

PRICELIST

BAKERTOP MIND Maps* BAKERLUXTM VALID FROM: 05-2020





BAKERTOP MIND.MapsTM PLUS



TOP MIND.Maps" PLUS COMBI OVENS			TOP
TURES			COUNTERTOP
	Standard		, Z
	 Optional 	BC	8
	 Not available 	4 👌	4 (
UNOX INTELLIGENT PERFORMANCE		7 0	· ·
ADAPTIVE.Cooking [™] : automatically regulates the baking	parameters to ensure repeatable results	• •	•
CLIMALUX [™] : total control of the humidity in the baking of		• •	•
SMART.Preheating: sets automatically the temperature a		• •	•
AUTO.Soft: manages the heat rise to make it more delica SENSE.Klean: estimates how dirty the oven is and sugge		••	•
UNOX INTENSIVE COOKING			
DRY.Maxi [™] : rapidly extracts the humidity from the baking		• •	•
STEAM.Maxi [™] : produces saturated steam starting from 3		• •	•
AIR.Maxi [™] : multiple fans with reverse gear and 4 speed s EFFICIENT.Power: ENERGY STAR certified energy efficie		••	•
PRESSURE.Steam: increases the saturation and tempera		• •	•
DATA DRIVEN COOKING			
Wi-Fi connection		• •	٠
Ethernet connection ddc.unox.com: control the oven usage in real time, creat	a and conditions from your DC to your avana	0 0	•
DDC.Stats: analyse, compare and improve the user and o		• •	•
DDC.Stats. analyse, compare and improve the user and o DDC.App: monitor all connected ovens in real time from		• •	•
DDC.Coach: analyses the way in which you use the oven		• •	•
MANUAL COOKING			
Convection baking from 30 °C to 260 °C		• •	•
Convection baking from 30 °C to 300 °C Mixed convection + steam baking starting from 35 °C wi	th STEAM Maxi [™] from 30% to 90%	••	-
Convection + humidity baking starting from 48 °C with S			•
Saturated steam baking starting from 48 °C to 130 °C wi		• •	•
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		• •	•
PROGRAMMES: up to 384 programmes that can be save		• •	•
CHEFUNOX: choose something to cook from the library MULTI.Time: manages up to 10 baking processes at the s		••	•
MISE.EN.PLACE: synchronises the insertion of pans so the			•
AUTOMATIC CLEANING			-
Rotor.KLEAN [™] : 4 automatic cleaning programmes		• •	٠
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		• •	٠
Remaining baking time display		• •	•
Holding baking mode "HOLD" and continuous functionin	ng "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 de		• •	٠
Spido.GAS [™] : high-performance straight heat exchanger			-
Spido.GAS ^{**} : high-performance pressure burners and syr TECHNICAL DETAILS	nmetrical exchangers	- •	-
Baking chamber in high-resistance AISI 304 stainless ste	el with rounded edges		•
Moulded baking chamber in AISI 316 L marine stainless se		• •	-
Baking chamber with C-shaped rack rails		• •	٠
Baking chamber lighting through LED lights embedded	in the door	• •	•
9.5" touchscreen capacitive control panel 7" touchscreen resistive control panel		• •	•
PLUS control panel with water resistance certification - I	PX5	• •	•
Drip collection system integrated in the door and function		• •	•
Heavy-duty structure with the use of innovative materia	ls	• •	٠
4-speed multiple fan system and high-performance circu			٠
6 motors with multiple fan system with reverse gear and		• •	-
		••	•
Door hinges made of high-resistance, self-lubricating ter			•
Door stop positions 120° - 180° Door stop positions 60° - 120° - 180°			
Door stop positions 120° - 180° Door stop positions 60° - 120° - 180° Reversible door in use even after installation			0
Door stop positions 120° - 180° Door stop positions 60° - 120° - 180° Reversible door in use even after installation Door thickness 70 mm		• •	-
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		••	-
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		• • • •	- • 0
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	2	••	-

BAKERTOP MIND.Maps[™] BIG COMBI OVENS 16 600x400 PLUS



16 600x400	PLUS	PLUS	PLUS
Model	XEBL-16EU-YPRS	XEBL-16EU-DPRS	XEBL-16EU-GPRS
Pitch	80 mm	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	380-415 V 3PH+N+PE	220-240 V 3PH+PE	220-240 V 1PH+N+PE
Electrical power	38,5 kW	38,5 kW	2,8 kW
Max. gas rated power	-	-	48 kW
Dimensions WxDxH (mm)	892x1018x1875	892x1018x1875	892x1018x1875
Weight	292 kg	292 kg	309 kg

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Trolley included. Customized Trolley: the capacity and pitch of the trolley can be manufactured on specific request. Minimun order: 2 trolleys. Left-to-right door opening: XEBL-16EU-YPLS/ XEBL-16EU-DPLS/XEBL-16EU-GPLS



Prover with BakerTouch integrated control Voltage: 230 V~ 1N

Frequency: 50 / 60 Hz Electrical power: 2,4 kW Max. temperature: 50 °C Dimensions: 866x950x1879 WxDxH mm Weight: 100 Kg

Art.: XEBPL-16EU-D

Hood with steam condenser (Only for electric ovens) Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz Power: 100 W - Exhaust chimney diameter: 121 mm Min. air flow: 310 m³/h - Max. air flow: 390 m³/h Dimensions: 882x1132x240 WxDxH mm Weight: 30 Kg

Art.: XEAHL-HCFL

Gas exhausts collection for gas ovens Exhaust chimney diameter: 150 mm Dimensions: 478x254x150 WxDxH mm Weight: 3,9 kg

Art.: XUC072

PANETTONE.Bake

Baking pan with pins for 1 kg panettone, compatibile with BAKE.REST trolley. Panettone cardboard mould diameter: 165-170 mm



Art.: TG480

Customized Tray The dimension and the shape of the mould can be customized upon request.

In case of orders of more than 40 trays, the tray design is free of charge.



Shower kit



Art.: XHC001

Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber.

Art.: XUC047

UNOX.Pure



The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX MIND.Maps[™] oven monitors the water consumption and informs the user when the cartridge needs to be replaced. In case you need to install XHC003 (2 pc) on MIND.Maps[™] PLUS BIG ovens, it is necessary to add the JG 10 mm T-shaped reduction kit with code KEL1115A. Permits to treat up to 7000 litres of water (depending on the water temporary hardness)

Art.: XHC003



Prover with manual control Voltage: 230 V~ 1N Frequency: 50 / 60 Hz Electrical power: 2,4 kW Max. temperature: 50 °C Dimensions: 866x950x1879 WxDxH mm Weight: 100 Kg

Art.: XEBPL-16EU-M



Activated carbon filter Activated carbon filter for hood with steam condenser to further eliminate strong odors. Compatible with: XEAHL-HCFL Dimensions: 413x655x108 WxDxH mm Weight: 11 kg

Art.: XUC140

Trolley

AISI 316 L stainless steel structure. Compatible with: XEBL-16EU-Y*RS/ XEBL-16EU-GPRS Compatible with: XEBPL-16EU-EU-D/ XEBPL-16EU-M (Prover feet regulation is necessary) Capacity: 16 600x400 - Pitch: 81 mm Dimensions: 776x681x1741 WxDxH mm - Weight: 26 Kg

Art.: XEBTL-16EU

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

BAKE.Rest

AISI 316 L stainless steel structure. Revolving trolley for baking and upside-down resting of bakery items. Compatible with: XEBL-16EU-**RS Capacity: 5 trays (25 panettone) - Pitch: 250 mm Dimensions: 776x615x1725 | x p x h mm - Weight: 40 Kg

Art.: XEBTL-05PN

Customized Trollev

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



Trolley handle holder

Enables the trolley handle to be safely and easily attached to the side of the oven.

Art.: XUC161

Trolley entrance ramp

Enables compensation for slopes or different levels of the kitchen floor in order to position the rack trolley correctly and safely.

