



BAKERY ACCESSORIES

LIEVOX Proofer

Everything starts with a correct leavening

LIEVOX Proofer



Leavening is a game of balance between dough, temperature, humidity and time. LIEVOX proofers are equipped with capable sensors to control and **intervene automatically on the leavening**

process to guarantee the quality of the final product. LIEVOX opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.

Everything starts with a correct leavening

LIEVOX Proofer



1 - Precisely controlled proofing

Accurate Temperature and humidity control.

2 - Natural proofing

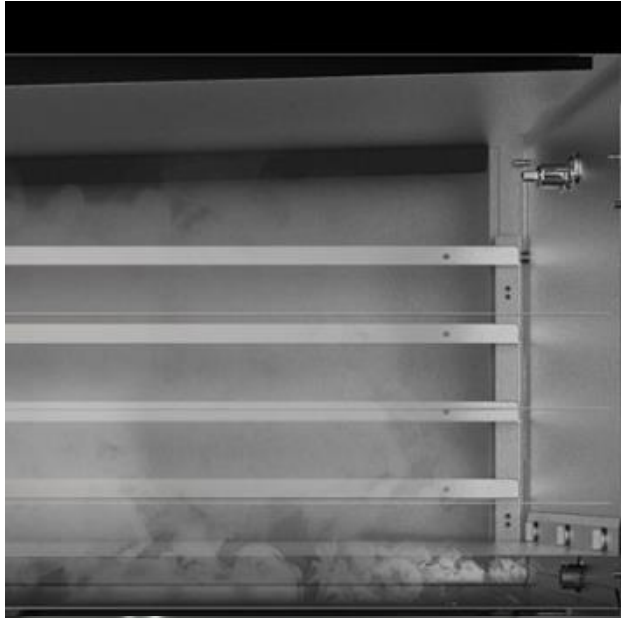
No fan to prevent any drying of the delicate surface of the dough.

3 - Controlled process

The UNOX Proofer is controlled by the oven panel and allow to memorize and repeat up to 256 programs.

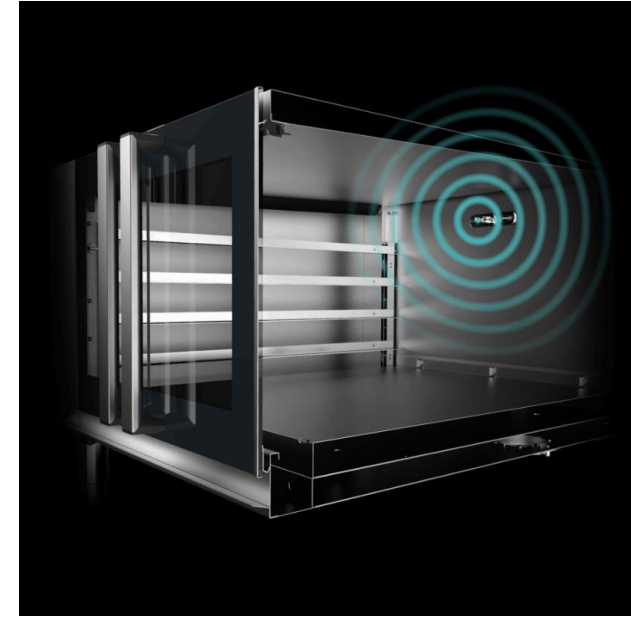
Everything starts with a correct leavening

LIEVOX Proofer



Boiler

The production of humidity with a boiler allows the separate control of temperature and moisture content during leavening.

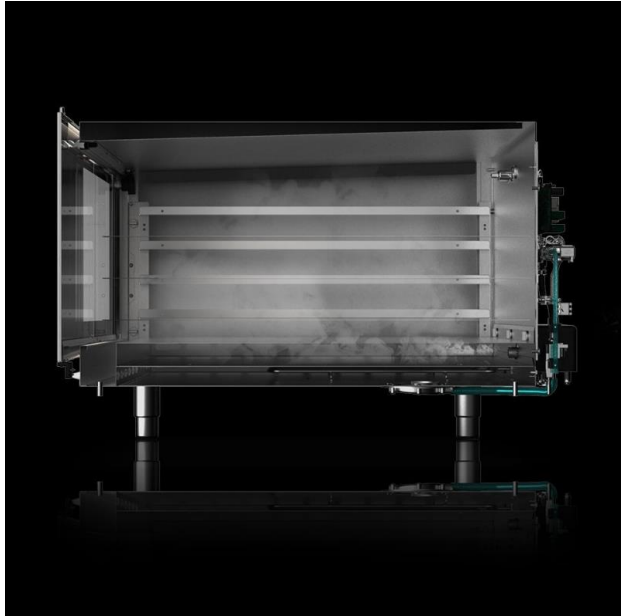


Humidity sensor

A precise sensor constantly monitors the amount of moisture at any time during the process.

