



DECKTOP BAKERTOP MIND.Maps™

XEBDC-01EU-D

XEBDC-02EU-D

XEBDC-01EU-C

XEBDC-02EU-C

INSTALLATION, USE AND MAINTENANCE MANUAL

Translation of original instructions

EN

**WARNING: Read the instructions before using the appliance**

# DECKTOP

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# DECKTOP

## Safety regulations

### **SAFETY REGULATIONS FOR INSTALLATION**

- Read this manual carefully before installing or maintaining the appliance. Store this manual with care for future consultation.
- All installation, assembly and non-routine maintenance must be performed exclusively by qualified technicians that are authorised by UNOX, in compliance with the regulations in force in the user country, and respecting the regulations on systems and work safety.
- Before starting installation or maintenance, disconnect the appliance from any electrical or plumbing connections.
- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated on the appliance serial plate.
- Interventions, tampering or modifications which have not been expressly approved and do not comply with the instructions in this manual could cause damage, injury or death.
- Furthermore, interventions, tampering or modifications which have not been expressly approved and do not comply with the instructions in this manual shall invalidate the guarantee\*.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or death.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details

the work space.

- If the equipment is installed on a mobile base or stacked, use UNOX components only and follow the assembly instructions in the packaging.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.
- The rating plate provides essential technical information that is of the utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions may cause damage, injury or death; voids the warranty\*; and relieves UNOX of all liability.
- The parts protected by the manufacturer or one of its agents cannot be altered by the installer.
- The new hose-sets supplied with the appliance are to be used for the connection to the water supply network. Old hose-sets should not be reused.
- For proper electrical connections, the appliance must:
  - Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm<sup>2</sup> (pursuant to standard CEI EN 60335-2-36) and be yellow-green.
  - Be connected to the mains earth  (green-yellow wire).
  - Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
  - Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.

## **SAFETY REGULATIONS FOR USE AND MAINTENANCE**

- Read this manual carefully before use or maintaining the appliance. Store this manual with care for future consultation.
- Following procedures other than those indicated in this manual to use and clean the appliances is considered inappropriate and may cause damage, injury or death; in addition to invalidating the guarantee\* and relieving UNOX of all liability.
- The appliance can be used by children aged under 8 and people with reduced physical, sensory or mental capabilities or people lacking the experience or knowledge needed, provided they are supervised or have received instructions relative to the safe use of the appliance and that they understand the inherent dangers. Children must not play with the appliance. Cleaning and maintenance to be implemented by the user must not be carried out by unsupervised children.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used by qualified personnel, who have completed scheduled training courses, for cooking food in industrial and professional kitchens. All other uses are not compliant with the scope of use and are therefore hazardous.
- If the appliance does not function or if you notice any functional or structural alterations, disconnect the electricity and water supplies and contact a UNOX authorised customer assistance service. Do not attempt to repair the appliance yourself. Request UNOX original spare parts for any repairs.
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the guarantee\*.

**\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details**

- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.
- The humidity sensing system must be calibrated during initial installation (contact the Unox Service Centre) and when the oven requires it.
- When cleaning any component or accessory NEVER use water jets.



### **RISK OF BURNS and INJURY!**

- While cooking and during cooling of all appliance parts, be careful to:
- Only touch the appliance control components or the handle because the external parts are extremely hot (temperature above 60°C/140°F).
- Open the door (where necessary) slowly and with the utmost caution, while being careful of extremely hot steam released from the oven cavity.
- Wear heat-resistant clothing appropriate to the use at hand to move containers, accessories and other objects inside the oven cavity.
- Be extremely careful when removing trays from the oven cavity.
- Not remove or touch the protective fan casing, the fans or the heating elements while the appliance is turned on and until it has completely cooled down.
- It is mandatory to use PPE specific for the detergent (see the product safety data sheet) when carrying out maintenance operations on the water circuit of the oven. Specifically, gloves and goggles must be used since there could be detergent residue in parts of the circuit that could be under pressure.

- For no reason should the water circuit of the oven be tampered with because this could cause damage, injury or death. The water circuit of the oven begins with a 3/4" fitting, with a built-in non-return valve, and includes all the piping and accessories downstream of this.

### **RISK OF FIRE**

- Before using the appliance, make sure that there are no non-compliant objects (instruction manuals, plastic bags, etc.) or detergent residue inside the oven cavity. Also make sure that the flue is free of obstructions and that there are no flammable materials in the vicinity.
- Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. gasoline, petrol, bottles of alcohol, etc.) in the vicinity of the appliance.
- Do not use highly flammable food or liquids while cooking (e.g. alcohol).
- Always keep the oven cavity clean, performing daily cleaning after each cooking cycle: fats or food residue left inside the appliance could ignite!

### **RISK OF ELECTRIC SHOCK**

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by UNOX. Failure to observe this regulation invalidates the guarantee\* and may cause damage or (fatal) injuries.

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details



# DECKTOP

## Introduction

Dear Customer,

We would like to thank you for choosing to purchase an appliance from the **BAKERTOP MIND.Maps™** range; we hope this is just the beginning of a fruitful and long-lasting partnership.

**BAKERTOP MIND.Maps™** ovens, as well as their complementary accessories, represent the climax of Unox research and guarantee\* minimum occupation of space with superlative performance, while offering outstanding cooking management in any use and load conditions.



We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product intact.

### PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire!



Tips and useful information



Risk of electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Risk of burns



Consult other chapter

## INTRODUCTION

This manual shows the installation and use of **DeckTop™** ovens, which may be either independent or controlled.

- The models ending in “**D**” (XEBDC-01/02EU-D) are independent ovens, meaning they have their own control panel and do not need to be connected to the **BAKERTOP MIND.Maps™** oven.
- The models ending in “**C**” (XEBDC-01/02EU-C) do not have their own control panel, meaning they only operate in conjunction with a **BAKERTOP MIND.Maps™** oven.

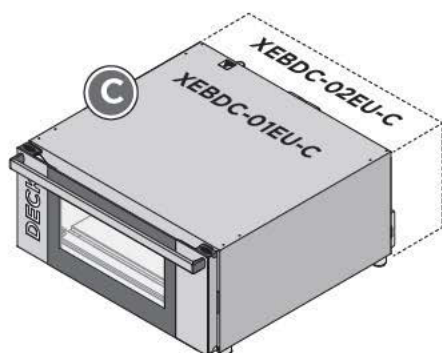
Both versions are available with one (01EU) or two trays (02EU).

To create a cooking stack (e.g. together with a prover or another oven), use stacking kits **XUC061-62-63**.

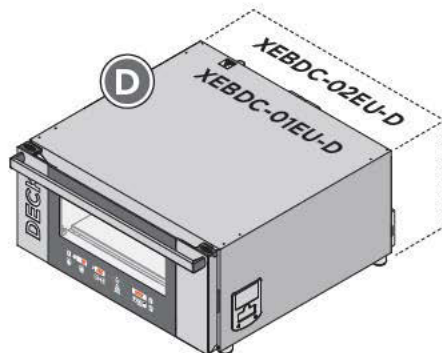
The installation and use instructions are valid for both models, unless marked as follows:

**(D)** Instructions apply to model XEBDC-01/02EU-D

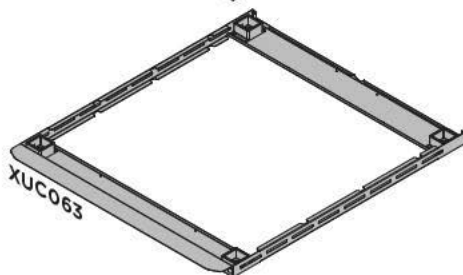
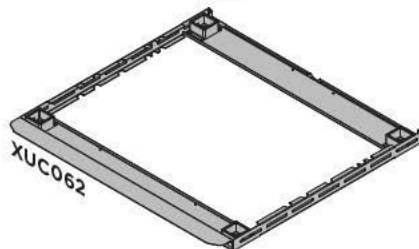
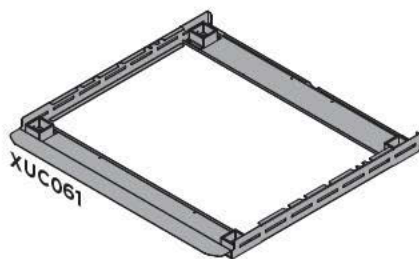
**(C)** Instructions apply to model XEBDC-01/02EU-C



Controlled oven



Independent oven



# DECKTOP

## Installation

1


### UNPACKING THE APPLIANCE

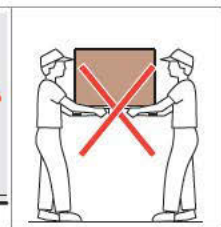
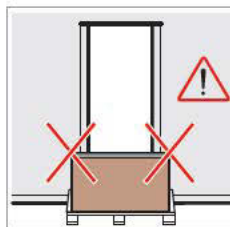
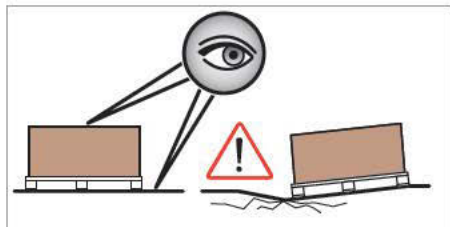
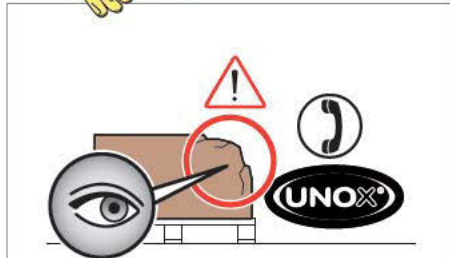
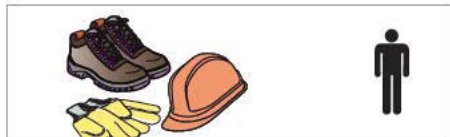
Check the package for any visible damage. If damage is found, contact UNOX immediately and DO NOT install the appliance.

Before transporting the appliance to its installation point, make sure that:

- it easily passes through doorways;
- the floor supports its weight.

Transport must be exclusively performed by mechanical means (e.g. using pallet jacks).

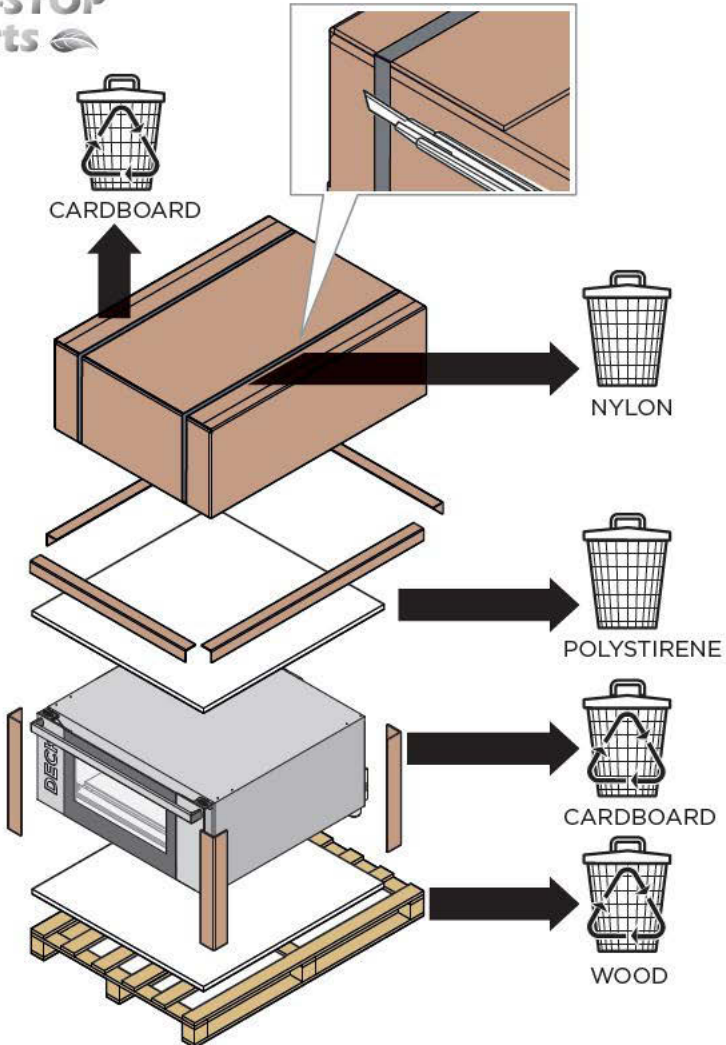
 The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.



EN

UNOX has followed the **NON-STOP Efforts** philosophy for years, to increase the environmental compatibility of its products and reduce energy consumption and waste. UNOX wishes to protect the environment and invites the consumer to dispose of waste in the relevant recycling bins.

**NON-STOP Efforts** 



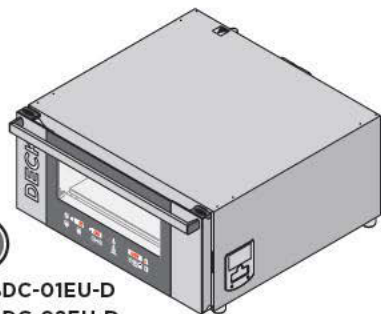
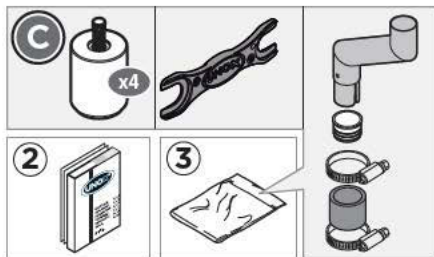
2

## CHECKING THE PACKAGE

Before installing the appliance, check that the following components are in the package and undamaged.

! If a component is missing or damaged, please contact UNOX.

- ① **DeckTop™** (independent or controlled);
- ② technical documents (use and installation manual, technical specifications);
- ③ Starter Kit bag



D

XEBDC-01EU-D  
XEBDC-02EU-D

EN

3

## GETTING STARTED

### REMOVING THE FILM

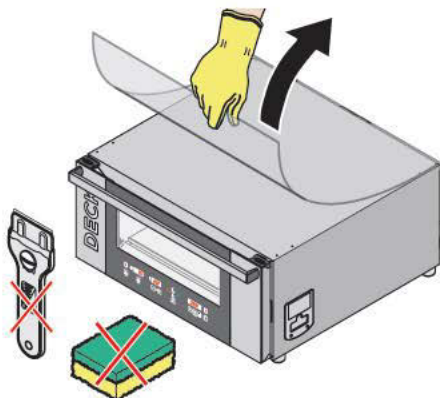
Slowly remove the protective films from the appliance. Clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could spoil the surfaces.