Art.: XUC163



UNOX.Link extra fine sous-vide core probe

Art.: XEC004





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600x400 PLUS



0 600X400	
1odel	
Pitch	

ř.	10 600X400	PLUS	PLUS
	Model	XEBC-10EU-EPRM	XEBC-10EU-GPRM
	Pitch	80 mm	80 mm
	Frequency	50 / 60 Hz	50 / 60 Hz
	Voltage	400 V ~ 3N	230 V ~ 1N
	Electrical power	21 kW	1,4 kW
	Max. gas rated power	-	G20, G25, G25.1, G30, G31: 25 kW
	Dimensions WxDxH (mm)	860x967x1163	860x967x1163
	Weight	148 kg	174 kg

Left-to-right door opening: XEBC-10EU-EPLM/ XEBC-10EU-GPLM Lateral supports pitch can be customized under specific request.

220 V~3PH+PE Connection kit (only for model XEBC-10EU-EPRM): Art. XUC128

	6 600X400	PLUS	PLUS
	Model	XEBC-06EU-EPRM	XEBC-06EU-GPRM
	Pitch	80 mm	80 mm
	Frequency	50 / 60 Hz	50 / 60 Hz
	Voltage	400 V ~ 3N	230 V ~ 1N
	Electrical power	14 kW	1 kW
G) L	Max. gas rated power	-	G20, G25, G25.1, G30, G31: 19 kW
-	Dimensions WxDxH (mm)	860x967x843	860x967x843
-	Weight	112 kg	126 kg

Left-to-right door opening: XEBC-06EU-EPLM/ XEBC-06EU-GPLM Lateral supports pitch can be customized under specific request.



4 600X400
Model
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (m
Weight

Left-to-right door opening: XEBC-04EU-EPLM

Lateral supports pitch can be customized under specific request. 220 V~3PH+PE Connection kit (only for model XEBC-04U-EPRM): Art. XUC129

BASKET AND TROLLEYS



Basket Compatible with: XEBC-10EU-E**M/ XEBC-10EU-G**M Capacity: 10 600x400 - Pitch: 80 mm Dimensions: 668x431x862 WxDxH mm - Weight: 9 Kg

Art.: XWBBC-10EU

Trolley for basket: compatible with: XWBBC-10EU. Dimensions: 695x786x961 WxDxH mm - Weight: 13 Kg

Art.: XWBYC-00EU

Trolley coupling kit for stand: mandatory for XWBYC-00EU, the kit is made of a coupling system to attach trolley with stand XWARC-07EF-H

Art.: XWBYC-CREU

Trolley coupling kit for neutral cabinet: mandatory for XWBYC-00EU, the kit is made of a coupling system to attach trolley with XWAEC-08EF

Art.: XWBYC-CKEU



Art.: XWBYC-14EU

10 + 4 supermarket solution with doors Includes 1 neutral cabinet with doors, 1 10-tray-basket 600x400 and 14-tray-basket 600x400. XWBYC-14EU-D is compatible only

with the MAXI.Link column XEBHC-HCEU + XEBC-04EU-E**M + XEBC-10EU-E**M + XWARC-00EF-F or XEBC-04EU-E**M + XEBC-10EU-E**M + XWARC-00EF-F. Dimensions:768x539x1920 WxDxH mm - Capacity: 14 600x400 - Weight: 75 Kg

Art.: XWBYC-14EU-D



4 600X400	PLUS
Model	XEBC-04EU-EPRM
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	10,6 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	860x967x675
Weight	95 kg



6 + 6 supermarket solution without doors Includes 1 neutral cabinet without doors, 2 6-tray-basket 600x400. XWBYC-12EU is compatible only with the MAXI. Link column XEBHC-HCEU+XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L or XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L. Dimensions: 768x539x1920 WxDxH mm - Capacity: 12 600x400 - Weight: 50 Kg

Art.: XWBYC-12EU

6 + 6 supermarket solution with doors



Includes 1 neutral cabinet with doors, 2 6-tray-basket 600x400. XWBYC-12EU-D is compatible only with the MAXI. Link column XEBHC-HCEU+XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L or XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L. Dimensions: 768x539x1920 WxDxH mm - Capacity: 12 600x400 - Weight: 75 Kg

Art.: XWBYC-12EU-D

600x400 PLUS

	DeckTop with BakerTouch integrated control Capacity: 2 600x400 - Voltage: 400 V- 3N - Frequency: 50 / 60 Hz - Power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg	, sec
1717 01	Art.: XEBDC-02EU-D	
DECK	DeckTop with BakerTouch integrated control Capacity: 1 600x400 - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Power: 2,7 kW - Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg	
	Art.: XEBDC-01EU-D	
	New prover with faster steam generation and precise temperature management: Capacity: 12 600x400 Pitch: 75 mm - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Power: 2,3 kW - Max. temperature: 50 °C - Dimensions: 860x978x798 WxDxH mm - Weight: 40 Kg	
	Art.: XEBPC-12EU-B New prover with faster steam generation and precise temperature	
ļ	management: Capacity: 8 600x400 Pitch: 75 mm - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Power: 2,3 kW - Max. temperature: 50 °C - Dimensions: 860x978x658 WxDxH mm - Weight: 35 Kg	
_	Art.: XEBPC-08EU-B Single unit installation kit: Contains water drain, fittings, pipe U-trap and	IIIIIII
*	connections. Art.: XUC001	
	Single unit installation kit: Contains water drain, fittings, pipe U-trap, connections and 1 liter of DET&Rinse" PLUS to immediately start to work. Contains chemical detergent UN 1814, 8, II - ADR LIMITED QUANTITY Art.: XUC001-DR	
	Double stack installation kit for electric ovens: Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack elettric OVENS	рт
	Art.: XEAQC-00E2-E	de la companya de la comp
	Double stack installation kit for electric ovens: Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack elettric ovens plus two bottles (2L) of DET & Rinse" PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.	
	Art.: XEAQC-00E2-E-DR Double stack installation kit for gas ovens: Contains steel components,	
	water drain, U-trap and all the necessary fittings to install double-stack gas OVENS XEBC-06EU-GP*M (bottom) + XEBC-06EU-GP*M (top).	
	Art.: XEAQC-00E2-G	1.4.1
	DET&Rinse" PLUS tank holder for MAXI.Link columns with DeckTop or Intermediate stand: OVEN + DECKTOP + PROVER, OVEN + INTERMEDIATE STAND + PROVER Art.: XUC060	
	Double stack installation kit for MAXI.Link column: DECKTOP + OVEN	
\Box	Includes all parts and connections for stacking. Art.: XUC061	
\square	Double stack installation kit for MAXI.Link columns: PROVER + DECKTOP (1600x400) or DECKTOP (1600x400) + DECKTOP (1600x400) Includes all parts and connections for stacking.	
	Art.: XUC062	
\square	Double stack installation kit for MAXI.Link column: DECKTOP (2 600x400) + DECKTOP (2 600x400) Includes all parts and connections for stacking. Art.: XUC063	
	Lateral support for GN 1/1 pans	1
	Compatible with: XEBC-04EU (Capacity: 4 GN 1/1 - Pitch: 80 mm) Art.: XUC050	
	Compatible with: XEBC-06EU (Capacity: 6 GN 1/1 - Pitch: 80 mm) Art.: XUC051	17
GN 1/1	Compatible with: XEBC-10EU (Capacity: 10 GN 1/1- Pitch: 80 mm)	¥
., -	Art.: XUC052	
	Heat shield kit: to be used when the oven is installed next to a fryer grill or any other heating source. Suitable for both sides of the oven. Shipped in two pieces. Dimensions: 15x816x99 - 15x72x628 WxDxH mm - Weight: 1,3 kg	
	Art.: XUCO41	
	Cooking fat and liquid collection kit: non-stick stainless-steel container h20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber. Strongly recommended with SMART.Drain and in any dirty intensive cooking of poultry and meat.	
	Art.: XUC047	1
-	Kit cooling drain	
6	Art.: XHC005	1
	2-Stage safety door lock / opening	
	Art.: XUC002	
	UNOX.Link extra fine sous-vide core probe Art.: XEC004	
A.	Shower kit	
/	Art.: XHC001	

