

chefTop™





Cooking innovation and perfection.

Technology meets Passion.



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AIR.Maxi™

Cooking uniformity. Cooking pleasure.

Air is the medium for heat transmission, and therefore the means used to cook the product. The performance of air flow is fundamental to obtain uniformity of cooking in all points of a single tray, and in all the trays.

For this reason the study of air flow inside the chamber plays a leading role in the design of all **ChefTop™** ovens. The AIR.Maxi™ technology has been studied by **UNOX** to obtain perfect distribution of the air and heat inside the cooking chamber.

Multiple fans in the design of **UNOX** ovens ensures perfect uniformity on all trays, from the top one to the bottom one.

Auto-reversing motors combined with high speed revolving fans ensures perfect uniformity within every single pan.

The possibility to select 3 air flow speeds within the chamber, and 3 semi-static modes, allows you to cook any kind of product, from the lightest and most delicate ones to the ones that require a very high heat transfer.

STEAM.Maxi™

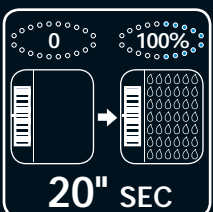
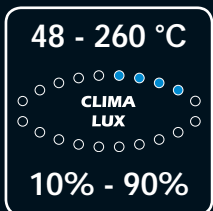
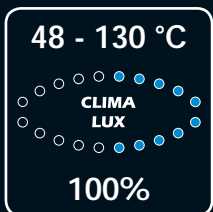
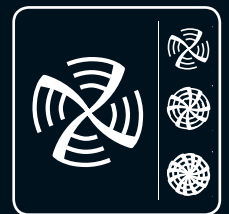
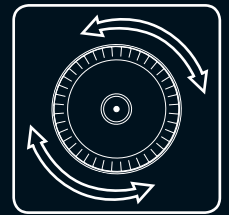
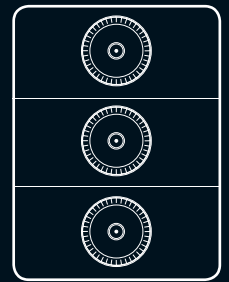
Steam perfection. Simple as a water drop.

Steam means healthy and light foods, with intense colours, undamaged structures and unaltered tastes. Steaming at low temperature is used to cook and to pasteurize creams and other foods and as a modern alternative to the traditional "cooking in hot water".

The STEAM.Maxi™ technology allows **ChefTop™** ovens to perform any kind of steaming, even those more delicate at low temperature.

This revolutionary system studied by **UNOX** marks the beginning of a new era for steaming in combi ovens. STEAM.Maxi™, compared with the traditional boiler technology, guarantees the capacity to produce steam immediately and the reliability that the simplicity of its design allows.

The combination of STEAM.Maxi™ and AIR.Maxi™ allows **UNOX** ovens to transform water to steam. This creates steam, that is up to three times higher quality than a traditional direct-injection ovens, accurately controlling the steam production at every temperature starting from 48°C.



DRY.Maxi™

Cooking in absence of humidity. The exaltation of the flavour.

In the roasting and grilling of meats, the presence of humidity in the cavity can prevent the closing of the pores on the external surfaces, increase the loss of weight and flavour.

In the last phases of the cooking of leaven products, humidity does also not permit to the product to grow, to reach uniform goldening and crispness and to release all of its flavour.

DRY.Maxi™ technology allows the rapid extraction of the humidity from the cooking chamber, both the one released by the food and the one eventually generated by STEAM.Maxi™ technology in a previous cooking step.

In Gastronomy and pastry, DRY.Maxi™ technology ensures to exalt the flavor, allowing to obtain a dry and well structured product with an even internal structure, characterized by a crisp and crumbly external surface.

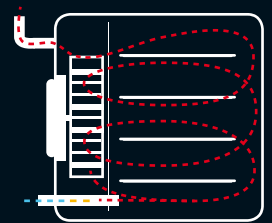
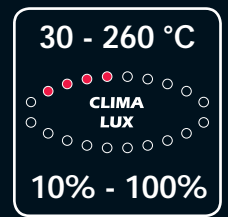
Cooking Technologies

Dedicated to excellence.

UNOX research has dedicated a special study on cooking processes, including all oven accessories that are necessary to improve the functions of the oven.

For this purpose, a complete range of innovative trays and grids have been especially manufactured to allow types of cooking usually only possible with less flexible equipment, for example rotisserie and static ovens.

Thanks to this range of accessories, the applications of **UNOX** ovens become multiple whilst the number of necessary equipment in the kitchen is reduced, with considerable savings of money and space.



MULTI.Time

And if time had 9 dimensions?

In modern kitchens it's not uncommon the need to cook simultaneously products that require different cooking times.

With MULTI.Time is possible to use the oven in a continuous mode and to manage up to 9 different timers. It is possible to put in the oven in any moment products that require different cooking times having the certainty of maximum control.

