



# PRICELIST

**BAKERTOP** MIND Maps™

**BAKERLUX™**

VALID FROM: 05-2020



# BAKERTOP MIND.Maps™ PLUS






# FEATURES

- Standard
- Optional
- Not available

	BIC		COUNTERTOP	
	⚡	🔥	⚡	🔥
<b>UNOX INTELLIGENT PERFORMANCE</b>				
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	●	●	●	●
<b>UNOX INTENSIVE COOKING</b>				
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	●	●	●	●
<b>DATA DRIVEN COOKING</b>				
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	●	●	●	●
<b>MANUAL COOKING</b>				
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	○	○	○	○
<b>ADVANCED AND AUTOMATIC BAKING</b>				
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	●	●	●	●
<b>AUTOMATIC CLEANING</b>				
Rotor.KLEAN™: 4 automatic cleaning programmes	●	●	●	●
Rotor.KLEAN™: water and detergent level detector	●	●	●	●
Integrated DET&Rinse™ detergent container	●	●	●	●
<b>AUXILIARY FUNCTIONS</b>				
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	●	●	●	●
<b>PERFORMANCE AND SAFETY</b>				
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	–	●	–	–
<b>TECHNICAL DETAILS</b>				
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	●	●	●	●

## 16 600x400 PLUS



16 600x400	 PLUS	 PLUS	 PLUS
	XEBL-16EU-YPRS	XEBL-16EU-DPRS	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
<b>PRICE</b>	<b>17 250,00 €</b>	<b>17 850,00 €</b>	<b>19 500,00 €</b>

**Trolley included.**

**Customized Trolley:** the capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: 100,00 €

**Left-to-right door opening:** XEBL-16EU-YPLS/ XEBL-16EU-DPLS/XEBL-16EU-GPLS - Additional price 300,00 €

## 16 600x400 PLUS



**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 **3 650,00 €**



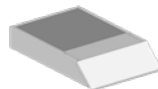
**Prover with manual control**  
Voltage: 230 V - 1N  
Frequency: 50 / 60 Hz  
Electrical power: 2,4 kW  
Max. temperature: 50 °C  
Dimensions: 866x950x1879 WxDxH mm  
Weight: 100 Kg

Art.: XEBPL-16EU-M **3 250,00 €**



**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 **1 450,00 €**



**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 **380,00 €**



**Gas exhausts collection for gas ovens**  
Exhaust chimney diameter: 150 mm  
Dimensions: 478x254x150 WxDxH mm  
Weight: 3,9 kg

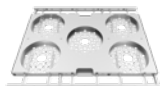
Art.: XUC072 **110,00 €**



**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 **1 380,00 €**

**Customized Trolley**  
The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



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

Art.: TG480 **200,00 €**

**Customized Tray**  
The dimension and the shape of the mould can be customized upon request. Additional price for tray desing: **300,00 €**. Additional price per tray: **20,00 €**.  
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

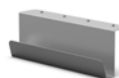
Art.: XEBTL-05PN **1 800,00 €**

**Customized Trolley**  
The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



**Shower kit**

Art.: XHC001 **126,00 €**



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

Art.: XUC161 **40,00 €**



**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 **100,00 €**



**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 **440,00 €**



**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 **260,00 €**





**UNOX.Link extra fine sous-vide core probe**

Art.: XEC004 **330,00 €**

## 600x400 PLUS



### 10 600X400

	 PLUS	 PLUS
Model	<b>XEBC-10EU-EPRM</b>	<b>XEBC-10EU-GPRM</b>
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
<b>PRICE</b>	<b>8 950,00 €</b>	<b>9 550,00 €</b>



Left-to-right door opening: XEBC-10EU-EPLM/ XEBC-10EU-GPLM - Additional price 300,00 €

Lateral supports pitch can be customized under specific request. Additional price 200,00 €

220 V~3PH+PE Connection kit (only for model XEBC-10EU-EPRM): Art. XUC128 - Price 22,00 €



### 6 600X400


	 PLUS	 PLUS
Model	<b>XEBC-06EU-EPRM</b>	<b>XEBC-06EU-GPRM</b>
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
<b>PRICE</b>	<b>6 350,00 €</b>	<b>6 850,00 €</b>

Left-to-right door opening: XEBC-06EU-EPLM/ XEBC-06EU-GPLM - Additional price 300,00 €

Lateral supports pitch can be customized under specific request. Additional price 200,00 €



### 4 600X400

	 PLUS
Model	<b>XEBC-04EU-EPRM</b>
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
<b>PRICE</b>	<b>4 500,00 €</b>

