



PRICELIST

CHEFTOP MIND Maps™
CHEFLUX™

VALID FROM: 05-2020



CHEFTOP MIND.Maps™ PLUS



Features

- Standard
- Optional
- Not available

	BIG		COUNTERTOP e COMPACT	
	⚡	🔥	⚡	🔥
UNOX INTELLIGENT PERFORMANCE				
ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	●	●	●	●
CLIMALUX™: total control of the humidity in the cooking chamber	●	●	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	●	●	●	●
AUTO.Soft: manages the heat rise to make it more delicate	●	●	●	●
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	●	●	●	●
UNOX INTENSIVE COOKING				
DRY.Maxi™: rapidly extracts the humidity from the cooking chamber	●	●	●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C	●	●	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	●	●	●	●
PRESSURE.Steam: increases the saturation and temperature of steam	●	●	●	●
DATA DRIVEN COOKING				
Wi-Fi connection	●	●	●	●
Ethernet connection	○	○	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	●	●	●	●
DDC.App: monitor all connected ovens in real time from your smartphone	●	●	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●	●	●
MANUAL COOKING				
Convection cooking from 30 °C to 260 °C	●	●	●	●
Convection cooking from 30 °C to 300 °C	●	●	–	–
Mixed convection + steam cooking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	●	●	●	●
Convection + humidity cooking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●	●	●
Saturated steam cooking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●	●	●
Convection cooking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●	●	●
Cooking with core probe and DELTA T function	●	●	●	●
Single-point core probe	–	–	–	–
MULTI.Point core probe - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
SOUS-VIDE core probe	○	○	○	○
ADVANCED AND AUTOMATIC COOKING				
MIND.Maps™: draw the cooking processes directly on the display	●	●	●	●
PROGRAMMES: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	●	●	●	●
MULTI.Time: manages up to 10 cooking processes at the same time	●	●	●	●
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	●	●	●	●
AUTOMATIC CLEANING				
Rotor.KLEAN™: 4 automatic cleaning programmes	●	●	●	●
Rotor.KLEAN™: water and detergent level detector - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
Integrated DET&Rinse™ detergent container	●	●	●	●
AUXILIARY FUNCTIONS				
Preheating up to 300 °C can be set by the user for each programme	●	●	–	–
Preheating up to 260 °C can be set by the user for each programme	●	●	●	●
Remaining cooking time display	●	●	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●	●	●
Display of the nominal value of the cooking parameters	●	●	●	●
Temperature units in °C or °F	●	●	●	●
PERFORMANCE AND SAFETY				
Protek.SAFE™: automatic fan stop on opening the door	●	●	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	●	●	●	●
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	–	–	–	●
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	–	●	–	–
TECHNICAL DETAILS				
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	–	–	●	●
Moulded cooking chamber in AISI 316 L marine stainless steel	●	●	–	–
Cooking chamber with C-shaped rack rails	●	●	●	●
Cooking chamber lighting through LED lights embedded in the door	●	●	●	●
9.5" touchscreen capacitive control panel	●	●	●	●
7" touchscreen resistive control panel	–	–	–	–
PLUS control panel with water resistance certification - IPX5	●	●	●	●
Drip collection system integrated in the door and functional even with the door open	●	●	●	●
Heavy-duty structure with the use of innovative materials	●	●	●	●
4-speed multiple fan system and high-performance circular resistance	–	–	●	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	●	●	–	–
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●	●	●
Door stop positions 120° - 180°	●	●	–	–
Door stop positions 60° - 120° - 180°	–	–	●	●
Reversible door in use even after installation	–	–	○	○
Door thickness 70 mm	●	●	–	–
Detachable internal glass door for ease of cleaning	●	●	●	●
Two-stage safety door opening / closure	●	●	○	○
Proximity door contact switch	●	●	●	●
Self-diagnosis system to detect problems or breakdowns	●	●	●	●
Safety temperature switch	●	●	●	●

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

GN 2/1 PLUS



20 GN 2/1	 PLUS	 PLUS	 PLUS
	XEVL-2021-YPRS	XEVL-2021-DPRS	XEVL-2021-GPRS
Model	XEVL-2021-YPRS	XEVL-2021-DPRS	XEVL-2021-GPRS
Pitch	67 mm	67 mm	67 mm
Frequency	50 Hz	50 Hz	50 / 60 Hz
Voltage	380-415 V 3PH+N+PE	220-240V 3PH+PE	220-240 V 1PH+N+PE
Electrical power	65 kW	65 kW	2,5 kW
Max. gas rated power	-	-	90 kW
Dimensions WxDxH (mm)	892x1257x1875	892x1257x1875	892x1257x1875
Weight	339 kg	339 kg	339 kg

Trolley included.

Customized Trolley: the capacity and pitch of the trolley can be manufactured on specific request. **Minimum order:** 2 trolleys

Left-to-right door opening: XEVL-2021-YPLS/ XEVL-2021-DPLS/ XEVL-2021-GPLS

GN 2/1 PLUS



Gas exhausts collection for gas ovens
 Exhaust chimney diameter: 150 mm
 Dimensions: 478x254x150 WxDxH mm
 Weight: 3,9 kg

Art.: XUC072



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Shower kit

Art.: XHC029



Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber.

Art.: XUC048



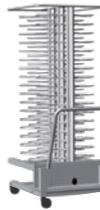
Trolley

AISI 316 L marine stainless steel structure
 Capacity: 20 GN 2/1
 Pitch: 67 mm
 Dimensions: 776x851x1741 WxDxH mm
 Weight: 72 Kg

Art.: XEVTL-2021

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys



Mobile plate trolley

AISI 316 L marine stainless steel structure
 Capacity: 102 dishes
 Max. dishes diameter: 310 mm
 Min. dishes diameter: 170 mm
 Dimensions: 776x851x1709 WxDxH mm
 Weight: 65 Kg

Art.: XEVTL-102P



Thermocover

Compatible with: XEVTL-2021/ XEVTL -102P

Art.: XUC031



Trolley handle holder

Enables the trolley handle to be safely and easily attached to the side of the oven.

Art.: XUC161



Trolley entrance ramp

Enables compensation for slopes or different levels of the kitchen floor in order to position the rack trolley correctly and safely.

Art.: XUC164

UNOX.Pure

The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX oven MIND.Maps™ monitors the water consumption and informs the user when the cartridge needs to be replaced. To install the XHC003 (2 pcs) in combination with CHEFTOP MIND.Maps™ PLUS BIG ovens, you will need the 10 mm JG fitting kit with code KEL1115A. Permits to treat up to 7000 litres of water (depending on the water temporary hardness)



Art.: XHC003

GN 2/1 PLUS



10 GN 2/1	 PLUS	 PLUS
Model	XEVC-1021-EPRM	XEVC-1021-GPRM
Pitch	77 mm	77 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	30,8 kW	1,4 kW
Max. gas rated power	-	G20, G25, G25.1: 33 kW/ G30, G31: 35 kW
Dimensions WxDxH (mm)	860x1145x1162	860x1145x1162
Weight	170 kg	183 kg

Left-to-right door opening: XEVC-1021-EPLM/ XEVC-1021-GPLM. Lateral supports pitch can be customized under specific request.

Preheating temperature up to 300 °C: XEVC-1021-EPRM-HT/ XEVC-1021-EPLM-HT/ XEVC-1021-GPRM-HT/ XEVC-1021-GPLM-HT



6 GN 2/1	 PLUS	 PLUS
Model	XEVC-0621-EPRM	XEVC-0621-GPRM
Pitch	77 mm	77 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	20,5 kW	1 kW
Max. gas rated power	-	G20, G25.1, G31: 24 kW/ G25: 23 kW/ G30: 25 kW
Dimensions WxDxH (mm)	860x1145x842	860x1145x842
Weight	119 kg	155 kg

Left-to-right door opening: XEVC-0621-EPLM/ XEVC-0621-GPLM

Lateral supports pitch can be customized under specific request.

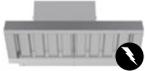
Preheating temperature up to 300 °C: XEVC-0621-EPRM-HT/ XEVC-0621-EPLM-HT/ XEVC-0621-GPRM-HT/ XEVC-0621-GPLM-HT

GN 2/1 PLUS



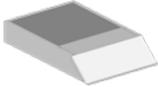
Hood with steam condenser (Only for electric ovens)
Voltage: 230 V - 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W - Exhaust chimney diameter: 121 mm - Min. air flow: 310 m³/h - Max. air flow: 390 m³/h - Dimensions: 868x1323x240 WxDxH mm

Art.: XEVHC-HC21



Hood with steam condenser and activated carbon filter
(Only for 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: 868x1323x366 WxDxH mm

Art.: XEVHC-CF21



Activated carbon filter Activated carbon filter for hood with steam condenser to further eliminate strong odors.
Compatible with: XEVHC-HC21 - Dimensions: 413x655x108 WxDxH mm - Weight: 11 kg

Art.: XUC140



Gas exhausts collection for gas ovens
Exhaust chimney diameter: 150 mm
Dimensions: 478x254x150 WxDxH mm - Weight: 3,5 kg

Art.: XUC070



Single unit installation kit
The kit contains water drain, fittings, pipe U-trap and connections.

