

# BakerTop™





UNOX®

0.25 / 1880  
- +  
P M S U

# Baking perfection and uniformity.

Technology meets Passion.



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## AIR.Maxi™



### Baking uniformity. Baking pleasure.

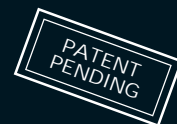
Air is the medium for the heat transmission and therefore the means used to bake the product. The performance of air flow is fundamental to obtain uniformity of baking in all the points of the single tray and in all the trays.

For this reason the study of air flow inside the chamber plays a leading role in the design of all **UNOX** ovens. The AIR.Maxi™ technology has been studied by **UNOX** to obtain perfect distribution of the air and heat inside the baking chamber.

Multiple fans in the design of **UNOX** ovens ensures perfect uniformity on all trays, from the top one to the bottom one. Auto-reversing motors combined with high speed revolving fans ensures perfect uniformity within every single pan.

The possibility to select 3 air flow speeds within the chamber, and 3 semi-static modes, allows you to bake any kind of product, from the lightest and most delicate ones to the ones that require a very high heat transfer.

## ADAPTIVE.Clima

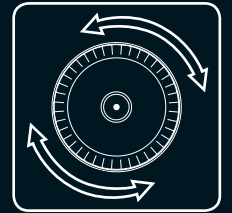
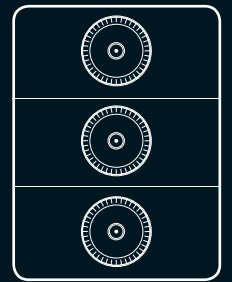


### Perfect and reliable. The certainty of the result.

Thanks to ADAPTIVE.Clima technology, **BakerTop™** ovens constantly monitor all of the baking parameters, not just the temperature but also the real humidity in the baking cavity, and allows the user to obtain the desired result every single batch, with the guarantee of an always excellent finished product, independent of the number of pans put in the oven.

The constant control of all the baking parameters also allows **BakerTop™** to accurately acquire the temperature and humidity trends during the whole baking process, detecting also the effects of manual interventions made by the user as, for example, the door opening. Once that the desired result is achieved, ADAPTIVE.Clima technology allows the user to memorize the actually occurred process and to repeat it infinite times, with the certainty of an always identical baking outcome and with no supervision or interventions by the user.\*

\* For this use we recommend to use the MULTI.Point core probe XC255.



## DRY.Maxi™



### Baking in absence of humidity. The exaltation of the flavour.

The presence of humidity during the last phases of the baking of leaven products can compromise the achievement of the desired result.

Humidity does not permit to the product to grow, to reach uniform goldening and crispness and to release all of its flavor.

DRY.Maxi™ technology allows the rapid extraction of the humidity from the baking chamber, both the one released by the food and the one eventually generated by STEAM.Maxi™ technology in a previous baking step.

In bakery and pastry, DRY.Maxi™ technology ensures to exalt the flavor, allowing to obtain a dry and well structured product with an even internal structure, characterized by a crisp and crumbly external surface.

## STEAM.Maxi™

### The steam perfection. Simple as a water drop.

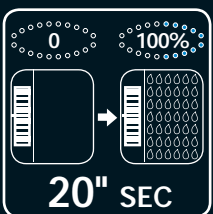
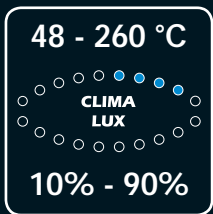
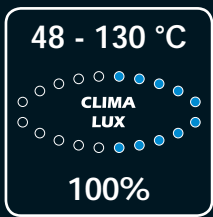
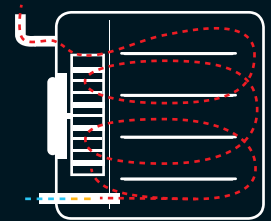
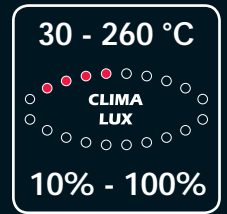
Baking with steam, in particular at low temperature, is used in patisserie as a modern alternative to the traditional bain-marie to cook and to pasteurize creams.

Also, to introduce humidity in the chamber in the first minutes of the baking process of leavened products promotes the internal structure development and the goldening of the external surface.

The STEAM.Maxi™ technology allows **BakerTop™** ovens to perform any kind of steaming, even those more delicate at low temperature.

This revolutionary system studied by **UNOX** marks the beginning of a new era for steaming in bakery ovens. STEAM.Maxi™, compared with the traditional boiler technology, guarantees the capacity to produce steam immediately and the reliability that the simplicity of its design allows.

The combination of STEAM.Maxi™ and AIR.Maxi™ allows **UNOX** ovens to transform water to steam. This creates steam, that is up to three times higher quality than a traditional direct-injection ovens, accurately controlling the steam production at every temperature starting from 48°C.



## MULTI.Time

### And if time had 9 dimensions?

In modern bakery and pastry laboratories it's not uncommon the need to bake simultaneously products with different dough, shape and weight.

With MULTI.Time is possible to use the oven in a continuous mode and to manage up to 9 different timers. It is possible to put in the oven in any moment products that require different baking times having the certainty of the maximum control.

MULTI.Time function also automatically updates the baking time at every door opening, always ensuring an optimum result.

## Baking Essentials

### Innovative and functional. Essential for your daily production.

Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

There is a Baking Essentials solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative Baking Essentials pans and grids allow the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.

The versatility of the **BakerTop™** ovens drastically reduce the investment required for setting up a complete and versatile laboratory, with considerable savings of money and space.





FAKIRO



PATENTED

TG 425



TG 430



PATENTED

GRP 410



TG 435



# Safety and efficiency

## Protek.SAFE™

### Safety and efficiency.

Protek.SAFE™ technology is a part of the **NON-STOP EFFORTS** program at **UNOX** which engages itself to reduce to a minimum the environmental impact of the product and the baking process that within them are made.

Protek.SAFE™ technology eliminates the unneeded energy loss to reduce the energy consumptions and to contribute to the environmental compatibility of the baking process performed in the **BakerTop™** ovens.

