



BAKERTOP MIND.MapTM PLUS



Index

BAKERTOP MIND.Maps™ PLUS ovens	page	4
Baking Assistance	page	8
Technologies	page	12
PLUS capacitive control panel	page	24
BAKERTOP MIND.Maps™ PLUS COUNTERTOP	page	28
BAKERTOP MIND.Maps™ PLUS BIG	page	42
Baking Essentials Special Trays	page	50
Care and Maintenance	page	58
Technical data	page	64
Technical Assistance	page	72
Unox in the world	page	74



BAKERTOP MIND.Maps™ PLUS
BIG



BAKERTOP MIND.Maps™ PLUS
COUNTERTOP

BAKERTOP MIND.Maps™ PLUS

Intelligent combi ovens

BAKERTOP MIND.Maps™ PLUS is the intelligent combi-oven for fresh or frozen artisan pastry and bakery. Automatic baking cycles and smart functions, including artificial intelligence baking control, make BAKERTOP MIND.Maps™ PLUS the fundamental tool for your professional laboratory. In combination with the LIEVOX proofers and the DECKTOP static ovens, it allows you to create versatile and multi-function baking stations.

The MIND.Maps™ PLUS ovens are available in two versions to meet the specific need of each business:

COUNTERTOP 4, 6 and 10 trays 600 x 400 for professional laboratories;

BIG with trolleys for 16 600 x 400 trays for larger needs, like supermarkets and bakery production.

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.



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](https://www.unox.com)



02

Cook with us

In your laboratory, 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.





Baking Assistance

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



h 24, 7 days a week

The Unox Chef Team is always at your disposal to give you practical advice on programs baking 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 baking, uniformity on every tray and maximum baking intensity.

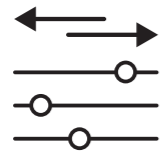
Data Driven Cooking

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

Unox Intelligent Performance

Improve your performances

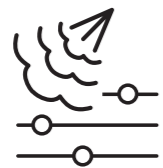
Achieving identical results for each load requires control, intelligence and expertise: exactly what BAKERTOP MIND.Maps™ PLUS combi oven is made for.



ADAPTIVE.Cooking™

Perfect results. Every time.

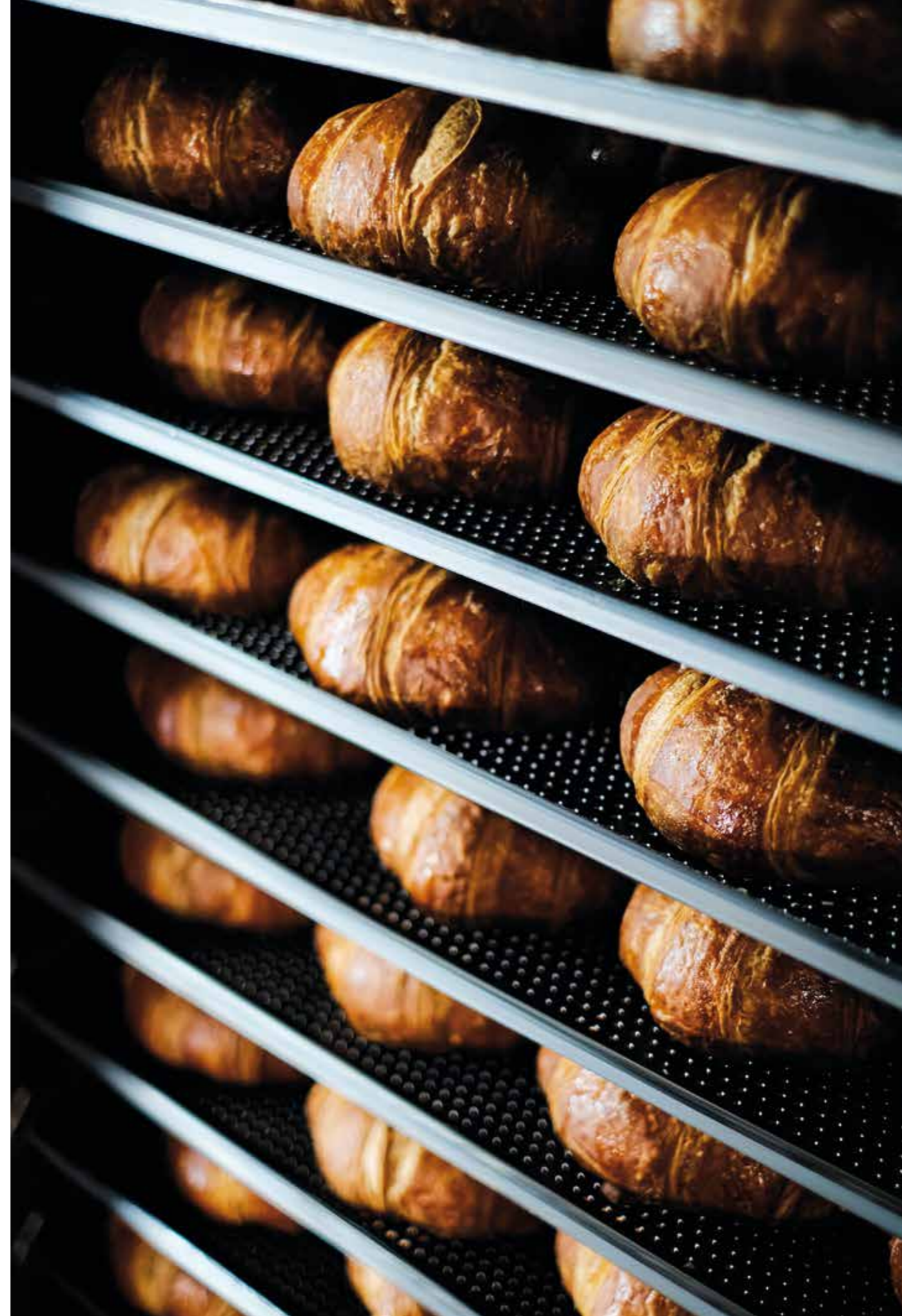
By registering changes in humidity and temperature, the oven automatically adjusts the baking process to the actual food-load to deliver an identical and perfect result every time.



CLIMALUX™

Total humidity control.

The oven features accurate sensors to measure the actual humidity inside the baking 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 baking 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 baking 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.Clean

Intelligent cleaning.

By estimating the degree of dirtiness, based on the type of baking 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 baking parameters to guarantee the same result for every process.

Without

Optimal settings for a half load - 9 cake tins

🕒 20 mins

🌡️ 155 °C

💧 0%

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

Single tray - 3 cake tins



Perfectly cooked

Even shape and surface
Dry, but remains moist inside

Time
18 mins
Average temperature
150 °C
Humidity
0 %



Too much heating

Burned thick crust
Too dry inside

Time
20 mins
Average temperature
185 °C
Humidity
0 %

Full load - 36 cake tins



Perfectly cooked

Even shape and surface
Dry, but remains moist inside

Time
23 mins
Average temperature
165 °C
Humidity
0 %



Not enough cooked

Pale colour
Collapsed structure

Time
20 mins
Average temperature
155 °C
Humidity
50 %

With

CLIMALUX™

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

Without

* Optimal settings for a half load - 60 mini baguettes

🕒 18 mins

🌡️ 185 °C

💧 30%

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

Single tray - 20 mini baguettes



Perfect browning

Browned crust
Dry crumb
Crunchy texture

Humidity
30 %



Burned bread

Dark colour outside
Not developed inside
Bitter taste

Humidity
10 %

Full load - 120 mini baguettes



Perfect browning

Browned crust
Dry crumb
Crunchy texture

Humidity
30 %



Not enough browning

Moist inside
Pale browning
No crunchiness

Humidity
80 %

With

Auto.Soft

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

Without

*

Optimal settings for a half load

🕒 5 mins 15 mins

🌡️ 135 °C 175 °C

🌀 30% -50%

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

Single tray



Perfectly cooked

Browned outside
Dry and empty inside
Total uniformity

Rise time 135 °C - 175 °C
4 mins



Ruined baking

Burned edges
Uneven baking
Not developed choux pastry

Rise time 135 °C - 175 °C
1 min

Full load



Perfectly cooked

Browned outside
Dry and empty inside
Total uniformity

Rise time 135 °C - 175 °C
7 mins



Ruined baking

Burned edges
Uneven baking
Not developed choux pastry

Rise time 135 °C - 175 °C
3 mins



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.

Without

*

Optimal settings for a half load

PRE 190 °C

🕒 18 mins

🌡️ 165 °C

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

Single tray



Cold oven

Perfect browning

Perfectly alveolar inside

Preheating time
9 mins
Temp. oven chamber steel
165 °C



Hot oven

Perfect browning

Perfectly alveolar inside

Preheating time
20 sec
Temp. oven chamber steel
165 °C



Cold oven

Pale browning

Raw inside

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



Hot oven

Extreme browning

Burned outside

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

Full load



Cold oven

Perfect browning

Perfectly alveolar inside

Preheating time
9 mins
Temp. oven chamber steel
165 °C



Hot oven

Perfect browning

Perfectly alveolar inside

Preheating time
20 sec
Temp. oven chamber steel
165 °C



Cold oven

Pale browning

Raw inside

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



Hot oven

Extreme browning

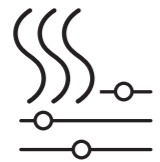
Burned outside

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

Unox Intensive Cooking

Maximum baking intensity

Perfect baking, 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 baking 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.

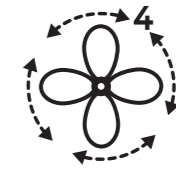
16 minutes
full load of **croissants**

18 minutes
full load of **baguettes**

25 minutes
full load of **choux pastry**

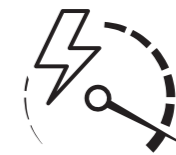
45 minutes
full load of **panettone cakes**

20 minutes
full load of **puff pastry**



AIR.Maxi™

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



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.



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



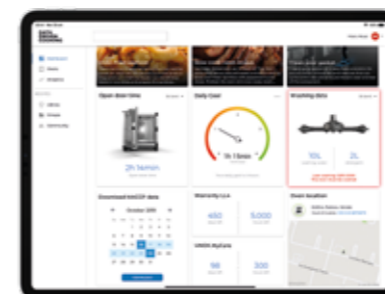
Your recipes in all your ovens.
Create your recipe book and synchronize it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.

Understand



Monitor and improve your performance.
DDC.Stats gives you full control over energy, water, and detergent consumption and over your baking 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.



Outdo yourself



SET

Easy, fast and crystal-clear.

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



MIND.Maps™

Do not set a baking process, draw it.

Add your touch of brilliance. Draw even the most elaborate baking with a few hand gestures on the display. Design your most complex baking processes with maximum creative freedom. You imagine, the oven executes.



PROGRAMS

384 Programs memory.

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



MULTI.Time

Up to 10 simultaneous baking.

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



CHEFUNOX

Choose what you want to bake and the desired result.

Trust and allow your oven to set the baking parameters for you. Select the type of baking, the food you want to bake and the degree of baking you want. Start. Nothing else.



MISE.EN.PLACE

Beyond kitchen organization.

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

BAKERTOP

BAKERTOP MIND.Maps™ PLUS COUNTERTOP

Intelligent combi ovens for Confectionery and Bakery

BAKERTOP MIND.Maps™ **PLUS** COUNTERTOP is the point of reference for every professional laboratory that needs maximum performance, intelligent technologies and versatility without limits.



Dream big

Express your creativity

BAKERTOP MIND.Maps™ PLUS COUNTERTOP is the professional baking oven that cancels any distance between your ideas and their realization. Discover the pleasure of baking perfection.

Combined with its accessories, BAKERTOP MIND.Maps™ PLUS COUNTERTOP becomes a fully equipped, 1-square-meter baking station, where convection and static baking, combi baking and proofing is all possible.

Baking of leavened products, artisan or frozen pastry, dehydration, biscuits and much more. Automatic baking cycles and intelligent functions for impeccable results.

5 mins

Preheating **time**
from 30 °C to 260 °C

up to 80%

Less water compared to cooking in boiling water

up to 45%

Faster than a traditional or convection oven

Data refers to XEBC-06EU-EPRM



Baking Perfection
Consistent and
outstanding results

Uniformity
Even colour, developed
internal structure

Savings
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 professional laboratory.
Configure your BAKERTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configurator



Configurations



Solution Oven + Neutral Cabinet

Recommended solution to optimize the space inside your laboratory and always have everything in order.

Art. XWAEC-08EF
Technical details at page 70



Solution Oven + Oven

Two stacked ovens provide maximum versatility and flexibility combined with energy saving.



Solution Oven + Decktop + LievoX

A limitless baking station: leavening, traditional baking on stone, convection baking and combi baking.

Art. XEBDC-01EU-C and XEBPC-08EU-B
More informations at page 36
Technical details at page 70



Solution Oven + Oven + LievoX

Versatility and efficiency with two stacked ovens combined with perfect proofing. Ideal for in-store baking.

Art. XEBPC-08EU-B
More informations at page 37
Technical details at page 70

Configurations

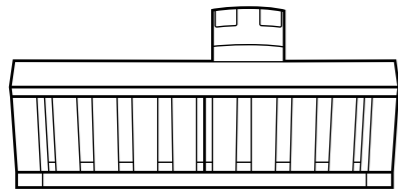
COUNTERTOP

COUNTERTOP

Install your oven where you need it

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.*



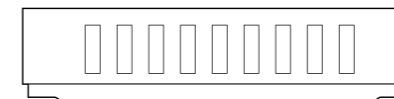
* Subject to inspection and approval by organisations and to local regulations.



Without using water

Waterless Hood

The waterless hood filters odors and absorbs latent heat from the exhausts pipes **without using water**. Elegant and functional, it perfectly integrates into any store design with no need of water supply or drainage.*

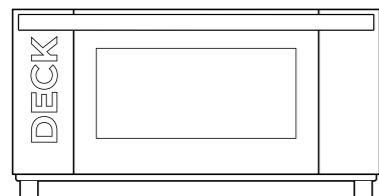


* Subject to inspection and approval by organisations and to local regulations.

The modern Static oven

DECKTOP

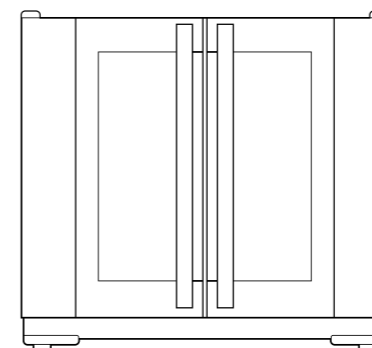
Traditional stone baking of bread, buns or leavened products: just one of the possibilities that DECKTOP offers. Thanks to the possibility to introduce or extract humidity during the baking cycle, it makes your baking perfect with any load: soft or fragrant; soft or crunchy. Oven, DECKTOP and prover, give life to an extremely versatile and limitless baking station.



Everything starts with a correct leavening

LIEVOX

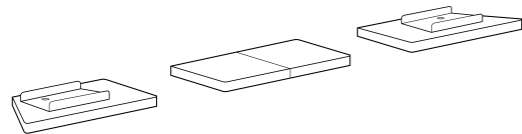
Leavening is a game of balance between dough, temperature, humidity and time. LIEVOX proofers are equipped with capable sensors to control and **intervene automatically on the leavening process** to guarantee the quality of the final product. LIEVOX opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.



Steam Explosion

STEAM.Boost

STEAM.Boost is a high capacity heat storage system that allows your oven to produce, if required, **50% more steam** during the crucial minutes of the starting of the baking process. STEAM.Boost is a fundamental accessory for all artisan laboratories that want to use modern technologies in full compliance of the centenary tradition of baking.



Effortless loading, unloading and transportation

QUICK.LOAD



Complementary Accessories

Complementary Accessories

Door or Doorless 6 + 6 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport 6 + 6 trays of dough.

Art. XWBYC-12EU and XWBYC-12EU-D
Technical details at page 71

6 + 6 Solution with stand

Up to 12 trays baking.

4 + 10 Solution with stand

Up to 14 trays baking.

Door or Doorless 10 + 4 QUICK.Load

Mobile trolley, basket and accessories to easily load, unload and transport 4+10 trays of dough.

Art. XWBYC-14EU and XWBYC-14EU-D
Technical details at page 71

COUNTERTOP

COUNTERTOP

BAKERTOP MIND.Maps™ PLUS BIG

**Stronger
Harder
Faster
Better**

The BAKERTOP MIND.Maps™ PLUS BIG trolley oven is the tireless tool for large pastry shops and bakeries, which require maximum repeatability and high productivity.



All that matter

Limitless performances

BAKERTOP MIND.Maps™ PLUS BIG is the professional trolley oven that guarantees high productivity and reliability over time.

BAKERTOP MIND.Maps™ PLUS BIG exploits the latest technologies to give concrete support to your work.

Baking quality and uniformity with every load, in every point of the pan, on all the pans. The repeatability of the baking result is delivered independently by the operator. Safe, error-free actions and with minimal effort.

768 croissants

60 mins **productivity**
1 croissant = 85 gr

300 °C

Maximum cooking **temperature**

up to **30%**

Less **energy** compared to a rotary oven

Data refers to XEBL-16EU-YPRS



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

What lies behind?

Built to last

Space-frame chassis

The BAKERTOP MIND.Maps™ PLUS BIC 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.

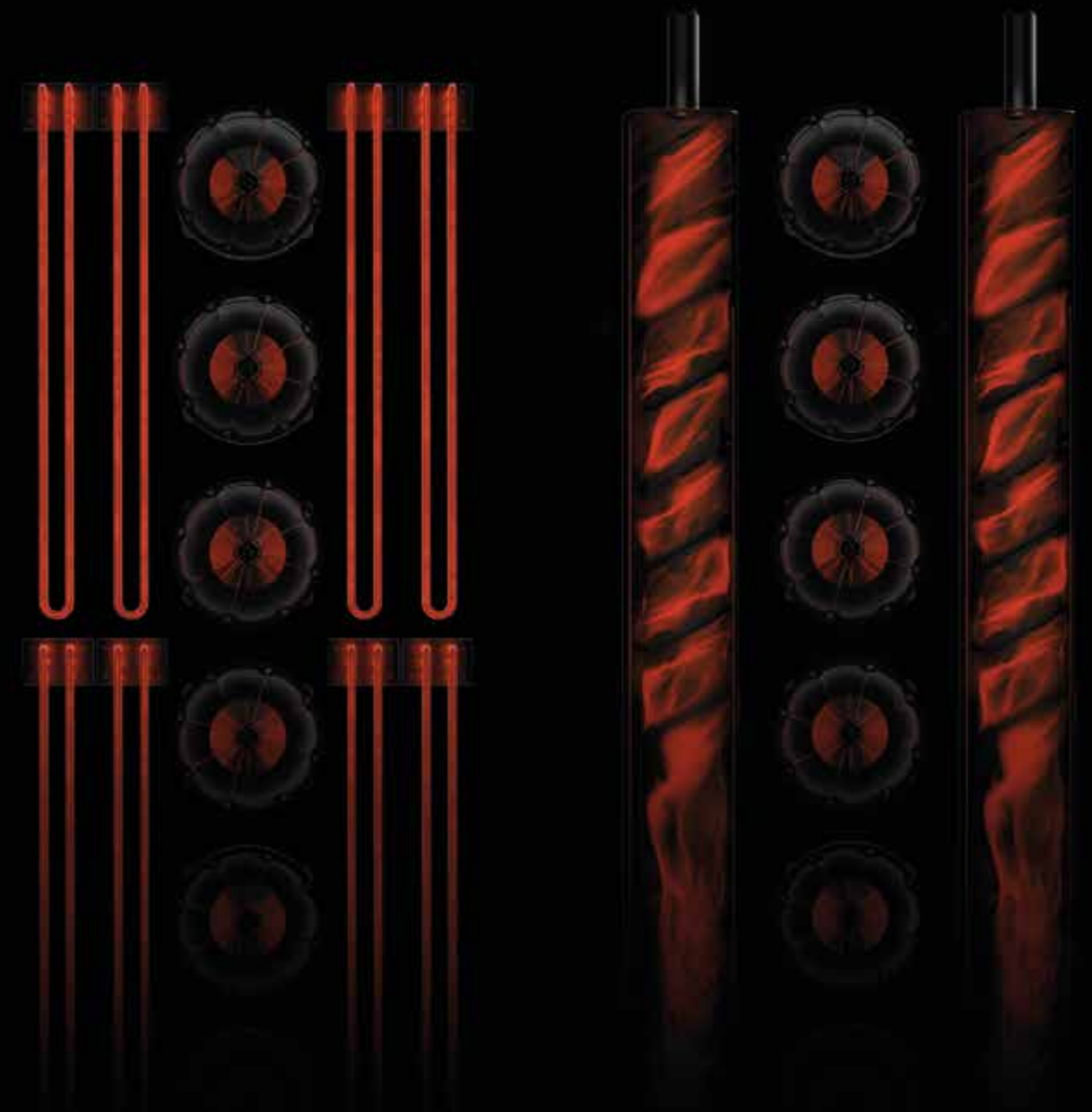


Door with push-to-close function

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 baking 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.



Symmetric Perfection

6 close-pitch reversing fans

High-performance heating elements

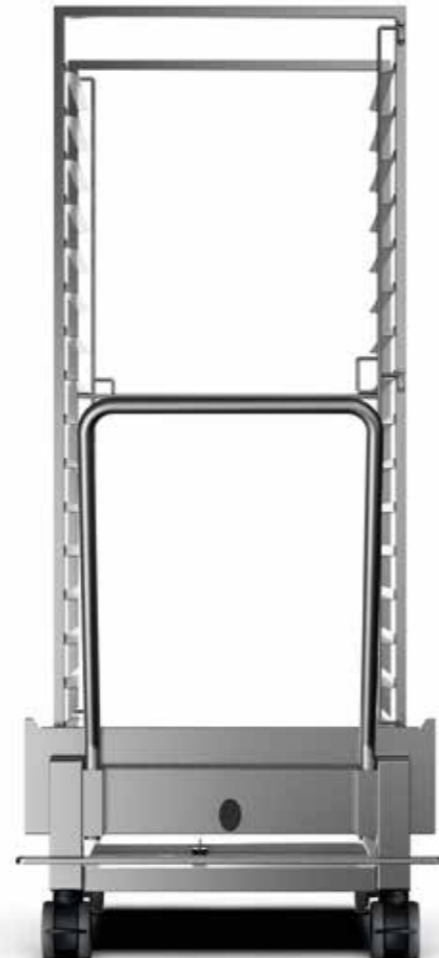
Electric ovens feature unique **straight-line heating elements** with high power intensity that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

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.

Solutions that maximize your investment

Maximum Yield, minimum effort



QUICK.Load

16 600x400 trays trolley makes loading, unloading and transport easy, quick and convenient.

Art. XEBTL-16EU
Technical details at page 71

Find all the possible solutions for your professional laboratory.
[Configure](#) your BAKERTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configuratore





Baking Essentials trays and pans

Limitless baking

The perfect tray for each baking

Baking Essentials

BAKE

Aluminium tray.



PASTRY AND BAKERY

Ideal for

Pastry;
Cakes;
Baking on silicon mats.

Advantages

Aluminium tray for rapid heat exchange;
Ultra low edge for maximum baking
uniformity.

Art. TG405 600 x 400

FORO.BAKE

Perforated aluminium tray



PASTRY AND BAKERY

Ideal for

Pastry;
Cakes.

Advantages

Perforated aluminium tray to increase
the dough sweating during baking;
Ultra low edge for maximum baking uniformity.

Art. TG410 600 x 400

BAKE.BLACK

Non-stick aluminium pan.



PASTRY AND BAKERY

Ideal for

Croissant;
Danish pastries;
Pastry.

