

# BakerTop™





# BakerTop™







**Flavour achieved  
by perfect and  
uniform baking  
UNOX!**



## The solution for every demand!

### I Baking without proving



- Hood
- Oven
- High open stand

- Hood
- Oven
- Oven
- Low open stand

PREPARING

BAKING

SERVING

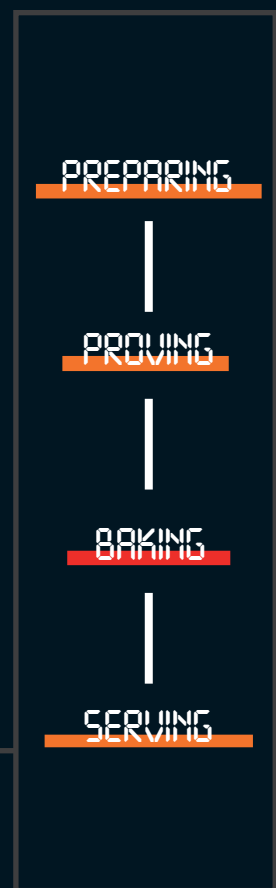
## 2 Baking with proving



- Hood
- Oven
- Prover



- Hood
- Oven
- Intermediate support
- Prover





## BakerTouch

### A single control for all the equipments

- Easy and intuitive
- Manual and pre-programmed
- Glazed controls
- Hygienic and easy to clean

The digital control panel **BakerTouch** allows the operator to control all the **UNOX** appliances of the **BakerTop™** line which are linked to the oven. In addition, the introduction of the system **MASTER & SLAVE** permits the operator to manage, with a single digital control, one or more ovens. The oven that is used to control all the other equipment, becomes the **MASTER** oven. The ovens controlled by the **MASTER** oven become **SLAVE** ovens, and their digital control is inactive. The **MASTER** and **SLAVE** digital controls are, interchangeable.



## Oven control

- **Manual mode** by setting all the parameters of the functions (time, temperatures, climate);
- **Programmed mode by using up to 70 baking programs**, pre-set and saved by the user;
- **Programmed mode by using BakerUnox automatic baking settings**, pre-set and saved by UNOX inside the digital panel. Thanks to **BakerUnox**, the operator chooses the type and intensity of the desired baking for various types of food.

## Prover control

- **Manual mode** by setting all the parameters of functions (time, temperature, humidity);

## Condenser hood control

- **Automatic suction** of the fumes, with two speeds;
- **Condensation of baking fumes**;

## Reverse osmosis system control

- **Automatic production of demineralised water**;
- **Message** displayed when replacement cartridge is necessary;
- **Alert message** displayed in case of lack of inlet water.

## USB interface control

- **Print and data store for HACCP:**
  - **Oven:** store and/or print of the baking chamber temperature, food core temperature.
  - **Prover:** store and/or print of the baking chamber temperature.





## BakerTouch Digital control panel



	Oven	Prover
1	Select baking step	X
2	Display time / core temperature	Display time
3	Select baking parameters	Select holding parameters
4	Display cavity temperature / Delta T	Display chamber temperature
5	Set baking parameters / select programs	Set parameters
6	Display <b>CLIMA LUX</b>	Display humidity
7	Start / stop baking	Start/ stops cycles
8	Saved programs / cooling down program / washing programs	X
9	Baking programs saving	X
10	Pre-set baking curves selections	X
11	Display programs / autodiagnosis	X
12	Display controlled equipment	Display controlled equipment
13	Selection of equipment to control	Selection of equipment to control