Thanks to the use of innovative insulating materials, Protek.SAFE™ guarantees the low temperature of the external surfaces of the **BakerTop™** ovens, always ensuring the maximum safety of the working environment.

## Rotor.KLEAN™

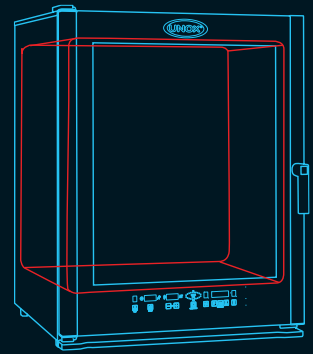


### Integrated automatic washing. More value to time.

**Rotor.KLEAN™** is the washing technology dedicated to **BakerTop™** ovens to automatically obtain the maximum hygiene and food safety in the baking chamber and to eliminate ineffective and troublesome manual cleaning operations.

The particular washing cycle that is used allows the reduction to a minimum the consumption of detergent and rinse, ensuring an ecological and economical cycle.




Through **Rotor.KLEAN™** technology it is possible to have the certainty that the oven is always in the optimal condition to grant the best baking results and the maximum reliability at all times.






300 °C 60 °C




## SHORT WASHING

 **45 min**  
 **0.10 l**  
 **0.03 l**

## MEDIUM WASHING

 **76 min**  
 **0.21 l**  
 **0.03 l**

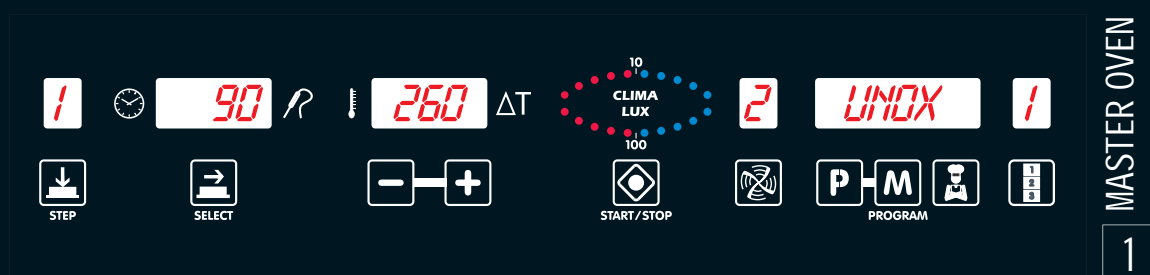
## LONG WASHING

 **117 min**  
 **0.31 l**  
 **0.03 l**



## BakerTouch

Power and Simplicity. All in a single touch.



The BakerTouch digital control panel allows the operator to manage all the **UNOX** appliances of the **BakerTop™** line which are linked to the oven with a single interface.

The BakerTouch control panel automatically controls the functioning of the hood, prover and the reverse osmosis, adapting their performances to the effective needs.

The touch technology of the buttons grants the ease of cleaning and eliminate the risk of wear and tear.

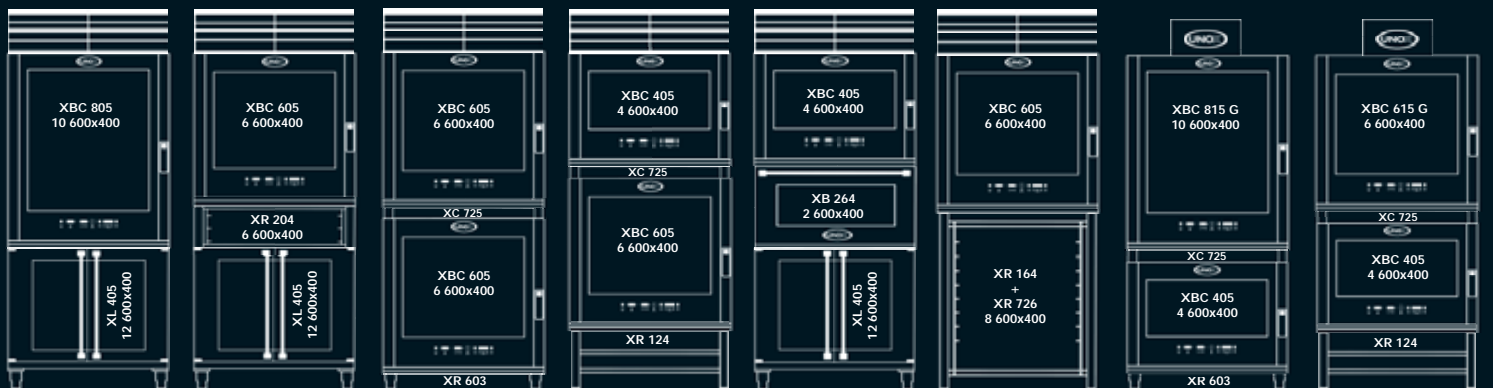
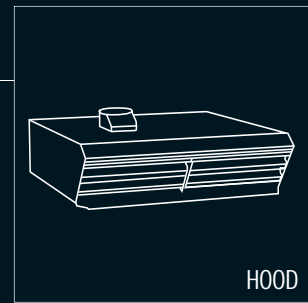
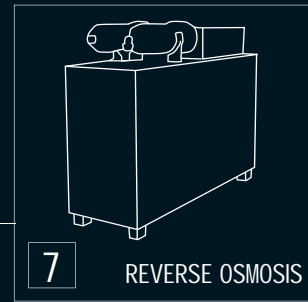
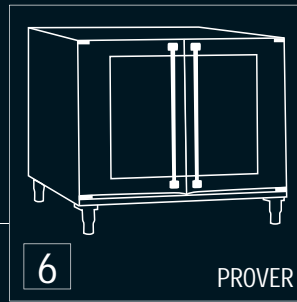
## MAXI.Link

Simplicity and flexibility in the professional laboratories.

MAXI.Link technology allows simplicity and makes it easier to work inside the modern professional laboratory.

Thanks to possibility of creating baking columns made by two **BakerTop™** stacked ovens, MAXI.Link technology allows to bake at the same time products that need different temperature, humidity and time. To turn on only the necessary ovens to manage the real demand, allows you to use in the best way the available energy and to reduce to a minimum consumption and the related costs.