Art.: XUC001



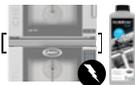
Single unit installation kit
The kit contains water drain, fittings, pipe U-trap, connections and 1 liter of DET&Rinse™ PLUS to immediately start to work. Contains chemical detergent UN 1814, 8, II - ADR LIMITED QUANTITY

Art.: XUC001-DR



Double stack installation kit for electric ovens
Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens.

Art.: XEAQC-00E2-E



Double stack installation kit for electric ovens
Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.

Art.: XEAQC-00E2-

E-DR



Double stack installation kit for gas ovens
Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack gas ovens. XEVC-0621-GP* (bottom) + XEVC-0621-GP* (top).

Art.: XEAQC-00E2-G



2-Stage safety door lock / opening

Art.: XUC002



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Shower kit

Art.: XHC001



Hyper.Smoker
The Unox Hyper.Smoker allows you to prepare smoked foods within your CHEFTOP MIND.Maps™ oven. It works with the most common smoking materials (such as wood chips and shavings). The XUC090 is compatible only with CHEFTOP MIND.Maps™ ovens set up for its usage. The compatibility of the Hyper.Smoker is guaranteed for all electric ovens produced starting from 15th June 2016 and for all gas produced starting from 5th August 2016. It is necessary to check the compatibility with models which have been produced earlier.

Art.: XUC090



Neutral cabinet
Capacity: 8 GN 2/1
Pitch: 57 mm - Dimensions: 860x1079x717 WxDxH mm - Weight: 30 kg

Art.: XWVEC-0821



SMART.Drain manual kit for neutral cabinet and high open stand
Compatible with: XWVEC-0821/ XWVRC-0721-H
Only compatible with PLUS ovens

Art.: XUC020



Cooking fat and liquid collection kit: non-stick stainless-steel container h20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber. Strongly recommended with SMART.Drain and in any dirty intensive cooking of poultry and meat.

Art.: XUC048



High open stand with lateral supports
Dimensions: 842x891x752 WxDxH mm
Capacity: 7 GN 2/1 - Pitch: 60 mm
Weight: 38 Kg

Art.: XWVRC-0721-H



Lateral support for stand
Compatible with: XWVRC-0021-H
Capacity: 7 GN 2/1 - Pitch: 60 mm
Weight: 4 Kg

Art.: XWVLC-0721-H



Low open stand
Dimensions: 842x891x305 WxDxH mm

Art.: XWVRC-0021-L



Floor positioning stand
Mandatory for oven unit positioning on the floor
Dimensions: 842x891x113 WxDxH mm

Art.: XWVRC-0021-F



Wheels kit with safety chains
4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. H 110 mm
Compatible with: XWVEC-0821/ XWVRC-0021-F/ XWVRC-0021-L/ XWVRC-0721-H

Art.: XUC012



Basket
Compatible with: XEVC-1021-*
Capacity: 10 GN 2/1
Pitch: 78 mm
Dimensions: 622x674x865 WxDxH mm

Art.: XWVBC-1021



Basket
Compatible with: XEVC-0621-*
Capacity: 6 GN 2/1
Pitch: 78 mm
Dimensions: 622x674x545 WxDxH mm

Art.: XWVBC-0621

Trolley for basket
To be used only with stand or cabinet without wheels.
Compatible with: XWVBC-1021/ XWVBC-0621
Dimensions: 647x855x923 WxDxH mm - Weight: 32 Kg

Art.: XWVYC-0021



Trolley coupling kit for stand
Required article with the purchase of XWVYC-0021.
The kit is made of a coupling system to attach trolley with XWVRC-0721-H

Art.: XWVYC-CR21

Trolley coupling kit for neutral cabinet
Required article with the purchase of XWVYC-0021.
The kit is made of a coupling system to attach trolley with XWVEC-0821

Art.: XWVYC-CK21

20 GN 1/1 PLUS



20 GN 1/1	 PLUS	 PLUS	 PLUS
	XEVL-2011-YPRS	XEVL-2011-DPRS	XEVL-2011-GPRS
Model	XEVL-2011-YPRS	XEVL-2011-DPRS	XEVL-2011-GPRS
Pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	380-415 V 3PH+N+PE	220-240V 3PH+PE	220-240 V 1PH+N+PE
Electrical power	38,5 kW	38,5 kW	2,8 kW
Max. gas rated power	-		48 kW
Dimensions WxDxH (mm)	892x1018x1875	892x1018x1875	892x1018x1875
Weight	292 kg	292 kg	309 kg

Trolley included.

Customized Trolley: the capacity and pitch of the trolley can be manufactured on specific request. **Minimum order:** 2 trolleys

Left-to-right door opening: XEVL-2011-YPRS/ XEVL-2011-DPRS/ XEVL-2011-GPRS

20 GN 1/1 PLUS



Hood with steam condenser (Only for 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: 882x1132x240 WxDxH mm

Art.: XEAHL-HCFL



Gas exhausts collection for gas ovens
Exhaust chimney diameter: 150 mm
Dimensions: 478x254x150 WxDxH mm
Weight: 3,9 kg

Art.: XUC072

UNOX.Link extra fine sous-vide core probe



Art.: XEC004

Shower kit

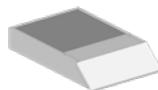


Art.: XHC001



Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber.

Art.: XUC046



Activated carbon filter

Activated carbon filter for hood with steam condenser to further eliminate strong odors.
Compatible with: XEAHL-HCFL
Dimensions: 413x655x108 WxDxH mm
Weight: 11 kg

Art.: XUC140



Trolley

AISI 316 L marine stainless steel structure
Compatible with:
XEVL-2011-YP*S/ XEVL-2011-DP*S/ XEVL-2011-GP*S
Capacity: 20 GN 1/1 - Pitch: 67 mm
Dimensions: 776x681x1741 WxDxH mm - Weight: 28 Kg

Art.: XEVTL-2011

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



Mobile plate trolley

AISI 316 L marine stainless steel structure
Compatible with:
XEVL-2011-YPRS/ XEVL-2011-DPRS/ XEVL-2011-GPRS
Capacity: 51 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 170 mm
Dimensions: 776x681x1709 WxDxH mm - Weight: 40 Kg

Art.: XEVTL-051P



Thermocover

Compatible with: XEVTL-2011/ XEVTL -051P

Art.: XUC030



Trolley handle holder

Enables the trolley handle to be safely and easily attached to the side of the oven.

Art.: XUC161



Trolley entrance ramp

Enables compensation for slopes or different levels of the kitchen floor in order to position the rack trolley correctly and safely.

Art.: XUC163

UNOX.Pure

The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX oven MIND.Maps™ monitors the water consumption and informs the user when the cartridge needs to be replaced.
To install the XHC003 (2 pcs) in combination with CHEFTOP MIND.Maps™ PLUS BIG ovens, you will need the 10 mm JG fitting kit with code KEL1115A.
Permits to treat up to 7000 litres of water (depending on the water temporary hardness)



Art.: XHC003

GN 1/1 PLUS



10 GN 1/1	 PLUS	 PLUS
Model	XEVC-1011-EPRM	XEVC-1011-GPRM
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	18,5 kW	1 kW
Max. gas rated power	-	G20, G25.1, G30, G31: 22 kW/ G25: 21 kW
Dimensions WxDxH (mm)	750x783x1010	750x783x1010
Weight	98 kg	116 kg

Left-to-right door opening: XEVC-1011-EPLM/ XEVC-1011-GPLM
Lateral supports pitch can be customized under specific request.

Preheating temperature up to 300 °C: XEVC-1011-EPRM-HT/ XEVC-1011-EPLM-HT/ XEVC-1011-GPRM-HT/ XEVC-1011-GPLM-HT
220 V ~ 3PH+PE Connection kit (only for model XEVC-1011-EPRM): Art. XUC128



7 GN 1/1	 PLUS	 PLUS
Model	XEVC-0711-EPRM	XEVC-0711-GPRM
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	11,7 kW	1 kW
Max. gas rated power	-	G20, G25, G25.1, G30, G31: 19 kW
Dimensions WxDxH (mm)	750x783x842	750x783x842
Weight	85 kg	104 kg

Left-to-right door opening: XEVC-0711-EPLM/ XEVC-0711-GPLM
Lateral supports pitch can be customized under specific request.