## Oven digital control panel: main functions

- **Convection Baking**  
with variable temperature from 70 °C to 260 °C
- **Mixed Convection+Steam Baking**  
with variable temperature from 70 °C to 260 °C  
**STEAM.Maxi™** variable from 30% to 90% 
- **Convection + Humidity Baking**  
with variable temperature from 70 °C to 260 °C  
**STEAM.Maxi™** variable from 10% to 20% 
- **Steaming**  
with variable temperature from 70 °C to 130 °C  
**STEAM.Maxi™** 100% 
- **Convection + Dry Air Baking**  
with variable temperature from 70 °C to 260 °C  
**DRY.Maxi™** variable from 10% to 100% 
- **Baking with Core Probe**  
with variable temperature from 0 °C to 100 °C
- **Baking with Core Probe + Delta T**  
with variable temperature from 0 °C to 260 °C
- **BakerUnox automatic baking settings**
- **4 programmable baking steps**
- **70 programs memory**
- **Hold function "HLD"**
- **Continuous operation "INF"**
- **Oven pause program "PAU"**
- **Oven chamber cool down program with door open. "COOL"**
- **3 washing programs L1 / L2 / L3**
- **Rinsing programme L H<sub>2</sub>O**
- **Autodiagnosis / alarm**

## Prover digital control panel: main functions

- **Chamber temperature programmable from 20 °C to 50 °C**
- **Variable humidity control through the probe inside the chamber.**
- **Continuous operation "INF"**



## **BakerUnox** Automatic baking settings for groups of foods

The digital control **BakerTouch** contains inside its memory a set of automatic baking settings proposed by **BakerUnox**.

It is sufficient to simply select the required kind of baking to prepare, automatically, an endless range of foods.

*But the most important Baker is you!*

Inside every kind of Automatic Baking setting, you have the possibility to personalise some parameters in order to obtain, according to your own demands, the best level of baking.



## Baking with core probe

Variable setting: core temperature



CROISS



PANE

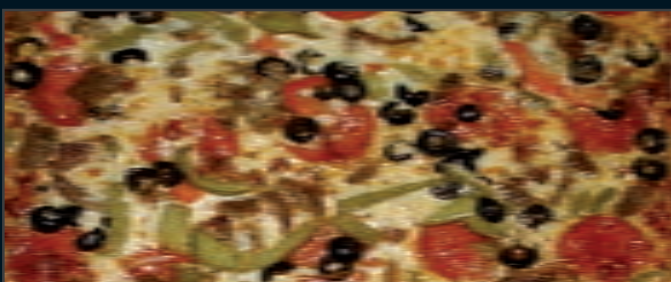


## Baking without core probe

Variable setting: baking time



PIZZA ITALY



PIZZA





## Baking technologies

**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 kitchen decreases or in a multiple use laboratory, with a considerable saving of money and space.



**PATENTED**

**TG 425**

### **FAKIRO™**

**PIZZA IN 3 MINUTES, AND A LOT MORE!**

Aluminium **FAKIRO™** plate is an accessory specifically studied to bake pizza, bread and pastries, in convection ovens. The particular pin structure in the lower surface and the thickness with which it is manufactured, give **FAKIRO™** a great capacity of heat transmission. Practically, baking times are cut in half and the food is evenly baked both on the upper and on the lower surface.



**PERFORATED ALUMINIUM PAN**

**TG 410**



**PERFORATED TEFLON® COATED ALUMINIUM PAN**

**TG 430**



**5 CANALS CHROMIUM PLATED GRID**

**PATENTED**

**GRP 410**

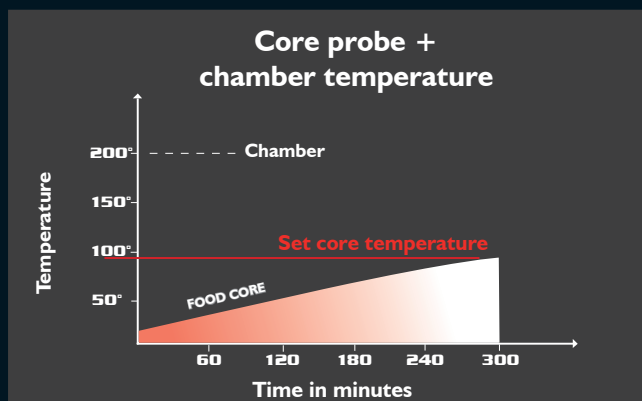
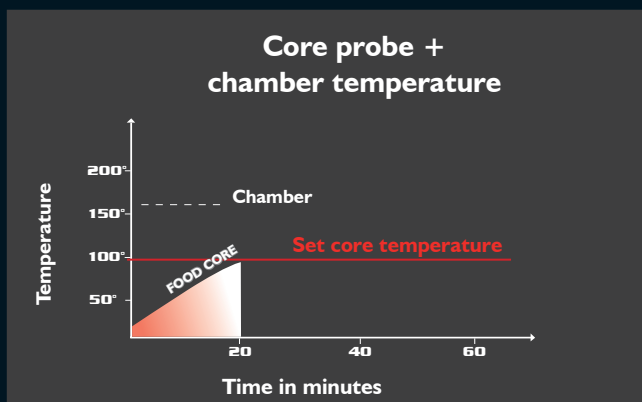


