



BAKERTOP MIND.Maps™ ONE



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BAKERTOP MIND.Maps™ ONE
BIG



BAKERTOP MIND.Maps™ ONE
COUNTERTOP

BAKERTOP MIND.Maps™ ONE

The essence of the bakery 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. Your experience, combined with manual functions and essential technologies, becomes fundamental. Perfectly essential, simply effective. In combination with the LIEVOX provers and the DECKTOP static ovens, the BAKERTOP MIND.Maps™ ONE create versatile and compact baking stations for limitless baking possibilities.

MIND.Maps™ ONE ovens is available in two versions to meet the specific need of every baker:

COUNTERTOP 4, 6 and 10 600 x 400 trays for small laboratories and stores;

BIG with trolleys with 16 600 x 400 trays for large stores and production facilities.



Designed by your desires

Services

Our promise is to guarantee you an Absolute Peace of Mind. Stay focused on your goals knowing that we are always by your side.

Individual Cooking Experience

Try the oven for free. It's on us.



01

Book

Choose when and where to try your next Unox oven. Call our customer service and set up an appointment.

Call **+39 049 86 57 511**
Contact us on our website unox.com



02

Bake with us

In your kitchen, with your ingredients and your recipes: a Unox Chef will make you experience all the benefits of the ovens' technologies.



03

Choose

Being sure of the results you can achieve, take the time you need to make a choice based on solid certainties.





Baking Assistance

TOP.Training

Discover your oven



Learn, use, improve

Top.Training is the Unox free training service. Our Chefs will show you everything you need to get the best from your new oven, from its basic features to its most advanced technologies.

Download the **Top.Training App** from Google Play or App Store

Data Driven Cooking Community

Inspire and be inspired



A world of Recipes for your ovens

Let yourself be inspired by the DDC.App cookbook: download the recipes prepared by the Unox Chefs and by the Unox DDC community users. Actively participate in the community and share your recipe!

Download the **DDC.App** from Google Play or App Store

CHEF.Line

You call, Unox answers



24/07

The Unox Chef Team is always at your disposal to give you practical advice on programs cooking methods and to suggest you new recipes: from the most traditional to the most innovative ones.

Call +39 **049 86 57 511**



Technologies

**Easy.
Precise.
Effective.**



Unox Intensive Cooking

The most advanced technologies to guarantee perfect baking, uniformity on every tray and maximum baking intensity.

Data Driven Cooking

Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

Unox Intensive Cooking

Maximum baking intensity

Perfect baking, uniformity on each tray, saturated and dense steam or complete extraction of humidity, intense or gentle air flows.



DRY.Maxi™

Humidity gives way to flavour.
Effectively remove humidity from the cooking chamber to give your preparations perfect consistency, colour and crunchiness every time.



STEAM.Maxi™

The power of steam is in your hands.
It generates saturated steam from 35 °C to 260 °C and delivers high steaming performance combined with energy and water savings.

22 minutes

full load of **croissants**

20 minutes

full load of **baguettes**

29 minutes

full load of **choux pastry**

22 minutes

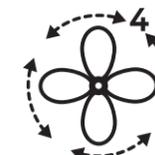
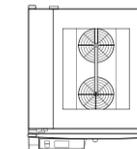
full load of **puff pastry**

31 minutes

full load of **sponge cake**

Focus on your customers, rely on the BAKERTOP MIND.Maps™ **PLUS** combi oven.

Discover the most intelligent ovens in the world on our website www.unox.com



AIR.Maxi™

It conducts, unites, transforms.
It uses multiple high flow reversing fans to deliver uniform results and short cooking times. 4 speeds of the fan allow to perform any kind of cooking.



CLIMALUX™

Total humidity control.
The oven features accurate sensors to measure the actual humidity inside the cooking chamber and automatically activate steam production or evacuation to ensure that the actual humidity always matches the set one.

Data Driven Cooking

Monitors and controls

DDC is the artificial intelligence that processes the data of your combi oven with advanced algorithms. Thanks to the suggestion of DDC the average usage of the ovens increases up to 25% after 3 months from its activation.



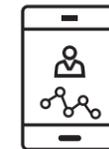
Technologies

MIND,Maps™ ONE
16



ddc.unox.com

Monitor your connected ovens in real time.
Create recipes and send them to one oven or a group of them. Access all data of your ovens network and find ideas to improve the return on your investment.



DDC.App

Check your oven at any time.
Monitor its operating status in real time from your smartphone, analyze the data, create recipes and send them to yours ovens with a simple Tap!



DDC.Coach

Your virtual Coach in your laboratory.
Analyzes the way you use your oven and suggests you how to optimize its use by sending you recipes to help you exploit the full potential of your BAKERTOP MIND,Maps™ ONE.

Technologies

MIND,Maps™ ONE
17

MASTER.Touch Control Panel

Easy and intuitive

Manual set, MIND.Maps™ programming and more than 380 cooking process memory.
Set, cook, serve.



MASTER.Touch functions

State of the Art Simplicity



SET

Easy, fast and crystal-clear.
Set any baking process in a rapid and intuitive way for each of the available baking steps. All the settings you need in a single screen. Up to 9 baking steps. Limitless creativity.



MIND.Maps™

Do not set a cooking process, draw it.
Add your touch of brilliance. Draw even the most elaborate baking with a few hand gestures on the display. Design your most complex baking processes with maximum creative freedom. You imagine, the oven executes.



PROGRAMS

384 Programs memory.
All your recipes are unique and repeatable thanks to the personal library that allows you to store and organize your cooking programs. Can store more than 380 programs organized in 16 different groups.



BAKERTOP MIND.Maps™ ONE COUNTERTOP

The combi oven for Pastry and Bakery

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

Get what you wish for

Give shape to your cooking skills

BAKERTOP MIND.Maps™ **ONE** COUNTERTOP is the professional 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.