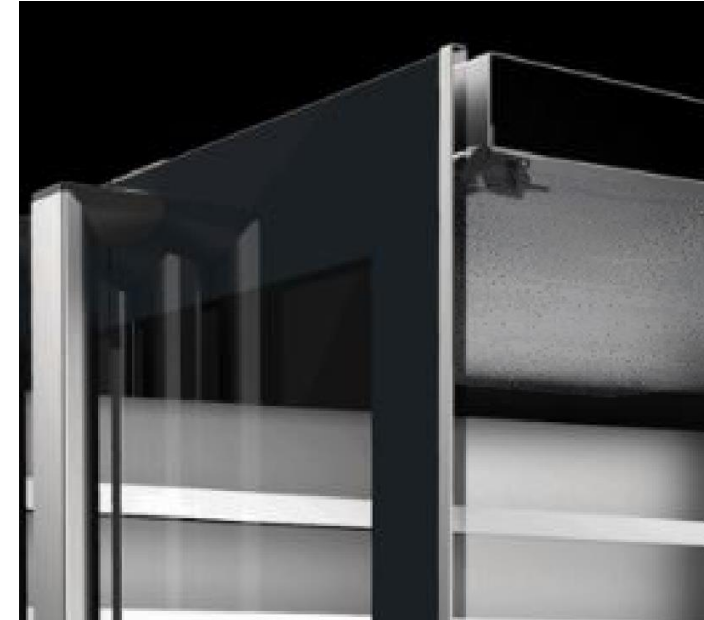
Everything starts with a correct leavening

LIEVOX Proofer



Water recirculation

A recovery system makes it possible to reuse the condensed water and thus reduce the consumption of water and energy to a minimum.



Anticondensation Ceiling

The ceiling of the proofing chamber is designed to avoid the formation of drops of condensation that could otherwise fall on the dough.

Everything starts with a correct leavening

LIEVOX Proofer

BAKERTOP MIND.MapTM

WITH BOILER



XEBPC-12EU-B

PROVER WITH EXTRA-FAST STEAM GENERATION AND PRECISE
TEMPERATURE MANAGEMENT FOR 600X400 OVENS

AVAILABLE FOR BAKERTOP MIND.MapTM OVENS

From € 1.820 VAT excluded

WITH BOILER



XEBPC-08EU-B

PROVER WITH EXTRA-FAST STEAM GENERATION AND PRECISE
TEMPERATURE MANAGEMENT FOR 600X400 OVENS

AVAILABLE FOR BAKERTOP MIND.MapTM OVENS

From € 1.720 VAT excluded

Everything starts with a correct leavening

LIEVOX Proofer

BAKERLUX SHOP.Pro™ - BAKERLUX SPEED.Pro™ 460x330

WITHOUT BOILER



XEKPT-08HS-C

ELECTRONICALLY CONTROLLED PROVER FOR 460X330 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 890 VAT excluded

WITH BOILER



XEKPT-08HS-B

PROVER WITH EXTRA-FAST STEAM GENERATION AND PRECISE
TEMPERATURE MANAGEMENT FOR 460X330 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.480 VAT excluded

Everything starts with a correct leavening

LIEVOX Proofer

BAKERLUX SHOP.Pro™ - 600x400

WITHOUT BOILER



XEKPT-10EU-C

ELECTRONICALLY CONTROLLED PROVER FOR 600X400 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.220 VAT excluded

WITH BOILER



XEKPT-10EU-B

PROVER WITH EXTRA-FAST STEAM GENERATION AND PRECISE
TEMPERATURE MANAGEMENT FOR 600X400 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.720 VAT excluded

WITHOUT BOILER



XEKPT-08EU-C

ELECTRONICALLY CONTROLLED PROVER FOR 600X400 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.120 VAT excluded

WITH BOILER



XEKPT-08EU-B

PROVER WITH EXTRA-FAST STEAM GENERATION AND PRECISE
TEMPERATURE MANAGEMENT FOR 600X400 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.640 VAT excluded

DECKTOP

The modern Static oven

DECKTOP



Traditional stone baking of bread, buns or leavened products: just one of the possibilities that DECKTOP offers.

Thanks to the possibility to introduce or extract humidity during the baking cycle, it makes your baking perfect with any load: soft or fragrant; soft or crunchy.

Oven, DECKTOP and prover, give life to an extremely versatile and limitless baking station.

The modern Static oven

DECKTOP



1 - Traditional Baking

DeckTOP static ovens allow traditional baking oven inside a modern baking station.

2 - Stone

Quick heat transmission to reduce baking times and high porosity to facilitate humidity extraction.

3 - Chimney

Electronically controlled chimney with forced-air humidity extraction.

4 - Steam

Steam production through boiler to quickly saturate the baking chamber.

The modern Static oven

DECKTOP

BAKERTOP MIND.MapTMs

CONTROLLED BY THE
OVEN CONTROL PANEL.

1 TRAYS



XEBDC-01EU-C

ELECTRONICALLY CONTROLLED FROM THE OVEN BOARD
DECKTOP FOR 600X400 OVENS

AVAILABLE FOR BAKERTOP MIND.MapTMs OVENS

From € 2.340 VAT excluded

CONTROLLED BY THE
OVEN CONTROL PANEL.

