



# BAKERTOP MIND.Map<sup>s</sup>™ PLUS



# Index

BAKERTOP MIND.Maps™ PLUS ovens	page	<b>4</b>
Baking Assistance	page	<b>8</b>
Technologies	page	<b>12</b>
MASTER.Touch control Panel	page	<b>24</b>
BAKERTOP MIND.Maps™ PLUS COUNTERTOP	page	<b>28</b>
BAKERTOP MIND.Maps™ PLUS BIG	page	<b>42</b>
Baking Essentials Special Trays	page	<b>50</b>
Care and Maintenance	page	<b>58</b>
Technical data	page	<b>64</b>
Technical Assistance	page	<b>72</b>
Unox in the world	page	<b>74</b>



BAKERTOP MIND.Maps™ PLUS  
BIG



BAKERTOP MIND.Maps™ PLUS  
COUNTERTOP

BAKERTOP MIND.Maps™ PLUS

## Intelligent combi ovens

BAKERTOP MIND.Maps™ PLUS is the intelligent combi-oven for fresh or frozen artisan pastry and bakery. Automatic baking cycles and smart functions, including artificial intelligence baking control, make BAKERTOP MIND.Maps™ PLUS the fundamental tool for your professional laboratory. In combination with the LIEVOX proofers and the DECKTOP static ovens, it allows you to create versatile and multi-function baking stations.

The MIND.Maps™ PLUS ovens are available in two versions to meet the specific need of each business:

**COUNTERTOP** 4, 6 and 10 trays 600 x 400 for professional laboratories;

**BIG** with trolleys for 16 600 x 400 trays for larger needs, like supermarkets and bakery production.

Designed by your desires

## Services

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



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 at your convenience.

Call **+39 049 86 57 511**  
Contact us on our website [unox.com](http://unox.com)



**02**

Cook with us

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



**03**

Choose

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





# Baking Assistance

TOP.Training

## Discover your oven



Learn, use, improve

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

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

Data Driven Cooking Community

## Inspire and be inspired



A world of Recipes for your ovens

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

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

CHEF.Line

## You call, Unox answers



h 24, 7 days a week

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

Call **+39 049 86 57 511**



# Intelligent. Precise. Connected.



## Unox Intelligent Performance

A set of intelligent technologies designed to maximize your output, improve your performance and give shape to your ambitions.

## Unox Intensive Cooking

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

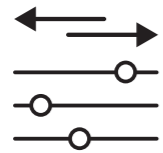
## Data Driven Cooking

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

Unox Intelligent Performance

# Improve your performances

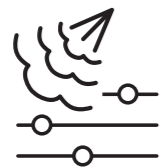
Achieving identical results for each load requires control, intelligence and expertise: exactly what BAKERTOP MIND.Maps™ PLUS combi oven is made for.



## ADAPTIVE.Cooking™

### Perfect results. Every time.

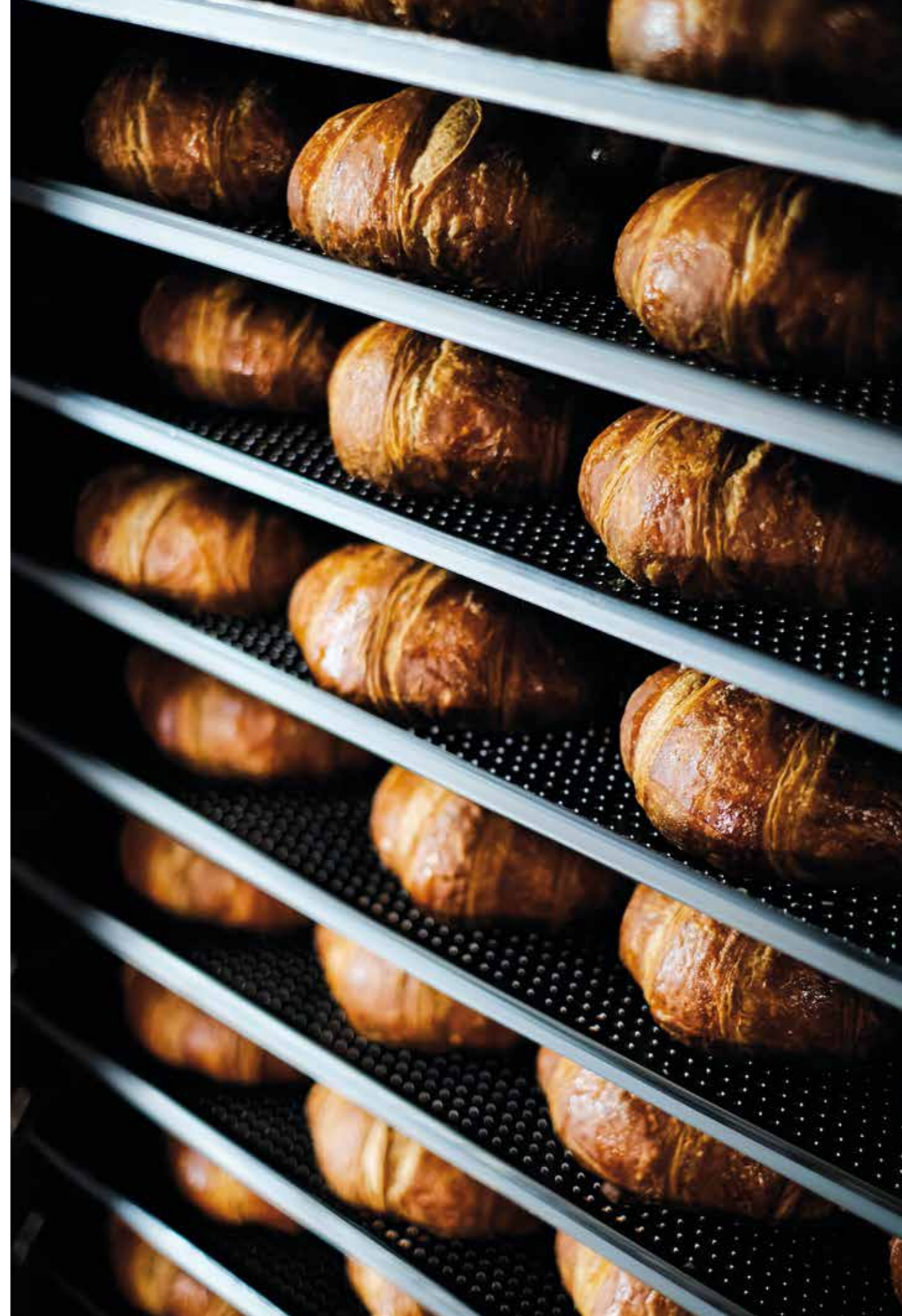
By registering changes in humidity and temperature, the oven automatically adjusts the baking process to the actual food-load to deliver an identical and perfect result every time.



## CLIMALUX™

### Total humidity control.

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



## SMART.Preheating

### Intelligent preheating.

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



## AUTO.Soft

### Gentle baking function.

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



## SENSE.Klean

### Intelligent cleaning.

By estimating the degree of dirtiness, based on the type of baking recognised by the oven, it suggests the best automatic cleaning mode according to the actual use of the oven. Maximum hygiene and zero waste of water and detergent.



# With

## Adaptive.Cooking™

It sets automatically all baking parameters to guarantee the same result for every process.

# Without

### Optimal settings for a half load - 9 cake tins

🕒 20 mins

🌡️ 155 °C

💧 0%

Half load setting used with a single tray or with a full load.

#### Single tray - 3 cake tins



**Perfectly cooked**  
Even shape and surface  
Dry, but remains moist inside

Time  
**18 mins**  
Average temperature  
**150 °C**  
Humidity  
**0 %**



**Too much heating**  
Burned thick crust  
Too dry inside

Time  
**20 mins**  
Average temperature  
**185 °C**  
Humidity  
**0 %**

#### Full load - 36 cake tins



**Perfectly cooked**  
Even shape and surface  
Dry, but remains moist inside

Time  
**23 mins**  
Average temperature  
**165 °C**  
Humidity  
**0 %**



**Not enough cooked**  
Pale colour  
Collapsed structure

Time  
**20 mins**  
Average temperature  
**155 °C**  
Humidity  
**50 %**

# With

## CLIMALUX™

Measures the actual humidity in the baking chamber and produces or extracts the quantity of humidity needed to obtain the set one.

