BAKERTOP MIND.Maps™ ONE



ENGLISH

MIND Maps™

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BAKERTOP MIND.Maps™ ONE
BIG



BAKERTOP MIND.Maps™ ONE
COUNTERTOP

BAKERTOP MIND.Maps™ ONE

The essence of the bakery combi oven

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

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

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

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

Designed by your desires

Services

Our promise is to guarantee you an Absolute Peace of Mind. Stay focused on your goals knowing that we are always by your side.

Aurelio Del Casar Gonzalez - *Dulces Motolite* - Spain

Individual Cooking Experience

Try the oven for free. It's on us.

01

Book

Choose when and where to try your next Unox oven. Call our customer service and set up an appointment.

Set up an appointment,
call us or book it online on **unox.com**

02

Bake with us

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

03

Choose

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





Baking Assistence

TOP.Training

Discover your oven

Learn, use, improve

Top.Training is the Unox free training service. Our Chefs will show you everything you need to get the best from your new oven, from its basic features to its most advanced technologies.

Download the **Top.Training App** from Google Play or App Store

Data Driven Cooking Community

Inspire and be inspired

A world of Recipes for your ovens

Let yourself be inspired by the DDC.App cookbook: download the recipes prepared by the Unox Chefs and by the Unox DDC community users. Actively participate in the community and share your recipe!

