PRICELIST

BAKERTOP MIND.Maps™
BAKERLUX™
VALID FROM: 05-2020

FEATURES

- Standard
- ○ Optional
- — Not available

	BIG ⚡	BIG 🔥	COUNTERTOP ⚡	COUNTERTOP 🔥
UNOX 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	●	●	●	●
UNOX INTENSIVE COOKING				
DRY.Maxi™: rapidly extracts the humidity from the baking chamber	●	●	●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C	●	●	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	●	●	●	●
PRESSURE.Steam: increases the saturation and temperature of steam	●	●	●	●
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 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 with STEAM.Maxi™ from 30% to 90%	●	●	●	●
Convection + humidity baking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●	●	●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●	●	●
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 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	●	●	●	●
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	●	●	●	●
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 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	●	●	●	●
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	–	–	–	–
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	–	–	–	–
PLUS 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°	●	●	–	–
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	●	●	●	●
Safety temperature switch	●	●	●	●

Note - Door opening from left to right - example of code XEBC-10EU-EP**L**M(L= left) (R= right)

16 600x400 PLUS

16 600x400	**PLUS** XEBL-16EU-YPRS	**PLUS** XEBL-16EU-DPRS	**PLUS** XEBL-16EU-GPRS
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

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
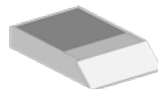Weight: 100 Kg

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
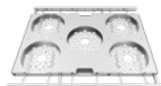Dimensions: 413x655x108 WxDxH mm
Weight: 11 kg

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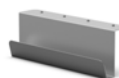Dimensions: 776x615x1725 l x p x h mm - Weight: 40 Kg

Art.: XEBTL-05PN

Customized Trolley
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

600x400 PLUS

10 600X400	PLUS XEBC-10EU-EPRM	PLUS XEBC-10EU-GPRM
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 XEBC-06EU-EPRM	PLUS XEBC-06EU-GPRM
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
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	PLUS XEBC-04EU-EPRM
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

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

10 + 4 supermarket solution without doors
Includes 1 neutral cabinet without doors, 1 10-tray-basket 600x400 and 1 4-tray-basket 600x400. XWBYC-14EU 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: 50 Kg
Art.: XWBYC-14EU

10 + 4 supermarket solution with doors
Includes 1 neutral cabinet with doors, 1 10-tray-basket 600x400 and 1 4-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

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
Art.: XEBDC-02EU-D

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
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
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
Art.: XEAQC-00E2-E

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

**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
Includes all parts and connections for stacking.
Art.: XUC061

**Double stack installation kit for MAXI.Link columns: PROVER + DECKTOP
(1 600x400) or DECKTOP (1 600x400) + DECKTOP (1 600x400)**
Includes all parts and connections for stacking.
Art.: XUC062

**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
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

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.: XUC041

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

Kit cooling drain
Art.: XHC005

2-Stage safety door lock / opening
Art.: XUC002

UNOX.Link extra fine sous-vide core probe
Art.: XEC004

Shower kit
Art.: XHC001

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
Art.: XEBDC-02EU-C

DeckTop Digitally controlled only by the PLUS 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-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

Activated carbon filter: for hood with steam condenser to further eliminate
strong odors. Compatible with: -XEBHC-HCEU - Dimensions: 413x655x108
WxDxH mm - Weight: 11 Kg
Art.: XUC140

Waterless hood (only for electric ovens)
Compatible with: XEBC-10EU-EPRM/ XEBC-06EU-EPRM/ XEBC-04EU-
EPRM Voltage: 230 V~ 1N Frequency: 50 / 60 Hz - Electrical power: 125 W
- Dimensions: 860x1000x217 WxDxH mm - Weight: 20 Kg
Art.: XEBHC-ACEU

Gas exhausts collection for gas ovens: Exhaust chimney diameter: 150
mm - Dimensions: 478x254x150 WxDxH mm - Weight: 3,5 kg
Art.: XUC070

Neutral cabinet: Capacity: 8 600x400 - Pitch: 57 mm - Dimensions:
860x860x720 WxDxH mm - Weight: 35 Kg
Art.: XWAEC-08EF

SMART.Drain manual kit for neutral cabinet and high open stand: compatible
with: XWAEC-08EF/ XWARC-07EF-H. Compatible with PLUS ovens only
Art.: XUC020

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

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

Ultra high open stand with lateral supports
Recommended for: XEBC-04EU-EPRM/XEBC-04EU-E1RM. Dimensions:
842x804x888 WxDxH mm - Capacity: 7 600x400 - Pitch: 60 mm - Weight: 35 Kg
Art.: XWARC-07EF-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

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

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

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

FEATURES

		BIG ⚡	COUNTERTOP ⚡
● Standard			
○ Optional			
— Not available			
UNOX 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		–	–
UNOX INTENSIVE COOKING			
DRY.Maxi™: rapidly extracts the humidity from the baking chamber		●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C		●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings		●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency		–	–
PRESSURE.Steam: increases the saturation and temperature of steam		–	–
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 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 with STEAM.Maxi™ from 30% to 90%		●	●
Convection + humidity baking starting from 48 °C with STEAM.Maxi™ from 10% to 20%		●	●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%		●	●
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 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		–	–
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		–	–
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 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		●	●
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		–	–
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		●	●
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°		●	–
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		●	●
Safety temperature switch		●	●

Note - Door opening from left to right - example of code XEBC-10EU-E1LM(L= left) (R= right)

16 600x400 ONE

16 600x400	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

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

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
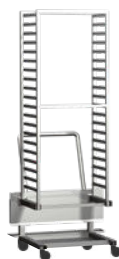Weight: 30 Kg
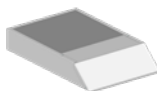
Art.: XEAHL-HCFL

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

Shower kit

Art.: XHC001

Trolley
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

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

PANETTONE.Bake
Baking pan with pins for 1 kg panettone, compatibile with
BAKE.REST trolley.
Panettone cardboard mould diameter: 165-170 mm
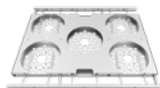
Art.: TG480

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.

