BAKERTOP

MIND Maps™

LONGLife 4

Spare parts 4 years / 10.000 hours optional warranty*

UNOX®

ENGLISH

CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.

Excellence is served.

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

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

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

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Controllable like your hand. Natural a
MIND.Maps™, the new line of profess
and the product you bake. With a ge

BAKERTOP MIND.Maps™ ONE and BA
baking process and maximum creati
costs. Outstanding performance in te

MIND.Maps™. Personality. In a ge

With Unox patented MIND.Maps™ tec
humidity and air speed on a visual la
process and draw it second by second

Try Unox MIND.Maps™. Add a touch

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

DRY.Maxi™
Minimum humidity.
Maximum flavour.

The patented DRY.Maxi™ technology rapidly
humidity from the baking chamber and cre
ideal conditions for food that needs to be ba
completely dry environment.
Oven baked products are soft, crisp and fragra
You can bake whatever you like, with Unox
comes as standard.

AIR.Maxi™
Baking uniformity.
Quality without compron

The patented AIR.Maxi™ technology ensures
distribution of the air and therefore of the he
the baking chamber. Multiple auto-reversing
high speed motors guarantee baking uniformity i
from those at the bottom of the oven to those at the

The possibility of choosing from 4 air speeds an
static modes allows any type of product to b
perfectly, from the most delicate items to prod
require high temperatures and a high rate of heat

BAKERTOP MIND.Maps™ O N E

You rise to meet every challenge...

DON'T SELECT A BAKING PROGRAM. DRAW YOUR OWN. CHALLENGE 1
The MIND.Maps™ visual language technology allows you to achieve even the most elaborate baking processes with a few simple hand-drawn gestures on the screen.

MAKE YOUR MASTER TOUCH REPEATABLE. CHALLENGE 2
With MIND.Maps™ you can save all your baking processes and transform them into a patrimony of experience for all of your collaborators to use. Your touch of brilliance can be repeated as many times as you wish, at the touch of a button.

PUFF PASTRY, SPONGE CAKE, CHOUX PASTRY, CREAMS AND SO MUCH MORE. CHALLENGE 3
Whatever baking method you wish to use and whatever level of humidity you need, DRY.Maxi™ and STEAM.Maxi™ regulate the humidity within the oven for results of the very highest quality.

ALWAYS DEMAND MAXIMUM QUALITY, WHATEVER THE LOAD. CHALLENGE 4
AIR.Maxi™ technology distributes the air in a perfectly uniform manner. Whatever the load size you always have maximum quality and uniformity, from the lowest to the highest pan.

WORK IN A SAFE ENVIRONMENT. CHALLENGE 5
Protek.SAFE™ insulation material keeps the external temperature of the oven at a safe working temperature.

DON'T WASTE YOUR TIME, OR YOUR TEAM'S TIME. CHALLENGE 6
AIR.Maxi™ technology reduces the baking time by up to 40% compared to the previous BAKERTOP™ ovens. The Rotor.KLEAN™ automatic washing system together with DET&Rinse™ detergent leaves you with more free time to take on new challenges in the kitchen.

GET A FASTER RETURN ON YOUR INVESTMENT BY SAVING ENERGY. CHALLENGE 7
The Spido.GAS+™ (only for PLUS models) and Protek.SAFE™ systems increase the efficiency of the baking process with the double advantage of respect for the environment and reduced running costs.

DEMAND A RELIABLE AND TIRELESS OVEN. JUST LIKE YOU. CHALLENGE 8
Innovative yet dependable technologies combined with robust manufacturing details. Unox does not fear time and allows you to extend your product warranty* up to 4 years or 10.000 hours on-time. (*conditions apply, refer to www.unox.com for further details)

BAKERTOP MIND

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CHALLENGE 9 **WORK WITH AN INTELLIGEN**
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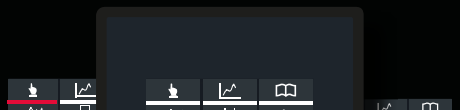
MASTER.Touch ONE

The power of your creative instincts.

