



# BAKERTOP MIND.Maps™ ONE



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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 facilities.





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.



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](http://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 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 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 us  
International  
**+39 049 86 57 511**  
Oceania  
**+61 3 9876 0803**



Apple Store



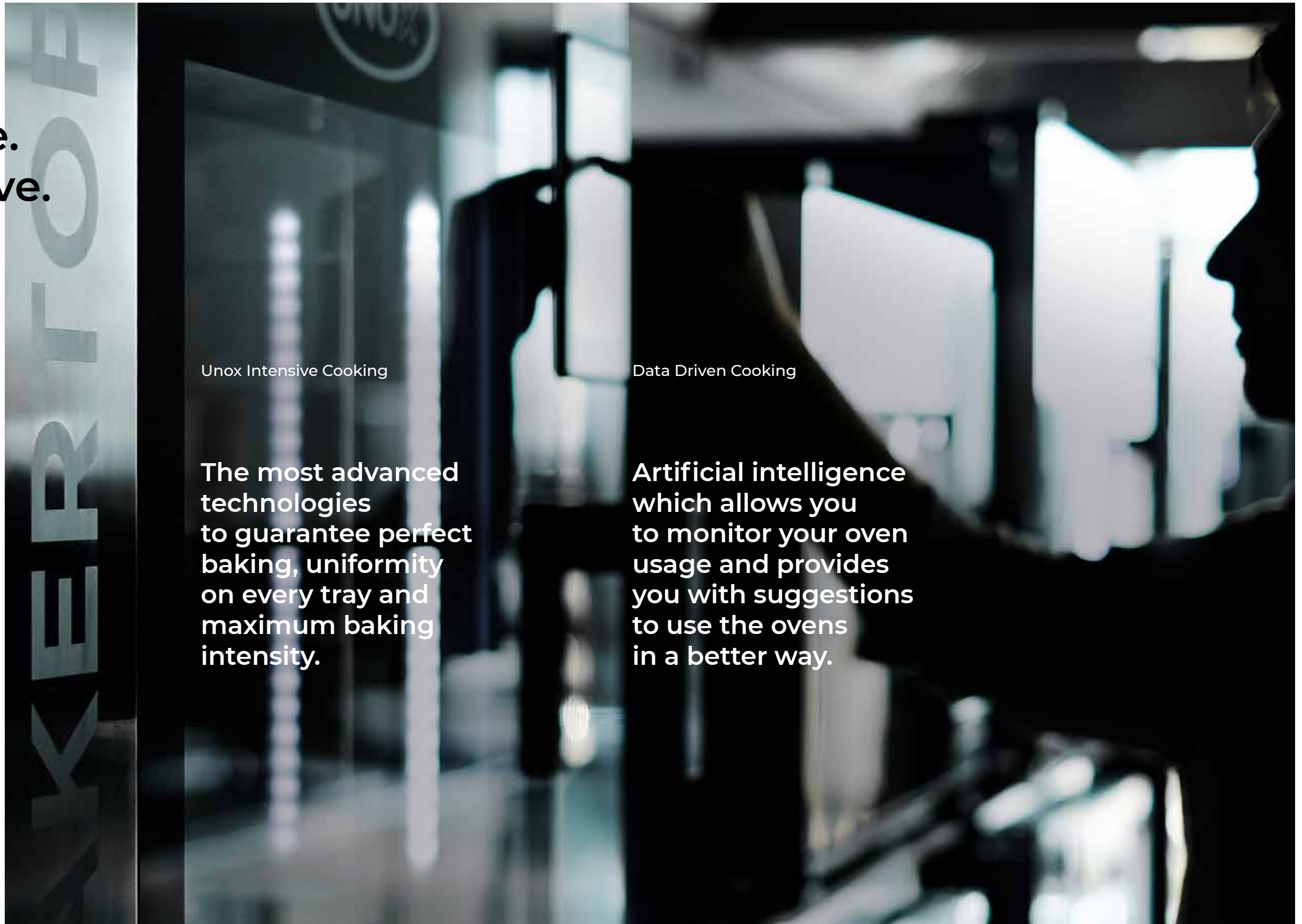
Play Store





Technologies

**Easy.  
Precise.  
Effective.**



Unox Intensive Cooking

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

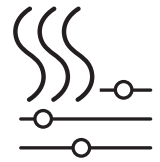
Data Driven Cooking

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.

