



CHEFTOP *MIND Maps™* PLUS





Muse Restaurant 🍳 - Australia

CHEFTOP MIND.Maps™ PLUS

Designed to fulfil your ambitions.

Controllable like your hand. Natural as your thoughts. Intelligent and connected. This is CHEFTOP MIND.Maps™ PLUS by UNOX, the professional oven that breaks down every barrier between your ideas and their achievement. With one gesture.

 Watch the video on the official UNOX YouTube channel

Your success will speak volumes.



CHEFTOP MIND.Maps™ PLUS

The solution you need in whatever size you want.

The CHEFTOP MIND.Maps™ PLUS ovens are the culmination of UNOX's years of research and experience of working alongside the most demanding chefs as they take on the daily challenge of making their creative ideas a reality.

They are designed to be easy to use and to guarantee top performance in all working conditions. They use the latest smart technologies to give real support in your work and to adapt to any kitchen, whatever the size.

The 3, 5, 7 and 10 GN 1\1 models and the 6 and 10 GN 2\1 models are the benchmark for every kitchen and, thanks to the possibility of creating stacked oven columns to meet your specific needs, they are perfect for every food service situation.

The freestanding 20 and 40 GN 1\1 and GN 2\1 roll-in trolley models are reliable workhorses that are perfectly suited to large scale banqueting and production kitchens.

The compact 5 and 10 grid GN 1\1 and 5 grid GN 2\3 models are the solution for kitchens where space is a key concern and where performance cannot be compromised. Perfect results, every time.

 Find out more. Watch the "Touch of Brilliance" video on the official UNOX YouTube channel

Unox Intelligent Performance

Intelligent Cooking. Guaranteed results.

Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during cooking, the various load quantities, food whose properties vary with the seasons and the unique manual techniques of each member of your team.

For example?

Cooking multiple trays requires more time than for just one or two: the door remains open for longer and the consequent drop in temperature is greater. The oven must begin cooking at a lower temperature and cook a higher quantity of food, for which more time is required to achieve the correct working conditions. In addition, the humidity emitted by the fully-loaded oven is greater than a partial load, and if the door is opened unexpectedly, it significantly alters all the parameters of the cooking process.

Achieving repeatable results requires continual supervision, monitoring of every detail and immediate intervention. In a few words: control, intelligence and expertise. Exactly what CHEFTOP MIND.Maps™ PLUS oven with UNOX INTELLIGENT.Cooking provides.



Chef Anton Bodyashkin @ Ugli Restaurant - Russia

ADAPTIVE.Cooking™ Perfect results. Every time.

The ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool capable of interpreting your settings and understanding your desired result. Through its sensors and intelligence, your CHEFTOP MIND.Maps™ PLUS registers changes in humidity and temperature. It effectively understands the quantity of food inserted into the oven to then automatically regulate the cooking process by acting on all the parameters and modulating the combined action of the INTENSIVE.Cooking™ technologies, guaranteeing you an identical and perfect result every time. Exactly as you imagined.

CLIMALUX™ Total humidity control.

The actual humidity present inside the cooking chamber is the total of that produced by the oven and that generated by the evaporation of the water present in the food. Through CLIMALUX™ intelligent technology, your CHEFTOP MIND.Maps™ PLUS uses precise sensors to measure the effective humidity inside the oven and acts automatically when steam is emitted or humidity is extracted to ensure that the cooking conditions match the chosen settings. This is how CLIMALUX™ simultaneously guarantees repeatable cooking processes and water and energy savings even exceeding 90% when compared to traditional combination ovens.

AUTO.Soft Gentle cooking function.

A sharp increase in temperature in the presence of delicate products and in high oven load capacity conditions can compromise the uniformity of the overall result.

When the AUTO.Soft function is activated, your CHEFTOP MIND.Maps™ PLUS oven automatically regulates the rise in temperature according to what the sensors detect to make it gentler and guarantee an optimal distribution of heat inside each pan in the oven. Because every detail counts when your requirements take pride of place.

SMART.Preheating Intelligent preheating.

Correctly preheating the oven creates the ideal conditions to optimise cooking from the very first moments once the door is closed.

Your UNOX CHEFTOP MIND.Maps™ PLUS is equipped with new SMART.Preheating intelligent technology that automatically sets the best temperature and preheating time according to the parameters of the chosen cooking process and to what has occurred in previous hours. As always, to guarantee you maximum repeatability of results at all times of the day and energy savings up to 20% compared to manual preheating.

SENSE.Klean™ Intelligent cleaning.

Your CHEFTOP MIND.Maps™ PLUS oven is an intelligent piece of machinery equipped with technology that offers you maximum levels of cooking performance. Correct cleaning is essential to ensure that the sensors and components function correctly over time, therefore maintaining high levels of cooking performance day after day, month after month, year after year. SENSE.Klean™ technology estimates the degree of dirt and suggests the best automatic cleaning mode according to actual use. To guarantee you maximum hygiene and avoid unnecessary waste of water and detergent.

Unox Intelligent Performance

**Maximum performance.
Guaranteed in all conditions.**

Intelligent technologies designed to maximize your work, improve performance, and help you achieve your ambitions of building success. Every single day.

Find out how UNOX INTELLIGENT.Performance technologies influence the cooking process, correct common mistakes and exponentially improve daily results.

Perfection will become the norm.



**WITHOUT
ADAPTIVE.
COOKING™**

The quantity of food in the oven has an effect on the final result: a program set for a single tray will not be sufficient to cook a full load and, viceversa, a program set for a full load will overbake a single-tray load.

**WITH
ADAPTIVE.
COOKING™**

ADAPTIVE.Cooking™ technology recognises the quantity of food in the cooking chamber and automatically optimises the time, temperature and climatic conditions.

**OPTIMAL SETTINGS
FOR A HALF LOAD**

SALMON

PRE 250°C

6 minutes

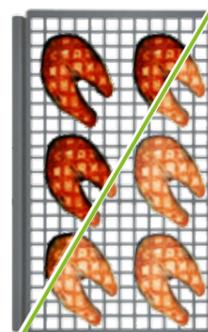
240 °C

0%

**RESULTS
WITH A SINGLE TRAY**

**WITHOUT
ADAPTIVE.
COOKING™**

Cooking time:
6 minutes
Actual average
temperature:
240 °C
Actual average level
of humidity during
the cooking program:
0%



**WITH
ADAPTIVE.
COOKING™**

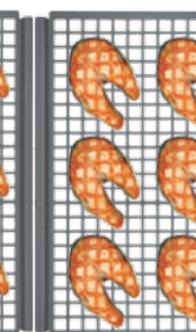
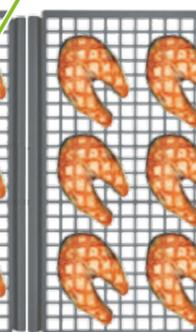
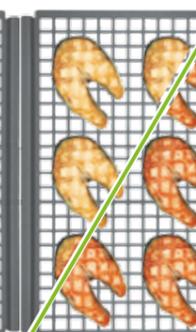
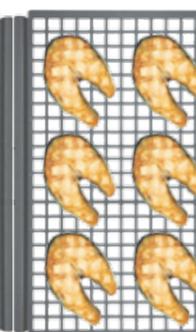
Cooking time:
6 minutes
Actual average
temperature:
240 °C
Actual average level
of humidity during
the cooking program:
0%



**RESULTS WITH
A FULL LOAD**

**WITHOUT
ADAPTIVE.
COOKING™**

Cooking time:
5 minutes
Actual average
temperature:
220 °C
Actual average level
of humidity during
the cooking program:
50%



**WITH
ADAPTIVE.
COOKING™**

Cooking time:
8 minutes
Actual average
temperature:
240°C
Actual average level
of humidity during
the cooking program:
0%

WITHOUT CLIMALUX™
Combination cooking

The uncontrolled presence of humidity in the cooking chamber will affect the cooking results, with a negative impact on the external colour and internal structure that changes with the amount of food-load.

WITH CLIMALUX™
Combination cooking

CLIMALUX™ registers variations in humidity and reacts rapidly to extract any excess humidity and therefore guarantees the required humidity conditions with any food-load.

