CHEFTOP MIND.Maps™ PLUS

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ENGLISH

MIND Maps™

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CHEFTOP MIND.Maps™ PLUS
BIG

CHEFTOP MIND.Maps™ PLUS
COUNTERTOP

CHEFTOP MIND.Maps™ PLUS
COMPACT

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CHEFTOP MIND.Maps™ PLUS

Intelligent combi ovens

CHEFTOP MIND.Maps™ PLUS is the intelligent combi oven that grills, fries, roasts, browns, smokes, cooks with steam and much more. Automatic cooking cycles and smart functions, including Artificial Intelligence, make CHEFTOP MIND.Maps™ PLUS the ideal partner for your kitchen, providing concrete support to your work. CHEFTOPMIND.Maps™ PLUS is designed to meet every need of your business and enable you to improve your kitchen processes.

MIND.Maps™ PLUS combi ovens are available in three versions, to meet the specific needs of each business:

COUNTERTOP 3, 5, 7 and 10 GN 1/1 and 6, 10 GN 2/1 for restaurants and deli shops;

COMPACT 5 and 10 GN 1/1 and 5 GN 2 /3 for professional kitchens with small spaces and small shops;

BIG 20 GN 1/1 and 20 GN 2/1 trolley units for contract feeders, hotels and banqueting facilities.

Designed by your desires

Services

Our promise is your guarantee of solid performance. Stay focused on your goals knowing that we are always by your side.

Sandro e Maurizio Serva - *La Trota* - Italy

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Individual Cooking Experience

Try the oven for free. It's on us.

01

Book

Choose when and where to try your next Unox oven. Call our customer service and set up an appointment at your convenience.

Set up an appointment,
call us or book it online on **unox.com**

02

Cook with us

In your kitchen, with your ingredients and your recipes: a Unox Chef will make you experience all the benefits of the ovens' technologies.

03

Choose

Being sure of the results you can achieve, take the time you need to make a choice based on solid certainties.

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Cooking Assistance

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TOP.Training

Discover your oven

Learn, use, improve

Top.Training is the Unox free training service. Our Chefs will show you everything you need to get the best from your new oven, from its basic features to its most advanced technologies.

Download the **Top.Training** app
from Google Play or App Store

Data Driven Cooking Community

Inspire and be inspired

A world of Recipes for your ovens

Let yourself be inspired by the DDC.App cookbook: download the recipes prepared by the Unox Chefs and by the DDC community users. Participate in the community and share your recipe!

Download **DDC.App**
from Google Play or App Store

CHEF.Line

You call, Unox answers

24/7

The Unox Chef Team is always at your disposal to give you practical advice on programs cooking methods and to suggest you new recipes: from the most traditional to the most innovative ones.

Call
+39 **049 86 57 511**

Apple Store Play Store

Intelligent.
Precise.
Connected.

Unox Intelligent Performance

A set of intelligent technologies designed to maximize your output, improve your performance and give shape to your ambitions.

Unox Intensive Cooking

The most advanced technologies to guarantee perfect cooking, uniformity on every tray and maximum cooking intensity.

Data Driven Cooking

Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

Anton Bodyashkin - *Ugli Restaurant* - Russia

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Unox Intelligent Performance

Improve your performances

Achieving identical results for each load requires control, intelligence and expertise: exactly what CHEFTOP MIND.Maps™ PLUS combi oven is made for.

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ADAPTIVE.Cooking™

Perfect results. Every time.
By registering changes in humidity and temperature, CHEFTOP MIND.Maps™ PLUS combi oven automatically adjusts the cooking process to the actual food-load to deliver an identical and perfect result every time.

CLIMALUX™

Total humidity control.
The oven features accurate sensors to measure the actual humidity inside the cooking chamber and automatically activates steam production or evacuation to ensure that actual humidity always matches the set one.

SMART.Preheating

Intelligent preheating.
Combining the analysis of previous cooking processes with the requirements of the next one, the oven automatically sets the best temperature and preheating time to guarantee maximum repeatability of results throughout the day, therefore reducing waiting time.

AUTO.Soft

Gentle cooking function.
When activated, the oven automatically regulates the rise in temperature to make it gentler and guarantee an optimal heat distribution on each pan in the oven. The best for delicate and heat-sensitive foods.

SENSE.Klean

Intelligent cleaning.
By estimating the degree of dirtiness, based on the type of cooking recognised by the oven, it suggests the best automatic cleaning mode according to the actual use of the oven. Maximum hygiene and zero waste of water and detergent.

With

Adaptive.Cooking™

It sets automatically all cooking parameters to guarantee the same result for every process.

*** Optimal settings for a half load - 30 portions**

6 mins

240 °C

0%

Half load setting used with a single tray or with a full load.

Without

Single tray - 6 portions

Perfectly grilled
Browned outside
Soft inside

Time
5 mins
Average temperature
240 °C
Humidity
0 %

Too much heating
Burned outside
Dry inside

Time
6 min
Average temperature
250 °C
Humidity
0 %

Full load - 60 portions

Perfectly grilled
Browned outside
Soft inside

Time
8 mins
Average temperature
240 °C
Humidity
0 %

Not grilled
Boiled effect
Raw inside

Time
6 min
Average temperature
220 °C
Humidity
50 %

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Technologies

With

CLIMALUX™

Measures the actual humidity in the cooking chamber and produces or extracts the quantity of humidity needed to obtain the set one.

*** Optimal settings for a half load - 16 chickens**

38 mins

190 °C

30%

Half load setting used with a single tray or with a full load.

Without

Single tray - 8 chickens

Perfect roasting
Crispy skin
Juicy meat
Minimum weight loss

Humidity
30 %

Burned
Too brown
Stringy meat
Weight loss >35 %

Humidity
20 %

Full load - 24 chickens

Perfect roasting
Crispy skin
Juicy meat
Minimum weight loss

Humidity
30 %

Pale roast
Boiled effect outside
Raw meat
Pale colour

Humidity
80 %

With

Auto.Soft

It manages the rise in temperature and maintains uniformity in every point of the tray, in each tray.

*****

Optimal settings for a half load

	10 mins	20 mins
	100 °C	190 °C
	100%	- 100%

Half load setting used with a single tray or with a full load.

Without

Single tray

Perfect browning
Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins

Burned outside
Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
1 min

Full load

Perfect browning
Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins

Burned outside
Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
3 mins

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With

SMART.Preheating

The Intelligence automatically regulates duration and intensity of preheating: intense when the oven is cold, fast or even skipped when the oven is already hot.

*****

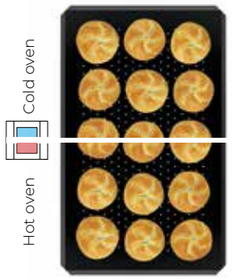
Optimal settings for a half load

PRE	210 °C
	18 mins
	180 °C

Half load setting used with a single tray or with a full load.

Without

Single tray

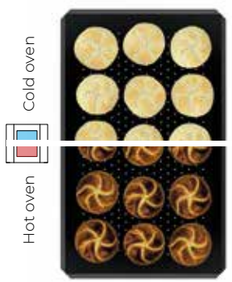


Perfect browning
Golden external colour

Preheating time
9 mins
Temp. oven chamber steel
180 °C

Perfect browning
Golden external colour

Preheating time
20 sec
Temp. oven chamber steel
180 °C



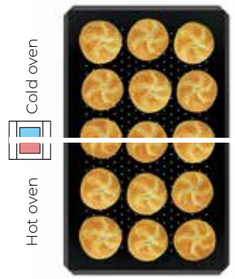
Pale browning
Pale external colour

Preheating time
6 mins
Temp. oven chamber steel
100 °C

Extreme browning
Burned crust

Preheating time
6 mins
Temp. oven chamber steel
190 °C

Full load

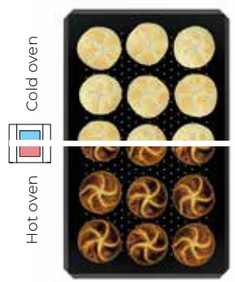


Perfect browning
Golden external colour

Preheating time
9 mins
Temp. oven chamber steel
180 °C

Perfect browning
Golden external colour

Preheating time
20 sec
Temp. oven chamber steel
180 °C



Pale browning
Pale external colour

Preheating time
6 mins
Temp. oven chamber steel
100 °C

Extreme browning
Burned crust

Preheating time
6 mins
Temp. oven chamber steel
190 °C

Unox Intensive Cooking

Maximum cooking intensity

Perfect cooking, uniformity on each tray, saturated and dense steam or complete extraction of humidity, intense or gentle air flows.

