



# BAKERTOP MIND.Maps™ ONE



Discover more about  
BAKERTOP MIND.Maps™  
at [unox.com](https://unox.com)

Configure your  
BAKERTOP MIND.Maps™  
at [unox.com](https://unox.com)

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## 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](https://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](https://ddc.unox.com)



**3.**

Activate the **LONG.Life4** warranty  
at [unox.com](https://unox.com)



**4.**

**4 years / 10,000 hours**  
worry-free

\* Check the Guarantee Conditions for your country at [unox.com](https://unox.com)



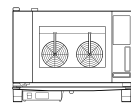


## Countertop baking combi ovens

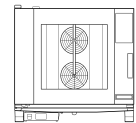
BAKERTOP MIND.Maps™ **ONE** COUNTERTOP is the point of reference for each professional baker that needs solid performances, intuitive technologies and ease of use.

Discover all the oven features at [unox.com](http://unox.com)

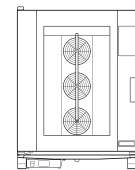
Electric



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](http://unox.com)

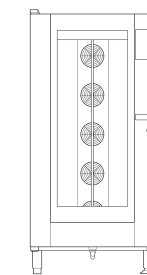


## Goodbye old rotary ovens!

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](http://unox.com)

Electric



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