



CHEFTOP MIND Maps™ **ONE**





CHEFTOP MIND.Maps™ ONE

The essence of a combi oven.

Essential and efficient perfection that can be controlled with a simple gesture. UNOX's CHEFTOP MIND.Maps™ ONE combines practicality, performance and ease of use to create a cost effective solution.



Watch the "Touch of Brilliance" video on the official UNOX YouTube channel

Your success will speak volumes.



CHEFTOP MIND.Maps™ ONE

The essential combi oven.

The CHEFTOP MIND.Maps™ ONE ovens are the culmination of UNOX's years of research with the aim of creating the quintessential combi oven, working with chefs and restaurateurs from all over the world to understand the most indispensable and important elements and to turn them into simple, efficient and reliable technology.

They are designed to guarantee the best results with a minimal initial investment: dense steam, precise control of the humidity, core probe, automatic washing, energy efficiency and controlled power to allow you to express your talent with no compromises.

The 3, 5, 7 and 10 GN 1\1 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 20 GN 1\1 roll-in trolley models are reliable workhorses that are perfectly suited to production kitchens.

The compact 5 grid GN 2\3 models are the solution for kitchens where space is a key concern and where performance cannot be compromised. Perfect results, guaranteed.

 Watch the "Touch of Brilliance" video on the official UNOX YouTube channel

Unox Intensive Cooking

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

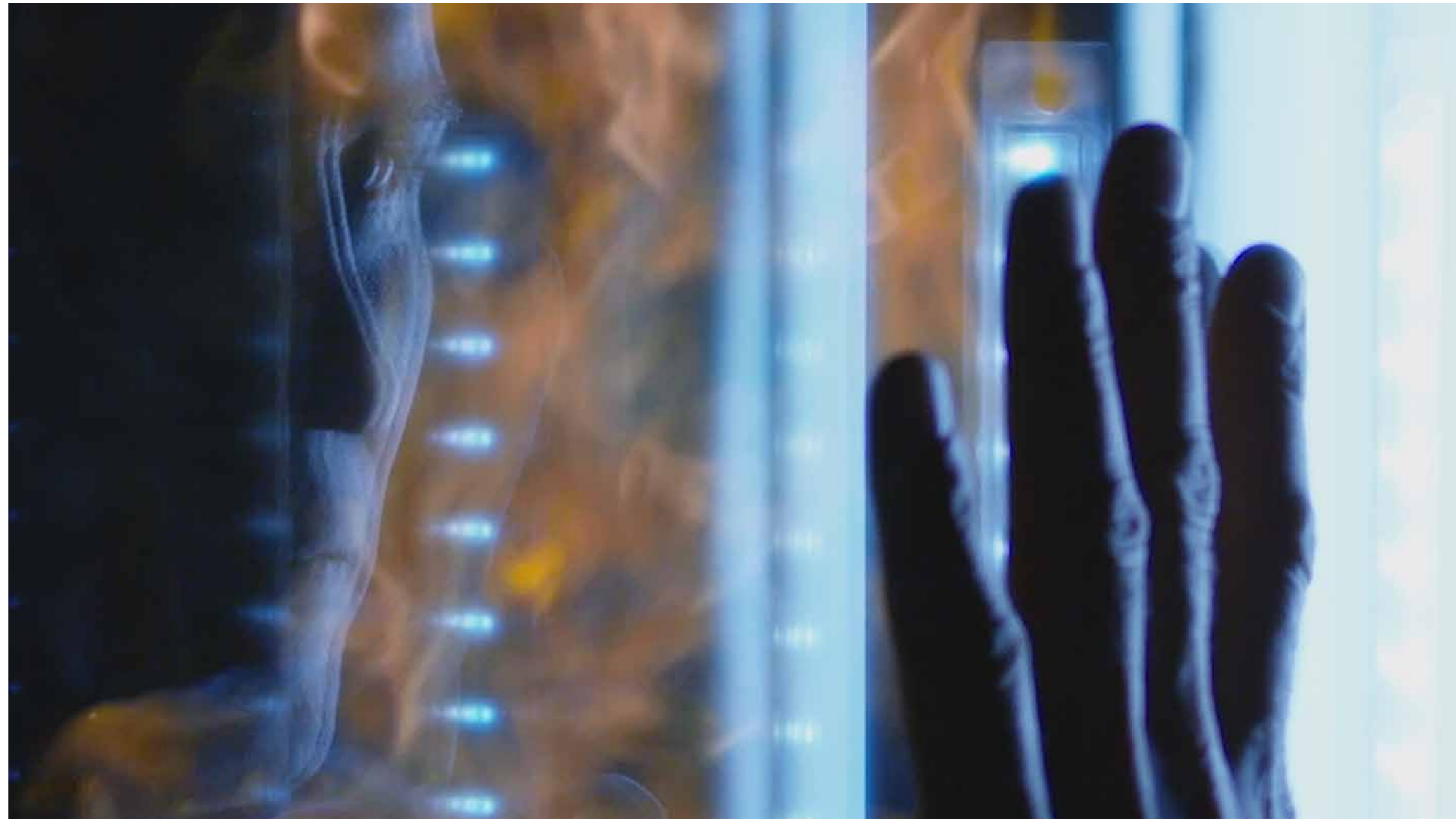
Thanks to its technology, your CHEFTOP MIND.Maps™ ONE oven is the most efficient and evolved cooking instrument in your kitchen, capable of guaranteeing extremely high performance levels and noticeable savings in terms of time, energy and labour in each one of its applications.

