



CHEFTOP MIND.MapTM PLUS



Index

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



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 3, 5, 7 and 10 GN 1/1 and 6, 10 GN 2/1 for restaurants and deli shops;

COMPACT 5 and 10 GN 1/1 and 5 GN 2/3 for professional kitchens with small spaces and small shops;

BIG 20 GN 1/1 and 20 GN 2/1 trolley units for commissary kitchens, hotels and banqueting facilities.

A full-page photograph of two men, Sandro and Maurizio Serva, standing outdoors in a garden. They are both wearing white chef uniforms with red embroidery on the left chest that reads 'Sandro Serva' and 'Maurizio Serva' respectively. The man on the left is looking directly at the camera, while the man on the right is looking slightly to the side. The background is a lush garden with green plants and a stone path.

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.

Sandro e Maurizio Serva - La Tröta - Italy

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.

Call **+39 049 86 57 511**
Contact us on our website 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



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

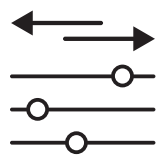
Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.

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.

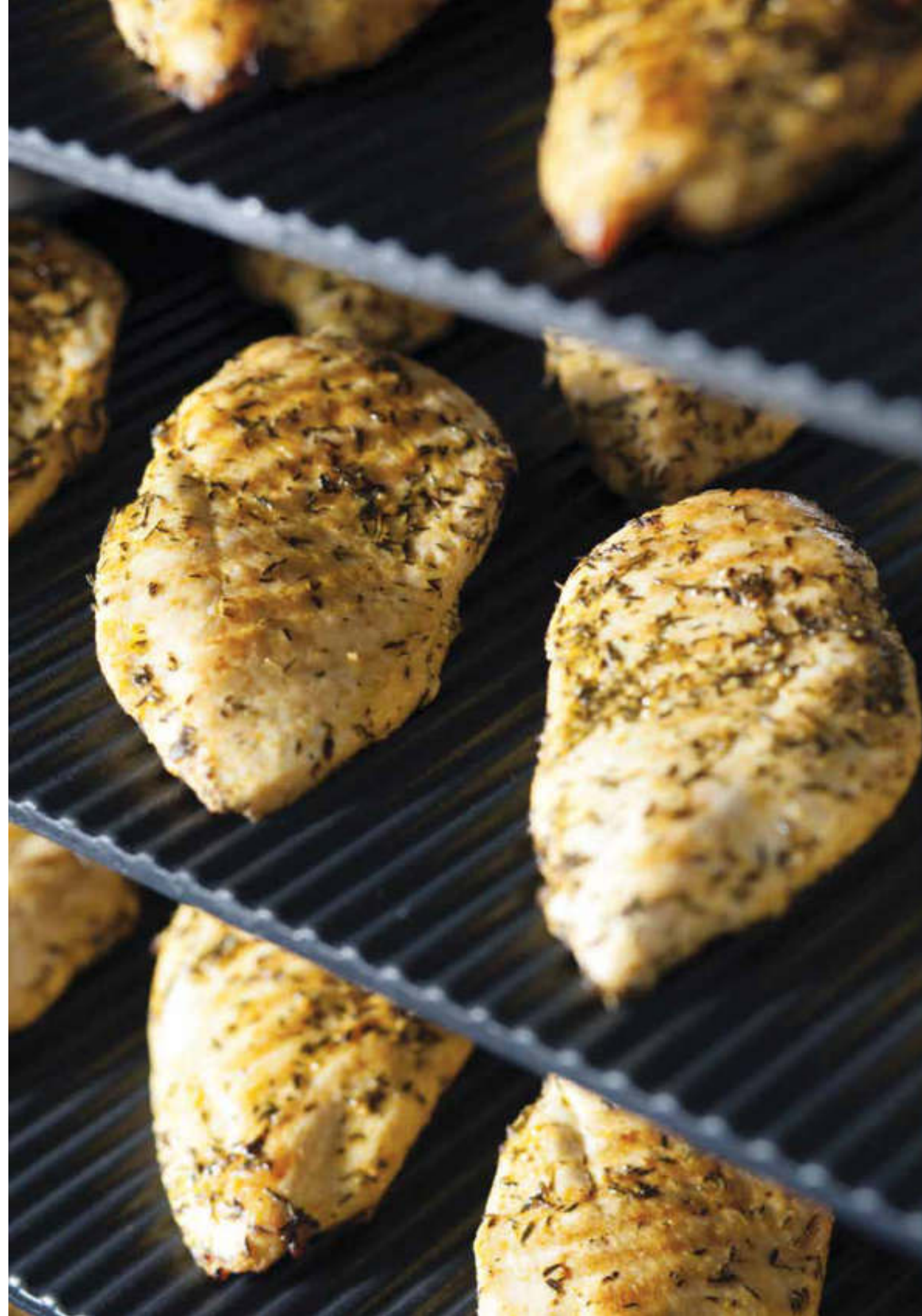
When activated, the oven automatically regulates the rise in temperature to make it gentler and guarantee an optimal heat distribution on each pan in the oven. The best for delicate and heat-sensitive foods.



SENSE.Klean

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.

Without

* Optimal settings for a half load - 30 portions

⌚ 6 mins

🌡 240 °C

💧 0%

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

Single tray - 6 portions



Perfectly grilled

Browned outside
Soft inside

Time
5 mins
Average temperature
240 °C
Humidity
0 %



Too much heating

Burned outside
Dry inside

Time
6 min
Average temperature
250 °C
Humidity
0 %

Full load - 60 portions



Perfectly grilled

Browned outside
Soft inside

Time
8 mins
Average temperature
240 °C
Humidity
0 %



Not grilled

Boiled effect
Raw inside

Time
6 min
Average temperature
220 °C
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.

Without

* Optimal settings for a half load - 16 chickens

⌚ 38 mins

🌡 190 °C

💧 30%

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

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 %

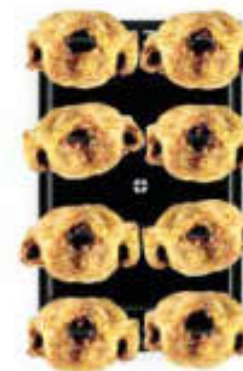
Full load - 24 chickens



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

🌡️ 100 °C 190 °C

🔥 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 100 - 190 °C
7 mins



Burned outside

Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
1 min

Full load



Perfect browning

Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins



Perfect browning

Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins



Perfect browning

Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins



Burned outside

Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
3 mins



Burned outside

Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
3 mins

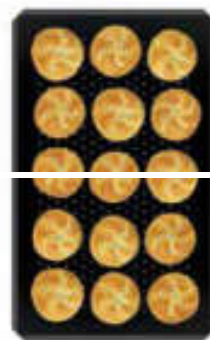


Burned outside

Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
3 mins

Single tray



Perfect browning

Golden external colour

Preheating time
9 mins
Temp. oven chamber steel
180 °C



Perfect browning

Golden external colour

Preheating time
20 sec
Temp. oven chamber steel
180 °C



Pale browning

Pale external colour

Preheating time
6 mins
Temp. oven chamber steel
100 °C

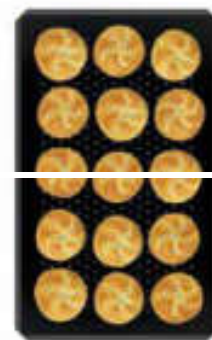


Extreme browning

Burned crust

Preheating time
6 mins
Temp. oven chamber steel
190 °C

Full load



Perfect browning

Golden external colour

Preheating time
9 mins
Temp. oven chamber steel
180 °C



Perfect browning

Golden external colour

Preheating time
20 sec
Temp. oven chamber steel
180 °C



Pale browning

Pale external colour

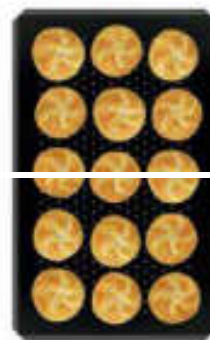
Preheating time
6 mins
Temp. oven chamber steel
100 °C



Extreme browning

Burned crust

Preheating time
6 mins
Temp. oven chamber steel
190 °C



Perfect browning

Golden external colour

Preheating time
9 mins
Temp. oven chamber steel
180 °C



Perfect browning

Golden external colour

Preheating time
20 sec
Temp. oven chamber steel
180 °C



Pale browning

Pale external colour

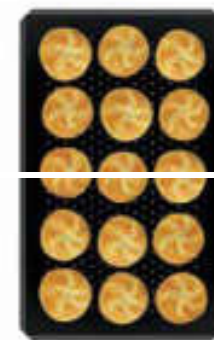
Preheating time
6 mins
Temp. oven chamber steel
100 °C



Extreme browning

Burned crust

Preheating time
6 mins
Temp. oven chamber steel
190 °C



Perfect browning

Golden external colour

Preheating time
9 mins
Temp. oven chamber steel
180 °C



Perfect browning

Golden external colour

Preheating time
20 sec
Temp. oven chamber steel
180 °C



Pale browning

Pale external colour

Preheating time
6 mins
Temp. oven chamber steel
100 °C



Extreme browning

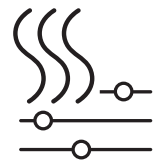
Burned crust

Preheating time
6 mins
Temp. oven chamber steel
190 °C

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 35 °C to 260 °C and delivers high steaming performance combined with energy and water savings.