	Art.: XWARC-0/EF-UH
	High open stand with lateral supports Dimensions: 842x713x752 WxDxH mm Capacity: 7 600x400 - Pitch: 60 mm- Weight: 33 Kg
	Art.: XWARC-07EF-H
	Lateral support for stand: compatible with: Art.: XWARC-00EF-H / Art.: XWARC-00EF-UH. Capacity: 7 600x400 - Pitch: 60 mm - Weight: 3 Kg
	Art.: XWALC-07EF-H
	I ntermediate open stand Dimensions: 842x713x462 WxDxH mm - Weight: 9 Kg
	Art.: XWARC-00EF-M
	Low open stand Dimensions: 842x713x305 WxDxH mm - Weight: 5,5 kg Art.: XWARC-00EF-L
	Floor positioning stand: Mandatory for oven unit positioning on the floor. Dimensions: 842x713x113 WxDxH mm - Weight: 3,5 kg
	Art.: XWARC-00EF-F
	Wheels kit with safety chains: 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. H: 110 mm. Compatible with: XEBPC-12EU-B/ XEBPC-08EU-B/ XWAEC-08EF/ XWARC-00EF-F/ XWARC-00EF-L/ XWARC-00EF-M/ XWARC-07EF-H/ XWARC-07EF-UH
	Art.: XUC012
	Intermediate stand: Dimensions: 860x817x309 WxDxH mm - Weight: 20 Kg
,	Art.: XEBIC-03EU
	Steam.BOOST: Increases steam production by 50% for 6 minutes, for optimal baking results. For model: XEBC-04EU-EPRM
_	Art.: XUC080
	For model: XEBC-06EU-EPRM
_	Art.: XUC081
	For model: XEBC-10EU-EPRM
	Art.: XUC082
	ateral support compatible with 4 600x400 and GN1/1 pans
ŀ	Art.: XUC055
	ateral support compatible with 6 600x400 and GN1/1 pans
ŀ	Art.: XUC054
	ateral support compatible with 10 600x400 and GN1/1 pans
ŀ	Art.: XUC057



DeckTop Digitally controlled only by the PLUS control Capacity: 2 600x400 - Voltage: 400 V~ 3N - Frequency: 50 / 60 Hz Power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg

Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg

Hood with steam condenser (only for electric ovens)

DeckTop Digitally controlled only by the PLUS control. Capacity: 1 600x400 - Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Power: 2,7 kW -

Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical power: 100 W Exhaust chimney diameter: 121 mm - Min. air flow: 310 m³/h - Max. air flow: 390 m³/h - Dimensions: 860x1145x240 WxDxH mm - Weight: 25 Kg

Activated carbon filter: for hood with steam condenser to further eliminate strong odors. Compatible with: -XEBHC-HCEU - Dimensions: 413x655x108

Compatible with: XEBC-10EU-EPRM/ XEBC-06EU-EPRM/ XEBC-04EU-EPRM Voltage: 230 V~ 1N Frequency: 50 / 60 Hz - Electrical power: 125 W

Gas exhausts collection for gas ovens: Exhaust chimney diameter: 150 mm - Dimensions: 478x254x150 WxDxH mm - Weight: 3,5 kg

Neutral cabinet: Capacity: 8 600x400 - Pitch: 57 mm - Dimensions:

SMART.Drain manual kit for neutral cabinet and high open stand: compatible with: XWAEC-08EF/ XWARC-07EF-H. Compatible with PLUS ovens only

SMART.DRAIN - Low stand compatible with SMART.Drain DOUBLE STACK: compatible with: XWBYC-00EF-L-PO. Compatible with PLUS ovens only

SMART.DRAIN - DOUBLE STACK allows to collect cooking fats on stacked ovens: compatible with: Art.: XWARC-00EF-L-PO.

Recommended for: XEBC-04EU-EPRM/XEBC-04EU-E1RM. Dimensions: 842x804x888 WxDxH mm - Capacity: 7 600x400 - Pitch: 60 mm - Weight: 35 Kg

- Dimensions: 860x1000x217 WxDxH mm - Weight: 20 Kg

Art.: XEBDC-02EU-C

Art.: XEBDC-01EU-C

Art.: XEBHC-HCEU

WxDxH mm - Weight: 11 Kg Art.: XUC140

Art.: XEBHC-ACEU

Art.: XWAEC-08EF

Art.: XUC070

Art.: XUC020

Waterless hood (only for electric ovens)

860x860x720 WxDxH mm - Weight: 35 Kg

Art.: XWARC-00EF-L-PO

Compatible with PLUS ovens only Art.: XWBYC-00EF-L-PO Ultra high open stand with lateral supports