**5 CANALS TEFLON® COATED PERFORATED ALUMINIUM PAN**

**TG 435**

# Baking with the core probe

Excellent to bake proved dough, for example: bread, “panettone”, italian easter cake...



## Core probe + chamber temperature

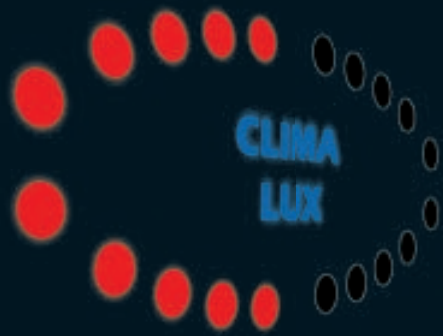
The core probe measures the rise of the temperature inside the product during all baking processes and it has to be inserted in the thickest part of the food in the centre.

With this system it is no longer necessary to set the time.

**BakerTouch** control keeps on checking the core temperature of the product and recognizes when it is necessary to pass to the following programmed step. It also modifies the times according to the introduced quantity of goods, assuring always uniform cooking.

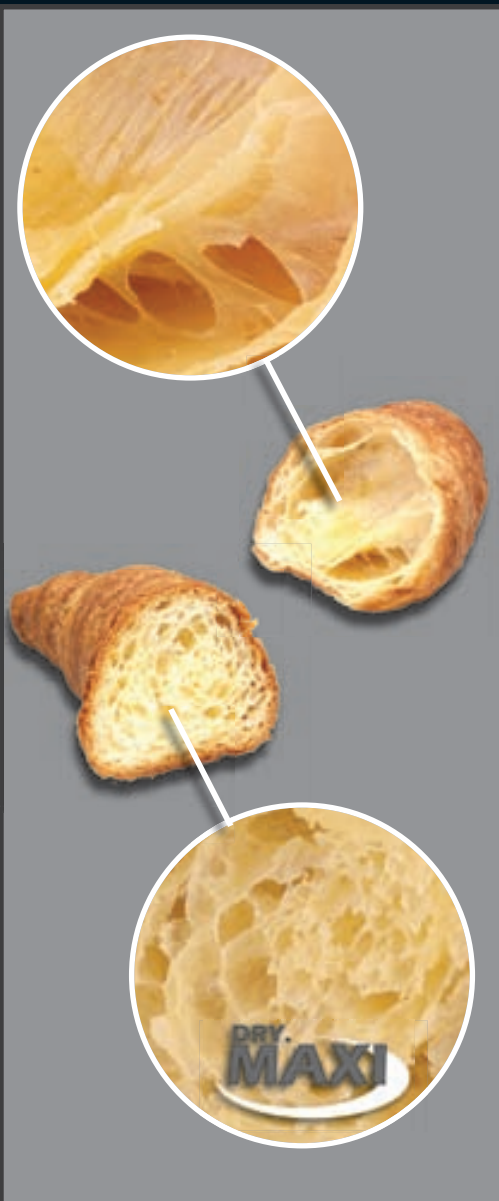
When the core temperature of the product reaches the last programmed step, the **BakerTouch** control automatically turns off the oven assuring perfect cooking!

This function is useful to optimize the baking of different types of food and to avoid constant checking of the baking process.