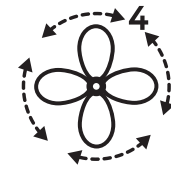
6 minutes
full load of **bacon**

8 minutes
full load of **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.



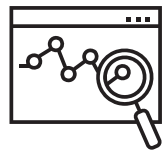
PRESSURE.Steam

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

Monitors and controls

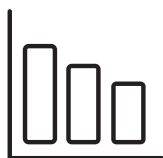
DDC is the artificial intelligence that processes the data of your combi oven with advanced algorithms. Thanks to the suggestion of DDC the average usage of the ovens increases up to 25% after 3 months from its activation.



ddc.unox.com

Monitor your connected ovens in real time.

Create recipes and send them to one oven or a group of them. Access all data of your ovens network and find ideas to improve the return on your investment.



[DDC.Stats](#)

Analyze, compare, improve.

It translates usage data, water and energy consumptions of your oven in clear, valuable and useful information to guide you towards the growth of your business.



[DDC.App](#)

Check your oven at any time.

Monitor its operating status in real time from your smartphone, analyze the data, create recipes and send them to yours ovens with a simple Tap!



[DDC.Coach](#)

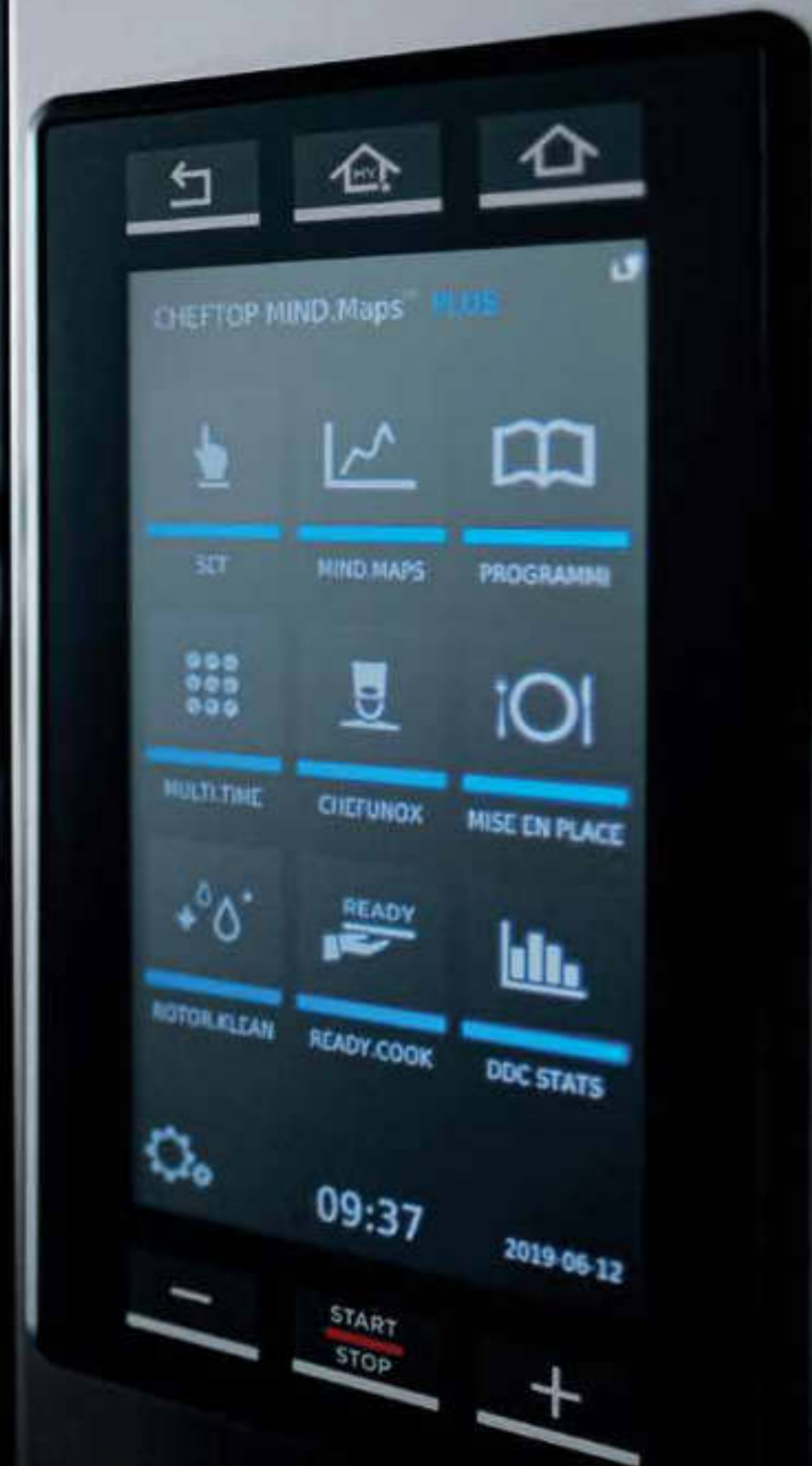
Your virtual Coach in your laboratory.

Analyzes the way you use your oven and suggests you how to optimize its use by sending you recipes to help you exploit the full potential of your CHEFTOP MIND.Maps™ PLUS.

MASTER.Touch Control Panel

Comprehensive and intuitive

Automatic cooking processes,
manual functions, 380+
programs memory and up to
10 simultaneous cooking.
Everything in a 9.5" touch screen.



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.



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.

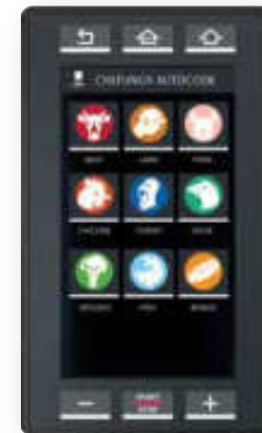
Ordered and organized. Manage up to 10 cooking processes at the same time with the MULTI.Time function and have the maximum control with a quick glance.



Programs

384 Programs memory.

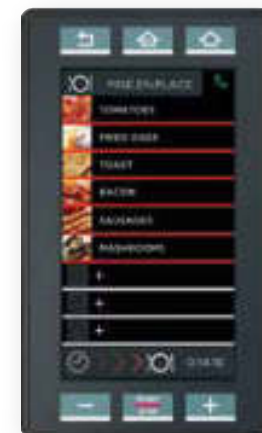
All your recipes are unique and repeatable thanks to the personal library that allows you to store and organize your cooking programs. CHEFTOP MIND.Maps™ PLUS can store 380+ programs organized in 16 different groups.



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.



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 and holding a spoon with a white substance. He is standing in a kitchen with a UNOX combi oven on the left and shelves of jars in the background. The oven has the UNOX logo and the text 'CHEFTOP' on its side. The chef is holding a spoon with a white substance, possibly a sauce or cream, and is looking at the camera. The background shows shelves filled with various jars, likely containing spices or ingredients. The overall scene is a professional kitchen environment.

