



# CHEFTOP MIND.Maps™ PLUS



# Index

CHEFTOP MIND.Maps™ PLUS combi-steamers	page	<b>4</b>
Cooking Assistance	page	<b>8</b>
Technologies	page	<b>12</b>
PLUS capacitive control panel	page	<b>24</b>
CHEFTOP MIND.Maps™ PLUS COUNTERTOP	page	<b>28</b>
CHEFTOP MIND.Maps™ PLUS COMPACT	page	<b>40</b>
CHEFTOP MIND.Maps™ PLUS BIG	page	<b>46</b>
Cooking Essentials Special Trays	page	<b>54</b>
Care and Maintenance	page	<b>62</b>
Technical data	page	<b>66</b>
Technical Assistance	page	<b>76</b>
Unox in the world	page	<b>78</b>



CHEFTOP MIND.Maps™ PLUS  
BIG



CHEFTOP MIND.Maps™ PLUS  
COUNTERTOP



CHEFTOP MIND.Maps™ PLUS  
COMPACT

CHEFTOP MIND.Maps™ PLUS

## Intelligent combi ovens

CHEFTOP MIND.Maps™ PLUS is the intelligent combi oven that grills, fries, roasts, browns, smokes, cooks with steam and much more. Automatic cooking cycles and smart functions, including Artificial Intelligence, make CHEFTOP MIND.Maps™ PLUS the ideal partner for your kitchen, providing concrete support to your work. CHEFTOP MIND.Maps™ PLUS is designed to meet every need of your business and enable you to improve your kitchen processes.

MIND.Maps™ PLUS combi ovens are available in three versions, to meet the specific needs of each business:

**COUNTERTOP** 5, 10 GN 1/1 - 12" x 20" and 6, 10 18" x 26" for restaurants and deli shops;

**COMPACT** 5 GN 1/1 - 12" x 20" for professional kitchens with small spaces and small shops;

**BIG** 16 18" x 26" trolley units for contract feeders, hotels and banqueting facilities.



A photograph of two men in white chef uniforms standing outdoors in a garden. The man on the left is looking towards the camera, while the man on the right is looking slightly to the side. Both have their hands on their hips. The background is a lush garden with green hedges and trees.

Designed by your desires

## Services

Our promise is your guarantee of solid performance. Stay focused on your goals knowing that we are always by your side.



Individual Cooking Experience

# Try the oven for free. It's on us.



**01**

Book

Choose when and where to try your next Unox oven. Call our customer service and set up an appointment at your convenience.

Set up an appointment, call us or book it online on [unox.com](https://www.unox.com)



**02**

Cook with us

In your kitchen, with your ingredients and your recipes: a Unox Chef will make you experience all the benefits of the ovens' technologies.



**03**

Choose

Being sure of the results you can achieve, take the time you need to make a choice based on solid certainties.







# Cooking Assistance

TOP.Training

## Discover your oven



Learn, use, improve

Top.Training is the Unox free training service. Our Chefs will show you everything you need to get the best from your new oven, from its basic features to its most advanced technologies.

Download the **Top.Training** app from Google Play or App Store

Data Driven Cooking Community

## Inspire and be inspired



A world of Recipes for your ovens

Let yourself be inspired by the DDC.App cookbook: download the recipes prepared by the Unox Chefs and by the DDC community users. Participate in the community and share your recipe!

Download **DDC.App** from Google Play or App Store

CHEF.Line

## You call, Unox answers



24/7

The Unox Chef Team is always at your disposal to give you practical advice on programs cooking methods and to suggest you new recipes: from the most traditional to the most innovative ones.

Call **+39 049 86 57 511**



Apple Store



Play Store

# Intelligent. Precise. Connected.

Unox Intelligent Performance

A set of intelligent technologies designed to maximize your output, improve your performance and give shape to your ambitions.

Unox Intensive Cooking

The most advanced technologies to guarantee perfect cooking, uniformity on every tray and maximum cooking intensity.

Data Driven Cooking

Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

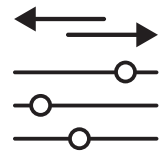
Anton Bodyashkin - Ugli Restaurant - Russia



Unox Intelligent Performance

# Improve your performances

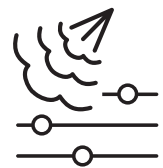
Achieving identical results for each load requires control, intelligence and expertise: exactly what CHEFTOP MIND.Maps™ PLUS combi oven is made for.



## ADAPTIVE.Cooking™

### Perfect results. Every time.

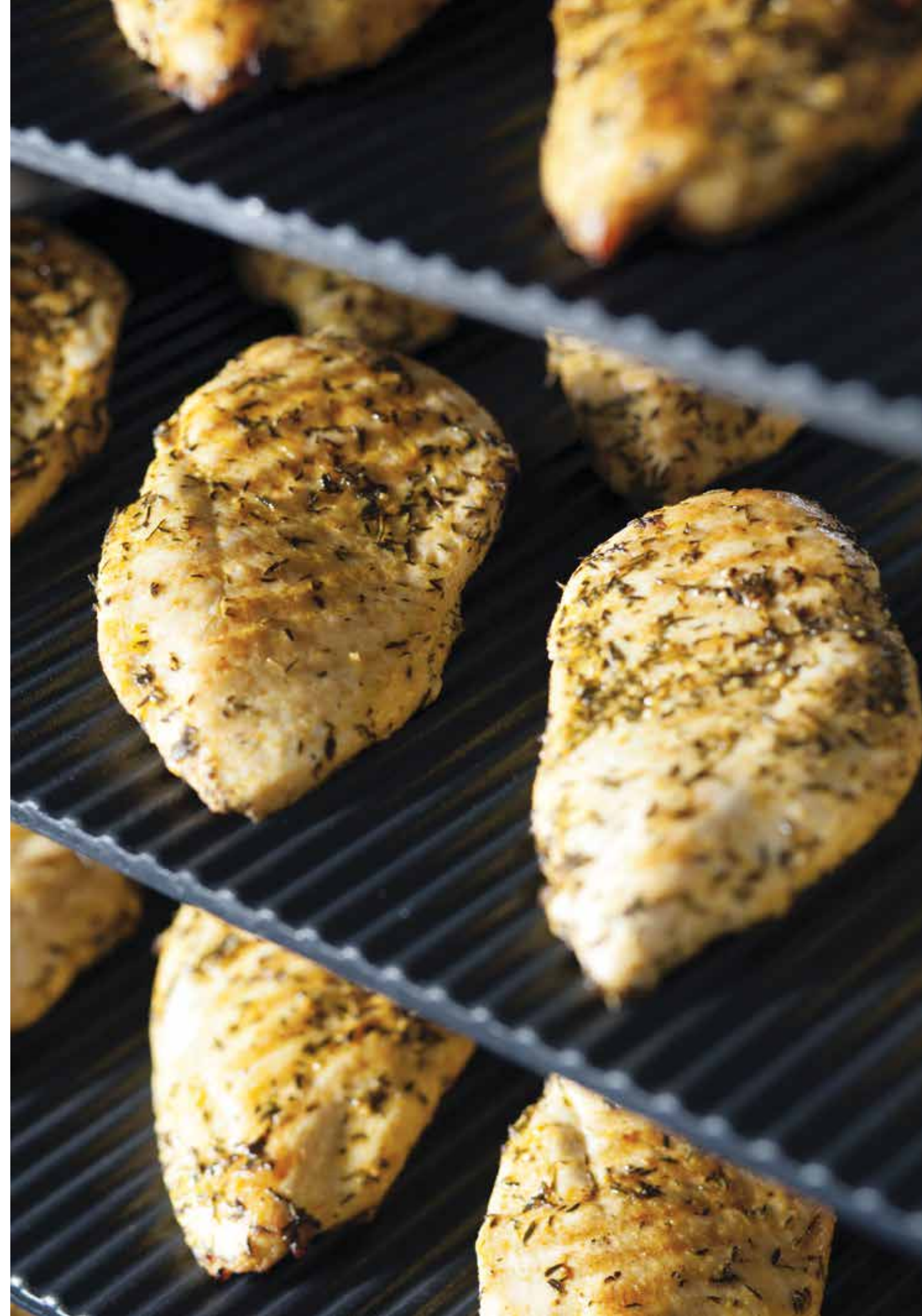
By registering changes in humidity and temperature, CHEFTOP MIND.Maps™ PLUS combi oven automatically adjusts the cooking process to the actual food-load to deliver an identical and perfect result every time.



## CLIMALUX™

### Total humidity control.

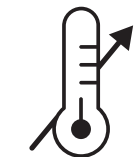
The oven features accurate sensors to measure the actual humidity inside the cooking chamber and automatically activates steam production or evacuation to ensure that actual humidity always matches the set one.



## SMART.Preheating

### Intelligent preheating.

Combining the analysis of previous cooking processes with the requirements of the next one, the oven automatically sets the best temperature and preheating time to guarantee maximum repeatability of results throughout the day, therefore reducing waiting time.



## AUTO.Soft

### Gentle cooking function.

When activated, the oven automatically regulates the rise in temperature to make it gentler and guarantee an optimal heat distribution on each pan in the oven. The best for delicate and heat-sensitive foods.



## SENSE.Clean

### Intelligent cleaning.

By estimating the degree of dirtiness, based on the type of cooking recognised by the oven, it suggests the best automatic cleaning mode according to the actual use of the oven. Maximum hygiene and zero waste of water and detergent.



# With

## Adaptive.Cooking™

It sets automatically all cooking parameters to guarantee the same result for every process.

**\*  
Optimal settings  
for a half load -  
30 portions**

🕒 6 mins

🌡️ 464 °F

💧 0%

Half load setting used with a single tray or with a full load.