BAKERTOP MIND.Maps™ ONE baking stations combine the versatility of a bakery combi oven with prover and deck oven in less than a square meter.

Baking of leavened products, bakery, pastry, biscuits and much more. It is your experience that makes the difference; the oven guarantees you the result you desire. Simplicity translated into reliability and savings; use DECKTOP and LIEVOX for static baking and leavening.

8.4 min

Preheating **time**
from 30 °C to 260 °C

up to 80%

Less water compared to cooking in boiling water

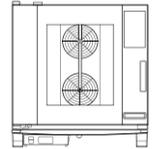
up to 20%

Faster than a traditional or convection oven

All data refers to XEBC-06EU-EIR model



Looking for more performance?
Discover BAKERTOP MIND.Maps™ **PLUS**
on our website www.unox.com



Cooking Quality
Get the result
you are looking for

Savings
Energy, time
and ingredients

Reliability
Effective technology,
solid performances

Solutions to maximize your working space

Increase your Possibilities

Find all the possible solutions for your professional laboratory.
Configure your BAKERTOP MIND.Maps™ ONE oven online.
www.unox.com/en_ae/configuratore



Configurations



Oven + Decktop + Lievox Solution

DECKTOP is the modern Static oven for the traditional stone baking and much more.

Art. XEBDC-01EU-C e XEBPC-08EU-B
Technical details at page 44



Oven + Lievox Solution

LIEVOX proofers have capable sensors to control and intervene automatically on the leavening process to guarantee the quality of the result.

Art. XEBPC-12EU-B
Technical details at page 44



Oven + Oven + Lievox Solution

Versatility and efficiency with two stacked ovens combined with perfect proofing. Ideal for in-store baking.

Art. XEBPC-08EU-B
Technical details at page 44



Oven + Oven + Hood Solution

Within the ventless hood, a self-cleaning filter removes odours from the fumes that are expelled through the oven chimney.

Art. XEVH-HC11
Technical details at page 44

Configurations

COUNTERTOP

COUNTERTOP

Effortless loading, unloading and transportation

QUICK.LOAD



Complementary Accessories

Complementary Accessories

Door or Doorless QUICK.Load 6 + 6

Mobile trolley, basket and accessories to easily load, unload and transport 12 trays of food.

6 + 6 Solution with Stand

Solution with two stacked ovens to cook up to 12 600 x 400 trays at the same time.

Soluzione 4 + 10 e Stand

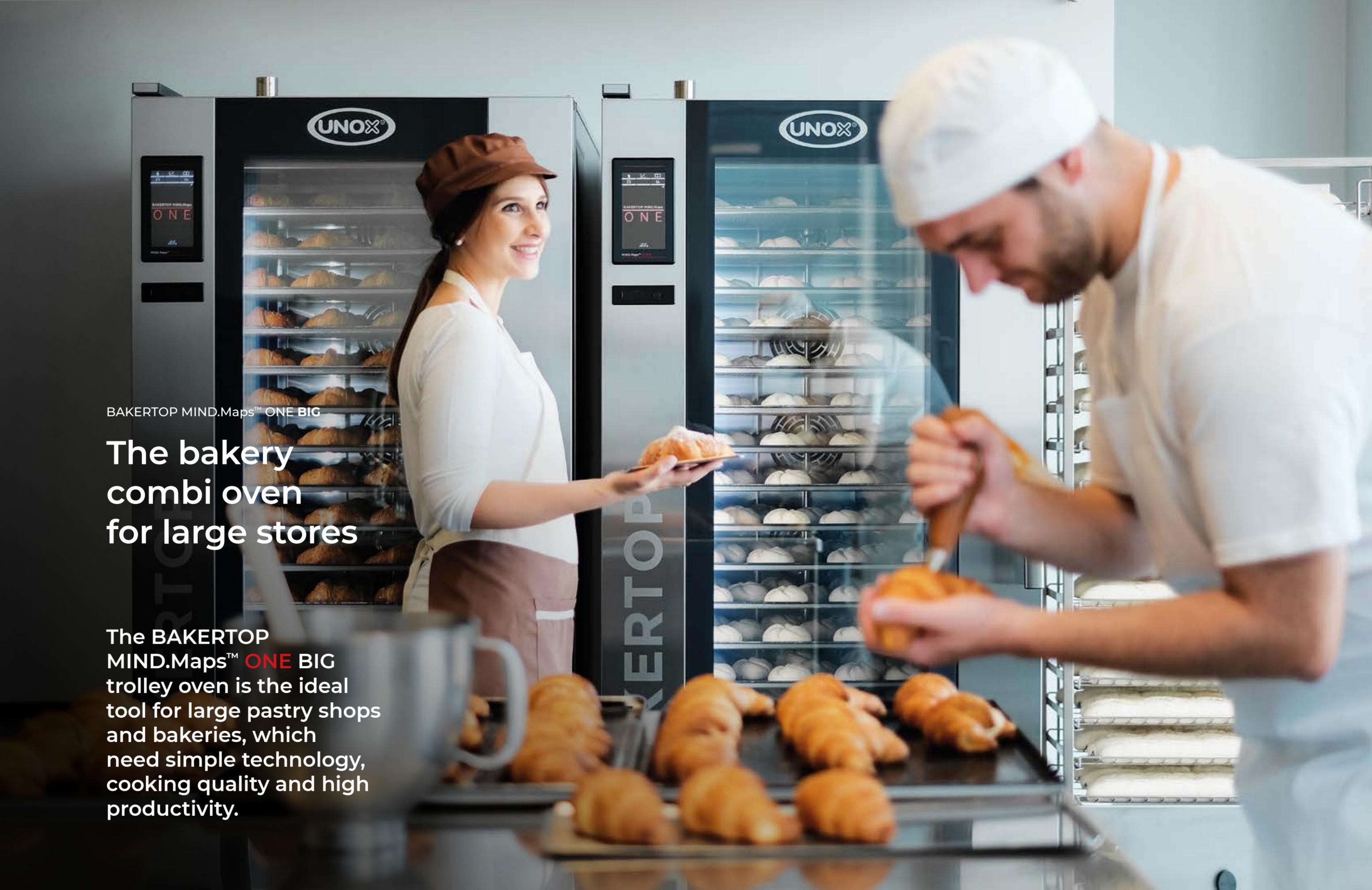
Solution with two stacked ovens to cook up to 14 600 x 400 trays at the same time.