Left-to-right door opening: XEBC-04EU-EPLM - Additional price 300,00 €

Lateral supports pitch can be customized under specific request. Additional price 200,00 €

220 V~3PH+PE Connection kit (only for model XEBC-04U-EPRM): Art. XUC129 - Price 22,00 €

## 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 **820,00 €**

Trolley for basket: compatible with: XWBBC-10EU.  
Dimensions: 695x786x961 WxDxH mm - Weight: 13 Kg

Art.: XWBYC-00EU **960,00 €**



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 **220,00 €**

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 **108,00 €**



#### 10 + 4 supermarket solution without doors

Includes 1 neutral cabinet without doors, 110-tray-basket 600x400 and 14-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 **2 730,00 €**



#### 10 + 4 supermarket solution with doors

Includes 1 neutral cabinet with doors, 110-tray-basket 600x400 and 14-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 **3 360,00 €**



#### 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 **2 730,00 €**



#### 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 **3 360,00 €**

## 600x400 PLUS

	<b>DeckTop with BakerTouch integrated control</b> Capacity: 2 600x400 - Voltage: 400 V- 3N - Frequency: 50 / 60 Hz - Power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg	<b>Art.: XEBDC-02EU-D</b>	<b>3 100,00 €</b>
	<b>DeckTop with BakerTouch integrated control</b> Capacity: 1 600x400 - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Power: 2,7 kW - Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg	<b>Art.: XEBDC-01EU-D</b>	<b>2 800,00 €</b>
	<b>New prover with faster steam generation and precise temperature management:</b> 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	<b>Art.: XEBPC-12EU-B</b>	<b>1 820,00 €</b>
	<b>New prover with faster steam generation and precise temperature management:</b> 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	<b>Art.: XEBPC-08EU-B</b>	<b>1 720,00 €</b>
	<b>Single unit installation kit:</b> Contains water drain, fittings, pipe U-trap and connections.	<b>Art.: XUC001</b>	<b>165,00 €</b>
	<b>Single unit installation kit:</b> 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	<b>Art.: XUC001-DR</b>	<b>165,00 €</b>
	<b>Double stack installation kit for electric ovens:</b> Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric OVENS	<b>Art.: XEAQC-00E2-E</b>	<b>340,00 €</b>
	<b>Double stack installation kit for electric ovens:</b> Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.	<b>Art.: XEAQC-00E2-E-DR</b>	<b>340,00 €</b>
	<b>Double stack installation kit for gas ovens:</b> 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).	<b>Art.: XEAQC-00E2-G</b>	<b>340,00 €</b>
	<b>DET&amp;Rinse™ PLUS tank holder for MAXI.Link columns with DeckTop or Intermediate stand:</b> OVEN + DECKTOP + PROVER, OVEN + INTERMEDIATE STAND + PROVER	<b>Art.: XUC060</b>	<b>162,00 €</b>
	<b>Double stack installation kit for MAXI.Link column: DECKTOP + OVEN</b> Includes all parts and connections for stacking.	<b>Art.: XUC061</b>	<b>430,00 €</b>
	<b>Double stack installation kit for MAXI.Link columns: PROVER + DECKTOP (1 600x400) or DECKTOP (1 600x400) + DECKTOP (1 600x400)</b> Includes all parts and connections for stacking.	<b>Art.: XUC062</b>	<b>430,00 €</b>
	<b>Double stack installation kit for MAXI.Link column: DECKTOP (2 600x400) + DECKTOP (2 600x400)</b> Includes all parts and connections for stacking.	<b>Art.: XUC063</b>	<b>430,00 €</b>
	<b>Lateral support for GN 1/1 pans</b> Compatible with: XEBC-04EU (Capacity: 4 GN 1/1 - Pitch: 80 mm)	<b>Art.: XUC050</b>	<b>200,00 €</b>
	Compatible with: XEBC-06EU (Capacity: 6 GN 1/1 - Pitch: 80 mm)	<b>Art.: XUC051</b>	<b>200,00 €</b>
	Compatible with: XEBC-10EU (Capacity: 10 GN 1/1- Pitch: 80 mm)	<b>Art.: XUC052</b>	<b>200,00 €</b>
	<b>Heat shield kit:</b> 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	<b>Art.: XUC041</b>	<b>100,00 €</b>
	<b>Cooking fat and liquid collection kit:</b> 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.	<b>Art.: XUC047</b>	<b>100,00 €</b>
