CHEFTOP MIND.Maps™ ONE



ENGLISH

MIND Maps™

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CHEFTOP MIND.Maps™ ONE
BIG



CHEFTOP MIND.Maps™ ONE
COUNTERTOP



CHEFTOP MIND.Maps™ ONE
COMPACT

CHEFTOP MIND.Maps™ ONE

The essence of a combi oven

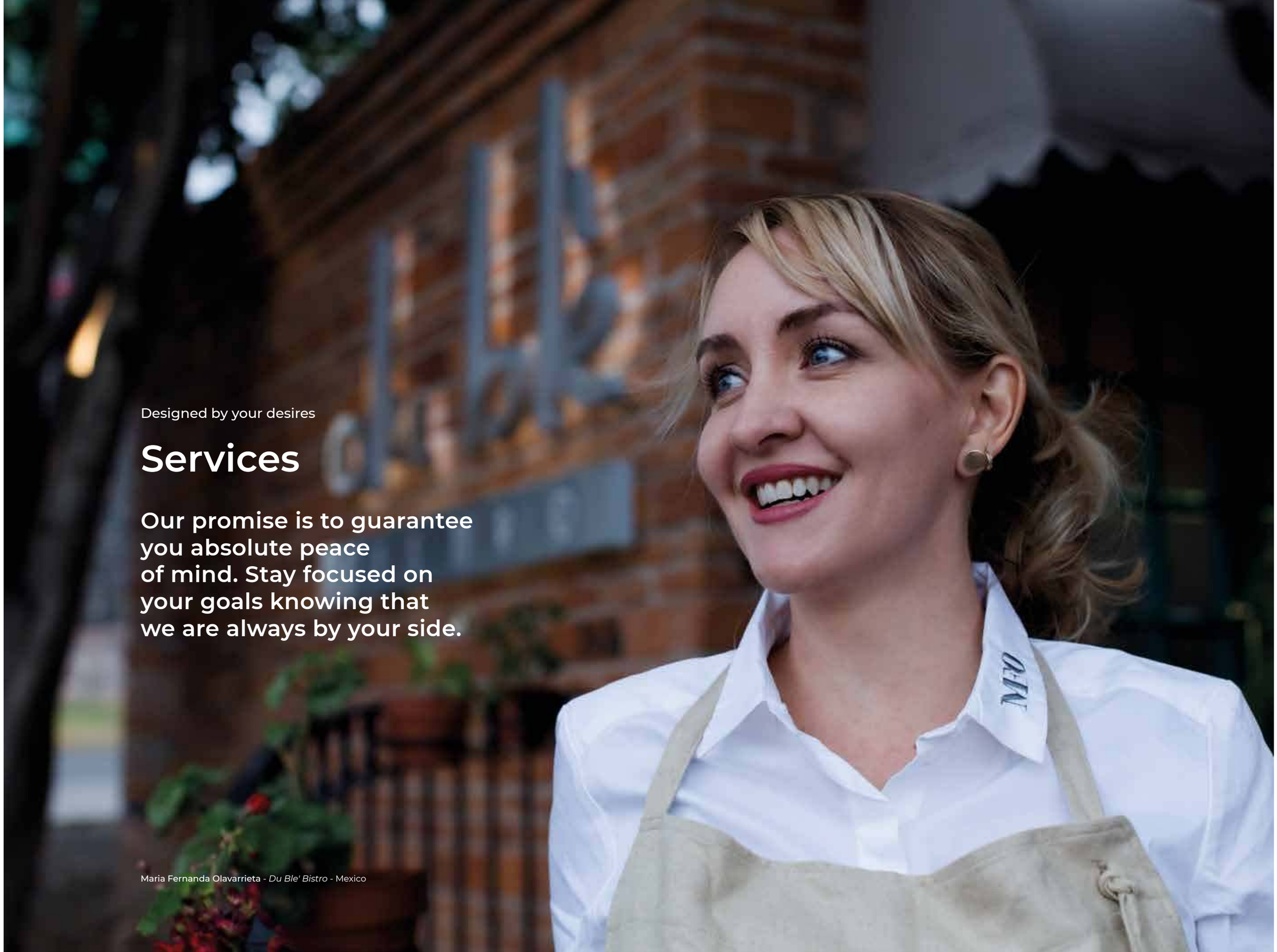
CHEFTOP MIND.Maps™ ONE is the professional combi oven that allows you to obtain concrete cooking performances in a simple and intuitive way. Your experience, combined with manual functions and essential technologies, becomes fundamental. Perfectly essential, simply effective.

MIND.Maps™ ONE ovens are available in three versions, each one designed to meet the specific needs of the businesses they are made for:

COUNTERTOP 3, 5, 7 and 10 GN 1/1 trays for restaurants and deli corners in retail;

COMPACT from 5 GN 2/3 trays for professional kitchens and retail shops with limited space available for equipment;

BIG with 20 GN 1/1 trolley, for large kitchens.



Designed by your desires

Services

Our promise is to guarantee you absolute peace of mind. Stay focused on your goals knowing that we are always by your side.