2 TRAYS



XEBDC-02EU-C

DECKTOP ELECTRONICALLY CONTROLLED FROM THE
OVEN BOARD FOR 600X400 OVENS

AVAILABLE FOR BAKERTOP MIND.MapTMs OVENS

From € 2.600 VAT excluded

**WITH INTEGRATED
CONTROL PANEL.**

1 TRAYS



XEBDC-01EU-D

DECKTOP WITH INTEGRATED CONTROL FOR 600X400
OVENS

AVAILABLE FOR BAKERTOP MIND.MapTMs OVENS

From € 2.800 VAT excluded

**WITH INTEGRATED
CONTROL PANEL.**

2 TRAYS



XEBDC-02EU-D

DECKTOP WITH INTEGRATED CONTROL FOR 600X400
OVENS

AVAILABLE FOR BAKERTOP MIND.MapTMs OVENS

From € 3.100 VAT excluded

The modern Static oven

DECKTOP

BAKERLUX SHOP.Pro™



DECK SHOP.Pro™
WITHOUT STEAM



DECK SHOP.Pro™ ST
WITH STEAM

The modern Static oven

DECKTOP

BAKERLUX SHOP.Pro™

**WITH INTEGRATED
CONTROL PANEL.**

1 TRAYS - STEAM



XEKDT-01EU-S

**DECK SHOP.Pro™ WITH STEAM
GENERATOR - INTEGRATED CONTROL - 1
TRAY 600X400**

AVAILABLE FOR BAKERLUX SHOP.Pro™
OVENS

From € 2.300 VAT excluded

**WITH INTEGRATED
CONTROL PANEL.**

1 TRAYS - NO STEAM



XEKDT-01EU-D

**DECK SHOP.Pro™ WITH INTEGRATED
CONTROL - 1 TRAY 600X400**

AVAILABLE FOR BAKERLUX SHOP.Pro™
OVENS

From € 2.100 VAT excluded

STEAM.Boost

Steam Explosion

STEAM.Boost



STEAM.Boost is a high capacity heat storage system that allows your oven to produce, if required, **50% more steam** during the crucial minutes of the starting of the baking process.

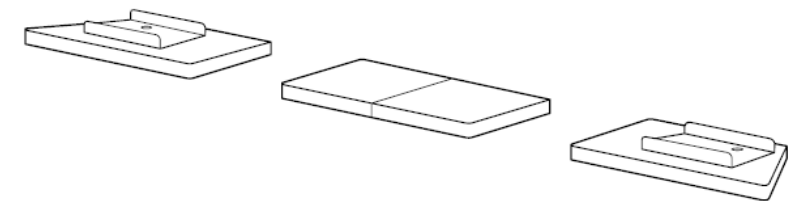
STEAM.Boost is a fundamental accessory for all artisan laboratories that want to use modern technologies in full compliance of the centenary tradition of baking.

Only for MIND.Maps COUNTERTOP.

Art. XUC080

Art. XUC081

Art. XUC082



QUICK LOAD

Effortless loading, unloading and transportation

QUICK.LOAD



Door or Doorless 6 + 6 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport

6 + 6 trays of dough.

Art. XWBYC-12EU

Art. XWBYC-12EU-D (with door)

Effortless loading, unloading and transportation

QUICK.LOAD



Door or Doorless 10 + 4 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport

10 + 4 trays of dough.

Art. XWBYC-14EU

Art. XWBYC-14EU-D (with door)

BAKE REST

The trolley that cooks and turns upside down

BAKE REST



The only available trolley in the world compatible with BAKERTOP MIND.Maps™ BIG that **can turn your Panettone/colomba upside down after cooking, letting it cool down and rest.**

Art. XEBTL-05PN

The trolley that cooks and turns upside down

BAKE REST



Quality

Perfect development, cooking, colour and perfectly dry dough. Masterpieces.