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 taken to its maximum expression.

But that's not all: UNOX INTENSIVE.Cooking also allows you to use your CHEFTOP MIND.Maps™ ONE 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 35% less oil compared to a fryer.

And above all an assistant who continually monitors the cooking process without further labour costs.



DRY.Maxi™

Humidity gives way to flavour.

Humidity is extracted, removed, eliminated. In part or completely, you decide. Give your preparations perfect consistency, colour and crunchiness every time. Well defined and subtle flavours, 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 flavourful preparations even greater concentration. Ending a cooking process with DRY.Maxi™ will be like signing your masterpiece. Get used to doing great things.

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 35 to 260 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.

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.

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.Maps™ ONE 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 70% when compared to traditional combination ovens.

DDC - Data Driven Cooking

Your oven is unique, intelligent and connected.

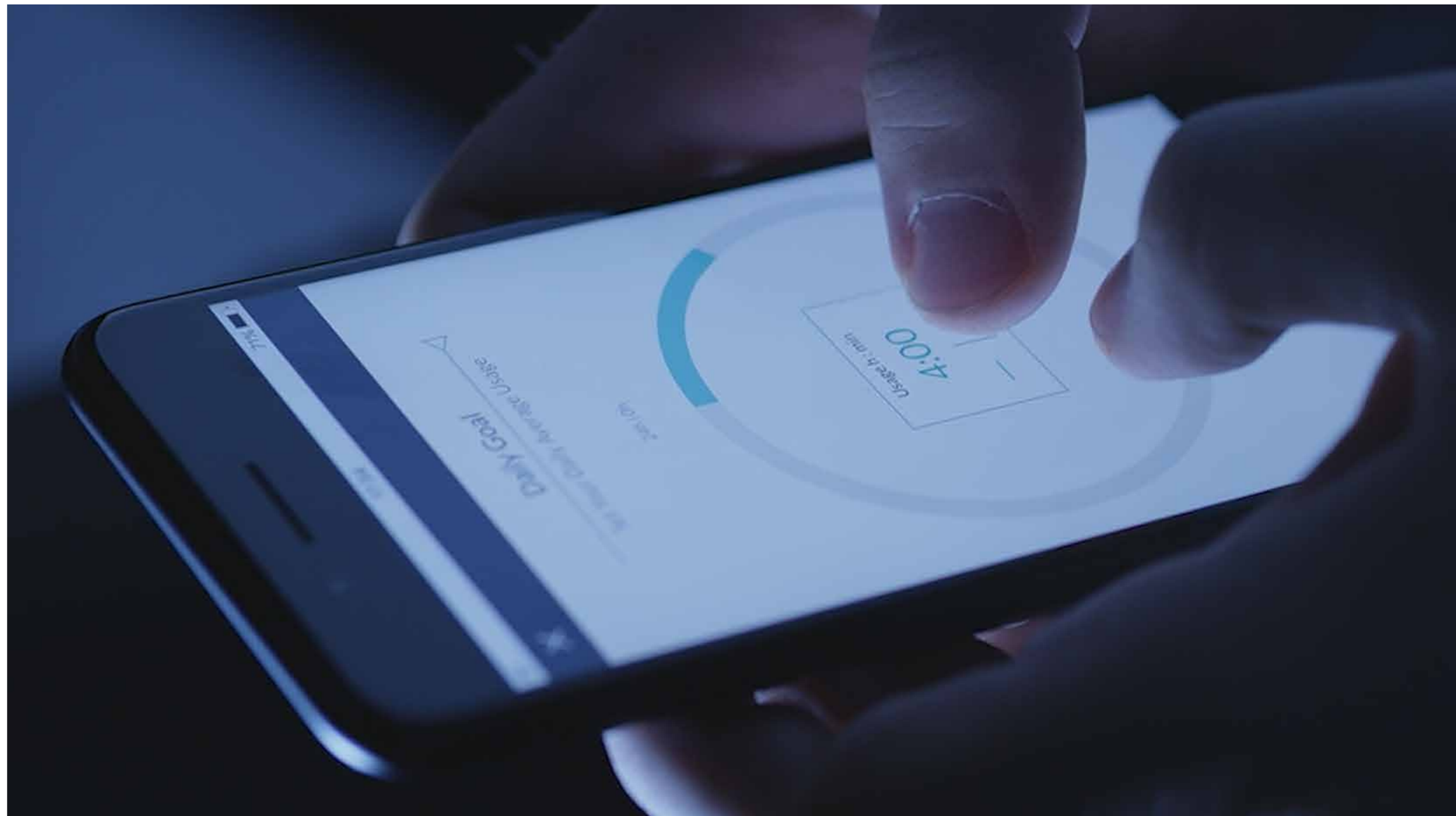
The Data Driven Cooking artificial intelligence technology is designed to help you make the most of the potential of your UNOX CHEFTOP MIND.Maps™ ONE oven: it collects data, processes information, analyses the modes of use and gives you a daily report, and connects to the Internet cloud to identify and suggest recipes and personalised hints for your actual needs, which translate directly into new products for your clients.

