

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.

ADAPTIVE.Clima

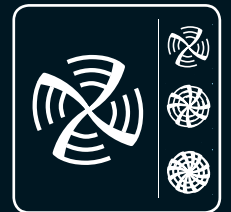
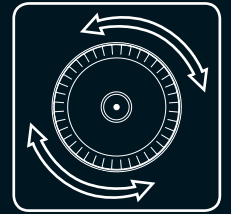
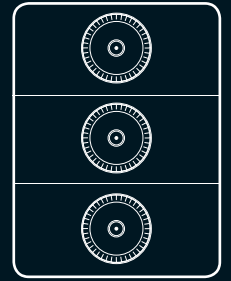


Perfect and Reliable - Guaranteed Results

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 without humidity - The exaltation of flavor

The presence of humidity during the last phases of the baking of leavened 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™

Steam Perfection - Simple as a drop of water

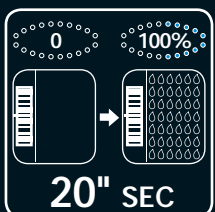
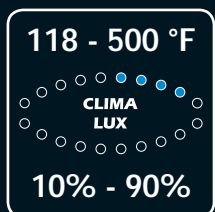
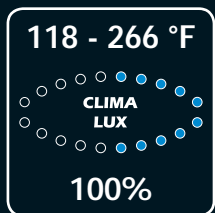
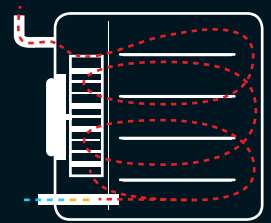
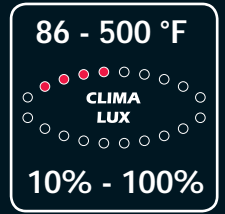
Baking with steam, in particular at low temperature, is used in patisserie as a modern alternative to the traditional bain-marie to cook and to pasteurize creams.

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 118 °F.



MULTI.Time

Nine (9) Dimensions of Time

In modern bakery it is not uncommon to bake products simultaneously with different dough, shape and weight.

With MULTI.Time it is possible to use the oven in a continuous mode and to manage up to nine (9) different timers. It is possible to put in the oven 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 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.

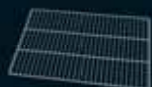
The versatility of the **BakerTop™** ovens drastically reduce the investment required for setting up a complete and versatile laboratory, with considerable savings of money and space.



Bake
Art.: TG 515



Black.Bake
Art.: TG 520



Grid
Art.: GRP 560



Baguette
Art.: GRP 565



Protek.SAFE™

Safe and Efficient

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™

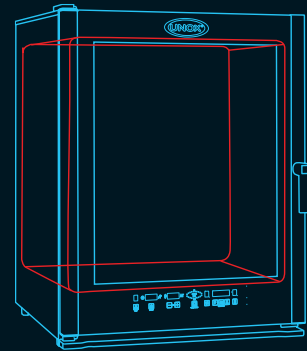


Integrated Automatic Washing System

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

The **Rotor.KLEAN™** system provides multiple washing cycle options, which allows the operator the ability to reduce and manage the consumption of water, detergent and rinse, ensuring an ecological and economical cycle.

Through regular use of the **Rotor.KLEAN™** technology it is certain that the oven will always remain in optimal condition to ensure continued quality baking results and to maximize product reliability.



572 °F 140 °F



SHORT WASHING

45 min
DET 0.10 l
0.03 l

MEDIUM WASHING

76 min
DET 0.21 l
0.03 l

LONG WASHING

117 min
DET 0.31 l
0.03 l



BakerTop™ Combi Ovens

BakerTop™ countertop models available in 8 or 5 pan

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.