# Without

### \* Optimal settings for a half load - 60 mini baguettes

🕒 18 mins

🌡️ 185 °C

💧 30%

Half load setting used with a single tray or with a full load.

#### Single tray - 20 mini baguettes



**Perfect browning**  
Browned crust  
Dry crumb  
Crunchy texture

Humidity  
**30 %**



**Burned bread**  
Dark colour outside  
Not developed inside  
Bitter taste

Humidity  
**10 %**

#### Full load - 120 mini baguettes



**Perfect browning**  
Browned crust  
Dry crumb  
Crunchy texture

Humidity  
**30 %**



**Not enough browning**  
Moist inside  
Pale browning  
No crunchiness

Humidity  
**80 %**

# With

## Auto.Soft

It manages the rise in temperature and maintains uniformity in every point of the tray, in each tray.

# Without

\*

### Optimal settings for a half load

	5 mins	15 mins
	135 °C	175 °C
	30%	- 50%

Half load setting used with a single tray or with a full load.

## Single tray



### Perfectly cooked

Browned outside  
Dry and empty inside  
Total uniformity

Rise time 135 °C - 175 °C  
4 mins



### Ruined baking

Burned edges  
Uneven baking  
Not developed choux pastry

Rise time 135 °C - 175 °C  
1 min

## Full load



### Perfectly cooked

Browned outside  
Dry and empty inside  
Total uniformity

Rise time 135 °C - 175 °C  
7 mins



### Ruined baking

Burned edges  
Uneven baking  
Not developed choux pastry

Rise time 135 °C - 175 °C  
3 mins



# With



## SMART.Preheating

The Intelligence automatically regulates duration and intensity of preheating: intense when the oven is cold, fast or even skipped when the oven is already hot.

# Without


\*

### Optimal settings for a half load

<b>PRE</b>	190 °C
	18 mins
	165 °C

Half load setting used with a single tray or with a full load.

## Single tray

Cold oven  




### Perfect browning

Perfectly alveolar inside

Preheating time  
9 mins  
Temp. oven chamber steel  
165 °C


Hot oven  




### Perfect browning

Perfectly alveolar inside

Preheating time  
20 sec  
Temp. oven chamber steel  
165 °C

Cold oven  




### Pale browning

Raw inside

Preheating time  
6 mins  
Temp. oven chamber steel  
100 °C

Hot oven  





### Extreme browning

Burned outside

Preheating time  
6 mins  
Temp. oven chamber steel  
190 °C

## Full load


Cold oven  




### Perfect browning

Perfectly alveolar inside

Preheating time  
9 mins  
Temp. oven chamber steel  
165 °C


Hot oven  




### Perfect browning

Perfectly alveolar inside

Preheating time  
20 sec  
Temp. oven chamber steel  
165 °C

Cold oven  




### Pale browning

Raw inside

Preheating time  
6 mins  
Temp. oven chamber steel  
100 °C

Hot oven  




### Extreme browning

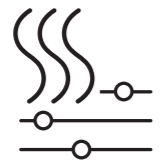
Burned outside

Preheating time  
6 mins  
Temp. oven chamber steel  
190 °C

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 removes humidity from the baking chamber to give your preparations perfect consistency, colour and crunchiness every time.



**STEAM.Maxi™**

**The power of steam is in your hands.**  
Generates saturated steam from 35° to 260 °C and delivers high steaming performance combined with energy and water savings.

**18** minutes

full load of **croissants**

**16** minutes

full load of **baguettes**

**25** minutes

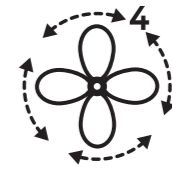
full load of **choux pastry**

**45** minutes

full load of **panettone cakes**

**20** minutes

full load of **puff pastry**



**AIR.Maxi™**

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



**EFFICIENT.Power**

**Power and efficiency.**  
Quick temperature rise, high-precision temperature control, ENERGY STAR certified efficiency at the top of the category in combi, dry air and steam modes.



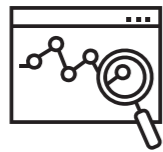
**PRESSURE.Steam**

**Even more steam when you need it.**  
Increases steam temperature and its saturation to effectively allow you to further reduce steaming time and its intensity.

Data Driven Cooking

# Monitors and controls

DDC is the Unox artificial intelligence that processes the data of your combi oven with advanced algorithms. Thanks to the suggestion of DDC the average usage of the ovens increases up to 25% after 3 months from its activation.



[ddc.unox.com](http://ddc.unox.com)

### Monitor your connected ovens in real time.

Create recipes and send them to one oven or a group of them. Access all data of your ovens network and find ideas to improve the return on your investment.



[DDC.Stats](#)

### Analyze, compare, improve.

It translates usage data, water and energy consumptions of your oven in clear, valuable and useful information to guide you towards the growth of your business.



[DDC.App](#)

### Check your oven at any time.

Monitor its operating status in real time from your smartphone, analyze the data, create recipes and send them to your ovens with a simple Tap!



[DDC.Coach](#)

### Your virtual Coach in your laboratory.

Analyzes the way you use your oven and suggests you how to optimize its use by sending you recipes to help you exploit the full potential of your BAKERTOP MIND.Maps™ PLUS.



MASTER.Touch Control Panel

## Comprehensive and intuitive

Automatic baking processes,  
manual functions, 380+  
programs memory and up to  
10 simultaneous baking.  
Everything in a 9.5" touch screen.



# Outdo yourself



## 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 baking 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. BAKERTOP MIND.Maps™ PLUS can store 380+ programs organized in 16 different groups.



## MIND.Maps™

**Do not set a baking 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.



## CHEFUNOX

**Choose what you want to bake and the desired result.**

Trust and allow your oven to set the baking parameters for you. Select the type of baking, the food you want to bake and the degree of baking you want. Start. Nothing else.



## MULTI.Time

**Up to 10 simultaneous baking.**

Ordered and organized. Manage up to 10 baking processes at the same time with the MULTI.Time function and have the maximum control with a quick glance.



## MISE.EN.PLACE

**Beyond kitchen organization.**

Suggests the correct order and timing for inserting trays inside the baking chamber to have all the meals ready at the same time. Being punctual has never been so simple.

BAKERTOP

BAKERTOP MIND.Maps™ PLUS COUNTERTOP

## Intelligent combi ovens for Confectionery and Bakery

BAKERTOP MIND.Maps™ **PLUS** COUNTERTOP is the point of reference for every professional laboratory that needs maximum performance, intelligent technologies and versatility without limits.



Dream big

# Express your creativity

BAKERTOP MIND.Maps™ PLUS is the professional baking oven that cancels any distance between your ideas and their realization. Discover the pleasure of baking perfection.

Combined with its accessories, BAKERTOP MIND.Maps™ PLUS becomes a fully equipped, 1-square-meter baking station, where convection and static baking, combi baking and proofing is all possible.

Baking of leavened products, artisan or frozen pastry, dehydration, biscuits and much more. Automatic baking cycles and intelligent functions for impeccable results.

## 8 mins

Preheating **time**  
from 30 °C to 260 °C

## up to 80%

**Less water** compared to  
cooking in boiling water

## up to 45%

**Faster** than a traditional  
or convection oven

Data refers to XEBC-06EU-EPR



**Baking Perfection**  
Consistent and  
outstanding results

**Uniformity**  
Even colour, developed  
internal structure

**Savings**  
Energy, time,  
ingredients and labor

**Intelligence**  
Focus on your customers,  
the oven will do the rest



Versatile solutions for your individual needs

# Increase your Possibilities

Find all the possible solutions for your professional laboratory.