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 becomes
a powerfull 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

Find all the possible solutions
for your kitchen.
[Configure](#) your
CHEFTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configuratore



Increase your Possibilities

Configurations



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 74



Oven + Oven

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



Oven + Slowtop

Ideal solution for butchers and deli shops, that combine intense cooking processes with gentle ones, such as holding and night-time cooking.

Art. XEVSC-0711-CR
Discover more at page 36
Technical details at page 73



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

Configurations

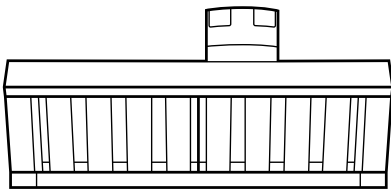
COUNTERTOP

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.*



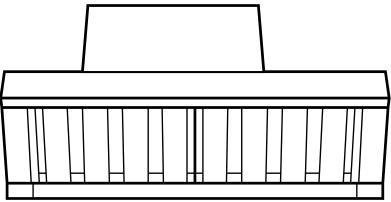
*Subject to inspection and approval by organisations and to local regulations.



With activated carbon filter

Ventless Hood

Features the self-cleaning filter **plus an activated carbon filter** that further removes smells, even those that are sucked when the door is opened at the end of a cooking cycle. It allows you to install your oven far from a ceiling canopy or without it.*

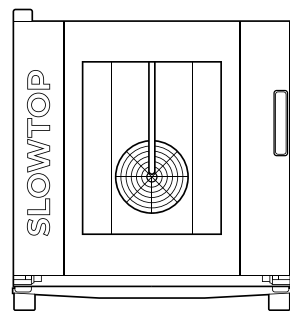


*Subject to inspection and approval by organisations and to local regulations.

Slow cooking and Holding

SLOWTOP

Low temperature cooking, slow braising, slow roasts, sous vide cooking, regeneration, holding, night cooking. Just some of the countless cooking techniques that SLOWTOP Cook'n'Hold offers. Thanks to its single-phase electrical power supply, it ensures unbeatable performances with **minimal consumption** and is the perfect partner for your oven.



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

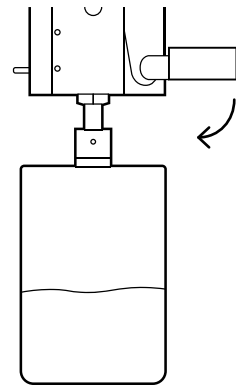
Cooking fat collection system

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**.

For each one of your cooking or washing programs, CHEFTOP MIND.Maps™ PLUS 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. They help you to keep your oven always in perfect conditions with minimum detergent consumption. Good for your business, good for the environment.



Open solution Stand + SMART.Drain

The tank is in the most easily accessible location.

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



Closed solution Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. XWVEC-0811 + XUC020
Technical details at page 74



Trolley solution Trolley + Basket

Load and unload food safely and simply.

Art. XWVYC-0011 + XWVBC-0611
Technical details at page 74



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.

Small spaces, big ambitions

High performances in less than 1 m²

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

72 kg

Maximum **capacity**
2 x 2 combination *

530 mm

One of the **narrowest** ovens in its category

*Data refers to a 4 XECC-0513-EPR 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

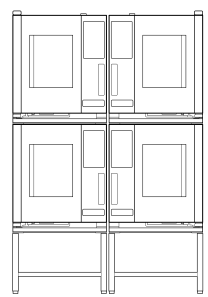
Solutions to maximize your working space

Compact combinations

Find all the possible solutions for your kitchen.
[Configure](#) your CHEFTOP MIND.Maps™ PLUS oven online.
www.unox.com/en_ae/configuratore



Configurations



COMPACT

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.



1 m

Configurations



COMPACT

Oven + Stand

The multifunctional support ideal for storing trays safely and place your oven at the appropriate working height.

Art. XWCRC-0613-H
Technical details at page 74



CHEFTOP MIND.MapTM PLUS BIG

**Stronger
Harder
Faster
Better**

The CHEFTOP MIND.MapTM 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.

180 kg

Full load maximum capacity

300 °C

Maximum cooking temperature

4.5 min

Preheating time
from 30 °C to 300 °C

Data refer to XEVL-2021-YPRS 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

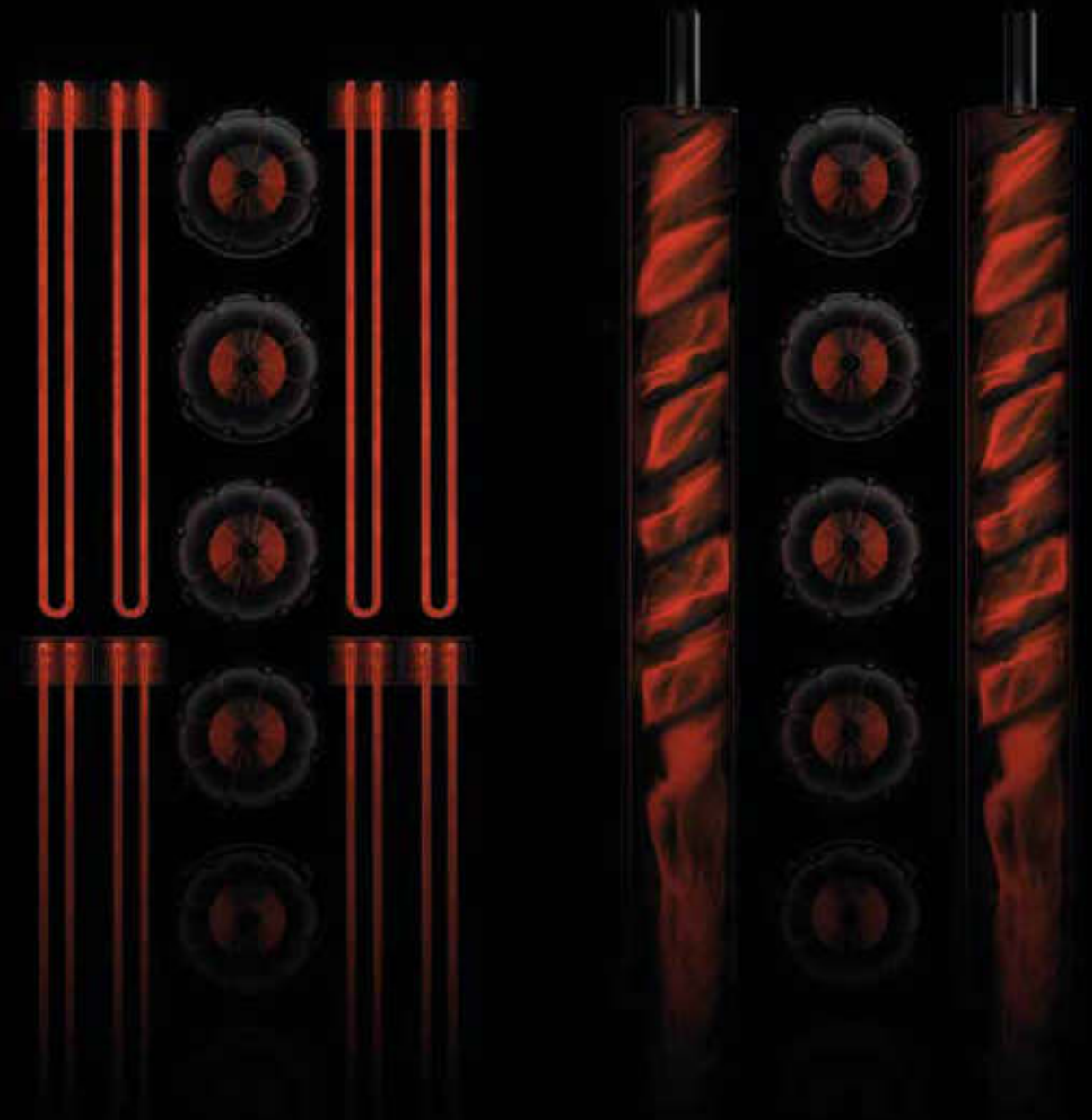
Space-frame chassis

The CHEFTOP MIND.Maps™ PLUS BIG features a **space-frame chassis** made of 50 mm 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 **70 mm** thickness.



