CHEFTOP MIND.Maps™ PLUS

Index

Intelligent combi ovens

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

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

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

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

BIG 20 GN 1/1 and 20 GN 2/1 trolley units for contract feeders, hotels and banqueting facilities;

BIG COMPACT 20 GN 1/1 trolley units for contract feeders, hotels and banqueting facilities.

CHEFTOP MIND.Maps™ PLUS
COMPACT

CHEFTOP MIND.Maps™ PLUS
COUNTERTOP

CHEFTOP MIND.Maps™ PLUS
BIG

CHEFTOP MIND.Maps™ PLUS
BIG COMPACT

Designed by your desires

Services

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

Sandro e Maurizio Serva - *La Trota* - Italy

Individual Cooking Experience

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

01

Book

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

Set up an appointment, call us or book it online on **unox.com**

02

Cook with us

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

03

Choose

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

Cooking Assistance

TOP.Training

Discover your oven

Learn, use, improve

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

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

Data Driven Cooking Community

Inspire and be inspired

A world of Recipes for your ovens

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

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

CHEF.Line

You call, Unox answers

24/7

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

Call us
International
+39 **049 86 57 511**

Oceania
+61 **3 9876 0803**

Apple Store   Play Store

Intelligent.
Precise.
Connected.

Unox Intelligent Performance

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

Unox Intensive Cooking

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

Data Driven Cooking

Artificial intelligence which allows you to monitor your oven usage and provides you with suggestions to use the ovens in a better way.
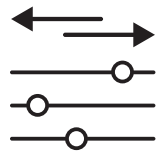
Anton Bodyashkin - *Ugli Restaurant* - Russia

Improve your performances

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

ADAPTIVE.Cooking™

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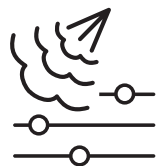
CLIMALUX™

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

SMART.Preheating

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

AUTO.Soft

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

SENSE.Klean

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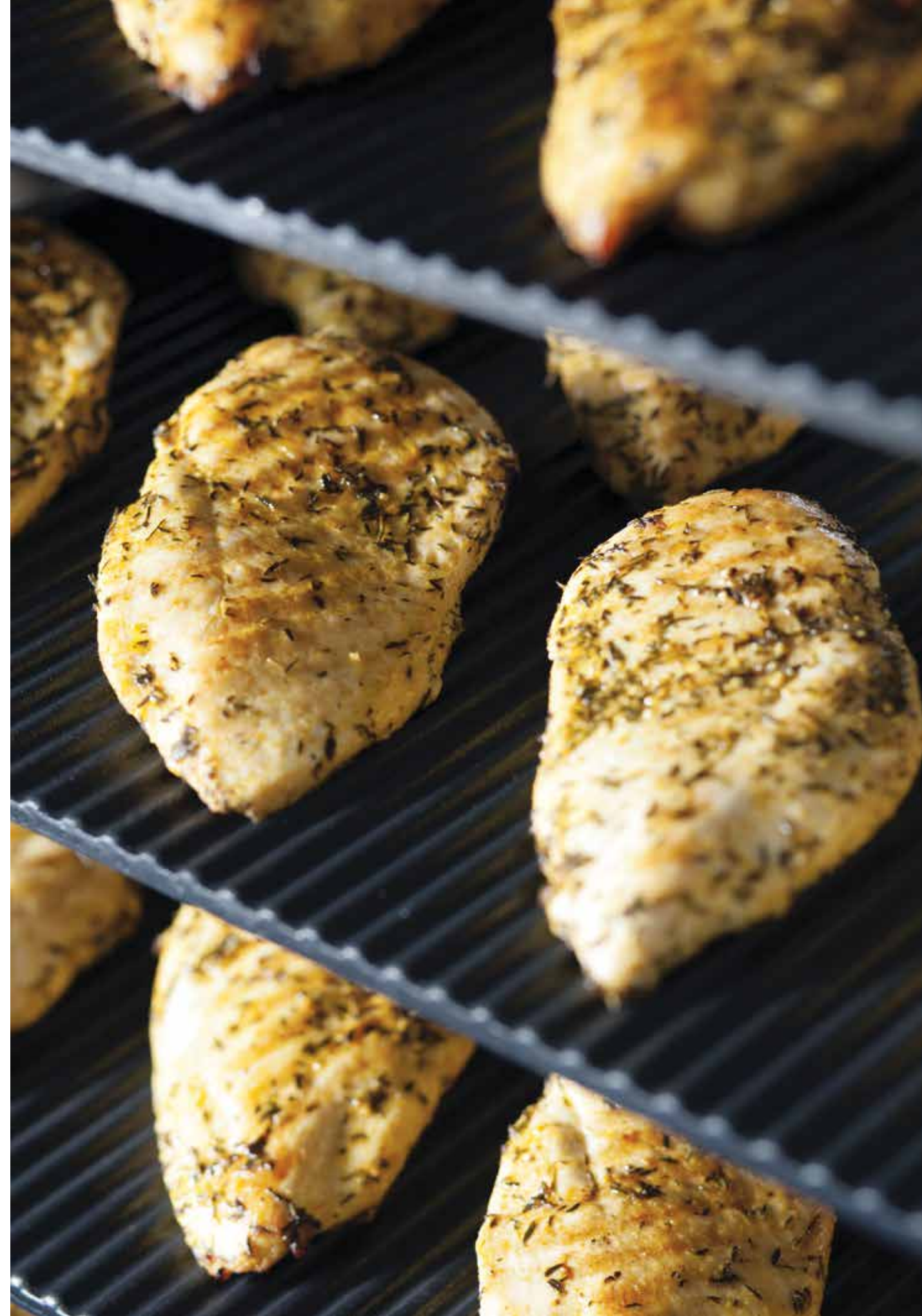
With

Adaptive.Cooking™

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

Without

✳
Optimal settings for a half load - 30 portions

🕐 6 mins

🌡 240 °C

💨 0%

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

Single tray - 6 portions

Perfectly grilled
Browned outside
Soft inside

Time
5 mins
Average temperature
240 °C
Humidity
0 %

Too much heating
Burned outside
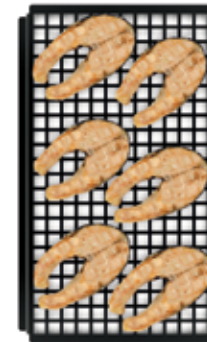Dry inside

Time
6 min
Average temperature
250 °C
Humidity
0 %

Full load - 60 portions

Perfectly grilled
Browned outside
Soft inside

Time
8 mins
Average temperature
240 °C
Humidity
0 %

Not grilled
Boiled effect
Raw inside

Time
6 min
Average temperature
220 °C
Humidity
50 %

With

CLIMALUX™

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

Without

✳
Optimal settings for a half load - 16 chickens

🕐 38 mins

🌡 190 °C

💨 30%

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

Single tray - 8 chickens

Perfect roasting
Crispy skin
Juicy meat
Minimum weight loss

Humidity
30 %

Burned
Too brown
Stringy meat
Weight loss >35 %

Humidity
20 %

Full load - 24 chickens

Perfect roasting
Crispy skin
Juicy meat
Minimum weight loss

Humidity
30 %

Pale roast
Boiled effect outside
Raw meat
Pale colour

Humidity
80 %

Single tray

Perfect browning
Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins

Burned outside
Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
1 min

Full load

Perfect browning
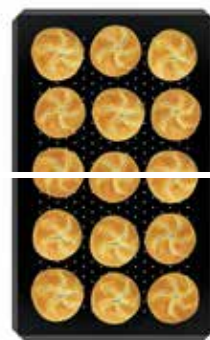Soft inside
Uniform texture
Not burned

Rise time 100 - 190 °C
7 mins

Burned outside
Burned edges
Uneven baking
Less cooked inside

Rise time 100 - 190 °C
3 mins

With

Auto.Soft

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

＊

Optimal settings for a half load

🕐 10 mins   20 mins

🌡 100 °C   190 °C

💨 100%   - 100%

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

Without

With

SMART.Preheating

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

＊

Optimal settings for a half load

PRE 210 °C

🕐 18 mins

🌡 180 °C

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

Without

Single tray

Cold oven

Perfect browning
Golden external colour

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

Hot oven

Perfect browning
Golden external colour

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

Cold oven

Pale browning
Pale external colour

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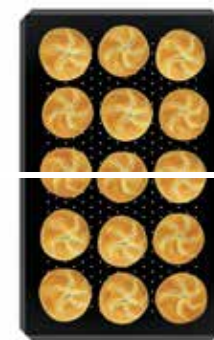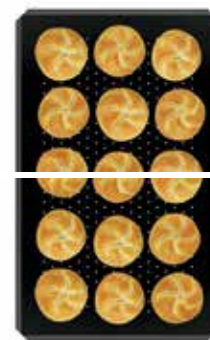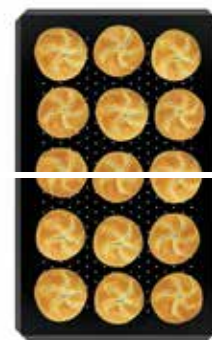**100 °C**

Hot oven

Extreme browning
Burned crust

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

Full load

Cold oven

Perfect browning
Golden external colour

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

Hot oven

Perfect browning
Golden external colour

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

Cold oven

Pale browning
Pale external colour

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

Hot oven

Extreme browning
Burned crust
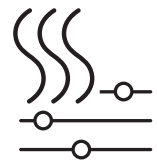
Preheating time
6 mins
Temp. oven chamber steel
190 °C

Maximum cooking intensity

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

DRY.Maxi™

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

STEAM.Maxi™

The power of steam is in your hands.
Generates saturated steam from 35 °C and delivers high steaming performance combined with energy and water savings.

6 minutes
full load
of **crunchy bacon**

8 minutes
full load
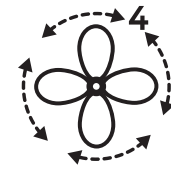of **grilled pork chops**

24 minutes
full load
of **steamed rice**

24 minutes
full load
of **steamed potatoes**

39 minutes
full load
of **roasted chickens** (1,3 kg)

AIR.Maxi™

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

EFFICIENT.Power

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

PRESSURE.Steam

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

Data Driven Cooking

Create.
Understand.
Improve.

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

Data will be always accessible by smartphone or PC

An ecosystem to be discovered

Create and share

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

Understand

Monitor and improve your performance.
DDC.Stats gives you full control over energy,
water, and detergent consumption and over your
cooking times and oven usage. Compare the
performances, detect anomalies and get useful
information to improve the efficiency
of the ovens in your network.
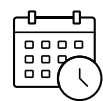
360° Assistance
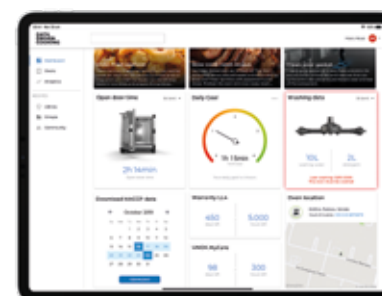
Let DDC.Coach train you.
DDC.Coach is a digital assistant that provides
you with advice based on the actual use of your
ovens. This allows you to take full advantage
of their potential. Capitalize the abilities
of your ovens and maximize the return
on your investment!
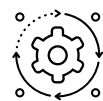
Artificial intelligence in the kitchen

Production Order Schedule

The artificial intelligence algorithm automatically plans the production based on the orders received.

Planning next to the machine

The production plan is sent to Unox ovens making working in the kitchen easier.

Preparation And Cooking

The operator is guided by the information received on the control panel, that shows the work sequence and the quantities of food to be inserted into the oven.
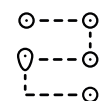
Traceability and HACCP

All parameters of the executed processes and HACCP data are automatically saved on the cloud.

Order processing

When the cooking finishes, the information is made available immediately to prepare the shipment.

Flexible monitoring and planning

Immediate analysis of critical issues

Automatic and optimized schedule

Kitchen Scheduler

Plan.
Monitor.
Produce.

Kitchen Scheduler helps you automate and optimise the scheduling process of production lines using Artificial Intelligence.
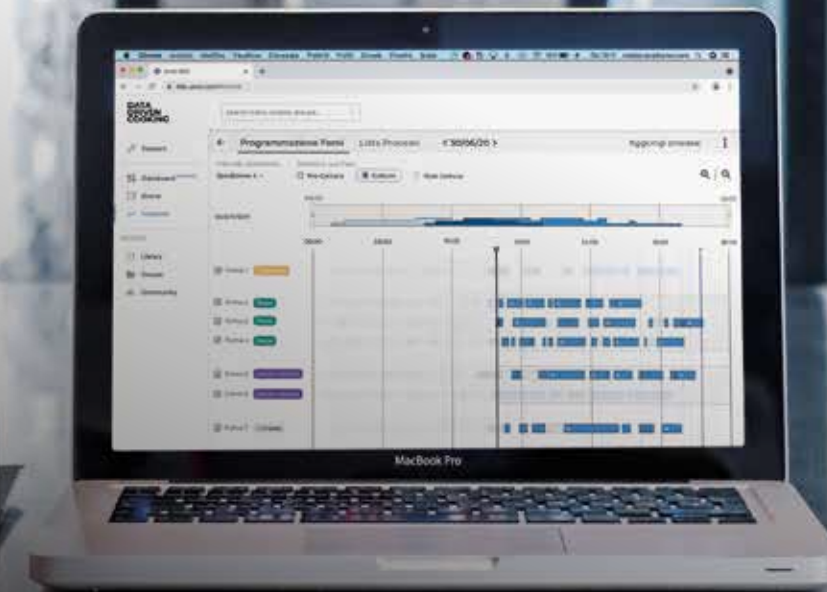
PLUS capacitive control panel

Comprehensive and intuitive

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

Outdo yourself

Set

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

Programs

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

CHEFUNOX

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

MIND.Maps™

Do not set a cooking process, draw it.
Add your touch of brilliance. Draw even
the most elaborate cooking with a few hand
gestures on the display. Design your most complex
cooking processes with maximum creative
freedom. You imagine, the oven executes.