Maria Fernanda Olavarrieta - *Du Ble' Bistro* - Mexico

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

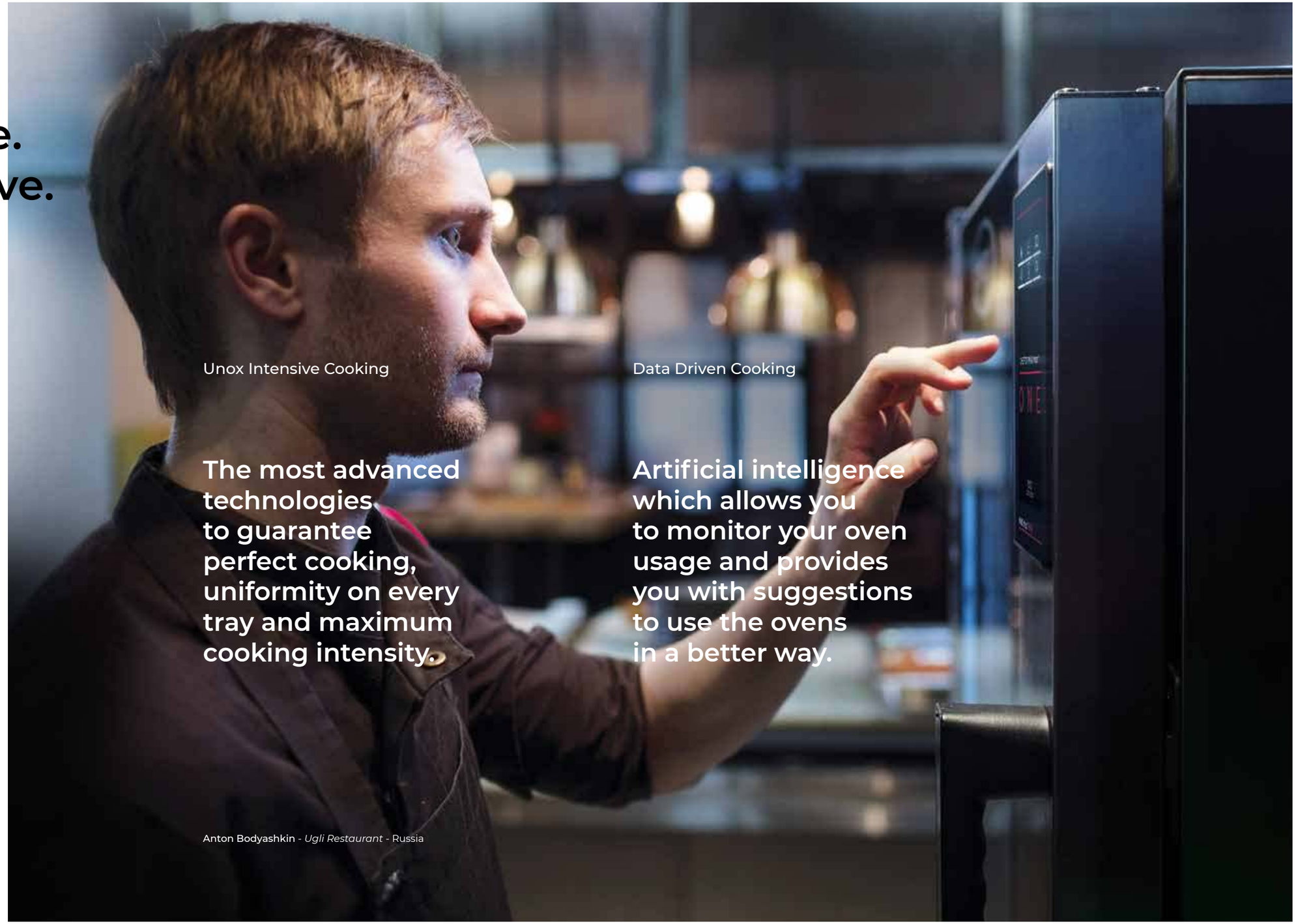
24/7

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
+39 **049 86 57 511**

Apple Store Play Store

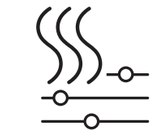
Easy.
Precise.
Effective.



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.



9 minutes
full load of **crunchy bacon**

11 minutes
full load of **pork chops**

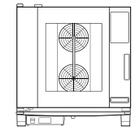
34 minutes
full load of **steamed rice**

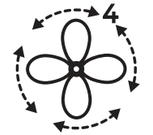
45 minutes
full load of **steamed potatoes**

50 minutes
full load of **roasted chickens**

Focus on your customers, rely on the CHEFTOP MIND.Maps™ PLUS combi oven.

Discover the most intelligent ovens in the world on our website **www.unox.com**





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.



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.

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!

ONE resistive control panel

Easy and quick

Manual set, MIND.Maps™ programming and up to 384 cooking process memory. Set, cook, serve.

ONE control panel functions

State of the art simplicity



Set

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



Programs

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



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.

CHEFTOP MIND.Maps™ ONE **COUNTERTOP**

The combi oven for Foodservice

CHEFTOP MIND.Maps™ ONE COUNTERTOP is the point of reference for each kitchen that needs solid performances, intuitive technologies and ease of use.

