Controllable like your hand. Natural as your thoughts. Intelligent and connected.

This is CHEFTOP MIND.Maps™ PLUS by UNOX, the professional oven that breaks down every barrier between your ideas and their achievement. With one gesture.

**CHEFTOP MIND.Maps™ PLUS**

Designed to fulfill your ambitions.

Watch the “Touch of Brilliance” video on the official UNOX YouTube channel.
The CHEFTOP MIND.Maps™ PLUS ovens are the culmination of UNOX’s years of research and experience of working alongside the most demanding chefs as they take on the daily challenge of making their creative ideas a reality. They are designed to be easy to use and to guarantee top performance in all working conditions. They use the latest smart technologies to give real support in your work and to adapt to any kitchen, whatever the size.

The 6 and 10 tray full size models and the 5 and 10 tray hotel pan models are the benchmark for every kitchen and, thanks to the possibility of creating stacked oven columns to meet your specific needs, they are perfect for every food service situation.

The freestanding 16 tray full size roll-in trolley models are reliable workhorses that are perfectly suited to large scale banqueting and production kitchens.

The compact 5 tray hotel pan models are the solution for kitchens where space is a key concern and where performance cannot be compromised. Perfect results, every time.

Watch the “Touch of Brilliance” video on the official UNOX YouTube channel

Your success will speak volumes.
Unox Intelligent Performance

Intelligent Cooking. Guaranteed results.

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

Cooking multiple trays requires more time than for just one or two: the door remains open for longer and the consequent drop in temperature is greater. The oven must begin cooking at a lower temperature and cook a higher quantity of food, for which more time is required to achieve the correct working conditions.

In addition, the humidity emitted by the fully-loaded oven is greater than a partial load, and if the door is opened unexpectedly, it significantly alters all the parameters of the cooking process.

Achieving repeatable results requires continual supervision, monitoring of every detail and immediate intervention. In a few words: control, intelligence and expertise.

Exactly what a CHEFTOP MIND.Map™ PLUS oven with UNOX INTELLIGENT Performance provides.

ADAPTIVE.Cooking™
Perfect results. Every time.

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

CLIMALUX™
Total humidity control.

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

AUTO.Soft
Gentle cooking function.

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

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

SMART.Preheating
Intelligent preheating.

Correctly preheating the oven creates the ideal conditions to optimise cooking from the very first moments once the door is closed. Your UNOX CHEFTOP MIND.Map™ PLUS is equipped with new SMART.Preheating intelligent technology that automatically sets the best temperature and preheating time according to the parameters of the chosen cooking process and to what has occurred in previous hours. As always, to guarantee you maximum repeatability of results at all times of the day and energy savings up to 20% compared to manual preheating.

SENSE.Klean
Intelligent cleaning.

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

Maximum performance. Guaranteed in all conditions.

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

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

Perfection will become the norm.

RESULTS WITH A SINGLE TRAY

WITH
ADAPTIVE.
COOKING™

Cooking time:
6 minutes
Actual average temperature:
465 °F
Actual average level of humidity during the cooking program: 0%

SALMON

WITH
ADAPTIVE.
COOKING™

Cooking time:
6 minutes
Actual average temperature:
465 °F
Actual average level of humidity during the cooking program: 0%

RESULTS WITH A FULL LOAD

WITH
ADAPTIVE.
COOKING™

Cooking time:
8 minutes
Actual average temperature:
465 °F
Actual average level of humidity during the cooking program: 0%

WITH
ADAPTIVE.
COOKING™

Cooking time:
6 minutes
Actual average temperature:
465 °F
Actual average level of humidity during the cooking program: 0%

WITH
ADAPTIVE.
COOKING™

Cooking time:
5 minutes
Actual average temperature:
430 °F
Actual average level of humidity during the cooking program: 50%

WITHOUT
ADAPTIVE.
COOKING™

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

WITH
ADAPTIVE.
COOKING™

ADAPTIVE Cooking™ technology recognizes the quantity of food in the cooking chamber and automatically optimizes the time, temperature and climatic conditions.
WITHOUT CLIMALUX™

Combination cooking

The uncontrolled presence of humidity in the cooking chamber will affect the cooking result, with a negative impact on the external color and internal structure that changes with the amount of foodload.