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

CHEF.Line

You call, Unox answers

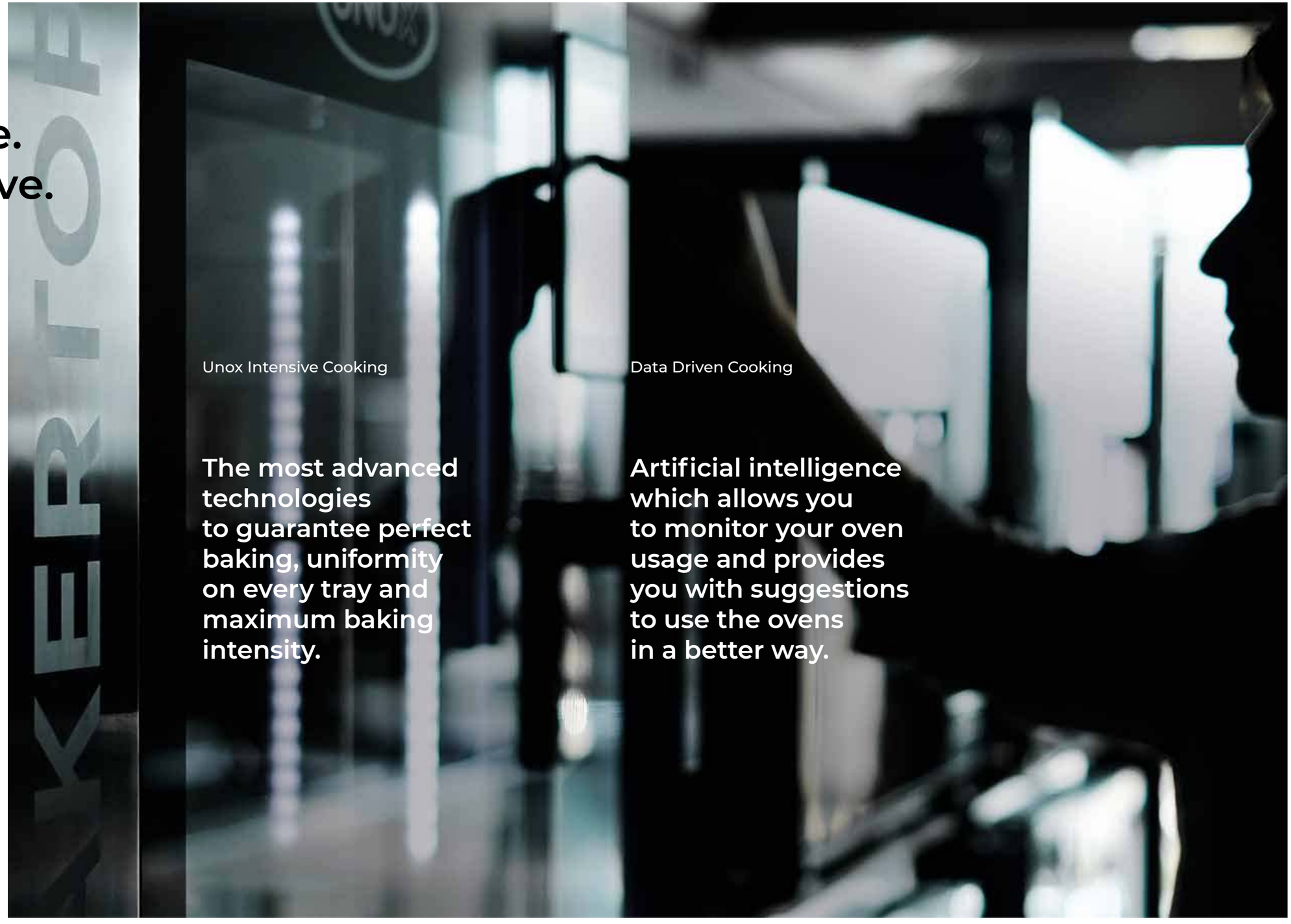
24/07

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

Call
+39 **049 86 57 511**

Apple Store Play Store

Easy.
Precise.
Effective.



Unox Intensive Cooking

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

Data Driven Cooking

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

Unox Intensive Cooking

Maximum baking intensity

Perfect baking, uniformity on each tray, saturated and dense steam or complete extraction of humidity, intense or gentle air flows.

DRY.Maxi™

Humidity gives way to flavour.
Effectively remove humidity from the cooking chamber to give your preparations perfect consistency, colour and crunchiness every time.

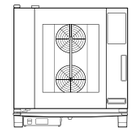
STEAM.Maxi™

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



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

Discover the most intelligent ovens in the world on our website **www.unox.com**



AIR.Maxi™

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

CLIMALUX™

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

Data Driven Cooking

Create. Understand. Improve.

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

Data will be always accessible by smartphone or PC

An ecosystem to be discovered



Create and share

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



Understand

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



360° Assistance

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

ONE resistive control panel

Easy and intuitive

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

ONE control panel functions

State of the Art Simplicity



Set

Easy, fast and crystal-clear.
Set any baking process in a rapid and intuitive way for each of the available baking steps. All the settings you need in a single screen, up to 9 cooking steps. Limitless creativity.



Programs

384 Programs memory.
All your recipes are unique and repeatable thanks to the personal library that allows you to store and organize your baking programs. The oven can store 384 programs organized in 16 different groups.



MIND.Maps™

Do not set a cooking process, draw it.
Add your touch of brilliance. Draw even the most elaborate baking with a few hand gestures on the display. Design your most complex baking processes with maximum creative freedom. You imagine, the oven executes.

The combi oven for Pastry and Bakery

BAKERTOP MIND.Maps™ ONE COUNTERTOP is the point of reference for each professional baker that needs solid performances, intuitive technologies and ease of use.

Andrew Blas - *Proper Patisserie* - England

Get what you wish for

Give shape to your cooking skills

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

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

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

6.5 min

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

up to 80%

Less water compared to
cooking in boiling water

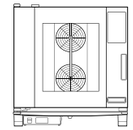
up to 20%

Faster than a traditional
or convection oven

All data refers to XEBC-06EU-E1RM model



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



Cooking Quality
Get the result
you are looking for

Savings
Energy, time
and ingredients

Reliability
Effective technology,
solid performances

Solutions to maximize your working space

Increase your Possibilities

Find all the possible solutions
for your professional laboratory.

Configure your
BAKERTOP MIND.Maps™ ONE oven online.

www.unox.com/en_ae/configurator



Oven + **Decktop** + **Lievox Solution**

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

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



Oven + **Lievox Solution**

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

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



Oven + **Oven + Lievox Solution**

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

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



Oven + **Oven + Hood Solution**

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

Art. **XEVH-HC11**
Technical details at page 44

Effortless loading, unloading and transportation

QUICK.LOAD



Door or Doorless
QUICK.Load 6 + 6

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

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



6 + 6 Solution
with Stand

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



Solution 4 + 10
and Stand

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



Door or Doorless
QUICK.Load 4 + 10

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

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

The bakery combi oven for large stores

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

What matters to you

The essence of food production

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

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

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

768 croissants

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

260 °C

Maximum cooking **temperature**

up to **30%**

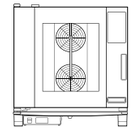
Less **energy** than a rotary oven.

All data refer to XEBL-16EU-Y1RS model



Exceed your limits.

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



Productivity
High volumes, zero stops

Quality
Get the results you are looking for

Reliability
Effective technology, solid performances

Practicality and speed at your service





QUICK.Load

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

Art. **XEBTL-16EU**
Technical details at page 45

Find all the possible solutions
for your professional laboratory.