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/en_ae/configurator



Solutions



BIG

52



QUICK.Load

20 GN2/1 or GN 1/1 trolleys
simplify cooking
and transportation of large
food quantities.

Art. XEVTL-2021
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-102P
Technical details at page 75



HOLDING.Cover

Holding cover keeps
the regenerated plates
at the right temperature
before serving.

Art. XUC031
Technical details at page 75

Solutions

BIG

53



Cooking Essentials Trays

Unlimited cooking modes

Purpose-designed pans

Cooking Essentials

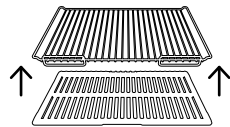
SUPER.GRILL

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 - Only for COUNTERTOP and BIG models.

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 - Art. **TG720** GN 2/3

FAKIRO.GRILL

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



GRILLING

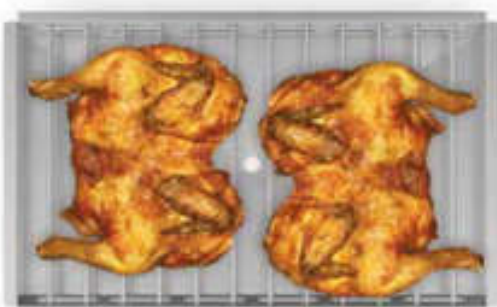
Ideal for
Grilled meat and fish;
Grilled vegetables;
Pizza and Focaccia.

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

POLLO.GRILL

Stainless steel grid with fat-collection tray.



ROASTING AND BRAISING

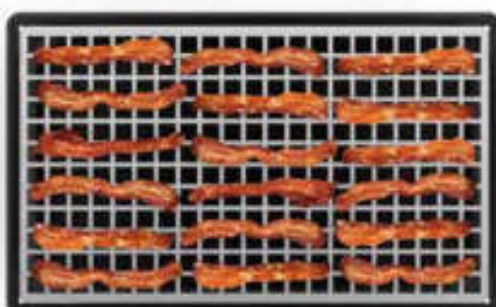
Ideal for
Spatchcock or Split chicken;
Roast meats;
Roast fish.

Advantages
Fat collection tray that keeps the oven clean;
Works best in combination with SMART.DRAIN fat collection kit.

Art. **GRP840** GN 1/1

BACON.40

Stainless steel grid with fat-collection pan.



ROASTING AND BRAISING

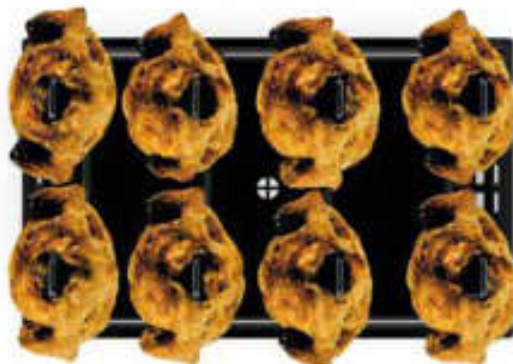
Ideal for
Bacon;
Roast meat;
Spatchcock or Split chicken.

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

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 - Art. **GRP715** GN 2/3

Purpose-designed pans

Cooking Essentials

BLACK.40

40 mm deep, non-stick aluminium pan.



ROASTING AND BRAISING

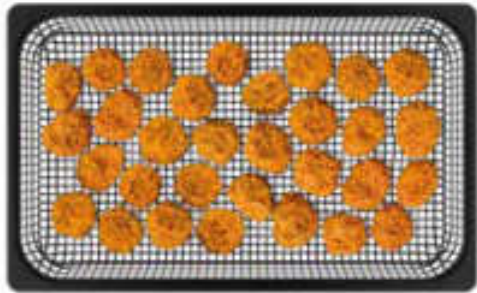
Ideal for
Braising;
Roasting;
Steaming rice.

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. TG900 GN 1/1

BLACK.FRY

Non-stick stainless steel frying pan.



EGGS AND FRYING

Ideal for
Pre-fried frozen food,
French fries.

Advantages
Perforated bottom and sides;
Ribbed bottom to improve air circulation and uniformity on french fries.

Art. GRP816 GN 1/1

POTATO.FRY

French fries frying pan.



EGGS AND FRYING

Ideal for
French fries

Advantages
Perforated bottom and sides;
Ribbed bottom to improve air circulation on french fries.

Art. GRP817 GN 1/1

BLACK.20

20mm non-stick stainless steel pan.



ROASTING AND BRAISING

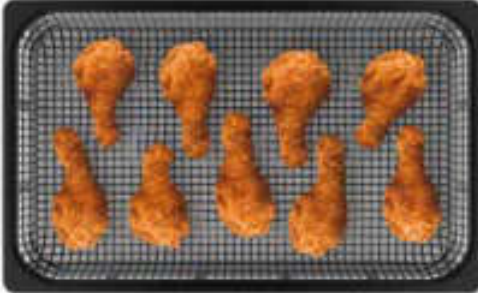
Ideal for
Braising;
Roasting;
Steaming rice.

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

CLEAN.FRY

Non-stick frying grid with fat collection tray.



EGGS AND FRYING

Ideal for
Frozen pre-fried foods.

Advantages
Frying pan with non-stick coated fat-collection pan for easy food removal and cleaning.

Art. GRP820 GN 1/1

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 - Art. TG735 GN 2/3

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

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.

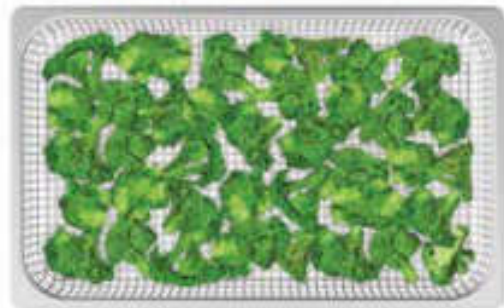
Advantages

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

Art. **TG936** GN 1/1

STEAM

Stainless steel steaming pan.



STEAMING AND SOUS VIDE

Ideal for

Steaming;
Sous-Vide Cooking.

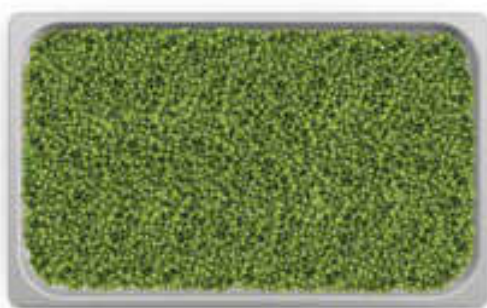
Advantages

Perforated bottom and sides to improve steam
circulation on food.

Art. **GRP815** GN 1/1 - Art. **GRP710** GN 2/3

FORO.STEEL20

Perforated stainless steel pan.



STEAMING AND SOUS VIDE

Ideal for

Steaming;
Sous-Vide Cooking.

Advantages

Perforated bottom to improve steam
circulation on food.

Art. **TG810** GN 1/1 - Art. **TG710** GN 2/3

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 - Art. **TG730** GN 2/3

FORO.SILICO

Silicon-coated perforated alluminum pan.