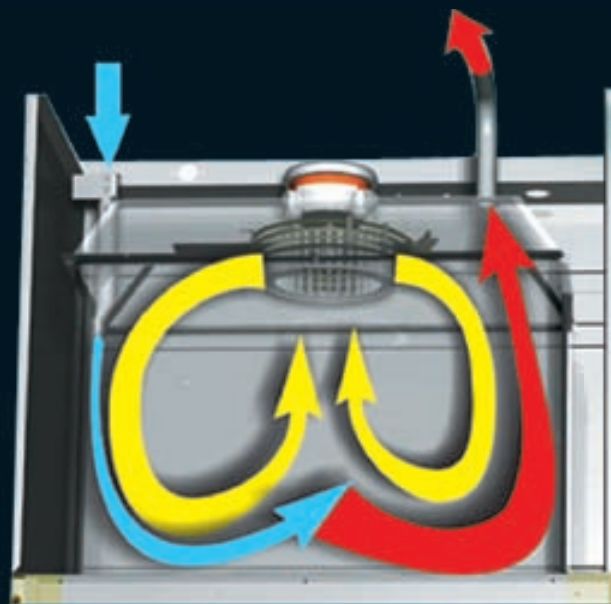


## DRY.Maxi™

System for the extraction of humidity UNOX World Patent



*Which of these croissants would you like to taste?*



**DRY.Maxi™** is a patented **UNOX** system to introduce into the chamber cool air and, at the same time, to push out humidity produced during food baking.

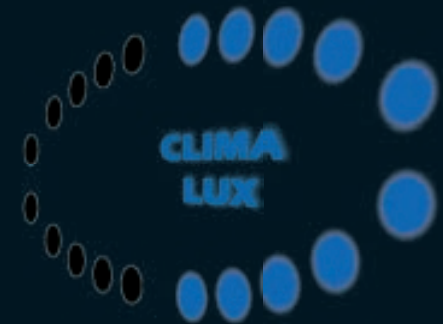
**RESULTS:**

- The food has a crisp and crumbly external surface
- Its internal structure is dry and even
- Greater size of the product at the end of baking
- This system eliminates the steam cloud that comes out of the door on opening.

**PATENTED**



# STEAM.Maxi™



## Revolutionary system for the best humidification!

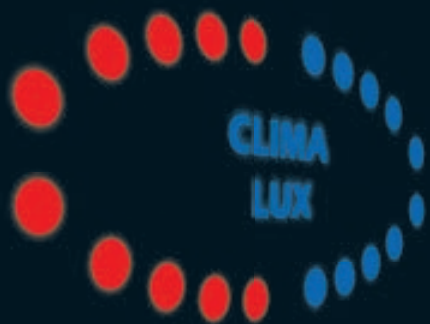


With this revolutionary system, that replaces the traditional boiler, the water entering the chamber is nebulized by fans and vaporized on the heating element. The steam is produced immediately and starting from the temperature of 55 °C.

### ADVANTAGES:

- Instantaneous production of steam
- Rapid saturation of the chamber
- The fan remains clean
- Maintenance and descaling are reduced
- It is an economical system compared to the traditional boiler

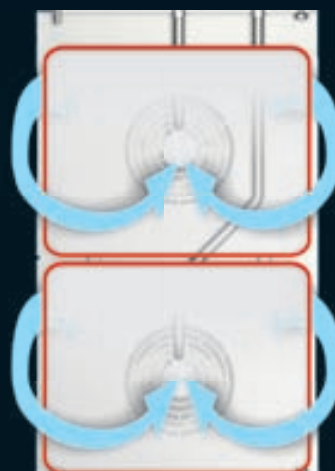
STEAM.  
MAXI



## CLIMA LUX



### **AIR.Maxi™** System for a perfect uniform bake



Air is instrumental in the transmission of the heat, and is the means used to bake the product.

The performance of ventilation is fundamental to obtain an even baking on all the points of a single tray and on all the trays.

The study of air flow inside the chamber plays a leading role in the designing of all **UNOX** ovens.