WITH CLIMALUX™

Combination cooking

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

WITH CLIMALUX™

Steaming

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

WITH AUTO.SOFT

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

WITH SMART.PREHEATING

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

OPTIMAL SETTINGS FOR A HALF LOAD

| ROAST CHICKENS | WITH CLIMALUX™ | PRE 410 °F | 38 mins | 375 °F | 30% |
| STEAMED POTATOES | WITH CLIMALUX™ | PRE 230 °F | 20 mins | 212 °F | 100% |
| POTATOES | WITH AUTO.SOFT | STEP 1/2 | 10 mins | 212 °F | 100% |
| BREAD | WITH SMART.PREHEATING | PRE 410 °F | 18 mins | 355 °F | 100% |
| WITH SMART.PREHEATING | Preheating time: 6 minutes | Temperature of the oven chamber steel after preheating: 212 °F | Preheating time: 6 minutes | Temperature of the oven chamber steel after preheating: 375 °C |

RESULTS WITH A SINGLE TRAY

WITHOUT CLIMALUX™

Actual average level of humidity during the cooking program: 20% Average consumption: kW: 3.15 Gal of H2O: 2.58

WITH CLIMALUX™

Actual average level of humidity during the cooking program: 100% Average consumption: kW: 1.66 Gal of H2O: 4.3

WITHOUT AUTO.SOFT

Rise time: 212 °F - 375 °F: 1 minute

WITH AUTO.SOFT

Rise time: 212 °F - 375 °F: 7 minutes

RESULTS WITH A FULL LOAD

WITHOUT CLIMALUX™

Actual average level of humidity during the cooking program: 80% Average consumption: kW: 9.00 Gal of H2O: 1.08

WITH CLIMALUX™

Actual average level of humidity during the cooking program: 100% Average consumption*: kW: 5.31 Gal of H2O: 1.43

* Certified according to ENERGY STAR: Steam Mode Cooking Efficiency: cooking at 212 °F 100% humidity
The Data Driven Cooking artificial intelligence technology is designed to help you make the most of the potential of your UNOX CHEFTOP MIND.Maps™ PLUS oven; it collects data, processes information, analyzes the modes of use and gives you a daily report, and connects to the Internet cloud to identify and suggest recipes and personalized hints for your actual needs, which translate directly into new products for your clients. With Data Driven Cooking, UNOX CHEFTOP MIND.Maps™ PLUS ovens become much more than a simple piece of kitchen equipment. They become a true partner that contributes to the creation of your success.

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

Innovation Award

Watch the "Data Driven Cooking" video

DDC.AI - Artificial Intelligence
Your personalised virtual assistant.

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

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

With the ddc.unox.com Internet portal and DDC.UNOX App, you have control of your connected CHEFTOP MIND.Maps™ PLUS oven even when you are not in the kitchen.

You can monitor its operating status in real time, collect and analyze usage and HACCP data from previous months, create recipes from your computer, receive those that DDC.AI suggests and send them to your ovens with a simple click.

DDC.Stats
Monitored for constant improvement.

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

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

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

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

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

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

AIR.Maxi™
Conducts, unites, transforms.

The high-flow multi-fan AIR.Maxi™ system offers reliable results in every application. Powerful air flows capable of pushing heat into the depth of food, shortening cooking times for meat, fish and vegetables, grilled, fried or roast food, but which also provide controlled and gentle ventilation for gentle cooking, dehydration, delicate browning and overnight cooking.

AIR.Maxi™ technology guarantees the best uniformity of cooking in every load condition for every kind of food thanks to the rotation reversals that occur according to the load and food type. Choose not to settle for less.

STEAM.Maxi™
The power of steam is in your hands.