Technologies

MIND.Maps™ ONE



**18** minutes

full load of **croissants**

**20** minutes

full load of **baguettes**

**27** minutes

full load of **choux pastry**

**48** minutes

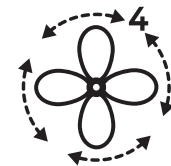
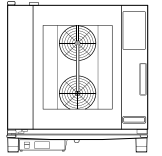
full load of **panettone** (0,7 kg)

**22** minutes

full load of **puff pastry**

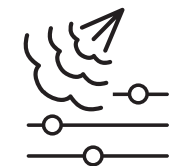
Focus on your customers, rely on the BAKERTOP MIND.Maps™ **PLUS** combi oven.

Discover the most intelligent ovens in the world on our website [www.unox.com](http://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.

Technologies

MIND.Maps™ 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



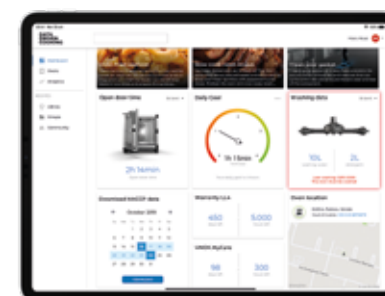
## Create and share

**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.





BAKERTOP MIND.Maps™ ONE COUNTERTOP

## 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.



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

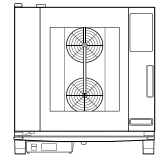
Baking Performances

COUNTERTOP

22



Looking for more performance?  
Discover BAKERTOP MIND.Maps™ PLUS  
on our website [www.unox.com](http://www.unox.com)



**Cooking Quality**  
Get the result  
you are looking for

**Savings**  
Energy, time  
and ingredients

**Reliability**  
Effective technology,  
solid performances

Baking Performances

COUNTERTOP

23



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](http://www.unox.com/en_ae/configurator)



Configurations



## 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-HCT1  
Technical details at page 44

Configurations

COUNTERTOP

COUNTERTOP

Effortless loading, unloading and transportation

# QUICK.LOAD



Complementary Accessories

Complementary Accessories

## Door or Doorless QUICK.Load 6 + 6

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

## 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-12EU o XWBYC-12EU-D  
Technical details at page 45

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





BAKERTOP MIND.Maps™ ONE BIG

## 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%**

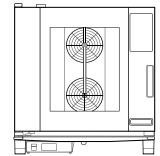
Less **energy** than a rotary oven.

All data refer to XEBL-16EU-YIRS model



Exceed your limits.

Find out on [www.unox.com](http://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



Solutions that maximize your investment

# 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](http://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.

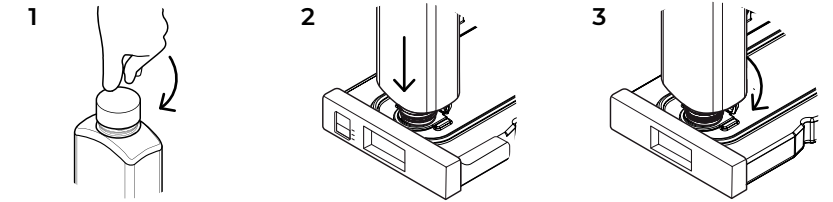
Take care of your oven

## 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.

# 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 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



## 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.

Care and maintenance

MIND.Maps™ ONE



Discover all the ovens and their combined accessories

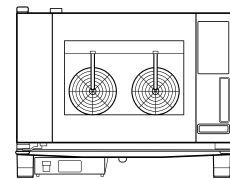
# **The essence of the bakery combi oven**