! The film is potentially dangerous and must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.



C

XEBDC-01EU-C  
XEBDC-02EU-C





## 4

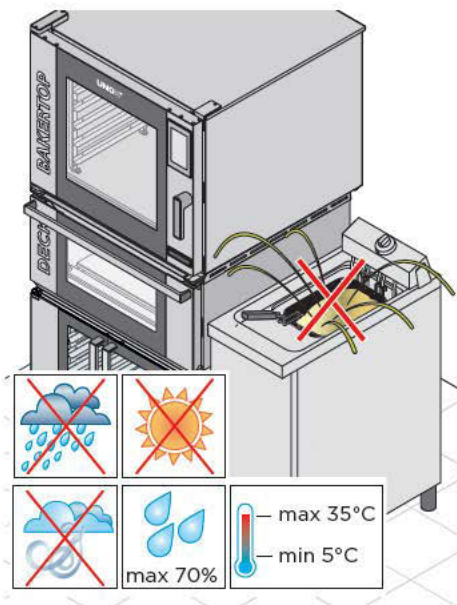
## POSITIONING THE APPLIANCE

Install the appliance in areas:

- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum;
- having a maximum humidity of 70%.

### INSTALLATION MEASUREMENTS

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

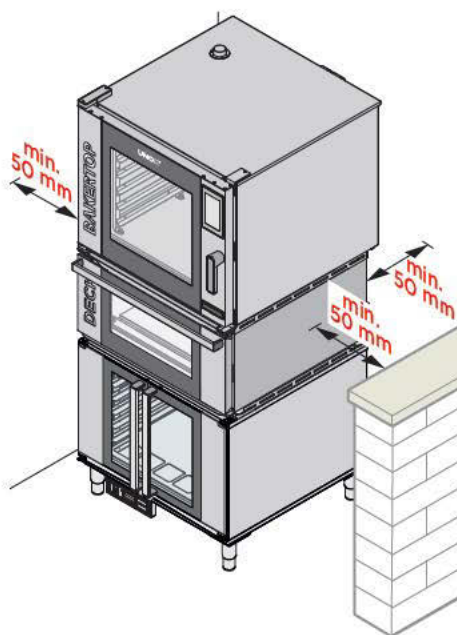


⚠ Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.

⚠ Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

The appliance is not suitable for recessed installation.

Make sure that the floor supports the weight of the appliance at full capacity (see “**Table A - Technical data sheet**” on page15).



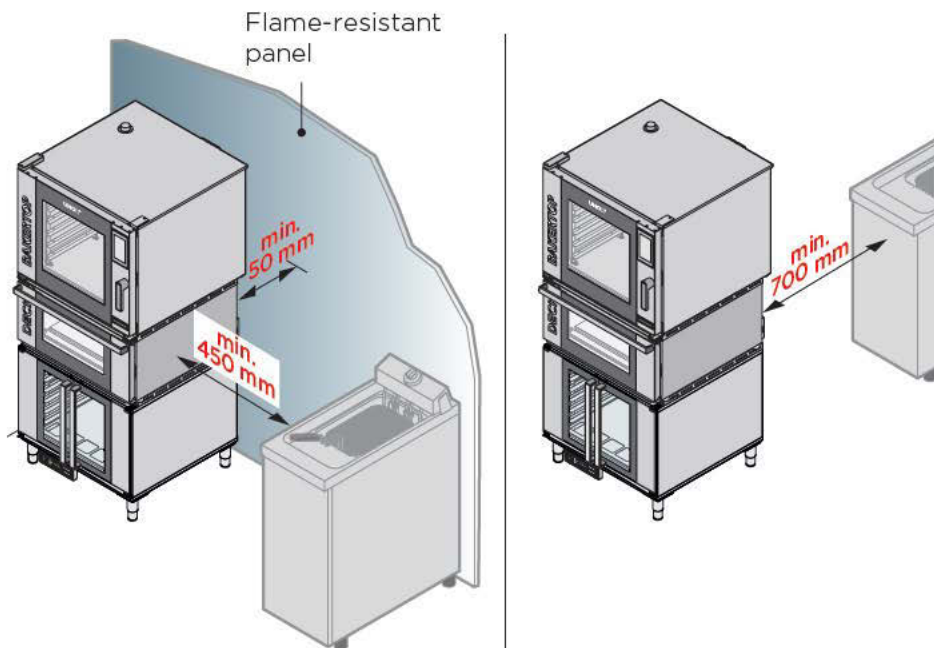


Table A - Technical data sheet			XEBDC-01EU		XEBDC-02EU		
			(C)	(D)	(C)	(D)	
<b>Sizes</b>	Width	mm	860	860			
	Depth	mm	502	502			
	Height	mm	926	1196			
<b>Weight</b>	Gross	kg	75	87			
	Net	kg	62	73			
<b>Capacity</b>		-	1	2			
<b>Type of tray</b>			600x400				
<b>Water pressure</b>		kPa	150-600				
<b>IPX_</b>			X4				
<b>220-240V/ 1PH+N/ 50Hz</b>	Absorbed power	kW	2.7	5.4			
	Absorbed current	A	12.0	12.0			
	Power cable H07RN-F	Cross-section	mm <sup>2</sup>	3Gx1.5	5Gx1.5		
		Length	m	1.5	1.5		
	Schuko plug		Not supplied				


 For additional technical information on the appliance, please consult the technical specifications sheet enclosed with the appliance.

**Controlled DeckTop™** ovens need to be stacked:

- between a prover and a **BAKERTOP MIND.Maps™** oven;
- between a stand and a **BAKERTOP MIND.Maps™** oven;

**Independent DeckTop™** ovens (i.e. those with their own control panel) can be positioned:

① in a stack:

- between a prover and a **BAKERTOP MIND.Maps™** oven;
- between a stand and a **BAKERTOP MIND.Maps™** oven;
- on a stand:
- between a stand and another **DeckTop™** oven.

② directly on an existing or UNOX structure.

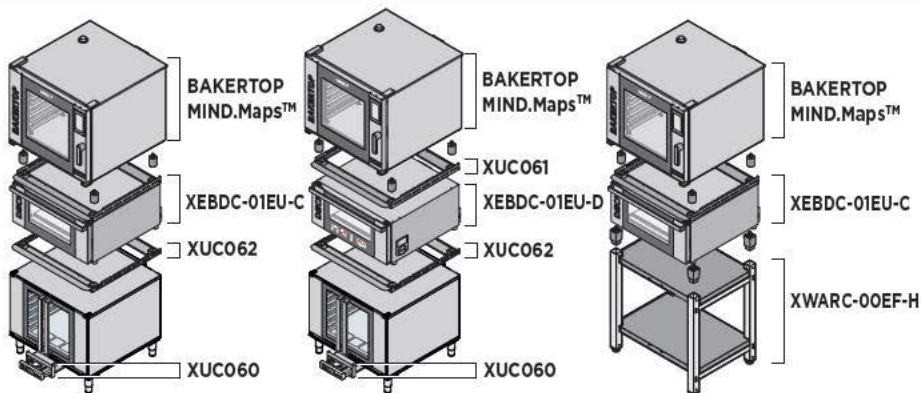
The structure must be:

- stable and perfectly level;
- unmoveable;
- inflammable and heat resistant;
- able to support the appliance weight at full load without deforming or experiencing structural failure.

**Table B - Possible stacking**

Deckoven 1 EU	Deckoven 2 EU	Deckoven 1 EU and 2 EU
BAKERTOP MIND.Maps™ oven DeckTop 1 EU-C (controlled) <b>Stacking kit XUC062</b> Electronic prover	Deckoven 2 EU cannot be stacked on provers.	Deckoven 2 EU cannot be stacked on provers.
BAKERTOP MIND.Maps™ oven <b>Stacking kit XUC061</b> DeckTop 1 EU-D (independent) <b>Stacking kit XUC062</b> Electronic prover	Deckoven 2 EU cannot be stacked on provers.	Deckoven 2 EU cannot be stacked on provers.
BAKERTOP MIND.Maps™ oven DeckTop 1 EU-C (controlled) Stand XWARC-00EF-H	BAKERTOP MIND.Maps™ oven DeckTop 2 EU-C (controlled) Stand XWVRC-0021-H	
BAKERTOP MIND.Maps™ oven <b>Stacking kit XUC061</b> DeckTop 1 EU-D (independent) Stand XWARC-00EF-H	BAKERTOP MIND.Maps™ oven <b>Stacking kit XUC061</b> DeckTop 2 EU-D (independent) Stand XWVRC-0021-H	
DeckTop 1 EU-D (independent) Stand XWARC-00EF-H	DeckTop 2 EU-D (independent) Stand XWVRC-0021-H	
DeckTop 1 EU-D (independent) <b>Stacking kit XUC062</b> Deckoven 1 EU (independent) Stand XWARC-00EF-H	DeckTop 2 EU-D (independent) <b>Stacking kit XUC063</b> DeckTop 2 EU-D (independent) Stand XWVRC-0021-H	DeckTop 1 EU-D (independent) <b>Stacking kit XUC062</b> DeckTop 2 EU-D (independent) Stand XWVRC-0021-H

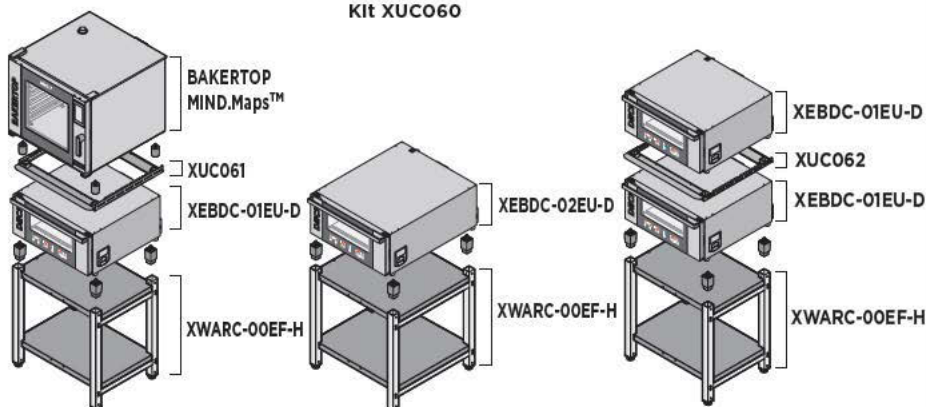




BAKERTOP MIND.Maps™ oven  
DeckTop 1 EU-C (controlled)  
**Stacking kit XUC062**  
Electronic prover  
**Kit XUC060**

BAKERTOP MIND.Maps™ oven  
**Stacking kit XUC061**  
DeckTop 1 EU-D (independent)  
**Stacking kit XUC062**  
Electronic prover  
**Kit XUC060**

BAKERTOP MIND.Maps™ oven  
DeckTop 1 EU-C (controlled)  
Stand XWARC-00EF-H



BAKERTOP MIND.Maps™ oven  
**Stacking kit XUC061**  
DeckTop 1 EU-D (independent)  
Stand XWARC-00EF-H

DeckTop 2 EU-D (independent)  
Stand XWVRC-002I-H

DeckTop 1 EU-D (Independent)  
**Stacking kit XUC062**  
Deckoven 1 EU (independent)  
Stand XWARC-00EF-H

⚠ Never place a **DeckTop™ oven**:  
- directly on the floor;  
- on top of another oven that is not Unox or other heat sources.  
Check that you have the necessary stacking kits.

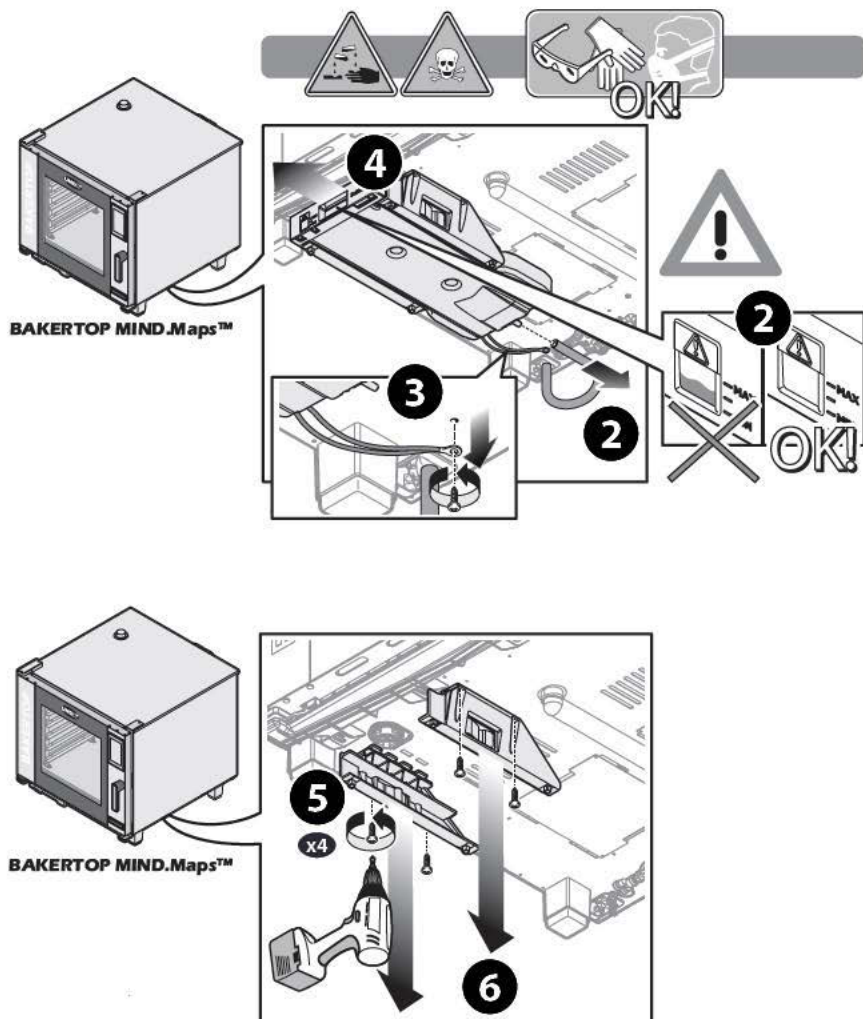
⚠ You must use the UNOX stacking kits. These ensure the correct distance is kept between the appliances and facilitates electric and plumbing work.