The continuous and rigorous control and precise calculation of the humidity changes in the cooking chamber make STEAM.Maxi™ your best ally in your cooking processes. From a hot dense cloud that envelops your food, to partial humidity. From 95 to 500 °F degrees.

Everything you want. As you want it. STEAM.Maxi™ adapts to high cooking performance and at the same time guarantees energy and water savings thanks to the on-demand production of steam that is regulated by precise algorithms. Perfection. Density and Intensity.

EFFICIENT.Power™
Power and efficiency.

High-efficiency heating elements or Spido.GAS™ forced air burners system with patented symmetrical heat exchangers: whichever power source you choose for your CHEFTOP MIND.Maps™ PLUS, you’re always guaranteed maximum performance and efficiency. Maximum speed of temperature rise and precisely maintaining it, energy savings ensured by the triple-glazed door and high performance insulating materials. In figures? From 140 to 500 °F in 300 seconds in both electric and gas models. Category leading efficiency in combi mode, dry air and steam according to ENERGY STAR certification.

DRY.Maxi™
Humidity gives way to flavour.

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

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

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

The pleasure of being in full control

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

All of your creations are unique and repeatable thanks to your personal recipe book which allows you to save and organise your cooking programs. CHEFTOP MIND.Maps™ PLUS allows you to save over 380 programs and to organize them into 16 different groups, so you can group your recipes according to who will use them or according to type of food, such as meat, fish, vegetables and deserts. It will become an invaluable tool in your kitchen.  

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

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

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Every detail counts. And you know it. Designed and built for perfection.

The products manufactured by UNOX are protected by one or more of the following patents or patent applications: IT 1393731; US 8,071,917; DE 10160225.8; ES 2369245; DE 102011010245.0; IT 1398088; US 8,712,561; DE 102011010753.3; IT 1398091; DE 102011014669.5; IT 1399068; US 9,188,521; IT 272303; DE 102011014141.3; IT 1398861; US 8,662,066; IT 1402074; DE 602006001437; ES 2308664; IT 502008901655862; DE 102007060439.6; ES 2340454; IT 1412358; IT 1427160; IT 1425779; DE 102015114648; US 14,845,950; DE 102015114648; IT 1428030; IT 283031; IT 283033; ES 11,576,60; IT 202015000008735; IT 202015000006785; US 15,050,960; DE 202016100941; IT 202015000008010; IT 2020150000110018; IT 102015000015162; DE 102016108769; IT 102015000020928; IT 102016000034750; DE 10201707164; US 15,471,624; IT 202015000063980; US 15,297,709; DE 202016105830; IT 202016000069424; IT 202017000052355; IT 202015000031518; IT 102015000041480; IT 202017000052318; IT 137,893,4; in addition to other pending patents.

Find out more. Watch the “MIND.MAPS™. DESIGNED FOR YOUR SUCCESS” video on the official UNOX YouTube channel.
Certified ventless hood.

The UNOX steam condensing hood is an ideal solution for installing your CHEFTOP MIND.Maps™ PLUS oven in any part of your kitchen. Within the hood, a self-cleaning filter removes odors and latent heat from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. Choosing a UNOX ventless hood is an investment that will save you money. It allows you to install your CHEFTOP MIND.Maps™ PLUS even without a ceiling canopy, or to prefilter the fumes and reduce maintenance on the centralized extraction system.

*Subject to inspection and approval by organisations and to local regulations.
Enrich your dishes, amaze your guests. HYPER.Smoker, your small secret.

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

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

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

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

For large banquets the QUICK.Plate racks allow you to regenerate up to 51 dishes in a few minutes, avoiding the formation of condensation thanks to the CLIMALUX continuous humidity control of your CHEFTOP MIND.Maps™ PLUS oven. The HOLDING.Cover thermal cover allows you to keep them warm before serving.

Solutions for production kitchens and banqueting. Quality, quantity and speed are of the essence.
A good start is half of the work.

Knead, and it’ll do the rest.