OPTIMAL SETTINGS FOR A HALF LOAD

ROAST CHICKENS

- PRE 210°C
- 38 minutes
- 190 °C
- 30%

RESULTS WITH A SINGLE TRAY

WITHOUT CLIMALUX

Actual average level of humidity during the cooking program: **20%**



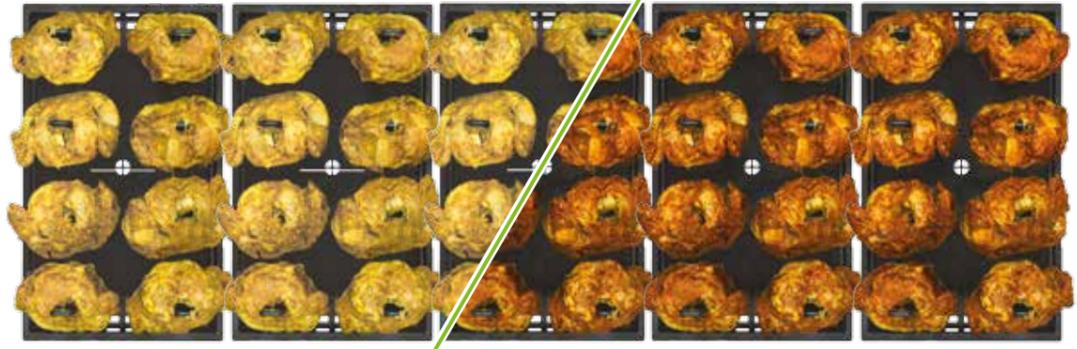
WITH CLIMALUX

Actual average level of humidity during the cooking program: **30%**

RESULTS WITH A FULL LOAD

WITHOUT CLIMALUX

Actual average level of humidity during the cooking program: **80%**



WITH CLIMALUX

Actual average level of humidity during the cooking program: **30%**

WITHOUT CLIMALUX™
Steaming

Steaming is the combi oven cooking method that uses the most amount of energy and water. Without the ability to detect steam saturation, the oven continues to produce steam and use energy even when it is not necessary.

WITH CLIMALUX™
Steaming

CLIMALUX™ continuously measures the actual percentage of humidity in the cooking chamber and detects when full saturation is reached, reducing thereafter the steam production to the exact quantity need to maintain saturation.

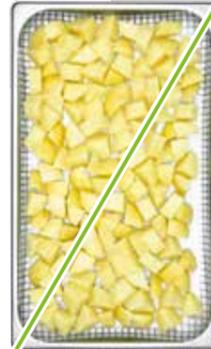
STEAMED POTATOES

- PRE 110°C
- 20 minutes
- 96 °C
- 100%

WITHOUT CLIMALUX™

Actual average level of humidity during the cooking program: **100%**

Average consumption:
kW: 3,15
l H2O: 9,8



WITH CLIMALUX™

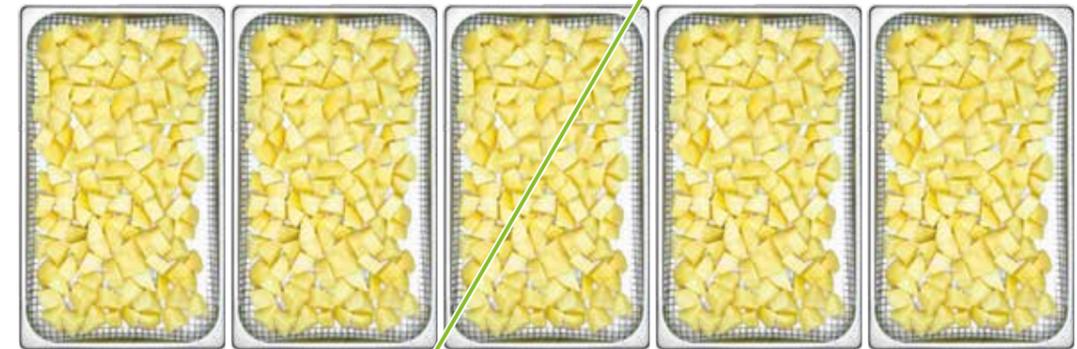
Actual average level of humidity during the cooking program: **100%**

Average consumption:
kW: 1,66
l H2O: 4,1

WITHOUT CLIMALUX™

Actual average level of humidity during the cooking program: **100%**

Average consumption:
kW: 9,00
l H2O: 13,00



WITH CLIMALUX™

Actual average level of humidity during the cooking program: **100%**

Average consumption*:
kW: 7,51
l H2O: 5,441

* Certified according to ENERGY STAR: Steam Mode Cooking Energy Efficiency: cooking at 100°C 100% humidity

WITHOUT AUTO.SOFT

The change from one cooking step to the next a rapid increase in temperature can be so aggressive that delicate products are cooked unevenly.

WITH AUTO.SOFT

The AUTO.Soft function manages the rise in temperature, making it more delicate and maintaining uniformity on all points of the tray and on all the trays.

POTATOES STEP 1/2

- 10 minutes
- 100 °C
- 100%

STEP 2/2

- 20 minutes
- 190 °C
- 100%

WITHOUT AUTO.SOFT

Rise time: **100 °C - 190 °C:**
1 minute



WITH AUTO.SOFT

Rise time: **100 °C - 190 °C:**
7 minutes

WITHOUT AUTO.SOFT

Rise time: **100 °C - 190 °C:**
3 minutes



WITH AUTO.SOFT

Rise time: **100 °C - 190 °C:**
7 minutes

WITHOUT SMART.PREHEATING

The oven preheats to the set temperature without taking into account if and how the oven has been used before, with the risk of not being hot enough for the first cooking program of the day, or on the other hand wasting energy during the preheating phase when the cooking chamber has already accumulated sufficient heat during previous cooking programs.

WITH SMART.PREHEATING

SMART.Preheating recognizes the activity that the oven has carried out before the cooking starts and intelligently adjusts the preheating accordingly: making it more intense with the first cook in the morning when the oven is cold, and reducing it or even skipping it should the oven chamber already be hot enough to start cooking right away. This leads to always perfect cooking results while saving time and energy.

BREAD

- PRE 210°C
- 18 minutes
- 180 °C



WITHOUT SMART.PREHEATING

Preheating time: **6 minutes**
Temperature of the oven chamber steel after preheating: **100 °C**

Preheating time: **6 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**



WITH SMART.PREHEATING

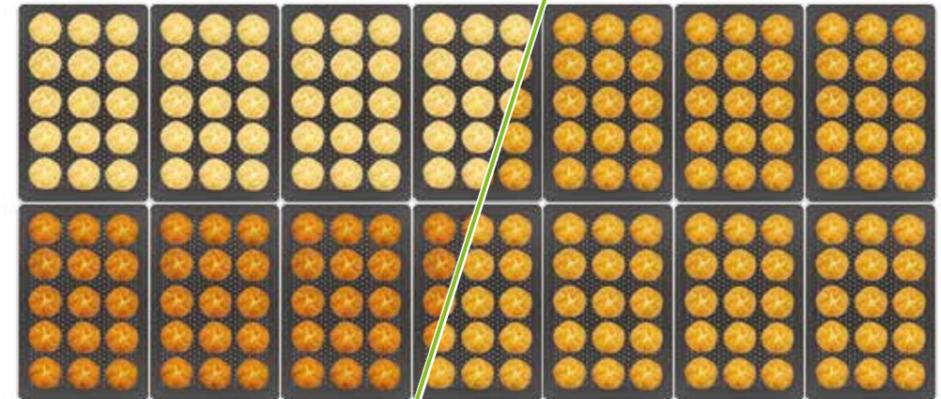
Preheating time: **9 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**

Preheating time: **0 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**

WITHOUT SMART.PREHEATING

Preheating time: **6 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**

Preheating time: **6 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**



WITH SMART.PREHEATING

Preheating time: **9 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**

Preheating time: **0 minutes**
Temperature of the oven chamber steel after preheating: **180 °C**

DDC - Data Driven Cooking

Your oven is unique, intelligent and connected.

The Data Driven Cooking artificial intelligence technology is designed to help you make the most of the potential of your UNOX CHEFTOP MIND.Maps™ PLUS oven: it collects data, processes information, analyses the modes of use and gives you a daily report, and connects to the Internet cloud to identify and suggest recipes and personalised hints for your actual needs, which translate directly into new products for your clients.

With Data Driven Cooking, UNOX CHEFTOP MIND.Maps™ PLUS ovens become much more than a simple piece of kitchen equipment.

They become a true partner that contributes to the creation of your success.

Data Driven Cooking.
Closer to you, closer to your success.

Innovation Award



Chef Ryan Clift @ Tippling Club Restaurant - Singapore

 Watch the Data Driven Cooking video



DDC.Ai - Artificial Intelligence Your personalised virtual assistant.

When connected to the UNOX Cloud online, your CHEFTOP MIND.Maps™ PLUS oven sends data to activate the DDC.Ai service, which uses artificial intelligence to process it in order to identify and suggest recipes and personalised hints for your actual needs, which you can immediately transform into new dishes for your menu. The results speak for themselves: after three months of activating the DDC.Ai service, the average use of the oven increases by 25%, and with that, so does the profitability of your investment.