MULTI.Time

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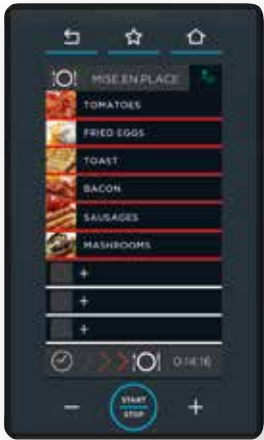
MISE.EN.PLACE

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

CHEFTOP

CHEFTOP MIND.Maps™ PLUS **COUNTERTOP**

The most intelligent combi oven for Foodservice

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

Philipp Foss - *El Ideas* - United States

Dream big

Express
your creativity

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

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

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

up to 45%
Less energy compared to a traditional grill

up to 80%
Less water compared to cooking in boiling water

Up to 90%
Less oil compared to a fryer

Cooking Perfection
Repeatable and consistent

Versatilty
Simultaneous cooking of multiple food items

Saving
Energy, time, ingredients and labor

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

Increase your Possibilities

Find all the possible solutions
for your kitchen.
Configure your
CHEFTOP MIND.Maps™ PLUS oven online.

Oven + **Neutral cabinet**

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

Art. **XWVEC-0811**
Technical details at page 82

Oven + **Oven**

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

Art. **XEVSC-0711-CRM**
Discover more at page 38
Technical details at page 81

Oven + **Slowtop**

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

Art. **XEVSC-0711-CRM**
Discover more at page 38
Technical details at page 81

Oven + **Stand**

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

Art. **XWVRC-0711-UH**
Technical details at page 82

Zero smells in your kitchen

Ventless Hood

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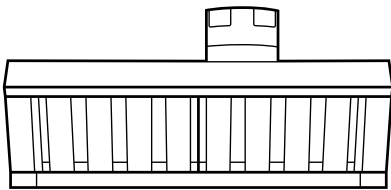
*Subject to inspection and approval by organisations and to local regulations.

With activated carbon filter

Ventless Hood

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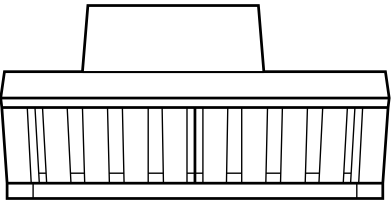
*Subject to inspection and approval by organisations and to local regulations.

Slow cooking and Holding

SLOWTOP

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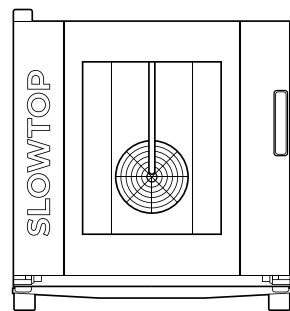
Smoke. Cook. Amaze.

HYPER.Smoker

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

Cooking fat collection system

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

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

Liquid to tank
(fat collection)

Liquid to drainage
(washing and low-fat cooking)

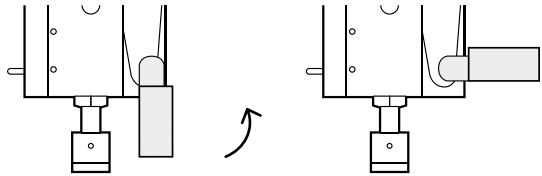For each one of your cooking or washing programs, **your oven automatically checks the correct position of the valve** to avoid any risk of the drain being blocked by condensed fat.

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

Trolley solution
Trolley + Basket

Load and unload food safely and simply.

Art. **XWVYC-0011 + XWVBC-0611**
Technical details at page 82

Closed solution
Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. **XWVEC-0811 + XUC020**
Technical details at page 83

Open solution
Stand + SMART.Drain

The tank is in the most easily accessible location.

Art. **XWVRC-0011-H + XUC020**
Technical details at page 83

Double stack solution
Oven + Oven + SMART.Drain

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

Art. **XWVRC-0011-L-PO + XWVYC-0011-L-PO + XUC020**
Technical details at page 83

CHEFTOP MIND.Maps™ PLUS **COMPACT**

The compact combi oven for Foodservice

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

Estanislao Carenzo - *Elephant, Crocodile, Monkey - Spain*

Small spaces, big ambitions

High performances in less than 1 m²

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

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

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

24%
Less footprint compared to a non compact oven

72 kg
Maximum **capacity**
2 x 2 combination *

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

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

Reduced footprint
Get the most from vertical spaces

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

Savings
A smaller cooking chamber requires less energy

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

Compact combinations
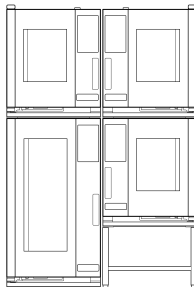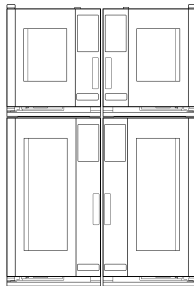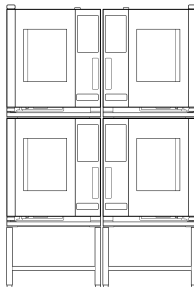
1 m

The benefits of 4 cooking chambers in the footprint of 2

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

Oven + Stand

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

Art. **XWCRC-0613-H**
Technical details at page 82

CHEFTOP MIND.Maps™ PLUS **BIG**

Stronger
Harder
Faster
Better

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

What matters to you

Limitless performances

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

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

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

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

180 kg
Full load maximum **capacity**

300 °C
Maximum cooking **temperature**

4.5 min
Preheating time
from 30 °C to 300 °C

Data refer to XEVL-2021-YPRS model

Productivity
High volumes, zero stops

Uniformity
6 close-pitch reversing fans

Repeatability
Standardized results, consistency

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

Maximum Yield, minimum effort

CHEFTOP MIND.Maps™ BIG PLUS ovens offer you flawless cooking results in all load conditions thanks to 6 high-performance motors and fully saturated steam production in the cooking chamber.

Solutions

2,8 m
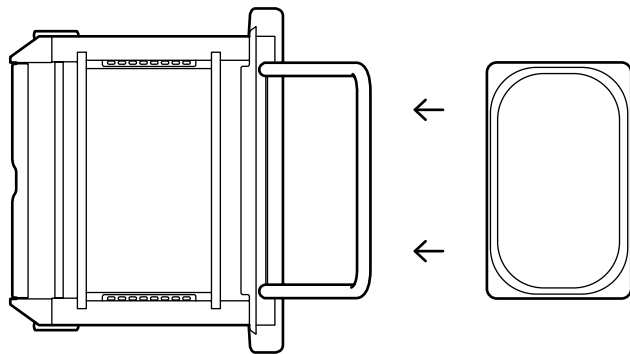
Tray insertion from the long side

Better visibility of all the food in the oven, even when fully loaded.

Do you need a solution that is compatible with GN1/2 and GN1/3 trays? Discover CHEFTOP MIND.Maps™ BIG COMPACT at page 58

QUICK.Load

20 GN2/1 or GN 1/1 trolleys for fast insertion in the oven and easy transport of full loads.

Art. **XEVTL-2021**
Technical details at page 83

QUICK.Plate

A trolley to regenerate up to 102 plates in a few minutes. We are at your disposal to customize your QUICK.Plate based on your specific needs.

Art. **XEVTL-102P**
Technical details at page 83

HOLDING.Cover

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

Art. **XUC031**
Technical details at page 83

Solutions

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

Compact outside, big inside

CHEFTOP MIND.Maps™
PLUS BIG COMPACT
professional trolley oven
is the ideal tool for large
kitchens and cooking
centres, that need
to maximise productivity
and space.

Performance without space limits

CHEFTOP MIND.Maps™ PLUS BIG COMPACT is the professional smart trolley oven which allows you to maximise the productivity per square meter in your kitchen.

CHEFTOP MIND.Maps™ PLUS BIG COMPACT concentrates all Unox technologies in 650 mm width to give you maximum performance in minimum space.

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

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

90 kg
Full load
maximum **capacity**

300 °C
Maximum
cooking **temperature**

4.5 min
Preheating **time**
from 30 °C to 300 °C

Reduced footprint
Maximum productivity in just 0,65 square metres

Compatibility
The trolley is compatible with the majority of blast chillers

Performance
High volumes, repeatable processes and uniform results

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

Small spaces, big productions

**The benefits of 4 ovens
in the footprint of 3**

2,8 m
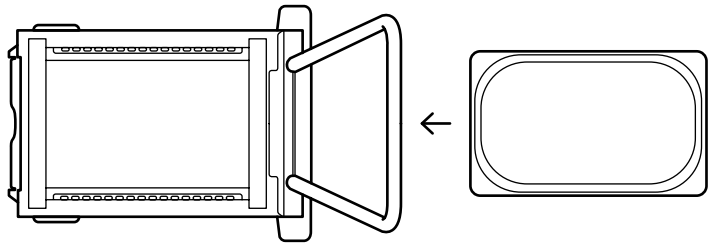
Compatible with GN1/1, GN1/2 and GN1/3 trays

Compact design achieved by inserting the tray from the short side.

Do you need a solution with tray insertion from the long side?
Discover CHEFTOP MIND.Maps™ BIG at page 52.

QUICK.Load

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

Art. **XECTL-2013**
Technical details at page 83

QUICK.Plate

A plate trolley to regenerate and transport up to 51 plates. We can customize the trolley based on your specific needs.

Art. **XECTL-051P**
Technical details at page 83

HOLDING.Cover

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

Art. **XUC033**
Technical details at page 83

Cooking Essentials Trays

Unlimited cooking modes

Cooking Essentials

SUPER.GRILL

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

Ideal for

Grilled meat;
Grilled fish;
Grilled vegetables.
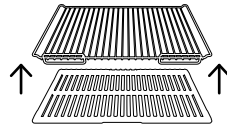
Advantages

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

Art. **TG970** GN 1/1 - Only for COUNTERTOP and BIG models.

FAKIRO.GRILL

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

Ideal for

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

Advantages

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

Art. **TG870** GN 1/1 - Art. **TG770** GN 2/3

BACON.40

Stainless steel grid with fat-collection pan.

Ideal for

Bacon;
Roast meat;
Spatchcock or Split chicken.

Advantages

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

Art. **TG945** GN 1/1

GRILL

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

Ideal for

Grilled fish;
Grilled vegetables.

Advantages

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

Art. **TG885** GN 1/1 - Art. **TG720** GN 2/3

POLLO.GRILL

Stainless steel grid with fat-collection tray.

Ideal for

Spatchcock or Split chicken;
Roast meats;
Roast fish.

Advantages

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

Art. **GRP840** GN 1/1

POLLO.BLACK

8 chicken non-stick stainless steel grid.

Ideal for

Whole chickens and birds.

Advantages

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

Art. **GRP825** GN 1/1 - Art. **GRP715** GN 2/3

Cooking Essentials

BLACK.40

40 mm deep, non-stick aluminium pan.

Ideal for

Braising;
Roasting;
Steaming rice.

Advantages

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

Art. **TG900** GN 1/1

BLACK.20

20mm non-stick stainless steel pan.

Ideal for

Braising;
Roasting;
Steaming rice.

Advantages

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

Art. **TG895** GN 1/1

BLACK.FRY

Non-stick stainless steel frying pan.

Ideal for

Pre-fried frozen food,
French fries.

Advantages

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

Art. **GRP816** GN 1/1

CLEAN.FRY

Non-stick frying grid with fat collection tray.
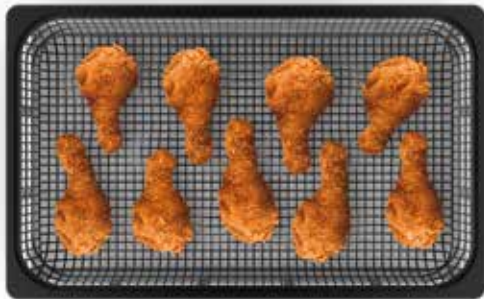
Ideal for

Frozen pre-fried foods.

Advantages

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

Art. **GRP820** GN 1/1

POTATO.FRY

French fries frying pan.

Ideal for

French fries

Advantages

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

Art. **GRP817** GN 1/1

PAN.FRY

Non-stick stainless steel frying pan.

Ideal for

Nuggets;
Breaded veggies;
Fish and meat sticks.

Advantages

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

Art. **TG905** GN 1/1 - Art. **TG735** GN 2/3

Cooking Essentials

EGGS 6 x 2

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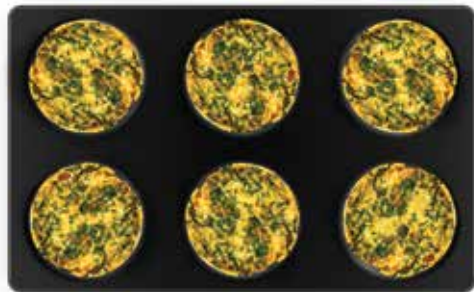
Ideal for

Fried eggs;
Sunny side up eggs;
Omelette.

Advantages

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

Art. **TG935** GN 1/1

STEAM

Stainless steel steaming pan.

Ideal for

Steaming;
Sous-Vide Cooking.

Advantages

Perforated bottom and sides to improve steam
circulation on food.

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

FORO.BLACK

Non-stick perforated alluminum tray.

Ideal for

Croissant;
Frozen bread,
Pastry.