Proving is a balancing act between dough, temperature, humidity, temperature, and time, and is one of the crucial moments that determines the quality of the final product. The CHEFTOP MINDMaps™ PLUS proofers are equipped with precise sensors that accurately and continuously control the temperature and humidity at each point of the proving process and intervene to always guarantee excellent and repeatable results. The CHEFTOP MINDMaps™ PLUS proofers are available in the 12 pan versions for column installations.
Several cooking processes that are typically carried out in supermarkets, production kitchens and steak houses such as grilling, frying and roasting full loads of pork, poultry and beef can create a large amount of fat. In this case it becomes very important to protect your drainage from the threat of possible blockage.

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

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

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

MAXI.LINK
Not only time, but space is also money.

PRACTICALITY
Restaurant 40/60 covers

VERSATILITY
Restaurant 60/100 covers

VERSATILITY
Restaurant 100/200 covers

VERSATILITY
Restaurant 60/100 covers

VERSATILITY
Restaurant 100/200 covers

VERSATILITY
Restaurant 40/60 covers

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Restaurant 60/100 covers

VERSATILITY
Restaurant 100/200 covers
COOKING & BAKING ESSENTIALS

Special trays.

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

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

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

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

**IDEAL FOR:**
- Bacon
- Sausage
- Roast meat
- Spatchcock chicken

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

**EGGX**
Non-stick steel tray for frying eggs.

**IDEAL FOR:**
- Fried eggs
- Omlettes
- Pancakes
- Tortillas

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

**STEAM&FRY**
Stainless steel grid for steaming or regenerating pre-fried foods.

**IDEAL FOR:**
- Chips
- Pre-fried items
- Sous vide cooking
- Steamed vegetables

**ADVANTAGES**
- Battered vegetables ready in just 4 minutes
- Dual use: steaming and cooking pre-fried items
FORO.BLACK
Non-stick perforated aluminium pan.

ADVANTAGES
• Baking parchment is not required
• Ultra low edge for maximum baking uniformity

IDEAL FOR:
• Croissants
• Fresh bread
• Danish pastries
• Pastry

FORO.BAKE
Perforated aluminium pan.

ADVANTAGES
• Perforated surface to allow better transpiration of moisture
• Ultra low edge for maximum baking uniformity

IDEAL FOR:
• Pastry
• Cakes
• Baking on silicon mats

CHROMO.GRID
Chromed grid.

ADVANTAGES
• Possibility to hang dry baking products on the tray
• Ultra-resistant chromed steel

IDEAL FOR:
• Pastry products in baking tin
• Dry baking

FORO.BAGUETTE
Perforated aluminium tray with 5 channels to bake baguettes.

ADVANTAGES
• Bake up to 10 mini baguettes in 20 minutes
• Perforated for maximum air flow

IDEAL FOR:
• Frozen baguettes

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

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

IDEAL FOR:
• Roast chickens
• Steamed chickens

BLACK.20
Non-stick stainless steel pan h 20mm

ADVANTAGES
• Roasting without any waste
• Easy to clean

IDEAL FOR:
• Ratatouille
• Roast potatoes
• Roast fish

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

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

IDEAL FOR:
• Grilled fish
• Grilled vegetables
• Grilled meat

PAN.FRY
Enamel coated pan for frying breaded products.

ADVANTAGES
• Reduced the amount of cooking grease and oil
• Uniform cooking on every point of the tray

IDEAL FOR:
• Croquettes
• Breaded fish filets
• Breaded cutlets
• Breaded vegetables
DET&Rinse™ is the detergent and rinse aid especially designed to ensure every day maximum hygiene levels, lower consumption rates and the durability of every component of your CHEFTOP MIND.Maps™ PLUS oven with SENSE.Klean intelligent automatic washing.

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

The UNOX.Finest filter reduces or eliminates completely all the substances from the water which contribute to the formation of lime scale and/or rust inside the cooking chamber, a known cause of malfunctioning and breakdown.

