



# BakerTop™





UNOX®

0.25 1880 2000 20 P.M. 1



# Baking perfection and uniformity.

## Technology meets Passion.



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# BakerTop™ Ovens

## 10, 6, 4 pans

### The right size for every need.

The **BakerTop™** countertop ovens are the result of the cooperation and the dialogue between **UNOX** and the most demanding pastry chefs and bakers in the world. Each detail has been designed to guarantee the perfect result of any baked good, from meringues to cakes, from pizza to traditional breads.

The perfect distribution of the air and heat inside the baking chamber, the absolute precision in the temperature control, the possibility to accurately manage the humidity and the LED light that illuminates every baking shelf allow the professional to always have complete control of the baking process in order to exceed the most demanding sensory expectations.

The **ADAPTIVE.Clima** technology, standard for the **BakerTop™** ovens, detects the amount of food placed into the baking cavity and automatically optimizes the baking process to deliver a consistent result - any time, any load.

Every detail of a **BakerTop™** oven has been designed to provide the professionals the latest technology while honoring classic pastry and bakery preparation.

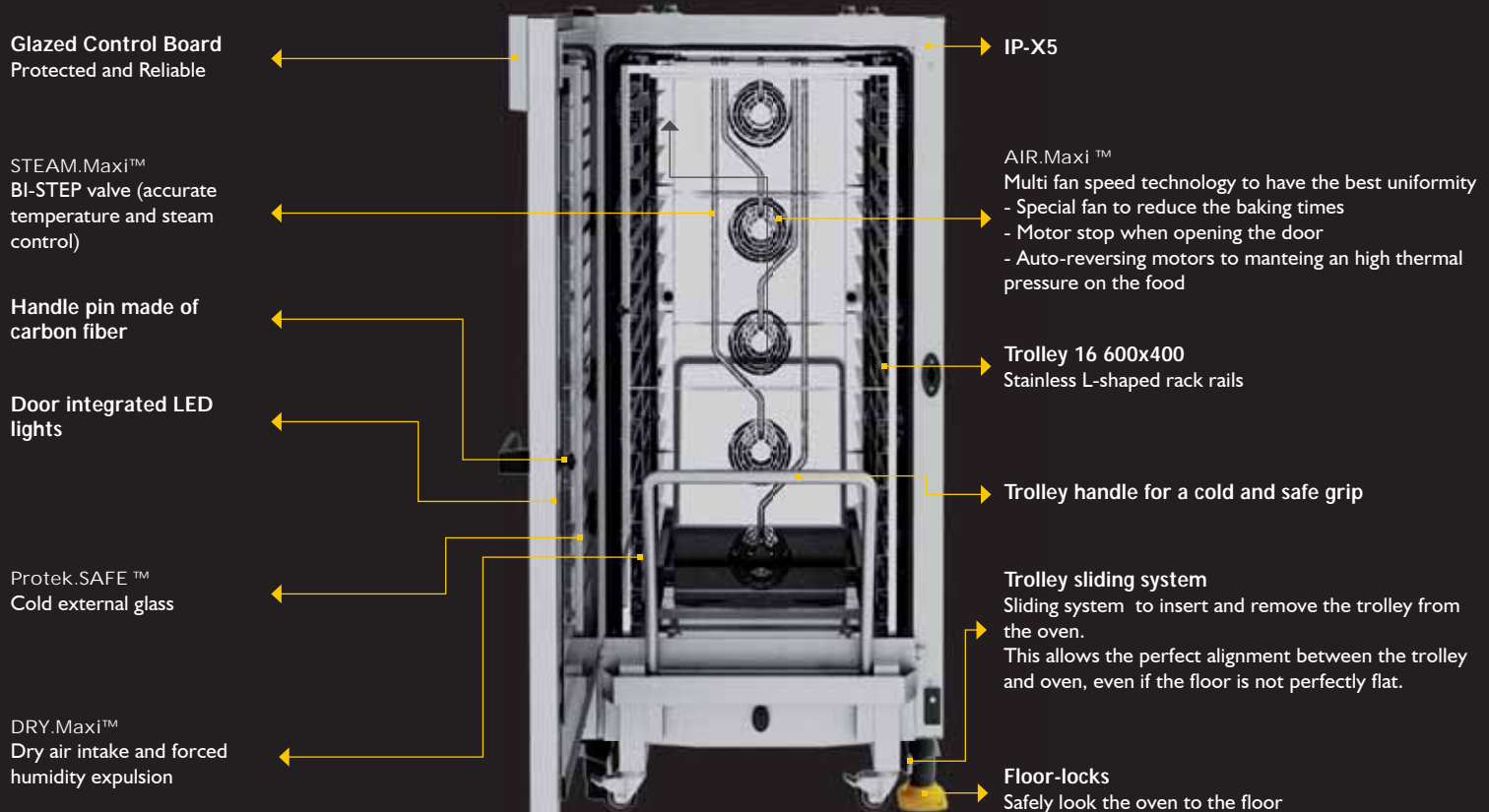
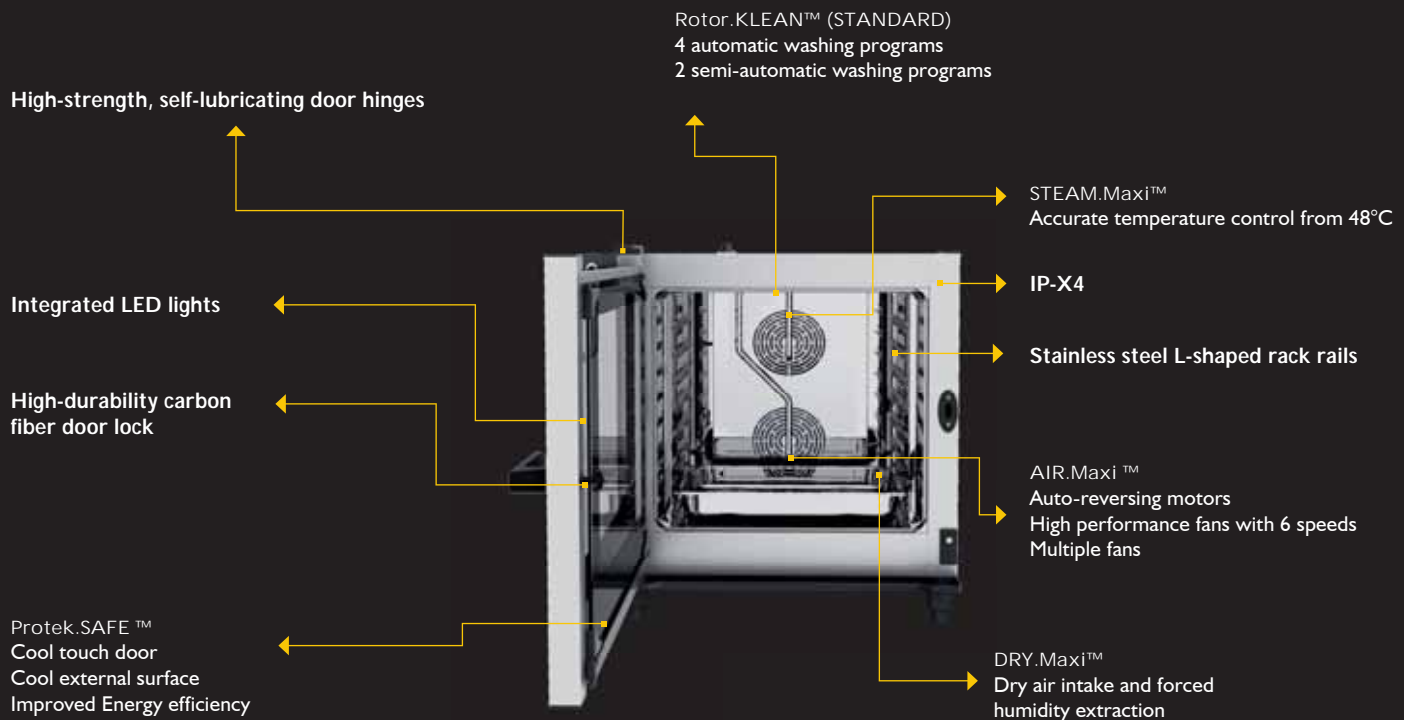
## 16 pans