Advantages

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

Art. **TG890** GN 1/1 - Art. **TG730** GN 2/3

EGGS 8 x 1

8 single-eggs non-stick alluminum pan.
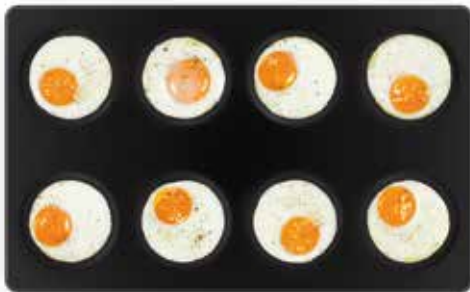
Ideal for

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

Advantages

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

Art. **TG936** GN 1/1 - Art. **TG937** GN 2/3

FORO.STEEL20

Perforated stainless steel pan.
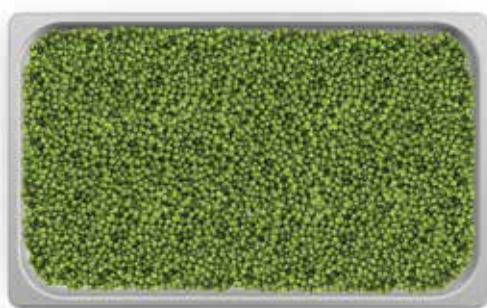
Ideal for

Steaming;
Sous-Vide Cooking.

Advantages

Perforated bottom to improve steam
circulation on food.

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

FORO.SILICO

Silicon-coated perforated alluminum pan.

Ideal for
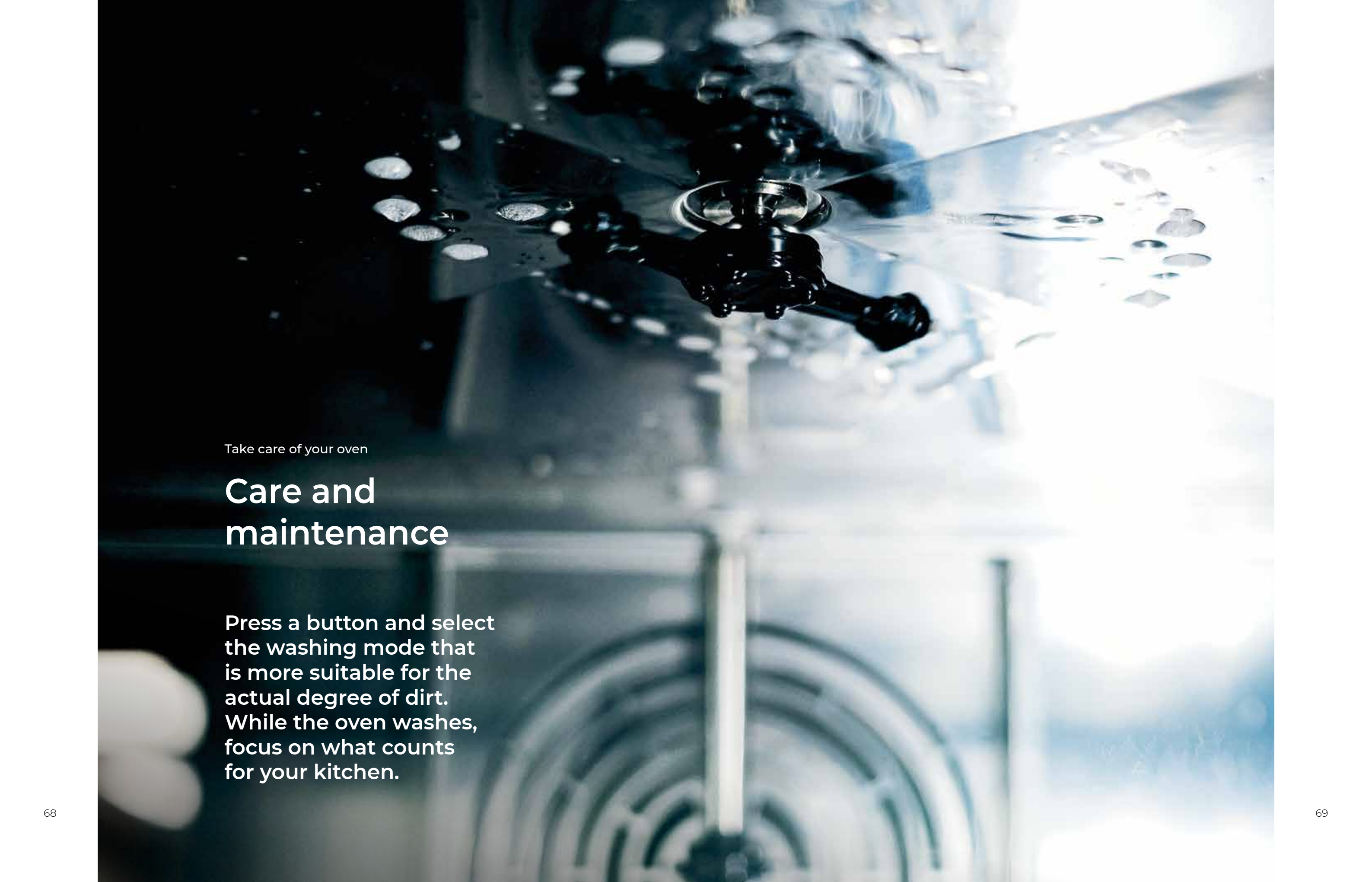
Croissant;
Frozen bread;
Pastry.

Advantages

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

Art. **TG975** GN 1/1

Take care of your oven

Care and maintenance

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

UNOX.Pure

DET&Rinse™
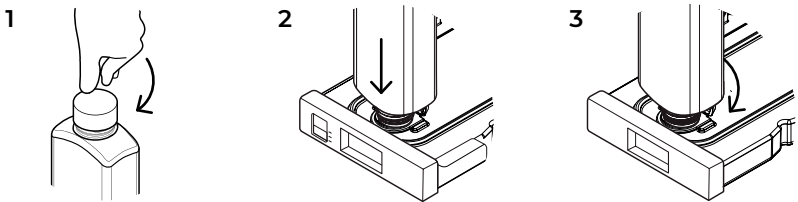
Care and Maintenance

PURE-RO

Reverse osmosis system that complete eliminates Chlorides and limescale from water.

Art. XHC002
Technical details at page 83

Not required for CHEFTOP MIND.Maps™ BIG ovens.

PURE

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

Art. XHC003
Technical details at page 83

REFILL

Replacement cartridge for UNOX.Pure.

Art. XHC004
Technical details at page 83

PLUS

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

Art. DB1015
Technical details at page 83

ECO

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

Art. DB1018
Technical details at page 83

ULTRA

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

Art. DB1050*
Technical details at page 83

*Check the product availability for your Country.

Care and Maintenance

Discover all the ovens and their combined accessories

The most intelligent oven in the world

COMPACT

535 x 672 x 649 mm
w x d x h

535 x 872 x 649 mm
w x d x h

535 x 872 x 984 mm
w x d x h

BIG COMPACT

650 x 1002 x 1875 mm
w x d x h

⚡ XECC - 0523 - EPRM

capacity	5 GN 2/3
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	5,15 kW
weight	58 kg

⚡ XECC - 0513 - EPRM

capacity	5 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	9,3 kW
weight	68 kg

⚡ XECC - 1013 - EPRM

capacity	10 GN 1/1
pitch	67 mm
frequency	50 Hz
voltage	380-415V 3N~
power	18,5 kW
weight	94 kg

⚡ XECL - 2013 - YPRS

capacity	20 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	38,5 kW
weight	296 kg

COUNTERTOP GN 1/1

750 x 783 x 538 mm
w x d x h

750 x 783 x 675 mm
w x d x h

750 x 783 x 843 mm
w x d x h

750 x 783 x 1010 mm
w x d x h

⚡ XEVC - 0311 - EPRM

capacity	3 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	5 kW
weight	56 kg

⚡ XEVC - 0511 - EPRM

capacity	5 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	9,3 kW
weight	70 kg

⚡ XEVC - 0711 - EPRM

capacity	7 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	11,7 kW
weight	86 kg

⚡ XEVC - 1011 - EPRM

capacity	10 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	18,5 kW
weight	98 kg

🔥 XEVC - 0511 - GPRM

capacity	5 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	220-240V 1N~
power	0,6 kW
max. gas rated power	15 kW
weight	83 kg

🔥 XEVC - 0711 - GPRM

capacity	7 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	220-240V 1N~
power	1 kW
max. gas rated power	19 kW
weight	104 kg

🔥 XEVC - 1011 - GPRM

capacity	10 GN 1/1
pitch	67 mm
frequency	50 Hz
voltage	220-240V 1N~
power	1 kW
max. gas rated power	22 kW
weight	117 kg

COUNTERTOP GN 2/1

860 x 1145 x 842 mm
w x d x h

860 x 1145 x 1162 mm
w x d x h

⚡ XEVC - 0621 - EPRM

capacity	6 GN 2/1
pitch	77 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	20,5 kW
weight	120 kg

⚡ XEVC - 1021 - EPRM

capacity	10 GN 2/1
pitch	77 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	31 kW
weight	170 kg

🔥 XEVC - 0621 - GPRM

capacity	6 GN 2/1
pitch	77 mm
frequency	50/60 Hz
voltage	220-240V 1N~
power	1 kW
max. gas rated power	27 kW
weight	155 kg

🔥 XEVC - 1021 - GPRM

capacity	10 GN 2/1
pitch	77 mm
frequency	50/60 Hz
voltage	220-240V 1N~
power	1,4 kW
max. gas rated power	43 kW
weight	183 kg

BIG

892 x 925 x 1875 mm
w x d x h

892 x 1164 x 1875 mm
w x d x h

⚡ XEVL - 2011 - YPRS

capacity	20 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	38,5 kW
weight	292 kg

⚡ XEVL - 2021 - YPRS

capacity	20 GN 2/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	65 kW
weight	339 kg

⚡ XEVL - 2011 - DPRS

capacity	20 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	380-415V 3N~
power	38,5 kW
weight	292 kg

⚡ XEVL - 2021 - DPRS

capacity	20 GN 2/1
pitch	67 mm
frequency	50/60 Hz
voltage	220-240V 3~
power	65 kW
weight	339 kg

🔥 XEVL - 2011 - GPRS

capacity	20 GN 1/1
pitch	67 mm
frequency	50/60 Hz
voltage	220-240V 1N~
power	2,5 kW
max. gas rated power	48 kW
weight	309 kg

🔥 XEVL - 2021 - GPRS

capacity	20 GN 2/1
pitch	67 mm
frequency	50/60 Hz
voltage	220-240V 1N~
power	2,6 kW
max. gas rated power	90 kW
weight	363 kg

Notes

All ovens have an optional model with a left to right door opening - item code example XEVC-1011-EPLM.
One shelf of the GN 2/1 ovens can contain up to 2 GN 1/1 trays.
All BIG ovens have the trolley included.

CE W NSF IEC EHC K ENERGY STAR PARTNER

Technical details

Anti condensation drip tray

Integrated Wi-Fi

Integrated DET&Rinse™ tank

MULTI.point and SOUS Vide core probe

High performance insulation materials

Triple glass

Integrated LED light
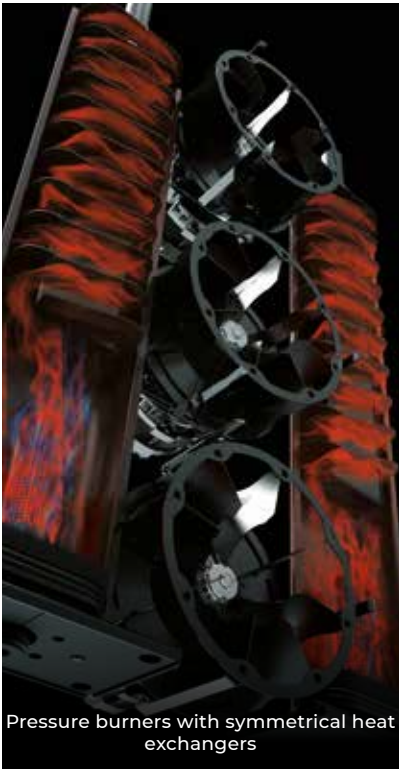

Cooking chamber with perforated anti tip trays support

4 speed multiple fan system with high performance heating elements
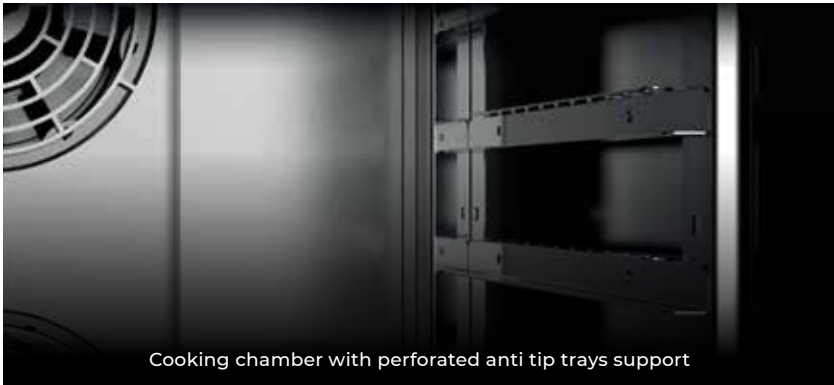

Stainless steel AISI 304 cooking chamber

Pressure burners with symmetrical heat exchangers

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

USB port for upload/download of data

Ergonomic handle

Design

MIND.Maps™ PLUS

Technical details

Collected water conveyed directly into the oven drain pipe

Integrated Wi-Fi

USB port for upload/download of data

MULTI.point and SOUS Vide core probe

High performance insulation materials

Cooking chamber made of highly corrosion-resistant AISI 316L steel.

Space-frame chassis made of 50 mm thick stainless steel tubes.

Integrated LED light

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

Push-to-close system with safety latch.

