

# BakerTop™







# 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 thereafter 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.

## STEAM.Maxi™

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

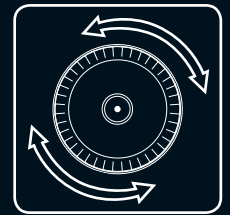
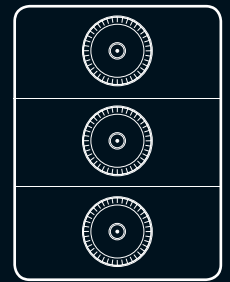
Baking with steam, in particular at low temperature, is used in patisserie as a modern alternative to the traditional bain-marie to cook and to pasteurize creams.

Also, to introduce humidity in the chamber in the first minutes of the baking process of leaven 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.



48 - 130 °C

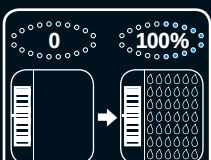


100%

48 - 260 °C



10% - 90%



20" SEC



## 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.

## Baking Technologies

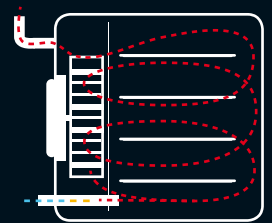
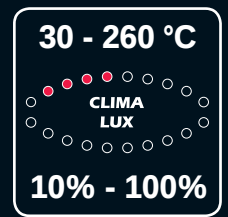
### **Dedicated to excellence.**

**UNOX** research has dedicated a special study on baking processes, including all oven accessories that are necessary to improve the functions of the oven.

For this purpose, a complete range of innovative trays and grids have been especially manufactured to allow types of baking usually only possible with specialist equipment, for example pizza's traditional ovens or pastry's static ovens.

Thanks to this range of accessories, the applications of **UNOX** ovens become multiple while the number of necessary equipment in the laboratory decreases with a considerable saving of money and space.





FAKIRO



**TG 425**  
PATENTED



**TG 430**



**GRP 430**  
PATENTED



**TG 435**



## 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.

## 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.\*

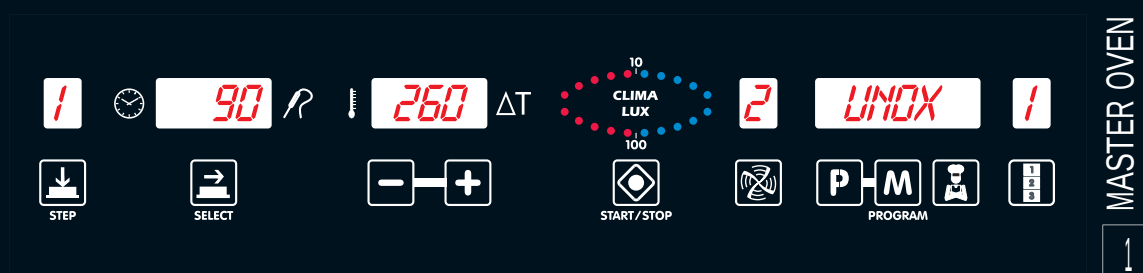
\* For this use we recommend to use the MULTI.Point core probe XC255.





## 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.

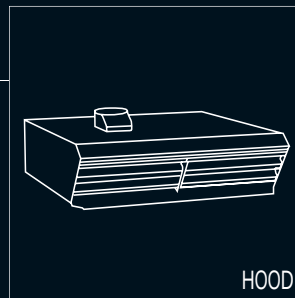
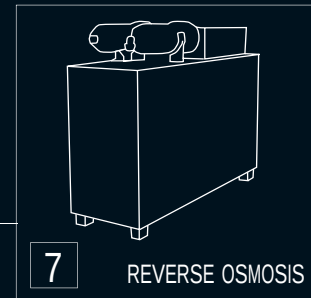
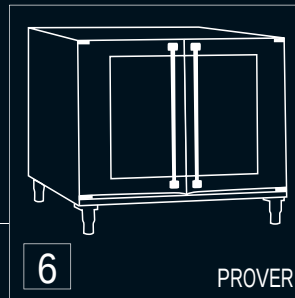
## MAXI.Link

**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.

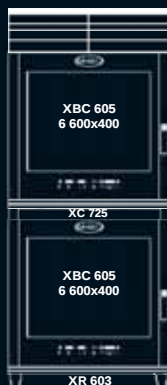
The EFFICIENT.Power mode reduces up to 33% the power needed for the functioning of the baking column through an accurate management of the energy needs and the distribution of the absorbed power of the units of which the column is composed by.