### Efficiency and Volume.

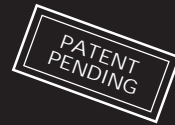
The 16 pan **BakerTop™** ovens have been designed for the master pastry chefs and bakers of the world that need to combine the best baking quality with maximum production.

Thanks to the standard **ADAPTIVE.Clima** technology, the 16 pan **BakerTop™** ovens deliver to the most demanding professional the certainty of an even color and a consistent texture in any load condition. **ADAPTIVE.Clima** detects the amount of food placed into the baking cavity and automatically optimizes the baking process to deliver a consistent result - any time, any load.

The 16 pan **BakerTop™** ovens deliver outstanding baking quality with a significantly smaller footprint and increased energy efficiency compared to any conventional rotary rack ovens that must utilize large baking chambers for the rotation of the rack. The **AIR.Maxi™** technology guarantees a perfect air and heat distribution on every baking pan without the need to turn the rack.



## AIR.Maxi™



### Baking uniformity. Baking pleasure.

Air is the medium for the heat transmission and therefore the means used to bake the product. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays.

For this reason the study of air flow inside the chamber plays a leading role in the design of all **UNOX** ovens. The AIR.Maxi™ technology has been studied by **UNOX** to obtain perfect distribution of the air and heat inside the baking chamber.

Multiple fans in the design of **UNOX** ovens ensures perfect uniformity on all trays, from the top one to the bottom one. Auto-reversing motors combined with high speed revolving fans ensures perfect uniformity within every single pan.

The possibility to select six air flow speeds within the chamber with or without fan reverse function and one semi-static mode, allows you to bake any kind of product, from the lightest and most delicate to the ones that require a very high heat transfer.

## ADAPTIVE.Clima



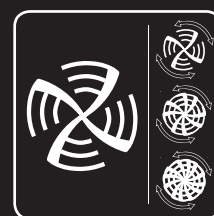
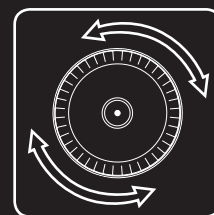
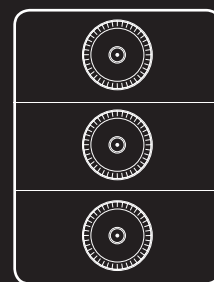
### Perfect and reliable. The certainty of the result.

Thanks to ADAPTIVE.Clima technology, **BakerTop™** ovens constantly monitor all of the baking parameters, not just the temperature but also the real humidity in the baking cavity, and allows the user to obtain the desired result every single batch, with the guarantee of an always excellent finished product, independent of the number of pans put in the oven.