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 l x p x h mm - Weight: 40 Kg

Art.: XEBTL-05PN

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

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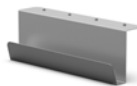
Trolley handle holder
Enables the trolley handle to be safely and easily attached to
the side of the oven.

Art.: XUC161

UNOX.Link extra fine sous-vide core probe

Art.: XEC004

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.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

600x400 ONE

10 600X400	ONE
Model	**XEBC-10EU-E1RM**
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	14,9 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	860x967x1163
Weight	136 kg

Left-to-right door opening: XEBC-10EU-E1LM
Lateral supports pitch can be customized under specific request.

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

10 + 4 supermarket solution without doors
Includes 1 neutral cabinet without doors, 1 10-tray-basket 600x400 and 1 4-tray-basket 600x400. XWBYC-14EU 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: 50 Kg
Art.: XWBYC-14EU

10 + 4 supermarket solution with doors
Includes 1 neutral cabinet with doors, 1 10-tray-basket 600x400 and 1 4-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

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

New prover with faster steam generation and precise temperature management:
Capacity: 12 600x400 Pitch: 75 mm - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical 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 management:
Capacity: 8 600x400 Pitch: 75 mm - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical power: 2,3 kW Max. temperature: 50 °C - Dimensions: 860x978x658 WxDxH mm - Weight: 35 Kg

Art.: XEBPC-08EU-B

Single unit installation kit
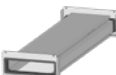**C**ontains water drain, fittings, pipe U-trap and connections.

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.

Art.: XEAQC-00E2-E

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

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
Includes all parts and connections for stacking.

Art.: XUC061

Double stack installation kit for MAXI.Link columns: PROVER + DECKTOP (1 600x400) or DECKTOP (1 600x400) + DECKTOP (1 600x400)
Includes all parts and connections for stacking.

Art.: XUC062

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
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

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.: XUC041

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

Kit cooling drain
Art.: XHC005

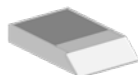**2-Stage safety door lock / opening**
Art.: XUC002

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

Art.: XEBDC-02EU-C

DeckTop Digitally controlled only by the ONE 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

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

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

Art.: XUC140

Waterless hood (only for electric ovens)
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.: XEBHC-ACEU

Neutral cabinet
Capacity: 8 600x400 - Pitch: 57 mm
Dimensions: 860x860x720 WxDxH mm - Weight: 35 Kg

Art.: XWAEC-08EF

Ultra high open stand with lateral supports
Recommended for: XEBC-04EU-E**M
Dimensions: 842x804x888 WxDxH mm
Capacity: 7 600x400 - Pitch: 60 mm - Weight: 35 Kg

Art.: XWARC-07EF-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

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

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

UNOX.Link extra fine sous-vide core probe
Art.: XEC004

Shower kit
Art.: XHC001

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

FEATURES

● Standard
○ Optional
— Not available

	BIG	COUNTERTOP
UNOX 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	–	–
UNOX 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	–	●
TECHNICAL 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	–	–
Proximity door contact switch	–	–
Self-diagnosis system to detect problems or breakdowns	–	–
Safety temperature switch	●	●

600x400 MANUAL

Trolley included

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

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.

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

Shower kit SR
Contains shower kit and 1 bottle of SPRAY&Rinse (750ML).

Art.: XC208-SR

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
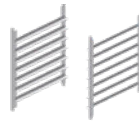
Art.: XR168

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

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
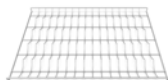Can only be ordered in multiples of 2 pieces.
Art.: TG430

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 baguettes;
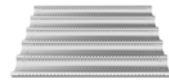600x400x27 WxDxH mm.
PATENTED
Art.: GRP410

FORO.BAGUETTE.BLACK
5 canal non-stick perforated aluminium pan for fresh baguettes;
600x400x34 WxDxH mm.
Art.: TG435

STEAM&FRY
Stainless steel grid for steaming and French fries;
600x400x30 WxDxH mm.
Art.: GRP420

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

STEEL.GRID
Flat chromium plated wire grid;
600x400x8,5 WxDxH mm.
Art.: GRP405

FORO.SILICO
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

600X400 COOKING ESSENTIALS

POLLO.BLACK
Non-stick stainless steel grid to grill 10 chickens;
600x400x14 WxDxH mm.
Art.: GRP430

POLLO.WASH
Enables you to wash n°3 POLLO.BLACK GRP430 trays in the oven during its normal washing cycle.
Art.: GRP440

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

UNOX.PURE 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 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

Refill **UNOX.Pure**

Art.: XHC004

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 n° 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™ ECO
ECO friendly double concentrate detergent & rinsing agent for BAKERTOP MIND.Maps™ ovens. Double concentrate (10lt of DET&Rinse™ 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

DET&Rinse™
For BAKERTOP S5E ovens
UN 1814, 8, III - ADR LIMITED QUANTITY 5 lt 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

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

LONG Life 4

(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
Art.: XEC006	WIFI CONNECTION KIT

*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