

BAKERTOP MIND.MapTM



PASTRY-MAKING & BAKERY

LONGLife4!

Spare parts 4 years / 10.000 hours optional warranty*





COOKING QUALITY, PRECISION, RELIABILITY.

The ingredients of your success.

Baking is an exact science in which nothing can be left to chance. Each ingredient counts, every ounce has an impact, every secret is jealously kept. And your touch of brilliance makes the difference.

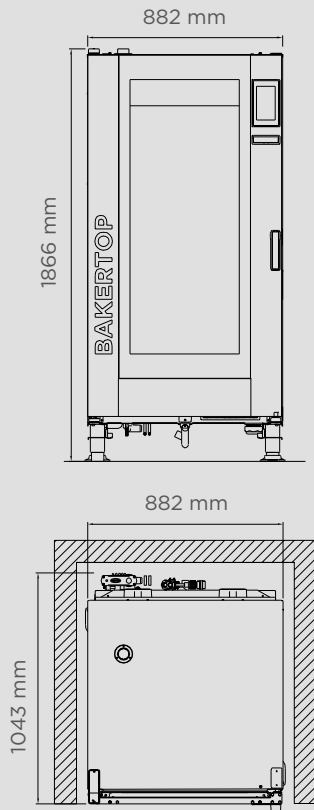
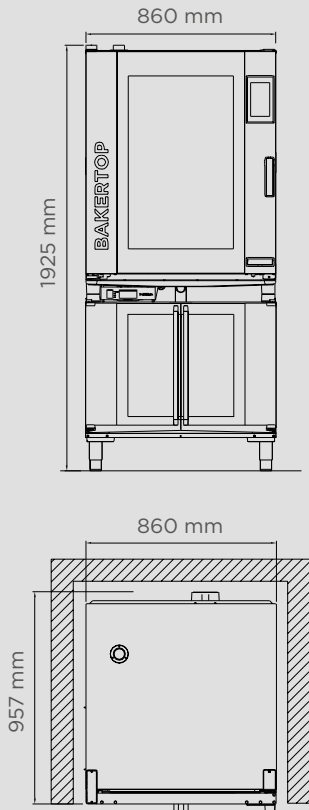
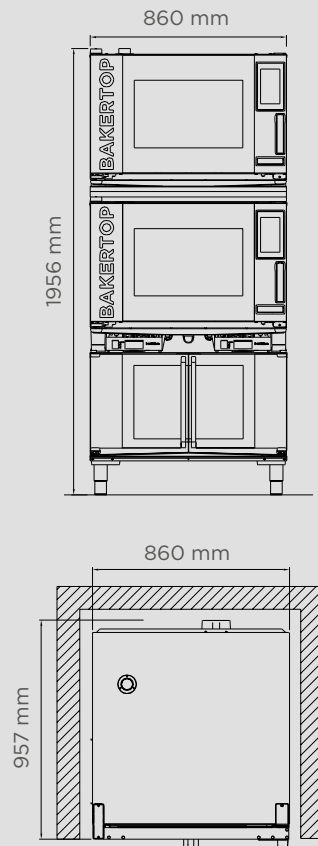
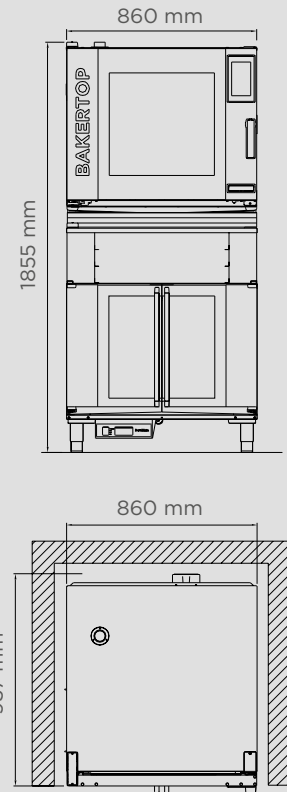
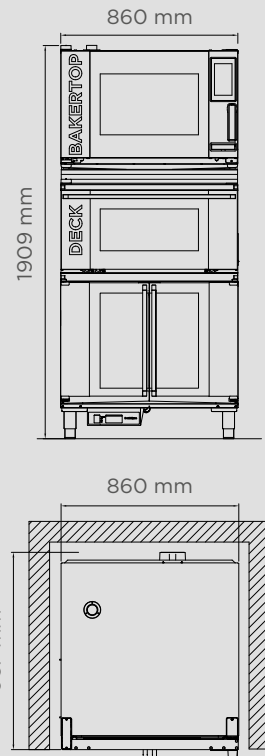
BAKERTOP MIND.Maps™ easily fits every requirement to enable you to express your creativity with no restrictions. Technology designed for you, invented to help you build your success.