Art.: XWARC-07EF-UH High open stand with lateral supports

















BAKERTOP MIND.MapsTM ONE



Entrop Fund August 2 ONE COMER OVERS	TOP MIND.Maps" ONE COMBI OVENS			РD
UNIX INTELLENT PERFORMANCE P ADAPTIVE Consing"- automatically equilates the basing parameters to matter expatable results - CLIMALINE' Locating"- automatically equilates the basing parameters to matter expatable results - SHART Trebleading sets automatically the termesture and the duation of the preheating - SHART Trebleading sets automatically the termesture and the duation of the preheating - SHART Trebleading sets automatically the termesture and the duation of the preheating - SHART Trebleading sets automatically from the basing duatomatic cleaning - SHART Trebleading sets automatical sets and suggests appropriate automatic cleaning - SHART Trebleading sets automatical sets and suggests appropriate automatic cleaning - SHART Trebleading sets automatical sets and suggests appropriate automatic cleaning - SHART Trebleading sets automatical sets and suggests appropriate automatical sets and sets appropriate automatical sets and sets appropriate automatical sets and sets app	TURES			ERT
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UNIX INTELLIGENT INFORMATION P P P CORMANT CONSTRUCTION OF the handling concenter to ensure researching results - - CORMANT Construction of the hundling to the temperature of the automatic cleaning - - AUTO Soft manages the hundling the temperature of the automatic cleaning - - AUTO Soft manages the hundling the temperature of specific density - - AUTO Soft manages the hundling the more delicate - - - AUTO Soft manages the hundling the more delicate - - - AUTO Soft manages the hundling the more delicate - - - AUTO Soft manages the startistic and temperature of stama - - - PERCENT DEVERSITY STAME and temperature of stama - - - DEVERTING Control Control the one stage in main create and send recepts from your PC to your owen - - DEVECtomar manages the way in auto startistic density of the NMM in from PS to 200° - - Contractics taking from 30 °C to 200 °C - - - - Contractics taking from 30 °C to 200 °C - - -		 Not available 		
ADAPTIVE Cooking": automatically regulates the basing parameters to ensure repeatable results CLMMALX: Notebaling, sets automatically meterized chamber - STAR Methoding, sets automatically meterized chamber - STAR Methoding, sets automatically from the basing chamber - VIDEX. INTENSIVE COOKING - UNIX. INTENSIVE COOKING - STAR Max "mainting from 35 °C - ARP Max "mainting from 35 °C - ARP Max "mainting from 35 °C - DATA BOWT mainting from 36 °C - DATA BOWT mainting from 30 °C to 20 °C - Connection - DAD Gowt mainting from 30 °C to 20 °C - Connection basing from 30 °C to 20 °C - Connection basing from 30 °C to 20 °C - Connection basing from 30 °C to 20 °C - Connection basing from 30 °C to 20 °C - Connection basing from 30 °C to 20 °C - Connection basing from 30 °C to 20 °C - Connection basing from 30 °C to			*	*
CLMALUX: total control of the punciply in the baking chamber - Auto Staft manages for heat rate to make it from delicate - Staff Lenkang sets automatics (between althe outpacks) - Deliver Tester Continue - Deliver		a parameters to ansure repeatable results		
SPARTPrefeating: sets automatically the servers and the duration of the preheating - - StepER Ream eatimates the heat ince on the it more distance duration of the preheating - - StepER Ream eatimates the heat ince on the its or suggests asoprophile automatic cleaning - - Dirts Tech Manin produces solutated attems from 5 °C - - DATA MERSING Tech Maning from 5 °C - - DATA Bolt Tech Maning from 5 °C - - DATA Bolt Tech Vision (incerse the search or gear and 4 space distings - - DATA Bolt Tech Vision (incerse the search or gear and 4 space distings - - DATA Bolt Tech Vision (incerse the search or gear and 4 space distings - - DATA Bolt Tech Vision (incerse the user and any end nclose from your PC to your overs - - DDC Subic analyse (incerse and incerve the user and suggests personalise recipes - - MANUL COCKING - - - - Concection dives the way in which you use the own in mall time from your maniford add your own - - DDC Cock and analyse thread in which you as the own in wait in the own waits and suggests are solved in the own and your own - - DDC Cock and analyse thread in whic				-
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UNXX INTENSIVE COOKING • DRY Maxing required seturates the monitory from the baking chamber • SILEAM Naxing produces seturated steem starting from 35°C • ARR Maxing produces seturated steem starting from 35°C • ARR Maxing produces seturated steem starting from 35°C • DAR Description (Context) • UNX DESCRIPTION • DATA DESCRIPTION • DATA DESCRIPTION • DATA DESCRIPTION • OW • DEC States and stude context and structure of the steem of structure of the steem of the			-	-
DPCMail' rapidly extracts the humidity from the baking chamber • • STEAMMAIL's produces saturated stams starting from 35 °C • • CAR Nava" multiple fans with reverse gear and 4 speed settings • • EFFLOR IN Produces saturated stams starting form our PC to your overs • • OW FI assessate the saturation and lemperature of staam • • OW FI assessate the value of the user and consumption data of your overs • • DUC Ass: monitor all connected overs in real time (non your smethone • • DUC Ass: monitor all connected overs in real time (non your smethone • • DUC Ass: monitor all connected overs in real time (non your smethone • • DUC Ass: monitor all connected overs in real time (non your smethone • • DUC Ass: monitor all connected overs in real time (non your smethone • • Out Ass: monitor all connected overs in real time (non your smethone • • Out Ass: monitor all connected overs in real time (non your smethone • • Out Ass: monitor all connected overs in real time (non your smethone • • Out Ass: monitor all connected overs in real time (no		gests appropriate automatic cleaning	-	-
STERAN Kan': produces suburated stam staming from 36 °C • • ARR Main': model for with reverse gear and 4 game destrings • • DATA DRVEN COKNON • • DATA DRVEN COKNON • • Whit Contraction 0 0 DGE SSLIP Stam: increases the standard and temperature of stam • • DATA DRVEN COKNON • • • Whit Contraction 0 0 0 0 DGC State analyses, compare and informove the user and send recipes from your PC to your overs • • DDC State analyses, the way in which you use the oven and suggests personalised recipes • • DBC Cock analyses the way in which you use the oven and suggests personalised recipes • • MARUAL COORNE • • • • Connection baking from 30 °C to 260 °C • • • • Connection baking from 30 °C to 260 °C • • • • • Statuated stem baking storms 30 °C to 130 °C with STEAM Main from 30% to 30% • • • • • Statuated stem baking storms 30 °C to 260 °C •		ag chambar		-
AIR Max ² multiple finar with reverse gener and ⁴ speed settings • • EFFICENT Process the saturation and temperature of steam • • DATA DBVER COOKING • • With Toolmaction • • Odd Carlos control the own uage in real time, create and send recipes from your PC to your owns • • DCC.Age: monitorial all connected owns in real time from your smarphone • • DCC.Age: monitorial all connected owns in real time from your smarphone • • DCC.Age: monitorial all connected owns in real time from your smarphone • • DCC.Age: monitorial all connected owns in real time from your smarphone • • DCC.Age: monitorial all connected owns in real time from your smarphone • • DCC.Age: monitorial all connected owns in real time from syour smarphone • • Connection baking from 30 °C to 300 °C • • • Connection baking from 30 °C to 300 °C • • • Connection baking from 30 °C to 300 °C • • • Connection baking from 30 °C to 300 °C • • • Connection baking from 30 °C to 300 °C • •				
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add.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.CodeX nalyses, theway and improve the user and consumption data of your oven - DDC.CodeX nalyses, theway and improve the user and consumption data of your oven - Convection baking from 30 °C to 260 °C - Convection baking from 30 °C to 300 °C - Convection baking from 30 °C to 300 °C - Convection baking from 30 °C to 300 °C - Convection baking from 30 °C to 300 °C with STEAM Mexi" from 30% to 90% - Convection baking from 30 °C to 300 °C with STEAM Mexi" from 30% to 90% - Convection baking from 30 °C to 300 °C with STEAM Mexi" from 10% to 100% - Baking with core probe - - SUB> vito core probe<				
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DDCCcach: analyses the way in which you use the oven and suggests personalised recipes • WANUAL COXING • Convection baking from 30 °C to 260 °C • Convection baking from 30 °C to 300 °C • Convection baking from 30 °C to 300 °C • Convection baking from 30 °C to 300 °C • Convection baking from 40 °C with STEAMMaxi "from 10% to 20% • Saturated stem baking starting from 40 °C with STEAMMaxi "from 10% to 20% • Saturated stem baking from thom 40 °C with STEAMMaxi "from 10% to 100% • Convection baking from thom thom 40 °C with STEAMMaxi "from 10% to 100% • Saturated stem baking processes directly on the display • MULT Point core probe • • O O • • AUTOMATIC Catxing • • • MULT Therm images up to 10 baking processes directly on the display • • • MULT Therm images up to 10 baking processes at the same time • • • AUTOMATIC Catxing • • • • • MULT Therm images up to 10 baking processes at the same time<			-	-
MANUAL COOKING • Convection baking from 30 °C to 260 °C • Mixed convection + stem baking starting from 45 °C with STEAM.Maxi" from 30% to 90% • Convection + humidity baking starting from 45 °C with STEAM.Maxi" from 30% to 90% • Convection baking + from 30 °C to 300 °C • Staturated starting from 45 °C with STEAM.Maxi" from 10% to 20% • Convection baking + forced humidity extraction from 30 °C with DRY.Maxi" from 10% to 20% • Single point core probe • • MULT Florit core probe • • SUSS-VIDE core probe • • MULT Florit core probe • • MULT Florit with sub aking processes directly on the display • • MULT Florit with sub aking processes directly on the display and the oven will automatically set all the parameters • • MULT Florit With 4 automatic class at the same time • • • • MULT Florit With 4 automatic class at the same time • • • • MULT Florit With 4 automatic class at the same time • • • • • • • • • • • •				
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Convection baking from 30 °C to 300 °C -			•	•
Mixed convection * steam baking starting from 35 °C with STEAMMaxi' from 30% to 90% • Convection + humidity baxicating from 48 °C to 130 °C with STEAMMaxi' from 10% to 20% • Startared steam baking starting from 48 °C to 130 °C with STEAMMaxi' from 10% to 20% • Baking with core probe and Delta T function • Single-point core probe • SUUS-VIDE core probe • MIND Mays' for with baking processes directly on the display • PROGRAMMES: up to 384 programmes that can be saved with name, picture or handwritten signature • MULTITime: manages up to 10 baking processes at the same time • MUSE LAPICAE: synchronises the insertion of pains so that all the dishes are ready at the same time • AUTOMATIC ELEANING • Rotor.KLEAN': A sutematic cleaning programmes • Rotor.KLEAN': A sutematic cleaning programmes • Rotor.KLEAN': A sutematic cleaning programmes • Preferencing up to 300 °C can be set by the user for each programme • Preferencing up to 300 °C can be set by the user for each programme • Preferencing up to 300 °C can be set by the user for each programme • Preferencing up to 300 °C can be set by the user for each programme • Prefer				
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Max" from 10% to 100% ● Baking with core probe and Delta T function ● Single-point core probe ● MULT Point core probe ● SOUS-VIDE core probe ● SOUS-VIDE core probe ● MIND Map5' fraw the baking processes directly on the display ● PROGRAMMES: 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 ● MUDA Map5. (Laboes somethings the insertion of pans so that all the dishes are ready at the same time ● MUSE ENPLACE: synchronises the insertion of pans so that all the dishes are ready at the same time ● AUTOMATIC CLEANING ● ● ProtextLEANI': a automatic cleaning programmes ● RotoxtLEANI': a durang ticle of reach programme ● Proheating to bio 300 °C can be set by the user for each programme ● Proheating baking time display	0	vith STEAM.Maxi [™] from 30% to 90%	•	٠
Convection baking + forced humidity extraction from 30 °C with DPX/Maxi* from 10% to 100% ● Baking with core probe ● Single-point core probe ● MULT.Point core probe ● SINUS-VIDE core probe ● ADVANCED AND AUTOMATIC BAKING ● PROGRAMWES up to 354 programmes that can be saved with name, picture or handwritten signature ● PROGRAMWES up to 354 programmes that can be saved with name, picture or handwritten signature ● PROGRAMWES up to 354 programmes that can be saved with name, picture or handwritten signature ● RULT.TIME manages up to 10 baking processes at the same time ● MULT.TRUE manages up to 10 baking programmes ● Rotor.KLEANY: 4 automatic cleaning programmes ● Rotor.KLEANY: 4 automatic cleaning programmes ● Prohesting up to 300° C can be set by the user for each programme ● Prehesting up to 300° C can be set by the user for each programme ● Prehesting up to 300° C can be set by the user for each programme ● Prehesting up to 300° C can be set by the user for each programme ● Prehesting up to 300° C can be set by the user for each programme ● Protex.SAFE: automatic far stop on opening the door ●			•	٠