# BAKERTOP MIND.Maps™ ONE

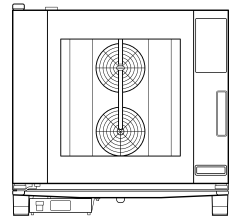
## COUNTERTOP

## BIG

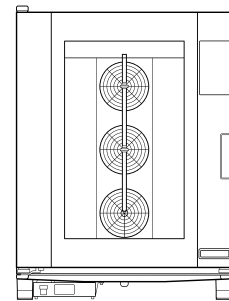
Models



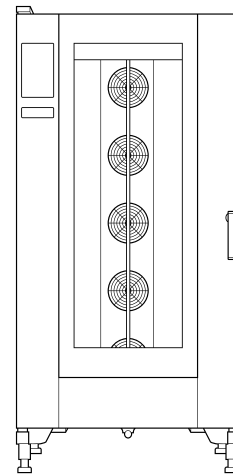
860 x 967 x 675 mm  
w x d x h



860 x 967 x 843 mm  
w x d x h



860 x 967 x 1163 mm  
w x d x h



892 x 1018 x 1875 mm  
w x d x h

### ⚡ XEBC - 04EU - E1RM

capacity 4 600 x 400  
pitch 80 mm  
frequency 50/60 Hz  
voltage 230 V ~ 1N  
400 V ~ 3N  
power 7,4 kW  
weight 90 kg

### ⚡ XEBC - 06EU - E1RM

capacity 6 600 x 400  
pitch 80 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N  
power 9,9 kW  
weight 102 kg

### ⚡ XEBC - 10EU - E1RM

capacity 10 600 x 400  
pitch 80 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N  
power 14,9 kW  
weight 136 kg

### ⚡ XEBL - 16EU - E1RS

capacity 16 600 x 400  
pitch 80 mm  
frequency 50 / Hz  
voltage 380-415 V  
3PH+N+PE  
power 29,3 kW  
weight 262 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	●	●
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	●	●