DDC.Unox e DDC.App Everything just a click away.

With the ddc.unox.com Internet portal and DDC.UNOX App, you have control of your connected CHEFTOP MIND.Maps™ PLUS oven even when you are not in the kitchen. You can monitor its operating status in real time, collect and analyse usage and HACCP data from previous months, create recipes from your computer, receive those that DDC.Ai suggests and send them to your ovens with a simple click.

DDC.Stats Monitored for constant improvement.

Your CHEFTOP MIND.Maps™ PLUS oven monitors and analyses energy, water and detergent consumption, registers cooking times and counts the minutes the door is open; the DDC.Stats function translates them into valuable, useful and clear information that is directly viewable on the control panel to genuinely help you identify every opportunity for improvement and eliminate any waste, hence increasing your daily profit.

Unox Intensive Cooking

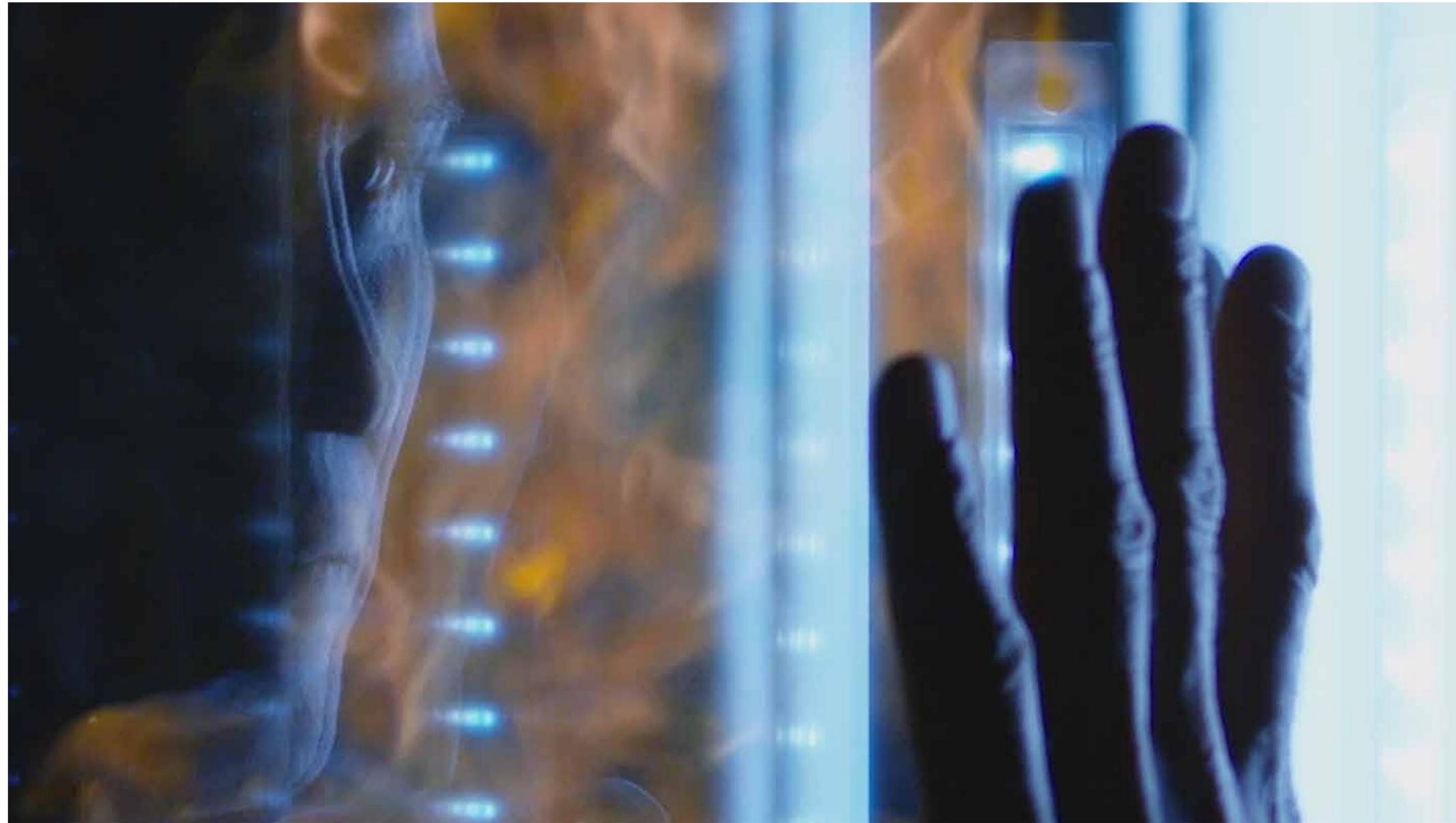
You chose not to settle for less. Maximum cooking intensity.

Thanks to its technology, your CHEFTOP MIND.Maps™ PLUS oven is the most efficient and evolved cooking instrument in your kitchen, capable of guaranteeing extremely high performance levels and noticeable savings in terms of time, energy and labour in each one of its applications.

Perfect cooking, uniformity in each pan inserted into the oven, saturated and dense steam in a few seconds or complete extraction of humidity, intense or gentle air flows. The combination oven taken to its maximum expression.

But that's not all: UNOX INTENSIVE.Cooking also allows you to use your CHEFTOP MIND.Maps™ PLUS for cooking that is normally carried out with traditional equipment such as static or convection ovens.

The savings? It's substantial: up to 45% less energy compared to a traditional grill, over 60% less water compared to cooking in boiling water, up to 80% less oil compared to a fryer. And above all an assistant who continually monitors the cooking process without further labour costs.



DRY.Maxi™

Humidity gives way to flavour.

Humidity is extracted, removed, eliminated. In part or completely, you decide. Give your preparations perfect consistency, colour and crunchiness every time. Well defined and subtle flavours, never mixed together. Meat, fish and vegetables maintain their identity and enhance their characteristics even when cooked at the same time. DRY.Maxi™ is the technology you'll never go without; the absence of humidity gives your more flavourful preparations even greater concentration. Ending a cooking process with DRY.Maxi™ will be like signing your masterpiece. Get used to doing great things.

STEAM.Maxi™

The power of steam is in your hands.

The continuous and rigorous control and precise calculation of the humidity changes in the cooking chamber make STEAM.Maxi™ your best ally in your cooking processes. From a hot dense cloud that envelops your food, to partial humidity. From 35 to 260 degrees. Everything you want. As you want it. STEAM.Maxi™ adapts to high cooking performance and at the same time guarantees energy and water savings thanks to the on-demand production of steam that is regulated by precise algorithms. Perfection. Density and Intensity.

AIR.Maxi™

Conducts, unites, transforms.

The high-flow multi-fan AIR.Maxi™ system offers reliable results in every application. Powerful air flows capable of pushing heat into the depth of food, shortening cooking times for meat, fish and vegetables, grilled, fried or roast food, but which also provide controlled and gentle ventilation for gentle cooking, dehydration, delicate browning and overnight cooking. AIR.Maxi™ technology guarantees the best uniformity of cooking in every load condition for every kind of food thanks to the rotation reversals that occur according to the load and food type. Choose not to settle for less.

EFFICIENT.Power™

Power and efficiency.

High-efficiency heating elements or SPIDO.GAS™ forced air burners system with patented symmetrical heat exchangers: whichever power source you choose for your CHEFTOP MIND.Maps™ PLUS, you're always guaranteed maximum performance and efficiency. Maximum speed of temperature rise and precisely maintaining it, energy savings ensured by the triple-glazed door and high performance insulating materials. In figures? From 60 to 260°C in 300 seconds in both electric and gas models. Category leading efficiency in combi mode, dry air and steam according to ENERGY STAR certification.

PLUS control panel

The pleasure of being in full control

Innovative yet simple - its the new frontier of communication between you and your oven.

The control panel of your CHEFTOP MIND.Maps™ PLUS is the result of combining revolutionary ideas with ease of use.

With its 9.5 inch touch screen, the CHEFTOP MIND.Maps™ PLUS control panel gives you maximum possibility of choice: create your own program, use one of the many automatic cooking programs available and manage up to 10 timers simultaneously. The choice is yours. CHEFTOP MIND.Maps™ PLUS will always be ready.



Babe Fun Dining Restaurant - Malaysia



SET
Simple.
Comprehensive.
Intuitive.