Configure your BAKERTOP MIND.Maps™ PLUS oven online.  
[www.unox.com/en\\_ae/configuratore](http://www.unox.com/en_ae/configuratore)



Configurations



## Solution Oven + Neutral Cabinet

Recommended solution to optimize the space inside your laboratory and always have everything in order.

Art. XWAEC-08EF  
Technical details at page 70



## Solution Oven + Oven

Two stacked ovens provide maximum versatility and flexibility combined with energy saving.



## Solution Oven + Decktop + LievoX

A limitless baking station: leavening, traditional baking on stone, convection baking and combi baking.

Art. XEBDC-01EU-C and XEBPC-08EU-B  
More informations at page 36  
Technical details at page 70



## Solution Oven + Oven + LievoX

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

Art. XEBPC-08EU-B  
More informations at page 37  
Technical details at page 70

Configurations

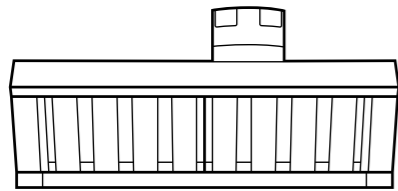
COUNTERTOP

COUNTERTOP

Install your oven where you need it

## Ventless Hood

Within the ventless hood, a self-cleaning filter **removes odours** from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. It allows you to install your oven even far from a ceiling canopy and force exhausts into it or outside.\*



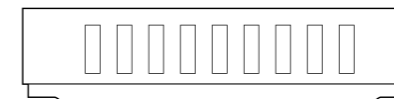
\*Subject to inspection and approval by organisations and to local regulations.



Without using water

## Waterless Hood

The waterless hood filters odors and absorbs latent heat from the exhausts pipes **without using water**. Elegant and functional, it perfectly integrates into any store design with no need of water supply or drainage\*.

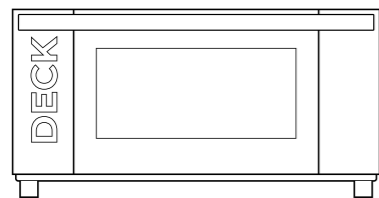


\*Subject to inspection and approval by organisations and to local regulations.

The modern Static oven

## DECKTOP

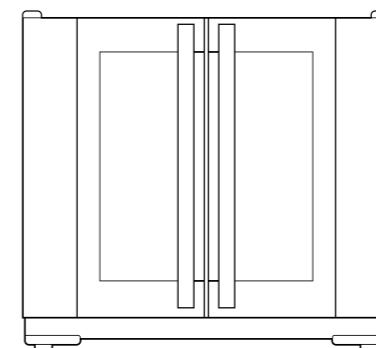
Traditional stone baking of bread, buns or leavened products: just one of the possibilities that DECKTOP offers. Thanks to the possibility to introduce or extract humidity during the baking cycle, it makes your baking perfect with any load: soft or fragrant; soft or crunchy. Oven, DECKTOP and prover, give life to an extremely versatile and limitless baking station.



Everything starts with a correct leavening

## LIEVOX

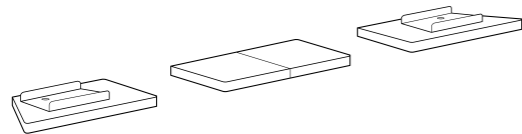
Leavening is a game of balance between dough, temperature, humidity and time. LIEVOX proofers are equipped with capable sensors to control and **intervene automatically on the leavening process** to guarantee the quality of the final product. LIEVOX opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.



Steam Explosion

## STEAM.Boost

STEAM.Boost is a high capacity heat storage system that allows your oven to produce, if required, **50% more steam** during the crucial minutes of the starting of the baking process. STEAM.Boost is a fundamental accessory for all artisan laboratories that want to use modern technologies in full compliance of the centenary tradition of baking.



Effortless loading, unloading and transportation

# QUICK.LOAD



Complementary Accessories

Complementary Accessories

## Door or Doorless 6 + 6 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport 6 + 6 trays of dough.

Art. XWBYC-12EU and XWBYC-12EU-D  
Technical details at page 71

## 6 + 6 Solution with stand

Up to 12 trays baking.

## 4 + 10 Solution with stand

Up to 14 trays baking.

## Door or Doorless 10 + 4 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport 4+10 trays of dough.

Art. XWBYC-14EU and XWBYC-14EU-D  
Technical details at page 71

COUNTERTOP

COUNTERTOP

BAKERTOP MIND.Maps™ PLUS BIG

**Stronger  
Harder  
Faster  
Better**

The BAKERTOP MIND.Maps™ PLUS BIG trolley oven is the tireless tool for large pastry shops and bakeries, which require maximum repeatability and high productivity.



All that matter

# Limitless performances

BAKERTOP MIND.Maps™ PLUS BIG is the professional trolley oven that guarantees high productivity and reliability over time.

BAKERTOP MIND.Maps™ PLUS exploits the latest technologies to give concrete support to your work.

Baking quality and uniformity with every load, in every point of the pan, on all the pans. The repeatability of the baking result is delivered independently by the operator. Safe, error-free actions and with minimal effort.

**768** croissants

60 mins **productivity**  
1 croissant = 85 gr

**300 °C**

Maximum cooking **temperature**

up to **30%**

Less **energy** compared to a rotary oven

Data refers to XEBL-16EU-YPRS



**Productivity**  
High volumes,  
zero stops

**Uniformity**  
6 close-pitch  
reversing fans

**Repeatability**  
Standardized results,  
consistency

**Intelligence**  
Focus on your customers,  
the oven will do the rest

What lies behind?