	<b>Kit cooling drain</b>	<b>Art.: XHC005</b>	<b>128,00 €</b>
	<b>2-Stage safety door lock / opening</b>	<b>Art.: XUC002</b>	<b>24,00 €</b>
	<b>UNOX.Link extra fine sous-vide core probe</b>	<b>Art.: XEC004</b>	<b>330,00 €</b>
	<b>Shower kit</b>	<b>Art.: XHC001</b>	<b>126,00 €</b>
	<b>DeckTop Digitally controlled only by the PLUS control</b> Capacity: 2 600x400 - Voltage: 400 V- 3N - Frequency: 50 / 60 Hz - Power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg	<b>Art.: XEBDC-02EU-C</b>	<b>2 600,00 €</b>
	<b>DeckTop Digitally controlled only by the PLUS control.</b> Capacity: 1 600x400 - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Power: 2,7 kW - Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg	<b>Art.: XEBDC-01EU-C</b>	<b>2 340,00 €</b>
	<b>Hood with steam condenser (only for electric ovens)</b> 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	<b>Art.: XEBHC-HCEU</b>	<b>1 450,00 €</b>
	<b>Activated carbon filter:</b> for hood with steam condenser to further eliminate strong odors. Compatible with: -XEBHC-HCEU - Dimensions: 413x655x108 WxDxH mm - Weight: 11 Kg	<b>Art.: XUC140</b>	<b>380,00 €</b>
	<b>Waterless hood (only for electric ovens)</b> 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	<b>Art.: XEBHC-ACEU</b>	<b>1 450,00 €</b>
	<b>Gas exhausts collection for gas ovens:</b> Exhaust chimney diameter: 150 mm - Dimensions: 478x254x150 WxDxH mm - Weight: 3,5 kg	<b>Art.: XUC070</b>	<b>110,00 €</b>
	<b>Neutral cabinet:</b> Capacity: 8 600x400 - Pitch: 57 mm - Dimensions: 860x860x720 WxDxH mm - Weight: 35 Kg	<b>Art.: XWAEC-08EF</b>	<b>900,00 €</b>
	<b>SMART.Drain manual kit for neutral cabinet and high open stand:</b> compatible with: XWAEC-08EF/ XWARC-07EF-H. Compatible with PLUS ovens only	<b>Art.: XUC020</b>	<b>480,00 €</b>
	<b>SMART.DRAIN - Low stand compatible with SMART.Drain DOUBLE STACK:</b> compatible with: XWBYC-00EF-L-PO. Compatible with PLUS ovens only	<b>Art.: XWARC-00EF-L-PO</b>	<b>300,00 €</b>
	<b>SMART.DRAIN - DOUBLE STACK allows to collect cooking fats on stacked ovens:</b> compatible with: Art.: XWARC-00EF-L-PO. Compatible with PLUS ovens only	<b>Art.: XWBYC-00EF-L-PO</b>	<b>740,00 €</b>
	<b>Ultra high open stand with lateral supports</b> Recommended for: XEBC-04EU-EPRM/XEBC-04EU-EIRM. Dimensions: 842x804x888 WxDxH mm - Capacity: 7 600x400 - Pitch: 60 mm - Weight: 35 Kg	<b>Art.: XWARC-07EF-UH</b>	<b>676,00 €</b>
	<b>High open stand with lateral supports</b> Dimensions: 842x713x752 WxDxH mm Capacity: 7 600x400 - Pitch: 60 mm- Weight: 33 Kg	<b>Art.: XWARC-07EF-H</b>	<b>616,00 €</b>
	<b>Lateral support for stand:</b> compatible with: Art.: XWARC-00EF-H / Art.: XWARC-00EF-UH. Capacity: 7 600x400 - Pitch: 60 mm - Weight: 3 Kg	<b>Art.: XWALC-07EF-H</b>	<b>116,00 €</b>
	<b>Intermediate open stand</b> Dimensions: 842x713x462 WxDxH mm - Weight: 9 Kg	<b>Art.: XWARC-00EF-M</b>	<b>390,00 €</b>
	<b>Low open stand</b> Dimensions: 842x713x305 WxDxH mm - Weight: 5,5 kg	<b>Art.: XWARC-00EF-L</b>	<b>360,00 €</b>
	<b>Floor positioning stand:</b> Mandatory for oven unit positioning on the floor. Dimensions: 842x713x113 WxDxH mm - Weight: 3,5 kg	<b>Art.: XWARC-00EF-F</b>	<b>310,00 €</b>
	<b>Wheels kit with safety chains:</b> 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	<b>Art.: XUC012</b>	<b>204,00 €</b>
	<b>Intermediate stand:</b> Dimensions: 860x817x309 WxDxH mm - Weight: 20 Kg	<b>Art.: XEBIC-03EU</b>	<b>600,00 €</b>
	<b>Steam.BOOST:</b> Increases steam production by 50% for 6 minutes, for optimal baking results. For model: XEBC-04EU-EPRM	<b>Art.: XUC080</b>	<b>220,00 €</b>
	For model: XEBC-06EU-EPRM	<b>Art.: XUC081</b>	<b>330,00 €</b>
	For model: XEBC-10EU-EPRM	<b>Art.: XUC082</b>	<b>430,00 €</b>
	<b>Lateral support compatible with 4 600x400 and GN1/1 pans</b>	<b>Art.: XUC055</b>	<b>120,00 €</b>
	<b>Lateral support compatible with 6 600x400 and GN1/1 pans</b>	<b>Art.: XUC054</b>	<b>150,00 €</b>
	<b>Lateral support compatible with 10 600x400 and GN1/1 pans</b>	<b>Art.: XUC057</b>	<b>260,00 €</b>