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

Get what you wish for

Give shape to your cooking skills

CHEFTOP MIND.Maps™ ONE COUNTERTOP is the professional combi oven that stands out for its simplicity. Nothing superfluous, nothing left to chance. Cook every dish being confident that you will always obtain the desired result.

CHEFTOP MIND.Maps™ ONE COUNTERTOP and its accessories create a unique cooking station able to cook multiple cooking processes that would otherwise require multiple pieces of specific equipment.

Easy, traditional and perfect meals. It is your experience that makes the difference; the oven guarantees you the result you desire. Simplicity translated into reliability and savings.

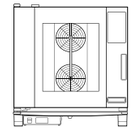
up to 40%
Less energy compared to a traditional grill

up to 80%
Less water compared to cooking in boiling water

up to 90%
Less oil compared to a fryer



Looking for more **performance?**
Discover CHEFTOP MIND.Maps™ **PLUS**
on our website **www.unox.com**



Cooking Quality
Get the result you are looking for

Savings
Energy, time and ingredients

Reliability
Effective technology, solid performances

Solutions to maximize your working space

Increase your Possibilities

Find all the possible solutions for your kitchen.

Configure your CHEFTOP MIND.Maps™ ONE oven online.

www.unox.com/en_ae/configurator



Oven + **Oven**

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



Oven + **Neutral cabinet**

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

Art. **XWEC-0811**
Technical details at page 48



Oven + **Slowtop**

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

Art. **XEVSC-0711-CR**
Technical details at page 48



Oven + Oven + **Hood**

Within the ventless hood, a self-cleaning filter removes odours from the fumes that are expelled through the oven chimney.

Art. **XEVH-HC11**
Technical details at page 48

CHEFTOP MIND.Maps™ ONE **COMPACT**

The compact combi oven for Foodservice

CHEFTOP MIND.Maps™ ONE COMPACT is the ideal solution for professional kitchens that require maximum simplicity in the smallest footprint.

Sandro & Maurizio Serva - *La Trota* - Italy

Extraordinary compactness

Concentrated power

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

CHEFTOP MIND.Maps™ ONE COMPACT is the combi oven with which you can easily make any type of cooking in the smallest possible space.

Cooking versatility that reaches its apex when using multi-chamber solutions that give free versatility to ever-changing menus.

24%

Less footprint compared to a non compact oven

40 kg

Maximum **capacity** 2 x 2 combination *

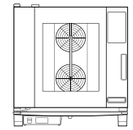
530 mm

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

*Data refers to a 4 XECC-0523-E1RM ovens combination.



Looking for more **performance?**
Discover CHEFTOP MIND.Maps™ **PLUS**
on our website **www.unox.com**



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

Solutions to maximize your working space

Compact combinations

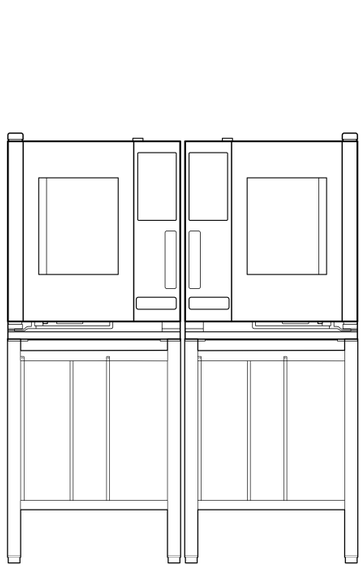
Find all the possible solutions for your kitchen.

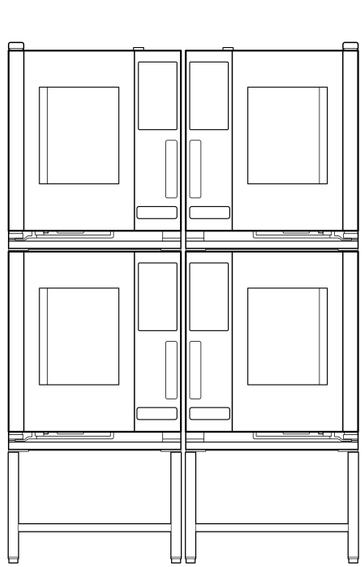
Configure your CHEFTOP MIND.Maps™ ONE oven online.

www.unox.com/en_ae/configurator

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.







1 m

Same space, double capacity.

Discover CHEFTOP MIND.Maps™ **PLUS** COMPACT GN 1/1 version on our website **www.unox.com**

CHEFTOP MIND.Maps™ ONE **BIG**

The combi oven for Large Kitchens

The CHEFTOP MIND.Maps™ ONE BIG trolley oven is the ideal tool for large kitchens, which need simple technology, cooking quality and high productivity.

What matters to you

The essence of food production

CHEFTOP MIND.Maps™ ONE BIG is the professional trolley oven which allows you to make large quantities of cookings in a simple and intuitive way.

CHEFTOP MIND.Maps™ ONE BIG features simplified technology designed to give concrete support to your work.