MULTI.Time function also automatically updates the cooking time at every door opening, always ensuring an optimum result.

ADAPTIVE.Clima

Perfect and Reliable. The certainty of the result.

During the cooking process, the moisture that is inside the raw product evaporates and transforms itself into humidity. The higher the quantity of food that is put in the oven, the higher the increase in humidity that is created inside the cavity. Not being able to manage this phenomena means to risk compromising the cooking result.

Thanks to ADAPTIVE.Clima technology, **ChefTop™** ovens constantly monitor all of the cooking parameters, not just the temperature but also the real humidity in the cooking cavity, and allows the user to obtain the desired result every single batch, with the guarantee of an always perfect finished product, independent of the number of pans put in the oven.

The constant control of all the cooking parameters also allows **ChefTop™** to accurately acquire the temperature and humidity trends during the whole cooking process, detecting also the effects of manual interventions made by the user as, for example, the door opening. Once that the desired result is achieved, ADAPTIVE.Clima technology allows the user to memorize the actual process that occurred, and to repeat it infinite times, with the certainty of an always identical cooking outcome and with no supervision or interventions by the user.*

* For this use we recommend to use the MULTI.Point core probe XC255.



Protek.SAFE™

Safety and efficiency.

Protek.SAFE™ technology is a part of the NON.STOP EFFORTS program at **UNOX** which engages itself to reduce to a minimum the environmental impact of the product and the cooking process that within them are made.

Protek.SAFE™ technology eliminates the unneeded energy loss to reduce the energy consumptions and to contribute to the environmental compatibility of the cooking process performed in the **ChefTop™** ovens.

Thanks to the use of innovative insulating materials, **Protek.SAFE™** guarantees the low temperature of the external surfaces of the **ChefTop™** ovens, always ensuring the maximum safety of the working environment.

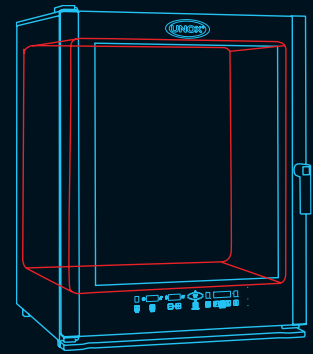
Rotor.KLEAN™

Integrated automatic washing. More value to time.

Rotor.KLEAN™ is the washing technology dedicated to **ChefTop™** ovens to automatically obtain the maximum hygiene and food safety in the cooking chamber and to eliminate ineffective and troublesome manual cleaning operations.

The particular washing cycle that is used, allows the reduction to minimum, the consumption of detergent and rinse, ensuring an ecological and economical cycle.

Through **Rotor.KLEAN™** technology it is possible to have the certainty that the oven is always in the optimal condition to grant the best cooking results and the maximum reliability at all times.



300 °C 60 °C



L1

45 min
DET 0.10 l
0.03 l

L2

76 min
DET 0.21 l
0.03 l

L3

117 min
DET 0.31 l
0.03 l



OPTIONAL

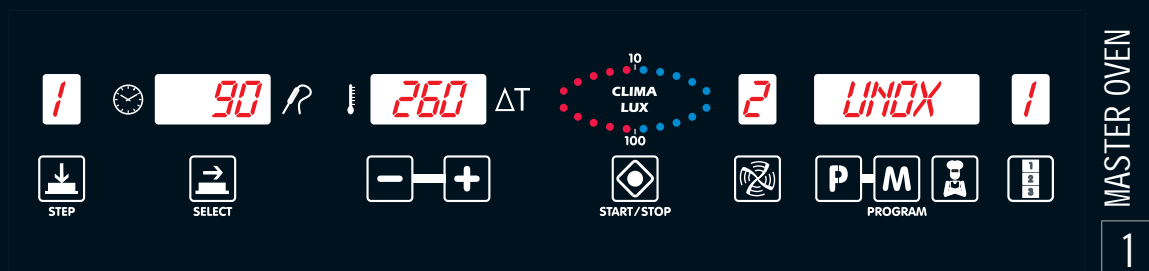
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Integrated cooking system

ChefTouch

Power and Simplicity. All in a single touch.



The ChefTouch digital control panel allows the operator to manage all the **UNOX** appliances of the **ChefTop™** line which are linked to the oven with a single interface.

The ChefTouch control panel automatically controls the functioning of the hood, prover and the reverse osmosis, adapting their performances to the effective needs.

The touch technology of the buttons grants the ease of cleaning and eliminate the risk of wear and tear.

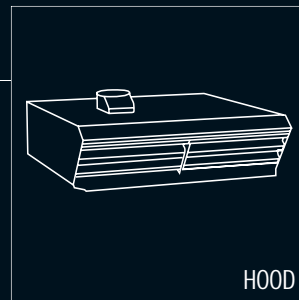
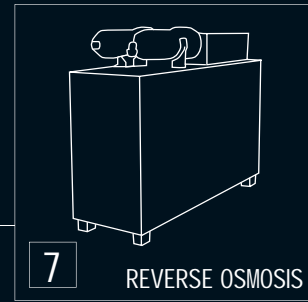
MAXI.Link

Simplicity and flexibility in the professional kitchen.