# BAKERTOP MIND.Maps™ ONE





# FEATURES

- Standard
- Optional
- Not available

BIC  
⚡

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	●	●
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	●	●

## 16 600x400 ONE



16 600x400		
Model	<b>XEBL-16EU-E1RS</b>	
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	
<b>PRICE</b>	<b>12 350,00 €</b>	

**Trolley included.**

**Customized Trolley:** the capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: 100,00 €

**Left-to-right door opening:** XEBL-16EU-E1LS - Additional price 300,00 €

# 16 600x400 ONE



**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 3 650,00 €**



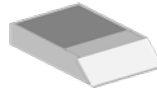
**Prover with manual control**  
 Voltage: 230 V- 1N  
 Frequency: 50 / 60 Hz  
 Electrical power: 2,4 kW  
 Max. temperature: 50 °C  
 Dimensions: 866x950x1879 WxDxH mm  
 Weight: 100 Kg

**Art.: XEBPL-16EU-M 3 250,00 €**



**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 1 450,00 €**



**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 380,00 €**

**Shower kit**



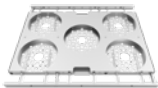
**Art.: XHC001 126,00 €**



**Trolley**  
 AISI 316 L stainless steel structure.  
 Compatible with: XEBL-16EU-EIRS  
 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 1 380,00 €**

**Customized Trolley**  
 The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



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

**Art.: TG480 200,00 €**

**Customized Tray**  
 The dimension and the shape of the mould can be customized upon request. Additional price for tray desing: **300,00 €**. Additional price per tray: **20,00 €**. 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

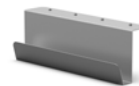
**Art.: XEBTL-05PN 1 800,00 €**

**Customized Trolley**  
 The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



**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 100,00 €**



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

**Art.: XUC161 40,00 €**



**UNOX.Link extra fine sous-vide core probe**

**Art.: XEC004 330,00 €**



**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 440,00 €**




**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 260,00 €**

## 600x400 ONE




10 600X400		
Model	<b>XEBC-10EU-E1RM</b>	
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	
<b>PRICE</b>	<b>6 700,00 €</b>	

Left-to-right door opening: XEBC-10EU-E1LM - Additional price 300,00 €

Lateral supports pitch can be customized under specific request. Additional price 200,00 €




6 600X400		
Model	<b>XEBC-06EU-E1RM</b>	
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	
<b>PRICE</b>	<b>4 650,00 €</b>	

Left-to-right door opening: XEBC-06EU-E1LM - Additional price 300,00 €

Lateral supports pitch can be customized under specific request. Additional price 200,00 €

220 V ~ 3PH+PE Connection kit (only for model XEBC-06EU-E1RM): Art. XUC129 - Price 22,00 €



4 600X400		
Model	<b>XEBC-04EU-E1RM</b>	
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	
<b>PRICE</b>	<b>3 700,00 €</b>	

Left-to-right door opening: XEBC-04EU-E1LM - Additional price 300,00 €

Lateral supports pitch can be customized under specific request. Additional price 200,00 €

## 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 **820,00 €**

Trolley for basket: compatible with: XWBBC-10EU.  
Dimensions: 695x786x961 WxDxH mm - Weight: 13 Kg

Art.: XWBYC-00EU **960,00 €**



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 **220,00 €**

Trolley coupling kit for neutral cabinet: mandatory for XWBYC-00EU, the kit is made of a coupling system to attach trolley with XWAEAC-08EF

Art.: XWBYC-CKEU **108,00 €**



### 10 + 4 supermarket solution without doors

Includes 1 neutral cabinet without doors, 110-tray-basket 600x400 and 14-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 **2 730,00 €**



### 10 + 4 supermarket solution with doors

Includes 1 neutral cabinet with doors, 110-tray-basket 600x400 and 14-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 **3 360,00 €**