High-performance pressure burners with symmetrical heat exchangers

Triple glass

Ergonomic handle

Design

Design

MIND.Maps™ PLUS

MIND.Maps™ PLUS

Features

● Standard
○ Optional
− Not available

	BIG and BIG COMPACT ⚡	🔥	COUNTERTOP and COMPACT ⚡	🔥
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.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	●	●	●	●
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 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	○	○	○	○
ADVANCED AND AUTOMATIC COOKING				
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	●	●	●	●
AUTOMATIC CLEANING				
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	●	●	●	●
AUXILIARY FUNCTIONS				
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	●	●	●	●
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	−	−	−	●
Spido.GAS™: high-performance pressure burners and symmetrical exchangers	−	●	−	−
TECHNICAL DETAILS				
Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges	−	−	●	●
Moulded cooking chamber in AISI 316 L marine stainless steel	●	●	−	−
Cooking chamber with C-shaped rack rails	●	●	●	●
Cooking chamber lighting through LED lights embedded in the door	●	●	●	●
9.5" touchscreen capacitive control panel	●	●	●	●
7" touchscreen resistive control panel	−	−	−	−
Control panel with water resistance certification - IPX5	●	●	●	●
Drip collection system integrated in the door and functional even with the door open	●	●	●	●
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	●	●	●	●

Accessories

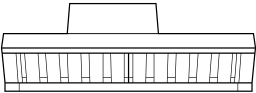**Discover** all the available **accessories** on our website
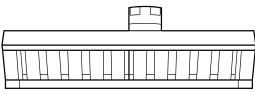
SLOWTOP
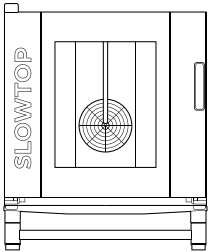
SLOWTOP

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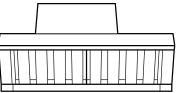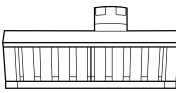**Art. XEVSC-0711-CRM**

HOODS

HOOD WITH ACTIVATED CARBON FILTER

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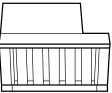868 x 1323 x 366 mm - w x d x h
Art. XEVHC-CF21

HOOD WITH STEAM CONDENSER

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

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

for 20 GN 1/1 BIG COMPACT ovens
650 x 1208 x 240 mm - w x d x h
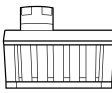**Art. XECHL-HCFC**

HOOD WITH ACTIVATED CARBON FILTER

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

HOOD WITH STEAM CONDENSER

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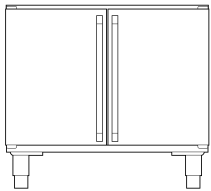750 x 956 x 240 mm - w x d x h
Art. XEVHC-HC11

HOOD WITH ACTIVATED CARBON FILTER

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

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

HOOD WITH STEAM CONDENSER

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

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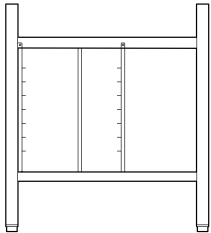**Art. XECHC-HC23**

NEUTRAL CABINET

NEUTRAL CABINET

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

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

STAND

ULTRA HIGH STAND

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

HIGH STAND

for GN 2/1 COUNTERTOP ovens
842 x 864 x 692 mm - w x d x h
Art. XWVRC-0721-H

for GN 1/1 COUNTERTOP ovens
732 x 546 x 752 mm - w x d x h
Art. XWVRC-07 11-H

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

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

INTERMEDIATE STAND

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

LOW STAND

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

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

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

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

HYPER.SMOKER

HYPER.SMOKER

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

FLOOR POSITIONING STAND

FLOOR POSITIONING STAND

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

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

for GN 1/1 COMPACT ovens
732 x 479 x 113 mm - w x d x h
Art. XECRC-0013-F
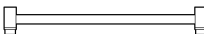
*Mandatory for oven
positioning on the floor

BASKETS AND TROLLEYS
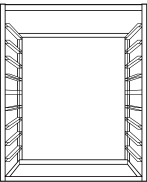
BASKET

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

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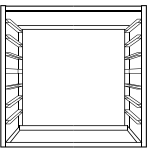
BASKET

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

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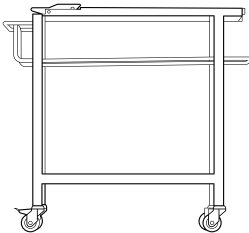
TROLLEY

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

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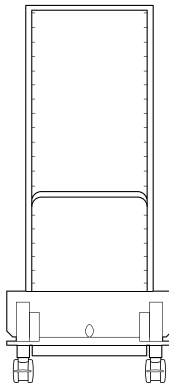605 x 700 x 923 mm - w x d x h
Art. XWVYC-0011

WHEELS KIT
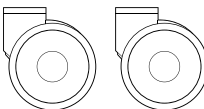
WHEELS KIT

2 wheels with brake - 2 wheels
without brake - safety chains
Art. XUC012
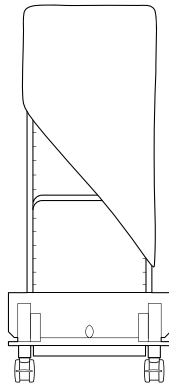
QUICK.LOAD & QUICK.PLATE

QUICK.LOAD

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

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

for 20 GN 1/1 BIG COMPACT ovens
520 x 668 x 1745 mm - w x d x h
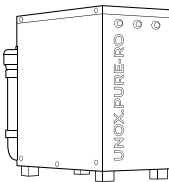**Art. XECTL-2013**

HOLDING.COVER

thermocover

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

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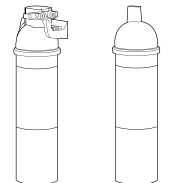and QUICK.PLATE GN 1/1
Art. XUC030

for QUICK.LOAD
and QUICK.PLATE BIG COMPACT
Art. XUC033

CARE AND MAINTENANCE

UNOX.PURE-RO

reverse osmosis filtering system
Art. XHC002

UNOX.PURE

water treatment with resin filters
Art. XHC003

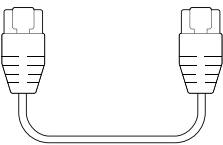**+ REFILL FILTER CARTRIDGE**
Art. XHC004

OVEN CLEANING PRODUCTS

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

one box contains 10 x 1 lt tanks
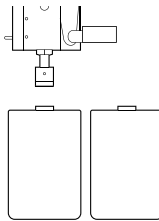**Art. DB1015**
Art. DB1018
Art. DB1050

QUICK.PLATE

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

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

for 20 GN 1/1 BIG COMPACT ovens
- 34 plates
520 x 668 x 1711 mm - w x d x h
Art. XECTL-034P

for 20 GN 1/1 BIG COMPACT ovens
- 51 plates
520 x 668 x 1711 mm - w x d x h
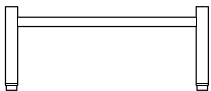**Art. XECTL-051P**

SMART.DRAIN

SMART.DRAIN

cooking fat and liquid
collection system

for neutral cabinet
and high open stand
Art. XUC020

*for all the solutions see page 40

STAND

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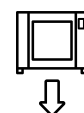732 x 546 x 305 mm - w x d x h
Art. XWVRC-0011-L-PO

TROLLEY

for GN 1/1 COUNTERTOP ovens
629 x 708 x 106 mm - w x d x h
Art. XWVYC-0011-L-PO

CONNECTIVITY

**ACCESSORIES FOR
THE OVENS CONNECTION**

Ethernet connection kit
Art. XEC001

Technical Assistance

Installation

The right partner
next to your kitchen

A global Service network

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

Maintenance

Don't stop
your kitchen

The quickest on site Service

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

LONG.Life and LONG.Life4 Warranty

A promise
of reliablity

A choice made to last

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

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

Global Company. Best Services worldwide.

UNOX in the world
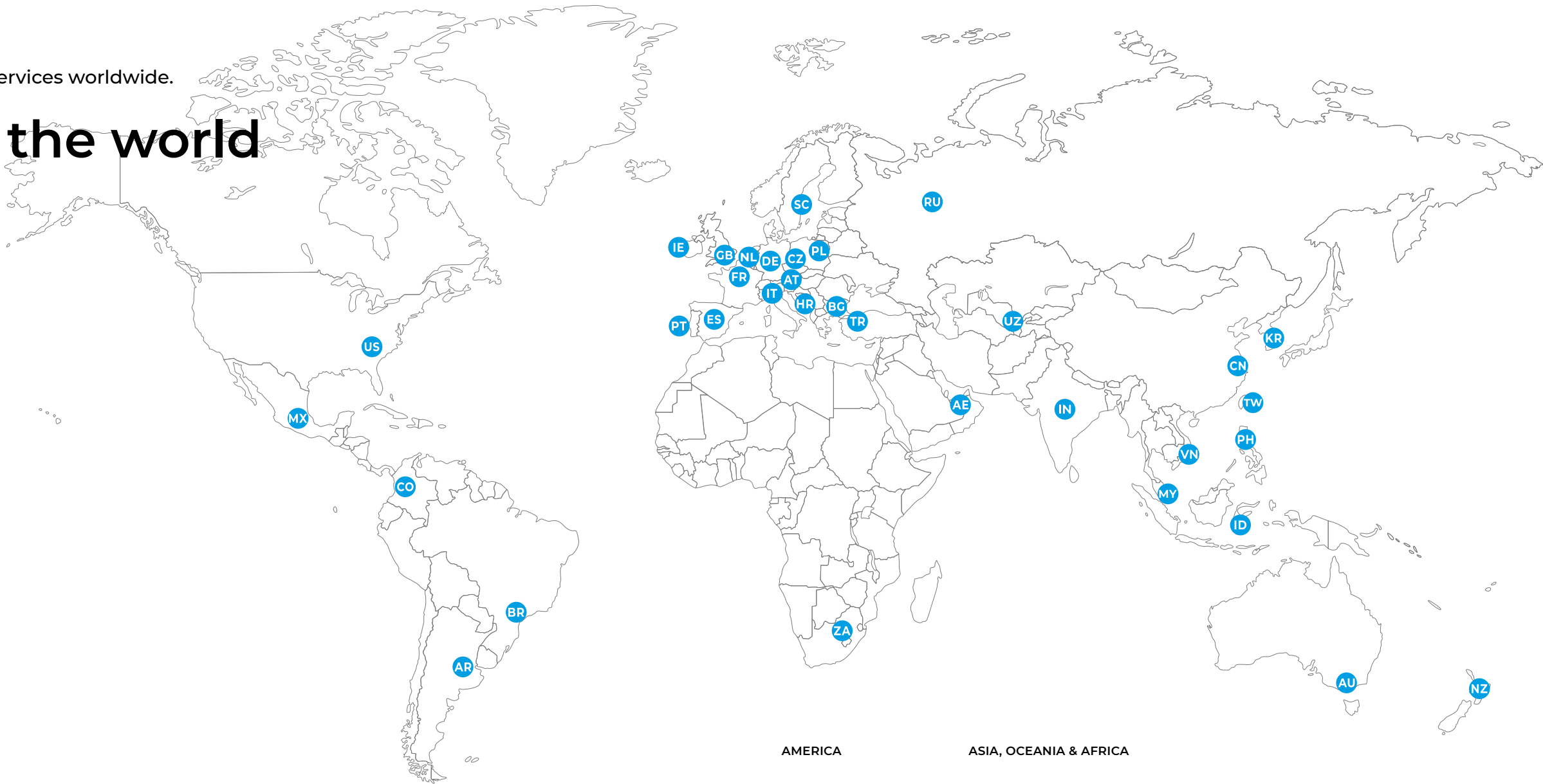
INTERNAZIONALE

UNOX S.p.a
Via Majorana, 22
35010 - Cadoneghe (PD) - Italy
E-mail: info@unox.com
Tel: +39 049 8657511

EUROPE

IT - ITALIA
UNOX S.p.a
E-mail: info@unox.it
Tel: +39 049 736 0781

DE - DEUTSCHLAND
UNOX DEUTSCHLAND GMBH
E-mail: info.de@unox.com
Tel: +49 32 211121581

FR - FRANCE, BELGIUM
& LUXEMBOURG
UNOX FRANCE s.a.s.
E-mail: info.fr@unox.com
Tel: +33 4 81 68 19 12

PT - PORTUGAL
UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel: +351 918 228 787

ES - ESPAÑA
UNOX PROFESIONAL
ESPAÑA S.L.
E-mail: info.es@unox.com
Tel: +34 932 20 36 52

GB - UNITED KINGDOM
UNOX UK Ltd.
E-mail: info.uk@unox.com
Tel: +44 1252 851 522

IE - IRELAND
UNOX IRELAND
E-mail: info.ie@unox.com
Tel: +353 (0) 87 32 23 218

SC - SCANDINAVIAN
COUNTRIES
UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel: +46(0)790 75 63 64

AT - ÖSTERREICH
UNOX ÖSTERREICH GMBH
E-mail: info.de@unox.com
Tel. +43 1206 092 068

RU - РОССИЯ, ПРИБАЛТИКА
И СТРАНЫ СНГ
UNOX РОССИЯ
E-mail: info.ru@unox.com
Tel: +7 (499) 702 - 00 - 14

CZ - ČESKÁ REPUBLIKA
UNOX DISTRIBUTION s.r.o.
E-mail: info.cz@unox.com
Tel: +420 241 940 000

HR - HRVATSKA
UNOX CROATIA
E-mail: narudzbe@unox.com
Tel: +39 049 86 57 538

BG - БЪЛГАРИЯ
UNOX BULGARIA
E-mail: info.bg@unox.com
Tel: +359 2 419 05 00

PL - POLSKA
Unox Polska Sp.zo.o.
E-mail: info.pl@unox.com
Tel: + 48 22 104 17 01

TR - TÜRKİYE - UNOX TURKEY
Profesyonel mutfak ekipmanlari
endüstri ve ticaret limited şirketi
E-mail: info.tr@unox.com
Tel: +90 530 176 62 03