Configure your
BAKERTOP MIND.Maps™ ONE oven online.

www.unox.com/en_ae/configurator



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

Available only for
BAKERTOP MIND.Maps™ PLUS ovens.

Take care of your oven

Care and maintenance

Press a button and select the washing mode that is more suitable for the actual degree of dirt. While the oven washes, focus on what counts for your kitchen.

Water filtration technologies

UNOX.Pure



PURE-RO

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

Art. **XHC002**
Technical details at page 46

Not required for BAKERTOP MIND.Maps™ BIG ovens.



PURE

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

Art. **XHC003**
Technical details at page 46



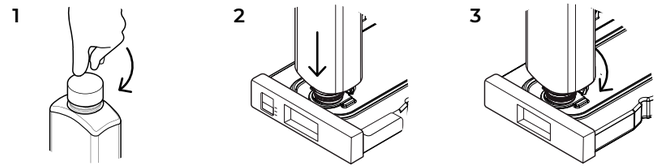
REFILL

Replacement cartridge for UNOX.PURE filtering system

Art. **XHC004**
Technical details at page 46

Oven cleaning products

DET&Rinse™





PLUS

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

Art. **DB1015**
Technical details at page 46



ECO

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

Art. **DB1018**
Technical details at page 46



ULTRA

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

Art. **DB1050***
Technical details at page 46

*Check the product availability for your Country.

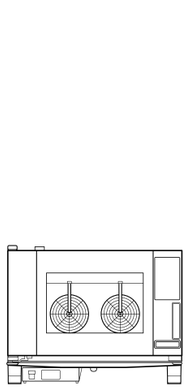
Discover all the ovens and their combined accessories

The essence of the bakery combi oven

BAKERTOP MIND.Maps™ ONE

COUNTERTOP

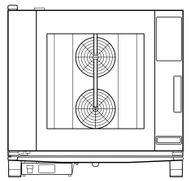
BIG



860 x 967 x 675 mm
w x d x h

XEBC - 04EU - E1RM

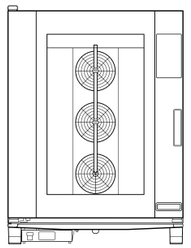
capacity	4 600 x 400
pitch	80 mm
frequency	50/60 Hz
voltage	400 V ~ 3N
power	10,6 kW
weight	95 kg



860 x 967 x 843 mm
w x d x h

XEBC - 06EU - E1RM

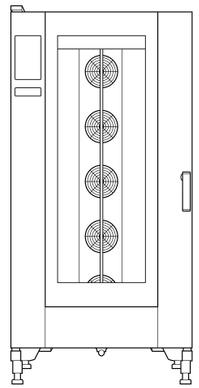
capacity	6 600 x 400
pitch	80 mm
frequency	50/60 Hz
voltage	400 V ~ 3N
power	14 kW
weight	112 kg



860 x 967 x 1163 mm
w x d x h

XEBC - 10EU - E1RM

capacity	10 600 x 400
pitch	80 mm
frequency	50/60 Hz
voltage	400 V ~ 3N
power	21 kW
weight	148 kg



892 x 1018 x 1875 mm
w x d x h

XEBL - 16EU - E1RS

capacity	16 600 x 400
pitch	80 mm
frequency	50 / Hz
voltage	380-415 V 3PH+N+PE
power	38,5 kW
weight	292 kg

