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# UNOX COMBI OVENS

## CATALOGUE



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c/o Tommie Muller and Kalie Roodt Street, Northern Industrial, Windhoek



## **CHEFTOP MIND.Maps™ PLUS BIG**

### **Combi oven**

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

## Unox Intelligent Performance



**ADAPTIVE.Cooking™:**  
automatically regulates the cooking parameters to ensure repeatable results



**AUTO.Soft:**  
manages the heat rise to make it more delicate



**CLIMALUX™:**  
total control of the humidity in the cooking chamber



**SENSE.Klean:**  
estimates how dirty the oven is and suggests the appropriate automatic washing cycle



**SMART.Preheating:**  
automatically sets the preheating temperature and duration

## Unox Intensive Cooking



**DRY.Maxi™:**  
rapidly extracts the humidity from the cooking chamber



**PRESSURE.Steam:**  
increases the steam saturation and temperature



**STEAM.Maxi™:**  
produces saturated steam



**AIR.Maxi™:**  
manage fans auto-reverse and pulse function

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 300 °C

—— Delta T cooking with core probe

—— Up to 9 cooking steps

—— MULTI.Point core probe

—— CLIMA.Control: humidity or dry air set by 10%

—— SOUS-VIDE core probe (optional accessory)

## Programs

—— 1000+ Programs

—— 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

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Triple glass

—— Drip collection system integrated in the door which works even when the door is open

—— Integrated Wi-Fi

—— Automatic special washing behind the fan guard

—— Cooking chamber lighting through LED lights embedded in the door

—— 6 motors with multiple fan system with reverse gear and high power intensity rectilinear heating elements

—— Wi-Fi / USB data: download/upload HACCP data

—— Moulded cooking chamber made of AISI 316 L stainless steel

—— Tray supports with anti-tip system

—— Integrated DET&Rinse™ detergent container

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 2/1



20 GN 2/1

	Electric	Electric	Gas
Oven model	XEVL-2021-YPRS	XEVL-2021-DPRS	XEVL-2021-GPRS
Tray pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~	220-240V 3~	220-240V 1N~
Electrical power	65 kW	65 kW	2,6kW
Max. gas rated power	-	-	90 (324 MJ/h)
Dimensions – w x d x h	892 x 1164 x 1875 mm	892 x 1164 x 1875 mm	892 x 1164 x 1875 mm
Weight	339 kg	339 kg	363 kg
Opening type	Hinge on the left side	Hinge on the left side	Hinge on the left side
Energy efficiency	308 kWh/day   0 kg CO <sub>2</sub> /day*	308 kWh/day   0 kg CO <sub>2</sub> /day*	384.6 kWh/day   69.6 kg CO <sub>2</sub> /day*

Optional  
Hinge on the right side

- Item  
XEVL-2021-YPLS  
XEVL-2021-DPLS  
XEVL-2021-GPLS

Notes  
The trolley is included with the purchase of the oven.  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Accessories **GN 2/1**



Exhaust gas conveyor

It allows combustion fumes to be conveyed to the outside of the chamber.

Dimensions – w x d x h	478 x 254 x 150 mm	Chimney diameter	150 mm
Weight	4 kg		

Compatible with  
Gas ovens

Item  
**XUC072**



SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm
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Item  
**XUC048**



QUICK.Load

Tray-holder trolley made of corrosion-resistant AISI 316L steel.

Capacity	20 GN 2/1	Dimensions – w x d x h	776 x 785 x 1745 mm
Tray pitch	67 mm	Weight	58 kg

Item  
**XEVTL-2021**

Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
**XEVTL-2021**



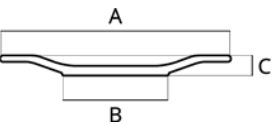
QUICK.Plating

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

Capacity	102 plates	Dimensions – w x d x h	753 x 784 x 1706 mm
Tray pitch	76.1 mm	Weight	73 kg

Compatible with  
A - Ø plate max. 310 mm  
B - Ø plate max. 170 mm  
C - h plate max. 30 mm

Item  
**XEVTL-102P**

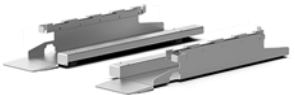


Accessories GN 2/1



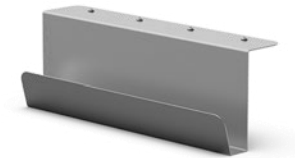
HOLDING.Cover  
Thermocover for trolleys

Compatible with XEVTL-2021 XEVTL-102P	Item XUC031
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Ramp for trolley insertion  
This compensates for an inclination between the kitchen floor and the oven (up to 2%) and enables the trolley rack to be positioned correctly and safely inside the oven.

Item XUC164
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Support for trolley grab handle  
It enables the trolley handle to be safely and easily attached to the side of the oven

Item XUC161
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Extra fine sous-vide probe  
Single-point core probe with extra fine tip to be used with vacuum bags.

Item XEC004
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PURE.XL  
Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).

<a href="#">Requires the purchase of</a> XHC032 - Only for the first purchase	Item XHC033
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PURE.XL head  
Head for the PURE.XL filter.

<a href="#">Mandatory</a> with the first purchase of the PURE.XL filter	Item XHC032
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External manual shower  
It allows the manual washing of the oven and the filling of the containers.

Item XHC029
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**Accessories GN 2/1**



**Connector for external detectors**

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017



**Enhanced buzzer**

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



**Ethernet connection**

It allows you to connect to connect the oven to the internet via cable

Item  
XEC001B



**Wi-Fi connection**

It allows you to wireless connect the oven to the internet.

Compatible with  
MIND.Maps™ PLUS ovens produced before 28th  
February 2020 - e.g. X\*VC-\*\*\*\*-\*p\*

Item  
XEC006

Combi oven GN 1/1



20 GN 1/1

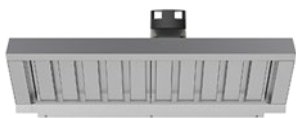
	Electric	Electric	Gas
Oven model	XEVL-2011-YPRS	XEVL-2011-DPRS	XEVL-2011-GPRS
Tray pitch	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~	380-415V 3N~   220-240V 3~	220-240V 1N~
Electrical power	38,5kW	38,5kW	2,5kW
Max. gas rated power	-	-	48 kW
Dimensions – w x d x h	892 x 925 x 1875 mm	892 x 925 x 1875 mm	892 x 925 x 1875 mm
Weight	292 kg	292 kg	309 kg
Opening type	Hinge on the left side	Hinge on the left side	Hinge on the left side
Energy efficiency	161 kWh/day   0 kg CO <sub>2</sub> /day*	161 kWh/day   0 kg CO <sub>2</sub> /day*	201.1 kWh/day   36.4 kg CO <sub>2</sub> /day*

Optional  
Hinge on the right side

- Item  
XEVL-2011-YPLS  
XEVL-2011-DPLS  
XEVL-2011-GPLS

Notes  
The trolley is included with the purchase of the oven.  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

## Accessories GN 1/1



### Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes. Automatic washing of the integrated condenser. Includes 2 mt of pipe for proper installation.

Dimensions – w x d x h	892 x 1132 x 240 mm	Chimney diameter	121 mm
Electrical power	0,1 kW	Min. air flow	310 m³/h
Voltage	230V 1N~	Max. air flow	390 m³/h
Frequency	50/60 Hz		
Compatible with	Item		

Electric ovens

XEAHL-HCFL



### Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with	Item		
Ventless hood	XUC140		
Cartridge for activated carbon filter			
Replacement cartridge for activated carbon filters.			

Item  
XUC141



### Exhaust gas conveyor

It allows combustion fumes to be conveyed to the outside of the chamber.

Dimensions – w x d x h	478 x 254 x 150 mm	Chimney diameter	150 mm
Weight	4 kg		

Compatible with	Item
Gas ovens	XUC072

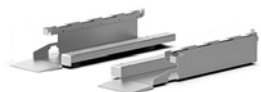


### SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm
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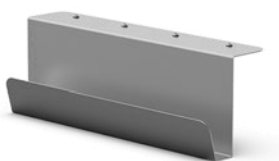
Item  
XUC046



### Ramp for trolley insertion

This compensates for an inclination between the kitchen floor and the oven (up to 2,5%) and enables the trolley rack to be positioned correctly and safely inside the oven.

Item  
XUC163



### Support for trolley grab handle

It enables the trolley handle to be safely and easily attached to the side of the oven

Item  
XUC161



Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

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Item  
XEC004

Accessories GN 1/1



QUICK.Load

Tray-holder trolley made of corrosion-resistant AISI 316L steel.

Capacity	20 GN 1/1	Dimensions – w x d x h	776 x 615 x 1741 mm
Tray pitch	67 mm	Weight	31 kg

Item  
XEVTL-2011

Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
XEVTL-2011



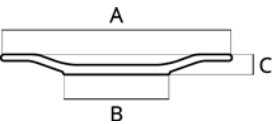
QUICK.Plate

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

Capacity	51 plates	Dimensions – w x d x h	776 x 615 x 1711 mm
Tray pitch	77 mm	Weight	45 kg

Compatible with  
A - Ø plate max. 310 mm  
B - Ø plate max. 170 mm  
C - h plate max. 30 mm

Item  
XEVTL-051P



HOLDING.Cover

Thermocover for trolleys

Compatible with  
XEVTL-2011  
XEVTL-051P

Item  
XUC030



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001

PURE.XL

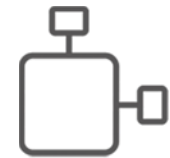
Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).

Requires the purchase of  
XHC032 - Only for the  
first purchase

Item  
XHC033

PURE.XL head  
Head for the PURE.XL filter.  
Mandatory  
with the first purchase  
of the PURE.XL filter

Item  
XHC032



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017



Enhanced buzzer

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019

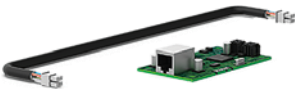


Power modulator

It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

Item  
XUC143



Ethernet connection

It allows you to connect to connect the oven to the internet via cable

Item  
XEC001B



Wi-Fi connection

It allows you to wireless connect the oven to the internet.

Compatible with  
MIND.Maps™ PLUS ovens produced before 28th  
February 2020 - e.g. X\*VC-\*\*\*\_\*p\*

Item  
XEC006



## **CHEFTOP MIND.Map<sup>™</sup> PLUS**

### **BIG COMPACT**

#### **Combi oven**

Technologically advanced trolley combi compact oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking. Thanks to Unox Intensive Cooking and Intelligence Performance technologies and the automatic managing of the coooking processes, CHEFUNOX guarantees perfect results and repeatability for any load size even without trained staff. Its compact design allows you to install it even in small spaces, increasing the production capacity per square metre.