The EFFICIENT.Power mode reduces up to 33% the power needed for the functioning of the baking column through an accurate management of the energy needs and the distribution of the absorbed power of the units of which the column is composed by.



22 600x400

18 600x400

12 600x400

10 600x400

18 600x400

6 600x400

14 600x400

10 600x400

# BakerTop™ Ovens

## 10, 6, 4 pans

### The right size for every need.

The **BakerTop™** countertop ovens are the result of the cooperation and the dialogue between **UNOX** and the most demanding pastry chefs and bakers in the world. Each detail has been designed to guarantee the perfect result of any baked good, from meringues to cakes, from pizza to traditional breads.

The perfect distribution of the air and heat inside the baking chamber, the absolute precision in the temperature control, the possibility to accurately manage the humidity and the LED light that illuminates every baking shelf allow the professional to always have complete control of the baking process in order to exceed the most demanding sensory expectations.

The **ADAPTIVE.Clima** technology, standard for the **BakerTop™** ovens, detects the amount of food placed into the baking cavity and automatically optimizes the baking process to deliver a consistent result - any time, any load.

Every detail of a **BakerTop™** oven has been designed to provide the professionals the latest technology while honoring classic pastry and bakery preparation.

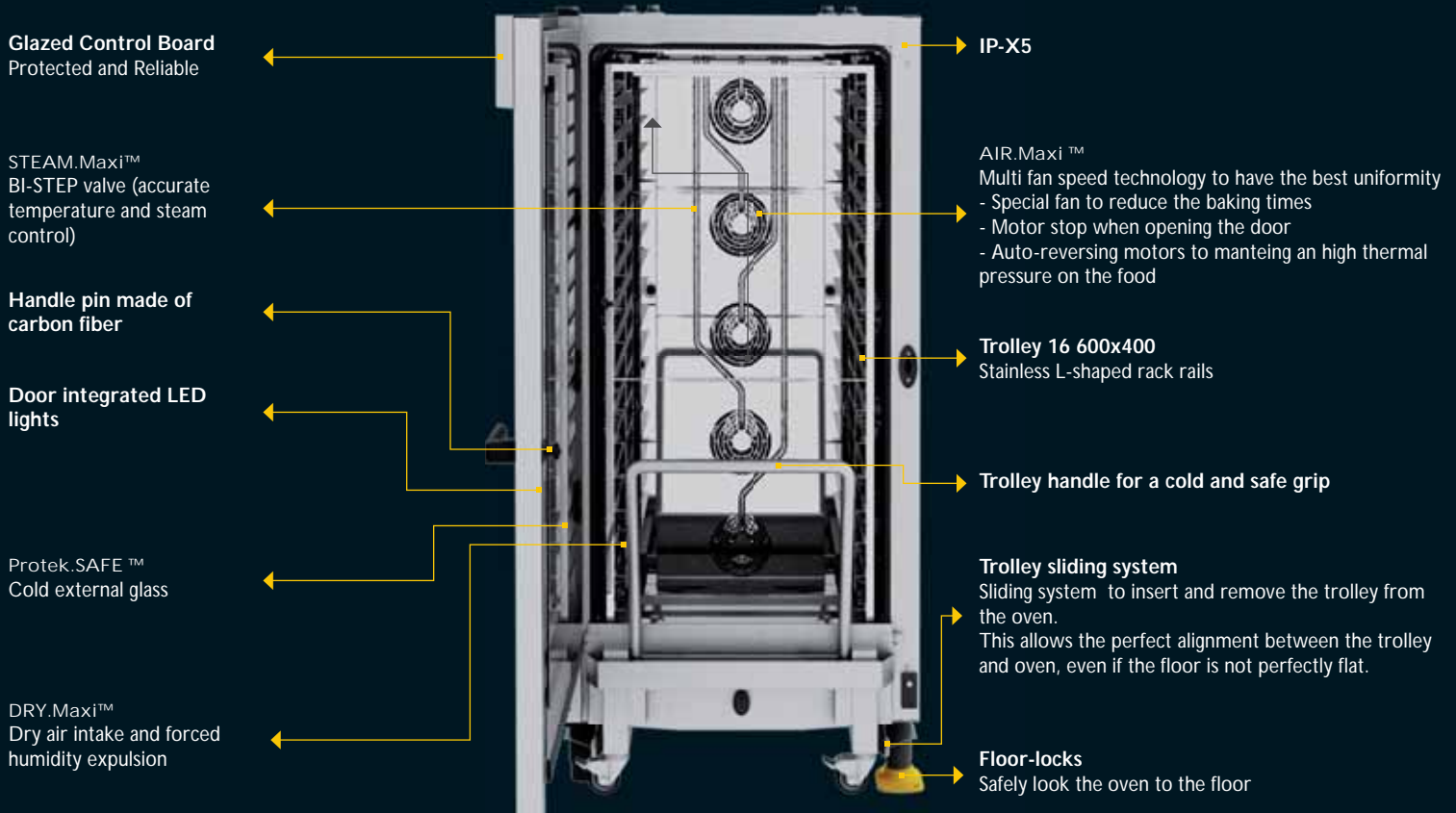
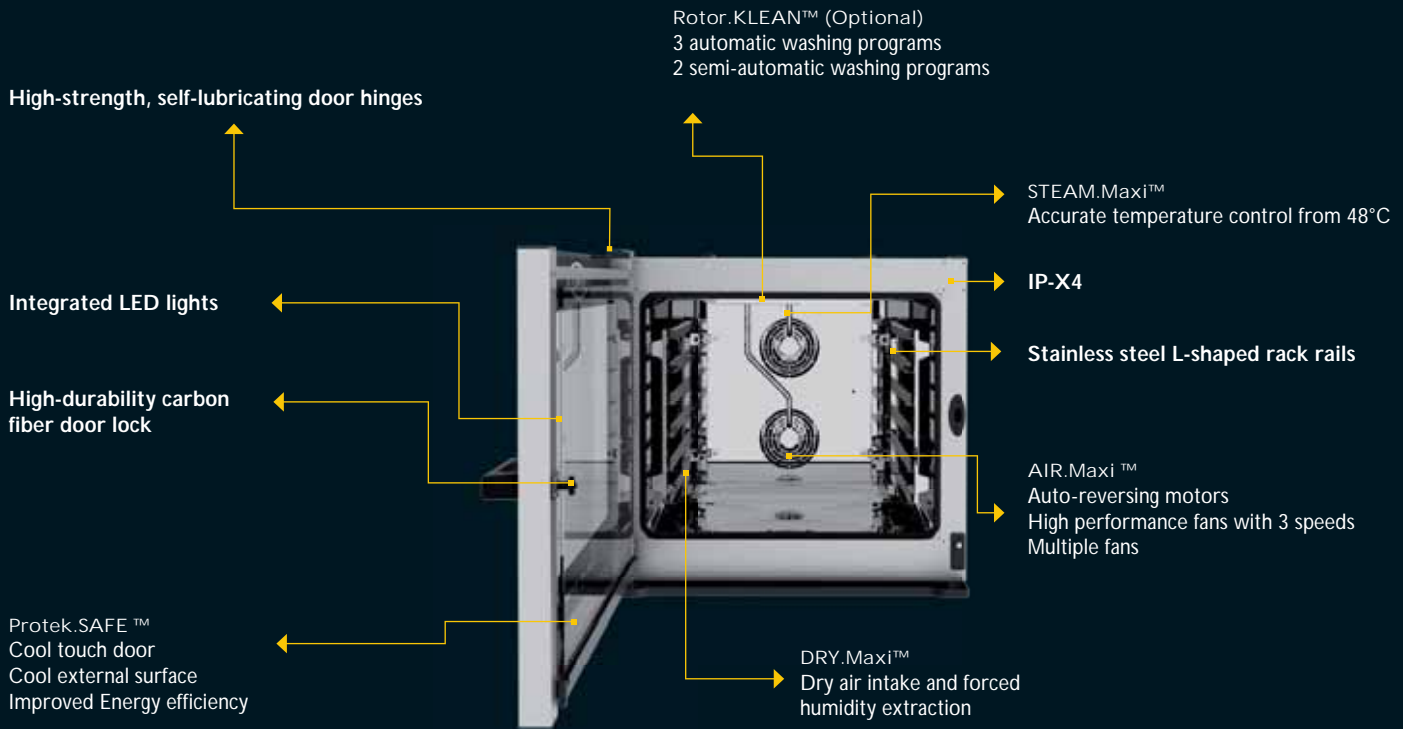
## 16 pans

