

BAKING ESSENTIALS

The collection of UNOX Baking Essentials special trays transforms your BAKERTOP MIND.Maps™ PLUS from an oven to a multifunctional baking centre.

Each baking process requires a tray with precise characteristics to spread heat in a specific way. Discover the Baking Essentials trays to make the most of the potential of your BAKERTOP MIND.Maps™ PLUS and impress your clients.



BAKING

FORO.BAKE

Perforated aluminium pan.



IDEAL FOR:

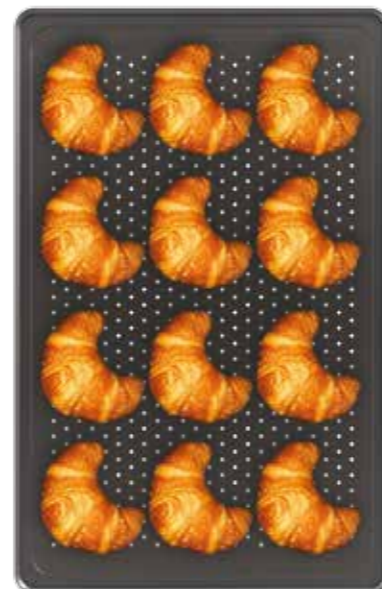
- Pastry
- Cakes
- Baking on silicon mats

ADVANTAGES

- Perforated surface to allow better transpiration of moisture
- Ultra low edge for maximum baking uniformity

FORO.BLACK

Non-stick perforated aluminium pan.



IDEAL FOR:

- Croissants
- Fresh bread
- Danish pastries
- Pastry

ADVANTAGES

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

FAKIRO™

12mm thick aluminium plate, flat on one side and ribbed on the other for dual use.



IDEAL FOR:

- Pizza
- Focaccia
- Bread
- Bread rolls

ADVANTAGES

- Focaccia and sandwiches heated in just 3 minutes
- 13 mm thickness for stone baked effect

BAKING

FAKIRO.GRILL

12mm non-stick aluminium plate, flat on one side and ribbed on the other for dual use.



IDEAL FOR:

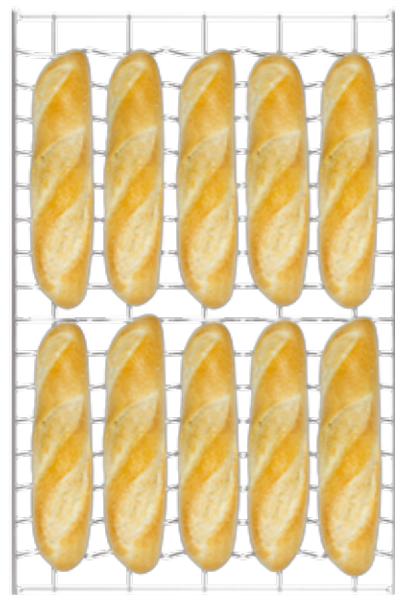
- Pizza
- Focaccia
- Bread
- Bread rolls

ADVANTAGES

- Pizza with a crisp base ready in just 4 minutes
- 13 mm thickness for stone baked effect

BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



IDEAL FOR:
• Frozen baguettes

ADVANTAGES

- Bake up to 10 mini baguettes in 18 minutes
- Maximum heat distribution for quick baking

FORO.BAGUETTE BLACK

Non-stick aluminium perforated tray with 5 channels to bake baguettes.



IDEAL FOR:
• Fresh baguettes

ADVANTAGES

- 5 baguettes that are baked uniformly and separately
- Quick and easy cleaning operations

STEEL.BAKE

Steel tray with 90° corners.



IDEAL FOR:
• Sponge cakes

ADVANTAGES

- 90° corners for preparation of cake bases
- Solid structure that does not deform

FORO.BAGUETTE

Perforated aluminium tray with 5 channels to bake baguettes.



IDEAL FOR:
• Frozen baguettes

ADVANTAGES

- Bake up to 10 mini baguettes in 20 minutes
- Perforated for maximum air flow

BAKE

Aluminium tray.



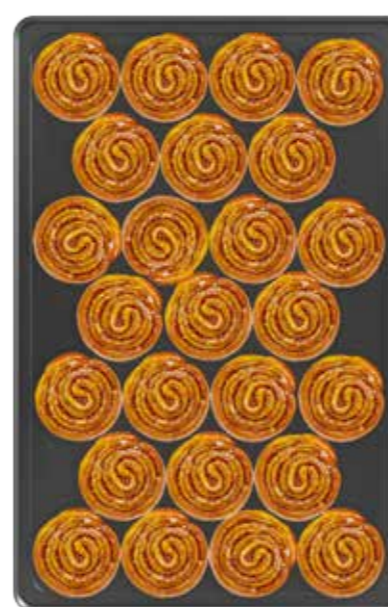
IDEAL FOR:
• Pastry
• Cakes
• Baking on silicon mats

ADVANTAGES

- Thin tray for rapid heat exchange
- Ultra low edge for maximum baking uniformity

BAKE.BLACK

Non-stick aluminium pan.



IDEAL FOR:
• Croissants
• Danish pastries
• Pastry

ADVANTAGES

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

