CHEFTOP MIND.Maps™ ONE



ENGLISH

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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

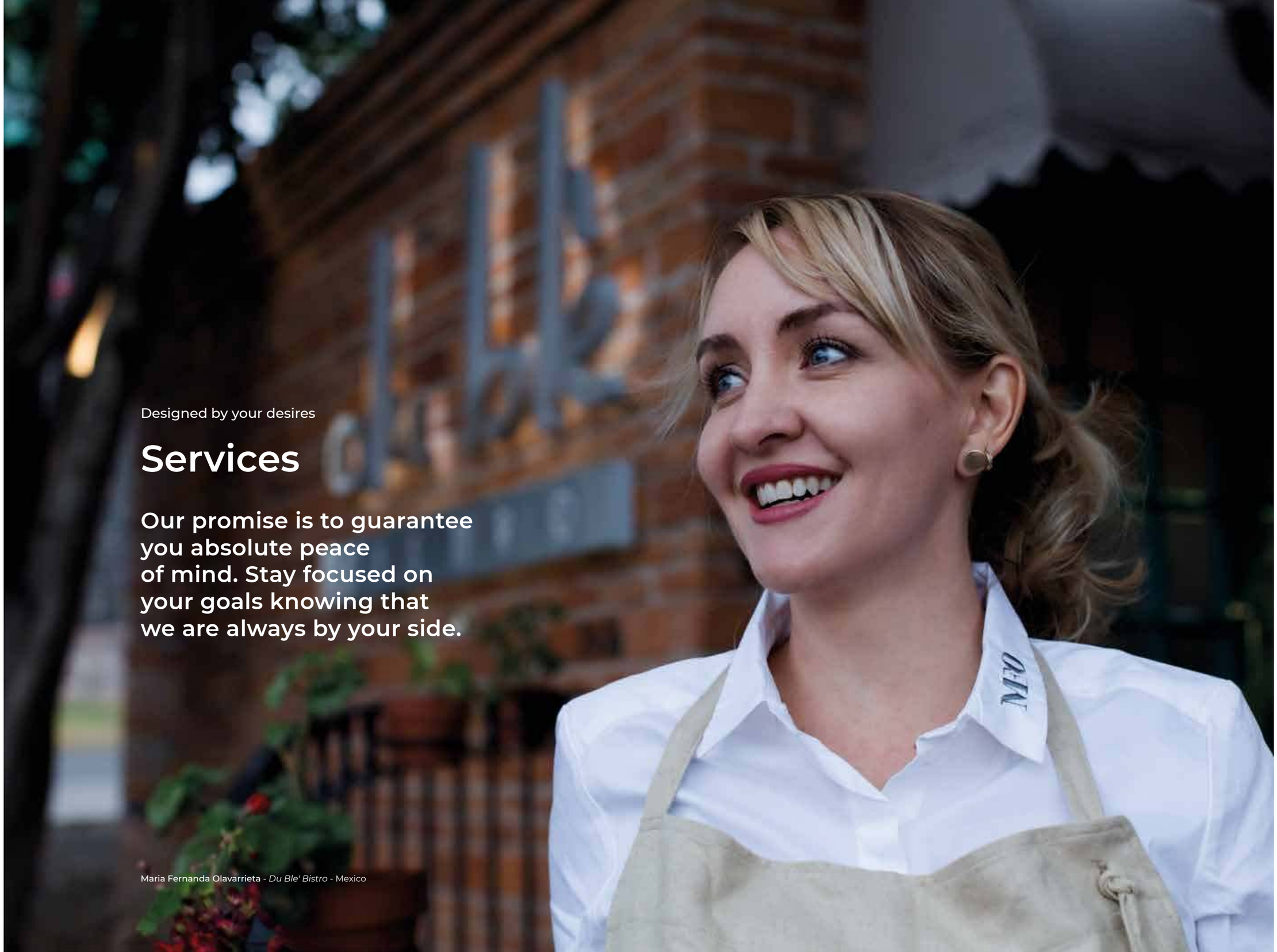
CHEFTOP MIND.Maps™ ONE is the professional combi oven that allows you to obtain concrete cooking performances in a simple and intuitive way. Your experience, combined with manual functions and essential technologies, becomes fundamental. Perfectly essential, simply effective.

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.

Call **+39 049 86 57 511**
Contact us on our website **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