NL - NETHERLANDS
UNOX NETHERLANDS B.V.
E-mail: info.nl@unox.com
Tel: +31 70 700 6170

AMERICA

US - U.S.A. & CANADA
UNOX Inc.
E-mail: info.usa@unox.com
Tel: +1 800 489 8669

CO - COLOMBIA
UNOX COLOMBIA
E-mail: info.co@unox.com
Tel: +57 350 65 88 204

BR - BRASIL
UNOX BRASIL
SERVICOS LTDA.
E-mail: info.br@unox.com
Tel: +55 11 98717-8201

AR - ARGENTINA
UNOX ARGENTINA
E-mail: info.ar@unox.com
Tel: +54 911 37 58 43 46

MX - MEXICO
UNOX MEXICO,
S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel: +52 55 8116-7720

ASIA, OCEANIA & AFRICA

ZA - SOUTH AFRICA
UNOX SOUTH AFRICA
E-mail: info.za@unox.com
Tel: +27 845 05 52 35

AE - U.A.E.
UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel: +971 4 554 2146

UZ - UZBEKISTAN
UNOX PRO LLC
E-mail: info.uz@unox.com
Tel: +998 90 370 90 10

CN - 中华人民共和国
UNOX TRADING(SHANGHAI)
Ltd. CO.
E-mail: info.china@unox.com
Tel: +86 21 56907696

MY - MALAYSIA
& SINGAPORE
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel: +603-58797700

PH - PHILIPPINES
UNOX PHILIPPINES
E-mail:Order.Asia@unox.com
Tel: +63 9173108084

ID - INDONESIA
UNOX INDONESIA
E-mail: Order.Asia@unox.com
Tel: +62 81908852999

KR - 대한민국
UNOX KOREA CO. Ltd.
E-mail: info.kr@unox.com
Tel: +82 2 69410351

TW - TAIWAN,
HONG KONG & MACAU
UNOX TAIWAN
E-mail: info.asia@unox.com
Tel: +886 928 250 536

AC - OTHER
ASIAN COUNTRIES
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel: +603-58797700

AU - AUSTRALIA
UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel: +61 3 9876 0803

NZ - NEW ZEALAND
UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel: +64 (0) 800 76 0803

IN - INDIA
UNOX INDIA PRIVATE
LIMITED
E-mail: info.in@unox.com
Tel: +971 4 554 2146

VN - VIETNAM
UNOX INDOCHINA
E-mail: info.asia@unox.com
Tel: +84916560803

UNOX®

INVENTIVE SIMPLIFICATION

unox.com

BAKERLUX SHOP.Pro™

Intelligent perfection in baking and design.

Design and intelligence, the elegance of glass and the technology of touch controls, as well as the built-in internet connection. Everything you could possibly imagine in an oven is now in your hands.
Created to be perfect. In every detail.

**Watch the "Perfection is now" video
on the official UNOX YouTube channel**

An oven like nothing you have ever seen.

Modern design, unique performance.

BAKERLUX SHOP.Pro™ is the range of ovens designed for baking frozen baked foods in commercial spaces, where timing is crucial and volumes are vast.

Any mistake can cost you greatly, and every second counts. BAKERLUX SHOP.Pro™ ovens are the result of UNOX's years of research and experience in supermarket bakery departments, convenience stores and fast food chains.

They are designed for optimal performance in all working conditions and to be simple to use.

Using the latest smart technology, they provide the outlet with real support and can adapt to any working environment, be it behind the scenes in a prep room or in an open kitchen on the shop floor.

The 10, 6, 4 and 3-tray 600x400 models are the benchmark for any high-volume shop, whilst the 4 and 3-tray 460x330 models are perfectly suited to smaller shops with less available space.

The choice of four different control panel options means that there are more solutions available to you, so you can always find the BAKERLUX SHOP.Pro™ best suited to you.

Watch the "Perfection is now" video on the official UNOX YouTube channel

GO

Easy, simple, quick and durable.

BAKERLUX SHOP.Pro™ GO is a pure convection oven.
A tireless oven that was designed specifically for baking frozen croissants or for finishing prebaked frozen bread.
Perfectly suited to the typical needs of cafés, snack bars, and smaller retail shops that don't need to bake delicate items.

BAKERLUX SHOP.Pro™ GO doesn't require water supply and is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ waterless hood to reduce baking odours, allowing them to be installed anywhere in the shop.
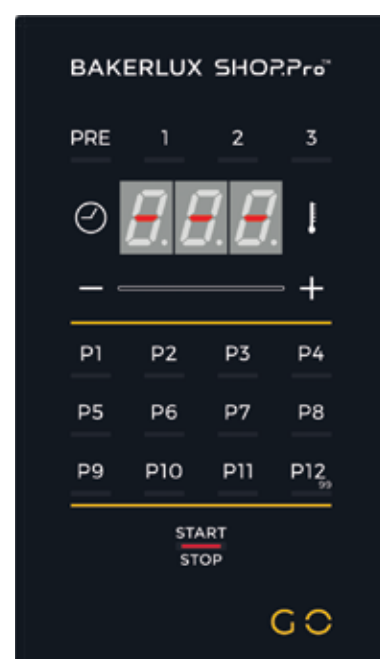
BAKING PARAMETERS

1/3	🕐	🌡		2
3 BAKING STEPS	0 - inf TIMER	50 - 260°C TEMPERATURE	0-20-40-60-80-100% HUMIDITY	2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.COOKING	AUTO.SOFT	SMART.PREHEATING	AUTO.MATIC	DATA DRIVEN COOKING

QUICK FUNCTIONS

99 PROGRAMS	PROVER CONTROL	PRECONFIG. WI-FI & LAN	MULTI.TIME	AUTOMATIC BAKING

L⊒D

Add moisture to your baking, in an elegant and minimal way.

The BAKERLUX SHOP.Pro™ LED model is the first port of call for anyone who needs an easy-to-use convection oven that also gives you the option of adding humidity during the baking cycle as well as reducing fan speed to facilitate baking even the most delicate and critical items, such as large frozen loaves of bread, or frozen puff pastry products. The ability to control the BAKERLUX SHOP.Pro™ Prover from the control panel allows the oven to be stacked on top of it, creating a complete baking station.
The hoods available for the BAKERLUX SHOP.Pro™ LED model are the water-supply-connected high-filtration steam-condensing BAKERLUX SHOP.Pro™ ventless hood or the BAKERLUX SHOP.Pro™ waterless hood, which requires no water supply.
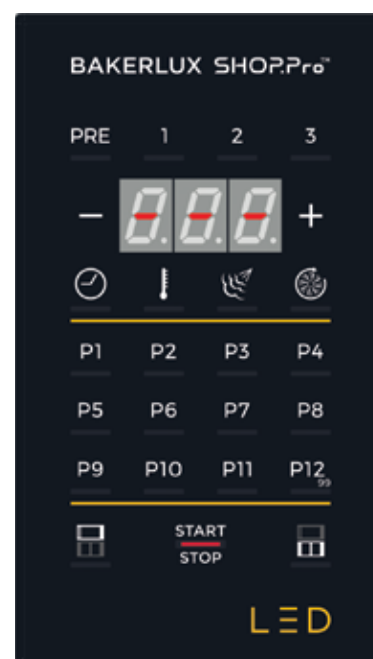
BAKING PARAMETERS

1/3	0 - inf	50 - 260°C	0-20-40-60-80-100%	2
3 BAKING STEPS	TIMER	TEMPERATURE	HUMIDITY	2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.COOKING	AUTO.SOFT	SMART.PREHEATING	AUTO.MATIC	DATA DRIVEN COOKING

QUICK FUNCTIONS

99 PROGRAMS	PROVER CONTROL	PRECONFIG. WI-FI & LAN	MULTI.TIME	AUTOMATIC BAKING

TOUCH

That little extra touch that helps make the difference. And it shows.

The BAKERLUX SHOP.Pro™ TOUCH model offers all the advantages of a 2.4" LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.
It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone.
The BAKERLUX SHOP.Pro™ TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro™ ventless or waterless hoods and for controlling the prover directly from the oven's control panel.

5" control panel with 2.4" LCD touchscreen display
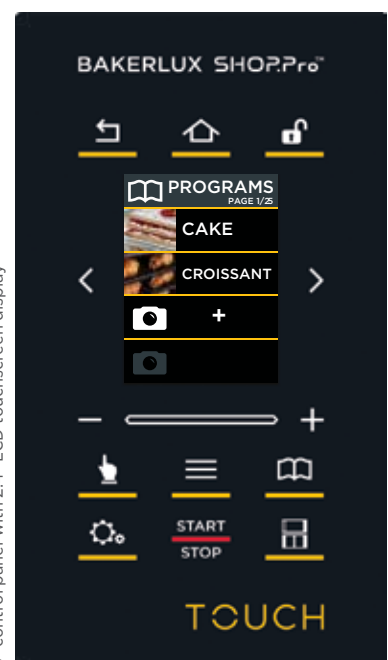
BAKING PARAMETERS

1/9	🕐	🌡️	💨↗️	♨️**2**
9 BAKING STEPS	0 - inf TIMER	50 - 260°C TEMPERATURE	0-20-40-60-80-100% HUMIDITY	2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.COOKING	AUTO.SOFT	SMART.PREHEATING	AUTO.MATIC	DATA DRIVEN COOKING

QUICK FUNCTIONS

99 PROGRAMS	PROVER CONTROL	PRECONFIG. WI-FI & LAN	MULTI.TIME	AUTOMATIC BAKING

MASTER

The ultimate technology for perfect results, every time.

The MASTER control panel is the highest level of technological evolution that excels in baking performance, automatic programs, artificial intelligence and internet connection. The BAKERLUX SHOP.Pro™ MASTER, with its 6" control panel , is equipped with CHEFUNOX automatic baking programs, MULTI.Time technology - allowing you to bake up to 10 different item types at the same time - and the READY.Bake function, allowing even users with no experience to get perfect results.

AUTO.Matic intelligent automatic door opening as standard, DDC.Stats report with usage statistics directly viewable from the display, and an optional Internet connection allowing you to remotely control your ovens from your PC and smartphone. Ventless hood, waterless hood and prover all controllable from the display.

6" control panel with 5" LCD touchscreen display

BAKING PARAMETERS

1/9	(timer icon)	(thermometer icon)	(humidity icon)	(fan icon) **2**
9 BAKING STEPS	0 - inf TIMER	50 - 260°C TEMPERATURE	0-20-40-60-80-100% HUMIDITY	2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.COOKING	AUTO.SOFT	SMART.PREHEATING	AUTO.MATIC	DATA DRIVEN COOKING

QUICK FUNCTIONS

896 PROGRAMS	PROVER CONTROL	PRECONFIG. WI-FI & LAN	MULTI.TIME	AUTOMATIC BAKING

Smart baking.
Guaranteed results.

Achieving identical results for each load requires control, intelligence and expertise. Every detail counts: what happens before and during baking, the various load quantities, food whose properties vary with the seasons and the unique manual techniques of each member of your team.

For example?
Baking multiple trays requires more time than for just one or two: the door remains open for longer and the consequent drop in temperature is greater.
The oven must begin baking at a lower temperature and bake a higher quantity of food, for which more time is required to achieve the correct working conditions.
In addition, the humidity emitted by the fully-loaded oven is greater than a partial load, and if the door is opened unexpectedly, it significantly alters all the parameters of the baking process.

Achieving repeatable results requires continual supervision, monitoring of every detail and immediate intervention.
In a few words: control, intelligence and expertise.
Exactly what your BAKERLUX SHOP.Pro™ MASTER oven, with UNOX INTELLIGENT.Performance technology provides.

ADAPTIVE.COOKING™
Perfect results. Every time.

The ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool capable of interpreting your settings and understanding your desired result.
Using its sensors, the BAKERLUX SHOP.Pro™ MASTER registers changes in temperature, estimates the amount of food actually being cooked, and automatically adjusts the baking process by tweaking the time and temperature as needed, guaranteeing you perfect, identical results with every batch. Textbook results, no matter what the conditions.

AUTO.SOFT
Gentle baking function.

A sharp increase in temperature in the presence of delicate products and in high oven load capacity conditions can compromise the uniformity of the overall result.
When AUTO.Soft is activated, BAKERLUX SHOP.Pro™ MASTER automatically regulates the rise in temperature according to what the sensors detect to make it gentler and guarantee an optimal distribution of heat ins ide each pan in the oven. Because every detail counts when your requirements take pride of place.

SMART.PREHEATING
Intelligent preheating.

Correctly preheating the oven creates the ideal conditions to optimise baking from the very first moments once the door is closed. The BAKERLUX SHOP.Pro™ MASTER oven, equipped with SMART.Preheating technology, automatically sets the best temperature and preheating time according to the parameters of the chosen baking process and to what has occurred in previous hours.
Should you need to quickly go from a high baking temperature to a lower one, it automatically engages the cooling system before signalling that it is ready.
As always, to guarantee you maximum repeatability of results at all times of the day and energy savings up to 20% compared to manual preheating.

AUTO.MATIC
Automatic door opening.

Commercial spaces can often be noisy and fast-paced, making constant supervision of the baking process difficult: it is entirely possible that, at times, nobody notices that the oven has finished baking, meaning that the food stays inside for a few minutes too long, ruining all the hard work and investment you put into ensuring that every batch comes out perfect.
BAKERLUX SHOP.Pro™ MASTER and TOUCH are always focused on giving you perfect results: thanks to their AUTO.Matic technology, they automatically open the door, interrupting the baking process at just the right moment to guarantee excellent results, even when you find yourself distracted.

WITHOUT ADAPTIVE.COOKING™

The quantity of food in the oven has an effect on the final result: a program set for a single tray will not be sufficient to cook a full load and, viceversa, a program set for a full load will overbake a single-tray load.