The freedom to create any cooking program, in a clear and intuitive way. All of your parameters appear on one screen. You can set hours, minutes and seconds, or choose infinity cooking mode or even an overnight program.

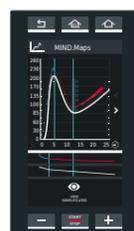
Choose the temperature you want, choose the climatic conditions and the fan speed. Create up to 9 steps in your cooking program, to cook anything that you want, exactly as you want it.



PROGRAMS
Your masterpieces.
Today, tomorrow,
forever.

All of your creations are unique and repeatable thanks to your personal recipe book which allows you to save and organise your cooking programs.

CHEFTOP MIND.Maps™ PLUS allows you to save over 380 programs and to organise them into 16 different groups, so you can group your recipes according to who will use them or according to type of food, such as meat, fish, vegetables and deserts. it will become an invaluable tool in your kitchen.



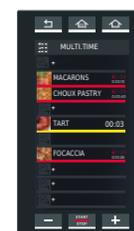
MIND.Maps™
Don't select a
cooking program,
draw your own.

Add your Touch of Brilliance. Freely, whenever you want. Make your creativity repeatable. The MIND.Maps™ visual language technology allows the most elaborate cooking processes to be created by hand on the control panel. With the pen set in the handle of your CHEFTOP MIND.Maps™ PLUS you can draw even the most complex cooking processes with the utmost creative freedom and then repeat them whenever you want. You create, the oven works.



CHEFUNOX
Choose what you
want to cook.
Start. That's it.

Imagine you have full use of a library of cooking programs calibrated to achieve the best results with zero waste of time and raw material. Choose the cooking method, select the food category, set the degree of cooking required and your CHEFTOP MIND.Maps™ PLUS oven will do the rest. CHEFUNOX is the answer to the demand for high and repeatable quality standards. In every situation.



MULTI.Time
Multitasking
you've always
dreamed of.

The frenzy of service at peak times, shouting out orders, pressure, heat, tension.

The need to manage everything in the shortest time possible.

Orderly and organised. This is the moment in which MULTI.Time technology comes into play, giving you the possibility of managing up to 10 cooking processes at the same time and always having maximum control at a glance.



MISE.EN.PLACE
We've gone further
than kitchen
organisation.

The incredible possible. With MISE.EN.PLACE, your CHEFTOP MIND.Maps™ PLUS oven acquires even more value and intelligence.

Thanks to a unique and intuitive function, it recommends the correct order and times to insert each pan into the cooking chamber so that all your products are ready at the same time.

Being on time has never been so simple.

Every detail counts. And you know it.

Designed and built for perfection.

The products manufactured by UNOX are protected by one or more of the following patents or patent applications: IT 139373; US 8.071.917; DE 10160225.8; ES 2369245; DE 10201010245.0; IT 1398088; US 8.712.561; DE 10201010753.3; IT 1398091; DE 10201014669.5; IT 1399068; US918852; IT 272303; DE 1020101441.3; IT 1398861; US 8662066; IT 1402074; DE 60200600437; ES 2308664; IT 502008901655862; DE 102007060439.6; ES 2340454; IT 1412358; IT 1427160; IT 1425779; DE 102015114648; US 14845950; DE 102015114648; IT 1428030; IT 283033; IT 283033; ES 1157660; IT 202015000008735; IT 202015000006785; US 15050960; DE 202016100941; IT 202015000008010; IT 2020150000010018; IT 1020150000015162; DE 102016108769; IT 102015000020928; IT 102016000034750; DE 10201707164; US 15471624; IT 202015000063980; US 15297709; DE 202016105830; IT 202016000069424; IT 2020170000052355; IT 202015000031518; IT 102015000041480; IT 2020170000052318; IT 1378934; in addition to other pending patents.



TRIPLE GLASS - ENERGY STAR CERTIFIED



9.5" LCD TOUCH SCREEN CONTROL PANEL



ANTI TIP TRAY SUPPORTS



Rotor.KLEAN™ AUTOMATIC WASHING



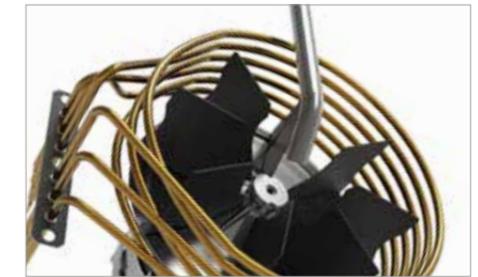
MULTI-POINT CORE PROBE



LED CHAMBER ILLUMINATION INTEGRATED IN THE DOOR



CARBON FIBRE DOOR HANDLE



HIGH PERFORMANCE HEATING ELEMENTS



4 SPEED MULTIPLE FAN SYSTEM



LAN/WIFI CONNECTION CONFIGURATION



USB PORT FOR UPLOAD/DOWNLOAD OF DATA



SMART CLOSURE FOR TROLLEY OVENS



HIGH PERFORMANCE INSULATION MATERIAL



EXTRA FINE SOUS VIDE CORE PROBE - OPTIONAL



FORCED AIR BURNERS WITH SYMMETRICAL HEAT EXCHANGERS



INTEGRATED DET&RINSE TANK



STAINLESS STEEL AISI 304 COOKING CHAMBER



DOOR DOCKING POSITIONS AT 60°/120°/180°



ANTI CONDENSATE DRIP TRAY



PERFORATED ANTI TIP LATERAL SUPPORTS

Find out more. Watch the 12 Challenges videos on the official UNOX YouTube channel.



Fresh kitchen air.**Certified ventless hood.**

The UNOX steam condensing hood is an ideal solution for installing your CHEFTOP MIND.Maps™ PLUS oven in any point of your kitchen.

Within the hood a self-cleaning filter removes odours and latent heat from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. If food that is particularly rich in fat is cooked often, it is possible to install an activated carbon filter kit to further reduce odours, even when the door is opened.

Choosing a UNOX ventless hood is an investment that will save you money.

It allows you to install your CHEFTOP MIND.Maps™ PLUS even without* a ceiling canopy, or to prefilter the fumes and reduce maintenance on the centralised extraction system.

*subject to inspection and approval by organisations and to local regulations.



Silo Restaurant - United Kingdom

Even more than a simple holding cabinet.

Cook and hold oven in a single unit.



Low temperature cooking, slow braising, slow roasts, sous vide cooking, regeneration, holding, night cooking. Just some of the countless cooking techniques SLOWTOP Cook'n'Hold offers.

This cook and hold oven is able to cook up to 180°C, allowing you to do much more than simply hold the temperature, such as managing automatic overnight cooking, steam production and soft browning, and lightening the work load of the CHEFTOP MIND.Maps™ PLUS oven during the day.