### Efficiency and Volume.

The 16 pan **BakerTop™** ovens have been designed for the master pastry chefs and bakers of the world that need to combine the best baking quality with maximum production.

Thanks to the standard **ADAPTIVE.Clima** technology, the 16 pan **BakerTop™** ovens deliver to the most demanding professional the certainty of an even color and a consistent texture in any load condition. **ADAPTIVE.Clima** detects the amount of food placed into the baking cavity and automatically optimizes the baking process to deliver a consistent result - any time, any load.

The 16 pan **BakerTop™** ovens deliver outstanding baking quality with a significantly smaller footprint and increased energy efficiency compared to any conventional rotary rack ovens that must utilize large baking chambers for the rotation of the rack. The **AIR.Maxi™** technology guarantees a perfect air and heat distribution on every baking pan without the need to turn the rack.



## Deck Oven

### Technology and Tradition together.

The **XB 264 Deck Oven** is the deck oven designed for those pastry chefs and bakers that want to combine the pastry and bakery tradition with the best available technology.

The Stone baking surface of the **BakerTop™ XB 264 Deck Oven** has been designed to deliver very uniform baking in a time tested tradition. The heat is slowly and gently transfer to the dough to create a dense loaf and a textured surface.

The **XB 264 Deck Oven** is the ideal solution for those who want to combine traditional baking with modern baking in only one **BakerTop™** column, with maximum versatility and minimum footprint. The **XB 264 Deck Oven** can be combined with the 6 and 4 pan **BakerTop™** ovens and it is controlled by the BakerTouch digital control panel.

## Prover

### The perfect place to start.

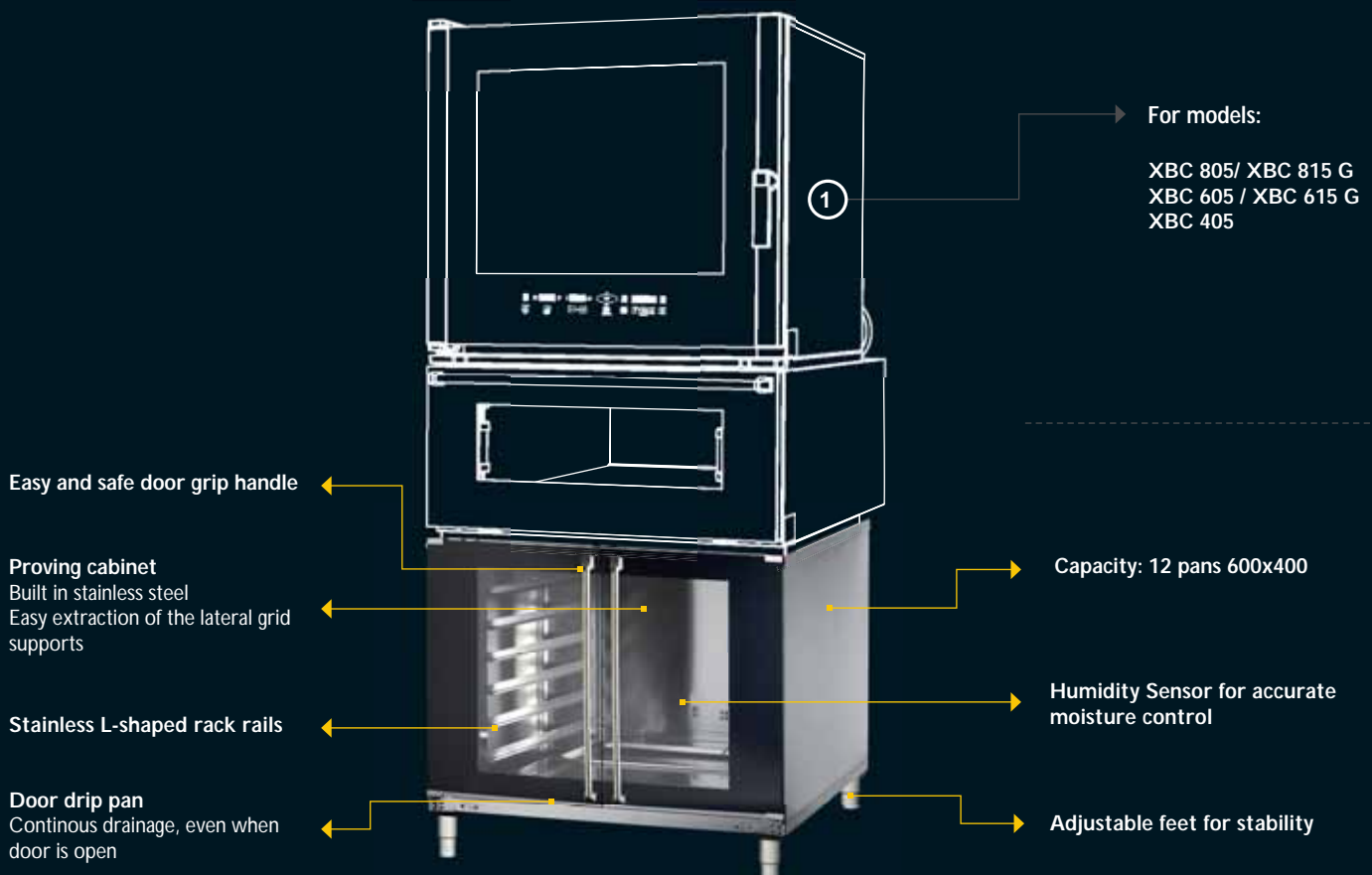
Once upon a time, doughs were traditionally wrapped in a cloth and left to rise during two or three days in a dry and cool place. The cloth retained the moisture and provided the conditions for the proving process to occur.