Versatility

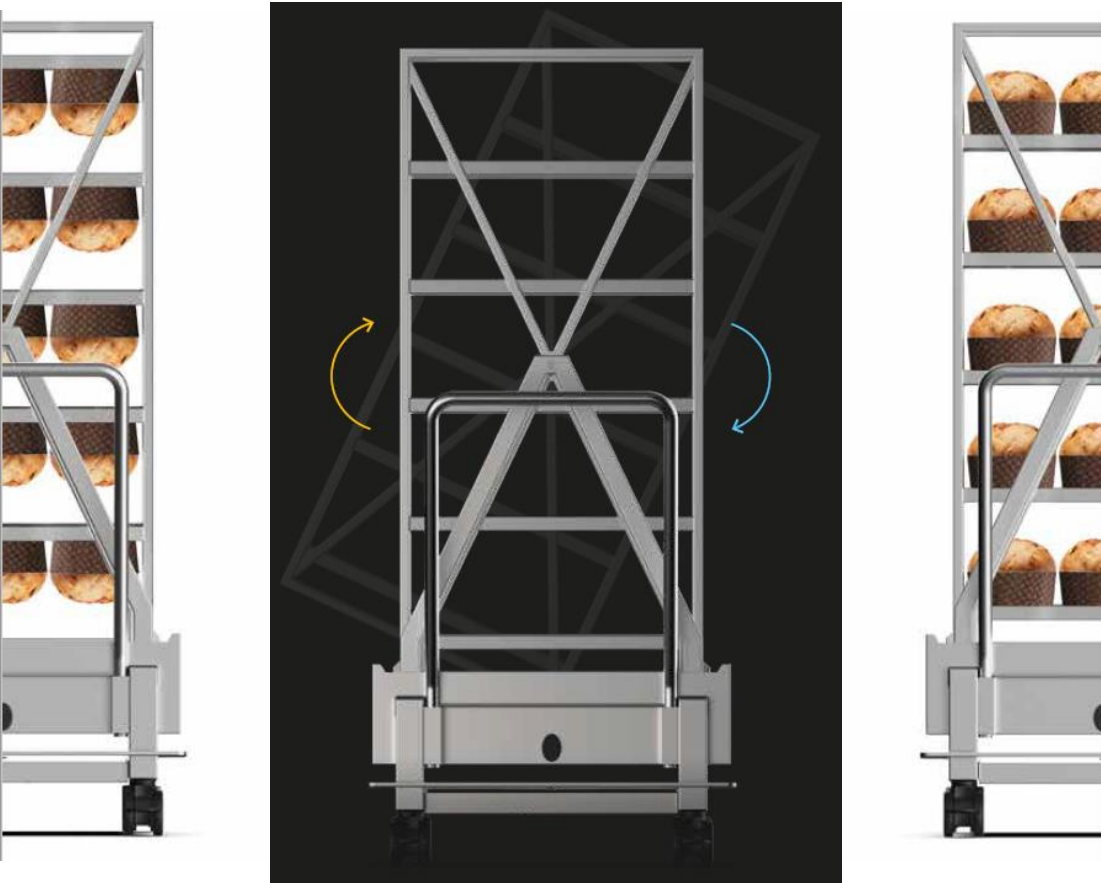
Not only Panettone!
Venetian Focaccia and Colomba!

Productivity

Thanks to the PANETTONE.Bake trays, you can manage 25 pieces of 1 kg Panettone each time.

The trolley that cooks and turns upside down

BAKE REST



Speed

Turn them upside down in 1 second, no more than that. Give value to your time.

Manpower

Concentrate only on your art. That's what counts more!

Safety

Take them out and turn them upside down without using big pins with the risk of getting burned or ruining your masterpieces.

The trolley that cooks and turns upside down

BAKE REST

Special tray

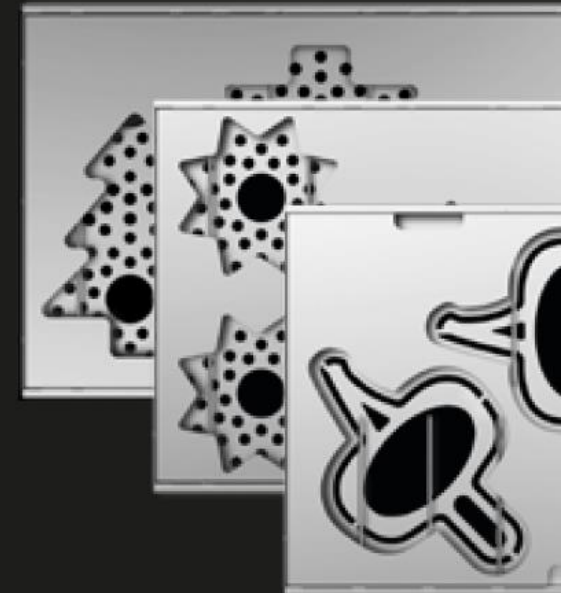
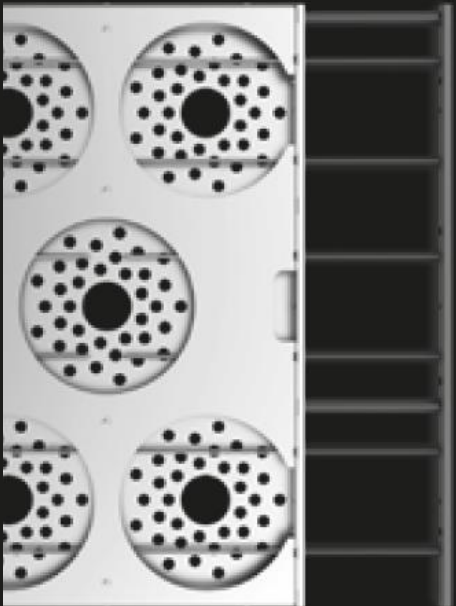
Special tray with symmetrical stainless steel pins system to block all the moulds in a single movement.

PANETTONE.Bake

Customization

Available for focaccia or panettone with a 165-170 mm diameter and with the traditional Colomba (dove) shape for 750 g moulds.

Other shapes or diameters are available upon request.



The trolley that cooks and turns upside down

BAKE REST

PANETTONE.Bake

Baking pan with pins for 1 kg panettone, compatibile 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 €**

VENTLESS HOOD

Zero smells in your kitchen

VENTLESS HOOD with CARBON FILTER



The **UNOX Ventless hood** fits a self-cleaning steam-condensing filter that removes the moist content and most of the smells from the exhausts.

Features the self-cleaning filter plus an **activated carbon filter** that further removes smells, even those that are sucked when the door is opened at the end of a cooking cycle. It allows you to install your oven far from a ceiling canopy or without it.