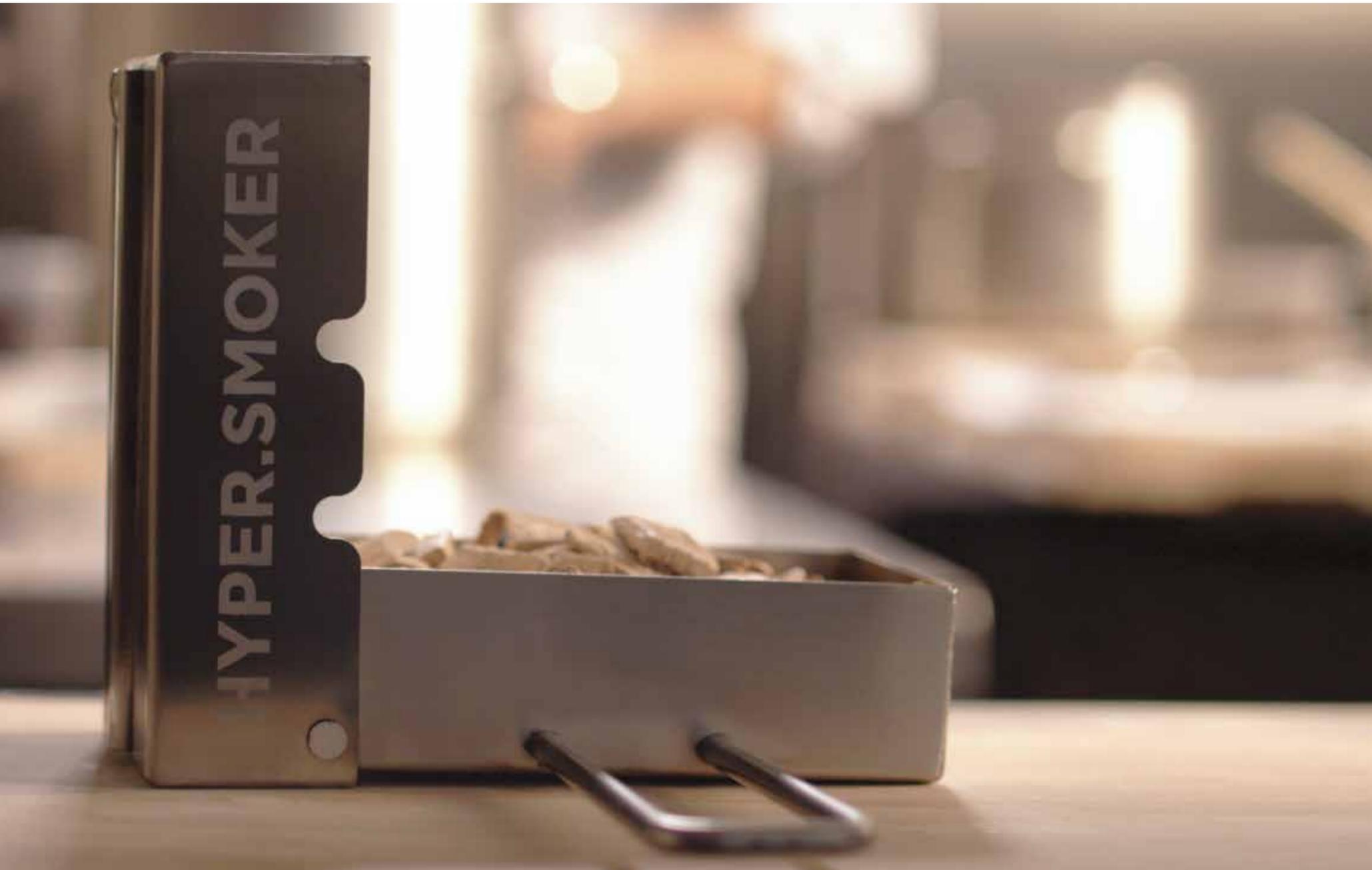
Thanks to its single-phase electrical power supply it ensures unbeatable performances with minimal consumption and is the perfect partner for your CHEFTOP MIND.Maps™ PLUS.



Grafene Restaurant - United Kingdom

HYPER.SMOKER

Smoke. Cook. Amaze.



ACCESSORIES

**Enrich your dishes,
amaze your guests.
HYPER.Smoker, your
small secret.**

HYPER.Smoker by UNOX transforms your CHEFTOP MIND.Maps™ PLUS into a smoker. You can use shavings of natural wood and choose from among 10 different smoking intensities directly from the control panel of the oven to amaze even the most demanding of palates, giving smoked undertones to your dishes.

Choosing HYPER.Smoker for your CHEFTOP MIND.Maps™ PLUS will allow you to smoke food by using the energy produced in the cooking chamber without further costs and external electrical power supply.

The easiest process for the maximum flavour.



Solutions for production kitchens and banqueting.
Quality, quantity and speed are of the essence.

QUICK.Load & QUICK.Plate

Productivity and efficiency are the key to the success of production kitchens, banqueting rooms, hotels and large restaurants. Every second counts, every opening of the door is important. The oven has to continue its work without ever being interrupted.

The QUICK.Load rack system for CHEFTOP MIND.Maps™ allows you to cook large quantities of dishes in a very short time with minimal heat loss and the shortest time between one cooking process and the next.

For large banquets the QUICK.Plate racks allow you to regenerate up to 102 dishes in a few minutes, avoiding the formation of condensation thanks to the CLIMALUX continuous humidity control of your CHEFTOP MIND.Maps™ PLUS oven.

The HOLDING.Cover thermal cover allows you to keep them warm before serving.



QUICK.Load
20 trays GN 2/1
20 trays GN 1/1
HOLDING.Cover

CHEFTOP MIND.Maps™ PLUS
20 trays GN 2/1
20 trays GN 1/1

QUICK.Plate
102 plates (GN 2/1)
51 plates (GN 1/1)
HOLDING.Cover



QUICK.Load
for 10 tray GN 2/1 ovens
for 6 tray GN 2/1 ovens

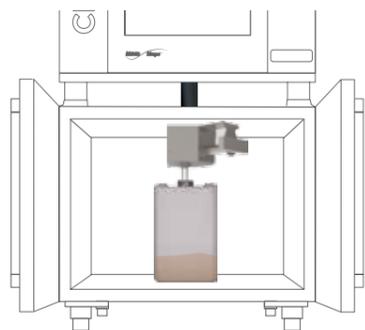
CHEFTOP MIND.Maps™ PLUS
neutral cabinet or
high stand

QUICK.Load
for 9 tray GN 1/1 ovens
for 7 tray GN 1/1 ovens





SMART.Drain. Cooking fat and liquid collection system



Several cooking processes that are typically carried out in supermarkets, production kitchens and steak houses such as grilling, frying and roasting full loads of pork, poultry and beef can create a large amount of fat. In this case it becomes very important to protect your drainage from the threat of possible blockage.

UNOX have developed SMART.Drain as a solution to this problem. SMART.Drain is a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank. For each one of your cooking programs, you can set the correct position of the valve directly on the control panel, which will be automatically monitored by your CHEFTOP MIND.Maps™ PLUS before the start of the cooking to avoid any risk of the drain being blocked by solidified collagen and grease released by the food during the cooking program, which could in turn cause serious damage to the kitchen/shop.



OPEN SOLUTION
CHEFTOP MIND.Maps™ PLUS
+ SMART.Drain
+ High open stand



CLOSED SOLUTION
CHEFTOP MIND.Maps™ PLUS
+ SMART.Drain
+ Closed neutral cabinet



TROLLEY SOLUTION
CHEFTOP MIND.Maps™ PLUS
+ SMART.Drain
+ Closed neutral cabinet
+ Trolley with AUTO.Lock

+

THE COMPLETE PACKAGE



Activated carbon filter



Ventless hood



Pollo tray



Pollo.Grill tray

MAXI.LINK

Not only time, but space is also money.

With MAXI.Link™ you can create stacked oven and accessory columns in order to make the most of the vertical space and keep the footprint to a minimum. The advantages are clear in terms of flexibility and energy efficiency: you can carry out different cooking processes at the same time and only use the necessary ovens, avoiding waste. Two smaller ovens instead of one larger one, with the same total tray capacity, will allow a notable reduction in service time and therefore an increase in profits.

Not only time, but space is also money. MAXI.Link™ allows you to save space, as it optimises every centimetre in your kitchen.



PRACTICALITY

Restaurant 40/60 covers



5 TRAYS GN 1/1 COMPACT
5 TRAYS GN 1/1 COMPACT

PROFITABILITY

Restaurant 60/100 covers



5 TRAYS GN 1/1
7 TRAYS GN 1/1

VERSATILITY

Restaurant 100/200 covers



7 TRAYS GN 1/1
7 TRAYS GN 1/1

FLEXIBILITY

Butcher & Deli Shop



7 TRAYS GN 1/1
SLOWTOP 7 TRAY GN 1/1

PRODUCTIVITY

Hotel & Banqueting



6 TRAYS GN 2/1
6 TRAYS GN 2/1

RELIABILITY

Marine



6 TRAYS 18"x26" - 600x400 - GN 2/1
6 TRAYS 18"x26" - 600x400 - GN 2/1

COOKING ESSENTIALS

Special trays.

The collection of UNOX Cooking Essentials special trays transforms your CHEFTOP MIND.Maps™ PLUS from an oven to a multifunctional cooking centre.

Each cooking operation requires a tray with precise characteristics to spread the heat in a specific way.

The special Cooking Essentials in fact enable you to steam, grill, fry, brown and roast, using the full potential of your CHEFTOP MIND.Maps™ PLUS and impressing your guests.



FRYING

PAN.FRY

Enamel coated pan for frying breaded products.



IDEAL FOR:

- Croquettes
- Breaded fish filets
- Breaded cutlets
- Breaded vegetables

ADVANTAGES

- Reduces the amount of cooking grease and oil
- Uniform cooking on every point of the tray

BACON

Removable steel grid with a non-stick steel tray h40 to collect grease.



IDEAL FOR:

- Bacon
- Sausage
- Roast meat
- Spatchcock chicken

ADVANTAGES

- Grill up to 18 slices of crispy bacon in 5 minutes
- Easy to clean thanks to the non-stick coating

EGGX

Non-stick steel tray for frying eggs.



IDEAL FOR:

- Fried eggs
- Omlettes
- Pancakes
- Tortillas

ADVANTAGES

- Fry up to 12 eggs in less than 4 minutes
- Light, hard-wearing and easy to clean

STEAMING

STEAM&FRY

Stainless steel grid for steaming or regenerating pre-fried foods.