# Built to last

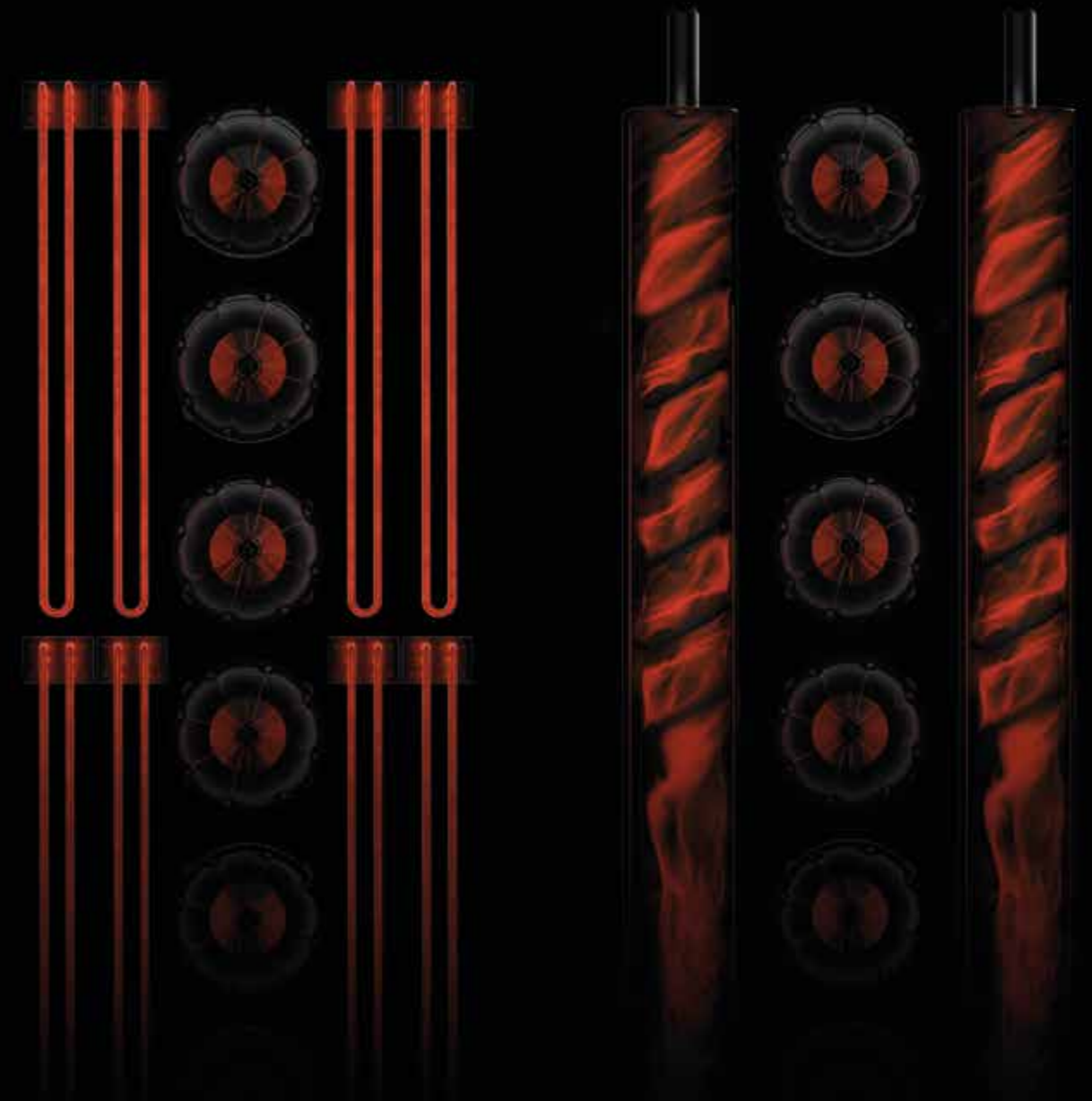
## Space-frame chassis

The BAKERTOP MIND.Maps™ PLUS BIG features a **space-frame chassis** made of 50 mm thick **stainless steel tubes**. The whole structure is extremely rigid and the door is fixed to the frame to guarantee its perfect closure even after years of work.



## Door with push-to-close function

Tested for over 1 million cycles, the **push-to-close** function of the door **reduces** the operator **efforts** during work. The door strength and security are guaranteed by its **70 mm** thickness.



# Symmetric Perfection

6 close-pitch reversing fans

## High-performance heating elements

Electric ovens feature unique **straight-line heating elements** with high power intensity that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

## Pressure gas burners

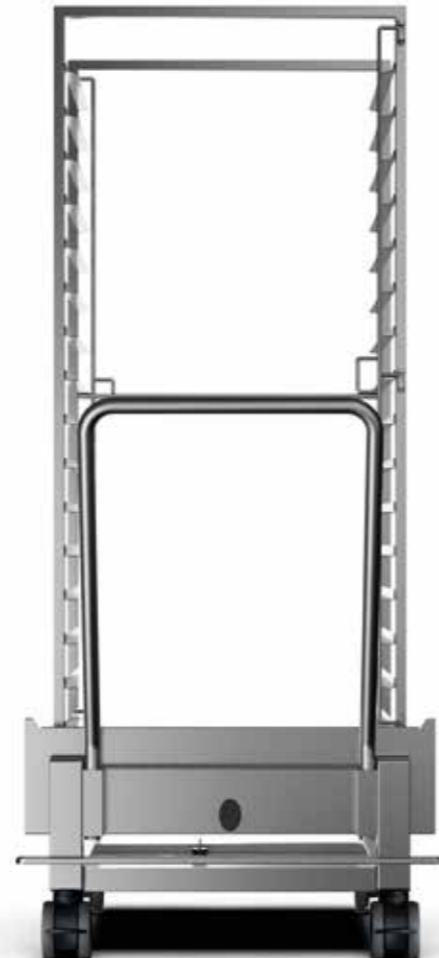
Unox gas ovens are the only ones in the world with high performance blown burners and **symmetrical straight heat exchangers**. High power minimizes temperature recovery times and air flows.





Solutions that maximize your investment

# Maximum Yield, minimum effort



## QUICK.Load

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

Art. XEBTL-16EU  
Technical details at page 71

Find all the possible solutions for your professional laboratory.  
[Configure](#) your BAKERTOP MIND.Maps™ PLUS oven online.  
[www.unox.com/en\\_ae/configuratore](http://www.unox.com/en_ae/configuratore)





Baking Essentials trays and pans

# Limitless baking

The perfect tray for each baking

# Baking Essentials

## BAKE

Aluminium tray.



PASTRY AND BAKERY

### Ideal for

Pastry;  
Cakes;  
Baking on silicon mats.

### Advantages

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

Art. TG405 600 x 400

## FORO.BAKE

Perforated aluminium tray



PASTRY AND BAKERY

### Ideal for

Pastry;  
Cakes.

### Advantages

Perforated aluminium tray to increase the dough sweating during baking;  
Ultra low edge for maximum baking uniformity.

Art. TG410 600 x 400

## BAKE.BLACK

Non-stick aluminium pan.



PASTRY AND BAKERY

### Ideal for

Croissant;  
Danish pastries;  
Pastry.

### Advantages

Rapid heat exchange;  
Baking paper not necessary;  
Ultra low edge for maximum baking uniformity.

Art. TG460 600 x 400

## FORO.BLACK

Non-stick perforated aluminium pan.



PASTRY AND BAKERY

### Ideal for

Croissants;  
Frozen bread;  
Danish pastries and pastry.

### Advantages

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

Art. TG430 600 x 400

The perfect tray for each baking

# Baking Essentials

## BAKE.SILICO

Silicon coated aluminium pan.



PASTRY AND BAKERY

### Ideal for

Croissants;  
Frozen bread;  
Danish pastries and pastry.

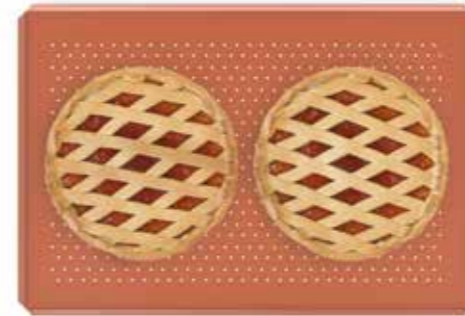
### Advantages

High-temperature resistant silicon-coated aluminium pan;  
Ideal for sugar coated products.

Art. TG416 600 x 400

## FORO.SILICO

Perforated silicon coated aluminium pan.



PASTRY AND BAKERY

### Ideal for

Croissants;  
Frozen bread;  
Danish pastries and pastry.

### Advantages

High-temperature resistant silicon-coated aluminium pan;  
Ideal for sugar coated products.

Art. TG415 600 x 400

## FAKIRO™

Aluminium pan. Two surfaces - flat and ribbed - for different products.



PASTRY AND BAKERY

### Ideal for

Pizza;  
Focaccia;  
Bread.

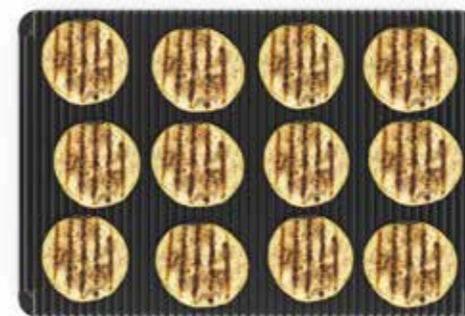
### Advantages

High-thickness aluminium pan with stone baked effect;  
Flat surface to cook fresh products;  
Ribbed surface to cook frozen products;

Art. TG440 600 x 400

## FAKIRO.GRILL

Non-stick aluminium pan. Two surfaces - flat and ribbed - for different bakings.



PASTRY AND BAKERY

### Ideal for

Grilled meat, fish or vegetables;  
Pizza;  
Focaccia.

### Advantages

High-thickness aluminium pan with stone baked effect;  
Flat surface to cook fresh bakery products  
Ribbed surface to grill different food.

Art. TG465 600 x 400

The perfect tray for each baking

# Baking Essentials

## FORO.BAGUETTE

Perforated aluminium tray - 5 channels.



