking process.

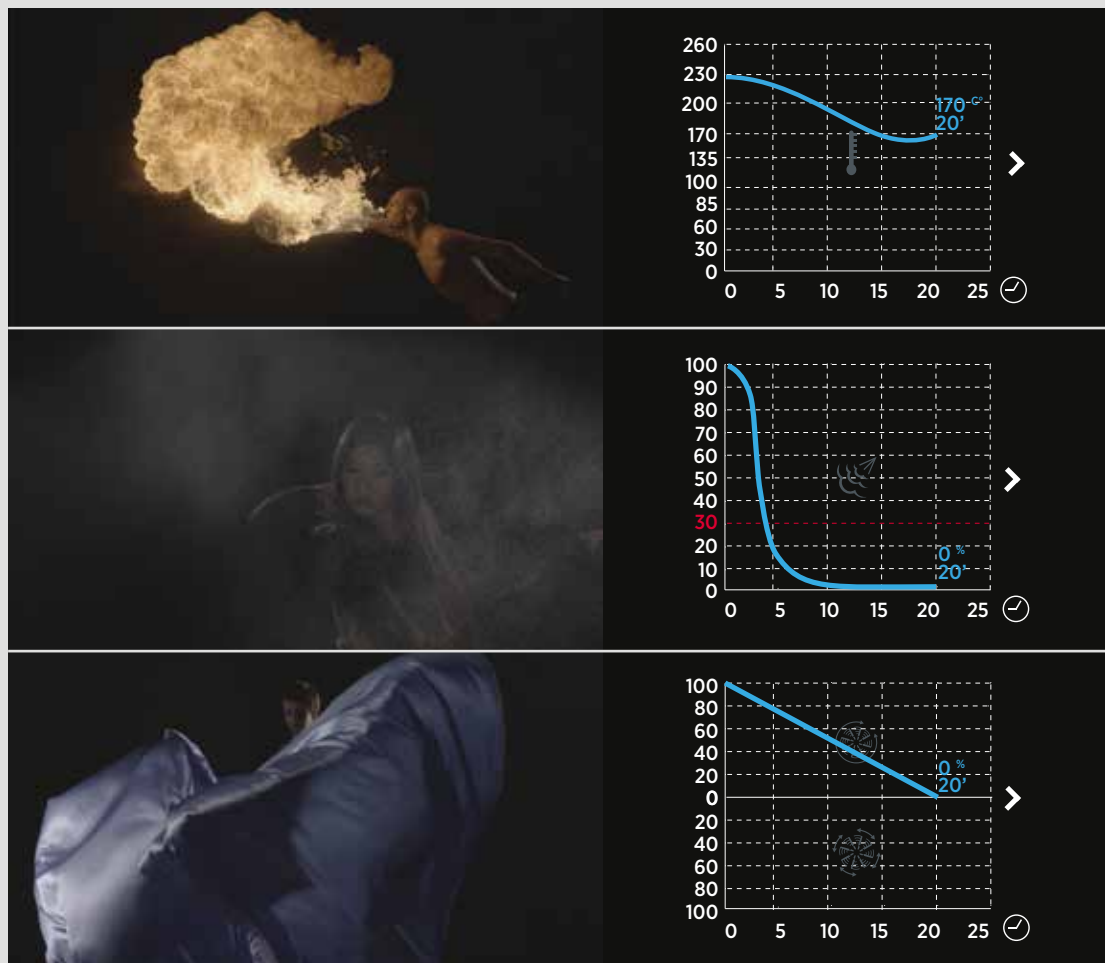
Controllable like your hand. Natural as your thoughts. Fast as your glance. This is Unox BAKERTOP MIND.Maps™, the new line of professional ovens that breaks down the barriers between your idea and the product you bake. With a gesture.

BAKERTOP MIND.Maps™ ONE and BAKERTOP MIND.Maps™ PLUS stand for complete control of the baking process and maximum creative freedom. Repeatable processes that save time and reduce costs. Outstanding performance in terms of yield, safety and reliability, in the most elegant design.

MIND.Maps™. Personality. In a gesture.

With Unox MIND.Maps™ technology your hand is free to design the curves of temperature, humidity and air speed on a visual language display. Today you can truly invent your own baking process and draw it second by second.

Try Unox MIND.Maps™. Add a touch of brilliance to your baking.



Innovation, quality, ease of use.
Unox technologies for BAKERTOP MIND.MapTM.



DRY.Maxi™

Minimum humidity.
Maximum flavour.