Advantages

Rapid heat exchange;
Baking paper not necessary;
Ultra low edge for maximum baking uniformity.

Art. TG460 600 x 400

FORO.BLACK

Non-stick perforated aluminium pan.



PASTRY AND BAKERY

Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

Advantages

Ultra low edge for maximum distribution
of air flows;
Baking paper not necessary.

Art. TG430 600 x 400

The perfect tray for each baking

Baking Essentials

BAKE.SILICO

Silicon coated aluminium pan.



PASTRY AND BAKERY

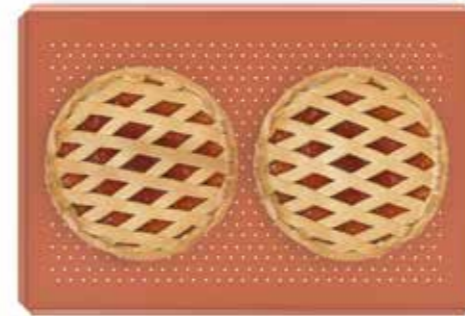
Ideal for
Croissants;
Frozen bread;
Danish pastries and pastry.

Advantages
High-temperature resistant silicon-coated aluminium pan;
Ideal for sugar coated products.

Art. TG416 600 x 400

FORO.SILICO

Perforated silicon coated aluminium pan.



PASTRY AND BAKERY

Ideal for
Croissants;
Frozen bread;
Danish pastries and pastry.

Advantages
High-temperature resistant silicon-coated aluminium pan;
Ideal for sugar coated products.

Art. TG415 600 x 400

FAKIRO™

Aluminium pan. Two surfaces - flat and ribbed - for different products.



PASTRY AND BAKERY

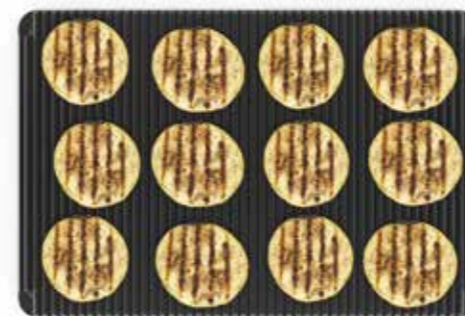
Ideal for
Pizza;
Focaccia;
Bread.

Advantages
High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh products;
Ribbed surface to cook frozen products;

Art. TG440 600 x 400

FAKIRO.GRILL

Non-stick aluminium pan. Two surfaces - flat and ribbed - for different bakings.



PASTRY AND BAKERY

Ideal for
Grilled meat, fish or vegetables;
Pizza;
Focaccia.

Advantages
High-thickness aluminium pan with stone baked effect;
Flat surface to cook fresh bakery products
Ribbed surface to grill different food.

Art. TG465 600 x 400

The perfect tray for each baking

Baking Essentials

FORO.BAGUETTE

Perforated aluminium tray - 5 channels.



PASTRY AND BAKERY

Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Baguettes that are baked uniformly
and separately;
Ideal for frozen products.

Art. TG445 600 x 400

FORO.BAGUETTE.BLACK

Non-stick perforated aluminium tray
- 5 channels.



PASTRY AND BAKERY

Ideal for

Fresh baguettes;
Fresh midi-baguettes.

Advantages

Baguettes that are baked uniformly
and separately;
Ideal for fresh dough and for ultra-fast cleaning

Art. TG435 600 x 400

STEEL.BAKE

Stainless steel pan.



PASTRY AND BAKERY

Ideal for

Sponge cake;
Cigarettes Russes.

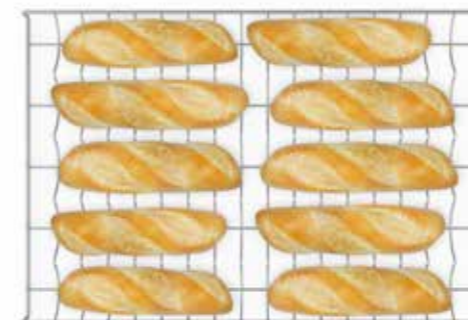
Advantages

Steel tray with 90° Corners for no waste;
Anti-buckling double edges.

Art. TG450 600 x 400

BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



PASTRY AND BAKERY

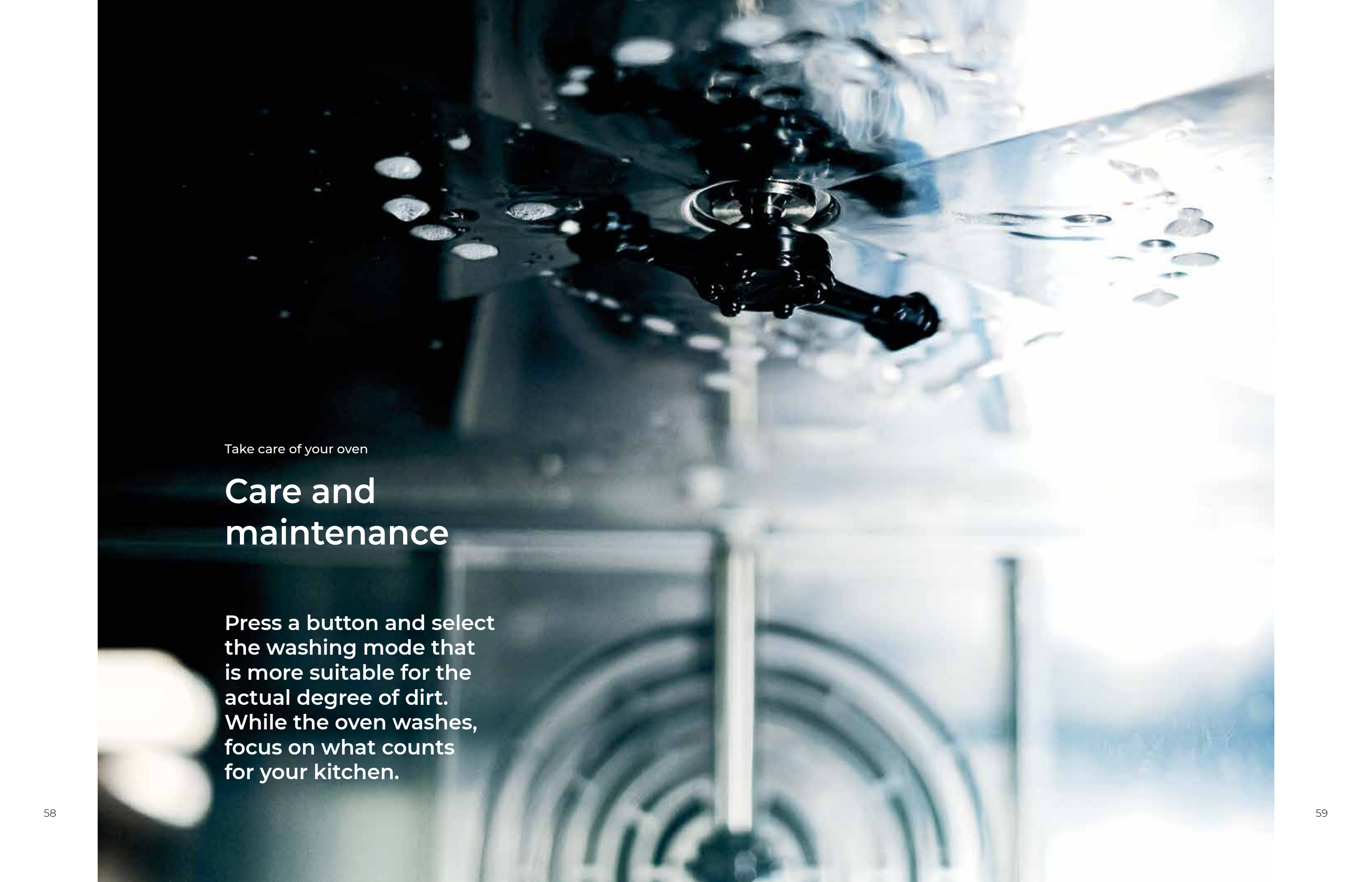
Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Maximizes the air circulation on every surface
of the bread.

Art. GRP410 600 x 400

A close-up, low-angle shot of the interior of a stainless steel oven. A black spray nozzle is positioned in the center, with water droplets falling from it. The background shows the circular vents of the oven's interior, which are slightly out of focus. The lighting is bright, creating a clean and modern aesthetic.

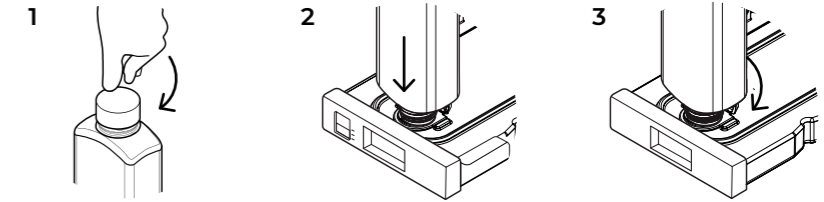
Take care of your oven

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.

UNOX.Pure

DET&Rinse™



Care and Maintenance



PURE-RO

Reverse osmosis system that reduces the carbonate hardness of water to zero, thus avoiding any scale deposits inside the oven.

Art. XHC002
Technical details at page 69

Not required for BAKERTOP 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 69



REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC004
Technical details at page 69



PLUS

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

Art. DB1015
Technical details at page 69



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 69



ULTRA

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

Art. DB1050*
Technical details at page 69

* Check the product availability for your Country.

Care and Maintenance

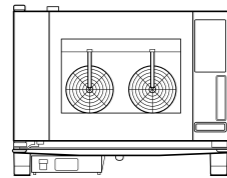
MIND.Maps™ PLUS

Discover all the ovens and their combined accessories

The smartest ovens in the world

BAKERTOP MIND.Maps™ PLUS

COUNTERTOP

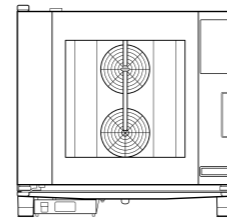


860 x 967 x 675 mm
w x d x h

⚡ XEBC - 04EU - EPRM

capacity 4 600 x 400
pitch 80 mm
frequency 50/60 Hz
voltage 400 V ~ 3N

power 10,6 kW
weight 95 kg



860 x 967 x 843 mm
w x d x h

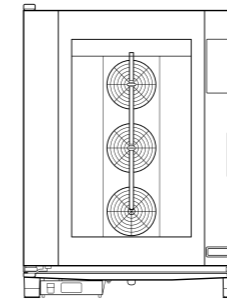
⚡ XEBC - 06EU - EPRM

capacity 6 600 x 400
pitch 80 mm
frequency 50/60 Hz
voltage 400 V ~ 3N

power 14 kW
weight 112 kg

🔥 XEBC - 06EU - GPRM

capacity 6 600 x 400
pitch 80 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1 kW
max. gas G20, G25, G25.1,
G30, G31: 19 kW
weight 126 kg



860 x 967 x 1163 mm
w x d x h

⚡ XEBC - 10EU - EPRM

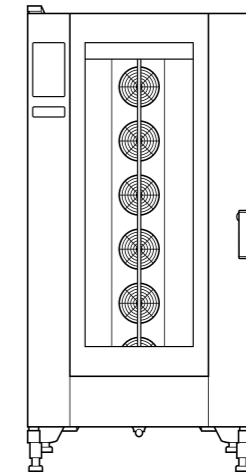
capacity 10 600 x 400
pitch 80 mm
frequency 50/60 Hz
voltage 400 V ~ 3N

power 21 kW
weight 148 kg

🔥 XEBC - 10EU - GPRM

capacity 10 600 x 400
pitch 80 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1,4 kW
max. gas G20, G25, G25.1,
G30, G31: 25 kW
weight 163 kg

BIG



892 x 1018 x 1875 mm
w x d x h

⚡ XEBL - 16EU - YPRS

capacity 16 600 x 400
pitch 80 mm
frequency 50 / Hz
voltage 380-415 V
3PH+N+PE

power 38,5 kW
weight 292 kg

⚡ XEBL - 16EU - DPRS

capacity 16 600 x 400
pitch 80 mm
frequency 50 / Hz
voltage 220-240 V
3PH+PE

power 38,5 kW
weight 292 kg

🔥 XEBL - 16EU - GPRS

capacity 16 600 x 400
pitch 80 mm
frequency 50/60 Hz
voltage 220-240V
1PH+N+PE

power 2,8 kW
max. gas 48 kW
rated power
weight 309 kg

Technical details



Anti condensation drip tray



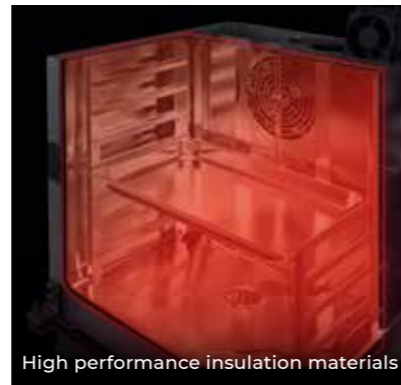
Integrated WiFi



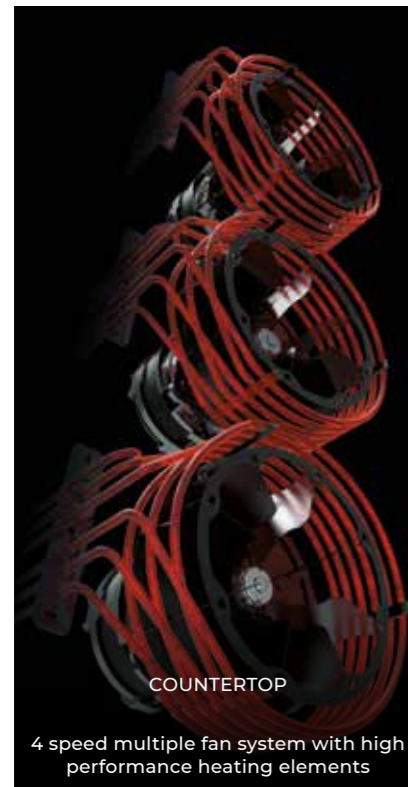
MULTI.point and SOUS Vide core probe



Integrated LED light



High performance insulation materials



COUNTERTOP

4 speed multiple fan system with high performance heating elements

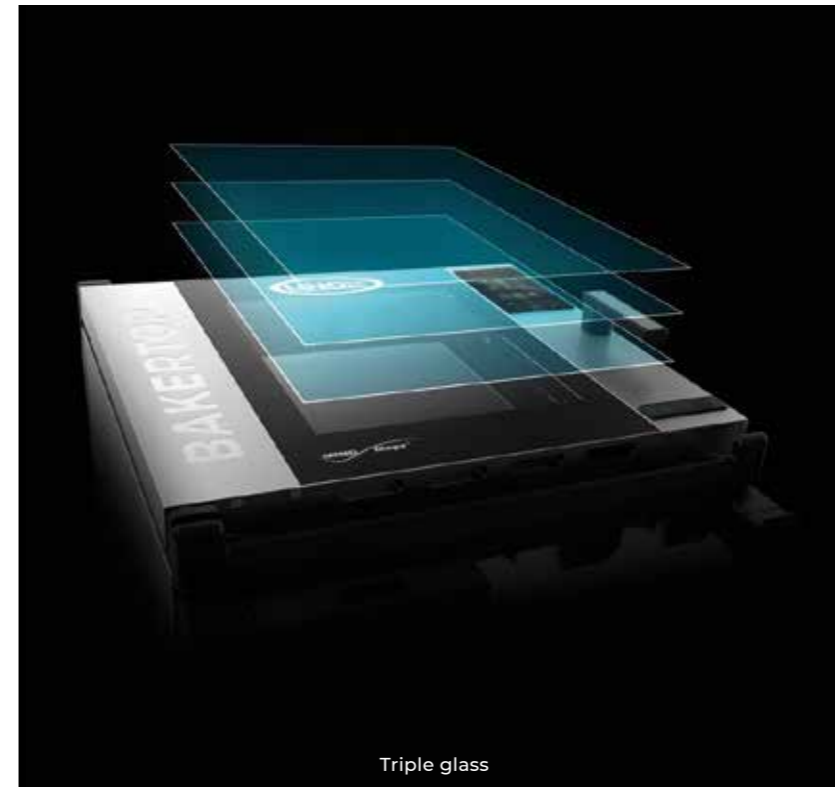


Pressure burners with symmetrical heat exchangers

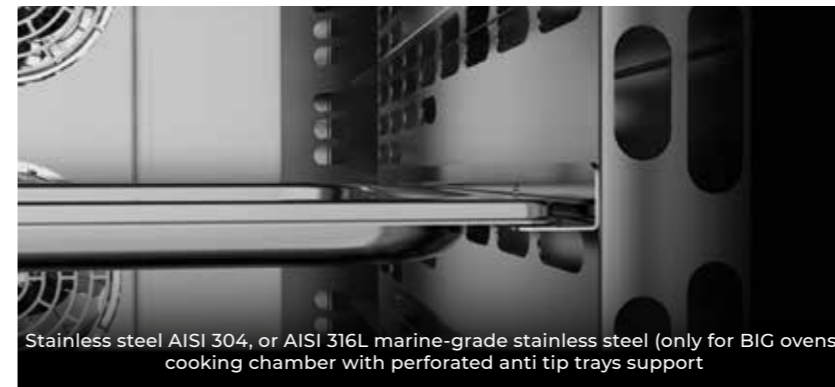


BIG

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



Triple glass



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



Integrated DET&Rinse™ tank



BIG Ergonomic handle

COUNTERTOP Ergonomic handle

Features

- Standard
- Optional
- Not available

BIG
COUNTERTOP

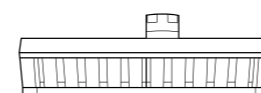
	BIG	COUNTERTOP
UNOX INTELLIGENT PERFORMANCE		
ADAPTIVE.Cooking™: automatically regulates the baking parameters to ensure repeatable results	● ●	● ●
CLIMALUX™: total control of the humidity in the baking chamber	● ●	● ●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	● ●	● ●
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 baking 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		
WiFi 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 BAKING		
Convection baking from 30 °C to 260 °C	● ●	● ●
Convection baking from 30 °C to 300 °C	● ●	— —
Mixed convection + steam baking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	● ●	● ●
Convection + humidity baking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	● ●	● ●
Saturated steam baking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	● ●	● ●
Convection baking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	● ●	● ●
baking with core probe and DELTA T function	● ●	● ●
Single-point core probe	— —	— —
MULTI.Point core probe	● ●	● ●
SOUS-VIDE core probe	○ ○	○ ○
ADVANCED AND AUTOMATIC BAKING		
MIND.Maps™: draw the baking processes directly on the display	● ●	● ●
PROGRAMS: 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 baking 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	● ●	● ●
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 baking time display	● ●	● ●
Holding baking mode "HOLD" and continuous functioning "INF"	● ●	● ●
Display of the nominal value of the baking 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		
Baking chamber in high-resistance AISI 304 stainless steel with rounded edges	— —	● ●
Moulded baking chamber in AISI 316 L marine stainless steel	● ●	— —
Baking chamber with L-shaped rack rails	● ●	● ●
Baking 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	● ●	● ●

Accessories

Discover all the available accessories on our website
www.unox.com/en_ae/accessories



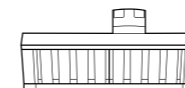
HOODS



VENTLESS HOOD
 for 600 x 400 BIG ovens
 892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL



ACTIVATED CARBONFILTER
 for ventless hoods
 413 x 655 x 108 mm - w x d x h
Art: XUC140



VENTLESS HOOD
 for 600 x 400 COUNTERTOP ovens
 860 x 1145 x 240 mm - w x d x h
Art. XEBHC-HCEU

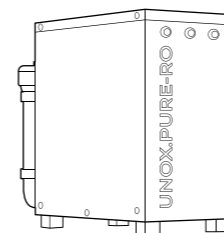


CARTRIDGE
 for activated carbonfilter
Art: XUC141

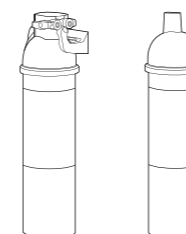


WATERLESS HOOD
 for 600 x 400 COUNTERTOP ovens
 860 x 1000 x 217 mm - w x d x h
Art. XEBHC-ACEU

CARE AND MAINTENANCE



UNOX.PURE-RO
 reverse osmosis filtering system
 230 x 540 x 445 mm - w x d x h
Art. XHC002



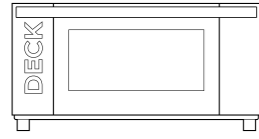
UNOX.PURE
 water treatment with resin filters
Art. XHC003
+ REFILL FILTER CARTRIDGE
Art. XHC004

OVEN CLEANING PRODUCTS



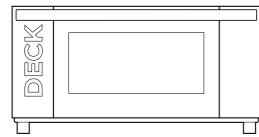
DET&RINSE™ PLUS
DET&RINSE™ ECO
DET&RINSE™ ULTRA
 one box contains 10 x 1 lt tanks
Art. DB1015
Art. DB1018
Art. DB1050

DECKTOP



DECKTOP 2 TRAYS

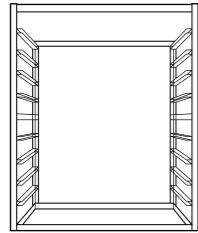
with integrated control
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-D
controlled only by the oven's
control Panel
860 x 1150 x 400 mm - w x d x h
Art. XEBDC-02EU-C



DECKTOP 1 TRAY

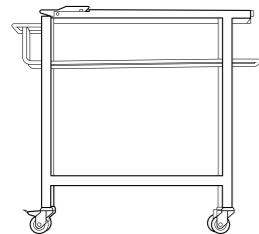
with integrated control
860 x 880 x 400 mm - w x d x h
Art. XEBDC-01EU-D
controlled only by the oven's
control Panel
860 x 880 x 400 mm - w x d x h
Art. XEBDC-01EU-C

BASKETS AND TROLLEY



BASKET

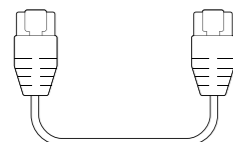
for COUNTERTOP ovens
10 600 x 400
668 x 431 x 862 mm - w x d x h
Art. XWBBC-10EU



TROLLEY

for XWBBC-10EU basket
695 x 786 x 961 mm - w x d x h
Art. XWBYC-00EU

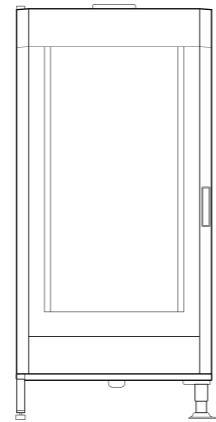
CONNECTION



ACCESSORIES FOR THE OVENS CONNECTION

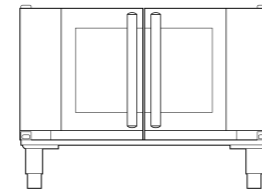
Ethernet connection kit
Art. XEC001

PROVERS



LIEVOX

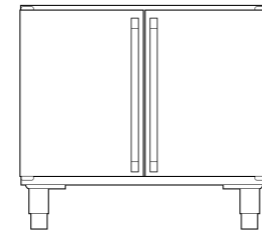
with integrated control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-D
with manual control
16 600 x 400
866 x 950 x 1879 mm - w x d x h
Art. XEBPL-16EU-M



LIEVOX

12 600 x 400
860 x 978 x 798 mm - w x d x h
Art. XEBPC-12EU-B
8 600 x 400
860 x 978 x 658 mm - w x d x h
Art. XEBPC-08EU-B

