



# PRICELIST

**CHEFTOP** MIND Maps™  
**CHEFLUX™**

VALID FROM: 05-2020



# CHEFTOP MIND.Maps™ PLUS



# Features




- Standard
- Optional
- Not available

	BIG		COUNTERTOP e 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 35 °C	●	●	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	●	●	●	●
PRESSURE.Steam: increases the saturation and temperature of steam	●	●	●	●
<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 30 °C to 260 °C	●	●	●	●
Convection cooking from 30 °C to 300 °C	●	●	–	–
Mixed convection + steam cooking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	●	●	●	●
Convection + humidity cooking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●	●	●
Saturated steam cooking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●	●	●
Convection cooking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●	●	●
Cooking with core probe and DELTA T function	●	●	●	●
Single-point core probe	–	–	–	–
MULTI.Point core probe - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	●	●	●	●
SOUS-VIDE core probe	○	○	○	○
<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 300 °C can be set by the user for each programme	●	●	–	–
Preheating up to 260 °C can be set by the user for each programme	●	●	●	●
Remaining cooking time display	●	●	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●	●	●
Display of the nominal value of the cooking parameters	●	●	●	●
Temperature units in °C or °F	●	●	●	●
<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	–	–	–	–
PLUS control panel with water resistance certification - IPX5	●	●	●	●
Drip collection system integrated in the door and functional even with the door open	●	●	●	●
Heavy-duty structure with the use of innovative materials	●	●	●	●
4-speed multiple fan system and high-performance circular resistance	–	–	●	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	●	●	–	–
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●	●	●
Door stop positions 120° - 180°	●	●	–	–
Door stop positions 60° - 120° - 180°	–	–	●	●
Reversible door in use even after installation	–	–	○	○
Door thickness 70 mm	●	●	–	–
Detachable internal glass door for ease of cleaning	●	●	●	●
Two-stage safety door opening / closure	●	●	○	○
Proximity door contact switch	●	●	●	●
Self-diagnosis system to detect problems or breakdowns	●	●	●	●
Safety temperature switch	●	●	●	●

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

## GN 2/1 PLUS



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

**Trolley included.**

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

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

## GN 2/1 PLUS



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

**Art.: XUC072**



**UNOX.Link** extra fine sous-vide core probe

**Art.: XEC004**



**Shower kit**

**Art.: XHC029**



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

**Art.: XUC048**



**Trolley**

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

**Art.: XEVTL-2021**

**Customized Trolley**

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



**Mobile plate trolley**

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

**Art.: XEVTL-102P**



**Thermocover**

Compatible with: XEVTL-2021/ XEVTL -102P

**Art.: XUC031**



**Trolley handle holder**

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

**Art.: XUC161**



**Trolley entrance ramp**

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

**Art.: XUC164**

**UNOX.Pure**



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



**Art.: XHC003**

## GN 2/1 PLUS





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

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

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



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

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

Lateral supports pitch can be customized under specific request.

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

## GN 2/1 PLUS



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

**Art.: XEVHC-HC21**



**Hood with steam condenser and activated carbon filter**  
(Only for electric ovens)  
Voltage: 230 V - 1N - Frequency: 50 / 60 Hz - Electrical power: 100 W - Exhaust chimney diameter: 121 mm - Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 868x1323x366 WxDxH mm