IDEAL FOR:

- Chips
- Pre-fried items
- Sous vide cooking
- Steamed vegetables

ADVANTAGES

- Battered vegetables ready in just 4 minutes
- Duel use: steaming and cooking pre-fried items

BAKING

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™

1cm thick 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

POLLO.BLACK

Non-stick tray with supports to roast full chickens and collect grease



IDEAL FOR:

- Roast chickens
- Steamed chickens

ADVANTAGES

- Vertical supports optimize air flow around each chicken for perfect results
- Fat is collected and drained towards the centre to avoid excess dirt in the chamber

ROASTING

POLLO.GRILL

Steel grid with a fat collection tray for cooking spatchcock chickens, roast meat or fish.



IDEAL FOR:

- Roast meats
- Spatchcock chicken
- Roast fish

ADVANTAGES

- Uniform air flow around the product
- Fat collection in the tray to avoid excess dirt in the chamber

GRILLING

FAKIRO™ GRILL

13mm non-stick aluminium plate for grilling. Must be preheated in the oven.



IDEAL FOR:

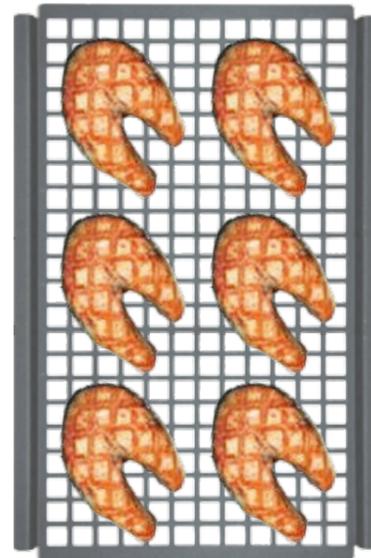
- Grilled meat
- Grilled fish
- Grilled vegetables

ADVANTAGES

- Grill up to 12 portions of meat in 5 minutes
- 13 mm thickness to hold the heat

GRILL

Non-stick aluminium tray for grilling. Preheating of the tray is not required.



IDEAL FOR:

- Grilled fish
- Grilled vegetables
- Grilled meat

ADVANTAGES

- Grill up to 18 filets of fish in 6 minutes
- Useful for batch grilling as preheating is not required

BLACK.20

Non-stick stainless steel pan h 20mm



IDEAL FOR:

- Ratatouille
- Roast potatoes
- Roast fish

ADVANTAGES

- Roasting without any waste
- Easy to clean

STIRING & BRAISING

BLACK.40

Non-stick stainless steel pan h 40mm



IDEAL FOR:

- Stews
- Lasagne
- Steamed rice
- Roast vegetables

ADVANTAGES

- Stewed or braised products with no wastage
- Easy to clean



UNOX.CARE PROGRAM

Protect the performance you deserve.

DET&Rinse™ is the detergent and rinse aid especially designed to ensure every day maximum hygiene levels, lower consumption rates and the durability of every component of your CHEFTOP MIND.Maps™ PLUS oven with SENSE.Klean intelligent automatic washing.

You can choose between double concentration DET&Rinse™ PLUS for harder to shift dirt or DET&Rinse™ ECO for daily cleaning and maximum eco friendliness. Every bottle of DET&Rinse™ has a hermetic safety seal which prevents the release of liquid until it has been correctly screwed into the built-in drawer of your CHEFTOP MIND.Maps™ PLUS oven to ensure maximum peace of mind during loading operations.



DET&Rinse™ PLUS
Art.: DB 1015



DET&Rinse™ ECO
Art.: DB 1018

The UNOX.Pure filter and UNOX.Pure-RO reverse osmosis filtering systems reduce or eliminate completely from the water all the substances which contribute to the formation of lime scale and/or rust inside the cooking chamber, a known cause of malfunctioning and breakdown.

The control panel of your CHEFTOP MIND.Maps™ PLUS oven also monitors the quantity of water filtered by the UNOX.Pure system and automatically signals when it is time to replace the filter, optimising its use. UNOX.Pure is recommended for soft or medium water or with concentrations of chlorides below 25 ppm, while UNOX.Pure-RO is recommended for areas with particularly hard water and/or high concentrations of chlorides or iron ions.



UNOX.Pure
Art.: XHC003



UNOX.Pure-RO
Art.: XHC002

A range of excellence.

GN 2/1



GN 1/1



COMPACT GN 1/1



GN 2/3



| | XEVC-2021-EPR | XEVC-1021-EPR | XEVC-0621-EPR | XEVC-2011-EPR |
|-----------------------|--|---|--|--|
| ELECTRIC | | | | |
| Capacity | 20 GN 2/1 | 10 GN 2/1 | 6 GN 2/1 | 20 GN 1/1 |
| Pitch | 67 mm | 77 mm | 77 mm | 67 mm |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz |
| Voltage | 400 V - 3N | 400 V - 3N | 400 V - 3N | 400 V - 3N |
| Electrical power | 51,3 kW | 30,8 kW | 20,5 kW | 35 kW |
| Dimensions (WxDxH mm) | 882x1207x1866 | 860x1120x1163 | 860x1120x843 | 882x1043x1866 |
| Weight | 200 kg | 170 kg | 160 kg | 185 kg |
| GAS | | | | |
| Capacity | 20 GN 2/1 | 10 GN 2/1 | 6 GN 2/1 | 20 GN 1/1 |
| Pitch | 67 mm | 77 mm | 77 mm | 67 mm |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz |
| Voltage | 230 V - 1N | 230 V - 1N | 230 V - 1N | 230 V - 1N |
| Electrical power | 2,3 kW | 1,4 kW | 1 kW | 2,2 kW |
| Max. gas rated power | G20: 68 kW/ G25, G25.1: 66 kW/ G30, G31: 70 kW | G20, G25, G25.1: 33 kW/ G30, G31: 35 kW | G20, G25.1, G31: 24 kW/ G25: 23 kW/ G30: 25 kW | G20, G30, G31: 34 kW / G25: G25.1: 33 kW |
| Dimensions (WxDxH mm) | 882x1207x1866 | 860x1120x1163 | 860x1120x843 | 882x1043x1866 |
| Weight | 230 kg | 190 kg | 180 kg | 210 kg |

| | XEVC-1011-EPR | XEVC-0711-EPR | XEVC-0511-EPR | XEVC-0311-EPR | XECC-1013-EPR | XECC-0513-EPR | XECC-0523-EPR |
|-----------------------|---|----------------------------------|----------------------------------|------------------------|----------------------|----------------------|------------------------|
| Capacity | 10 GN 1/1 | 7 GN 1/1 | 5 GN 1/1 | 3 GN 1/1 | 10 GN 1/1 | 5 GN 1/1 | 5 GN 2/3 |
| Pitch | 67 mm | 67 mm | 67 mm | 67 mm | 67 mm | 67 mm | 67 mm |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz |
| Voltage | 400 V - 3N | 400 V - 3N | 400 V - 3N | 230 V - 1N/ 400 V - 3N | 400 V - 3N | 400 V - 3N | 230 V - 1N/ 400 V - 3N |
| Electrical power | 18,5 kW | 11,7 kW | 9,3 kW | 5 kW | 18,5 kW | 9,2 kW | 5,2 kW |
| Dimensions (WxDxH mm) | 750x773x1010 | 750x773x843 | 750x773x675 | 750x773x538 | 535x862x984 | 535x862x649 | 535x662x649 |
| Weight | 95 kg | 85 kg | 70 kg | 50 kg | 90 kg | 65 kg | 55 kg |
| ELECTRIC | | | | | | | |
| Capacity | 10 GN 1/1 | 7 GN 1/1 | 5 GN 1/1 | | | | |
| Pitch | 67 mm | 67 mm | 67 mm | | | | |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | | | | |
| Voltage | 230 V - 1N | 230 V - 1N | 230 V - 1N | | | | |
| Electrical power | 1 kW | 1 kW | 0,6 kW | | | | |
| Max. gas rated power | G20, G25.1, G30, G31: 22 kW/ G25: 21 kW | G20, G25, G25.1, G30, G31: 19 kW | G20, G25, G25.1, G30, G31: 15 kW | | | | |
| Dimensions (WxDxH mm) | 750x773x1010 | 750x773x843 | 750x773x675 | | | | |
| Weight | 110 kg | 100 kg | 85 kg | | | | |

Note: Door opening from left to right: Example of code XEVC-2021-EPL (L= left) (R= right)