#### **STRONG POINTS OF AIR.Maxi™ SYSTEM:**

- Optimization of the air flow inside the chamber
- Special high speed fans
- Motor reversing gears
- Uniform cooking guarantee in all the pans

# BakerTop™

## Wide modular structure



The possibility to stack two or more appliances of the **BakerTop™** ovens line permits to obtain a large number of modules with the same capacity of ovens with bigger dimensions, but with considerable advantages:

- Possibility to bake at the same time types of food with very different baking requirements ( such as temperature, humidity, time) thanks to the use of more appliances;
- Reduction of operating costs as only necessary ovens will be used;
- Increase of the available space in the kitchen due to the big capacities of the **BakerTop™** ovens to bake in extremely compact dimensions.



## Electric convection steam ovens



**XBC 1004**



**XBC 1004 L**



**XR 830**  
**16 600x400**

	<b>XBC 1004</b>	<b>XBC 1004 L</b>	<b>XR 830</b>
<b>Capacity</b>	X	X	16 600x400
<b>Pitch</b>	X	X	80 mm
<b>Voltage</b>	400 V~ 3N	400 V~ 3N	X
<b>Frequency</b>	50 / 60 Hz	50 / 60 Hz	X
<b>Electrical power</b>	31 kW	31 kW	X
<b>Max temperature</b>	260 °C	260 °C	X
<b>Dimensions</b>	869x970x1857 WxDxH mm	869x970x1857 WxDxH mm	730x555x1790 WxDxH mm
<b>Weight</b>	152 kg	152 kg	25 kg

# A complete range for all the demands!



**XBC 804**  
10 600x400



**XBC 604**  
6 600x400



**XBC 404**  
4 600x400

	<b>XBC 804</b>	<b>XBC 604</b>	<b>XBC 404</b>
<b>Capacity</b>	10 600x400	6 600x400	4 600x400
<b>Pitch</b>	80 mm	80 mm	80 mm
<b>Voltage</b>	400 V~ 3N	230 V~ 1N / 400 V~ 3N	230 V~ 1N / 400 V~ 3N
<b>Frequency</b>	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
<b>Electrical power</b>	15,7 kW	9,4 kW	7,6 kW
<b>Max temperature</b>	260 °C	260 °C	260 °C
<b>Dimensions</b>	860x900x1132 WxDxH mm	860x900x812 WxDxH mm	860x900x624 WxDxH mm
<b>Weight</b>	120 Kg	78 Kg	60 Kg



## Technical features

### Door:

1. Reversible without any further modifications or additional components
2. Strong and compact thanks to the patented tubular frame
3. Hinged internal glass for an easy cleaning
4. Seal tightness granted by the seal fixed to the face of the oven chamber
5. Hinges with self-lubricating brackets to reduce mechanical wear
6. Special materials for a better mechanical resistance
7. Carbon fibre handle to improve mechanical resistance and reduce components wear

### Motor fan:

8. Motors with high temperature resistant bearings and reversing gears, designed for an extended working life
9. Anti-corrosion fan design.

### Better thermal insulation:

10. Important decrease of power consumption
11. Longer life of electrical components

### Convenience:

12. High capacity drip tray
13. Drain pipe
14. Simple electrical connection
15. Simple water connection thanks to the flexible tube
16. Ergonomic core probe with innovative design
17. Easily accessible control board

### Easy clean:

18. Preset automatic washing programs
19. Rounded chamber entirely manufactured from stainless steel
20. Hinged fan guard
21. Easily removable lateral grids





## Standard reversible door

### No use of additional components!

The direction of the door opening can be easily changed at any time also in case of kitchen equipments moving before the first installation.

The oven, is already equipped with two handle latches, one on the left side and one on the right.