## Unox Intelligent Performance



**ADAPTIVE.Cooking™:**  
automatically regulates the cooking parameters to ensure repeatable results



**AUTO.Soft:**  
manages the heat rise to make it more delicate



**CLIMALUX™:**  
total control of the humidity in the cooking chamber



**SENSE.Klean:**  
estimates how dirty the oven is and suggests the appropriate automatic washing cycle



**SMART.Preheating:**  
automatically sets the preheating temperature and duration

## Unox Intensive Cooking



**DRY.Maxi™:**  
rapidly extracts the humidity from the cooking chamber



**PRESSURE.Steam:**  
increases the steam saturation and temperature



**STEAM.Maxi™:**  
produces saturated steam



**AIR.Maxi™:**  
manage fans auto-reverse and pulse function

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 300 °C

—— Delta T cooking with core probe

—— Up to 9 cooking steps

—— MULTI.Point core probe

—— CLIMA.Control: humidity or dry air set by 10%

—— SOUS-VIDE core probe (optional accessory)

## Programs

—— 1000+ Programs

—— 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

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Triple glass

—— Drip collection system integrated in the door which works even when the door is open

—— Integrated Wi-Fi

—— Automatic special washing behind the fan guard

—— Cooking chamber lighting through LED lights embedded in the door

—— 6 motors with multiple fan system with reverse gear and high power intensity rectilinear heating elements

—— Wi-Fi / USB data: download/upload HACCP data

—— Moulded cooking chamber made of AISI 316 L stainless steel

—— Tray supports with anti-tip system


—— Integrated DET&Rinse™ detergent container

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 1/1



20 GN 1/1

 Electric

Oven model	XECL-2013-YPRS
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~
Electrical power	38,5kW
Max. gas rated power	-
Dimensions – w x d x h	650 x 1002 x 1875 mm
Weight	296 kg
Opening type	Hinge on the left side
Energy efficiency	161.2 kWh/day   0 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	
	Item
	XECL-2013-YPLS

Notes  
The trolley is included with the purchase of the oven.  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

## Accessories GN 1/1



### Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes.

Dimensions – w x d x h	650 x 1208 x 240 mm	Chimney diameter	121 mm
Electrical power	0,1 kW	Min. air flow	310 m³/h
Voltage	230V 1N~	Max. air flow	390 m³/h
Frequency	50/60 Hz		

Item  
XECHL-HCFC



### Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
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Compatible with  
Ventless hood

Item  
XUC140

Cartridge for activated carbon filter

Replacement cartridge for activated carbon filters.

Item  
XUC141

### QUICK.Load

Tray-holder trolley made of corrosion-resistant AISI 316L steel.

Capacity	20 GN 1/1	Dimensions – w x d x h	520 x 668 x 1745 mm
Tray pitch	67 mm	Weight	41 kg

Item  
XECTL-2013



### Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
XECTL-2013

Accessories GN 1/1

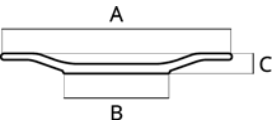


QUICK.Plate

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

Capacity	34 plates	Weight	37 kg
Dimensions – w x d x h	520 x 668 x 1711 mm		

Compatible with	Item
A - Ø plate max. 310 mm	XECTL-034P
B - Ø plate max. 170 mm	
C - h plate max. 30 mm	

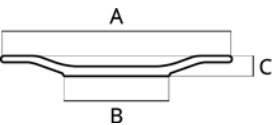


QUICK.Plate

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

Capacity	51 plates	Weight	44 kg
Dimensions – w x d x h	520 x 668 x 1711 mm		

Compatible with	Item
A - Ø plate max. 260 mm	XECTL-051P
B - Ø plate max. 170 mm	
C - h plate max. 25 mm	

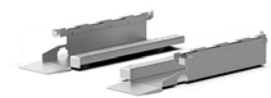


HOLDING.Cover

Thermocover for trolleys.

Compatible with	Item
XECTL-2013	XUC033
XECTL-034P	
XECTL-051P	

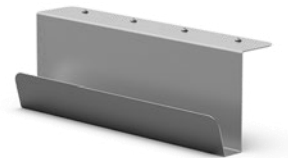
**Accessories GN 1/1**



**Ramp for trolley insertion**

This compensates for an inclination between the kitchen floor and the oven (up to 2,5%) and enables the trolley rack to be positioned correctly and safely inside the oven.

Item  
XUC163



**Support for trolley grab handle**

It enables the trolley handle to be safely and easily attached to the side of the oven

Item  
XUC161



**Extra fine sous-vide probe**

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004



**External manual shower**

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001



**PURE.XL**

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).

[Requires the purchase of](#)  
XHC032 - Only for the  
first purchase

Item  
XHC033

PURE.XL head  
Head for the PURE.XL filter.

[Mandatory](#)  
with the first purchase  
of the PURE.XL filter

Item  
XHC032



**Connector for external detectors**

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017



**Enhanced buzzer**

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



**Power modulator**

It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

Item  
XUC143

Accessories GN 1/1



Ethernet connection

It allows you to connect to connect the oven to the internet via cable

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Item  
XEC001B

## Accessories **GN 1/1**



## **CHEFTOP MIND.Maps™ **PLUS**** **COUNTERTOP**

### **Combi oven**

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

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total control of the humidity in the cooking chamber



**SENSE.Klean:**  
estimates how dirty the oven is and suggests the appropriate automatic washing cycle



**SMART.Preheating:**  
automatically sets the preheating temperature and duration

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rapidly extracts the humidity from the cooking chamber



**PRESSURE.Steam:**  
increases the steam saturation and temperature



**STEAM.Maxi™**  
produces saturated steam



**AIR.Maxi™**  
manage fans auto-reverse and pulse function

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 260 °C

—— Delta T cooking with core probe

—— Up to 9 cooking steps

—— MULTI.Point core probe with 4 measuring points (excluding model XEVC-0311-\*)

—— CLIMA.Control: humidity or dry air set by 10%

—— SOUS-VIDE core probe with 2 measuring points (optional accessory)

## Programs

—— 1000+ Programs

—— 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

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Triple glass

—— Drip collection system integrated in the door which works even when the door is open

—— Integrated Wi-Fi

—— Automatic special washing behind the fan guard

—— Cooking chamber lighting through LED lights embedded in the door

—— 4-speed fan system and high-performance heating elements

—— Wi-Fi / USB data: download/upload HACCP data

—— Cooking chamber in high-resistance AISI 316L stainless steel with rounded edges (excluding model XEVC-0311-\*, XEVC-\*\*21-\*)

—— Tray supports with anti-tip system



—— Integrated DET&Rinse™ detergent container

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 2/1



10 GN 2/1

	 Electric	 Gas
Oven model	XEVC-1021-EPRM	XEVC-1021-GPRM
Tray pitch	77 mm	77 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~	220-240V 1N~
Electrical power	31 kW	1,4kW
Max. gas rated power	-	43 kW
Dimensions – w x d x h	860 x 1145 x 1162 mm	860 x 1145 x 1162 mm
Weight	170 kg	183 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	134.1 kWh/day   0 kg CO <sub>2</sub> /day*	167.5 kWh/day   30.3 kg CO <sub>2</sub> /day*



Optional	
Hinge on the right side	Item XEVC-1021-EPLM XEVC-1021-GPLM
Preheating temperature up to 300 °C	Item XEVC-1021-*-HT

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Combi oven GN 2/1



6 GN 2/1

	 Electric	 Gas
Oven model	XEVC-0621-EPRM	XEVC-0621-GPRM
Tray pitch	77 mm	77 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~	220-240V 1N~
Electrical power	20,5 kW	1 kW
Max. gas rated power	-	27 kW
Dimensions – w x d x h	860 x 1145 x 842 mm	860 x 1145 x 842 mm
Weight	120 kg	155 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	86.4 kWh/day   0 kg CO <sub>2</sub> /day*	108 kWh/day   19.5 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	Item XEVC-0621-EPLM XEVC-0621-GPLM
Preheating temperature up to 300 °C	Item XEVC-0621-*-HT

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Accessories GN 2/1



Single unit installation kit + Detergent

It includes all the necessary parts for the correct installation of a single oven and a bottle of DET&Rinse™ ULTRAPLUS detergent (1 litre) UN 1824, 8, II - ADR, limited quantity.

Mandatory	Item
for the correct installation of a single oven.	XUC001-DRU

Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

Mandatory	Item
for the correct installation of a single oven.	XUC001



Double stack installation kit for electric ovens + Detergent

It includes all the necessary parts for the correct installation of two stacked electric ovens and two bottles (1 litre each) of DET&Rinse™ ULTRAPLUS detergent UN 1824, 8, II - ADR, limited quantity.

Mandatory	Item
for the correct installation of two stacked electric ovens or for columns with gas oven (top) + electric oven (bottom).	XEAQC-00E2-E-DRU

Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked ovens.

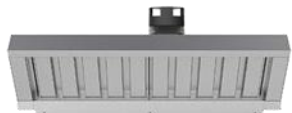
Mandatory	Item
for the correct installation of two stacked electric ovens.	XEAQC-00E2-E



Double stack installation kit for gas ovens

It includes all the necessary parts for installing two stacked ovens.

Mandatory	Item
to stack XEVC-0621-GP*M (lower) + XEVC-0621-*	XEAQC-00E2-G



Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes. Automatic washing of the integrated condenser.

Dimensions – w x d x h	860 x 1323 x 258 mm	Frequency	50/60 Hz
Weight	36 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens	XEVHC-HC21
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Steam condensing hood with activated carbon filter. It eliminates most of steam and odours from the cooking fumes. Automatic washing of the integrated condenser.

Dimensions – w x d x h	868 x 1323 x 366 mm	Frequency	50/60 Hz
Weight	43 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

## Electric ovens

XEVHC-CF21



Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with Ventless hood		Item XUC140	

Cartridge for activated carbon filter

Replacement cartridge for activated carbon filters.

Item

XUC141



It allows combustion fumes to be conveyed to the outside of the chamber.

Dimensions – w x d x h	424 x 240 x 150 mm	Chimney diameter	150 mm
Weight	3.6 kg		

Compatible with  
Gas ovens

Item

XUC075



It ensures proper fume evacuation and promotes safe, efficient oven operation when the chimney extension is inadequate.

Dimensions – w x d x h	344 x 243 x 207 mm	Chimney diameter	30 mm
Weight	0.7 kg		

Compatible with  
XUC075

Item

XUC077



Equipped with a tray-holding compartment and free space for the storage of material.

Capacity	8 GN 2/1
Tray pitch	57 mm

Dimensions – w x d x h      860 x 1038 x 720 mm

Weight 42 kg

Item

XWVEC-0821

Accessories GN 2/1



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 2/1	Dimensions – w x d x h	842 x 891 x 752 mm
Tray pitch	60 mm	Weight	38 kg

Item  
XWRC-0721-H

## Accessories GN 2/1



### Low stand

Support for a column of stacked ovens.

Dimensions – w x d x h	842 x 891 x 305 mm	Weight	6 kg
		Item	XWRC-0021-L



### Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions – w x d x h	842 x 891 x 113 mm	Weight	5 kg
<b>Mandatory</b> for the correct positioning of the oven.		Item	XWRC-0021-F



### Lateral supports for stand

Lateral supports, 7 GN 2/1.

Capacity	7 GN 2/1	Tray pitch	60 mm
Compatible with XWRC-0721-H XWRC-0021-H		Item	XWLC-0721-H



### Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains. Wheels must be built on the stand.

Dimensions – h	110 mm		
Compatible with XWEC-* XWRC-*		Item	XUC012



### SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm		
		Item	XUC048



### SMART.Drain

Two-way valve for conveying the cooking greases and liquids into a collection tank, or towards the drain. The position of the valve is monitored from the oven's control panel.