### 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 **2 730,00 €**



### 6 + 6 supermarket solution with doors

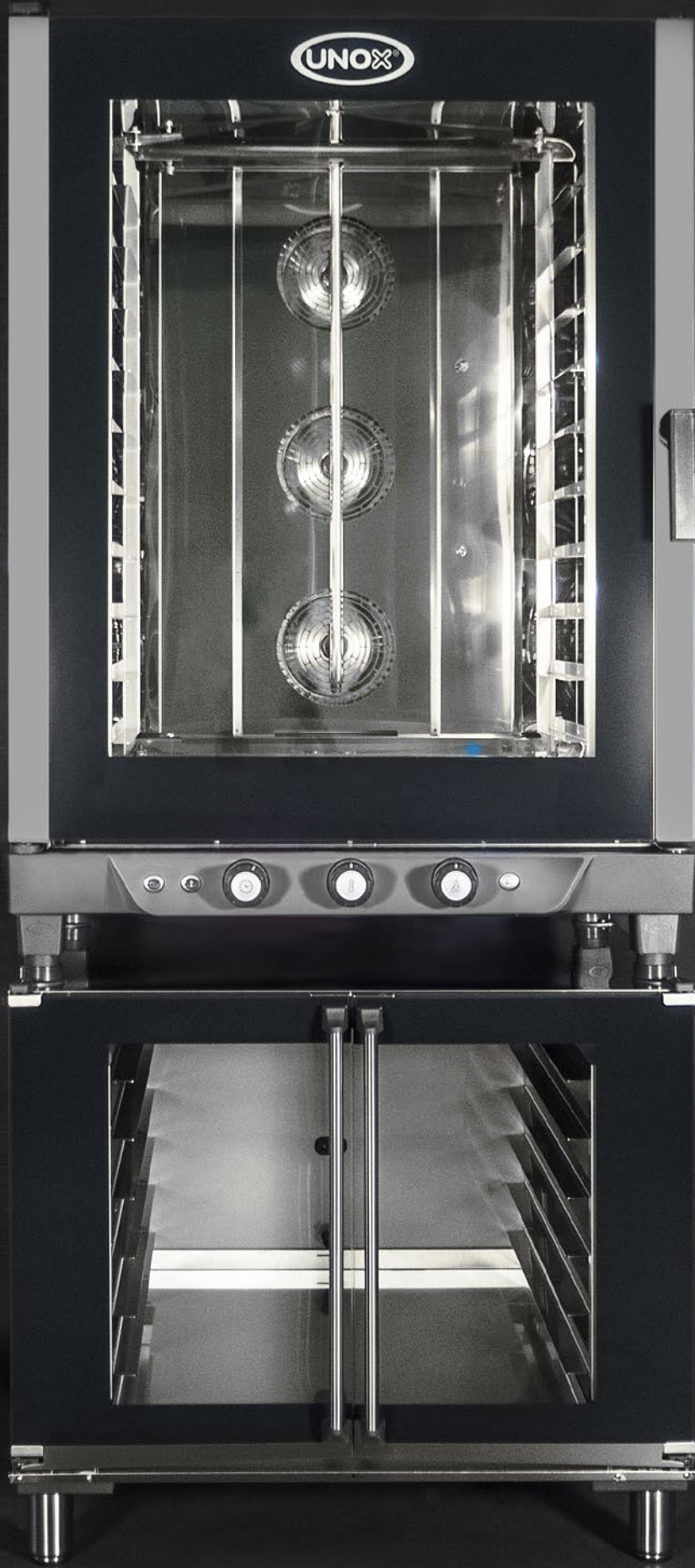
Includes 1 neutral cabinet with doors, 2 6-tray-basket 600x400. XWBYC-12EU-D is compatible only with the MAXI.Link column XEBHC-HCEU+XEBC-06EU-E\*\*M+XEBC-06EU-E\*\*M+XWARC-00EF-L or XEBC-06EU-E\*\*M+XEBC-06EU-E\*\*M+XWARC-00EF-L. Dimensions: 768x539x1920 WxDxH mm - Capacity: 12 600x400 - Weight: 75 Kg