QUICK.Load 4 + 10 con o senza porte

Mobile trolley, basket and accessories to easily load, unload and transport up to 14 trays of dough.

Art. XWBYC-12EU o XWBYC-12EU-D
Technical details at page 45

Art. XWBYC-14EU o XWBYC-14EU-D
Technical details at page 45



BAKERTOP MIND.Maps™ ONE BIG

The bakery combi oven for large stores

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

What matters to you

The essence of food production

BAKERTOP MIND.Maps™ **ONE BIG** is the professional trolley oven which allows you to make large quantities of cookings in a simple and intuitive way.

BAKERTOP MIND.Maps™ ONE BIG features simplified technology designed to give concrete support to your work. Compared to traditional rotary ovens, it allows to significantly reduce the occupied space and the energy consumption and at the same time improve the cooking results and the leaboratory cleaning.

Bake leavened products, pastries, bakeries, biscuits and much more: high productions that meet the professional needs of those who prefer practicality and reliability

768 croissants

60 min **productivity**
1 croissant = 70 gr

260 °C

Maximum cooking **temperature**

up to **30%**

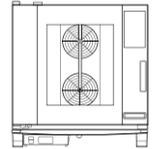
Less **energy** than a rotary oven.

All data refer to XEBL-16EU-Y1RS model



Exceed your limits.

Find out on www.unox.com the limitless performances of BAKERTOP MIND.Maps™ **PLUS** BIG, with its 6 reverse gear fans and vertical heating elements.



Productivity
High volumes,
zero stops

Quality
Get the results
you are looking for

Reliability
Effective technology,
solid performances

Solutions that maximize your investment

Practicality and speed at your service

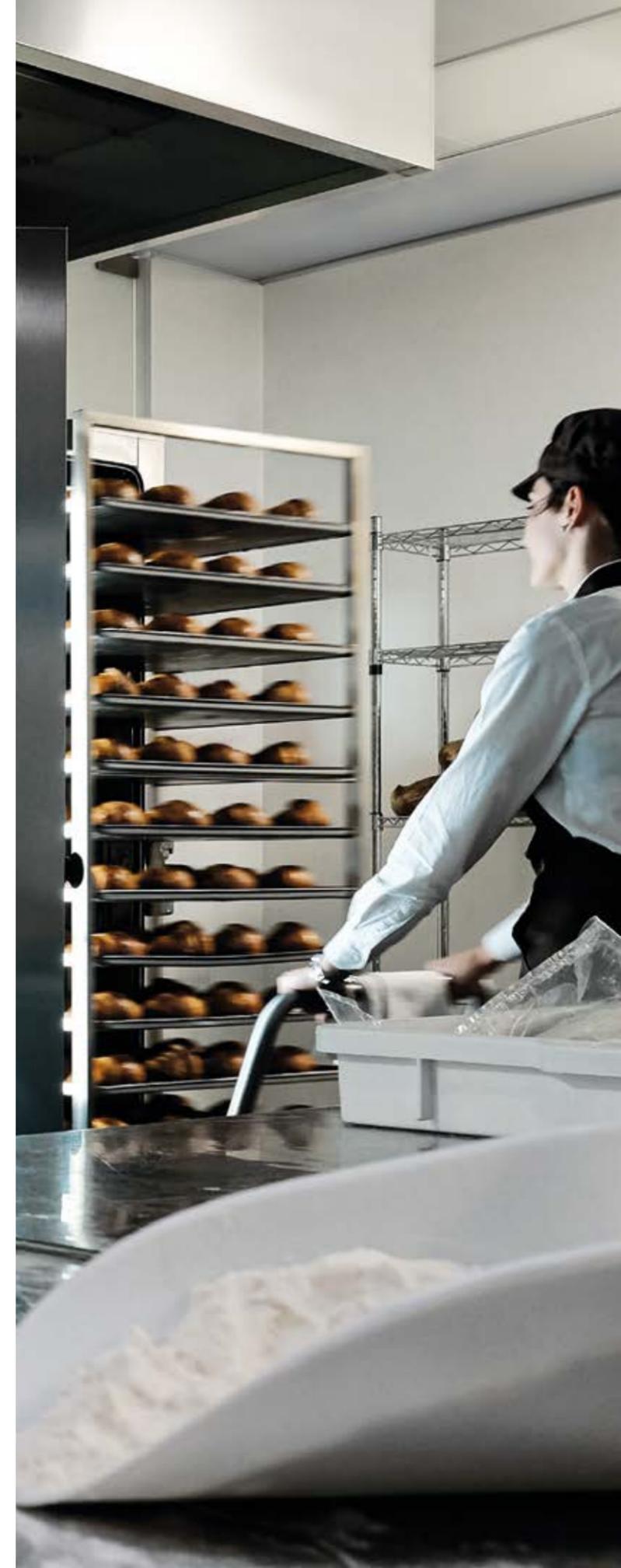


QUICK.Load

16 600x400 trays trolley makes loading, unloading and transport easy, quick and convenient.