With Data Driven Cooking, UNOX CHEFTOP MIND.Maps™ ONE 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

HOST 2017
**SMART
LABEL**

 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™ ONE oven sends data to activate the DDC.Ai service, which uses artificial intelligence to process it in order to identify and suggest recipes and personalised 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™ ONE oven even when you are not in the kitchen.

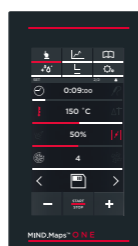
You can monitor its operating status in real time, collect and analyse usage and HACCP data from previous months, create recipes from your computer, receive those that DDC.Ai suggests and send them to your ovens with a simple click.

ONE control panel

Simplicity that amazes.

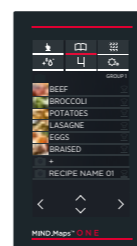


Simple and effective, the control panel of your CHEFTOP MIND.Maps™ ONE offers fast and precise programming, the easy management of your cooking programs at the touch of a button, and complete control of any connected MAXI.Link accessories. With its 9.5 inch touch screen, the CHEFTOP MIND.Maps™ ONE control panel gives you the freedom of choice: create a new program, save it in your personalised recipe library, or use the revolutionary MIND.Maps™ visual technology to draw your cooking program using the practical Master Touch pen.



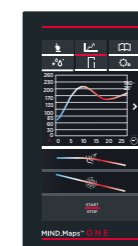
SET Simple. Comprehensive. Intuitive.

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. Choose the temperature you want, choose the climatic conditions and the fan speed. Create up to 9 steps in your cooking program, to cook anything that you want, exactly as you want it.



PROGRAMS Your masterpieces. Today, tomorrow, forever.