Art.: XWBYC-12EU-D **3 360,00 €**

## 600x400 ONE

	<b>DeckTop with BakerTouch integrated control</b> Capacity: 2 600x400 - Voltage: 400 V- 3N - Frequency: 50 / 60 Hz - Electrical power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg <b>Art.: XEBDC-02EU-D 3 100,00 €</b>		<b>DeckTop Digitally controlled only by the ONE control</b> Capacity: 2 600x400 - Voltage: 400 V- 3N - Frequency: 50 / 60 Hz - Electrical power: 5,7 kW - Dimensions: 860x1150x400 WxDxH mm - Weight: 100 Kg <b>Art.: XEBDC-02EU-C 2 600,00 €</b>
	<b>DeckTop with BakerTouch integrated control</b> Capacity: 1 600x400 - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical power: 2,7 kW - Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg <b>Art.: XEBDC-01EU-D 2 800,00 €</b>		<b>DeckTop Digitally controlled only by the ONE control</b> Capacity: 1 600x400 - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical power: 2,7 kW - Dimensions: 860x880x400 WxDxH mm - Weight: 62 Kg <b>Art.: XEBDC-01EU-C 2 340,00 €</b>
	<b>New prover with faster steam generation and precise temperature management:</b> 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 <b>Art.: XEBPC-12EU-B 1 820,00 €</b>		<b>Hood with steam condenser (only for electric ovens)</b> 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 <b>Art.: XEBHC-HCEU 1 450,00 €</b>
	<b>New prover with faster steam generation and precise temperature management:</b> 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 <b>Art.: XEBPC-08EU-B 1 720,00 €</b>		<b>Activated carbon filter</b> Activated carbon filter for hood with steam condenser to further eliminate strong odors. Compatible with: XEBHC-HCEU - Dimensions: 413x655x108 WxDxH mm Weight: 11 Kg <b>Art.: XUC140 380,00 €</b>
	<b>Single unit installation kit</b> Contains water drain, fittings, pipe U-trap and connections. <b>Art.: XUC001 165,00 €</b>		<b>Waterless hood (only for electric ovens)</b> Compatible with: XEBC-10EU-EIRM/ XEBC-06EU-EIRM/ XEBC-04EU-EIRM - Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical power: 125 W - Dimensions: 860x1000x217 WxDxH mm - Weight: 20 Kg <b>Art.: XEBHC-ACEU 1 450,00 €</b>
	<b>Single unit installation kit:</b> 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 <b>Art.: XUC001-DR 165,00 €</b>		<b>Neutral cabinet</b> Capacity: 8 600x400 - Pitch: 57 mm Dimensions: 860x860x720 WxDxH mm - Weight: 35 Kg <b>Art.: XWAEC-08EF 900,00 €</b>
	<b>Double stack installation kit for electric ovens:</b> Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric OVENS <b>Art.: XEAQC-00E2-E 340,00 €</b>		<b>Ultra high open stand with lateral supports</b> Recommended for: XEBC-04EU-EPRM/ XEBC-04EU-EIRM Dimensions: 842x804x888 WxDxH mm Capacity: 7 600x400 - Pitch: 60 mm - Weight: 35 Kg <b>Art.: XWARC-07EF-UH 676,00 €</b>
	<b>Double stack installation kit for electric ovens:</b> Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity. <b>Art.: XEAQC-00E2-E-DR 340,00 €</b>		<b>High open stand with lateral supports</b> Dimensions: 842x713x752 WxDxH mm Capacity: 7 600x400 - Pitch: 60 mm - Weight: 33 Kg <b>Art.: XWARC-07EF-H 616,00 €</b>
	<b>DET&amp;Rinse™ PLUS tank holder for MAXI.Link columns with DeckTop or Intermediate stand: OVEN + DECKTOP + PROVER, OVEN + INTERMEDIATE STAND + PROVER</b> <b>Art.: XUC060 162,00 €</b>		<b>Lateral support for stand</b> Compatible with: Art.: XWARC-00EF-H / Art.: XWARC-00EF-UH Capacity: 7 600x400 - Pitch: 60 mm - Weight: 3 Kg <b>Art.: XWALC-07EF-H 116,00 €</b>
	<b>Double stack installation kit for MAXI.Link column: DECKTOP + OVEN</b> Includes all parts and connections for stacking. <b>Art.: XUC061 430,00 €</b>		<b>Intermediate open stand</b> Dimensions: 842x713x462 WxDxH mm - Weight: 9 Kg <b>Art.: XWARC-00EF-M 390,00 €</b>
	<b>Double stack installation kit for MAXI.Link columns: PROVER + DECKTOP (1 600x400) or DECKTOP (1 600x400) + DECKTOP (1 600x400)</b> Includes all parts and connections for stacking. <b>Art.: XUC062 430,00 €</b>		<b>Low open stand</b> Dimensions: 842x713x305 WxDxH mm Weight: 5,5 kg <b>Art.: XWARC-00EF-L 360,00 €</b>
	<b>Double stack installation kit for MAXI.Link column: DECKTOP (2 600x400) + DECKTOP (2 600x400)</b> Includes all parts and connections for stacking. <b>Art.: XUC063 430,00 €</b>		<b>Floor positioning stand</b> Mandatory for oven unit positioning on the floor Dimensions: 842x713x113 WxDxH mm Weight: 3,5 kg <b>Art.: XWARC-00EF-F 310,00 €</b>
	<b>Lateral support for GN 1/1 pans</b> Compatible with: XEBC-04EU (Capacity: 4 GN 1/1 - Pitch: 80 mm) <b>Art.: XUC050 200,00 €</b>		<b>Wheels kit with safety chains</b> 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. <b>Art.: XUC012 204,00 €</b>
	Compatible with: XEBC-06EU (Capacity: 6 GN 1/1 - Pitch: 80 mm) <b>Art.: XUC051 200,00 €</b>		<b>Intermediate stand</b> Dimensions: 860x817x309 WxDxH mm - Weight: 20 Kg <b>Art.: XEBIC-03EU 600,00 €</b>
	Compatible with: XEBC-10EU (Capacity: 10 GN 1/1- Pitch: 80 mm) <b>Art.: XUC052 200,00 €</b>		<b>UNOX.Link extra fine sous-vide core probe</b> <b>Art.: XEC004 330,00 €</b>
	<b>Heat shield kit:</b> 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 <b>Art.: XUC041 100,00 €</b>		<b>Shower kit</b> <b>Art.: XHC001 126,00 €</b>
	<b>Cooking fat and liquid collection kit:</b> 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. <b>Art.: XUC047 100,00 €</b>		<b>Lateral support compatible with 4 600x400 and GN1/1 pans</b> <b>Art.: XUC055 120,00 €</b>
	<b>Kit cooling drain</b> <b>Art.: XHC005 128,00 €</b>		<b>Lateral support compatible with 6 600x400 and GN1/1 pans</b> <b>Art.: XUC054 150,00 €</b>
	<b>2-Stage safety door lock / opening</b> <b>Art.: XUC002 24,00 €</b>		<b>Lateral support compatible with 10 600x400 and GN1/1 pans</b> <b>Art.: XUC057 260,00 €</b>