Preheating temperature up to 300 °C: XEVC-0711-EPRM-HT/ XEVC-0711-EPLM-HT/ XEVC-0711-GPRM-HT/ XEVC-0711-GPLM-HT
220 V ~ 1PH+N+PE Connection kit (only for model XEVC-0711-EPRM): Art. XUC129



5 GN 1/1	 PLUS	 PLUS
Model	XEVC-0511-EPRM	XEVC-0511-GPRM
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	9,3 kW	0,6 kW
Max. gas rated power	-	G20, G25, G25.1, G30, G31: 15 kW
Dimensions WxDxH (mm)	750x783x675	750x783x675
Weight	67 kg	83 kg

Left-to-right door opening: XEVC-0511-EPLM/ XEVC-0511-GPLM
Lateral supports pitch can be customized under specific request.

Preheating temperature up to 300 °C: XEVC-0511-EPRM-HT/ XEVC-0511-EPLM-HT/ XEVC-0511-GPRM-HT/ XEVC-0511-GPLM-HT
220 V ~ 1PH+N+PE Connection kit (only for model XEVC-0511-EPRM): Art. XUC129



3 GN 1/1	 PLUS
Model	XEVC-0311-EPRM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x538
Weight	56 kg

Left-to-right door opening: XEVC-0311-EPLM

Lateral supports pitch can be customized under specific request.

Preheating temperature up to 300 °C: XEVC-0311-EPRM-HT/ XEVC-0311-EPLM-HT

GN 1/1 PLUS



SlowTop

Digitally controlled only by PLUS control panel
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-CRM



Hood with steam condenser (Only for 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 and activated carbon filter (Only for 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: 750x956x366 WxDxH mm

Art.: XEVHC-CF11



Activated carbon filter Activated carbon filter for hood with steam condenser to further eliminate strong odors. Compatible with: XEVHC-HC11
Dimensions: 413x655x108 WxDxH mm - Weight: 11 kg

Art.: XUC140



Gas exhausts collection for gas ovens Exhaust chimney diameter: 150 mm
Dimensions: 478x254x150 WxDxH mm - Weight: 3,5 kg

Art.: XUC070



Single unit installation kit

The kit contains water drain, fittings, pipe U-trap and connections.

Art.: XUC001



Single unit installation kit Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.

Art.: XUC001-DR



Double stack installation kit for electric ovens Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens. Mandatory also to stack any oven on top of a XEVSC-0711-CRM SLOWTOP.

Art.: XEVQC-0011-E



Double stack installation kit for electric ovens Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.

Art.: XEVQC-0011-E-DR



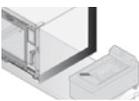
Double stack installation kit for gas ovens contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens. Only for columns made up of a gas bottom oven and an XEVC-0511-GP* top oven.

Art.: XEVQC-0011-G



Double stack installation kit for gas ovens Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens. Only for columns made up of a gas bottom oven and an XEVC-0711-GP* top oven.

Art.: XEVQC-0711-G



Heat shield kit: to be used when the oven is installed next to a fryer grill or any other heating source. Suitable for both sides of the oven. Shipped in two pieces.
15x624x99 - 15x72x491 WxDxH mm - Weight: 1 kg

Art.: XUC040



2-Stage safety door lock / opening

Art.: XUC002



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Shower kit

Art.: XHC001



Hyper.Smoker: the Unox Hyper.Smoker allows you to prepare smoked foods within your CHEFTOP MIND.Maps™ oven. It works with the most common smoking materials (such as wood chips and shavings). The XUC090 is compatible only with CHEFTOP MIND.Maps™ ovens set up for its usage. The compatibility of the Hyper. Smoker is guaranteed for all electric ovens produced starting from 15th June 2016 and for all gas produced starting from 5th August 2016. It is necessary to check the compatibility with models which have been produced earlier.

Art.: XUC090



Neutral cabinet
Capacity: 8 GN 1/1 - Pitch: 57 mm - Dimensions: 750x656x676 WxDxH mm
Weight: 18 kg

Art.: XWVEC-0811



SMART.Drain manual kit for neutral cabinet and high open stand
Compatible with: XWVEC-0811/ XWVRC-0711-H
Only compatible with PLUS ovens

Art.: XUC020



SMART.Drain DOUBLE STACK low stand.
Compatible with: XWVRC-0011-L-PO
Only compatible with PLUS ovens

Art.: XWVRC-0011-L-PO



SMART.Drain DOUBLE STACK allows to collect cooking fats on stacked ovens.
Compatible with: XWVRC-0011-L-PO
Only compatible with PLUS ovens

Art.: XWVYC-0011-L-PO



Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber. Strongly recommended with SMART.Drain and in any dirty intensive cooking of poultry and meat.

Art.: XUC046



Ultra high open stand with lateral supports
Recommended for: XEVC-0511-*
Dimensions: 732x641x888 WxDxH mm - Capacity: 7 GN 1/1 - Pitch: 60 mm
Weight: 23 Kg

Art.: XWVRC-0711-UH



High open stand with lateral supports
Dimensions: 732x546x752 WxDxH mm
Capacity: 7 GN 1/1 - Pitch: 60 mm - Weight: 22 Kg

Art.: XWVRC-0711-H



Lateral support for stand
Compatible with: XWVRC-0011-H - XWVRC-0011-UH
Capacity: 7 GN 1/1 - Pitch: 60 mm - Weight: 2 Kg

Art.: XWVLC-0711-H



Intermediate open stand
Dimensions: 732x546x462 WxDxH mm - Weight: 9 Kg

Art.: XWVRC-0011-M



Low open stand
Dimensions: 732x546x305 WxDxH mm

Art.: XWVRC-0011-L



Floor positioning stand
Mandatory for oven unit positioning on the floor
Dimensions: 732x546x113 WxDxH mm

Art.: XWVRC-0011-F



Wheels kit with safety chains
4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. H 110 mm
Compatible with: XWVEC-0811/ XWVRC-0011-F/ XWVRC-0011-L/ XWVRC-0011-M/ XWVRC-0711-H/ XWVRC-0711-UH

Art.: XUC012



Basket
Compatible with: XEVC-1011-* - Capacity: 9 GN 1/1 - Pitch: 67 mm - Dimensions: 568x361x713 WxDxH mm - Weight: 6 kg

Art.: XWVBC-0911



Basket
Compatible with: XEVC-0711-* - Capacity: 6 GN 1/1 - Pitch: 76 mm
Dimensions: 568x361x546 WxDxH mm - Weight: 5 kg

Art.: XWVBC-0611

Trolley for basket
To be used only with stand or cabinet without wheels.
Compatible with: XWVBC-0911/ XWVBC-0611
Dimensions: 605x700x923 WxDxH mm - Weight: 27 Kg

Art.: XWVYC-0011



Trolley coupling kit for stands
Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVRC-0711-H

Art.: XWVYC-CR11

Trolley coupling kit for neutral cabinet
Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVEC-0811

Art.: XWVYC-CK11

COMPACT - GN 1/1 PLUS



10 GN 1/1



PLUS

Model	XECC-1013-EPRM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	18,5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	535x872x984
Weight	94 kg

Left-to-right door opening: XECC-1013-EPLM
 Lateral supports pitch can be customized under specific request.
 220 V ~ 3PH+PE Connection kit: Art. XUC128

5 GN 1/1



PLUS

Model	XECC-0513-EPRM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	9,2 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	535x872x649
Weight	68 kg



Left-to-right door opening: XECC-0513-EPLM
 Lateral supports pitch can be customized under specific request.
 220 V ~ 1PH+N+PE Connection kit: Art. XUC129

COMPACT - GN 2/3 PLUS

5 GN 2/3



PLUS

Model	XECC-0523-EPRM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	5,2 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	535x672x649
Weight	57 kg



Left-to-right door opening: XECC-0523-EPLM
 Lateral supports pitch can be customized under specific request.

COMPACT - GN 1/1 PLUS - GN 2/3 PLUS



Hood with steam condenser

Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM
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: 535x1100x240 WxDxH mm

Art.: XECHC-HC13



Hood with steam condenser and activated carbon filter

Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM
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: 535x823x366 WxDxH mm

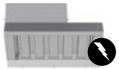
Art.: XECHC-CF13



Hood with steam condenser

Compatible with: XECC-0523-EPRM
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.: XECHC-HC23



Hood with steam condenser and activated carbon filter

Compatible with: XECC-0523-EPRM
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: 535x1018x366 WxDxH mm

Art.: XECHC-CF23



High open stand with lateral supports

Compatible with: XECC-0523-EPRM
Dimensions: 518x585x744 WxDxH mm
Capacity: 6 GN 2/3 - Pitch: 60 mm
Weight: 25 Kg

Art.: XWCRC-0623-H



Lateral support for stand

Compatible with: XWCRC-0023-H
Capacity: 6 GN 2/3 - Pitch: 60 mm - Weight: 2 Kg

Art.: XWCLC-0623-H



Low open stand

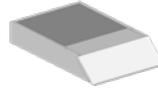
Compatible with: XECC-0523-EPRM
Dimensions: 518x484x305 WxDxH mm - Weight: 6 Kg

Art.: XWCRC-0023-L



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Activated carbon filter

Activated carbon filter for hood with steam condenser to further eliminate strong odors.
Compatible with: XECHC-HC13/ XECHC-HC23
Dimensions: 413x655x108 WxDxH mm
Weight: 11 kg

Art.: XUC140



Single unit installation kit

The kit contains water drain, fittings, pipe U-trap and connections.