Today, the **BakerTop™ XL 405 Prover** allows modern bakers to accurately manage temperature and humidity of the proving process in order to always achieve a consistent result while reducing proof time.

Utilizing its accurate humidity sensor, the **BakerTop™ XL 405 Prover** automatically adjusts the moisture in the proving cabinet to create the desired conditions for any dough.

In combination with **BakerTop™** ovens, the **BakerTop XL 405 Prover** creates a complete baking station for any need.





# 600x400 combi ovens



TROLLEY INCLUDED.



## XBC 1005

Capacity	16 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	866x972x1866
Weight	177 kg



LATERAL SUPPORT IN THE CAVITY OF THE OVEN.



## XBC 905

Capacity	16 600x400
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	866x972x1866
Weight	183 kg



### XBC 1005 L\*

### XBC 1015 G

### XBC 1015 GL\*

16 600x400	16 600x400	16 600x400
80 mm	80 mm	80 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
400 V ~ 3N	230 V ~ 1N	230 V ~ 1N
29,7 kW	1,7 kW	1,7 kW
-	36 kW / 30960 Kcal/h	36 kW / 30960 Kcal/h
866x972x1866	866x970x2072	866x970x2072
177 kg	200 kg	200 kg



### XBC 905 L\*

### XBC 915 G

### XBC 915 GL\*

16 600x400	16 600x400	16 600x400
80 mm	80 mm	80 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
400 V ~ 3N	230 V ~ 1N	230 V ~ 1N
29,7 kW	1,7 kW	1,7 kW
-	36 kW / 30960 Kcal/h	36 kW / 30960 Kcal/h
866x972x1866	866x970x2072	866x970x2072
183 kg	206 kg	206 kg

## Complementary equipments

### Trolley

For models: XBC 1005/1005L/1015G/1015GL

Capacity: 16 600x400  
Pitch: 80 mm  
Dimensions: 730x555x1790 WxDxH mm  
Weight: 25 Kg

Art.: XCB 1000



### Customized Trolley

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

### Hood with steam condenser

Only for electric ovens

Voltage: 230 V ~ 1N  
Frequency: 50 / 60 Hz - Electrical power: 200 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m3/h;  
Max. air flow: 750 m3/h  
Dimensions: 868x1060x272 WxDxH mm

Art.: XC 515



\* L: left-to-right door opening

# 600x400 combi ovens



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Max. gas rated power  
Dimensions (WxDxH mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Max. gas rated power  
Dimensions (WxDxH mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Max. gas rated power  
Dimensions (WxDxH mm)  
Weight

## Complementary equipments & Accessories



### XBC 805

10 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
15,2 kW  
-  
860x900x1140  
118 Kg



gas

### XBC 815 G

10 600x400  
80 mm  
50 / 60 Hz  
230 V ~ 1N  
1 kW  
20,5 kW / 17630 Kcal/h  
860x900x1348  
132 kg



### XBC 605

6 600x400  
80 mm  
50 / 60 Hz  
400 V ~ 3N  
10,1 kW  
-  
860x900x820  
86 Kg



gas

### XBC 615 G

6 600x400  
80 mm  
50 / 60 Hz  
230 V ~ 1N  
0,7 kW  
18,4 kW / 15820 Kcal/h  
860x900x1028  
106 kg



### XBC 405

4 600x400  
80 mm  
50 / 60 Hz  
230 V ~ 1N / 400 V ~ 3N  
7,6 kW  
-  
860x900x624  
60 Kg

-

-

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#### Deck Oven

For models: XBC 605/ XBC 615 G/ XBC 405  
**XB 264 requires XL405 Prover**  
Capacity: 2 600x400 - Voltage: 240 V ~ 3N  
Frequency: 50 / 60 Hz - Electrical power: 5,7 kW  
Dimensions: 860x1150x400 WxDxH mm  
Weight: 100 Kg  
**Art.: XB 264**



#### Prover

Capacity: 12 600x400  
Pitch: 75 mm - Voltage: 230 V ~ 1N  
Frequency: 50 / 60 Hz - Electrical power: 2,4 kW  
Max. temperature: 50 °C  
Dimensions: 862x910x727 WxDxH mm  
Weight: 38 Kg  
**Art.: XL 405**