DRY.Maxi™ technology rapidly extracts humidity from the baking chamber and creates the ideal conditions for food that needs to be baked in a completely dry environment.

Oven baked products are soft, crisp and fragrant.

You can bake whatever you like, with Unox, quality comes as standard.

STEAM.Maxi™

Steam perfection.
Simple as a drop of water.

Unox's STEAM.Maxi™ technology carries out every type of steaming process, even the most delicate ones starting from a temperature of 35°C. This result is possible thanks to a production of steam that is up to 3 times superior to that obtained with traditional direct-injection ovens when using the same amount of water. The result is identical to, if not even better than that obtained when using a boiler combi oven.

AIR.Maxi™

Baking uniformity.
Quality without compromise.

AIR.Maxi™ technology ensures perfect distribution of the air and therefore of the heat within the baking chamber. Multiple auto-reversing fans and high speed motors guarantee baking uniformity in all pans: from those at the bottom of the oven to those at the top.

The possibility of choosing from 4 air speeds and 4 semi-static modes allows any type of product to be baked perfectly, from the most delicate items to products that require high temperatures and a high rate of heat transfer.

UNOX.Care

The value of time.
Duration over time.

UNOX.Care products keep your oven clean, protect it over time and reduce any maintenance costs.

The automatic washing system Rotor.KLEAN™ and DET&Rinse™ detergent together guarantee perfect hygiene and the ideal long-term upkeep of the oven and its components.

The AUTO.Pure limescale filter, standard on all BAKERTOP MIND.Maps™ ovens, automatically removes limescale from the water* and means you no longer need to have an external filter.

* Applies to soft and mild water, refer to spec. sheet for further details.

ADAPTIVE.Cooking™

Professional baking. Unmistakable results.

In BAKERTOP MIND.Maps™ PLUS ovens the ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool. It understands the results that you have in mind, interprets your settings, registers the variations of humidity and temperature, understands the quantity of food that is in the oven and proposes the best way to get exactly the results that you expect.

By perfecting the baking time and regulating the combined actions of 3 technologies, DRY.Maxi™, STEAM.Maxi™ and AIR.Maxi™, ADAPTIVE.Cooking™ always gives you the same perfect result. Exactly as you imagined it.

BAKERTOP MIND.MapTM ONE

You rise to meet every challenge...

DON'T SELECT A BAKING PROGRAM. DRAW YOUR OWN.

The MIND.MapTM visual language technology allows you to achieve even the most elaborate baking processes with a few simple hand-drawn gestures on the screen.

CHALLENGE 1

MAKE YOUR MASTER TOUCH REPEATABLE.

With MIND.MapTM you can save all your baking processes and transform them into a patrimony of experience for all of your collaborators to use. Your touch of brilliance can be repeated as many times as you wish, at the touch of a button.

CHALLENGE 2

PUFF PASTRY, SPONGE CAKE, CHOUX PASTRY, CREAMS AND SO MUCH MORE.

Whatever baking method you wish to use and whatever level of humidity you need, DRY.MaxiTM and STEAM.MaxiTM regulate the humidity within the oven for results of the very highest quality.

CHALLENGE 3

ALWAYS DEMAND MAXIMUM QUALITY, WHATEVER THE LOAD.

AIR.MaxiTM technology distributes the air in a perfectly uniform manner. Whatever the load size you always have maximum quality and uniformity, from the lowest to the highest pan.

CHALLENGE 4

WORK IN A SAFE ENVIRONMENT.

Protek.SAFETM insulation material keeps the external temperature of the oven at a safe working temperature.

CHALLENGE 5

DON'T WASTE YOUR TIME, OR YOUR TEAM'S TIME.

AIR.MaxiTM technology reduces the baking time by up to 40% compared to the previous BAKERTOPTM ovens. The Rotor.KLEANTM automatic washing system together with DET&RinseTM detergent leaves you with more free time to take on new challenges in the kitchen.

CHALLENGE 6

GET A FASTER RETURN ON YOUR INVESTMENT BY SAVING ENERGY.

The Spido.GAS+TM (only for PLUS models) and Protek.SAFETM systems increase the efficiency of the baking process with the double advantage of respect for the environment and reduced running costs.

CHALLENGE 7

DEMAND A RELIABLE AND TIRELESS OVEN. JUST LIKE YOU.