Art.: XUC001



Single unit installation kit

Contains water drain, fittings, pipe, U-trap, connections and 1 liter of DET&Rinse™ PLUS to immediately start to work. Contains chemical detergent UN 1814, 8, II - ADR LIMITED QUANTITY.

Art.: XUC001-DR



Double stack installation kit

Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens.

Art.: XECQC-0013-E



High open stand with lateral supports

Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM
Dimensions: 518x779x744 WxDxH mm
Capacity: 6 GN 1/1 - Pitch: 60 mm
Weight: 24 Kg

Art.: XWCRC-0613-H



Lateral support for stand

Compatible with: XWCRC-0013-H
Capacity: 6 GN 1/1 - Pitch: 60 mm - Weight: 2 Kg

Art.: XWCLC-0613-H



Low open stand

Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM
Dimensions: 518x684x305 WxDxH mm - Weight: 6 Kg

Art.: XWCRC-0013-L



Floor positioning stand.

Mandatory for oven unit positioning on the floor
Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM
Dimensions: 732x479x113 WxDxH mm - Weight: 5 Kg

Art.: XWERC-0013-F



Shower kit

Art.: XHC001

CHEFTOP MIND.Maps™ ONE



Features

- Standard
- Optional
- Not available

	BIG ⚡	COUNTERTOP e COMPACT ⚡
UNOX INTELLIGENT PERFORMANCE		
ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	-	-
CLIMALUX™: total control of the humidity in the cooking chamber	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	-	-
AUTO.Soft: manages the heat rise to make it more delicate	-	-
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	-	-
UNOX INTENSIVE COOKING		
DRY.Maxi™: rapidly extracts the humidity from the cooking chamber	●	●
STEAM.Maxi™: produces saturated steam starting from 35 °C	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	-	-
PRESSURE.Steam: increases the saturation and temperature of steam	-	-
DATA DRIVEN COOKING		
Wi-Fi connection	○	○
Ethernet connection	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	-	-
DDC.App: monitor all connected ovens in real time from your smartphone	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●
MANUAL COOKING		
Convection cooking from 30 °C to 260 °C	●	●
Convection cooking from 30 °C to 300 °C	-	-
Mixed convection + steam cooking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	-	●
Convection + humidity cooking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●
Saturated steam cooking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●
Convection cooking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●
Cooking with core probe and DELTA T function	●	●
Single-point core probe	●	●
MULTI.Point core probe - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	-	-
SOUS-VIDE core probe	○	○
ADVANCED AND AUTOMATIC COOKING		
MIND.Maps™: draw the cooking processes directly on the display	●	●
PROGRAMMES: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	-	-
MULTI.Time: manages up to 10 cooking processes at the same time	-	-
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	-	-
AUTOMATIC CLEANING		
Rotor.KLEAN™: 4 automatic cleaning programmes	●	●
Rotor.KLEAN™: water and detergent level detector - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●
Integrated DET&Rinse™ detergent container	●	●
AUXILIARY FUNCTIONS		
Preheating up to 300 °C can be set by the user for each programme	-	-
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining cooking time display	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●
Display of the nominal value of the cooking parameters	●	●
Temperature units in °C or °F	●	●
PERFORMANCE AND SAFETY		
Protek.SAFE™: automatic fan stop on opening the door	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	-	-
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	-	-
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	-	-
TECHNICAL DETAILS		
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	-	●
Moulded cooking chamber in AISI 316 L marine stainless steel	●	-
Cooking chamber with C-shaped rack rails	●	●
Cooking chamber lighting through LED lights embedded in the door	●	●
9.5" touchscreen capacitive control panel	-	-
7" touchscreen resistive control panel	●	●
ONE control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Heavy-duty structure with the use of innovative materials	●	●
4-speed multiple fan system and high-performance circular resistance	-	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	-	-
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 120° - 180°	●	-
Door stop positions 60° - 120° - 180°	-	●
Reversible door in use even after installation	-	○
Door thickness 70 mm	●	-
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	●	○
Proximity door contact switch	●	●
Self-diagnosis system to detect problems or breakdowns	●	●
Safety temperature switch	●	●

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

20 GN 1/1 ONE



20 GN 1/1



ONE

XEVL-2011-E1RS

Model	XEVL-2011-E1RS
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	220-240 V 3PH+PE / 380-415 V 3PH+N+PE
Electrical power	29,3 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	892x1018x1875
Weight	262 kg

Trolley included.

Customized Trolley: the capacity and pitch of the trolley can be manufactured on specific request. **Minimum order:** 2 trolleys

Left-to-right door opening: XEVL-2011-E1LS

20 GN 1/1 ONE



Hood with steam condenser (Only for 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: 882x1132x240 WxDxH mm

Art.: XEAHL-HCFL



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Shower kit

Art.: XHC001



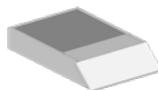
Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber.

Art.: XUC046



Trolley handle holder
Enables the trolley handle to be safely and easily attached to the side of the oven.

Art.: XUC161



Activated carbon filter
Activated carbon filter for hood with steam condenser to further eliminate strong odors.
Compatible with: XEAHL-HCFL
Dimensions: 413x655x108 WxDxH mm
Weight: 11 kg

Art.: XUC140



Trolley
AISI 316 L marine stainless steel structure
Compatible with:
XEVL-2011-YP*S/ XEVL-2011-DP*S/ XEVL-2011-GP*S
Capacity: 20 GN 1/1 - Pitch: 67 mm
Dimensions: 776x681x1741 WxDxH mm - Weight: 28 Kg

Art.: XEVTL-2011

Customized Trolley
The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



Mobile plate trolley
AISI 316 L marine stainless steel structure
Compatible with:
XEVL-2011-YPRS/ XEVL-2011-DPRS/ XEVL-2011-GPRS
Capacity: 51 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 170 mm
Dimensions: 776x681x1709 WxDxH mm - Weight: 40 Kg

Art.: XEVTL-051P



Thermocover
Compatible with: XEVTL-2011/ XEVTL -051P

Art.: XUC030



Trolley entrance ramp
Enables compensation for slopes or different levels of the kitchen floor in order to position the rack trolley correctly and safely.

Art.: XUC163



UNOX.Pure
The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX oven MIND.Maps™ monitors the water consumption and informs the user when the cartridge needs to be replaced.
To install the XHC003 (2 pcs) in combination with CHEFTOP MIND.Maps™ PLUS BIG ovens, you will need the 10 mm JG fitting kit with code KEL115A.
Permits to treat up to 7000 litres of water (depending on the water temporary hardness)

Art.: XHC003

GN 1/1 ONE



10 GN 1/1



Model	XEVC-1011-E1RM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	18,5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x1010
Weight	92 kg

Left-to-right door opening: XEVC-1011-E1LM
Lateral supports pitch can be customized under specific request.



7 GN 1/1



Model	XEVC-0711-E1RM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	11,7 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x843
Weight	81 kg

Left-to-right door opening: XEVC-0711-E1LM
Lateral supports pitch can be customized under specific request.



5 GN 1/1



Model	XEVC-0511-E1RM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V - 1N / 400 V - 3N
Electrical power	9,3 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x675
Weight	65 kg



Model	XEVC-0511-E1RM-LP
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V - 1N / 400 V - 3N
Electrical power	7 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x675
Weight	65 kg

Left-to-right door opening: XEVC-0511-E1LM / XEVC-0511-E1LM-LP
Lateral supports pitch can be customized under specific request.



3 GN 1/1



Model	XEVC-0311-E1RM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V - 1N / 400 V - 3N
Electrical power	5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x538
Weight	54 kg

Left-to-right door opening: XEVC-0311-E1LM
Lateral supports pitch can be customized under specific request.

GN 1/1 ONE



SlowTop

Digitally controlled only by the ONE control panel
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-CRM



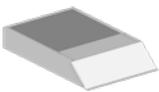
Hood with steam condenser (Only for electric ovens)
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz
Electrical power: 100 W - Exhaust chimney diameter: 121 mm
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h
Dimensions: 750x956x240 WxDxH mm

Art.: XEVHC-HC11



Hood with steam condenser and activated carbon filter
(Only for 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: 750x956x366 WxDxH mm

Art.: XEVHC-CF11



Activated carbon filter Activated carbon filter for hood with steam condenser to further eliminate strong odors. Compatible with: XEVHC-HC11
Dimensions: 413x655x108 WxDxH mm - Weight: 11 kg

Art.: XUC140



Single unit installation kit
The kit contains water drain, fittings, pipe U-trap and connections.