DRY.Maxi™

Humidity gives way to flavour.
Effectively removes humidity from the cooking chamber to give your preparations perfect consistency, colour and crunchiness every time.

STEAM.Maxi™

The power of steam is in your hands.
Generates saturated steam from 35 °C and delivers high steaming performance combined with energy and water savings.

AIR.Maxi™

Conducts, unites, transforms.
Uses multiple high flow reversing fans to deliver uniform results and short cooking times. 4 speeds of the fan allow to perform any kind of cooking.

EFFICIENT.Power

Power and efficiency.
Quick temperature rise, high-precision temperature control, ENERGY STAR certified efficiency at the top of the category in combi, dry air and steam modes.

PRESSURE.Steam

Even more steam when you need it.
Increases steam temperature and its saturation to effectively allow you to further reduce steaming time and its intensity.

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Data Driven Cooking

Create. Understand. Improve.

The Data Driven Cooking Artificial Intelligence transforms the consumption data of your oven into useful information that allows you to increase your daily profit.

Data will be always accessible by smartphone or PC

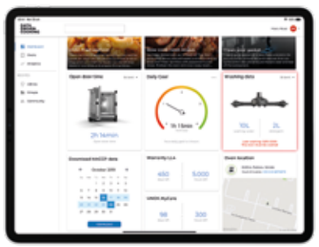
An ecosystem to be discovered

Create and share

Your recipes in all your ovens.
Create your recipe book and synchronize it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.

Understand

Monitor and improve your performance.
DDC.Stats gives you full control over energy, water, and detergent consumption and over your cooking times and oven usage. Compare the performances, detect anomalies and get useful information to improve the efficiency of the ovens in your network.



360° Assistance

Let DDC.Coach train you.
DDC.Coach is a digital assistant that provides you with advice based on the actual use of your ovens. This allows you to take full advantage of their potential. Capitalize the abilities of your ovens and maximize the return on your investment!

PLUS capacitive control panel

Comprehensive and intuitive

Automatic cooking processes, manual functions, 384 programs memory and up to 10 simultaneous cooking. A large, readable touchscreen, that is fast and connected.

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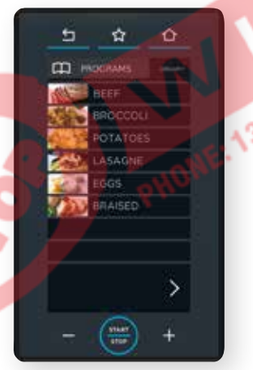
Outdo yourself

Set

Easy, fast and crystal-clear.
Set any cooking process in a rapid and intuitive way for each of the available cooking steps. All the settings you need in a single screen, up to 9 cooking steps. Limitless creativity.



Programs

384 Programs memory.
All your recipes are unique and repeatable thanks to the personal library that allows you to store and organize your cooking programs. CHEFTOP MIND.Maps™ PLUS can store 384 programs organized in 16 different groups.

CHEFUNOX

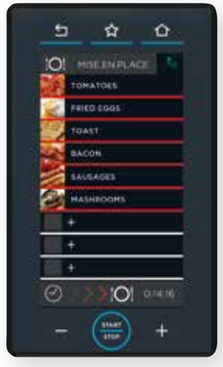
Choose what you want to cook and the desired result.
Trust and allow your oven to set the cooking parameters for you. Select the type of cooking, the food you want to cook and the degree of cooking you want.
Start. Nothing else.

MIND.Maps™

Do not set a cooking process, draw it.
Add your touch of brilliance. Draw even the most elaborate cooking with a few hand gestures on the display. Design your most complex cooking processes with maximum creative freedom. You imagine, the oven executes.

MULTI.Time

Up to 10 simultaneous cooking.
Ordered and organized. Manage up to 10 cooking processes at the same time with the MULTI.Time function and have the maximum control with a quick glance.



MISE.EN.PLACE

Beyond kitchen organization.
Suggests the correct order and timing for inserting trays inside the cooking chamber to have all the meals ready at the same time. Being punctual has never been so simple.

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CHEFTOP MIND.Maps™ PLUS **COUNTERTOP**

The most intelligent combi oven for Foodservice

CHEFTOP MIND.Maps™ PLUS COUNTERTOP is the combi oven of choice for those kitchens that need maximum performance, smart technologies and limitless versatility.

Philipp Foss - *El Ideas* - United States

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Dream big

Express your creativity

CHEFTOP MIND.Map™ PLUS COUNTERTOP is the professional oven that can help make your visions a reality. Cook every dish with the certainty of the maximum result. Every single time.

When combined with its accessories, your CHEFTOP MIND.Maps™ PLUS COUNTERTOP becomes a powerfull cooking tool that replaces multiple pieces of traditional equipment in your kitchen.

Grilling, frying, roasting, browning, smoking, steaming and much more. Automatic cooking processes and intelligent functions give the guarantee of always impeccable results.

up to 45%

Less energy compared to a traditional grill

up to 80%

Less water compared to cooking in boiling water

Up to 90%

Less oil compared to a fryer

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Cooking Perfection
Repeatable and consistent

Versatilty
Simultaneous cooking of multiple food items

Saving
Energy, time, ingredients and labor

Intelligence
Focus on your customers, the oven will do the rest

Versatile solutions for your individual needs

Increase your Possibilities

Find all the possible solutions
for your kitchen.
Configure your
CHEFTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configurator

Oven + **Neutral cabinet**

Recommended solution
to optimize your kitchen layout
and always have everything
in the right place.

Art. **XWVEC-0811**
Technical details at page 74

Oven + **Oven**

The solution with two stacked
units is ideal for maximum
versatility, flexibility
and energy savings.

Oven + **Slowtop**

Ideal solution for butchers
and deli shops, that combine
intense cooking processes
with gentle ones, such as holding
and night-time cooking.

Art. **XEVSC-0711-CR**
Discover more at page 36
Technical details at page 73

Oven + **Stand**

The multifunctional support ideal
for storing trays safely and place
your oven at the perfect height
to work.

Art. **XWVRC-0711-UH**
Technical details at page 74

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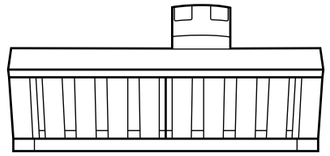
Zero smells in your kitchen

Ventless Hood

Within the ventless hood, a self-cleaning filter **removes odours** from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. It allows you to install your oven even far from a ceiling canopy and force exhausts into it or outside.*



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

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With activated carbon filter

Ventless Hood

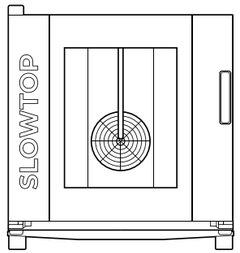
Features the self-cleaning filter **plus an activated carbon filter** that further removes smells, even those that are sucked when the door is opened at the end of a cooking cycle. It allows you to install your oven far from a ceiling canopy or without it.*

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

Slow cooking and Holding

SLOWTOP

Low temperature cooking, slow braising, slow roasts, sous vide cooking, regeneration, holding, night cooking. Just some of the countless cooking techniques that SLOWTOP Cook'n'Hold offers. Thanks to its single-phase electrical power supply, it ensures unbeatable performances with **minimal consumption** and is the perfect partner for your oven.