The constant control of all the baking parameters also allows **BakerTop™** to accurately acquire the temperature and humidity trends during the whole baking process, detecting also the effects of manual interventions made by the user as, for example, the door opening. Once that the desired result is achieved, ADAPTIVE.Clima technology allows the user to memorize the actually occurred process and to repeat it infinite times, with the certainty of an always identical baking outcome and with no supervision or interventions by the user.\*

\* For this use we recommend to use the MULTI.Point core probe XC255.





## DRY.Maxi™



### Baking in absence of humidity. The exaltation of the flavour.

The presence of humidity during the last phases of the baking of leaven products can compromise the achievement of the desired result.

Humidity does not permit to the product to grow, to reach uniform goldening and crispness and to release all of its flavor.

DRY.Maxi™ technology allows the rapid extraction of the humidity from the baking chamber, both the one released by the food and the one eventually generated by STEAM.Maxi™ technology in a previous baking step.

In bakery and pastry, DRY.Maxi™ technology ensures to exalt the flavor, allowing to obtain a dry and well structured product with an even internal structure, characterized by a crisp and crumbly external surface.

## STEAM.Maxi™

### The steam perfection. Simple as a water drop.

Baking with steam, in particular at low temperature, is used in patisserie as a modern alternative to the traditional bain-marie to cook and to pasteurize creams.

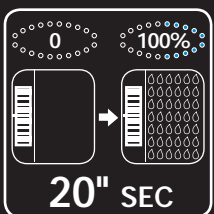
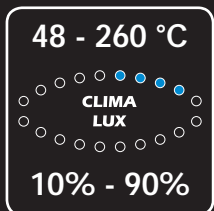
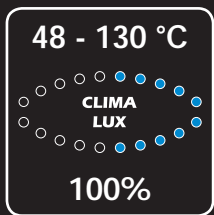
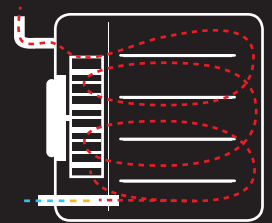
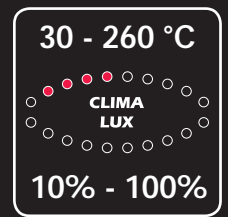
Also, to introduce humidity in the chamber in the first minutes of the baking process of leavened products promotes the internal structure development and the goldening of the external surface.

The STEAM.Maxi™ technology allows **BakerTop™** ovens to perform any kind of steaming, even those more delicate at low temperature.

This revolutionary system studied by **UNOX** marks the beginning of a new era for steaming in bakery ovens. STEAM.Maxi™, compared with the traditional boiler technology, guarantees the capacity to produce steam immediately and the reliability that the simplicity of its design allows.

The combination of STEAM.Maxi™ and AIR.Maxi™ allows **UNOX** ovens to transform water to steam. This creates steam, that is up to three times higher quality than a traditional direct-injection ovens, accurately controlling the steam production at every temperature starting from 48°C.





## MULTI.Time

### And if time had 9 dimensions?

In modern bakery and pastry laboratories it's not uncommon the need to bake simultaneously products with different dough, shape and weight.

With MULTI.Time is possible to use the oven in a continuous mode and to manage up to 9 different timers. It is possible to put in the oven in any moment products that require different baking times having the certainty of the maximum control.

MULTI.Time function also automatically updates the baking time at every door opening, always ensuring an optimum result.

## Baking Essentials

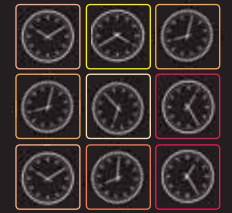
### Innovative and functional. Essential for your daily production.

Within the UNOX research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

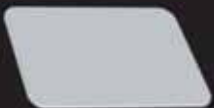
There is a Baking Essentials solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

The versatility of the **BakerTop™** ovens drastically reduce the investment required for setting up a complete and versatile laboratory, with considerable savings of money and space.



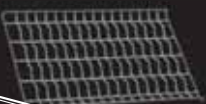
FAKIRO™



Black.Bake



Baguette



PATENTED

Black.Baguette





## Protek.SAFE™

### Safety and efficiency.

Protek.SAFE™ technology is a part of the **NON-STOP EFFORTS** program at **UNOX** which engages itself to reduce to a minimum the environmental impact of the product and the baking process that within them are made.

Protek.SAFE™ technology eliminates the unneeded energy loss to reduce the energy consumptions and to contribute to the environmental compatibility of the baking process performed in the **BakerTop™** ovens.

Thanks to the use of innovative insulating materials, Protek.SAFE™ guarantees the low temperature of the external surfaces of the **BakerTop™** ovens, always ensuring the maximum safety of the working environment.

## UNOX.Link

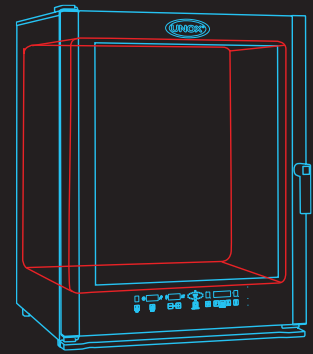
### Advanced management of cooking and HACCP data.

Thanks to the BlackBox function of the UNOX.Link **XC 237** kit it is very easy to download from the **BakerTop™** oven all the HACCP data of the last 3 months of use of the oven in order to allow a simple and effective control of the correct appliance of the HACCP procedures into the laboratory. The OVEX.Net 3.0 software provides energy consumption data and equipment utilization statistics to allow an effective and simple control of the running cost of any **BakerTop™** equipment.