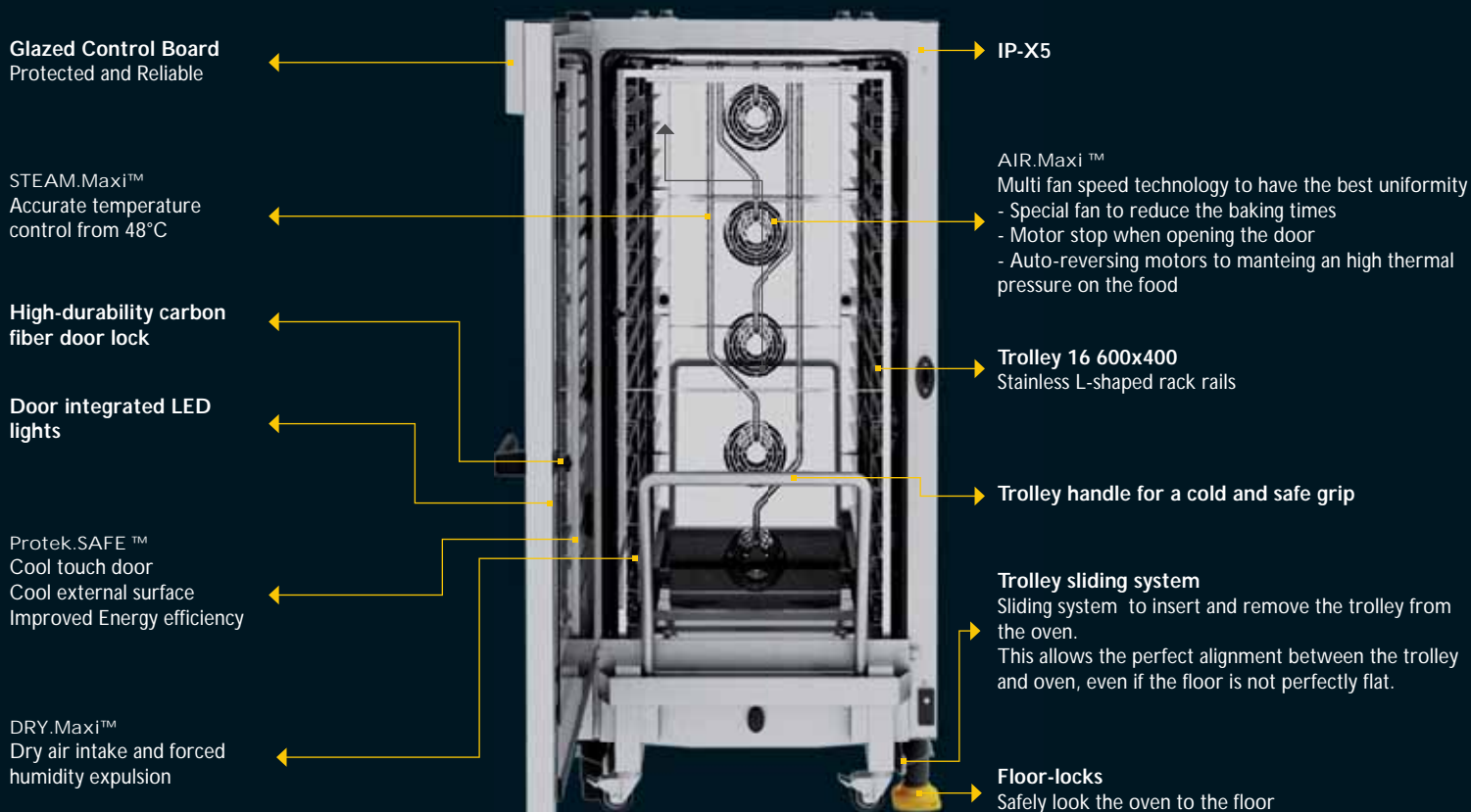
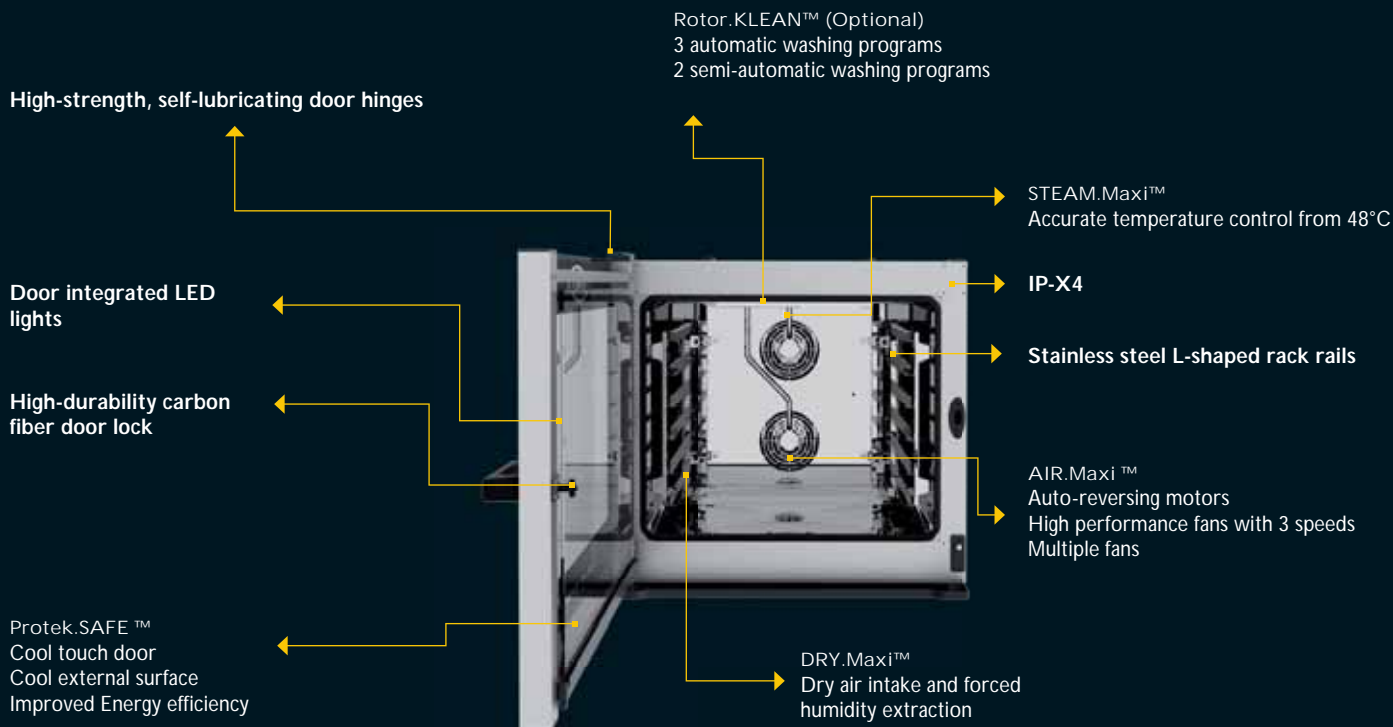
BakerTop™ floor models available in 16 pan