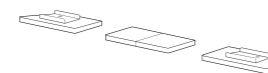
NEUTRAL CABINET



NEUTRAL CABINET

for 600 x 400 COUNTERTOP ovens
860 x 860 x 720 mm - w x d x h
Art. XWAEC-08EF

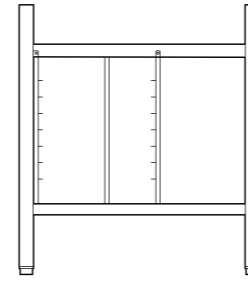
STEAM.BOOST



STEAM.BOOST

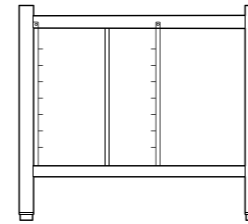
increases steam production
by 45% for 2 minutes
Art. XUC080
Art. XUC081
Art. XUC082

STAND



ULTRA HIGH STAND

for 600 x 400 COUNTERTOP ovens
842 x 804 x 888 mm - w x d x h
Art. XWARC-07EF-UH



HIGH STAND

for 600 x 400 COUNTERTOP ovens
842 x 713 x 752 mm - w x d x h
Art. XWARC-07EF-H



INTERMEDIATE STAND

for 600 x 400 COUNTERTOP ovens
842 x 713 x 462 mm - w x d x h
Art. XWARC-00EF-M



LOW STAND

for 600 x 400 COUNTERTOP ovens
842 x 713 x 305 mm - w x d x h
Art. XWARC-00EF-L

FLOOR POSITIONING

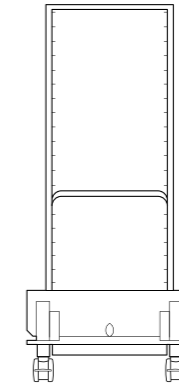


* Mandatory for oven
positioning on the floor

FLOOR POSITIONING

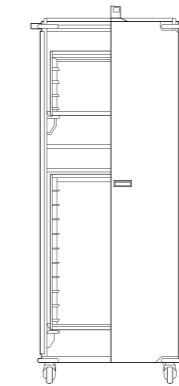
for 600 x 400 COUNTERTOP ovens
842 x 713 x 113 mm - w x d x h
Art. XWARC-00EF-F

QUICK.LOAD



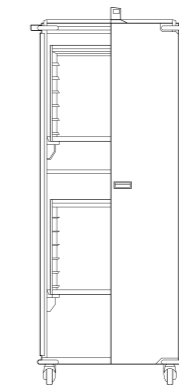
QUICK.LOAD

for 16 600 x 400 BIG ovens
776 x 681 x 1741 mm - w x d x h
Art. XEBTL-16EU
For the suggested solutions see
page 40



QUICK.LOAD 10 + 4

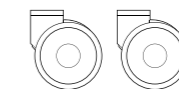
without doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU
with doors
14 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-14EU-D
For the suggested solutions see
page 40



QUICK.LOAD 6 + 6

without doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU
with doors
12 600 x 400
768 x 539 x 1920 mm - w x d x h
Art. XWBYC-12EU-D
For the suggested solutions see
page 40

WHEELS KIT



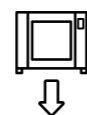
WHEELS KIT

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

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 reliability



A choice made to last

Connect your BAKERTOP 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.*

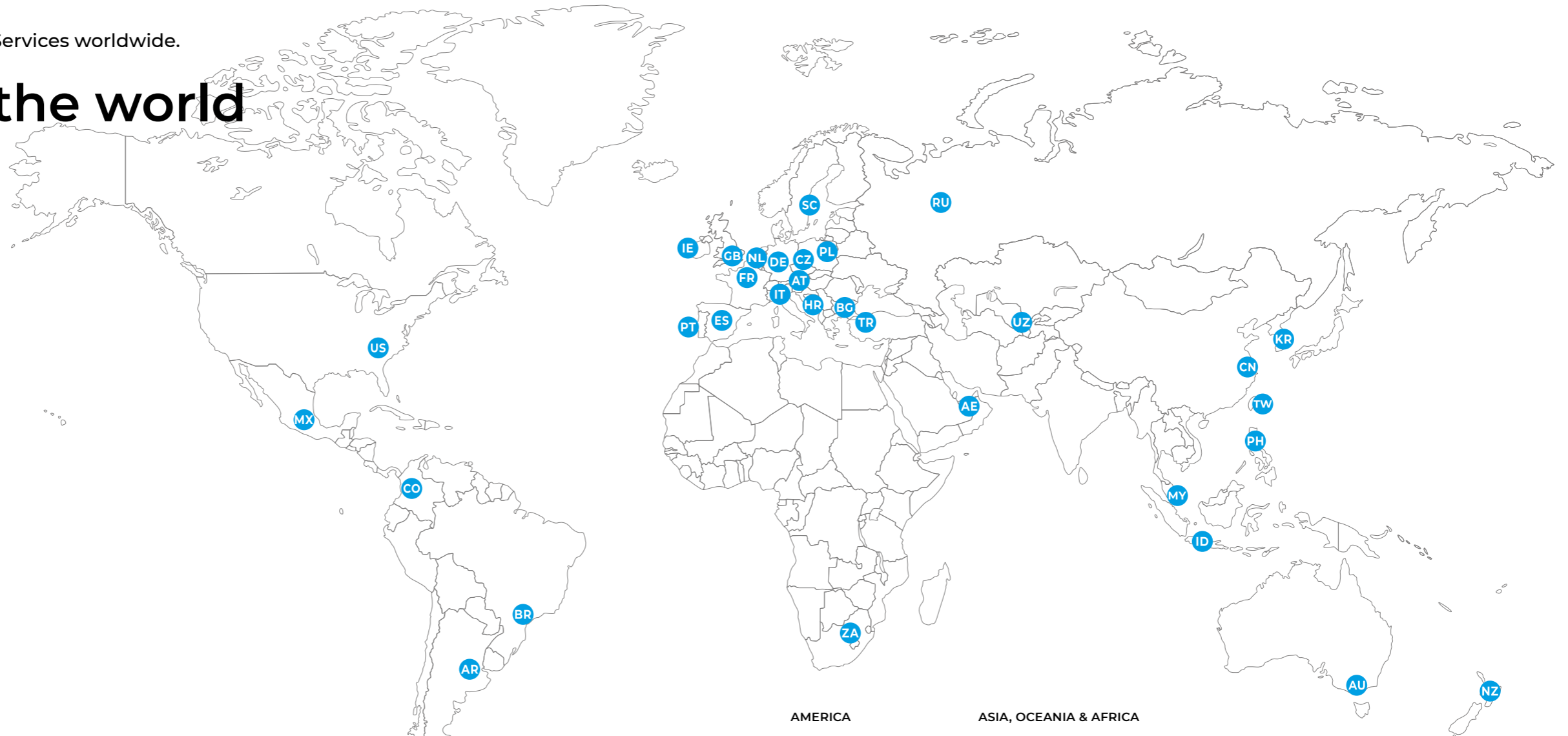
*Check the Guarantee Conditions for your country on our website unox.com

LONGLife4!



Global Company. Best Services worldwide.

Unox in the world



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INVENTIVE SIMPLIFICATION

unox.com



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CHEFTOP MIND.Maps™ PLUS



Index

CHEFTOP MIND.Maps™ PLUS combi-steamers	page	4
Cooking Assistance	page	8
Technologies	page	12
PLUS capacitive control panel	page	24
CHEFTOP MIND.Maps™ PLUS COUNTERTOP	page	30
CHEFTOP MIND.Maps™ PLUS COMPACT	page	42
CHEFTOP MIND.Maps™ PLUS BIG	page	48
CHEFTOP MIND.Maps™ PLUS BIG COMPACT	page	54
Cooking Essentials Special Trays	page	60
Care and Maintenance	page	68
Technical data	page	74
Technical Assistance	page	84
Unox in the world	page	86

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. CHEFTOP MIND.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 four 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;

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

Oven range



CHEFTOP MIND.Maps™ PLUS
COMPACT



CHEFTOP MIND.Maps™ PLUS
COUNTERTOP



CHEFTOP MIND.Maps™ PLUS
BIG



CHEFTOP MIND.Maps™ PLUS
BIG COMPACT

Oven range

MIND.Maps™ PLUS
4

MIND.Maps™ PLUS
5

A photograph of two men in white chef uniforms standing outdoors in a garden. The man on the left is looking towards the camera, while the man on the right has his hands on his hips and is looking slightly to the side. Both uniforms have a red floral logo and the name 'Sandro' or 'Maurizio' embroidered on the chest. The background is a lush garden with greenery and a building in the distance.

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.

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.





Cooking Assistance

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 us
International
+39 049 86 57 511
Oceania
+61 3 9876 0803



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

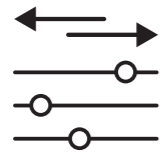
Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

Anton Bodyashkin - Ugli Restaurant - Russia

Unox Intelligent Performance

Improve your performances

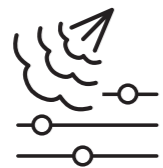
Achieving identical results for each load requires control, intelligence and expertise: exactly what CHEFTOP MIND.Maps™ PLUS combi oven is made for.



ADAPTIVE.Cooking™

Perfect results. Every time.

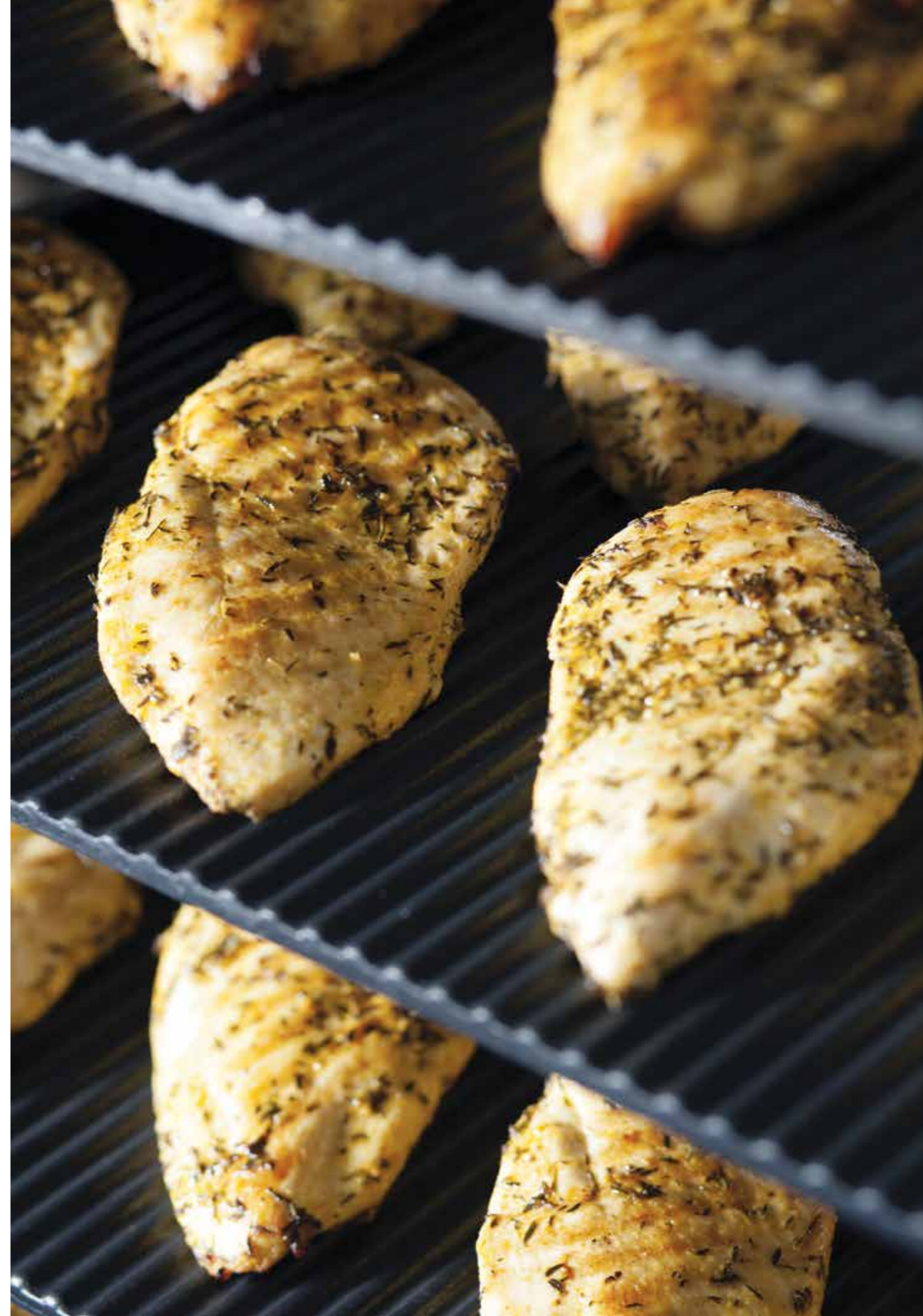
By registering changes in humidity and temperature, CHEFTOP MIND.Maps™ PLUS combi oven automatically adjusts the cooking process to the actual food-load to deliver an identical and perfect result every time.



CLIMALUX™

Total humidity control.

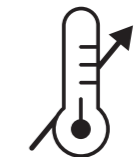
The oven features accurate sensors to measure the actual humidity inside the cooking chamber and automatically activates steam production or evacuation to ensure that actual humidity always matches the set one.



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.Clean

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 %

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.

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

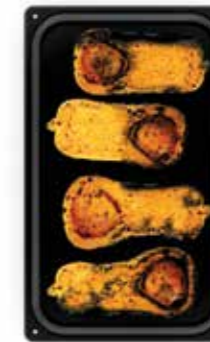
Rise time 100 - 190 °C
7 mins



Burned outside

Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
3 mins



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

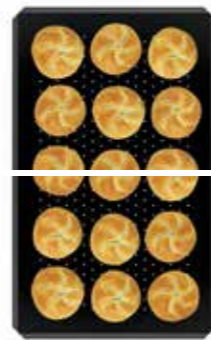
PRE 210 °C

🕒 18 mins

🌡️ 180 °C

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

Single tray



Perfect browning

Golden external colour

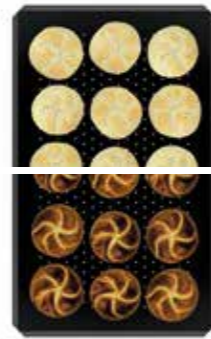
Preheating time
9 mins
Temp. oven chamber steel
180 °C



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

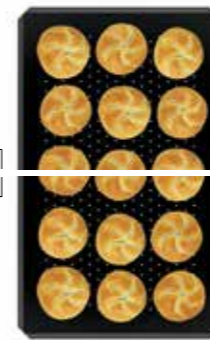
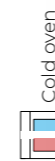


Extreme browning

Burned crust

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

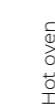
Full load



Perfect browning

Golden external colour

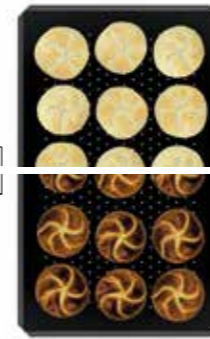
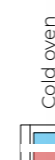
Preheating time
9 mins
Temp. oven chamber steel
180 °C



Perfect browning

Golden external colour

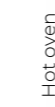
Preheating time
20 sec
Temp. oven chamber steel
180 °C



Pale browning

Pale external colour

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



Extreme browning

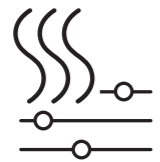
Burned crust

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™

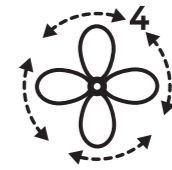
Humidity gives way to flavour.
Effectively removes humidity from the cooking chamber to give your preparations perfect consistency, colour and crunchiness every time.



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.

- 6 minutes**
full load
of **crunchy bacon**
- 8 minutes**
full load
of **grilled pork chops**
- 24 minutes**
full load
of **steamed rice**
- 24 minutes**
full load
of **steamed potatoes**
- 39 minutes**
full load
of **roasted chickens (1,3 kg)**



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.



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



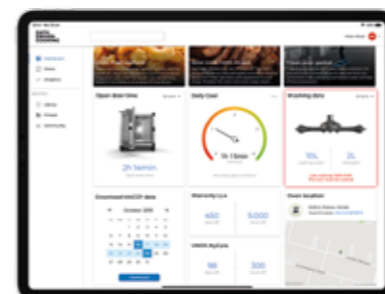
Your recipes in all your ovens.
Create your recipe book and synchronize it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.

Understand



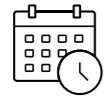
Monitor and improve your performance.
DDC.Stats gives you full control over energy, water, and detergent consumption and over your cooking times and oven usage. Compare the performances, detect anomalies and get useful information to improve the efficiency of the ovens in your network.

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!

Artificial intelligence in the kitchen



Production Order Schedule

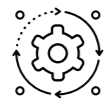
The artificial intelligence algorithm automatically plans the production based on the orders received.



Planning next to the machine

The production plan is sent to Unox ovens making working in the kitchen easier.

Flexible monitoring and planning

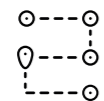


Preparation And Cooking

The operator is guided by the information received on the control panel, that shows the work sequence and the quantities of food to be inserted into the oven.



Immediate analysis of critical issues



Traceability and HACCP

All parameters of the executed processes and HACCP data are automatically saved on the cloud.

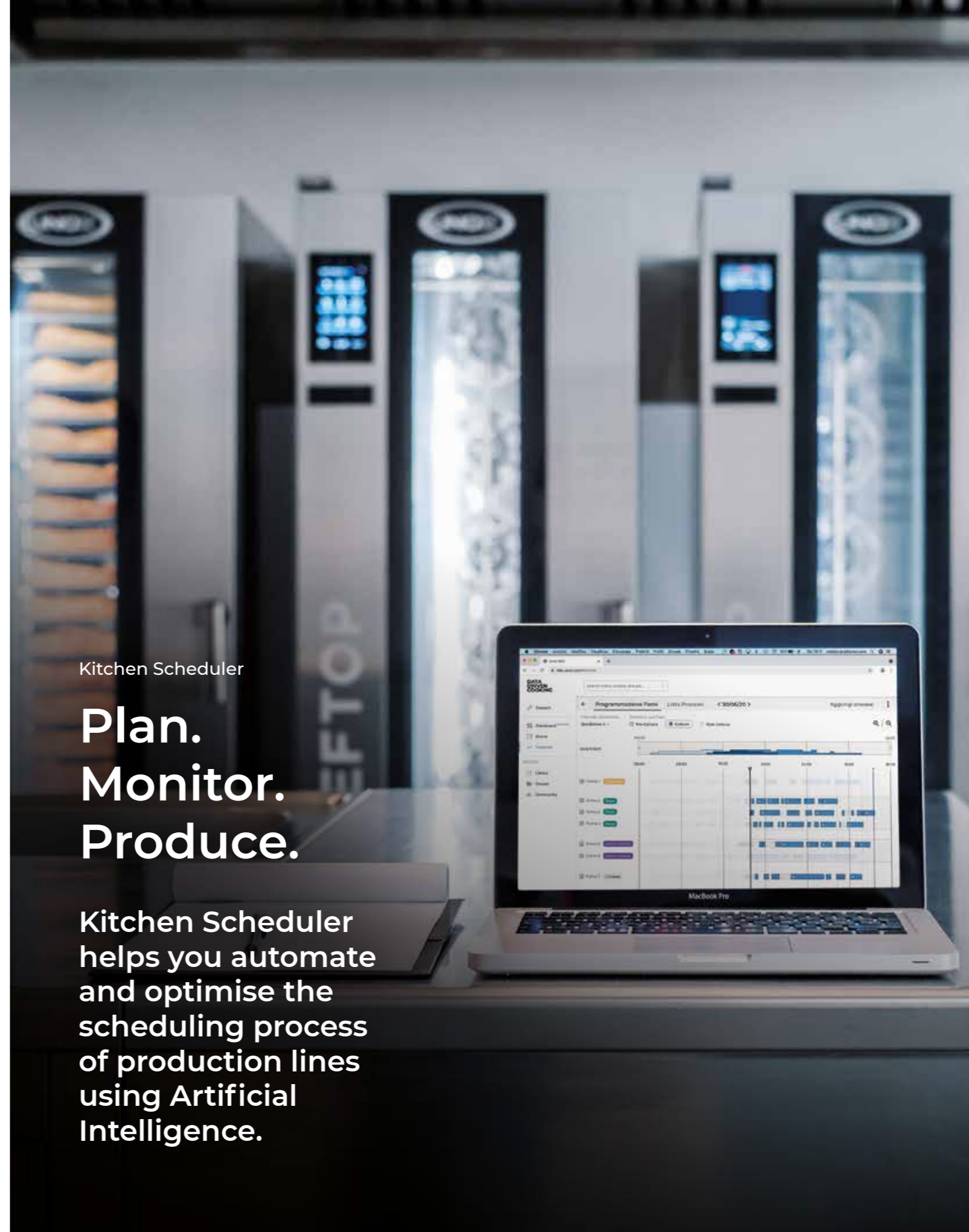


Automatic and optimized schedule



Order processing

When the cooking finishes, the information is made available immediately to prepare the shipment.



Plan. Monitor. Produce.

Kitchen Scheduler helps you automate and optimise the scheduling process of production lines using Artificial Intelligence.



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.



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.



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.



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.



MULTI.Time

Up to 10 simultaneous cooking.

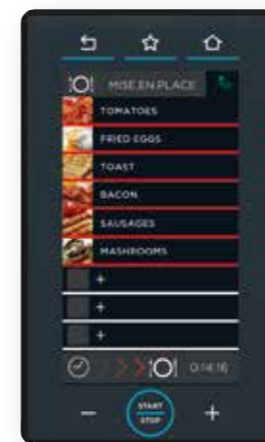
Ordered and organized. Manage up to 10 cooking processes at the same time with the MULTI.Time function and have the maximum control with a quick glance.



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.



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.



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.

Dream big

Express your creativity

CHEFTOP MIND.Maps™ 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 powerful 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



Cooking Perfection
Repeatable
and consistent

Versatility
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.



Configurations



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 82



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-CRM
Discover more at page 38
Technical details at page 81



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 82

Configurations

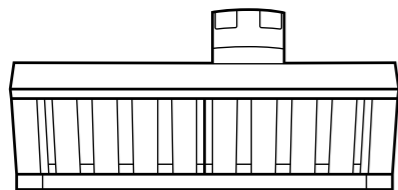
COUNTERTOP

COUNTERTOP

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.*



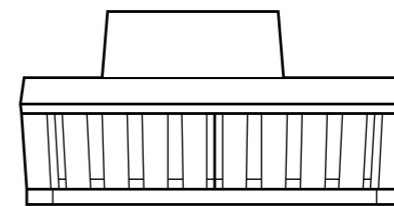
*Subject to inspection and approval by organisations and to local regulations.



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.*

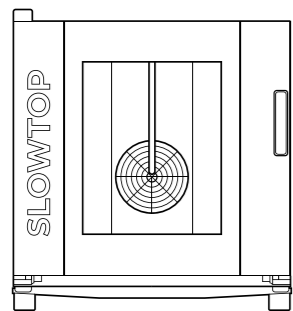


*Subject to inspection and approval by organisations and to local regulations.

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.

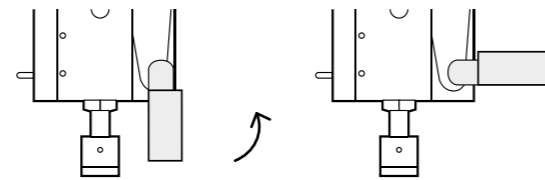


SMART.Drain

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.

Complementary Accessories



Trolley solution Trolley + Basket

Load and unload food safely and simply.

Art. XWVYC-0011 + XWVBC-0611
Technical details at page 82



Closed solution Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. XWVEC-0811 + XUC020
Technical details at page 83



Open solution Stand + SMART.Drain

The tank is in the most easily accessible location.