WITH ADAPTIVE.COOKING™

ADAPTIVE.Cooking™ technology recognises the quantity of food in the cooking chamber and automatically optimises the time, temperature and climatic conditions.
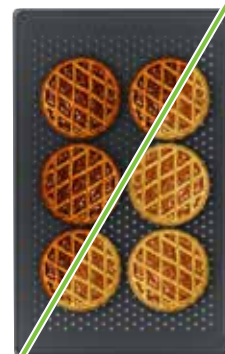
TARTS

PRE   200°C

🕐   **20 mins**

🌡   **165 °C**

WITHOUT ADAPTIVE.COOKING™

Baking time:
20 mins
Actual average temperature:
185°C

WITH ADAPTIVE.COOKING™

Baking time:
18 mins
Actual average temperature:
165°C

WITHOUT AUTO.MATIC

When the items have finished baking, timely manual intervention is necessary to immediately remove all the trays from the oven in order to avoid having the residual heat from the oven chamber continue to bake the product, burning it. The humidity can also ruin its structure and fragrance.

WITH AUTO.MATIC

Thanks to AUTO.Matic technology, the door opens automatically once the baking cycle has finished, allowing the residual heat to escape from the baking chamber, thus removing the risk of it ruining the product. Manual intervention is no longer necessary.
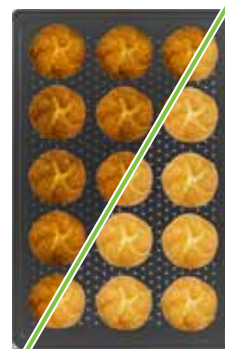
BREAD

🕐   25 mins

🌡   180 °C

💨   20%

WITHOUT AUTO.MATIC

Delay in opening the door after baking cycle:
High risk.

WITH AUTO.MATIC

Delay in opening the door after baking cycle:
No risk.

WITHOUT AUTO.SOFT

The change from one baking step to a next one at a much higher temperature will cause a rapid increase in temperature that can be aggressive toward delicate products: the result can be uneven and far from perfect.

WITH AUTO.SOFT

The AUTO.Soft function manages the rise in temperature, making it more delicate in order to maintain uniformity throughout every part of every tray.

MINI PIZZAS   STEP 1/2

🕐   **5 mins**

🌡   **145 °C**

💨   20%

STEP 2/2

🕐   **15 mins**

🌡   **180 °C**

💨   0%

WITHOUT AUTO.SOFT

Temperature increase time
145°C-180°C:
1 min

WITH AUTO.SOFT

Temperature increase time
145°C-180°C:
4 mins
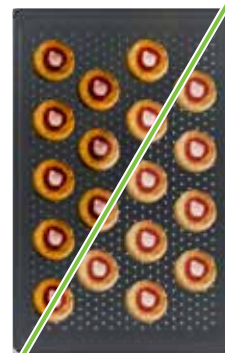
WITHOUT SMART.PREHEATING

The oven preheats to the set temperature without taking into account how the oven has been used before that baking program, with the risk of not being hot enough for the first baking program of the day, or wasting energy during the preheating phase when the baking chamber has already accumulated sufficient heat during previous baking programs.

WITH SMART.PREHEATING

SMART.Preheating recognizes the activity that the oven has carried out before the baking program starts and intelligently adjusts the preheating accordingly: making it more intense with the first bake in the morning when the oven is cold, and reducing it or even skipping it should the oven chamber already be hot enough to start baking right away. This leads to always perfect baking results while saving time and energy.

CROISSANTS

PRE   190°C

🕐   18 mins

🌡   165 °C

6:00 am Cold oven

11:00 am Hot oven

WITHOUT SMART.PREHEATING

Preheating time:
6 mins
Temp. of steel in chamber after preheating:
100°C

Preheating time:
6 mins
Temp. of steel in chamber after preheating:
190°C

WITH SMART.PREHEATING

Preheating time:
9 mins
Temp. of steel in chamber after preheating:
165°C

Preheating time:
0 mins
Temp. of steel in chamber after preheating:
165°C

**WITHOUT
ADAPTIVE.
COOKING™**

Baking time:
20 mins
Actual average
temperature:
155°C
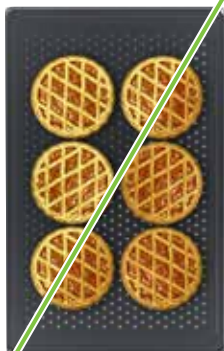
**WITH
ADAPTIVE.
COOKING™**

Baking time:
23 mins
Actual average
temperature:
165°C

**WITHOUT
AUTO.MATIC**

Delay in opening
the door after
baking cycle:
High risk.
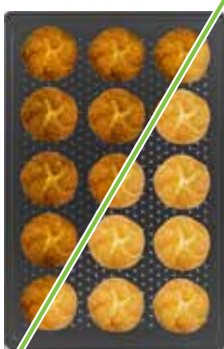
**WITH
AUTO.MATIC**

Delay in opening
the door after
baking cycle:
No risk.

**WITHOUT
AUTO.SOFT**

Temperature
increase time
**145°C-180°C:
2 mins**
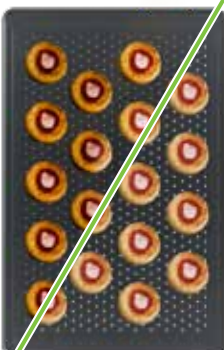
**WITH
AUTO.SOFT**

Temperature
increase time
**145°C-180°C:
7 mins**

**WITHOUT
SMART.PREHEATING**

Preheating time:
6 mins
Temp. of steel
in chamber after
preheating:
100°C

Preheating time:
6 mins
Temp. of steel
in chamber after
preheating:
190°C

**WITH
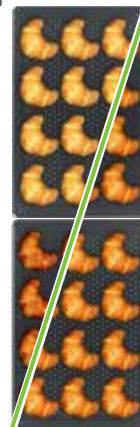SMART.PREHEATING**

Preheating time:
9 mins
Temp. of steel
in chamber after
preheating:
165°C

Preheating time:
0 mins
Temp. of steel
in chamber after
Preheating:
165°C

17

DDC - Data Driven Cooking

Your oven is unique, intelligent, and connected.

Data Driven Cooking artificial intelligence technology is designed to help you take advantage of the full potential of UNOX's BAKERLUX SHOP.Pro™ ovens: it collects data, processes information, analyses usage patterns and provides you with a daily report, and connects to the cloud to identify and offer you recipes and tips that are customised for your actual needs which translate directly into new dishes for your menu.

With Data Driven Cooking, UNOX's BAKERLUX SHOP.Pro™ ovens become much more than just baking equipment. They become real partners that contribute to building your success.

Data Driven Cooking technology is available for BAKERLUX SHOP.Pro™ MASTER and TOUCH ovens.

Data Driven Cooking.
Closer to you, closer to your success.

Watch the "Data Driven Cooking" video

Innovation award

HOST 2017
SMART
LABEL
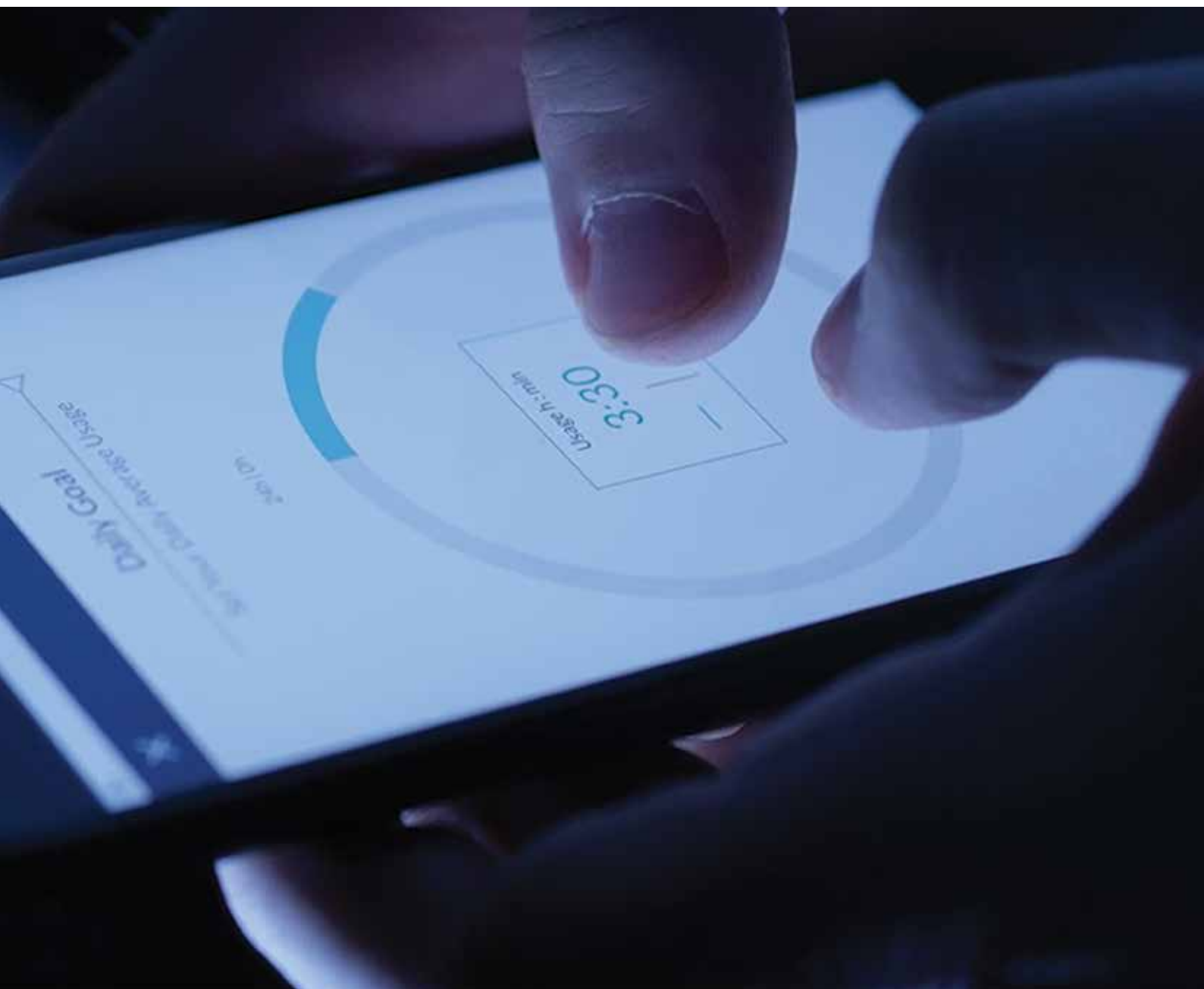
DDC.Unox and DDC.App
Everything just a click away.

Through the ddc.unox.com internet portal and the DDC.UNOX app, you can control any BAKERLUX SHOP.Pro™ MASTER and TOUCH oven that is connected directly to your computer or smartphone.
You can monitor its real-time operating status, collect and analyse months of usage and HACCP data, create recipes from your computer and send them to all your connected ovens with just a simple click.

DDC.Stats
Monitored for constant improvement.

The BAKERLUX SHOP.Pro™ MASTER ovens monitor and analyse water and energy consumption levels, record baking times, and measure how long the door stays open: the DDC.Stats function on the control panel translates this data into clear, valuable, useful information that helps you to identify any room for improvement and completely eliminate waste, thereby increasing your daily profit.

You've chosen not to settle for less. Maximum baking efficiency.

Bake to perfection, sell, repeat. All day, every day.
For the tight schedule of a commercial space whose core business is selling baked goods, the priorities are high quality standards, repeatable results, speed of execution, energy savings and reliability. This was what we aimed for and this what we have made possible. UNOX INTENSIVE.Cooking means maximum baking efficiency to maximise production and variety of range. With the assurance of an ENERGY STAR certified product. Certify your success.

DRY.Plus
Extracting humidity for maximum flavour.

When baking leavened goods, the presence of humidity during the final stages of baking can compromise the achievement of your desired result. DRY.Plus technology expels humid air from the baking chamber, be it moisture released from the products being baked or any that was generated by the STEAM.Plus system during a previous use. By doing so, DRY.Plus technology helps the internal structure of the product to form properly, guaranteeing a texture that remains the same even hours after it has finished baking. Get used to doing great things.

STEAM.Plus
On-demand humidity for perfect baking.

When baking frozen baked goods, effectively using humidity helps to develop both the internal structure and the golden crust on the outside of the product.
STEAM.Plus technology allows you to instantly create humidity inside the baking chamber, from a temperature of 90°C up to 260°C, for excellent results with every batch.

AIR.Plus
Transmit, unite, transform.

AIR.Plus technology guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray, for all trays being baked. Thanks to AIR.Plus, once baked, your foods will be evenly coloured on the outside and their integrity and texture will remain intact for many hours afterwards.
With the BAKERLUX SHOP.Pro™ MASTER, TOUCH and LED, you can choose two different fan speeds, allowing you to bake both lighter and heavier products: no need to limit the variety of your range.

EFFICIENT.Power
Power and efficiency.

The BAKERLUX SHOP.Pro™ represents a guarantee of maximum performance and efficiency.
Maximum speed in reaching temperature and precision in maintaining it, energy savings guaranteed by a low-e glass lining, and high-performance insulation materials.
In figures?
300 seconds to go from 60 to 260°C.
Best-in-class convection operation efficiency, ENERGY STAR certified.