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.



BakerTop™ floor model combi ovens - 16 pan (18"x26" Full Sheet Pans)



| |
|--------------------|
| Capacity |
| Shelf spacing |
| Frequency |
| Voltage |
| Electrical power |
| Dimensions (WxDxH) |
| Weight |

* Left-to-right door opening version:

TROLLEY INCLUDED.



| |
|--------------------|
| Capacity |
| Shelf spacing |
| Frequency |
| Voltage |
| Electrical power |
| Dimensions (WxDxH) |
| Weight |

* Left-to-right door opening version:

LATERAL SUPPORT IN THE CAVITY OF THE OVEN.

XAB 1685 P

16 18"x26" Full Sheet Pans

3" (78 mm)

60 Hz

208V 3~ / 240V 3~

29,3 kW / 38,4 kW

34-1/4" (869 mm) x 47-1/2" (1206 mm) x 73-1/8" (1857 mm)

419 lbs (190 kg)

XAB 1685 PL

XAB 985 P

16 18"x26" Full Sheet Pans

2 -11/16" (67 mm)

60 Hz

208V 3~ / 240V 3~

29,3 kW / 38,4 kW

34-1/4" (869 mm) x 38-1/4" (972 mm) x 73-15/32" (1866 mm)

404 lbs (183 kg)

XAB 985 PL



* L: left-to-right door opening

Optional Accessories



Trolley

For models: XAB 1685 P/ XAB 1685 PL
Capacity: 16 18"x26" Full Sheet Pans
Shelf spacing: 3-1/8" (78 mm)
Dimensions (WxDxH): 58-7/8" (733 mm) x 30-1/2" (774 mm) x 66-5/8" (1691 mm)

Art.: XCB 1600

Customized Trolley

The capacity and Shelf spacing of the trolley can be manufactured on specific request.
Minimum order: 2 trolleys



Hood with steam condenser

For models: XAB 1685 P/ XAB 1685 PL
Voltage: 208/240 V ~ 1N
Frequency: 60 Hz
Electrical power: 0,8 kW
Exhaust chimney diameter: 4-3/4" (120 mm)
Dimensions (WxDxH): 34-3/16" (868 mm) x 50-7/8" (1292 mm) x 12-3/8" (313 mm)

Art.: XAC 625



Hood with steam condenser

For models: XAB 985 P/ XAB 985 PL
Voltage: 208/240 V ~ 1N
Frequency: 60 Hz
Electrical power: 0,8 kW
Exhaust chimney diameter: 4-3/4" (120 mm)
Dimensions (WxDxH): 34-3/16" (868 mm) x 41-3/4" (1059 mm) x 12-3/8" (313 mm)

Art.: XAC 515



Rotor.KLEAN™
Automatic washing kit
Two pieces required

Art.: XAC 405



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
Enhanced volume over the standard buzzer

Art.: XC 706



Ovex.NET 3.0 with USB interface kit

Art.: XC 236



Safety double door opening kit

Art.: XC 720



Shower kit

Art.: XC 202

BakerTop™ countertop model combi ovens - 8 or 5 pan (18"x26" Full Sheet Pans)



Capacity
Shelf spacing
Frequency
Voltage
Electrical power
Dimensions (WxDxH)
Weight



Capacity
Shelf spacing
Frequency
Voltage
Electrical power
Dimensions (WxDxH)
Weight

| XAB 885 |
|---|
| 8 18"x26" Full Sheet Pans |
| 3-3/4" (95 mm) |
| 60 Hz |
| 208V 3~ / 240V 3~ |
| 17,6 kW / 23,1kW |
| 33-7/8"(860 mm) x 34-3/4" (882 mm) x 47-13/16"(1214 mm) |
| 269 lbs (122 kg) |

| XAB 685 |
|--|
| 5 18"x26" Full Sheet Pans |
| 3-3/4" (95 mm) |
| 60 Hz |
| 208V 3~ / 240V 3~ |
| 11,7 kW / 15,4 kW |
| 33-7/8"(860 mm) x 34-3/4" (882 mm) x 35-1/4"(894 mm) |
| 198 lbs (90 kg) |

Optional Accessories



Hood with steam condenser
 Frequency: 60 Hz
 Voltage: 208/240 V ~ 1N
 Electrical power: 0.8 kW
 Exhaust chimney diameter: 4-3/4" (120 mm)
 Dimensions (WxDxH): 33-7/8" (860 mm) x 40-1/2" (1028 mm) x 12-3/8" (313 mm)
Art.: XAC 415