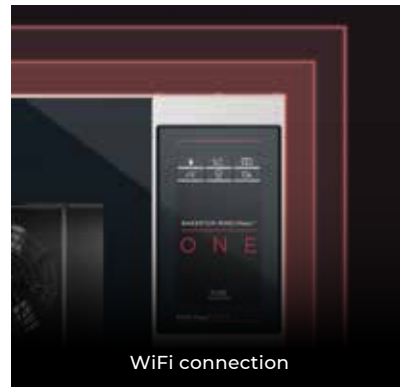
Features

MIND.Maps™ ONE

# Technical details



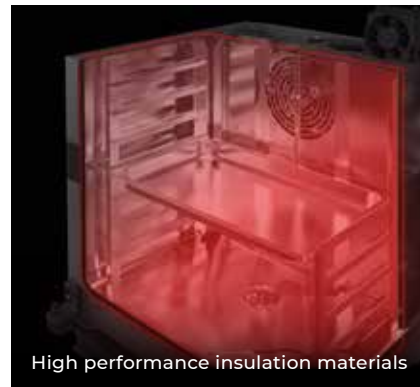
Anti condensation drip tray



WiFi connection



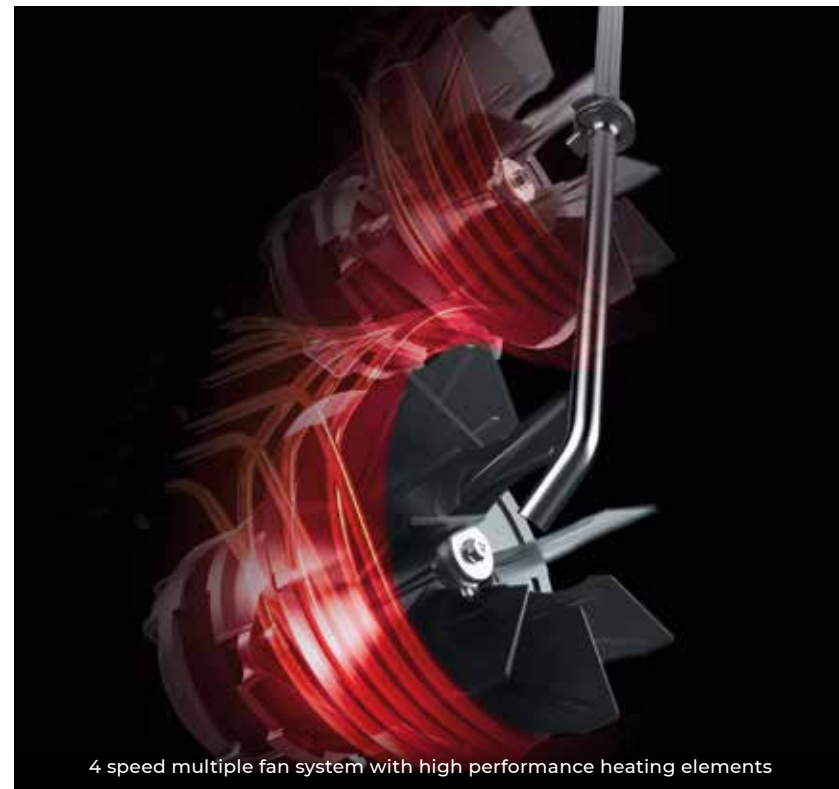
MULTI.point and SOUS Vide core probe



High performance insulation materials



Integrated LED light



4 speed multiple fan system with high performance heating elements



USB port for upload/download of data



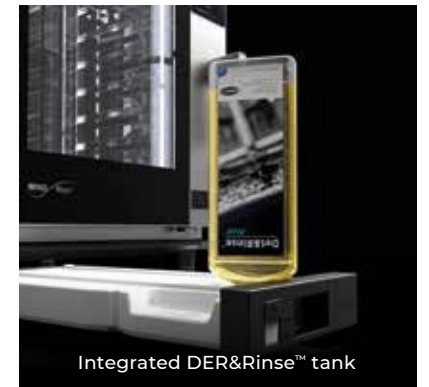
Double glass



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°



Integrated DER&Rinse™ tank



BIG Ergonomic handle

COUNTERTOP Ergonomic handle

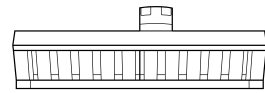


# Accessories

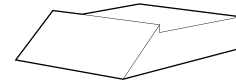
Discover all the available accessories on our website  
www.unox.com/en\_gb/accessori



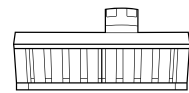
## HOODS AND ACCESSORIES



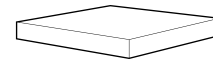
**VENTLESS HOOD**  
for 600 x 400 BIG ovens  
892 x 1131 x 342 mm - w x d x h  
Art. XEAHL-HCFL



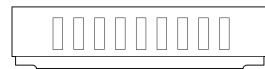
**ACTIVATED CARBON FILTER**  
for ventless hood  
413 x 655 x 108 mm - w x d x h  
Art.: XUC140



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

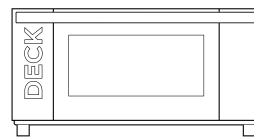


**CARTRIDGE**  
for activated carbon filter  
Art.: XUC141

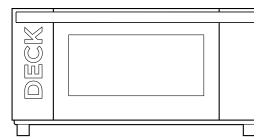


**WATERLESS HOOD**  
for 600 x 400 COUNTERTOP ovens  
860 x 1000 x 217 mm - w x d x h  
Art. XEBHC-ACEU

## DECKTOP

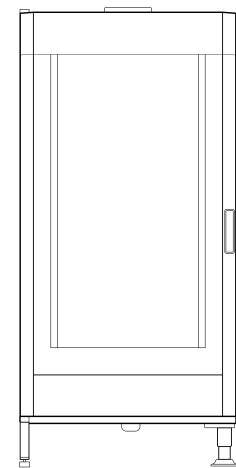


**DECKTOP 2 TRAYS**  
with integrated control  
2 600 x 400  
860 x 1150 x 400 mm - w x d x h  
Art. XEBDC-02EU-D



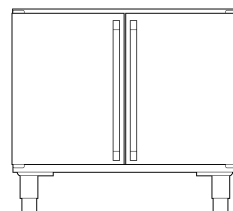
**DECKTOP 1 TRAY**  
with integrated control  
1 600 x 400  
860 x 880 x 400 mm - w x d x h  
Art. XEBDC-01EU-D

## PROVERS

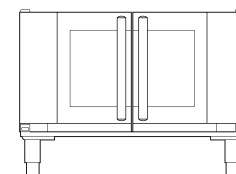


**LIEVOX**  
with integrated control  
16 600 x 400  
866 x 950 x 1879 mm - w x d x h  
Art. XEBPL-16EU-D  
with manual control  
16 600 x 400  
866 x 950 x 1879 mm - w x d x h  
Art. XEBPL-16EU-M