Art. XWVRC-0011-H + XUC020
Technical details at page 83



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 83

Complementary Accessories

COUNTERTOP



UNOX®



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.

MIND

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

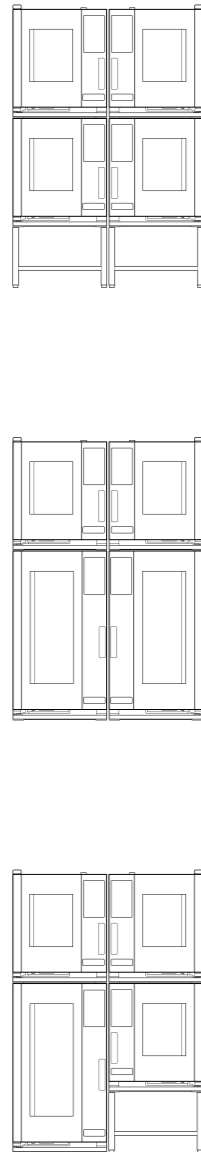
Solutions to maximize your working space

Compact combinations

Find all the possible solutions for your kitchen.
[Configure](#) your CHEFTOP MIND.Maps™ PLUS oven online.



Configurations



1 m

Configurations



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 82



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.

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

Solutions that maximise your return on investment

Maximum Yield, minimum effort

CHEFTOP MIND.Maps™ BIG PLUS ovens offer you flawless cooking results in all load conditions thanks to 6 high-performance motors and fully saturated steam production in the cooking chamber.

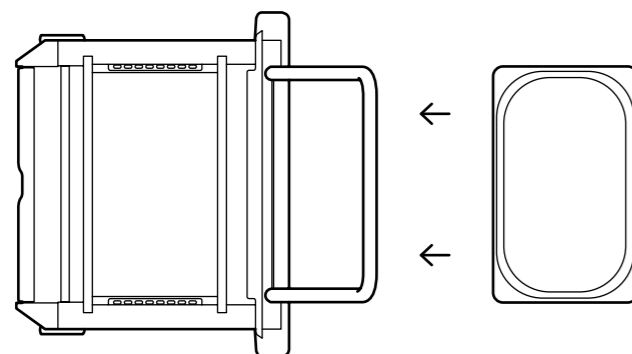
Find all the possible solutions
for your kitchen.
[Configure](#) your
CHEFTOP MIND.Maps™ PLUS oven online.



Solutions



2,8 m



Tray insertion from the long side

Better visibility of all the food
in the oven, even when
fully loaded.

Do you need a solution that is
compatible with GN1/2 and GN1/3
trays? Discover CHEFTOP MIND.Maps™
BIG COMPACT at page 58



QUICK.Load

20 GN2/1 or GN 1/1 trolleys
for fast insertion in the oven
and easy transport of full
loads.

Art. XEVTL-2021
Technical details at page 83



QUICK.Plate

A trolley to regenerate up to
102 plates in a few minutes.
We are at your disposal to
customize your QUICK.Plate
based on your specific needs.

Art. XEVTL-102P
Technical details at page 83



HOLDING.Cover

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

Art. XUC031
Technical details at page 83

Solutions



CHEFTOP MIND.Maps™ PLUS BIG COMPACT

Compact outside, big inside

CHEFTOP MIND.Maps™
PLUS BIG COMPACT
professional trolley oven
is the ideal tool for large
kitchens and cooking
centres, that need
to maximise productivity
and space.

CHEFTOP

CHEFTOP

CHEFTOP

CHEFTOP

UNOX

UNOX

UNOX

MIND Maps™

MIND Maps™

Small spaces, big productions

Performance without space limits

CHEFTOP MIND.Maps™ PLUS BIG COMPACT is the professional smart trolley oven which allows you to maximise the productivity per square meter in your kitchen.

CHEFTOP MIND.Maps™ PLUS BIG COMPACT concentrates all Unox technologies in 650 mm width to give you maximum performance in minimum space.

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

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

90 kg

Full load maximum **capacity**

300 °C

Maximum cooking **temperature**

4.5 min

Preheating **time** from 30 °C to 300 °C



Reduced footprint
Maximum productivity in just 0,65 square metres

Compatibility
The trolley is compatible with the majority of blast chillers

Performance
High volumes, repeatable processes and uniform results

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

Solutions that maximise the productivity per square metre

Small spaces, big productions

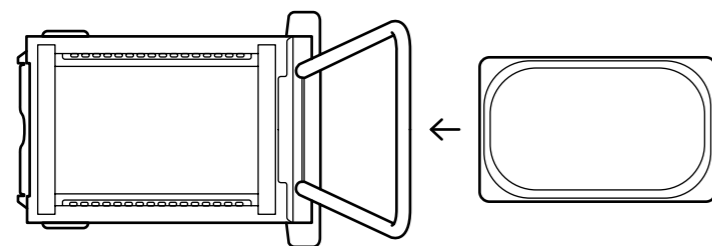
Find all the possible solutions for your kitchen.
[Configure](#) your CHEFTOP MIND.Maps™ PLUS oven online.



The benefits of 4 ovens in the footprint of 3



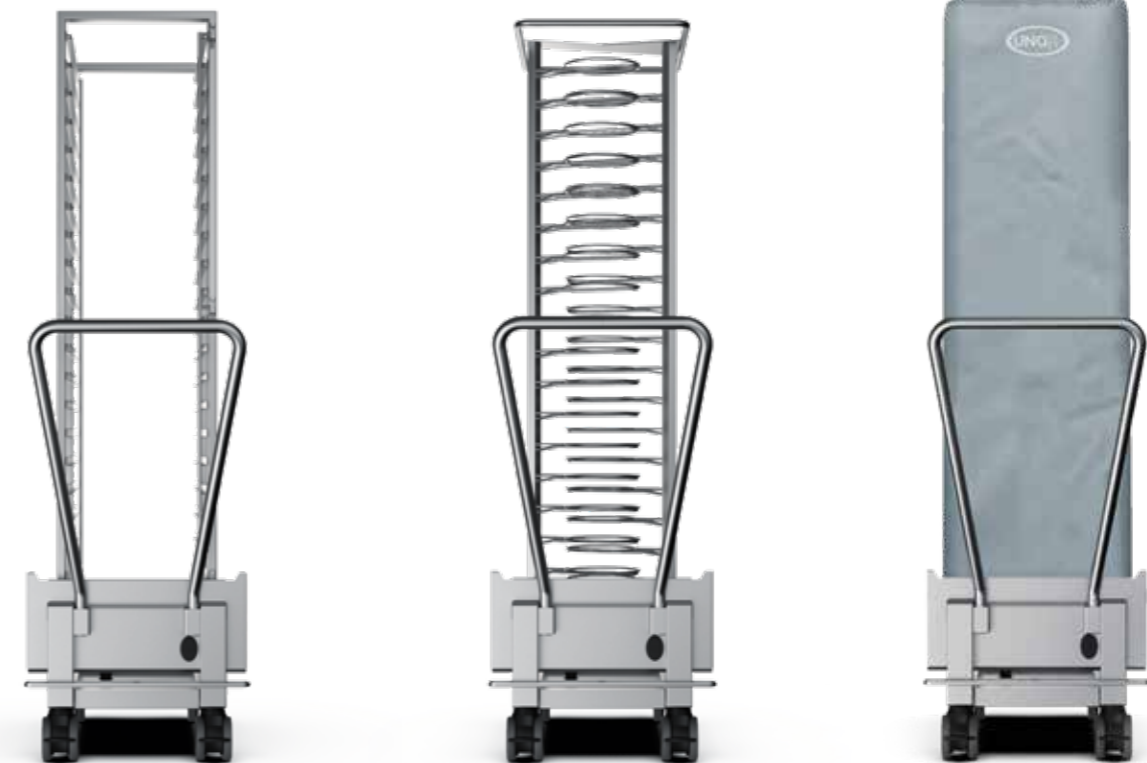
2,8 m



Compatible with GN1/1, GN1/2 and GN1/3 trays

Compact design achieved by inserting the tray from the short side.

Do you need a solution with tray insertion from the long side?
Discover CHEFTOP MIND.Maps™ BIG at page 52.



QUICK.Load

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

Art. XECTL-2013
Technical details at page 83

QUICK.Plate

A plate trolley to regenerate and transport up to 51 plates. We can customize the trolley based on your specific needs.

Art. XECTL-051P
Technical details at page 83

HOLDING.Cover

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

Art. XUC033
Technical details at page 83



Cooking Essentials Trays

**Unlimited
cooking
modes**

Purpose-designed pans

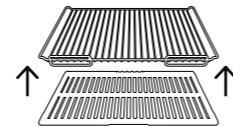
Cooking Essentials

SUPER.GRILL

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



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.

GRILL

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



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

FAKIRO.GRILL

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



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

POLLO.GRILL

Stainless steel grid with fat-collection tray.



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

BACON.40

Stainless steel grid with fat-collection pan.



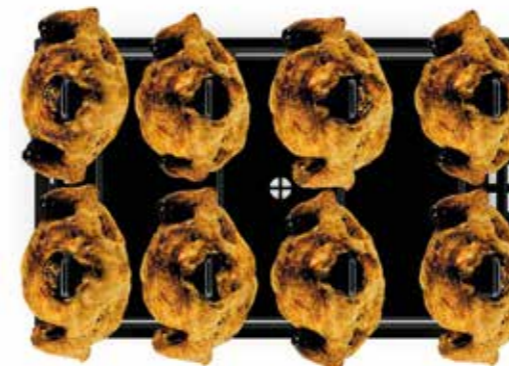
Ideal for
Bacon;
Roast meat;
Spatchcock or Split chicken.

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

Art. TG945 GN 1/1

POLLO.BLACK

8 chicken non-stick stainless steel grid.



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

Purpose-designed pans

Cooking Essentials

BLACK.40

40 mm deep, non-stick aluminium pan.



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.20

20mm non-stick stainless steel pan.



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

BLACK.FRY

Non-stick stainless steel frying pan.



Ideal for

Pre-fried frozen food,
French fries.

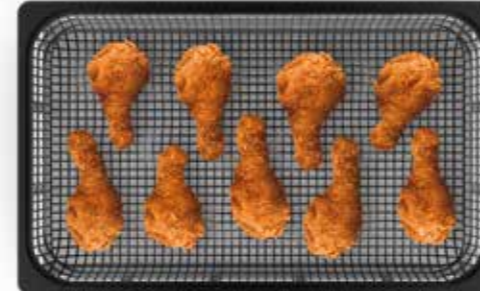
Advantages

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

Art. GRP816 GN 1/1

CLEAN.FRY

Non-stick frying grid with fat collection tray.



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

POTATO.FRY

French fries frying pan.



Ideal for

French fries

Advantages

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

Art. GRP817 GN 1/1

PAN.FRY

Non-stick stainless steel frying pan.



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.

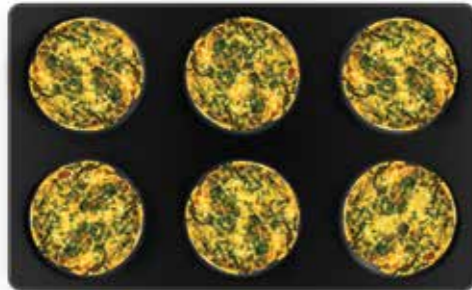
Art. TG905 GN 1/1 - Art. TG735 GN 2/3

Purpose-designed pans

Cooking Essentials

EGGS 6 x 2

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



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.



Ideal for

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

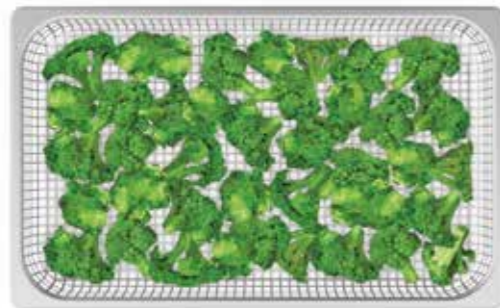
Advantages

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.



Ideal for

Steaming;
Sous-Vide Cooking.

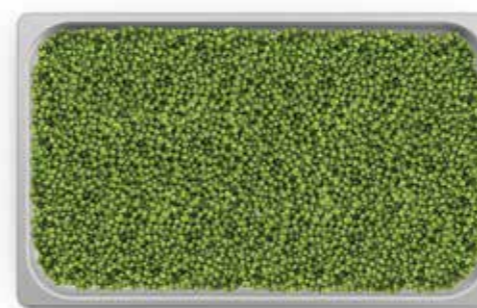
Advantages

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.



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.



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.



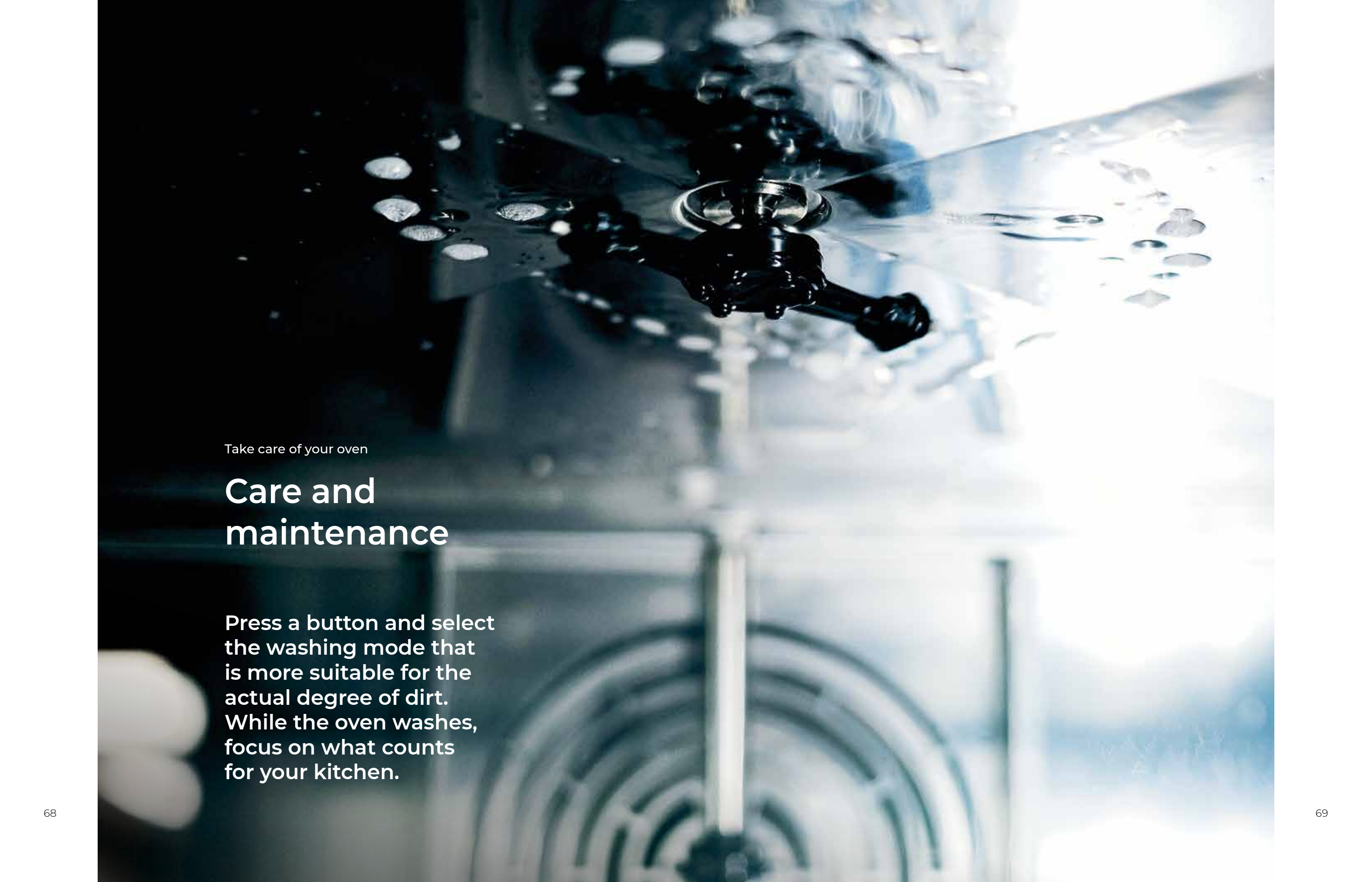
Ideal for

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

A close-up, low-angle shot of a water spray nozzle. The nozzle is black and has a circular opening at the top. Water is being sprayed from the nozzle, creating a mist of small droplets. The background is a metallic surface, possibly part of an oven, with several circular holes. The lighting is bright, creating a high-contrast scene with a blueish tint.

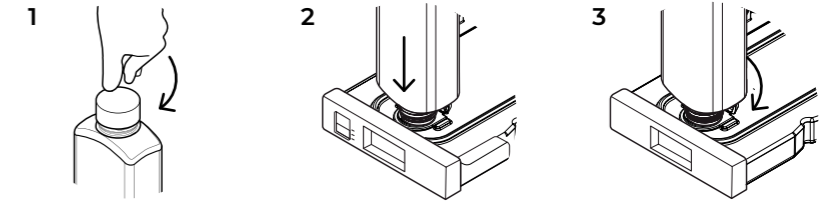
Take care of your oven

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.

UNOX.Pure

DET&Rinse™



Care and Maintenance



PURE-RO

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

Art. XHC002
Technical details at page 83

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 83



REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC004
Technical details at page 83



PLUS

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

Art. DB1015
Technical details at page 83



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 83



ULTRA

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

Art. DB1050*
Technical details at page 83

*Check the product availability for your Country.

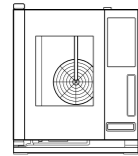
Care and Maintenance

MIND.Maps™ PLUS

Discover all the ovens and their combined accessories

The most intelligent oven in the world

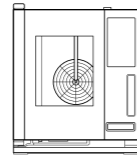
COMPACT



535 x 662 x 649 mm
w x d x h

⚡ XECC - 0523 - EPRM

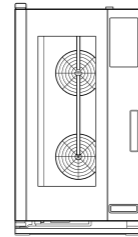
capacity 5 GN 2/3
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 5,2 kW
weight 57 kg



535 x 862 x 649 mm
w x d x h

⚡ XECC - 0513 - EPRM

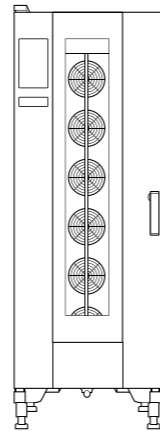
capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 9,2 kW
weight 68 kg



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 94 kg

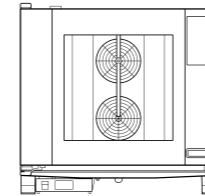


650 x 1002 x 1875 mm
w x d x h

⚡ XECL - 2013 - YPRS

capacity 20 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 380-415V 3N~
power 38,5 kW
weight 296 kg

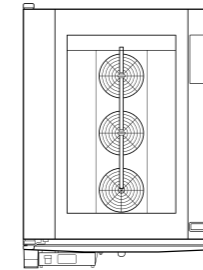
COUNTERTOP GN 2/1



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 119 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 170 kg

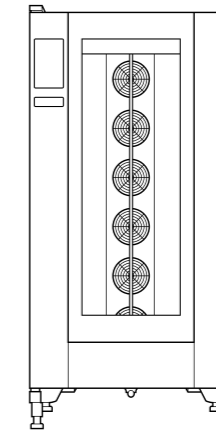
🔥 XEVC - 0621 - GPRM

capacity 6 GN 2/1
pitch 77 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 1 kW
max. gas 25 kW
rated power
weight 155 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 35 kW
rated power
weight 183 kg

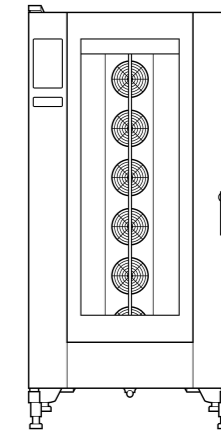
BIG



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



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 - 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 - 2021 - DPRS

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

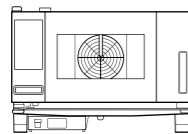
🔥 XEVL - 2011 - GPRS

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 48 kW
rated power
weight 309 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 90 kW
rated power
weight 356 kg

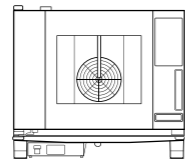
COUNTERTOP GN 1/1



750 x 783 x 538 mm
w x d x h

⚡ XEVC - 0311 - EPRM

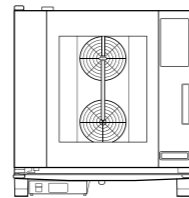
capacity 3 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 5 kW
weight 56 kg



750 x 783 x 675 mm
w x d x h

⚡ XEVC - 0511 - EPRM

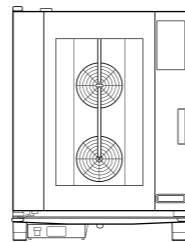
capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 9,3 kW
weight 67 kg



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 85 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 - 0511 - GPRM

capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
power 0,6 kW
max. gas 15 kW
rated power
weight 83 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 19 kW
rated power
weight 104 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 22 kW
rated power
weight 116 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



Triple glass



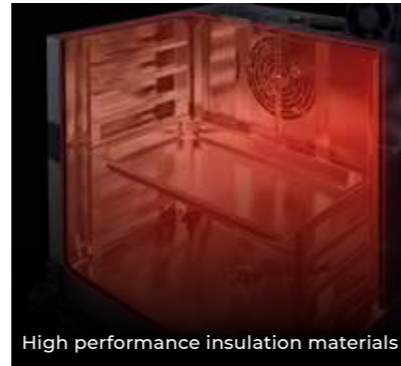
Integrated DET&Rinse™ tank



MULTI.point and SOUS Vide core probe



Integrated LED light



High performance insulation materials



Cooking chamber with perforated anti tip trays support



4 speed multiple fan system with high performance heating elements



Stainless steel AISI 304 cooking chamber



Pressure burners with symmetrical heat exchangers



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

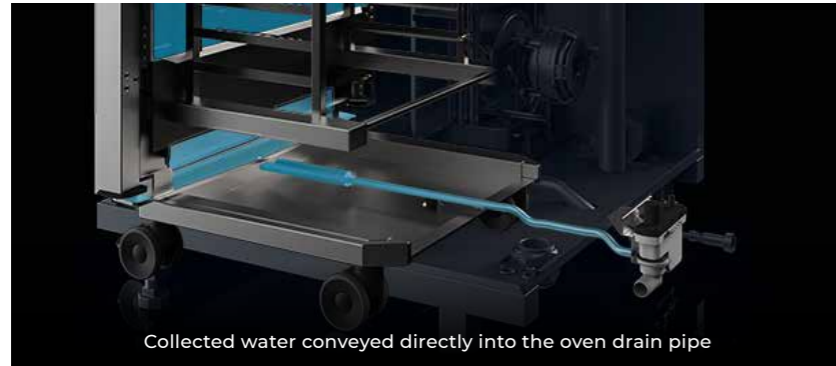


USB port for upload/download of data



Ergonomic handle

Technical details



Collected water conveyed directly into the oven drain pipe



Integrated Wi-Fi



Cooking chamber made of highly corrosion-resistant AISI 316L steel.



Space-frame chassis made of 50 mm thick stainless steel tubes.