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

Features

- ● Standard
- ○ Optional
- – Not available

	BIG	COUNTERTOP
UNOX INTELLIGENT PERFORMANCE		
ADAPTIVE.Cooking™: automatically regulates the baking parameters to ensure repeatable results	–	–
CLIMALUX™: total control of the humidity in the baking chamber	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	–	–
AUTO.Soft: manages the heat rise to make it more delicate	–	–
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	–	–
UNOX INTENSIVE COOKING		
DRY.Maxi™: rapidly extracts the humidity from the baking chamber	●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	–	–
PRESSURE.Steam: increases the saturation and temperature of steam	–	–
DATA DRIVEN COOKING		
Wi-Fi connection	○	○
Ethernet connection	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	–	–
DDC.App: monitor all connected ovens in real time from your smartphone	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●
MANUAL BAKING		
Convection baking from 30 °C to 260 °C	●	●
Convection baking from 30 °C to 300 °C	–	–
Mixed convection + steam baking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	●	●
Convection + humidity baking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●
Convection baking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●
baking with core probe and DELTA T function	●	●
Single-point core probe	●	●
MULTI.Point core probe	–	–
SOUS-VIDE core probe	○	○
ADVANCED AND AUTOMATIC BAKING		
MIND.Maps™: draw the baking processes directly on the display	●	●
PROGRAMS: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	–	–
MULTI.Time: manages up to 10 baking processes at the same time	–	–
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	–	–
AUTOMATIC CLEANING		
Rotor.KLEAN™: 4 automatic cleaning programmes	●	●
Rotor.KLEAN™: water and detergent level detector	–	–
Integrated DET&Rinse™ detergent container	●	●
AUXILIARY FUNCTIONS		
Preheating up to 300 °C can be set by the user for each programme	–	–
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining baking time display	●	●
Holding baking mode “HOLD” and continuous functioning “INF”	●	●
Display of the nominal value of the baking parameters	●	●
Temperature units in °C or °F	●	●
PERFORMANCE AND SAFETY		
Protek.SAFE™: automatic fan stop on opening the door	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	–	–
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	–	–
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	–	–
TECHNICAL DETAILS		
Baking chamber in high-resistance AISI 304 stainless steel with rounded edges	–	●
Moulded baking chamber in AISI 316 L marine stainless steel	●	–
Baking chamber with L-shaped rack rails	●	●
Baking chamber lighting through LED lights embedded in the door	●	●
9.5” touchscreen capacitive control panel	–	–
7” touchscreen resistive control panel	●	●
Control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Removable drip tray that can be connected to the drain	●	●
Heavy-duty structure with the use of innovative materials	●	●
4-speed multiple fan system and high-performance circular resistance	–	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	–	–
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 120° - 180°	●	–
Door stop positions 60° - 120° - 180°	–	●
Reversible door in use even after installation	–	○
Door thickness 70 mm	●	–
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	●	○
Proximity door contact switch	●	●
Self-diagnosis system to detect problems or breakdowns	●	●
Safety temperature switch	●	●