Art. XEBTL-16EU
Technical details at page 45

Find all the possible solutions for your professional laboratory.
Configure your BAKERTOP MIND.MapSM ONE oven online.
www.unox.com/en_ae/configuratore





Discover **SENSE.Klean**,
the technology that reduces
the consumption of water, detergent
and energy.

Available only for
BAKERTOP MIND.Maps™ PLUS ovens.

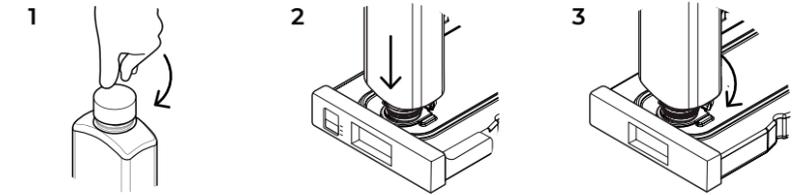
Take care of your oven

Care and maintenance

Press a button and select
the washing mode that
is more suitable for the
actual degree of dirt.
While the oven washes,
focus on what counts
for your kitchen.

UNOX.Pure

DET&Rinse™



Care and maintenance



PURE-RO

Reverse osmosis system that reduces the carbonate hardness of water to zero, thus avoiding any scale deposits inside the oven.

Art. XHC002
Technical details at page 46



PURE

The UNOX.Pure filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven baking chamber.

Art. XHC003



REFILL

Replacement cartridge for UNOX.PURE filtering system

Art. XHC004



PLUS

Cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven.

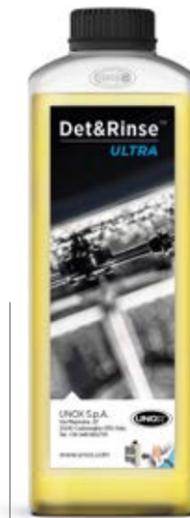
Art. DB1015
Technical details at page 46



ECO

Eco formula for daily cleaning and the utmost respect for the environment.

Art. DB1018
Technical details at page 46



ULTRA

Ultra strong detergent for high level of dirt, recommended for poultry and meat fats.

Art. DB1050
Technical details at page 46

* Check the product availability for your Country.

MIND.Maps™ ONE

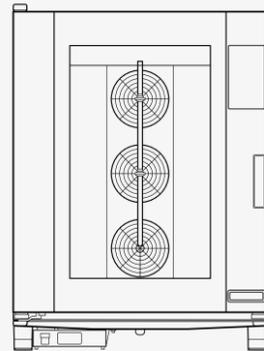
Care and maintenance

MIND.Maps™ ONE

Discover all the ovens and their combined accessories

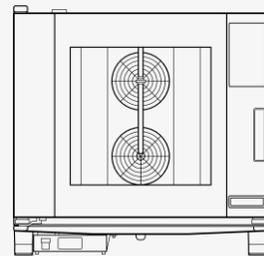
The essence of the bakery combi oven

BAKERTOP MIND.Maps™ ONE COUNTERTOP



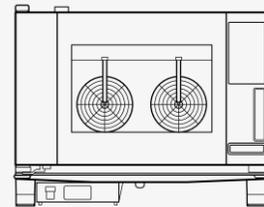
860 x 957 x 1163 mm
w x d x h

⚡ **XEBC - 10EU - E1R**
10 600 x 400 electric



860 x 957 x 843 mm
w x d x h

⚡ **XEBC - 06EU - E1R**
6 600 x 400 electric



860 x 957 x 675 mm
w x d x h

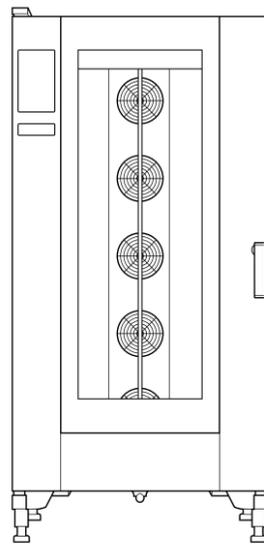
⚡ **XEBC - 04EU - E1R**
4 600 x 400 electric