# Without

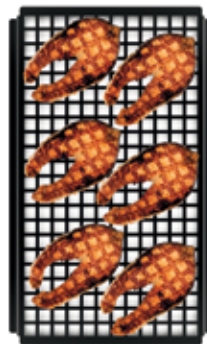
Single tray - 6 portions



### Perfectly grilled

Browned outside  
Soft inside

Time  
5 mins  
Average temperature  
464 °F  
Humidity  
0 %



### Too much heating

Burned outside  
Dry inside

Time  
6 min  
Average temperature  
482 °F  
Humidity  
0 %

Full load - 60 portions



### Perfectly grilled

Browned outside  
Soft inside

Time  
8 mins  
Average temperature  
464 °F  
Humidity  
0 %



### Not grilled

Boiled effect  
Raw inside

Time  
6 min  
Average temperature  
428 °F  
Humidity  
50 %

# With

## CLIMALUX™

Measures the actual humidity in the cooking chamber and produces or extracts the quantity of humidity needed to obtain the set one.

**\*  
Optimal settings  
for a half load -  
16 chickens**

🕒 38 mins

🌡️ 374 °F

💧 30%

Half load setting used with a single tray or with a full load.

# Without

Single tray - 8 chickens



### Perfect roasting

Crispy skin  
Juicy meat  
Minimum weight loss

Humidity  
30 %



### Burned

Too brown  
Stringy meat  
Weight loss >35 %

Humidity  
20 %

Full load - 24 chickens



### Perfect roasting

Crispy skin  
Juicy meat  
Minimum weight loss

Humidity  
30 %



### Pale roast

Boiled effect outside  
Raw meat  
Pale colour

Humidity  
80 %



# With

## Auto.Soft

It manages the rise in temperature and maintains uniformity in every point of the tray, in each tray.

# Without

\*

### Optimal settings for a half load

🕒 10 mins 20 mins

🌡️ 212 °F 374 °F

🌀 100% -100%

Half load setting used with a single tray or with a full load.

### Single tray



#### Perfect browning

Soft inside  
Uniform texture  
Not burned

Rise time 212 - 374 °F  
7 mins



#### Burned outside

Burned edges  
Uneven baking  
Less cooked inside

Rise time 212 - 374 °F  
1 min

### Full load



#### Perfect browning

Soft inside  
Uniform texture  
Not burned

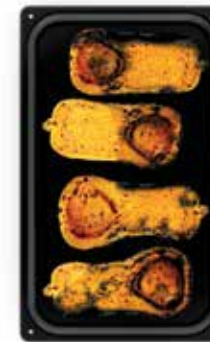
Rise time 212 - 374 °F  
7 mins



#### Burned outside

Burned edges  
Uneven baking  
Less cooked inside

Rise time 212 - 374 °F  
3 mins



# With

## SMART.Preheating

The Intelligence automatically regulates duration and intensity of preheating: intense when the oven is cold, fast or even skipped when the oven is already hot.

# Without

\*

### Optimal settings for a half load

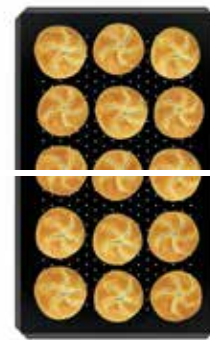
PRE 410 °F

🕒 18 mins

🌡️ 356 °F

Half load setting used with a single tray or with a full load.

### Single tray



#### Perfect browning

Golden external colour

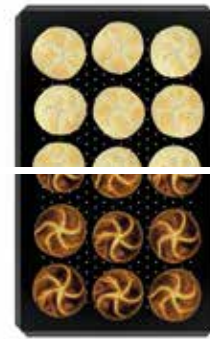
Preheating time  
9 mins  
Temp. oven chamber steel  
356 °F



#### Perfect browning

Golden external colour

Preheating time  
20 sec  
Temp. oven chamber steel  
356 °F



#### Pale browning

Pale external colour

Preheating time  
6 mins  
Temp. oven chamber steel  
212 °F

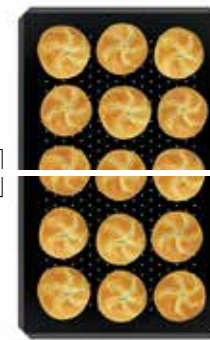
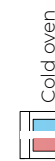


#### Extreme browning

Burned crust

Preheating time  
6 mins  
Temp. oven chamber steel  
374 °F

### Full load



#### Perfect browning

Golden external colour

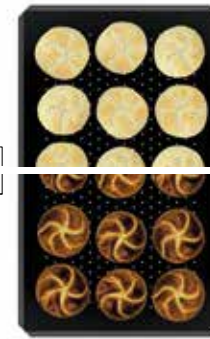
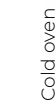
Preheating time  
9 mins  
Temp. oven chamber steel  
356 °F



#### Perfect browning

Golden external colour

Preheating time  
20 sec  
Temp. oven chamber steel  
356 °F



#### Pale browning

Pale external colour

Preheating time  
6 mins  
Temp. oven chamber steel  
212 °F



#### Extreme browning

Burned crust

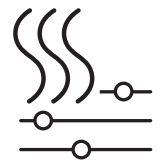
Preheating time  
6 mins  
Temp. oven chamber steel  
374 °F



Unox Intensive Cooking

# Maximum cooking intensity

Perfect cooking, uniformity on each tray, saturated and dense steam or complete extraction of humidity, intense or gentle air flows.



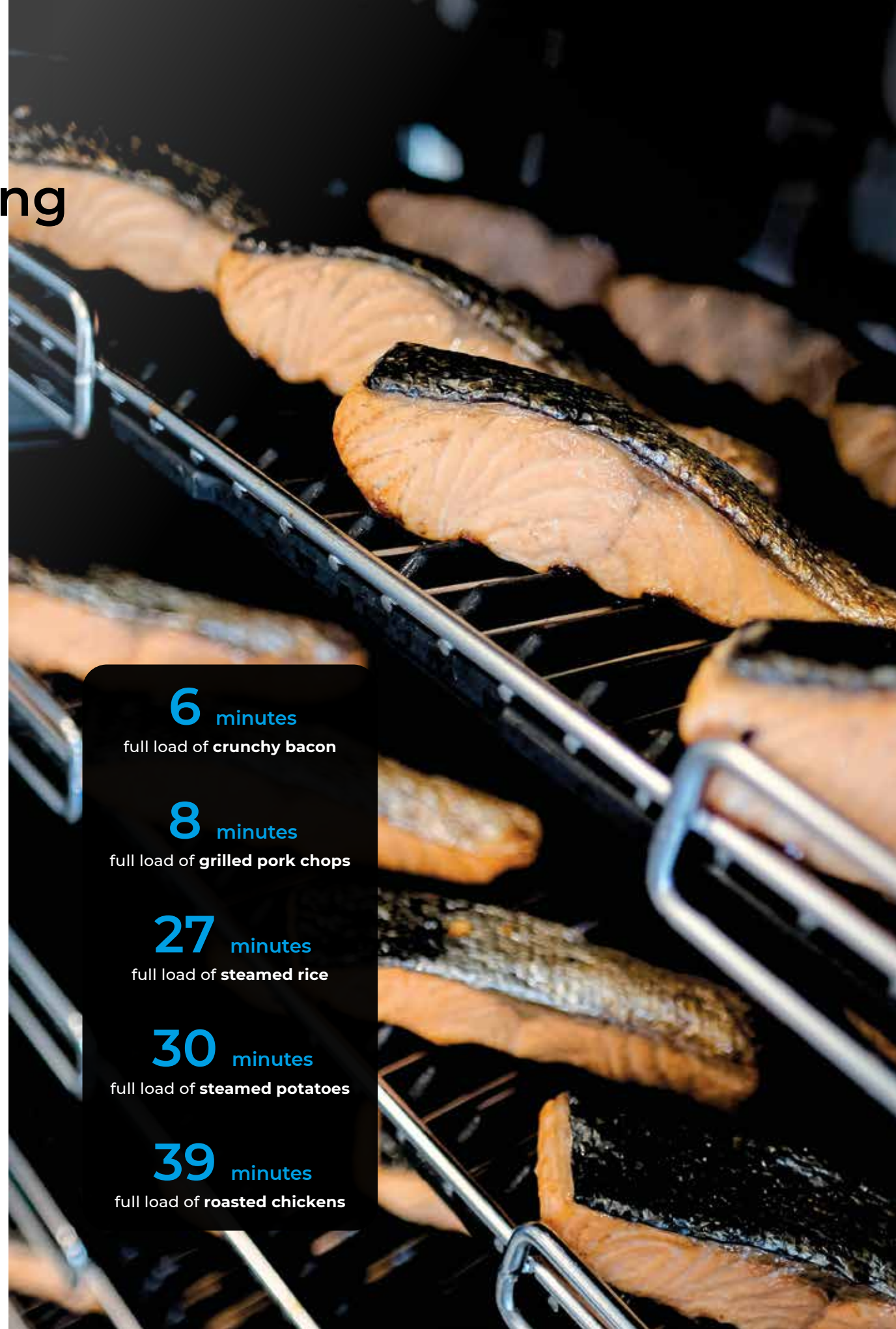
**DRY.Maxi™**

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



**STEAM.Maxi™**

**The power of steam is in your hands.**  
Generates saturated steam from 95 °F and delivers high steaming performance combined with energy and water savings.