Innovative yet dependable technologies combined with robust manufacturing details. Unox does not fear time and allows you to extend your product warranty* up to 4 years or 10.000 hours on-time. (*conditions apply, refer to www.unox.com for further details)

CHALLENGE 8



BAKERTOP MIND.MapTM PLUS

... and exceed your own expectations

CHALLENGE 1 DON'T SELECT

The MIND.MapTM processes with

CHALLENGE 2 MAKE YOUR M

With MIND.MapTM your collabor

CHALLENGE 3 PUFF PASTR

Whatever be STEAM.Max

CHALLENGE 4 ALWAYS DE

AIR.MaxiTM always have

CHALLENGE 5 WORK IN A

Protek.SAFTM temperatur

CHALLENGE 6 DON'T WAS

AIR.MaxiTM test washing syst

CHALLENGE 7 GET A FAST

The Spider process with

CHALLENGE 8 DEMAND A

Innovative to extend



CHALLENGE 9 WORK WITH AN INTELLIGENT OVEN.

The ADAPTIVE.CookingTM system understands the results that you want, interprets your baking parameters, records variations in humidity and temperature during the baking process, and proposes the best way to give you exactly the result that you desire.

CHALLENGE 10 START BAKING, EVEN IF YOU DON'T KNOW THE OVEN.

When you want to delegate, ChefUnox is at hand with a wide range of popular baking programs. All the experience of Unox at the touch of a button.

CHALLENGE 11 BAKE DIFFERENT FOOD, ALL AT THE SAME TIME.

With the MULTI.Time program you can bake at the same time or in order up to 10 different products. Each of these is assigned with a timer that shows the status of the baking process and advises you when it is ready.

CHALLENGE 12 BAKE DIFFERENT ITEMS AND HAVE ALL OF THEM READY AT THE SAME TIME.

The MISE.EN.PLACE program gives you the exact timing and sequence with which you need to place products with different baking times into the oven, so that they will all be ready at the same time.

MASTER.Touch ONE

The power of your creative instincts.



Revolutionary features in an intuitive design.
Creative freedom meets precision.



Having innovative technology, reliability and power at your fingertips is not enough.

To really make the difference you need to be able to use your oven straight away, with no hesitation.

With an LCD touch screen interface with 65.000 colors, you have an intuitive visual language control of all of the key processes of your business: from the manual setting of baking programs and drawing them with second by second precision then saving them to be repeated an infinite number of times, to the management of all complementary equipment.

When the most advanced technology becomes clear you can concentrate on your work right from the very first day.

MASTER.Touch ONE Interface

MASTER.Touch PLUS

The pleasure of being in control.



Advanced features, high speed.
Rising to the challenge is easy.

Conversing with an oven that is truly intelligent, that understands the results you are aiming for, monitors any changes in the parameters during the baking process and suggests the best way to arrive at the perfect result (ADAPTIVE.Cooking™); using the MASTER.Touch pen to draw your baking process and save your favorite recipes with a name or even free-hand with a symbol. Baking different food at the same time thanks to the MULTI.Time function or using the MISE.EN.PLACE program to have all of your different dishes ready at the same time; accessing the ChefUnox baking programs at the touch of a button and being able to automatically update them and adapt them in an intuitive way to your needs.

With the PLUS version you have all the technological power of MIND.Maps™ in an interface that has even more space. A creative experience without limits that you cannot wait to repeat.



MASTER.Touch PLUS Interface

BAKERTOP MIND.Maps™ COMBI OVENS.

A range of excellence.

	16 600x400	10 600x400
		
PLUS 	XEBC-16EU-EPR	XEBC-10EU-EPR
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
PLUS 	XEBC-16EU-GPR	XEBC-10EU-GPR
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
Gas	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
ONE 	XEBC-16EU-E1R	XEBC-10EU-E1R
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-EPL (L= left) (R= right)

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	■	■	—
SOUS-VIDE core probe	□	□	□

ADVANCED AND AUTOMATIC BAKING PROGRAMMING

MIND.Maps™ technology: draw baking processes made of infinite steps with one simple touch	■	■	■
PROGRAMS: store up to 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 synchronize 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	■	■	■
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	■	■	—

DOUBLE STACK COLUMN

MAXI.LINK technology: allows double-stack oven columns to be created	■	■	■
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PLUS