MAXI.Link technology allows simplicity and makes it easier to work inside the modern professional kitchen.

Thanks to possibility of creating cooking columns made by two **ChefTop™** stacked ovens, MAXI.Link technology allows to bake at the same time products that need different temperature, humidity and time. To turn on only the necessary ovens to manage the real demand, allows you to use in the best way the available energy and to reduce to a minimum consumption and the related costs.

The **EFFICIENT.Power** mode reduces up to 33% the power needed for the functioning of the cooking column through an accurate management of the energy needs and the distribution of the absorbed power of the units of which the column is composed by.



Integrated cooking system

Slow cooking oven

The modern static oven.

Meat slow cooking, vegetable dehydrating, dough proving, holding at 70°C. These are just some of the many possible uses of the **ChefTop™** slow cooking ovens **XVL575** and **XVL375**.

These versatile devices can be used as a support to release the combi ovens from the less heavy cooking processes in any moment of the day.

During the serving hours they can be used as holding cabinets, setting a working temperature of 70 °C and the humidity needed to safely hold the food warm ready to be served. The automatic humidity control always grants that the conditions in the cavity are the best conditions to not allow the food to be altered.

During the preparation hours the slow cooking ovens can be used to cook lasagnas, for dehydration processes, as provers and in all those cooking processes that needs limited ventilation and temperature not over 180°C.

Thanks to the core probe it is also possible to use the last born of the **ChefTop™** family for slow cooking, maybe during the night, for roast and braised meats.

The semi automatic washing system (optional) **XC302** with **Rotor.KLEAN™** technology make easy and quick the cleaning and care procedure of the slow cooking ovens **XVL575** and **XVL375**.

Chickens cooking system

Quick and easy.

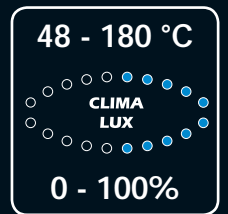
The roasting of chickens in the rotisserie shops of all the world is one of the most common processes and thereafter one of the most important one in terms of earning power.

Using traditional rotisserie ovens, means a long roasting process and a significant weight loss, the inefficient use of electrical energy and of the space available, difficult and prolonged cleaning procedures.

The technologies applied in the **ChefTop™** combi oven permits to dramatically reduce the cooking time and the weight loss and, thanks to the innovative **ADAPTIVE.Clima** technology, to obtain an always identical result independent of the number of chickens put in the cavity.

Using the special **GRP810 “Pollo”** cooking technology, it is also possible to increase the number of chickens that can be put in the cavity, and to optimize the air flow inside and outside every single bird.

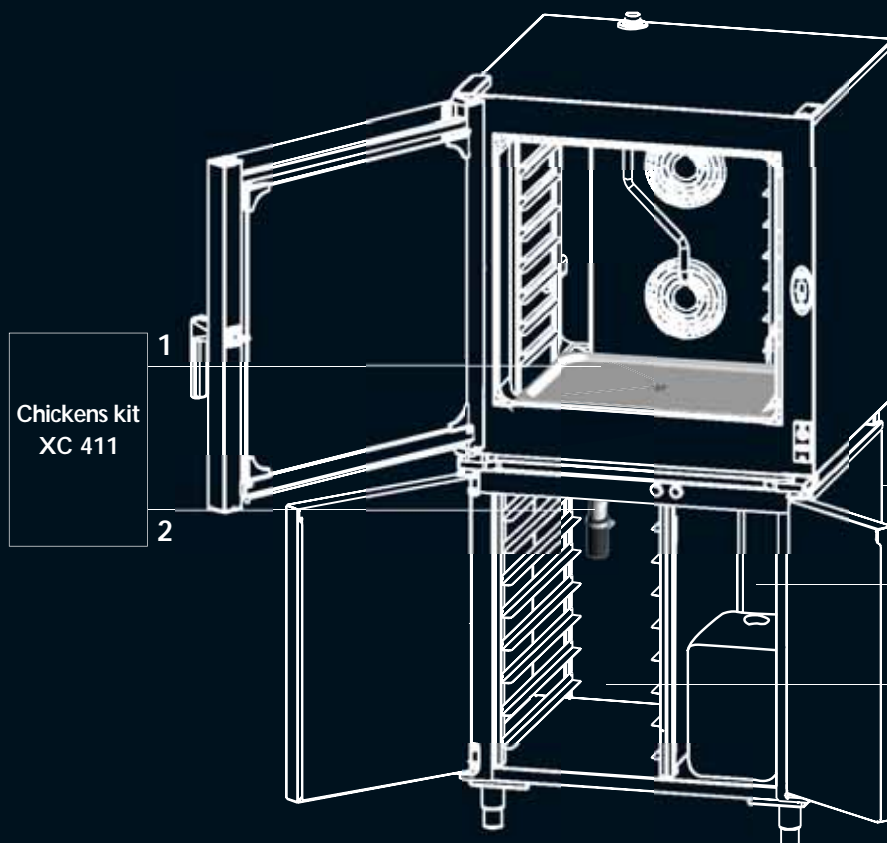
The **XC411** chicken kit, in combination with the appropriate neutral cabinet **XR214**, has made even easier the cleaning and fat separation procedures allowing the user to work always in maximum hygiene conditions.