## 6

## BUILDING COOKING STACKS

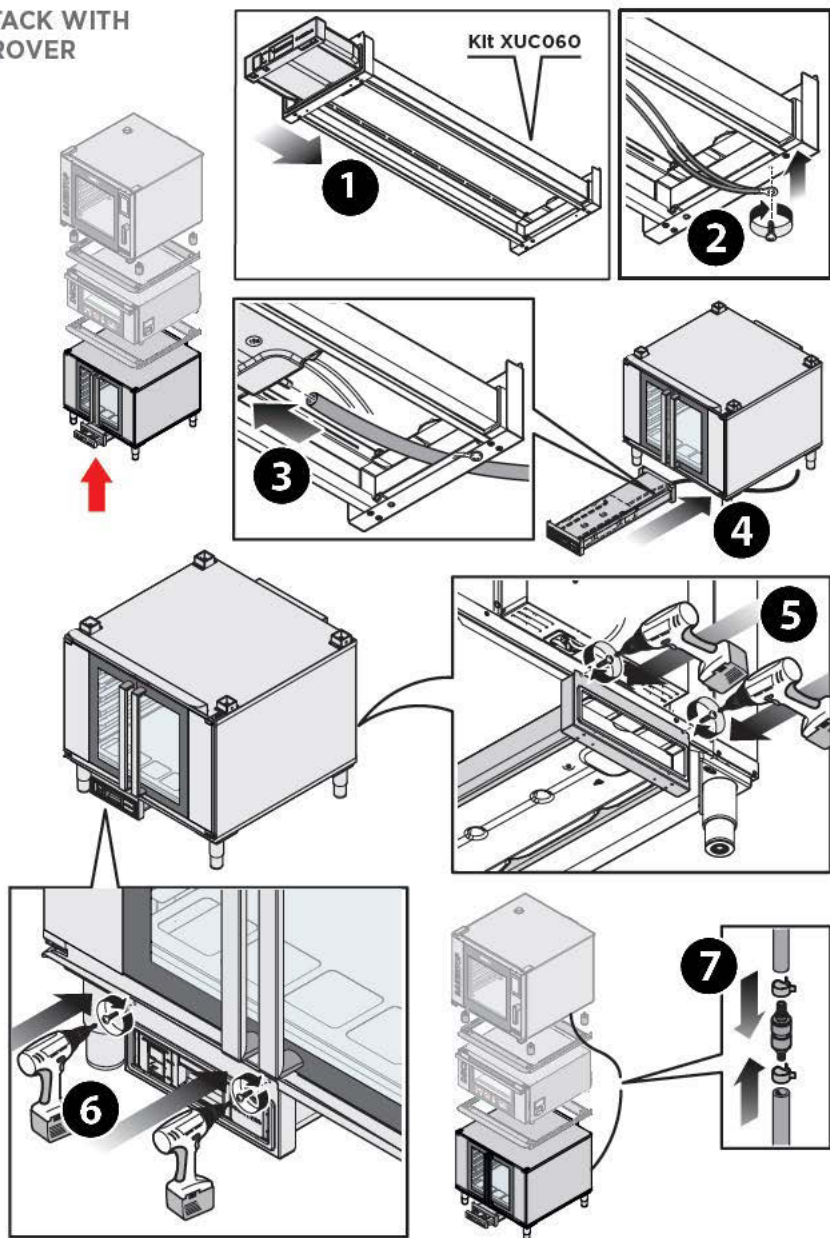
## 6.1 REPOSITION THE DETERGENT TANK

If the composition involves an oven from the **BAKERTOP MIND.Maps™** range, remove the detergent tank in the bottom of the oven (see figure below). The detergent tank is repositioned:

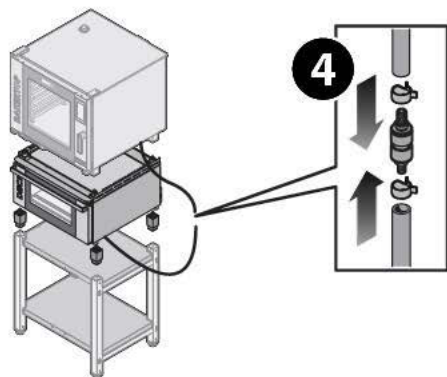
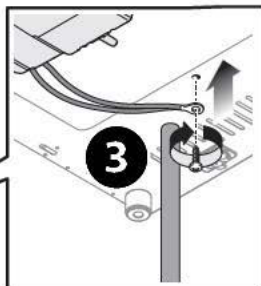
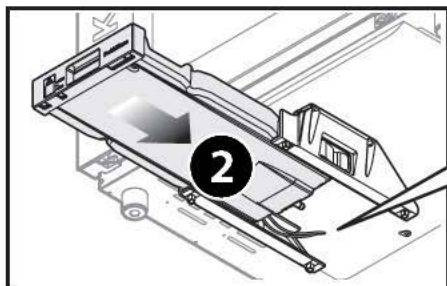
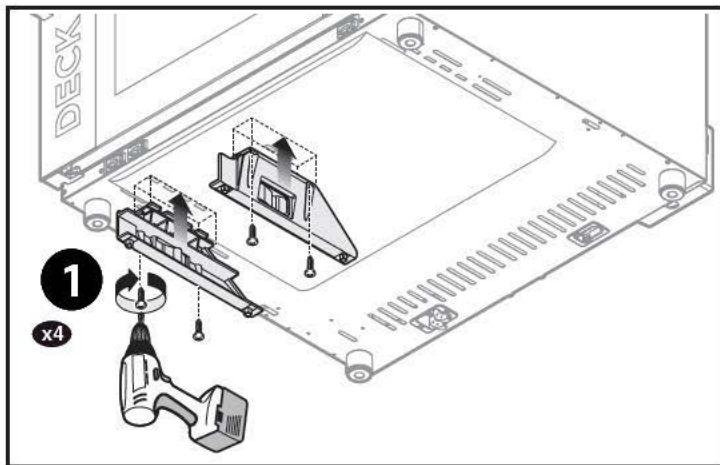
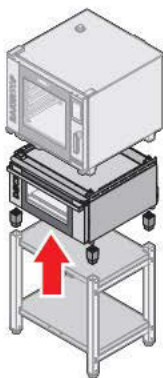


- underneath the prover, if there is a prover in the stack (see figure on this page).
- underneath the **DeckTop™** oven, if there is a stand in the stack (see figure on the next page).

### STACK WITH PROVER



**STACK WITH  
STAND**

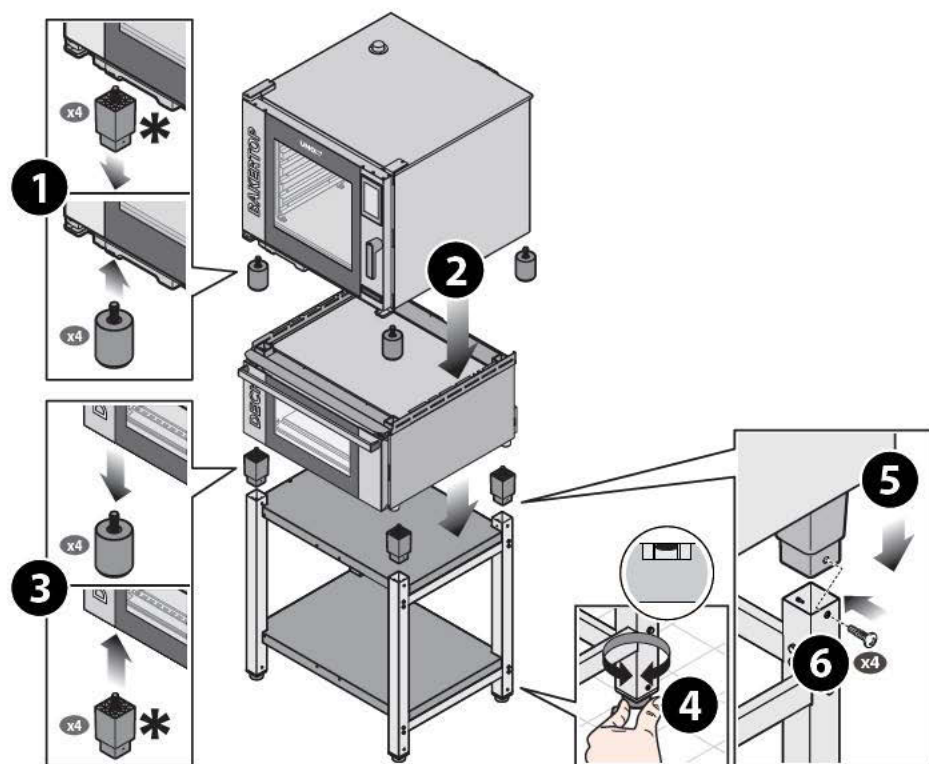


## 6.2 REPLACE THE FEET

If there is a **BAKERTOP MIND.Maps™** oven in the composition, remove the feet and replace with the cylindrical feet supplied **1**.

If there is a **stand** in the stack, reuse the feet you removed from the oven to fix the **DeckTop™** to the stand **3**. Fix the two appliances as shown in figures **4**, **5** and **6**.

To assemble stacking kits XUC061, XUC062 and XUC063, follow the instructions in the stacking kit package.






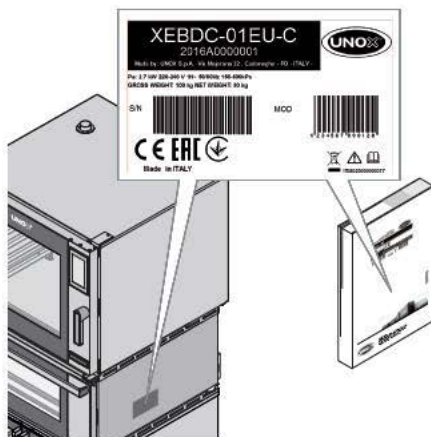
## 7

## ELECTRICAL CONNECTION

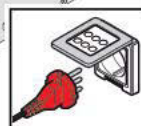
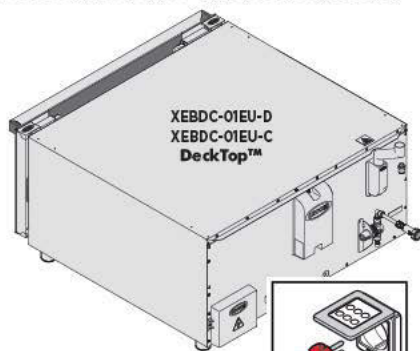
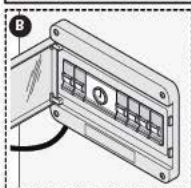
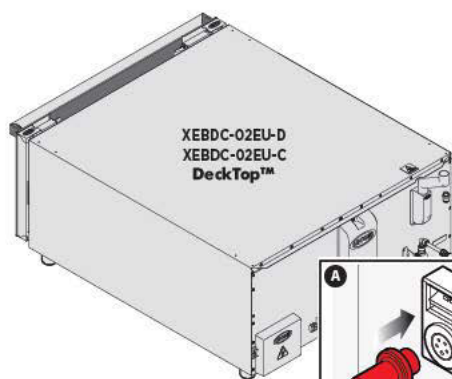
 Before installing the appliance, read the “**Safety regulations**” section on page 4 carefully.

 Connections to the mains power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee\* and relieves UNOX of all liabilities.


Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance as specified on the rating plate.




**Appliances with one tray** are factory-assembled with the power cable and plug fitted to the terminal block. **Appliances with two trays** are factory-assembled with the cable only; in this case the electrical hook-up requires an electrical plug (not supplied) to be fitted. This plug must be of the right type and the right load for the maximum oven-phase consumption (see the technical specifications data sheet). If this is not possible, the wiring cables supplied by UNOX are sufficient for direct connection to an electrical board.





\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details

 Do not make any other type of electrical connection or any changes to the size of the cable other than extending it, replacing it only with a cable with the same specifications as the original (type of rubber, cross-section, etc.).

The cable must be replaced by UNOX or by its technical assistance service, or in all cases by a person with a similar role in order to prevent any risks.

 The wiring diagrams, wire specifications and technical data are indicated on the technical specifications sheet enclosed with the appliance.

For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm<sup>2</sup> (pursuant to standard CEI EN 60335-2-36) and be yellow-green.
- Be connected to the mains earth  (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.


## CHECKS

- The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction, and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the earth, and for electrical continuity between the external casing and the mains earth.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet enclosed.


## INLET WATER

The device is prepared in the rear position to be connected with an oven **BAKERTOP MIND.Maps™** (that is already equipped with a mechanical filter and a joint (3/4") with a non-return valve).

Before connecting the water pipe to the appliance, flush it out with water in order to eliminate any residue which has accumulated inside it. A shut off valve should be positioned between the water mains and the appliance.


 The new hose-sets supplied with the appliance are to be used for the connection to the water supply network. Old hose-sets should not be reused.

## INLET WATER CHARACTERISTICS

 Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the guarantee\*.

Inlet water must have the following specifications:

- maximum water temperature of 30 °C;
- water of drinking quality;
- water pressure between 150 and 600 kPa (we recommend 200 kPa).

 If the inlet water pressure is lower than the indicated value (150kPa) use a pump with adequate capacity (minimum flow 300 l/h). The **BAKERTOP MIND.Maps™** ovens come with an integrated pressure reducer as standard.