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™ ONE allows you to save over 380 programs and to organise 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.



MIND.Maps™ Don't select a cooking program, draw your own.

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™ ONE 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.

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 10201010245.0; IT 1398088; US 8.712.561; DE 10201010753.3; IT 1398091; DE 10201014669.5; IT 1399068; US9188521; IT 272303; DE 10201014141.3; IT 1398861; US 8662066; IT 1402074; DE 602006001437; ES 2308664; IT 502008901655862; DE 102007060439.6; ES 2340454; IT 1412358; IT 1427160; IT 1425779; DE 102015114648; US 14845950; DE 102015114648; IT 1428030; IT 283031; IT 283033; ES 1157660; IT 202015000008735; IT 202015000006785; US 15050960; DE 202016100941; IT 202015000008010; IT 2020150000010018; IT 2020150000015162; DE 102016108769; IT 102015000020928; IT 102016000034750; DE 10201707164; US 15471624; IT 202015000063980; US 15297709; DE 202016105830; IT 202016000069424; IT 202017000052355; IT 202015000031518; IT 102015000041480; IT 2020170000052318; IT 1378934; in addition to other pending patents.



9.5" LCD TOUCH SCREEN CONTROL PANEL



LED CHAMBER ILLUMINATION INTEGRATED IN THE DOOR



Rotor.KLEAN™ AUTOMATIC WASHING



HIGH PERFORMANCE HEATING ELEMENTS



4 SPEED MULTIPLE FAN SYSTEM



LAN/3G/WIFI CONNECTION CONFIGURATION



CARBON FIBRE DOOR HANDLE



SMART CLOSURE FOR TROLLEY OVENS



HIGH PERFORMANCE INSULATION MATERIAL



EXTRA FINE SOUS VIDE CORE PROBE - OPTIONAL



USB PORT FOR UPLOAD/DOWNLOAD OF DATA



INTEGRATED DET&RINSE TANK



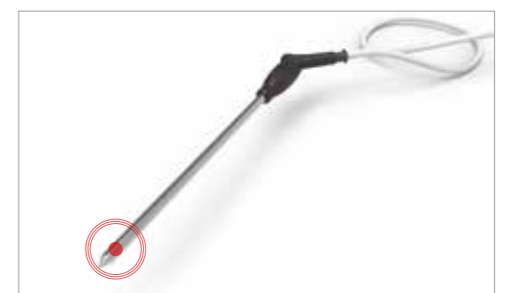
STAINLESS STEEL AISI 304 COOKING CHAMBER



DOOR DOCKING POSITIONS AT 60°/120°/180°



ANTI CONDENSATE DRIP TRAY



MONO POINT CORE PROBE

Find out more. Watch the video "MIND.MAPS"™, DESIGNED FOR YOUR SUCCESS™ on the official UNOX YouTube channel



INTEGRATED EXTRACTION SYSTEMS

Fresh kitchen air.



Certified ventless hood.

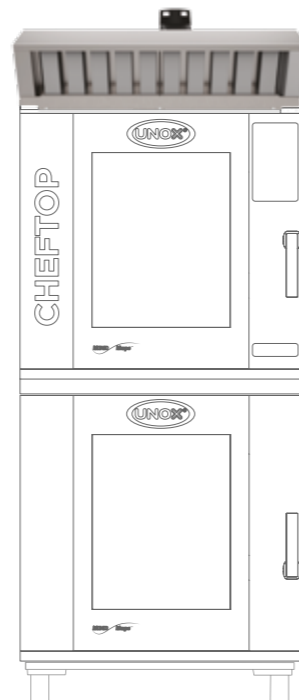
The UNOX steam condensing hood is an ideal solution for installing your CHEFTOP MIND.Maps™ ONE oven in any point of your kitchen.

Within the hood a self-cleaning filter removes odours and latent heat from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. If food that is particularly rich in fat is cooked often, it is possible to install an activated carbon filter kit to further reduce odours, even when the door is opened.

Choosing a UNOX ventless hood is an investment that will save you money.