1- Special fat tray



2- Drain pipe with mechanical valve



Chickens kit
XC 411

GRP810
Pollo



Neutral cabinet
XR 214

Room for Rotor.KLEAN™
detergent tanks

Room for fat container

Reverse osmosis

Simply pure water.

Inside every single water drop, even if not visible, there are traces of limestone, minerals and other impurities. These elements cause crusty build up and mineral deposits inside the cooking chamber that can compromise the proper functioning of the oven.

In order to grant constant cooking results and maximum reliability, **UNOX** developed and integrated in the **ChefTop™** cooking system, an appropriate device that is able to filter “almost totally” the water that flows through the **STEAM.Maxi™** steam production circuit.

The **UNOX** reverse osmosis grants up to 25.000 litres of demineralized water without any need of filter replacement.

Thanks to the equipped pump, it also grants the proper pressure of the water that “feeds” the **STEAM.Maxi™** circuit even when the water supply is not sufficient or constant during the day.

HoldingCover

More time for service

The food preparation for public catering and banquets with many guests, frequently requires cooking in advance from the dining time, and then to hold the food at a safe temperature before moving it to the dining room.

Traditional Thermocovers allow Chef's to hot-park meals for no longer than 20 minutes, and in many cases this might not be enough for the requirements of service.

The new HoldingCover **UNOX** is not just characterized by top insulating quality, but it also features a heating technology that produces the necessary heat to hold the meals for up to 1 hour after the cooking or rethermilizing process is over.

The new HoldingCover **UNOX** can perfectly match both in-pan holding process (in the case of refectories or self service) and in the case of blast-chilling and regeneration, on the plate (for catering and banqueting).

Once the cooking process is over, it is enough to hot park the mobile oven racks ready to use, whilst waiting for all the meals to be completed, and then transport everything to the meal delivery point inside the cover, with the maximum hygiene and food safety.



SUPPLY

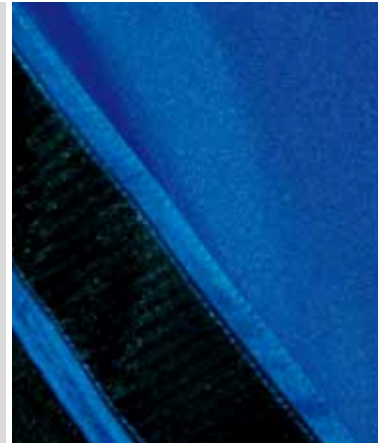
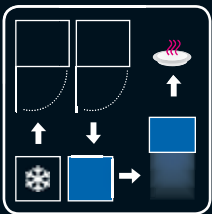
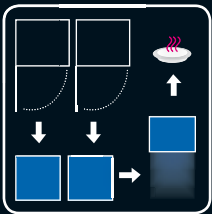
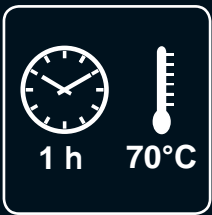
Mechanical
filter

Activated
carbons filter

Pump

Membranes
with reverse
osmosis

Expansion
tank



Combi ovens GN 2/1



POWER

| 20 GN 2/1 | XVC 4005 P |
|-----------------------|---------------|
| Pitch | 66 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 400 V ~ 3N |
| Electrical power | 47 kW |
| Gas power | - |
| Dimensions (WxDxH mm) | 869x1206x1857 |
| Weight | 190 kg |



POWER

| 16 GN 2/1 | XVC 3205 P |
|-----------------------|---------------|
| Pitch | 78 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 400 V ~ 3N |
| Electrical power | 47 kW |
| Gas power | - |
| Dimensions (WxDxH mm) | 869x1206x1857 |
| Weight | 190 kg |

TROLLEY INCLUDED.