FEATURES

● Standard ○ Optional — Not available

MANUAL COOKING MODES

| | ELECTRIC | GAS |
|--|-----------------|------------|
| Convection cooking 30 °C - 260 °C | ● | ● |
| Mixed steam and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90% | ● | ● |
| Mixed humidity and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20% | ● | ● |
| Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100% | ● | ● |
| Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100% | ● | ● |
| Core probe | — | — |
| Delta T cooking with core probe | ● | ● |
| MULTI.Point core probe (not for XEVC-0311-EPR/ XECC-0523-EPR ovens) | ● | ● |
| SOUS-VIDE core probe | ○ | ○ |
| ADVANCED AND AUTOMATIC COOKING PROGRAMMING | | |
| MIND.Maps™ technology: draw cooking processes made of infinite steps with one simple touch | ● | ● |
| PROGRAMS: store up to 256 user's programs | ● | ● |
| PROGRAMS: possibility to assign a name and picture to the stored programs | ● | ● |
| PROGRAMS: save recipe name by writing it (in any language) | ● | ● |
| CHEFUNOX: select cooking mode (roast, braise, grill...), food to be cooked, food size and cooking result, and start cooking | ● | ● |
| MULTI.Time: technology to manage up to 10 timers to cook different products at the same time | ● | ● |
| MISE.EN.PLACE: technology to synchronize the food loading in the cooking chamber to have every pan ready at the same time | ● | ● |
| AIR DISTRIBUTION IN THE COOKING CHAMBER | | |
| AIR.Maxi™ technology: multiple, reversing fans | ● | ● |
| AIR.Maxi™ technology: 4 air speeds, programmable | ● | ● |
| AIR.Maxi™ technology: 4 semi static cooking modes, programmable | ● | ● |
| CLIMA MANAGEMENT IN THE COOKING CHAMBER | | |
| DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user | ● | ● |
| DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C | ● | ● |
| STEAM.Maxi™ technology: steaming 35 °C - 130 °C | ● | ● |
| STEAM.Maxi™ technology: combination of moist air and dry air 35 °C- 260 °C | ● | ● |
| ADAPTIVE.Cooking™ technology: identifies cooking process optimization and automatically adjusts cooking parameters to grant perfect cooking results (not for XECC-0523-EPR oven) | ● | ● |
| ADAPTIVE.Cooking™ technology: one pan or full load, same result (not for XECC-0523-EPR oven) | ● | ● |
| ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment (not for XECC-0523-EPR oven) | ● | ● |
| DOUBLE STACK COLUMN | | |
| MAXI.LINK technology: allows double-stack oven columns to be created | ● | ● |

THERMAL INSULATION AND SAFETY

| | ELECTRIC | GAS |
|---|-----------------|------------|
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (external surface temperature complies with the IEC/EN60335-2-42 rule) | ● | ● |
| Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening | ● | ● |
| Protek.SAFE™ technology: electrical power absorption related to the real needs | ● | — |
| Protek.SAFE™ technology: gas power absorption related to the real needs | — | ● |
| Protek.SAFE™ PLUS: triple glazed door (not for XEVC-0311-EPR/ XECC-0523-EPR ovens) | ● | ● |
| HIGH PERFORMANCE PRESSURE BURNER | | |
| Spido.GAS™ technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types | — | ● |
| Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution | — | ● |
| Spido.GAS™ technology: straight heat exchanger pipes for an easy service | — | ● |
| AUTOMATIC CLEANING | | |
| Rotor.KLEAN™ : 4 automatic washing programs (with detergent and water presence control*) *excluding the ovens XEVC-0311-EPR/ XECC-0523-EPR | ● | ● |
| Rotor.KLEAN™ : detergent tank integrated in the oven | ● | ● |
| PATENTED DOOR | | |
| Door hinges made of high durability and self-lubricating techno-polymer | ● | ● |
| Reversible door, even after the installation | ○ | ○ |
| Door docking positions at 60°-120°-180° | ● | ● |
| AUXILIARY FUNCTIONS | | |
| Preheating temperature up to 260 °C | ● | ● |
| Visualisation of the residual cooking time (when cooking not using the core probe) | ● | ● |
| Holding cooking mode «HOLD» | ● | ● |
| Continuous functioning «INF» | ● | ● |
| Visualisation of the set and real values of time, core probe temperature, cavity temperature, humidity, fan speed | ● | ● |
| Temperature unit in °C or °F | ● | ● |
| TECHNICAL DETAILS | | |
| Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning | ● | ● |
| Chamber lighting through external LED lights | ● | ● |
| Steam proof sealed MASTER.Touch control panel | ● | ● |
| High-durability carbon fibre door lock | ● | ● |
| Door drip pan with continuous drainage, even when the door is open | ● | ● |
| High capacity appliance drip pan | ● | ● |
| Light weight - heavy duty structure using innovative materials | ● | ● |
| Proximity door contact switch | ● | ● |
| 2-stage safety door lock | ○ | ○ |
| Autodiagnosis system for problems or brake down | ● | ● |
| Safety temperature switch | ● | ● |
| Openable internal glass to simplify door cleaning | ● | ● |
| Stainless steel C-shaped rack rails with notched recesses for easy loading | ● | ● |

Ask for more.

HOODS



HOOD WITH STEAM CONDENSER FOR GN 2/1 ELECTRIC OVENS

Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W
Exhaust chimney diameter: 121 mm
Min. air flow: 310 m3/h - Max. air flow: 390 m3/h
Dimensions: 868x1323x240 WxDxH mm
Art.: XEVHC-HC21

HOOD WITH STEAM CONDENSER FOR 20 GN 1/1 ELECTRIC OVENS

Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W
Exhaust chimney diameter: 121 mm
Min. air flow: 310 m3/h - Max. air flow: 390 m3/h
Dimensions: 868x1159x240 WxDxH mm
Art.: XEAHC-HCFL

HOOD WITH STEAM CONDENSER FOR GN 1/1 ELECTRIC OVENS

Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W
Exhaust chimney diameter: 121 mm
Min. air flow: 310 m3/h - Max. air flow: 390 m3/h
Dimensions: 750x956x240 WxDxH mm
Art.: XEVHC-HC11

HOOD WITH STEAM CONDENSER FOR GN 1/1 COMPACT OVENS

Compatible with: XECC-1013-EPR/ XECC-0513-EPR
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W - Exhaust chimney diameter: 121 mm
Min. air flow: 310 m3/h - Max. air flow: 390 m3/h
Dimensions: 535x1100x240 WxDxH mm
Art.: XEHC-HC13

HOOD WITH STEAM CONDENSER FOR GN 2/3 COMPACT OVENS

Compatible with: XECC-0523-EPR
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W Exhaust chimney diameter: 121 mm
Min. air flow: 310 m3/h - Max. air flow: 390 m3/h
Dimensions: 535x900x240 WxDxH mm
Art.: XEHC-HC23

ACTIVATED CARBON FILTER FOR HOODS WITH STEAM CONDENSER

Dimensions: 413x655x108 WxDxH mm - Weight: 11 kg
Art.: XUC140

CARTRIDGE FOR ACTIVATED CARBON FILTER

Compatible with: XUC140
Art.: XUC141

SLOWTOP



SLOWTOP

Compatible with GN 1/1 counter-top ovens
Capacity: 7 GN 1/1
Pitch: 70 mm
Voltage: 230 V- 1N
Frequency: 50 / 60 Hz
Electrical power: 3,2 kW
Max. temperature: 180 °C
Dimensions: 750x792x961 WxDxH mm
Weight: 63 kg
Art.: XEVSC-0711-CR

NEUTRAL CABINET



NEUTRAL CABINET FOR GN 2/1 OVENS

Capacity: 8 GN 2/1
Pitch: 57 mm
Dimensions: 860x995x676 WxDxH mm
Weight: 30 kg
Art.: XWVEC-0821

NEUTRAL CABINET FOR GN 1/1 OVENS

Capacity: 8 GN 1/1
Pitch: 57 mm
Dimensions: 750x656x676 WxDxH mm
Weight: 18 kg
Art.: XWVEC-0811

WHEELS KIT WITH SAFETY CHAINS 4 WHEELS COMPLETE KIT:

2 wheels with brake - 2 wheels without brake. Compatible with: XWVEC-0821/ XWVEC-0811
Art.: XUC010