Art.: XUC001



Single unit installation kit Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.

Art.: XUC001-DR



Double stack installation kit for electric ovens Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens. Mandatory also to stack any oven on top of a XEVSC-0711-CRM SLOWTOP.

Art.: XEVQC-0011-E



Double stack installation kit for electric ovens Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens plus two bottles (2L) of DET & Rinse™ PLUS detergent. Contains chemical detergent UN 1814, 8, II - ADR limited quantity.

Art.: XEVQC-0011-E-DR



Heat shield kit: to be used when the oven is installed next to a fryer grill or any other heating source. Suitable for both sides of the oven. Shipped in two pieces. 15x624x99 - 15x72x491 WxDxH mm - Weight: 1 kg

Art.: XUC040



2-Stage safety door lock / opening

Art.: XUC002



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Shower kit

Art.: XHC001



Neutral cabinet

Capacity: 8 GN 1/1
Pitch: 57 mm
Dimensions: 750x656x676 WxDxH mm
Weight: 18 kg

Art.: XWVEC-0811

860,00 €



Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber. Strongly recommended with SMART.Drain and in any dirty intensive cooking of poultry and meat.

Art.: XUC046



Ultra high open stand with lateral supports

Recommended for: XEVC-0511-
Dimensions: 732x641x888 WxDxH mm
Capacity: 7 GN 1/1 - Pitch: 60 mm
Weight: 23 Kg

Art.: XWVRC-0711-UH



High open stand with lateral supports

Dimensions: 732x546x752 WxDxH mm
Capacity: 7 GN 1/1 - Pitch: 60 mm
Weight: 22 Kg

Art.: XWVRC-0711-H



Lateral support for stand

Compatible with: XWVRC-0011-H - XWVRC-0011-UH
Capacity: 7 GN 1/1 - Pitch: 60 mm - Weight: 2 Kg

Art.: XWVLC-0711-H



Intermediate open stand

Dimensions: 732x546x462 WxDxH mm - Weight: 9 Kg

Art.: XWVRC-0011-M



Low open stand

Dimensions: 732x546x305 WxDxH mm

Art.: XWVRC-0011-L



Floor positioning stand

Mandatory for oven unit positioning on the floor
Dimensions: 732x546x113 WxDxH mm

Art.: XWVRC-0011-F



Wheels kit with safety chains

4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. H 110 mm
Compatible with: XWVEC-0811/ XWVRC-0011-F/ XWVRC-0011-L/ XWVRC-0011-M/ XWVRC-0711-H/ XWVRC-0711-UH

Art.: XUC012



Basket

Compatible with: XEVC-1011-
Capacity: 9 GN 1/1 - Pitch: 67 mm
Dimensions: 568x361x713 WxDxH mm - Weight: 6 kg

Art.: XWVBC-0911



Basket

Compatible with: XEVC-0711-
Capacity: 6 GN 1/1 - Pitch: 76 mm
Dimensions: 568x361x546 WxDxH mm - Weight: 5 kg

Art.: XWVBC-0611



Trolley for basket

To be used only with stand or cabinet without wheels.
Compatible with: XWVBC-0911/ XWVBC-0611
Dimensions: 605x700x923 WxDxH mm - Weight: 27 Kg

Art.: XWVYC-0011



Trolley coupling kit for stands

Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVRC-0711-H

Art.: XWVYC-CR11

Trolley coupling kit for neutral cabinet

Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVEC-0811

Art.: XWVYC-CK11

COMPACT - GN 2/3 ONE



5 GN 2/3	
Model	 XECC-0523-E1RM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	5,2 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	535x672x649
Weight	55 kg

Left-to-right door opening: XECC-0523-EPLM/ XECC-0523-EILM
Lateral supports pitch can be customized under specific request.

GN 2/3 ONE



Hood with steam condenser

Compatible with: XECC-0523-*
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



Hood with steam condenser and activated carbon filter

Compatible with: XECC-0523-EPRM/ XECC-0523-EIRM
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: 535x1018x366 WxDxH mm

Art.: XEHC-CF23



High open stand with lateral supports

Compatible with: XECC-0523-*
Dimensions: 518x585x744 WxDxH mm
Capacity: 6 GN 2/3 - Pitch: 60 mm
Weight: 25 Kg

Art.: XWCRC-0623-H



Lateral support for stand

Compatible with: XWCRC-0023-H
Capacity: 6 GN 2/3 - Pitch: 60 mm - Weight: 2 Kg

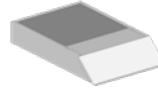
Art.: XWCLC-0623-H



Low open stand

Compatible with: XECC-0523-*
Dimensions: 518x484x305 WxDxH mm - Weight: 6 Kg

Art.: XWCRC-0023-L



Activated carbon filter

Activated carbon filter for hood with steam condenser to further eliminate strong odors.
Compatible with: XEHC-HC13/ XEHC-HC23
Dimensions: 413x655x108 WxDxH mm
Weight: 11 kg

Art.: XUC140



Single unit installation kit

The kit contains water drain, fittings, pipe U-trap and connections.

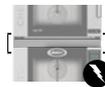
Art.: XUC001



Single unit installation kit

Contains water drain, fittings, pipe, U-trap, connections and 1 liter of DET&Rinse™ PLUS to immediately start to work.
Contains chemical detergent UN 1814, 8, II - ADR LIMITED QUANTITY.

Art.: XUC001-DR



Double stack installation kit

Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens.

Art.: XECQC-0013-E



Shower kit

Art.: XHC001



UNOX.Link extra fine sous-vide core probe

Art.: XEC004

CHEFTOP MIND.Maps™ ZERO



Features

- Standard
- Optional
- Not available



UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	—
CLIMALUX™: total control of the humidity in the cooking chamber	—
SMART.Preheating: sets automatically the temperature and the duration of the preheating	—
AUTO.Soft: manages the heat rise to make it more delicate	—
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	—

UNOX INTENSIVE COOKING

DRY.Plus™: extracts humidity from the cooking chamber	●
STEAM.Plus™: creates instant humidity starting from 48°C	●
AIR.Plus™: multiple fans with reverse gear and 2 speed settings	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	—

DATA DRIVEN COOKING

Wi-Fi connection	—
Ethernet connection	—
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	—
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	—
DDC.App: monitor all connected ovens in real time from your smartphone	—
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	—

MANUAL COOKING

Convection cooking from 30 °C to 260 °C	●
Convection + humidity cooking starting from 48 °C	●
Saturated steam cooking starting from 48 °C	●
Convection cooking + forced humidity extraction from 30 °C	●
Cooking with core probe and DELTA T function	—
Single-point core probe	—
MULTI.Point core probe	—
SOUS-VIDE core probe	—

ADVANCED AND AUTOMATIC COOKING

MIND.Maps™: draw the cooking processes directly on the display	—
PROGRAMS: up to 384 programmes that can be saved with name, picture or handwritten signature	—
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	—
MULTI.Time: manages up to 10 cooking processes at the same time	—
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	—
3 cooking steps	●
12 quick programs	●
Store up to 99 programs	●

AUTOMATIC CLEANING

Rotor.KLEAN™: 4 automatic cleaning programmes	—
Rotor.KLEAN™: water and detergent level detector	—
Integrated DET&Rinse™ detergent container	—

AUXILIARY FUNCTIONS

Preheating up to 260 °C can be set by the user for each programme	●
Remaining cooking time display	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●
Display of the nominal value of the cooking parameters	●
Temperature units in °C or °F	●

PERFORMANCE AND SAFETY

Protek.SAFE™: automatic fan stop on opening the door	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	—
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	—

TECHNICAL DETAILS

Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	●
Cooking chamber with C-shaped rack rails	●
Cooking chamber lighting through LED lights embedded in the door	●
Control panel with water resistance certification - IPX5	●
Drip collection system integrated in the door and functional even with the door open	●
Heavy-duty structure with the use of innovative materials	●
2-speed fan system and high-performance circular resistance	●
Door hinges made of high-resistance, self-lubricating techno-polymer	●
Door stop positions 60° - 120° - 180°	●
Anti-breakage carbon fibre door pin	○
Reversible door in use even after installation	●
Door thickness 70 mm	○
Detachable internal glass door for ease of cleaning	●
Two-stage safety door opening / closure	—
Proximity door contact switch	●
Self-diagnosis system to detect problems or breakdowns	—
Safety temperature switch	—

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

GN 1/1 ZERO



10 GN 1/1	
Model	XEVC-1011-EZRM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	18,5 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x1010
Weight	85 kg

Left-to-right door opening: XEVC-1011-EZLM

Lateral supports pitch can be customized under specific request.