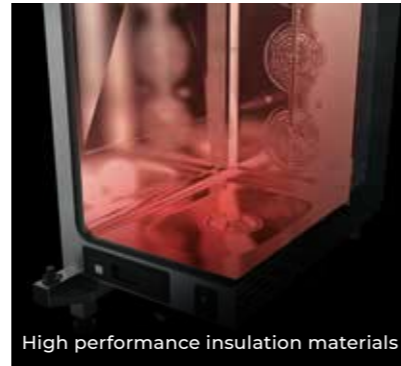
USB port for upload/download of data



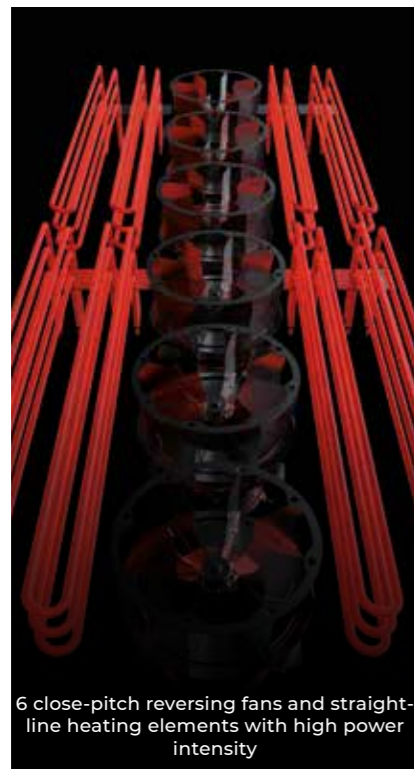
MULTI.point and SOUS Vide core probe



Integrated LED light



High performance insulation materials



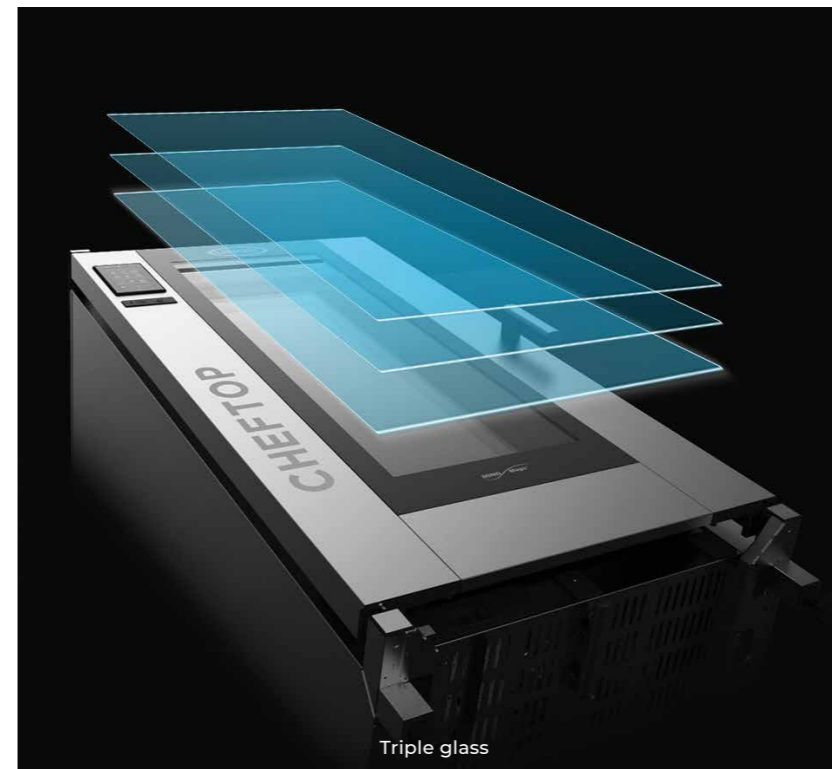
6 close-pitch reversing fans and straight-line heating elements with high power intensity



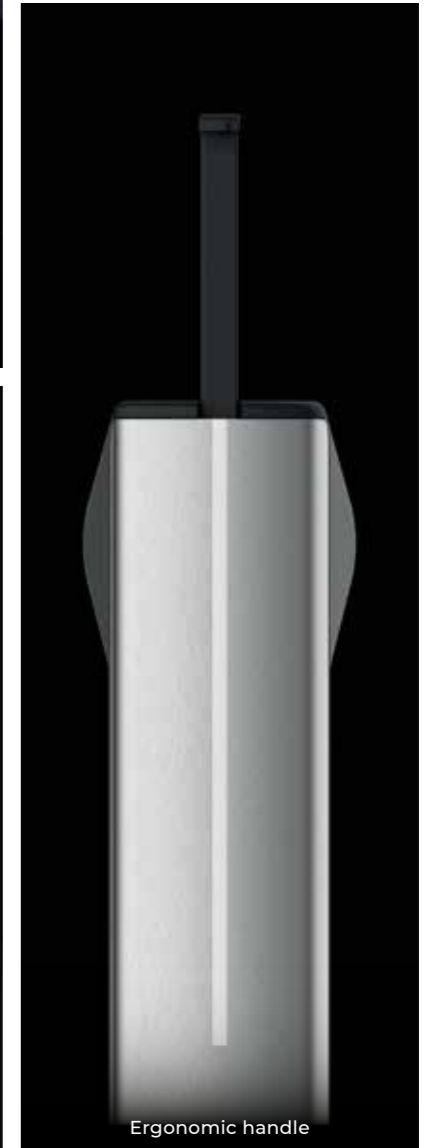
Push-to-close system with safety latch.



High-performance pressure burners with symmetrical heat exchangers



Triple glass



Ergonomic handle

Features

- Standard
- Optional
- Not available

BIG and BIG COMPACT
COUNTERTOP and COMPACT

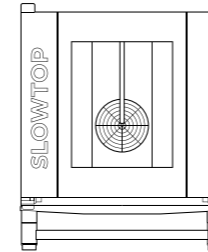
	BIG and BIG COMPACT	COUNTERTOP and COMPACT
UNOX INTELLIGENT PERFORMANCE		
ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	●	●
CLIMALUX™: total control of the humidity in the cooking chamber	●	●
SMART.Preheating: sets automatically the temperature and the 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	●	●
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	●	●

Accessories

Discover all the available accessories on our website



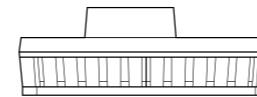
SLOWTOP



SLOWTOP

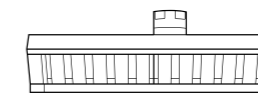
for GN1/1 COUNTERTOP ovens
750 x 792 x 961 mm - w x d x h
Art. XEVSC-0711-CRM

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

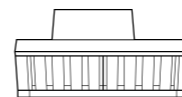


HOOD WITH STEAM CONDENSER

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

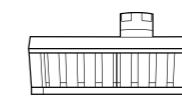
for 20 GN 1/1 BIG ovens
892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL

for 20 GN 1/1 BIG COMPACT ovens
650 x 1208 x 240 mm - w x d x h
Art. XECHL-HCFC



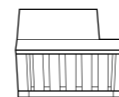
HOOD WITH ACTIVATED CARBON FILTER

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



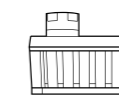
HOOD WITH STEAM CONDENSER

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. XEHC-CF13

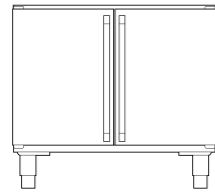


HOOD WITH STEAM CONDENSER

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

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

NEUTRAL CABINET

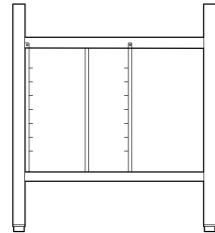


NEUTRAL CABINET

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-0721-H

for GN 1/1 COUNTERTOP ovens
732 x 546 x 752 mm - w x d x h
Art. XWVRC-07 11-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

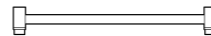
HYPER.SMOKER



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

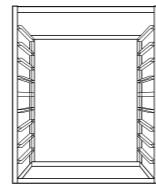
FLOOR POSITIONING STAND

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

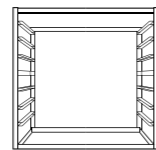
BASKETS AND TROLLEYS



BASKET

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

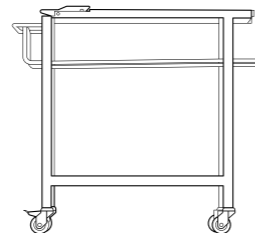
for 10 GN 1/1 COUNTERTOP ovens
568 x 361 x 713 mm - w x d x h
Art. XWVBC-0911



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

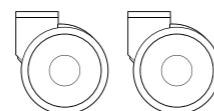


TROLLEY

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

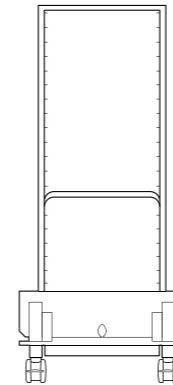
WHEELS KIT



WHEELS KIT

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

QUICK.LOAD & QUICK.PLATE

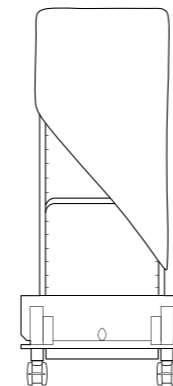


QUICK.LOAD

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

for 20 GN 1/1 BIG COMPACT ovens
520 x 668 x 1745 mm - w x d x h
Art. XECTL-2013



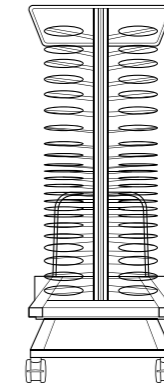
HOLDING.COVER

thermocover

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

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

for QUICK.LOAD and QUICK.PLATE BIG COMPACT
Art. XUC033



QUICK.PLATE

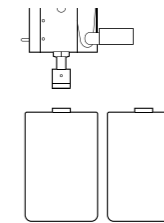
for 20 GN 2/1 BIG ovens
- 102 plates
776 x 851 x 1709 mm - w x d x h
Art. XEVTL-102P

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

for 20 GN 1/1 BIG COMPACT ovens
- 34 plates
520 x 668 x 1711 mm - w x d x h
Art. XECTL-034P

for 20 GN 1/1 BIG COMPACT ovens
- 51 plates
520 x 668 x 1711 mm - w x d x h
Art. XECTL-051P

SMART.DRAIN

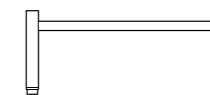


SMART.DRAIN

cooking fat and liquid collection system

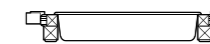
for neutral cabinet and high open stand
Art. XUC020

*for all the solutions see page 40



STAND

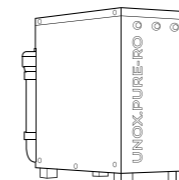
for GN 1/1 COUNTERTOP ovens
732 x 546 x 305 mm - w x d x h
Art. XWVRC-0011-L-PO



TROLLEY

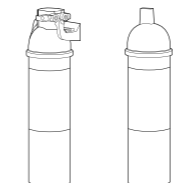
for GN 1/1 COUNTERTOP ovens
629 x 708 x 106 mm - w x d x h
Art. XWVYC-0011-L-PO

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

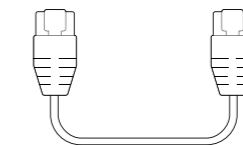
OVEN CLEANING PRODUCTS



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

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

CONNECTIVITY



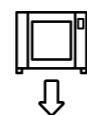
ACCESSORIES FOR THE OVENS CONNECTION

Ethernet connection kit
Art. XEC001

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 reliability



A choice made to last

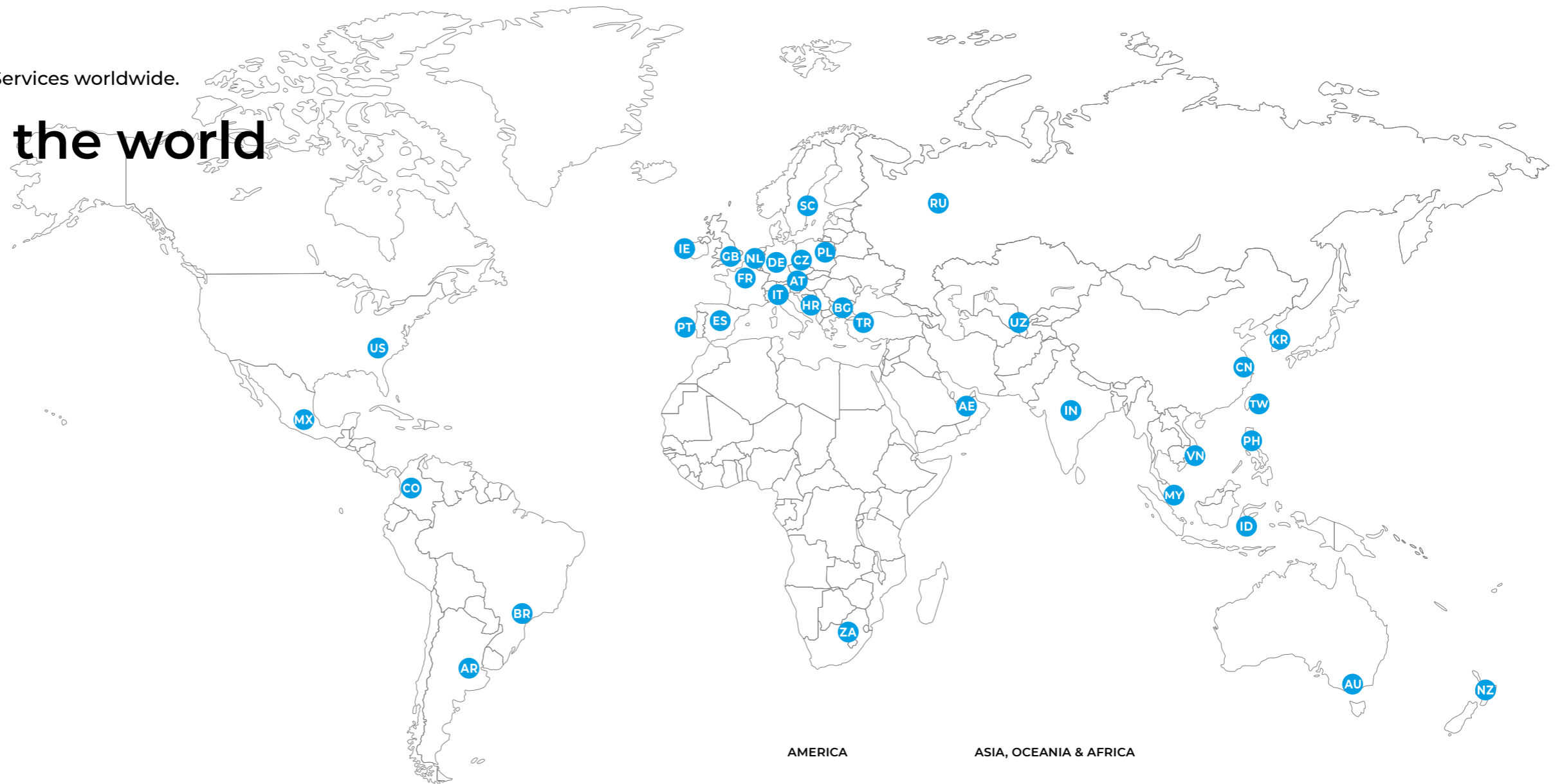
Connect your CHEFTOP MIND.Maps™ PLUS to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

LONGLife4!

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MIND.Maps™ PLUS

MIND.Maps™ PLUS



INVENTIVE SIMPLIFICATION

unox.com



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EVEREO®

THE HOT FRIDGE

Hot is the new cold



INVENTIVE SIMPLIFICATION



EVEREO® by UNOX

EVEREO® is the answer to the question “Is it possible to combine the quality of Slow Food with the efficiency of Fast Service?”

EVEREO® is the result of UNOX’s experience combined with the research projects carried out by the University of Parma.

EVEREO® is an innovative and technological service-temperature preserver for food.

It preserves your food at the temperature you serve it.

EVEREO® is a revolution.

The revolution is a dish best served hot.



KITCHEN INNOVATIONS AWARDS 2020

EVEREO® has been awarded with Kitchen Innovations Awards 2020 at National Restaurant Association Show 2020, Chicago.



FCSI - THE AMERICAS INNOVATION SHOWCASE 2020 FINALIST

EVEREO® has been chosen as a finalist in the 2020 Innovation Showcase.



SMART LABEL 2019

EVEREO® has been awarded with Smart Label at HOST 2019, Milan.



GOLD WINNER COMMERCIAL KITCHEN SHOW

EVEREO® has been awarded with Gold at the Innovation Challenge at the Commercial Kitchen Show 2018-2019, London. EVEREO® by Unox was deemed to be a “radical innovation for the market” and “an absolute game changer”.



THE REVOLUTION

A NEW CHAPTER IN THE SCIENCE OF PRESERVATION

1000 b.C.

SALTING

the first effective technique to preserve food for long periods.

1769 a.D.

NICOLAS APPERT

introduces a method that involved heat-processing food in glass jars and sealing them with wax to preserve food items.

1810 a.D.

PETER DURAND

introduces a method for sealing food in “unbreakable” tin cans.

1851 a.D.

JOHN GORRIE

invents the refrigerating machine.

1863 a.D.

LOUIS PASTEUR

demonstrates how to prevent pathogenic microorganisms from altering food, thanks to heat. He invented pasteurisation.

1939 a.D.

WORLD WAR II

soldiers use food stored in basic vacuum sealers that help to preserve the food for a long duration.

2016 a.D.

UNOX

introduces the Service Temperature Food Preserving, a technology that preserves food for days at high temperature.

STARTS NOW

EVEREO

The revolution has taken shape and it has a name: EVEREO®.

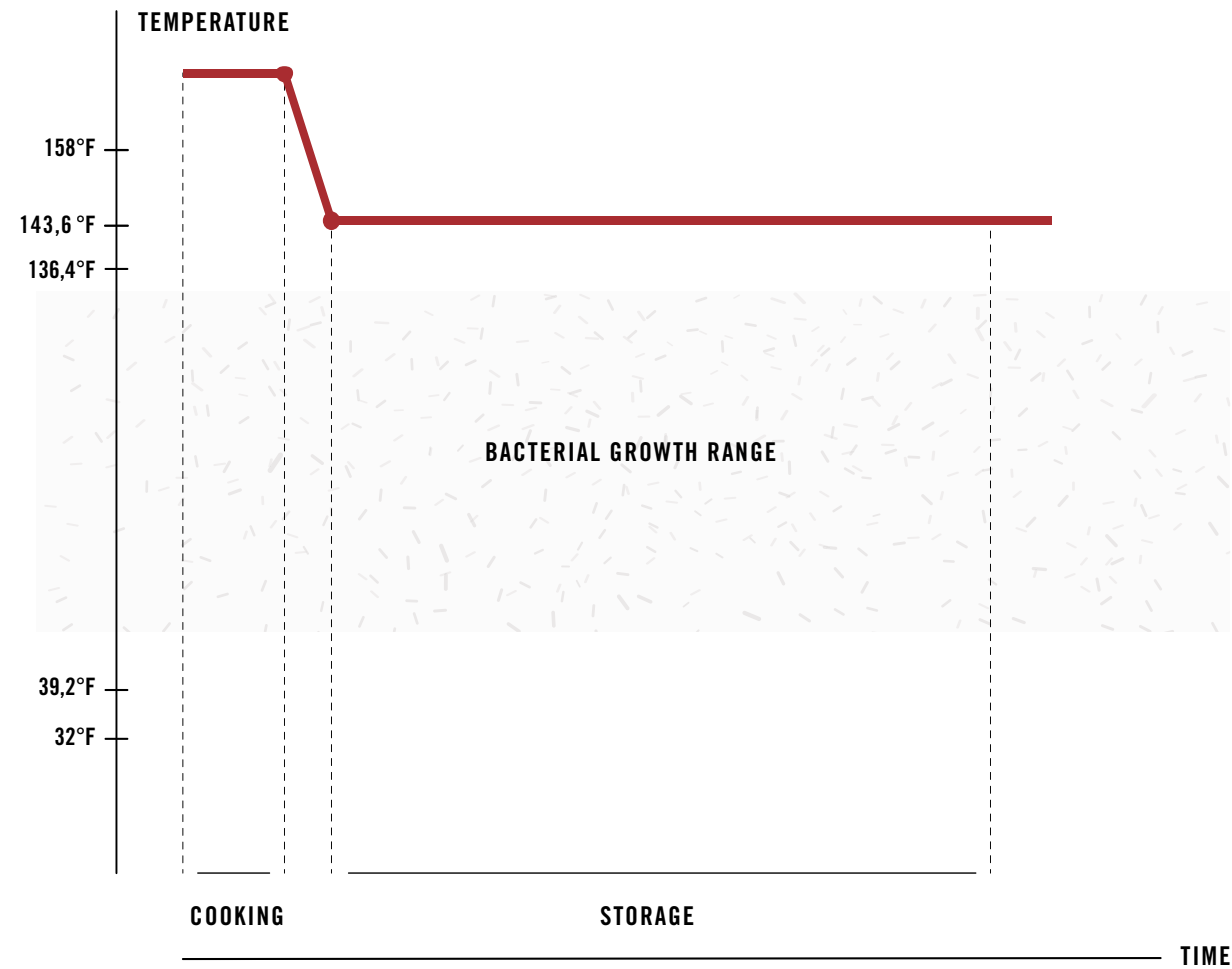
EVEREO® is the first ever **Hot Fridge**, a unique piece of equipment that preserves cooked meals for days at the temperature you will serve them.

Exploiting all the science behind Service Temperature Food Preserving, EVEREO® **safely preserves cooked meals** for days at temperatures above 143,6 °F using a combination of extremely accurate temperature and atmosphere controls.



FOOD SAFETY: by design

SERVICE TEMPERATURE FOOD PRESERVING



Service Temperature Food Preserving is the innovative and patented technique at the core of EVEREO® technology.

EVEREO® works solely and exclusively at temperatures above which bacteria cannot live, therefore food safety cannot be compromised. Holding food inside EVEREO® for more than 8 hours, even though it has previously been

cooled down to 37,4°F, guarantees its complete pasteurization and ensures its safety.

Numerous tests carried out in multiple independent laboratories have demonstrated the technology's benefits. These benefits apply in terms of both microbiological safety and preservation of food's organoleptic qualities, as well as savings in time and resources.

Professor Davide Cassi

THE SCIENCE BEHIND

“After years of chasing, everything went back to taking things slowly. The potential final phase in the art of preservation stood before us: the legendary sixth model, or rather, the cooked product, preserved at service temperature. It took years of study, experiments, successful and unsuccessful tests. It took equipment that did not exist yet and that manufacturers developed working side by side with us. Finally, we made it.”

Professor Davide Cassi, University of Parma



The Physics of Gastronomy Laboratory and the Future Cooking Lab in Parma played a key role in the development and testing phase of the science behind Service Temperature Food Preserving.

Their founder, Davide Cassi, Professor of Condensed matter physics at the University of Parma, has been working for over 20 years with the best chefs and

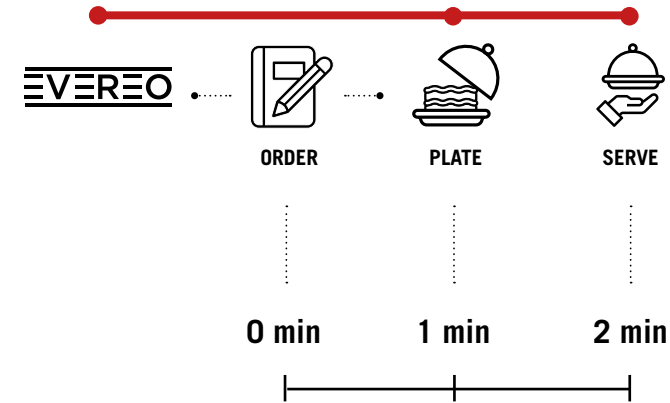
pastry chefs in the world, developing new cooking techniques. For his research activity on science and gastronomy he has been awarded many prizes, such as Premio Internazionale Caterina de' Medici, Premio Tarlati and Grand Prix de la Science de l'Alimentation de l'Académie Internationale de la Gastronomie.

