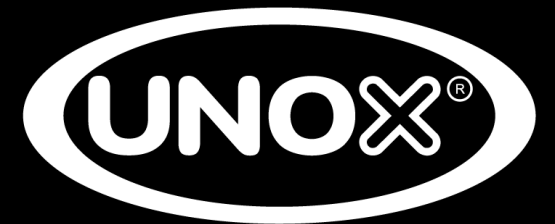


HYPER.SMOKER



SMOKING FOOD.
What does it mean?

The art of *smoking food*

Smoking is the process of flavouring, cooking or preserving food by exposing it to smoke from burning or smouldering material, most often wood.

Meat and fish are the most common smoked foods, but also cheese, vegetables and seasoning are good options.



Which wood can be used to smoke?

In Europe alder is the traditional smoking wood, but oak is more often used now, beech to a lesser extent.

In North America hickory, mesquite, oak, pecan, alder, maple, and fruit-tree woods, such as apple, cherry, and plum are commonly used for smoking. Different types of wood change the smoking flavour on food.



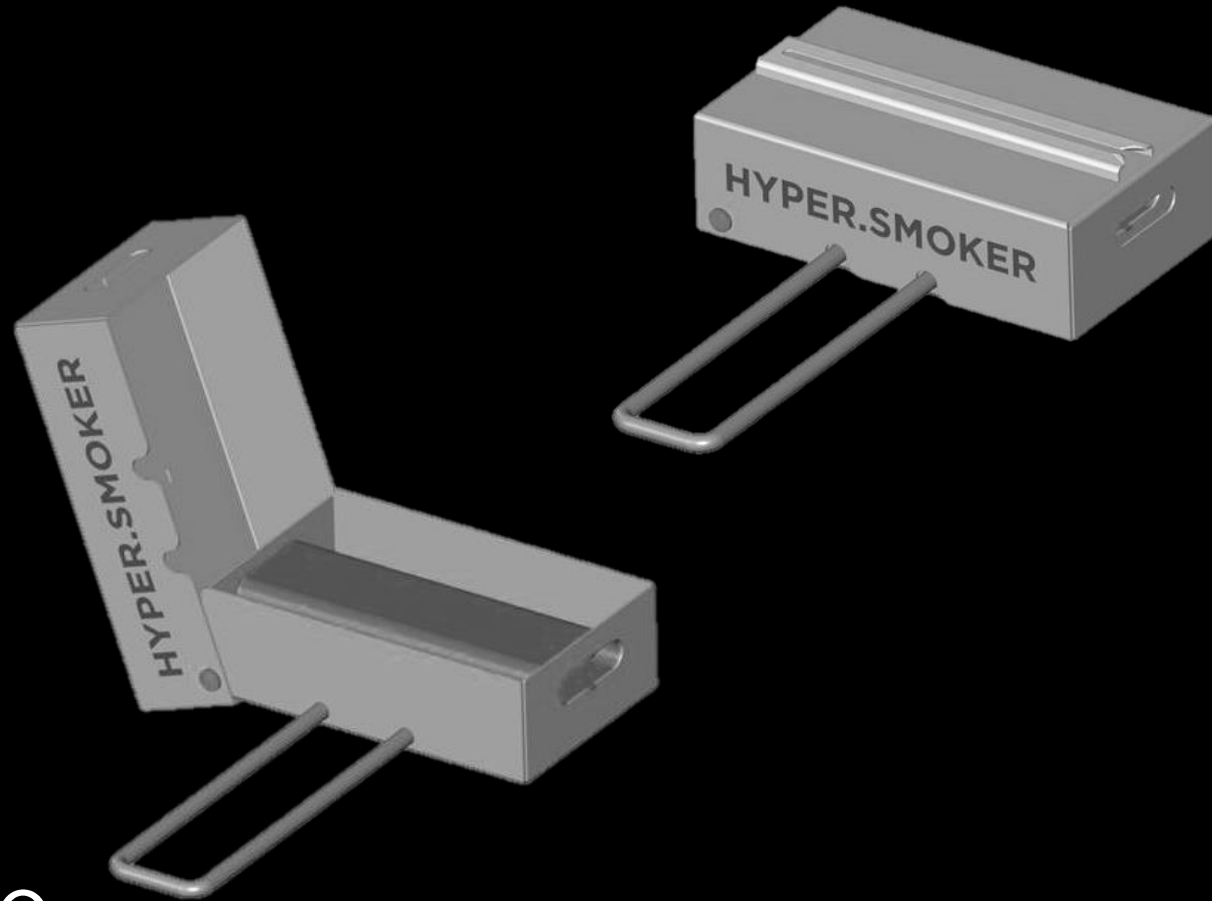
Which are the traditional ways to smoke food?