It allows you to install your CHEFTOP MIND.Maps™ ONE even without* a ceiling canopy, or to prefilter the fumes and reduce maintenance on the centralised extraction system.

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



SLOWTOP COOK'N'HOLD.

Even more than a simple holding cabinet.



Cook and hold oven in a single unit.

Low temperature cooking, slow braising, slow roasts, sous vide cooking, regeneration, holding, night cooking. Just some of the countless cooking techniques SLOWTOP Cook'n'Hold offers.

This cook and hold oven is able to cook up to 180°C, allowing you to do much more than simply hold the temperature, such as managing automatic overnight cooking, steam production and soft browning, and lightening the work load of the CHEFTOP MIND.Maps™ ONE oven during the day.

Thanks to its single-phase electrical power supply it ensures unbeatable performances with minimal consumption and is the perfect partner for your CHEFTOP MIND.Maps™ ONE.



QUICK.LOAD & QUICK.PLATE

Solutions for production kitchens and banqueting. Quality, quantity and speed are of the essence.

Productivity and efficiency are the key to the success of production kitchens, banqueting rooms, hotels 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 102 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.



QUICK.Load 20 trays GN 1/1 HOLDING.Cover
 CHEFTOP MIND.Maps™ ONE 20 trays GN 1/1
 QUICK.Plate 51 plates (GN 1/1) HOLDING.Cover



CHEFTOP MIND.Maps™ ONE neutral cabinet or high stand
 QUICK.Load for 7 tray GN 1/1 ovens



MAXI.LINK

Not only time, but space is also money.

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.



PRACTICALITY Snack bar 20/30 covers
 5 trays GN 2/3 COMPACT
 5 trays GN 2/3 COMPACT

PROFITABILITY Restaurant 100/150 covers
 5 trays GN 1/1
 7 trays GN 1/1



VERSATILITY Restaurant 150/200
 7 trays GN 1/1
 7 trays GN 1/1

FLEXIBILITY Butcher & Deli Shop
 7 trays GN 1/1
 SLOWTOP 7 trays GN 1/1

A range of excellence.

GN 1/1



COMPACT GN 2/3



ELECTRIC	XEVC-2011-E1R	XEVC-1011-E1R	XEVC-0711-E1R
Capacity	20 GN 1/1	10 GN 1/1	7 GN 1/1
Pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V - 3N	400 V - 3N	400 V - 3N
Electrical power	29,3 kW	14 kW	9,9 kW
Dimensions (WxDxH mm)	882x1043x1866	750x773x1010	750x773x843
Weight	185 kg	95 kg	85 kg

XEVC-0511-E1R	XEVC-0311-E1R	XECC-0523-E1R	
Capacity	5 GN 1/1	3 GN 1/1	5 GN 2/3
Pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V - 1N/ 400 V - 3N	230 V - 1N/ 400 V - 3N	230 V - 1N/ 400 V - 3N
Electrical power	7 kW	5 kW	5,2 kW
Dimensions (WxDxH mm)	750x773x675	750x773x538	535x662x649
Weight	70 kg	50 kg	55 kg

Note: Door opening from left to right: example of code XEVC-2021-E1L (L= left) (R= right)

FEATURES

● Standard ○ Optional - Not available



MANUAL COOKING MODES

Convection cooking 30 °C - 260 °C	●
Mixed steam and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	●
Mixed humidity and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	●
Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100%	●
Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100%	●
Core probe	●
Delta T cooking with core probe	●
SOUS-VIDE 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 256 user's programs	●
PROGRAMS: possibility to assign a name and picture to the stored programs	●
PROGRAMS: save recipe name by writing it (in any language)	●
CHEFUNOX: select cooking mode (roast, braise, grill...), food to be cooked, food size and cooking result. and start cooking	-
MULTI.Time: technology to manage up to 10 timers to cook different products at the same time	-
MISE.EN.PLACE: technology to synchronize the food loading in the cooking chamber to have every pan ready at the same time	-

AIR DISTRIBUTION IN THE COOKING CHAMBER

AIR.Maxi™ technology: multiple, reversing fans	●
AIR.Maxi™ technology: 4 air speeds, programmable	●
AIR.Maxi™ technology: 4 semi static cooking modes, programmable	●