**6 minutes**

full load of **crunchy bacon**

**8 minutes**

full load of **grilled pork chops**

**27 minutes**

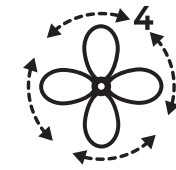
full load of **steamed rice**

**30 minutes**

full load of **steamed potatoes**

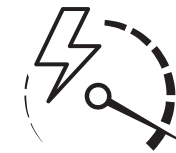
**39 minutes**

full load of **roasted chickens**



**AIR.Maxi™**

**Conducts, unites, transforms.**  
Uses multiple high flow reversing fans to deliver uniform results and short cooking times. 4 speeds of the fan allow to perform any kind of cooking.



**EFFICIENT.Power**

**Power and efficiency.**  
Quick temperature rise, high-precision temperature control, ENERGY STAR certified efficiency at the top of the category in combi, dry air and steam modes.



**PRESSURE.Steam**

**Even more steam when you need it.**  
Increases steam temperature and its saturation to effectively allow you to further reduce steaming time and its intensity.





Data Driven Cooking

**Create.  
Understand.  
Improve.**

The Data Driven Cooking Artificial Intelligence transforms the consumption data of your oven into useful information that allows you to increase your daily profit.

Data will be always accessible by smartphone or PC

# An ecosystem to be discovered

## Create and share



**Your recipes in all your ovens.**

Create your recipe book and synchronize it with all your ovens with just one click, keeping all your kitchens or stores up to date. You may create it directly from one of your ovens or from your PC.

## Understand



**Monitor and improve your performance.**

DDC.Stats gives you full control over energy, water, and detergent consumption and over your cooking times and oven usage. Compare the performances, detect anomalies and get useful information to improve the efficiency of the ovens in your network.

## 360° Assistance

**Let DDC.Coach train you.**

DDC.Coach is a digital assistant that provides you with advice based on the actual use of your ovens. This allows you to take full advantage of their potential. Capitalize the abilities of your ovens and maximize the return on your investment!





PLUS capacitive control panel

## Comprehensive and intuitive

Automatic cooking processes, manual functions, 384 programs memory and up to 10 simultaneous cooking. A large, readable touchscreen, that is fast and connected.



# Outdo yourself



## Set

### Easy, fast and crystal-clear.

Set any cooking process in a rapid and intuitive way for each of the available cooking steps. All the settings you need in a single screen, up to 9 cooking steps. Limitless creativity.



## Programs

### 384 Programs memory.

All your recipes are unique and repeatable thanks to the personal library that allows you to store and organize your cooking programs. CHEFTOP MIND.Maps™ PLUS can store 384 programs organized in 16 different groups.



## CHEFUNOX

### Choose what you want to cook and the desired result.

Trust and allow your oven to set the cooking parameters for you. Select the type of cooking, the food you want to cook and the degree of cooking you want. Start. Nothing else.



## MIND.Maps™

### Do not set a cooking process, draw it.

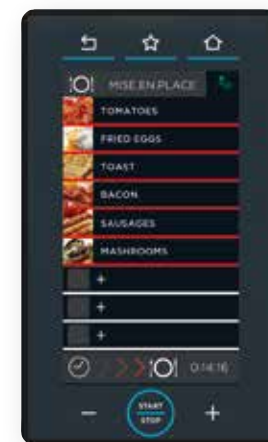
Add your touch of brilliance. Draw even the most elaborate cooking with a few hand gestures on the display. Design your most complex cooking processes with maximum creative freedom. You imagine, the oven executes.



## MULTI.Time

### Up to 10 simultaneous cooking.

Ordered and organized. Manage up to 10 cooking processes at the same time with the MULTI.Time function and have the maximum control with a quick glance.



## MISE.EN.PLACE

### Beyond kitchen organization.

Suggests the correct order and timing for inserting trays inside the cooking chamber to have all the meals ready at the same time. Being punctual has never been so simple.



A chef with a beard and glasses, wearing a blue shirt and a striped apron, is smiling while holding a spoon with a large dollop of white cream. He is standing in a kitchen with shelves of jars in the background. To his left is a large combi oven with a digital display and the UNOX logo. The oven has 'CHEFTOP' written vertically on its side.

CHEFTOP MIND.Maps™ PLUS COUNTERTOP

## The most intelligent combi oven for Foodservice

CHEFTOP MIND.Maps™ **PLUS**  
COUNTERTOP is the combi  
oven of choice for those  
kitchens that need  
maximum performance,  
smart technologies  
and limitless versatility.



Dream big

# Express your creativity

CHEFTOP MIND.Map™ PLUS COUNTERTOP is the professional oven that can help make your visions a reality. Cook every dish with the certainty of the maximum result. Every single time.

When combined with its accessories, your CHEFTOP MIND.Maps™ PLUS COUNTERTOP becomes a powerful cooking tool that replaces multiple pieces of traditional equipment in your kitchen.

Grilling, frying, roasting, browning, smoking, steaming and much more. Automatic cooking processes and intelligent functions give the guarantee of always impeccable results.

up to **45%**

**Less energy** compared to a traditional grill

up to **80%**

**Less water** compared to cooking in boiling water

Up to **90%**

**Less oil** compared to a fryer



**Cooking Perfection**  
Repeatable  
and consistent

**Versatility**  
Simultaneous cooking  
of multiple food items

**Saving**  
Energy, time,  
ingredients and labor

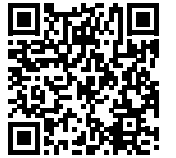
**Intelligence**  
Focus on your customers,  
the oven will do the rest



Versatile solutions for your individual needs

# Increase your Possibilities

Find all the possible solutions for your kitchen.  
Configure your CHEFTOP MIND.Maps™ PLUS oven online.  
[www.unox.com/us\\_us/configurator](http://www.unox.com/us_us/configurator)



Configurations



## Oven + Stand

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

Art. XWVRC-0711-UH  
Technical details at page 74



## Oven + Oven + LievoX

Versatility and efficiency with two stacked ovens combined with perfect proofing. Ideal for in-store baking.

Art. XAVPC-12FS-B  
More informations at page 35  
Technical details at page 73



## Oven + Neutral cabinet

Recommended solution to optimize your kitchen layout and always have everything in the right place.

Art. XWVEC-0811  
Technical details at page 73



## Oven + Oven

The solution with two stacked units is ideal for maximum versatility, flexibility and energy savings.

Configurations

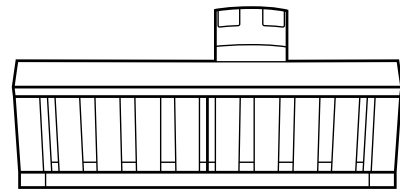
COUNTERTOP

COUNTERTOP

Zero smells in your kitchen

## Ventless Hood

Within the ventless hood, a self-cleaning filter **removes odours** from the fumes that are expelled through the oven chimney, without the need for maintenance or cleaning work on the filter. It allows you to install your oven even far from a ceiling canopy and force exhausts into it or outside.\*



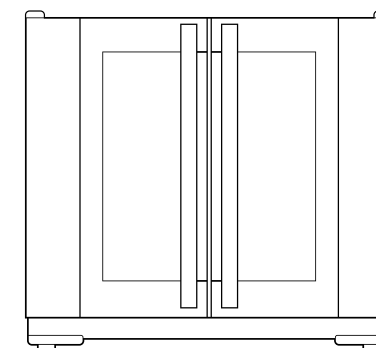
\*Subject to inspection and approval by organisations and to local regulations.



Everything starts with a correct leavening

## LIEVOX

Leavening is a game of balance between dough, temperature, humidity and time. LIEVOX proofers are equipped with capable sensors to control and **intervene automatically on the leavening process** to guarantee the quality of the final product. LIEVOX opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.





Smoke. Cook. Amaze.

## HYPER.Smoker

HYPER.Smoker transforms your oven into a smoker. You can use shavings of natural wood and choose from among **10 different smoking intensities** directly from the control panel of the oven to amaze even the most demanding of palates. Moreover you will smoke food using the energy produced in the cooking chamber without further costs and external electrical power supply.

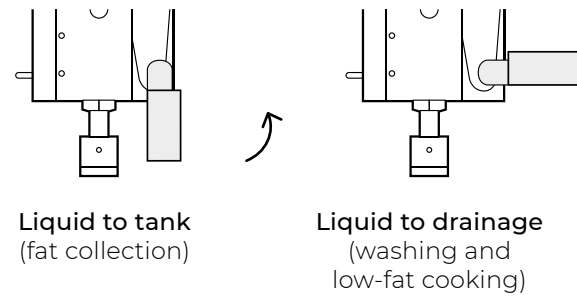


SMART.Drain

# Cooking fat collection system

SMART.Drain is the ideal solution for supermarkets, deli shops, production kitchens and steak houses that carry out cookings with large amount of fat.

Its functioning is based on a special two-way valve that **collects any fat and cooking liquids** created during the cooking program and **drains them into a tank**.



## Closed solution Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. XWVEC-0811 + XUC020  
Technical details at page 73



## Open solution Stand + SMART.Drain

The tank is in the most easily accessible location.

Art. XWVRC-0011-H + XUC020  
Technical details at page 74



## Double stack solution Oven + Oven + SMART.Drain

Double-stack ovens with SMART.Drain for lower unit.

Art. XWVRC-0011-L-PO +  
XWVYC-0011-L-PO + XUC020  
Technical details at page 73



For each one of your cooking or washing programs, **your oven automatically checks the correct position of the valve** to avoid any risk of the drain being blocked by condensed fat.



The special **POLLO.BLACK trays convey the fats towards the drain**, reducing by up to 80% the amount of fat deposits that accumulate in the cooking chamber compared to normal grills.





UNOX®



CHEFTOP MIND.Maps™ PLUS COMPACT

**The compact  
combi oven  
for Foodservice**  
CHEFTOP MIND.Maps™  
**PLUS COMPACT** is the  
compact professional  
combi oven for those who  
always want the best  
even with limited  
available space.