**Art.: XEVHC-CF21**



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

**Art.: XUC140**



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

**Art.: XUC070**



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

**Art.: XUC001**



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

**Art.: XUC001-DR**



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

**Art.: XEAQC-00E2-E**



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

**Art.: XEAQC-00E2-**

**E-DR**



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

**Art.: XEAQC-00E2-G**



**2-Stage safety door lock / opening**

**Art.: XUC002**



**UNOX.Link extra fine sous-vide core probe**

**Art.: XEC004**



**Shower kit**

**Art.: XHC001**



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

**Art.: XUC090**



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

**Art.: XWVEC-0821**



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

**Art.: XUC020**



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

**Art.: XUC048**



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

**Art.: XWVRC-0721-H**



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

**Art.: XWVLC-0721-H**



**Low open stand**  
Dimensions: 842x891x305 WxDxH mm

**Art.: XWVRC-0021-L**



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

**Art.: XWVRC-0021-F**



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

**Art.: XUC012**



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

**Art.: XWVBC-1021**



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

**Art.: XWVBC-0621**

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

**Art.: XWVYC-0021**



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




**Art.: XWVYC-CR21**

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

**Art.: XWVYC-CK21**

## 20 GN 1/1 PLUS



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

**Trolley included.**

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

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

## 20 GN 1/1 PLUS



**Hood with steam condenser** (Only for electric ovens)  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 882x1132x240 WxDxH mm

**Art.: XEAHL-HCFL**



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

**Art.: XUC072**



**UNOX.Link** extra fine sous-vide core probe

**Art.: XEC004**



**Shower kit**

**Art.: XHC001**



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

**Art.: XUC046**



**Activated carbon filter**

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

**Art.: XUC140**



**Trolley**

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

**Art.: XEVTL-2011**

**Customized Trolley**

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



**Mobile plate trolley**

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

**Art.: XEVTL-051P**



**Thermocover**

Compatible with: XEVTL-2011/ XEVTL -051P

**Art.: XUC030**



**Trolley handle holder**

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

**Art.: XUC161**



**Trolley entrance ramp**

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

**Art.: XUC163**

**UNOX.Pure**



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



**Art.: XHC003**

## GN 1/1 PLUS





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

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

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





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

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

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




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

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

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



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

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

Lateral supports pitch can be customized under specific request.

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

# GN 1/1 PLUS



**SlowTop**  
Digitally controlled only by PLUS control panel  
Capacity: 7 GN 1/1 - Pitch: 70 mm - Voltage: 230 V - 1N - Frequency: 50 / 60 Hz - Electrical power: 3,2 kW - Max. temperature: 180 °C - Dimensions: 750x792x961 WxDxH mm - Weight: 63 kg

**Art.: XEVSC-0711-CRM**



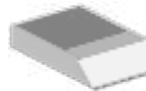
**Hood with steam condenser** (Only for electric ovens)  
Voltage: 230 V - 1N - Frequency: 50 / 60 Hz - Electrical power: 100 W - Exhaust chimney diameter: 121 mm - Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 750x956x240 WxDxH mm

**Art.: XEVHC-HC11**



**Hood with steam condenser and activated carbon filter** (Only for electric ovens)  
Voltage: 230 V - 1N - Frequency: 50 / 60 Hz - Electrical power: 100 W - Exhaust chimney diameter: 121 mm - Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 750x956x366 WxDxH mm