The control panel of your CHEFTOP MIND.Maps™ PLUS oven also monitors the quantity of water filtered by the UNOX.Finest system and automatically signals when it is time to replace the filter, optimising its use.
CHEFTOP MIND.Maps™ PLUS

A range of excellence.

18”x26” Full Sheet Pans

**ELECTRIC**

<table>
<thead>
<tr>
<th>Model</th>
<th>XAVC-16FS-EPR</th>
<th>XAVC-10FS-EPR</th>
<th>XAVC-06FS-EPR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity Pitch</td>
<td>16”x26” (Hotel Pans)</td>
<td>10”x12”x20” (Hotel Pans)</td>
<td>6”x9”x20” (Hotel Pans)</td>
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<tr>
<td>Frequency</td>
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<td>50 Hz</td>
<td>50 Hz</td>
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<tr>
<td>Voltage</td>
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<td>120 V, 220 V</td>
<td>120 V, 220 V</td>
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<tr>
<td>Maximum Amp Draw</td>
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<td>16 A</td>
<td>12 A</td>
</tr>
<tr>
<td>Dimensions</td>
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<tr>
<td>Weight</td>
<td>462 lbs (210 kg)</td>
<td>319 lbs (145 kg)</td>
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**GAS**

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<td>Maximum Amp Draw</td>
<td>24 A</td>
<td>16 A</td>
<td>12 A</td>
</tr>
<tr>
<td>Dimensions</td>
<td>33 7/8”x37 11/16”x45 13/16”</td>
<td>33 7/8”x37 11/16”x45 13/16”</td>
<td>33 7/8”x37 11/16”x45 13/16”</td>
</tr>
<tr>
<td>Weight</td>
<td>462 lbs (210 kg)</td>
<td>319 lbs (145 kg)</td>
<td>242 lbs (110 kg)</td>
</tr>
</tbody>
</table>

**TECHNICAL DETAILS**

- [MANUAL COOKING MODES](#)
  - Convection cooking 50 °F - 500 °F
  - Mixed steam and convection cooking
  - Mixed steam and convection cooking
- [ADVANCED AND AUTOMATIC COOKING PROGRAMMING](#)
  - CHEFTOP MIND.Maps™ technology: allow the cook to easily program the cooking process
  - CHEFTOP MIND.Maps™ technology: allow the cook to easily program the cooking process
- [AIR DISTRIBUTION IN THE COOKING CHAMBER](#)
  - Air fans: multiple, reversing flow
  - Air fans: multiple, reversing flow
- [CLINK MANAGEMENT IN THE COOKING CHAMBER](#)
  - Dry Heat: technology, high performance convective and conduction heating, programmable by the user
  - Dry Heat: technology, high performance convective and conduction heating, programmable by the user
- [AUTOMATIC CLEANING](#)
  - Delta T cooking with core probe
  - Delta T cooking with core probe
- [HIGH VOLTAGE ELECTRIC MODELS](#)
  - ECO-16FS-EPR (480 V, 54.5 kW) / ECO-10FS-EPR (225 V, 23.2 kW) / ECO-06FS-EPR (18.6, 25.0 kW)
HOODS

HOOD WITH STEAM CONDENSER FOR 12"X20" HOTEL PAN OVENS
Voltage: 280-240 V - N.
Frequency: 60 Hz
Electric power: 2,4 kW - Exhaust chimney diameter: 4-1/4" (112 mm)
Min. air flow: 120 m³/h
Dimensions (WxDxH): 29-1/2" x 37-5/8" x 9-7/16" (752x964x240 mm)
Weight: 20 lbs (9 Kg)
Art.: XWARC-00EF-M

INTERMEDIATE OPEN STAND FOR 12"X20" HOTEL PAN OVENS
Dimensions (WxDxH): 28-7/8" x 21-1/2" x 12-1/16" (732x546x305 mm)
Max. temperature: 122 ºF (50 ºC)
Frequency: 60 Hz - Electrical power: 0.1 kW - Exhaust chimney diameter: 4-1/2" (732x546x113 mm)
Max. dishes diameter: 12-1/4" (310 mm)
Dimensions (WxDxH): 28-7/8" x 21-1/2" x 12-1/16" (732x546x305 mm)
Weight: 13,2 lbs (6 kg)
Art.: XWCLC-0613-H