Features

- Standard
- Optional
- Not Available

	BIG	COUNTERTOP
MANUAL COOKING MODES	⚡	⚡
Convection cooking 30 °C - 260 °C	●	●
Mixed steam and convection cooking 35 °C - 260 °C and STEAM.Maxi™ from 30% to 90%	●	●
Mixed humidity and convection cooking 48 °C - 260 °C and STEAM.Maxi™ from 10% to 20%	●	●
Steam cooking 48 °C - 130 °C and STEAM.Maxi™ 100%	●	●
Convection cooking 30 °C - 260 °C with DRY.Maxi™ forced humidity extraction 10 - 100%	●	●
Single point core probe	●	●
Delta-T cooking with core probe	●	●
MULTI.Point core probe	—	—
SOUS-VIDE extra-thin core probe	○	○
ADVANCED AND AUTOMATIC COOKING PROGRAMMING		
MIND.Maps™ technology: draw cooking processes made of infinite steps with one simple touch	●	●
PROGRAMS: store up to 384 user's programs, assign a name and picture to the stored programs and save recipe name by hand-writing	●	●
AIRFLOW DISTRIBUTION		
AIR.Maxi™: multiple auto-reversing fans	●	●
AIR.Maxi™: 4 continuous airflow speed and 4 semi.static airflow speed	●	●
CLIMA MANAGEMENT		
DRY.Maxi™: regulation of the rapid extraction of humidity from the settable cooking chamber	●	●
DRY.Maxi™: cooking with humidity extraction 30 °C -260 °C	●	●
STEAM.Maxi™: steam cookings 35 °C - 130 °C	●	●
STEAM.Maxi™: mixed humidity and convection cooking 35 °C - 260 °C	●	●
TERMAL ISOLATION AND SAFETY		
Protek.SAFE™: maximum thermal efficiency and working safety; fan impeller brake to contain energy loss at door opening	●	●
AUTOMATIC CLEANING		
Rotor.KLEAN™: 4 automatic washing programs	●	●
Rotor.KLEAN™: detergent tank integrated in the oven	●	●
PATENTED DOOR		
High durability and self-lubricating techno-polymer door hinges	●	●
Reversible door, even after the installation	—	○
Door docking positions at 120°-180°	●	—
Door docking positions at 60°-120°-180°	—	●
FUNZIONALITÀ AUSILIARIE		
Preheating temperature up to 260 °C	●	●
Visualisation of the residual cooking time (when cooking not using the core probe)	●	●
Holding cooking mode «HOLD» and continuous functioning «INF»	●	●
Visualisation of the set and real values of time, core probe temperature, chamber temperature, humidity, fan speed	●	●
Temperature unit in °C or °F	●	●
TECHNICAL DETAILS		
Rounded stainless steel (AISI 304) chamber for hygiene and ease of cleaning	—	●
316L marine-grade stainless steel cooking chamber	●	—
Chamber lighting through door integrated LED lights	●	●
Steam proof sealed MASTER.Touch control panel (IPX5)	●	●
Door drip pan with continuous drainage, even when the door is open	●	●
High capacity appliance drip pan	●	●
Heavy duty structure with innovative materials	●	●
Proximity door contact switch	●	●
2-Stage safety door lock / opening	●	○
Autodiagnosis system for problems or breakdown	●	●
Safety temperature switch	●	●
Detachable internal glass to simplify cleaning the glass door	●	●
Door thickness 70 mm	●	—
Stainless steel L-shaped rack rails	●	●

BAKERTOP MIND.Maps™ ONE BIG



892 x 1018 x 1875 mm
w x d x h

⚡ **XEBL - 16EU - E1RS**
16 600 x 400 electric



Note - Door opening from left to right: example of XEBC-06EU-E1L (L= left) (R= right)

Technical details



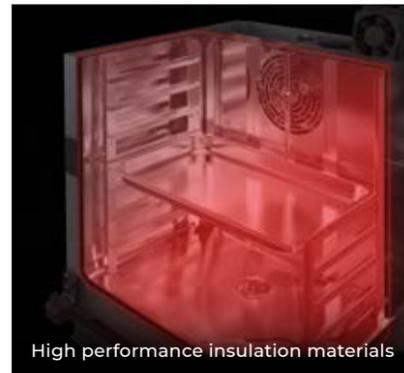
Anti condensation drip tray



WiFi connection



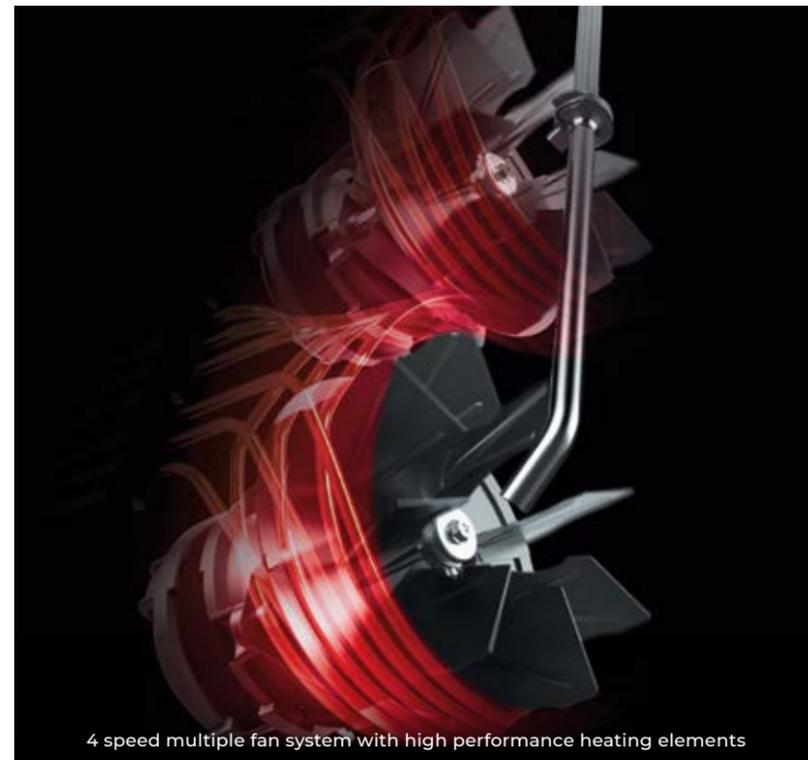
MULTI.point and SOUS Vide core probe



High performance insulation materials



Integrated LED light



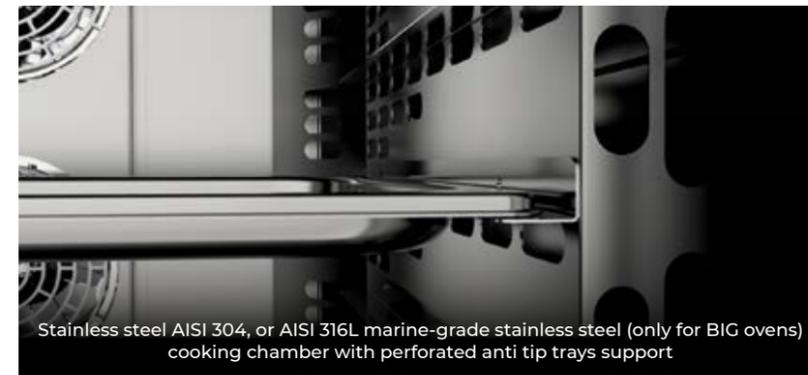
4 speed multiple fan system with high performance heating elements