7 GN 1/1	
Model	XEVC-0711-EZRM
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V - 3N
Electrical power	11,7 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x783x843
Weight	72 kg

Left-to-right door opening: XEVC-0711-EZLM

Lateral supports pitch can be customized under specific request. 220 V ~1PH+N+PE Kit di connessione: Art. XUC129



5 GN 1/1		
Model	XEVC-0511-EZRM	XEVC-0511-EZRM-LP
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V - 1N / 400 V - 3N	230 V - 1N / 400 V - 3N
Electrical power	9,3 kW	7 kW
Max. gas rated power	-	-
Dimensions WxDxH (mm)	750x783x675	750x783x675
Weight	61 kg	61 kg

Left-to-right door opening: XEVC-0511-EZLM / XEVC-0511-EZLM-LP

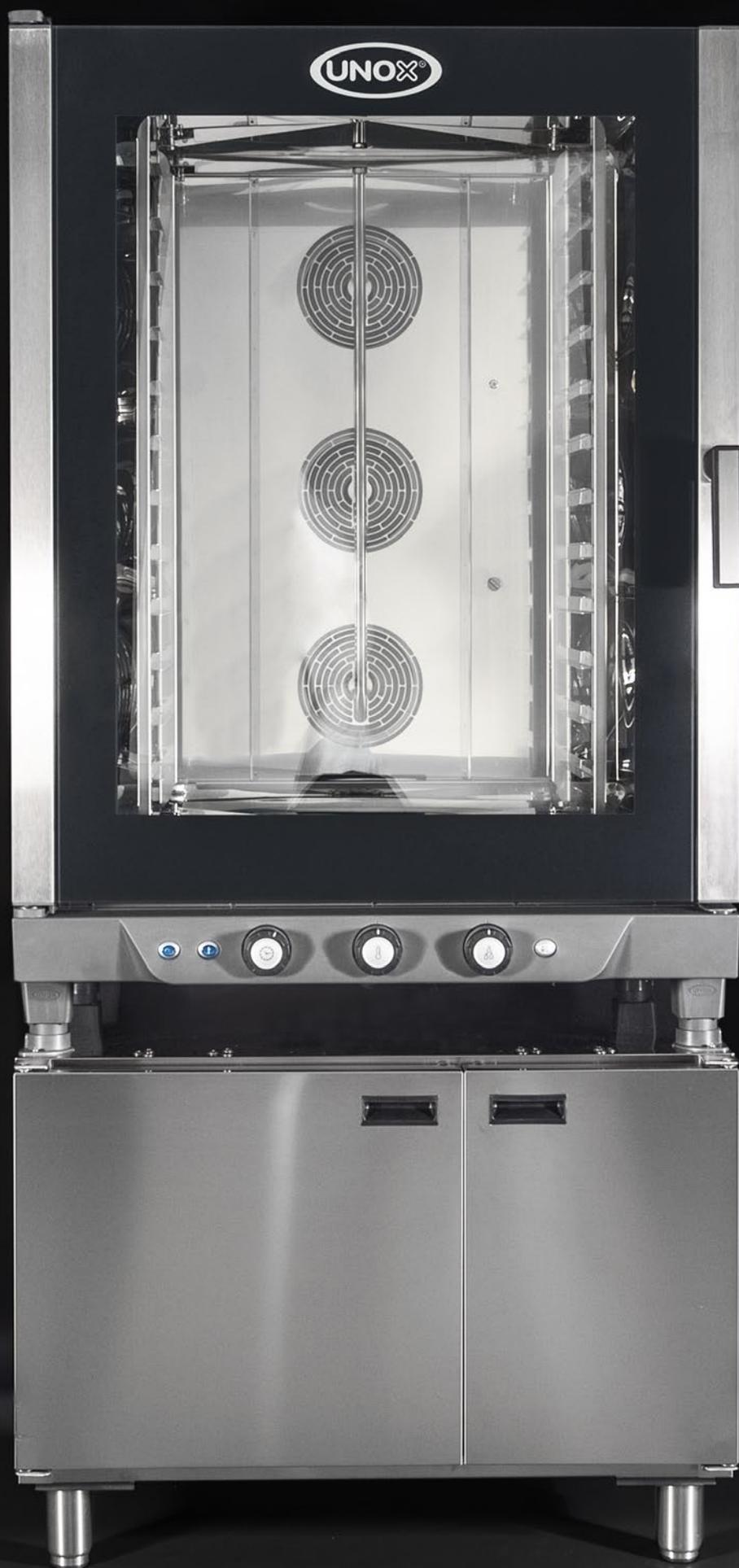
Lateral supports pitch can be customized under specific request.

GN 1/1 ZERO

	<p>Single unit installation kit The kit contains water drain, fittings, pipe U-trap and connections.</p> <p>Art.: XUC001 165,00 €</p>
	<p>Double stack installation kit for electric ovens Contains steel components, water drain, U-trap and all the necessary fittings to install double-stack electric ovens.</p> <p>Art.: XEVQC-0011-E</p>
	<p>Heat shield kit: to be used when the oven is installed next to a fryer grill or any other heating source. Suitable for both sides of the oven. Shipped in two pieces. 15x624x99 - 15x72x491 WxDxH mm - Weight: 1 kg</p> <p>Art.: XUC040</p>
	<p>2-Stage safety door lock / opening</p> <p>Art.: XUC002</p>
	<p>Shower kit</p> <p>Art.: XHC001</p>
	<p>Neutral cabinet Capacity: 8 GN 1/1 Pitch: 57 mm Dimensions: 750x656x676 WxDxH mm Weight: 18 kg</p> <p>Art.: XWVEC-0811</p>
	<p>Cooking fat and liquid collection kit: non-stick stainless-steel container h 20mm, designed with special bendings and a central hole to collect liquids and fat dripping from the food and direct them to the center of the drain to reduce the dirtiness on the cooking chamber. Strongly recommended with SMART.Drain and in any dirty intensive cooking of poultry and meat.</p> <p>Art.: XUC046</p>
	<p>Ultra high open stand with lateral supports Recommended for: XEVC-0511-* Dimensions: 732x641x888 WxDxH mm Capacity: 7 GN 1/1 - Pitch: 60 mm Weight: 23 Kg</p> <p>Art.: XWVRC-0711-UH</p>
	<p>High open stand with lateral supports Dimensions: 732x546x752 WxDxH mm Capacity: 7 GN 1/1 - Pitch: 60 mm Weight: 22 Kg</p> <p>Art.: XWVRC-0711-H</p>

	<p>Lateral support for stand Compatible with: XWVRC-0011-H - XWVRC-0011-UH Capacity: 7 GN 1/1 - Pitch: 60 mm - Weight: 2 Kg</p> <p>Art.: XWVLC-0711-H 106,00 €</p>
	<p>Intermediate open stand Dimensions: 732x546x462 WxDxH mm - Weight: 9 Kg</p> <p>Art.: XWVRC-0011-M</p>
	<p>Low open stand Dimensions: 732x546x305 WxDxH mm</p> <p>Art.: XWVRC-0011-L</p>
	<p>Floor positioning stand Mandatory for oven unit positioning on the floor Dimensions: 732x546x113 WxDxH mm</p> <p>Art.: XWVRC-0011-F</p>
	<p>Wheels kit with safety chains 4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake. H 110 mm Compatible with: XWVEC-0811/ XWVRC-0011-F/ XWVRC-0011-L/ XWVRC-0011-M/ XWVRC-0711-H/ XWVRC-0711-UH</p> <p>Art.: XUC012</p>
	<p>Basket Compatible with: XEVC-1011-* Capacity: 9 GN 1/1 - Pitch: 67 mm Dimensions: 568x361x713 WxDxH mm - Weight: 6 kg</p> <p>Art.: XWVBC-0911</p>
	<p>Basket Compatible with: XEVC-0711-* Capacity: 6 GN 1/1 - Pitch: 76 mm Dimensions: 568x361x546 WxDxH mm - Weight: 5 kg</p> <p>Art.: XWVBC-0611</p>
	<p>Trolley for basket To be used only with stand or cabinet without wheels. Compatible with: XWVBC-0911/ XWVBC-0611 Dimensions: 605x700x923 WxDxH mm - Weight: 27 Kg</p> <p>Art.: XWVYC-0011</p>
	<p>Trolley coupling kit for stands Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVRC-0711-H</p> <p>Art.: XWVYC-CR11</p>
	<p>Trolley coupling kit for neutral cabinet Required article with the purchase of XWVYC-0011. The kit is made of a coupling system to attach trolley with XWVEC-0811</p> <p>Art.: XWVYC-CK11</p>