ZERO WAITING TIME FOR YOUR CUSTOMERS

THE QUALITY OF SLOW FOOD WITH THE SPEED OF FAST SERVICE

THE REVOLUTION - EVEREO® ZERO REGENERATION AND ZERO SERVING TIME

143,6°F / 158°F



10+ MINUTES OF SAVED TIME!

* Example of time savings for a plate of lasagne

With EVEREO® you decide when and where to cook your menu.

Traditional dishes that require slow cooking and complex processing can be prepared in your kitchen or delivered to your stores during the quietest days or moments of the week and preserved at service temperature, always ready for service.

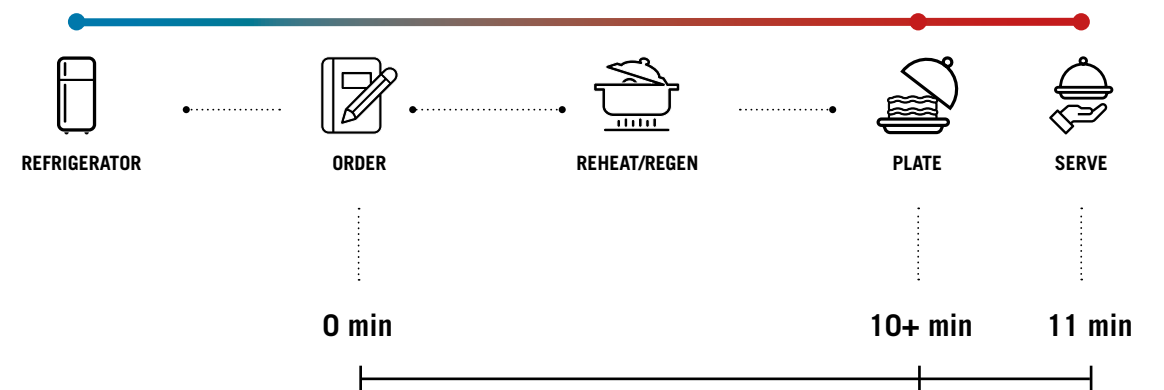
Your customers will experience something unique: all-day dining, high quality slow food meals, no waiting time.

Your business will immediately see the benefits: increased table turnover, higher customer satisfaction, higher profits.

TRADITIONAL COOK, CHILL & REGEN PROCESS YOUR CUSTOMER IS WAITING

39,2°F ≤

143,6°F / 158°F



Six more reasons to choose the Revolution

THE OTHER BENEFITS



ORGANOLEPTIC QUALITY & UNIFORM TEMPERATURE

EVEREO® preserves food's nutritional values and cellular structure. From the moment it is cooked, to the moment in which it is served, food does not undergo any alteration and keeps its internal temperature uniform.



ENERGY SAVING

EVEREO® uses the most modern insulation technologies to avoid losing heat, with a lower consumption than a freezer.



SERVICE TIME

Ready, hot dishes, at all times and at any moment of the day. From the order to the plate in just a few seconds. What is the result? Extremely quick service times, increased table turnover and greater profit.



ZERO FOOD WASTING

Food waste can be reduced to zero: long preservation times allow you to serve tomorrow what you didn't sell today, eliminating any waste of food and profit for your business.



KITCHENLESS RESTAURANT

EVEREO® allows you to centralize or outsource your kitchen operations, enabling you to reach scale economies or to sell your food even in places where a kitchen cannot be operated.



LABOUR COST SAVINGS

Preparing part of your menu in advance means being able to optimize how your staff uses time in the kitchen: cooking when the kitchen is not busy will keep your team free when there is no time but for your customers.

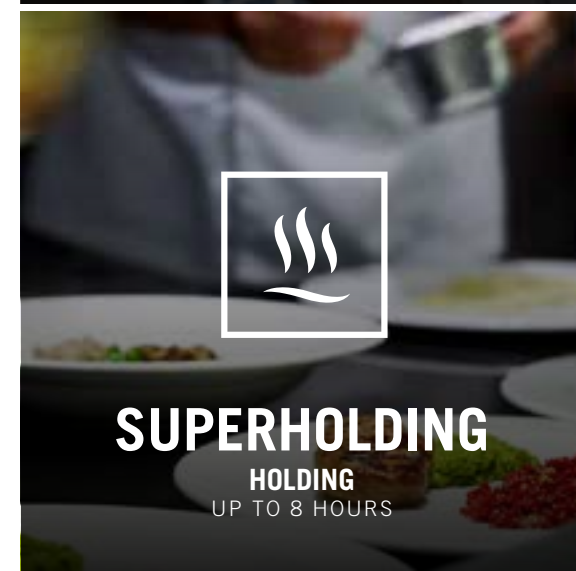




EVEREO® 3 DIFFERENT MODES OF USE

You can choose how to use EVEREO®: as a sophisticated holding cabinet - obtaining preserving times that have never been reached before - or taking full advantage of the food preserving at service

temperature technology, keeping your dishes ready for days. If you are looking for more flexibility, you can even choose to use the different features of EVEREO® at the same time.

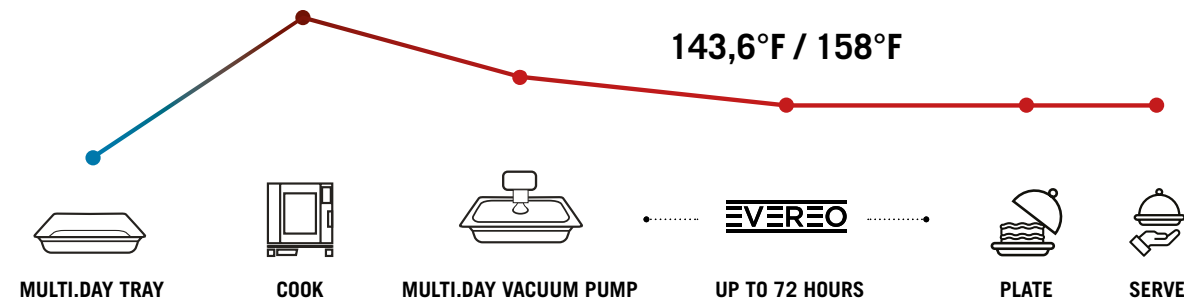


multi day EVEREO® MULTI.DAY TRAYS

UP TO 72 HOURS: COOKING AND PRESERVING

Cook as you have always done using an open UNOX MULTI.Day Tray. Once the cooking is over, vacuum-seal the tray with the patented MULTI.Day Vacuum Pump and place it into EVEREO®, with no need to cool down the food.

EVEREO® will preserve the food at service temperature for up to 72 hours, and you will be able to serve it in seconds when needed.



Service Temperature Food Preserving using EVEREO® MULTI.Day avoids bacteria proliferation in cooked meals. Meals that need to be preserved must be prepared and cooked strictly following foodsafety procedures and laws.

Proper sterilization of MULTI.Day Trays & lids is required prior to cooking and preserving (20 min, 248°F, 100% Steam or 5 min, 356°F, 40% Steam). Before serving, anything that looks or smells suspicious should be thrown away.

MULTI.DAY TRAY

Thanks to the super-resistant structure and the considerable thickness of the steel the MULTI.Day Trays are built of, they offer incredible performance at any temperature and are resistant to wear and tear.

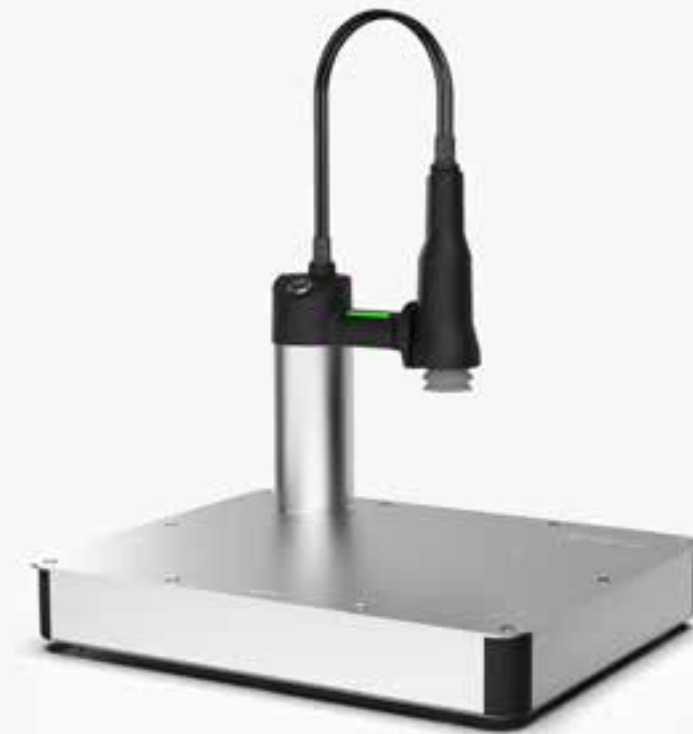
The **high temperature resistant silicone gasket on the lid** and the **stainless-steel valve** ensure airtight closures for long periods. UNOX MULTI.Day Trays are 100 mm depth and are available in two sizes: GN 1/1 and GN 1/2.



MULTI.DAY VACUUM PUMP

You can cook your meals as you have always done and enjoy the benefits of service temperature food preserving without relevant impacts on your kitchen procedures.

The patented UNOX MULTI.Day Vacuum Pump has been designed to create vacuum within MULTI.Day Tray as soon as the cooking process has finished, when the food is still hot.



VACUUM MONITORING

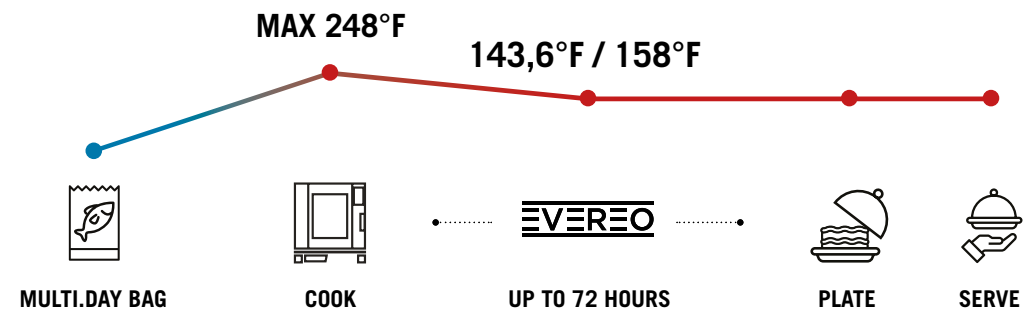
Thanks to **intelligent sensors**, EVEREO® constantly monitors the chamber conditions and automatically detects if one of the food container's seals could have been compromised during MULTI.Day preserving.

In such a case, EVEREO® intervenes promptly displaying a warning, so you can take measures rapidly to identify which item needs to be checked, before its taste gets compromised.

multi EVEREO®
day **MULTI.DAY BAGS**

UP TO 72 HOURS: SOUS-VIDE COOKING AND PRESERVING

The MULTI.DAY certified Bags are designed to withstand the stress of temperature during the cooking and preserving processes, guaranteeing that no plastic migrates into the food during the Service Temperature Preserving period. Once cooked, insert the MULTI.Day Bags in EVEREO® without cooling them to preserve them up to 72 hours at service temperature and be always ready for any order.



MULTI.DAY CERTIFIED BAGS

The MULTI.Day Bags are designed for vacuum cooking and food preserving. The analysis by specialized laboratories certified that MULTI.Day Bags provide maximum safety and durability when the preserving of food is made

at temperatures above 143,6°F. These tests proved that there is no trace of plastic material in the food after 14 days of preserving at service temperature.



VACUUM MONITORING

Using intelligent sensors, EVEREO® constantly monitors the chamber and automatically detects if one of the food bags' seals could have been compromised.

EVEREO® intervenes promptly displaying a warning, so you can take measures rapidly to identify which item needs to be sealed again before its taste gets compromised. **Feel safe!**



RESTAURANT

LA PAROLINA RESTAURANT
TREVINANO (VT) - ITALY

“EVEREO® is a product that makes us take a fresh look at our work.”

ISIDE DE CESARE
Chef, 1 Michelin Star

From the beginning I understood the innovation potential of EVEREO®. A product that breaks the mould, a product to be discovered and used. I tested it with curiosity and enthusiasm.



WASTE REDUCTION

Significant

“The more the food is maintained, the longer it can be stored, the less waste there is.”



PRODUCT QUALITY

Improved

“I noticed an improvement in product quality in terms of both texture and flavour”



PREPARATION TIME

Reduced

“Thanks to EVEREO®, working before and during the service is now easier and smoother. It is like having an ally in the kitchen.”



WORKING PROCESSES

Simplified

“Everything is easier and more fluid, because you do not have to control the preservation of the food and you can concentrate on something else.”



TOTAL FOOD COST

-30%

“It depends on two conditions: we have less waste and we work on large volumes in total safety.”



SERVICE TIME

-40%

“Improve your service management thanks to the guarantees EVEREO® offers you. Customers are served on time and my staff work more smoothly.”

HOTEL

F&DE GROUP
MILAN - ITALY

“With EVEREO® the limits of space, time and energy are completely overcome, and the ease of transport is an added benefit.”

RENATO PELLIZZARI
F&de Group Executive Chef

We handle large volumes of banqueting and this has a significant impact on the workflow. The more food you need, the more careful you have to be.



FRANCHISING

DANTE'S
NOVARA

“We managed to organize product refills so as to eliminate waste. Thanks to EVEREO®, we revolutionized the way we work. This product has become an invaluable part of the team.”

ANDREA CALISTRI
Managing Director & Founding Partner

Quality and speed are both essential. Anything that leads to improving these two factors is more than welcome.



SERVICE TIME

3min

“The tables turnover is faster at lunchtime. This allows us to serve more people with high quality dishes.”



EVEREO® RECIPES

More variety

“Our menu includes many different dishes: delicious appetizers, pasta, salads and pizzas. Thanks to EVEREO®, 70% of them can be cooked, kept warm and served while maintaining their texture and properties. This is a great achievement!”



FOOD QUALITY

Improved

“We added to our menu all those products that lose their flavour and properties in the microwave; thanks to EVEREO® their taste and organoleptic properties remain unaltered”

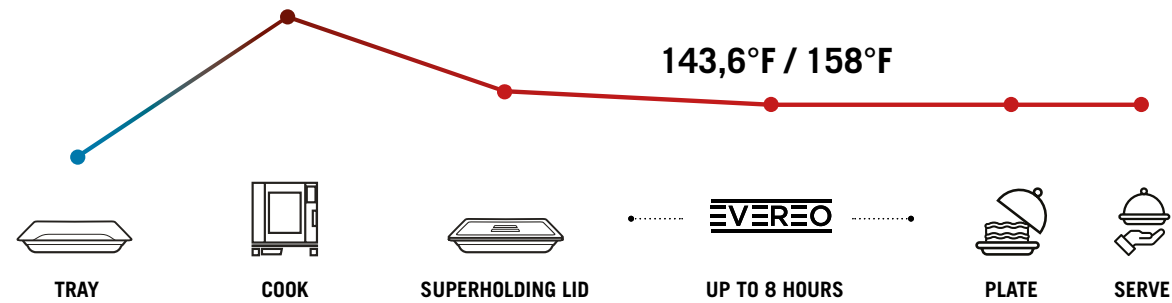


EVEREO® SUPERHOLDING

UP TO 8 HOURS: HOLDING

EVEREO® allows you to hold trays of cooked food that have not been vacuum sealed for well over the 2 hours permitted by traditional holding cabinets. Thanks to EVEREO®'s precise atmosphere and temperature control, your food can be held in closed containers for up to 8 hours with impeccable results.

With the SUPERHOLDING mode **you can set your personal programs while using not-sealed or open containers or trays**, and have your food held at the precise temperature and humidity that you set for up to 8 hours.



Service Temperature Food Preserving using EVEREO® SUPERHOLDING avoids bacteria proliferation in cooked meals. Meals that need to be preserved must be prepared and cooked strictly following foodsafety procedures and laws. Before serving, anything that looks or smells suspicious should be thrown away.

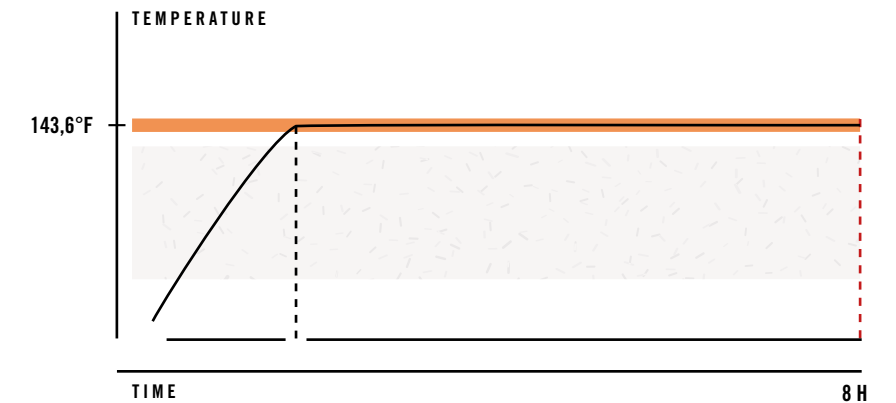


PRECISE TEMPERATURE AND HUMIDITY CONTROL

EVEREO®'s preserving capabilities with not-sealed containers lie in its accurate control of both temperature and atmospheric conditions.

Thanks to the use of latest generation sensors, **EVEREO® is so precise that it maintains the same uniform temperature and humidity on every shelf** with extreme accuracy.

Its heating, cooling and humidity systems are fast and powerful and **can quickly and effectively compensate for temperature or humidity changes** that happen when colder or warmer foods are placed into its chamber or when the door has been opened and closed.



SUPERHOLDING LID

These containers are particularly suitable for all SUPERHOLDING operations where being able to see the product, through moulded graduations in relief, allows easy inventory management. Particular attention has been paid to the realization of the moulds in order to obtain perfectly smooth internal surfaces that guarantee an optimal distribution of the product and ease of cleaning.

The material used withstands variations in temperature from -40°F to +210,2°F. It is non-deformable, particularly sturdy, and pleasant to the touch.





CATERING

MAGGIORDOMUS
PADOVA - ITALY

“EVEREO® makes you work in a different way, but, in terms of time and speed, it offers a great number of advantages.”

FEDERICO RIZZI
Owner of Maggiordomus

Holding temperature and heating is an essential combination for us. It is a delicate balance in which you have to be a great player, as well as have excellent tools.



PREPARATION TIME

-10%

“The preparation is more fluid and leaner. This allows us to concentrate more on customer management and service”



KITCHEN STAFF

-25%

“Processing and food preserving supervision are facilitated”



CONSUMPTION

-10%

“Generally speaking, we noticed that energy, water and gas consumption for food preserving decrease”.

SUPERMARKET

LA COOP
LOMBARDIA - ITALY

“With EVEREO®, our staff is more relaxed, and the organoleptic qualities of the dishes improve as they are being preserved.”

GENERAL MANAGER AT MAJOR SUPERMARKET CHAIN

One of our main goals is to hold main courses. Grilled, breaded or boiled, food shall maintain the right texture, colour and natural flavour for hours.



COST

Decreased

“It is a balancing act: if there is energy saving and the supervision of a process phase is lowered, costs decrease”



CUSTOMER SERVICE

Increased

“Our resources are dedicated to service, because the food remains warm in complete autonomy. It is like having one more staff member!”



PREPARATION TIME

Decreased

“It is a balancing act: if energy is saved and the supervision of a process phase is lowered, costs decrease”



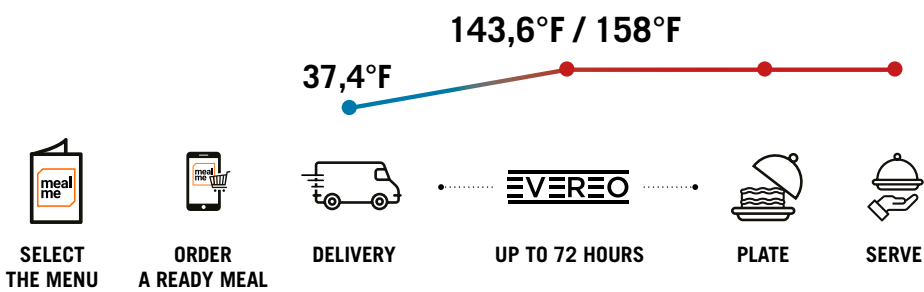
It's all about you.

WWW.MEALMEFOOD.COM

The revolution is now: if you own EVEREO® you can add great products to your menu without having to cook them.

At www.mealmefood.com you will find solutions for a complete menu or to enrich yours with special items, such as meals suitable for those who suffer from food intolerances and allergies.

MealMe products are currently not available for the US market. We are improving our worldwide coverage and continuously extending the list of countries where we offer our products and services.



MEAL ME EVERYTHING WITHIN REACH OF YOUR SMARTPHONE



All you have to do is order the items you are interested in from your smartphone or computer: they will be delivered to you when it is more convenient for your staff. In addition to this, connecting your EVEREO® to the Internet, the meal me menu automatically

synchronizes with the control panel of your EVEREO® food preserver at service temperature.

All you have to do is access the dedicated section and launch the conservation programme of the desired meal me recipe.



BAR

DOM
MILANO - ITALY

“EVEREO® allowed us to increase our turnover during lunch while using the same resources.”

GENERAL MANAGER OF THE
GREATEST BARS IN CORSO
COMO, MILAN

Bar is synonymous with speed and immediacy. If choice can also be added to this mix, the consequent rise in quality is noticeable.



INCREASE IN NUMBER
OF SERVED TABLES

+70%

“The majority of our lunchtime customers is made up of workers. We manage to serve 70% more tables, which guarantees higher turnover and earnings”



LUNCH BREAK STAFF

-1 person

“More tables served with one person less on duty, since it is no longer necessary to cook and check the food preservation”



LUNCH BREAK TURNOVER

+40%

“More customers and the need for less resources lead to a positive conclusion: the turnover increased”.



“This is a game changer for anyone preparing and serving food, from a stand-alone café to a massive institution”

“Revolutionary Thinking that turns all staff into a Master Chef, frees up capital, maximises capacity, reduces labour, energy and waste, and will consistently delight your fussiest eaters”

JO CLEARY
Hospitality Quality Outcomes Catalyst
AUSTRALIA

Jo Cleary from Dining Experience Specialists works with aged care leaders and asks HOW meals can be enjoyable, nutritious and innovative. She is renowned for “making the invisible visible”. She mentors staff to deliver sustainable quality improvements at optimum costs.



EVEREO®

SERVICE TEMPERATURE FOOD PRESERVER



EVEREO® CUBE
10 460x330

EVEREO® 900
10 GN1/1

EVEREO® 600
10 GN1/1



EVEREO® 600
10 GN1/1

Being only 600 mm deep, EVEREO® 600 is the compact solution to install in small kitchens or on a bar counter. EVEREO® 600 easily adapts to any environment and it is available with left or right door opening.

The large glass and LED light allow maximum visibility of the containers while its compact size allows quick access to the products to be served without having to remove the trays.



EVEREO® 900
10 GN1/1

EVEREO® 900 is the optimal solution for all the environments that have limited space in terms of width. In less than 1 square meter, with two stacked EVEREO® units, you can store up to 240 food portions, optimizing every millimeter of your kitchen.

EVEREO® 900 easily fits every kind of business and is available with left or right door opening. EVEREO®'s depth gives you the possibility to manage the trays extraction with an extreme ease of use, without needing a working surface.



EVEREO® CUBE
10 460x330

EVEREO® CUBE is the compact solution to install in small rooms and outside the kitchen area.