**Art.: XEVHC-CF11**



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

**Art.: XUC140**



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

**Art.: XUC070**



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

**Art.: XUC001**



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

**Art.: XUC001-DR**



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

**Art.: XEVQC-0011-E**



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

**Art.: XEVQC-0011-E-DR**



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

**Art.: XEVQC-0011-G**



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

**Art.: XEVQC-0711-G**



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

**Art.: XUC040**



**2-Stage safety door lock / opening**

**Art.: XUC002**



**UNOX.Link** extra fine sous-vide core probe

**Art.: XEC004**



**Shower kit**

**Art.: XHC001**



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

**Art.: XUC090**



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

**Art.: XWVEC-0811**



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

**Art.: XUC020**



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

**Art.: XWVRC-0011-L-PO**



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

**Art.: XWVYC-0011-L-PO**



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

**Art.: XUC046**



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

**Art.: XWVRC-0711-UH**



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

**Art.: XWVRC-0711-H**



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

**Art.: XWVLC-0711-H**



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

**Art.: XWVRC-0011-M**



**Low open stand**  
Dimensions: 732x546x305 WxDxH mm

**Art.: XWVRC-0011-L**



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

**Art.: XWVRC-0011-F**



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

**Art.: XUC012**



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

**Art.: XWVBC-0911**



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

**Art.: XWVBC-0611**

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

**Art.: XWVYC-0011**



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

**Art.: XWVYC-CR11**

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

**Art.: XWVYC-CK11**

## COMPACT - GN 1/1 PLUS



### 10 GN 1/1



PLUS

**XECC-1013-EPRM**

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

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

### 5 GN 1/1



PLUS

**XECC-0513-EPRM**

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



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

## COMPACT - GN 2/3 PLUS

### 5 GN 2/3



PLUS

**XECC-0523-EPRM**

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



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

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



### Hood with steam condenser

Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m<sup>3</sup>/h - Max. air flow: 390 m<sup>3</sup>/h  
Dimensions: 535x1100x240 WxDxH mm

### Art.: XECHC-HC13



### Hood with steam condenser and activated carbon filter

Compatible with: XECC-1013-EPRM/ XECC-0513-EPRM  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m<sup>3</sup>/h - Max. air flow: 390 m<sup>3</sup>/h  
Dimensions: 535x823x366 WxDxH mm

### Art.: XECHC-CF13



### Hood with steam condenser

Compatible with: XECC-0523-EPRM  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m<sup>3</sup>/h - Max. air flow: 390 m<sup>3</sup>/h  
Dimensions: 535x900x240 WxDxH mm

### Art.: XECHC-HC23



### Hood with steam condenser and activated carbon filter

Compatible with: XECC-0523-EPRM  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m<sup>3</sup>/h - Max. air flow: 390 m<sup>3</sup>/h  
Dimensions: 535x1018x366 WxDxH mm

### Art.: XECHC-CF23



### High open stand with lateral supports

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

### Art.: XWCRC-0623-H



### Lateral support for stand

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

### Art.: XWCLC-0623-H



### Low open stand

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

### Art.: XWCRC-0023-L



### UNOX.Link extra fine sous-vide core probe

### Art.: XEC004



### Activated carbon filter

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

### Art.: XUC140



### Single unit installation kit

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

### Art.: XUC001



### Single unit installation kit

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

### Art.: XUC001-DR



### Double stack installation kit

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

### Art.: XECQC-0013-E



### High open stand with lateral supports

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

### Art.: XWCRC-0613-H



### Lateral support for stand

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

### Art.: XWCLC-0613-H



### Low open stand

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

### Art.: XWCRC-0013-L



### Floor positioning stand.

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

### Art.: XWERC-0013-F



### Shower kit

### Art.: XHC001

CHEFTOP MIND.Maps™ ONE



# Features

- Standard
- Optional
- Not available

	BIG ⚡	COUNTERTOP e COMPACT ⚡
<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 35 °C	●	●
AIR.Maxi™: multiple fans with reverse gear and 4 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	-	-
PRESSURE.Steam: increases the saturation and temperature of steam	-	-
<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 30 °C to 260 °C	●	●
Convection cooking from 30 °C to 300 °C	-	-
Mixed convection + steam cooking starting from 35 °C with STEAM.Maxi™ from 30% to 90%	●	●
Convection + humidity cooking starting from 48 °C with STEAM.Maxi™ from 10% to 20%	●	●
Saturated steam cooking starting from 48 °C to 130 °C with STEAM.Maxi™ 100%	●	●
Convection cooking + forced humidity extraction from 30 °C with DRY.Maxi™ from 10% to 100%	●	●
Cooking with core probe and DELTA T function	●	●
Single-point core probe	●	●
MULTI.Point core probe - excluding models XEVC-0311-EPRM / XECC-0523-EPRM	-	-
SOUS-VIDE core probe	○	○
<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 300 °C can be set by the user for each programme	-	-
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining cooking time display	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●
Display of the nominal value of the cooking parameters	●	●
Temperature units in °C or °F	●	●
<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	●	●
ONE control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Heavy-duty structure with the use of innovative materials	●	●
4-speed multiple fan system and high-performance circular resistance	-	●
6 motors with multiple fan system with reverse gear and high power intensity rectilinear resistance	-	-
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 120° - 180°	●	-
Door stop positions 60° - 120° - 180°	-	●
Reversible door in use even after installation	-	○
Door thickness 70 mm	●	-
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	●	○
Proximity door contact switch	●	●
Self-diagnosis system to detect problems or breakdowns	●	●
Safety temperature switch	●	●