CHEFLUX™



Features

- Standard
- Optional
- Not available

	BIG e COUNTERTOP	COUNTERTOP
	⚡	🔥
UNOX INTELLIGENT PERFORMANCE		
ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	-	-
CLIMALUX™: total control of the humidity in the cooking chamber	-	-
SMART.Preheating: sets automatically the temperature and the duration of the preheating	-	-
AUTO.Soft: manages the heat rise to make it more delicate	-	-
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	-	-
UNOX INTENSIVE COOKING		
DRY.Plus™: extracts humidity from the cooking chamber	●	●
STEAM.Plus™: creates instant humidity starting from 48°C	●	●
AIR.Plus™: multiple fans with reverse gear and 2 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	-	-
DATA DRIVEN COOKING		
Wi-Fi connection	-	-
Ethernet connection	-	-
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	-	-
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	-	-
DDC.App: monitor all connected ovens in real time from your smartphone	-	-
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	-	-
MANUAL COOKING		
Convection cooking from 80 °C to 260 °C	●	●
Convection + humidity cooking starting from 80 °C	●	●
Saturated steam cooking starting from 80 °C	●	●
Convection cooking + forced humidity extraction from 80 °C	●	●
Cooking with core probe and DELTA T function	-	-
Single-point core probe	-	-
MULTI.Point core probe	-	-
SOUS-VIDE core probe	-	-
ADVANCED AND AUTOMATIC COOKING		
MIND.Maps™: draw the cooking processes directly on the display	-	-
PROGRAMS: up to 384 programmes that can be saved with name, picture or handwritten signature	-	-
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	-	-
MULTI.Time: manages up to 10 cooking processes at the same time	-	-
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	-	-
3 cooking steps	-	-
12 quick programs	-	-
Store up to 99 programs	-	-
AUTOMATIC CLEANING		
Rotor.KLEAN™: 4 automatic cleaning programmes	-	-
Rotor.KLEAN™: water and detergent level detector	-	-
Integrated DET&Rinse™ detergent container	-	-
AUXILIARY FUNCTIONS		
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining cooking time display	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●
Display of the nominal value of the cooking parameters	-	-
Temperature units in °C or °F	-	-
PERFORMANCE AND SAFETY		
Protek.SAFE™: automatic fan stop on opening the door	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	-	-
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	-	●
TECHNICAL DETAILS		
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	●	●
Cooking chamber with C-shaped rack rails	●	●
Cooking chamber lighting through LED lights embedded in the door	-	-
Control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Heavy-duty structure with the use of innovative materials	●	●
2-speed fan system and high-performance circular resistance	●	●
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 60° - 120° - 180°	●	●
Anti-breakage carbon fibre door pin	●	●
Reversible door in use even after installation	○	○
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	-	-
Proximity door contact switch	-	-
Self-diagnosis system to detect problems or breakdowns	-	-
Safety temperature switch	●	●

GN 2/1 MANUAL



Trolley included.

20 GN 2/1



Model	XV4093
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	46,7 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	866x1237x1863
Weight	190 kg

GN 1/1 MANUAL



Trolley included.

20 GN 1/1



Model	XV1093
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	866x1237x1863
Weight	190 kg

GN 2/1 & GN 1/1



Trolley

Compatible with: XV 4093
Capacity: 20 GN 2/1 - Pitch: 67 mm
Dimensions: 743x783x1717 WxDxH mm - Weight: 72 Kg

Art.: XCV4001

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



Mobile plate trolley

Compatible with: XV 4093
Capacity: 102 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x784x1711 WxDxH mm
Weight: 65 Kg

Art.: XCP4001



Thermocover

Compatible with: XCV 4001/ XCP 4001

Art.: XUC031



Shower kit SR

Contains shower kit and 1 bottle of SPRAY&Rinse (750ML).

Art.: XC208-SR



Trolley

Compatible with: XV 1093
Capacity: 20 GN 1/1 - Pitch: 66 mm
Dimensions: 743x564x1700 WxDxH mm
Weight: 25 Kg

Art.: XCV1001

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys - Additional price for trolley: **100,00 €**



Mobile plate trolley

Compatible with: XV 1093
Capacity: 51 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x564x1711 WxDxH mm
Weight: 40 Kg

Art.: XCP1001



Thermocover

Compatible with: XCV 1001/ XCP 1001

Art.: XUC030

GN 1/1 MANUAL



12 GN 1/1		
Model	XV893	XV813G
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	15,8 kW	1 kW
Max. gas rated power	-	G20, G30: 20 kW / G25: 17 kW
Dimensions WxDxH (mm)	860x882x1250	860x882x1464
Weight	112 kg	134 kg

Lateral supports pitch can be customized under specific request.



7 GN 1/1		
Model	XV593	XV513G
Pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	230 V ~ 1N
Electrical power	10,5 kW	0,7 kW
Max. gas rated power	-	G20, G30: 17,5 kW / G25: 14,6 kW
Dimensions WxDxH (mm)	860x882x930	860x882x1144
Weight	80 kg	108 kg

Lateral supports pitch can be customized under specific request.

GN 1/1



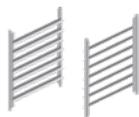
Neutral cabinet
Compatible with: XV893/ XV813G/ XV593/ XV513G
Capacity: 7 GN 1/1
Pitch: 57 mm
Dimensions: 860x772x676 WxDxH mm
Weight: 25 Kg

Art.: XR260



Open stand
Compatible with: XV893/ XV813G/ XV593/ XV513G
Dimensions: 842x665x692 WxDxH mm
Weight: 11 Kg

Art.: XR168



Lateral support for stand
Compatible with: XR 168
Capacity: 7 GN 1/1
Pitch: 60 mm
Weight: 3 Kg

Art.: XR727



Wheels kit with safety chains
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.
Compatible with: XR 260/ XR 168
H 100 mm

Art.: XUC010



Single unit installation kit
The kit contains water drain, fittings, pipe U-trap and connections.

Art.: XUC001



Shower kit SR
Contains shower kit and 1 bottle of SPRAY&Rinse (750ML).

Art.: XC208-SR

GN 1/1 MANUAL



5 GN 1/1



Model	XV393
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V - 1N / 400 V - 3N
Electrical power	7,1 kW
Max. gas rated power	-
Dimensions WxDxH (mm)	750x773x772
Weight	67 kg

Lateral supports pitch can be customized under specific request.

GN 1/1



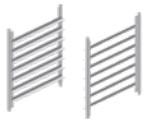
Neutral cabinet
Compatible with: XV393
Capacity: 7 GN 1/1
Pitch: 57 mm
Dimensions: 750x656x676 WxDxH mm
Weight: 18 kg

Art.: XR218



High open stand
Compatible with: XV393
Dimensions: 732x546x692 WxDxH mm
Weight: 10 Kg

Art.: XR118



Lateral support for stand
Compatible with: XR 118
Capacity: 7 GN 1/1
Pitch: 60 mm
Weight: 2 Kg

Art.: XR717



Wheels kit with safety chains
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.
Compatible with: XR 218/ XR 118
H 100 mm

Art.: XUC010



Single unit installation kit
The kit contains water drain, fittings, pipe U-trap and connections.

Art.: XUC001



Shower kit SR
Contains shower kit and 1 bottle of SPRAY&Rinse (750ML).

Art.: XC208-SR

COOKING ESSENTIALS

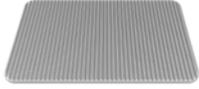
FOR CHEFTOP MIND.MAPS™ & CHEFLUX™ GN 1/1



COOKING ESSENTIALS START-UP SET

The kit contains:
1 x GRP815, TG936, TG885, TG970, TG895

Art.: XUC018



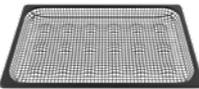
FAKIRO™
Ribbed-flat aluminium plate for pizza and focaccia
h 12 mm. Not compatible with XECC-1013-EPRM/
XECC-0513-EPRM ovensh 12 mm

Art.: TG875



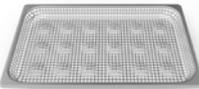
STEAM
Stainless steel grid for steaming.
h 40 mm

Art.: GRP815



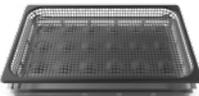
BLACK.FRY
Non-stick stainless steel grid for frying.
h 40 mm

Art.: GRP816



POTATO.FRY
Stainless steel grid for french fries.
h 40 mm

Art.: GRP817



CLEAN.FRY
Grid for frying with fat-collection system.
h 51,5 mm

Art.: GRP820



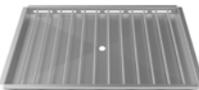
POLLO.BLACK
Non-stick stainless steel grid to grill 8 chickens.
h 167 mm

Art.: GRP825



POLLO.WASH washing basket
Enables you to wash three **POLLO.BLACK** grills in
the oven during its normal wash cycle.
h 27 mm

Art.: GRP860



POLLO.GRILL
Stainless steel grid to grill 3 open chickens.
h 27 mm

Art.: GRP840



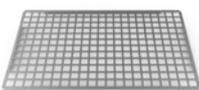
EGGS 6x2
Non-stick aluminium pan designed to perfectly fry up
to 12 eggs (2 in each cavity) in less than 4 minutes.
h 16 mm.