Proofer
 Capacity: 12 18"x26" Full Sheet Pans
 Shelf spacing: 3" (75 mm)
 Frequency: 60 Hz
 Voltage: 208/240 V ~ 1N
 Electrical power: 2.6 kW
 Max. temperature: 212 °F (100 °C)
 Dimensions (WxDxH): 33-7/8" (860 mm) x 36-15/16" (937 mm) x 28-7/8" (732 mm)
 Weight: 83.8 lbs (38 kg)
Art.: XAL 415



Cabinet base
 Capacity: 7 18"x26" Full Sheet Pans
 Shelf spacing: 2-1/4" (57 mm)
 Dimensions (WxDxH): 33-7/8" (860 mm) x 32-5/16" (820 mm) x 29-15/16" (760 mm)
 Weight: 55 lbs (25 kg)
Art.: XAR 258



High open stand
 Dimensions (WxDxH): 33-5/8" (853 mm) x 26-3/16" (665 mm) x 27-1/4" (692 mm)
 Weight: 24 lbs (11 kg)
Art.: XR 168



Lateral support - kit for stand
 Capacity: 7 18"x26" Full Sheet Pans
 Shelf spacing: 2-3/8" (60 mm)
 Weight: 9 lbs (4 kg)
Art.: XR 727



Stacking kit
 Includes all parts and connections for stacking two ovens
 For model: XAB 685
Art.: XC 758



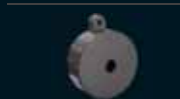
Rotor.KLEAN™ Automatic washing kit
Art.: XAC 405



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
 Enhanced volume over the standard buzzer
Art.: XC 706