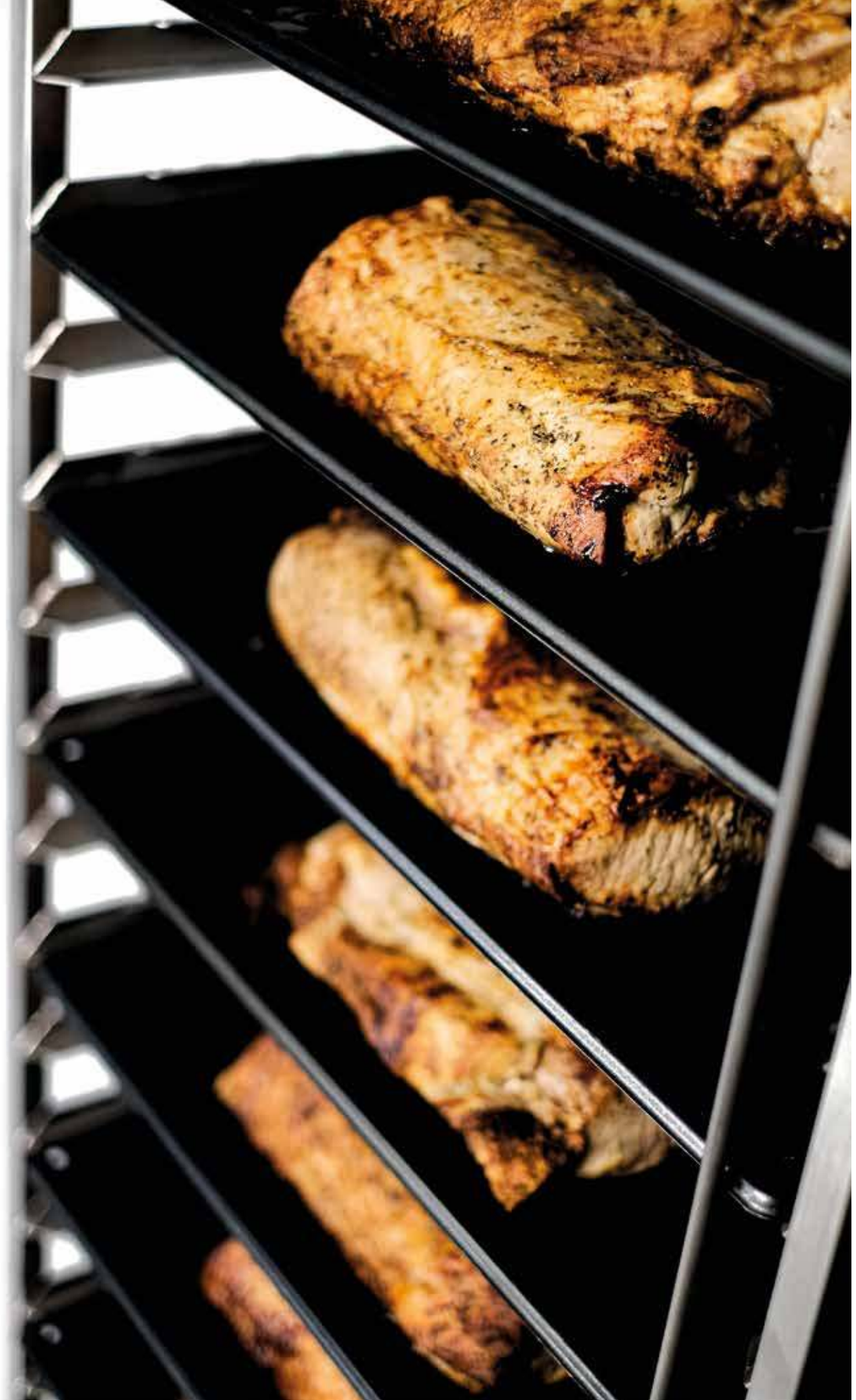
Grilling, browning, traditional cooking and much more: high performances that meet the needs of those professionals who look for practicality and reliability.

90 kg
Full load maximum
capacity

260 °C
Maximum cooking
temperature

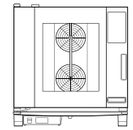
6.5 mins
Preheating time
from 30 °C to 260 °C

Data refer to XEVL-2011-E1RS model



Exceed your limits.

Find out on **www.unox.com** the limitless performances of CHEFTOP MIND.Maps™ **PLUS** BIG, with its 6 reverse gear fans and vertical heating elements.



Productivity
High volumes, zero stops

Quality
Get the results you are looking for

Reliability
Effective technology, solid performances

Practicality and speed at your service

Find all the possible solutions for your kitchen.

Configure your CHEFTOP MIND.Maps™ ONE oven online.

www.unox.com/en_ae/configuratore





QUICK.Load

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

Art. **XEVTL-2011**
Technical details at page 49



QUICK.Plate

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

Art. **XEVTL-051P**
Technical details at page 75



HOLDING.Cover

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

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

Discover **SENSE.Klean**,
the technology that reduces
the consumption of water, detergent
and energy.

Available only for
CHEFTOP MIND.Maps™ PLUS ovens.

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.

Water filtration technologies

UNOX.Pure



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 48

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 48



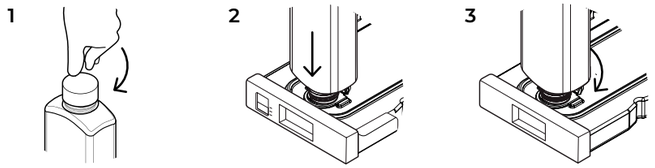
REFILL

Replacement cartridge for UNOX.Pure.