## NEUTRAL CABINET

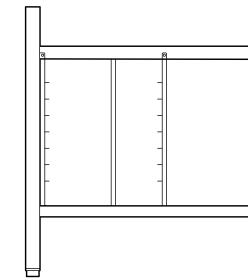


**NEUTRAL CABINET**  
for 8 600 x 400 COUNTERTOP ovens  
860 x 860 x 720 mm - w x d x h  
Art. XWAEC-08EF

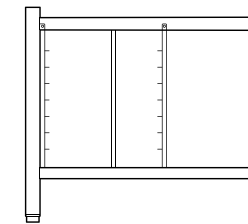


**LIEVOX**  
12 600 x 400  
862 x 937 x 810 mm - w x d x h  
Art. XEBPC-12EU-C  
8 600 x 400  
860 x 937 x 658 mm - w x d x h  
Art. XEBPC-08EU-C

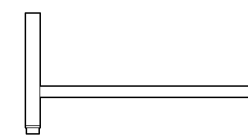
## STAND



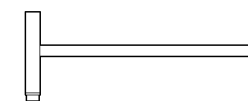
**ULTRA HIGH STAND**  
for 600 x 400 COUNTERTOP ovens  
842 x 713 x 888 mm - w x d x h  
Art. XWARC-07EF-UH



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

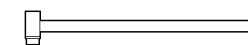


**INTERMEDIATE STAND**  
for 600 x 400 COUNTERTOP ovens  
842 x 713 x 462 mm - w x d x h  
Art.: XWARC-00EF-M



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

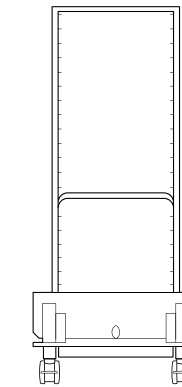
## FLOOR POSITIONING



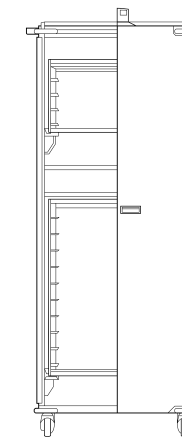
\* mandatory for oven positioning on the floor

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

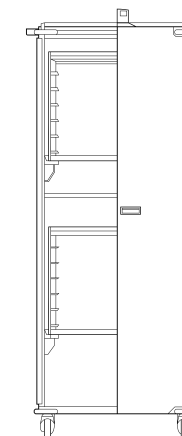
## QUICK.LOAD



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

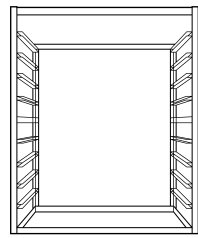


**QUICK.LOAD 10 + 4**  
without doors  
14 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-14EU  
with doors  
14 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-14EU-D

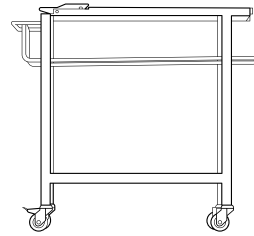


**QUICK.LOAD 6 + 6**  
without doors  
12 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-12EU  
with doors  
12 600 x 400  
768 x 539 x 1920 mm - w x d x h  
Art. XWBYC-12EU-D

## BASKETS AND TROLLEYS

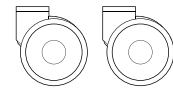


**BASKET**  
for 10 600 x 400  
COUNTERTOP ovens  
668 x 431 x 862 mm - w x d x h  
Art. XWBBC-10EU



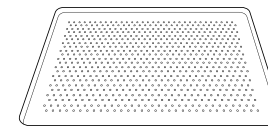
**TROLLEY**  
for XWBBC-10EU basket  
695 x 786 x 961 mm - w x d x h  
Art. XWBYC-00EU

## WHEELS KIT

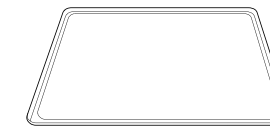


**WHEELS KIT**  
2 wheels with brake - 2 wheels  
without brake - safety chains  
Art. XUC012

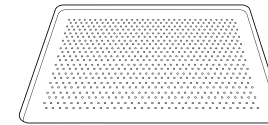
## BAKING ESSENTIALS



**FORO.BAKE**  
Perforated aluminium pan  
600 x 400 h 15 mm  
Art. TG410



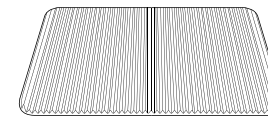
**STEEL.BAKE**  
Stainless steel pan  
600 x 400 h 20 mm  
Art. TG450