POWER

| 10 GN 2/1 | XVC 2005 P |
|-----------------------|---------------|
| Pitch | 80 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 400 V ~ 3N |
| Electrical power | 28 kW |
| Gas power | - |
| Dimensions (WxDxH mm) | 860x1160x1152 |
| Weight | 155 kg |



POWER

| 6 GN 2/1 | XVC 1205 P |
|-----------------------|--------------|
| Pitch | 80 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 400 V ~ 3N |
| Electrical power | 18,5 kW |
| Gas power | - |
| Dimensions (WxDxH mm) | 860x1160x888 |
| Weight | 120 kg |



POWER

XVC 4005 PL *

| |
|---------------|
| 66 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 47 kW |
| - |
| 869x1206x1857 |
| 190 kg |



GAS

XVC 4015 G

| |
|----------------------|
| 66 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 9 kW |
| 36 kW / 34400 Kcal/h |
| 869x1206x2072 |
| 220 kg |



GAS

XVC 4015 GL *

| |
|----------------------|
| 66 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 9 kW |
| 36 kW / 34400 Kcal/h |
| 869x1206x2072 |
| 220 kg |

XVC 3205 PL *

| |
|---------------|
| 78 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 47 kW |
| - |
| 869x1206x1857 |
| 190 kg |

XVC 3215 G

| |
|----------------------|
| 78 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 9 kW |
| 36 kW / 34400 Kcal/h |
| 869x1206x2072 |
| 220 kg |

XVC 3215 GL *

| |
|----------------------|
| 78 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 9 kW |
| 36 kW / 34400 Kcal/h |
| 869x1206x2072 |
| 220 kg |

* L: left-to-right door opening



GAS

XVC 2015 G

| |
|------------------------|
| 80 mm |
| 50 / 60 Hz |
| 400 V ~ 3N |
| 4,9 kW |
| 21,5 kW / 18500 Kcal/h |
| 860x1160x1348 |
| 185 kg |

XVC 1215 G

| |
|------------------------|
| 80 mm |
| 50 / 60 Hz |
| 230 V ~ 1N |
| 3,3 kW |
| 18,4 kW / 15500 Kcal/h |
| 860x1160x1028 |
| 170 kg |

Complementary equipments & Accessories



Trolley

Capacity: 20 GN 2/1
Pitch: 66 mm
Dimensions: 733x774x1691 WxDxH mm

Art.: XCV 4000



Trolley

Capacity: 16 GN 2/1
Pitch: 78 mm
Dimensions: 733x774x1691 WxDxH mm

Art.: XCV 3200



Mobile plate trolley

Capacity: 104 dishes
Dimensions: 733x774x1691 WxDxH mm

Art.: XCP 4000



Thermocover

For models: XCV 4000/ XCV 3200/ XCP4000

Art.: XCP 140



Basket

For model: XVC 2005P
Capacity: 10 GN 2/1 - Pitch: 80 mm
Dimensions: 622x674x865 WxDxH mm

Art.: XTV 2000



Basket

For model: XVC 1205P
Capacity: 6 GN 2/1 - Pitch: 80 mm
Dimensions: 622x674x545 WxDxH mm

Art.: XTV 1200



Trolley for basket

For models: XTV 2000/1200
Dimensions: 630x750x1114 WxDxH mm

Art.: XR 954



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

For model: XVC 1205P

Art.: XC 728



Open stand

Dimensions: 858x980x757 WxDxH mm
Weight: 10 Kg

Art.: XR 454



Lateral support - Kit for stand

For model: XR 454
Capacity: 7 GN 2/1 - Pitch: 70 mm
Weight: 12 Kg

Art.: XR 754



Hood with steam condenser

Only for electric ovens
Voltage: 230 V ~ 1N - Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h; Max. air flow: 750 m³/h
Dimensions: 868x1295x297 WxDxH mm

Art.: XC 625

Combi ovens GN 1/1



| 20 GN 1/1 | XVC 1005 P |
|-----------------------|--------------|
| Pitch | 66 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 400 V ~ 3N |
| Electrical power | 29,7 kW |
| Gas power | - |
| Dimensions (WxDxH mm) | 866x972x1866 |
| Weight | 177 kg |

TROLLEY INCLUDED.



| 20 GN 1/1 | XVC 905 P |
|-----------------------|--------------|
| Pitch | 66 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 400 V ~ 3N |
| Electrical power | 29,7 kW |
| Gas power | - |
| Dimensions (WxDxH mm) | 866x972x1866 |
| Weight | 183 kg |

LATERAL SUPPORT IN THE CAVITY OF THE OVEN.



POWER



GAS



GAS

XVC 1005 PL *

66 mm

50 / 60 Hz

400 V ~ 3N

29,7 kW

-

866x972x1866

177 kg

XVC 1015 G

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

200 kg

XVC 1015 GL *

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

200 kg

XVC 905 PL *

66 mm

50 / 60 Hz

400 V ~ 3N

29,7 kW

-

866x972x1866

183 kg

XVC 915 G

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

206 kg

XVC 915 GL *

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

206 kg

Complementary equipments



Trolley

For models: XVC 1005P/ 1005PL/ 1015G/ 1015GL

Capacity: 20 GN 1/1

Pitch: 66 mm

Dimensions: 730x555x1724 WxDxH mm

Weight: 25 Kg

Art.: XCV 1000



Mobile plate trolley

For models: XVC 1005P/ 1005PL/ 1015G/ 1015GL

Capacity: 54 dishes

Dimensions: 730x555x1716 WxDxH mm

Weight: 25 Kg

Art.: XCP 1000



Thermocover

For models: XCV 1000/ XCP 1000

Art.: XCP 130



HoldingCover

For models: XCV 1000/ XCP 1000

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 200 W

Max. temperature: 70 °C

Art.: XCP 135



Hood with steam condenser

Only for electric ovens

Voltage: 230 V ~ 1N

Frequency: 50 / 60 Hz - Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h;