Art. **XHC004**
Technical details at page 48

Oven cleaning products

DET&Rinse™





PLUS

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

Art. **DB1015**
Technical details at page 48



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 48



ULTRA

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

Art. **DB1050***
Technical details at page 48

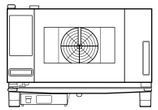
*Check the product availability for your Country.

Discover all the ovens and their combined accessories

The essence of a combi oven

CHEFTOP MIND.Maps™ ONE

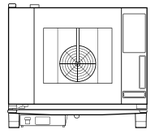
COUNTERTOP



750 x 783 x 538 mm
w x d x h

XEVC - 0311 - E1RM

capacity 3 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 5 kW
weight 54 kg



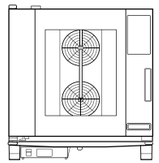
750 x 783 x 675 mm
w x d x h

XEVC - 0511 - E1RM

capacity 5 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 9,3 kW
weight 66 kg

XEVC - 0511 - E1RM - LP

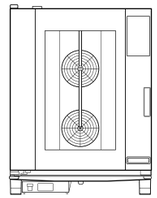
low power version
power 7 kW



750 x 783 x 843 mm
w x d x h

XEVC - 0711 - E1RM

capacity 7 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 11,7 kW
weight 82 kg

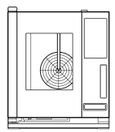


750 x 783 x 1010 mm
w x d x h

XEVC - 1011 - E1RM

capacity 10 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 400 V ~ 3N
power 18,5 kW
weight 92 kg

COMPACT

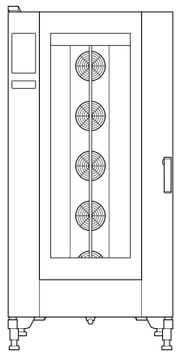


535 x 672 x 649 mm
w x d x h

XECC - 0523 - E1RM

capacity 5 GN 2/3
pitch 67 mm
frequency 50/60 Hz
voltage 230 V ~ 1N
400 V ~ 3N
power 5,2 kW
weight 56 kg

BIG



892 x 1018 x 1875 mm
w x d x h

XEVL - 2011 - E1RS

capacity 20 GN 1/1
pitch 67 mm
frequency 50/60 Hz
voltage 380-415 V
3PH+N+PE
power 29,3 kW
weight 262 kg

Notes
All ovens have an optional model with a left to right door opening - item code example XEVC-1011-E1LM.
All BIG ovens have the trolley included.

Features

- ● Standard
- ○ Optional
- – Not available

	BIG	COUNTERTOP and COMPACT
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		
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 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 C-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	●	●