LATERAL SUPPORT FOR 12"X20" HOTEL PAN OVENS
For model: XACC-0513-EPR
Dimensions (WxDxH): 21 x 4-3/8" x 12-1/16" (538x110mm)
Weight: 12,2 lbs (6 kg)
Art.: XWRC-0013-L

HOOD WITH INTEGRATED CONTROL FOR 18"X26" FULL SHEET PAN Ovens
Voltage: 208-240 V - N.
Frequency: 60 Hz
Electric power: 5,1 kW - Exhaust chimney diameter: 4-1/2" (122 mm)
Min. air flow: 140 m³/h - Max. air flow: 350 m³/h
Dimensions (WxDxH): 21" x 49" x 37-1/8" (538x1244x944 mm)
Weight: 44 lbs (20 kg)
Art.: XADHC-HCS

WHEELS KIT WITH SAFETY CHAINS 4 WHEELS COMPLETE KIT: 2 wheels with brake - 2 wheels without brake.
Art.: XUC010

QUICK_LOAD & QUICK PLATE

QUICKLOAD FOR 20"X32" TROLLEY OVENS
Capacity: 16 18"x26" Pitch: 2-3/8" (62 mm)
Dimensions (WxDxH): 20-5/8" x 25-1/4" x 16-1/8" (525x640x410 mm)
Max. dishes diameter: 12-1/4" (310 mm)
Dimensions (WxDxH): 20-5/8" x 25-1/4" x 16-1/8" (525x640x410 mm)
Weight: 40 lbs (18 kg)
Art.: XWLEC-0011

SMART.DRAIN (COOKING FAT AND LIQUID COLLECTION SYSTEM)
SMART DRAW Manual kit for neutral cabinet and high open stand
Art.: XUC020