CLIMA MANAGEMENT IN THE COOKING CHAMBER

DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user	●
DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C	●
STEAM.Maxi™ technology: steaming 35 °C - 130 °C	●
STEAM.Maxi™ technology: combination of moist air and dry air 35 °C - 260 °C	●
ADAPTIVE.Cooking™ technology: identifies cooking process optimization and automatically adjusts cooking parameters to grant perfect cooking results (not for XECC-0523-E1R oven)	-
ADAPTIVE.Cooking™ technology: one pan or full load, same result	-
ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment	-

DOUBLE STACK COLUMN

MAXI.LINK technology: allows double-stack oven columns to be created	●
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THERMAL INSULATION AND SAFETY

Protek.SAFE™ technology: maximum thermal efficiency and working safety (external surface temperature complies with the IEC/EN60335-2-42 rule)	●
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	●
Protek.SAFE™ technology: electrical power absorption related to the real needs	-
Protek.SAFE™ technology: gas power absorption related to the real needs	-
Protek.SAFE™ PLUS: triple glazed door	-

AUTOMATIC CLEANING

Rotor.KLEAN™: 4 automatic washing programs (with detergent and water presence control) not for XECC-0523-E1R oven	●
Rotor.KLEAN™: detergent tank integrated in the oven	●

PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer	●
Reversible door, even after the installation	○
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»	●
Continuous functioning «INF»	●
Visualisation of the set and real values of time, core probe temperature, cavity temperature, humidity, fan speed	●
Temperature unit in °C or °F	●

TECHNICAL DETAILS

Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning	●
Chamber lighting through external LED lights	●
Steam proof sealed MASTER.Touch control panel	●
High-durability carbon fibre door lock	●
Door drip pan with continuous drainage, even when the door is open	●
High capacity appliance drip pan	●
Light weight - heavy duty structure using innovative materials	●
Proximity door contact switch	●
2-stage safety door lock	○
Autodiagnosis system for problems or brake down	●
Safety temperature switch	●
Openable internal glass to simplify door cleaning	●
Stainless steel C-shaped rack rails with notched recesses for easy loading	●



ACCESSORIES

Ask for more.

HOODS



HOOD WITH STEAM CONDENSER FOR 20 GN 1/1 ELECTRIC OVENS
Voltage: 230 V-1N - Frequency: 50 / 60 Hz
Electrical power: 100 W
Exhaust chimney diameter: 121 mm
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h
Dimensions: 868x1159x240 WxDxH mm
Art.: XEAHC-HCFL

HOOD WITH STEAM CONDENSER FOR GN 1/1 ELECTRIC OVENS
Voltage: 230 V-1N - Frequency: 50 / 60 Hz
Electrical power: 100 W
Exhaust chimney diameter: 121 mm
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h
Dimensions: 750x956x240 WxDxH mm
Art.: XEVHC-HC11

HOOD WITH STEAM CONDENSER FOR GN 2/3 COMPACT OVENS
Compatible with: XECC-0523-EIR
Voltage: 230 V-1N - Frequency: 50 / 60 Hz
Electrical power: 100 W Exhaust chimney diameter: 121 mm
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h
Dimensions: 535x900x240 WxDxH mm
Art.: XEHC-HC23

ACTIVATED CARBON FILTER FOR HOODS WITH STEAM CONDENSER
Dimensions: 413x655x108 WxDxH mm - Weight: 11 kg
Art.: XUC140

CARTRIDGE FOR ACTIVATED CARBON FILTER
Compatible with: XUC140
Art.: XUC141

SLOWTOP



SLOWTOP
Compatible with GN 1/1 counter-top ovens
Capacity: 7 GN 1/1
Pitch: 70 mm
Voltage: 230 V-1N
Frequency: 50 / 60 Hz
Electrical power: 3,2 kW
Max. temperature: 180 °C
Dimensions: 750x792x961 WxDxH mm
Weight: 63 kg
Art.: XEVSC-0711-CR