Technical details


Anti condensation drip tray

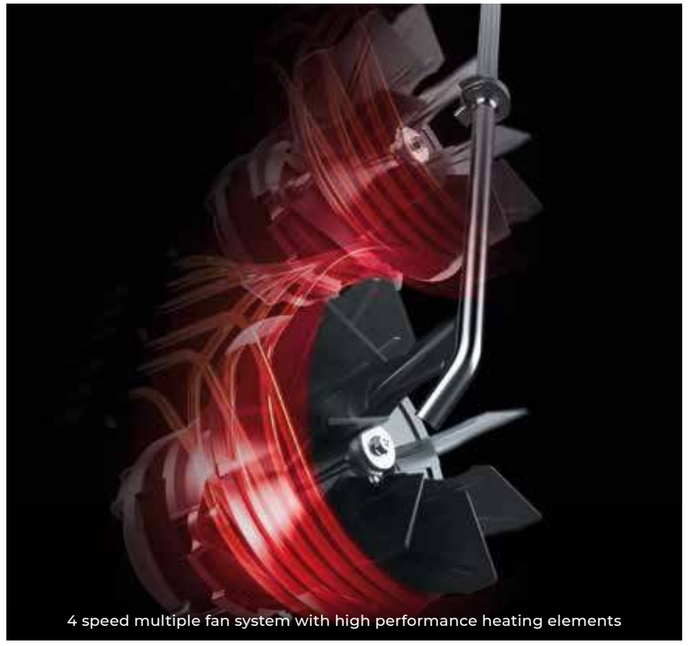


Wi-Fi connection

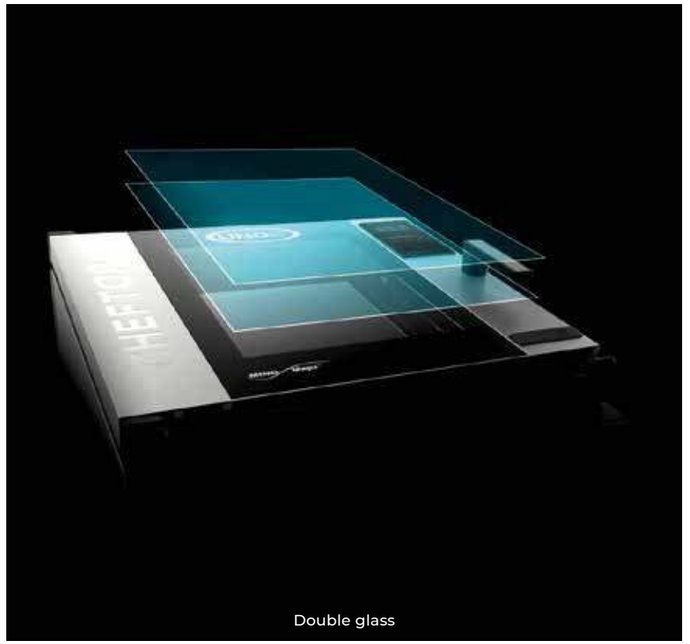

MULTI.point and SOUS Vide core probe

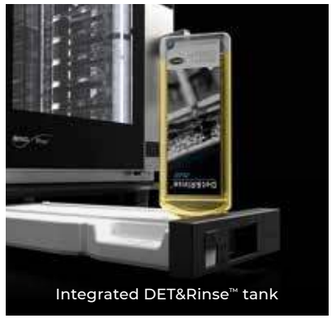

High performance insulation materials


Integrated LED light


4 speed multiple fan system with high performance heating elements


USB port for upload/download of data


Double glass


Integrated DET&Rinse™ tank


Stainless steel AISI 304 cooking chamber with perforated anti tip trays support


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

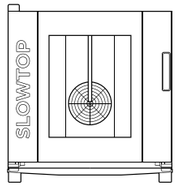


Accessories

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

www.unox.com/en_gb/accessories

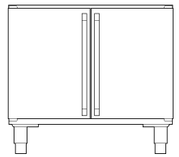
SLOWTOP



SLOWTOP

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

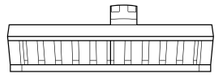
NEUTRAL CABINET



NEUTRAL CABINET

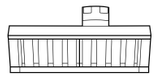
for GN 1/1 COUNTERTOP ovens
750 x 656 x 676 mm - w x d x h
Art. XWVEC-0811

HOODS



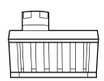
HOOD WITH STEAM CONDENSER

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



HOOD WITH STEAM CONDENSER

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

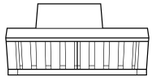


HOOD WITH STEAM CONDENSER

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

HOOD WITH ACTIVATED CARBON FILTER

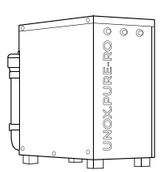
for GN 1/1 COUNTERTOP ovens
750 x 956 x 366 mm - w x d x h
Art. XEVHC-CF11



HOOD WITH ACTIVATED CARBON FILTER

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

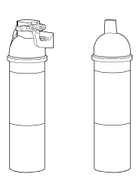
CARE AND MAINTENANCE



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

CLEANING AGENTS



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

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

CONNECTION

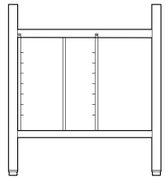


ACCESSORIES FOR THE OVENS CONNECTIONS

Wi-Fi connection kit for COUNTERTOP ovens
Art. XEC002

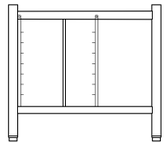
Wi-Fi connection kit for BIG ovens
Art. XEC016

STAND



ULTRA HIGH STAND

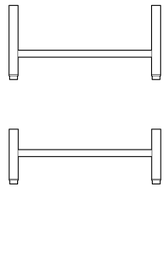
for GN 1/1 COUNTERTOP ovens
732 x 641 x 888 mm - w x d x h
Art. XWVRC-0711-UH



ULTRA HIGH STAND

for GN 1/1 COUNTERTOP ovens
732 x 546 x 752 mm - w x d x h
Art.: XWVRC-0711-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 1/1 COUNTERTOP ovens
732 x 546 x 305 mm - w x d x h
Art. XWVRC-0011-L

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

FLOOR POSITIONING

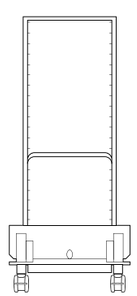


*Mandatory for oven positioning on the floor

FLOOR POSITIONING

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

QUICK.LOAD & QUICK.PLATE



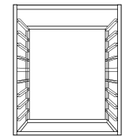
QUICK.LOAD

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

QUICK.PLATE

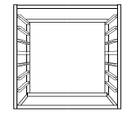
for 20 GN 1/1 BIG ovens
776 x 681 x 1709 mm - w x d x h
Art. XEVTL-051P

BASKETS AND TROLLEYS



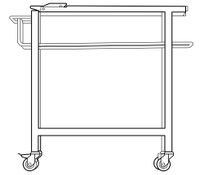
BASKET

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



BASKET

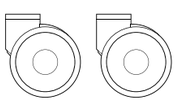
for 7 GN 1/1 COUNTERTOP ovens
568 x 361 x 546 mm - w x d x h
Art. XWVBC-0611



TROLLEY

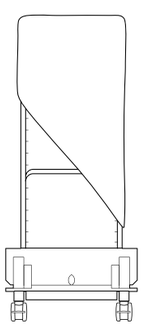
for basket GN 1/1
605 x 700 x 923 mm - w x d x h
Art. XWVYC-0011