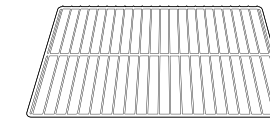
**FORO.BLACK**  
Perforated non-stick aluminium  
pan  
600 x 400 h 15 mm  
Art. TG430



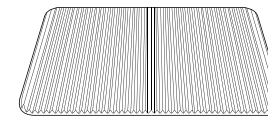
**BAKE.BLACK**  
Non-stick stainless steel pan  
600 x 400 h 15,5 mm  
Art. TG460



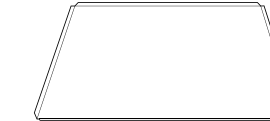
**FAKIRO™**  
Two surfaces - flat and ribbed -  
for different products  
600 x 400 h 12 mm  
Art. TG440



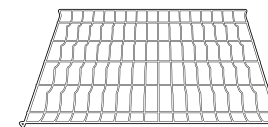
**CHROMO.GRID**  
Stainless steel grid  
600 x 400 h 8,5 mm  
Art. GRP405



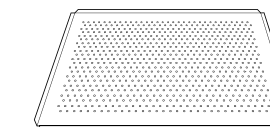
**FAKIRO.GRILL**  
Non-stick aluminium pan with  
two surfaces - flat and ribbed -  
for different cookings  
600 x 400 h 12 mm  
Art. TG465



**BAKE.SILICO**  
Silicon coated aluminium pan  
600 x 400 h 9 mm  
Art. TG416



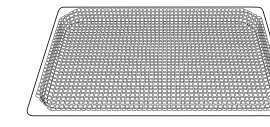
**BAGUETTE.GRID**  
Ultra light chromium plated grid  
- 5 canals  
600 x 400 h 27 mm  
Art. GRP410



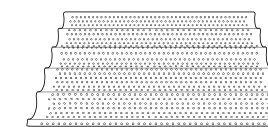
**FORO.SILICO**  
Perforated silicon coated  
aluminium pan  
600 x 400 h 9 mm  
Art. TG415



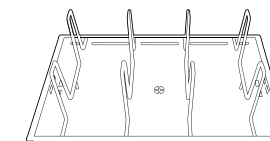
**FORO.BAGUETTE**  
Perforated aluminium pan  
- 5 canals  
600 x 400 h 34 mm  
Art. TG445



**STEAM&FRY**  
Perforated stainless steel pan  
for steaming, french fries  
and breaded products  
600 x 400 h 30 mm  
Art. GRP420



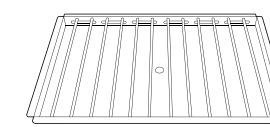
**FORO.BAGUETTE.BLACK**  
Perforated non-stick aluminium  
pan - 5 canals  
600 x 400 h 34 mm  
Art. TG435



**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

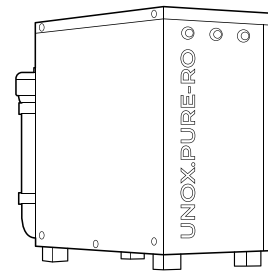


**BAKE**  
Aluminium pan  
600 x 400 h 15 mm  
Art. TG405

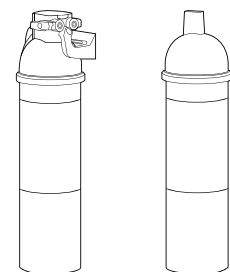


**POLLO.GRILL**  
Stainless steel grid to grill meat  
and fish - equipped with fat  
collection and central drain  
600 x 400 h 27 mm  
Art. GRP425

## 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

## 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

## CONNECTION



**ACCESSORIES FOR  
THE OVENS CONNECTIONS**  
WiFi connection kit for  
COUNTERTOP ovens  
Art. XEC002  
WiFi connection kit for  
BIG ovens  
Art. XEC016