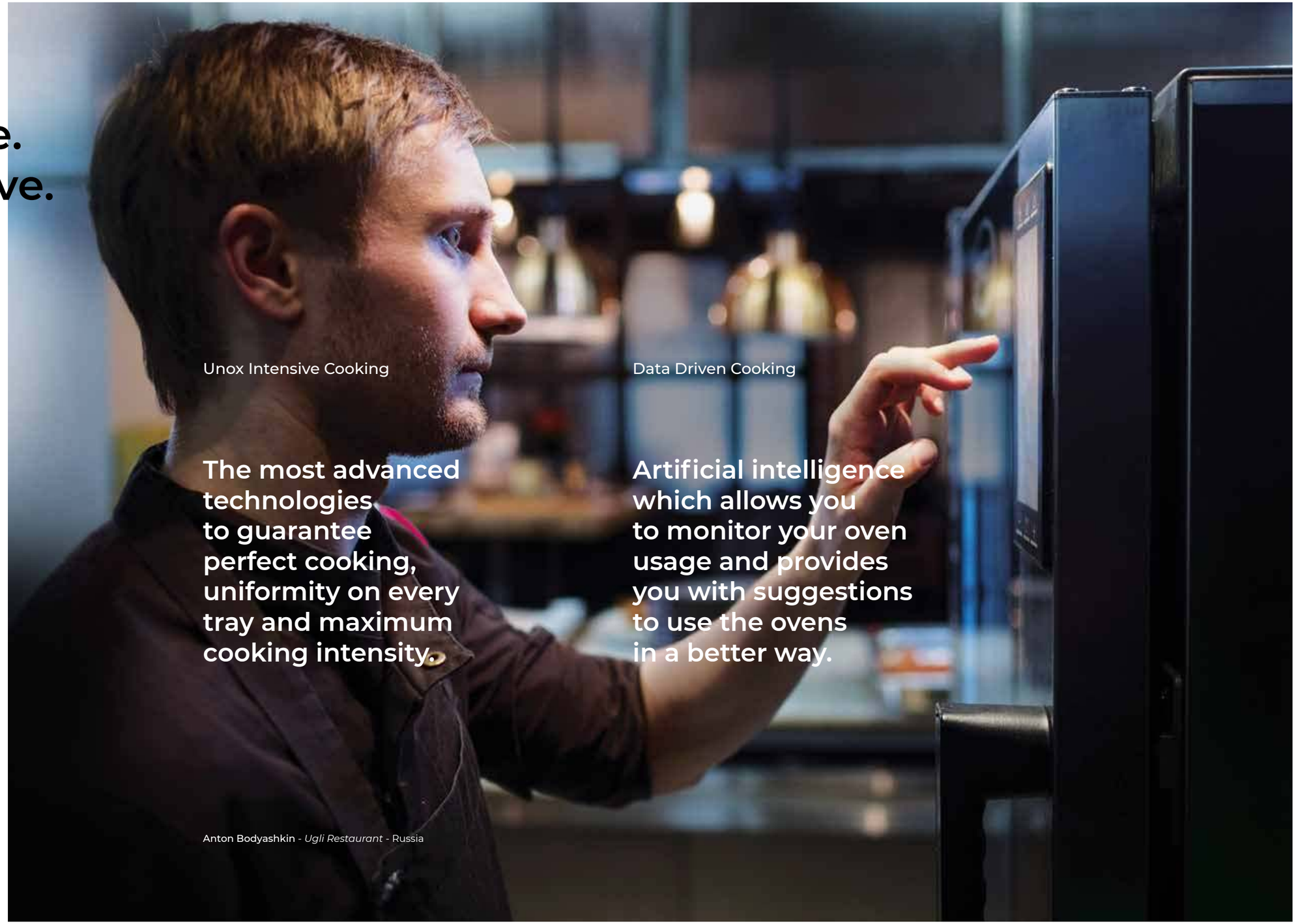
You call, Unox answers

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**

Easy.
Precise.
Effective.

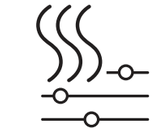


Anton Bodyashkin - *Ugli Restaurant* - Russia

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.



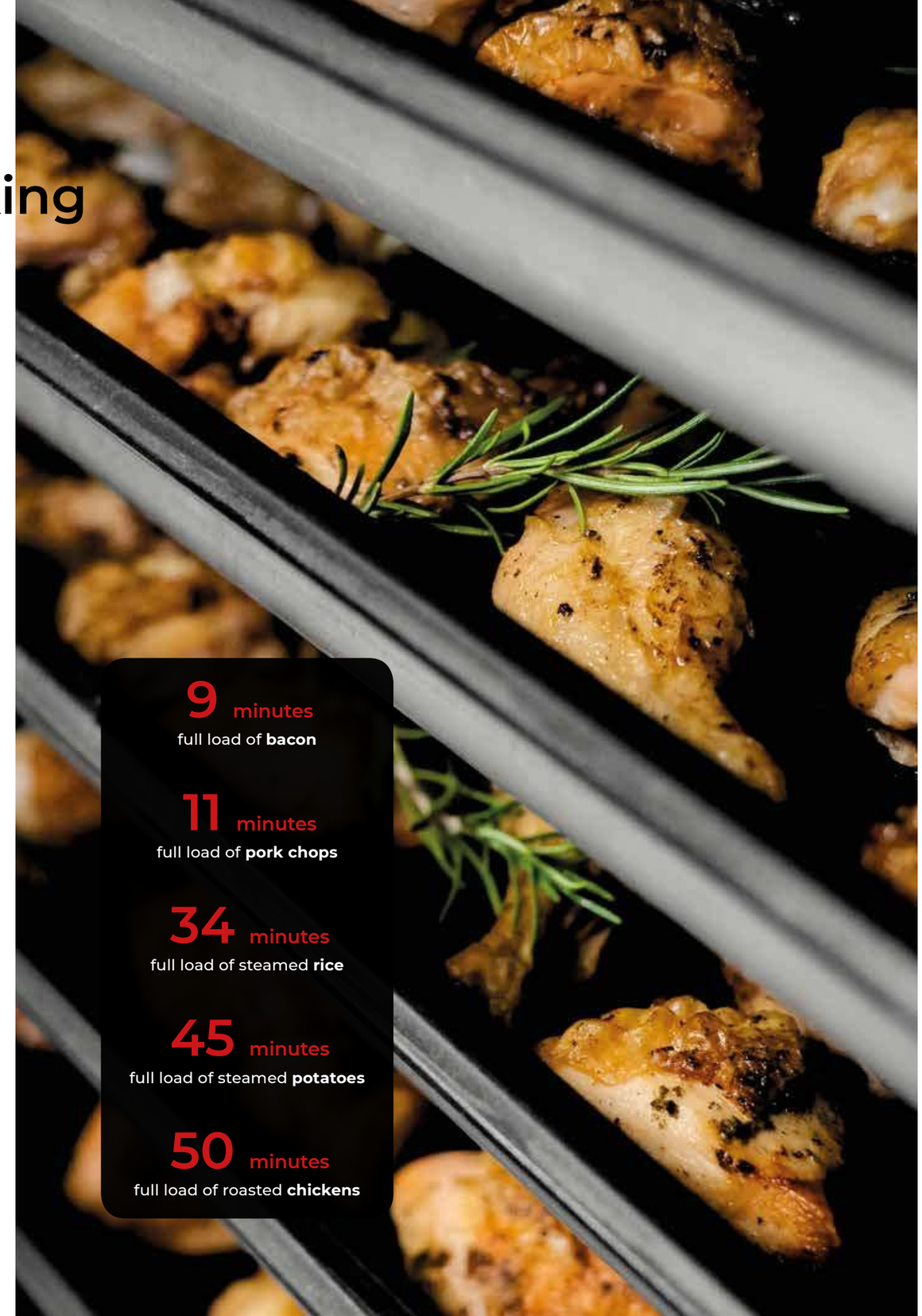
DRY.Maxi™

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



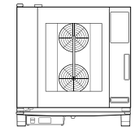
STEAM.Maxi™

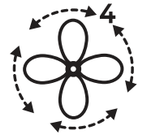
The power of steam is in your hands.
Generates saturated steam from 35 °C to 260 °C and delivers high steaming performance combined with energy and water savings.