Water specifications for the STEAM circuit (steam inside the oven cavity)

Free chlorine  $\leq$  0.1 ppm

Chloramines  $\leq$  0.1 ppm (mg/L)

TDS  $\leq$  125 ppm

Silica  $\leq$  12 ppm

pH 7 to 8.5

Total hardness (TH)  $\leq$  8 °d

Chlorides  $\leq$  25 ppm

Alkalinity  $\leq$  150 ppm as CaCO<sub>3</sub>

\* The maximum chloride content, Cl<sup>-</sup>, is not a fixed value; it depends on the calculated Non Hardness Measurement (NHM)

NHM = EC - (TH\*\* x 30)

EC = electrical conductivity [ $\mu$ S/cm]

TH = total hardness\*\* [° dH - German degrees]

\*Please visit the Warranty section of the Unox Web site ([www.unox.com](http://www.unox.com)) for further details



NHM $\leq$ 250 $\mu$ S/cm	TH < 8 °dH, Cl- $\leq$ 25 ppm (5 drops of reagent*)	No water treatment
	TH $\geq$ 8 °dH, Cl- $\leq$ 25 ppm (5 drops of reagent*)	UNOX.Pure
	Cl- > 25 ppm (5 drops of reagent*)	UNOX.Pure-RO
NHM = 250 - 350 $\mu$ S/cm	Cl- $\leq$ 20 ppm (4 drops of reagent*)	UNOX.Pure
	Cl- > 20 ppm (4 drops of reagent*)	UNOX.Pure-RO
NHM = 350 - 450 $\mu$ S/cm	Cl- $\leq$ 15 ppm (3 drops of reagent*)	UNOX.Pure
	Cl- > 15 ppm (3 drops of reagent*)	UNOX.Pure-RO
NHM = 450 - 500 $\mu$ S/cm	Cl- $\leq$ 10 ppm (2 drops of reagent*)	UNOX.Pure
	Cl- > 10 ppm (2 drops of reagent*)	UNOX.Pure-RO
NHM $\geq$ 500 $\mu$ S/cm		UNOX.Pure-RO

\* use the reagent contained in the Kit UNOX KSTR1081A

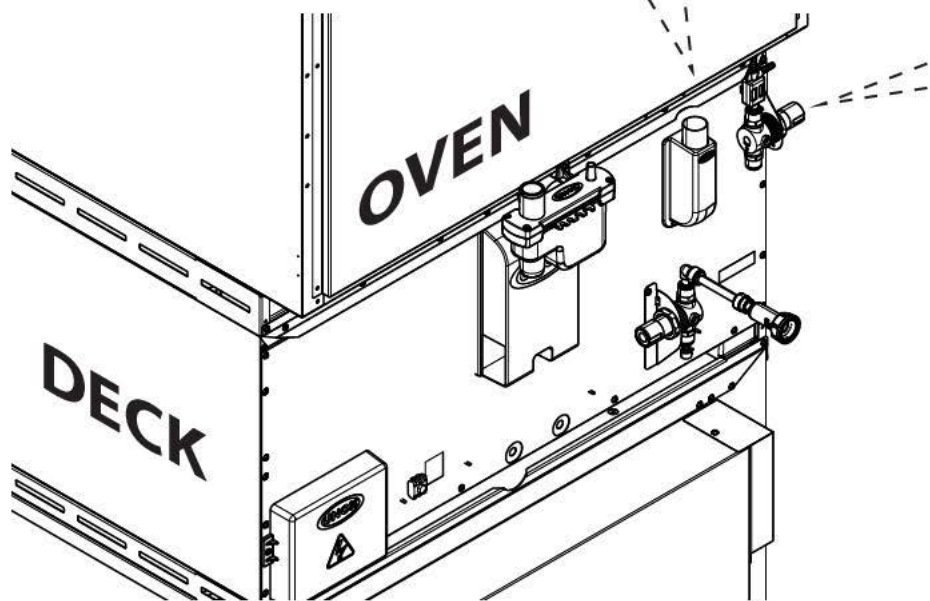
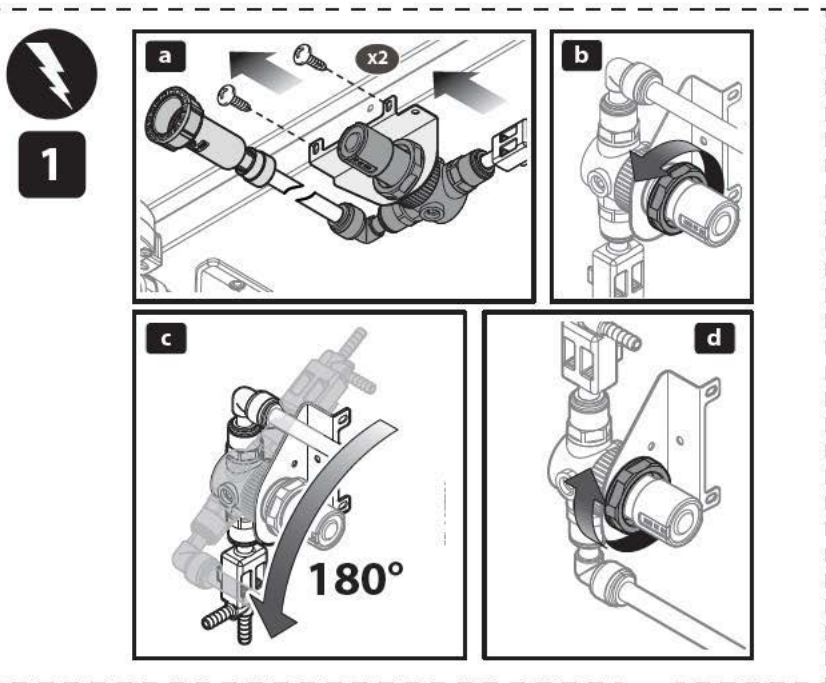
\*\* hardness is measured with kit UNOX KSTR1082A

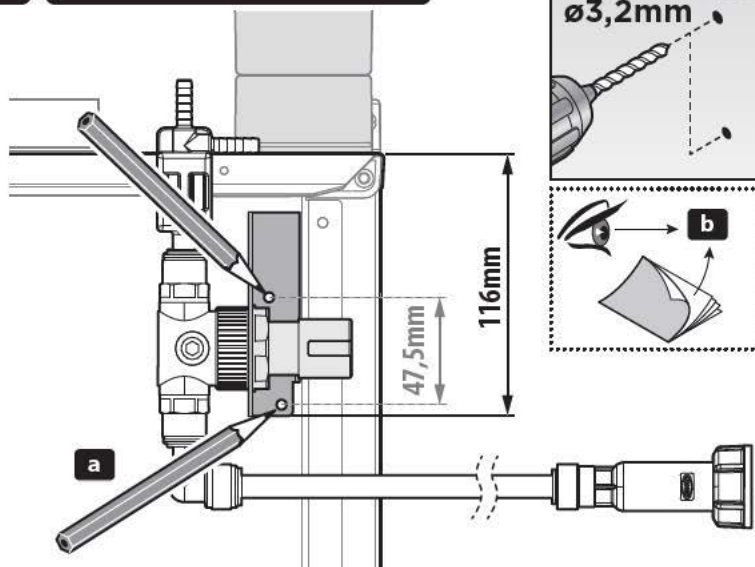
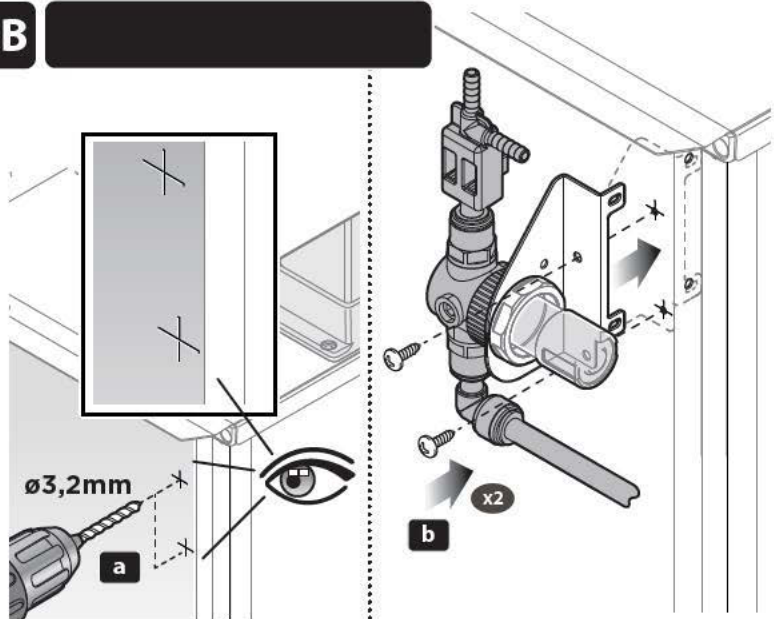
Should the water values for moisture generation differ from those shown, use a filter (**UNOX.Pure/BAKERY.Pure**).

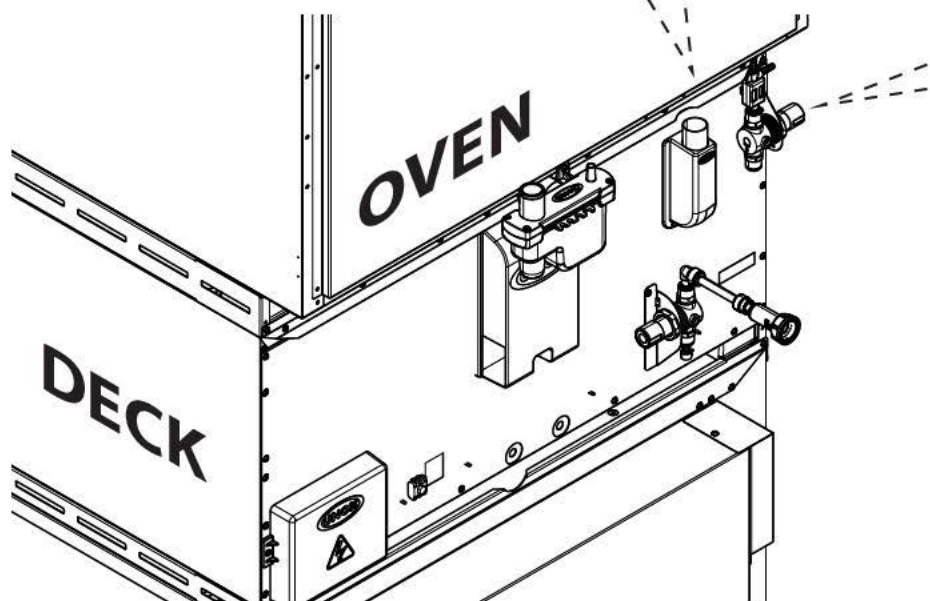
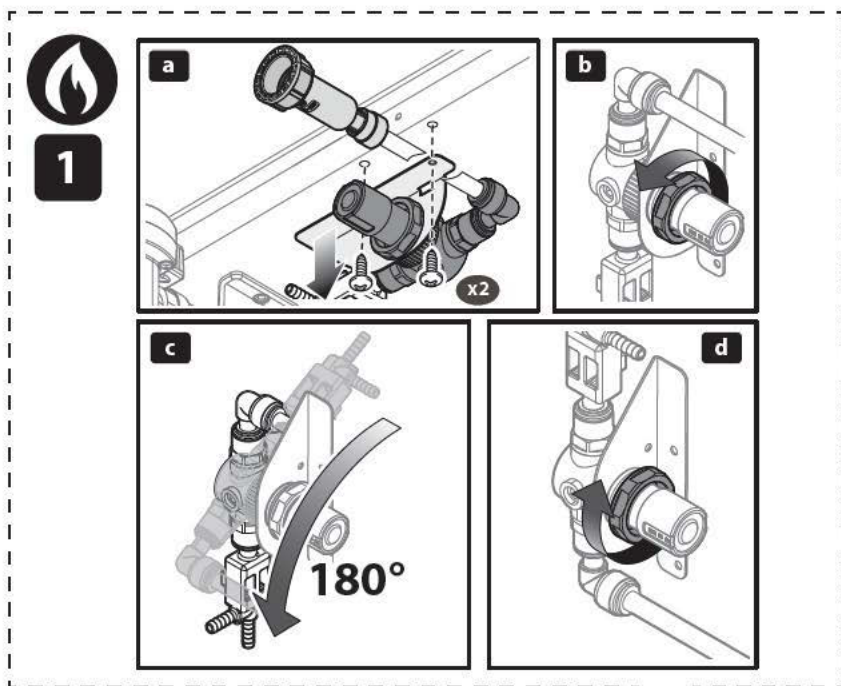
## PLUMBING IN COOKING STACKS

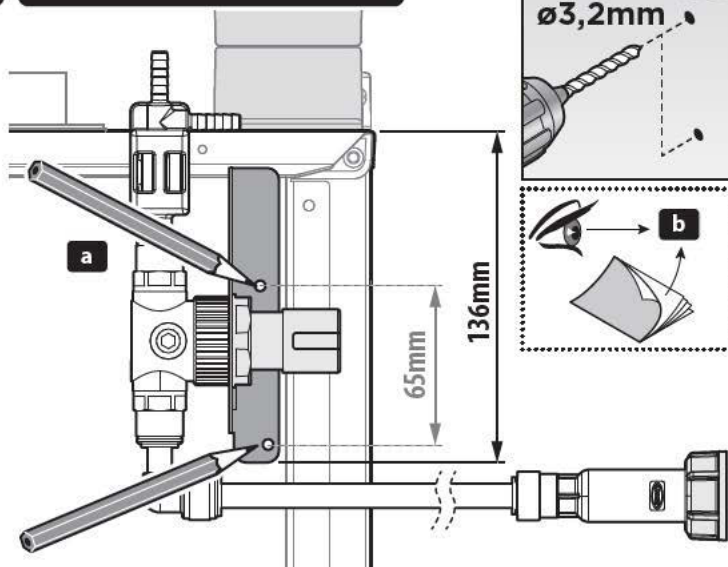
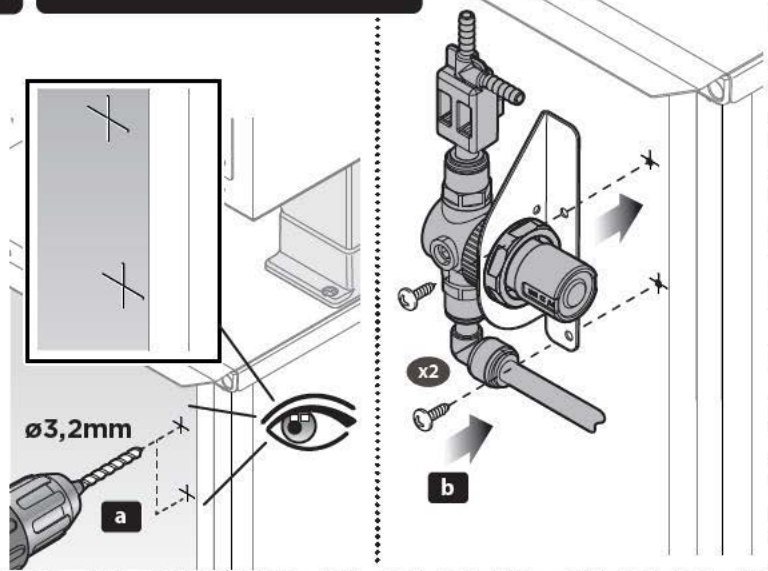
- To plumb in cooking stacks:
- move the pressure reducer on the top oven to the back of the DECKTOP (see **26** and page **27** for electric ovens, and page **28** and page **29** for gas ovens);
- connect up the plumbing in line with the accessories that have been fitted and the number of water inlet taps.