There are different smoking methods, each one requires a specific piece of equipment such as:



BUT NOW ...

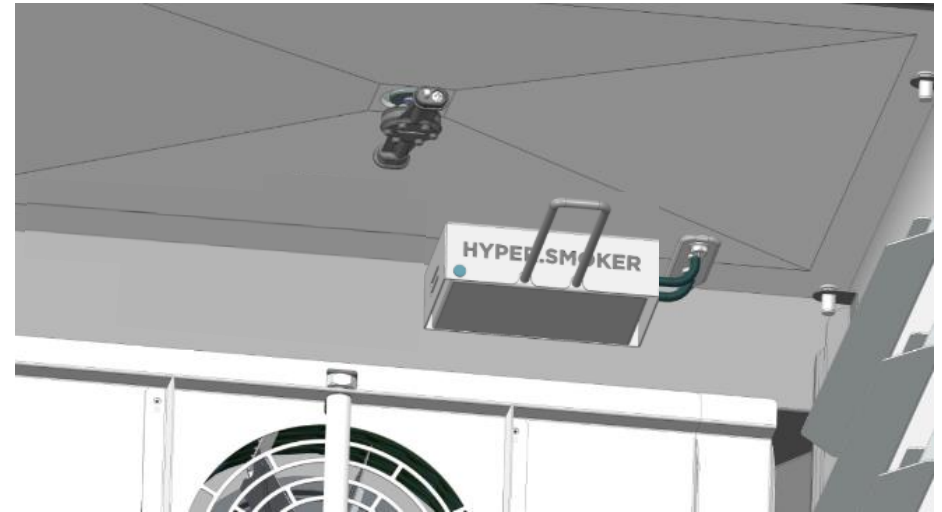
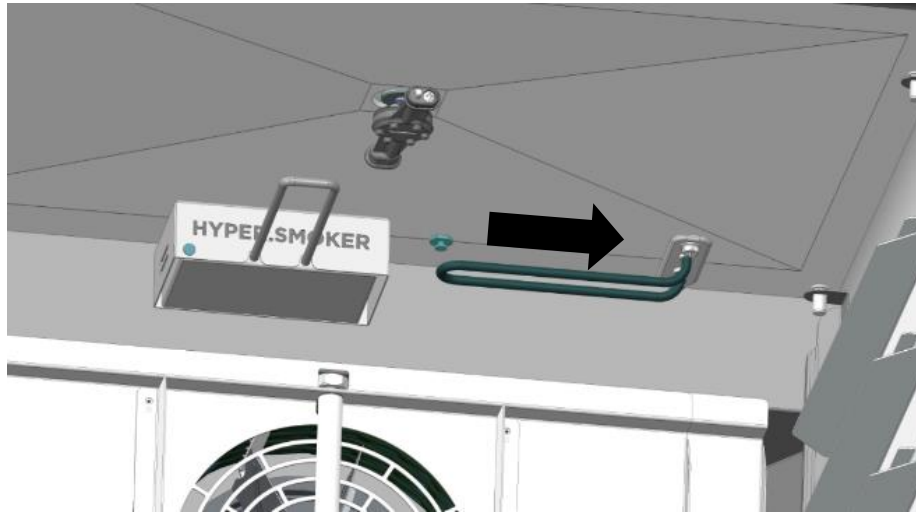
Hyper.Smoker



XUC 090

How does HYPER.SMOKER work?