Technical details

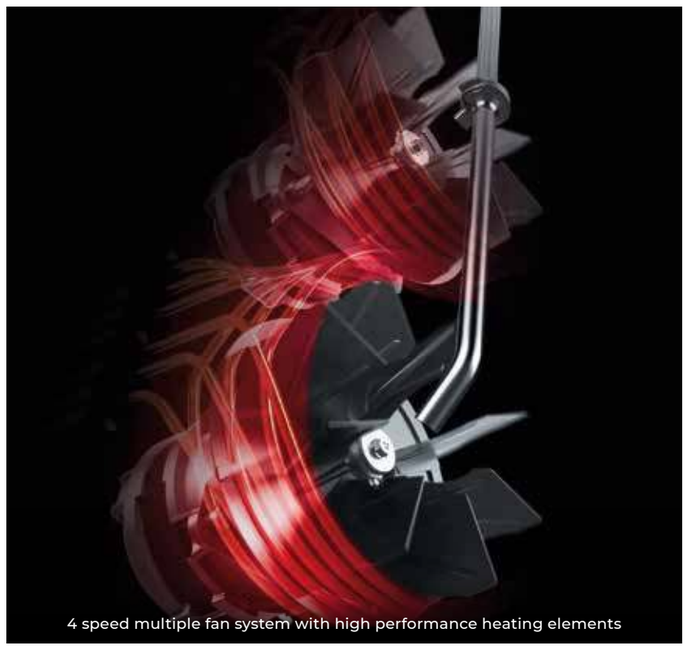

Anti condensation drip tray


WiFi connection

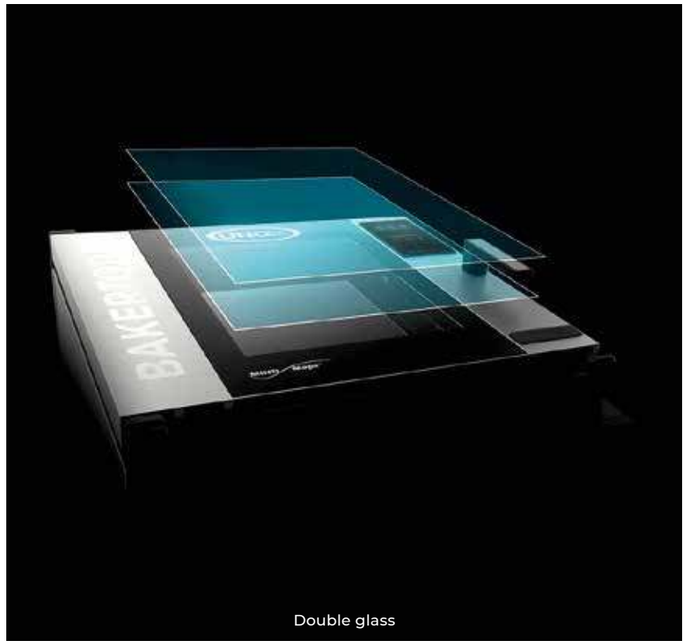

MULTI.point and
SOUS Vide core probe


High performance insulation materials

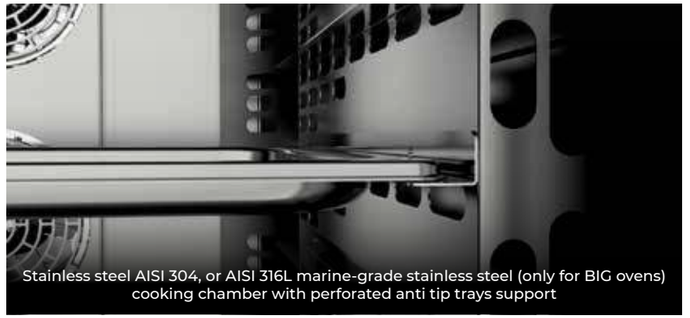

Integrated LED light


4 speed multiple fan system with high performance heating elements


USB port for upload/download
of data


Double glass


Integrated DER&Rinse™ tank


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


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


BIG
Ergonomic
handle

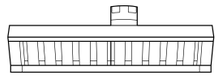
COUNTERTOP
Ergonomic
handle

Accessories

Discover all the available **accessories** on our website

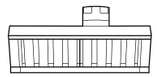
www.unox.com/en_gb/accessori

HOODS AND ACCESSORIES



VENTLESS HOOD

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



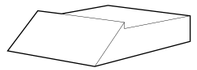
VENTLESS HOOD

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



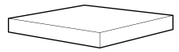
WATERLESS HOOD

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



ACTIVATED CARBON FILTER

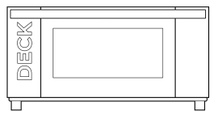
for ventless hood
413 x 655 x 108 mm - w x d x h
Art.: XUC140



CARTRIDGE

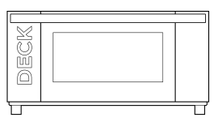
for activated carbon filter
Art.: XUC141

DECKTOP



DECKTOP 2 TRAYS

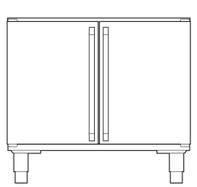
with integrated control
2 600 x 400
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-D



DECKTOP 1 TRAY

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

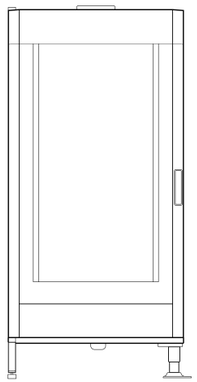
NEUTRAL CABINET



NEUTRAL CABINET

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

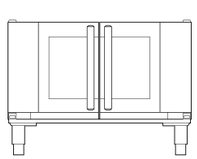
PROVERS



LIEVOX

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

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

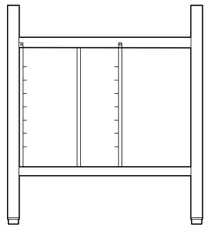


LIEVOX

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

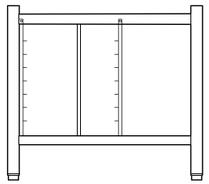
8 600 x 400
860 x 937 x 658 mm - w x d x h
Art. XEBPC-08EU-C

STAND



ULTRA HIGH STAND

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



HIGH STAND

for 600 x 400
COUNTERTOP ovens
842 x 713 x 752 mm - w x d x h
Art.: XWARC-07EF-H



INTERMEDIATE STAND

for 600 x 400
COUNTERTOP ovens
842 x 713 x 462 mm - w x d x h
Art.: XWARC-00EF-M

INTERMEDIATE CLOSED STAND

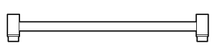
for 600 x 400
COUNTERTOP ovens
860 x 817 x 309 mm - w x d x h
Art.: XEBIC-03-EU