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.



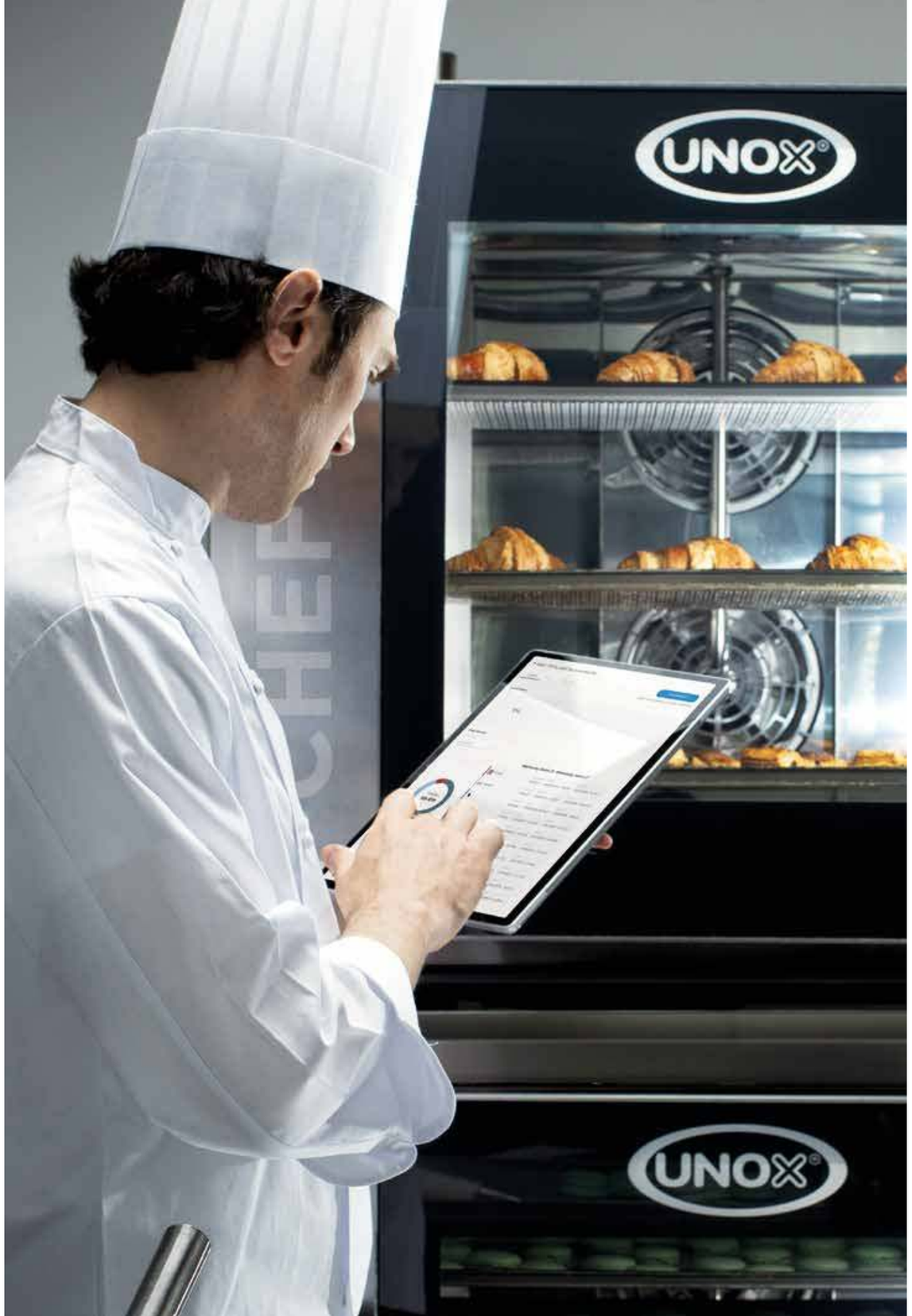
CLIMALUX™

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

Monitors and controls

DDC is the artificial intelligence that processes the data of your combi oven with advanced algorithms. Thanks to the suggestion of DDC the average usage of the ovens increases up to 25% after 3 months from its activation.



KITCHEN INNOVATIONS 2019 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL+MOTEL SHOW

ddc.unox.com

Monitor your connected ovens in real time.
Create recipes and send them to one oven or a group of them. Access all data of your ovens network and find ideas to improve the return on your investment.

DDC.App

Check your oven at any time.
Monitor its operating status in real time from your smartphone, analyze the data, create recipes and send them to yours ovens with a simple Tap!

DDC.Coach

Your virtual Coach in your laboratory.
Analyzes the way you use your oven and suggests you how to optimize its use by sending you recipes to help you exploit the full potential of your CHEFTOP MIND.Maps™ ONE.



MASTER.Touch Control Panel

Easy and quick

Manual set, MIND.Maps™ programming and up to 380 cooking process memory. Set, cook, serve.

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.



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™ ONE can store 380+ programs organized in 16 different groups.

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.