MIND



Small spaces, big ambitions

# High performances in less than 9 square feet

CHEFTOP MIND.Maps™ PLUS COMPACT is the ideal solution for professional kitchens requiring the least footprint and maximum performance.

The CHEFTOP MIND.Maps™ PLUS COMPACT ovens exploit the most advanced Unox technologies.

Grilling, frying, roasting, browning, smoking, steaming and much more. Versatility cooking that reaches its maximum expression in multi-chamber solutions that give free space for ever-changing menus.

## 24%

Less footprint compared to a non compact oven

## 158 lbs

Maximum capacity  
2 x 2 combination \*

## 21-1/8"

One of the narrowest ovens in its category

\*Data refers to a 4 XACC-0513-EPRM ovens combination.



**Reduced footprint**  
Get the most from  
vertical spaces

**Flexibility**  
Stack 2 units to enable  
different cookings  
at the same time

**Savings**  
A smaller cooking  
chamber  
requires less energy

**Intelligence**  
Focus on your customers,  
the oven will do the rest



Solutions to maximize your working space

# Compact combinations

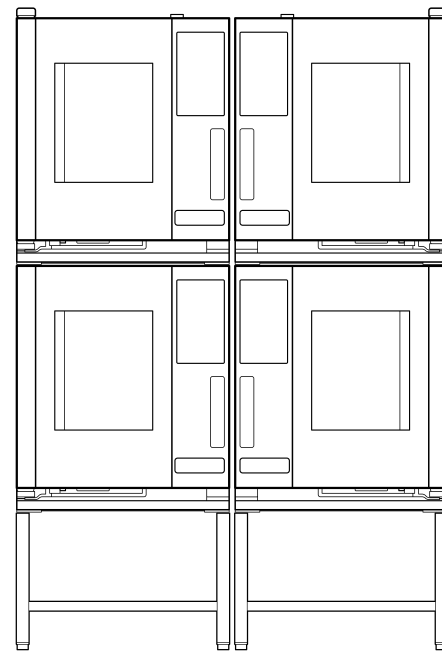
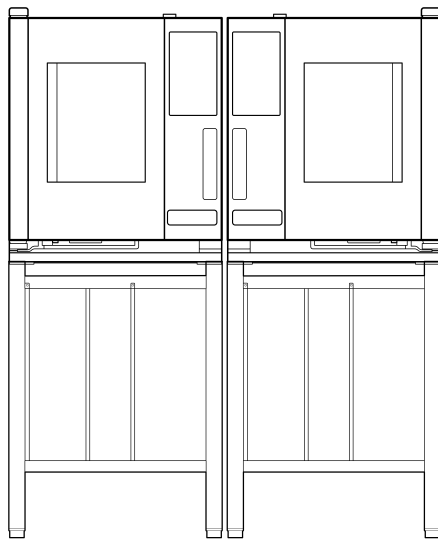
## The benefits of 4 cooking chambers in the footprint of 2.

A restaurant is made of variable rhythms; turn on just the ovens you need, reducing energy consumption, or turn all of them on for maximum flexibility.

Find all the possible solutions for your kitchen.  
[Configure](#) your CHEFTOP MIND.Maps™ PLUS oven online.  
[www.unox.com/us\\_us/configurator](http://www.unox.com/us_us/configurator)



Configurations



COMPACT

Configurations



3,28 ft

COMPACT



CHEFTOP MIND.Maps™ PLUS BIG

**Stronger  
Harder  
Faster  
Better**

The CHEFTOP MIND.Maps™ PLUS BIG trolley units are the tireless combi ovens for large kitchens that need maximum repeatability of cooking quality and high productivity.



What matters to you

# Limitless performances

CHEFTOP MIND.Maps™ PLUS BIG is the trolley combi oven with the highest productivity and reliability.

CHEFTOP MIND.Maps™ PLUS BIG uses the latest technologies to give concrete support to your work.

Steaming, grilling, regeneration of dishes and much more: maximum performance and perfectly optimized full loads.

Quality and cooking uniformity are always guaranteed with any foodload, and the repeatability of cooking is independent by its user.

## 317 lbs

Full load maximum capacity

## 572 °F

Maximum cooking temperature

## 4.5 min

Preheating time from 86 °F to 572 °F

Data refer to XAVL-16FS-DPRS model



**Productivity**  
High volumes,  
zero stops

**Uniformity**  
6 close-pitch  
reversing fans

**Repeatability**  
Standardized results,  
consistency

**Intelligence**  
Focus on your customers,  
the oven will do the rest



What lies behind?

## Built to last

### Space-frame chassis

The CHEFTOP MIND.Maps™ PLUS BIG features a **space-frame chassis** made of 2" thick **stainless steel tubes**. The whole structure is extremely rigid and the door is fixed to the frame to guarantee its perfect closure even after years of work.

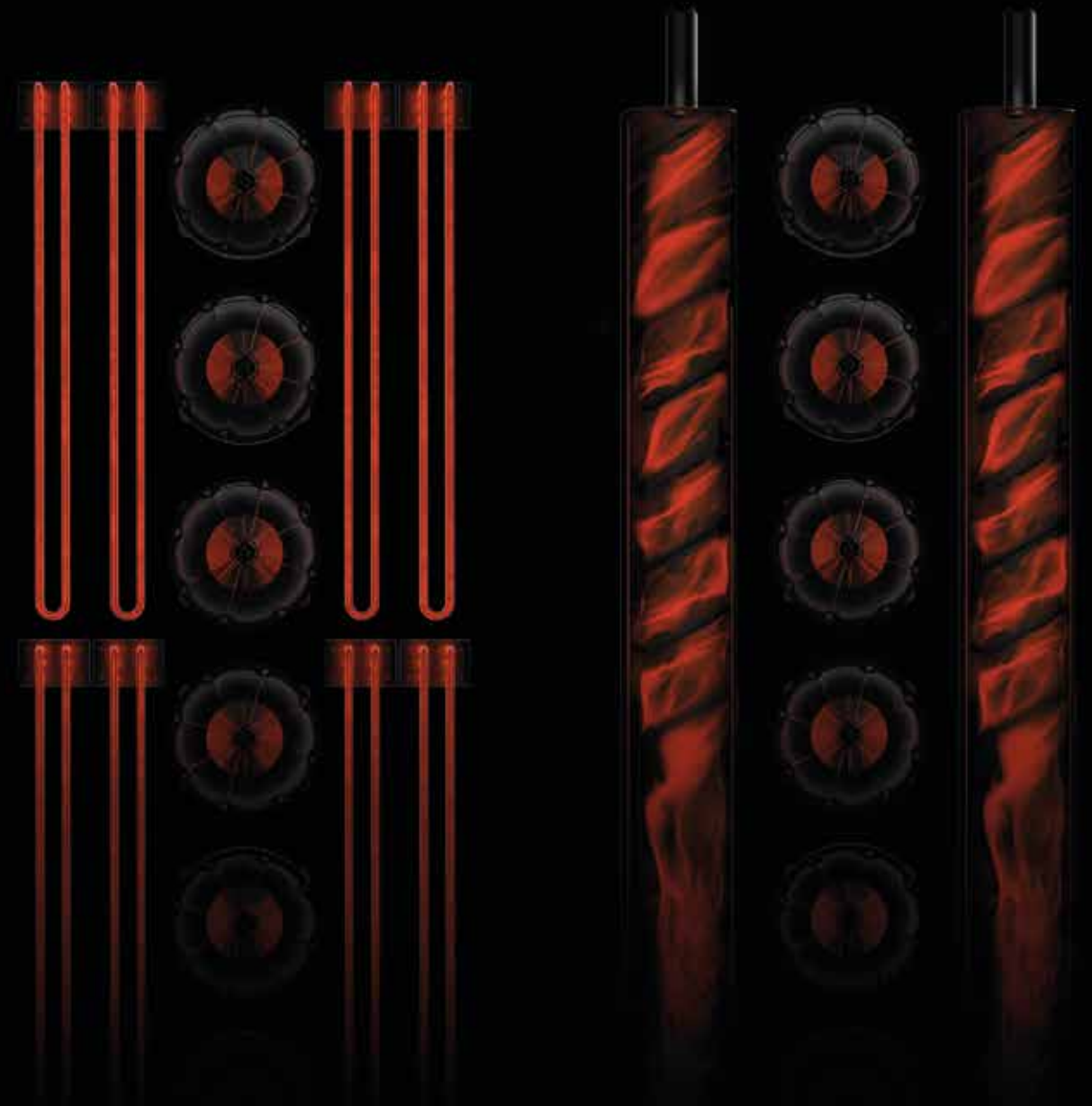


### Door with push-to-close function

Tested for over 1 million cycles, the **push-to-close** function of the door **reduces** the operator **efforts** during work. The door strength and security are guaranteed by **2-13/16"** thickness.

### 316L Stainless steel

The cooking chamber and the trolley are made of **316L stainless steel**, which guarantees **resistance** over time **to any type of corrosion**. PURE-RO water treatment for chloride elimination is not necessary, the PURE treatment is required for the removal of limestone from water.



## Symmetric Perfection

6 close-pitch reversing fans

### High-performance heating elements

Electric ovens feature unique **straight-line heating elements** with high power intensity that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

### Pressure gas burners

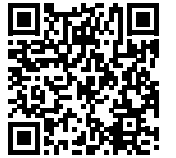
Unox gas ovens are the only ones in the world with high performance blown burners and **symmetrical straight heat exchangers**. High power minimizes temperature recovery times and air flows.