### PASTRY AND BAKERY

#### Ideal for

Frozen baguettes;  
Frozen midi-baguettes.

#### Advantages

Baguettes that are baked uniformly  
and separately;  
Ideal for frozen products.

Art. TG445 600 x 400

## FORO.BAGUETTE.BLACK

Non-stick perforated aluminium tray  
- 5 channels.



### PASTRY AND BAKERY

#### Ideal for

Fresh baguettes;  
Fresh midi-baguettes.

#### Advantages

Baguettes that are baked uniformly  
and separately;  
Ideal for fresh dough and for ultra-fast cleaning

Art. TG435 600 x 400

## STEEL.BAKE

Stainless steel pan.



### PASTRY AND BAKERY

#### Ideal for

Sponge cake;  
Cigarettes Russes.

#### Advantages

Steel tray with 90° Corners for no waste;  
Anti-buckling double edges.

Art. TG450 600 x 400

## BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



### PASTRY AND BAKERY

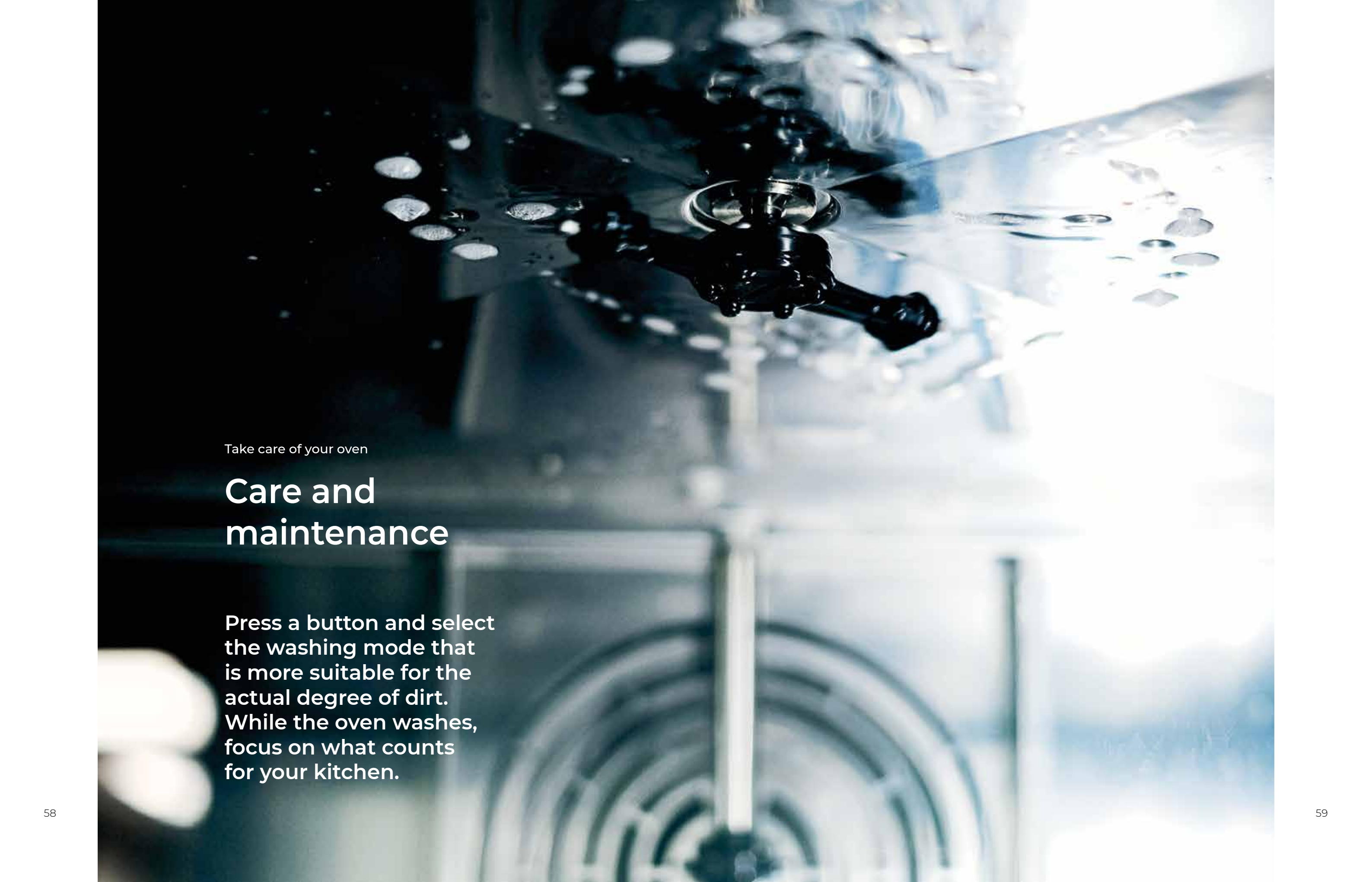
#### Ideal for

Frozen baguettes;  
Frozen midi-baguettes.

#### Advantages

Maximizes the air circulation on every surface  
of the bread.

Art. GRP410 600 x 400

A close-up, low-angle shot of the interior of a stainless steel oven. A black spray nozzle is positioned in the center, with water droplets falling from it. The background shows the circular vents of the oven's interior, which are slightly out of focus. The lighting is bright, creating a clean and modern aesthetic.

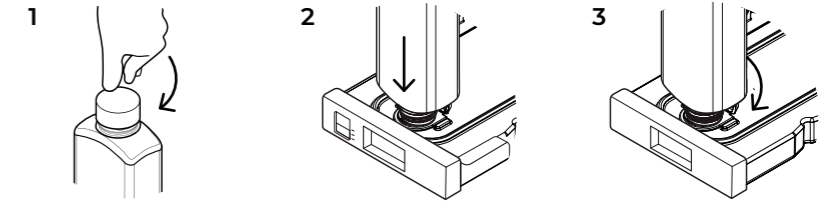
Take care of your oven

## Care and maintenance

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

# UNOX.Pure

# DET&Rinse™



Care and Maintenance



## PURE-RO

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

Art. XHC002  
Technical details at page 69



## PURE

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

Art. XHC003  
Technical details at page 69



## REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC004  
Technical details at page 69



## PLUS

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

Art. DB1015  
Technical details at page 69



## ECO

Eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.

Art. DB1018  
Technical details at page 69



## ULTRA

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

Art. DB1050  
Technical details at page 69

\* Check the product availability for your Country.

Care and Maintenance

MIND.Maps™ PLUS

Discover all the ovens and their combined accessories

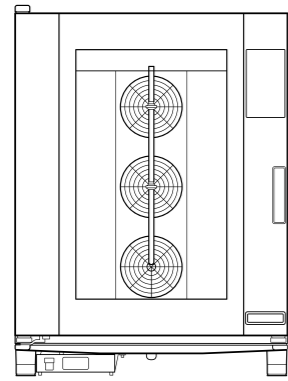
# The smartest ovens in the world



# BAKERTOP MIND.Map<sup>TM</sup> PLUS COUNTERTOP

# BAKERTOP MIND.Map<sup>TM</sup> PLUS BIG

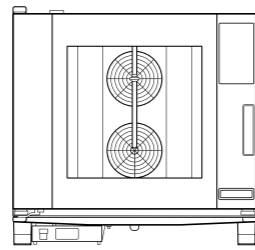
Models



860 x 957 x 1163 mm  
w x d x h

**⚡ XEBC - 10EU - EPR**  
10 600 x 400 electric

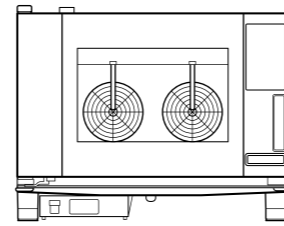
**🔥 XEBC - 10EU - GPR**  
10 600 x 400 gas