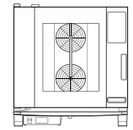
up to 40%
Less energy compared to a traditional grill

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/configuratore



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 *

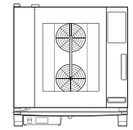
530 mm

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

*Data refers to a 4 XECC-0523-E1R 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

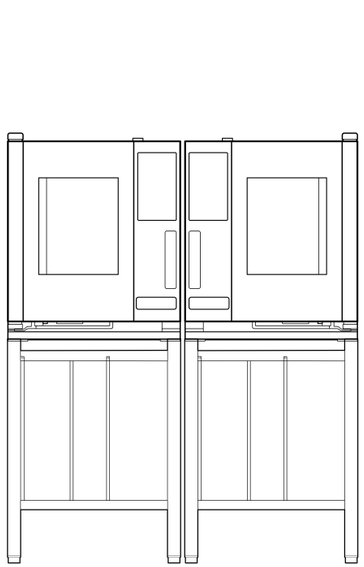
Find all the possible solutions for your kitchen.

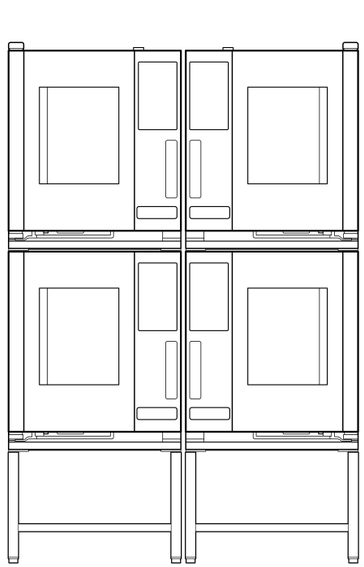
Configure your CHEFTOP MIND.Maps™ ONE oven online.

www.unox.com/en_ae/configuratore

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.

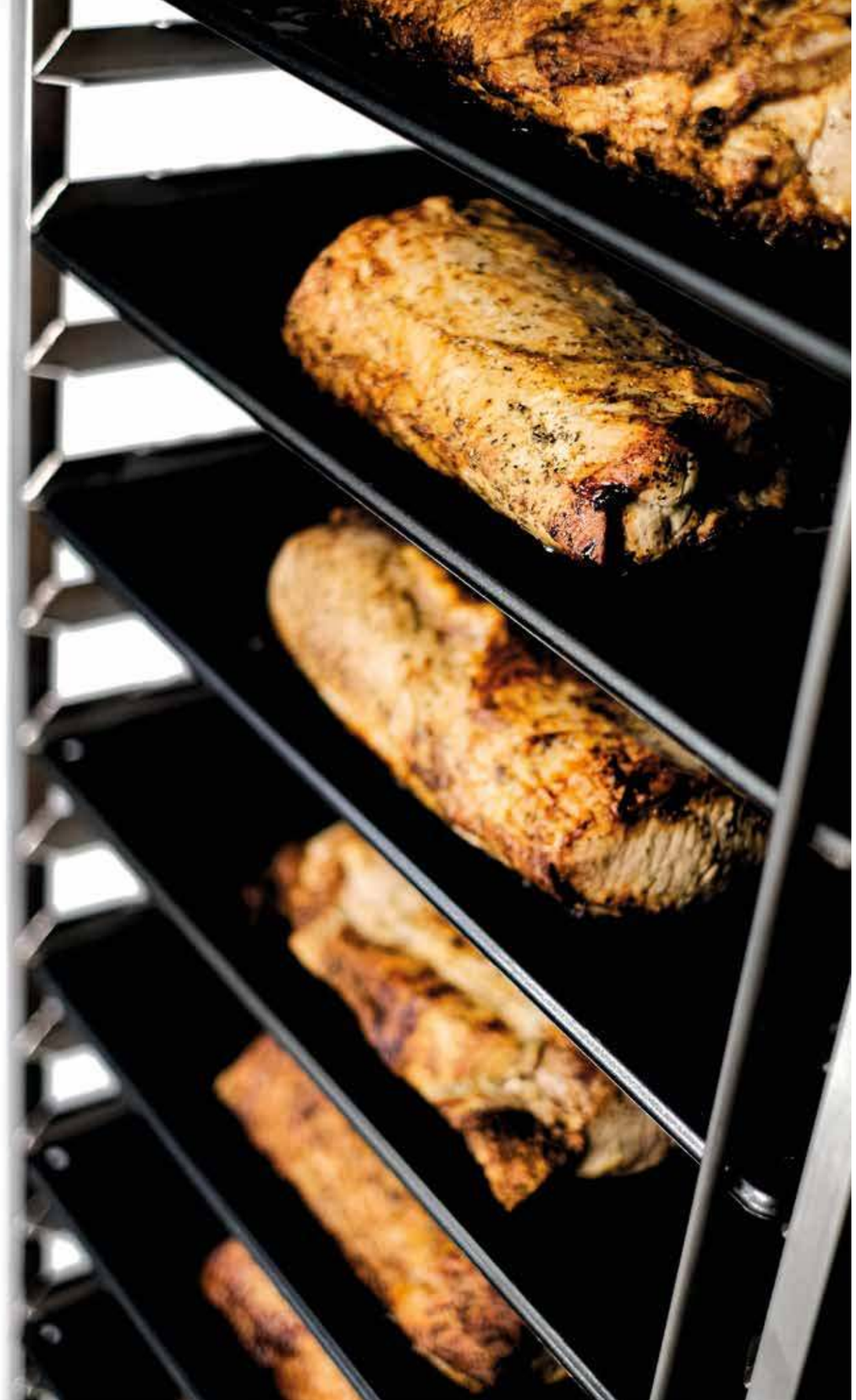
Grilling, browning, traditional cooking and much more: high performances that meet the needs of those professionals who look for practicality and reliability.