HYPER.SMOKER is another UNOX technology driven by INVENTIVE SIMPLIFICATION. It can be easily hooked into the CHEFTOP MIND.MapTM without using extra-power and extra-space.



Five easy steps to get the best smoked food



INVENTIVE SIMPLIFICATION

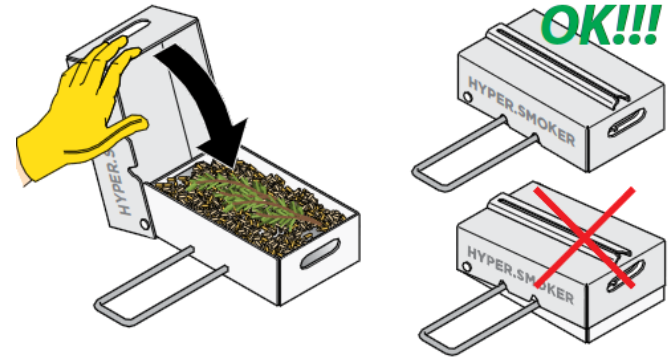
1



2



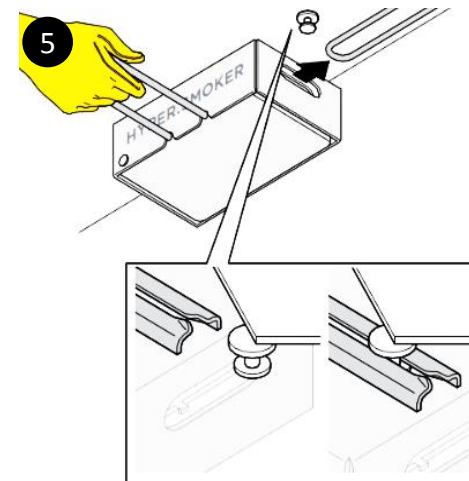
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4



5

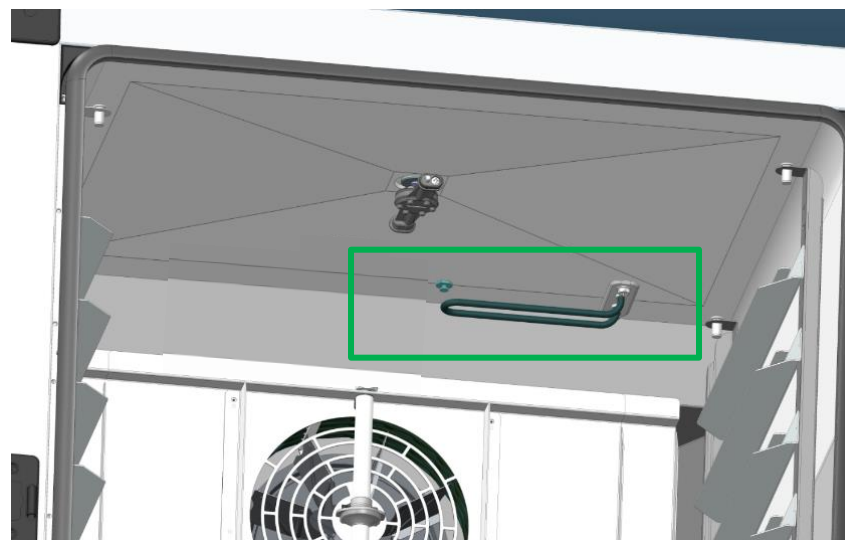
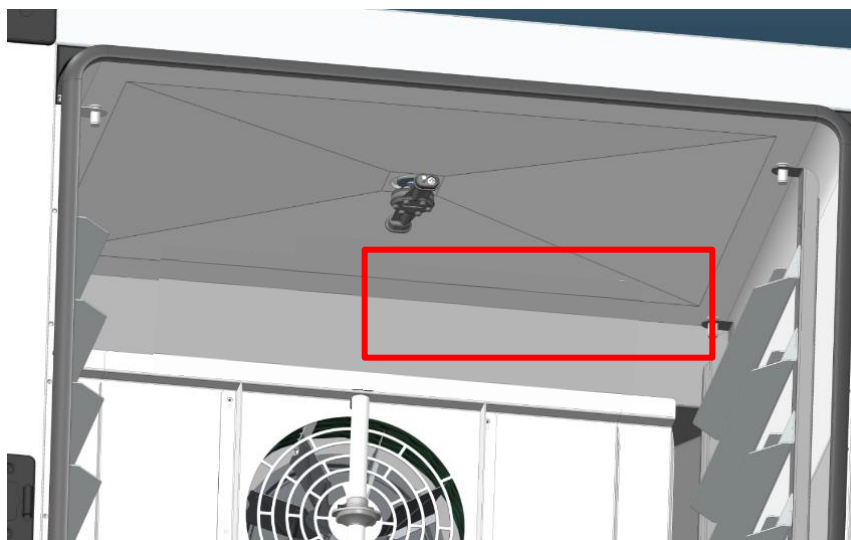