Smoke. Cook. Amaze.

HYPER.Smoker

HYPER.Smoker transforms your oven 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.
Moreover you will smoke food using the energy produced in the cooking chamber without further costs and external electrical power supply.

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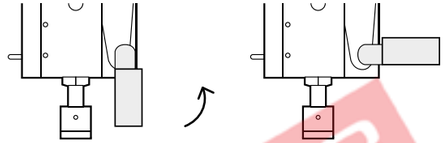
SMART.Drain

Cooking fat collection system

SMART.Drain is the ideal solution for supermarkets, deli shops, production kitchens and steak houses that carry out cookings with large amount of fat.

Its functioning is based on a special two-way valve that **collects any fat and cooking liquids** created during the cooking program and **drains them into a tank**.

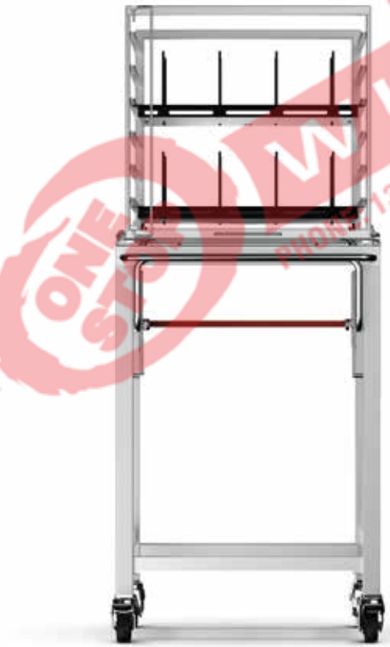


Liquid to tank
(fat collection)

Liquid to drainage
(washing and low-fat cooking)

For each one of your cooking or washing programs, **your oven automatically checks the correct position of the valve** to avoid any risk of the drain being blocked by condensed fat.

The special **POLLO.BLACK trays convey the fats towards the drain**, reducing by up to 80% the amount of fat deposits that accumulate in the cooking chamber compared to normal grills.



Trolley solution
Trolley + Basket

Load and unload food safely and simply.

Art. **XWVYC-0011 + XWVBC-0611**
Technical details at page 74

Closed solution
Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. **XWVEC-0811 + XUC020**
Technical details at page 74

Open solution
Stand + SMART.Drain

The tank is in the most easily accessible location.

Art. **XWVRC-0011-H + XUC020**
Technical details at page 74

Double stack solution
Oven + Oven + SMART.Drain

Double-stack ovens with SMART.Drain for lower unit.

Art. **XWVRC-0011-L-PO + XWVYC-0011-L-PO + XUC020**
Technical details at page 75

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CHEFTOP MIND.Maps™ PLUS **COMPACT**

The compact combi oven for Foodservice

CHEFTOP MIND.Maps™ PLUS COMPACT is the compact professional combi oven for those who always want the best even with limited available space.

Estanislao Carenzo - *Elephant, Crocodile, Monkey* - Spain

Small spaces, big ambitions

High performances in less than 1 m²

CHEFTOP MIND.Maps™ PLUS COMPACT is the ideal solution for professional kitchens requiring the least footprint and maximum performance.

The CHEFTOP MIND.Maps™ PLUS COMPACT ovens exploit the most advanced Unox technologies.

Grilling, frying, roasting, browning, smoking, steaming and much more. Versatility cooking that reaches its maximum expression in multi-chamber solutions that give free space for ever-changing menus.

24%

Less footprint compared to a non compact oven

72 kg

Maximum **capacity** 2 x 2 combination *

530 mm

One of the **narrowest** ovens in its category

*Data refers to a 4 XECC-0513-EPRM ovens combination.

Reduced footprint

Get the most from vertical spaces

Flexibility

Stack 2 units to enable different cookings at the same time

Savings

A smaller cooking chamber requires less energy

Intelligence

Focus on your customers, the oven will do the rest

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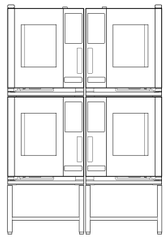
Solutions to maximize your working space

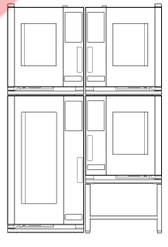
Compact combinations

Find all the possible solutions for your kitchen.

Configure your CHEFTOP MIND.Maps™ PLUS oven online.

www.unox.com/en_ae/configurator





1 m

The benefits of 4 cooking chambers in the footprint of 2

A restaurant is made of variable rhythms; turn on just the ovens you need, reducing energy consumption, or turn all of them on for maximum flexibility.

Oven + Stand

The multifunctional support ideal for storing trays safely and place your oven at the appropriate working height.

Art. **XWCRC-0613-H**
Technical details at page 74

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CHEFTOP MIND.Maps™ PLUS **BIG**

Stronger
Harder
Faster
Better

The CHEFTOP MIND.Maps™ PLUS BIG trolley units are the tireless combi ovens for large kitchens that need maximum repeatability of cooking quality and high productivity.

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What matters to you

Limitless performances

CHEFTOP MIND.Maps™ PLUS BIG is the trolley combi oven with the highest productivity and reliability.

CHEFTOP MIND.Maps™ PLUS BIG uses the latest technologies to give concrete support to your work.

Steaming, grilling, regeneration of dishes and much more: maximum performance and perfectly optimized full loads.

Quality and cooking uniformity are always guaranteed with any foodload, and the repeatability of cooking is independent by its user.

180 kg
Full load maximum **capacity**

300 °C
Maximum cooking **temperature**

4.5 min
Preheating time
from 30 °C to 300 °C

Data refer to XEVL-2021-YPRS model

Productivity
High volumes, zero stops

Uniformity
6 close-pitch reversing fans

Repeatability
Standardized results, consistency

Intelligence
Focus on your customers, the oven will do the rest

WHOLESALE
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PHONE: 1300 131 700
ONE STOP

What lies behind?

Built to last

Space-frame chassis

The CHEFTOP MIND.Maps™ PLUS BIG **features a space-frame chassis** made of 50 mm thick **stainless steel tubes**. The whole structure is extremely rigid and the door is fixed to the frame to guarantee its perfect closure even after years of work.

Door with push-to-close function

Tested for over 1 million cycles, the **push-to-close** function of the door **reduces** the operator **efforts** during work. The door strength and security are guaranteed by **70 mm** thickness.

316L Stainless steel

The cooking chamber and the trolley are made of **316L stainless steel**, which guarantees **resistance** over time **to any type of corrosion**. PURE-RO water treatment for chloride elimination is not necessary, the PURE treatment is required for the removal of limestone from water.