Max. air flow: 750 m³/h

Dimensions: 868x1060x297 WxDxH mm


Art.: XC 515



* L: left-to-right door opening

Combi ovens GN 1/1



| | |  |
|-----------------------|----------------|---|
| 10 GN 1/1 | XVC 705 | |
| Pitch | 67 mm | |
| Frequency | 50 / 60 Hz | |
| Voltage | 400 V ~ 3N | |
| Electrical power | 11,9 kW | |
| Gas power | - | |
| Dimensions (WxDxH mm) | 750x792x967 | |
| Weight | 83 kg | |



| | | |
|-----------------------|-------------------------|--|
| 7 GN 1/1 | XVC 505 | |
| Pitch | 67 mm | |
| Frequency | 50 / 60 Hz | |
| Voltage | 230 V ~ 1N / 400 V ~ 3N | |
| Electrical power | 8,2 kW | |
| Gas power | - | |
| Dimensions (WxDxH mm) | 750x792x820 | |
| Weight | 76 kg | |



| | | |
|-----------------------|-------------------------|--|
| 5 GN 1/1 | XVC 305 | |
| Pitch | 67 mm | |
| Frequency | 50 / 60 Hz | |
| Voltage | 230 V ~ 1N / 400 V ~ 3N | |
| Electrical power | 3 / 6 kW | |
| Gas power | - | |
| Dimensions (WxDxH mm) | 750x792x632 | |
| Weight | 59 kg | |



| | | |
|-----------------------|----------------|--|
| 3 GN 1/1 | XVC 105 | |
| Pitch | 67 mm | |
| Frequency | 50 / 60 Hz | |
| Voltage | 230 V ~ 1N | |
| Electrical power | 3,4 kW | |
| Gas power | - | |
| Dimensions (WxDxH mm) | 750x782x498 | |
| Weight | 45 kg | |



POWER



GAS

XVC 705 P

67 mm
50 / 60 Hz
400 V ~ 3N
18,7 kW
-
750x792x967
83 kg

XVC 715 G

67 mm
50 / 60 Hz
230 V ~ 1N
0,7 kW
19 kW / 16340 Kcal/h
750x796x1175
97 kg

XVC 505 P

67 mm
50 / 60 Hz
400 V ~ 3N
11,9 kW
-
750x792x820
76 kg

XVC 515 G

67 mm
50 / 60 Hz
230 V ~ 1N
0,7 kW
16,5 kW / 14190 Kcal/h
750x796x1028
90 kg

XVC 305 P

67 mm
50 / 60 Hz
230 V ~ 1N / 400 V ~ 3N
9,4 kW
-
750x792x632
59 kg

XVC 315 G

67 mm
50 / 60 Hz
230 V ~ 1N
0,4 kW
11,5 kW / 9890 Kcal/h
750x796x840
73 kg

XVC 105 P

67 mm
50 / 60 Hz
230 V ~ 1N / 400 V ~ 3N
5,1 kW
-
750x782x498
45 kg

-
-
-
-
-
-

Complementary equipments & Accessories



Hood with steam condenser

Only for electric ovens
Voltage: 230 V ~ 1N
Frequency: 50 / 60 Hz - Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h; Max. air flow: 750 m³/h
Dimensions: 750x825x272 WxDxH mm

Art.: XC 315



Steam condenser

Only for electric ovens
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 340x235x170 WxDxH mm

Art.: XC 115



Complete installation kit for stacked ovens.

Fixing + water connection + waste and exhaust pipe

Art.: XC 727



Low open stand

Dimensions: 748x550x278 WxDxH mm
Weight: 5 Kg

Art.: XR 104



Intermediate open stand

Dimensions: 748x550x494 WxDxH mm
Weight: 7 Kg

Art.: XR 154



High open stand

Dimensions: 748x550x782 WxDxH mm
Weight: 8 Kg

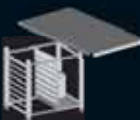
Art.: XR 114



Lateral support - kit for stand

For model: XR114
Capacity: 8 GN 1/1 - Pitch: 70 mm
Weight: 3 Kg

Art.: XR 714



Kit tank holder

For model: XR 114

Art.: XR 665



Pull-out table for stand

For model: XR 714
Capacity: 30 kg - Weight: 5 kg
Dimensions: 545x552x63 WxDxH mm

Art.: XR 914



Wheels

H: 105 mm
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.