Art.: TG935



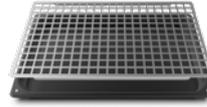
EGGS 8x1
Non-stick aluminium pan designed to perfectly fry up
to 8 eggs in less than 3 minutes.
h 16 mm

Art.: TG936



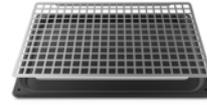
BACON
Stainless steel grid for bacon.
h 13,5 mm

Art.: TG944



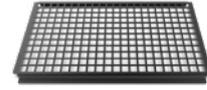
BACON.40
Pan for bacon with fat collection.
h 41 mm

Art.: TG945



BACON.20
Pan for bacon with fat collection.
h 21 mm

Art.: TG840



GRILL
Non-stick aluminium pan for grilling.
h 37 mm

Art.: TG885



FAKIRO.GRILL
Non-stick ribbed-flat aluminium plate for grilling.
h 12 mm

Art.: TG870



SUPER.GRILL
Non-stick ribbed aluminium plate for grilling food to
be load on additional grid **GRP 970** for convenient
load of batches.
TG 970 h 28 mm - GRP 970 h 40 mm

Art.: TG970



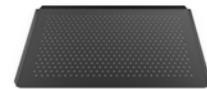
Stainless steel grid with handles for easy loading
Additional grid for the model TG970; h 40 mm.

Art.: GRP970



PAN.FRY
Enamel coated pan for frying.
h 20 mm

Art.: TG905



FORO.BLACK
Non-stick perforated aluminium pan for pastry and
bakery products.
h 15 mm

Art.: TG890



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

Art.: TG895



BLACK.40
Non-stick stainless steel pan.
h 40 mm

Art.: TG900



FORO.SILICO
Silicone coated perforated aluminium pan for pastry
and bakery products.
h 12 mm

Art.: TG975

PANS & GRIDS

FOR CHEFTOP MIND.MAPS™ & CHEFLUX™ GN 1/1



STEEL.20

Stainless steel pan - h 20 mm

Art.: TG805

STEEL.40

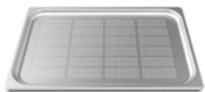
Stainless steel pan - h 40 mm

Art.: TG815

STEEL.65

Stainless steel pan - h 65 mm

Art.: TG825



FORO.STEEL20

Perforated stainless steel pan - h 20 mm

Art.: TG810

FORO.STEEL40

Perforated stainless steel pan - h 40 mm

Art.: TG820

FORO.STEEL65

Perforated stainless steel pan - h 65 mm

Art.: TG830



STEEL.GRID

Flat stainless steel grid
h 8,5 mm

Art.: GRP806

COOKING ESSENTIALS

FOR CHEFTOP MIND.MAPS™ GN 2/3



FAKIRO™

Aluminium plate for pizza and focaccia.
h 37 mm

Art.: TG715



STEAM

Stainless steel grid for steaming.
h 30 mm

Art.: GRP710



POTATO.FRY

Stainless steel grid for french fries.
h 30 mm

Art.: GRP711



POLLO.BLACK

Non-stick stainless steel grid to grill 4 chickens.
h 140 mm

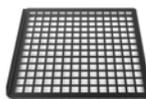
Art.: GRP715



EGGS 5x1

Non-stick aluminium pan designed to perfectly fry up to 5 eggs in less than 3 minutes.
h 16 mm

Art.: TG937



GRILL

Enamel coated pan for grilling.
h 37 mm

Art.: TG720



FAKIRO.GRILL

Non-stick ribbed-flat aluminium plate for grilling.
h 12 mm

Art.: TG770



PAN.FRY

Enamel coated pan for frying.
h 20 mm

Art.: TG735



FORO.BLACK

Non-stick perforated aluminium pan for pastry and bakery products.
h 15 mm

Art.: TG730

ACCESSORIES

FOR TRAYS GN 1/1



Carrello poggia teglie

Capacità: 21 GN 1/1 - Distanza: 70 mm
Dimensioni: 450x608x1700 WxDxH mm
Peso: 10 Kg

Art.: XTB0002

PANS & GRIDS

FOR CHEFTOP MIND.MAPS™ GN 2/3



STEEL.40

Stainless steel pan
h 40 mm

Art.: TG705



FORO.STEEL40

Perforated stainless steel pan
h 40 mm

Art.: TG710



STEEL.GRID

Flat stainless steel grid
h 8,5 mm

Art.: GRP705

UNOX.PURE WATER TREATMENT



UNOX.Pure-RO

The reverse osmosis filtering system XHC002 reduce the carbonate hardness of water to zero, thus avoiding any scale deposits inside the oven. The **UNOX.Pure-RO** Reverse Osmosis filters any metal ions such as lead and copper and solid particles. **UNOX.Pure-RO** has a built in pump that can compensate for a lack of pressure in the water supply. (Two pieces required for models XEVL-2021-**RS/ XEVL-2021-GP*S/ XEVL-2011-E1*S) Voltage: 230 V- 1N - Frequency: 50 / 60 Hz - Electrical power: 230 W - Dimensions: 230x540x445 WxDxH mm - Weight: 16 Kg

Art.: XHC002



Refill **UNOX.Pure-RO**

Art.: XHC006



UNOX.Pure

The filtering system XHC003 improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven. The UNOX oven MIND.Maps[™] monitors the water consumption and informs the user when the cartridge needs to be replaced. In case you need to install XHC003 on CHEFLUX[™], it is necessary to add the JG 8-10 mm reduction kit with code KEL1055A. To install the XHC003 (2 pcs) in combination with CHEFTOP MIND.Maps[™] PLUS BIG ovens, you will need the 10 mm JG fitting kit with code KEL1115A.

Permits to treat up to 7000 litres of water (depending on the water temporary hardness)

Art.: XHC003



Refill **UNOX.Pure**

Art.: XHC004

CLEANING AGENTS



DET&Rinse™ PLUS

Extra strong oven detergent & rinsing agent for CHEFTOP MIND.Maps[™] ovens. Double concentrate (10 lt of DET&Rinse™ PLUS = 18 lt of traditional oven detergent) UN 1814, 8, II - ADR LIMITED QUANTITY 1 lt x 10. One box contains n° 10 x 1 litre tanks.

Art.: DB1015

Single box purchase

Multiple box purchase: 9 boxes, unit cost

Multiple box purchase: 48 boxes (full pallet), unit cost



DET&Rinse™ ECO

ECO friendly double concentrate detergent & rinsing agent for CHEFTOP MIND.Maps[™] ovens. Double concentrate (10 lt of DET&Rinse™ ECO = 18 lt of traditional oven detergent) UN 1814, 8, II - ADR LIMITED QUANTITY 1 lt x 10. One box contains n° 10 x 1 litre tanks.

Art.: DB1018

Single box purchase

Multiple box purchase: 9 boxes, unit cost

Multiple box purchase: 48 boxes (full pallet), unit cost



DET&Rinse™

For CHEFTOP S5E ovens
UN 1814, 8, III - ADR LIMITED QUANTITY 5 lt x 2
One box contains n° 2 x 5 litre tanks

Art.: DB1016

Single box purchase

Multiple box purchase: 9 boxes, unit cost

Multiple box purchase: 48 boxes (full pallet), unit cost



SPRAY&Rinse

Spray detergent for CHEFLUX[™] ovens.
One box contains n° 12 x 750 ml spray bottles. Trash the bottle once you have used the product.

Art.: DB1044

Single box purchase

Multiple box purchase: 6 boxes, unit cost

Multiple box purchase: 30 boxes (full pallet), unit cost

HOOD ACTIVATED CARBON FILTER CARTRIDGE



Activated carbon filter cartridge

Cartridge for activated carbon filter for hood with steam condenser.
Compatible with: XUC140

Art.: XUC141



LONG.Life4

The most tangible demonstration of the quality and reliability of MIND.Maps™. You can extend the warranty* on spare parts to up to 4 years or 10,000 hours of operation*. The activation of the LONG.Life4 warranty is simple. Just connect the oven to the internet and register it on the ddc.unox.com website. The PLUS models are provided with standard Wi-Fi internet connection. For the ONE models, connection kits are available.

OPTIONALS FOR CHEFTOP MIND.Maps™ PLUS OVENS

Art.: XEC001 ETHERNET CONNECTION KIT

Art.: XEC006 WIFI CONNECTION KIT *

*The compatibility of the WiFi connection kit is guaranteed for all PLUS ovens produced before 28th February 2020 - e.g. XEVC-XXXX-EPX

OPTIONALS FOR CHEFTOP MIND.Maps™ ONE OVENS

Art.: XEC001 ETHERNET CONNECTION KIT

Art.: XEC002 WIFI CONNECTION KIT FOR COUNTERTOP MODELS

Art.: XEC016 WIFI CONNECTION KIT FOR BIG MODELS

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