# ELECTRIC OVENS

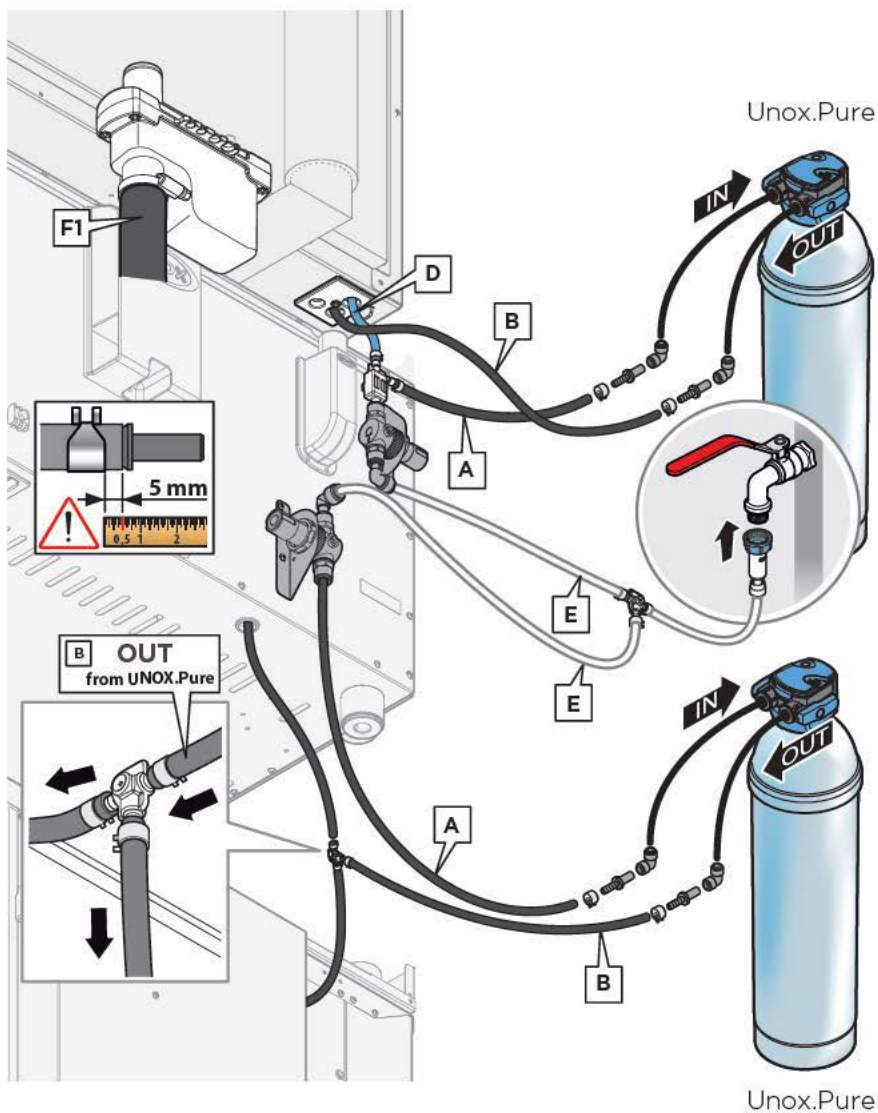


**2A****2B**

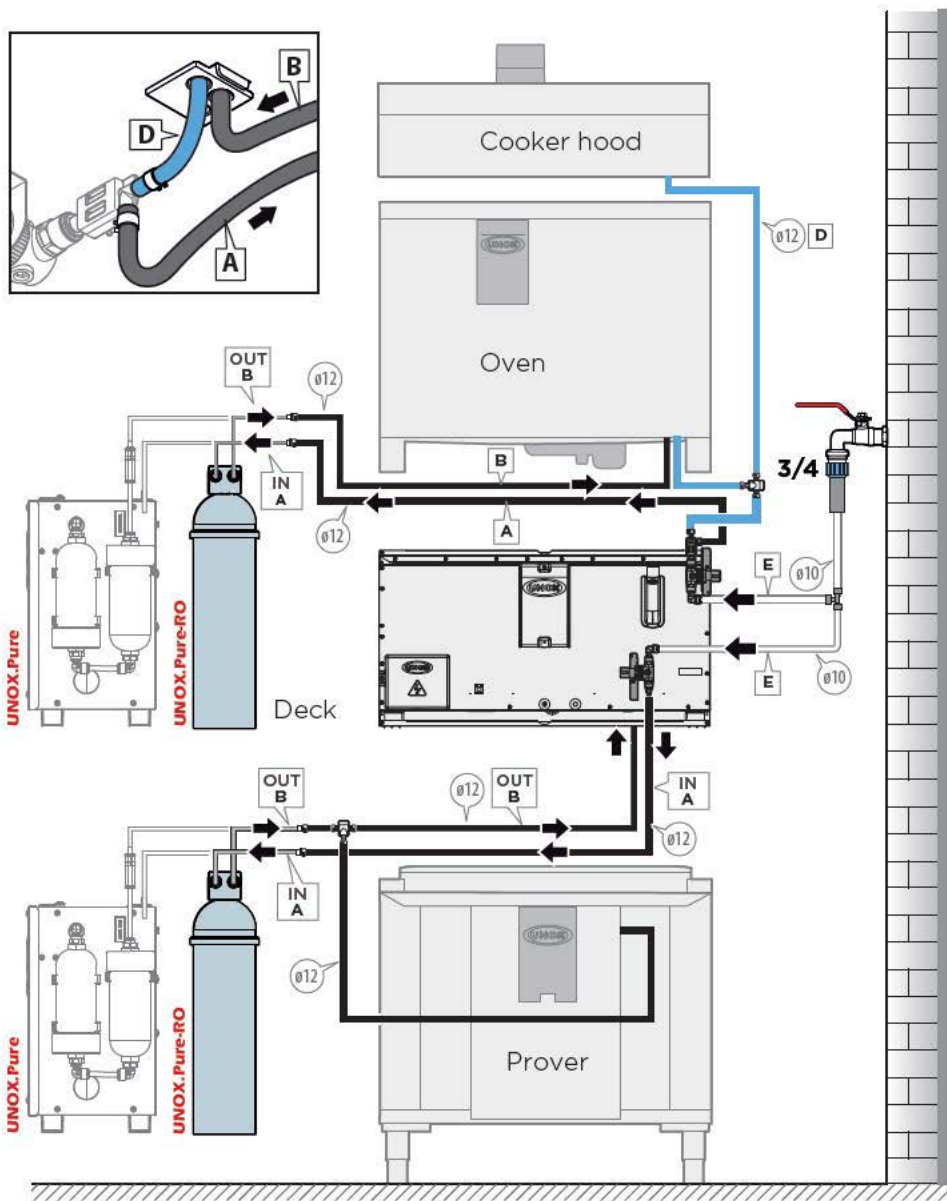


**2A****2B****EN**

## 1 water inlet tap



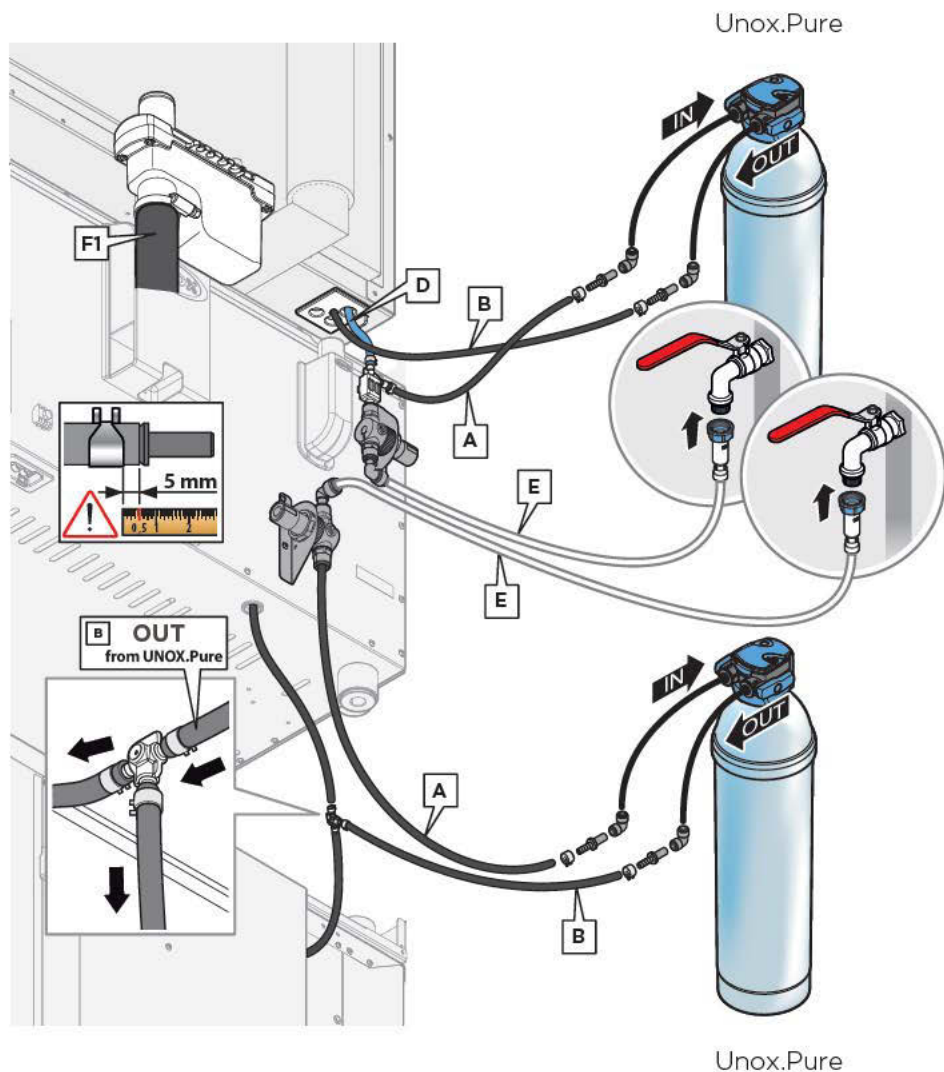
- A: Untreated water (to Unox.Pure/Unox.Pure-RO)
- B: Treated water (from Unox.Pure/Unox.Pure-RO)
- C: Connection to the detergent tank
- D: Cleaning water (untreated)
- E: Incoming water



EN

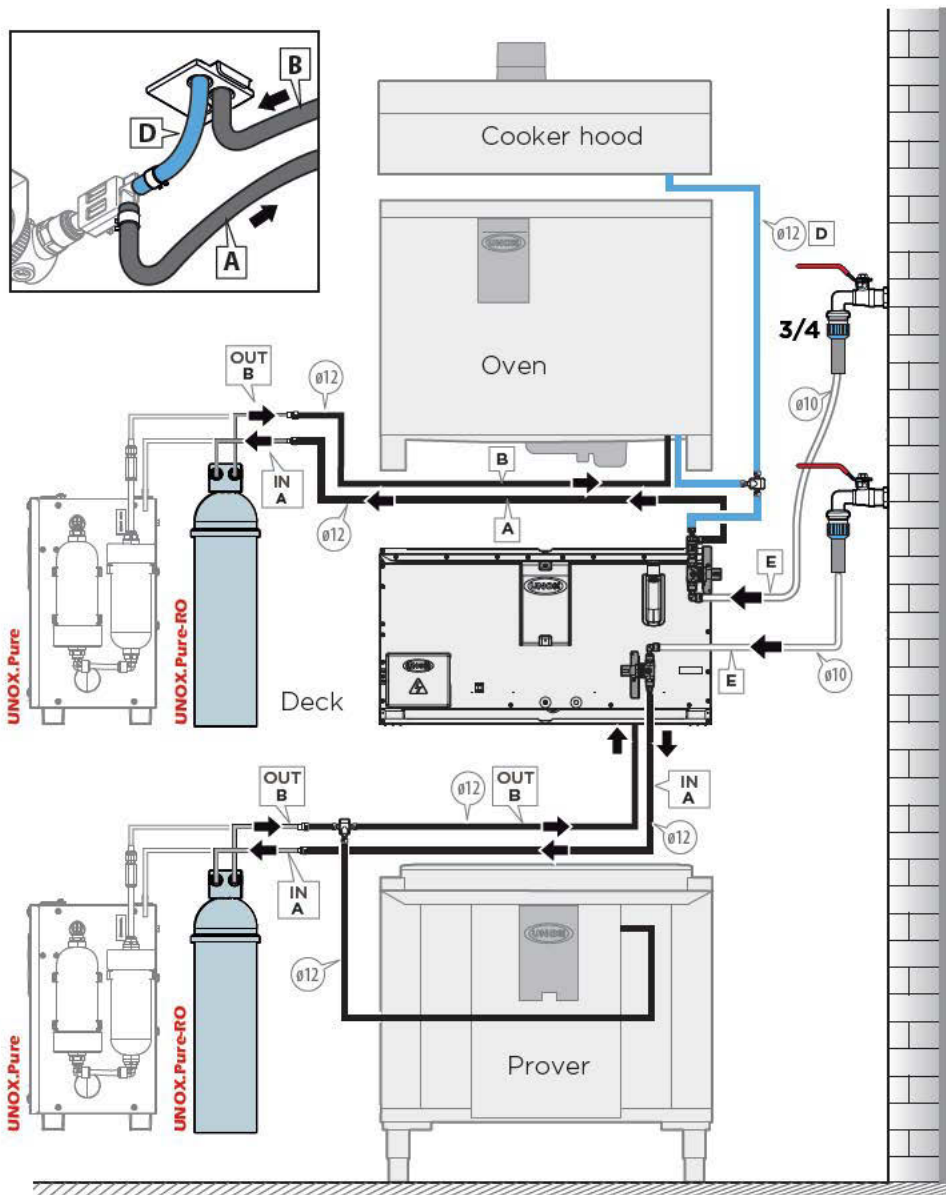


## 2 water inlet taps



- A: Untreated water (to Unox.Pure/Unox.Pure-RO)
- B: Treated water (from Unox.Pure/Unox.Pure-RO)
- C: Connection to the detergent tank
- D: Cleaning water (untreated)
- E: Incoming water






## 9

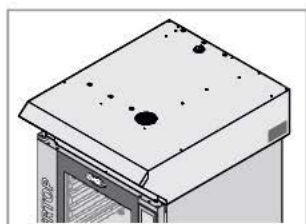
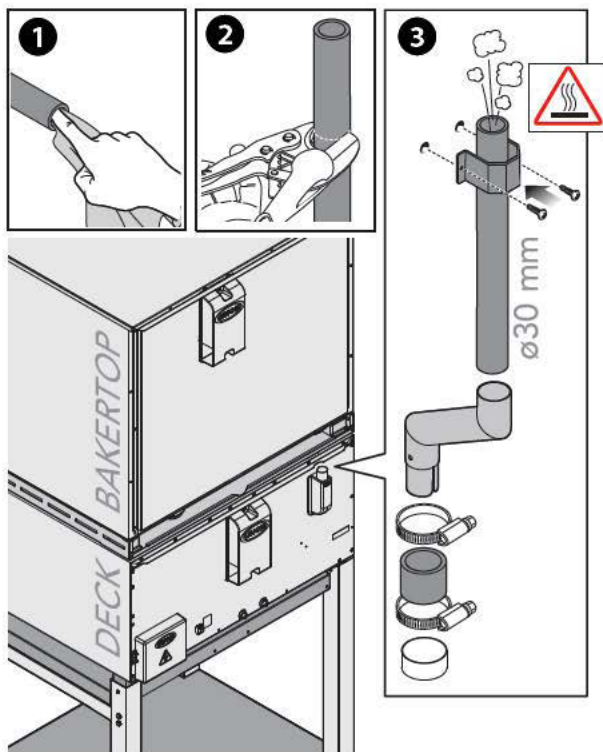
## FLUE CONNECTIONS


Cooking produces hot fumes and odours that are evacuated through a flue on the top of the appliance.