Art.: XR 621



Feet 100 mm

For models: XVC 705P/505P/305P/705/505/305
H: 100 mm

Art.: XR 646

Complementary equipments GN 1/1



Digitally controlled only by the ChefTouch control panel

Slow cooking oven / Holding cabinet **XVL 575**

| | |
|-----------------------|-------------|
| Capacity | 7 GN 1/1 |
| Pitch | 70 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 230 V ~ 1N |
| Electrical power | 3,2 kW |
| Max. temperature | 180 °C |
| Dimensions (WxDxH mm) | 750x752x813 |
| Weight | 63 kg |



Digitally controlled only by the ChefTouch control panel

Blast chiller **XK 305**

| | |
|-----------------------|-------------|
| Capacity | 5 GN 1/1 |
| Pitch | 67 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 230 V ~ 1N |
| Electrical power | 1,5 kW |
| Min. temperature | -35 °C |
| Dimensions (WxDxH mm) | 750x812x975 |
| Weight | 98 kg |

Combi ovens GN 2/3



5 GN 2/3

| |
|-----------------------|
| Pitch |
| Frequency |
| Voltage |
| Electrical power |
| Dimensions (WxDxH mm) |
| Weight |



3 GN 2/3

| |
|-----------------------|
| Pitch |
| Frequency |
| Voltage |
| Electrical power |
| Dimensions (WxDxH mm) |
| Weight |



Slow cooking oven / Holding cabinet

XVL 375

| | |
|-----------------------|-------------|
| Capacity | 5 GN 1/1 |
| Pitch | 67 mm |
| Frequency | 50 / 60 Hz |
| Voltage | 230 V ~ 1N |
| Electrical power | 3,2 kW |
| Max. temperature | 180 °C |
| Dimensions (WxDxH mm) | 750x625x728 |
| Weight | 53 kg |

Digitally controlled only by the ChefTouch control panel



Neutral cabinet

XR 214

| | |
|-----------------------|-------------|
| Capacity | 8 GN 1/1 |
| Pitch | 70 mm |
| Dimensions (WxDxH mm) | 750x625x772 |
| Weight | 27 kg |

Accessories



Rotor.KLEAN™ Semi-automatic washing kit

For models: XVL575 / XVL375

Art.: XC 302



Chickens kit

For model: XR 214

1 kit contains 1 special fat tray and 1 drain pipe with mechanical valve.

Art.: XC 411



XVC 205

| |
|-------------------------|
| 67 mm |
| 50 / 60 Hz |
| 230 V ~ 1N / 400 V ~ 3N |
| 5,1 / 3,4 kW |
| 574x758x632 |
| 44 kg |

XVC 055

| |
|-------------|
| 67 mm |
| 50 / 60 Hz |
| 230 V ~ 1N |
| 3,4 kW |
| 574x737x498 |
| 38 kg |

Accessories



Steam condenser

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 340x235x170 WxDxH mm

Art.: XC 115



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

Art.: XC 726



Pump kit to connect the oven with the water tank (XC 655) if the oven is not connected to the water supply.

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 16 W

Art.: XC 665



Water tank for ovens with pump

Art.: XC 655

Accessories for all models



Reverse osmosis kit with pump
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 220 W
Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg
Art.: XC 235



Kit for complementary equipments water connection
Dimension: 3 m
Art.: XC 615



External core probe SOUS-VIDE
The kit contains 1 core probe + control box.
Art.: XC 249



External core probe MULTI.Point
The kit contains 1 core probe.
Art.: XC 255



Buzzer kit
It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.
Art.: XC 706



Ovex.NET 2.0 with USB interface kit
Art.: XC 236



Safety double door opening kit
Art.: XC 720

CLEANING:



FULL AUTO

Rotor.KLEAN™
Automatic washing kit
(For models 20-16 GN 2/1 and 20 GN 1/1 two pieces required)

Art.: XC 405



Rotor.KLEAN™
Semi-automatic washing kit
(For models 20-16 GN 2/1 and 20 GN 1/1 two pieces required)

Art.: XC 302



Detergent for Rotor.KLEAN™
Art.: SL 1130



Polish for Rotor.KLEAN™
Art.: SL 1125



Detergent for non-automatically cleaning
Art.: SL 1135



Shower kit
Art.: XC 202



■ Standard □ Optional – Not available



COOKING MODES

| | | | |
|---|---|---|---|
| Convection cooking 30 °C - 260 °C | ■ | ■ | ■ |
| Mixed steam and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90% | ■ | ■ | ■ |
| Mixed humidity and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20% | ■ | ■ | ■ |
| Steaming 48 °C - 130°C with STEAM.Maxi™ technology | ■ | ■ | ■ |
| Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100% | ■ | ■ | ■ |
| Maximum pre-heating temperature 300 °C | ■ | ■ | ■ |
| Core probe | ■ | ■ | ■ |
| Delta T cooking with core probe | ■ | ■ | ■ |
| MULTI.Point core probe | □ | ■ | ■ |
| SOUS-VIDE core probe | □ | □ | □ |
| MULTI.Time: technology to manage up to 9 timers to bake at the same time different products | ■ | ■ | ■ |