860 x 957 x 843 mm  
w x d x h

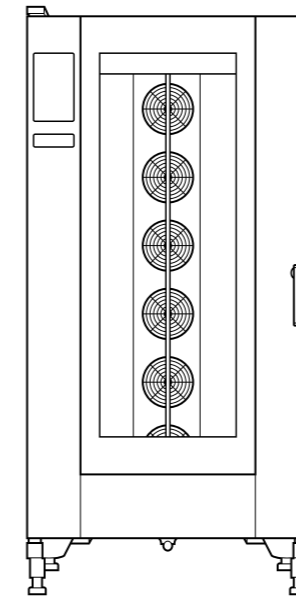
**⚡ XEBC - 06EU - EPR**  
6 600 x 400 electric

**🔥 XEBC - 06EU - GPR**  
6 600 x 400 gas



860 x 957 x 675 mm  
w x d x h

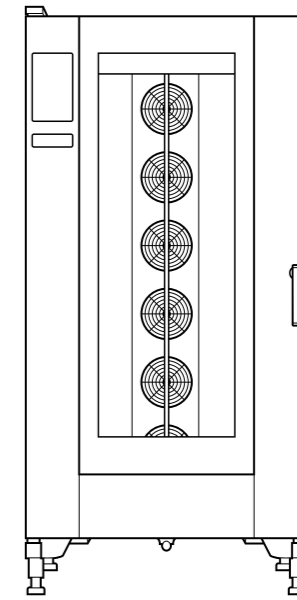
**⚡ XEBC - 04EU - EPR**  
4 600 x 400 electric



892 x 1018 x 1875 mm  
w x d x h

**⚡ XEBL - 16EU - YPRS**  
16 600 x 400 electric

**🔥 XEBL - 16EU - GPRS**  
16 600 x 400 gas



892 x 1018 x 1875 mm  
w x d x h

**⚡ XEBL - 16EU - DPRS**  
16 600 x 400 electric

Models

MIND.Map<sup>TM</sup> PLUS



MIND.Map<sup>TM</sup> PLUS

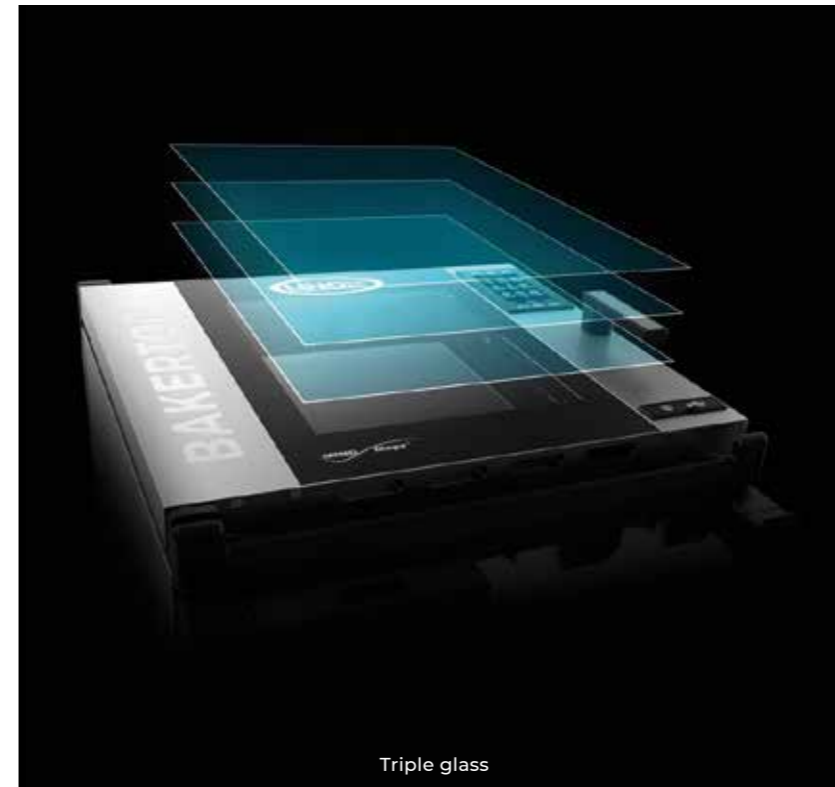
# Technical details



Anti condensation drip tray



WiFi connection



Triple glass



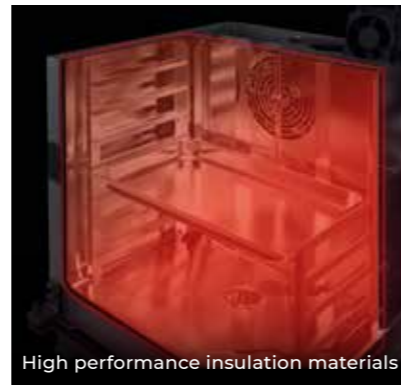
Integrated DET&Rinse™ tank



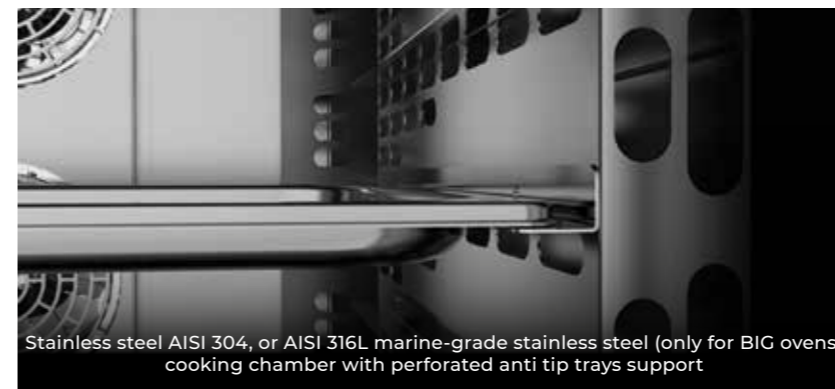
MULTI.point and SOUS Vide core probe



Integrated LED light



High performance insulation materials



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



COUNTERTOP

4 speed multiple fan system with high performance heating elements



Pressure burners with symmetrical heat exchangers



BIG

6 close-pitch reversing fans and straight-line heating elements with high power intensity