Zero smells in your kitchen

VENTLESS HOOD



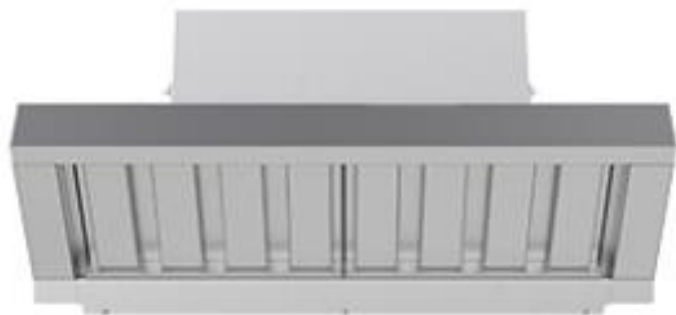
The **UNOX Ventless hood** fits a self-cleaning steam-condensing filter that removes the moist content and most of the smells from the exhausts.

Zero smells in your kitchen

WHAT TO RECCOMEND

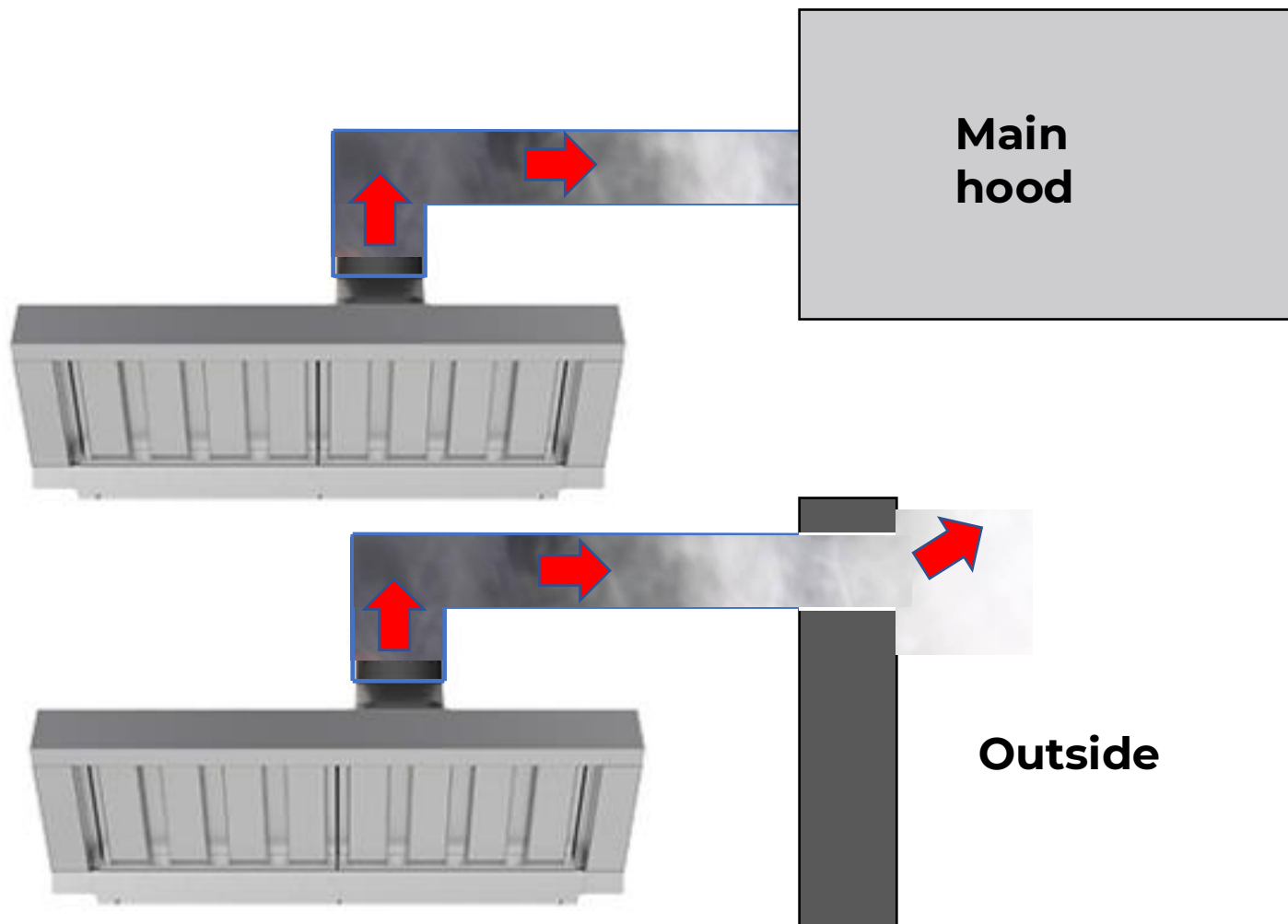
VENTLESS HOOD with CARBON FILTER

When there is no possibilities to force exhaust outside or into a hood.



VENTLESS HOOD

When there is possibilities to force exhaust outside or into a hood.



Zero smells in your kitchen

VENTLESS HOOD



1) Save hood-space

Hoods can be one of the most expensive equipment in a kitchen. Install your UNOX oven with its Ventless Hood and save precious hood space and money.

