

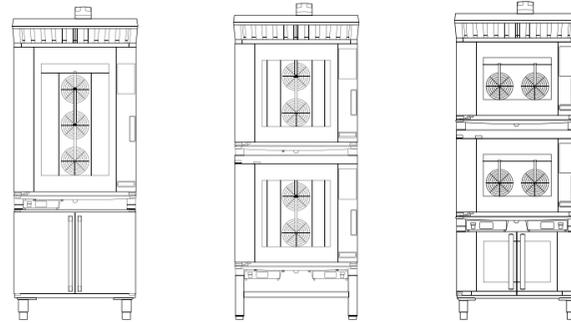


BAKERTOP MIND.Maps™ ONE



ENGLISH

To respect the environment, we have decided to digitalize our catalogues and substitute them with this leaflet. With this decision, we have **reduced** our paper consumption by **up to 95%**. You can download the complete catalogue by scanning the QR code displayed here. Do you need more information? Visit our website and chat with us!



Configure your BAKERTOP MIND.Maps™ at unox.com

L1777A1



Try the oven for free



Book

Set up an appointment, call us or book it online



Cook with us

Try the oven in your kitchen with one of our Chefs



Choose

Make a choice based on solid certainties

The essence of the baking combi oven



BAKERTOP MIND.Maps™ ONE is the professional bakery combi oven that allows you to obtain solid baking performances in a simple and intuitive way.

The MIND.Maps™ ONE oven is available in two versions to meet the specific need of each laboratory:



BAKERTOP MIND.Maps™ ONE COUNTERTOP

Professional laboratories & retail stores



BAKERTOP MIND.Maps™ ONE BIG

Large bakery kitchens & retail stores

Baking versatility

Unox Intelligent Technologies maximize your output and guarantee perfect baking with any foodload.


18 minutes
full load
of croissants


20 minutes
full load
of baguettes


27 minutes
full load
of choux pastry


48 minutes
full load
of panettone cakes (0.7 kg)


32 minutes
full load
of sponge cake


22 minutes
full load
of puff pastry


20 minutes
full load
of high crust pizza


14 minutes
full load
of macarons



Looking for more performance? Discover BAKERTOP MIND.Maps™ PLUS at unox.com

4 years / 10,000 h Warranty

The LONG.Life4 extended warranty is the concrete proof of Unox reliability and the security of an investment that lasts over time.



1.

Connect the oven to the internet



2.

Register your oven at ddc.unox.com



3.

Activate the LONG.Life4 warranty at unox.com



4.

4 years / 10,000 hours worry-free

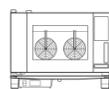
* Check the Guarantee Conditions for your country at unox.com



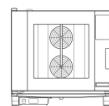
Countertop baking combi ovens

BAKERTOP MIND.Maps™ ONE COUNTERTOP is the point of reference for each professional baker that needs solid performances, intuitive technologies and ease of use.

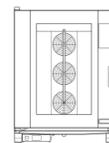
Discover all the oven features at unox.com



4 600 x 400



6 600 x 400



10 600 x 400

Give shape to your baking skills

BAKERTOP MIND.Maps™ ONE COUNTERTOP is the professional baking combi oven that stands out for its simplicity. Nothing superfluous, nothing left to chance. Bake every load with the tranquility of obtaining the desired result.

6.5 mins

Preheating time from 30 °C to 200 °C

up to 80%

Less water compared to cooking in boiling water

up to 20%

Faster than a traditional or convection oven

Data refers to XEBC-06EU-E1RM

Baking Quality

Get the result you are looking for

Savings

Energy, time and ingredients

Reliability

Effective technology, solid performances

BAKERTOP MIND.Maps™ Baking Station

DECKTOP

The modern static oven

Thanks to the possibility to introduce or extract humidity during the baking cycle, DECKTOP makes your baking perfect.

VENTLESS HOOD

Install your oven where you need it

The ventless hood has a self-cleaning filter that removes odours from the fumes that are expelled through the oven chimney



LIEVOX

Everything starts with a correct leavening

LIEVOX proofers are equipped with capable sensors to control and intervene automatically on the leavening process.

ROTOR.KLEAN

Intelligent automatic washing system

Press a button and select the washing mode that is most suitable for the actual degree of dirt.

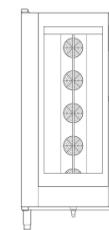
Find the right solution for your laboratory. Configure your oven on unox.com



Goodbye old rotary ovens!

BAKERTOP MIND.Maps™ ONE BIG is the ideal tool for large pastry shops and bakeries, which need simple technology, cooking quality and high productivity.

Discover all the oven features at unox.com



16 600 x 400

The essence of food production

BAKERTOP MIND.Maps™ ONE BIG is the professional trolley oven that allows you to carry out large quantities of different baking in a simple and intuitive way.

768

croissants

60 mins productivity
1 croissant = 70 gr

260 °C

Maximum cooking temperature

fino al 30%

Less energy compared to a rotary oven

Data refers to XEBL-16EU-Y1RS

Productivity

High volumes, zero stops

Baking Quality

Get the results you are looking for

Reliability

Effective technology, solid performances