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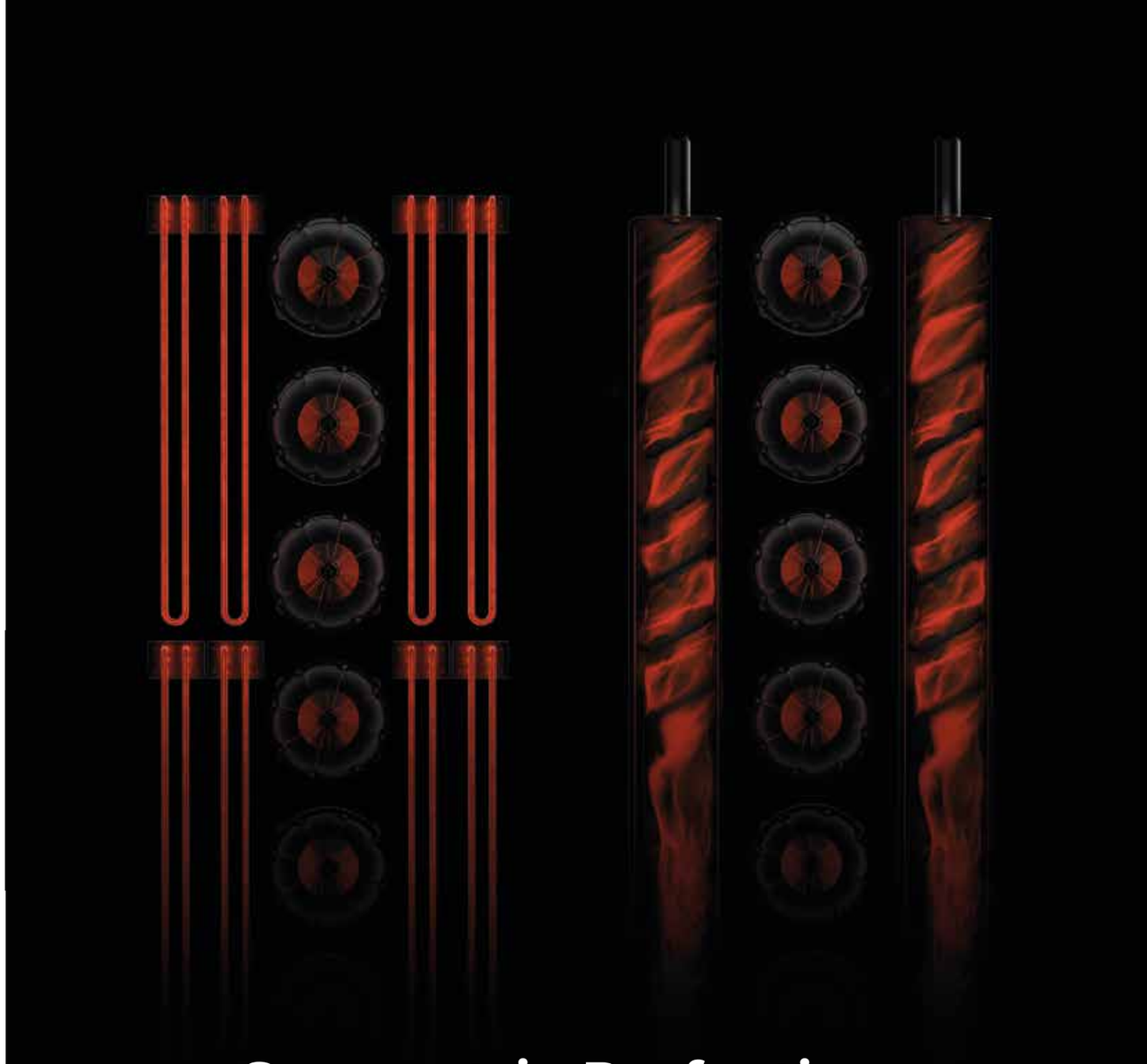

Symmetric Perfection

6 close-pitch reversing fans

High-performance heating elements

Electric ovens feature unique **straight-line heating elements** with high power intensity that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

Pressure gas burners

Unox gas ovens are the only ones in the world with high performance blown burners and **symmetrical straight heat exchangers.** High power minimizes temperature recovery times and air flows.

Maximum Yield, minimum effort

Find all the possible solutions for your kitchen.

Configure your CHEFTOP MIND.Maps™ PLUS oven online.

www.unox.com/en_ae/configurator

QUICK.Load

20 GN2/1 or GN 1/1 trolleys simplify cooking and transportation of large food quantities.

Art. **XEVTL-2021**
Technical details at page 75

QUICK.Plate

A plate trolley to regenerate and transport up to 102 plates. We can customize the trolley based on your specific needs.

Art. **XEVTL-102P**
Technical details at page 75

HOLDING.Cover

Holding cover keeps the regenerated plates at the right temperature before serving.

Art. **XUC031**
Technical details at page 75

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Cooking Essentials Trays

Unlimited cooking modes

FOR THE BEST PRICE VISIT OUR WEBSITE WWW.TOPWHOLESALER.COM
TOP WHOLESALER
PHONE: 1300 131 700

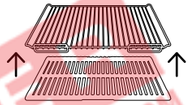
Purpose-designed pans

Cooking Essentials

SUPER.GRILL

Non-stick aluminium pan plus grill with QUICK.Load system.

GRILLING



Ideal for

Grilled meat;
Grilled fish;
Grilled vegetables.

Advantages

Perfect for full loads.
Grilling times up to 30% less than traditional grill.

Art. **TG970** GN 1/1 - Only for COUNTERTOP and BIG models.

FAKIRO.GRILL

Non-stick aluminium pan. Two cooking surfaces: ribbed for grilling, flat for different types of cooking.

GRILLING

Ideal for

Grilled meat and fish;
Grilled vegetables;
Pizza and Focaccia.

Advantages

Grilling times up to 30% less than traditional grilling equipment or fry tops;
Grilling different types of food at the same time.

Art. **TG870** GN 1/1 - Art. **TG770** GN 2/3

BACON.40

Stainless steel grid with fat-collection pan.

ROASTING AND BRAISING

Ideal for

Bacon;
Roast meat;
Spatchcock or Split chicken.

Advantages

Up to 18 crispy bacon slices in less than 5 mins;
The fat collection tray is coted with non-stick material for easy cleaning.

Art. **TG945** GN 1/1

GRILL

Non-stick alluminum grilling pan.
Does not require to be preheated before use.

GRILLING

Ideal for

Grilled fish;
Grilled vegetables.

Advantages

Does not require to be preheated into the oven to achieve outstanding squared marks on food;
Perfect for full loads.

Art. **TG885** GN 1/1 - Art. **TG720** GN 2/3

POLLO.GRILL

Stainless steel grid with fat-collection tray.

ROASTING AND BRAISING

Ideal for

Spatchcock or Split chicken;
Roast meats;
Roast fish.

Advantages

Fat collection tray that keeps the oven clean;
Works best in combination with SMART.DRAIN fat collection kit.

Art. **GRP840** GN 1/1

POLLO.BLACK

8 chicken non-stick stainless steel grid.

ROASTING AND BRAISING

Ideal for

Whole chickens and birds.

Advantages

Non-stick coating to facilitate bird removal;
Works best in combination with SMART.DRAIN fat collection kit.

Art. **GRP825** GN 1/1 - Art. **GRP715** GN 2/3

Trays and Cooking modes

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Purpose-designed pans

Cooking Essentials

BLACK.40

40 mm deep, non-stick aluminium pan.

ROASTING AND BRAISING

Ideal for

Braising;
Roasting;
Steaming rice.

Advantages

Waste-free braising, roasting and rice steaming;
The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Art. **TG900** GN 1/1

BLACK.FRY

Non-stick stainless steel frying pan.

EGGS AND FRYING

Ideal for

Pre-fried frozen food,
French fries.

Advantages

Perforated bottom and sides;
Ribbed bottom to improve air circulation and uniformity on french fries.

Art. **GRP816** GN 1/1

POTATO.FRY

French fries frying pan.

EGGS AND FRYING

Ideal for

French fries

Advantages

Perforated bottom and sides;
Ribbed bottom to improve air circulation on french fries.

Art. **GRP817** GN 1/1

BLACK.20

20mm non-stick stainless steel pan.

ROASTING AND BRAISING

Ideal for

Braising;
Roasting;
Steaming rice.

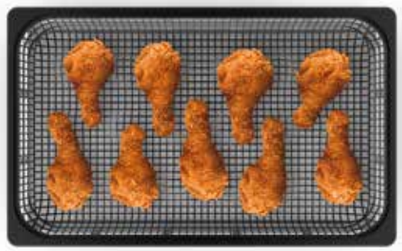
Advantages

Waste-free braising, roasting and rice steaming;
The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Art. **TG895** GN 1/1

CLEAN.FRY

Non-stick frying grid with fat collection tray.



EGGS AND FRYING

Ideal for

Frozen pre-fried foods.

Advantages

Frying pan with non-stick coated fat-collection pan for easy food removal and cleaning.