PASTICCERIA E PANIFICATI

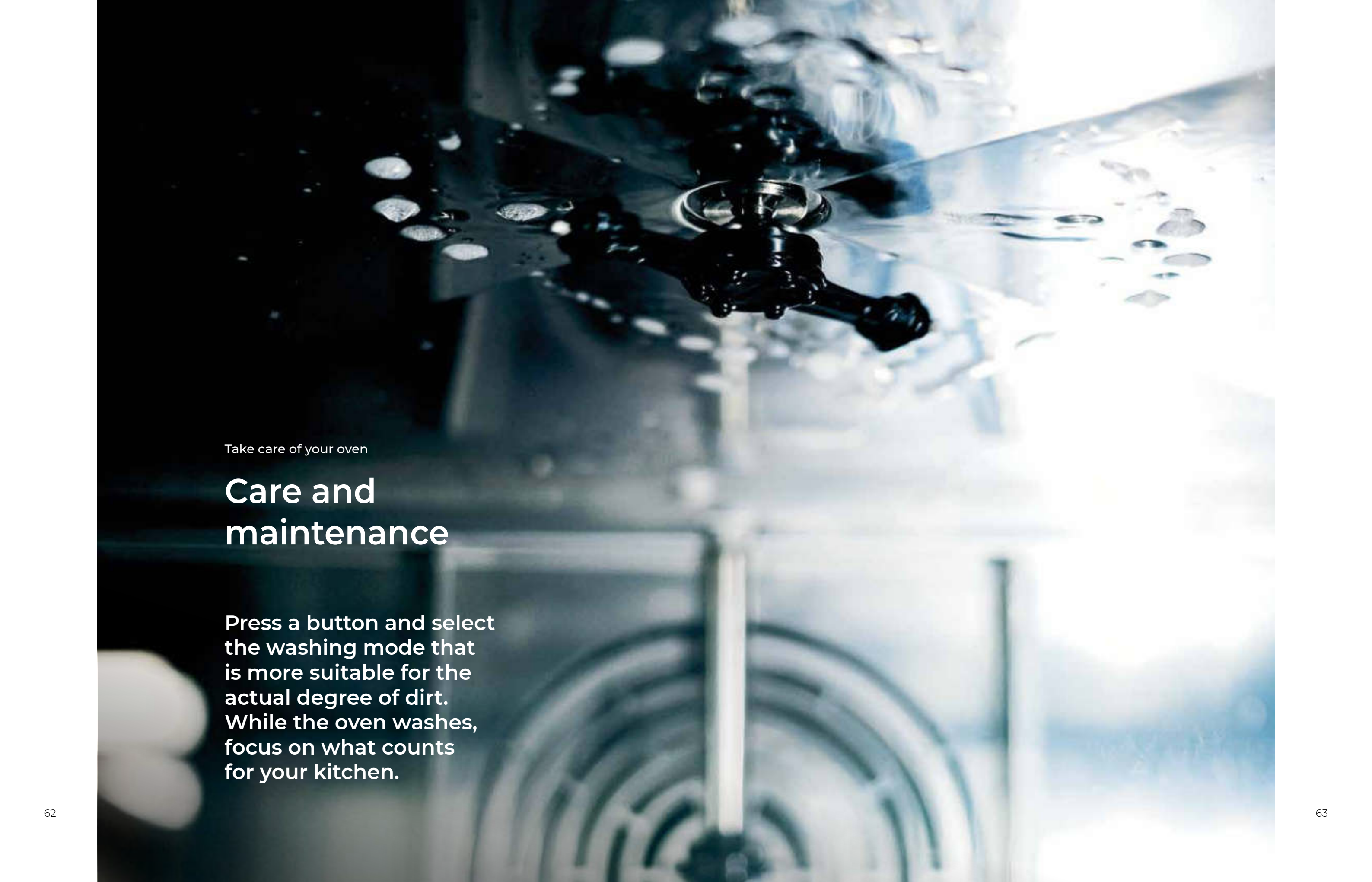
Ideal for

Croissant;
Frozen bread;
Pastry.

Advantages

Perforated silicon-coated alluminum pan;
High-temperature resistant;
Ideal to be used with sugar coated pastries.

Art. **TG975** GN 1/1



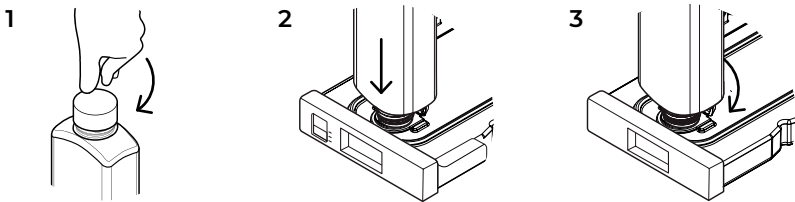
Take care of your oven

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

DET&Rinse™



Care and Maintenance



PURE-RO

Reverse osmosis system that reduces the carbonate hardness of water to zero, thus avoiding any scale deposits inside the oven.

Art. XHC002
Technical details at page 75



PURE

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

Art. XHC003
Technical details at page 75



REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC004
Technical details at page 75



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



ULTRA

Ultra strong detergent for high level of dirt, recommended for poultry and meat fats.*

Art. DB1050
Technical details at page 75

*Check the product availability for your Country.

Care and Maintenance

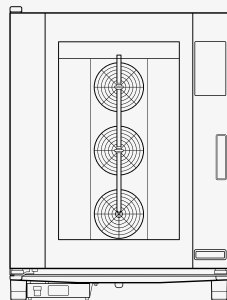
MIND.Maps™ PLUS

MIND.Maps™ PLUS

Discover all the ovens and their combined accessories

**The most
intelligent
oven in the
world**

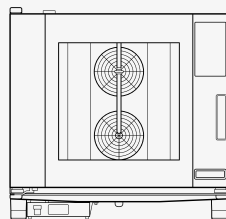
CHEFTOP MIND.Maps™ PLUS COUNTERTOP



860 x 1120 x 1163 mm
w x d x h

⚡ **XEVC - 1021 - EPR**
10 GN 2/1 electric

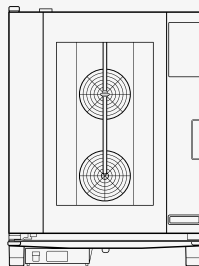
🔥 **XEVC - 1021 - GPR**
10 GN 2/1 gas



860 x 1120 x 843 mm
w x d x h

⚡ **XEVC - 0621 - EPR**
6 GN 2/1 electric

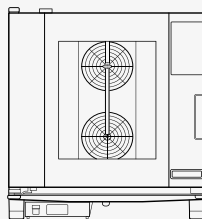
🔥 **XEVC - 0621 - GPR**
6 GN 2/1 gas



750 x 773 x 1010 mm
w x d x h

⚡ **XEVC - 1011 - EPR**
10 GN 1/1 electric

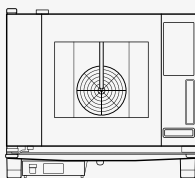
🔥 **XEVC - 1011 - GPR**
10 GN 1/1 gas



750 x 773 x 843 mm
w x d x h

⚡ **XEVC - 0711 - EPR**
7 GN 1/1 electric

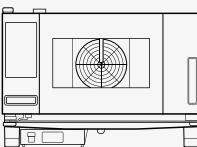
🔥 **XEVC - 0711 - GPR**
7 GN 1/1 gas



750 x 773 x 675 mm
w x d x h

⚡ **XEVC - 0511 - EPR**
5 GN 1/1 elettrico

🔥 **XEVC - 0511 - GPR**
5 GN 1/1 gas



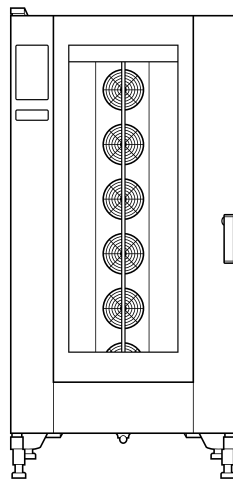
750 x 773 x 538 mm
w x d x h

⚡ **XEVC - 0311 - EPR**
3 GN 1/1 electric

🔥 **XEVC - 0311 - GPR**
3 GN 1/1 gas

Note: One shelf of the GN 2/1 ovens can contain up to 2 GN 1/1 trays.