Solutions that maximize your investment

# Maximum Yield, minimum effort

Find all the possible solutions  
for your kitchen.  
[Configure](#) your  
CHEFTOP MIND.Maps™ PLUS oven online.  
[www.unox.com/us\\_us/configurator](http://www.unox.com/us_us/configurator)



Solutions



BIC

52



## QUICK.Load

16 18" x 26" trolleys simplify cooking and transportation of large food quantities.

Art. XAVTL-16FS  
Technical details at page 75



## QUICK.Plate

A plate trolley to regenerate and transport up to 102 plates. We can customize the trolley based on your specific needs.

Art. XEVTL-051P  
Technical details at page 75

Solutions

BIC

53



Cooking Essentials Trays

# Unlimited cooking modes



Purpose-designed pans

# Cooking Essentials

## SUPER.GRILL

Non-stick aluminium pan plus grill with QUICK.Load system.



### GRILLING

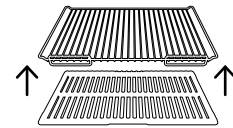
#### Ideal for

Grilled meat;  
Grilled fish;  
Grilled vegetables.

#### Advantages

Perfect for full loads.  
Grilling times up to 30% less than traditional grill.

Art. **TG970** GN 1/1 - 12" x 20"  
Only for COUNTERTOP and BIG models.



Trays and Cooking modes

## FAKIRO.GRILL

Non-stick aluminium pan. Two cooking surfaces: ribbed for grilling, flat for different types of cooking.



### GRILLING

#### Ideal for

Grilled meat and fish;  
Grilled vegetables;  
Pizza and Focaccia.

#### Advantages

Grilling times up to 30% less than traditional grilling equipment or fry tops;  
Grilling different types of food at the same time.

Art. **TG870** GN 1/1 - 12" x 20"

MIND.Maps™ PLUS

## GRILL

Non-stick alluminum grilling pan. Does not require to be preheated before use.



### GRILLING

#### Ideal for

Grilled fish;  
Grilled vegetables.

#### Advantages

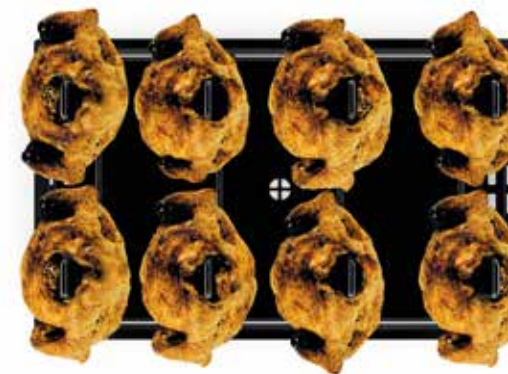
Does not require to be preheated into the oven to achieve outstanding squared marks on food; Perfect for full loads.

Art. **TG885** GN 1/1 - 12" x 20" - Art. **TG530** 18" x 26"

Trays and Cooking modes

## POLLO.BLACK

8 chicken non-stick stainless steel grid.



### ROASTING AND BRAISING

#### Ideal for

Whole chickens and birds.

#### Advantages

Non-stick coating to facilitate bird removal;  
Works best in combination with SMART.DRAIN fat collection kit.

Art. **GRP825** GN 1/1 - 12" x 20" - Art. **GRP570** 18" x 26"

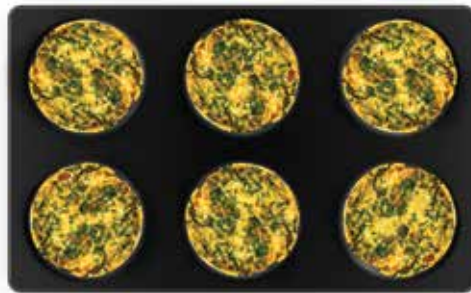
MIND.Maps™ PLUS

Purpose-designed pans

# Cooking Essentials

## EGGS 6 x 2

Non-stick alluminum pan for 6 double-egg portions.



### EGGS AND FRYING

#### Ideal for

Fried eggs;  
Sunny side up eggs;  
Omelette.

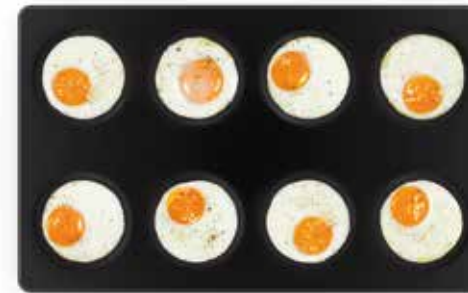
#### Advantages

Huge quantities of eggs cooked  
in less than 4 minutes;  
Easy to clean and made to last.

Art. TG935 GN 1/1 - 12" x 20"

## EGGS 8 x 1

8 single-eggs non-stick alluminum pan.



### EGGS AND FRYING

#### Ideal for

Fried eggs;  
Sunny side up eggs and omelette;  
Poached egg.

#### Advantages

Huge quantities of fried or poached eggs in  
less than 4 minutes;  
Easy to clean and made to last.

Art. TG936 GN 1/1 - 12" x 20"

## FORO.BLACK

Non-stick perforated alluminum tray.



### PASTICCERIA E PANIFICATI

#### Ideal for

Croissant;  
Frozen bread,  
Pastry.

#### Advantages

Non-stick coating;  
Ultra-low sides to improve air circulation  
on each piece.

Art. TG890 GN 1/1 - 12" x 20" - Art. TG520 18" x 26"

## FORO.BAKE

Perforated aluminium tray



### PASTICCERIA E PANIFICATI

#### Ideal for

Pastry;  
Cakes.

#### Advantages

Perforated aluminium tray to increase  
the dough sweating during baking;  
Ultra low edge for maximum baking uniformity.

Art. TG515 18" x 26"



Purpose-designed pans

# Cooking Essentials

## PAN.FRY

Non-stick stainless steel frying pan.



## EGGS AND FRYING

### Ideal for

Nuggets;  
Breaded veggies;  
Fish and meat sticks.

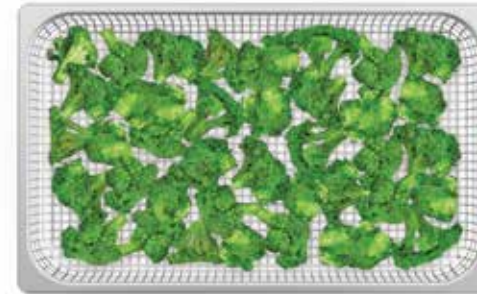
### Advantages

Less oil to be used for cooking;  
Identical frying results on each piece of food.

Art. TG905 GN 1/1 - 12" x 20" - Art. TG525 18" x 26"

## STEAM

Perforated stainless steel pan.



## STEAMING AND SOUS VIDE

### Ideal for

Steaming;  
Sous-Vide Cooking.

### Advantages

Perforated bottom and sides to improve steam circulation on food.

Art. GRP815 GN 1/1 - 12" x 20"

## BACON.40

Stainless steel grid with fat-collection pan.



## ROASTING AND BRAISING

### Ideal for

Bacon;  
Roast meat;  
Spatchcock or Split chicken.

### Advantages

Up to 18 crispy bacon slices in less than 5 mins;  
The fat collection tray is coated with non-stick material for easy cleaning.

Art. TG945 GN 1/1 - 12" x 20"

## STEAM&FRY

Perforated stainless steel pan.



## STEAMING AND SOUS VIDE

### Ideal for

French fries;  
Frozen pre-fried foods;  
Sous-Vide Cooking;  
Steaming.

### Advantages

Perforated bottom to improve steam circulation on food;  
Double use: steaming or pre-fried cookings.

Art. GRP575 18" x 26"

## BLACK.20

0-13/16" (20 mm) non-stick stainless steel pan.