Art. **GRP820** GN 1/1

PAN.FRY

Non-stick stainless steel frying pan.

EGGS AND FRYING

Ideal for

Nuggets;
Breaded veggies;
Fish and meat sticks.

Advantages

Less oil to be used for cooking;
Identical frying results on each piece of food.

Art. **TG905** GN 1/1 - Art. **TG735** GN 2/3

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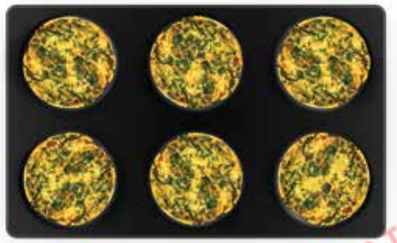
Trays and Cooking modes

Cooking Essentials

EGGS 6 x 2

Non-stick alluminum pan for 6 double-egg portions.



EGGS AND FRYING

Ideal for

Fried eggs;
Sunny side up eggs;
Omelette.

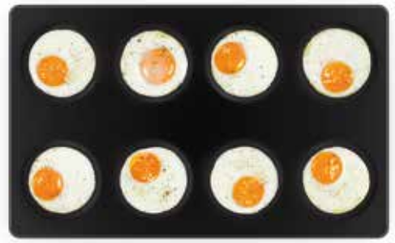
Advantages

Huge quantities of eggs cooked in less than 4 minutes;
Easy to clean and made to last.

Art. **TG935** GN 1/1

EGGS 8 x 1

8 single-eggs non-stick alluminum pan.



EGGS AND FRYING

Ideal for

Fried eggs;
Sunny side up eggs and omelette;
Poached egg.

Advantages

Huge quantities of fried or poached eggs in less than 4 minutes;
Easy to clean and made to last.

Art. **TG936** GN 1/1 - Art. **TG937** GN 2/3

STEAM

Stainless steel steaming pan.

STEAMING AND SOUS VIDE

Ideal for

Steaming;
Sous-Vide Cooking.

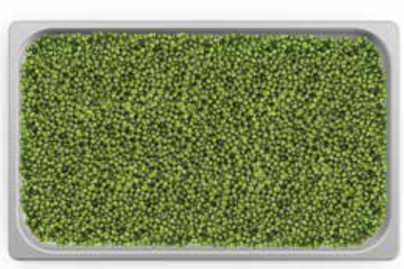
Advantages

Perforated bottom and sides to improve steam circulation on food.

Art. **GRP815** GN 1/1 - Art. **GRP710** GN 2/3

FORO.STEEL20

Perforated stainless steel pan.



STEAMING AND SOUS VIDE

Ideal for

Steaming;
Sous-Vide Cooking.

Advantages

Perforated bottom to improve steam circulation on food.

Art. **TG810** GN 1/1 - Art. **TG710** GN 2/3

FORO.BLACK

Non-stick perforated alluminum tray.

PASTICCERIA E PANIFICATI

Ideal for

Croissant;
Frozen bread,
Pastry.

Advantages

Non-stick coating;
Ultra-low sides to improve air circulation on each piece.

Art. **TG890** GN 1/1 - Art. **TG730** GN 2/3

FORO.SILICO

Silicon-coated perforated alluminum pan.

PASTICCERIA E PANIFICATI

Ideal for

Croissant;
Frozen bread;
Pastry.

Advantages

Perforated silicon-coated alluminum pan;
High-temperature resistant;
Ideal to be used with sugar coated pastries.

Art. **TG975** GN 1/1

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Care and maintenance

Press a button and select the washing mode that is more suitable for the actual degree of dirt. While the oven washes, focus on what counts for your kitchen.

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Water filtration technologies

UNOX.Pure

PURE-RO

Reverse osmosis system that complete eliminates Chlorides and limescale from water.

Art. **XHC002**
Technical details at page 75

Not required for CHEFTOP MIND.Maps™ BIG ovens.

PURE

The UNOX.Pure filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber.

Art. **XHC003**
Technical details at page 75

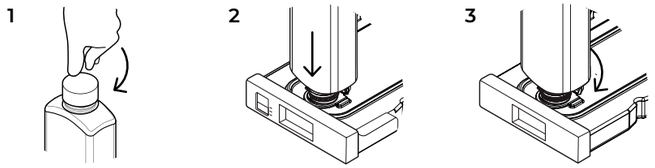
REFILL

Replacement cartridge for UNOX.Pure.

Art. **XHC004**
Technical details at page 75

Oven cleaning products

DET&Rinse™



PLUS

Cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven.

Art. **DB1015**
Technical details at page 75

ECO

Eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.

Art. **DB1018**
Technical details at page 75

ULTRA

Ultra strong detergent for high level of dirt, recommended for poultry and meat fats.

Art. **DB1050***
Technical details at page 75

*Check the product availability for your Country.

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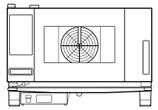
Discover all the ovens and their combined accessories

The most intelligent oven in the world

CHEFTOP MIND.Maps™ PLUS

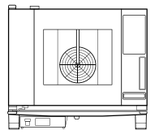
COUNTERTOP



750 x 783 x 538 mm
w x d x h

XEVC - 0311 - EPRM

capacity 3 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 5 kW
weight 56 kg



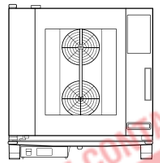
750 x 783 x 675 mm
w x d x h

XEVC - 0511 - EPRM

capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 9,3 kW
weight 70 kg

XEVC - 0511 - GPRM

capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 0,6 kW
max. gas rated power G20, G25, G25.1, G30, G31: 15 kW
weight 85 kg



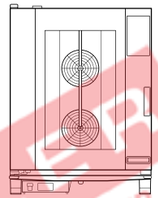
750 x 783 x 843 mm
w x d x h

XEVC - 0711 - EPRM

capacity 7 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 11,7 kW
weight 86 kg

XEVC - 0711 - GPRM

capacity 7 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1 kW
max. gas rated power G20, G25, G25.1, G30, G31: 19 kW
weight 104 kg



750 x 783 x 1010 mm
w x d x h

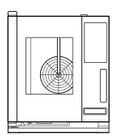
XEVC - 1011 - EPRM

capacity 10 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 18,5 kW
weight 98 kg

XEVC - 1011 - GPRM

capacity 10 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1 kW
max. gas rated power G20, G25.1, G30, G31: 22 kW/ G25: 21 kW
weight 117 kg

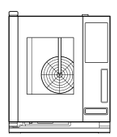
COMPACT



535 x 662 x 649 mm
w x d x h

XECC - 0523 - EPRM

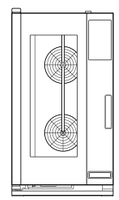
capacity 5 GN 2/3
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 5,2 kW
weight 55 kg



535 x 862 x 649 mm
w x d x h

XECC - 0513 - EPRM

capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 9,2 kW
weight 65 kg



535 x 862 x 984 mm
w x d x h

XECC - 1013 - EPRM

capacity 10 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 18,5 kW
weight 90 kg

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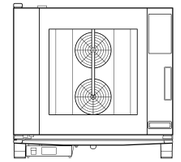
BIG



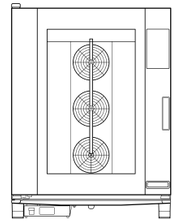
860 x 1145 x 843 mm
w x d x h

XEVC - 0621 - EPRM

capacity 6 GN 2/1
pitch 77 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 20,5 kW
weight 120 kg

XEVC - 0621 - GPRM

capacity 6 GN 2/1
pitch 77 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1 kW
max. gas rated power G20, G25.1, G31: 24 kW/G25: 23 kW/G30: 25 kW
weight 180 kg



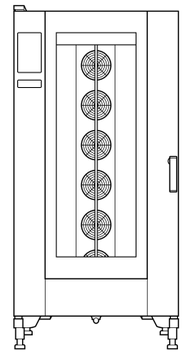
860 x 1145 x 1163 mm
w x d x h

XEVC - 1021 - EPRM

capacity 10 GN 2/1
pitch 77 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 30,8 kW
weight 180 kg