Compatible with XWEC-* XWRC-07*-H		Item	XUC020
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### Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	6 GN 2/1	Dimensions – w x d x h	584 x 674 x 547 mm
Tray pitch	78 mm	Weight	8 kg
Compatible with XEVC-0621-*		Item	XWBC-0621
			<a href="#">Requires the purchase of</a> XWYC-0021

## Accessories GN 2/1



### Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	10 GN 2/1	Dimensions – w x d x h	584 x 674 x 867 mm
Tray pitch	78 mm	Weight	10 kg
Compatible with XEVC-1021-*	Requires the purchase of XWYC-0021	Item	XWBC-1021



### Trolley for tray holder basket

It allows the movement of the tray holder basket and the correct coupling with the oven.

Dimensions – w x d x h	626 x 1037 x 965 mm	Weight	20 kg
Compatible with XWVC-*		Item	XWYC-0021

### Trolley coupling kit for cabinet

It allows the secure coupling of the trolley to a neutral cabinet.

Item  
XWYC-CK21

### Trolley coupling kit for stand

It allows the secure coupling of the trolley to the stand.

Item  
XWYC-CR21



### HYPER.Smoker

Natural wood chip smoker. An electric power supply is not required.

Compatible with Electric ovens manufactured after 15/06/2016 Gas ovens manufactured after 05/08/2016	Item XUC090
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### Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004



### Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

Item  
XUC112

Accessories GN 2/1



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001



PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



PURE.XL

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).

Recommended purchase for ovens in column.

Requires the purchase of  
XHC032 - Only for the  
first purchase

Item  
XHC033

PURE.XL head

Head for the PURE.XL filter.

Mandatory  
with the first purchase  
of the PURE.XL filter

Item  
XHC032



PURE-RO

Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

PURE-RO Cartridge

Replacement cartridge for PURE-RO filtration system.

Item  
XHC006



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

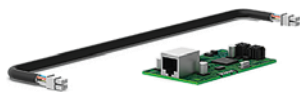
Item  
XEC017

**Accessories GN 2/1**



**Enhanced buzzer**  
Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



**Ethernet connection**  
It allows you to connect to connect the oven to the internet via cable

Item  
XEC001B



**Wi-Fi connection**  
It allows you to wireless connect the oven to the internet.



Compatible with  
MIND.Maps™ PLUS ovens produced before 28th  
February 2020 - e.g. X\*VC-\*\*\*\*-\*p\*

Item  
XEC006

Combi oven GN 1/1



10 GN 1/1

	 Electric	 Gas
Oven model	XEVC-1011-EPRM	XEVC-1011-GPRM
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   *220-240V 3~	220-240V 1N~
Electrical power	18,5kW	1 kW
Max. gas rated power	-	22 kW
Dimensions – w x d x h	750 x 783 x 1010 mm	750 x 783 x 1010 mm
Weight	98 kg	117 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	36.6 kWh/day   0 kg CO <sub>2</sub> /day*	45.7 kWh/day   8.3 kg CO <sub>2</sub> /day*



Hinge on the right side	Item XEVC-1011-*.PLM
Preheating temperature up to 300 °C	Item XEVC-1011-*.HT
Cooking chamber in AISI 316 L stainless steel	Item XEVC-1011-*.MS
Cooking chamber in AISI 316 L stainless steel and preheating temperature up to 300 °C	Item XEVC-1011-*.MSH
Electric connection kit Compatible with *Electric ovens	Voltage 220-240V 3~  Item XUC128

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Combi oven GN 1/1



7 GN 1/1

	 Electric	 Gas
Oven model	XEVC-0711-EPRM	XEVC-0711-GPRM
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1~	220-240V 1N~
Electrical power	11,7kW	1 kW
Max. gas rated power	-	19 kW
Dimensions – w x d x h	750 x 783 x 843 mm	750 x 783 x 843 mm
Weight	86 kg	104 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	29.4 kWh/day   0 kg CO <sub>2</sub> /day*	36.7 kWh/day   6.6 kg CO <sub>2</sub> /day*



Hinge on the right side	Item XEVC-0711-*PLM
Preheating temperature up to 300 °C	Item XEVC-0711-*HT
Cooking chamber in AISI 316 L stainless steel	Item XEVC-0711-*MS
Cooking chamber in AISI 316 L stainless steel and preheating temperature up to 300 °C	Item XEVC-0711-*MSH
Electric connection kit	
Compatible with	Voltage Item *Electric ovens 220-240V 1~ XUC129

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Combi oven GN 1/1



5 GN 1/1

	 Electric	 Gas
Oven model	XEVC-0511-EPRM	XEVC-0511-GPRM
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1~	220-240V 1N~
Electrical power	9,3kW	0,6kW
Max. gas rated power	-	15 kW
Dimensions – w x d x h	750 x 783 x 675 mm	750 x 783 x 675 mm
Weight	70 kg	83 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	21.7 kWh/day   0 kg CO <sub>2</sub> /day*	27.2 kWh/day   4.9 kg CO <sub>2</sub> /day*


Hinge on the right side	Item XEVC-0511-*PLM
Preheating temperature up to 300 °C	Item XEVC-0511-*HT
Cooking chamber in AISI 316 L stainless steel	Item XEVC-0511-*MS
Cooking chamber in AISI 316 L stainless steel and preheating temperature up to 300 °C	Item XEVC-0511-*MSH
Electric connection kit	
Compatible with	Voltage Item *Electric ovens 220-240V 1~ XUC129

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Combi oven GN 1/1



3 GN 1/1

 Electric

Oven model	XEVC-0311-EPRM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   220-240V 1~
Electrical power	5 kW
Max. gas rated power	-
Dimensions – w x d x h	750 x 783 x 538 mm
Weight	56 kg
Opening type	Hinge on the left side
Energy efficiency	16 kWh/day   0 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	Item XEVC-0311-EPLM
Preheating temperature up to 300 °C	Item XEVC-0311-*-HT

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

**Accessories GN 1/1**



**Single unit installation kit + Detergent**

It includes all the necessary parts for the correct installation of a single oven and a bottle of DET&Rinse™ ULTRAPLUS detergent (1 litre) UN 1824, 8, II - ADR, limited quantity.

**Mandatory**

for the correct  
installation of a single  
oven.

Item

XUC001-DRU

Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

**Mandatory**

for the correct  
installation of a single  
oven.

Item

XUC001



**Double stack installation kit for electric ovens + Detergent**

It includes all the necessary parts for the correct installation of two stacked electric ovens and two bottles (1 litre each) of DET&Rinse™ ULTRAPLUS detergent UN 1824, 8, II - ADR, limited quantity.

**Mandatory**

for the correct  
installation of two  
stacked electric ovens  
or for columns with gas  
oven (top) + electric  
oven (bottom).

Item

XEVQC-0011-E-DRU

Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked electric ovens.

**Mandatory**

for the correct  
installation of two  
stacked electric ovens.

Item

XEVQC-0011-E



**Double stack installation kit for gas ovens**

It includes all the necessary parts for installing two stacked ovens.

**Mandatory**

for columns with gas  
oven (bottom) + XEVC-  
0511-\* (top).

Item

XEVQC-0011-G



**Double stack installation kit for gas ovens**

It includes all the necessary parts for installing two stacked ovens.

**Mandatory**

for columns with  
bottom gas oven +  
XEVC-0711-\* (top).

Item

XEVQC-0711-G

## Accessories GN 1/1



### SLOWTOP

Single-phase gastronomy oven, ideal for slow cooking, overnight cooking and holding foods warm. Controlled exclusively from a CHEFTOP MIND.Maps™ oven panel.

Capacity	7 GN 1/1	Electrical power	3.15 kW
Tray pitch	67 mm	Voltage	230V 1N~
Dimensions – w x d x h	750 x 783 x 961 mm	Frequency	50 Hz
Weight	73 kg	Max. temperature	180 °C

Item

XEVSC-0711-CRM

Optional  
Hinge on the right side

Item

XEVSC-0711-CLM



### Ventless Hood with activated carbons filter

Steam condensing hood with activated carbon filter. It eliminates most of steam and odours from the cooking fumes. Automatic washing of the integrated condenser.

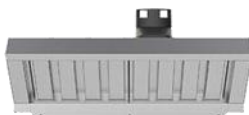
Dimensions – w x d x h	750 x 956 x 366 mm	Frequency	50/60 Hz
Weight	30 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h

Compatible with

Item

Electric ovens

XEVHC-CF11



### Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes. Automatic washing of the integrated condenser.

Dimensions – w x d x h	750 x 956 x 258 mm	Frequency	50/60 Hz
Weight	23 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h

Compatible with

Item

Electric ovens

XEVHC-HC11



### Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
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Compatible with  
Ventless hood

Item

XUC140

Cartridge for activated carbon filter

Replacement cartridge for activated carbon filters.

Item

XUC141

**Accessories GN 1/1**



**Exhaust gas conveyor**

It allows combustion fumes to be conveyed to the outside of the chamber.

Dimensions – w x d x h	424 x 240 x 150 mm	Chimney diameter	150 mm
Weight	3.6 kg		

Compatible with	Item
Gas ovens	XUC075

## Accessories GN 1/1



### Exhaust gas conveyor extension kit

It ensures proper fume evacuation and promotes safe, efficient oven operation when the chimney extension is inadequate.

Dimensions – w x d x h	344 x 243 x 207 mm	Chimney diameter	30 mm
Weight	0.7 kg		

Compatible with  
XUC075

Item  
XUC077



### Neutral cabinet

Equipped with a tray-holding compartment and free space for the storage of material.

Capacity	8 GN 1/1	Dimensions – w x d x h	750 x 676 x 720 mm
Tray pitch	57 mm	Weight	32 kg

Item  
XWEC-0811



### Ultra high stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 1/1	Dimensions – w x d x h	732 x 641 x 888 mm
Tray pitch	60 mm	Weight	23 kg

Item  
XWRC-0711-UH



### High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 1/1	Dimensions – w x d x h	732 x 546 x 752 mm
Tray pitch	60 mm	Weight	22 kg

Item  
XWRC-0711-H



### Intermediate stand

Support for placing the oven at the perfect height for working or for stacking the ovens in a column.

Dimensions – w x d x h	732 x 546 x 462 mm	Weight	10 kg
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Item  
XWRC-0011-M



### Low stand

Support for a column of stacked ovens.

Dimensions – w x d x h	732 x 542 x 305 mm	Weight	5 kg
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Item  
XWRC-0011-L



### Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions – w x d x h	732 x 546 x 113 mm	Weight	3 kg
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**Mandatory**  
for oven positioning on  
the floor.

Item  
XWRC-0011-F

## Accessories GN 1/1



### Lateral supports for stand

Lateral supports, 7 trays.

Capacity	7 GN 1/1	Tray pitch	60 mm
Compatible with XWVRC-0711-* XWVRC-0011-UH XWVRC-0011-H		Item <b>XWVLC-0711-H</b>	



### Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains. Wheels must be built on the stand.

Dimensions – h	110 mm		
Compatible with XWVEC-* XWVRC-*		Item <b>XUC012</b>	



### SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm		
		Item <b>XUC046</b>	



### SMART.Drain low stand

Low stand for DOUBLE STACK solutions. It allows you to use SMART.Drain (bottom oven only) in a column of stacked ovens.