#### Neutral cabinet

Capacity: 8 600x400  
Pitch: 54 mm  
Dimensions: 860x804x757 WxDxH mm  
Weight: 27 Kg  
**Art.: XR 257**



#### Hood with steam condenser

Only for electric ovens  
Voltage: 230 V ~ 1N  
Frequency: 50 / 60 Hz - Electrical power: 200 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m³/h; Max. air flow: 750 m³/h  
Dimensions: 860x1028x297 WxDxH mm  
**Art.: XC 415**



#### Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

**Art.: XC 725**



#### Feet kit 140 mm

Complete kit composed by 4 adjustable feet + oven support frame. H: 140 mm

**Art.: XR 603**



#### Intermediate support

Dimensions: 860x826x276 WxDxH mm  
Weight: 28 Kg

**Art.: XR 204**



#### Low open stand

Dimensions: 858x655x278 WxDxH mm  
Weight: 5 Kg

**Art.: XR 124**



#### Intermediate open stand

Dimensions: 858x665x494 WxDxH mm  
Weight: 8 Kg

**Art.: XR 144**



#### High open stand

Dimensions: 858x660x757 WxDxH mm  
Weight: 9 Kg

**Art.: XR 164**



#### Lateral support - kit for stand

For model: XR 164  
Capacity: 8 600x400 - Pitch: 54 mm  
Weight: 4 Kg

**Art.: XR 726**



#### Wheels

4 wheels complete Kit:  
2 wheels with brake - 2 wheels without brake.

**Art.: XR 621**



#### Kit drain cooling

**Art.: XC 695**

# Accessories for all models



**Reverse osmosis kit with pump**  
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz  
Electrical power: 220 W  
Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg  
**Art.: XC 235**



**Kit for complementary equipments water connection**  
Dimension: 3 m  
**Art.: XC 615**



**External core probe SOUS-VIDE**  
The kit contains 1 core probe + control box.  
**Art.: XC 249**



**MULTI.Point core probe**  
The kit contains 1 core probe.  
**Art.: XC 255**



**Buzzer kit**  
It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.  
**Art.: XC 706**



**Ovex.NET 3.0 with USB interface kit**  
**Art.: XC 236**



**Safety double door opening kit**  
**Art.: XC 720**

## CLEANING:



**Rotor.KLEAN™**  
**Automatic washing kit**  
(For 16 600x400 models two pieces required)

FULL AUTO

**Art.: XC 405**



**Rotor.KLEAN™**  
**Semi-automatic washing kit**  
(For 16 600x400 models two pieces required)

**Art.: XC 302**



**Rotor.DET**  
Detergent for Rotor.KLEAN™  
Box 2 x 5 L

**Art.: DB 1005A0**



**Rotor.RINSE**  
Polish for Rotor.KLEAN™  
Box 2 x 5 L

**Art.: DB 1010A0**



**Detergent for non-automatically cleaning**  
Box 6 x 2 L

**Art.: SL 1135A0**



**Shower kit**

**Art.: XC 202**



# Features



gas

■ Standard    □ Optional    – Not available

BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
Mixed steam and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■
Mixed humidity and convection baking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■
Steaming 48 °C - 130 °C with STEAM.Maxi™ technology 100%	■	■
Dry air baking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	■	■
Maximum pre-heating temperature 300 °C	■	■
Core probe	■	■
Delta T baking with core probe	■	■
MULTI.Point core probe	□	□
SOUS-VIDE core probe	□	□
MULTI.Time: technology to manage up to 9 timers to bake at the same time different products	■	■
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Maxi™ technology: multiple fans with reversing gear	■	■
AIR.Maxi™ technology: 3 air speeds, programmable	■	■
AIR.Maxi™ technology: 3 semi static baking modes, programmable	■	■
AIR.Maxi™ technology: pause function	■	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER		
DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user	■	■
DRY.Maxi™ technology: baking with humidity extraction 30 - 260 °C	■	■
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C	■	■
ADAPTIVE.Clima technology: cavity humidity measurement and regulation	■	■
ADAPTIVE.Clima technology: repeatability of the baking process through the memorization of the real baking process	■	■
ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory	■	■
BAKING COLUMNS WITH MAXI.Link TECHNOLOGY		
MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single BakerTouch control panel	■	■
MAXI.Link technology with EFFICIENT.Power: power requirement reduced on MAXI.Link columns	■	■
THERMAL INSULATION AND SAFETY		
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	■	■
Protek.SAFE™ technology: electrical power absorption related to the real needs	■	–
Protek.SAFE™ technology: gas power absorption related to the real needs	–	■
HIGH PERFORMANCE ATMOSPHERIC BURNER		
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	–	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	–	■
AUTOMATIC CLEANING		
Rotor.KLEAN™ XC405: 3 automatic and 2 semi-automatic washing programs	□	□
Rotor.KLEAN™ XC302: 2 semi-automatic washing programs	□	□
PATENTED DOOR		
Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	■	■
Reversible door, even after the installation (not for 16 600x400 models)	■	■
Door docking positions at 60°-120°-180°	■	■
AUXILIARIES FUNCTIONS		
99 baking programs memory, each one made of 9 baking steps	■	■
Possibility to assign a name to the stored programs	■	■
Preheating temperature up to 300 °C settable by the user	■	■
Visualisation of the residual baking time (when baking not using the core probe)	■	■
Holding baking mode «HOLD»	■	■
Continuous functioning «INF»	■	■
Visualisation of the set and real values of time, core probe temperature, cavity temperature and humidity	■	■
«COOL» function for rapid cavity cooling	■	■
Temperature unit settable in °C or °F	■	■
TECHNICAL DETAILS		
Rounded stainless steel (DIN 1.4301) cavity for hygiene and easy of cleaning	■	■
Cavity lighting through external LED lights	■	■
Steam proof sealed BakerTouch control panel	■	■
High-durability carbon fibre door lock	■	■
Door drip pan with continuous drainage, even when the door is open	■	■
High capacity appliance drip pan connectable to appliance drain	■	■
Light weight – heavy duty structure using innovative materials	■	■
Proximity door contact switch	■	■
2-stage safety door lock	□	□
Autodiagnosys system for problems or brake down	■	■
Safety temperature switch	■	■
Openable internal glass to simplify the door cleaning	■	■
Stainless steel L-shaped rack rails with notched recesses for easy loading	■	■

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# BakerLux™





# Baking consistency. Delivered.

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## AIR.Plus

### Uniform baking without compromise.

Air is the medium for the heat transmission and therefore the means to bake products. The performance of air flow is fundamental to obtain uniformity of baking in all areas of the tray and in all trays.