XEVC - 1021 - GPRM

capacity 10 GN 2/1
pitch 77 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1,4 kW
max. gas rated power G20, G25, G25.1: 33 kW/G30, G31: 35 kW
weight 190 kg



892 x 1018 x 1875 mm
w x d x h

XEVL - 2011 - YPRS

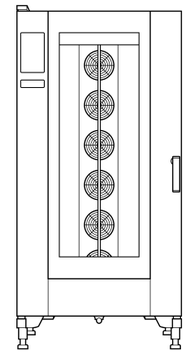
capacity 20 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 380-415 V 3PH+N+PE
power 38,5 kW
weight 292 kg

XEVL - 2011 - DPRS

capacity 20 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 220-240V 3PH+PE
power 38,5 kW
weight 292 kg

XEVL - 2011 - GPRS

capacity 20 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 220-240 V 1PH+N+PE
power 2,8 kW
max. gas rated power 48 kW
weight 309 kg



892 x 1257 x 1875 mm
w x d x h

XEVL - 2021 - YPRS

capacity 20 GN 2/1
pitch 67 mm
frequency 50 Hz
voltage 380-415 V 3PH+N+PE
power 65 kW
weight 339 kg

XEVL - 2021 - DPRS

capacity 20 GN 2/1
pitch 67 mm
frequency 50 Hz
voltage 220-240V 3PH+PE
power 65 kW
weight 339 kg

XEVL - 2021 - GPRS

capacity 20 GN 2/1
pitch 67 mm
frequency 50/60 Hz
voltage 220-240V 1PH+N+PE
power 2,5 kW
max. gas rated power 90 kW
weight 356 kg

Notes
All ovens have an optional model with a left to right door opening - item code example XEVC-1011-EPLM.
One shelf of the GN 2/1 ovens can contain up to 2 GN 1/1 trays.
All BIG ovens have the trolley included.

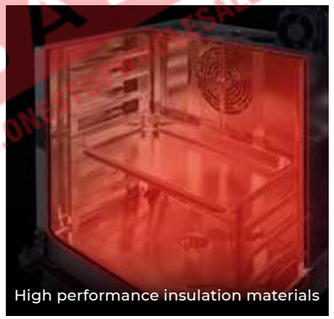
Technical details

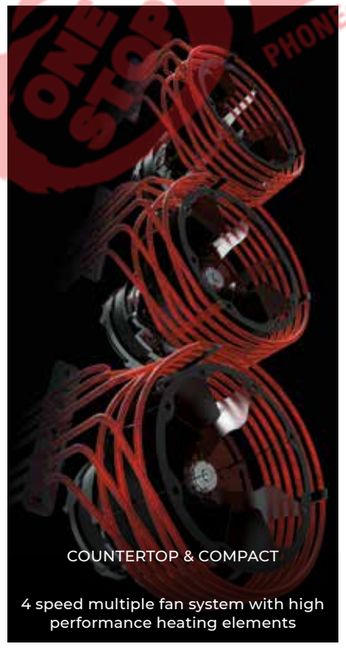
Anti condensation drip tray

Integrated Wi-Fi

MULTI.point and SOUS Vide core probe

Integrated LED light


High performance insulation materials

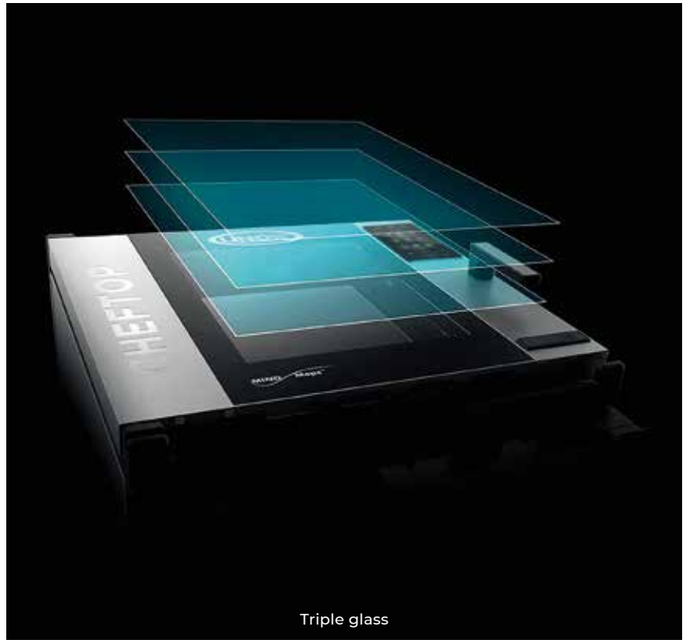

COUNTERTOP & COMPACT

4 speed multiple fan system with high performance heating elements

Pressure burners with symmetrical heat exchangers

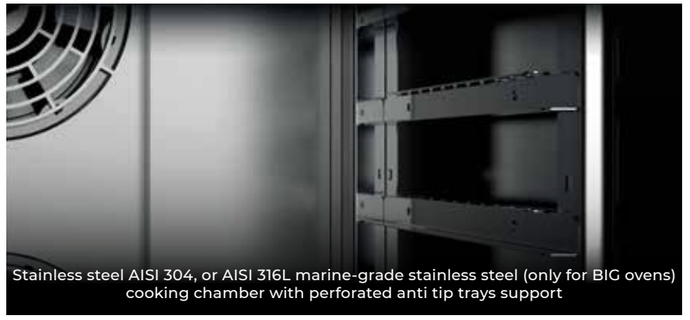
BIG

6 close-pitch reversing fans and straight-line heating elements with high power intensity



Triple glass

Integrated DET&Rinse™ tank


Stainless steel AISI 304, or AISI 316L marine-grade stainless steel (only for BIG ovens) cooking chamber with perforated anti tip trays support