BAKERLUX



- Standard
- Optional
- Not available

BIC  
⚡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

**16 600x400**

Model	<b>XB 1083</b>
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	29,7 kW
Dimensions WxDxH (mm)	866x997x1863
Weight	177 kg
<b>PRICE</b>	<b>8 800,00 €</b>

Trolley included

**10 600x400**

Model	<b>XB 893</b>
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	15,8 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	860x882x1250
Weight	112 kg
<b>PRICE</b>	<b>4 200,00 €</b>



Model	<b>XB 813 G</b>
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	230 V - 1N
Electrical power	1 kW
Max. gas rated power	G20, G30: 20 kW / G25: 17 kW
Dimensions WxDxH (mm)	860x882x1464
Weight	134 kg
<b>PRICE</b>	<b>5 300,00 €</b>

Lateral supports pitch can be customized under specific request. Additional price 200,00 €

**6 600x400**

Model	<b>XB 693</b>
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	10,5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	860x882x930
Weight	80 kg
<b>PRICE</b>	<b>2 900,00 €</b>



Model	<b>XB 613 G</b>
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	230 V - 1N
Electrical power	0,7 kW
Max. gas rated power	G20, G30: 17,5 kW / G25: 14,6 kW
Dimensions WxDxH (mm)	860x882x1144
Weight	108 Kg
<b>PRICE</b>	<b>3 850,00 €</b>

Lateral supports pitch can be customized under specific request. Additional price 200,00 €



## 600x400

**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****3 250,00 €****Neutral cabinet**

Capacity: 7 600x400  
 Pitch: 57 mm  
 Dimensions: 860x772x676 WxDxH mm  
 Weight: 25 Kg

**Art.: XR258****1 520,00 €****Trolley**

Compatible with: XB1083/ XL1003  
 Capacity: 16 600x400  
 Pitch: 80 mm  
 Dimensions: 730x555x1790 WxDxH mm  
 Weight: 25 Kg

**Art.: XCB1001****1 400,00 €****Customized Trolley**

The capacity and pitch of the trolley can be manufactured on specific request.  
 Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**

**Open stand**

Dimensions: 842x665x692 WxDxH mm  
 Weight: 11 Kg

**Art.: XR168****420,00 €****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****1 650,00 €****Lateral support for stand**

Compatible with: XR168  
 Capacity: 7 600x400  
 Pitch: 60 mm  
 Weight: 3 Kg

**Art.: XR727****116,00 €****First installation kit for single oven**

The kit contains water drain, fittings, pipe U-trap and connections.  
 (Not for 16 600x400 model)

**Art.: XUC001****165,00 €****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****220,00 €****Shower kit SR**

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

**Art.: XC208-SR****126,00 €**

## 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 **29,00 €**



**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 **39,00 €**



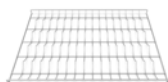
**FAKIRO™**  
Ribbed-flat aluminium plate for pizza and focaccia;  
600x400x12 WxDxH mm.