STANDS



HIGH OPEN STAND FOR GN 2/1 OVENS

Dimensions: 842x864x692 WxDxH mm
Weight: 12 Kg
Art.: XWVRC-0021-H

HIGH OPEN STAND FOR GN 1/1 OVENS

Dimensions: 732x546x752 WxDxH mm
Weight: 10 Kg
Art.: XWVRC-0011-H

INTERMEDIATE OPEN STAND FOR GN 1/1 OVENS

Dimensions: 732x546x462 WxDxH mm
Weight: 9 Kg
Art.: XWVRC-0011-M

LOW OPEN STAND FOR GN 2/1 OVENS

Dimensions: 842x891x305 WxDxH mm
Art.: XWVRC-0021-L

LOW OPEN STAND FOR GN 1/1 OVENS

Dimensions: 732x546x305 WxDxH mm
Art.: XWVRC-0011-L

FLOOR POSITIONING STAND FOR GN 2/1 OVENS

Dimensions: 842x891x113 WxDxH mm
Art.: XWVRC-0021-F

FLOOR POSITIONING STAND FOR GN 1/1 OVENS

Dimensions: 732x546x113 WxDxH mm
Weight: 9 Kg
Art.: XWVRC-0011-F

SMART.DRAIN

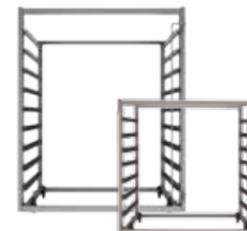


SMART.DRAIN (COOKING FAT AND LIQUID COLLECTION SYSTEM)

SMART.DRAIN manual kit for neutral cabinet and high open stand
Compatible with XWVEC-0821/ XWVRC-0021-H/ XWVEC-0811/ XWVRC-0011-H
Art.: XUC020

See UNOX SMART.DRAIN suggested solutions (OPEN, CLOSED, TROLLEY) page 29

QUICK.LOAD & QUICK.PLATE



10 GN 2/1 BASKET

Compatible with: XEVC-1021-EPR/ XEVC-1021-GPR
Capacity: 10 GN 2/1 - Pitch: 78 mm
Dimensions: 622x674x865 WxDxH mm
Art.: XWVBC-1021

6 GN 2/1 BASKET

Compatible with: XEVC-0621-EPR/ XEVC-0621-GPR
Capacity: 6 GN 2/1
Pitch: 78 mm
Dimensions: 622x674x545 WxDxH mm
Art.: XWVBC-0621

QUICK.LOAD FOR 20 GN 2/1 OVENS

Capacity: 20 GN 2/1
Pitch: 67 mm
Dimensions: 743x783x1717 WxDxH mm
Weight: 72 Kg
Art.: XEVTC-2021

QUICK.LOAD FOR 20 GN 1/1 OVENS

Capacity: 20 GN 1/1 - Pitch: 66 mm
Dimensions: 743x564x1700 WxDxH mm
Weight: 25 Kg
Art.: XEVTC-2011

10 GN 1/1 BASKET

Compatible with: XEVC-1011-EPR/ XEVC-1011-GPR
Capacity: 9 GN 1/1
Pitch: 67 mm
Dimensions: 568x361x693 WxDxH mm
Weight: 7 kg
Art.: XWVBC-0911

6 GN 1/1 BASKET

Compatible with: XEVC-0711-EPR/ XEVC-0711-GPR
Capacity: 6 GN 1/1
Pitch: 76 mm
Dimensions: 568x361x546 WxDxH mm
Weight: 5 kg
Art.: XWVBC-0611

QUICK.PLATE FOR 20 GN 2/1 OVENS

Capacity: 102 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x784x1711 WxDxH mm
Weight: 65 Kg
Art.: XEVTC-102P

QUICK.PLATE FOR 20 GN 1/1 OVENS

Capacity: 51 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x564x1711 WxDxH mm
Weight: 40 Kg
Art.: XEVTC-051P

TROLLEY FOR GN 2/1 BASKETS

Compatible with: XWVBC-1021/ XWVBC-0621
Dimensions: 647x855x923 WxDxH mm
Weight: 32 Kg
Art.: XWVYC-0021

+ TROLLEY COUPLING KIT

Required article with the purchase of XWVYC-0021. The kit is made of a coupling system to attach trolley with XWVEC-0821/ XWVRC-0021-H
Art.: XWVYC-CK21

TROLLEY FOR GN 1/1 BASKETS

Compatible with: XWVBC-0911/ XWVBC-0611
Dimensions: 605x700x923 WxDxH mm
Weight: 27 Kg
Art.: XWVYC-0011

+ TROLLEY COUPLING KIT

Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVEC-0811/ XWVRC-0011-H
Art.: XWVYC-CK11

THERMOCOVER

COMPATIBLE WITH: XEVTC-2021/ XEVTC-102P
Art.: XUC031

COMPATIBLE WITH: XEVTC-2011/ XEVTC-051P

Art.: XUC030

DET&RINSE™



DET&Rinse™ PLUS

Double concentrate
10 lt of DET&Rinse™ PLUS = 18 lt of traditional oven detergent
One box contains n° 10 x 1 litre tanks.
Art.: DB1015

DET&Rinse™ ECO

ECO friendly double concentrate detergent & rinsing agent
10 lt of DET&Rinse™ ECO = 18 lt of traditional oven detergent
One box contains n° 10 x 1 litre tanks.
Art.: DB1018

UNOX.PURE



UNOX.PURE

Art.: XHC003

UNOX.PURE.RO REVERSE OSMOSIS

Voltage: 230 V- 1N
Frequency: 50 / 60 Hz
Electrical power: 230 W
Dimensions: 230x540x445 WxDxH mm
Weight: 16 Kg
Art.: XHC002

HYPER.SMOKER



PER OVENS CHEFTOP MIND.Maps™ PLUS

The XUC090 is compatible only with CHEFTOP MIND.Maps™ ovens set up for its usage. The compatibility of the Hyper.Smoker is guaranteed for all electric ovens produced starting from 15th June 2016 and for all gas produced starting from 5th August 2016. It is necessary to check the compatibility with models which have been produced earlier.
Art.: XUC090

Like having an extra member of the brigade

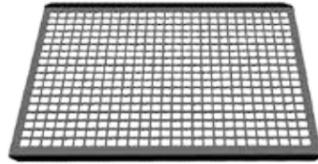
FORO.BLACK



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 890
- > GN 2/3 Art.: TG 730
- > FULL SIZE Art.: TG 520

GRILL



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG885
- > GN 2/3 Art.: TG720
- > FULL SIZE Art.: TG530

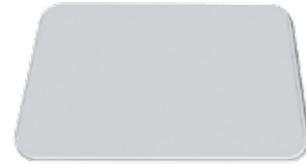
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AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 895

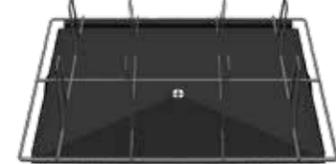
FAKIRO™



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 875
- > GN 2/3 Art.: TG 715 (Pizza)

POLLO.BLACK



AVAILABLE IN SIZES:

- > GN 1/1 Art.: GRP 825 (capacity 8 chickens)
- > GN 2/3 Art.: GRP 715 (capacity 4 chickens)
- > FULL SIZE Art.: GRP 570 (capacity 10 chickens)

BLACK.40



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 900

FAKIRO™ GRILL



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 870

POLLO.GRILL



AVAILABLE IN SIZES:

- > GN 1/1 Art.: GRP 840

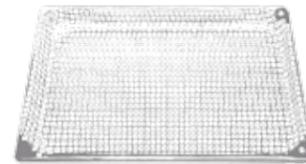
PAN.FRY



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG. 905
- > GN 2/3 Art.: TG. 735

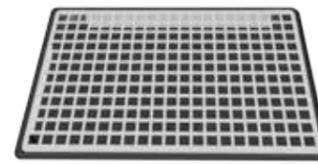
STEAM&FRY



AVAILABLE IN SIZES:

- > GN 1/1 Art.: GRP 815
- > GN 2/3 Art.: GRP 710
- > FULL SIZE Art.: GRP 575

BACON



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 945

EGGX



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 935

LONG Life 4!

Spare parts 4 years / 10.000 hours optional warranty*

Unox offers you the possibility of extending the guarantee on spare parts up to 4 years or 10.000 hours on-time. This is the LONG.Life4 program, tangible proof of the quality and reliability of CHEFTOP MIND.Maps™ PLUS ovens.

Activation of the LONG.Life4 guarantee is simple. CHEFTOP MIND.Maps™ PLUS models are ready prepared for internet connection (Ethernet) and allow you to register directly from the control panel. Kits for WiFi or 3G connection are available.

(find out more at www.unox.com, conditions apply).

OPTIONALS FOR INTERNET CONNECTION FOR CHEFTOP MIND.MAPS™ PLUS OVENS

- Art.: XEC006 WiFi connection kit
- Art.: XEC007 3G connection kit





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