Dimensions – w x d x h	732 x 546 x 305 mm	Weight	9 kg
<a href="#">Requires the purchase of</a> XWVYC-0011-L-PO XUC020		Item <b>XWVRC-0011-L-PO</b>	



### SMART.Drain trolley

Trolley with containers for the collection of cooking greases for the DOUBLE STACK solution. Allows you to use the SMART.Drain (only for the lower oven) in a column of stacked ovens.

Dimensions – w x d x h	629 x 708 x 106 mm	Weight	12 kg
<a href="#">Requires the purchase of</a> XWVRC-0011-L-PO XUC020		Item <b>XWVYC-0011-L-PO</b>	



### SMART.Drain-

Item

**XUC020**

Two-way valve for conveying the cooking greases and liquids into a collection tank, or towards the drain. The position of the valve is monitored from the oven's control panel.

Compatible with  
XWVRC-0011-L-PO  
XWVYC-0011-L-PO  
XWVEC-\*  
XWVRC-07\*-H

**Accessories GN 1/1**



Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	6 GN 1/1	Dimensions – w x d x h	584 x 337 x 546 mm
Tray pitch	76.1 mm	Weight	5 kg
Compatible with XEVC-0711-*	<a href="#">Requires the purchase of</a> XWVYC-0011	Item	XWVBC-0611

## Accessories GN 1/1



### Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	9 GN 1/1	Dimensions – w x d x h	584 x 336 x 713 mm
Tray pitch	67 mm	Weight	7 kg
Compatible with XEVC-1011-*	<a href="#">Requires the purchase of XWYC-0011</a>	Item	XWBC-0911



### Trolley for tray holder basket

It allows the movement of the tray holder basket and the correct coupling with the oven.

Dimensions – w x d x h	626 x 737 x 965 mm	Weight	16 kg
Compatible with XWBC-*		Item	XWYC-0011

### Trolley coupling kit for cabinet

It allows the secure coupling of the trolley to a neutral cabinet.

Item  
XWYC-CK11

### Trolley coupling kit for stand

It allows the secure coupling of the trolley to the stand.

Item  
XWYC-CR11



### HYPER.Smoker

Natural wood chip smoker. An electric power supply is not required.

Compatible with Electric ovens manufactured after 15/06/2016 Gas ovens manufactured after 05/08/2016	Item XUC090
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### Lateral anti-heat screen

Suitable for both sides of the oven. It makes it possible to reduce the distance between the oven and other heat sources (fryers, pasta cookers, stoves, etc.) to a minimum.

Dimensions – w x d x h	15 x 624 x 99 mm	Weight	1 kg
		Item	XUC040



### Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004

## Accessories **GN 1/1**



### Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

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Item

XUC112

**Accessories GN 1/1**



**External manual shower**  
It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001



**PURE**  
Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

**REFILL PURE**  
Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



**PURE.XL**  
Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).  
Recommended purchase for ovens in column.

[Requires the purchase of](#)  
XHC032 - Only for the first purchase

Item  
XHC033

**PURE.XL head**  
Head for the PURE.XL filter.

[Mandatory](#)  
with the first purchase of the PURE.XL filter

Item  
XHC032



**Connector for external detectors**  
Connection for buzzers or external visual status indicators for end cooking/pre-heating.

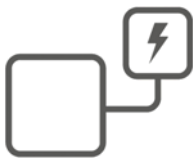
Item  
XEC017



**Enhanced buzzer**  
Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019

Accessories GN 1/1



**Power modulator**  
It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

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Compatible with	Item
Electric ovens	XUC143



**Ethernet connection**  
It allows you to connect to connect the oven to the internet via cable

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	Item
	XEC001B



**Wi-Fi connection**  
It allows you to wireless connect the oven to the internet.

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Compatible with	Item
MIND.Maps™ PLUS ovens produced before 28th February 2020 - e.g. X*VC-****-*p*	XEC006



## **CHEFTOP MIND.Maps™ PLUS COMPACT**

### **Combi oven**

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

## Unox Intelligent Performance



**ADAPTIVE.Cooking™:**  
automatically regulates the cooking parameters to ensure repeatable results



**AUTO.Soft:**  
manages the heat rise to make it more delicate



**CLIMALUX™:**  
total control of the humidity in the cooking chamber



**SENSE.Klean:**  
estimates how dirty the oven is and suggests the appropriate automatic washing cycle



**SMART.Preheating:**  
automatically sets the preheating temperature and duration

## Unox Intensive Cooking



**DRY.Maxi™:**  
rapidly extracts the humidity from the cooking chamber



**PRESSURE.Steam:**  
increases the steam saturation and temperature



**STEAM.Maxi™:**  
produces saturated steam



**AIR.Maxi™:**  
manage fans auto-reverse and pulse function

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 260 °C

—— Delta T cooking with core probe

—— Up to 9 cooking steps

—— MULTI.Point core probe (excluding model XECC-0523-\*)

—— CLIMA.Control: humidity or dry air set by 10%

—— SOUS-VIDE core probe (optional accessory)

## Programs

—— 1000+ Programs

—— 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

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Triple glass

—— Drip collection system integrated in the door which works even when the door is open

—— Integrated Wi-Fi

—— Automatic special washing behind the fan guard

—— Cooking chamber lighting through LED lights embedded in the door

—— 4-speed fan system and high-performance heating elements

—— Wi-Fi / USB data: download/upload HACCP data

—— Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges

—— Tray supports with anti-tip system


—— Integrated DET&Rinse™ detergent container

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 1/1



10 GN 1/1

 Electric

Oven model	XECC-1013-EPRM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   *220-240V 3~
Electrical power	18,5kW
Max. gas rated power	-
Dimensions – w x d x h	535 x 872 x 984 mm
Weight	94 kg
Opening type	Hinge on the left side
Energy efficiency	36.3 kWh/day   0 kg CO <sub>2</sub> /day*


Optional		
Hinge on the right side		
		Item
		XECC-1013-EPLM
Electric connection kit		
Compatible with	Voltage	Item
*Electric ovens	220-240V 3~	XUC128

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Combi oven GN 1/1



5 GN 1/1

 Electric

Oven model	XECC-0513-EPRM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1N~
Electrical power	9,3kW
Max. gas rated power	-
Dimensions – w x d x h	535 x 872 x 649 mm
Weight	68 kg
Opening type	Hinge on the left side
Energy efficiency	21.6 kWh/day   0 kg CO <sub>2</sub> /day*

Optional		
Hinge on the right side		
		Item
		XECC-0513-EPLM
Cooking chamber in AISI 316 L stainless steel		
		Item
		XECC-0513-*-MS
Electric connection kit		
Compatible with		
*Electric ovens	Voltage	Item
	220-240V 1~	XUC129

Notes

\*Read more in the product specifications at [unox.com](http://unox.com)

Lateral support customisation available upon request

Accessories GN 1/1



Single unit installation kit + Detergent

It includes all the necessary parts for the correct installation of a single oven and a bottle of DET&Rinse™ ULTRAPLUS detergent (1 litre) UN 1824, 8, II - ADR, limited quantity.

Mandatory

for the correct installation of a single oven.

Item

XUC001-DRU

Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

Mandatory

for the correct installation of a single oven.

Item

XUC001



Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked electric ovens.

Mandatory

for the correct installation of two stacked electric ovens.

Item

XECQC-0013-E



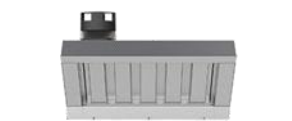
Ventless Hood with activated carbons filter

Steam condensing hood with activated carbon filter. It eliminates most of steam and odours from the cooking fumes.

Dimensions – w x d x h	535 x 1018 x 366 mm	Frequency	50/60 Hz
Weight	27 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens

XEHC-CF13



Ventless

hood–

XEHC-HC13

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes.

Dimensions – w x d x h	535 x 1018 x 343 mm	Frequency	50/60 Hz
Weight	20 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens

Accessories GN 1/1



Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with Ventless hood	Item XUC140		
Cartridge for activated carbon filter	Item XUC141		
Replacement cartridge for activated carbon filters.			

Accessories **GN 1/1**



Ultra high stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	6 GN1/1	Dimensions – w x d x h	536 x 784 x 914 mm
Tray pitch	60 mm	Weight	23 kg
Compatible with X*CC-0511-EP*M		Item	XWCRC-0613-UH



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	6 GN 1/1	Dimensions – w x d x h	518 x 779 x 744 mm
Tray pitch	60 mm	Weight	24 kg
		Item	XWCRC-0613-H



Low stand

Support for a column of stacked ovens.

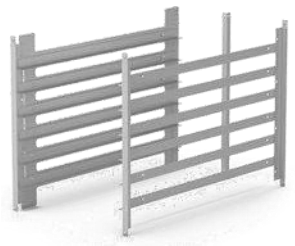
Dimensions – w x d x h	530 x 696 x 370 mm	Weight	5 kg
		Item	XWCRC-0013-L



Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions – w x d x h	530 x 696 x 178 mm	Weight	4 kg
<b>Mandatory</b> for the correct positioning of the oven.		Item	XWCRC-0013-F



Lateral supports for stand

Lateral supports, 6 trays.

Capacity	6 GN 1/1	Tray pitch	60 mm
Compatible with XWCRC-0613-H XWCRC-0013-H		Item	XWCLC-0613-H



Feet

Feet for positioning on the counter.

Dimensions – h	100 mm		
		Item	XUC044



Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

		Item	XEC004
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Accessories **GN 1/1**



Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

Item  
XUC112



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001



PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



PURE.XL

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).

Recommended purchase for ovens in column.

[Requires the purchase of](#)  
XHC032 - Only for the first purchase

Item  
XHC033

PURE.XL head

Head for the PURE.XL filter.

[Mandatory](#)  
with the first purchase of the PURE.XL filter

Item  
XHC032



PURE-RO

Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017

**Accessories GN 1/1**



**Enhanced buzzer**

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019

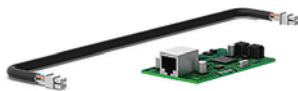


**Power modulator**

It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

Item  
XUC143



**Ethernet connection**

It allows you to connect to connect the oven to the internet via cable

Item  
XEC001B



**Wi-Fi connection**

It allows you to wireless connect the oven to the internet.


Compatible with  
MIND.Maps™ PLUS ovens produced before 28th  
February 2020 - e.g. X\*VC-\*\*\*\*\_\*p\*

Item  
XEC006

Combi oven GN 2/3



5 GN 2/3

 Electric

Oven model	XECC-0523-EPRM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   220-240V 1N~
Electrical power	5,15kW
Max. gas rated power	-
Dimensions – w x d x h	535 x 672 x 649 mm
Weight	58 kg
Opening type	Hinge on the left side
Energy efficiency	17.1 kWh/day   0 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	Item XECC-0523-EPLM
Cooking chamber in AISI 316 L stainless steel	Item XECC-0523-*-MS

Notes  
\*Read more in the product specifications at [unox.com](http://unox.com)  
Lateral support customisation available upon request

Accessories GN 2/3



Single unit installation kit + Detergent

It includes all the necessary parts for the correct installation of a single oven and a bottle of DET&Rinse™ ULTRAPLUS detergent (1 litre) UN 1824, 8, II - ADR, limited quantity.