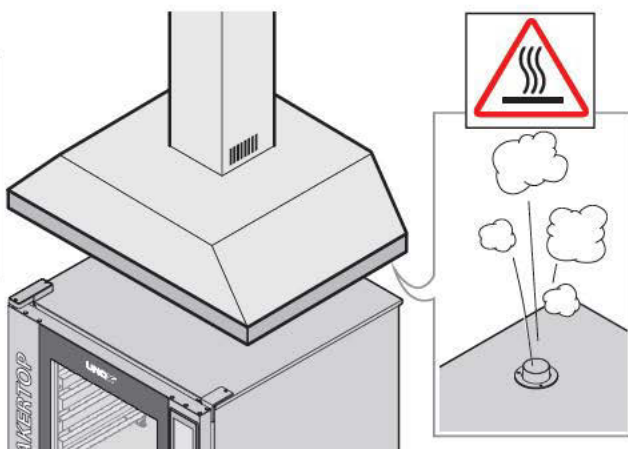
 Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes. Do not leave flammable materials near the flue.

Outdoor evacuation of fumes can be done using:

- 1) A cooker hood of adequate power and size for the type of oven.
- 2) A cooker hood made by the manufacturer and directly managed by a self-diagnosis system of the oven.



 Follow the instructions on the UNOX hood packaging for to assemble.



## 10

## CONNECTING STACKED APPLIANCES

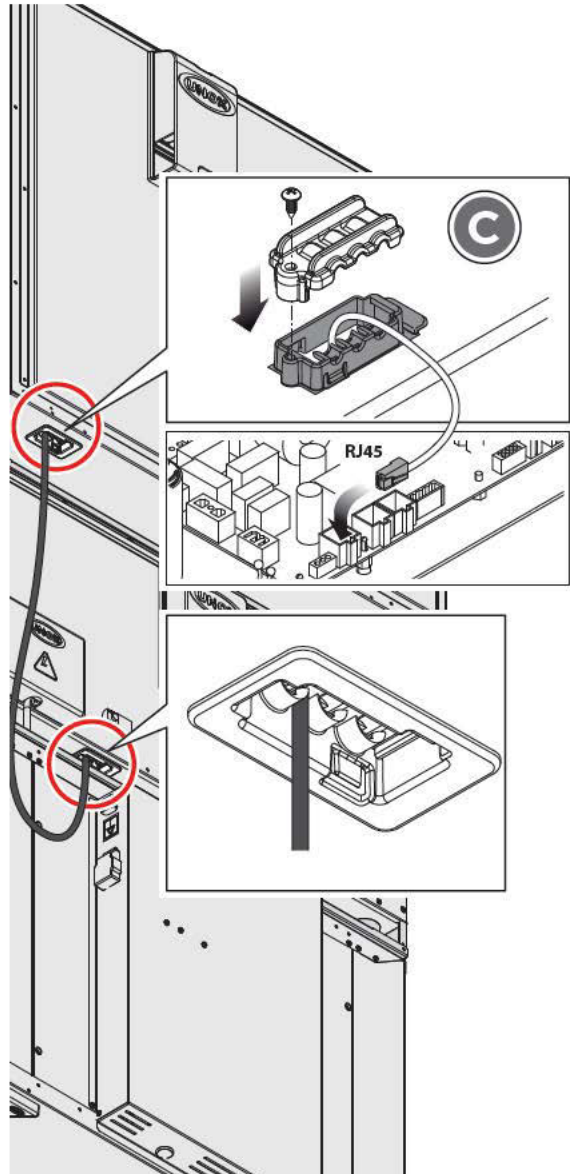
- C** Controlled **DeckTop™** ovens (without a control panel) are designed to be connected to **BAKERTOP MIND.Maps™** combined ovens, excluding the big/wheeled models.

The accessories connect to the oven using ModBus connectors on the back of the oven, which automatically connect.

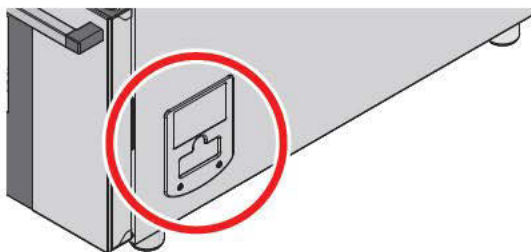
- ① Disconnect all appliances from the electricity mains.
- ② Remove the rear panel of the oven to access the power board.
- ③ Connect the RJ45 cable to one of the ModBus outlets corresponding to the power board.
- ④ Replace the rear panel of the ovens.
- ⑤ Reconnect all the appliances to the electricity mains.

**+** Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.

**!** Connect the ModBus cables to the relative ModBus connectors only and not to the RJ45 Ethernet connectors.



- D** Independent **DeckTop™** ovens (with a control panel) have a plastic panel on the right-hand side where you can find:
- the serial plate of the oven
  - an RJ45 connector for service work.




### STANDARD CONNECTION


- ① RJ45 port (do not connect network devices)
- ② USB port

# DECKTOP

## Use

### WARNINGS AND COOKING ADVICE

 Before using the appliance, read the “**Safety regulations for use and maintenance**” section on page 6 carefully.

 If cooking large amounts of greasy foods, place an empty tray without holes on the lowest grill holder of the oven. Alternatively, an appropriately sized container may be used.

- When using the appliance for the first time, be sure to clean the inside of the oven cavity and the accessories thoroughly (see the **Maintenance** chapter on page 50); let the oven run empty at maximum temperature for 1 hour to eliminate any unpleasant odours caused by protective factory grease.
- If the appliance is left running for more than 15 minutes without an operating or automatic cleaning mode being selected, stand-by is automatically engaged to save energy.
- To exit STAND-BY MODE, simply touch the START/STOP button.
- Operate the appliance at a room temperature between +5°C and +35°C.
- Do not salt food inside the oven cavity. If this is not possible, clean

the oven as soon as possible (see the **Maintenance** chapter on page 50).

- To prevent boiling, do not fill containers with liquids or foods that liquefy with heat in quantities exceeding those that can easily be kept under control.
- It is possible to set the relative humidity to 0% on the MasterTouch display to operate the oven with the closest cooking cavity.
- It is always better to preheat the oven to a temperature at least 30-50°C higher than is required for cooking, in order to reduce the effects of heat lost when opening the door.
- Use the UNOX grills and trays. Try to distribute food uniformly on the trays while avoiding stacking and overloading with excessive quantities.
- Always respect the loading instructions for your appliance.

### BLACK-OUT

In the event of a black-out or shutdown of the machine, on restart the appliance resumes the programme previously in progress. The duration of the cooking cycle may be extended by a maximum of 2 minutes.




# Controlled oven use

## C.1

### DECKTOP CONNECTED TO PLUS OVENS

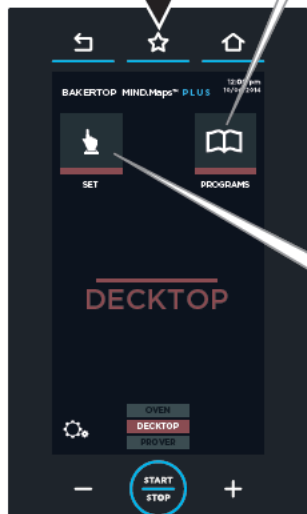
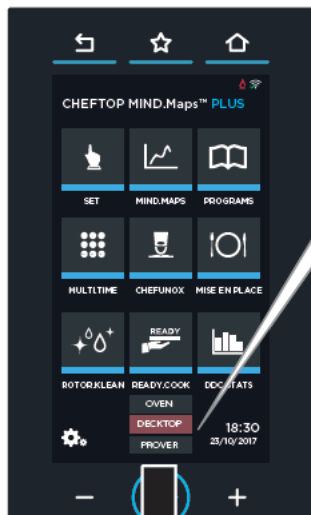
Oven control panel  
**BAKERTOP MIND.Maps™** "PLUS" vers.

Press one of the keys to select the required accessory ( **DeckTop™** ).

 A screen will appear with the menus that can only be used with the **Deck-Top™** oven.

**PROGRAMS MENU:** lets you open a list of recipes previous saved with "SET MENU" or create and save new recipes.

**SET MENU:** lets you "manually" set a recipe where the user can set all recipe parameters.

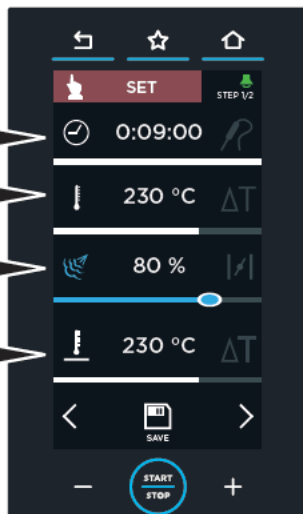


cooking time

TOP temperature

percent humidity  
extraction/  
emission

BOTTOM  
temperature



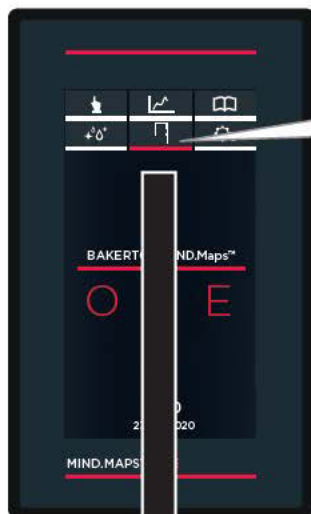
The oven lets you set two different (independent) temperatures:

- TOP temperature (upper oven chamber area)
- BOTTOM temperature (lower oven chamber area)



## C.2

## DECKTOP CONNECTED TO ONE OVENS



Oven control panel

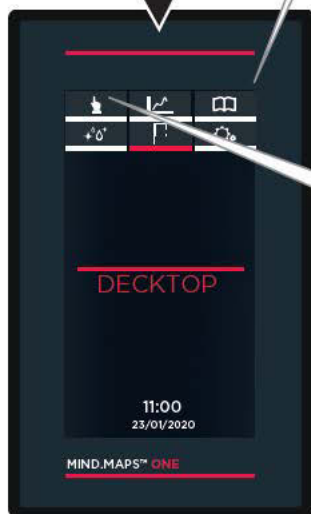
**BAKERTOP MIND.Maps™** “ONE” vers.

Press the key several times until “DECK” appears: the oven control panel is now dedicated to **DeckTop™** oven use.

⚠ Only the menus that can be used with the **DeckTop™** oven will appear.

**PROGRAMS MENU:** lets you open a list of recipes previously saved with “SET MENU” or create and save new recipes.

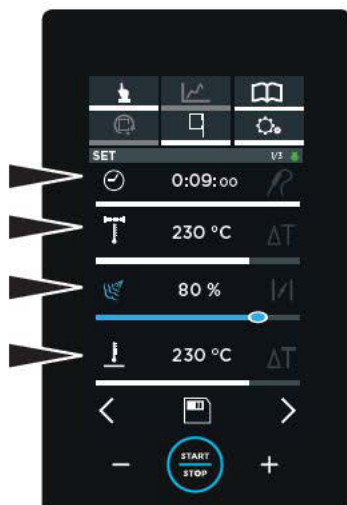
**SET MENU:** lets you “manually” set a recipe where the user can set all recipe parameters.



cooking time

TOP temperature  
percent humidity  
extraction/  
emission

BOTTOM  
temperature



📖 For further details on available menus and cooking modes (MANUAL or AUTOMAT-IC) refer to the **BAKERTOP MIND.Maps™ PLUS** oven user manual: the two oven controls are the same.

# D

## Using independent ovens

### D.1

### THE BASICS

The **DeckTop™** models can be used in **MANUAL** or **PROGRAMMED** mode. The **MANUAL** mode implies that the following parameters for each cooking cycle are set by the user:

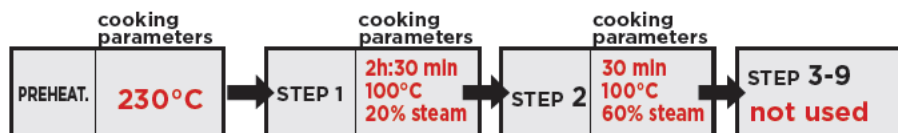
- cooking time;
- bottom and top temperature;
- **CLIMA LUX** (percentage of steam input/extraction in the cavity - **STEAM.Maxi™** - **DRY.Maxi™**);



The parameters set are not saved and must be entered during each successive use.

The **PROGRAMMED** feature allows you to store, with any name (up to 50 letters), up to 99 cooking cycles (programmes) for use in successive cooking sessions;

- Each cooking cycle is made up of a maximum of **10** steps:
- **STEP 0**: initial preheating (only for programmed mode);
- **STEPS 1-9**: up to 9 cooking steps, each with different cooking settings.
- Cooking does not necessarily require all nine steps: set only those steps which are required. The appliance automatically passes from one cooking step to the next. At the end of the last step set, the oven automatically starts again from step 0 (PRE) of the programme that has just been completed, if present.

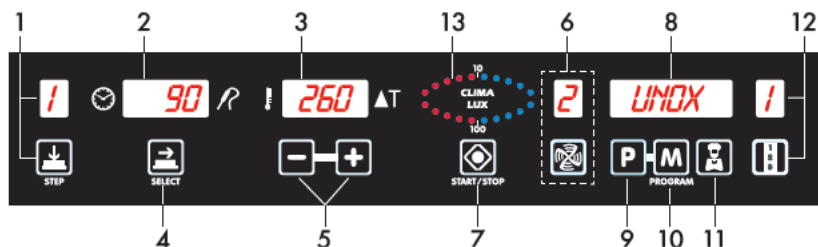
#### EXAMPLE OF SETTING A COOKING CYCLE





- When the oven is connected to the power supply, the control panel switches on automatically.
- Button functions  :
- Press repeatedly -> increases/decreases the value one unit at a time;
- Press and hold -> increases/decreases the value rapidly.
- If no button is pressed for 15 minutes and there is no operating appliance connected to the control panel (oven or prover), the electronic controls switch to stand-by mode. Only the START/STOP LED remains lit. Simply press the START/STOP button to reactivate the electronic controls.