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



Having innovative technology, reliability and power at your fingertips is not enough.
To really make the difference you need to be able to use

MASTER.Touch P

The pleasure of bein

Advanced features, h Rising to the challen

Conversing with an oven that is truly intelligent, that the results you are aiming for, monitors any the parameters during the baking process and s

BAKERTOP MIND.Maps™ COMBI OVENS.

A range of excellence.

	16 600x400	10 600x400	6 600x400
PLUS (ELECTRIC)	**XEBC-16EU-EPR**	**XEBC-10EU-EPR**	**XEBC-06EU-EPR**
Capacity	16 600x400	10 600x400	6 600x400
Pitch	80 mm	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
Electrical power	35 kW	21 kW	14 kW
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163	860x957x843
Weight	185 kg	130 kg	100 kg
PLUS (GAS)	**XEBC-16EU-GPR**	**XEBC-10EU-GPR**	**XEBC-06EU-GPR**
Capacity	16 600x400	10 600x400	6 600x400
Pitch	80 mm	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	2,2 kW	1,4 kW	1 kW
Gas	G20, G25, G30, G31: 35 kW	G20, G25, G30, G31: 22 kW	G20, G25, G30, G31: 19 kW
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163	860x957x843
Weight	210 kg	145 kg	110 kg
ONE (ELECTRIC)	**XEBC-16EU-E1R**	**XEBC-10EU-E1R**	**XEBC-06EU-E1R**
Capacity	16 600x400	10 600x400	6 600x400
Pitch	80 mm	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
Electrical power	29,3 kW	14,9 kW	9,9 kW
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163	860x957x843
Weight	185 kg	130 kg	100 kg

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

Door opening from left to right: Example of code XEBC-06EU-EP**L**

FEATURES

■ Standard ☐ Optional – Not available

	PLUS ELECTRIC	PLUS GAS	ONE ELECTRIC
MANUAL BAKING MODES			
Convection baking 30 °C - 260 °C	■	■	■
Mixed steam and convection baking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■	■
Mixed humidity and convection baking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■	■
Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100%	■	■	■
Dry air baking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100%	■	■	■
Core probe	–	–	■
Delta T baking with core probe	■	■	■

THERMAL INSULATION AND SAFETY
- Protek.SAFE™ technology: maximum thermal efficiency and working safety
- Protek.SAFE™ technology: fan impeller brake to contain energy loss at door
- Protek.SAFE™ technology: electrical power absorbtion related to the real nee
- Protek.SAFE™ technology: gas power absorbtion related to the real needs
- Protek.SAFE™ PLUS: triple glazed door

HIGH PERFORMANCE PRESSURE BURNER
- Spido.GAS™ technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types
- Spido.GAS™ technology: high performance straight heat exchanger pipes for

UNOX accessories.
The team makes the difference in the kitchen.

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

Baking Essentials
The Baking Essentials pans and grids enrich your oven with new functions, allowing you to reduce costs and save space in the kitchen.
With these accessories, your BAKERTOP MIND.Maps™ can bake anything, from puff pastry to macaroons, from biscuits to choux pastry, from croissants to pizzas and leavened products.

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

Trolleys and baskets
The Unox trolleys and baskets allow you to prepare all the pans or plates to be cooked and load them into the oven in one safe and easy movement.
They are perfect for full loads, reducing the amount of time the door is open and limiting any heat loss to the environment.

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

HACCP & Data Management
The correct application of HACCP procedures in the kitchen can be controlled in a simple and effective manner using the BlackBox function of the UNOX.Link kit. With OVEX.Net™ 3.0 software you can check via your mobile telephone, at any time, energy consumption data and statistics of all equipment (Near Field Communication).
With BAKERTOP MIND.Maps™ ovens the management costs are completely under your control.

UNOX.Care
UNOX.Care products keep your oven clean, protect it over time and reduce any maintenance costs.
The automatic washing system Rotor.KLEAN™ and DET&Rinse™ detergent together guarantee perfect hygiene and the ideal long-term upkeep of the oven and its components.
The AUTO.Pure limescale filter, standard on all BAKERTOP MIND.Maps™ ovens, automatically removes limescale from the water and means you no longer need to have an external filter. For particularly hard or dirty water Unox

INVENTIVE SIMPLIFICATION

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