LOW STAND

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

FLOOR POSITIONING

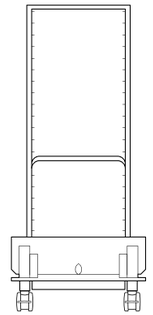


* mandatory for oven positioning on the floor

FLOOR POSITIONING

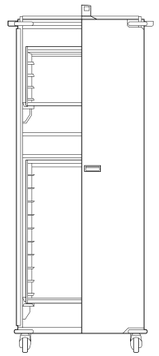
for 600 x 400
COUNTERTOP ovens
842 x 891 x 113 mm - w x d x h
Art. XWARC-00EF-F

QUICK.LOAD



QUICK.LOAD

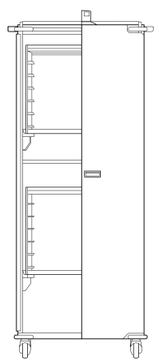
for 600 x 400 BIG ovens
776 x 681 x 1741 mm - w x d x h
Art. XEBTL-16EU



QUICK.LOAD 10 + 4

without doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU

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

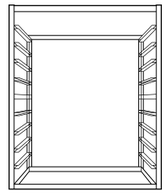


QUICK.LOAD 6 + 6

without doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU

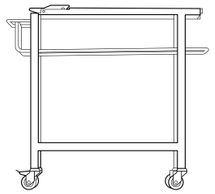
with doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU-D

BASKETS AND TROLLEYS



BASKET

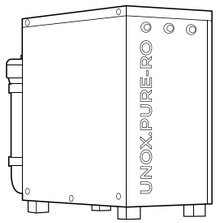
for 10 600 x 400
COUNTERTOP ovens
668 x 431 x 862 mm - w x d x h
Art. XWBBC-10EU



TROLLEY

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

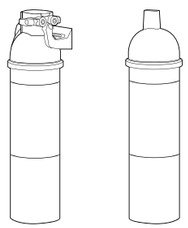
CARE AND MAINTENANCE



UNOX.PURE-RO

reverse osmosis filtering system

230 x 540 x 445 mm - w x d x h
Art. XHC002



UNOX.PURE

water treatment with resin filters
Art. XHC003

+ REFILL FILTER CARTRIDGE
Art. XHC004

CONNECTION

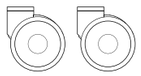


ACCESSORIES FOR THE OVENS CONNECTIONS

WiFi connection kit for
COUNTERTOP ovens
Art. XEC002

WiFi connection kit for
BIG ovens
Art. XEC016

WHEELS KIT



WHEELS KIT

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

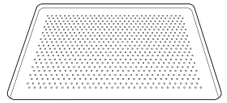
CLEANING AGENTS



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

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

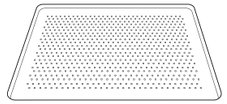
BAKING ESSENTIALS



FORO.BAKE

Perforated aluminium pan

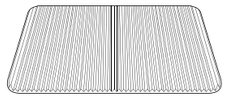
600 x 400 h 15 mm
Art. TG410



FORO.BLACK

Perforated non-stick aluminium pan

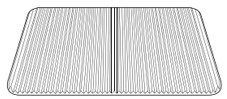
600 x 400 h 15 mm
Art. TG430



FAKIRO™

Two surfaces - flat and ribbed - for different products

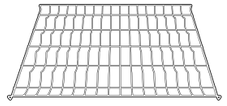
600 x 400 h 12 mm
Art. TG440



FAKIRO.GRILL

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

600 x 400 h 12 mm
Art. TG465



BAGUETTE.GRID

Ultra light chromium plated grid - 5 canals

600 x 400 h 27 mm
Art. GRP410



FORO.BAGUETTE

Perforated aluminium pan - 5 canals

600 x 400 h 34 mm
Art. TG445



FORO.BAGUETTE.BLACK

Perforated non-stick aluminium pan - 5 canals

600 x 400 h 34 mm
Art. TG435



BAKE

Aluminium pan

600 x 400 h 15 mm
TG405



STEEL.BAKE

Stainless steel pan

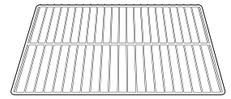
600 x 400 h 20 mm
TG450



BAKE.BLACK

Non-stick stainless steel pan

600 x 400 h 15,5 mm
Art. TG460



CHROMO.GRID

Stainless steel grid

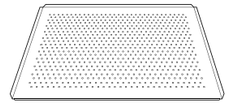
600 x 400 h 8,5 mm
Art. GRP405



BAKE.SILICO

Silicon coated aluminium pan

600 x 400 h 9 mm
Art. TG416

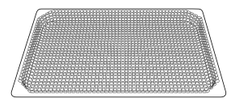


FORO.SILICO

Perforated silicon coated aluminim pan

600 x 400 h 9 mm
Art. TG415

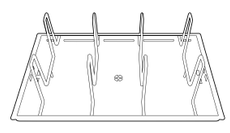
COOKING ESSENTIALS



STEAM&FRY

Perforated stainless steel pan for steaming, french fries and breaded products

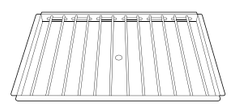
600 x 400 h 30 mm
Art. GRP420



POLLO.BLACK

Non-stick stainless steel grid to grill 10 chickens - equipped with fat collection and central drain