## D.2 CONTROL PANEL



- 1) Press repeatedly to select the 9 STEPS: the screen displays the STEP in use.
- 2) Time set display.
- 3) Temperature set in cavity display.
- 4) Press the button repeatedly to select the parameters to be set (temperature and cooking duration).  
The active parameter is indicated by the blinking corresponding icon:  
 cooking time shown on screen as hours: minutes  
 cavity probe temperature shown on screen as °C
- 5) Increases/decreases values shown on screen.
- 6) **CLIMA LUX** - Press the right/left repeatedly to control steam input (**STEAM.Maxi™**) or steam extraction in the cavity (**DRY.Maxi™**).
- 7) Switches on the appliances, starts/stops the cooking cycle. The icon is lit to show that the oven is on.
- 8) Programming screen.
- 9) Programming button.
- 10) Programme save button
- 11) Button for the manual addition of water



If the oven's buzzer is too low, UNOX recommends installing its Buzzer kit to increase the volume. The kit can be installed at any time by a specialised technician.


## D.3 MANUAL OPERATION

### PREHEATING

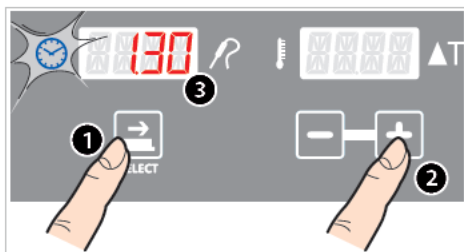
Preheating cannot be set in MANUAL mode





### STEP SELECTION



- 1 Press the button .
- 2 The number of the STEP in use appears on screen "1" (up to a maximum of 9 STEPS).

### SETTING THE COOKING DURATION





- 1 Press the  button until the  icon flashes -> **the parameter is active and can be set only when the icon flashes.**
- 2 Set the desired value by pressing the   buttons.

"INF"/"HOLD" ←  0.00  → 9.59

CONTINUOUS  
OPERATION

MINIMUM  
DURATION

MAXIMUM  
DURATION

- 3   The values entered are shown on the display in hours.minutes (in the example, cooking will last 1 hour and 30 minutes).  
When the time set elapses, the STEP ends and automatically moves on to the next step (if set).



#### IN DETAIL

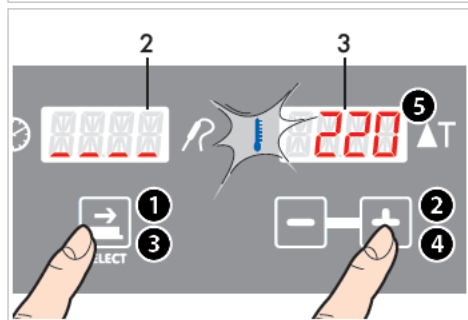
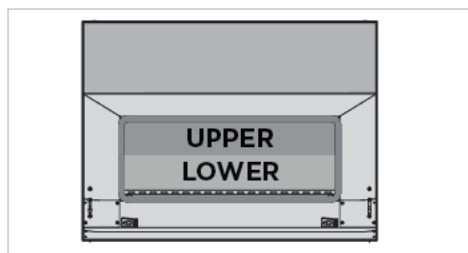
"INF"/"HOLD" (Continuous mode)

The oven operates continuously until the user intervenes manually:

STEP 1 -> set the parameter to "INF" (infinite). The temperature depends on the parameter set (see next section).

STEPS 2-9 -> set the parameter to "HLD" (HOLD). The temperature is maintained at 70°C. This value can be modified.

## SET UPPER AND LOWER COOKING TEMPERATURE



"PAU" ← [-] 0°C [+ → 260°C  
 OVEN PAUSED FANS/RESISTORS OFF    MIN. TEMP.    MAX. TEMP.

**DeckTop™** allows you to set two different temperatures shown on display "3":

- UPPER temperature (upper area of the oven cavity)
- LOWER temperature (lower area of the oven cavity).

The two temperatures are independent of each other.

- Press the button until the icon flashes -> **the parameter is active and can be set only when the icon flashes.**

Instead of showing the previously set cooking time, display "2" shows a horizontal line at the bottom, which indicates that the LOWER temperature can be set.

- Set the LOWER temperature by pressing the buttons. The value entered is shown on display "3".

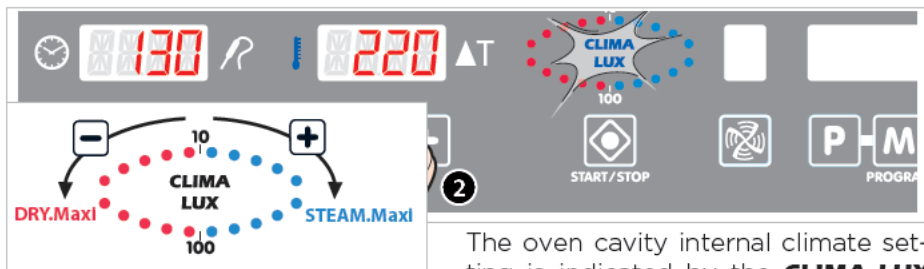
- Press the button again.

Display "2" shows a horizontal line at the top, indicating that the UPPER temperature can be set.

- Set the UPPER temperature by pressing the buttons. The value entered is shown on display "3".

- The LOWER and UPPER temperatures (in °C) are shown alternately on display "3" during cooking.

## SETTING CLIMA LUX (DRY.Maxi™ AND STEAM.Maxi™)



### IN DETAIL

#### **DRY.Maxi™**



The patented **DRY.Maxi™** technology makes it possible to quickly extract all the humidity from the oven cavity, whether released by the products in the oven or generated by the **STEAM.Maxi™** system in a previous cooking step.

#### **STEAM.Maxi™**

The patented **STEAM.Maxi™** technology generates steam inside the oven cavity from 48°C. The **STEAM.Maxi™** variable steam feature and the various temperature combinations can be used for different types of cooking:

- Steaming (only steam);
- Mixed convection - steam (air + steam) cooking.

While cooking, the product naturally releases a certain percentage of humidity. No steam is produced by the oven if the percentage matches the value set by the user.

The oven cavity internal climate setting is indicated by the **CLIMA LUX** ellipse and is set using the   buttons.


The 10 **BLUE** LEDs indicate the target humidity percentage inside the oven cavity (**STEAM.Maxi™**).


The 10 **RED** LEDs indicate the drying percentage inside the oven cavity (**DRY.Maxi™**).



The two systems cannot be used together.  
Setting the parameter is optional.


① Press the  button repeatedly until the "CLIMALUX" message flashes -> **the parameter is active and can be set only if the message flashes.**

② To INPUT steam in the cavity (**STEAM.Maxi™**), press the  button repeatedly until the desired humidity is set (BLUE led - from 10% to 100%). To cook at temperatures lower than or equal to 130° and with humidity at 100%, the oven automatically enables the cooking with steam feature.

③ To RELEASE steam from the oven cavity (**DRY.Maxi™**), press the  button repeatedly until the desired humidity is set (RED LEDs - from 10% to 100%).

## MANUALLY SUPPLYING WATER



- 1 Press the  button to supply water manually for **5 seconds**. This generates a considerable amount of steam to help leaven bread and similar goods.


## SELECTING AND SETTING THE NEXT STEPS (OPTIONAL)



- 1  The appliance automatically passes from one STEP to the next.

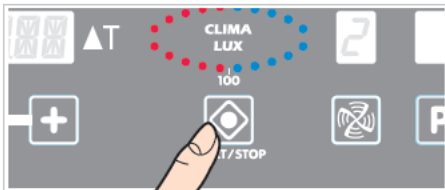
Cooking does not necessarily require all the available nine STEPS: set only those required.

To set step 2:

- 1 Press the  button;
- 2 The number "2" appears on the screen.

Set the various parameters (duration, temperature, etc...) as described in the previous sections. If necessary, select and set the following STEPS in the same way.

## COOKING START/STOP/REPEAT - DeckTop™





Having set the STEPS desired:

- 1 Press the  button to start the cooking cycle.

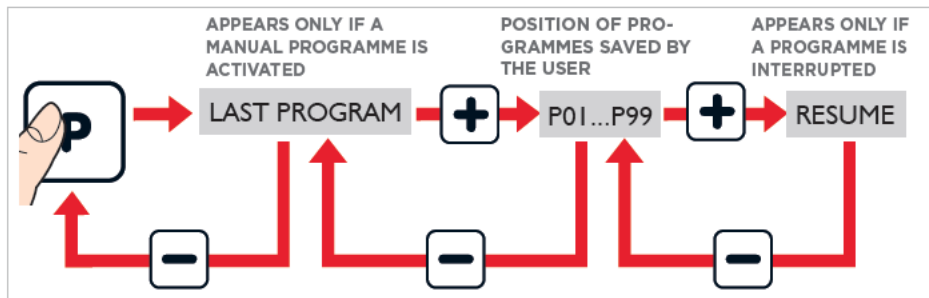
Press and hold the  button for 2-3 seconds to interrupt the cooking cycle.

- 2 At the end of the cooking cycle, the oven beeps for 15 seconds and the display flashes for about 45 seconds.

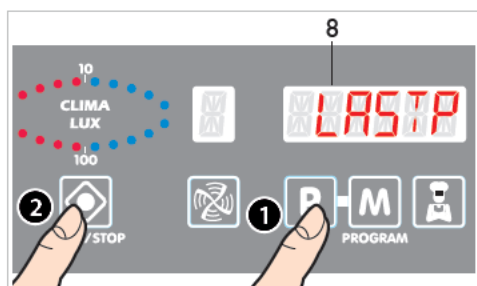
If during this time the following buttons are pressed:

-  -> the oven starts up again using the same parameters as for the previous cooking cycle;
-  -> the oven switches-off and the cooking parameters are deleted.

## D.4 PROGRAMMED OPERATION



### LAST PROGRAMME (REPEATS A PREVIOUS COOKING CYCLE)

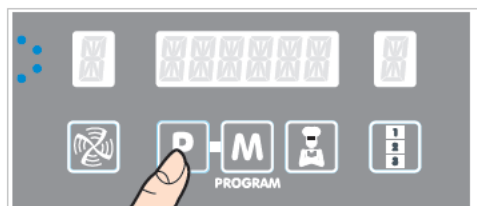


This function fully repeats the last cooking cycle performed (only if performed in manual mode).

- 1 At the end of the cooking cycle, while the oven is pending commands, press the **P** button -> the message "LAST PROGRAM" appears on screen "8".
- 2 Press the **START/STOP** button -> the last cycle executed starts.

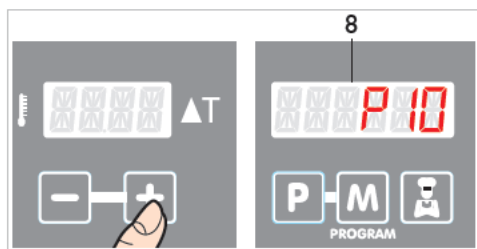
### P01->P99 (COOKING PROGRAMME SAVE)

#### ACCESSING THE PROGRAMME MENU



Access the programming menu by pressing the **P** button.

#### ASSIGNING PROGRAMME POSITION

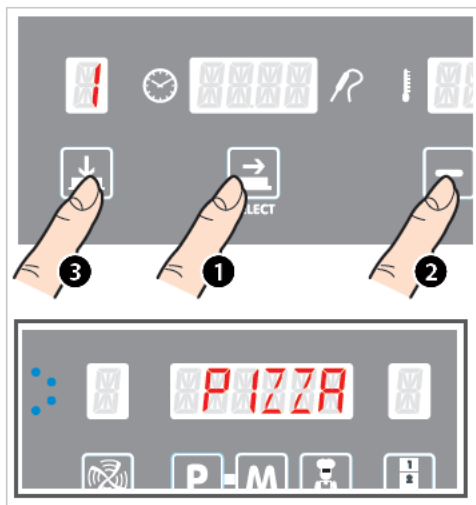




By pressing the **-** **+** buttons repeatedly, select the position from P01 to P99 where you want to save the programme.




The selected position is shown on screen "8".





## ASSIGNING A NAME TO A PROGRAMME




- 1 Press .
- 2 Use the buttons   to enter the 1st letter of the name to be assigned.

When the desired letter is shown (for example "P"), press  again and use the   buttons to set the 2nd letter. Repeat the same operation for all successive letters (up to a maximum of 50 letters).

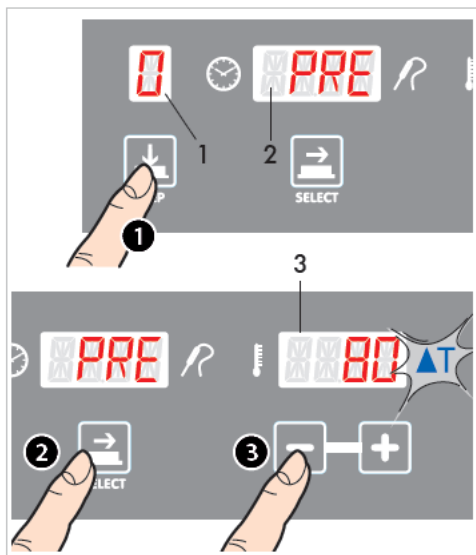
- 3 To finish, press the  button and check the name entered:

if it is correct, press the  button to access the cooking parameters;






if it is incorrect, press the  button to enter the letters correctly.

EN

## SETTING THE COOKING PARAMETERS OF A PROGRAMME



### PREHEATING

- 1 Press the  button repeatedly until the number "0" appears on screen "1" and the message "PRE" appears on screen "2".
- 2 Press the  button until the icon  flashes -> **the parameter is active and can be set only when the icon flashes.**
- 3 Press the   buttons to set the desired value.

### NEXT STEPS

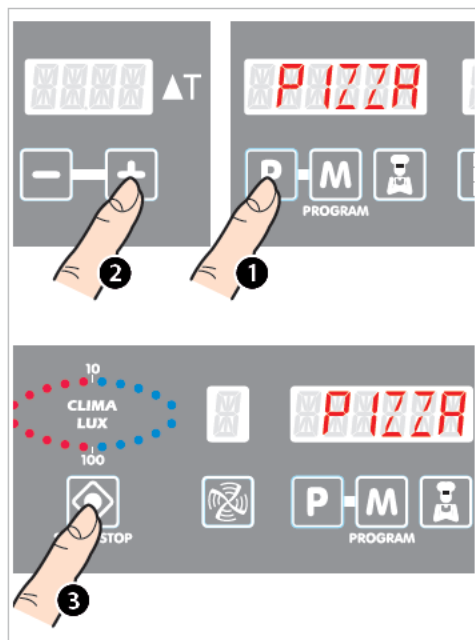
Set the following programme parameters as fully explained in the chapter "Manual Operation".