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

## 20 GN 1/1 ONE



### 20 GN 1/1



ONE

**XEVL-2011-E1RS**

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

**Trolley included.**

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

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

## 20 GN 1/1 ONE



**Hood with steam condenser** (Only for electric ovens)  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 882x1132x240 WxDxH mm

**Art.: XEAHL-HCFL**



**UNOX.Link** extra fine sous-vide core probe

**Art.: XEC004**



**Shower kit**

**Art.: XHC001**



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

**Art.: XUC046**



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

**Art.: XUC161**



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

**Art.: XUC140**



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

**Art.: XEVTL-2011**

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



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

**Art.: XEVTL-051P**



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

**Art.: XUC030**



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

**Art.: XUC163**



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

**Art.: XHC003**

## GN 1/1 ONE



### 10 GN 1/1



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

Left-to-right door opening: XEVC-1011-E1LM

Lateral supports pitch can be customized under specific request.



### 7 GN 1/1



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

Left-to-right door opening: XEVC-0711-E1LM

Lateral supports pitch can be customized under specific request.



### 5 GN 1/1



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



### XEVC-0511-E1RM-LP

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

Left-to-right door opening: XEVC-0511-E1LM / XEVC-0511-E1LM-LP

Lateral supports pitch can be customized under specific request.



### 3 GN 1/1



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

Left-to-right door opening: XEVC-0311-E1LM

Lateral supports pitch can be customized under specific request.

## GN 1/1 ONE



### SlowTop

Digitally controlled only by the ONE control panel  
Capacity: 7 GN 1/1 - Pitch: 70 mm - Voltage: 230 V- 1N  
Frequency: 50 / 60 Hz - Electrical power: 3,2 kW  
Max. temperature: 180 °C - Dimensions: 750x792x961 WxDxH mm - Weight: 63 kg

Art.: XEVSC-0711-CRM



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

Art.: XEVHC-HC11



Hood with steam condenser and activated carbon filter  
(Only for electric ovens)  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 750x956x366 WxDxH mm

Art.: XEVHC-CF11



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

Art.: XUC140



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

Art.: XUC001



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

Art.: XUC001-DR



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

Art.: XEVQC-0011-E



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

Art.: XEVQC-0011-E-DR



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

Art.: XUC040



2-Stage safety door lock / opening

Art.: XUC002



UNOX.Link extra fine sous-vide core probe

Art.: XEC004



Shower kit

Art.: XHC001



### Neutral cabinet

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

Art.: XWVEC-0811

860,00 €



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

Art.: XUC046



### Ultra high open stand with lateral supports

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

Art.: XWVRC-0711-UH



### High open stand with lateral supports

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

Art.: XWVRC-0711-H



### Lateral support for stand

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

Art.: XWVLC-0711-H



### Intermediate open stand

Dimensions: 732x546x462 WxDxH mm - Weight: 9 Kg

Art.: XWVRC-0011-M



### Low open stand

Dimensions: 732x546x305 WxDxH mm

Art.: XWVRC-0011-L



### Floor positioning stand

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

Art.: XWVRC-0011-F



### Wheels kit with safety chains

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

Art.: XUC012



### Basket

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

Art.: XWVBC-0911



### Basket

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

Art.: XWVBC-0611



### Trolley for basket

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

Art.: XWVYC-0011



### Trolley coupling kit for stands

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

Art.: XWVYC-CR11


### Trolley coupling kit for neutral cabinet

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

Art.: XWVYC-CK11

## COMPACT - GN 2/3 ONE



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

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

## GN 2/3 ONE



### Hood with steam condenser

Compatible with: XECC-0523-\*  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 535x900x240 WxDxH mm

