



# BAKERTOP MIND.Maps™ PLUS



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

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

LI1781A2



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



**3.**

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

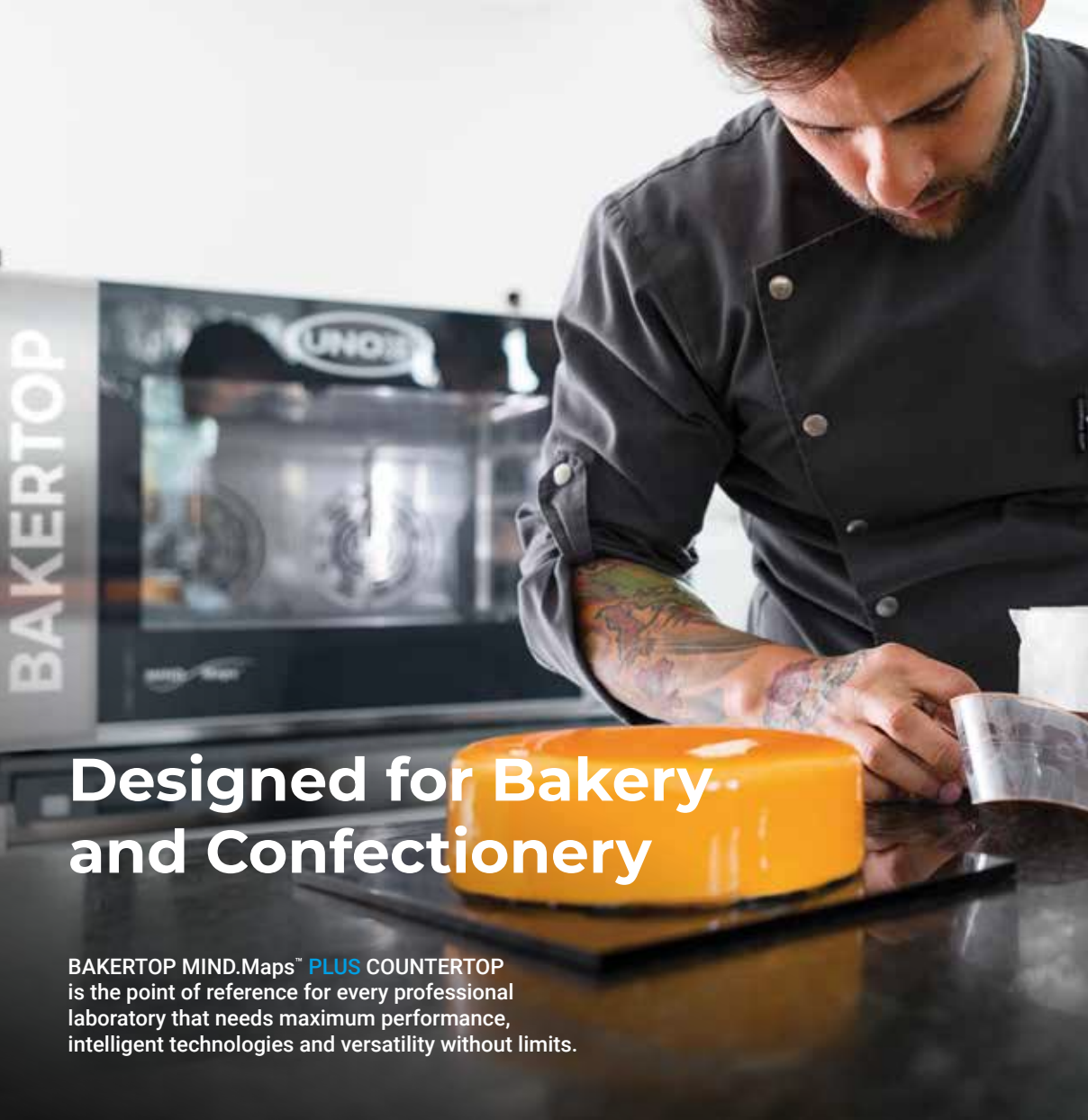


**4.**

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

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



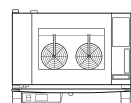


## Designed for Bakery and Confectionery

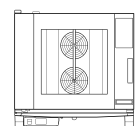
BAKERTOP MIND.Maps™ **PLUS** COUNTERTOP is the point of reference for every professional laboratory that needs maximum performance, intelligent technologies and versatility without limits.

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

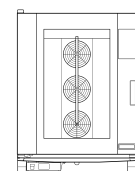
Electric Gas



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](http://unox.com)

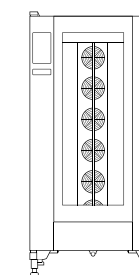


## Goodbye old rotary ovens!

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](http://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