Mandatory	Item
for the correct installation of a single oven.	XUC001-DRU

Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

Mandatory	Item
for the correct installation of a single oven.	XUC001



Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked electric ovens.

Mandatory	Item
for the correct installation of two stacked electric ovens.	XECQC-0013-E



Ventless Hood with activated carbons filter

Steam condensing hood with activated carbon filter. It eliminates most of steam and odours from the cooking fumes.

Dimensions – w x d x h	535 x 823 x 366 mm	Frequency	50/60 Hz
Weight	27 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens	XEHC-CF23
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Ventless hood-  
XEHC-HC23

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes.

Dimensions – w x d x h	535 x 818 x 343 mm	Frequency	50/60 Hz
Weight	20 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens



Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with Ventless hood		Item XUC140	
Cartridge for activated carbon filter			
Replacement cartridge for activated carbon filters.			
		Item XUC141	

Accessories **GN 2/3**



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	6 GN 2/3	Dimensions – w x d x h	518 x 585 x 744 mm
Tray pitch	60 mm	Weight	25 kg

Item  
XWCRC-0623-H



Low stand

Support for a column of stacked ovens.

Dimensions – w x d x h	530 x 496 x 370 mm	Weight	5 kg
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Item  
XWCRC-0023-L



Lateral supports for stand

Lateral supports, 6 trays.

Capacity	6 GN 2/3	Tray pitch	60 mm
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Compatible with  
XWCRC-0623-H  
XWCRC-0023-H

Item  
XWCLC-0623-H



Wall-mounting oven installation kit

Wall-mounting oven bracket. Before mounting, check the structural characteristics of the wall with a qualified professional (architect/civil engineer) to ensure it is compatible with the moment and force generated by the installed unit.

Item  
XUC176



Feet

Feet for positioning on the counter.

Dimensions – h	100 mm
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Item  
XUC044



Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004



Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

Item  
XUC112

Accessories GN 2/3



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001



PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004

PURE.XL

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 11.980 litres of water (figure may vary depending on water hardness).

Recommended purchase for ovens in column.

Requires the purchase of  
XHC032 - Only for the  
first purchase

Item  
XHC033

PURE.XL head

Head for the PURE.XL filter.

Mandatory

with the first purchase  
of the PURE.XL filter

Item  
XHC032



PURE-RO

Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

PURE-RO Cartridge

Replacement cartridge for PURE-RO filtration system.

Item  
XHC006



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017

Enhanced buzzer

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019

Accessories GN 2/3



Ethernet connection

It allows you to connect to connect the oven to the internet via cable

Item  
XEC001B



Wi-Fi connection

It allows you to wireless connect the oven to the internet.

Compatible with  
MIND.Maps™ PLUS ovens produced before 28th  
February 2020 - e.g. X\*VC-\*\*\*\*-\*p\*

Item  
XEC006

CHEFTOP MIND.Maps™ **PLUS** COMPACT

## Accessories **GN 2/3**



## **CHEFTOP MIND.Maps™ ONE BIG**

### **Combi oven**

Technologically advanced combi oven able to handle different cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration) and baking process (fresh and frozen bakery and pastry). Thanks to Unox Intensive Cooking technology that guarantees perfect results for each process.

## Unox Intensive Cooking



**DRY.Maxi™:**

rapidly extracts the humidity from the cooking chamber



**STEAM.Maxi™:**

produces saturated steam



**AIR.Maxi™:**

manage fans auto-reverse and pulse function



**CLIMALUX™:**

total control of the humidity in the cooking chamber

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 260 °C

—— Up to 9 cooking steps

—— CLIMA.Control: humidity or dry air set by 10%

—— Delta T cooking with core probe

## Programs

—— 1000+ Programs

—— MIND.Maps™: draw the cooking processes directly on the display

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Moulded cooking chamber made of AISI 316 L stainless steel

—— Triple glass

—— Cooking chamber lighting through LED lights embedded in the door

—— Tray supports with anti-tip system

—— Drip collection system integrated in the door which works even when the door is open

—— 4-speed fan system and high-performance heating elements

—— Integrated DET&Rinse™ detergent container


—— Wi-Fi / USB data: download/upload HACCP data

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 1/1



20 GN 1/1

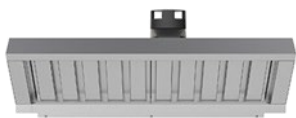
 Electric

Oven model	XEVL-2011-E1RS
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~
Electrical power	35,5kW
Max. gas rated power	-
Dimensions – w x d x h	892 x 925 x 1875 mm
Weight	262 kg
Opening type	Hinge on the left side
Energy efficiency	172.4 kWh/day   0 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	Item XEVL-2011-E1LS

Notes  
The trolley is included with the purchase of the oven.  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

## Accessories GN 1/1



### Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes. Automatic washing of the integrated condenser. Includes 2 mt of pipe for proper installation.

Dimensions – w x d x h	892 x 1132 x 240 mm	Chimney diameter	121 mm
Electrical power	0,1 kW	Min. air flow	310 m³/h
Voltage	230V 1N~	Max. air flow	390 m³/h
Frequency	50/60 Hz		
Compatible with	Item		

Electric ovens

XEAHL-HCFL



### Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with	Item		
Ventless hood	XUC140		
Cartridge for activated carbon filter			
Replacement cartridge for activated carbon filters.			

Item  
XUC141



### SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm		
		Item	
		XUC046	

### QUICK.Load

Tray-holder trolley made of corrosion-resistant AISI 316L steel.

Capacity	20 GN 1/1	Dimensions – w x d x h	776 x 615 x 1741 mm
Tray pitch	67 mm	Weight	31 kg

Item  
XEVTL-2011



### Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
XEVTL-2011

**Accessories GN 1/1**



**QUICK.Plate**

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

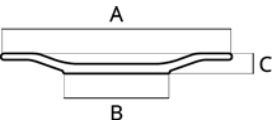
Capacity	51 plates	Dimensions – w x d x h	776 x 615 x 1711 mm
Tray pitch	77 mm	Weight	45 kg

Compatible with

- A - Ø plate max. 310 mm
- B - Ø plate max. 170 mm
- C - h plate max. 30 mm

Item

**XEVTL-051P**



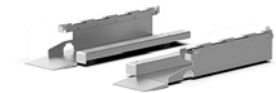
**HOLDING.Cover**

Thermocover for trolleys

Compatible with  
XEVTL-2011  
XEVTL-051P

Item

**XUC030**

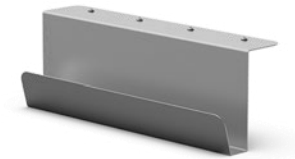


**Ramp for trolley insertion**

This compensates for an inclination between the kitchen floor and the oven (up to 2,5%) and enables the trolley rack to be positioned correctly and safely inside the oven.

Item

**XUC163**



**Support for trolley grab handle**

It enables the trolley handle to be safely and easily attached to the side of the oven

Item

**XUC161**



**Extra fine sous-vide probe**

Single-point core probe with extra fine tip to be used with vacuum bags.

Item

**XEC004**



**External manual shower**

It allows the manual washing of the oven and the filling of the containers.

Item

**XHC001**

Accessories GN 1/1



PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017



Enhanced buzzer

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



Power modulator

It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

Item  
XUC143



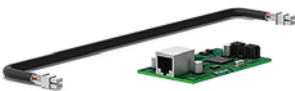
Wi-Fi connection

It allows you to wireless connect the oven to the internet

**Mandatory**

To activate the LONG.  
Life4 warranty.

Item  
XEC016



Ethernet connection

It allows you to connect to connect the oven to the internet via cable

**Mandatory**

To activate the LONG.  
Life4 warranty.

Item  
XEC001B



## **CHEFTOP MIND.Maps™ ONE** **BIG COMPACT**

### **Combi oven**

Technologically advanced trolley combi compact oven able to handle different cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration) and baking and pastry process (fresh and frozen). Thanks to Unox Intensive Cooking technology it guarantees perfect results for each process. Its compact design allows you to install it even in small spaces, increasing the production capacity per square metre.

## Unox Intensive Cooking



**DRY.Maxi™:**

rapidly extracts the humidity from the cooking chamber



**STEAM.Maxi™:**

produces saturated steam



**AIR.Maxi™:**

manage fans auto-reverse and pulse function



**CLIMALUX™:**

total control of the humidity in the cooking chamber

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 260 °C

—— Up to 9 cooking steps

—— CLIMA.Control: humidity or dry air set by 10%

—— Delta T cooking with core probe

## Programs

—— 1000+ Programs

—— MIND.Maps™: draw the cooking processes directly on the display

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Moulded cooking chamber made of AISI 316 L stainless steel

—— Triple glass

—— Cooking chamber lighting through LED lights embedded in the door

—— Tray supports with anti-tip system

—— Drip collection system integrated in the door which works even when the door is open

—— 4-speed fan system and high-performance heating elements

—— Integrated DET&Rinse™ detergent container


—— Wi-Fi / USB data: download/upload HACCP data

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 1/1



20 GN 1/1

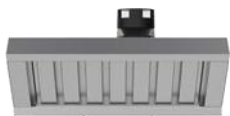
 Electric

Oven model	XECL-2013-E1 RS
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~
Electrical power	35,5kW
Max. gas rated power	-
Dimensions – w x d x h	650 x 1002 x 1875 mm
Weight	285 kg
Opening type	Hinge on the left side
Energy efficiency	179.9 kWh/day   0 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	Item XECL-2013-E1 LS

Notes  
The trolley is included with the purchase of the oven.  
\*Read more in the product specifications at [unox.com](http://unox.com)  
Lateral support customisation available upon request

## Accessories GN 1/1



### Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes.

Dimensions – w x d x h	650 x 1208 x 240 mm	Chimney diameter	121 mm
Electrical power	0,1 kW	Min. air flow	310 m³/h
Voltage	230V 1N~	Max. air flow	390 m³/h
Frequency	50/60 Hz		

Item  
XECHL-HCFC



### Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with Ventless hood		Item XUC140	

Cartridge for activated carbon filter

Replacement cartridge for activated carbon filters.

Item  
XUC141

### QUICK.Load

Tray-holder trolley made of corrosion-resistant AISI 316L steel.

Capacity	20 GN 1/1	Dimensions – w x d x h	520 x 668 x 1745 mm
Tray pitch	67 mm	Weight	41 kg

Item  
XECTL-2013



### Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
XECTL-2013

Accessories GN 1/1

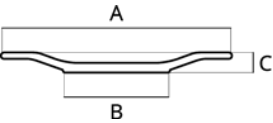


QUICK.Plate

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

Capacity	34 plates	Weight	37 kg
Dimensions – w x d x h	520 x 668 x 1711 mm		

Compatible with	Item
A - Ø plate max. 310 mm	XECTL-034P
B - Ø plate max. 170 mm	
C - h plate max. 30 mm	

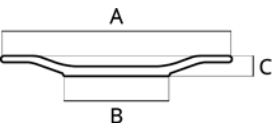


QUICK.Plate

Corrosion-resistant AISI 316L steel trolley for regenerating dishes.