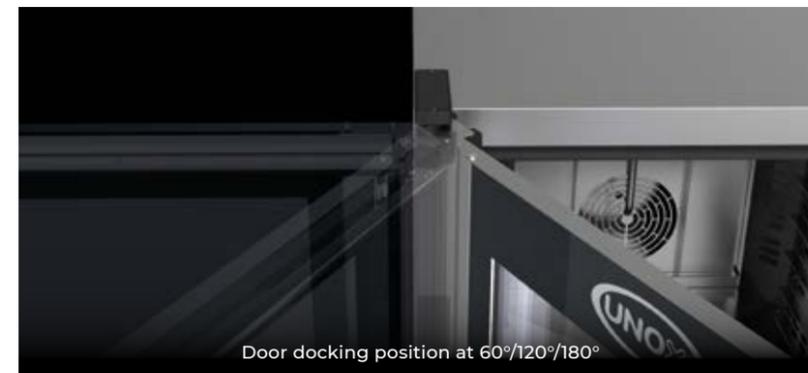
USB port for upload/download of data



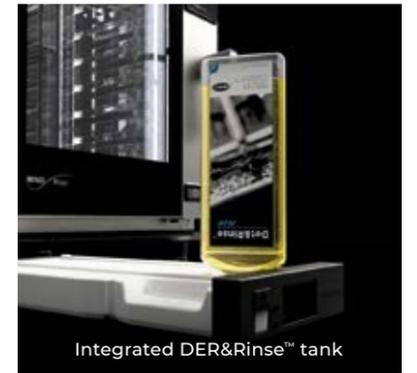
Double glass



Stainless steel AISI 304, or AISI 316L marine-grade stainless steel (only for BIG ovens) cooking chamber with perforated anti tip trays support



Door docking position at 60°/120°/180°



Integrated DER&Rinse™ tank



BIG Ergonomic handle

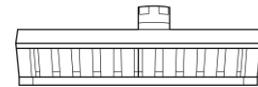
COUNTERTOP Ergonomic handle

Accessories

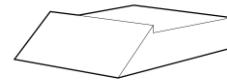
Discover all the available accessories on our website
www.unox.com/en_gb/accessori



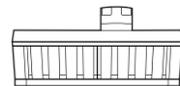
HOODS AND ACCESSORIES



VENTLESS HOOD
for 600 x 400 BIG ovens
892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL



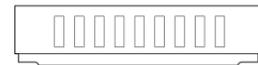
ACTIVATED CARBON FILTER
for ventless hood
413 x 655 x 108 mm - w x d x h
Art.: XUC140



VENTLESS HOOD
for 600 x 400 COUNTERTOP ovens
860 x 1145 x 240 mm - w x d x h
Art. XEBHC-HCEU

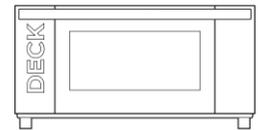


CARTRIDGE
for activated carbon filter
Art.: XUC141

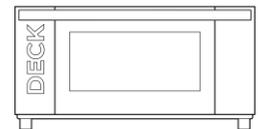


WATERLESS HOOD
for 600 x 400 COUNTERTOP ovens
860 x 1000 x 217 mm - w x d x h
Art. XEBHC-ACEU

DECKTOP

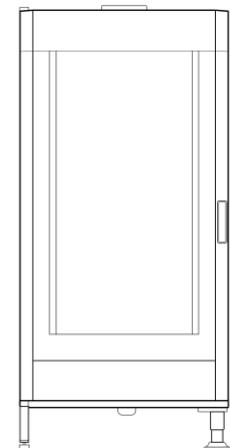


DECKTOP 2 TRAYS
with integrated control
2 600 x 400
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-D



DECKTOP 1 TRAY
with integrated control
1 600 x 400
860 x 880 x 400 mm - w x d x h
Art. XEBDC-01EU-D

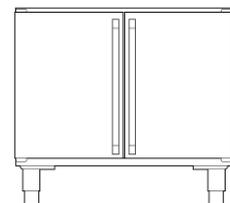
PROVERS



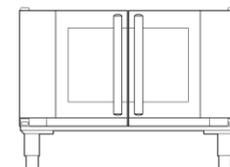
LIEVOX
with integrated control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-D

with manual control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-M

NEUTRAL CABINET



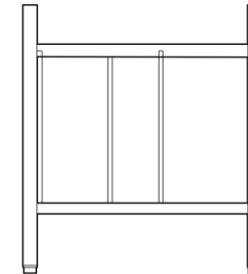
NEUTRAL CABINET
for 8 600 x 400 COUNTERTOP ovens
860 x 860 x 720 mm - w x d x h
Art. XWAEC-08EF



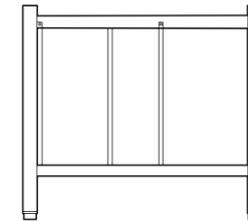
LIEVOX
12 600 x 400
862 x 937 x 810 mm - w x d x h
Art. XEBPC-12EU-C

8 600 x 400
860 x 937 x 658 mm - w x d x h
Art. XEBPC-08EU-C

STAND



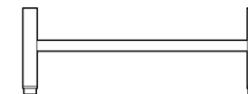
ULTRA HIGH STAND
for 600 x 400 COUNTERTOP ovens
842 x 713 x 888 mm - w x d x h
Art. XWARC-07EF-UH



HIGH STAND
for 600 x 400 COUNTERTOP ovens
842 x 713 x 752 mm - w x d x h
Art.: XWARC-07EF-H



INTERMEDIATE STAND
for 600 x 400 COUNTERTOP ovens
842 x 713 x 462 mm - w x d x h
Art.: XWARC-00EF-M