## All features are standard!

**Electronic control panel BakerTouch**

 **STEAM.Maxi™ System**

 **DRY.Maxi™ System**

 **AIR.Maxi™ System**

**Core probe**

**Motor reversing gear**

**Internal lighting with halogen lamps**

**Reversible door for models XBC 804/604/404**

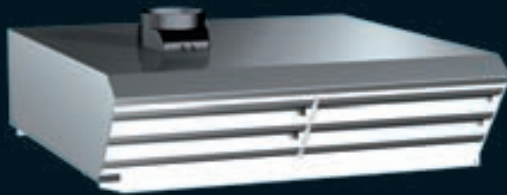
 **Rotor.KLEAN™ presetting**

 **Protek.SAFE™ System**

## Entry and outlet flows treatment

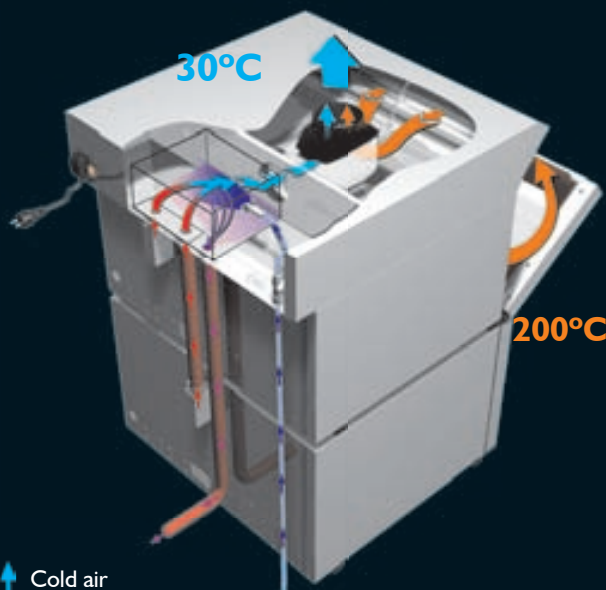
### Hood with steam condenser






Digitally controlled only by the BakerTouch control panel



**XC 414**

XC 414	
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	860x974x271 WxDxH mm



-  Cold air
-  Chamber humidity exiting from open door
-  Chamber humidity exiting from chimney
-  Cold water entrance
-  Drainpipe of residual water

#### Functioning:

- Suction of fumes when you open the oven door;
- Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor;
- Two speed suction (slow when the oven is turned on and the door is closed, fast when the door is open).

#### Technical features

- Equipped with twin speed motor;
- Controlled by **BakerTouch** digital panel;
- Also suitable for stacked ovens.

**requires:** - Water connection to condensate the fumes;  
- Wastepipe for residual water;  
- Electric connection.



**XC 114**

### Exhaust fume condenser

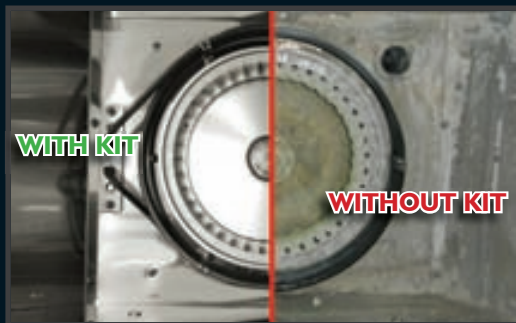
Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor.

**requires:** - Water connection to condensate the fumes;  
- Wastepipe for residual water;  
- Electric connection.

## Reverse osmosis water treatment system (N)

Till 25.000 litres of demineralised water without the necessity to replace resources.

The BakerTouch control checks the litres quantity and indicates the necessity to substitute them.



It is well-known that the presence of lime scale, minerals and other water impurities produce scale on the heating elements, ferrous residuals in the cavity, scale on the fans, with consequent loss of balance and problems for the motors. All this will result in a reduced life of the oven.

The use of the «Reverse Osmosis» system is fundamental to eliminate the salts contained in the water which are introduced in to the oven, there by drastically reducing the corrosion phenomena inside the chamber. As a consequence, the life of the oven will be extended.