Capacity	51 plates	Weight	44 kg
Dimensions – w x d x h	520 x 668 x 1711 mm		

Compatible with	Item
A - Ø plate max. 260 mm	XECTL-051P
B - Ø plate max. 170 mm	
C - h plate max. 25 mm	

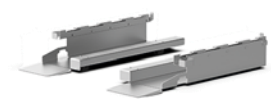


HOLDING.Cover

Thermocover for trolleys.

Compatible with	Item
XECTL-2013	XUC033
XECTL-034P	
XECTL-051P	

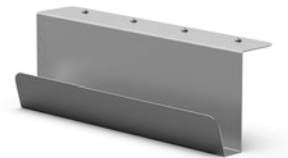
Accessories GN 1/1



Ramp for trolley insertion

This compensates for an inclination between the kitchen floor and the oven (up to 2,5%) and enables the trolley rack to be positioned correctly and safely inside the oven.

Item  
XUC163



Support for trolley grab handle

It enables the trolley handle to be safely and easily attached to the side of the oven

Item  
XUC161



Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001



PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

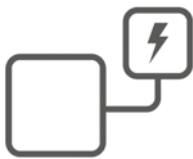
Item  
XEC017



Enhanced buzzer

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



Power modulator

It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

Item  
XUC143

Accessories GN 1/1



Ethernet connection

It allows you to connect to connect the oven to the internet via cable

Mandatory

To activate the LONG.  
Life4 warranty.

Item

XEC001B



Wi-Fi connection

It allows you to wireless connect the oven to the internet

Mandatory

To activate the LONG.  
Life4 warranty.

Item

XEC016

CHEFTOP MIND.Maps™ **ONE** BIG COMPACT

## **Accessories GN 1/1**



## **CHEFTOP MIND.Maps™ **ONE** COUNTERTOP**

### **Combi oven**

Technologically advanced combi oven able to handle different cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration) and baking process (fresh and frozen bakery and pastry). Thanks to Unox Intensive Cooking technology that guarantees perfect results for each process.

## Unox Intensive Cooking



**DRY.Maxi™:**

rapidly extracts the humidity from the cooking chamber



**CLIMALUX™:**

total control of the humidity in the cooking chamber



**STEAM.Maxi™:**

produces saturated steam



**AIR.Maxi™:**

manage fans auto-reverse and pulse function

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 260 °C

—— Up to 9 cooking steps

—— CLIMA.Control: humidity or dry air set by 10%

—— Delta T cooking with core probe

## Programs

—— 1000+ Programs

—— MIND.Maps™: draw the cooking processes directly on the display

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges

—— Double glass

—— Cooking chamber lighting through LED lights embedded in the door

—— Tray supports with anti-tip system

—— Drip collection system integrated in the door which works even when the door is open

—— 4-speed fan system and high-performance heating elements


—— Integrated DET&Rinse™ detergent container

—— Wi-Fi / USB data: download/upload HACCP data

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 1/1




<b>10 GN 1/1</b>		 Electric
Oven model	XEVC-1011-E1 RM	
Tray pitch	67 mm	
Frequency	50 / 60 Hz	
Voltage	380-415V 3N~   *220-240V 3~	
Electrical power	18,5kW	
Max. gas rated power	-	
Dimensions – w x d x h	750 x 783 x 1010 mm	
Weight	92 kg	
Opening type	Hinge on the left side	
Energy efficiency	42.6 kWh/day   0 kg CO <sub>2</sub> /day*	

Optional		
Hinge on the right side		
	Item	
	XEVC-1011-E1 LM	

Electric connection kit		
Compatible with	Voltage	Item
*Electric ovens	220-240V 3~	XUC128



<b>7 GN 1/1</b>		 Electric
Oven model	XEVC-0711-E1 RM	
Tray pitch	67 mm	
Frequency	50 / 60 Hz	
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1~	
Electrical power	11,7kW	
Max. gas rated power	-	
Dimensions – w x d x h	750 x 783 x 843 mm	
Weight	82 kg	
Opening type	Hinge on the left side	
Energy efficiency	34.7 kWh/day   0 kg CO <sub>2</sub> /day*	

Optional		
Hinge on the right side		
	Item	
	XEVC-0711-E1 LM	

Electric connection kit		
Compatible with	Voltage	Item
*Electric ovens	220-240V 1~	XUC129

Combi oven GN 1/1



5 GN 1/1

	⚡ Electric	
Oven model	XEVC-0511-E1 RM	XEVC-0511-E1RM-LP
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1~	380-415V 3N~   220-240V 3~   220-240V 1~
Electrical power	9,3kW	7 kW
Max. gas rated power	-	-
Dimensions – w x d x h	750 x 783 x 675 mm	750 x 783 x 675 mm
Weight	66 kg	66 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	26 kWh/day   0 kg CO <sub>2</sub> /day*	26 kWh/day   0 kg CO <sub>2</sub> /day*

Optional  
Hinge on the right side

Item  
XEVC-0511-E1 LM  
XEVC-0511-E1LM-LP

Electric connection kit

Compatible with *Electric ovens	Voltage 220-240V 1~	Item XUC1 29
------------------------------------	------------------------	-----------------



3 GN 1/1

	⚡ Electric	
Oven model	XEVC-0311-E1 RM	
Tray pitch	67 mm	
Frequency	50 / 60 Hz	
Voltage	380-415V 3N~   220-240V 3~   220-240V 1N~	
Electrical power	5 kW	
Max. gas rated power	-	
Dimensions – w x d x h	750 x 783 x 538 mm	
Weight	54 kg	
Opening type	Hinge on the left side	
Energy efficiency	19.7 kWh/day   0 kg CO <sub>2</sub> /day*	

Optional  
Hinge on the right side

Item  
XEVC-0311-E1 LM

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

Accessories GN 1/1



Single unit installation kit + Detergent

It includes all the necessary parts for the correct installation of a single oven and a bottle of DET&Rinse™ ULTRAPLUS detergent (1 litre) UN 1824, 8, II - ADR, limited quantity.

<b>Mandatory</b>	Item
for the correct installation of a single oven.	XUC001-DRU

Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

<b>Mandatory</b>	Item
for the correct installation of a single oven.	XUC001



Double stack installation kit for electric ovens + Detergent

It includes all the necessary parts for the correct installation of two stacked electric ovens and two bottles (1 litre each) of DET&Rinse™ ULTRAPLUS detergent UN 1824, 8, II - ADR, limited quantity.

<b>Mandatory</b>	Item
for the correct installation of two stacked electric ovens or for columns with gas oven (top) + electric oven (bottom).	XEVQC-0011-E-DRU

Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked electric ovens.

<b>Mandatory</b>	Item
for the correct installation of two stacked electric ovens.	XEVQC-0011-E



SLOWTOP

Single-phase gastronomy oven, ideal for slow cooking, overnight cooking and holding foods warm. Controlled exclusively from a CHEFTOP MIND.Maps™ oven panel.

Capacity	7 GN 1/1	Electrical power	3.15 kW
Tray pitch	67 mm	Voltage	230V 1N~
Dimensions – w x d x h	750 x 783 x 961 mm	Frequency	50 Hz
Weight	73 kg	Max. temperature	180 °C

Item
XEVSC-0711-CRM

Optional  
Hinge on the right side

Item
XEVSC-0711-CLM

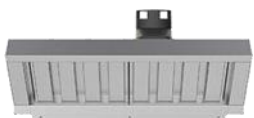
Accessories GN 1/1



Ventless Hood with activated carbons filter

Steam condensing hood with activated carbon filter. It eliminates most of steam and odours from the cooking fumes. Automatic washing of the integrated condenser.			
Dimensions – w x d x h	750 x 956 x 366 mm	Frequency	50/60 Hz
Weight	30 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with		Item	
Electric ovens		XEVHC-CF11	

## Accessories GN 1/1



### Ventless hood

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes. Automatic washing of the integrated condenser.

Dimensions – w x d x h	750 x 956 x 258 mm	Frequency	50/60 Hz
Weight	23 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens

XEVHC-HC11



### Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with	Item		
Ventless hood	XUC140		

Cartridge for activated carbon filter

Replacement cartridge for activated carbon filters.

Item  
XUC141



### Neutral cabinet

Equipped with a tray-holding compartment and free space for the storage of material.

Capacity	8 GN 1/1	Dimensions – w x d x h	750 x 676 x 720 mm
Tray pitch	57 mm	Weight	32 kg

Item  
XWEC-0811



### Ultra high stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 1/1	Dimensions – w x d x h	732 x 641 x 888 mm
Tray pitch	60 mm	Weight	23 kg

Item  
XWRC-0711-UH



### High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 1/1
Tray pitch	60 mm

Dimensions – w x d x h 732 x 546 x 752 mm  
Weight 22 kg  
Item  
XWRC-0711-H

Accessories GN 1/1



Intermediate stand

Support for placing the oven at the perfect height for working or for stacking the ovens in a column.

Dimensions – w x d x h	732 x 546 x 462 mm	Weight	10 kg
Item			
XWRC-0011-M			

## Accessories GN 1/1



### Low stand

Support for a column of stacked ovens.

Dimensions – w x d x h	732 x 542 x 305 mm	Weight	5 kg
		Item	XWVRC-0011-L



### Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions – w x d x h	732 x 546 x 113 mm	Weight	3 kg
<b>Mandatory</b> for oven positioning on the floor.		Item	XWVRC-0011-F



### Lateral supports for stand

Lateral supports, 7 trays.

Capacity	7 GN 1/1	Tray pitch	60 mm
Compatible with XWVRC-0711-* XWVRC-0011-UH XWVRC-0011-H		Item	XWVLC-0711-H



### Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains. Wheels must be built on the stand.

Dimensions – h	110 mm		
Compatible with XWVEC-* XWVRC-*		Item	XUC012



### SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm		
		Item	XUC046



### Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	6 GN 1/1	XWVBC-0611	
Tray pitch	76.1 mm		
Compatible with	Requires the purchase of XWVYC-0011		

Dimensions – w x d x h 584 x 337 x  
546 mm  
Weight 5 kg  
Item

Accessories GN 1/1



Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	9 GN 1/1	Dimensions – w x d x h	584 x 336 x 713 mm
Tray pitch	67 mm	Weight	7 kg
Compatible with XEVC-1011-*	Requires the purchase of XWVYC-0011	Item	XWVBC-091 1

Accessories GN 1/1



Trolley for tray holder basket

It allows the movement of the tray holder basket and the correct coupling with the oven.

Dimensions – w x d x h	626 x 737 x 965 mm	Weight	16 kg
Compatible with XWVBC-*		Item XWVYC-001 1	

Trolley coupling kit for cabinet

It allows the secure coupling of the trolley to a neutral cabinet.

Item  
XWVYC-CK11

Trolley coupling kit for stand

It allows the secure coupling of the trolley to the stand.

Item  
XWVYC-CR11



Lateral anti-heat screen

Suitable for both sides of the oven. It makes it possible to reduce the distance between the oven and other heat sources (fryers, pasta cookers, stoves, etc.) to a minimum.