EVEREO® CUBE is especially designed for those who decide to use MEAL ME products to expand their foodservice offer or to start having one.

EVEREO®
**TECHNICAL
 DATASHEET**



EVEREO® 600 10 GN1/1

FEATURES	TECHNICAL DATASHEET
01. CAPACITY	10 GN1/1
02. PORTION CAPACITY	200 portions
03. PITCH	2-11/16" (67 mm)
04. FREQUENCY	60 Hz
05. VOLTAGE	240 V-1N / 208 V-1N
06. ELECTRICAL POWER	2.5-3.2 kW
07. DIMENSIONS (WXDXH inches)	29 17/32" x 24 21/64" x 36 1/16"
08. WEIGHT	180 lbs (82 kg)



EVEREO® 900 10 GN1/1

FEATURES	TECHNICAL DATASHEET
01. CAPACITY	10 GN1/1
02. PORTION CAPACITY	200 portions
03. PITCH	2-11/16" (67 mm)
04. FREQUENCY	60 Hz
05. VOLTAGE	240 V-1N / 208 V-1N
06. ELECTRICAL POWER	2.5-3.2 kW
07. DIMENSIONS (WXDXH)	21 1/16" x 34 61/64" x 36 1/16"
08. WEIGHT	154 lbs (70 kg)



EVEREO® CUBE 10 460X330

FEATURES	TECHNICAL DATASHEET
01. CAPACITY	10 460x330
02. PORTION CAPACITY	80 portions
03. PITCH	1-7/64" (28 mm)
04. FREQUENCY	60 Hz
05. VOLTAGE	240 V-1N / 208 V-1N
06. ELECTRICAL POWER	1.3-1.6 kW
07. DIMENSIONS (WXDXH)	23 5/8" x 25 7/8" x 23 1/4"
08. WEIGHT	105 lbs (47.5 kg)

EVEREO® COMBINATIONS

EVEREO® ON ITS HIGH STAND

The minimal solution for small kitchens: EVEREO® with its tray rack.

EVEREO® 600
10 GN1/1



EVEREO® 900
10 GN1/1



EVEREO® CUBE
10 460X330



DOUBLE-STACK EVEREO®

Using two EVEREO® units gives you distinct advantages: preserving dishes that require different preserving temperatures at the same time or using one EVEREO® in SUPERHOLDING mode and the other one in MULTY.Day/MEAL ME mode. Or just giving you more space for your food!



EVEREO® AND CHEFTOP MIND.MAPS™ COMBI OVEN

Pairing the EVEREO® together with an UNOX CHEFTOP MIND.Maps™ combi oven is a winning combination to manage most of your work in the kitchen, optimizing space to adapt to every environment.



EVEREO® ACCESSORIES



HIGH STAND

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MEDIUM STAND

EVEREO® CUBE



LOW STAND

EVEREO® CUBE



FLOOR STAND

EVEREO® 600
EVEREO® 900



STACKING KIT

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



PRESERVING ESSENTIALS

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MULTI.DAY BAGS

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



SUPERHOLDING LID

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MULTI.DAY ESSENTIALS

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



MULTI.DAY VACUUM PUMP

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



FEET KIT

EVEREO® 600
EVEREO® 900



FEET KIT

EVEREO® CUBE



WHEELS KIT

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



WIFI KIT

EVEREO® 600
EVEREO® 900
EVEREO® CUBE



SPRAY&RINSE

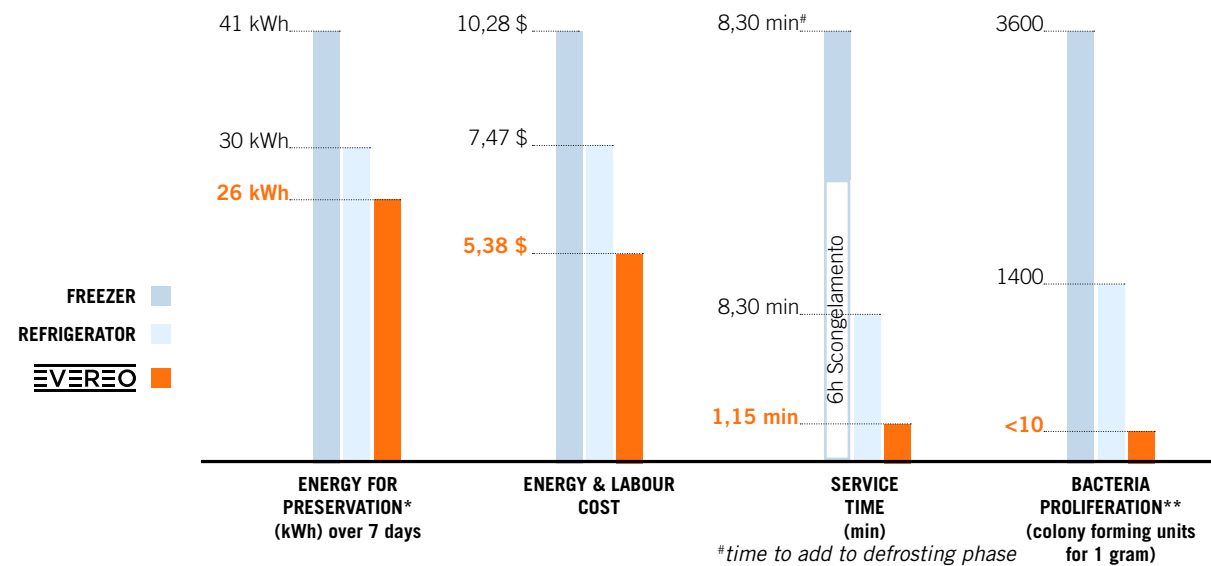
EVEREO® 600
EVEREO® 900
EVEREO® CUBE

SAVE MONEY AND TIME EVEREO® IN NUMBERS

CHICKEN

"Slow cooked chicken breast with seasonal leaves and rosemary infused olive oil."

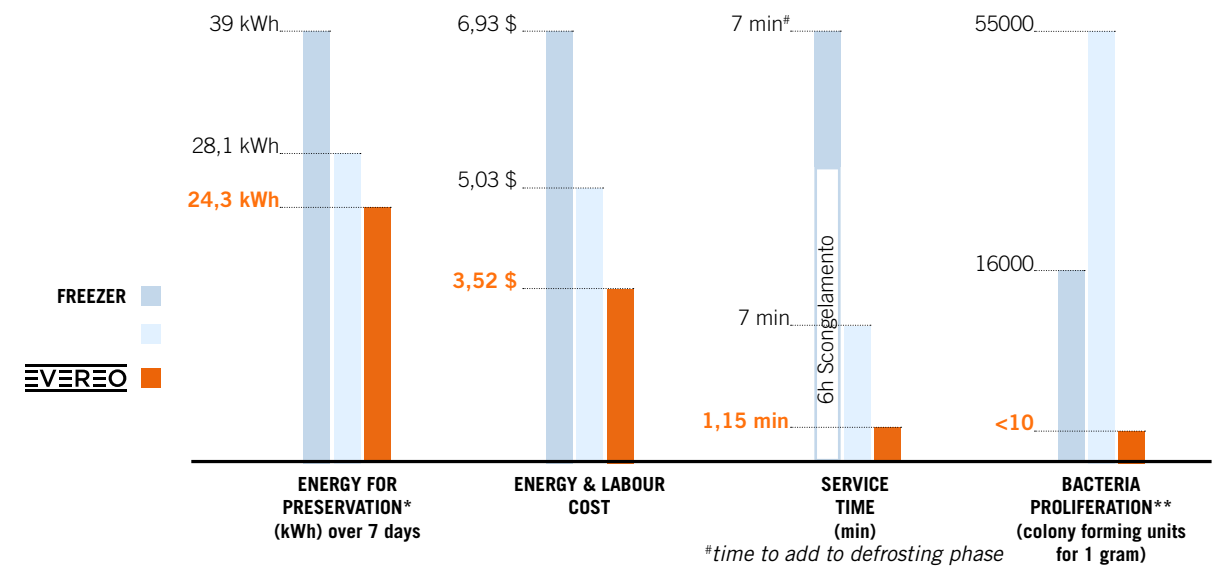
Data refer to a full load of **96** portions sous-vide (24 chickens breast).



FISH

"Mediterranean style swordfish fillet served with red chicory and fennel crunchy salad."

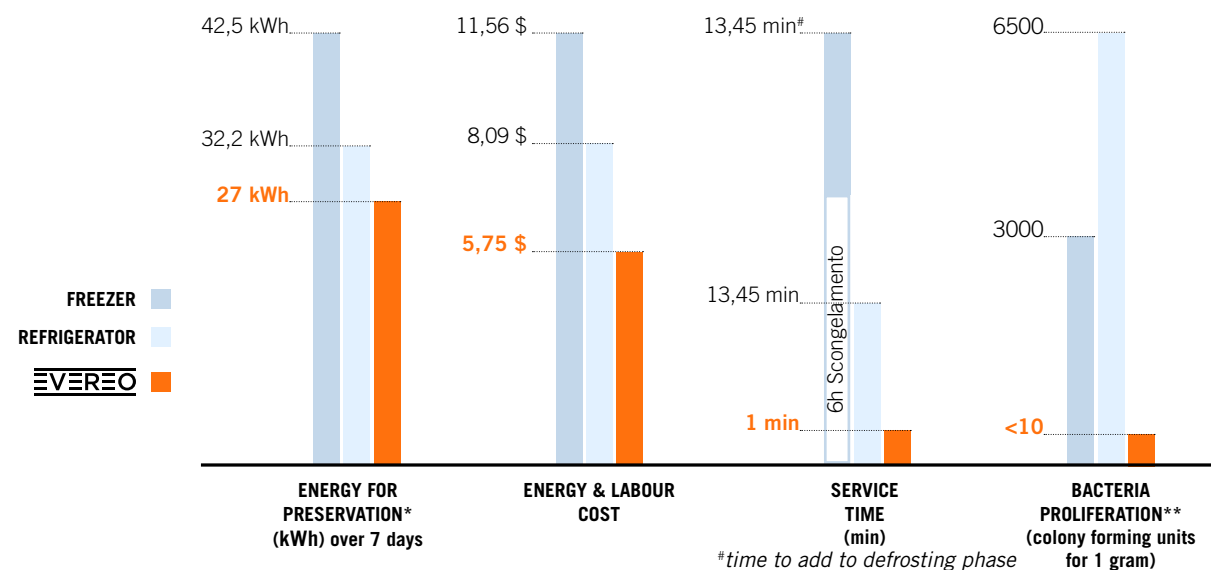
Data is based on a full load of **80** portions sous-vide (12 kg of swordfish fillets).



LASAGNA

"Homemade traditional lasagna with mushrooms and taleggio cheese with Protected Designation of Origin."

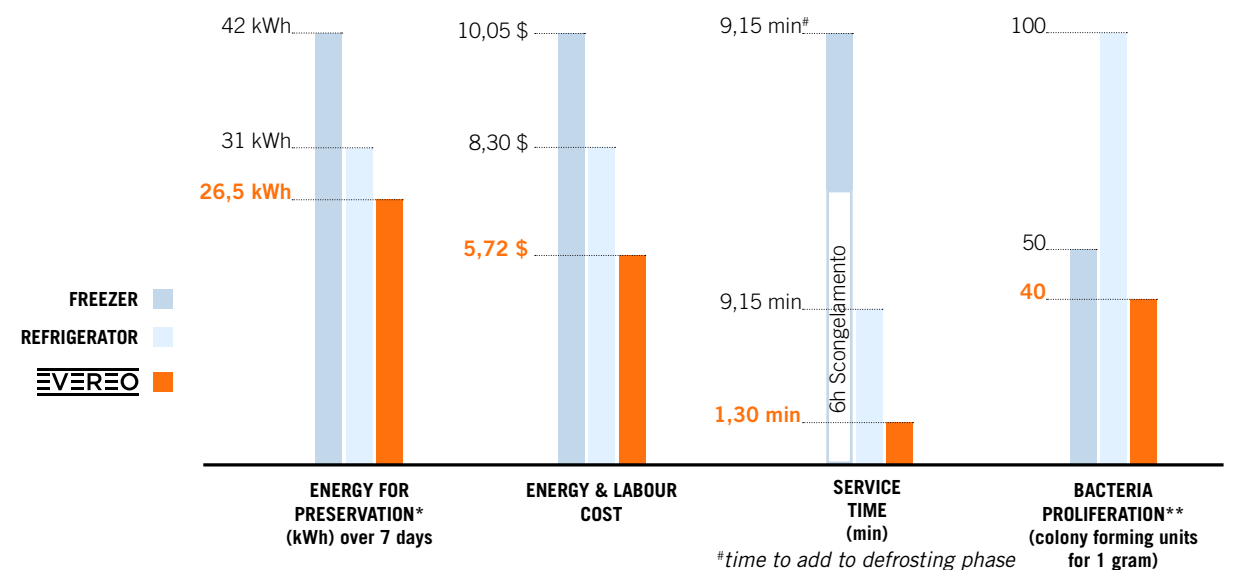
Data refer to a full load of **180** portions sous-vide (7 trays GN 1/1 of lasagne).



RED MEAT

"Italian Style beef meatballs in sweet tomatoes and red wine herb sauce."

Data refer to a full load of **125** portions sous-vide (15 kg of beef and 12,5 kg of sauce).



*Value of refrigerator and freezer compared to a capacity of 10 trays
**To request the complete Laboratory Tests please write to info@unox.com

Remove all doubts

FAQ

DISCOVER WHAT EVEREO® CAN DO FOR YOU

01. Can I preserve any type of food at service temperature?
02. How long can I preserve food?
03. Why cannot I achieve the same results with an oven or another hot holding cabinet?
04. Will food held at 143,6° or 158° continue to cook?
05. Does food remain unchanged after being kept hot?
06. What happens if I open the door several times and the temperature drops?
07. How can I justify the unexpected speed of service to my customers?
08. How much does it consume? Isn't it expensive to keep food warm for so long?
09. What about local health authorities and HACCP regulations?
10. Is any product training available?

SOLVE ANY DOUBT
AND JOIN THE REVOLUTION ON:

EVEREO®.COM



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info.usa@unox.com



INVENTIVE SIMPLIFICATION

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KITCHEN INNOVATIONS AWARDS 2020

EVEREVO® has been awarded with Kitchen Innovations Awards 2020 at National Restaurant Association Show 2020, Chicago.



FCSI - THE AMERICAS INNOVATION SHOWCASE 2020 FINALIST

EVEREVO® has been chosen as a finalist in the 2020 Innovation Showcase.



SMART LABEL 2019

EVEREVO® has been awarded with Smart Label at HOST 2019, Milan.



GOLD WINNER COMMERCIAL KITCHEN SHOW

EVEREVO® has been awarded with Gold at the Innovation Challenge at the Commercial Kitchen Show 2018-2019, London. EVEREVO® by Unox was deemed to be a “radical innovation for the market” and “an absolute game changer”.



EVEREO®



BAKERLUX SPEED.Pro™

The first ever baking speed oven



Index

BAKERLUX SPEED.Pro™	page	4
The formula	page	6
Bake mode	page	8
Speed mode	page	14
SPEED.Pro™ panel	page	24
Unox Technologies	page	26
Data Driven Cooking	page	30
Technical Assistance	page	33
Technical data	page	36
Unox in the world	page	42



Convection baking

Bake

The traditional soul of BAKERLUX SPEED.Pro™ bakes evenly and enhances fragrances and flavours.



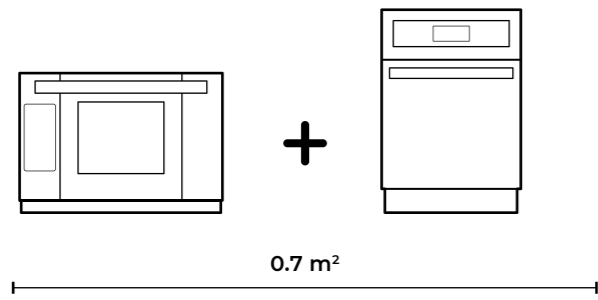
Speed baking

Speed

The innovative soul of BAKERLUX SPEED.Pro™ quickly heats up any food by combining convection, conduction and microwave cooking.

Maximum performance with the smallest footprint

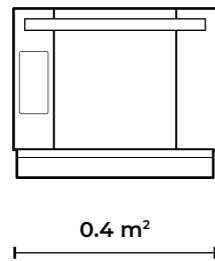
The equation that multiplies your profit



2 in 1

Convection oven and speed oven.
Two pieces of equipment, double the space,
double the cost. How often do they actually work
at the same time?

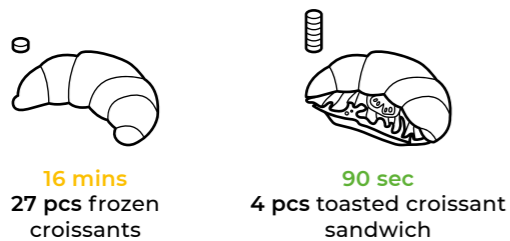
=



BAKERLUX SPEED.Pro™

BAKERLUX SPEED.Pro™ is the first ever
baking speed oven: a convection oven and
a speed oven in a single piece of equipment.
Small footprint, maximum profit.

=



Profit x 3

Fill your baked goods once baked, then heat
them up in a few seconds when the order
comes in, serve them hot and fragrant:
multiply your profit!

Maximum speed

Triple cooking

Convection
External golden
browning



Microwave
Fast internal
heating



Conduction
Crusty toasting
by contact



BAKERLUX SPEED.Pro™

Bake mode

The spacious baking chamber with the double-speed fan is ideal to grant fragrant and browned baked goods. Conquer your customer, diversify your offer, increase your profit.

Traditional excellence

A flawless convection baking

What is the secret to a perfect result?

Convection baking requires perfect control of the air flows in every point of the baking chamber and the effective removal of any excess of humidity.

For BAKERLUX SPEED.Pro™ nothing has ever been so simple.



Capacity
3 460 x 330 trays

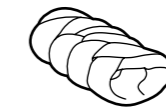
Convection power
3.2 kW

Fan speed
2750/1700 rpm*

*Data refers to the temperature of 180 °C



27 croissants
in 16 minutes



27 mini strudels
in 25 minutes



36 Danish pastries
in 20 minutes



45 mini soft rolls
in 16 minutes



18 midi baguettes
in 18 minutes



3 focaccias
in 14 minutes

Baking Essentials

BAKE

Aluminium tray.



Ideal for

Pastry;
Cakes.

Advantages

Aluminium tray for rapid heat exchange;
Ultra low edge for maximum baking
uniformity.

Art. TG305 460 x 330

FORO.BAKE

Perforated aluminium pan.



Ideal for

Pizza;
Focaccia;
Bread.

Advantages

Increase the dough sweating during cooking;
Ultra low edge for maximum baking
uniformity.

Art. TG310 460 x 330

FORO.BLACK

Non-stick perforated aluminium pan.



Ideal for

Croissants;
Frozen bread;
Danish pastries and pastry.

Advantages

Ultra low edge for maximum distribution of air
flows;
Baking paper not necessary.

Art. TG330 460 x 330

BAGUETTE.GRID

Extra-light chromium plated grid - 5 channels.



Ideal for

Frozen baguettes;
Frozen midi-baguettes.

Advantages

Maximizes the air circulation on every surface
of the bread.

Art. GRP310 460 x 330

PAN.FRY

Non-stick steel pan.



Ideal for

Pizza;
Quiche lorraine;
Pre-fried foods.

Advantages

20 mm depth.

Art. TG350 460 x 330

STEEL.GRID

Non-stick stainless steel grid.



Ideal for

Frozen pizzas;
Frozen bread.

Advantages

Maximizes the air circulation on every surface
of the food.

Art. GRP335 460 x 330

BAKERLUX SPEED.Pro™

Speed mode

The plate for speed mode makes it possible to heat both single and multiple portions of food in seconds. Service times are halved, your profits doubled.

Innovative excellence

Multi-portion speed baking



Cooking Performance



250 gr lasagna
in 100 seconds



4 toasted sandwiches
in 75 seconds



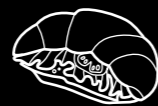
250 gr chicken wings
in 110 seconds



4 club sandwiches
in 125 seconds



4 burritos
in 90 seconds



9 croissant sandwich
in 50 seconds

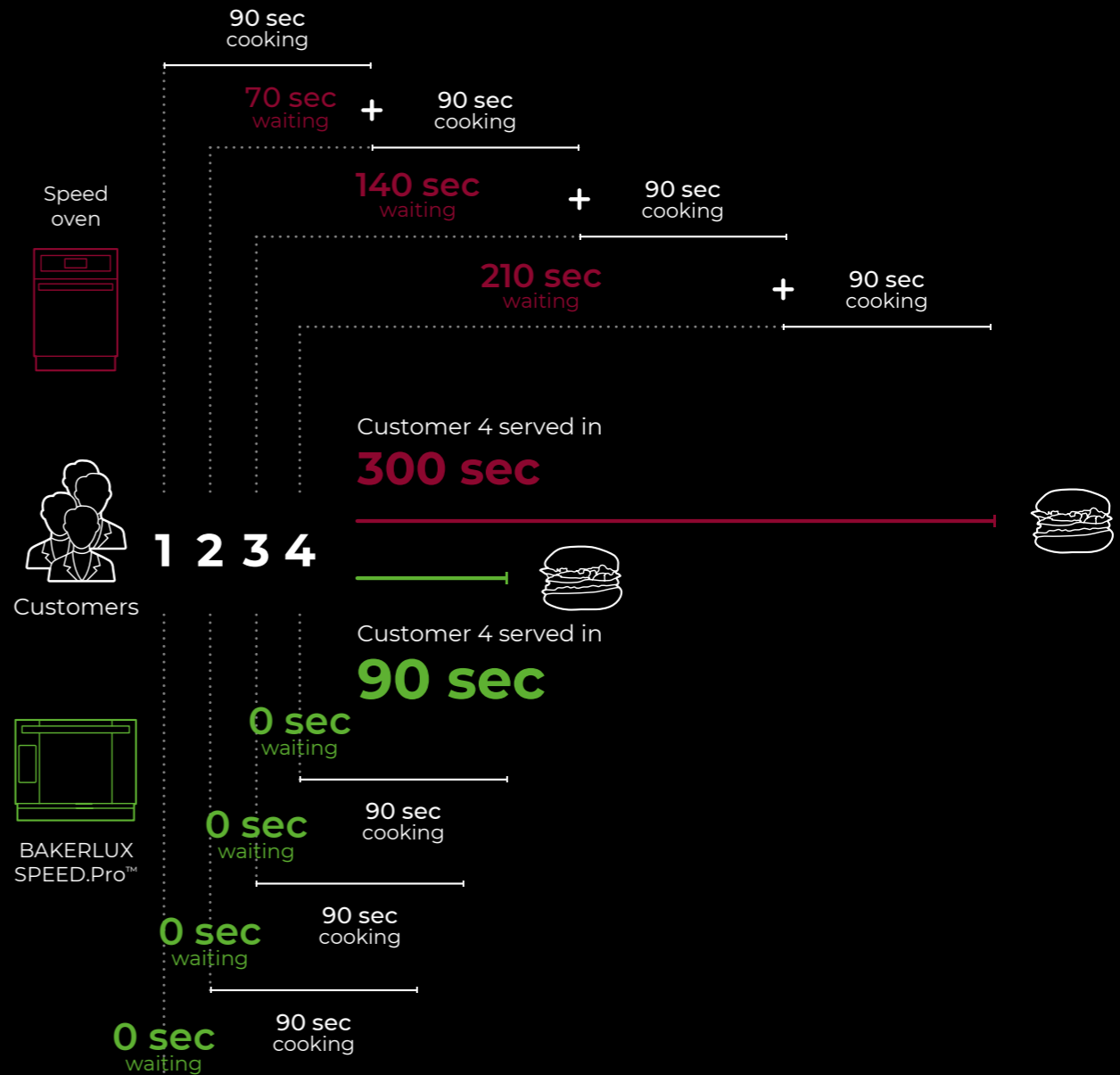
SPEED.Pro™ - Speed

How much does it cost you to keep your customers waiting?