## Reverse osmosis system

**XC 224**

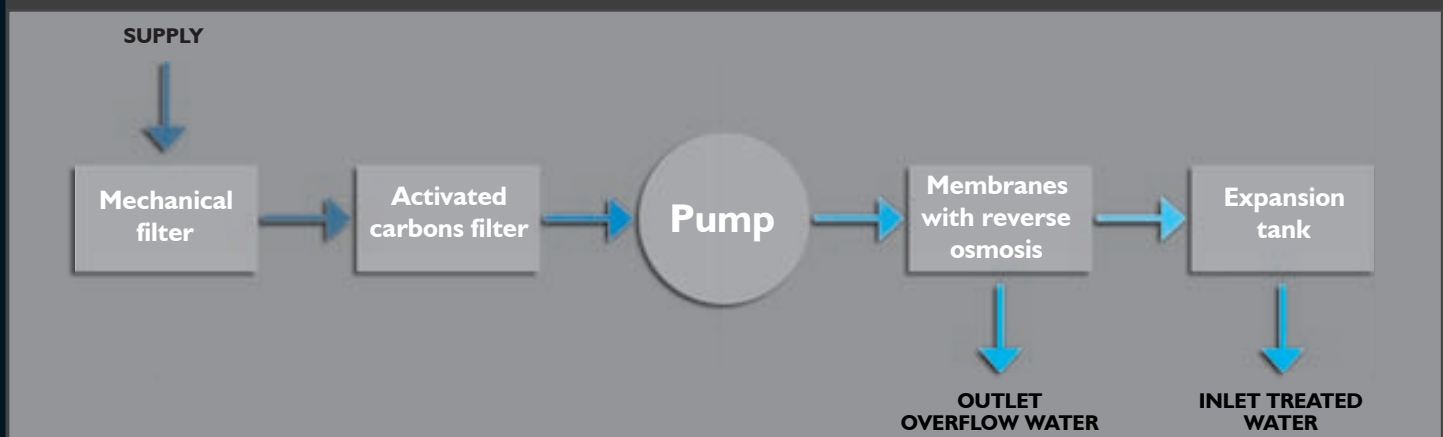
**Mechanical filter:** this removes the grit and the sand present in the water. It carries out the roughest filtering.

**Activated carbons filter:** this eliminates the chlorine present in the inlet water. The removal of the chlorine is indispensable because this element is an oxidizing agent and would damage the membranes, and as a consequence it would be necessary to change them frequently.

**Pump:** this introduces in the chamber the pre-filtered water by passing it through a reverse osmosis membrane.

**Membranes with reverse osmosis system:** they remove all the salts present in the water, which cause problems to the ovens.

**Expansion tank:** this accumulates the water while the electrovalve is closed and it acts as a hydraulic shock absorber for the system.







## Rotor.KLEAN™ Integrated washing system

**Rotor.KLEAN™** is a washing system studied in minute detail to obtain maximum cleanliness in the oven chamber. Using a low consumption of water and detergent, **Rotor.KLEAN™** first dissolves the dirt with water preheated by the oven to 60 °C, then applies detergent to every corner of the oven chamber via the pressurized rotor in the chamber ceiling. At the end of the automatic washing cycle the chamber is rinsed and polish is applied, adding further cleanliness to the oven.

**Rotor.KLEAN™** with **UNOX** ovens cleaning products assures hygiene and cleanliness without difficulty; it is enough to select the desired program and the **Rotor.KLEAN™** cleans automatically without supervision necessity.

Directly controlled by the oven digital panel **BakerTouch**, it is programmed for three different kinds of washing.

**PATENTED**

IT PD 2004A000235

**OPTIONAL**

## Connection with the external world

The digital control panel of the **BakerTop™** ovens has been preset to easily connect the oven to the external world through the present and future systems of communication.

### Accessories now available:



**XC 226**



### USB INTERFACE

The USB interface allows the user to connect the oven with a PC to perform these functions:

- Insertion of cooking programs;
- Changes in operational parameters (eg: probe setting);
- Diagnostics / alarms;
- Saving of the history of the temperatures inside the oven chamber or inside the prover chamber (necessary data for HACCP system);
- Connection to a printer (HACCP);
- Updating of the oven control software.