Thanks to the OVEX.Net 3.0 software it is also possible to easily download from the [infonet.unox.com](http://infonet.unox.com) website the **UNOX** recipes book, select and adjust the recipes or create new ones and then transfer them to the **BakerTop™** memory, so the operator can easily recall the right baking program with just a touch of a finger

The UNOX.Link **XC 237** kit is a precious tool to make the use of the **BakerTop™** ovens easier, to control its performances and increase its productivity.

The UNOX.Link **XC 238** Kit does not only have all the same functions of the **UNOX.Link XC 237** but it also allows to connect the **BakerTop™** to the Internet in order to provide a remote access to all the BlackBox data in any given moment of the day.

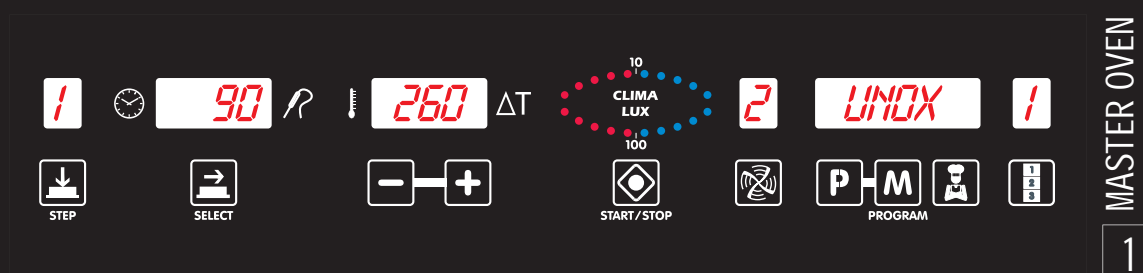


300 °C 60 °C



## BakerTouch

Power and Simplicity. All in a single touch.



The BakerTouch digital control panel allows the operator to manage all the **UNOX** appliances of the **BakerTop™** line which are linked to the oven with a single interface.

The BakerTouch technology also monitors the amount of water filtered by the **UNOX.Pure-RO** (reverse osmosis filter) or **UNOX.Pure** (water softener), signaling to the operator the correct time to replace the filters.

The touch technology of the buttons grants the ease of cleaning and eliminate the risk of wear and tear.

## MAXI.Link

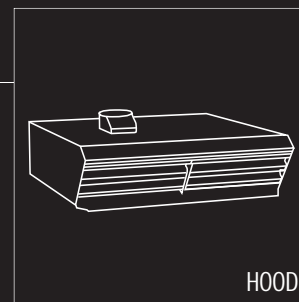
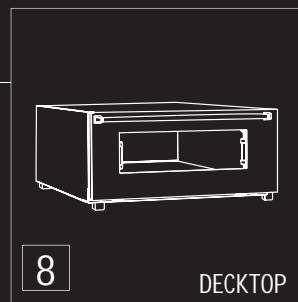
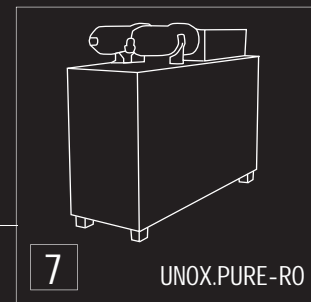
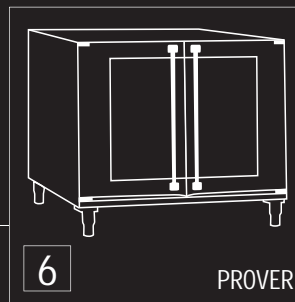
Simplicity and flexibility in the professional laboratories.

MAXI.Link technology allows simplicity and makes it easier to work inside the modern professional laboratory.

Thanks to possibility of creating baking columns made by two **BakerTop™** stacked ovens, MAXI.Link technology allows to bake at the same time products that need different temperature, humidity and time. To turn on only the necessary ovens to manage the real demand, allows you to use in the best way the available energy and to reduce to a minimum consumption and the related costs.

The **EFFICIENT.Power** mode reduces up to 33% the power needed for the functioning of the baking column through an accurate management of the energy needs and the distribution of the absorbed power of the units of which the column is composed by.





# Complementary equipments

## DeckTop

### Technology and Tradition together.

The **XB 264 DeckTop** is the deck oven designed for those pastry chefs and bakers that want to combine the pastry and bakery tradition with the best available technology.

The Stone baking surface of the **BakerTop™ XB 264 DeckTop** has been designed to deliver very uniform baking in a time tested tradition. The heat is slowly and gently transfer to the dough to create a dense loaf and a textured surface.

The **XB 264 DeckTop** is the ideal solution for those who want to combine traditional baking with modern baking in only one **BakerTop™** column, with maximum versatility and minimum footprint. The **XB 264 DeckTop** can be combined with the 6 and 4 pan **BakerTop™** ovens and it is controlled by the BakerTouch digital control panel.