Door docking position at 60°/120°/180°

USB port for upload/download of data

BIG

Ergonomic handle

COUNTERTOP & COMPACT

Ergonomic handle

FOR THE BEST PRICE CONTACT
WHOLESALER
VISIT: WWW.ONESTOPWHOLESALER.COM
PHONE: 1300 131 200
ONE STOP

Features

- ● Standard
- ○ Optional
- – Not available

	BIG		COUNTERTOP and COMPACT	
UNOX INTELLIGENT PERFORMANCE				
ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	●	●	●	●
CLIMALUX™: total control of the humidity in the cooking chamber	●	●	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	●	●	●	●
AUTO.Soft: manages the heat rise to make it more delicate	●	●	●	●
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	●	●	●	●
UNOX INTENSIVE COOKING				
DRY.Maxi™: rapidly extracts the humidity from the cooking chamber	●	●	●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C	●	●	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	●	●	●	●
PRESSURE.Steam: increases the saturation and temperature of steam	●	●	●	●
DATA DRIVEN COOKING				
Wi-Fi connection	●	●	●	●
Ethernet connection	○	○	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	●	●	●	●
DDC.App: monitor all connected ovens in real time from your smartphone	●	●	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●	●	●
MANUAL COOKING				
Convection cooking from 30 °C to 260 °C	●	●	●	●
Convection cooking from 30 °C to 300 °C	●	●	–	–
Mixed convection + steam cooking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	●	●	●	●
Convection + humidity cooking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●	●	●
Saturated steam cooking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●	●	●
Convection cooking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●	●	●
Cooking with core probe and DELTA T function	●	●	●	●
Single-point core probe	–	–	–	–
MULTI.Point core probe - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
SOUS-VIDE core probe	○	○	○	○
ADVANCED AND AUTOMATIC COOKING				
MIND.Maps™: draw the cooking processes directly on the display	●	●	●	●
PROGRAMMES: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	●	●	●	●
MULTI.Time: manages up to 10 cooking processes at the same time	●	●	●	●
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	●	●	●	●
AUTOMATIC CLEANING				
Rotor.KLEAN™: 4 automatic cleaning programmes	●	●	●	●
Rotor.KLEAN™: water and detergent level detector – excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
Integrated DET&Rinse™ detergent container	●	●	●	●
AUXILIARY FUNCTIONS				
Preheating up to 300 °C can be set by the user for each programme	●	●	–	–
Preheating up to 260 °C can be set by the user for each programme	●	●	●	●
Remaining cooking time display	●	●	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●	●	●
Display of the nominal value of the cooking parameters	●	●	●	●
Temperature units in °C or °F	●	●	●	●
PERFORMANCE AND SAFETY				
Protek.SAFE™: automatic fan stop on opening the door	●	●	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	●	●	●	●
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	–	–	–	●
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	–	●	–	–
TECHNICAL DETAILS				
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	–	–	●	●
Moulded cooking chamber in AISI 316 L marine stainless steel	●	●	–	–
Cooking chamber with C-shaped rack rails	●	●	●	●
Cooking chamber lighting through LED lights embedded in the door	●	●	●	●
9.5" touchscreen capacitive control panel	●	●	●	●
7" touchscreen resistive control panel	–	–	–	–
Control panel with water resistance certification - IPX5	●	●	●	●
Drip collection system integrated in the door and functional even with the door open	●	●	●	●
Removable drip tray that can be connected to the drain	●	●	●	●
Heavy-duty structure with the use of innovative materials	●	●	●	●
4-speed multiple fan system and high-performance circular resistance	–	–	●	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	●	●	–	–
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●	●	●
Door stop positions 120° - 180°	●	●	–	–
Door stop positions 60° - 120° - 180°	–	–	●	●
Reversible door in use even after installation	–	–	○	○
Door thickness 70 mm	●	●	–	–
Detachable internal glass door for ease of cleaning	●	●	●	●
Two-stage safety door opening / closure	●	●	○	○
Proximity door contact switch	●	●	●	●
Self-diagnosis system to detect problems or breakdowns	●	●	●	●
Safety temperature switch	●	●	●	●

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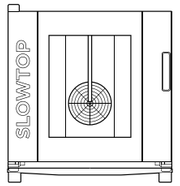
Accessories

Discover all the available **accessories** on our website

www.unox.com/en_ae/accessories

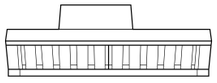
SLOWTOP



SLOWTOP

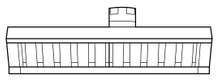
for GN1/1 COUNTERTOP ovens
750 x 792 x 961 mm - w x d x h
Art. XEVSC-0711-CR

HOODS



HOOD WITH ACTIVATED CARBON FILTER

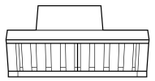
for 10 & 6 GN 2/1
COUNTERTOP ovens
868 x 1323 x 366 mm - w x d x h
Art. XEVHC-CF21



HOOD WITH STEAM CONDENSER

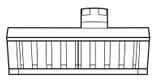
for 10 & 6 GN 2/1
COUNTERTOP ovens
868 x 1323 x 240 mm - w x d x h
Art. XEVHC-HC21

for 20 GN 1/1 BIG ovens
892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL



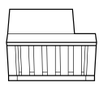
HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COUNTERTOP ovens
750 x 956 x 366 mm - w x d x h
Art. XEVHC-CF11



HOOD WITH STEAM CONDENSER

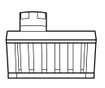
for GN 1/1 COUNTERTOP ovens
750 x 956 x 240 mm - w x d x h
Art. XEVHC-HC11



HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COMPACT ovens
535 x 1018 x 366 mm - w x d x h
Art. XECHC-CF13

for GN 2/3 COMPACT ovens
535 x 823 x 366 mm - w x d x h
Art. XECHC-CF23

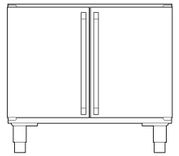


HOOD WITH STEAM CONDENSER

for GN 1/1 COMPACT ovens
535 x 1100 x 240 mm - w x d x h
Art. XECHC-HC13

for GN 2/3 COMPACT ovens
535 x 900 x 240 mm - w x d x h
Art. XECHC-HC23

NEUTRAL CABINET

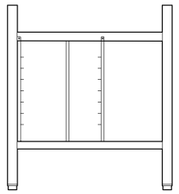


NEUTRAL CABINET

for GN 2/1 COUNTERTOP ovens
860 x 1079 x 717 mm - w x d x h
Art. XWVEC-0821

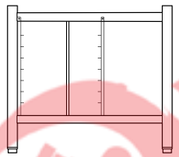
for GN 1/1 COUNTERTOP ovens
750 x 656 x 676 mm - w x d x h
Art. XWVEC-0811

STAND



ULTRA HIGH STAND

for GN 1/1 COUNTERTOP ovens
732 x 641 x 888 mm - w x d x h
Art. XWVRC-0711-UH



HIGH STAND

for GN 2/1 COUNTERTOP ovens
842 x 864 x 692 mm - w x d x h
Art. XWVRC-0021-H

for GN 1/1 COUNTERTOP ovens
732 x 546 x 752 mm - w x d x h
Art. XWVRC-0011-H

for GN 1/1 COMPACT ovens
518 x 779 x 744 mm - w x d x h
Art. XWCRC-0613-H

for GN 2/3 COMPACT ovens
518 x 585 x 744 mm - w x d x h
Art. XWCRC-0623-H

INTERMEDIATE STAND

for GN 1/1 COUNTERTOP ovens
732 x 546 x 462 mm - w x d x h
Art. XWVRC-0011-M

LOW STAND

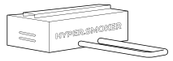
for GN 2/1 COUNTERTOP ovens
842 x 891 x 305 mm - w x d x h
Art. XWVRC-0021-L

for GN 1/1 COUNTERTOP ovens
732 x 546 x 305 mm - w x d x h
Art. XWVRC-0011-L

for GN 1/1 COMPACT ovens
518 x 684 x 305 mm - w x d x h
Art. XWCRC-0013-L

for GN 2/3 COMPACT ovens
518 x 484 x 305 mm - w x d x h
Art. XWCRC-0023-L

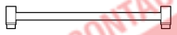
HYPER.SMOKER



HYPER.SMOKER

for CHEFTOP MIND.Maps™ PLUS ovens - Check the compatibility with models that have been produced before 2016
Art. XUC090

FLOOR POSITIONING STAND



*Mandatory for oven positioning on the floor

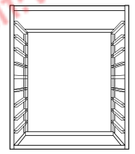
FLOOR POSITIONING STAND

for GN 2/1 COUNTERTOP ovens
842 x 891 x 113 mm - w x d x h
Art. XWVRC-0021-F

for GN 1/1 COUNTERTOP ovens
732 x 546 x 113 mm - w x d x h
Art. XWVRC-0011-F

for GN 1/1 COMPACT ovens
732 x 479 x 113 mm - w x d x h
Art. XECRC-0013-F

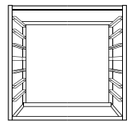
BASKETS AND TROLLEYS



BASKET

for 10 GN 2/1 COUNTERTOP ovens
622 x 674 x 865 mm - w x d x h
Art. XWVBC-1021

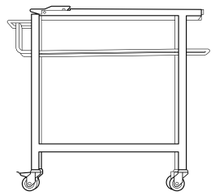
for 10 GN 1/1 COUNTERTOP ovens
568 x 361 x 713 mm - w x d x h
Art. XWVBC-0911