NEUTRAL CABINET



NEUTRAL CABINET FOR GN 1/1 OVENS
Capacity: 8 GN 1/1
Pitch: 57 mm
Dimensions: 750x656x676 WxDxH mm
Weight: 18 kg
Art.: XWVEC-0811

WHEELS KIT WITH SAFETY CHAINS 4 WHEELS COMPLETE KIT:
2 wheels with brake - 2 wheels without brake.
Compatible with:
XWVEC-0821/ XWVEC-0811
Art.: XUC010

STANDS



HIGH OPEN STAND FOR GN 1/1 OVENS
Dimensions: 732x546x752 WxDxH mm
Weight: 10 Kg
Art.: XWVRC-0011-H

INTERMEDIATE OPEN STAND FOR GN 1/1 OVENS
Dimensions: 732x546x462 WxDxH mm
Weight: 9 Kg
Art.: XWVRC-0011-M

WHEELS KIT WITH SAFETY CHAINS 4 WHEELS COMPLETE KIT:
2 wheels with brake - 2 wheels without brake.
Compatible with:
XWVEC-0821/ XWVRC-0021-F/ XWVRC-0021-L/
XWVRC-0021-H/ XWVEC-0811/ XWVRC-0011-F/
XWVRC-0011-L/ XWVRC-0011-M/ XWVRC-0011-H
Art.: XUC010

LOW OPEN STAND FOR GN 1/1 OVENS
Dimensions: 732x546x305 WxDxH mm
Art.: XWVRC-0011-L

FLOOR POSITIONING STAND FOR GN 1/1 OVENS
Dimensions: 732x546x113 WxDxH mm
Weight: 9 Kg
Art.: XWVRC-0011-F

QUICK.LOAD & QUICK.PLATE



QUICK.LOAD FOR 20 GN 1/1 OVENS
Capacity: 20 GN 1/1 - Pitch: 66 mm
Dimensions: 743x564x1700 WxDxH mm
Weight: 25 Kg
Art.: XEVT-2011

QUICK.PLATE FOR 20 GN 1/1 OVENS
Capacity: 51 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x564x1711 WxDxH mm
Weight: 40 Kg
Art.: XEVT-051P

10 GN 1/1 BASKET
Compatible with: XEVC-1011-E1R/
Capacity: 9 GN 1/1
Pitch: 67 mm
Dimensions: 568x361x693 WxDxH mm
Weight: 7 kg
Art.: XWVBC-0911

6 GN 1/1 BASKET
Compatible with: XEVC-0711-E1R/
Capacity: 6 GN 1/1
Pitch: 76 mm
Dimensions: 568x361x546 WxDxH mm
Weight: 5 kg
Art.: XWVBC-0611

TROLLEY FOR GN 1/1 BASKETS
Compatible with: XWVBC-0911/
XWVBC-0611
Dimensions: 605x700x923 WxDxH mm
Weight: 27 Kg
Art.: XWVYC-0011

AUTO.Lock COUPLING KIT
Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVEC-0811/ XWVRC-0011-H
Art.: XWVYC-CK11

THERMOCOVER COMPATIBLE WITH: XEVT-051P
Art.: XUC030

UNOX.CARE



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™ ONE 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™ ONE oven to ensure maximum peace of mind during loading operations.

DET&Rinse™ ECO
ECO friendly double concentrate detergent & rinsing agent
10 lt of DET&Rinse™ ECO = 18 lt of traditional oven detergent
One box contains n° 10 x 1 litre tanks.
Art.: DB1018

DET&Rinse™ PLUS
Double concentrate
10 lt of DET&Rinse™ PLUS = 18 lt of traditional oven detergent
One box contains n° 10 x 1 litre tanks.
Art.: DB1015

The UNOX.Pure filter and UNOX.Pure-RO reverse osmosis filtering systems reduce or eliminate completely from the water all the substances 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™ ONE oven also monitors the quantity of water filtered by the UNOX.Pure system and automatically signals when it is time to replace the filter, optimising its use. UNOX.Pure is recommended for soft or medium water or with concentrations of chlorides below 25 ppm, while UNOX.Pure-RO is recommended for areas with particularly hard water and/or high concentrations of chlorides or iron ions.