90 kg
Full load maximum
capacity

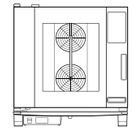
260 °C
Maximum cooking
temperature

6.5 mins
Preheating time
from 30 °C to 300 °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



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



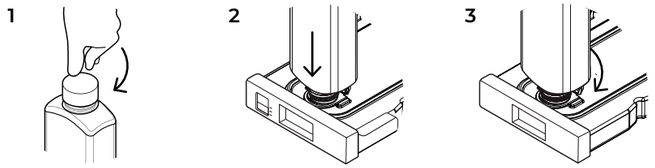
REFILL

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.*

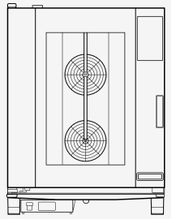
Art. DB1050
Technical details at page 48

*Check the product availability for your Country.

Discover all the ovens and their combined accessories

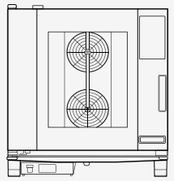
The essence of a combi oven

CHEFTOP MIND.Maps™ ONE COUNTERTOP



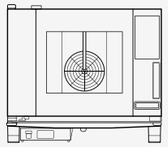
750 x 773 x 1010 mm
w x d x h

XEVC - 1011 - E1R
10 GN 1/1 electric



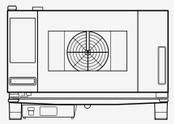
750 x 773 x 843 mm
w x d x h

XEVC -0711 -E1R
7 GN 1/1 electric



750 x 773 x 675 mm
w x d x h

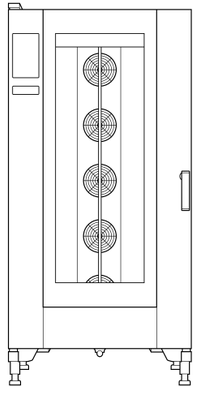
XEVC - 0511 - E1R
5 GN 1/1 electric



750 x 773 x 538 mm
w x d x h

XEVC - 0311 - E1R
3 GN 1/1 electric

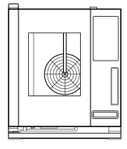
CHEFTOP MIND.Maps™ ONE BIG



892 x 1018 x 1875 mm
w x d x h

XEVL - 2011 - E1RS
20 GN 1/1 electric

CHEFTOP MIND.Maps™ ONE COMPACT



535 x 662 x 649 mm
w x d x h

XECC - 0523 - E1R
5 GN 2/3 electric

Features

- ● Standard
- ○ Optional
- – Not available

	BIG	COUNTERTOP and COMPACT
MANUAL COOKING MODES		
Convection cooking 30 °C - 260 °C	●	●
Mixed steam and convection cooking 35 °C - 260 °C and STEAM.Maxi™ from 30% to 90%	●	●
Mixed humidity and convection cooking 48 °C - 260 °C and STEAM.Maxi™ from 10% to 20%	●	●
Steam cooking 35 °C - 130 °C and STEAM.Maxi™ 100%	●	●
Convection cooking 30 °C - 260 °C with DRY.Maxi forced humidity extraction 10 - 100%.	●	●
Single-point core probe	●	●
Delta T cooking with core probe	●	●
MULTI.Point core probe	–	–
SOUS-VIDE extra-thin core probe	○	○
ADVANCED AND AUTOMATIC COOKING PROGRAMMING		
MIND.Maps™ technology: draw cooking processes made of infinite steps with one simple touch	●	●
PROGRAMS: store up to 384 user's programs, assign a name and picture to the stored programs and save recipe name by hand-writing	●	●
AIRFLOW DISTRIBUTION		
AIR.Maxi™: multiple auto-reversing fans	●	●
AIR.Maxi™: 4 continuous airflow speed and 4 semi.static airflow speed	●	●
CLIMA MANAGEMENT		
DRY.Maxi™: regulation of the rapid extraction of humidity from the settable cooking chamber	●	●
DRY.Maxi™: cooking with humidity extraction 30 °C - 260 °C	●	●
STEAM.Maxi™: steam cookings 35 °C - 130 °C	●	●
STEAM.Maxi™: mixed humidity and convection cooking 35 °C - 260 °C	●	●
TERMAL ISOLATION AND SAFETY		
Protek.SAFE™: maximum thermal efficiency and working safety; Fan impeller brake to contain energy loss at door opening	●	●
AUTOMATIC CLEANING		
Rotor.KLEAN™ : 4 automatic washing programs (with detergent and water presence control)	●	●
Rotor.KLEAN™ : detergent tank integrated in the oven	●	●
PATENTED DOOR		
High durability and self-lubricating techno-polymer door hinges	●	●
Reversible door, even after the installation	–	○
Door docking positions at 120°-180°	●	–
Door docking positions at 60°-120°-180°	–	●
AUXILIARY FUNCTIONS		
Preheating temperature up to 260 °C	●	●
Visualisation of the residual cooking time (when cooking not using the core probe)	●	●
Holding cooking mode «HOLD» and continuous functioning «INF»	●	●
Visualisation of the set and real values of time, core probe temperature, chamber temperature, humidity, fan speed	●	●
Temperature unit in °C or °F	●	●
TECHNICAL DETAILS		
Rounded stainless steel (AISI 304) chamber for hygiene and ease of cleaning	–	●
Chamber lighting through door integrated LED lights	●	–
Steam proof sealed MASTER.Touch control panel (IPX5)	●	●
Door drip pan with continuous drainage, even when the door is open	●	●
High capacity appliance drip pan	●	●
Heavy duty structure with innovative materials	●	●
Proximity door contact switch	●	●
2-stage safety door lock	●	●
Autodiagnosis system for problems or breakdown	●	○
Safety temperature switch	●	●
Detachable internal glass to simplify cleaning the glass door	●	●
Door thickness 70 mm	●	●
Stainless steel C-shaped rack rails	●	–
Supporti teglie in lamiera piegata a C	●	●

Note: Door opening from left to right - example of code XEVC-1011-E1L (L= left) (R= right)