Can I use HYPER.SMOKER into my CHEFTOP MIND.MapS ?



INVENTIVE SIMPLIFICATION

The HYPER.SMOKER kit is only available for CHEFTOP MIND.MapS™ ovens that are compatible with it:



How can I control it with CHEFTOP MIND.MapTM PLUS?



INVENTIVE SIMPLIFICATION

The HYPER.SMOKER in CHEFTOP MIND.MapTM PLUS ovens is fully controlled by the control panel.



What about the ONE models?

The smoking process in the ONE ovens can be performed only manually without any assistance of the control panel by setting speed 2.



HYPER.SMOKER. WHERE?



INVENTIVE SIMPLIFICATION



The XUC090 will only be compatible with CHEFTOP MIND.Maps™ ovens

that have been prepared for its use.

The XUC090 is not going to be compatible with the

following models: XEVC-2021-EPR/

XEVC-2021-GPR/ XECC-1013-EPR/

XECC-0513-EPR/ XECC-0523-EPR/

XECC-0523-E1R

HYPER.SMOKER. WHERE?



INVENTIVE SIMPLIFICATION

EUROPE TABLE

CHEFTOP MIND MAPS PLUS - ELECTRIC

BAKERTOP MIND MAPS PLUS - ELECTRIC

	GN 2/1 COUNTERTOP MODELS	GN 2/1 FLOOR MODELS	GN 1/1 COUNTERTOP MODELS	GN 1/1 FLOOR MODELS	GN 1/1 COMPACT	GN 2/3	COUNTERTOP 600x400	FLOOR MODEL 600x400
HEATING ELEMENT	YES	YES	YES	YES	NO	NO	NO	YES
SMOKER AVAILABLE	YES	NO*	YES	YES	NO	NO	NO	NO

CHEFTOP MIND MAPS PLUS - GAS

BAKERTOP MIND MAPS PLUS - GAS

	GN 2/1 COUNTERTOP MODELS	GN 2/1 FLOOR MODELS	GN 1/1 COUNTERTOP MODELS	GN 1/1 FLOOR MODELS			COUNTERTOP 600x400	FLOOR MODEL 600x400
HEATING ELEMENT	YES	YES	YES	YES			NO	YES
SMOKER AVAILABLE	YES	NO*	YES	YES			NO	NO

CHEFTOP MIND MAPS ONE

BAKERTOP MIND MAPS ONE

		GN 1/1 COUNTERTOP MODELS	GN 1/1 FLOOR MODELS	GN 1/1 COMPACT	GN 2/3	COUNTERTOP 600x400	FLOOR MODEL 600x400
HEATING ELEMENT		YES	YES	NO	NO	NO	YES
SMOKER AVAILABLE*		YES	YES	NO	NO	NO	NO