Art.: TG440 **120,00 €**



**FAKIRO™ GRILL**  
Non-stick ribbed-flat aluminium plate for pizza and focaccia;  
600x400x12 WxDxH mm.

Art.: TG465 **186,00 €**



**BAGUETTE.GRID**  
5 canal chromium plated grid for pre-cooked baguettes;  
600x400x27 WxDxH mm.

Art.: GRP410 **26,00 €**

PATENTED



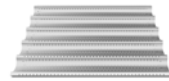
**FORO.BAGUETTE.BLACK**  
5 canal non-stick perforated aluminium pan for fresh baguettes;  
600x400x34 WxDxH mm.

Art.: TG435 **54,00 €**



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

Art.: GRP420 **110,00 €**



**FORO.BAGUETTE**  
5 canal perforated aluminium pan for pre-cooked baguettes;  
600x400x34 WxDxH mm.

Art.: TG445 **42,00 €**



**BAKE**  
Aluminium pan;  
600x400x15 WxDxH mm.  
Can only be ordered in multiples of 2 pieces.

Art.: TG405 **24,00 €**



**STEEL.BAKE**  
Stainless steel pan;  
600x400x20 WxDxH mm.

Art.: TG450 **66,00 €**



**BAKE.BLACK**  
Non-stick aluminium tray;  
600x400x15,5 WxDxH mm.  
Can only be ordered in multiples of 2 pieces.

Art.: TG460 **35,00 €**



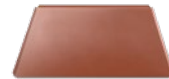
**STEEL.GRID**  
Flat chromium plated wire grid;  
600x400x8,5 WxDxH mm.

Art.: GRP405 **19,00 €**



**FORO.SILICO**  
Silicone coated perforated aluminium pan for pastry and bakery products;  
600x400x9 WxDxH mm.

Art.: TG415 **39,00 €**



**BAKE.SILICO**  
Silicon aluminium tray;  
600x400x9 WxDxH mm.

Art.: TG416 **38,00 €**

## 600X400 COOKING ESSENTIALS



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

Art.: GRP430 **142,00 €**



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

Art.: GRP440 **125,00 €**



**POLLO.GRILL**  
Stainless steel grid to grill 4 open chickens;  
600x400x27 WxDxH mm.

Art.: GRP425 **104,00 €**

## ACCESSORIES FOR TRAYS



**Trays Trolley**  
Capacity: 18 400x600  
Pitch: 80 mm  
Dimensions: 526x695x1700 WxDxH mm  
Weight: 15 Kg

Art.: XTB0003 **820,00 €**



**Trays Trolley**  
Capacity: 18 600x400  
Pitch: 80 mm  
Dimensions: 726x495x1701 WxDxH mm  
Weight: 15 Kg

Art.: XTB0005 **820,00 €**

## 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

1 200,00 €



Refill **UNOX.Pure-RO**

Art.: XHC006

220,00 €



**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 with 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

260,00 €



Refill **UNOX.Pure**

Art.: XHC004

172,00 €

## 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	82,00 €
Multiple box purchase: 9 boxes, unit cost	78,00 €
Multiple box purchase: 48 boxes (full pallet), unit cost	74,00 €



### 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	84,00 €
Multiple box purchase: 9 boxes, unit cost	80,00 €
Multiple box purchase: 48 boxes (full pallet), unit cost	76,00 €



### 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	65,00 €
Multiple box purchase: 9 boxes, unit cost	61,00 €
Multiple box purchase: 48 boxes (full pallet), unit cost	57,00 €



### 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	80,00 €
Multiple box purchase: 6 boxes, unit cost	76,00 €
Multiple box purchase: 30 boxes (full pallet), unit cost	72,00 €

## HOOD ACTIVATED CARBON FILTER CARTRIDGE



### Activated carbon filter cartridge

Cartridge for activated carbon filter for hood with steam condenser.  
Compatible with: XUC140

Art.: XUC141

164,00 €

## LONGLife4

(find out more at [www.unox.com](http://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](http://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	400,00 €
Art.: XEC006	WIFI CONNECTION KIT	220,00 €

\*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	400,00 €
Art.: XEC002	WIFI CONNECTION KIT FOR COUNTERTOP OVENS	520,00 €
Art.: XEC016	WIFI CONNECTION KIT FOR BIG OVENS	520,00 €



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INVENTIVE SIMPLIFICATION

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