Baking with core probe and Delta T function • • Single-point core probe • • MULT.Point core probe • • SOUS-VDE core probe • • SOUS-VDE core probe • • MND Maps? idraw the baking processes directly on the display • • PROGRAMMES: up to S&A programmes that can be saved with name, picture or handwritten signature • • CHEFUNOX: choose something to cook from the liorary and the own will automatically set all the parameters • • MULT.Time: manages up to 10 baking processes at the same time • • • MISE INPL/ACE: synchronises the insertion of pans so that all the dishes are ready at the same time • • • AUTOMATIC CLEANING • <td< td=""><td></td><td></td><td></td><td>-</td></td<>				-
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AUTOMATIC CLEANING Rotor:KLEAN': 4 automatic cleaning programmes Rotor:KLEAN': water and detergent level detector Integrated DET&RINSe" detergent container AUXILLARY FUNCTIONS Preheating up to 300 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Preheating up to 250 °C can be set by the user for each programme Protex backs and use of the baking parameters PerbroRMACE AND SAFEY Protek.SAFE': automatic fan stop on opening the door Protek.SAFE': automatic fan stop on opening the door Protek.SAFE': nower modulation of electricity or gas depending on actual need Protek.SAFE': nower modulation of electricity or gas depending on actual need PretorMACE AND SAFEY Protek.SAFE': nower modulation of electricity or gas depending on actual need PretorMACE AND SAFEY Protek.SAFE': nower modulation of electricity or gas depending on actual need PretorMACE AND SAFEY Protek.SAFE': nower modulation of electricity or gas depending on actual need Proteck.SAFE': nower modulation of electricity or gas depending on actual need Proteck.SAFE': nower modulation of electricity or gas depending on actual need Proteck.SAFE': nower modulation of electricit			-	-
Rotor/KLEAN*: water and detergent level detector • Rotor/KLEAN*: water and 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 • Preheating up to 260 °C can be set by the user for each programme • Holding baking time display • Holding baking time display • Temperature units in °C or °F • PERFORMANCE AND SAFETY • Protek SAFE: automatic fan stop on opening the door • Protek SAFE: automatic fan stop on opening the door • Protek SAFE: automatic fan stop on opening the door • Protek SAFE: automatic fan stop on opening the door • Protek SAFE: automatic fan stop on opening the door • Protek SAFE: automatic straight heal exchanger pipes for symmetrical heat distribution • Spido GAS: high-performance pressure burners and symmetrical exchangers • Baking chamber in Mi3136 L marine stainless steel • Baking chamber in Mi3136 L marine stainless steel • Baking chamber in Mi3136 L marine stainless atell • Baking		that all the dishes are ready at the same time	-	-
RotorKLEAN": water and detergent level detector • Integrated DET&Rinse" detergent container • AUXILLARY FUNCTIONS • Preheating up to 300 °C can be set by the user for each programme • Preheating up to 250 °C can be set by the user for each programme • Preheating up to 250 °C can be set by the user for each programme • Preheating up to 250 °C can be set by the user for each programme • Holding baking mode "HOLD" and continuous functioning "INF" • Display of the nominal value of the baking parameters • Temperature units in °C or °F • PetRORMANCE AND SAFETY • Protek SAFET: power modulation of electricity or gas depending on actual need • Protek SAFET: power modulation of electricity or gas depending on actual need • Spido.GAST: high-performance straight heat exchanger pipes for symmetrical heat distribution • Spido.GAST: high-performance straight heat exchangers • • Baking chamber in NISI 364 stainless steel with rounded edges • • Baking chamber with C-shaped rack rails • • Baking chamber with C-shaped rack rails • • Baking chamber with the vater resistance ce				
Integrated DET&Rinse" detergent container • AUXILLARY 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 • PREKORMANCE AND SAFETY • Protek.SAFE": automatic fan stop on opening the door • Protek.SAFE": inhty-performance straight heat exchanger pipes for symmetrical heat distribution - Spido.GAS": high-performance pressure burners and symmetrical exchangers - TeCKNICAL 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 C-shaped rack rails • • Baking chamber with due or ong and functional even with the door open • • 9.5" touchscreen capacitive control panel • • • 7" touchscreen capacitive control panel •<				
Preheating up to 300 °C can be set by the user for each programme - Preheating up to 200 °C can be set by the user for each programme • Preheating up to 200 °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: is unomatic fan stop on opening the door • Protek.SAFE: is unomatic fan stop on opening the door • Protek.SAFE: is unomatic fan stop on opening the 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 • • Baking chamber in high-resistance AISI 304 stainless steel • • Baking chamber in high-resistance certification - IPX5 • • ONE control panel with the aver and autor the door open • • 9.5' touchscreen capacitive control pan				
Preheating up to 260 °C can be set by the user for each programme • Remaining baking mode 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": nour modulation of electricity or gas depending on actual need • 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 DETALS - Baking chamber in high-resistance AISI 304 stainless steel • Baking chamber in JSI 3 L marine stainless steel • Baking chamber with C-shaped rack rails • Baking chamber with rough LED lights embedded in the door • 9.5" touchscreen capacitive control panel • ONE control panel with water resistance certification - IPX5 • Drip collection system and high-performance circular resistance • 6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance •				
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 • PRERORMANCE AND SAFETY • Protek.SAFE": automatic fan stop on opening the door • Protek.SAFE: numatic fan stop on opening the door • Protek.SAFE: numatic fan stop on opening the door • Protek.SAFE: numatic fan stop on opening the door • Protek.SAFE: numatic fan stop on opening the door • Protek.SAFE: numatic fan stop on opening the door • Spido.GAS": high-performance pressure burners and symmetrical exchangers - Spido.CASD: high-performance pressure burners and symmetrical exchangers - Baking chamber in high-resistance AISI 304 stainless steel • Moulded baking chamber in AISI 316 L marine stainless steel • Baking chamber with C-shaped rack rails • Baking chamber with Mater resistance certification - IPX5 • ONE control				-
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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: biower 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 - - - Baking chamber in high-resistance AISI 304 stainless steel - - - Baking chamber in high-resistance AISI 304 stainless steel - - - Baking chamber lighting through LED lights embedded in the door - - - 9.5" touchscreen resistive control panel - - - - ONE control panel with vater resistance certification - IPX5 - - - - Drip collection system integrated in the door and functional even with the door open - - - <		ing "INF"	•	•
Temperature units in °C or °F • PERFORMANCE AND SAFETY Protek.SAFET: automatic fan stop on opening the door • Protek.SAFET: is ubmarked fan stop on opening the door • Protek.SAFET: is ubmarked fan stop on opening the door • Spido.GAST: high-performance straight heat exchanger pipes for symmetrical heat distribution - Spido.GAST: high-performance pressure burners and symmetrical exchangers - TECHNICAL DETAILS - Baking chamber in high-resistance AISI 304 stainless steel • Moulded baking chamber in AISI 316 L marine stainless steel • Baking chamber with C-shaped rack raiis • Baking chamber in bigh-resistance AISI 304 stainless steel • ONL control panel rack raiis • Baking chamber with C-shaped rack raiis • Baking chamber in stipting through LED lights embedded in the door • 9.5" touchscreen resistive control panel • ONE 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 with reverse gear and high power int			•	•
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 - - Baking chamber with C-shaped rack rails - - Baking chamber with C-shaped rack rails - - Baking chamber lighting through LED lights embedded in the door - - 9.5" touchscreen capacitive control panel - - O'NE 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 - - - Door hinges made of high-resistance, self-lubricating techno-polymer - - - Door stop positions 100° - 180°	Temperature units in °C or °F		•	•
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 with C-shaped rack rails - - - Baking chamber with C-shaped rack rails - - - Baking chamber in lighting through LED lights embedded in the door - - - 9.5" touchscreen capacitive control panel - - - - ONE 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 - - - - - - - - - - - - - - - - - - -				
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 with C-shaped rack rails - - Baking chamber lighting through LED lights embedded in the door - - 9.5" touchscreen capacitive control panel - - 7" touchscreen resistive control panel - - 0NE 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 with reverse gear and high power intensity rectilinear resistance - - Door stop positions 120° - 180° - - - Door thickness 70 mm - - - Door thickness 70 mm - - - Door thickness 70 mm - - - Detachable				•
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 C-shaped rack rails - - Baking chamber lighting through LED lights embedded in the door - - 9.5* touchscreen capacitive control panel - - 7* touchscreen resistive control panel - - 7* touchscreen resistive control panel - - 0NE 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 with reverse gear and high power intensity rectilinear resistance - - - Door stop positions 120° - 180° - - - - - Door stop positions 120° - 180° - - - - - - - Door stop positions 120° -				-
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 C-shaped rack rails - Baking chamber lighting through LED lights embedded in the door - 9.5" touchscreen capacitive control panel - 7" touchscreen resistive control panel - 0NE 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 - 0 cort stop positions 120° - 180° • Door stop positions 60° - 120° - 180° - Door thickness 70 mm - Door thickness 70 mm - Detachable internal glass door for ease of cleaning - Two-stage safety door opening / closure - Proximity door contact switch -				-
Moulded baking chamber in AISI 316 L marine stainless steelImage: Construct of the state of the s		,		
Baking chamber with C-shaped rack rails•Baking chamber lighting through LED lights embedded in the door•9.5" touchscreen capacitive control panel-7" touchscreen resistive control panel-ONE 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 stop positions 120° - 180°-Door stop positions 60° - 120° - 180°-Reversible door in use even after installation-Dot 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-			-	•
Baking chamber lighting through LED lights embedded in the door • 9.5" touchscreen capacitive control panel - 7" touchscreen resistive control panel • 0NE 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 with reverse gear and high power intensity rectilinear resistance - 6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance - Door stop positions 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 -		steel		-
9.5" touchscreen capacitive control panel - - 7" touchscreen resistive control panel • • ONE 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 - • • 0or hinges made of high-resistance, self-lubricating techno-polymer • • • Door stop positions 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 • • • • • •		d in the dear		
7" touchscreen resistive control panel • ONE 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° • 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 •	· · · · ·			-
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•			•	•
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° • • • • • Door stop positions 20° - 180° • <td>ONE control panel with water resistance certification -</td> <td>IPX5</td> <td>•</td> <td>٠</td>	ONE control panel with water resistance certification -	IPX5	•	٠
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 copening / closure • Proximity door contact switch • Self-diagnosis system to detect problems or breakdowns •				•
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 • •				•
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 ●				_
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 • •				•
Reversible door in use even after installation-oDoor thickness 70 mm•-Detachable internal glass door for ease of cleaning••Two-stage safety door opening / closure•oProximity door contact switch••Self-diagnosis system to detect problems or breakdowns••	Door stop positions 120° - 180°	· · · · · · · · · · · · · · · · · · ·	•	-
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••				-
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•				0
Two-stage safety door opening / closure•oProximity door contact switch••Self-diagnosis system to detect problems or breakdowns••				-
Proximity door contact switch • Self-diagnosis system to detect problems or breakdowns •				
	Proximity door contact switch			
• •		ins		
	Safety temperature switch		•	•

