



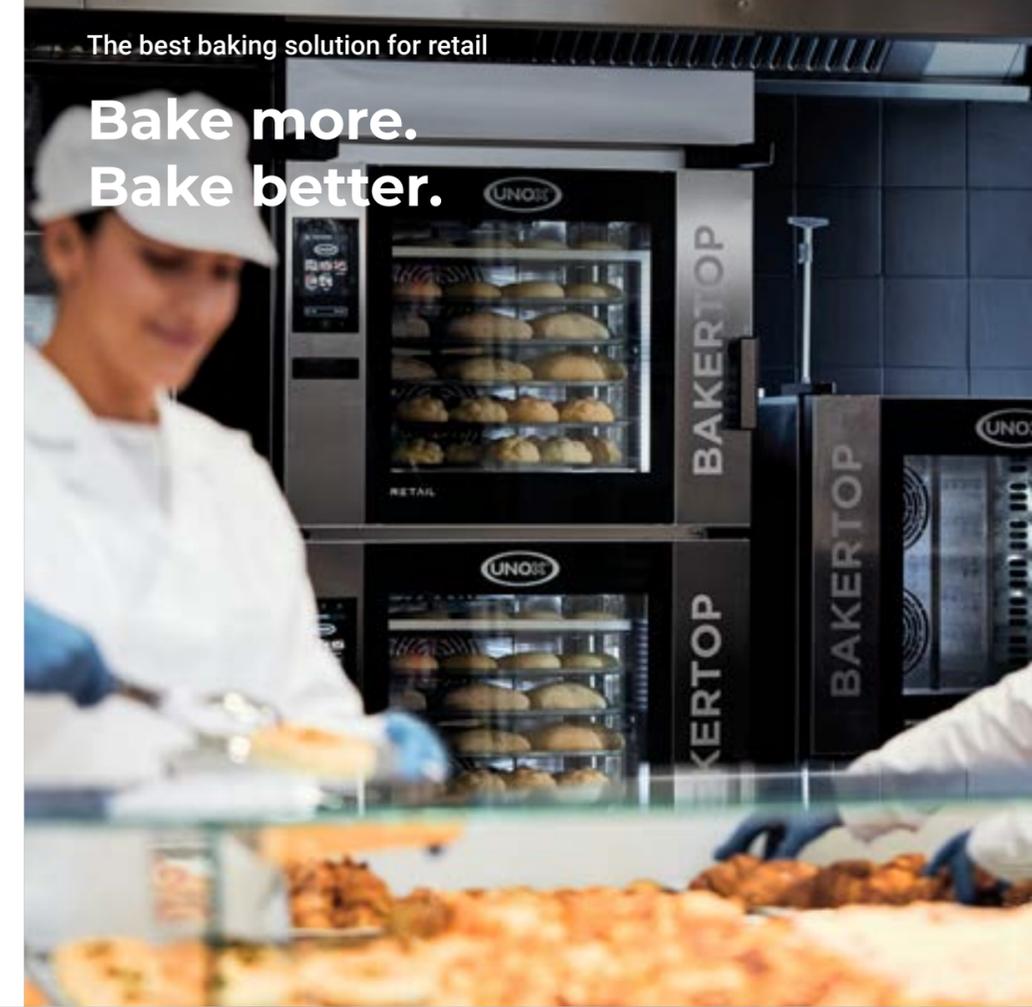
## BAKERTOP RETAIL



Configure  
BAKERTOP RETAIL  
on [unox.com](https://unox.com)

The best baking solution for retail

**Bake more.  
Bake better.**



Discover more about  
BAKERTOP RETAIL  
on [unox.com](https://unox.com)

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Intuitive control panel

## As simple as slicing bread.

A customised, simplified interface with just nine easy-to-recognise icons makes programme selection effortless. That ensures your staff can start the right programmes smoothly and with confidence – putting your team in a position where mistakes are almost impossible.



Discover more about  
Data Driven Cooking  
on [unox.com](https://unox.com)

Maximise productivity in just 1 m<sup>2</sup>

## 18 trays of pure baking power.

The largest capacity and the smallest footprint, with no trade-offs – just pure performance. Baking times are optimised by advanced combi-cooking technology. Steam is your new secret ingredient.



Data Driven Cooking

## The same bake in every store.

With the Unox Data Driven Cooking platform, you have everything under control. Remotely and easily monitor consumption and oven usage in every point of sale to improve performance and profits, ensuring consistent standards everywhere.

BAKERTOP RETAIL & QUICK.Load trolley

## Full batches of fragrance, effortless.

Thanks to the QUICK.Load trolley you can load and unload up to 18 trays in a single smooth gesture – no wasted time. The durable stainless steel trolley glides easily and locks securely to the oven thanks to magnetic guides. Optional doors and side covers are available to meet local regulations. Fast, safe, and fully customisable.



# 270

**frozen paninis in 13 min**

Thanks to STEAM.Boost technology, heat, airflow and plenty of moisture make your leavened bread develop like never before.

# 216

**croissants in 20 min**

Multiple high-flow reversing fans ensure perfect distribution across every tray. AIR.Maxi guarantees flawless uniformity for frozen goods.



# 162

**pretzels in 18 min**

DRY.Maxi effectively removes humidity from the baking chamber to give baked products perfect consistency, colour and crunchiness every time.

The ultimate ally for bakery corners

## BAKERTOP RETAIL Baking Station

**Waterless hood**  
Install your oven wherever you want.

The multi-stage hood with condensers allows installation directly behind the counter without odour issues.



**QUICK.Load Trolley**

The definition of practical.

Lightweight yet robust stainless steel trolley that makes loading and unloading safe and easy – up to 18 trays in just five seconds.

Find the right solution for you retail.  
**Configure** your oven.

Book your free baking trial.  
**Contact** one of our experts.

BAKERTOP RETAIL & QUICK.Load trolley

## Peace of mind. Safe bakes.

Loading all trays in one gesture is the safest choice with the QUICK.Load trolley. No clumsy movements, no wasted time. Safe handling tools prevent contact with hot baskets and trays, while the cool-touch door can be equipped with a lock system to avoid opening during baking and washing.



**Annual planned maintenance**

## Non-stop baking. No matter what.

Peak performance with no downtime. The Unox annual planned maintenance programme keeps your BAKERTOP RETAIL oven delivering at its best while significantly extending its lifespan. Choose the optional 20-litre detergent tank and we will take care of the yearly refill, so your staff never have to handle it.