## ROASTING AND BRAISING

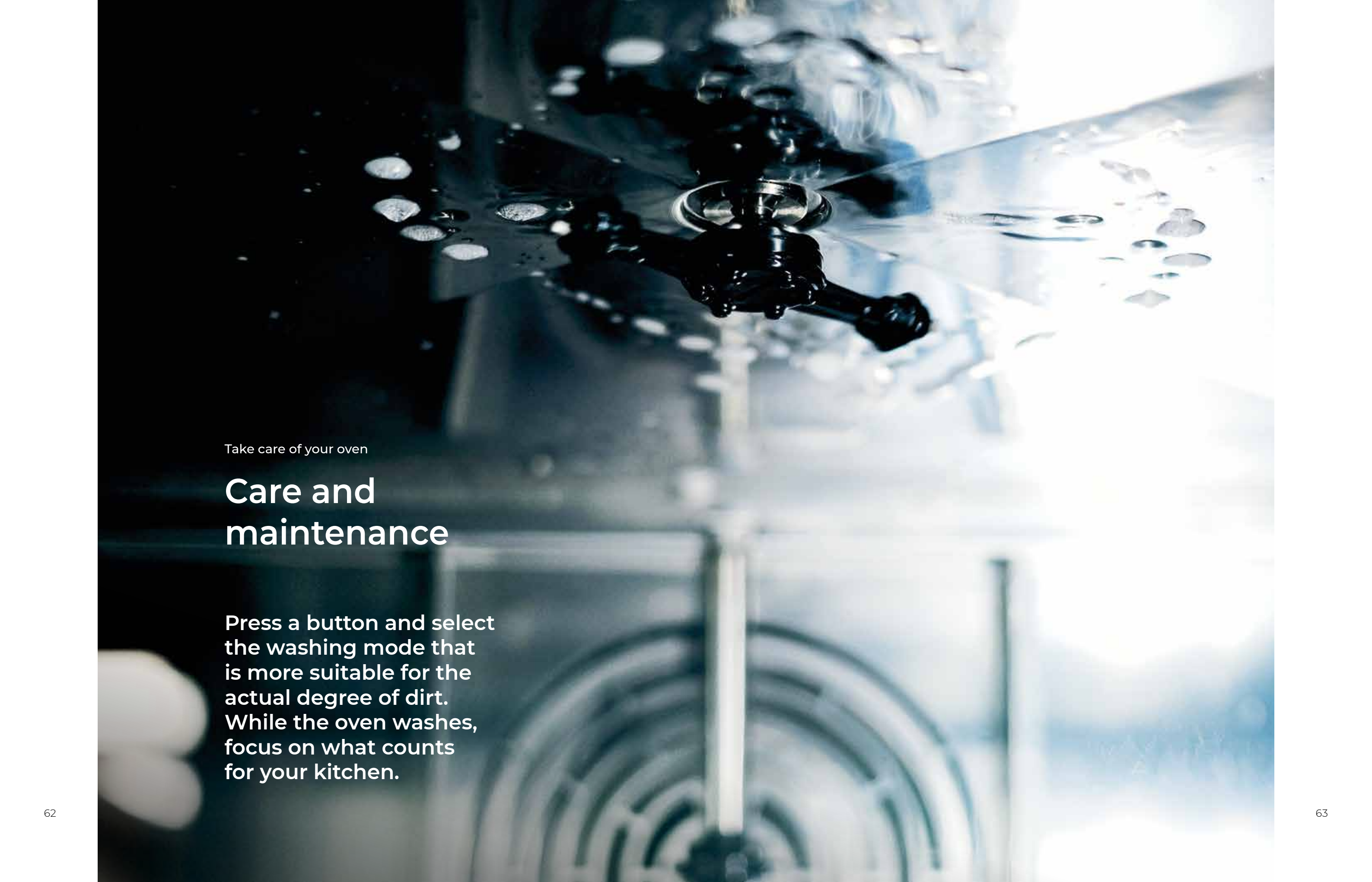
### Ideal for

Braising;  
Roasting;  
Steaming rice.

### Advantages

Waste-free braising, roasting and rice steaming;  
The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Art. TG895 GN 1/1 - 12" x 20"

A close-up photograph of a black spray nozzle attached to a stainless steel surface, likely inside an oven. The nozzle is spraying water, creating numerous small droplets that are captured in mid-air. The background is blurred, showing the interior of the oven with a circular vent or burner area.

Take care of your oven

## Care and maintenance

Press a button and select the washing mode that is more suitable for the actual degree of dirt. While the oven washes, focus on what counts for your kitchen.



# UNOX.Pure



## FINEST

The UNOX.Pure filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber.

Art. XHC012  
Technical details at page 75

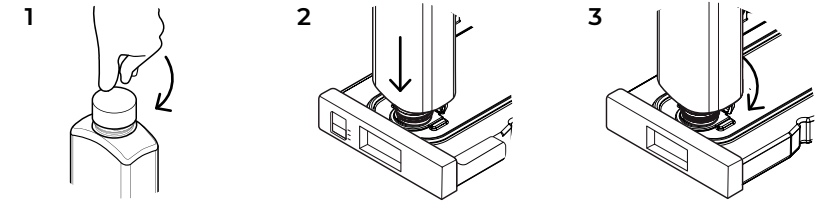


## REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC013  
Technical details at page 75

# DET&Rinse™



## PLUS

Cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven.

Art. DB1015  
Technical details at page 75



## ECO

Eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.

Art. DB1018  
Technical details at page 75

Discover all the ovens and their combined accessories

# The most intelligent oven in the world



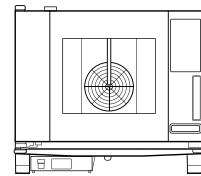
# CHEFTOP MIND.Maps™ PLUS

\*Available from  
June 2020

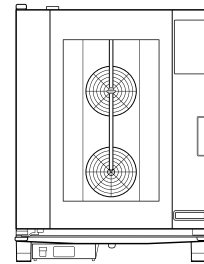
## COUNTERTOP

## COMPACT

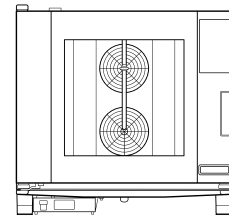
## BIG



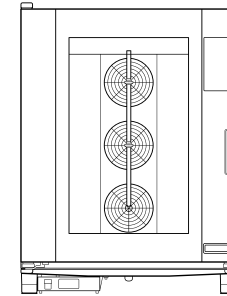
29-9/16" x 30-7/8" x 26-5/8"  
(750 x 783 x 675 mm)  
w x d x h



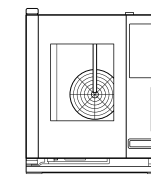
29-9/16" x 30-7/8" x 39-13/16"  
(750 x 783 x 1010 mm)  
w x d x h



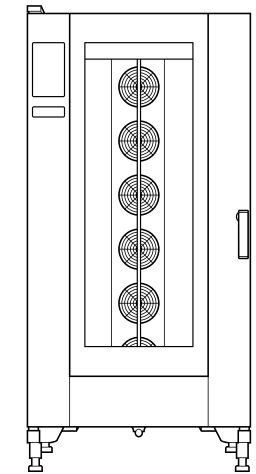
33-7/8" x 38-1/8" x 33-1/4"  
(860 x 967 x 843 mm)  
w x d x h



33-7/8" x 38-1/8" x 45-13/16"  
(860 x 967 x 1163 mm)  
w x d x h



21-1/8" x 34-3/8" x 25-9/16"  
(535 x 875 x 649 mm)  
w x d x h



35-1/8" x 40-1/8" x 73-7/8"  
(892 x 1018 x 1875 mm)  
w x d x h

### ⚡ XAVC - 0511 - EPRM

capacity 5 GN 1/1  
12" x 20"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 3~  
power 5,8 - 7,7 kW  
weight 152 lbs - 69 kg

### ⚡ XAVC - 1011 - EPRM

capacity 10 GN 1/1  
12" x 20"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 3~  
power 12 - 15,5 kW  
weight 165 lbs - 75 kg

### ⚡ XAVC - 06FS - EPRM

capacity 6 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 3~  
power 14,3 - 19 kW  
weight 242,5 lbs - 110 kg

### ⚡ XAVC - 10FS - EPRM

capacity 10 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 3~  
power 21,6 - 29 kW  
weight 319,7 lbs - 145 kg

### ⚡ XACC- 0513 - EPRM

capacity 5 GN 1/1  
12" x 20"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 3~  
power 5,8 - 7,7 kW  
weight 140 lbs - 65 kg

### ⚡ XAVL - 16FS - DPRS

capacity 16 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 3~  
power 36 - 38,5 kW  
weight 642 lbs - 292 kg

### 🔥 XAVC - 0511 - GPRM

capacity 5 GN 1/1  
12" x 20"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 120 V 1~  
power 0,6 kW  
gas power G20, G25, G30,  
G31: 15 kW  
connected 51182 Btu/h  
energy load  
weight 185 lbs - 84 kg

### 🔥 XAVC - 1011 - GPRM

capacity 10 GN 1/1  
12" x 20"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 120 V 1~  
power 1 kW  
gas power G20, G25, G30,  
G31: 22 kW  
connected 75067 Btu/h  
energy load  
weight 262 lbs - 119 kg

### 🔥 XAVC - 06FS - GPRM

capacity 6 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 120 V 1~  
power 1 kW  
gas power G20, G25, G30,  
G31: 33 kW  
connected 81891 Btu/h  
energy load  
weight 286,6 lbs - 130 kg

### 🔥 XAVC - 10FS - GPRM

capacity 10 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 120 V 1~  
power 1,4 kW  
gas power G20, G25, G30,  
G31: 33 kW  
connected 119424 Btu/h  
energy load  
weight 401 lbs - 182 kg

### 🔥 XAVL - 16FS - GPRS

capacity 16 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 120 V 1~  
power 2,2 kW  
gas power G20, G25, G30,  
G31: 48 kW  
connected 238850 Btu/h  
energy load  
weight 810 lbs - 368 kg

### 🔥 XAVL - 16FS - NPRS

capacity 16 18" x 26"  
pitch 2 11/16" - 67 mm  
frequency 60 Hz  
voltage 208 - 240 V 1~  
power 2,2 kW  
gas power G20, G25, G30,  
G31: 48 kW  
connected 238850 Btu/h  
energy load  
weight 792 lbs - 360 kg

Notes  
All ovens have an optional model with a left to right door opening - item code example XAVC-1011-EPLM.  
All BIG ovens have the trolley included.