For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX BakerLux™** ovens.

The AIR.Plus technology has been designed by **UNOX** to obtain an excellent distribution of the air and heat inside the baking chamber. At the end of the baking food has a uniform external color and a consistent internal texture.

The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

The possibility to select 2 air flow speeds within the chamber, allows to bake any kind of product, from the lightest and most delicate to the ones that require a very high heat transfer.

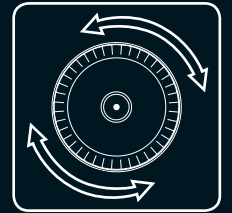
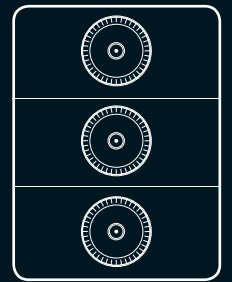
## STEAM.Plus

### Humidity. Whenever you need it.

To introduce humidity in the chamber in the first minutes of the baking process of leavened products promotes the internal structure development and the browning of the external surface.

It's the amount of humidity that can make a big difference to the final result in terms of consistency and baking time.

The STEAM.Plus technology of the **BakerLux™** ovens allows the professional the ability to set the humidity inside the baking chamber from 48 °C to 260 °C to obtain the optimum result from each product.



48 - 260 °C



## DRY.Plus

### **Texture and shape. Crunchy outside, soft inside.**

In bakery and pastry the presence of excess humidity during the final stages of the baking process can compromise the achievement of the desired result.

The DRY.Plus technology expels the humidity from the baking chamber, both the one released by the food and the one eventually generated by STEAM.Plus technology in a previous baking step.

With DRY.Plus flavors are enhanced, with a consistent result that always lives up to the most demanding expectations.

DRY.Plus technology ensures the texture of the baked products, allowing the professional to obtain a dry, crisp and well formed internal structure with a crumbly external surface.

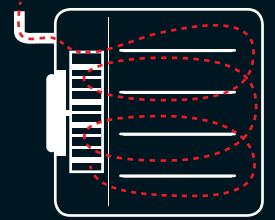
## Baking Essentials

### **Innovative and functional. Essential for your daily production.**

Within the **UNOX** research applied to the baking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven for your everyday use.

There is a Baking Essentials solution for each type of product: from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.

The innovative Baking Essentials allow the operator the ability to deal with all types of baking, otherwise only possible with additional professional equipment, for example traditional pizza ovens or static pastry ovens.



FAKIRO™



PATENTED

TG 425



TG 430



PATENTED

GRP 410



TG 435



# 600 x 400 humidity convection ovens



## Dynamic version



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight

## Manual version



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight



Capacity  
Pitch  
Frequency  
Voltage  
Electrical power  
Dimensions WxDxH (mm)  
Weight



## **XB 895**

10 600x400  
80 mm  
50 / 60 Hz  
400 V~ 3N  
15,8 kW  
860x900x1250  
112 Kg

## **XB 695**

6 600x400  
80 mm  
50 / 60 Hz  
400 V~ 3N  
10,5 kW  
860x900x930  
80 Kg

## **XB 893**

10 600x400  
80 mm  
50 / 60 Hz  
400 V~ 3N  
15,8 kW  
860x900x1250  
112 Kg

## **XB 693**

6 600x400  
80 mm  
50 / 60 Hz  
400 V~ 3N  
10,5 kW  
860x900x930  
80 Kg

## Complementary equipments & Accessories



**Hood with steam condenser**  
**Digitally controlled only by Dynamic ovens**  
Voltage: 230 V~ 1N  
Frequency: 50 / 60 Hz  
Electrical power: 200 W  
Exhaust chimney diameter: 121 mm  
Min. air flow: 550 m3/h  
Max. air flow: 750 m3/h  
Dimensions: 860x1028x297 WxDxH mm  
**Art.: XC 415**



**Prover**  
**Digitally controlled only by Dynamic ovens**  
Capacity: 12 600x400  
Pitch: 75 mm - Voltage: 230 V~ 1N  
Frequency: 50 / 60 Hz  
Electrical power: 2,4 kW  
Max. Temperature: 50 °C  
Dimensions: 862x910x727 WxDxH mm  
Weight: 38 Kg  
**Art.: XL 415**



**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: 862x910x727 WxDxH mm  
Weight: 38 Kg  
**Art.: XL 413**



**Neutral cabinet**  
Capacity: 7 600x400  
Pitch: 57 mm  
Dimensions: 860x636x780 WxDxH mm  
Weight: 27 Kg  
**Art.: XR 258**



**High open stand**  
Dimensions: 844x665x692 WxDxH mm  
Weight: 9 Kg  
**Art.: XR 168**



**Lateral support - kit for stand**  
For model: XR 168  
Capacity: 7 600x400  
Pitch: 60 mm  
Weight: 4 Kg  
**Art.: XR 727**