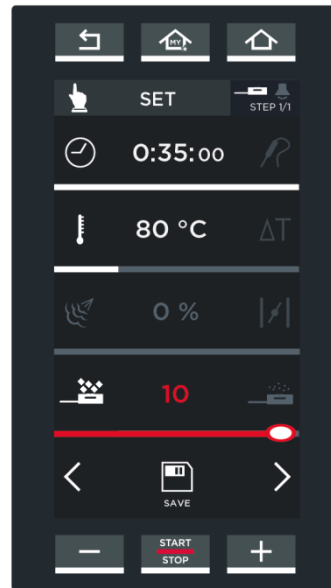
A focus on HYPER.SMOKER



INVENTIVE SIMPLIFICATION

To start producing smoke it is necessary to preheat the wood from a minimum amount of time that changes from wood to wood (approx 15 to 20 minutes shall be enough for the most common ones). It means the preheating phase will last automatically around 20 minutes in PLUS ovens, while the user shall do it by himself in the ONE versions.

STEP 1/1 WITH SMOKER SET



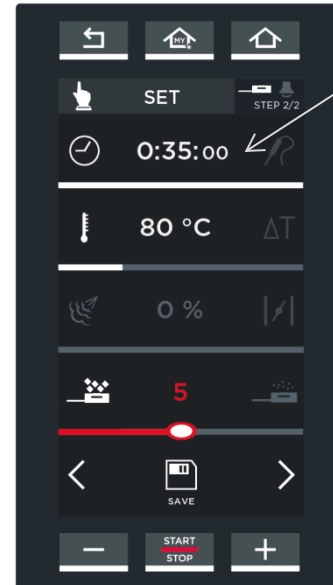
20'

The preheating phase will last automatically around 20 minutes.

A focus on HYPER.SMOKER

If HYPER.SMOKER will be used in any further cooking step other than the first, that step will not be programmable for less than 20mins in PLUS models. Manual adjustments are required in ONE model.