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

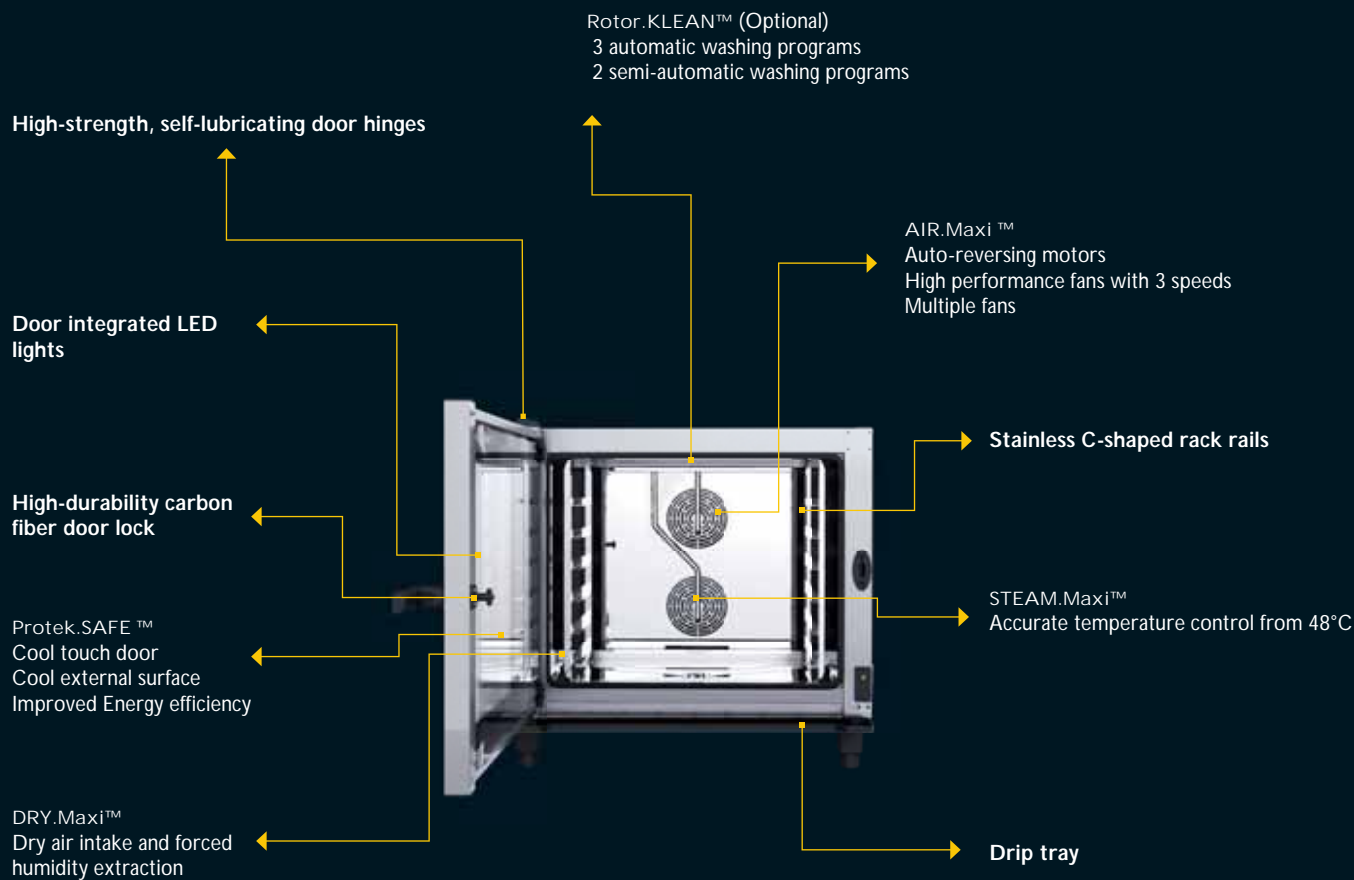


Safety double door opening kit
Art.: XC 720

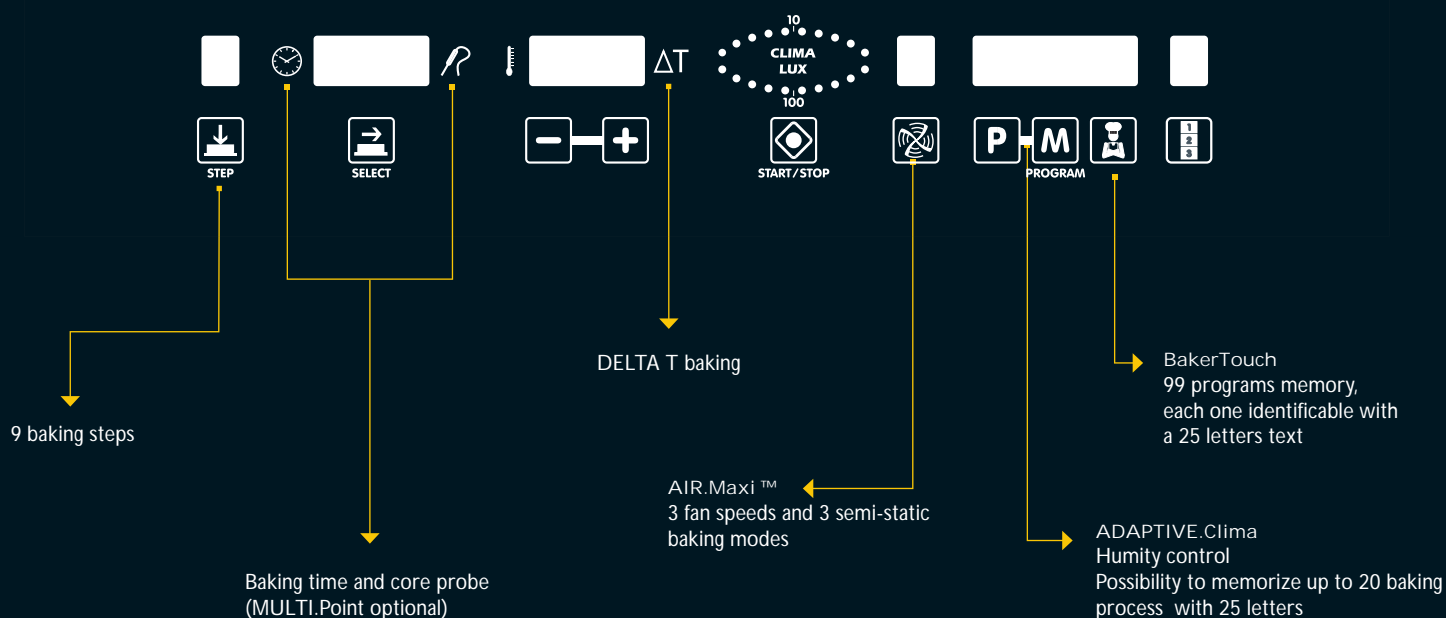


Shower kit
Art.: XC 202

Technical details



BakerTouch Digital Control Panel



■ Standard □ Optional – Not available



BAKING MODES

| | |
|---|---|
| Convection baking 86 °F - 500 °F | ■ |
| Mixed steam and convection baking 118 °F - 500 °F, with STEAM.Maxi™ 30% to 90% | ■ |
| Mixed humidity and convection baking 118 °F - 500 °F, with STEAM.Maxi™ 10% to 20% | ■ |
| Steaming 118 °F - 266 °F with STEAM.Maxi™ technology 100% | ■ |
| Dry air baking 86 °F - 500 °F with DRY.Maxi™ technology settable 10% to 100% | ■ |
| Maximum pre-heating temperature 572 °F | ■ |
| 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: pulse function | ■ |

CLIMA MANAGEMENT IN THE BAKING CHAMBER

| | |
|--|---|
| DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user | ■ |
| DRY.Maxi™ technology: baking with humidity extraction 86 °F - 500 °F | ■ |
| STEAM.Maxi™ technology: steaming 118 °F - 266 °F | ■ |
| STEAM.Maxi™ technology: combination of moist air and dry air 118 °F - 500 °F | ■ |
| ADAPTIVE.Clíma technology: cavity humidity measurement and regulation | ■ |
| ADAPTIVE.Clíma technology: repeatability of the baking process through the memorization of the real baking process | □ |
| ADAPTIVE.Clíma technology: 20 ADAPTIVE.Clíma process memory | □ |

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 | – |