The details make all the difference. And you know it.
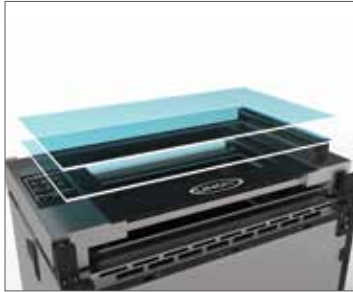
DOUBLE GLASS

EASY TO CLEAN INTERNAL GLASS

TOUCH SCREEN PANEL FOR MASTER AND TOUCH

MULTIFAN SYSTEM

100% STAINLESS STEEL STRUCTURE

LED LIGHTING

HIGH-PERFORMANCE INSULATION MATERIALS

IPX4 PROTECTION CLASS

WI-FI/LAN CONNECTION READY

SOFT-CLOSE DOOR

USB PORT - UPLOAD/DOWNLOAD DATA

ERGONOMIC HANDLE

Drop down or side opening doors.
For any space and any use.

DROP DOWN DOOR OPENING (for Rossella, Elena, Arianna and Stefania models, TOUCH, LED and GO versions)

RIGHT-TO-LEFT DOOR OPENING (for Camilla and Vittoria ovens and for all other MASTER.Matic and TOUCH.Matic models)

Find out more. Watch the "Perfection is now" video on UNOX's official YouTube channel

23

Certified Ventless Hood

The UNOX steam condensing hood is an ideal solution for installing your BAKERLUX SHOP.Pro™ MASTER, TOUCH or LED oven anywhere in your shop, even far away from or without* a ceiling-mounted ventilation hood.
Inside is a self-cleaning filter which removes both the smells and the latent and perceptible heat from the fumes expelled by the vent, with no need to maintain or clean the filter.
UNOX hoods maintain the style and design of the oven itself, blending the combination into one strong, quiet and effective system.

*subject to verification and approval by authorities and local regulations

Waterless Hood

Ventless hoods must be connected to a source of water, but water pipes are not always available in all shops or departments. The UNOX waterless hood for BAKERLUX SHOP.Pro™ is designed to satisfy this need, and is capable of condensing odours from bakery operations without the use of water.
The waterless hood can be installed on all versions of the BAKERLUX SHOP.Pro™ and requires no water to function.

Zero odours in your shops.

It takes care of your products.
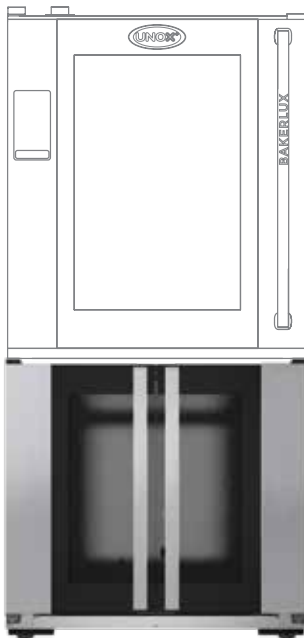
The provers for the BAKERLUX SHOP.Pro™, available for the MASTER, TOUCH and LED versions, accurately control the temperature and humidity throughout every moment of the proving process, producing consistent results that are always faithful to tradition.

The BAKERLUX SHOP.Pro™ provers allow you to set your desired humidity percentage inside the proving chamber in order to obtain perfect results every time, for every recipe.

Production without interruptions.

BAKING ESSENTIALS

The Baking Essentials collection of trays are the best tool you can have to take full advantage of the baking technology of your BAKERLUX SHOP.Pro™.
Each tray has specific characteristics that are conceived, designed and created for specific purposes. The perfect tray for excellent results.

FORO.BAKE
Perforated aluminium pan.

IDEAL FOR:
• Pastry
• Cakes
• Baking on silicon mats

ADVANTAGES
• Perforated surface to allow better transpiration of moisture
• Ultra low edge for maximum baking uniformity

FORO.BLACK
Non-stick perforated aluminium pan.

IDEAL FOR:
• Croissants
• Fresh bread
• Danish pastries
• Pastry

ADVANTAGES
• Baking parchment is not required
• Ultra low edge for maximum baking uniformity

FAKIRO™

12mm thick aluminium plate, flat on one side and ribbed on the other for duel use.
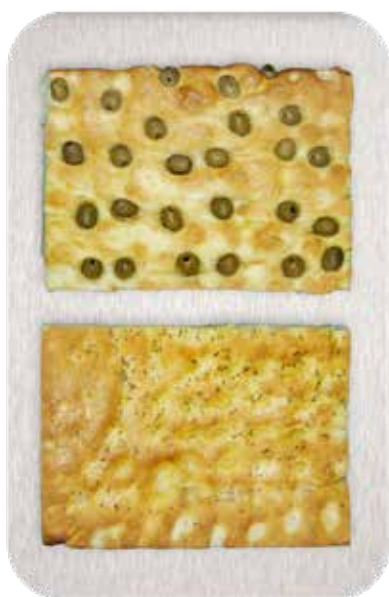
IDEAL FOR:
• Pizza
• Focaccia
• Bread
• Sandwiches

ADVANTAGES
• Focaccias and sandwiches heated in just 3 minutes
• 13mm thick for stone baked effect

FAKIRO.GRILL

12mm non-stick aluminium plate, flat on one side and ribbed on the other for duel use.

IDEAL FOR:
• Pizza
• Focaccia
• Bread
• Sandwiches

ADVANTAGES
• Pizza with a crisp base ready in just 4 minutes
• 13mm thick for stone baked effect

BAGUETTE.GRID
Ultralight chromium plated tray to bake
5 large baguettes.
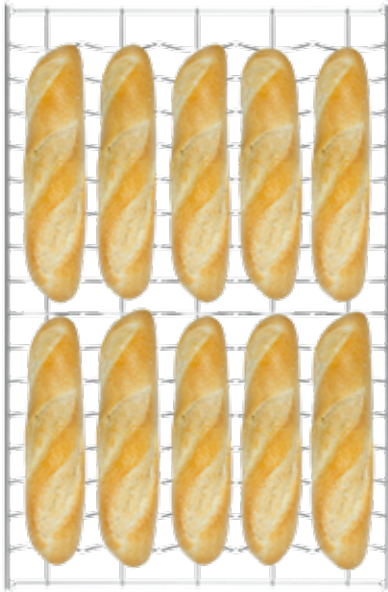
IDEAL FOR:
• Frozen baguettes
• Frozen sandwich baguettes

ADVANTAGES
• Bake up to 10 mini-baguettes in 18 minutes
• Maximum heat distribution for quick baking

FORO.BAGUETTE BLACK
Non-stick aluminium perforated tray with 5 channels
to bake baguettes.

IDEAL FOR:
• Fresh baguettes
• Fresh sandwich baguettes

ADVANTAGES
• 5 perfectly separate and uniform baguettes
• Quick and easy cleaning operations

BAKE.BLACK
Non-stick aluminium pan.

IDEAL FOR:
• Croissants
• Danish pastries
• Pastry

ADVANTAGES
• Baking parchment is not required
• Ultra low edge for maximum baking uniformity

BAKE
Aluminium tray.

IDEAL FOR:
• Pastry
• Cakes
• Baking on silicon mats

ADVANTAGES
• Thin tray for rapid heat exchange
• Ultra low edge for maximum baking uniformity

Like having an extra pair of hands.

BAKING ESSENTIALS

FORO.BAKE

AVAILABLE IN SIZES:

- 600X400   Art.: TG 410
- 460X330   Art.: TG 310

FORO.BLACK

AVAILABLE IN SIZES:

- 600X400   Art.: TG 430
- 460X330   Art.: TG 330

STEEL.BAKE

AVAILABLE IN SIZES:

- 600X400   Art.: TG 450

FAKIRO™

AVAILABLE IN SIZES:

- 600X400   Art.: TG 440
- 460X330   Art.: TG 335

FAKIRO.GRILL

AVAILABLE IN SIZES:

- 600X400   Art.: TG 465

BAKE

AVAILABLE IN SIZES:

- 600X400   Art.: TG405
- 460X330   Art.: TG305

CHROMO.GRID

AVAILABLE IN SIZES:

- 600X400   Art.: GRP 405
- 460X330   Art.: GRP 305

BAGUETTE.GRID
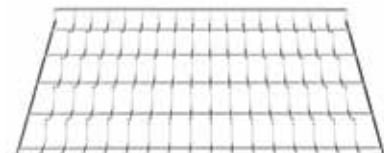
AVAILABLE IN SIZES:

- 600X400   Art.: GRP 410
- 460X330   Art.: GRP 310

BAKE.BLACK
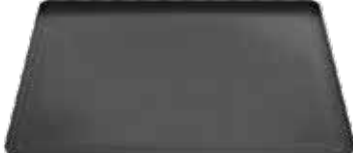
AVAILABLE IN SIZES:

- 600X400   Art.: TG460

FORO.BAGUETTE BLACK

- 600X400   Art.: TG 435

FORO.BAGUETTE

- 600X400   Art.: TG 445

UNOX.Care Program

Protect the performance you deserve.

The UNOX.Pure filter reduces the quantity of substances in the water which contribute to the formation of lime scale and/or rust inside the baking chamber, a known cause of malfunctioning and breakdown. The UNOX filters are easy to install in any BAKERLUX SHOP.Pro™ oven or stack. For the larger ovens, Camilla and Vittoria, Unox recommends UNOX.Pure, whilst for smaller ovens, Bakery.Pure is sufficient to guarantee - in most applications - a year of worry-free work.

The MASTER and TOUCH control panels monitor the quantity of water filtered by the Bakery.Pure and UNOX.Pure systems and automatically notify you when the time has come to replace the filter, optimising its use.

UNOX.Pure
Art.: XHC003

Bakery.Pure
Art.: XHC010

A truly excellent line.

		DROP DOWN DOOR OPENING			
		4 600x400	3 600x400	4 460x330	3 460x330
		ROSSELLA	ELENA	ARIANNA	STEFANIA

MASTER

	Type of opening				
	Type of closing				
	Distance between trays				
	Frequency				
	Voltage				
	Electrical capacity				
	Dimensions WxDxH (mm)				
	Weight				

TOUCH

	Type of opening				
	Type of closing				
	Distance between trays				
	Frequency				
	Voltage				
	Electrical capacity				
	Dimensions WxDxH (mm)				
	Weight				

TOUCH

		XEFT-04EU-ETDV	XEFT-03EU-ETDV	XEFT-04HS-ETDV	XEFT-03HS-ETDV
	Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
	Type of closing	Manual	Manual	Manual	Manual
	Distance between trays	75mm	75mm	75mm	75mm
	Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
	Voltage	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
	Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
	Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
	Weight	57kg	46kg	39kg	36 kg

LED

		XEFT-04EU-ELDV	XEFT-03EU-ELDV	XEFT-04HS-ELDV	XEFT-03HS-ELDV
	Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
	Type of closing	Manual	Manual	Manual	Manual
	Distance between trays	75mm	75mm	75mm	75mm
	Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
	Voltage	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
	Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
	Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
	Weight	57kg	46kg	39 kg	36 kg

GO

		XEFT-04EU-EGDN	XEFT-03EU-EGDN	XEFT-04HS-EGDN	XEFT-03HS-EGDN
	Type of opening	Drop down door	Drop down door	Drop down door	Drop down door
	Type of closing	Manual	Manual	Manual	Manual
	Distance between trays	75mm	75mm	75mm	75mm
	Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
	Voltage	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
	Electrical capacity	6.9 KW	3.45 KW	3.45 KW	2.95 KW
	Dimensions WxDxH (mm)	800x811x500	800x811x425	600x669x500	600x669x425
	Weight	57kg	46kg	39 kg	36 kg

MATIC RIGHT-TO-LEFT AUTOMATIC DOOR OPENING

10 600x400	6 600x400	4 600x400	3 600x400	4 460x330	3 460x330
CAMILLA.MATIC	VITTORIA.MATIC	ROSSELLA.MATIC	ELENA.MATIC	ARIANNA.MATIC	STEFANIA.MATIC
XEFT-10EU-EMRV	XEFT-06EU-EMRV	XEFT-04EU-EMRV	XEFT-03EU-EMRV	XEFT-04HS-EMRV	XEFT-03HS-EMRV
Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left
Electric closing	Electric closing	Electric closing	Electric closing	Electric closing	Electric closing
75mm	75mm	75mm	75mm	75mm	75mm
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
400 V - 3N	400 V ~ 3N	400 V ~ 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
15.5 kW	10.3 kW	6.9 KW	3.45 KW	3.45 KW	2.95 KW
800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
96 kg	72 kg	57 kg	46 kg	39 kg	36 kg
XEFT-10EU-ETRV	XEFT-06EU-ETRV	XEFT-04EU-ETRV	XEFT-03EU-ETRV	XEFT-04HS-ETRV	XEFT-03HS-ETRV
Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left	Right-to-left
Electric closing	Electric closing	Electric closing	Electric closing	Electric closing	Electric closing
75mm	75mm	75mm	75mm	75mm	75mm
50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
400 V ~ 3N	400 V ~ 3N	400 V - 3N	230 V~ 1N	230 V~ 1N	230 V~ 1N
15.5 kW	10.3 kW	6.9 KW	3.45 KW	3.45 KW	2.95 KW
800x811x952	800x811x682	800x811x502	800x811x427	600x669x502	600x669x427
96 kg	72 kg	57 kg	46 kg	39 kg	36 kg

Note: Door opening from left to right: example of code XEFT-10EU-EM**LV** **(L= left) (R= right)**

Ask for more

	600X400	**460X330**

HOODS

**HOOD WITH
STEAM CONDENSER**
Compatible with: MASTER, TOUCH and
LED.
Frequency: 50 / 60 Hz - Electrical power: 0,2 kW
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m3/h - Max. air flow: 750 m3/h
Dimensions: 800x863x276 WxDxH mm
Art.: XEKHT-HCEU

**HOOD WITH
STEAM CONDENSER**
Compatible with: MASTER, TOUCH and
LED.
Frequency: 50 / 60 Hz - Electrical power: 0,2 kW
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m3/h - Max. air flow: 750 m3/h
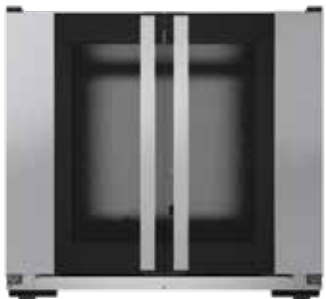Dimensions: 600x731x276 WxDxH mm
Art.: XEKHT-HCHS