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



USB port for upload/download of data



BIG Ergonomic handle

COUNTERTOP Ergonomic handle

# Features

- Standard
- Optional
- Not available

BIG

COURTERTOP

	⚡	🔥	⚡	🔥
<b>MANUAL BAKING MODES</b>				
Convection baking 30 °C - 260 °C	●	●	●	●
Convection baking 30 °C - 300 °C	●	●	–	–
Mixed steam and convection baking 35 °C - 260 °C and STEAM.Maxi™ from 30% to 90%	●	●	●	●
Mixed steam and convection baking 35 °C - 300 °C and STEAM.Maxi™ from 30% to 90%	●	●	–	–
Mixed humidity and convection baking 48 °C - 260 °C and STEAM.Maxi™ from 10% to 20%	●	●	●	●
Mixed humidity and convection baking 48 °C - 300 °C and STEAM.Maxi™ from 10% to 20%	●	●	–	–
Steam baking 48 °C - 130 °C and STEAM.Maxi™ 100%	●	●	●	●
Convection baking 30 °C - 260 °C with DRY.Maxi forced humidity extraction 10 - 100%	●	●	●	●
Convection baking 30 °C - 300 °C with DRY.Maxi forced humidity extraction 10 - 100%	●	●	–	–
Delta-T baking with core probe	●	●	●	●
MULTI.Point core probe	●	●	●	●
SOUS-VIDE extra-thin 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 384 user's programs, assign a name and picture to the stored programs and save recipe name by hand-writing	●	●	●	●
CHEFUNOX: select baking mode, food to be baked, food size and baking result and start baking	●	●	●	●
MULTI.Time: manage up to 10 timers to cook different products at the same time	●	●	●	●
MISE.EN.PLACE: synchronize the food loading in the baking chamber to have every pan ready at the same time	●	●	●	●
<b>AIRFLOW DISTRIBUTION</b>				
AIR.Maxi™: multiple auto-reversing fans	●	●	●	●
AIR.Maxi™: 4 continuous airflow speed and 4 semi.static airflow speed	●	●	●	●
<b>CLIMA MANAGEMENT</b>				
DRY.Maxi™: regulation of the rapid extraction of humidity from the settable baking chamber	●	●	●	●
DRY.Maxi™: baking with humidity extraction 30 °C - 300 °C	●	●	●	●
DRY.Maxi™: baking with humidity extraction 30 °C - 260 °C	●	●	–	–
STEAM.Maxi™: steam baking 35 °C - 130 °C	●	●	●	●
STEAM.Maxi™: mixed humidity and convection baking 35 °C - 260 °C	●	●	●	●
STEAM.Maxi™: mixed humidity and convection baking 35 °C - 300 °C	●	●	–	–
Unox Intelligent Performance technologies	●	●	●	●
<b>TERMAL ISOLATION AND SAFETY</b>				
Protek.SAFE™: maximum thermal efficiency and working safety; fan impeller brake to contain energy loss at door opening	●	●	●	●
Protek.SAFE™: electrical power absorption related to the real needs	●	–	●	–
Protek.SAFE™: gas power absorption related to the real needs	–	●	–	●
Protek.SAFE™: triple glazed door	●	●	●	●
<b>HIGH PERFORMANCE PRESSUR BURNERS</b>				
Spido.GAS™: suitable for G20 / G25 / G25.1 / G30 / G31 gas types	–	●	–	●
Spido.GAS™: high performance straight heat exchanger pipes for a symmetric heat distribution	–	●	–	●
Spido.GAS™: 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>				
High durability and self-lubricating techno-polymer door hinges	●	●	●	●
Reversible door, even after the installation	–	–	○	○
Door docking positions at 120°-180°	●	●	–	–
Door docking positions at 60°-120°-180°	–	–	●	●
<b>AUXILIARY FUNCTIONS</b>				
SMART.Preheating: automatic setting of ideal preheating temperatures and time based on previous usage	●	●	●	●
Preheating temperature up to 260 °C	–	–	●	●
Preheating temperature up to 300 °C	●	●	–	–
Visualisation of the residual baking time (when baking not using the core probe)	●	●	●	●
Holding baking mode «HOLD» and continuous functioning «INF»	●	●	●	●
Visualisation of the set and real values of time, core probe temperature, chamber temperature, humidity, fan speed	●	●	●	●
Temperature unit in °C or °F	●	●	●	●
<b>TECHNICAL DETAILS</b>				
Rounded stainless steel (AISI 304) chamber for hygiene and ease of cleaning	–	–	●	●
316L marine-grade stainless steel baking chamber	●	●	–	–
Chamber lighting through door integrated LED lights	●	●	●	●
Steam proof sealed MASTER.Touch control panel (IPX5)	●	●	●	●
Door drip tray with continuous drainage, even when the door is open	●	●	●	●
High capacity appliance drip tray	●	●	●	●
Heavy duty structure with innovative materials	●	●	●	●
Proximity door contact switch	●	●	●	●
2-stage safety door lock	●	●	○	○
Autodiagnosis system for problems or breakdown	●	●	●	●
Safety temperature switch	●	●	●	●
Detachable internal glass to simplify the glass door cleaning	●	●	●	●
Door thickness 70 mm	●	●	–	–
Stainless steel L-shaped rack rails	●	●	●	●

Note: Door opening from left to right - example of code XEBC-10EU-EPL(L= left) (R= right)

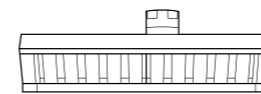
# Accessories

Discover all the available accessories on our website

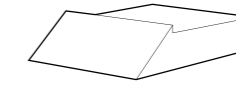
www.unox.com/en\_ae/accessories



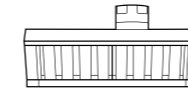
## HOODS



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



**ACTIVATED CARBONFILTER**  
for ventless hoods  
413 x 655 x 108 mm - w x d x h  
Art: XUC140



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

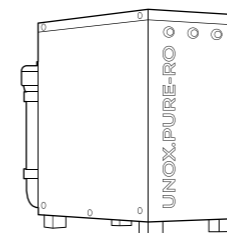


**CARTRIDGE**  
for activated carbonfilter  
Art: XUC141

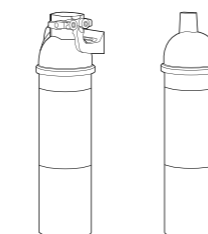


**WATERLESS HOOD**  
for 600 x 400 COUNTERTOP ovens  
860 x 1000 x 217 mm - w x d x h  
Art. XEBHC-ACEU

## CARE AND MAINTENANCE

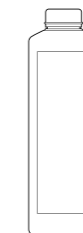


**UNOX.PURE-RO**  
reverse osmosis filtering system  
230 x 540 x 445 mm - w x d x h  
Art. XHC002



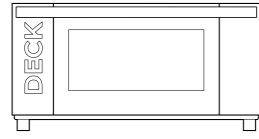
**UNOX.PURE**  
water treatment with resin filters  
Art. XHC003  
+ REFILL FILTER CARTRIDGE  
Art. XHC004

## OVEN CLEANING PRODUCTS



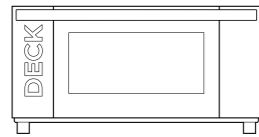
**DET&RINSE™ PLUS**  
**DET&RINSE™ ECO**  
**DET&RINSE™ ULTRA**  
one box contains 10 x 1 lt tanks  
Art. DB1015  
Art. DB1018  
Art. DB1050

## DECKTOP



### DECKTOP 2 TRAYS

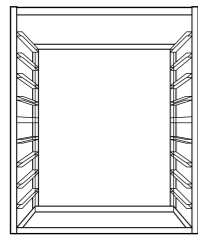
with integrated control  
860 x 1150 x 400 mm - w x d x h  
**Art. XEBDC-02EU-D**  
controlled only by the oven's  
control Panel  
860 x 1150 x 400 mm - w x d x h  
**Art. XEBDC-02EU-C**



### DECKTOP 1 TRAY

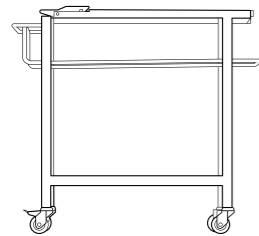
with integrated control  
860 x 880 x 400 mm - w x d x h  
**Art. XEBDC-01EU-D**  
controlled only by the oven's  
control Panel  
860 x 880 x 400 mm - w x d x h  
**Art. XEBDC-01EU-C**

## BASKETS AND TROLLEY



### BASKET

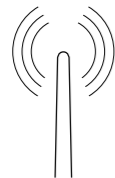
for COUNTERTOP ovens  
10 600 x 400  
668 x 431 x 862 mm - w x d x h  
**Art. XWBBC-10EU**



### TROLLEY

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

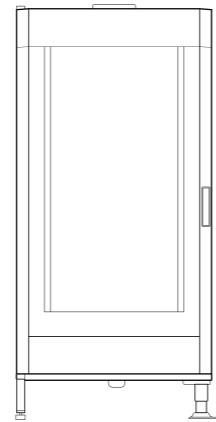
## CONNECTION



### ACCESSORIES FOR THE OVENS CONNECTION

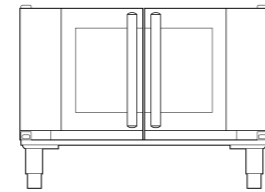
WiFi connection kit  
**Art. XEC006**

## PROVERS



### LIEVOX

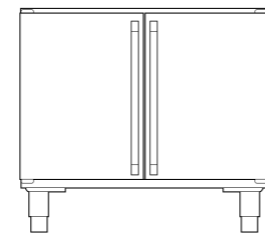
with integrated control  
16 600 x 400  
866 x 950 x 1879 mm - w x d x h  
**Art. XEBPL-16EU-D**  
with manual control  
16 600 x 400  
866 x 950 x 1879 mm - w x d x h  
**Art. XEBPL-16EU-M**