2) Self-Cleaning Filter

The steam condensing filter features a self cleaning technology and does not require any maintenance to always perform at its best

3) Zero impact on cooking results

The UNOX Ventless hood is designed to have no impact on the cooking performances of UNOX ovens

Zero smells in your kitchen

VENTLESS HOOD

BAKERTOP MIND.MapTM



XEBHC-HCEU

HOOD WITH STEAM CONDENSER FOR 600X400 ELECTRIC OVENS

AVAILABLE FOR BAKERTOP MIND.MapTM OVENS

From € 1.450 VAT excluded

Carbon filter kit



XUC141

ZINCED ACTIVATED CARBONS FILTER

AVAILABLE FOR CHEFTOP & BAKERTOP MIND.MapTM OVENS

From € 164 VAT excluded



XUC140

ACTIVE CARBONS FILTER FRAME

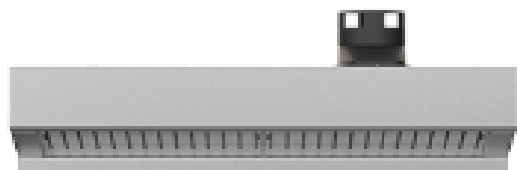
AVAILABLE FOR CHEFTOP & BAKERTOP MIND.MapTM OVENS

From € 380 VAT excluded

Zero smells in your kitchen

VENTLESS HOOD

BAKERLUX SHOP.Pro™

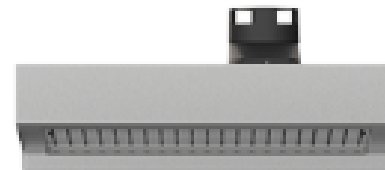


XEKHT-HCEU

HOOD WITH STEAM CONDENSER FOR 600X400
OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.130 VAT excluded



XEKHT-HCHS

HOOD WITH STEAM CONDENSER FOR 460x330 OVENS

AVAILABLE FOR BAKERLUX SHOP.Pro™ OVENS

From € 1.000 VAT excluded

WATERLESS HOOD

Without using water

Waterless Hood



The **waterless hood** filters odors and absorbs latent heat from the exhausts pipes without using water.

Elegant and functional, it perfectly integrates into any store design with no need of water supply or drainage.*

* Subject to inspection and approval by organisations and to local regulations

Without using water

Waterless Hood



1 - Smell and latent heat reduction.

Ideal for frozen dough and pre-baked products, where the right aroma of bake makes the store alive.

2 - Zero impact on cooking results

Designed to have no impact on the cooking performances of UNOX ovens.

3 - Instal your baking station anywhere in the store

230V single phase required. Nothing but that

Without using water

WATERLESS HOOD

BAKERTOP MIND.Map^s™ & BAKERLUX SHOP.ProTM



XEBHC-ACEU

ABATEMENT AIR HOOD FOR 600X400 ELECTRIC OVENS

AVAILABLE FOR BAKERTOP MIND.Map^s™ OVENS

From € 1.450 VAT excluded



XEKHT-ACEU

ABATEMENT AIR HOOD FOR 600X400 OVENS

AVAILABLE FOR BAKERLUX SHOP.ProTM OVENS

From € 1.070 VAT excluded



XEKHT-ACHS

ABATEMENT AIR HOOD FOR 460X330 OVENS

AVAILABLE FOR BAKERLUX SHOP.ProTM OVENS

From € 940 VAT excluded

BAKING ESSENTIALS

BAKING ESSENTIALS

BAKE

Aluminium tray..



IDEAL FOR:

Pastry;
Cakes;
Baking on silicon mats.

ADVANTAGES:

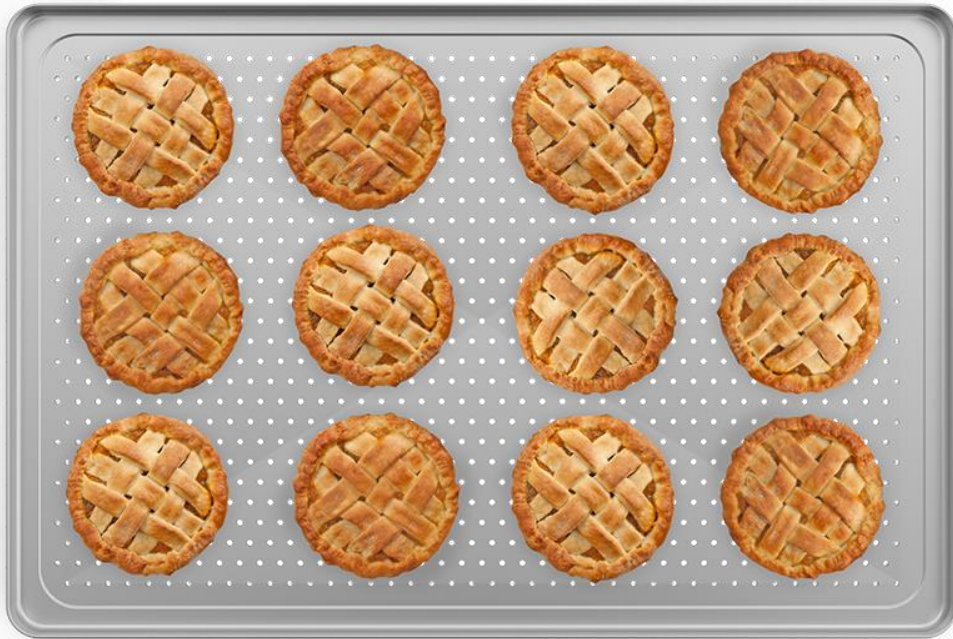
Aluminium tray for rapid heat exchange;
Ultra low edge for maximum baking
uniformity.