AIR DISTRIBUTION IN THE COOKING CHAMBER

| | | | |
|---|---|---|---|
| AIR.Maxi™ technology: multiple fans with reversing gear | ■ | ■ | ■ |
| AIR.Maxi™ technology: 3 air speeds, programmable | ■ | ■ | ■ |
| AIR.Maxi™ technology: 3 semi static cooking modes, programmable | ■ | ■ | ■ |
| AIR.Maxi™ technology: pause function | ■ | ■ | ■ |

CLIMA MANAGEMENT IN THE COOKING CHAMBER

| | | | |
|--|---|---|---|
| DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user | ■ | ■ | ■ |
| DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C | ■ | ■ | ■ |
| STEAM.Maxi™ technology: steaming 48 °C - 130 °C | ■ | ■ | ■ |
| STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C | ■ | ■ | ■ |
| ADAPTIVE.Clima technology: cavity humidity measurement and regulation | ■ | ■ | ■ |
| ADAPTIVE.Clima technology: repeatability of the cooking process through the memorization of the real cooking process | ■ | ■ | ■ |
| ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory | ■ | ■ | ■ |

COOKING COLUMNS WITH MAXI.Link TECHNOLOGY

| | | | |
|--|---|---|---|
| MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single ChefTouch control panel | ■ | ■ | ■ |
| MAXI.Link technology with EFFICIENT.Power: power requirement reduced on MAXI.Link columns | ■ | ■ | ■ |

THERMAL INSULATION AND SAFETY

| | | | |
|--|---|---|---|
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces) | ■ | ■ | ■ |
| Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening | ■ | ■ | ■ |
| Protek.SAFE™ technology: electrical power absorption related to the real needs | ■ | ■ | – |
| Protek.SAFE™ technology: gas power absorption related to the real needs | – | – | ■ |

HIGH PERFORMANCE ATMOSPHERIC BURNER

| | | | |
|---|---|---|---|
| Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution | – | – | ■ |
| Spido.GAS™ technology: straight heat exchanger pipes for an easy service | – | – | ■ |

AUTOMATIC CLEANING

| | | | |
|---|---|---|---|
| Rotor.KLEAN™ XC405: 3 automatic and 2 semi-automatic washing programs | □ | □ | □ |
| Rotor.KLEAN™ XC302: 2 semi-automatic washing programs | □ | □ | □ |

PATENTED DOOR

| | | | |
|---|---|---|---|
| Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door) | ■ | ■ | ■ |
| Reversible door, even after the installation (not for 20-16 GN 2/1 and 20 GN 1/1 models) | ■ | ■ | ■ |
| Door docking positions at 60°-120°-180° | ■ | ■ | ■ |

AUXILIARIES FUNCTIONS

| | | | |
|---|---|---|---|
| 99 cooking programs memory, each one made of 9 cooking steps | ■ | ■ | ■ |
| Possibility to assign a name to the stored programs | ■ | ■ | ■ |
| Preheating temperature up to 300 °C settable by the user | ■ | ■ | ■ |
| Visualization of the residual cooking time (when cooking not using the core probe) | ■ | ■ | ■ |
| Holding cooking mode «HOLD» | ■ | ■ | ■ |
| Continuous functioning «INF» | ■ | ■ | ■ |
| Visualization of the set and real values of time, core probe temperature, cavity temperature and humidity | ■ | ■ | ■ |
| «COOL» function for rapid cavity cooling | ■ | ■ | ■ |
| Temperature unit settable in °C or °F | ■ | ■ | ■ |

TECHNICAL DETAILS

| | | | |
|--|---|---|---|
| Rounded stainless steel (DIN 1.4301) cavity for hygiene and easy of cleaning | ■ | ■ | ■ |
| LED lights | ■ | ■ | ■ |
| Steam proof sealed ChefTouch control panel | ■ | ■ | ■ |
| High-durability carbon fibre door lock | ■ | ■ | ■ |
| Door drip pan with continuous drainage, even when the door is open | ■ | ■ | ■ |
| High capacity appliance drip pan connectable to appliance drain | ■ | ■ | ■ |
| Light weight – heavy duty structure using innovative materials | ■ | ■ | ■ |
| Proximity door contact switch | ■ | ■ | ■ |
| 2-stage safety door lock | □ | □ | □ |
| Autodiagnosis system for problems or brake down | ■ | ■ | ■ |
| Safety temperature switch | ■ | ■ | ■ |
| Openable internal glass to simplify the door cleaning | ■ | ■ | ■ |
| Stainless steel C-shaped rack rails with notched recesses for easy loading | ■ | ■ | ■ |



OVENS PLANET®

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