### LIEVOX

12 600 x 400  
860 x 978 x 798 mm - w x d x h  
**Art. XEBPC-12EU-B**  
8 600 x 400  
860 x 978 x 658 mm - w x d x h  
**Art. XEBPC-08EU-B**

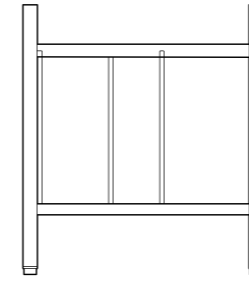
## NEUTRAL CABINET



### NEUTRAL CABINET

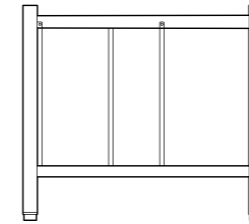
for 600 x 400 COUNTERTOP ovens  
860 x 860 x 720 mm - w x d x h  
**Art. XWAEC-08EF**

## STAND



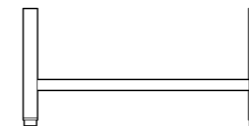
### ULTRA HIGH STAND

for 600 x 400 COUNTERTOP ovens  
842 x 804 x 888 mm - w x d x h  
**Art. XWARC-07EF-UH**



### HIGH STAND

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



### INTERMEDIATE STAND

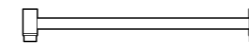
for 600 x 400 COUNTERTOP ovens  
842 x 713 x 462 mm - w x d x h  
**Art. XWARC-00EF-M**



### LOW STAND

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

## FLOOR POSITIONING

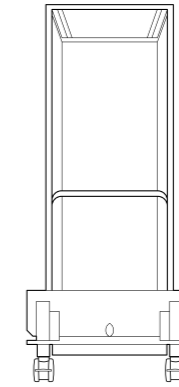


\* Mandatory for oven  
positioning on the floor

### FLOOR POSITIONING

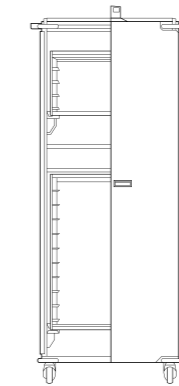
for 600 x 400 COUNTERTOP ovens  
842 x 713 x 113 mm - w x d x h  
**Art. XWARC-00EF-F**

## QUICK.LOAD



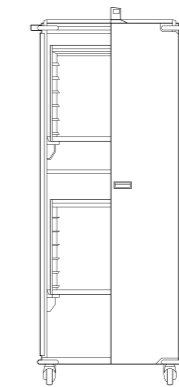
### QUICK.LOAD

for 16 600 x 400 BIG ovens  
776 x 681 x 1741 mm - w x d x h  
**Art. XEBTL-16EU**  
For the suggested solutions see  
page 40



### QUICK.LOAD 10 + 4

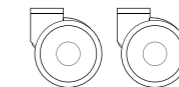
without doors  
14 600 x 400  
768 x 539 x 1920 mm - w x d x h  
**Art. XWBYC-14EU**  
with doors  
14 600 x 400  
768 x 539 x 1920 mm - w x d x h  
**Art. XWBYC-14EU-D**  
For the suggested solutions see  
page 40



### 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**  
For the suggested solutions see  
page 40

## WHEELS KIT



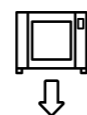
### WHEELS KIT

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

# Technical Assistance

## Installation

### The right partner next to your kitchen



#### A global Service network

A perfect installation is essential to guarantee the correct functioning of your MIND.Maps™ PLUS oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you. Find the authorized Service Centers nearest to your kitchen.

## Maintenance

### Don't stop your kitchen



#### The quickest on site Service

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

## LONG.Life and LONG.Life4 Warranty

### A promise of reliability



#### A choice made to last

Connect your BAKERTOP MIND.Maps™ PLUS 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.\*

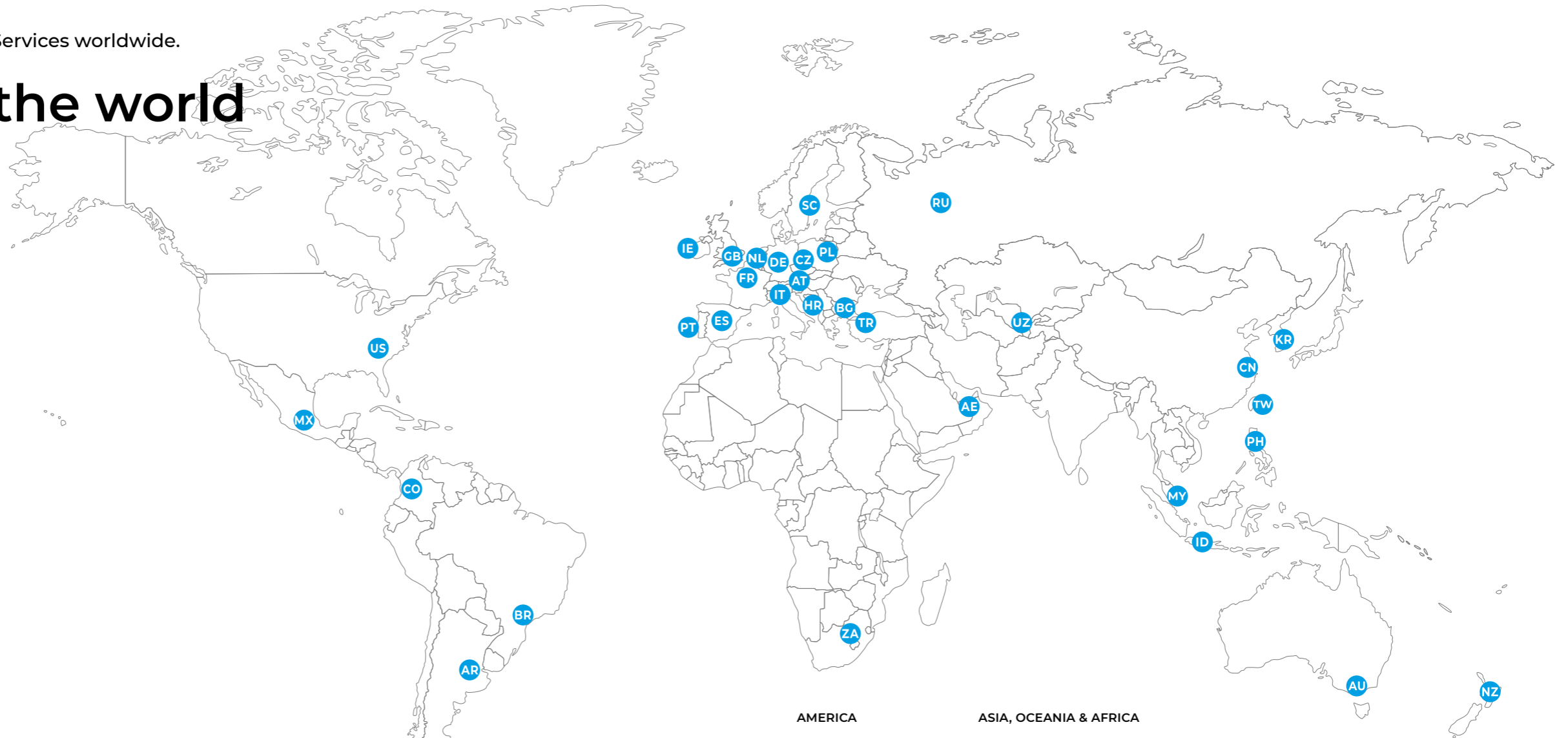
\*Check the Guarantee Conditions for your country on our website unox.com

## **LONG**Life4!



Global Company. Best Services worldwide.

# Unox in the world



## INTERNATIONAL

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