KIT RUOTE



WHEELS KIT

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

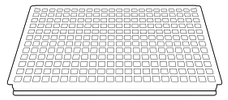


HOLDING.COVER

holding cover

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

COOKING ESSENTIALS

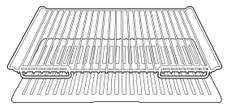


GRILL

Non-stick aluminium pan for grilling - tray preheating is not necessary

GN 1/1 h 37 mm
Art. TG885

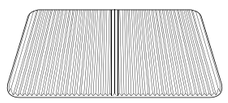
GN 2/3 h 37 mm
Art. TG720



SUPER.GRILL

Ribbed non-stick aluminium pan for grilling, includes GRP970 - with quick load system, to quickly insert full loads

GN 1/1 h 40 mm
Art. TG970

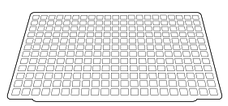


FAKIRO.GRILL

Non-stick aluminium pan with two surfaces - flat and ribbed - for different cookings

GN 1/1 h 12 mm
Art. TG870

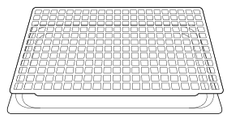
GN 2/3 h 12 mm
Art. TG770



BACON.GRID

Perforated stainless steel pan

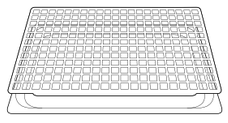
GN 1/1 h 13,5 mm
Art. TG944



BACON.20

Stainless steel pan with fat collection system

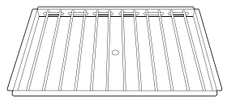
GN 1/1 h 21 mm
Art. TG840



BACON.40

Stainless steel pan with fat collection system

GN 1/1 h 41 mm
Art. TG945



POLLO.GRILL

Stainless steel tray for roasting meat and fish with fat collection system and central drainage

GN 1/1 h 27 mm
Art. GRP840



STEEL.20

Stainless steel pan

GN 1/1 h 20 mm
Art. TG805

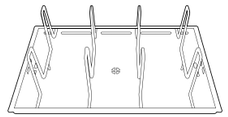
STEEL.40

GN 1/1 h 40 mm
Art. TG815

GN 2/3 h 40 mm
Art. TG705

STEEL.65

GN 1/1 h 65 mm
Art. TG825



POLLO.BLACK

Non-stick stainless steel tray with vertical supports for 8 or 4 whole chickens - with fat collection system and central drainage

GN 1/1 h 167 mm
Art. GRP825

GN 2/3 h 140 mm
Art. GRP715



BLACK.20

Non-stick stainless steel pan

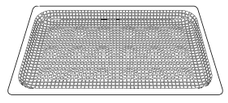
GN 1/1 h 20 mm
Art. TG895



BLACK.40

Non-stick stainless steel pan

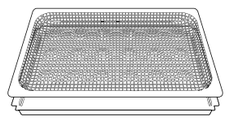
GN 1/1 h 40 mm
Art. TG900



BLACK.FRY

Perforated stainless steel pan for frying

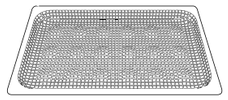
GN 1/1 h 40 mm
Art. GRP816



CLEAN.FRY

Perforated non-stick stainless steel pan for frying - with fat collection system

GN 1/1 h 51,5 mm
Art. GRP820



POTATO.FRY

Perforated stainless steel pan for French fries

GN 1/1 h 40 mm
Art. GRP817

GN 2/3 h 30 mm
Art. GRP711

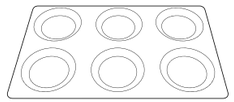


PAN.FRY

Non-stick stainless steel pan for fryin

GN 1/1 h 20 mm
Art. TG905

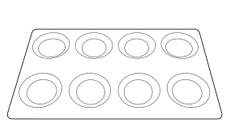
GN 2/3 h 20 mm
Art. TG735



EGGS 6 x 2

Non-stick aluminium tray for frying up to 12 eggs

GN 1/1 h 27 mm
Art. TG935

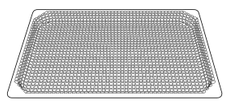


EGGS 8 x 1

Non-stick aluminium tray for frying up to 8 eggs

GN 1/1 h 27 mm
Art. TG936

GN 2/3 h 27 mm
Art. TG937

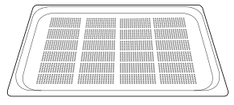


STEAM

Perforated stainless steel pan for steaming

GN 1/1 h 40 mm
Art. GRP815

GN 2/3 h 30 mm
Art. GRP710



FORO.STEEL20

Stainless steel pan

GN 1/1 h 20 mm
Art. TG810

FORO.STEEL 40

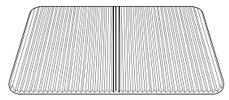
GN 1/1 h 40 mm
Art. TG820

GN 2/3 h 40 mm
Art. TG710

FORO.STEEL 65

GN 1/1 h 65 mm
Art. TG830

BAKING ESSENTIALS

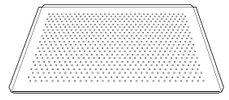


FAKIRO™

Non-stick aluminium pan with two surfaces - flat and ribbed - for different products