Technical details


Anti condensation drip tray

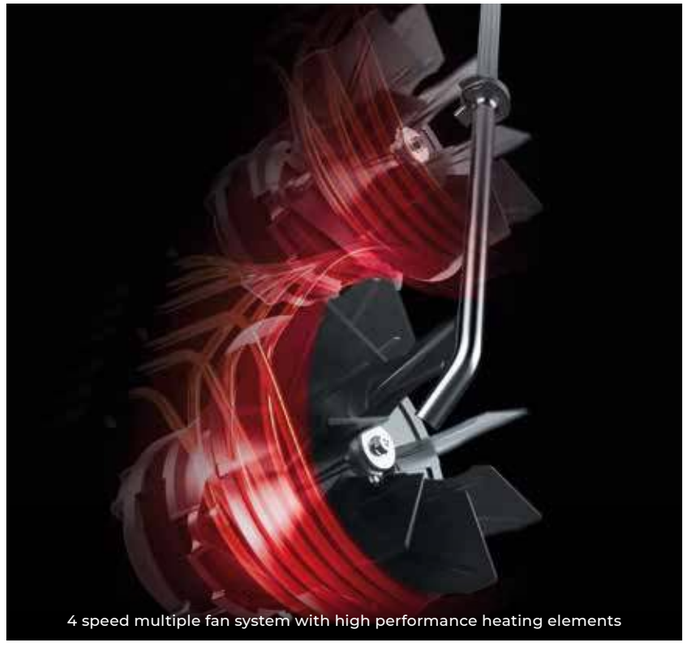


Wi-Fi connection

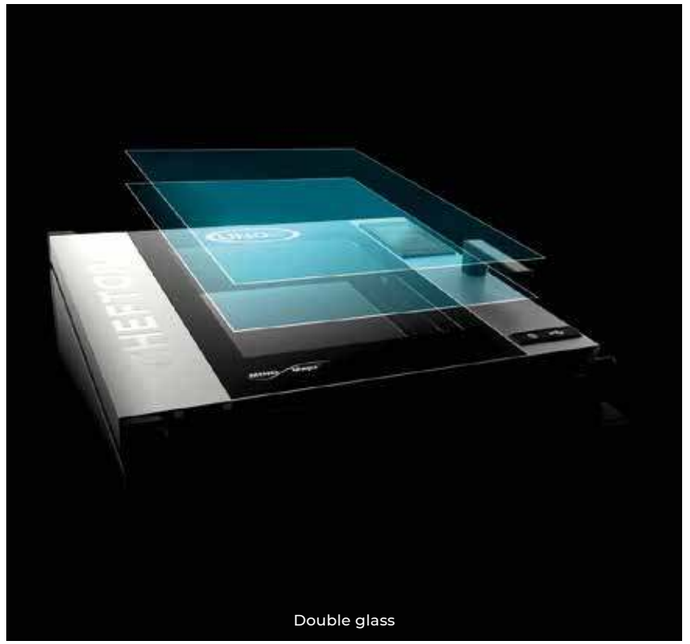

MULTI.point and SOUS Vide core probe

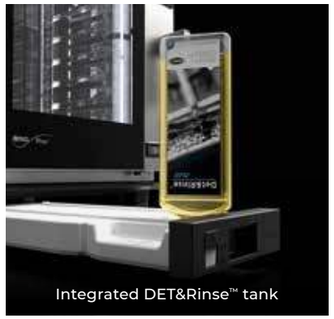

High performance insulation materials


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°

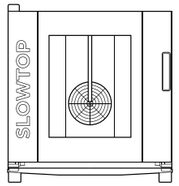


Accessories

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

www.unox.com/en_gb/accessories

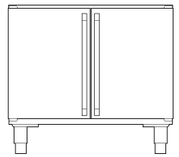
SLOWTOP



SLOWTOP

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

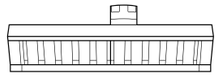
NEUTRAL CABINET



NEUTRAL CABINET

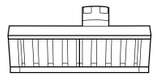
for GN 1/1 COUNTERTOP ovens
750 x 656 x 676 mm - w x d x h
Art. XWVEC-0811

HOODS



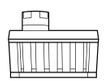
HOOD WITH STEAM CONDENSER

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



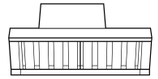
HOOD WITH STEAM CONDENSER

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



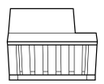
HOOD WITH STEAM CONDENSER

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

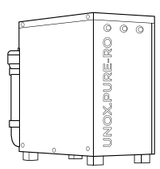
for GN 1/1 COUNTERTOP ovens
750 x 956 x 366 mm - w x d x h
Art. XEVHC-CF11



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

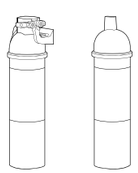
CARE AND MAINTENANCE



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

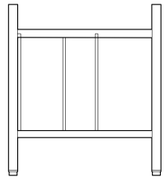
CONNECTION



ACCESSORIES FOR THE OVENS CONNECTIONS

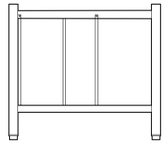
Kit connessione wifi
Art. XEC002

STAND



ULTRA HIGH STAND

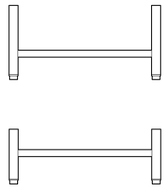
for GN 1/1 COUNTERTOP ovens
732 x 641 x 888 mm - w x d x h
Art. XWVRC-0711-UH



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

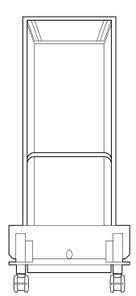


*Mandatory for oven positioning on the floor

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



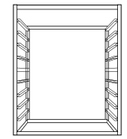
QUICK.LOAD

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

QUICK.PLATE

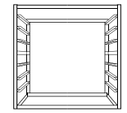
per forni BIG 20 GN 1/1
776 x 681 x 1709 mm - w x d x h
Art. XEVTL-051P

