

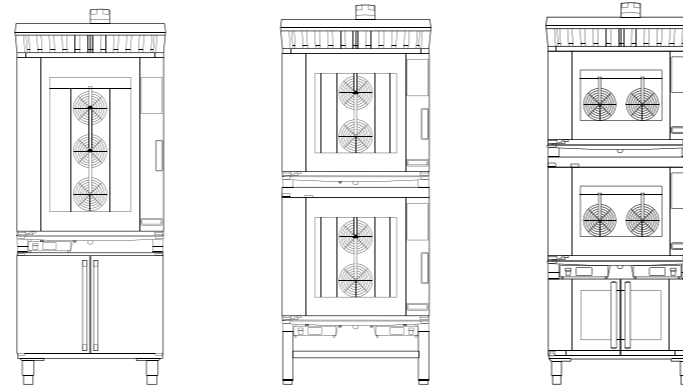


BAKERTOP MIND.Maps™ PLUS



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

L11781A1



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

Intelligent baking combi ovens



BAKERTOP MIND.Maps™ PLUS is the intelligent combi-oven for fresh or frozen artisan pastry and bakery.

The MIND.Maps™ PLUS ovens are available in two versions to meet the specific need of each laboratory:



BAKERTOP MIND.Maps™ PLUS COUNTERTOP

Professional laboratories & retail stores



BAKERTOP MIND.Maps™ PLUS BIG

Large bakery kitchens & retail stores

Baking versatility

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



16 minutes
full load of croissants



18 minutes
full load of baguettes



25 minutes
full load of choux pastry



45 minutes
full load of panettone cakes (0.7 kg)



30 minutes
full load of sponge cake



20 minutes
full load of puff pastry



18 minutes
full load of high crust pizza



13 minutes
full load of macarons



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.

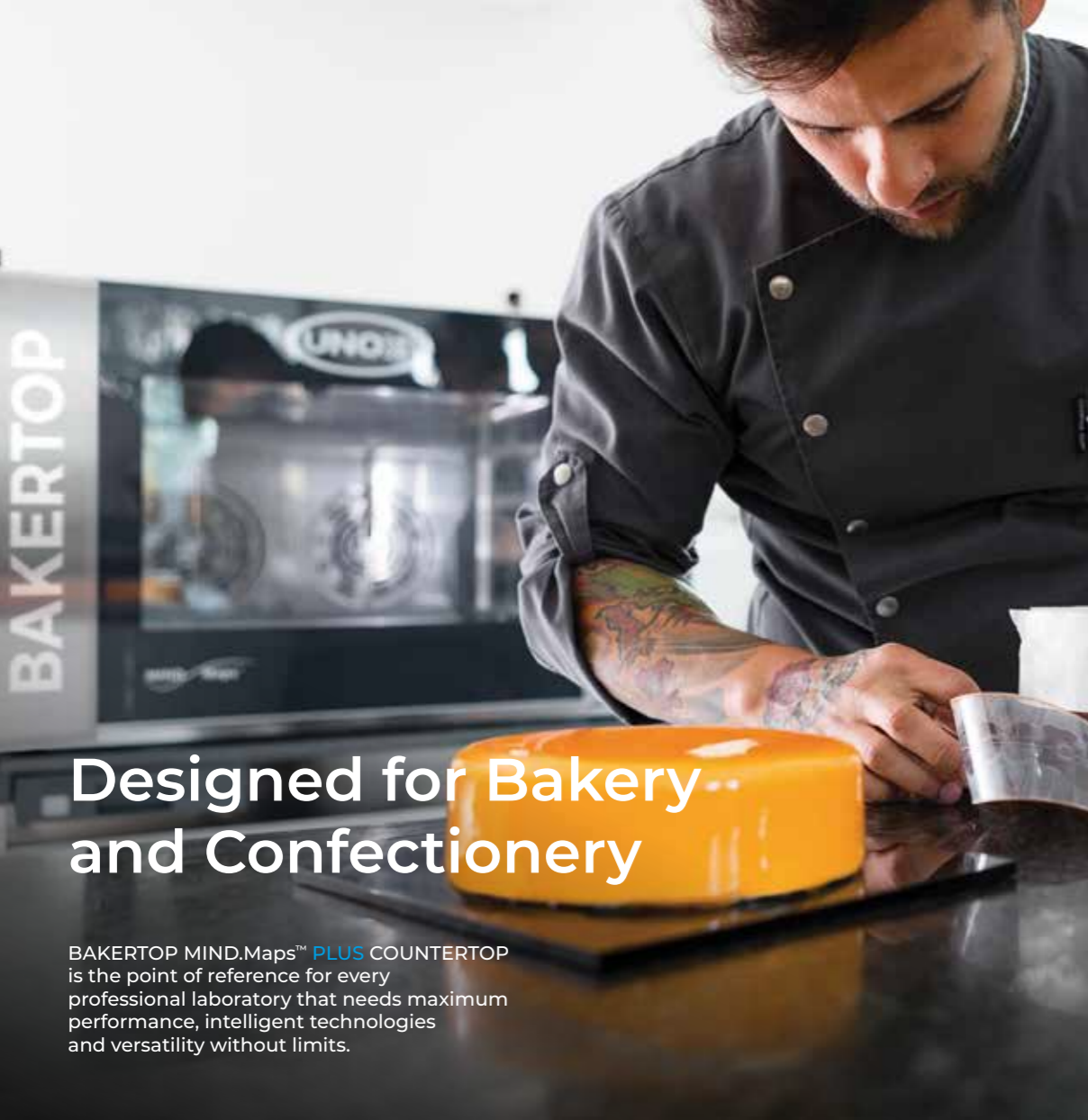
Activate the LONG.Life4 warranty at unox.com