### Art.: XEHC-HC23



### Hood with steam condenser and activated carbon filter

Compatible with: XECC-0523-EPRM/ XECC-0523-EIRM  
Voltage: 230 V- 1N - Frequency: 50 / 60 Hz  
Electrical power: 100 W - Exhaust chimney diameter: 121 mm  
Min. air flow: 310 m³/h - Max. air flow: 390 m³/h  
Dimensions: 535x1018x366 WxDxH mm

### Art.: XEHC-CF23



### High open stand with lateral supports

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

### Art.: XWCRC-0623-H



### Lateral support for stand

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

### Art.: XWCLC-0623-H



### Low open stand

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

### Art.: XWCRC-0023-L



### Activated carbon filter

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

### Art.: XUC140



### Single unit installation kit

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

### Art.: XUC001



### Single unit installation kit

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

### Art.: XUC001-DR



### Double stack installation kit

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

### Art.: XECQC-0013-E

### Shower kit



### Art.: XHC001



### UNOX.Link extra fine sous-vide core probe

### Art.: XEC004

CHEFTOP MIND.Maps™ ZERO



# Features

- Standard
- Optional
- Not available

ZERO



## UNOX INTELLIGENT PERFORMANCE

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

## UNOX INTENSIVE COOKING

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

## DATA DRIVEN COOKING

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

## MANUAL COOKING

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

## ADVANCED AND AUTOMATIC COOKING

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

## AUTOMATIC CLEANING

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

## AUXILIARY FUNCTIONS

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

## PERFORMANCE AND SAFETY

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


## TECHNICAL DETAILS

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

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

## GN 1/1 ZERO




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

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

Lateral supports pitch can be customized under specific request.





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

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

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



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

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

Lateral supports pitch can be customized under specific request.