INTERMEDIATE CLOSED STAND
for 600 x 400 COUNTERTOP ovens
860 x 817 x 309 mm - w x d x h
Art.: XEBIC-03-EU

LOW STAND
for 600 x 400 COUNTERTOP ovens
842 x 713 x 305 mm - w x d x h
Art. XWARC-00EF-L

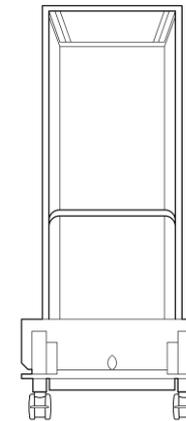
FLOOR POSITIONING



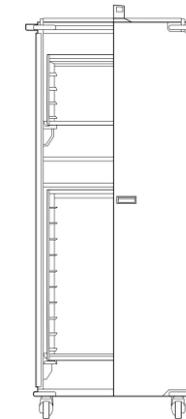
* mandatory for oven positioning on the floor

FLOOR POSITIONING
for 600 x 400 COUNTERTOP ovens
842 x 891 x 113 mm - w x d x h
Art. XWARC-00EF-F

QUICK.LOAD

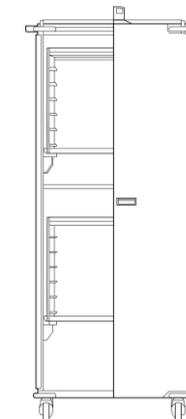


QUICK.LOAD
for 600 x 400 BIG ovens
776 x 681 x 1741 mm - w x d x h
Art. XEBTL-16EU



QUICK.LOAD 10 + 4
without doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU

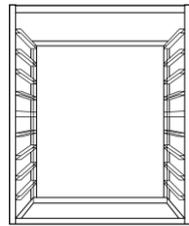
with doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU-D



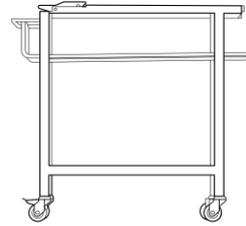
QUICK.LOAD 6 + 6
without doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU

with doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU-D

BASKETS AND TROLLEYS

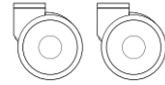


BASKET
for 10 600 x 400
COUNTERTOP ovens
668 x 431 x 862 mm - w x d x h
Art. XWBBC-10EU



TROLLEY
for XWBBC-10EU basket
695 x 786 x 961 mm - w x d x h
Art. XWBYC-00EU

WHEELS KIT



WHEELS KIT
2 wheels with brake - 2 wheels
without brake - safety chains
Art. XUC012

BAKING ESSENTIALS



FORO.BAKE
Perforated aluminium pan
600 x 400 h 15 mm
Art. TG410



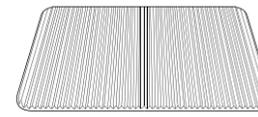
STEEL.BAKE
Stainless steel pan
600 x 400 h 20 mm
TG450



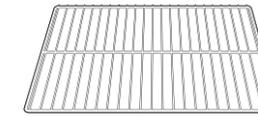
FORO.BLACK
Perforated non-stick aluminium
pan
600 x 400 h 15 mm
Art. TG430



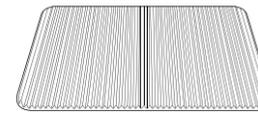
BAKE.BLACK
Non-stick stainless steel pan
600 x 400 h 15,5 mm
Art. TG460



FAKIRO™
Two surfaces - flat and ribbed -
for different products
600 x 400 h 12 mm
Art. TG440



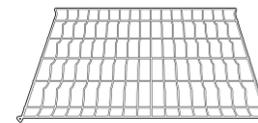
CHROMO.GRID
Stainless steel grid
600 x 400 h 8,5 mm
Art. GRP405



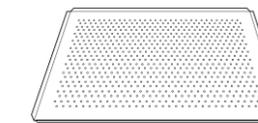
FAKIRO.GRILL
Non-stick aluminium pan with
two surfaces - flat and ribbed -
for different cookings
600 x 400 h 12 mm
Art. TG465



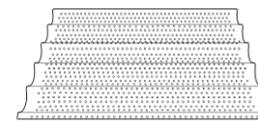
BAKE.SILICO
Silicon coated aluminium pan
600 x 400 h 9 mm
Art. TG416



BAGUETTE.GRID
Ultra light chromium plated grid
- 5 canals
600 x 400 h 27 mm
Art. GRP410

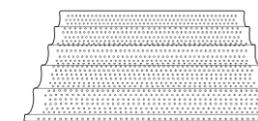


FORO.SILICO
Perforated silicon coated
aluminium pan
600 x 400 h 9 mm
Art. TG415

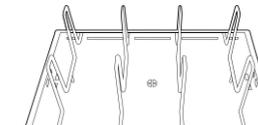


FORO.BAGUETTE
Perforated aluminium pan
- 5 canals
600 x 400 h 34 mm
Art. TG445

COOKING ESSENTIALS



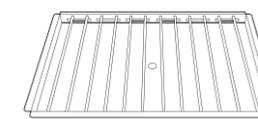
FORO.BAGUETTE.BLACK
Perforated non-stick aluminium
pan - 5 canals
600 x 400 h 34 mm
Art. TG435



POLLO.BLACK
Non-stick stainless steel grill to
grill 10 chickens - equipped with
fat collection and central drain
600 x 400 h 167 mm
Art. GRP430

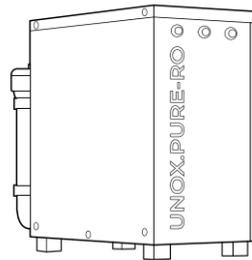


BAKE
Aluminium pan
600 x 400 h 15 mm
TG405



POLLO.GRILL
Stainless steel grill to grill meat
and fish - equipped with fat
collection and central drain
600 x 400 h 27 mm
Art. GRP425