Art. TG405 600 x 400.

BAKING ESSENTIALS

FORO.BAKE

Perforated aluminium tray.



IDEAL FOR:

Pastry;
Cakes..

ADVANTAGES:

Perforated aluminium tray to increase the dough sweating during baking;
Ultra low edge for maximum baking uniformity.

Art. TG410 600 x 400

BAKING ESSENTIALS

BAKE.BLACK

Non-stick aluminium pan.



IDEAL FOR:

Croissant;
Danish pastries;
Pastry.

ADVANTAGES:

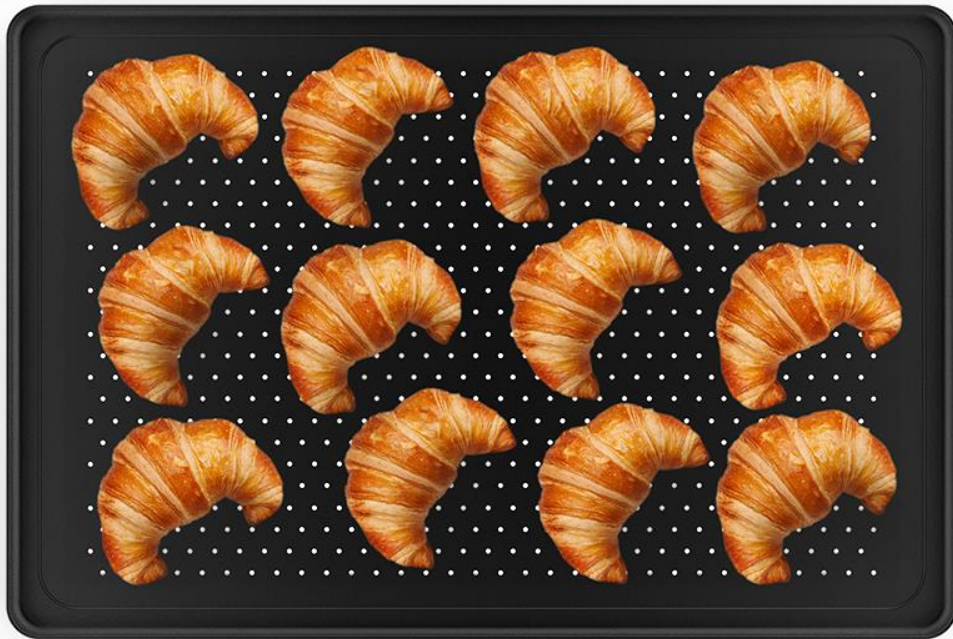
Rapid heat exchange;
Baking paper not necessary;
Ultra low edge for maximum baking
uniformity.

Art. TG460 600 x 400

BAKING ESSENTIALS

FORO.BLACK

Non-stick perforated aluminium pan.



IDEAL FOR:

Croissants;
Frozen bread;
Danish pastries and pastry.

ADVANTAGES:

Ultra low edge for maximum distribution
of air flows;
Baking paper not necessary.

Art. TG430 600 x 400

BAKING ESSENTIALS

BAKE.SILICO

Silicon coated aluminium pan.



IDEAL FOR:

Croissants;
Frozen bread;
Danish pastries and pastry.

ADVANTAGES:

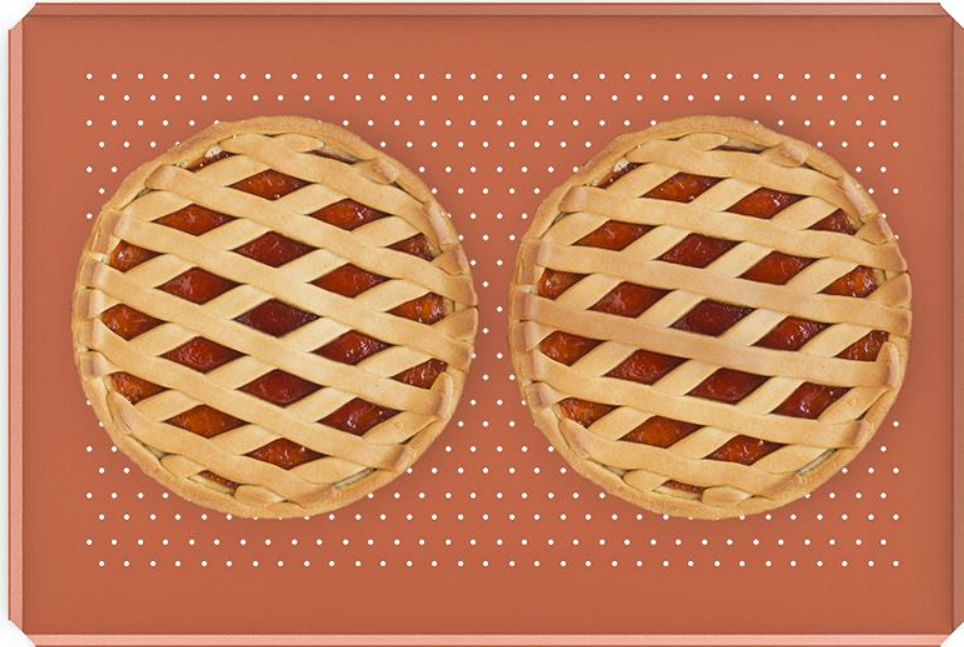
High-temperature resistant
silicon-coated
aluminium pan;
Ideal for sugar coated products.