BAKERTOP MIND.Maps[™] BIG COMBI OVENS 16 600x400 ONE



16 600x400	ONE ONE
Model	XEBL-16EU-E1RS
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	380-415 V 3PH+N+PE
Electrical power	29,3 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	892x1018x1875
Weight	262 kg

Trolley included. Customized Trolley: the capacity and pitch of the trolley can be manufactured on specific request. Minimun order: 2 trolleys Left-to-right door opening: XEBL-16EU-E1LS



Prover with BakerTouch integrated control Voltage: 230 V~ 1N Frequency: 50 / 60 Hz

Electrical power: 2,4 kW Max. temperature: 50 °C Dimensions: 866x950x1879 WxDxH mm Weight: 100 Kg

Art.: XEBPL-16EU-D



Hood with steam condenser (Only for electric ovens) Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz Electrical power: 100 W - Exhaust chimney diameter: 121 mm Min. air flow: 310 m³/h - Max. air flow: 390 m³/h Dimensions: 882x1132x240 WxDxH mm Weight: 30 Kg

Art.: XEAHL-HCFL





Art.: XHC001

PANETTONE Bake

Baking pan with pins for 1 kg panettone, compatibile with BAKE.REST trolley. Panettone cardboard mould diameter: 165-170 mm



Art.: TG480

Customized Trav The dimension and the shape of the mould can be customized upon request. In case of orders of more than 40 trays, the tray design is free of charge.



Cooking fat and liquid collection kit:

non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber.

Art.: XUC047



UNOX.Link extra fine sous-vide core probe

Art.: XEC004

UNOX.Pure



The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX MIND.Maps™ oven monitors the water consumption and informs the user when the cartridge needs to be replaced. In case you need to install XHC003 (2 pc) on MIND.Maps" PLUS BIG ovens, it is necessary to add the JG 10 mm T-shaped reduction kit with code KEL1115A. Permits to treat up to 7000 litres of water (depending on the water temporary hardness).

Art.: XHC003



Prover with manual control Voltage: 230 V~ 1N Frequency: 50 / 60 Hz Electrical power: 2,4 kW Max. temperature: 50 °C Dimensions: 866x950x1879 WxDxH mm Weight: 100 Kg

Art.: XEBPL-16EU-M



Activated carbon filter Activated carbon filter for hood with steam condenser to further eliminate strong odors. Compatible with: XEAHL-HCFL Dimensions: 413x655x108 WxDxH mm Weight: 11 kg

Art.: XUC140

Trollev

AISI 316 L stainless steel structure. Compatible with: XEBL-16EU-E1RS Compatible with: XEBPL-16EU-EU-D/ XEBPL-16EU-M (Prover feet regulation is necessary) Capacity: 16 600x400 Pitch: 81 mm Dimensions: 776x681x1741 WxDxH mm - Weight: 26 Kg

Art.: XEBTL-16EU

AISI 316 L stainless steel structure.

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

Revolving trolley for baking and upside-down resting

Dimensions: 776x615x1725 | x p x h mm - Weight: 40 Kg

of bakery items. Compatible with: XEBL-16EU-**RS

Capacity: 5 trays (25 panettone) - Pitch: 250 mm



BAKE.Rest

Customized Trollev

Art.: XEBTL-05PN

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

Trolley handle holder Enables the trolley handle to be safely and easily attached to the side of the oven.

Art.: XUC161

Trolley entrance ramp Enables compensation for slopes or different levels of the

kitchen floor in order to position the rack trolley correctly and safely.

Art.: XUC163



11



ONE 10 600X400 **XEBC-10EU-E1RM** Model Pitch 80 mm Frequency Voltage Electrical power Max. gas rated power Dimensions WxDxH (mm) Weight 136 kg

50 / 60 Hz 400 V ~ 3N 14,9 kW 860x967x1163

Left-to-right door opening: XEBC-10EU-E1LM

Lateral supports pitch can be customized under specific request.

	6 600X400 Model	ONE XEBC-06EU-E1RM
	Pitch	80 mm
222	Frequency	50 / 60 Hz
1 1 1 1	Voltage	400 V ~ 3N
	Electrical power	9,9 kW
L	Max. gas rated power	-
	Dimensions WxDxH (mm)	860x967x843
- 1	Weight	102 kg

Left-to-right door opening: XEBC-06EU-E1LM

Lateral supports pitch can be customized under specific request.

220 V~3PH+PE Connection kit (only for model XEBC-06EU-E1RM): Art. XUC129

4 600X400



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

	Model	XEBC-04EU-E1RM
	Pitch	80 mm
	Frequency	50 / 60 Hz
	Voltage	230 V ~ 1N / 400 V ~ 3N
	Electrical power	7,4 kW
	Max. gas rated power	-
	Dimensions WxDxH (mm)	860x967x675
	Weight	90 kg

Left-to-right door opening: XEBC-04EU-E1LM

Lateral supports pitch can be customized under specific request.