## Prover

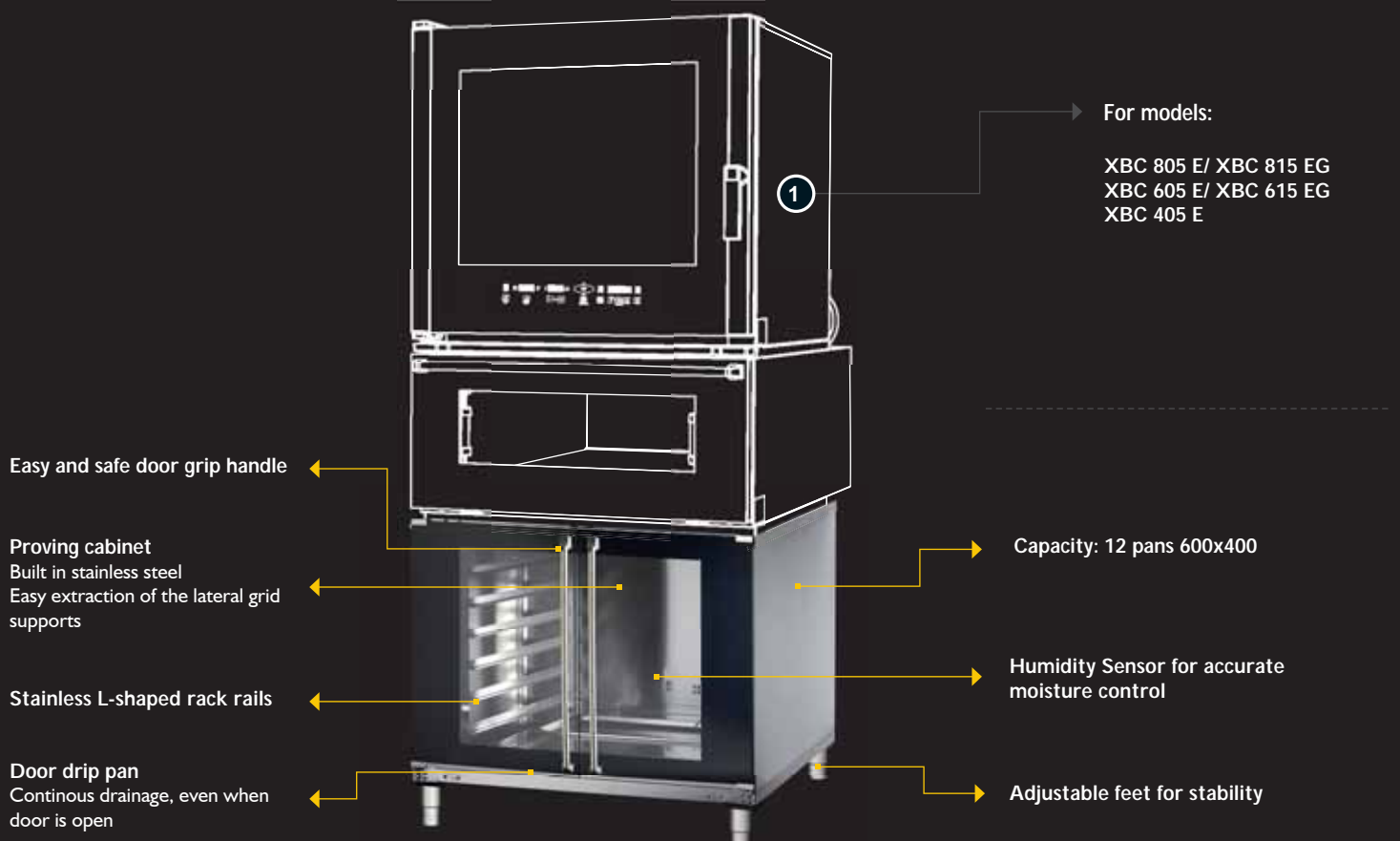
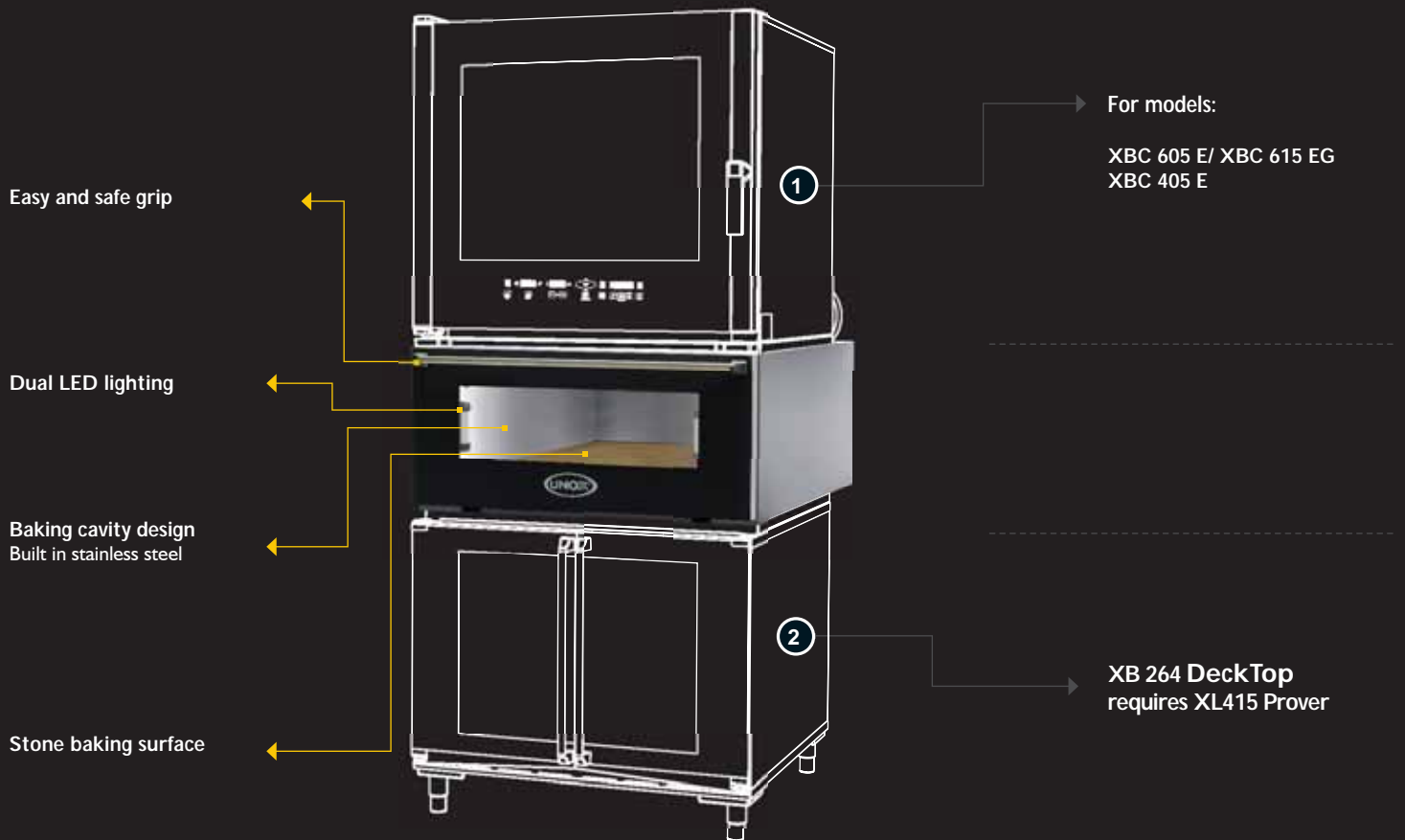
### The perfect place to start.