Dimensions – w x d x h	15 x 624 x 99 mm	Weight	1 kg
		Item XUC040	



Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004



Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

Item  
XUC112



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001

Accessories GN 1/1



**PURE**  
Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

**REFILL PURE**  
Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



**PURE-RO**  
Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

**PURE-RO Cartridge**  
Replacement cartridge for PURE-RO filtration system.

Item  
XHC006



**Connector for external detectors**  
Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017



**Enhanced buzzer**  
Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



**Power modulator**  
It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

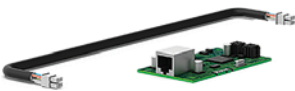
Item  
XUC143



**Wi-Fi connection**  
It allows you to wireless connect the oven to the internet

**Mandatory**  
To activate the LONG.  
Life4 warranty.

Item  
XEC002



**Ethernet connection**  
It allows you to connect to connect the oven to the internet via cable

**Mandatory**  
To activate the LONG.  
Life4 warranty.

Item  
XEC001B

## Accessories GN 1/1



## CHEFTOP MIND.Map<sup>TM</sup> **ONE** COMPACT

### Combi oven

Technologically advanced combi oven able to handle different cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration) and baking process (fresh and frozen bakery and pastry). Thanks to Unox Intensive Cooking technology that guarantees perfect results for each process.

## Unox Intensive Cooking



DRY.Maxi™:

rapidly extracts the humidity from the cooking chamber



CLIMALUX™:

total control of the humidity in the cooking chamber



STEAM.Maxi™:

produces saturated steam



AIR.Maxi™:

manage fans auto-reverse and pulse function

## Data Driven Cooking

Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits

## Manual cooking

—— Temperature: 30 °C – 260 °C

—— Up to 9 cooking steps

—— CLIMA.Control: humidity or dry air set by 10%

—— Delta T cooking with core probe

## Programs

—— 1000+ Programs

—— MIND.Maps™: draw the cooking processes directly on the display

## Technical features

—— ROTOR.Klean™: automatic washing system

—— Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges

—— Double glass

—— Cooking chamber lighting through LED lights embedded in the door

—— Tray supports with anti-tip system

—— Drip collection system integrated in the door which works even when the door is open

—— 4-speed fan system and high-performance heating elements

—— Integrated DET&Rinse™ detergent container


—— Wi-Fi / USB data: download/upload HACCP data

—— Wi-Fi / USB data: download/upload programs

Combi oven GN 2/3



5 GN 2/3

 Electric

Oven model	XECC-0523-E1 RM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   220-240V 1N~
Electrical power	5,15kW
Max. gas rated power	-
Dimensions – w x d x h	535 x 672 x 649 mm
Weight	56 kg
Opening type	Hinge on the left side
Energy efficiency	20.7 kWh/day   0 kg CO <sub>2</sub> /day*

Optional	
Hinge on the right side	

Item
XECC-0523-E1 LM

Notes  
\*Read more in the product specifications at [unox.com](http://unox.com)  
Lateral support customisation available upon request

Accessories GN 2/3



Single unit installation kit + Detergent

It includes all the necessary parts for the correct installation of a single oven and a bottle of DET&Rinse™ ULTRAPLUS detergent (1 litre) UN 1824, 8, II - ADR, limited quantity.

<b>Mandatory</b>	Item
for the correct installation of a single oven.	XUC001-DRU

Single unit installation kit  
It includes all the necessary parts for the correct installation of a single oven.

<b>Mandatory</b>	Item
for the correct installation of a single oven.	XUC001



Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked electric ovens.

<b>Mandatory</b>	Item
for the correct installation of two stacked electric ovens.	XECQC-0013-E

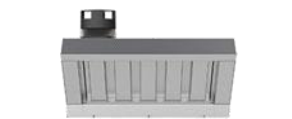


Ventless Hood with activated carbons filter

Steam condensing hood with activated carbon filter. It eliminates most of steam and odours from the cooking fumes.

Dimensions – w x d x h	535 x 823 x 366 mm	Frequency	50/60 Hz
Weight	27 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens	XEHC-CF23
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Ventless hood–  
XEHC-HC23

Steam condensing hood. It partially eliminates steam and odours from the cooking fumes.

Dimensions – w x d x h	535 x 818 x 343 mm	Frequency	50/60 Hz
Weight	20 kg	Chimney diameter	30 mm
Electrical power	0.1 kW	Min. air flow	310 m³/h
Voltage	220-240V 1N~	Max. air flow	390 m³/h
Compatible with	Item		

Electric ovens



Activated Carbons Filter

Frame with activated carbon filter. It eliminates unpleasant food odours produced during the cooking process.

Dimensions – w x d x h	413 x 655 x 108 mm	Weight	11 kg
Compatible with Ventless hood	Item XUC140		
Cartridge for activated carbon filter			
Replacement cartridge for activated carbon filters.	Item XUC141		

Accessories GN 2/3



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	6 GN 2/3	Dimensions – w x d x h	518 x 585 x 744 mm
Tray pitch	60 mm	Weight	25 kg

Item  
XWCRC-0623-H



Low stand

Support for a column of stacked ovens.

Dimensions – w x d x h	530 x 496 x 370 mm	Weight	5 kg
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Item  
XWCRC-0023-L



Lateral supports for stand

Lateral supports, 6 trays.

Capacity	6 GN 2/3	Tray pitch	60 mm
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Compatible with  
XWCRC-0623-H  
XWCRC-0023-H

Item  
XWCLC-0623-H



Wall-mounting oven installation kit

Wall-mounting oven bracket. Before mounting, check the structural characteristics of the wall with a qualified professional (architect/civil engineer) to ensure it is compatible with the moment and force generated by the installed unit.

Item  
XUC176



Feet

Feet for positioning on the counter.

Dimensions – h	100 mm
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Item  
XUC044



Extra fine sous-vide probe

Single-point core probe with extra fine tip to be used with vacuum bags.

Item  
XEC004



Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

Item  
XUC112



External manual shower

It allows the manual washing of the oven and the filling of the containers.

Item  
XHC001

PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



PURE-RO

Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

PURE-RO Cartridge

Replacement cartridge for PURE-RO filtration system.

Item  
XHC006



Connector for external detectors

Connection for buzzers or external visual status indicators for end cooking/pre-heating.

Item  
XEC017

Enhanced buzzer

Enhanced buzzer to signal the end of pre-heating and cooking.

Item  
XEC019



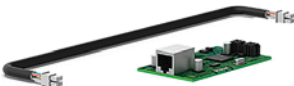
Wi-Fi connection

It allows you to wireless connect the oven to the internet

Mandatory

To activate the LONG.  
Life4 warranty.

Item  
XEC002



Ethernet connection

It allows you to connect to connect the oven to the internet via cable

Mandatory

To activate the LONG.  
Life4 warranty.

Item  
XEC001B





## **CHEFTOP MIND.Maps™ ZERO COUNTERTOP**


### **Combi oven**

Concrete, robust and easy to use combi oven, ideal for handling traditional cooking processes (steaming, roasting and browning). It uses the STEAM.Plus technology to steam food and the AIR.Plus technology to distribute heat throughout the cooking chamber, ensuring uniformity and fast cooking times. Ideal for kitchens looking for maximum results, with minimum investments.

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

Manual cooking

- Temperature: 30 °C – 260 °C
- Up to 3 cooking steps

Programs

- 12 quick programs
- Store up to 99 programs

Technical features

- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system integrated in the door which works even when the door is open
- 2-speed fan system and high-performance circular heating elements

Combi oven **GN 1/1**



**10 GN 1/1**

 Electric

Oven model	XEVC-1011-EZRM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   *220-240V 3~
Electrical power	18,5kW
Max. gas rated power	-
Dimensions – w x d x h	750 x 783 x 1010 mm
Weight	85 kg
Opening type	Hinge on the left side
Energy efficiency	48.3 kWh/day   0 kg CO <sub>2</sub> /day*

Optional  
Hinge on the right side

Item  
XEVC-1011-EZLM

Electric connection kit

Compatible with *Electric ovens	Voltage 220-240V 3~	Item XUC128
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**7 GN 1/1**

 Electric

Oven model	XEVC-0711-EZRM
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1~
Electrical power	11,7kW
Max. gas rated power	-
Dimensions – w x d x h	750 x 783 x 843 mm
Weight	72 kg
Opening type	Hinge on the left side
Energy efficiency	39.3 kWh/day   0 kg CO <sub>2</sub> /day*

Optional  
Hinge on the right side

Item  
XEVC-0711-EZLM

Electric connection kit

Compatible with *Electric ovens	Voltage 220-240V 1~	Item XUC129
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Notes  
\*Read more in the product specifications at [unox.com](http://unox.com)  
Lateral support customisation available upon request

Combi oven GN 1/1



5 GN 1/1

	Electric	Electric
Oven model	XEVC-0511-EZRM	XEVC-0511-EZRM-LP
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   *220-240V 1~	380-415V 3N~   220-240V 3~   220-240V 1N~
Electrical power	9,3kW	7 kW
Max. gas rated power	-	-
Dimensions – w x d x h	750 x 783 x 675 mm	750 x 783 x 675 mm
Weight	61 kg	61 kg
Opening type	Hinge on the left side	Hinge on the left side
Energy efficiency	28.8 kWh/day   0 kg CO <sub>2</sub> /day*	28.8 kWh/day   0 kg CO <sub>2</sub> /day*
Optional Hinge on the right side	Item XEVC-0511-EZLM XEVC-0511-EZLM-LP	
Electric connection kit		
Compatible with *Electric ovens	Voltage 220-240V 1~	Item XUC129

Notes  
\*Read more in the product specifications at unox.com  
Lateral support customisation available upon request

## Accessories GN 1/1



### Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

#### Mandatory

for the correct installation of a single oven.

Item

XUC001



### Double stack installation kit for electric ovens

It includes all the necessary parts for installing two stacked electric ovens.

#### Mandatory

for the correct installation of two stacked electric ovens.

Item

XEVQC-0011-E



### Neutral cabinet

Equipped with a tray-holding compartment and free space for the storage of material.

Capacity	8 GN 1/1	Dimensions – w x d x h	750 x 676 x 720 mm
Tray pitch	57 mm	Weight	32 kg

Item

XWVEC-0811



### Ultra high stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 1/1	Dimensions – w x d x h	732 x 641 x 888 mm
Tray pitch	60 mm	Weight	23 kg

Item

XWVRC-0711-UH



### High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Capacity	7 GN 1/1	Dimensions – w x d x h	732 x 546 x 752 mm
Tray pitch	60 mm	Weight	22 kg

Item

XWVRC-0711-H



### Intermediate stand

Support for placing the oven at the perfect height for working or for stacking the ovens in a column.

Dimensions – w x d x h	732 x 546 x 462 mm	Weight	10 kg
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Item

XWVRC-0011-M



### Low stand – XWVRC-0011-L

Support for a column of stacked ovens.

Dimensions – w x d x h	732 x 542 x 305 mm	Weight	5 kg
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Item

## Accessories GN 1/1



### Floor positioning stand

Mandatory for oven positioning on the floor.

Dimensions – w x d x h	732 x 546 x 113 mm	Weight	3 kg
<b>Mandatory</b> for oven positioning on the floor.		Item	XWVRC-0011-F



### Lateral supports for stand

Lateral supports, 7 trays.

Capacity	7 GN 1/1	Tray pitch	60 mm
Compatible with XWVRC-0711-* XWVRC-0011-UH XWVRC-0011-H		Item	XWMLC-0711-H



### Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains. Wheels must be built on the stand.