Art. TG416 600 x 400

BAKING ESSENTIALS

FORO.SILICO

Perforated silicon coated aluminium pan.



IDEAL FOR:

Croissants;
Frozen bread;
Danish pastries and pastry.

ADVANTAGES:

High-temperature resistant
silicon-coated
aluminium pan;
Ideal for sugar coated products.

Art. TG415 600 x 400

BAKING ESSENTIALS

FAKIRO™

Aluminium pan. Two surfaces - flat and ribbed - for different products.



IDEAL FOR:

Pizza;
Focaccia;
Bread.

ADVANTAGES:

High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh products;
Ribbed surface to cook frozen products;

Art. TG440 600 x 400

FAKIRO.GRILL

Non-stick aluminium pan. Two surfaces – flat and ribbed - for different bakings.



IDEAL FOR:

Grilled meat, fish or vegetables;
Pizza;
Focaccia..

ADVANTAGES:

High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh bakery products
Ribbed surface to grill different food.

Art. TG465 600 x 400

BAKING ESSENTIALS

FORO.BAGUETTE

Perforated aluminium tray - 5 channels.



IDEAL FOR:

Frozen baguettes;
Frozen midi-baguettes

ADVANTAGES:

Baguettes that are baked uniformly
and separately;
Ideal for frozen products.

Art. TG445 600 x 400

FORO.BAGUETTE.BLACK

Non-stick perforated aluminium tray - 5 channels.



IDEAL FOR:

Fresh baguettes;
Fresh midi-baguettes

ADVANTAGES:

Baguettes that are baked uniformly
and separately;
Ideal for fresh dough and for ultra-fast
cleaning.

Art. TG435 600 x 400

BAKING ESSENTIALS

STEEL.BAKE

Stainless steel pan.



IDEAL FOR:

Sponge cake;
Cigarettes Russes.

ADVANTAGES:

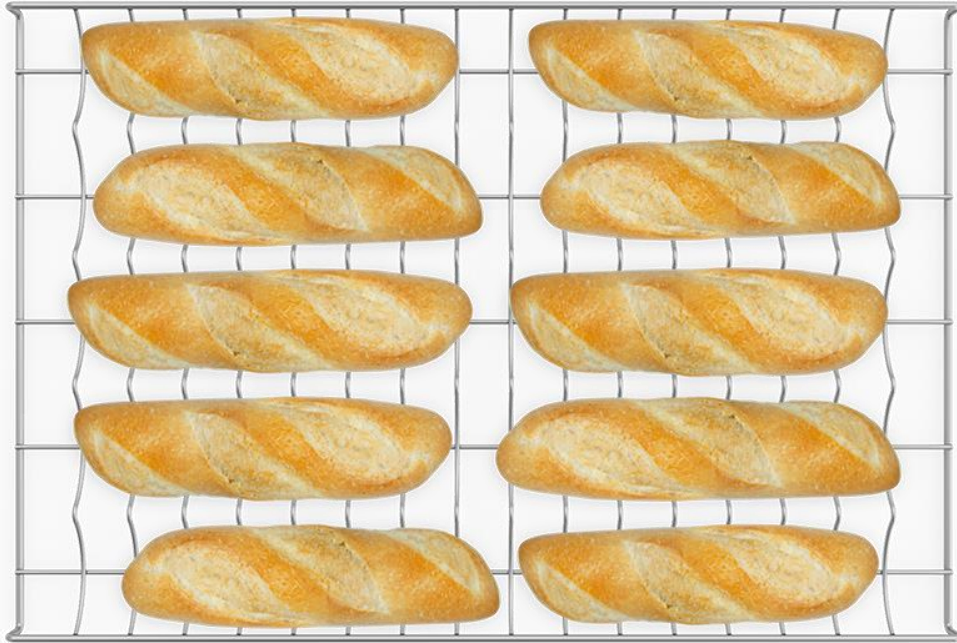
Steel tray with 90° Corners for no waste;
Anti-buckling double edges.

Art. TG450 600 x 400

BAKING ESSENTIALS

BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



IDEAL FOR:

Frozen baguettes;
Frozen midi-baguettes.

ADVANTAGES:

Maximizes the air circulation on
every surface of the bread.

Art. GRP410 600 x 400