Get rid of all waiting, multiply your earnings

The limited size of the pan of a traditional speed oven does not allow you to cook more than one sandwich at a time. This translates into prolonged waiting times at rush hours.

Thanks to BAKERLUX SPEED.Pro™ and the 450 x 330 mm surface of the special SPEED.Plate tray you can bake up to 4 or more sandwiches at the same time to never keep your customer waiting.



Cooking Performance

SPEED.Pro™ - Speed

The plate that speeds up time

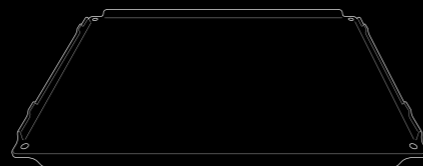
SPEED.Plate

The SPEED.Plate plate accumulates heat during the preheat or when the oven is in stand-by mode and releases it quickly as soon as the food is put onto it. The non-stick coating makes it easy to clean.



Flat side

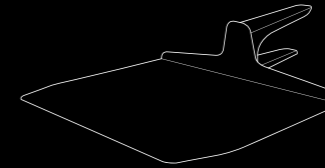
The flat surface quickly heats up and browns the bottom surface of the food and gives it an intense and uniform color. The side and rear lips make it easy to position the food and remove it.



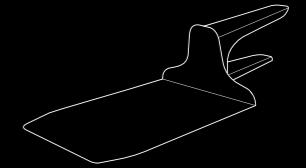
Art. TG360 450 x 330

SPEED.Pro™ spatulas

Quickly unload products without any risk thanks to the ergonomic handle of our SAFE.Hand spatula which prevents any contact with hot surfaces.



Art. XUC165
Technical details on page 41

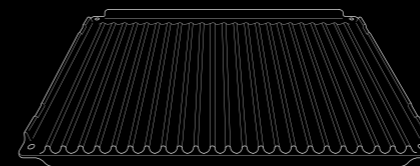


Art. XUC166
Technical details on page 41



Ribbed side

The ribbed side of the SPEED.Plate allows a more effective removal of humidity from the bottom surface of the product. Ideal for club sandwiches, breads without crust or deli.

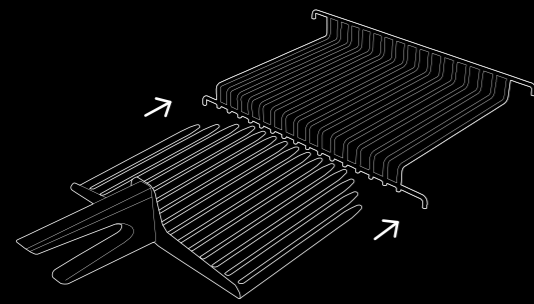


Art. TG360 450 x 330

Rapid marks

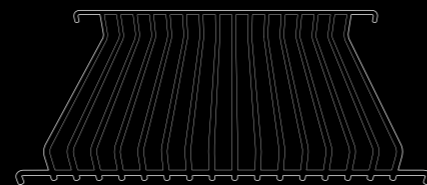
SPEED.Grid

The SPEED.Grid grid allows you to obtain intense markings on every type of product. Combined with the special toothed scoop, it allows easy positioning and food extraction.



Intense markings and ease of use

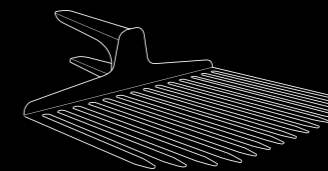
Quick to preheat, simple to use. The stainless steel SPEED.Grid quickly heats up food from which humidity needs to be taken out from its bottom surface, such as toast or white bread.



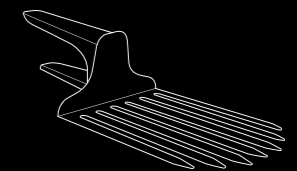
Art. GRP360 460 x 300

SPEED.Pro™ spatulas

Quickly load and unload products without any risk thanks to the ergonomic handle of our SAFE.Hand spatula which prevents any contact with hot surfaces.



Art. XUC167
Technical details on page 41



Art. XUC168
Technical details on page 41

Invented to simplify your work

Intelligent technology

The Unox technology applied to BAKERLUX SPEED.Pro™ ovens is designed to automatically manage the cooking and heating process of food and thus allows you to focus on what is most important to you.

Bake interface

Convection mode

The BAKE mode allows you to carry out convection baking programs made of several steps, store the most used programs or use the automatic CHEFUNOX programs.

Ideal for frozen bakery products, but also capable of cooking other types of food, it allows you to reduce the cooking process times by inserting one or more steps that combine convection and microwaves.



Set

Up to 9 baking steps for each program



Programs

384 programs memory



CHEFUNOX

Select what you want to bake and the result you are looking for



Speed interface

Speed mode

The SPEED mode allows you to quickly heat up any type of food, memorise the most used programs or use the SPEEDUNOX automatic processes.

The oven remains at working temperature even during the stand-by phases to always be ready and to heat up your dishes in seconds. ADAPTIVE.Cooking™ technology automatically adjusts the cooking process according to the actual food load.



Set

Up to 9 cooking steps for each program



Programs

384 programs memory



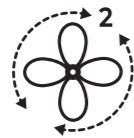
SPEEDUNOX

Select what you want to bake and the result you are looking for



Unox Technologies

Performance with no compromises



AIR.Plus

It conducts, unites, transforms.

It guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray, for all trays.



DRY.Plus

Extracting humidity for maximum flavour.

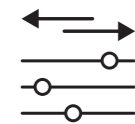
It extracts humidity from the baking chamber, thus helping the internal structure of the product to form properly and guaranteeing a texture that remains the same even hours after it has finished baking.



SPEED.Plus

The cooking accelerator.

The combined work of a microwave generator, the geometry of the waveguides and of the cooking chamber and the high-speed fan with stirring function ensures the even distribution of the microwaves on each point of the plate.



ADAPTIVE.Cooking™

Perfect results. Every time.

By registering changes in humidity and temperature, the oven automatically adjusts the cooking process to the actual food-load to deliver an identical and perfect result every time.



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.

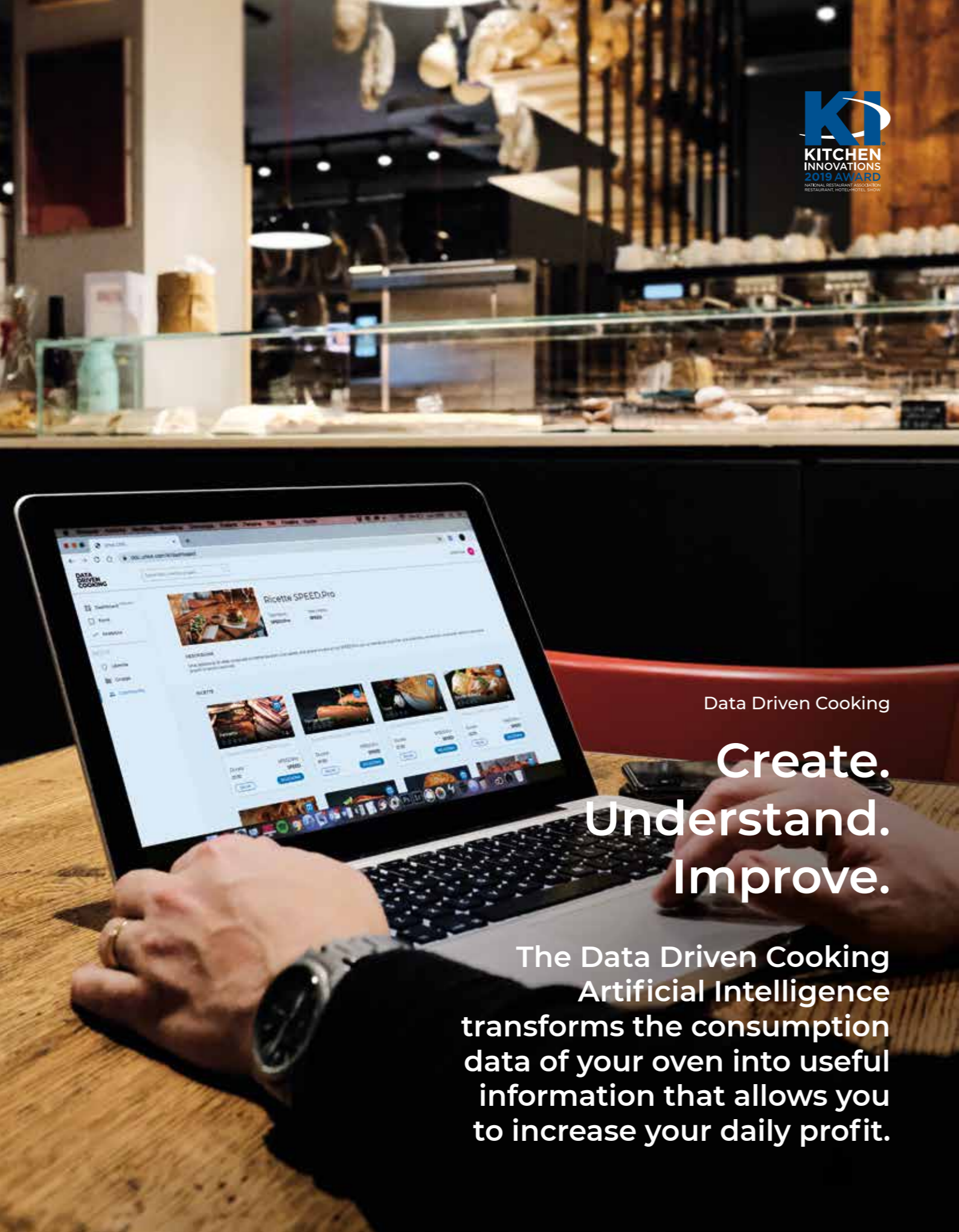
When activated, the oven automatically regulates the rise in temperature to make it more gentle and guarantee an optimal heat distribution on each pan in the oven. The best for delicate and heat-sensitive foods.

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.

Anton Bodyashkin - Ugli Restaurant - Russia



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



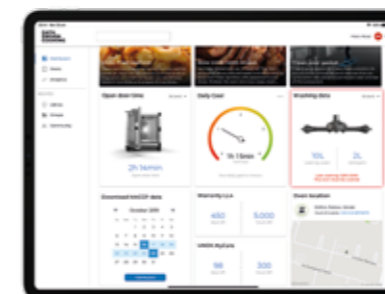
Create and share

Your recipes in all your ovens.
Create your recipe book and synchronise 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.



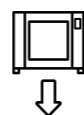
360° Assistance

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. Capitalise on the abilities of your ovens and maximise the return on your investment!

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 BAKERLUX SPEED.Pro™ oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you.

Find the authorised 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 your oven in optimal condition is Unox' priority: our technicians are at your disposal to provide you the best online and on-site support.

LONG.Life warranty

A promise of reliability



A choice made to last

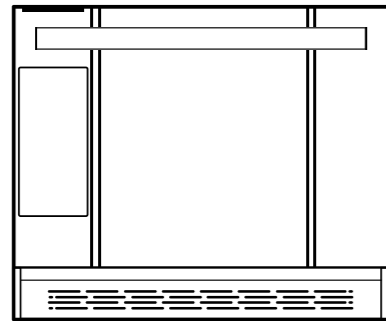
Passion does not allow any distraction and to deal with the unexpected you need reliable assistants by your side. Thanks to Unox and its LONG.Life program, you will have the assistance of our specialised technicians and 12 month warranty covering labour and spare parts. All our products are designed to last a long time, assure you the best possible technology and allow you to face any challenge. Thus you will have to worry only about fostering your success.

*Check the Warranty Conditions for your country at unox.com

Data sheet, features and accessories

The first ever baking speed oven

BAKERLUX SPEED.Pro™



600 x 797 x 541 mm
w x d x h

XESW - 03HS - EDDN

capacity 3 460 x 330

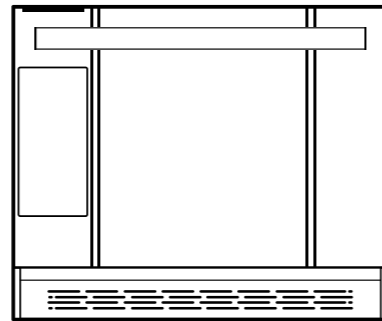
pitch 75 mm

frequency 50 Hz

voltage 380-415 V 3N~

power 6.5 kW

weight 88 kg



600 x 797 x 541 mm
w x d x h

XESW - 03HS - MDDN

capacity 3 460 x 330

pitch 75 mm

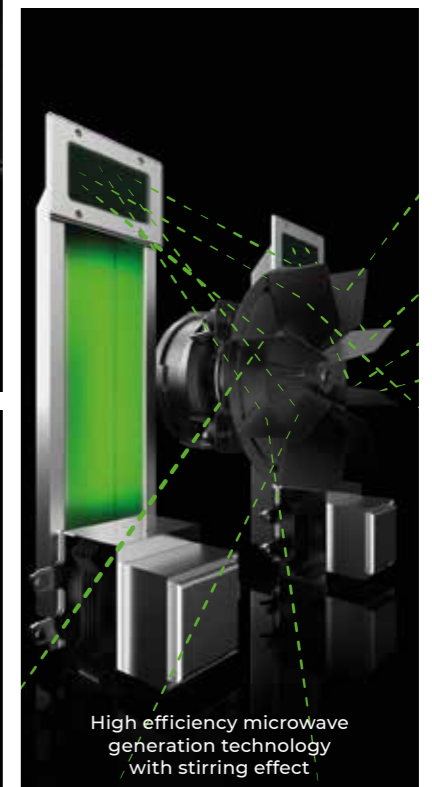
frequency 50 Hz

voltage 220-240 V 1~

power 3.35 kW

weight 88 kg

Technical details



Model

Design

SPEED.Pro™

SPEED.Pro™

Note
All BAKERLUX SPEED.Pro™ ovens have SPEED.Plato and 3 BAKE trays included.



Solutions that maximise your investment

Increase your Possibilities

Configurations



SPEED.Pro™ + SPEED.Pro™

Use the side-by-side positioning or stacking kits to install multiple units in minimal space.

SPEED.Pro™



LIEVOX + SPEED.Pro™ + SHOP.Pro™ MASTER

For the most demanding customers, the prover allows you to exploit the full potential of BAKERLUX SPEED.Pro™ as a baking oven.



SPEED.Pro™ + EVEREO®

Combined with EVEREO®, SPEED.Pro™ allows you to create a retail shop capable of quickly serving any type of food.

Configurations

SPEED.Pro™

Features

UNOX INTELLIGENT PERFORMANCE

- ADAPTIVE.Cooking™: automatically adjusts the cooking parameters to ensure repeatable results
- SMART.Preheating: automatically sets temperature and preheating duration
- AUTO.Soft: manages the rise in temperature to make it more delicate

UNOX INTENSIVE COOKING

- DRY.Plus technology: extracts humidity from the baking chamber
- AIR.Plus: fan with reversing gear and 2 adjustable speeds
- SPEED.Plus: generates microwaves and distributes them evenly throughout the baking chamber

DATA DRIVEN COOKING

- Wi-Fi connection
- Ethernet connection
- ddc.unox.com: monitor the usage in real time, create and send recipes from your pc to your ovens
- DDC.Stats: analyse, compare and improve your oven usage and consumption data
- DDC.App: monitor your connected ovens in real time from your smartphone
- DDC.Coach: it analyzes the way you use the oven and suggests you new personalised recipes

MANUAL BAKING

- Convection cooking from 30 °C to 260 °C
- Convection cooking + microwave from 30 °C
- Maximum preheating temperature 260°C

ADVANCED AND AUTOMATIC COOKING

- PROGRAMS: save up to 896 programs with their name, image or handwritten signature
- CHEFUNOX: choose what to cook from the library and the oven will automatically set all the parameters
- SPEEDUNOX: choose what to cook from the library and the oven will automatically set all the parameters for the speed mode
- 9 baking steps
- 24 quick programs (12 SPEED and 12 BAKE)

AUXILIARY FUNCTIONS

- Preheating temperature up to 260 °C - adjustable by the user for each program
- End of cooking time display
- Holding cooking mode «HOLD» and continuous functioning «INF»
- Visualisation of the nominal value of baking chamber temperature
- Temperature units shown in °C or °F

PERFORMANCE AND SAFETY

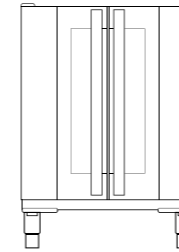
- Protek.SAFE™: electrical power absorption related to the real needs
- Protek.SAFE™: Cool external surfaces

TECHNICAL DETAILS

- Rounded stainless steel AISI 304 cooking chamber
- Baking chamber with integrated tray supports
- Visual display of the baking status by means of multicoloured LEDs
- Control panel with water resistance certification - IPX3
- Crumb collection system integrated in the filter under the door
- Heavy duty structure with innovative materials
- 2 speed fan system with high performance round heating elements
- Drop down door opening
- Proximity door contact switch
- Autodiagnosis system for problems or brake down
- Safety thermostat

Accessories

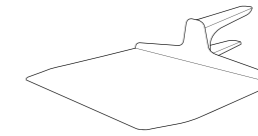
PROOFERS



LIEVOX
8 460 x 330
600 x 711 x 750 mm - w x d x h
Art. XEKPT-08HS-C

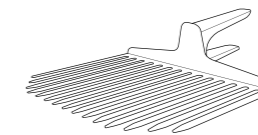
LIEVOX WITH BOILER
8 460 x 330
600 x 711 x 750 mm - w x d x h
Art. XEKPT-08HS-B

SPATULA



FLAT SPATULA
Non-stick aluminum spatula for SPEED.Plate
365 x 477 x 92 mm - w x d x h
Art. XUC165

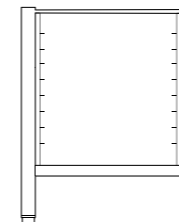
Non-stick aluminum spatula for SPEED.Plate
165 x 427 x 92 mm - w x d x h
Art. XUC166



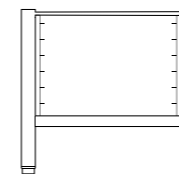
COMB SPATULA
Aluminum spatula for SPEED.Grid
365 x 477 x 92 mm - w x d x h
Art. XUC167

Aluminum spatula for SPEED.Grid
165 x 427 x 92 mm - w x d x h
Art. XUC168

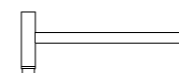
STAND



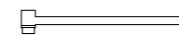
HIGH STAND
594 x 546 x 738 mm - w x d x h
Art. XWKRT-08HS-H



INTERMEDIATE STAND
594 x 546 x 559 mm - w x d x h
Art. XWKRT-06HS-M



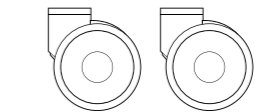
LOW STAND
594 x 546 x 355 mm - w x d x h
Art. XWKRT-00HS-L



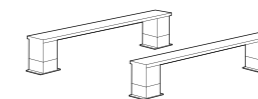
*Mandatory for oven positioning on the floor

FLOOR POSITIONING
594 x 546 x 150 mm - w x d x h
Art. XWKRT-00HS-F

WHEELS AND FEET

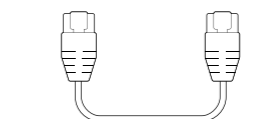


WHEELS KIT
2 wheels with brake - 2 wheels without brake - safety chains
Art. XUC012



FEET KIT
2 brackets with feet for oven positioning on a table
Art. XUC025

CONNECTION



ACCESSORIES FOR THE OVENS CONNECTION
Ethernet connection kit
Art. XEC011

CLEANING AGENTS



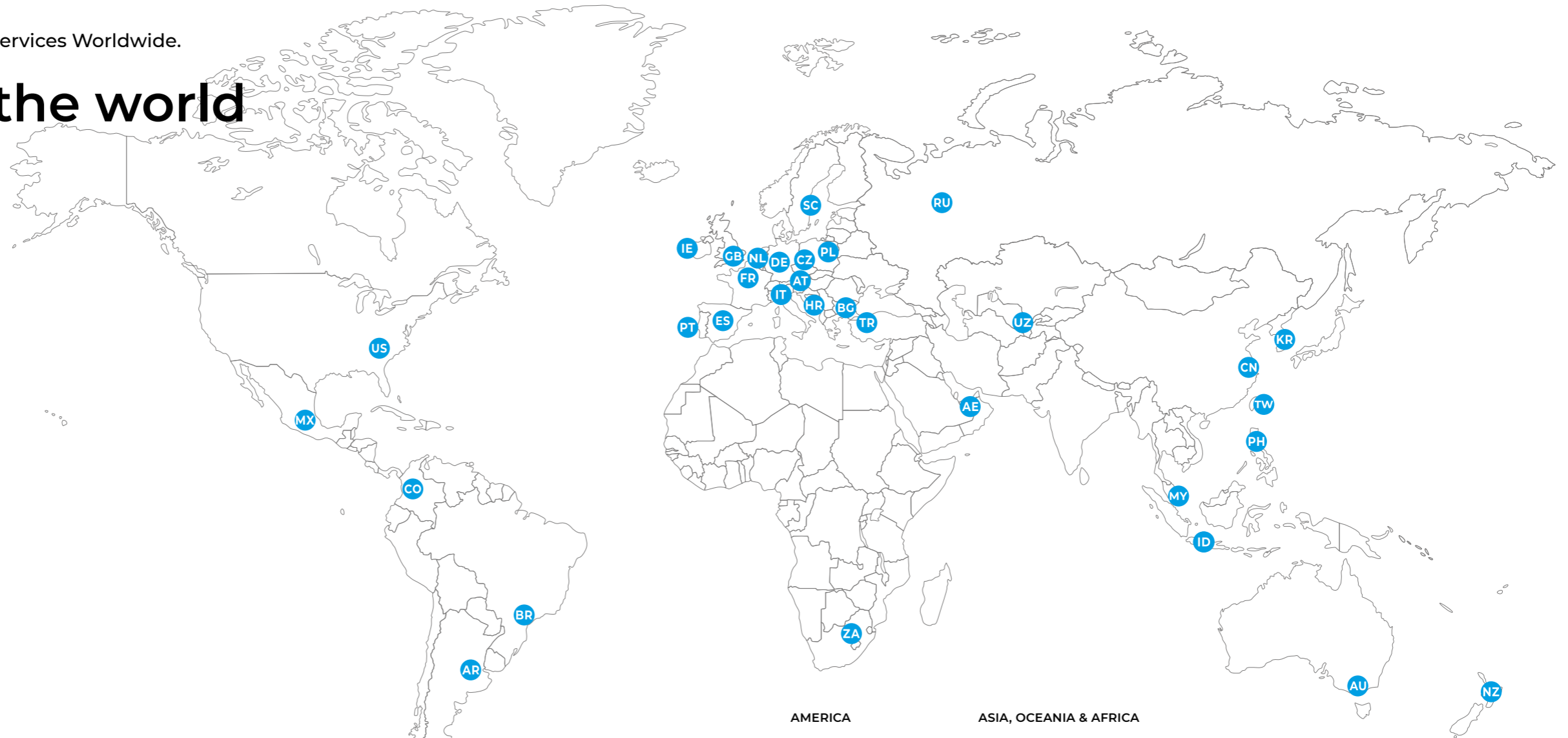
SPRAY&Rinse
Spray detergent
Art. DB1044



ACCESSORIES FOR THE OVENS CONNECTION
Wifi connection kit
Art. XEC012

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