See UNOX.SMART.DRAIN suggested solutions (OPEN, CLOSED) page 29
UNOX LONG.LIFE EXTENDED WARRANTY & CERTIFIED INSTALLATION PROGRAM
UNOX Long Life extended warranty with certified installation. UNOX Long Life program includes the following, which remains subject to UNOX INC Terms and conditions. Extended Warranty providing a 4yr/10,000 ON hours parts/1yr labor warranty. Oven must be connected to the internet via Ethernet cable or WIFI and must remain accessible for remote login by UNOX service team. Pre-installation site inspection by an UNOX Certified Service Agent, of the site where the UNOX equipment will be installed, and follow-up instructions advising customer of any additional material needed for the site preparation required prior to installation of the UNOX equipment. Assembly, setting and leveling of the UNOX equipment & Final walk-up by Certified UNOX Service Agent. Any additional costs for the installation beyond those provided as part of the UNOX LONG.Life Certified Warranty & Certified Installation Program is the responsibility of the customer. UNOX Long Life Certified Installation Program includes the following, which remains subject to UNOX INC Terms and Conditions:
1. pre-installation survey of the site where the UNOX equipment will be installed, and follow-up instructions advising customer of site preparation required prior to installation of the UNOX equipment;
2. training by UNOX INC. or its designers, within a fifty (50) mile radius (one hundred (100) miles round trip) of UNOX, INC. or its designer’s office;
3. assembly, setting and leveling of the UNOX equipment;
4. start-up demonstration;
5. 5-year warranty on parts and 3-year warranty on labor commencing on the earlier of (1) three (3) months after delivery of the UNOX equipment to customer, and (2) installation of UNOX equipment on customer’s engineering plans if any, as applicable, as set forth in the engineering plans approved by UNOX INC. or its designer’s office; UNOX must be connected to the internet via Ethernet cable or WIFI and must remain accessible for remote login by UNOX service team. UNOX Service agent will perform pre-installation site survey of the location where the UNOX equipment is to be installed. Upon completion of the site survey, the UNOX service agent will advise the customer of all the required site preparations required, prior to any installation being performed. On the scheduled day of installation, the customer must ensure that the UNOX equipment is properly positioned within three feet of the installation locations and that the work area (within six feet of the equipment) is free and accessible for the UNOX service agent to work. Installation of the UNOX equipment beyond fifty (50) mile radius (one hundred (100) miles round trip) of UNOX, INC. or its designer’s office may require an additional travel charge. If the installation of the UNOX equipment cannot be completed due to local codes and/or governmental authorities, or if there is a disruption in electrical or water service at the time of installation, or if the UNOX Service agent is unable to access the utilities due to activities at the facility beyond his/her control, the UNOX Service agent will upon request, provide supervision of the final installation at a later date to be determined by UNOX INC. The use of any additional contractor labor and/or parts other than those specified in the UNOX Long Life Warranty & Certified Installation Program is the responsibility of the customer. The UNOX LONG.Life Extended Warranty & Certified Installation Program does not include the following:
1. overtime travel or labor;
2. travel by UNOX, INC. or its designee, within a fifty (50) mile radius (one hundred (100) miles round trip) of UNOX, INC. or its designee’s office; UNOX equipment installation of the UNOX equipment beyond fifty (50) mile radius (one hundred (100) miles round trip) of UNOX, INC. or its designer’s office will require an additional travel charge.
3. any work or costs associated with moving the equipment within three (3) months after delivery of the UNOX equipment to customer, and (2) installation of UNOX equipment on customer’s engineering plans if any, as applicable, as set forth in the engineering plans approved by UNOX INC. or its designer’s office; UNOX Service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment; UNOX Service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment;
4. special licensing or permits;
5. unpacking, uncrating and removal of packing material of UNOX equipment;
6. removal and scrapping of old equipment;
7. installation of the UNOX equipment;
8. travel by UNOX, INC. or its designee, within a fifty (50) mile radius (one hundred (100) miles round trip) of UNOX, INC. or its designee’s office; UNOX service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment; UNOX service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment;
9. on-site installation of UNOX equipment; UNOX service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment; UNOX service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment;
10. on-site installation of UNOX equipment; UNOX service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment; UNOX service agent will advise the customer of any additional material needed for site preparation required prior to installation of the UNOX equipment.

The UNOX Long Life Warranty & Certified Installation Program includes the following, which remains subject to UNOX INC Terms and Conditions:

1. UNOX LONG.Life Warranty & Certified Installation Program includes the following, which remains subject to UNOX INC Terms and Conditions:

- 4 Long Life
- 5yr warranty on parts, 3yr warranty on labor
- Oven must be connected to the internet via Ethernet cable or WIFI and must remain accessible for remote login by UNOX service team.
- Pre-installation site inspection by an UNOX Certified Service Agent.
- Follow-up instructions advising customer of any additional material needed for site preparation required prior to installation of the UNOX equipment.
- Assembly, setting and leveling of the UNOX equipment.
- Start-up demonstration.
- 5-year warranty on parts and 3-year warranty on labor commencing on the earlier of:
  - three (3) months after delivery of the UNOX equipment to customer,
  - installation of UNOX equipment on customer’s engineering plans if any, as applicable, as set forth in the engineering plans approved by UNOX INC. or its designer’s office.

Please note that UNOX offers various models, including:

- FORO.BLACK
- GRILL
- FORO.BAKE
- FORO.BAGUETTE
- POLLO.BLACK
- PAN.FRY
- CHROMO.GRID
- STEAM&FRY
- BACON
- EGGX
- BLACK.20

For more information on these models and their availability, please visit the UNOX website or contact a UNOX representative. UNOX offers models suitable for various cooking and baking needs, ensuring long-lasting performance and efficiency. For specific details on each model, including dimensions and capacities, please refer to the product specifications sheet.