BASKETS AND TROLLEYS



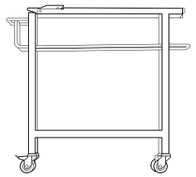
BASKET

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



BASKET

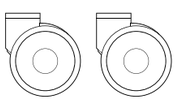
for 7 GN 1/1 COUNTERTOP ovens
568 x 361 x 546 mm - w x d x h
Art. XWVBC-0611



TROLLEY

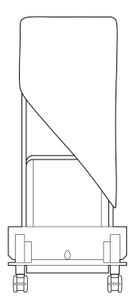
per cesti GN 1/1
605 x 700 x 923 mm - w x d x h
Art. XWVYC-0011

KIT RUOTE



WHEELS KIT

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

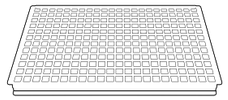


HOLDING.COVER

holding cover

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

COOKING ESSENTIALS

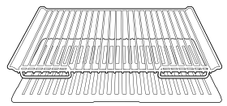


GRILL

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

GN 1/1 h 37 mm
Art. TG885

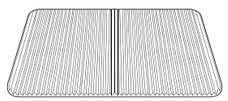
GN 2/3 h 37 mm
Art. TG720



SUPER.GRILL

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

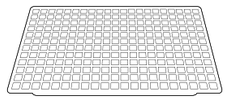
GN 1/1 h 40 mm
Art. TG970



FAKIRO.GRILL

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

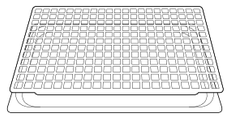
GN 1/1 h 12 mm
Art. TG870



BACON.GRID

Perforated stainless steel pan

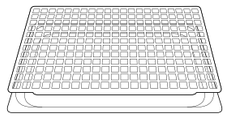
GN 1/1 h 13,5 mm
Art. TG944



BACON.20

Stainless steel pan with fat collection system

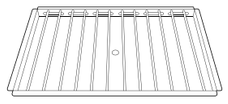
GN 1/1 h 21 mm
Art. TG840



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

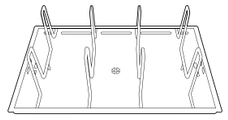
GN 1/1 h 40 mm
Art. TG815

STEEL.65

GN 1/1 h 65 mm
Art. TG825

STEEL.50

GN 2/3 h 50 mm
Art. TG705



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

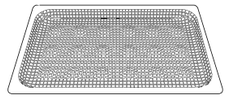
GN 1/1 h 20 mm
Art. TG895



BLACK.40

Non-stick stainless steel pan

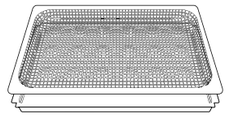
GN 1/1 h 40 mm
Art. TG900



BLACK.FRY

Perforated stainless steel pan for frying

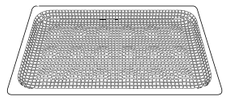
GN 1/1 h 40 mm
Art. GRP816



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

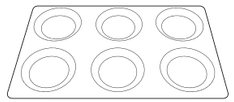


PAN.FRY

Non-stick stainless steel pan for fryin

GN 1/1 h 20 mm
Art. TG905

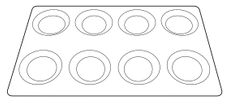
GN 2/3 h 20 mm
Art. TG735



EGGS 6 x 2

Non-stick aluminium tray for frying up to 12 eggs

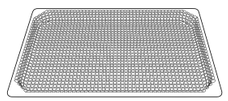
GN 1/1 h 27 mm
Art. GRP840



EGGS 8 x 1

Non-stick aluminium tray for frying up to 8 eggs

GN 1/1 h 27 mm
Art. GRP840

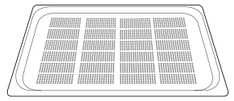


STEAM

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

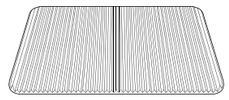
GN 1/1 h 40 mm
Art. TG820

GN 2/3 h 40 mm
Art. TG710

FORO.STEEL 65

GN 1/1 h 65 mm
Art. TG830

BAKING ESSENTIALS

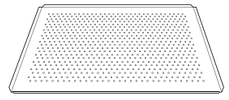


FAKIRO™

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

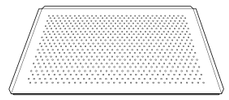


FORO.BLACK

Perforated non-stick aluminium pan

GN 1/1 h 15 mm
Art. TG890

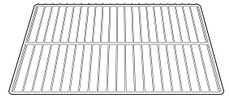
GN 2/3 h 15 mm