CARE AND MAINTENANCE

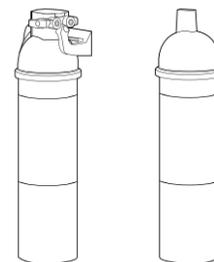


UNOX.PURE-RO
reverse osmosis filtering system
230 x 540 x 445 mm - w x d x h
Art. XHC002

CLEANING AGENTS



DET&RINSE™ PLUS
DET&RINSE™ ECO
DET&RINSE™ ULTRA
one box contains 10 x 1 lt tanks
Art. DB1015
Art. DB1018
Art. DB1050



UNOX.PURE
water treatment with resin filters
Art. XHC003
+ REFILL FILTER CARTRIDGE
Art. XHC004

CONNECTION



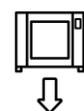
**ACCESSORIES FOR
THE OVENS CONNECTIONS**
WiFi connection kit
Art. XEC002

Technical Assistance



Installation

The right starting point



A global service network

A perfect installation is essential to guarantee the correct functioning of your BAKERTOP MIND.Maps™ ONE oven and eliminate interruptions in your daily work. We focus on you so you can focus on what matters to you. Rely on the authorized Service Centers all around the world.

Maintenance

Don't stop your work



The quickest on site service

When connected to the internet, your oven communicates directly with our Service Team, so we can intervene as soon as or even before maintenance is required. Keeping in optimal condition your oven is Unox's priority: our technicians are at your disposal to provide you the best on-line and on-site support.

LONG.Life and LONG.Life4 Warranty

A promise of reliability



A choice made to last

Connect your BAKERTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com.

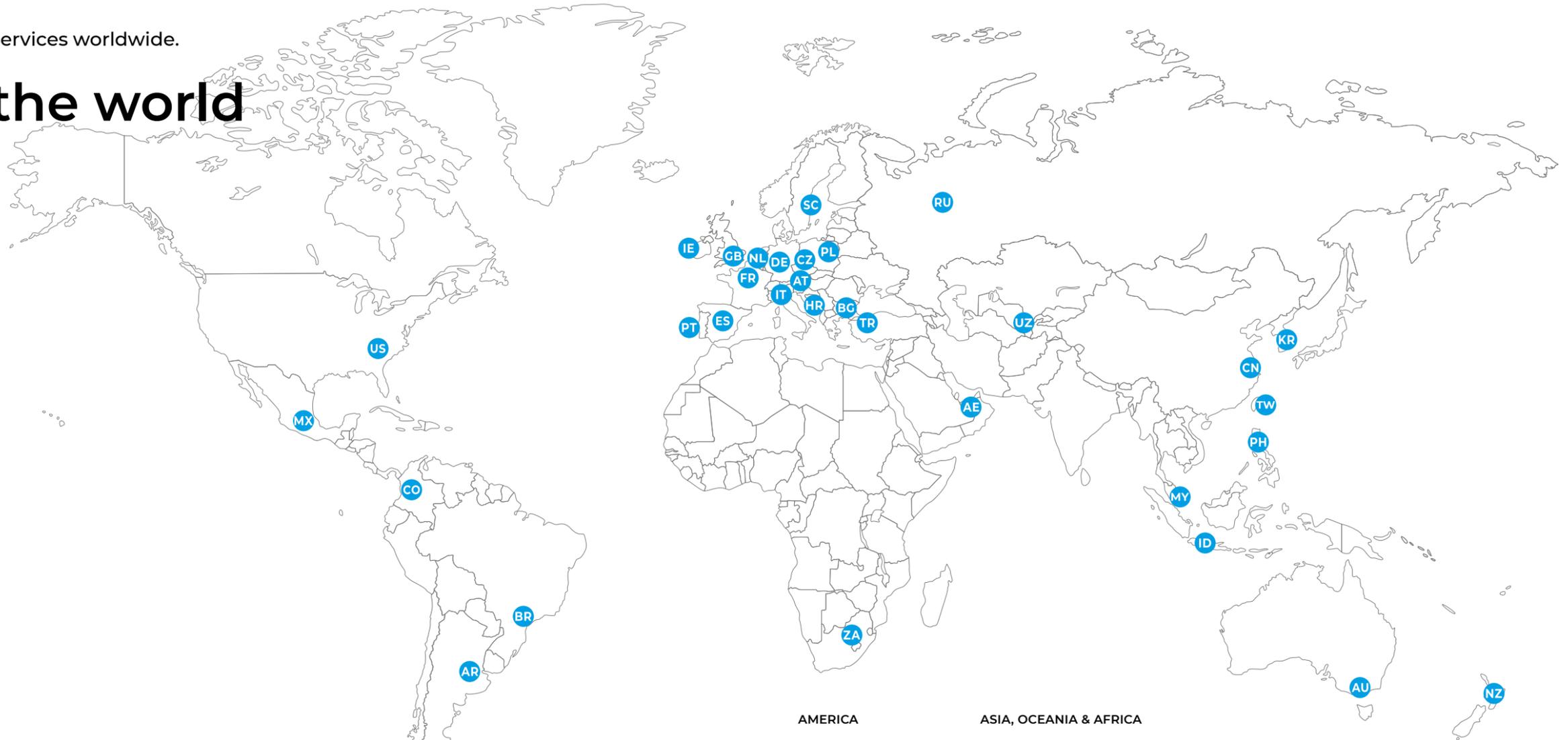
Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

* Check the Guarantee Conditions for your country on our website unox.com

LONGLife4!

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Unox in the world



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MIND.Maps™ ONE

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INVENTIVE SIMPLIFICATION

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