BASKET

for 6 GN 2/1 COUNTERTOP ovens
622 x 674 x 545 mm - w x d x h
Art. XWVBC-0621

for 7 GN 1/1 COUNTERTOP ovens
568 x 361 x 546 mm - w x d x h
Art. XWVBC-0611

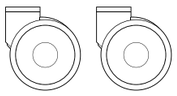


TROLLEY

for GN 2/1 baskets
647 x 855 x 923 mm - w x d x h
Art. XWVYC-0021

for GN 1/1 baskets
605 x 700 x 923 mm - w x d x h
Art. XWVYC-0011

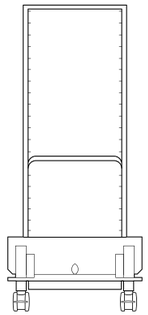
WHEELS KIT



WHEELS KIT

2 wheels with brake - 2 wheels without brake - safety chains
Art. XUC012

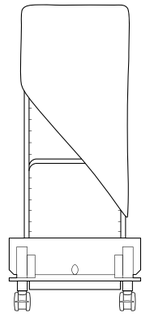
QUICK.LOAD & QUICK.PLATE



QUICK.LOAD

for 20 GN 2/1 BIG ovens
776 x 851 x 1741 mm - w x d x h
Art. XEVTL-2021

for 20 GN 1/1 BIG ovens
776 x 681 x 1741 mm - w x d x h
Art. XEVTL-2011

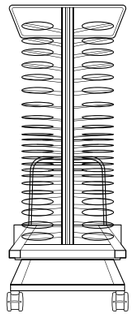


HOLDING.COVER

thermocover

for QUICK.LOAD
and QUICK.PLATE GN 2/1
Art. XUC031

for QUICK.LOAD
and QUICK.PLATE GN 1/1
Art. XUC030

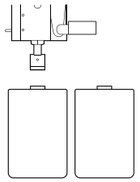


QUICK.PLATE

for 20 GN 2/1 BIG ovens
- 102 plates
776 x 851 x 1709 mm - w x d x h
Art. XEVTL-102P

for 20 GN 1/1 BIG ovens
- 51 plates
776 x 681 x 1709 mm - w x d x h
Art. XEVTL-051P

SMART.DRAIN



SMART.DRAIN

cooking fat and liquid collection system

for neutral cabinet
and high open stand
Art. XUC020

*for all the solutions see page 39

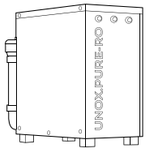
STAND

for GN 1/1 COUNTERTOP ovens
732 x 546 x 305 mm - w x d x h
Art. XWVRC-0011-L-PO

TROLLEY

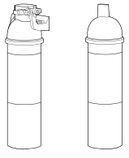
for GN 1/1 COUNTERTOP ovens
629 x 708 x 106 mm - w x d x h
Art. XWVYC-0011-L-PO

CARE AND MAINTENANCE



UNOX.PURE-RO

reverse osmosis filtering system
Art. XHC002



UNOX.PURE

water treatment with resin filters
Art. XHC003

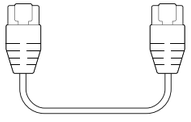
+ REFILL FILTER CARTRIDGE
Art. XHC004

OVEN CLEANING PRODUCTS

DET&RINSE™ PLUS
DET&RINSE™ ECO
DET&RINSE™ ULTRA

one box contains 10 x 1 lt tanks
Art. DB1015
Art. DB1018
Art. DB1050

CONNECTIVITY



ACCESSORIES FOR THE OVENS CONNECTION

Ethernet connection kit
Art. XEC001

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ONE STOP

Technical Assistance

Installation

The right partner next to your kitchen

A global Service network

A perfect installation is essential to guarantee the correct functioning of your MIND.Maps™ PLUS oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you.
Find the authorized Service Centers nearest to your kitchen.

Maintenance

Don't stop your kitchen

The quickest on site Service

When connected to the internet, your oven communicates directly with our Service Team, so we can intervene as soon or even before maintenance is required. Keeping in optimal condition your oven is Unox' priority: our technicians are at your disposal to provide you the best on-line and on-site support.

LONG.Life and LONG.Life4 Warranty

A promise of reliablity

A choice made to last

Connect your CHEFTOP MIND.Maps™ PLUS to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com.
Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

*Check the **Guarantee Conditions** for your country on our website unox.com

LONG Life 4

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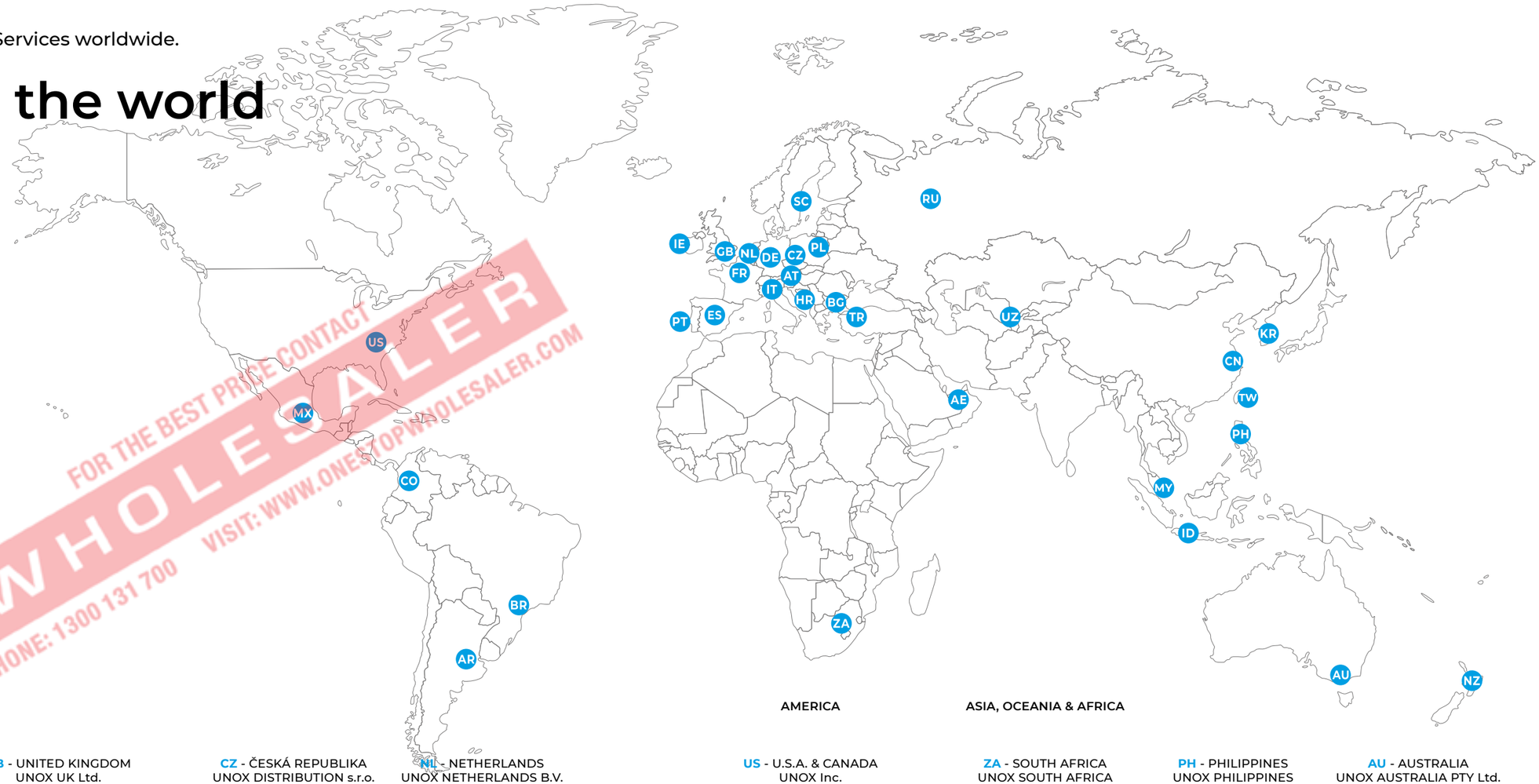
PHONE: 1300 131 700

Global Company. Best Services worldwide.

UNOX in the world



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