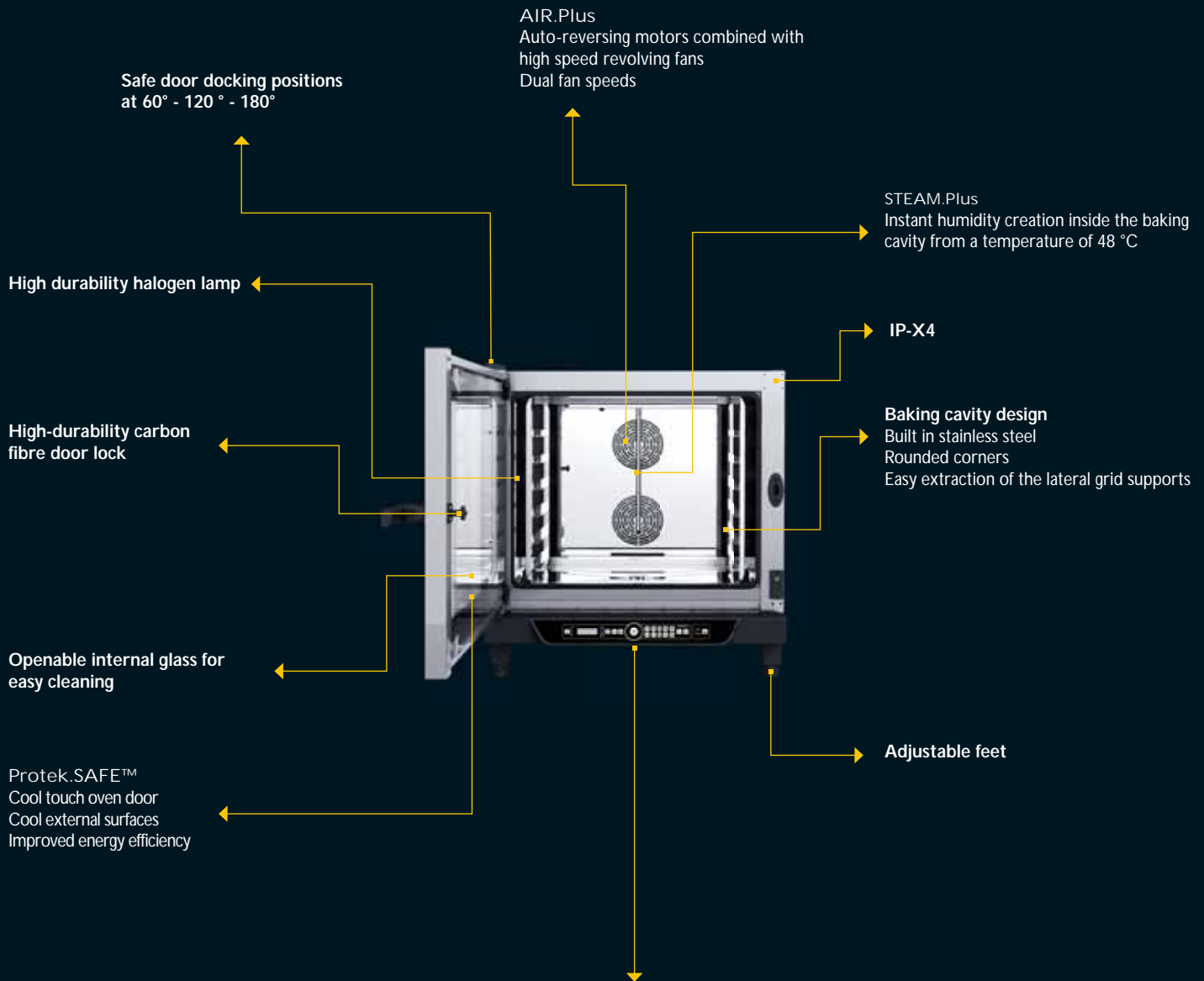


**Wheels**  
H: 105 mm  
4 wheels complete kit:  
2 wheels with brake - 2 wheels without brake.  
**Art.: XR 621**



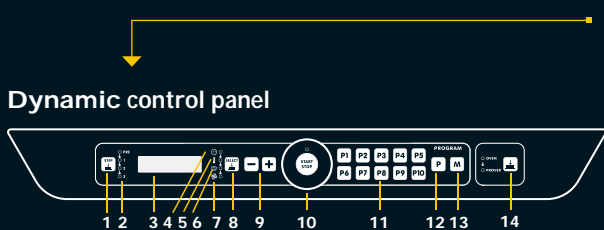
**Shower kit**  
**Art.: XC 202**

# Technical details



## Dynamic and Manual.

Each control panel is customized and designed for a quick and easy use of the oven.



- 1 - Key to select baking step
- 2 - Baking step LED
- 3 - Display to visualize the baking parameters
- 4 - Baking time LED
- 5 - Baking temperature LED
- 6 - Humidity LED
- 7 - Fan LED

- 8 - Time, temperature, humidity and fan speed select key
- 9 - Baking parameters increase / decrease key
- 10 - START/STOP baking cycle
- 11 - Preset program selection keys
- 12 - Program menu recall key
- 13 - Program memorization key
- 14 - Key to select oven, proofer

## CONTROL



- 1- Baking temperature LED
- 2- Baking time control dial
- 3- Baking temperature control dial
- 4- Humidity input control dial
- 5- Slow fan speed activating button

# Features

■ Standard

□ Optional

– Not available

Dynamic

Manual

## BAKING MODES

Convection baking 30 °C - 260 °C

■

■

Convection cooking + Humidity 48 °C a 260 °C

■

■

Maximum pre-heating temperature 260 °C

■

■

## AIR DISTRIBUTION IN THE BAKING CHAMBER

AIR.Plus technology: multiple auto-reversing fans

■

■

AIR.Plus technology: dual fan speeds

■

■

## CLIMA MANAGEMENT IN THE BAKING CHAMBER

DRY.Plus technology: rapid humidity extraction

■

■

STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user

■

–

STEAM.Plus technology: manual humidity activation

–

■

## AUXILIARIES FUNCTIONS

99 baking programs memory, each one made of 3 baking steps + pre-heating

■

–

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)

■

■

Visualisation of the residual baking time

■

■

Continuous functioning «INF»

■

■

Visualisation of the nominal value of baking chamber temperature

■

–

«COOL» function for rapid chamber cooling

■

–

Temperature unity settable in °C or °F

■

–

## PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer

■

■

Reversible door, even after the installation

■

■

Door docking positions at 60° - 120° - 180°

■

■

## TECHNICAL DETAILS

Rounded stainless steel (DIN 1.4301) cooking chamber for hygiene and ease of cleaning

■

■

Chamber illumination by long-life halogen lamps

■

■

High-durability carbon fibre door lock

■

■

Side opening internal glass to simplify the door cleaning

■

■

Stainless steel L-shaped rack rails

■

■

Light weight – heavy duty structure using innovative materials

■

■

Autodiagnostic system

■

–

USB and LAN port

□

–

Safety temperature switch

■

■

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