PLUS



ONE

	6 600x400	4 600x400
		
	XEBC-06EU-EPR	XEBC-04EU-EPR
	6 600x400	4 600x400
	80 mm	80 mm
	50 / 60 Hz	50 / 60 Hz
	400 V ~ 3N	400 V ~ 3N
	14 kW	10,6 kW
	860x957x843	860x957x675
	100 kg	85 kg
	XEBC-06EU-GPR	
	6 600x400	
	80 mm	
	50 / 60 Hz	
	230 V ~ 1N	
	1 kW	
	G20, G25, G25.1, G30, G31: 19 kW	
	860x957x843	
	110 kg	
	XEBC-06EU-E1R	XEBC-04EU-E1R
	6 600x400	4 600x400
	80 mm	80 mm
	50 / 60 Hz	50 / 60 Hz
	400 V ~ 3N	230 V ~ 1N/ 400 V ~ 3N
	9,9 kW	7,4 kW
	860x957x843	860x957x675
	100 kg	85 kg

Door opening from left to right: Example of code XEBC-06EU-EPL **(L= left) (R= right)**

	 PLUS	 PLUS	 ONE
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 absorption related to the real needs	■	—	—
Protek.SAFE™ technology: gas power absorption related to the real needs	—	■	—
Protek.SAFE™ PLUS: triple glazed door	■	■	—
HIGH PERFORMANCE PRESSURE BURNER			
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	—	■	—
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	■	■	■

UNOX accessories.

The team makes the difference in the kitchen.

Developed for food service professionals, the Unox accessories increase and optimize the functionality of your kitchen, making it a well-equipped and versatile working environment.



Baking Essentials

The Baking Essentials pans and grids enrich your oven with new functions, allowing you to reduce costs and save space in the kitchen.

With these accessories, your BAKERTOP MIND.Maps™ can bake anything, from puff pastry to macaroons, from biscuits to choux pastry, from croissants to pizzas and leavened products.



Neutral and technological complementary equipment

The vast range of Unox complementary equipment allows you to take maximum advantage of the available space. You can create a multifunctional and versatile baking area with open stands of various heights, storage cabinets and complementary equipment. For example, you can choose the DeckTop, a modern static oven that allows you to combine modern and traditional baking.



Trolleys and baskets

The Unox trolleys and baskets allow you to prepare all the pans or plates to be cooked and load them into the oven in one safe and easy movement.

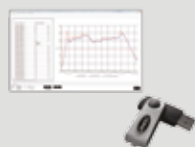
They are perfect for full loads, reducing the amount of time the door is open and limiting any heat loss to the environment.



Hoods

The ventless hoods clean, remove odours and cool down the fumes that exit from the chimneys. In addition, a suction system draws up the fumes when the door is open, meaning the installation of expensive ceiling hoods is no longer necessary.

For electric ovens only.



HACCP & Data Management

The correct application of HACCP procedures in the kitchen can be controlled in a simple and effective manner using the BlackBox function of the UNOX.Link kit. With OVEX.Net™ 3.0 software you can check via your mobile telephone, at any time, energy consumption data and statistics of all equipment (Near Field Communication).

With BAKERTOP MIND.Maps™ ovens the management costs are completely under your control.



UNOX.Care

UNOX.Care products keep your oven clean, protect it over time and reduce any maintenance costs.

The automatic washing system Rotor.KLEAN™ and DET&Rinse™ detergent together guarantee perfect hygiene and the ideal long-term upkeep of the oven and its components.

The AUTO.Pure limescale filter, standard on all BAKERTOP MIND.Maps™ ovens, automatically removes limescale from the water and means you no longer need to have an external filter. For particularly hard or dirty water Unox suggests UNOX.Pure. In the presence of chlorides or other aggressive substances, UNOX.PURE-RO increases the efficiency and the lifespan of the oven thanks to the complete demineralization of the water.



Installation kits

A range of oven installation kits are available for your Unox oven. For example, the first installation kit which includes water drain fittings and U-trap, and the stacking kit which allows you to stack Unox ovens and accessories on top of each other. Using these accessories allows you have a flawless installation, a necessary prerequisite to extend the optional warranty* to 4 years in the LONG.Life4™ offer. (*conditions apply, refer to www.unox.com for further details)



LONG.Life4

Tangible proof of the quality and reliability of BAKERTOP MIND.Maps™ ovens. Unox offers you the possibility of extending the warranty* on spare parts up to 4 years or 10.000 hours on-time. Activation of the LONG.Life4 warranty is simple. You just need to connect your BAKERTOP MIND.Maps™ ONE with the dedicated kit and register it on the Unox website. The 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 for both models. (*conditions apply, refer to www.unox.com for further details)





INVENTIVE SIMPLIFICATION



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