AUTOMATIC CLEANING

| | |
|--|---|
| Rotor.KLEAN™ XAC405: 3 automatic and 2 semi-automatic washing programs | □ |
|--|---|

PATENTED DOOR

| | |
|--|---|
| Door hinges made of highly durable and self-lubricating techno-polymer | ■ |
| Reversible door, even after the installation | ■ |
| Door docking positions at 60°-120°-180° | ■ |

AUXILIARIES FUNCTIONS

| | |
|--|---|
| 99 program capacity, each one capable of 9 baking steps | ■ |
| Possibility to assign a name to the stored programs | ■ |
| Preheating temperature up to 572 °F settable by the user | ■ |
| Display of the residual baking time (when not using core probe) | ■ |
| Holding baking mode «HOLD» | ■ |
| Continuous functioning «INF» | ■ |
| Display the set and real values of time, core probe temperature, cavity temperature and humidity | ■ |
| «COOL» function for rapid cavity cooling | ■ |
| Temperature unit °C or °F | ■ |

TECHNICAL DETAILS

| | |
|---|---|
| Rounded stainless steel (DIN 1.4301) cavity for sanitation and ease of cleaning | ■ |
| Cavity lighting through external LED lights | ■ |
| Steam proof sealed BakerTouch control panel | ■ |
| High-durability carbon fiber 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 | □ |
| Self-diagnostic system | ■ |
| Safety temperature switch | ■ |
| Accessible internal glass to simplify the door cleaning | ■ |
| Stainless steel C-shaped rack rails with notched recesses for easy loading | ■ |



OVENS PLANET®

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