## GN 1/1 ZERO



### Single unit installation kit

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

**Art.: XUC001**

**165,00 €**



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

**Art.: XEVQC-0011-E**



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

**Art.: XUC040**



**2-Stage safety door lock / opening**

**Art.: XUC002**



**Shower kit**

**Art.: XHC001**



### Neutral cabinet

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

**Art.: XWVEC-0811**



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

**Art.: XUC046**



### Ultra high open stand with lateral supports

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

**Art.: XWVRC-0711-UH**



### High open stand with lateral supports

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

**Art.: XWVRC-0711-H**



### Lateral support for stand

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

**Art.: XWVLC-0711-H**

**106,00 €**



### Intermediate open stand

Dimensions: 732x546x462 WxDxH mm - Weight: 9 Kg

**Art.: XWVRC-0011-M**



### Low open stand

Dimensions: 732x546x305 WxDxH mm

**Art.: XWVRC-0011-L**



### Floor positioning stand

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

**Art.: XWVRC-0011-F**



### Wheels kit with safety chains

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

**Art.: XUC012**



### Basket

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

**Art.: XWVBC-0911**



### Basket

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

**Art.: XWVBC-0611**



### Trolley for basket

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

**Art.: XWVYC-0011**

### Trolley coupling kit for stands

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

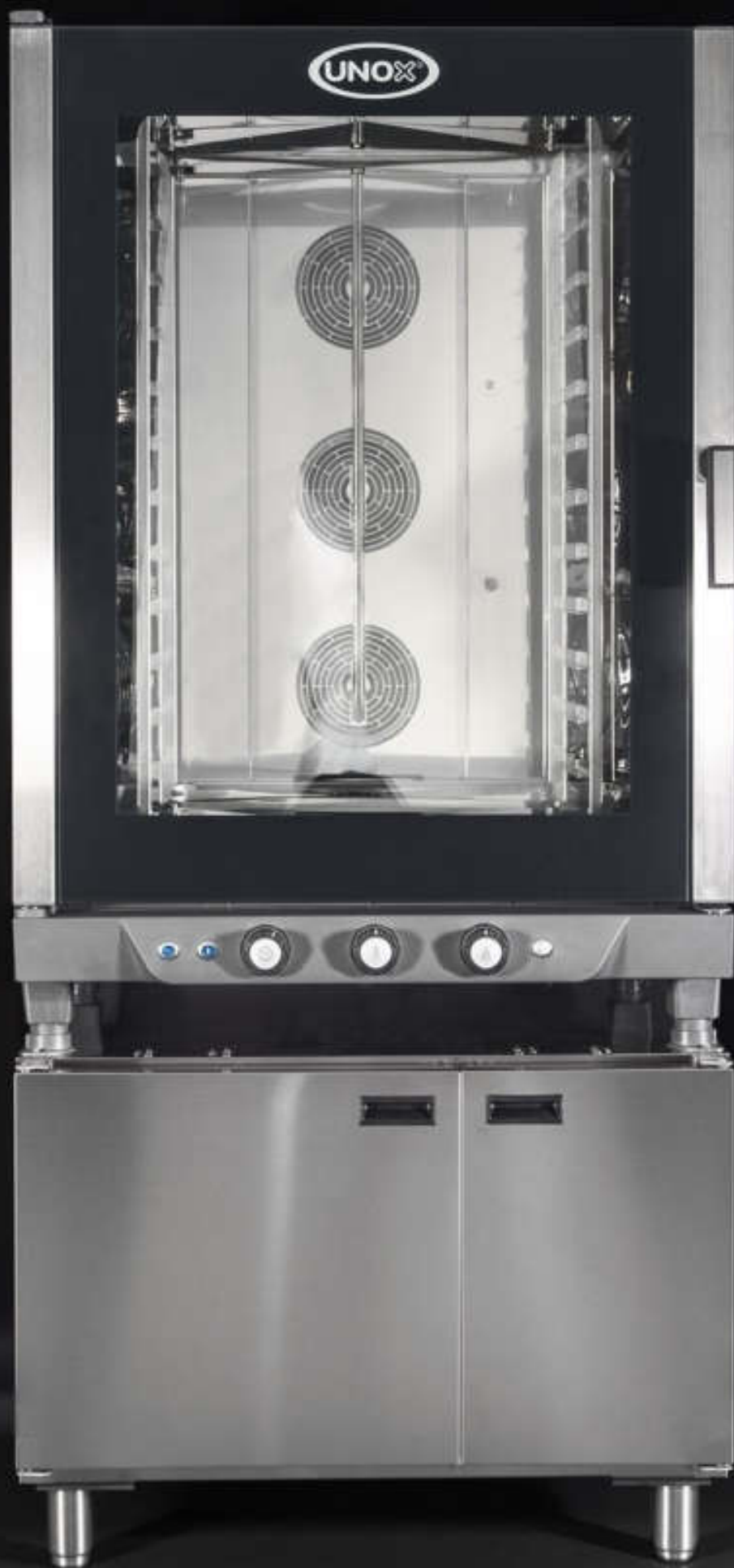
**Art.: XWVYC-CR11**

### Trolley coupling kit for neutral cabinet

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

**Art.: XWVYC-CK11**

CHEFLUX™



# Features

- Standard
- Optional
- Not available

	BIG e COUNTERTOP	COUNTERTOP
	⚡	🔥
<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.Plus™: extracts humidity from the cooking chamber	●	●
STEAM.Plus™: creates instant humidity starting from 48°C	●	●
AIR.Plus™: multiple fans with reverse gear and 2 speed settings	●	●
EFFICIENT.Power: ENERGY STAR certified energy efficiency	-	-
<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 80 °C to 260 °C	●	●
Convection + humidity cooking starting from 80 °C	●	●
Saturated steam cooking starting from 80 °C	●	●
Convection cooking + forced humidity extraction from 80 °C	●	●
Cooking with core probe and DELTA T function	-	-
Single-point core probe	-	-
MULTI.Point core probe	-	-
SOUS-VIDE core probe	-	-
<b>ADVANCED AND AUTOMATIC COOKING</b>		
MIND.Maps™: draw the cooking processes directly on the display	-	-
PROGRAMS: up to 384 programmes that can be saved with name, picture or handwritten signature	-	-
CHEFUNOX: choose something to cook from the library and the oven will automatically set all the parameters	-	-
MULTI.Time: manages up to 10 cooking processes at the same time	-	-
MISE.EN.PLACE: synchronises the insertion of pans so that all the dishes are ready at the same time	-	-
3 cooking steps	-	-
12 quick programs	-	-
Store up to 99 programs	-	-
<b>AUTOMATIC CLEANING</b>		
Rotor.KLEAN™: 4 automatic cleaning programmes	-	-
Rotor.KLEAN™: water and detergent level detector	-	-
Integrated DET&Rinse™ detergent container	-	-
<b>AUXILIARY FUNCTIONS</b>		
Preheating up to 260 °C can be set by the user for each programme	●	●
Remaining cooking time display	●	●
Holding cooking mode "HOLD" and continuous functioning "INF"	●	●
Display of the nominal value of the cooking parameters	-	-
Temperature units in °C or °F	-	-
<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	-	●
<b>TECHNICAL DETAILS</b>		
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	●	●
Cooking chamber with C-shaped rack rails	●	●
Cooking chamber lighting through LED lights embedded in the door	-	-
Control panel with water resistance certification - IPX5	●	●
Drip collection system integrated in the door and functional even with the door open	●	●
Heavy-duty structure with the use of innovative materials	●	●
2-speed fan system and high-performance circular resistance	●	●