22 600x400



18 600x400



12 600x400



10 600x400



10 600x400



6 600x400



14 600x400



10 600x400



## 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.

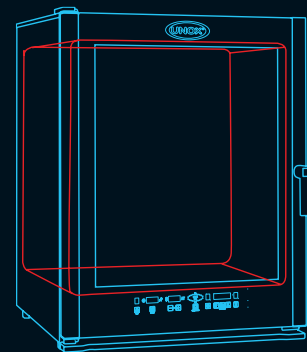
## Rotor.KLEAN™

### 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



**OPTIONAL**

**PATENTED**

IT PD 2004A000235

# Combi ovens 600x400



| 16 600x400            | XBC 1005     |
|-----------------------|--------------|
| 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       |

TROLLEY INCLUDED.



| 16 600x400            | XBC 905      |
|-----------------------|--------------|
| 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       |

LATERAL SUPPORT IN THE CAVITY OF THE OVEN.





## XBC 1005 L\*

## XBC 1015 G

## XBC 1015 GL\*

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\*

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: 730x555x1716 WxDxH mm

Weight: 25 Kg

**Art.: XCB 1000**



### Handle for Trolley

OPTIONAL

**Art.: MG1060A0**



### 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

# Combi ovens 600x400



|                       |
|-----------------------|
| <b>10 600x400</b>     |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Max. gas rated power  |
| Dimensions (WxDxH mm) |
| Weight                |



|                       |
|-----------------------|
| <b>6 600x400</b>      |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Max. gas rated power  |
| Dimensions (WxDxH mm) |
| Weight                |



|                       |
|-----------------------|
| <b>4 600x400</b>      |
| Pitch                 |
| Frequency             |
| Voltage               |
| Electrical power      |
| Max. gas rated power  |
| Dimensions (WxDxH mm) |
| Weight                |

|  |  |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| <b>XBC 805</b>                                                                    | <b>XBC 815 G</b>                                                                  |
| 80 mm                                                                             | 80 mm                                                                             |
| 50 / 60 Hz                                                                        | 50 / 60 Hz                                                                        |
| 400 V ~ 3N                                                                        | 230 V ~ 1N                                                                        |
| 15,2 kW                                                                           | 1 kW                                                                              |
| -                                                                                 | 20,5 kW / 17630 Kcal/h                                                            |
| 860x900x1140                                                                      | 860x900x1348                                                                      |
| 118 Kg                                                                            | 132 kg                                                                            |

|  |  |
|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <b>XBC 605</b>                                                                     | <b>XBC 615 G</b>                                                                   |
| 80 mm                                                                              | 80 mm                                                                              |
| 50 / 60 Hz                                                                         | 50 / 60 Hz                                                                         |
| 400 V ~ 3N                                                                         | 230 V ~ 1N                                                                         |
| 10,1 kW                                                                            | 0,7 kW                                                                             |
| -                                                                                  | 18,4 kW / 15820 Kcal/h                                                             |
| 860x900x820                                                                        | 860x900x1028                                                                       |
| 86 Kg                                                                              | 106 kg                                                                             |

|  |   |
|-------------------------------------------------------------------------------------|---|
| <b>XBC 405</b>                                                                      | - |
| 80 mm                                                                               | - |
| 50 / 60 Hz                                                                          | - |
| 230 V ~ 1N / 400 V ~ 3N                                                             | - |
| 7,6 kW                                                                              | - |
| -                                                                                   | - |
| 860x900x624                                                                         | - |
| 60 Kg                                                                               | - |

## Complementary equipments & Accessories



### 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: 70 mm  
Dimensions: 860x636x772 WxDxH mm  
Weight: 27 Kg

**Art.: XR 255**



### 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: 858x665x782 WxDxH mm  
Weight: 10 Kg

**Art.: XR 134**



### Lateral support - kit for stand

For model: XR 134  
Capacity: 8 600x400 - Pitch: 70 mm  
Weight: 3 Kg

**Art.: XR 724**



### Wheels

H: 105 mm  
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**



## Detergent for Rotor.KLEAN™

**Art.: SL 1130**



## Polish for Rotor.KLEAN™

**Art.: SL 1125**



## Detergent for non-automatically cleaning

**Art.: SL 1135**



## Shower kit

**Art.: XC 202**



■ 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 - 115 °C with STEAM.Maxi™ technology 100%                                    | ■ | – |
| 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                                                  | ■ | ■ |
| Visualization of the residual baking time (when baking not using the core probe)                          | ■ | ■ |
| Holding baking mode «HOLD»                                                                                | ■ | ■ |
| Continuous functioning «INF»                                                                              | ■ | ■ |
| Visualization 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                                                     | □ | □ |
| Autodiagnosis 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   | ■ | ■ |



OVENS PLANET®

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