Once upon a time, doughs were traditionally wrapped in a cloth and left to rise during two or three days in a dry and cool place. The cloth retained the moisture and provided the conditions for the proving process to occur.

Today, the **BakerTop™ XL 415 Prover** allows modern bakers to accurately manage temperature and humidity of the proving process in order to always achieve a consistent result while reducing proof time.

Utilizing its accurate humidity sensor, the **BakerTop™ XL 415 Prover** automatically adjusts the moisture in the proving cabinet to create the desired conditions for any dough.

In combination with **BakerTop™** ovens, the **BakerTop XL 415 Prover** creates a complete baking station for any need.





## Rotor.KLEAN™

### Integrated Automatic Washing System. More value to time.

Rotor.KLEAN™ is the washing technology designed for **BakerTop™** ovens to automatically obtain the maximum hygiene and food safety in the cooking chamber and to eliminate time consuming and troublesome manual cleaning operations.

The Rotor.KLEAN™ system provides multiple washing cycle options, which allows the operator the ability to reduce and manage the consumption of water and detergent, ensuring an ecological and economical cycle.

The particular washing cycles that are used, allow the reduction to minimum the consumption of UNOX.Det&Rinse, ensuring an ecological and economical cycle.

## UNOX.Det&Rinse

### The ultimate in cleanliness. Just in a single product.

UNOX.Det&Rinse is the innovative cleaning product that combines in a sole product the cleaning force of the detergent and the rinsing action of the rinse. UNOX.Det&Rinse has been designed by UNOX to optimise the performance of the Rotor.KLEAN™ technology.

Regular use of the Rotor.KLEAN™ wash system combined with the UNOX.Det&Rinse cleaning product will ensure the oven remains in optimum condition, to ensure continued quality cooking results, maximize product reliability and at the same time minimise the usage of water and chemicals.

## STANDARD



**QUICK**  
WASHING

🕒 29 min

**SHORT**  
WASHING

🕒 39 min

**MED**  
WASHING

🕒 57 min

**LONG**  
WASHING

🕒 76 min

**Box 2 tanks x 5 L**  
UNOX.Det&Rinse



## UNOX.Pure-RO

### Reverse Osmosis water filtering technology.

UNOX.Pure-RO utilizes Reverse Osmosis water filtering technology specifically designed by **UNOX**, to ensure a complete demineralisation of any kind of water, even when it contains iron ions or high quantity of “dissolved” salts. It is the ideal solution to ensure the longest reliability and durability of the **BakerTop™** ovens, protecting the cooking chamber from corrosion and limescale. UNOX.Pure-RO features a pump to feed the STEAM.Maxi™ circuit even when the pressure of the water supply is very low.

The UNOX.Pure-RO water filtering devices also eliminate the harmful components that might alter the taste of food, such as chlorine.

The BakerTouch technology also monitors the amount of water filtered by the UNOX.Pure-RO or, signaling to the operator the correct time to change the filters.

UNOX.Pure-RO guarantees a perfect **BakerTop™** baking chamber, increasing the durability of the oven and reducing its maintenance and running costs.

## UNOX.Pure

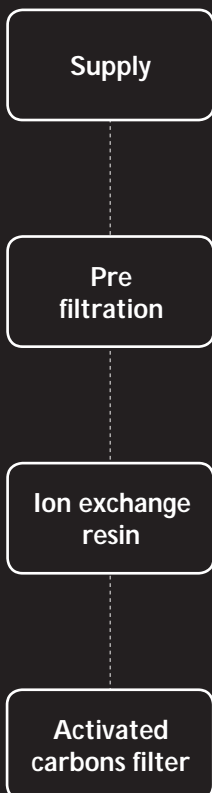
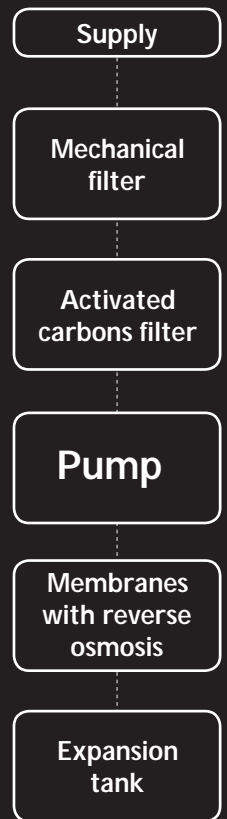
### The new generation solution for water filtering.