600 x 400 h 167 mm
Art. GRP430



POLLO.GRILL

Stainless steel grid to grill meat and fish - equipped with fat collection and central drain

600 x 400 h 27 mm
Art. GRP425



Technical Assistence

Installation

The right starting point

A global service network

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

Maintenance

Don't stop your work

The quickest on site service

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

LONG.Life and LONG.Life4 Warranty

A promise of reliability

A choice made to last

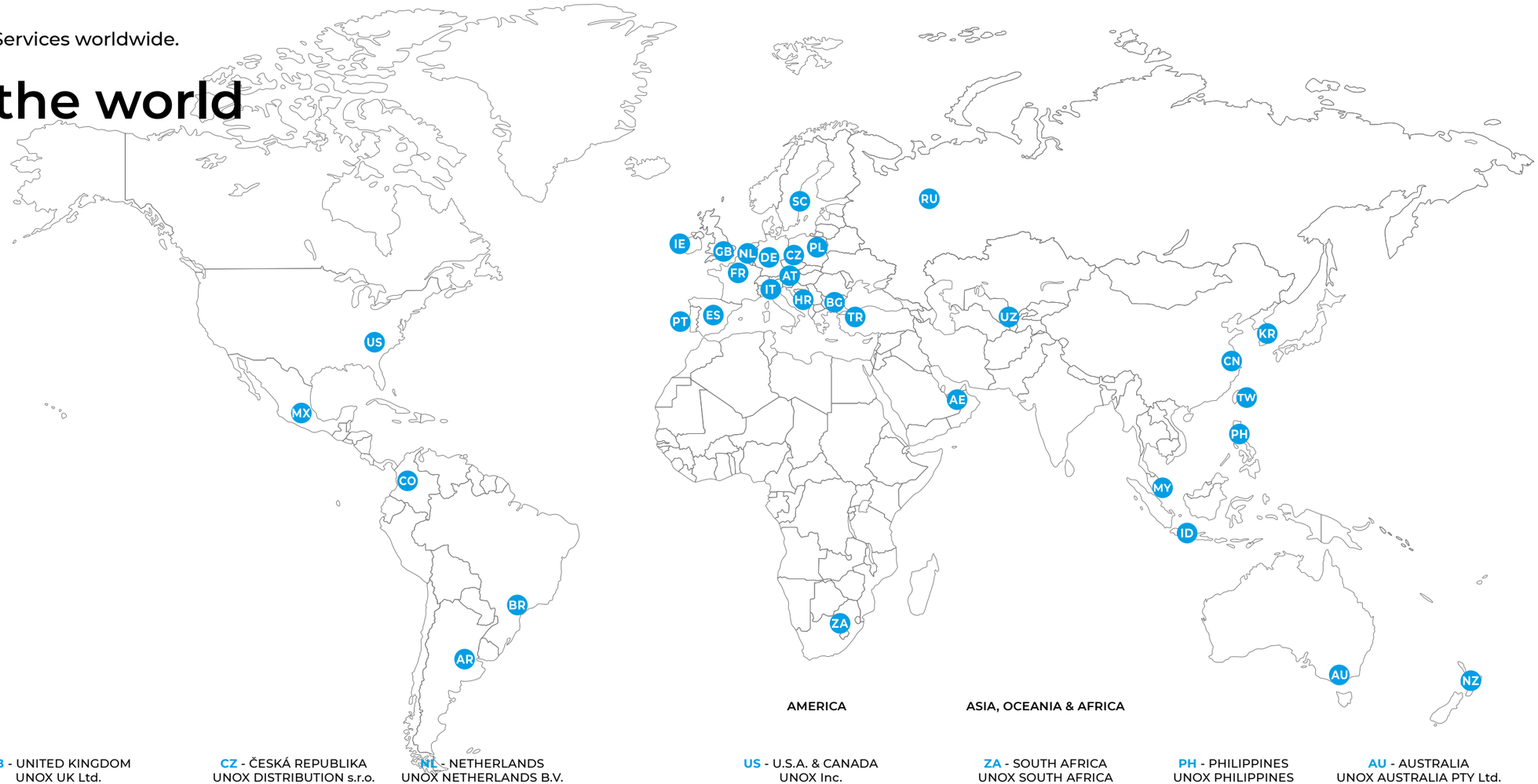
Connect your BAKERTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com.
Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