Art. TG730



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

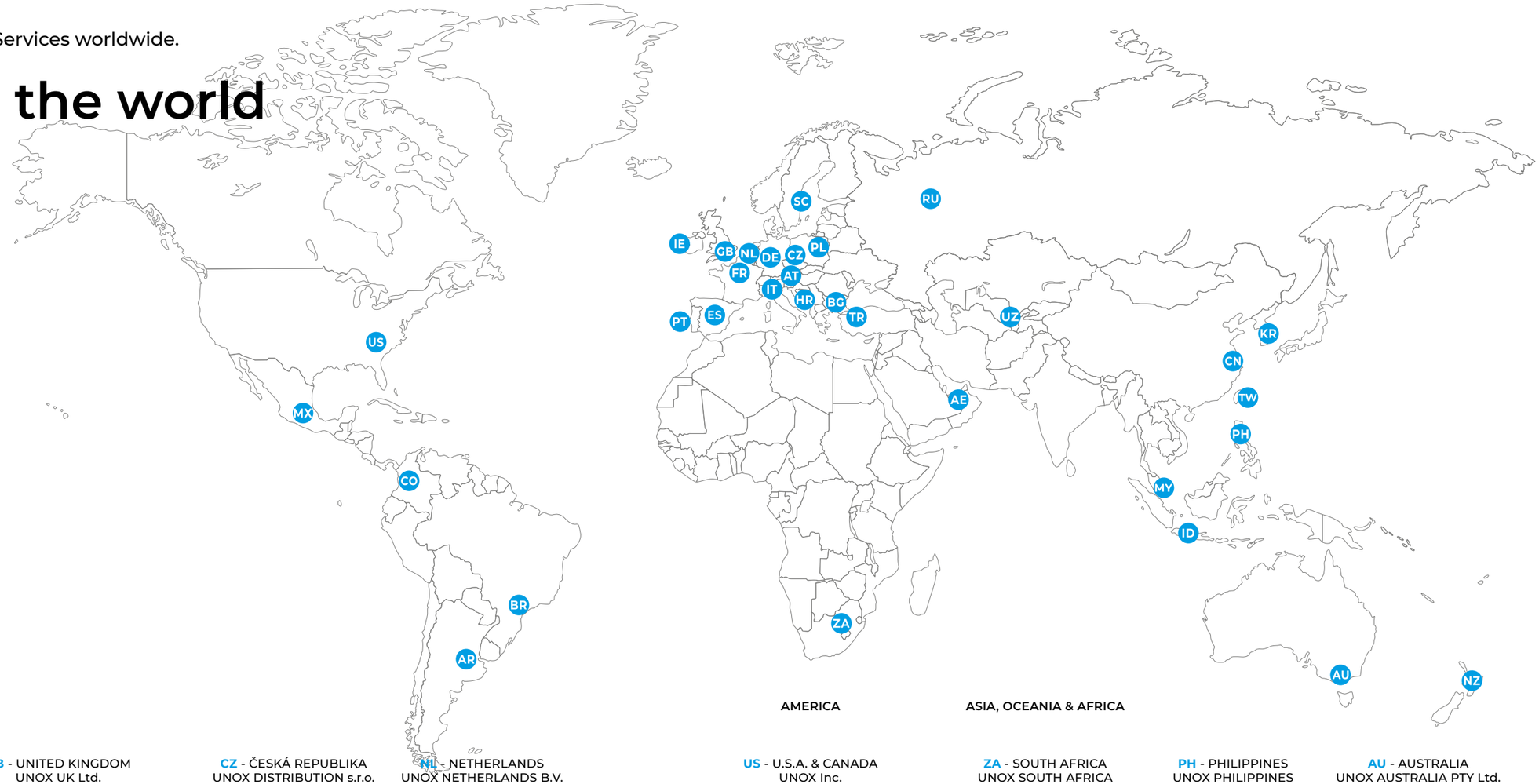
Connect your CHEFTOP MIND.Maps™ ONE to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com.
Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

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Tel: +39 049 8657511

EUROPE

IT - ITALIA
UNOX S.p.a
E-mail: info@unox.it
Tel: +39 049 8657511

DE - DEUTSCHLAND
UNOX DEUTSCHLAND GMBH
E-mail: info.de@unox.com
Tel: +49 2951 98760

FR - FRANCE, BELGIUM & LUXEMBOURG
UNOX FRANCE s.a.s.
E-mail: info@unox.fr
Tel: +33 4 78 17 35 39

PT - PORTUGAL
UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel: +351 918 228 787

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E-mail: info.es@unox.com
Tel: +34 900 82 89 43

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Tel: +44 1252 851 522

IE - IRELAND
UNOX IRELAND
E-mail: info.ie@unox.com
Tel. +353 (0) 87 32 23 218

SC - SCANDINAVIAN COUNTRIES
UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel: +46 (0)768 716 422

AT - ÖSTERREICH
UNOX ÖSTERREICH GMBH
E-mail: bestellung@unox.com
Tel. +43 800 880 963

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Tel: +90 530 176 62 03

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UNOX NETHERLANDS B.V.
E-mail: info.nl@unox.com
Tel: +31 6 27 21 14 10

AMERICA

US - U.S.A. & CANADA
UNOX Inc.
E-mail: infousa@unox.com
Tel: +1 800 489 8669

CO - COLOMBIA
UNOX COLOMBIA
E-mail: info.co@unox.com
Tel: +57 350 65 88 204

BR - BRAZIL
UNOX BRAZIL
E-mail: info.br@unox.com
Tel: +55 11 98717-8201

AR - ARGENTINA
UNOX ARGENTINA
E-mail: info.ar@unox.com
Tel: +54 911 37 58 43 46

MX - MEXICO
UNOX MEXICO, S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel: +52 55 8116-7720

ASIA, OCEANIA & AFRICA

ZA - SOUTH AFRICA
UNOX SOUTH AFRICA
E-mail: info.sa@unox.com
Tel: +27 845 05 52 35

AE - U.A.E.
UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel: +971 55 426 3167

UZ - UZBEKISTAN
UNOX PRO LLC
E-mail: info.uz@unox.com
Tel: +998 90 370 90 10

CN - 中华人民共和国
UNOX TRADING (SHANGHAI) Ltd. CO.
电子邮件 info.china@unox.com
电话 +86 21 56907696

MY - MALAYSIA & SINGAPORE
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel: +603-58797700

PH - PHILIPPINES
UNOX PHILIPPINES
E-mail: info.asia@unox.com
Tel: +63 9173108084

ID - INDONESIA
UNOX INDONESIA
E-mail: info.asia@unox.com
Tel: +62 81908852999

KR - 대한민국
UNOX KOREA CO. Ltd.
이메일 : info.asia@unox.com
전화 : +82 2 69410351

TW - TAIWAN, HONG KONG & MACAU
UNOX TAIWAN
E-mail: info.tw@unox.com
Tel: +886 928 250 536

AC - OTHER ASIAN COUNTRIES
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel: +603-58797700

AU - AUSTRALIA
UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel: +61 3 9876 0803

NZ - NEW ZEALAND
UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel: +64 (0) 800 76 0803

Contacts

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