CHEFTOP MIND.Maps™ PLUS BIG

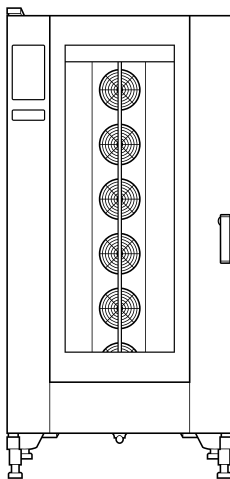


892 x 1257 x 1875 mm
w x d x h

⚡ **XEVL - 2021 - YPRS**
20 GN 2/1 electric

⚡ **XEVL - 2021 - DPRS**
20 GN 2/1 electric

🔥 **XEVL - 2021 - GPRS**
20 GN 2/1 gas



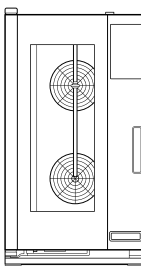
892 x 1018 x 1875 mm
w x d x h

⚡ **XEVL - 2011 - YPRS**
20 GN 1/1 electric

⚡ **XEVL - 2011 - DPRS**
20 GN 1/1 electric

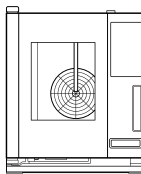
🔥 **XEVL - 2011 - GPRS**
20 GN 1/1 gas

CHEFTOP MIND.Maps™ PLUS COMPACT



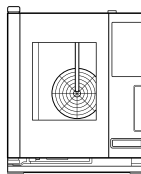
535 x 862 x 984 mm
w x d x h

⚡ **XECC - 1013 - EPR**
10 GN 1/1 electric



535 x 862 x 649 mm
w x d x h

⚡ **XECC - 0513 - EPR**
5 GN 1/1 electric



535 x 662 x 649 mm
w x d x h

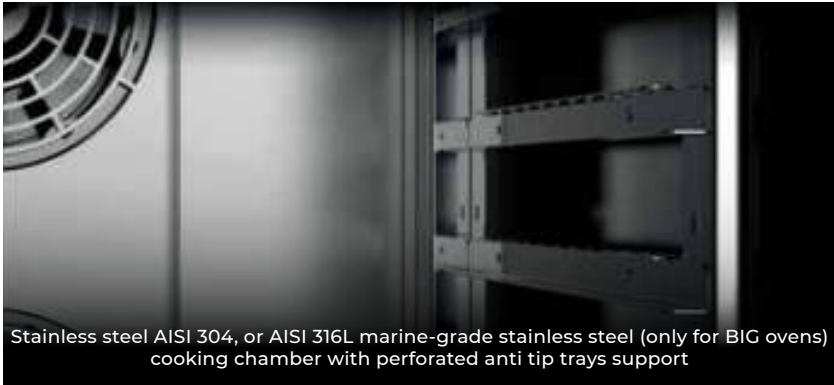
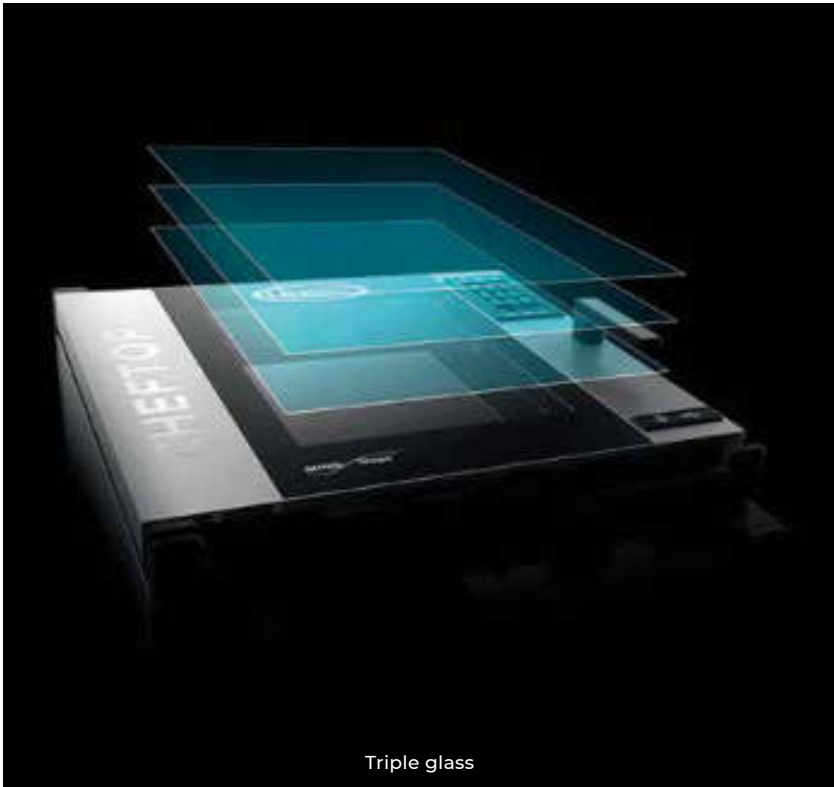
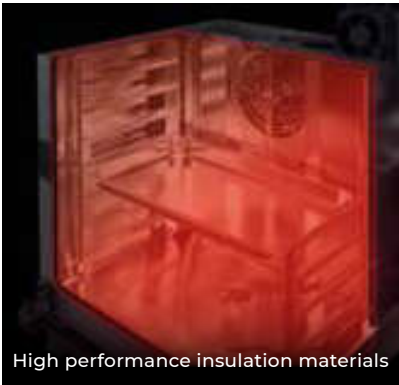
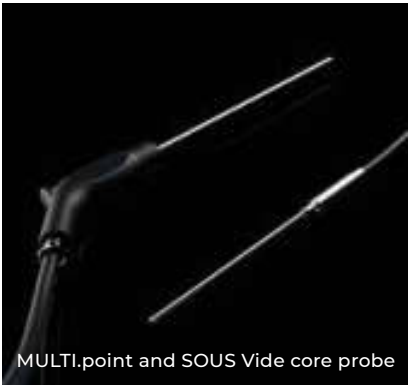
⚡ **XECC - 0523 - EPR**
5 GN 2/3 electric

Note: One shelf of the GN 2/1 ovens can contain up to 2 GN 1/1 trays.