Dimensions – h	110 mm		
Compatible with XWVEC-* XWVRC-*		Item	XUC012



### SMART.Drain tray

Non-stick tray with central hole. It conveys the liquids and greases extracted from the food during the cooking towards the oven's drain. It helps to keep the bottom of the oven clean.

Dimensions – h	20 mm		
		Item	XUC046



### Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	6 GN 1/1	Dimensions – w x d x h	584 x 337 x 546 mm
Tray pitch	76.1 mm	Weight	5 kg
Compatible with XEVC-0711-*	Requires the purchase of XWVYC-0011	Item	XWVBC-0611



### Tray holder Basket

It allows rapid loading and extraction of the trays, reducing the amount of time the door is open.

Capacity	9 GN 1/1	Dimensions – w x d x h	584 x 336 x 713 mm
Tray pitch	67 mm	Weight	7 kg
Compatible with XEVC-1011-*	Requires the purchase of XWVYC-0011	Item	XWVBC-0911

Accessories GN 1/1



Trolley for tray holder basket

It allows the movement of the tray holder basket and the correct coupling with the oven.

Dimensions – w x d x h	626 x 737 x 965 mm	Weight	16 kg
Compatible with XWVBC-*		Item XWVYC-001 1	

Trolley coupling kit for cabinet

It allows the secure coupling of the trolley to a neutral cabinet.

		Item XWVYC-CK11	
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Trolley coupling kit for stand

It allows the secure coupling of the trolley to the stand.

		Item XWVYC-CR11	
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Lateral anti-heat screen

Suitable for both sides of the oven. It makes it possible to reduce the distance between the oven and other heat sources (fryers, pasta cookers, stoves, etc.) to a minimum.

Dimensions – w x d x h	15 x 624 x 99 mm	Weight	1 kg
		Item XUC040	



Two-stage safety door opening

The first stage allows the steams to slowly exit from the cooking chamber, as protection from possible injuries due to the rapid exit of large amounts of steam.

		Item XUC1 1 2	
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External manual shower

It allows the manual washing of the oven and the filling of the containers.

		Item XHC001	
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PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

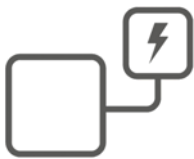
		Item XHC003	
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REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

		Item XHC004	
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Accessories GN 1/1



Power modulator

It allows the energy consumption of electric ovens to be temporarily reduced by limiting the current draw during power demand peaks.

Compatible with  
Electric ovens

Item  
XUC143




## **CHEFLUX™ MANUAL**


### **BIG**


#### **Convection oven**

Dry air-steam combi oven with analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Allows to perform traditional cooking processes such as steaming, browning, grilling, frying and cooking of fresh and frozen bakery products.

Unox Intensive Cooking

 DRY.Plus:  
extracts humidity from the cooking chamber

 STEAM.Plus:  
creates instant humidity

 AIR.Plus:  
multiple fans with reverse gear and 2 speed settings

Manual cooking

- \_\_\_\_\_ Temperature: 80 °C – 260 °C
- \_\_\_\_\_ Convection and humidity cooking starting from 80 °C


Technical features

- \_\_\_\_\_ Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- \_\_\_\_\_ Double glass
- \_\_\_\_\_ Cooking chamber lighting through LED lights embedded in the door
- \_\_\_\_\_ Tray supports with anti-tip system
- \_\_\_\_\_ 2-speed fan system and high-performance circular heating elements

Convection oven **GN 2/1**



**20 GN 2/1**

 Electric

Oven model	XV4093
Tray pitch	66 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~
Electrical power	46,7kW
Max. gas rated power	-
Dimensions – w x d x h	913 x 1237 x 1863 mm
Weight	285 kg
Opening type	Hinge on the left side

Notes  
The trolley is included with the purchase of the oven.

Accessories GN 2/1



QUICK.Load

Tray-holding trolley made of AISI 304 steel.

Capacity	20 GN 2/1	Dimensions – w x d x h	743 x 783 x 1717 mm
Tray pitch	67 mm	Weight	72 kg

Item  
XCV4001

Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
XCV4001



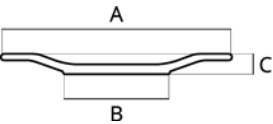
QUICK.Plates

AISI 304 steel trolley for regenerating dishes.

Capacity	102 plates	Dimensions – w x d x h	743 x 564 x 1700 mm
Tray pitch	76.1 mm	Weight	25 kg

Compatible with  
A - Ø plate max. 310 mm  
B - Ø plate max. 170 mm  
C - h plate max. 30 mm

Item  
XCP4001



HOLDING.Cover

Thermocover for trolleys

Compatible with  
XCV4001  
XCP4001

Item  
XUC031

**Accessories GN 2/1**



**External manual shower with detergent**  
It allows the manual washing of the oven and the filling of the containers. It contains a bottle of SPRAY&Rinse.

Item  
XC208-SR



**PURE**  
Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

It is mandatory to purchase also  
To install PURE resin-based filtration system with MANUAL ovens, you need a JG attachment 8-10 mm kit.

Item  
KEL1055

**REFILL PURE**  
Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



**PURE-RO**  
Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

**PURE-RO Cartridge**  
Replacement cartridge for PURE-RO filtration system.

Item

**Accessories GN 1/1**



**20 GN 1/1**

 Electric

Oven model	XV1093
Tray pitch	66 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions – w x d x h	913 x 997 x 1863 mm
Weight	240 kg
Opening type	Hinge on the left side

**QUICK.Load**  
Tray-holding trolley made of AISI 304 steel.

Accessories GN 1/1



QUICK.Load

Tray-holding trolley made of AISI 304 steel.

Capacity	20 GN 1/1	Dimensions – w x d x h	743 x 564 x 1700 mm
Tray pitch	66 mm	Weight	25 kg
		Item	XCV1001

Customisation

The capacity and distance between the trays can be made to order for specific needs. Minimum order quantity: 2 trolleys.

for each customised trolley.

Item  
XCV1001



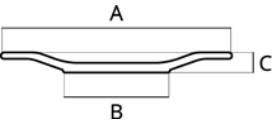
QUICK.Plate

AISI 304 steel trolley for regenerating dishes.

Capacity	51 plates	Dimensions – w x d x h	743 x 564 x 1711 mm
Tray pitch	76.1 mm	Weight	40 kg

Compatible with  
A - Ø plate max. 310 mm  
B - Ø plate max. 170 mm  
C - h plate max. 30 mm

Item  
XCP1001



HOLDING.Cover

Thermocover for trolleys

Compatible with  
XCV1001  
XCP1001

Item  
XUC030

# Accessories GN 1/1



## External manual shower with detergent

It allows the manual washing of the oven and the filling of the containers. It contains a bottle of SPRAY&Rinse.

Item  
XC208-SR



## PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

It is mandatory to purchase also

To install PURE resin-based filtration system with MANUAL ovens, you need a JG attachment 8-10 mm kit.

Item  
KEL1055

## REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



## PURE-RO

Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

## PURE-RO Cartridge

Replacement cartridge for PURE-RO filtration system Item

XHC006





## **CHEFLUX™ MANUAL** **COUNTERTOP**


### **Convection oven**

Dry air-steam combi oven with analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Allows to perform traditional cooking processes such as steaming, browning, grilling, frying and cooking of fresh and frozen bakery products.

Unox Intensive Cooking

 DRY.Plus:  
extracts humidity from the cooking chamber

 STEAM.Plus:  
creates instant humidity

 AIR.Plus:  
multiple fans with reverse gear and 2 speed settings

Manual cooking

- \_\_\_\_\_ Temperature: 80 °C – 260 °C
- \_\_\_\_\_ Convection and humidity cooking starting from 80 °C



Technical features

- \_\_\_\_\_ Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- \_\_\_\_\_ Double glass
- \_\_\_\_\_ Cooking chamber lighting through LED lights embedded in the door
- \_\_\_\_\_ Tray supports with anti-tip system
- \_\_\_\_\_ 2-speed fan system and high-performance circular heating elements

Convection oven **GN 1/1**





**12 GN 1/1**

	 Electric	 Gas
Oven model	XV893	XV813G
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~	220-240V 1N~
Electrical power	15,8kW	1 kW
Max. gas rated power	-	20 kW
Dimensions – w x d x h	860 x 882 x 1252 mm	860 x 882 x 1464 mm
Weight	124 kg	130 kg
Opening type	Hinge on the left side	Hinge on the left side



**7 GN 1/1**

	 Electric	 Gas
Oven model	XV593	XV513G
Tray pitch	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~	220-240V 1~
Electrical power	10,5kW	0,7kW
Max. gas rated power	-	175 kW
Dimensions – w x d x h	860 x 882 x 932 mm	860 x 882 x 1144 mm
Weight	86 kg	100 kg
Opening type	Hinge on the left side	Hinge on the left side


Notes

Lateral support customisation available upon request

Convection oven **GN 1/1**



**5 GN 1/1**

 Electric

Oven model	XV393
Tray pitch	67 mm
Frequency	50 / 60 Hz
Voltage	380-415V 3N~   220-240V 3~   220-240V 1~
Electrical power	7,1kW
Max. gas rated power	-
Dimensions – w x d x h	750 x 773 x 772 mm
Weight	67 kg
Opening type	Hinge on the left side

Notes

Lateral support customisation available upon request

Accessories GN 1/1



Single unit installation kit

It includes all the necessary parts for the correct installation of a single oven.

Mandatory

for the correct installation of a single oven.

Item  
XUC001



High stand

Support for placing the oven at the perfect height for working.

Dimensions – w x d x h	842 x 665 x 692 mm	Weight	11 kg
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Compatible with	Item
XV8*	XR168
XV5*	



High stand

The multifunctional support ideal for storing trays safely and place your oven at the perfect height to work.

Dimensions – w x d x h	732 x 546 x 692 mm	Weight	10 kg
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Compatible with	Item
XV393	XR118



Lateral supports for stand

Lateral supports, 7 trays.

Capacity	7 GN1/1	Weight	3 kg
Tray pitch	60 mm		

Compatible with	Item
XR168	XR727



Lateral supports for stand

Lateral supports, 7 trays.

Capacity	7 GN 1/1	Weight	2 kg
Tray pitch	60 mm		

Compatible with	Item
XR118	XR717



Revolving caster with brake

They make cleaning easier. The kit includes 2 wheels with a brake, 2 wheels without a brake, and wall-mounting chains.

Dimensions – h	100 mm
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Compatible with	Item
Stand	XUC010
Neutral cabinet	

Accessories GN 1/1



External manual shower with detergent

It allows the manual washing of the oven and the filling of the containers. It contains a bottle of SPRAY&Rinse.

Item  
XC208-SR



PURE

Resin-based filtration system that eliminates all substances that contribute to limescale formation from the water. It filters up to 7.000 litres of water (figure may vary depending on water hardness).

Item  
XHC003

It is mandatory to purchase also

To install PURE resin-based filtration system with MANUAL ovens, you need a JG attachment 8-10 mm kit.

Item  
KEL1055

REFILL PURE

Replacement cartridge for PURE resin-based filtration system.

Item  
XHC004



PURE-RO

Reverse osmosis water-filtration system that fully demineralises any type of water.

Item  
XHC002

PURE-RO Cartridge

Replacement cartridge for PURE-RO filtration system.

Item  
XHC006