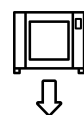


# Technical Assistance



## 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.

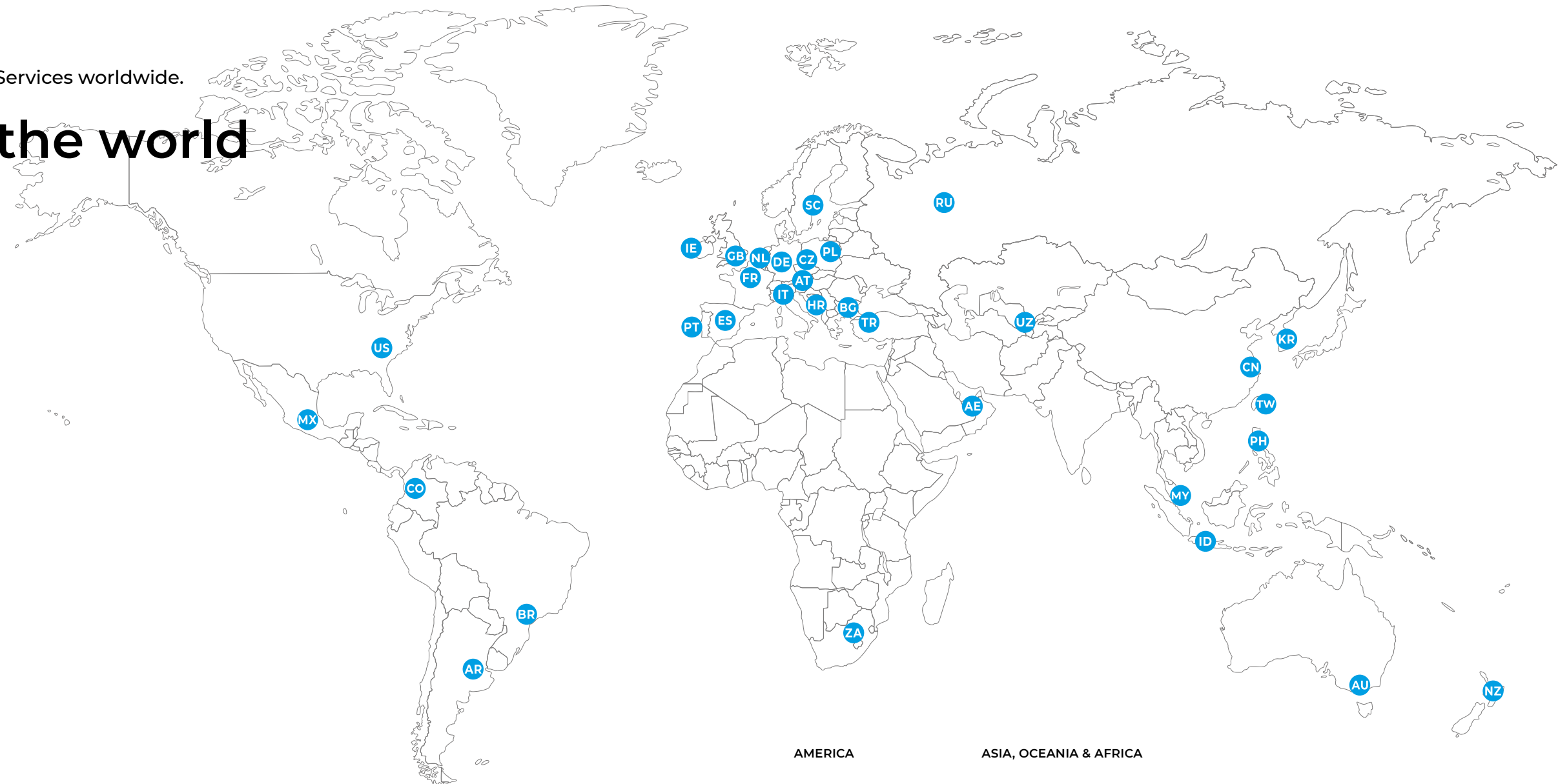
Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.\*

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

## **LONG**Life4!

Global Company. Best Services worldwide.

# Unox in the world



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MIND.Maps™ ONE

MIND.Maps™ ONE





INVENTIVE SIMPLIFICATION

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