Door hinges made of high-resistance, self-lubricating techno-polymer	●	●
Door stop positions 60° - 120° - 180°	●	●
Anti-breakage carbon fibre door pin	●	●
Reversible door in use even after installation	○	○
Detachable internal glass door for ease of cleaning	●	●
Two-stage safety door opening / closure	-	-
Proximity door contact switch	-	-
Self-diagnosis system to detect problems or breakdowns	-	-
Safety temperature switch	●	●

## GN 2/1 MANUAL



Trolley included.

## 20 GN 2/1



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

## GN 1/1 MANUAL



Trolley included.

## 20 GN 1/1



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

## GN 2/1 & GN 1/1



### Trolley

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

**Art.: XCV4001**

### Customized Trolley

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



### Mobile plate trolley

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

**Art.: XCP4001**



### Thermocover

Compatible with: XCV 4001/ XCP 4001

**Art.: XUC031**



### Shower kit SR

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

**Art.: XC208-SR**



### Trolley

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

**Art.: XCV1001**

### Customized Trolley

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



### Mobile plate trolley

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

**Art.: XCP1001**





### Thermocover

Compatible with: XCV 1001/ XCP 1001

**Art.: XUC030**



## GN 1/1 MANUAL



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

Lateral supports pitch can be customized under specific request.



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

Lateral supports pitch can be customized under specific request.

## GN 1/1

**Neutral cabinet**

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

**Art.: XR260****Open stand**

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

**Art.: XR168****Lateral support for stand**

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

**Art.: XR727****Wheels kit with safety chains**

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

**Art.: XUC010****Single unit installation kit**

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

**Art.: XUC001****Shower kit SR**

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

**Art.: XC208-SR**

## GN 1/1 MANUAL

**5 GN 1/1**

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

Lateral supports pitch can be customized under specific request.

## GN 1/1



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

**Art.: XR218**



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

**Art.: XR118**



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

**Art.: XR717**



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

**Art.: XUC010**



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

**Art.: XUC001**



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

**Art.: XC208-SR**

# COOKING ESSENTIALS

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



## COOKING ESSENTIALS START-UP SET

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

Art.: XUC018



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

Art.: TG875



**STEAM**  
Stainless steel grid for steaming.  
h 40 mm

Art.: GRP815



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

Art.: GRP816



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

Art.: GRP817



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

Art.: GRP820



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

Art.: GRP825



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

Art.: GRP860



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

Art.: GRP840



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

Art.: TG935



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

Art.: TG936



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

Art.: TG944



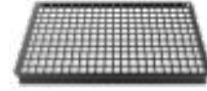
**BACON.40**  
Pan for bacon with fat collection.  
h 41 mm

Art.: TG945



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

Art.: TG840



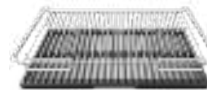
**GRILL**  
Non-stick aluminium pan for grilling.  
h 37 mm