# Prover

Digitally controlled only by the BakerTouch control panel



**XL 404**  
**12 600x400**

XL 404	
Capacity	12 600x400
Pitch	75 mm
Voltage	230 V~ 1N
Frequency	50 / 60 Hz
Electrical power	2,4 kW
Max temperature	50 °C
Dimensions	860x878x727 WxDxH mm
Weight	38 Kg

## Complementary equipments

### Prover

For models: XBC 804/604/404



Capacity: 12 600x400  
Pitch: 75 mm  
Voltage: 230 V~ 1N  
Frequency: 50 / 60 Hz  
Electrical power: 2,4 kW  
Max. temperature: 50 °C  
Dimensions: 860x878x727 WxDxH mm  
Weight: 38 Kg

**Art.: XL 404**

see page 25

### Hood with steam condenser

For models: XBC 804/604/404



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: 860x974x271 WxDxH mm

**Art.: XC 414**

see page 22

## Accessories

### Steam condenser

For models: XBC 804/604/404



Voltage: 230 V~ 1N  
Frequency: 50 / 60 Hz  
Electrical power: 10 W  
Dimensions: 339x234x170 WxDxH mm

**Art.: XC 114**

see pag 22

### High open stand

For models: XBC 804/604/404



Dimensions: 858x655x782 WxDxH mm  
Weight: 10 Kg

**Art.: XR 134**

### Lateral support kit for stand

For models: XR 134



Capacity: 8 600x400  
Pitch: 70 mm  
Weight: 3 Kg

**Art.: XR 724**

### Intermediate support

For models: XBC 804/604/404



Dimensions: 860x826x276 WxDxH mm  
Weight: 28 Kg

**Art.: XR 204**

### Low open stand

For models: XBC 804/604/404

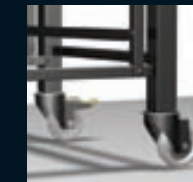


Dimensions: 858x655x278 WxDxH mm  
Weight: 5 Kg

**Art.: XR 124**

### Wheels

For models: XL 404/XR 134/XR 124



H: 104 mm  
4 wheels complete kit  
2 wheels with brake - 2 wheels without brake

**Art.: XR 621**

**Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust**  
For models: XBC 804/604/404



**Art.: XC 681**

**KIT for water connection of multiple ovens**  
Per modelli: XBC 1004/804/604/404



Dimension: 3 m

**Art.: XC 615**



# Accessories



### Air reduction kit

For models: XBC 1004/804/604/404

Diameter: 124 mm

1 plate for each fan. - The kit contains 1 plate

**Art.: XC 600**



### Drip tray – water drain connection kit

For models: XBC 804/604/404

**Art.: XC 690**



### Reverse osmosis kit with pump <sup>Ⓝ</sup>

For models: XBC 804/604/404

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 120 W

Dimensions: 542x198x449 WxDxH mm

Weight: 16 Kg

**Art.: XC 224**

see page 23



### XC 224 filters and membrane replacement kit

Up to 25.000 liters of purified water

**Art.: KEL 001**



### Washing kit

For models: XBC 804/604/404

For model: XBC 1004 ( two pieces required)

**Art.: XC 404**

see page 24



### Detergent for

Tank 10 L

**Art.: SL I 130A0**



### Polish for

Tank 10 L

**Art.: SL I 125A0**



### Detergent for non-automatically cleaning

Box 6 x 2 L

**Art.: SL I 135A0**



### Shower kit

For models: XBC 1004/804/604/404

**Art.: XC 202**



### Ovex.NET 2.0 with USB interface Kit

For models:  
XBC 1004/804/604/404

**Art.: XC 226**



see page 24



### Mobile Printer

Prints temperatures and duration of completed cycles.

For models: XBC 1004/804/604/404

**Art.: XC 228**

Sale Conditions: Delivery Terms EX - WORKS - Packaging included  
THE PICTURES USED IN THIS CATALOGUE ARE ONLY A DEMONSTRATION OF THE PRODUCT.

WARNING: All features indicated in this catalogue may be subject to modification and could be changed without any advice.



OVENS PLANET®

**UNOX S.r.l.**

Via dell'Artigianato, 28/30 - I - 35010 - Vigodarzere (PD)  
Tel.: +39 049 86.57.511 - FAX: +39 049 86.57.555  
[info@unox.com](mailto:info@unox.com)

**[www.unox.com](http://www.unox.com)**

English

LI1896A0 - Printed: 03-2008