BASKET AND TROLLEYS



Basket Compatible with: XEBC-10EU-E**M/ XEBC-10EU-G**M Capacity: 10 600x400 - Pitch: 80 mm Dimensions: 668x431x862 WxDxH mm - Weight: 9 Kg

Art.: XWBBC-10EU

Trolley for basket: compatible with: XWBBC-10EU. Dimensions: 695x786x961 WxDxH mm - Weight: 13 Kg

Art.: XWBYC-00EU

Trolley coupling kit for stand: mandatory for XWBYC-00EU, the kit is made of a coupling system to attach trolley with stand XWARC-07EF-H

Art.: XWBYC-CREU

Trolley coupling kit for neutral cabinet: mandatory for XWBYC-00EU, the kit is made of a coupling system to attach trolley with XWAEC-08EF

Art.: XWBYC-CKEU



Art.: XWBYC-14EU

10 + 4 supermarket solution with doors

Includes 1 neutral cabinet with doors, 1 10-tray-basket 600x400 and 14-tray-basket 600x400. XWBYC-14EU-D is compatible only with the MAXI.Link column XEBHC-HCEU + XEBC-04EU-E**M + XEBC-10EU-E**M + XWARC-00EF-F or XEBC-04EU-E**M + XEBC-10EU-E**M + XWARC-00EF-F. Dimensions:768x539x1920 WxDxH mm - Capacity: 14 600x400 - Weight: 75 Kg

Art.: XWBYC-14EU-D



6 + 6 supermarket solution without doors Includes 1 neutral cabinet without doors, 2 6-tray-basket 600x400. XWBYC-12EU is compatible only with the MAXI. Link column XEBHC-HCEU+XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L or XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L. Dimensions: 768x539x1920 WxDxH mm - Capacity: 12 600x400 - Weight: 50 Kg

Art.: XWBYC-12EU

6 + 6 supermarket solution with doors



Includes 1 neutral cabinet with doors, 2 6-tray-basket 600x400. XWBYC-12EU-D is compatible only with the MAXI. Link column XEBHC-HCEU+XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L or XEBC-06EU-E**M+XEBC-06EU-E**M+XWARC-00EF-L. Dimensions: 768x539x1920 WxDxH mm - Capacity: 12 600x400 - Weight: 75 Kg

Art.: XWBYC-12EU-D

600x400 ONE



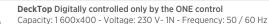
Art.: XUC002



DeckTop Digitally controlled only by the ONE control Capacity: 2 600x400 - Voltage: 400 V- 3N - Frequency: 50 / 60 Hz -Electrical power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm -. Weight: 100 Kg

- Electrical power: 2,7 kW - Dimensions: 860x880x400 WxDxH mm -

Art.: XEBDC-02EU-C



Weight: 62 Kg





Art.: XEBDC-01EU-C Hood with steam condenser (only for electric ovens)

Voltage: 230 V - 1N - Frequency: 50 / 60 Hz - Electrical power: 100 W Exhaust chimney diameter: 121 mm - Min. air flow: 310 m³/h - Max. air flow: 390 m³/h - Dimensions: 860x1145x240 WxDxH mm - Weight: 25 Kg

Art.: XEBHC-HCEU

Waterless hood (only for electric ovens)



Activated carbon filter for hood with steam condenser to further eliminate strong odors. Compatible with: XEBHC-HCEU - Dimensions: 413x655x108 WxDxH mm Weight: 11 Kg

Compatible with: XEBC-10EU-E**M/ XEBC-06EU-E**M/ XEBC-04EU-

E**M - Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz - Electrical power:

125 W - Dimensions: 860x1000x217 WxDxH mm - Weight: 20 Kg

Art.: XUC140

Neutral cabinet

Art.: XEBHC-ACEU

Art.: XWAEC-08EF











Dimensions: 860x860x720 WxDxH mm - Weight: 35 Kg

Art.: XWARC-07EF-UH

Capacity: 8 600x400 - Pitch: 57 mm









Intermediate open stand Dimensions: 842x713x462 WxDxH mm - Weight: 9 Kg

Art.: XWARC-00EF-M Low open stand

Dimensions: 842x713x305 WxDxH mm Weight: 5,5 kg

Art.: XWARC-00EF-L Floor positioning stand

Mandatory for oven unit positioning on the floor Dimensions: 842x713x113 WxDxH mm Weight: 3,5 kg

Art.: XWARC-00EF-F



XWARC-00EF-F/ XWARC-00EF-L/ XWARC-00EF-M/ XWARC-07EF-H/ XWARC-07EF-UH.

Art.: XUC012

	Intermediate stand Dimensions: 860x817x309 WxDxH mm - Weight: 20 Kg
	Art.: XEBIC-03EU
/	UNOX.Link extra fine sous-vide core probe
	Art.: XEC004
A.	Shower kit
a construction of the second s	Art.: XHCOO1
	Lateral support compatible with 4 600x400 and GN1/1 pans
	Art.: XUC055
	Lateral support compatible with 6 600x400 and GN1/1 pans
	Art.: XUC054
	Lateral support compatible with 10 600x400 and GN1/1 pans
	Art.: XUC057

Double stack installation kit for MAXI.Link column: DECKTOP + OVEN

Double stack installation kit for MAXI Link columns: PROVER + DECKTOP

Double stack installation kit for MAXI.Link column: DECKTOP (2 600x400)

or any other heating source. Suitable for both sides of the oven. Shipped in two pieces. Dimensions: 15x816x99 - 15x72x628 WxDxH mm - Weight: 1,3 kg

cooking chamber. Strongly recommended with SMART.Drain and in

2-Stage safety door lock / opening

















Wheels kit with safety chains





BAKERLUX



URES		
Standard		
O Optional	BIG	Ę
 Not available 	4	
	7	l
INOX 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 INOX INTENSIVE COOKING	-	-
DRY.Plus [®] : extracts humidity from the cooking chamber	•	•
STEAM.Plus": creates instant humidity starting from 48 °C	•	•
AIR.Plus [™] : multiple fans with reverse gear and 2 speed settings	•	•
EFFICIENT.Power: ENERGY STAR certified energy efficiency 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 80 °C to 260 °C	•	•
Convection + humidity baking starting from 80 °C Saturated steam baking starting from 80 °C	•	•
Convection baking + forced humidity extraction from 80 °C	•	
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	-	
3 cooking steps	-	-
12 quick programs	-	-
Store up to 99 programs	-	-
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 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	-	•
ECHNICAL DETAILS		
Baking chamber in high-resistance AISI 304 stainless steel with rounded edges Baking chamber with L-shaped rack rails	•	•
Baking chamber lighting through LED lights embedded in the door	-	-
Control panel with water resistance certification - IPX5	•	•
Drip collection system integrated in the door and functional even with the door open	•	•
Removable drip tray that can be connected to the drain Heavy-duty structure with the use of innovative materials	•	•
2-speed fan system and high-performance circular resistance	•	•
Door hinges made of high-resistance, self-lubricating techno-polymer	•	•
Door stop positions 60° - 120° - 180°	•	•
Anti-breakage carbon fibre door pin Reversible door in use even after installation	•	
Detachable internal glass door for ease of cleaning	•	•
		-
Two-stage safety door opening / closure		
Two-stage safety door opening / closure Proximity door contact switch Self-diagnosis system to detect problems or breakdowns	-	-

bakerlux" ovens 600x400 MANUAL



16 600x400	
Model	XB 1083
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Dimensions WxDxH (mm)	866x997x1863
Weight	177 kg

Trolley included



10 600x400		
Model	XB 893	XB 813 G
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	15,8 kW	1 kW
Max. gas rated power	-	G20, G30: 20 kW / G25: 17 kW
Dimensions WxDxH (mm)	860x882x1250	860x882x1464
Weight	112 kg	134 kg

Lateral supports pitch can be customized under specific request.