## SAVING THE SET PROGRAMME



Hold the **M** button until you hear a long beep.  
The programme has now been saved.

## CALLING UP AND STARTING A SAVED PROGRAMME



- 1 Press the button **P**.
- 2 Press the **-** **+** buttons until the programme you want to use appears on screen "8".
- 3 Start the programme by pressing the **START/STOP** button.

Press the **START/STOP** button for 2/3 seconds to interrupt the cooking cycle.

### **+** How to start cooking using programmed mode:

- 1) Press the **START/STOP** button to start the chosen programme.
- 2) When the oven reaches the re-

quired temperature, the buzzer sounds until you open the door and put the food to be cooked in the oven cavity.

3) When you close the door, the programme starts again from step 1 of the selected programme.

4) At the end of cooking, the buzzer sounds until you open the door and remove the cooked food.

5) Once the door is closed, the programme starts again from preheating as per the programme that has just finished.

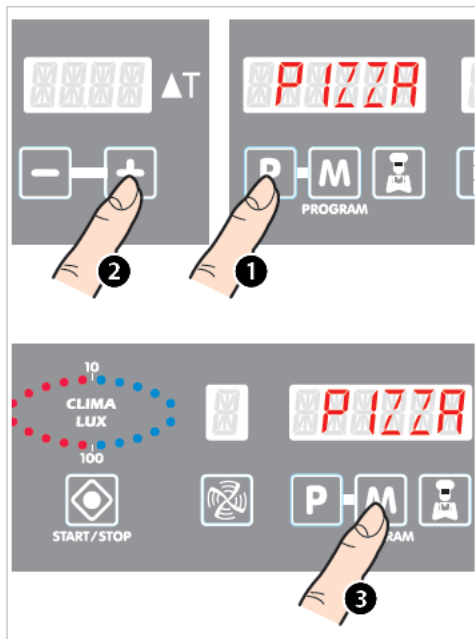
6) Once the required temperature has been reached, the buzzer sounds for 10 seconds each minute.

7) You can now:

- a) open the door and place the food to be cooked in the oven chamber;
- b) press **START/STOP** to interrupt the current programme.

**Note: at the end of a programme that does not pre-heat, the oven returns to waiting mode, for further commands.**

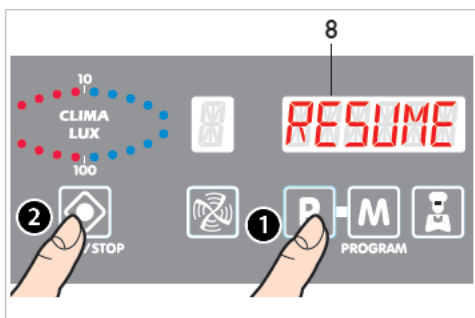
## MODIFYING THE PARAMETERS OF A SET PROGRAM



- 1 Press the **P** button.
- 2 Use the **-** **+** buttons to bring up the programme to be changed on the screen.
- 3 Reconfigure the programme parameters as fully explained in the chapter “Manual Operation”.
- 4 Hold the **M** button until you hear a long beep. The modified parameters have been saved.

EN

## RESUME (RESUMES AN INTERRUPTED COOKING PROCESS)



If a cooking programme is interrupted in advance (in either manual or programmed mode), this function resumes cooking from the point at which it was stopped, maintaining the same parameters set.

- 1 Press the **P** button until screen “8” displays the message “RESUME”.
- 2 Press the **START/STOP** button to resume the interrupted cooking cycle from the point at which it was stopped.

# DECKTOP

## Maintenance

**! Any routine maintenance procedure must be performed:**

- after disconnecting the appliance from the power and water supplies;
- after having put on the proper personal protective equipment (gloves, etc.).

Clean the appliances on a daily basis in order to maintain a good level of hygiene and to avoid corrosion or deterioration of the stainless steel.

When cleaning any component or accessory NEVER use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances when cleaning the appliance substructure and floors either;
- abrasive or sharp tools (abrasive sponges, scrapers, steel bristled brushes, etc.);
- water jets.



## EXTERNAL STEEL STRUCTURES, OVEN CAVITY SEAL



### **Wait for the surfaces to cool off.**

Use a soft cleaning cloth dampened with a little soap and water only. Rinse and dry completely. Alternatively, only use detergents recommended by UNOX; other products may cause damage, thereby invalidating the guarantee\*. Read the usage instructions provided by the detergent producer.

## PLASTIC SURFACES

Use only a very soft cleaning cloth and a small amount of detergent for cleaning delicate surfaces.

## DOOR GLASS



### **Wait for the glass to cool off.**

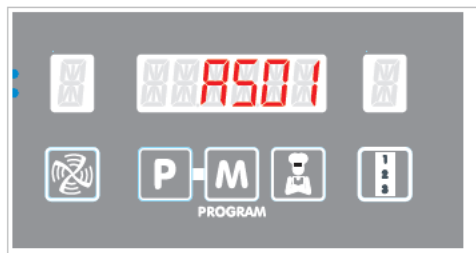
Use only a soft cleaning cloth dampened with a little soapy water or detergent specifically designed for glass. Rinse and dry completely.

## OVEN CAVITY

Manually clean the steel cooking chamber parts with a soft cloth dampened with non-corrosive, abrasive or aggressive detergent specific for stainless steel.

The refractory stone surface can only be cleaned with a damp cloth.

## OVEN-USER INTERFACE



Any alarm messages are shown on the **DeckTop™** oven display (if independent) or on the **BAKERTOP MIND.Maps™** oven display which the **DeckTop™** oven is connected to (if controlled).

The alarm messages (**ALARM**) flag problems which prevent the device from operating. The device must be put in STOP mode.

When there are several ALARM MESSAGES, the user can scroll through these by pressing START/STOP.

Display	Description	Effect	Solution
<b>AS - STATIC OVEN ALARM</b>			
AS01	Bottom thermostat safety alarm	The static oven stops all operating cycles and blocks any display screen configuration	Contact the Customer Assistance Service
AS02	Top thermostat safety alarm		
AS03	Decktop-to-oven communication alarm		
AS04	Oven cavity bottom probe alarm		
AS05	Oven cavity top probe alarm		



## INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the appliance from the power and water supplies;
- rub a soft cloth lightly doused with mineral oil on all stainless steel surfaces;

Before reusing the appliance:

- clean the appliance and its accessories thoroughly (see the chapter “**Maintenance**” on page 50);
- connect the appliance to the power and water supplies;
- inspect the appliance;



**To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.**

## DISPOSAL

Pursuant to article 13 of Legislative Decree 49 of 2014 “Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste”:



The barred rubbish bin symbol specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should be collected separately and not disposed of with other waste.

All appliances are made with recyclable metal materials (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages higher than 90% by weight. Before disposal, make the appliance unusable by removing the power cable and any compartment or cavity closure device (where present). At the end of its useful life, this product must be handled so as to reduce the negative impact on the environment and improve the efficiency of resource use by applying the principles of “the polluter pays”, prevention, preparation for reuse, recycling and salvaging. Please remember that illegal or incorrect disposal of the product leads to the application of the penalties provided for by current legal provisions.

### **Information on disposal in Italy**

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom new appliances are purchased, who is required to collect them free of charge (“one-for-one” collection);

### **Information on disposal in European Union countries**

The EU Directive on WEEE appliances has been implemented differently by each country. Therefore, if you want to dispose of this appliance, we recommend you contact your local authorities or dealer for information on the correct disposal method.



<b>Malfunction</b>	<b>Possible cause</b>	<b>Possible solution</b>	<b>Solution</b>
The oven is completely switched off.	<ul style="list-style-type: none"> <li>- No mains power.</li> <li>- Appliance out of order.</li> </ul>	Make sure the appliance is connected to the electricity mains.	Contact the Customer Assistance Service.
No steam is produced inside the oven cavity.	<ul style="list-style-type: none"> <li>- Water inlet closed.</li> <li>- Appliance plumbed into the water mains or the tank incorrectly.</li> <li>- No water in the tank (if water is taken from the tank).</li> <li>- Water supply filter clogged with impurities.</li> </ul>	<ul style="list-style-type: none"> <li>- Open water inlet.</li> <li>- Make sure the appliance is plumbed into the water mains or the tank correctly.</li> <li>- Fill the tank with water.</li> <li>- Clean the filter.</li> </ul>	Contact the Customer Assistance Service.
After the time has been set and the START/STOP button pressed, the oven does not start.	Door open or not shut properly.	Make sure the door is shut.	Contact the Customer Assistance Service.
Water escapes from the seal when the door is shut.	<ul style="list-style-type: none"> <li>- Seal dirty.</li> <li>- Seal damaged.</li> <li>- The handle mechanism is loose.</li> </ul>	<ul style="list-style-type: none"> <li>- Clean the seal using a damp cloth.</li> <li>- Contact a specialised technician to request repairs.</li> </ul>	Contact the Customer Assistance Service.

## **EC CERTIFICATIONS**

### **DECLARATION OF CONFORMITY FOR ELECTRICAL APPLIANCES**

Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

Declares, under its own responsibility, that the product:

Accessory **DECKTOP™** for ovens **BAKERTOP MIND.Maps™** – Series MIND.  
Maps

complies with the Low Voltage Directive 2014/35/EU through the following standards:

EN 60335-1: 2014 + A1:2014

EN 60335-2-36: 2008 + A1:2004 + A2:2008 + A11: 2012

EN62233: 2008

complies with EM Compatibility Directive 2014/30/EC through the following standards:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A2: 2009

EN 61000-3-3: 2008

EN 61000-3-11: 2000

EN 61000-3-12: 2011

EN 61000-6-2: 2005

EN 61000-6-3: 2007





INVENTIVE SIMPLIFICATION

## EUROPE

### IT - ITALIA UNOX S.p.a

E-mail: info@unox.it  
Tel: +39 049 8657511

### GB - UNITED KINGDOM UNOX UK Ltd.

E-mail: info@unoxuk.com  
Tel: +44 1252 851 522

### CZ - ČESKÁ REPUBLIKA UNOX DISTRIBUTION s.r.o.

E-mail: info.cz@unox.com  
Tel: +420 241 940 000

### BG - БЪЛГАРИЯ UNOX BULGARIA

E-mail: info.bg@unox.com  
Tel: +359 2 419 05 00

### NL - NETHERLANDS UNOX NETHERLANDS B.V.

E-mail: info.nl@unox.com  
Tel: +31 6 27 21 14 10

### DE - DEUTSCHLAND UNOX DEUTSCHLAND GMBH

E-mail: info.de@unox.com  
Tel: +49 2951 98760

### IE - IRELAND UNOX IRELAND

E-mail: info.ie@unox.com  
Tel: +353 (0) 87 32 23 218

### HR - HRVATSKA UNOX CROATIA

E-mail: narudzbe@unox.com  
Tel: +39 049 86 57 538

### AT - ÖSTERREICH UNOX ÖSTERREICH GMBH

E-mail: info.de@unox.com  
Tel: +43 800 880 963

### PL - POLSKA Unox Polska Sp. z o.o.

E-mail: info.pl@unox.com  
Tel: +48 665 232 000

### FR - FRANCE, BELGIUM & LUXEMBOURG UNOX FRANCE s.a.s.

E-mail: info.fr@unox.com  
Tel: +33 4 78 17 35 39

### ES - ESPAÑA UNOX PROFESIONAL ESPAÑA S.L.

E-mail: info.es@unox.com  
Tel: +34 900 82 89 43

### TR - TÜRKİYE - UNOX TURKEY Profesyonel mutfak ekipmanları endüstri ve ticaret limited şirketi

E-mail: info.tr@unox.com  
Tel: +90 530 176 62 03

### RU - РОССИЯ, ПРИВАЛТИКА И СТРАНЫ СНГ UNOX РОССИЯ

E-mail: info.ru@unox.com  
Tel: +7 (499) 702 - 00 - 14

### SC - SCANDINAVIAN COUNTRIES UNOX SCANDINAVIA AB

E-mail: info.se@unox.com  
Tel: +46(0)790 75 63 64

### PT - PORTUGAL UNOX PORTUGAL

E-mail: info.pt@unox.com  
Tel: +351 918 228 787

## AMERICA

### US - U.S.A. & CANADA UNOX Inc.

E-mail: info.usa@unox.com  
Tel: +1 800 489 8669

### AR - ARGENTINA UNOX ARGENTINA

E-mail: info.ar@unox.com  
Tel: +54 911 37 58 43 46

### CO - COLOMBIA UNOX COLOMBIA

E-mail: info.co@unox.com  
Tel: +57 350 65 88 204

### BR - UNOX BRASIL SERVICOS LTDA.

E-mail: info.br@unox.com  
Tel: +55 11 98717-8201

### MX - MEXICO UNOX MEXICO, S. DE R.L. DE C.V.

E-mail: info.mx@unox.com  
Tel: +52 55 8116-7720

## ASIA, OCEANIA & AFRICA

### ZA - SOUTH AFRICA UNOX SOUTH AFRICA

E-mail: info.asia@unox.com  
Tel: +27 845 05 52 35

### PH - PHILIPPINES UNOX PHILIPPINES

E-mail: info.asia@unox.com  
Tel: +63 9175108084

### AU - AUSTRALIA UNOX AUSTRALIA PTY Ltd.

E-mail: info@unoxaustralia.com.au  
Tel: +61 3 9876 0803

### UZ - UZBEKISTAN UNOX PRO LLC

E-mail: info.uz@unox.com  
Tel: +998 90 370 90 10

### KR - 대한민국 UNOX KOREA CO. Ltd.

이메일: info.asia@unox.com  
전화: +82 2 69410351

### AC - OTHER ASIAN COUNTRIES UNOX (ASIA) SDN. BHD

E-mail: info.asia@unox.com  
Tel: +603-58797700

### TW - TAIWAN, HONG KONG & MACAU UNOX TAIWAN

E-mail: info.tw@unox.com  
Tel: +886 928 250 536

### MY - MALAYSIA & SINGAPORE UNOX (ASIA) SDN. BHD

E-mail: info.asia@unox.com  
Tel: +603-58797700

### CN - 中华人民共和国 UNOX TRADING (SHANGAI) Ltd. CO.

电子邮件: info.asia@unox.com  
电话: +603-58797700

### NZ - NEW ZEALAND UNOX NEW ZEALAND Ltd.

E-mail: info@unox.co.nz  
Tel: +64 (0) 800 76 0803

### AE - U.A.E. UNOX MIDDLE EAST DMCC

E-mail: info.uae@unox.com  
Tel: +971 4 554 2146

### ID - INDONESIA UNOX INDONESIA

E-mail: info.asia@unox.com  
Tel: +62 81908852999

unox.com



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