LONG Life 4

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INTERNATIONAL

UNOX S.p.a
Via Majorana, 22
35010 - Cadoneghe (PD) - Italy
E-mail: info@unox.com
Tel: +39 049 8657511

EUROPE

IT - ITALIA
UNOX S.p.a
E-mail: info@unox.it
Tel: +39 049 8657511

DE - DEUTSCHLAND
UNOX DEUTSCHLAND GMBH
E-mail: info.de@unox.com
Tel: +49 2951 98760

FR - FRANCE, BELGIUM & LUXEMBOURG
UNOX FRANCE S.a.s.
E-mail: info.fr@unox.com
Tel: +33 4 78 17 35 39

PT - PORTUGAL
UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel: +351 918 228 787

ES - ESPAÑA
UNOX PROFESIONAL ESPAÑA S.L.
E-mail: info.es@unox.com
Tel: +34 900 82 89 43

GB - UNITED KINGDOM
UNOX UK Ltd.
E-mail: info@unoxuk.com
Tel: +44 1252 851 522

IE - IRELAND
UNOX IRELAND
E-mail: info.ie@unox.com
Tel. +353 (0) 87 32 23 218

SC - SCANDINAVIAN COUNTRIES
UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel: +46(0)790 75 63 64

AT - ÖSTERREICH
UNOX ÖSTERREICH GMBH
E-mail: bestellung@unox.com
Tel. +43 800 880 963

RU - РОССИЯ, ПРИБАЛТИКА И СТРАНЫ СНГ
UNOX РОССИЯ
E-mail: info.ru@unox.com
Tel: +7 (499) 702 - 00 - 14

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E-mail: info.cz@unox.com
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Profesyonel mutfak ekipmanlari endüstri ve ticaret limited şirketi
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Tel: +90 530 176 62 03

NL - NETHERLANDS
UNOX NETHERLANDS B.V.
E-mail: info.nl@unox.com
Tel: +31 6 27 21 14 10

AMERICA

US - U.S.A. & CANADA
UNOX Inc.
E-mail: info.usa@unox.com
Tel: +1 800 489 8669

CO - COLOMBIA
UNOX COLOMBIA
E-mail: info.co@unox.com
Tel: +57 350 65 88 204

BR - UNOX BRASIL SERVICOS LTDA.
E-mail: info.br@unox.com
Tel: +55 11 98717-8201

AR - ARGENTINA
UNOX ARGENTINA
E-mail: info.ar@unox.com
Tel: +54 911 37 58 43 46

MX - MEXICO
UNOX MEXICO, S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel: +52 55 8116-7720

ASIA, OCEANIA & AFRICA

ZA - SOUTH AFRICA
UNOX SOUTH AFRICA
E-mail: info.sa@unox.com
Tel: +27 845 05 52 35

AE - U.A.E.
UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel: +971 4 554 2146

UZ - UZBEKISTAN
UNOX PRO LLC
E-mail: info.uz@unox.com
Tel: +998 90 370 90 10

CN - 中华人民共和国
UNOX TRADING (SHANGHAI) Ltd. CO.
电子邮件 info.china@unox.com
电话 +86 21 56907696

MY - MALAYSIA & SINGAPORE
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel: +603-58797700

PH - PHILIPPINES
UNOX PHILIPPINES
E-mail: info.asia@unox.com
Tel: +63 9173108084

ID - INDONESIA
UNOX INDONESIA
E-mail: info.asia@unox.com
Tel: +62 81908852999

KR - 대한민국
UNOX KOREA CO. Ltd.
이메일 : info.asia@unox.com
전화 : +82 2 69410351

TW - TAIWAN, HONG KONG & MACAU
UNOX TAIWAN
E-mail: info.tw@unox.com
Tel: +886 928 250 536

AC - OTHER ASIAN COUNTRIES
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel: +603-58797700

AU - AUSTRALIA
UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel: +61 3 9876 0803

NZ - NEW ZEALAND
UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel: +64 (0) 800 76 0803

INVENTIVE SIMPLIFICATION

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