GN 1/1 h 12 mm
Art. TG875

GN 2/3 h 37 mm
Art. TG715

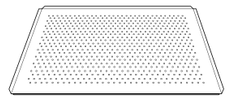


FORO.BLACK

Perforated non-stick aluminium pan

GN 1/1 h 15 mm
Art. TG890

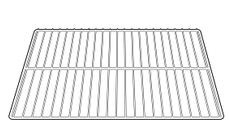
GN 2/3 h 15 mm
Art. TG730



FORO.SILICO

Perforated silicon coated aluminim pan for bakery and pastry products

GN 1/1 h 12 mm
Art. TG975



CHROMO.GRID

Stainless steel grid

GN 1/1 h 8,5 mm
Art. GRP806

GN 2/3 h 8,5 mm
Art. GRP705



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™ ONE oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you.
Find the authorized Service Centers nearest to your kitchen.

Maintenance

Don't stop your kitchen

The quickest on site Service

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

LONG.Life and LONG.Life4 Warranty

A promise of reliablity

A choice made to last

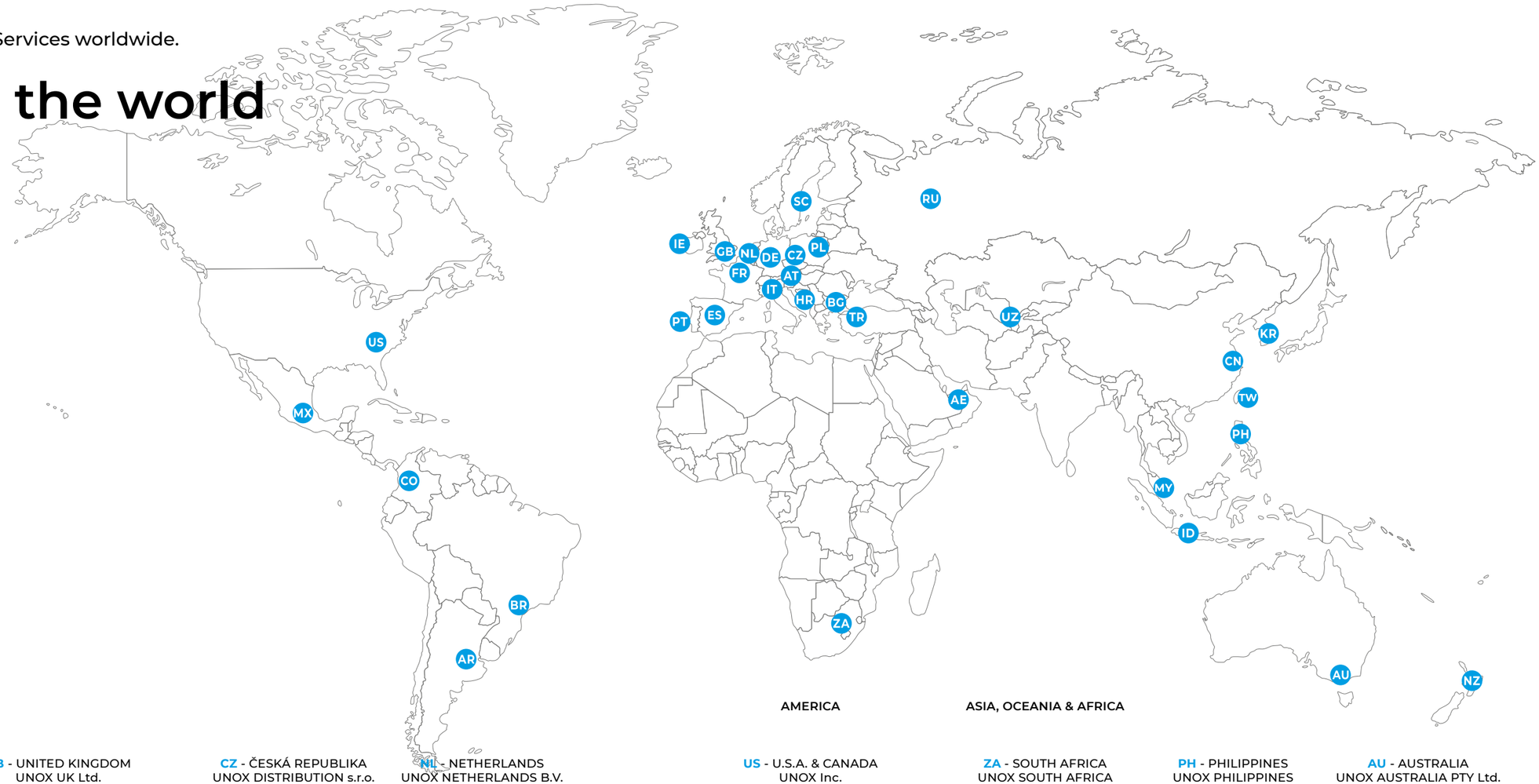
Connect your CHEFTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com.
Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

LONG Life 4

Global Company. Best Services worldwide.

UNOX in the world



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