4.

4 years / 10,000 hours worry-free

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

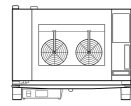


Designed for Bakery and Confectionery

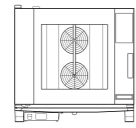
BAKERTOP MIND.Maps™ PLUS COUNTERTOP is the point of reference for every professional laboratory that needs maximum performance, intelligent technologies and versatility without limits.

Discover all the oven features at unox.com

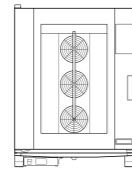
Electric Gas



4 600 x 400



6 600 x 400



10 600 x 400

Express your creativity

BAKERTOP MIND.Maps™ PLUS COUNTERTOP is the professional baking oven that cancels any distance between your ideas and their realization. Discover the pleasure of baking perfection.

5 mins

Preheating time from 30 °C to 200 °C

up to 80%

Less water compared to cooking in boiling water

up to 45%

Faster than a traditional or convection oven

Data refers to XEBC-06EU-EPRM

Baking Perfection

Consistent and outstanding results

Uniformity

Even colour, developed internal structure

Saving

Energy, time, ingredients and labour

Intelligence

Focus on your customers, the oven will do the rest

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 at unox.com

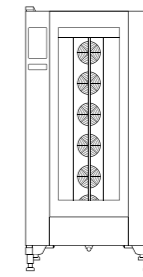


Goodbye old rotary ovens!

BAKERTOP MIND.Maps™ PLUS BIG trolley oven is the tireless tool for large pastry shops and bakeries, that require maximum repeatability and high productivity.

Discover all the oven features at unox.com

Electric Gas



16 600 x 400

Limitless performances

BAKERTOP MIND.Maps™ PLUS BIG is the professional trolley oven that guarantees high productivity and reliability over time. The only one in the world with unique straight-line heating elements with high power intensity.

768

croissants

60 mins productivity
1 croissant = 85 gr

300 °C

Maximum cooking temperature

up to 30%

Less energy compared to a rotary oven

Data refers to XEBL-16EU-YPRS

Productivity

High volumes, zero stops

Uniformity

6 close-pitch reversing fans

Repeatability

Standardised results, consistency

Intelligence

Focus on your customers, the oven will do the rest