UNOX.PURE
Art.: XHC003

UNOX.PURE.RO REVERSE OSMOSIS
Voltage: 230 V-1N
Frequency: 50 / 60 Hz
Electrical power: 230 W
Dimensions: 230x540x445 WxDxH mm
Weight: 16 Kg
Art.: XHC002

INTERNET CONNECTION



Illustrative photo refers to XEC002 kit

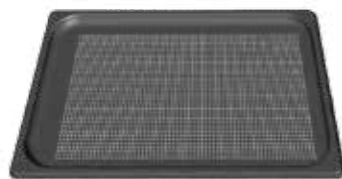
OPTIONALS FOR INTERNET CONNECTION FOR CHEFTOP MIND.Maps™ ONE OVENS

Ethernet connection kit
WiFi connection kit
3G connection kit

Art.: XEC001
Art.: XEC002
Art.: XEC003

Like having an extra member of the brigade

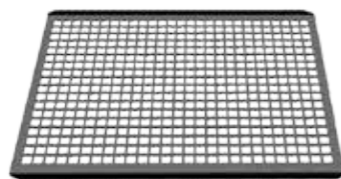
FORO.BLACK



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 890
- > GN 2/3 Art.: TG 730
- > FULL SIZE Art.: TG 520

GRILL



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG885
- > GN 2/3 Art.: TG720
- > FULL SIZE Art.: TG530

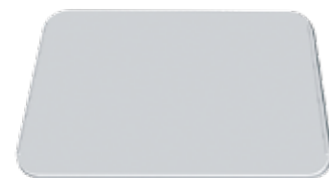
BLACK.20



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 895

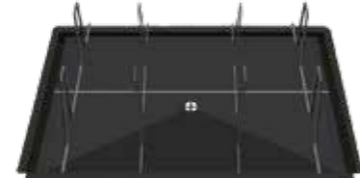
FAKIRO™



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 875
- > GN 2/3 Art.: TG 715 (Pizza)

POLLO.BLACK



AVAILABLE IN SIZES:

- > GN 1/1 Art.: GRP 825 (capacity 8 chickens)
- > GN 2/3 Art.: GRP 715 (capacity 4 chickens)
- > FULL SIZE Art.: GRP 570 (capacity 10 chickens)

BLACK.40



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 900

LONGLife4!

Spare parts 4 years / 10.000 hours optional warranty*

Unox offers you the possibility of extending the guarantee on spare parts up to 4 years or 10.000 hours on-time. Activation of the LONG.Life4 guarantee is simple. You just need to connect your CHEFTOP MIND.Maps™ ONE with the dedicated kit and register it on the Unox website. Kits for Ethernet, WiFi or 3G connection are available.

(find out more at www.unox.com, conditions apply).

FAKIRO™ GRILL



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 870

POLLO.GRILL



AVAILABLE IN SIZES:

- > GN 1/1 Art.: GRP 840

PAN.FRY



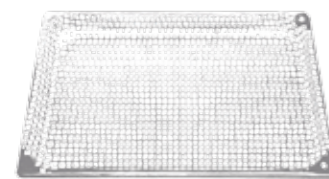
AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG. 905
- > GN 2/3 Art.: TG. 735

OPTIONALS FOR INTERNET CONNECTION FOR CHEFTOP MIND.MAPS™ ONE OVENS

- Art.: XEC001 Ethernet connection kit
- Art.: XEC002 WiFi connection kit
- Art.: XEC003 3G connection kit

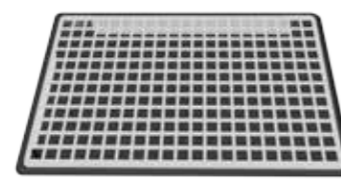
STEAM&FRY



AVAILABLE IN SIZES:

- > GN 1/1 Art.: GRP 815
- > GN 2/3 Art.: GRP 710
- > FULL SIZE Art.: GRP 575

BACON



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 945

EGGX



AVAILABLE IN SIZES:

- > GN 1/1 Art.: TG 935



CHEFTOP

MIND Maps™



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