6 600x400		
Model	XB 693	XB 613 G
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	10,5 kW	0,7 kW
Max. gas rated power	-	G20, G30: 17,5 kW / G25: 14,6 kW
Dimensions WxDxH (mm)	860x882x930	860x882x1144
Weight	80 kg	108 Kg

Lateral supports pitch can be customized under specific request.

bakerlux[™] ovens 600x400



Prover with manual control Voltage: 230 V~ 1N Frequency: 50 / 60 Hz Electrical power: 2,4 kW Max. temperature: 50 °C Dimensions: 866x950x1879 WxDxH mm Weight: 100 Kg

Art.: XL1003



Trolley Compatible with: XB1083/ XL1003 Capacity: 16 600x400 Pitch: 80 mm Dimensions: 730x555x1790 WxDxH mm Weight: 25 Kg

Art.: XCB1001

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



Prover with manual control Capacity: 12 600x400 Pitch: 75 mm Voltage: 230 V- 1N - Frequency: 50 / 60 Hz Electrical power: 2,4 kW Max. temperature: 50 °C Dimensions: 862x890x805 WxDxH mm Weight: 38 Kg

Art.: XL413

First installation kit for single oven The kit contains water drain, fittings, pipe U-trap and connections. (Not for 16 600x400 model)

Art.: XUC001





Neutral cabinet Capacity: 7 600x400 Pitch: 57 mm Dimensions: 860x772x676 WxDxH mm Weight: 25 Kg

Art.: XR258



Open stand Dimensions: 842x665x692 WxDxH mm Weight: 11 Kg

Art.: XR168

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Lateral support for stand Compatible with: XR168 Capacity: 7 600x400 Pitch: 60 mm Weight: 3 Kg

Art.: XR727



Wheels kit with safety chains Compatible with: XL413/ XR258/ XR168 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. H: 100 mm

Art.: XUC010

Art.: XC208-SR

600X400 BAKING ESSENTIALS

FORO.BAKE

Perforated aluminium pan for pastry and bakery products: 600x400x15 WxDxH mm. Can only be ordered in multiples of 2 pieces.

Art.: TG410

FORO.BLACK Non-stick perforated aluminium pan for pastry and bakery products; 600x400x15 WxDxH mm Can only be ordered in multiples of 2 pieces.

Art.: TG430



FAKIRO[®] Ribbed-flat aluminium plate for pizza and focaccia; 600x400X12 WxDxH mm.

Art.: TG440



FAKIRO[™] GRILL Non-stick ribbed-flat aluminium plate for pizza and focaccia: 600x400x12 WxDxH mm.



Art.: TG465 **BAGUETTE.GRID**

5 canal chromium plated grid for pre-cooked baquettes: 600x400x27 WxDxH mm.

Art.: GRP410



PATENTED

Art.: TG435



STEAM&FRY Stainless steel grid for steaming and French fries; 600x400x30 WxDxH mm.

Art.: GRP420

600X400 COOKING ESSENTIALS

POLLO.BLACK

Art.: GRP430



Non-stick stainless steel grid to grill 10 chickens; 600x400x14 WxDxH mm.

POLLO.WASH

Enables you to wash n°3 POLLO.BLACK GRP430 travs in the oven during its normal washing cycle.

Art.: GRP440



FORO.BAGUETTE 5 canal perforated aluminium pan for pre-cooked baguettes; 600x400x34 WxDxH mm.

Art.: TG445



BAKE

Aluminium pan; 600x400x15 WxDxH mm. Can only be ordered in multiples of 2 pieces.

Art.: TG405

STEEL.BAKE Stainless steel pan; 600x400x20 WxDxH mm.

Art.: TG450



BAKE.BLACK Non-stick aluminum tray; 600x400x15,5 WxDxH mm. Can only be ordered in multiples of 2 pieces.

Art.: TG460



Flat chromium plated wire grid; 600x400x8,5 WxDxH mm.

Art.: GRP405

Silicone coated perforated aluminium pan for pastry and bakery products; 600x400x9 WxDxH mm.

Art.: TG415



BAKE SILICO Silicon aluminium tray; 600x400x9 WxDxH mm.

Art.: TG416



POLLO.GRILL Stainless steel grid to grill 4 open chickens; 600x400x27 WxDxH mm.

Art.: GRP425

ACCESSORIES FOR TRAYS



Trays Trolley Capacity: 18 400x600 Pitch: 80 mm Dimensions: 526x695x1700 WxDxH mm Weight: 15 Kg

Art.: XTB0003



Trays Trolley Capacity: 18 600x400 Pitch: 80 mm Dimensions: 726x495x1701 WxDxH mm Weight: 15 Kg

Art.: XTB0005









STEEL.GRID

UNOX PURF WATER TREATMENT



UNOX.Pure-RO

The reverse osmosis filtering system XHC002 reduce the carbonate hardness of water to zero, thus avoiding any scale deposits inside the oven. The UNOX.Pure-RO Reverse Osmosis filters any metal ions such as lead and copper and solid particles. UNOX.Pure-RO has a built in pump that can compensate for a lack of pressure in the water supply.

Voltage: 230 V~1N - Frequency: 50 / 60 Hz - Electrical power: 230 W - Dimensions: 230x540x445 WxDxH mm - Weight: 16 Kg Art.: XHC002



Refill UNOX.Pure-RO

Art.: XHC006

UNOX.Pure

The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX MIND Maps[™] oven monitors the water consumption and informs the user when the cartridge needs to be replaced. In case you need to install XHC003 on BAKERLUX[™], it is necessary to add the JG 8-10 mm reduction kit wit.h code KEL1055A. In case vou need to install XHC003 (2 pc) on MIND.Maps" PLUS BIG ovens. It is necessary to add the JG 10 mm T-shaped reduction kit with code KEL1115A. Permits to treat up to 7000 litres of water (depending on the water temporary hardness).

Art.: XHC003



Refill UNOX.Pure



CLEANING AGENTS



DET&Rinse[™] PLUS

Extra strong oven detergent & rinsing agent for BAKERTOP MIND. Maps[™] ovens. Double concentrate (10lt of DET&Rinse[™] PLUS = 18lt of traditional oven detergent) UN 1814, 8, II - ADR LIMITED QUANTITY 1lt x 10. One box contains nº 10 x 1 litre tanks.

Art.: DB1015

Single box purchase Multiple box purchase: 9 boxes, unit cost Multiple box purchase: 48 boxes (full pallet), unit cost

DET&Rinse^{**} For BAKERTOP S5E ovens UN 1814, 8, III - ADR LIMITED QUANTITY 5 It x 2 One box contains n° 2 x 5 litre tanks

Art.: DB1016

Single box purchase Multiple box purchase: 9 boxes, unit cost Multiple box purchase: 48 boxes (full pallet), unit cost



DET&Rinse[™] ECO

ECO friendly double concentrate detergent & rinsing agent for BAKERTOP MIND.Maps[™] ovens. Double concentrate (10lt of $\mathsf{DET\&Rinse}^{\scriptscriptstyle \boxtimes}$ ECO = 18lt of traditional oven detergent) UN 1814, 8, II -ADR LIMITED QUANTITY 1lt x 10. One box contains n° 10 x 1 litre tanks.

Art.: DB1018

Single box purchase Multiple box purchase: 9 boxes, unit cost Multiple box purchase: 48 boxes (full pallet), unit cost

SPRAY&Rinse

Spray detergent for BAKERLUX[™] ovens. One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product.

Art.: DB1044

Single box purchase Multiple box purchase: 6 boxes, unit cost Multiple box purchase: 30 boxes (full pallet), unit cost

HOOD ACTIVATED CARBON FILTER CARTRIDGE



Activated carbon filter cartridge

Cartridge for activated carbon filter for hood with steam condenser. Compatible with: XUC140

Art.: XUC141



(find out more at www.unox.com, conditions apply).

LONG.Life4

The most tangible demonstration of the quality and reliability of MIND.Maps". You can extend the warranty* on spare parts to up to 4 years or 10,000 hours of operation*. The activation of the LONG.Life4 warranty is simple. Just connect the oven to the internet and register it on the ddc.unox.com website. The PLUS models are provided with standard Wi-Fi internet connection. For the ONE models, connection kits are available.

OPTIONAL FOR BAKERTOP MIND.Maps[™] PLUS OVENS

Art.: XEC001 ETHERNET CONNECTION KIT

WIFI CONNECTION KIT Art.: XEC006

*The compatibility of the WiFi connection kit is guaranteed for all PLUS ovens produced before 28th February 2020 - e.g. XEBC-XXXX-EPX

OPTIONALS FOR BAKERTOP MIND.Maps[™] ONE OVENS

Art.: XEC001	ETHERNET CONNECTION KIT
Art.: XEC002	WIFI CONNECTION KIT FOR COUNTERTOP OVENS
Art.: XEC016	WIFI CONNECTION KIT FOR BIG OVENS