Technical details

Design

MIND.Maps™ PLUS



Design

MIND.Maps™ PLUS

Features

- Standard
- Optional
- Not available

	BIG		COUNTERTOP & COMPACT	
	⚡	🔥	⚡	🔥
MANUAL COOKING MODES				
Convection cooking 30 °C - 260 °C	●	●	●	●
Convection cooking 30 °C - 300 °C	●	●	—	—
Mixed steam and convection cooking 35 °C - 260 °C and STEAM.Maxi™ from 30% to 90%	●	●	●	●
Mixed steam and convection cooking 35 °C - 300 °C and STEAM.Maxi™ from 30% to 90%	●	●	—	—
Mixed humidity and convection cooking 48 °C - 260 °C and STEAM.Maxi™ from 10% to 20%	●	●	●	●
Mixed humidity and convection cooking 48 °C - 300 °C and STEAM.Maxi™ from 10% to 20%	●	●	—	—
Steam cooking 35 °C - 130 °C and STEAM.Maxi™ 100%	●	●	●	●
Convection cooking 30 °C - 260 °C with DRY.Maxi forced humidity extraction 10 - 100%.	●	●	●	●
Convection cooking 30 °C - 300 °C with DRY.Maxi forced humidity extraction 10 - 100%.	●	●	—	—
Delta T cooking with core probe	●	●	●	●
MULTI.Point core probe (not for XEVC-0311-EPR / XECC-0523-EPR ovens)	●	●	●	●
SOUS-VIDE extra-thin core probe	○	○	○	○
ADVANCED AND AUTOMATIC COOKING PROGRAMMING				
MIND.Maps™ technology: draw cooking processes made of infinite steps with one simple touch	●	●	●	●
PROGRAMS: store up to 384 user's programs, assign a name, a picture, and save recipe name by hand-writing	●	●	●	●
CHEFUNOX: select cooking mode, food to be cooked, food size and cooking result and start cooking	●	●	●	●
MULTI.Time: manage up to 10 timers to cook different products at the same time	●	●	●	●
MISE.EN.PLACE: synchronize the food loading in the cooking chamber to have every pan ready at the same time	●	●	●	●
AIRFLOW DISTRIBUTION				
AIR.Maxi™: multiple auto-reversing fans	●	●	●	●
AIR.Maxi™: 4 continuous airflow speed and 4 semi.static airflow speed	●	●	●	●
CLIMA MANAGEMENT				
DRY.Maxi™: regulation of the rapid extraction of humidity from the setttable cooking chamber	●	●	●	●
DRY.Maxi™: cooking with humidity extraction 30 °C - 260 °C	●	●	●	●
DRY.Maxi™: cooking with humidity extraction 30 °C - 300 °C	●	●	—	—
STEAM.Maxi™: steam cookings 35 °C - 130 °C	●	●	●	●
STEAM.Maxi™: mixed humidity and convection cooking 35 °C - 260 °C	●	●	●	●
STEAM.Maxi™: mixed humidity and convection cooking 35 °C - 300 °C	●	●	—	—
Unox Intelligent Performance technologies	●	●	●	●
THERMAL ISOLATION AND SAFETY				
Protek.SAFE™: maximum thermal efficiency and working safety; Fan impeller brake to contain energy loss at door opening	●	●	●	●
Protek.SAFE™: electrical power absorption related to the real needs	●	—	●	—
Protek.SAFE™: gas power absorption related to the real needs	—	●	—	●
Protek.SAFE™: triple glazed door (not for XEVC-0311-EPR oven)	●	●	●	●
HIGH PERFORMANCE PRESSUR BURNERS				
Spido.GAS™: suitable for G20 / G25 / G25.1 / G30 / G31 gas types	—	●	—	●
Spido.GAS™: high performance straight heat exchanger pipes for a symmetric heat distribution	—	●	—	●
Spido.GAS™: straight heat exchanger pipes for an easy service	—	●	—	●
AUTOMATIC CLEANING				
Rotor.KLEAN™ : 4 automatic washing programs (with detergent and water presence control) excluding the ovens	●	●	●	●
XEVC-0311-EPR / XECC-0523-EPR	●	●	●	●
Rotor.KLEAN™ : detergent tank integrated in the oven	●	●	●	●
PATENTED DOOR				
High durability and self-lubricating techno-polymer door hinges	●	●	●	●
Reversible door, even after the installation	—	—	○	○
Door docking positions at 120° - 180°	●	●	—	—
Door docking positions at 60° - 120° - 180°	—	—	●	●
AUXILIARY FUNCTIONS				
SMART.Preheating: automatic setting of ideal preheating temperatures and time based on previous usage	●	●	●	●
Preheating temperature up to 300 °C	●	●	—	—
Preheating temperature up to 260 °C	●	●	●	●
Visualisation of the residual cooking time (when cooking not using the core probe)	●	●	●	●
Holding cooking mode «HOLD» and continuous functioning «INF»	●	●	●	●
Visualisation of the set and real values of time, core probe temperature, chamber temperature, humidity, fan speed	●	●	●	●
Temperature unit in °C or °F	●	●	●	●
TECHNICAL DETAILS				
Rounded stainless steel (AISI 304) chamber for hygiene and ease of cleaning	—	—	●	●
316L marine-grade stainless steel cooking chamber	●	●	—	—
Chamber lighting through door integrated LED lights	●	●	●	●
Steam proof sealed MASTER.Touch control panel (IPX5)	●	●	●	●
Door drip tray with continuous drainage, even when the door is open	●	●	●	●
High capacity appliance drip tray	●	●	●	●
Heavy duty structure with innovative materials	●	●	●	●
Proximity door contact switch	●	●	●	●
2-stage safety door lock	●	●	○	○
Autodiagnosis system for problems or breakdown	●	●	●	●
Safety temperature switch	●	●	●	●
Detachable internal glass to simplify the glass door cleaning	●	●	●	●
Door thickness 70 mm	●	●	—	—
Stainless steel C-shaped rack rails	●	●	●	●

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

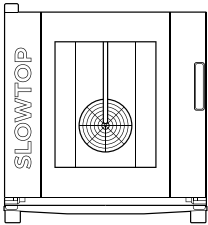
Accessories

Discover all the available accessories on our website

www.unox.com/en_ae/accessories



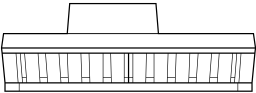
SLOWTOP



SLOWTOP

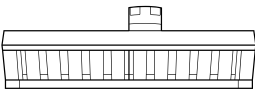
for GN1/1 COUNTERTOP ovens
750 x 792 x 961 mm - w x d x h
Art. XEVSC-0711-CR

HOODS



HOOD WITH ACTIVATED CARBON FILTER

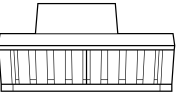
for 10 & 6 GN 2/1
COUNTERTOP ovens
868 x 1323 x 366 mm - w x d x h
Art. XEVHC-CF21



HOOD WITH STEAM CONDENSER

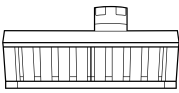
for 10 & 6 GN 2/1
COUNTERTOP ovens
868 x 1323 x 240 mm - w x d x h
Art. XEVHC-HC21

for 20 GN 1/1 BIG ovens
892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL



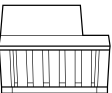
HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COUNTERTOP ovens
750 x 956 x 366 mm - w x d x h
Art. XEVHC-CF11



HOOD WITH STEAM CONDENSER

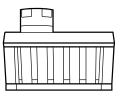
for GN 1/1 COUNTERTOP ovens
750 x 956 x 240 mm - w x d x h
Art. XEVHC-HC11



HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COMPACT ovens
535 x 1018 x 366 mm - w x d x h
Art. XEHC-CF13

for GN 2/3 COMPACT ovens
535 x 823 x 366 mm - w x d x h
Art. XEHC-CF23

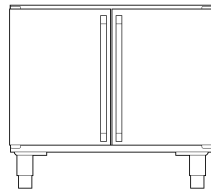


HOOD WITH STEAM CONDENSER

for GN 1/1 COMPACT ovens
535 x 1100 x 240 mm - w x d x h
Art. XEHC-HC13

for GN 2/3 COMPACT ovens
535 x 900 x 240 mm - w x d x h
Art. XEHC-HC23

NEUTRAL CABINET

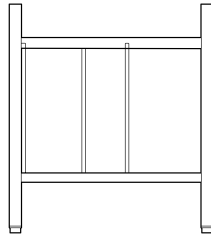


NEUTRAL CABINET

for GN 2/1 COUNTERTOP ovens
860 x 1079 x 717 mm - w x d x h
Art. XWVEC-0821

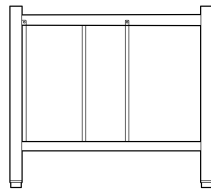
for GN 1/1 COUNTERTOP ovens
750 x 656 x 676 mm - w x d x h
Art. XWVEC-0811

STAND



ULTRA HIGH STAND

for GN 1/1 COUNTERTOP ovens
732 x 641 x 888 mm - w x d x h
Art. XWVRC-0711-UH



HIGH STAND

for GN 2/1 COUNTERTOP ovens
842 x 864 x 692 mm - w x d x h
Art. XWVRC-0021-H

for GN 1/1 COUNTERTOP ovens
732 x 546 x 752 mm - w x d x h
Art. XWVRC-0011-H

for GN 1/1 COMPACT ovens
518 x 779 x 744 mm - w x d x h
Art. XWCRC-0613-H

for GN 2/3 COMPACT ovens
518 x 585 x 744 mm - w x d x h
Art. XWCRC-0623-H



INTERMEDIATE STAND

for GN 1/1 COUNTERTOP ovens
732 x 546 x 462 mm - w x d x h
Art. XWVRC-0011-M



LOW STAND

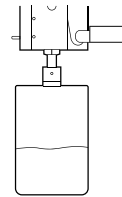
for GN 2/1 COUNTERTOP ovens
842 x 891 x 305 mm - w x d x h
Art. XWVRC-0021-L

for GN 1/1 COUNTERTOP ovens
732 x 546 x 305 mm - w x d x h
Art. XWVRC-0011-L

for GN 1/1 COMPACT ovens
518 x 684 x 305 mm - w x d x h
Art. XWCRC-0013-L

for GN 2/3 COMPACT ovens
518 x 484 x 305 mm - w x d x h
Art. XWCRC-0023-L

SMART.DRAIN



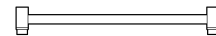
SMART.DRAIN

cooking fat and liquid
collection system

for neutral cabinet
and high open stand
Art. XUC020

*for all the solutions see page 44

FLOOR POSITIONING STAND



*Mandatory for oven
positioning on the floor

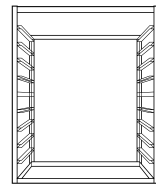
FLOOR POSITIONING STAND

for GN 2/1 COUNTERTOP ovens
842 x 891 x 113 mm - w x d x h
Art. XWVRC-0021-F

for GN 1/1 COUNTERTOP ovens
732 x 546 x 113 mm - w x d x h
Art. XWVRC-0011-F

for GN 1/1 COMPACT ovens
732 x 479 x 113 mm - w x d x h
Art. XECRC-0013-F

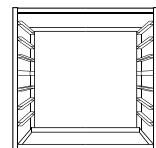
BASKETS AND TROLLEYS



BASKET

for 10 GN 2/1 COUNTERTOP ovens
622 x 674 x 865 mm - w x d x h
Art. XWVBC-1021

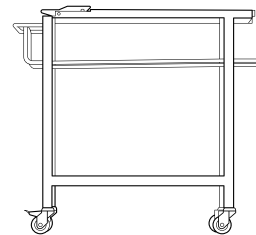
for 10 GN 1/1 COUNTERTOP ovens
568 x 361 x 713 mm - w x d x h
Art. XWVBC-0911