UNOX.Pure is the filtering system developed by **UNOX** to provide a quick, safe and compact solution to guarantee an high quality filtering of the steaming water.

In only one UNOX.Pure cartridge there are 4 subsequent filtering stages by which the UNOX.Pure filter eliminates the harmful components that might alter the taste of food and prevents limescale and corrosion.

The BakerTouch technology facilitates the operator's work by monitoring the amount of water filtered by the UNOX.Pure and signaling to the operator the correct time to change the filters.

UNOX.Pure maintains the ideal conditions for the **BakerTop™** baking chamber, when the installation of the UNOX.Pure-RO is not possible.





# 600x400 combi ovens



TROLLEY INCLUDED.



XBC 1005 E	
Capacity	16 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x997x1866
Weight	177 kg



LATERAL SUPPORT IN THE CAVITY OF THE OVEN.



XBC 905 E	
Capacity	16 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x997x1866
Weight	183 kg



## XBC 1005 EL \*

16 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
29,7 kW  
-  
860x997x1866  
177 kg



gas

## XBC 1015 EG

16 600x400  
80 mm  
50 / 60 Hz  
230 V~ 1N  
1,7 kW  
35 kW / 30100 Kcal/h  
860x997x2072  
200 kg



gas

## XBC 1015 EGL \*

16 600x400  
80 mm  
50 / 60 Hz  
230 V~ 1N  
1,7 kW  
35 kW / 30100 Kcal/h  
860x997x2072  
200 kg



## XBC 905 EL \*

16 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
29,7 kW  
-  
860x997x1866  
183 kg



gas

## XBC 915 EG

16 600x400  
80 mm  
50 / 60 Hz  
230 V~ 1N  
1,7 kW  
35 kW / 30100 Kcal/h  
860x997x2072  
206 kg



gas

## XBC 915 EGL \*

16 600x400  
80 mm  
50 / 60 Hz  
230 V~ 1N  
1,7 kW  
35 kW / 30100 Kcal/h  
860x997x2072  
206 kg

## Complementary equipments

### Trolley

For models: XBC 1005E/1005EL/1015EG/1015EGL

Capacity: 16 600x400  
Pitch: 80 mm  
Dimensions: 743x643x1725 WxDxH mm  
Weight: 25 Kg

Art.: XCB 1001



### Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request.  
Minimum order: 2 trolleys

### Hood with steam condenser

Only for electric ovens

Voltage: 230 V~ 1N  
Frequency: 50 / 60 Hz - Electrical power: 200 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m3/h;  
Max. air flow: 750 m3/h  
Dimensions: 868x1060x272 WxDxH mm



Art.: XC 518



\* L: left-to-right door opening

# 600x400 combi ovens



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Max. gas rated power  
Dimensions (WxDxH mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Max. gas rated power  
Dimensions (WxDxH mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Max. gas rated power  
Dimensions (WxDxH mm)  
Weight



## XBC 805 E

10 600x400

80 mm

50 / 60 Hz

400 V~ 3N

15,2 kW

-

860x882x1217

121 Kg



gas

## XBC 815 EG

10 600x400

80 mm

50 / 60 Hz

230 V~ 1N

1 kW

20,5 kW / 17630 Kcal/h

860x882x1425

135 kg



## XBC 605 E

6 600x400

80 mm

50 / 60 Hz

400 V~ 3N

10,1 kW

-

860x882x897

89 Kg



gas

## XBC 615 EG

6 600x400

80 mm

50 / 60 Hz

230 V~ 1N

0,7 kW

18,4 kW / 15820 Kcal/h

860x882x1105

109 kg



## XBC 405 E

4 600x400

80 mm

50 / 60 Hz

230 V~ 1N / 400 V~ 3N

7,6 kW

-

860x882x709

63 Kg

-

-

-

-

-

-

-

-

-

## Complementary equipments & Accessories



### DeckTop

For models: XBC 605 E/ XBC 615 EG/ XBC 405 E

**XB 264 requires XL415 Prover**

Capacity: 2 600x400 - Voltage: 240 V~ 3N

Frequency: 50 / 60 Hz - Electrical power: 5,7 kW

Dimensions: 860x1150x400 WxDxH mm

Weight: 100 Kg

**Art.: XB 264**



### Prover

Capacity: 12 600x400

Pitch: 75 mm - Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz - Electrical power: 2,4 kW

Max. temperature: 50 °C

Dimensions: 862x910x727 WxDxH mm

Weight: 38 Kg

**Art.: XL 415**



### Neutral cabinet

Capacity: 7 600x400

Pitch: 57 mm

Dimensions: 860x772x657 WxDxH mm

Weight: 22 Kg

**Art.: XR 258**



### Hood with steam condenser

Only for electric ovens

Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz - Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h; Max. air flow: 750 m³/h

Dimensions: 860x1028x297 WxDxH mm

**Art.: XC 418**



### Stacking kit

Includes all parts and connections for stacking two ovens

**Art.: XC 755**



### Feet kit 150 mm

Complete kit composed by 4 adjustable feet.