Art.: TG885



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

Art.: TG870



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

Art.: TG970



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

Art.: GRP970



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

Art.: TG905



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

Art.: TG890



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

Art.: TG895



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

Art.: TG900



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

Art.: TG975

## PANS & GRIDS

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



### STEEL.20

Stainless steel pan - h 20 mm

Art.: TG805

### STEEL.40

Stainless steel pan - h 40 mm

Art.: TG815

### STEEL.65

Stainless steel pan - h 65 mm

Art.: TG825



### FORO.STEEL20

Perforated stainless steel pan - h 20 mm

Art.: TG810

### FORO.STEEL40

Perforated stainless steel pan - h 40 mm

Art.: TG820

### FORO.STEEL65

Perforated stainless steel pan - h 65 mm

Art.: TG830



### STEEL.GRID

Flat stainless steel grid  
h 8,5 mm

Art.: GRP806

## COOKING ESSENTIALS

FOR CHEFTOP MIND.MAPS™ GN 2/3



### FAKIRO™

Aluminium plate for pizza and focaccia.  
h 37 mm

Art.: TG715



### STEAM

Stainless steel grid for steaming.  
h 30 mm

Art.: GRP710



### POTATO.FRY

Stainless steel grid for french fries.  
h 30 mm

Art.: GRP711



### POLLO.BLACK

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

Art.: GRP715



### EGGS 5x1

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

Art.: TG937



### GRILL

Enamel coated pan for grilling.  
h 37 mm

Art.: TG720



### FAKIRO.GRILL

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

Art.: TG770



### PAN.FRY

Enamel coated pan for frying.  
h 20 mm

Art.: TG735



### FORO.BLACK

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

Art.: TG730

## ACCESSORIES

FOR TRAYS GN 1/1



### Carrello poggia teglie

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

Art.: XTB0002

## PANS & GRIDS

FOR CHEFTOP MIND.MAPS™ GN 2/3



### STEEL.40

Stainless steel pan  
h 40 mm

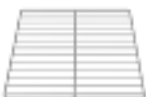
Art.: TG705



### FORO.STEEL40

Perforated stainless steel pan  
h 40 mm

Art.: TG710



### STEEL.GRID

Flat stainless steel grid  
h 8,5 mm

Art.: GRP705

## UNOX.PURE WATER TREATMENT



### UNOX.Pure-RO

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

**Art.: XHC002**



Refill **UNOX.Pure-RO**

**Art.: XHC006**



### UNOX.Pure

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

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

**Art.: XHC003**



Refill **UNOX.Pure**

**Art.: XHC004**

## CLEANING AGENTS



### DET&Rinse™ PLUS

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

**Art.: DB1015**

Single box purchase

Multiple box purchase: 9 boxes, unit cost

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



### DET&Rinse™ ECO

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

**Art.: DB1018**

Single box purchase

Multiple box purchase: 9 boxes, unit cost

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



### DET&Rinse™

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

**Art.: DB1016**

Single box purchase

Multiple box purchase: 9 boxes, unit cost

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



### SPRAY&Rinse

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

**Art.: DB1044**

Single box purchase

Multiple box purchase: 6 boxes, unit cost

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

## HOOD ACTIVATED CARBON FILTER CARTRIDGE



### Activated carbon filter cartridge

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

**Art.: XUC141**

# LONG Life4!

## LONG.Life4

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

### OPTIONALS FOR CHEFTOP MIND.Maps™ PLUS OVENS

Art.: XEC001                      ETHERNET CONNECTION KIT

Art.: XEC006                      WIFI CONNECTION KIT \*

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

### OPTIONALS FOR CHEFTOP MIND.Maps™ ONE OVENS

Art.: XEC001                      ETHERNET CONNECTION KIT

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Art.: XEC002                      WIFI CONNECTION KIT FOR COUNTERTOP MODELS

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Art.: XEC016                      WIFI CONNECTION KIT FOR BIG MODELS

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(find out more at [www.unox.com](http://www.unox.com), conditions apply).