Technology that becomes Intelligence: thanks to the exclusive and patented ADAPTIVE.Cooking™ mode, BAKERTOP MIND.Maps™ understands the result that you have in mind, interprets your settings, registers the variations of temperature and humidity, understands the quantity of food that is in the oven and optimizes the cooking process to achieve exactly the results that you expect.

BAKERTOP MIND.Maps™ is not just an oven, but a set of solutions: convection oven, steam oven, static oven, proofer and resting stand. Allowing you to build the right solution for you.

VERSATILITY.

UNOX Solutions for Pastry-making and Bakery.

	16 600X400	10 600X400 + PROOFER	6 600X400 + DECKTOP + PROOFER	4+ 4 600X400 + PROOFER	6 600X400 + STAND + PROOFER	4 600X400 + DECKTOP + PROOFER	
							
Capacity	XEBC-16EU-EPR 16 600x400	XEBC-10EU-EPR 10 600x400	XEBC-06EU-EPR 6 600x400	XEBC-04EU-EPR 4 600x400	XEBC-06EU-EPR 6 600x400	XEBC-04EU-EPR 4 600x400	
Pitch	80 mm	80 mm	80 mm	80 mm	80 mm	80 mm	
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	
Voltage	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N	
Electrical power	35 kW	21 kW	14 kW	10,6 kW	14 kW	10,6 kW	
Dimensions (WxDxH mm)	882x1043x1866	860x957x1163	860x957x843	860x957x675	860x957x843	860x957x675	
Weight	185 kg	130 kg	100 kg	85 kg	100 kg	85 kg	
Stacking kit*	-	-	XUC062	XEAQC-00E2-E	-	XUC062	
Capacity		XEBPC-12EU-C 12 600x400	XEBDC-01EU-C 1 600x400	XEBC-04EU-EPR 4 600x400	XEBPC-08EU-C 8 600x400	XEBIC-03EU 3 600x400	XEBPC-12EU-C 12 600x400
Pitch		75 mm	-	80 mm	75 mm	-	75 mm
Frequency		50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage		230 V - 1N	230 V - 1N	400 V - 3N	230 V - 1N	230 V - 1N	230 V - 1N
Electrical power		2,4 kW	2,7 kW	10,6 kW	2,4 kW	2,4 kW	2,7 kW
Dimensions (WxDxH mm)		862x890x762	860x880x400	860x957x675	862x890x623	860x817x309	860x880x400
Weight		45 kg	62 kg	85 kg	42 kg	20 kg	45 kg
Floor stand*	-	-	-	-	-	-	-
							

* Mandatory

* Mandatory

TASTY AND CRISPY.

DECKTOP. The modern static oven.

UNOX DECKTOP ovens are unique in their category. They have been designed to maximize the advantages of modern ovens while remaining loyal to the traditions of stone deck oven baking.

The special baking chamber is characterized by a stone baking surface that allows a vast range of cakes and bread to be baked, preserving the integrity of the dough and guaranteeing impeccable results. DECKTOP ovens also allow both the introduction of humidity inside the cooking chamber and the automatic extraction of it when needed.

The static DECKTOP ovens, when combined with BAKERTOP MIND.Maps™, represent the ideal solution for those who want traditional and modern cooking techniques in one unique column providing maximum versatility and space optimization.



DECKTOP
With BakerTouch integrated control
Capacity: 2 600x400 - Voltage: 400 V- 3N
Frequency: 50 / 60 Hz - Electrical power: 5,7 kW
Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg

Art.: XEBDC-02EU-D



DECKTOP
With BakerTouch integrated control
Capacity: 1 600x400 - Voltage: 230 V- 1N
Frequency: 50 / 60 Hz - Electrical power: 2,7 kW
Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg

Art.: XEBDC-01EU-D



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

Art.: XEBDC-02EU-C



DECKTOP
Digitally controlled only by the MASTER.Touch control
Capacity: 1 600x400 - Voltage: 230 V- 1N
Frequency: 50 / 60 Hz - Electrical power: 2,7 kW
Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg

Art.: XEBDC-01EU-C



BAKERTOP MIND.Maps™
Link to baking tutorial videos



INVENTIVE SIMPLIFICATION



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