**Art.: XR 608**



### Intermediate support

Dimensions: 860x826x276 WxDxH mm

Weight: 28 Kg

**Art.: XR 205**



### Low open stand

Dimensions: 842x665x208 WxDxH mm

Weight: 5 Kg

**Art.: XR 128**



### Intermediate open stand

Dimensions: 842x665x434 WxDxH mm

Weight: 9 Kg

**Art.: XR 148**



### High open stand

Dimensions: 842x665x692 WxDxH mm

Weight: 11 Kg

**Art.: XR 168**



### Lateral support - kit for stand

For model: XR 168

Capacity: 7 600x400 - Pitch: 60 mm

Weight: 3 Kg

**Art.: XR 727**



### Kit tank holder

For model: XR 168

**Art.: XR 677**



### Wheels

H: 105 mm

4 wheels complete Kit:

2 wheels with brake - 2 wheels without brake.

**Art.: XR 622**



# Accessories for all models



Kit for complementary equipments water connection

Dimension: 3 m

Art.: XC 618



External core probe SOUS-VIDE

The kit contains 1 core probe.

Art.: XC 249



MULTI.Point core probe

The kit contains 1 core probe.

Art.: XC 255



Safety double door opening kit

Art.: XC 720



Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.

Art.: XC 706



UNOX.Link

USB interface with OVEX.Net 3.0 software

Art.: XC 237



UNOX.Link

USB interface with OVEX.Net 3.0 software and Oven Internet Connection

Art.: XC 238

## UNOX.Care Program



UNOX.Pure-RO (Reverse osmosis kit with pump)

Voltage: 230 V~ IN - Frequency: 50 / 60 Hz

Electrical power: 220 W

Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg

Art.: XC 235



UNOX.Pure (Filtering system)

Art.: XC 215



Refill UNOX.Pure filtering system

Art.: XC 216



UNOX.Det&Rinse

For Rotor.KLEAN™

Box 2 x 5 L

Art.: DB 1011A0



Detergent for non-automatically cleaning

Box 6 x 2 L

Art.: SL 1135A0



Shower kit

Art.: XC 208



■ Standard    □ Optional    – Not available



gas

## BAKING MODES

Convection baking 30 °C - 260 °C	■	■
Mixed steam and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■
Mixed humidity and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■
Steaming 48 °C - 130 °C with STEAM.Maxi™ technology 100%	■	■
Dry air baking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	■	■
Maximum pre-heating temperature 300 °C	■	■
Core probe	■	■
Delta T baking with core probe	■	■
MULTI.Point core probe	□	□
SOUS-VIDE core probe	□	□
MULTI.Time: technology to manage up to 9 timers to bake at the same time different products	■	■

## AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Maxi™ technology: multiple fans with reversing gear	■	■
AIR.Maxi™ technology: 6 air speeds, programmable	■	■
AIR.Maxi™ technology: 1 semi static baking mode, programmable	■	■
AIR.Maxi™ technology: pause function	■	■

## CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user	■	■
DRY.Maxi™ technology: baking with humidity extraction 30 - 260 °C	■	■
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C	■	■
ADAPTIVE.Clima technology: cavity humidity measurement and regulation	■	■
ADAPTIVE.Clima technology: repeatability of the baking process through the memorization of the real baking process	■	■
ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory	■	■

## BAKING COLUMNS WITH MAXI.Link TECHNOLOGY

MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single BakerTouch control panel	■	■
MAXI.Link technology with EFFICIENT.Power: power requirement reduced on MAXI.Link columns	■	■

## THERMAL INSULATION AND SAFETY

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	■	■
Protek.SAFE™ technology: electrical power absorption related to the real needs	■	–
Protek.SAFE™ technology: gas power absorption related to the real needs	–	■

## HIGH PERFORMANCE ATMOSPHERIC BURNER

Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	–	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	–	■

## AUTOMATIC CLEANING

Rotor.KLEAN™ : 4 automatic and 2 semi-automatic washing programs	■	■
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## PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	■	■
Reversible door, even after the installation (not for 16 600x400 models)	■	■
Door docking positions at 60°-120°-180°	■	■

## AUXILIARIES FUNCTIONS

99 baking programs memory, each one made of 9 baking steps	■	■
Possibility to assign a name to the stored programs	■	■
Preheating temperature up to 300 °C settable by the user	■	■
Visualisation of the residual baking time (when baking not using the core probe)	■	■
Holding baking mode «HOLD»	■	■
Continuous functioning «INF»	■	■
Visualisation of the set and real values of time, core probe temperature, cavity temperature and humidity	■	■
«COOL» function for rapid cavity cooling	■	■
Temperature unit settable in °C or °F	■	■

## TECHNICAL DETAILS

Rounded stainless steel (DIN 1.4301) cavity for hygiene and easy of cleaning	■	■
Cavity lighting through external LED lights	■	■
Steam proof sealed BakerTouch control panel	■	■
High-durability carbon fibre door lock	■	■
Door drip pan with continuous drainage, even when the door is open	■	■
High capacity appliance drip pan connectable to appliance drain	■	■
Light weight – heavy duty structure using innovative materials	■	■
Proximity door contact switch	■	■
2-stage safety door lock	□	□
Autodiagnosis system for problems or brake down	■	■
Safety temperature switch	■	■
Openable internal glass to simplify the door cleaning	■	■
Stainless steel L-shaped rack rails with notched recesses for easy loading	■	■

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L12156A1 - Printed: 04-2012  
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