# Technical details



Anti condensation drip tray



Integrated Wi-Fi



Triple glass



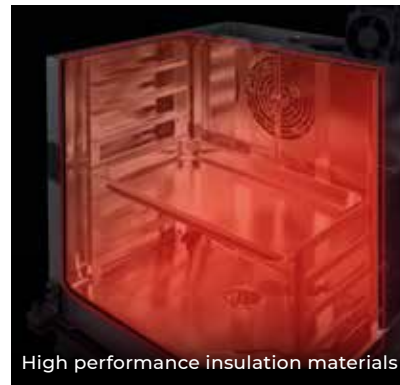
Integrated DET&Rinse™ tank



MULTI.point and SOUS Vide core probe



Integrated LED light



High performance insulation materials



COUNTERTOP & COMPACT

4 speed multiple fan system with high performance heating elements

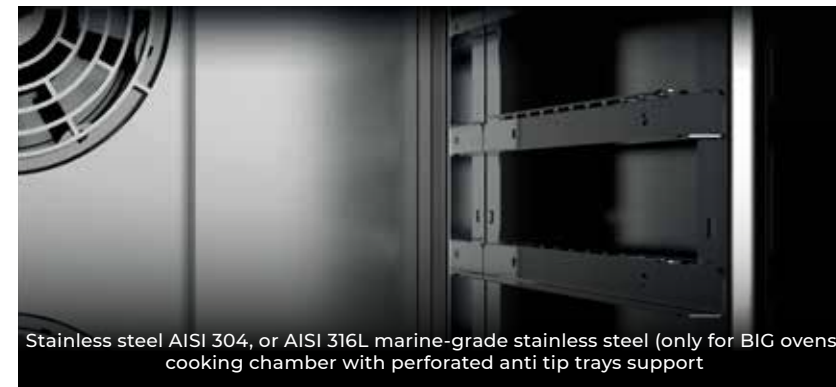


Pressure burners with symmetrical heat exchangers



BIG

6 close-pitch reversing fans and straight-line heating elements with high power intensity



Stainless steel AISI 304, or AISI 316L marine-grade stainless steel (only for BIG ovens) cooking chamber with perforated anti tip trays support



Door docking position at 60°/120°/180°



USB port for upload/download of data



BIG  
Ergonomic handle

COUNTERTOP & COMPACT  
Ergonomic handle



# Features

- Standard
- Optional
- Not available

BIG  
 COUNTERTOP  
 and  
 COMPACT

	⚡	🔥	⚡	🔥
<b>UNOX INTELLIGENT PERFORMANCE</b>				
ADAPTIVE.Cooking™: automatically regulates the cooking parameters to ensure repeatable results	●	●	●	●
CLIMALUX™: total control of the humidity in the cooking chamber	●	●	●	●
SMART.Preheating: sets automatically the temperature and the duration of the preheating	●	●	●	●
AUTO.Soft: manages the heat rise to make it more delicate	●	●	●	●
SENSE.Klean: estimates how dirty the oven is and suggests appropriate automatic cleaning	●	●	●	●
<b>UNOX INTENSIVE COOKING</b>				
DRY.Maxi™: rapidly extracts the humidity from the cooking chamber	●	●	●	●
STEAM.Maxi™: produces saturated steam starting from 95 °F	●	●	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	●	●	●	●
PRESSURE.Steam: increases the saturation and temperature of steam	●	●	●	●
<b>DATA DRIVEN COOKING</b>				
Wi-Fi connection	●	●	●	●
Ethernet connection	○	○	○	○
ddc.unox.com: control the oven usage in real time, create and send recipes from your PC to your ovens	●	●	●	●
DDC.Stats: analyse, compare and improve the user and consumption data of your oven	●	●	●	●
DDC.App: monitor all connected ovens in real time from your smartphone	●	●	●	●
DDC.Coach: analyses the way in which you use the oven and suggests personalised recipes	●	●	●	●
<b>MANUAL COOKING</b>				
Convection cooking from 86 °F to 500 °F	●	●	●	●
Convection cooking from 86 °F to 572 °F	●	●	—	—
Mixed convection + steam cooking starting from 95 °F with STEAM.Maxi™ from 30% to 90%	●	●	●	●
Convection + humidity cooking starting from 118 °F with STEAM.Maxi™ from 10% to 20%	●	●	●	●
Saturated steam cooking starting from 118 °F to 266 °F with STEAM.Maxi™ 100%	●	●	●	●
Convection cooking + forced humidity extraction from 86 °F with DRY.Maxi™ from 10% to 100%	●	●	●	●
Cooking with core probe and DELTA T function	●	●	●	●
Single-point core probe	—	—	—	—
MULTI.Point core probe - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
SOUS-VIDE core probe	○	○	○	○
<b>ADVANCED AND AUTOMATIC COOKING</b>				
MIND.Maps™: draw the cooking processes directly on the display	●	●	●	●
PROGRAMMES: up to 384 programmes that can be saved with name, picture or handwritten signature	●	●	●	●
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	●	●	●	●
MULTI.Time: manages up to 10 cooking processes at the same time	●	●	●	●
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	●	●	●	●
<b>AUTOMATIC CLEANING</b>				
Rotor.KLEAN™: 4 automatic cleaning programmes	●	●	●	●
Rotor.KLEAN™: water and detergent level detector – excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
Integrated DET&Rinse™ detergent container	●	●	●	●
<b>AUXILIARY FUNCTIONS</b>				
Preheating up to 572 °F can be set by the user for each programme	●	●	—	—
Preheating up to 500 °F can be set by the user for each programme	●	●	●	●
Remaining cooking time display	●	●	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●	●	●
Display of the nominal value of the cooking parameters	●	●	●	●
Temperature units in °F or °C	●	●	●	●
<b>PERFORMANCE AND SAFETY</b>				
Protek.SAFE™: automatic fan stop on opening the door	●	●	●	●
Protek.SAFE™: power modulation of electricity or gas depending on actual need	●	●	●	●
Spido.GAS™: high-performance straight heat exchanger pipes for symmetrical heat distribution	—	—	—	●
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	—	●	—	—
<b>TECHNICAL DETAILS</b>				
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	—	—	●	●
Moulded cooking chamber in AISI 316 L marine stainless steel	●	●	—	—
Cooking chamber with C-shaped rack rails	●	●	●	●
Cooking chamber lighting through LED lights embedded in the door	●	●	●	●
9.5" touchscreen capacitive control panel	●	●	●	●
7" touchscreen resistive control panel	—	—	—	—
Control panel with water resistance certification - IPX5	●	●	●	●
Drip collection system integrated in the door and functional even with the door open	●	●	●	●
Removable drip tray that can be connected to the drain	●	●	●	●
Heavy-duty structure with the use of innovative materials	●	●	●	●
4-speed multiple fan system and high-performance circular resistance	—	—	●	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	●	●	●	—
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●	●	●
Door stop positions 120° - 180°	●	●	—	—
Door stop positions 60° - 120° - 180°	—	—	●	●
Reversible door in use even after installation	—	—	○	○
Door thickness 2-13/16"	●	●	—	—
Detachable internal glass door for ease of cleaning	●	●	●	●
Two-stage safety door opening / closure	●	●	○	○
Proximity door contact switch	●	●	●	●
Self-diagnosis system to detect problems or breakdowns	●	●	●	●
Safety temperature switch	●	●	●	●

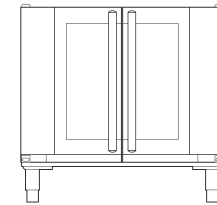
# Accessories

Discover all the available accessories on our website

www.unox.com/us\_us/accessories

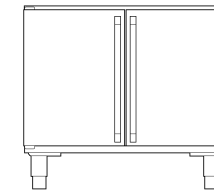


## PROOFER



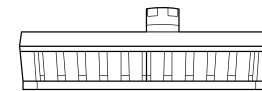
**LIEVOX**  
 12 18" x 26"  
 33-15/16" x 42-5/8" x 31-7/16"  
 (860 x 978 x 798 mm) - w x d x h  
 Art. XAVPC-12FS-B

## NEUTRAL CABINET



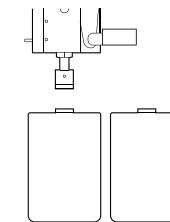
**NEUTRAL CABINET**  
 for 18" x 26" COUNTERTOP ovens  
 33-15/16" x 42-5/8" x 31-7/16"  
 (860 x 910 x 720 mm) - w x d x h  
 Art. XWAE-08EF  
 for GN 1/1 - 12" x 20"  
 COUNTERTOP ovens  
 29-9/16" x 26-5/8" x 29-9/16"  
 (750 x 676 x 751 mm) - w x d x h  
 Art. XWVEC-0811

## HOODS

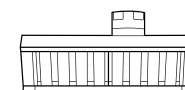


**HOOD WITH STEAM CONDENSER**  
 for 10 & 6 18" x 26"  
 COUNTERTOP ovens  
 33-7/8" x 45-1/16" x 10-3/16"  
 (860 x 1145 x 258 mm) - w x d x h  
 Art. XAVHC-HCFS

## SMART.DRAIN



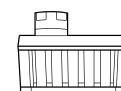
**SMART.DRAIN**  
 cooking fat and liquid collection system  
 for neutral cabinet and high open stand  
 Art. XUC020  
 \*for all the solutions see page 39



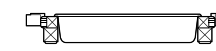
**HOOD WITH STEAM CONDENSER**  
 for GN 1/1 - 12" x 20"  
 COUNTERTOP ovens  
 29-1/2" x 37-5/8" x 10-3/16"  
 (750 x 956 x 240 mm) - w x d x h  
 Art. XAVHC-HC11



**STAND**  
 for GN 1/1 - 12" x 20"  
 COUNTERTOP ovens  
 28-7/8" x 21-1/2" x 12-1/16"  
 (732 x 546 x 305 mm) - w x d x h  
 Art. XWVRC-0011-L-PO

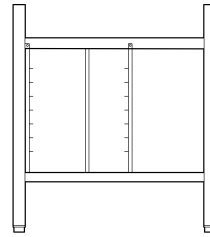


**HOOD WITH STEAM CONDENSER**  
 for GN 1/1 - 12" x 20"  
 COMPACT ovens  
 21-1/16" x 40-1/16" x 13-1/2"  
 (535 x 1100 x 240 mm) - w x d x h  
 Art. XACHC-HC13



**TROLLEY**  
 for GN 1/1 - 12" x 20"  
 COUNTERTOP ovens  
 24-13/16" x 27-7/8" x 4-3/16"  
 (629 x 708 x 106 mm) - w x d x h  
 Art. XWVYC-0011-L-PO

## STAND

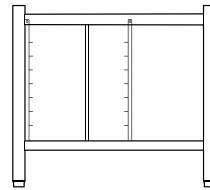


### ULTRA HIGH STAND

for GN 1/1 - 12" x 20"  
COUNTERTOP ovens  
28-7/8" x 25-1/4" x 34-15/16"  
(732 x 641 x 888 mm) - w x d x h  
**Art. XWVRC-0711-UH**