BASKET

for 6 GN 2/1 COUNTERTOP ovens
622 x 674 x 545 mm - w x d x h
Art. XWVBC-0621

for 7 GN 1/1 COUNTERTOP ovens
568 x 361 x 546 mm - w x d x h
Art. XWVBC-0611

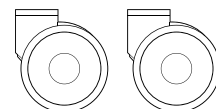


TROLLEY

for GN 2/1 baskets
647 x 855 x 923 mm - w x d x h
Art. XWVYC-0021

for GN 1/1 baskets
605 x 700 x 923 mm - w x d x h
Art. XWVYC-0011

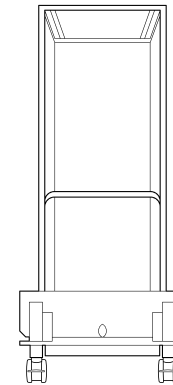
WHEELS KIT



WHEELS KIT

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

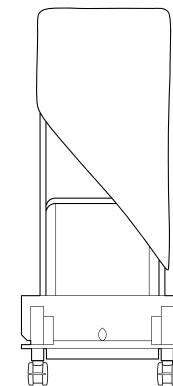
QUICK.LOAD & QUICK.PLATE



QUICK.LOAD

for 20 GN 2/1 BIG ovens
776 x 851 x 1741 mm - w x d x h
Art. XEVTL-2021

for 20 GN 1/1 BIG ovens
776 x 681 x 1741 mm - w x d x h
Art. XEVTL-2011

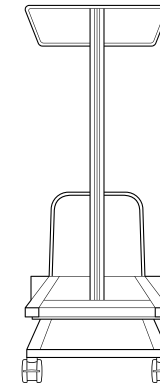


HOLDING.COVER

thermocover

for QUICK.LOAD
and QUICK.PLATE GN 2/1
Art. XUC031

for QUICK.LOAD
and QUICK.PLATE GN 1/1
Art. XUC030

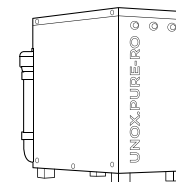


QUICK.PLATE

for 20 GN 2/1 BIG ovens
- 102 plates
776 x 851 x 1709 mm - w x d x h
Art. XEVTL-102P

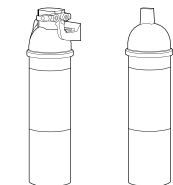
for 20 GN 1/1 BIG ovens
- 51 plates
776 x 681 x 1709 mm - w x d x h
Art. XEVTL-051P

CARE AND MAINTENANCE



UNOX.PURE-RO

reverse osmosis filtering system
Art. XHC002

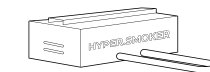


UNOX.PURE

water treatment with resin filters
Art. XHC003

+ REFILL FILTER CARTRIDGE
Art. XHC004

HYPER.SMOKER



HYPER.SMOKER

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

OVEN CLEANING PRODUCTS



DET&RINSE™ PLUS DET&RINSE™ ECO DET&RINSE™ ULTRA

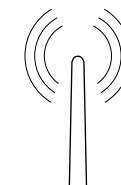
one box contains 10 x 1 lt tanks

Art. DB1015

Art. DB1018

Art. DB1050

CONNECTIVITY



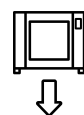
ACCESSORIES FOR THE OVENS CONNECTION

wiFi connection kit
Art. XEC006

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

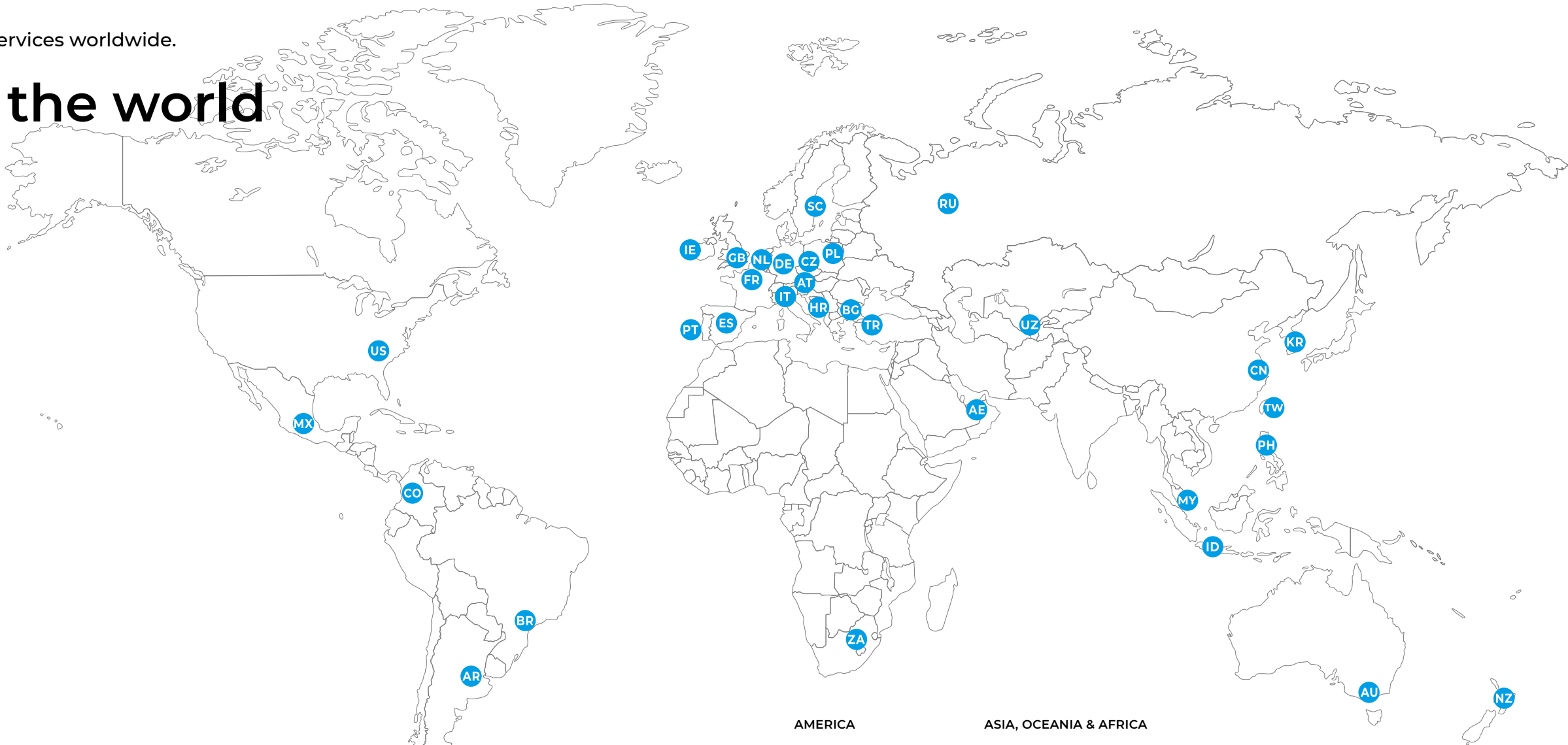
Connect your CHEFTOP MIND.Maps™ PLUS to the internet and activate the UNOX LONG.Life4 extended warranty on our website unox.com. Up to 4 years / 10.000 working hours, whichever occurs first, on parts and 2 years on labor.*

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

LONG Life4

Global Company. Best Services worldwide.

UNOX in the world



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MIND.Maps™ PLUS

78

79



INVENTIVE SIMPLIFICATION

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