**WATERLESS
HOOD**
Compatible with: MASTER, TOUCH, LED
and GO.
Frequency: 50 / 60 Hz
Electrical power: 0,1 kW
Dimensions: 800x863x205 WxDxH mm
Art.: XEKHT-ACEU

**WATERLESS
HOOD**
Compatible with: MASTER, TOUCH, LED
and GO.
Frequency: 50 / 60 Hz
Electrical power: 0,1 kW
Dimensions: 600x731x205 WxDxH mm
Art.: XEKHT-ACHS

PROVERS

PROVER
Compatible with: MASTER, TOUCH and
LED.
Capacity: 8 600x400
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw
Dimensions: 800x792x750 WxDxH mm - Weight: 37 kg
Art.: XEKPT-08EU-C

PROVER
Compatible with: MASTER, TOUCH and
LED.
Capacity: 8 460x330
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw
Dimensions: 600x711x750 WxDxH mm - Weight: 35 kg
Art.: XEKPT-08HS-C

PROVER
Compatible with: MASTER, TOUCH and
LED.
Capacity: 10 600x400
Voltage: 220-240V-1PH+N+PE
Frequency: 50 / 60 Hz - Electrical power: 1,2 Kw
Dimensions: 800x792x886 WxDxH mm - Weight: 42 kg
Art.: XEKPT-10EU-C

STACKING KIT

STACKING KIT
Compatible with all models.
Includes all the necessary parts for
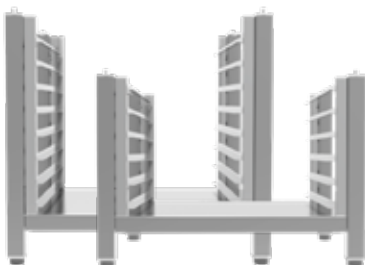installing two stacked ovens.
Art.: XWKQT-00EF-E

STACKING KIT
Compatible with all models.
Includes all the necessary parts for
installing two stacked ovens.
Art.: XWKQT-00HS-E

STACKING KIT
Includes all the necessary parts for
installing any oven stacked on a
ROSSELLA
in any version.
Art.: XWKQT-04EF-E

STANDS

**HIGH STAND
WITH LATERAL SUPPORTS**
Compatible with all models.
Dimensions: 794X688X738 WXDXH mm
Distance between trays: 60mm - Weight: 10 kg
Art.: XEKRT-08EU-H

**HIGH STAND
WITH LATERAL SUPPORTS**
Compatible with all models.
Dimensions: 594X546X783 WXDXH mm
Distance between trays: 60mm - Weight: 9 kg
Art.: XEKRT-08HS-H

**INTERMEDIATE STAND
WITH LATERAL SUPPORTS**
Compatible with all models.
Dimensions: 794X688X559 WXDXH mm
Distance between trays: 60mm - Weight: 7 kg
Art.: XEKRT-06EU-M

**INTERMEDIATE STAND
WITH LATERAL SUPPORTS**
Compatible with all models.
Dimensions: 594X546X559 WXDXH mm
Distance between trays: 60mm - Weight: 6 kg
Art.: XEKRT-06HS-M

FLOOR POSITIONING STAND
Compatible with all models.
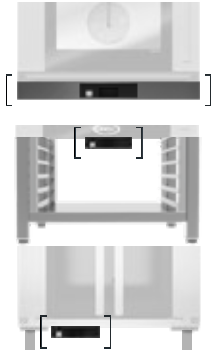Dimensions: 794X688X150 WxDxH mm
Weight: 4 kg
Art.: XWKRT-00EF-F

FLOOR POSITIONING STAND
Compatible with all models.
Dimensions: 594X546X150 WxDxH mm
Weight: 3 kg
Art.: XWKRT-00HS-F

	600X400	**460X330**

TANK KIT

TANK KIT
FOR SINGLE OVEN WITH PUMP
Compatible with: MASTER, TOUCH and LED.
Art.: XHC021

TANK KIT
FOR MAXI.Link SOLUTIONS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC023

TANK KIT
FOR PROVERS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC024

TANK KIT
FOR SINGLE OVEN WITH PUMP
Compatible with: MASTER, TOUCH and LED.
Art.: XHC020

TANK KIT
FOR MAXI.Link SOLUTIONS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC022

TANK KIT
FOR PROVERS
Compatible with: MASTER, TOUCH and LED.
Art.: XHC024

OTHER ACCESSORIES

PUMP KIT
Compatible with: MASTER, TOUCH and LED. 600x400 & 460x330 models
Art.: XHC016

BUZZER KIT
Compatible with all 600x400 & 460x330 models.
Art.: XEC015

WHEELS KIT
Compatible with all 600x400 & 460x330 models.
Art.: XUC012

FEET KIT FOR OVENS
Compatible with all 600x400 models.
Art.: XUC035

FEET KIT FOR OVENS
Compatible with all 460x330 models.
Art.: XUC025

FEET KIT FOR PROVER
Compatible with all 600x400 & 460x330 models.
Art.: XUC045

UNOX.CARE

UNOX.PURE - FILTRATION SYSTEM
Compatible with: CAMILLA and VITTORIA MASTER, TOUCH and LED.
Art.: XHC003

UNOX.PURE - REPLACEMENT FILTER CARTRIDGE
Compatible with: CAMILLA e VITTORIA MASTER, TOUCH and LED.
Replacement filter cartridge
Art.: XHC004

BAKERY.PURE - FILTRATION SYSTEM
Compatible with: ROSSELLA, ELENA, ARIANNA & STEFANIA MASTER, TOUCH and LED.
Art.: XHC010

BAKERY.PURE - REPLACEMENT FILTER CARTRIDGE
Compatible with: ROSSELLA, ELENA, ARIANNA & STEFANIA MASTER, TOUCH and LED.
Art.: XHC011

INTERNET CONNECTION

Illustrative photo refers to XEC012 kit

OPTIONALS FOR INTERNET CONNECTION FOR BAKERLUX SHOP.PRO™ OVENS
Compatible with: BAKERLUX SHOP.Pro™ MASTER and TOUCH models.

LAN kit
Art.: XEC011

Wi-Fi kit
Art.: XEC012

FEATURES 600X400 & 460X330

	MASTER	TOUCH	LED	GO
● Standard ○ Optional — Not available				
COOKING METHODS				
Convection baking with adjustable temperature (30°C-260°C)	●	●	●	●
Convection baking with humidity and adjustable temperature (48°C-260°C)	●	●	●	—
Maximum preheating temperature 260°C	●	●	●	●
AUTOMATIC AND ADVANCE PROGRAMMING				
Cooking steps	9	9	3	3
QUICK PROGRAMS:	—	—	12	12
PROGRAMS:	896	99	99	99
PROGRAMS: names and pictures can be assigned to saved programmes	●	●	—	—
PROGRAMS: recipes can be saved with a name	●	●	—	—
MULTI.Time: manages more than 10 timers to control different products being cooked simultaneously	●	—	—	—
Wired Internet connection	○	○	—	—
DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and provides customized tips	●	●	—	—
AIR DISTRIBUTION IN THE COOKING CHAMBER				
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●	●	—
AIR.Plus technology: multiple fans running in reverse	●	●	●	●
HUMIDITY CONTROL IN THE COOKING CHAMBER				
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●	●	—
DRY.Plus technology: extracts humidity from the baking chamber	●	●	●	●
ADAPTIVE.Cooking™ technology: bake a single tray or a full load and get the exact same results.	●	—	—	—
AUTO.Soft technology: controls rises in temperature for total uniformity	●	—	—	—
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	—	—	—
COOKING STATIONS				
MAXI.LINK technology: allows you to create units with two stacked ovens	●	●	●	—
THERMAL INSULATION AND SAFETY				
Protek.SAFE™ technology: maximum thermal efficiency and working safety	●	●	●	●
Protek.SAFE™ technology: motor stopped when door is opened to limit energy loss	●	●	●	●
DOOR OPENING				
Manual drop-down door (top-to-bottom)	—	●	●	●
Electromechanical and automatic side opening door (right-to-left; only for Matic versions)	●	●	—	—
Manual side opening door (right-to-left)	—	—	●	●
AUXILIARY FUNCTIONS				
Preheating temperatures up to 260°C that can be set by the user for each programme	●	●	●	●
Shows the remaining time for the baking programme currently in use	●	●	●	●
'INFINITE' continuous operation	●	●	●	●
Shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	●	●	●	●
Temperature units shown in °C or °F	●	●	●	●
TECHNICAL DETAILS				
Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models)	●	●	●	●
Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models)	●	●	●	●
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	●	●	●	●
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	●	●	●	●
Lightweight - Heavy Duty structure using innovative materials	●	●	●	●
Door open switch	●	●	—	—
Temperature limiter for safety	●	●	●	●
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	●	●	●	●
Easy-to-clean internal glass panel (only for drop down opening models)	—	●	●	●

LONG Life 4!

The most solid demonstration of the quality and reliability of the BAKERLUX SHOP.Pro™. You can extend your warranty* on spare parts for up to 4 years or 10,000 hours of use and on labour for up to 2 years or 10,000 hours of use. Activating the LONG.Life4 warranty is easy. Simply connect your new BAKERLUX SHOP.Pro™ MASTER or TOUCH oven to the Internet via an Ethernet cable (LAN) or via Wi-Fi using their respective accessories.

OPTIONAL FOR INTERNET CONNECTION FOR BAKERLUX SHOP.Pro™ MASTER AND TOUCH OVENS

Art.: XEC011   LAN kit

Art.: XEC012   Wi-Fi kit

UNOX®
INVENTIVE SIMPLIFICATION

EUROPE

ITALIA
UNOX S.p.A.
E-mail: info@unox.it
Tel.: +39 049 86 57 511

ČESKÁ REPUBLIKA
UNOX DISTRIBUTION s.r.o.
E-mail: info.cz@unox.com
Tel.: +420 241 940 000

РОССИЯ, ПРИБАЛТИКА И СТРАНЫ СНГ
UNOX РОССИЯ
E-mail: info.ru@unox.com
Tel.: +7 (499) 702-00-14

ESPAÑA
UNOX PROFESIONAL ESPAÑA S.L.
E-mail: info.es@unox.com
Tel.: +34 900 82 89 43

SCANDINAVIAN COUNTRIES
UNOX SCANDINAVIA AB
E-mail: info.se@unox.com
Tel.: +46 (0)768 716 422

UNITED KINGDOM
UNOX UK Ltd.
E-mail: info@unoxuk.com
Tel.: +44 1252 851 522

PORTUGAL
UNOX PORTUGAL
E-mail: info.pt@unox.com
Tel.: +351 918 228 787

DEUTSCHLAND
UNOX DEUTSCHLAND GmbH
E-mail: info.de@unox.com
Tel.: +49 2951 98760

FRANCE, BELGIUM & LUXEMBOURG
UNOX FRANCE s.a.s.
E-mail: info@unox.fr
Tel.: +33 4 78 17 35 39

ÖSTERREICH
UNOX ÖSTERREICH GmbH
E-mail: bestellung@unox.com
Tel. +43 800 880 963

HRVATSKA
UNOX CROATIA
E-mail: narudzbe@unox.com
Tel.: +39 049 86 57 538

TÜRKİYE
UNOX TURKEY Profesyonel Mutfak
Ekipmanları Endüstri ve Ticaret Limited Şirketi
E-mail: info.tr@unox.com
Tel.: +90 530 176 62 03

IRELAND
UNOX IRELAND
E-mail: info.ie@unox.com
Tel. +353 (0) 87 32 23 218

БЪЛГАРИЯ
UNOX BULGARIA
E-mail: info.bg@unox.com
Tel.: +359 88 23 13 378

ASIA & AFRICA

MALAYSIA & SINGAPORE
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +603-58797700

OTHER ASIAN COUNTRIES
UNOX (ASIA) SDN. BHD
E-mail: info.asia@unox.com
Tel.: +603-58797700

PHILIPPINES
UNOX PHILIPPINES
E-mail: info.asia@unox.com
Tel.: +63 9173108084

대한민국
UNOX KOREA CO. Ltd.
이메일: info.asia@unox.com
전화: +82 2 69410351

U.A.E.
UNOX MIDDLE EAST DMCC
E-mail: info.uae@unox.com
Tel.: +971 55 426 3167

SOUTH AFRICA
UNOX SOUTH AFRICA
E-mail: info.sa@unox.com
Tel.: +27 845 05 52 35

INDONESIA
UNOX INDONESIA
E-mail: info.asia@unox.com
Tel.: +62 81908852999

中华人民共和国
UNOX TRADING (SHANGHAI) CO. Ltd.
电子邮件: info.china@unox.com
电话: +86 21 56907696

AMERICA & OCEANIA

U.S.A. & CANADA
UNOX Inc.
E-mail: infousa@unox.com
Tel.: +1 800 489 8669

MEXICO
UNOX MEXICO, S. DE R.L. DE C.V.
E-mail: info.mx@unox.com
Tel.: +52 1555 4314 180

BRAZIL
UNOX BRAZIL
E-mail: info.br@unox.com
Tel.: +55 11 98717-8201

COLOMBIA
UNOX COLOMBIA
E-mail: info.co@unox.com
Tel.: +57 350 65 88 204

AUSTRALIA
UNOX AUSTRALIA PTY Ltd.
E-mail: info@unoxaustralia.com.au
Tel.: +61 3 9876 0803

NEW ZEALAND
UNOX NEW ZEALAND Ltd.
E-mail: info@unox.co.nz
Tel.: +64 (0) 800 76 0803

UNOX.COM | FOLLOW US ON

(f) (Instagram) (Twitter) (in) (YouTube) (Vimeo)