### HIGH STAND

for 18" x 26" COUNTERTOP ovens  
33-3/16" x 28-1/8" x 29-5/8"  
(842 x 713 x 752 mm) - w x d x h  
**Art. XWARC-07EF-H**



for GN 1/1 - 12" x 20"  
COUNTERTOP ovens  
28-7/8" x 21-1/2" x 29-5/8"  
(732 x 546 x 752 mm) - w x d x h  
**Art. XWVRC-0711-H**

for GN 1/1 - 12" x 20"  
COMPACT ovens  
20-3/8" x 30-11/16" x 29-5/16"  
(518 x 779 x 744 mm) - w x d x h  
**Art. XWCRC-0613-H**

### INTERMEDIATE STAND

for 18" x 26" COUNTERTOP ovens  
33-3/16" x 28-1/8" x 18-1/4"  
(842 x 713 x 462 mm) - w x d x h  
**Art. XWARC-00EF-M**



for GN 1/1 - 12" x 20"  
COUNTERTOP ovens  
28-7/8" x 21-1/2" x 18-3/16"  
(732 x 546 x 462 mm) - w x d x h  
**Art. XWVRC-0011-M**

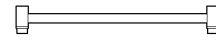
### LOW STAND

for 18" x 26" COUNTERTOP ovens  
33-3/16" x 28-1/8" x 12-1/16"  
(842 x 713 x 305 mm) - w x d x h  
**Art. XWARC-00EF-L**



for GN 1/1 - 12" x 20"  
COMPACT ovens  
20-14/16" x 27-7/16" x 14-9/16"  
(530 x 696 x 370 mm) - w x d x h  
**Art. XWCRC-0013-L**

## FLOOR POSITIONING STAND



\*Mandatory for oven  
positioning on the floor

### FLOOR POSITIONING STAND

for 18" x 26" COUNTERTOP ovens  
33-3/16" x 28-1/8" x 6-7/16"  
(842 x 713 x 163 mm) - w x d x h  
**Art. XAARC-00EF-F**

for GN 1/1 - 12" x 20"  
COUNTERTOP ovens  
28-7/8" x 21-1/2" x 4-7/16"  
(732 x 546 x 113 mm) - w x d x h  
**Art. XWVRC-0011-F**

for GN 1/1 - 12" x 20"  
COMPACT ovens  
20-7/8" x 27-3/8" x 7"  
(530 x 696 x 178 mm) - w x d x h  
**Art. XWCRC-0013-F**

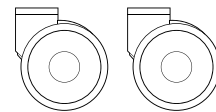
## HYPER.SMOKER



### HYPER.SMOKER

for CHEFTOP MIND.Maps™ PLUS  
ovens - Check the compatibility  
with models that have been  
produced before 2016  
**Art. XUC090**

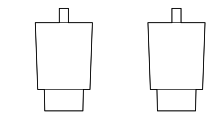
## WHEELS KIT



### WHEELS KIT

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

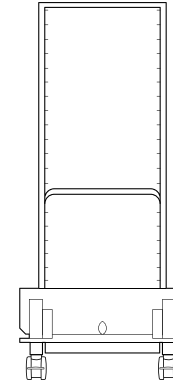
## FEET KIT



### FEET KIT

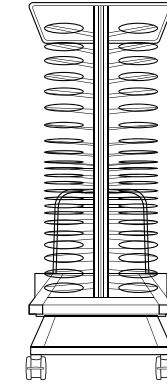
4 adjustable feet  
for GN 1/1 - 12" x 20"  
COMPACT ovens  
**Art. XUC044**

## QUICK.LOAD & QUICK.PLATE



### QUICK.LOAD

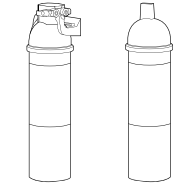
for BIG ovens  
29-5/8" x 26-1/2" x 67-13/16"  
(752 x 673 x 1723 mm) - w x d x h  
**Art. XAVTL-16FS**



### QUICK.PLATE

for BIG ovens - 51 plates  
29-5/8" x 22-3/16" x 66-7/8"  
(752 x 563 x 1698 mm) - w x d x h  
**Art. XAVTL-051P**

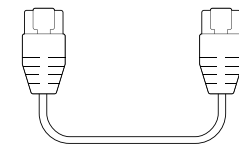
## CARE AND MAINTENANCE



### UNOX.FINEST

water treatment with resin filters  
**Art. XHC012**  
**+ REFILL FILTER CARTRIDGE**  
**Art. XHC013**

## CONNECTIVITY



### ACCESSORIES FOR THE OVENS CONNECTION

Ethernet connection kit  
**Art. XEC001**

## OVEN CLEANING PRODUCTS



### DET&RINSE™ PLUS DET&RINSE™ ECO

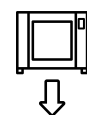
one box contains 10 x 1 lt tanks  
**Art. DB1015**  
**Art. DB1018**



# Technical Assistance

## Installation

### The right partner next to your kitchen



#### A global Service network

A perfect installation is essential to guarantee the correct functioning of your MIND.Maps™ PLUS oven and eliminate interruptions in your daily work. We focus on you, so you can focus on what matters to you. Find the authorized Service Centers nearest to your kitchen.

## Maintenance

### Don't stop your kitchen



#### The quickest on site Service

When connected to the internet, your oven communicates directly with our Service Team, so we can intervene as soon or even before maintenance is required. Keeping in optimal condition your oven is Unox' priority: our technicians are at your disposal to provide you the best on-line and on-site support.

## LONG.Life and LONG.Life4 Warranty

### A promise of reliability



#### A choice made to last

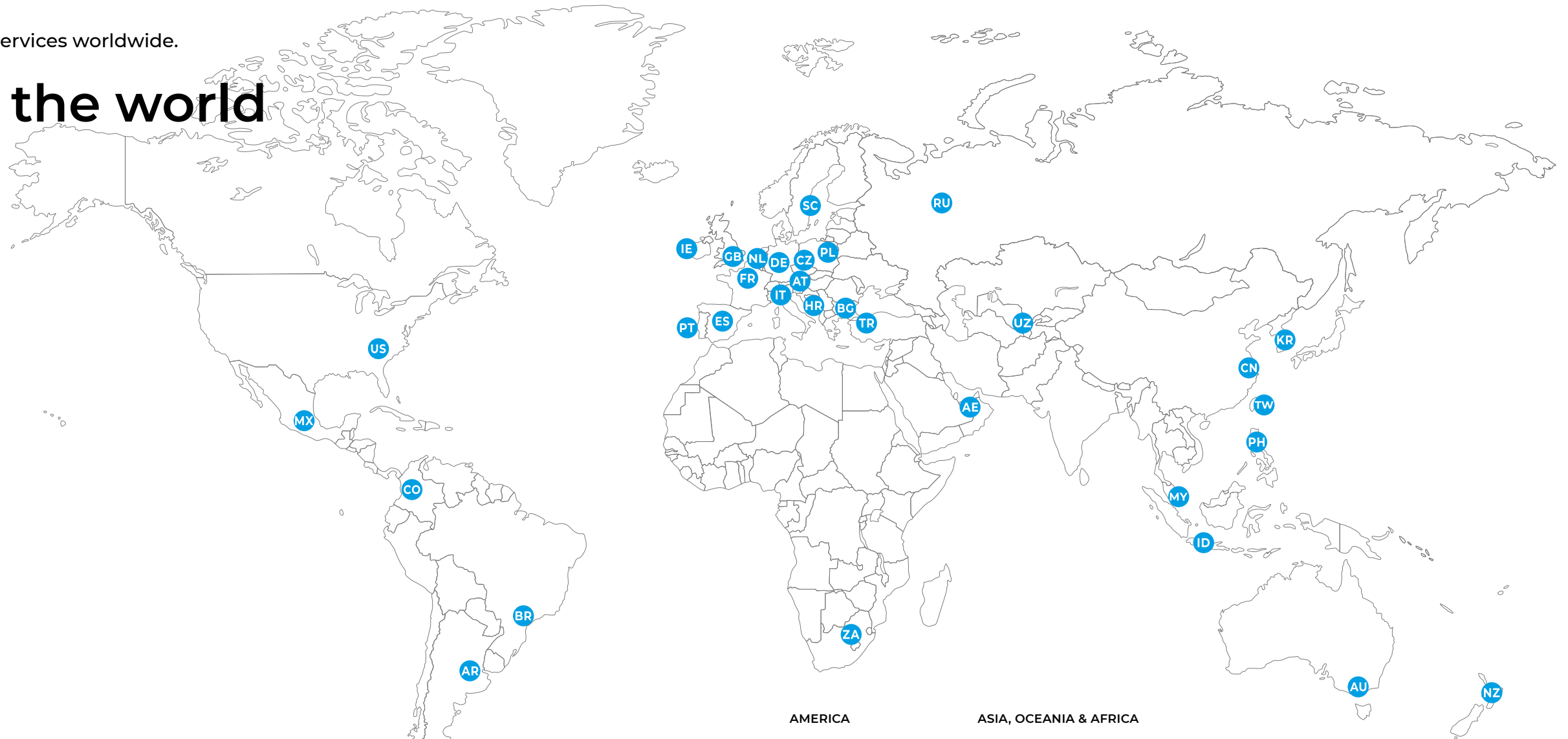
Connect your CHEFTOP MIND.Maps™ PLUS to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.\*

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

## **LONG**Life4!

Global Company. Best Services worldwide.

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MIND.Maps™ PLUS

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INVENTIVE SIMPLIFICATION

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