STEP 2/2 WITH SMOKER SET

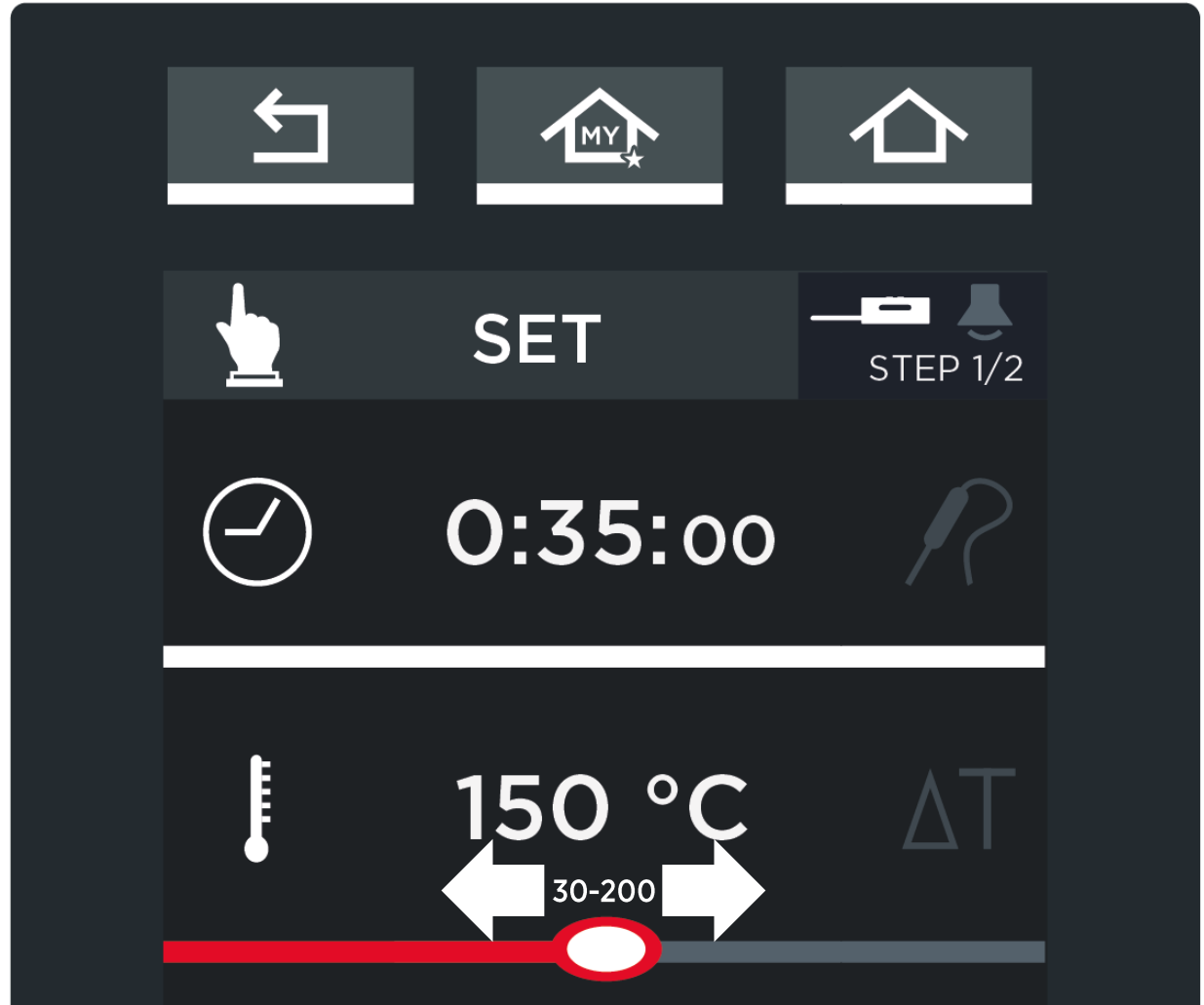


20'

step will last at least 20 minutes

A focus on HYPER.SMOKER

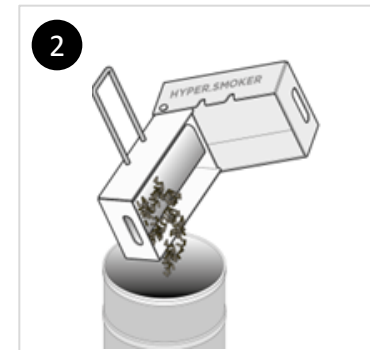
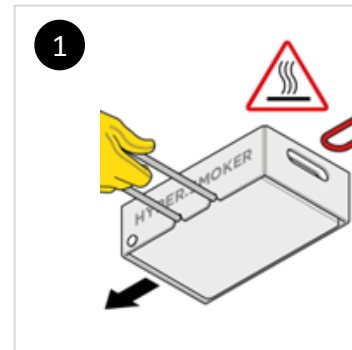
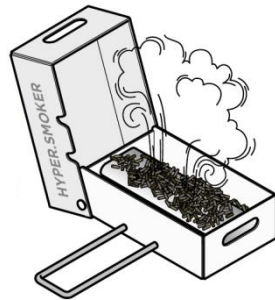
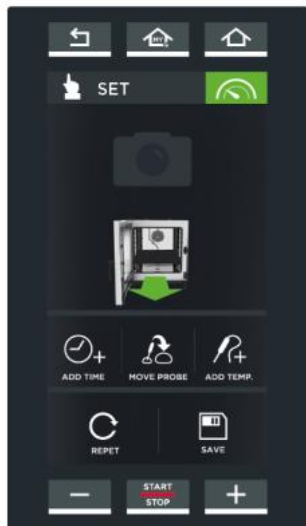
During the smoking process in a CHEFTOP MIND.Maps™ model, the temperature range you can set goes from 30° C to 200° C. To avoid a bitter taste we suggest to set the temperature lower than 150 ° C. Manual adjustments are required in CHEFTOP MIND.Maps™ ONE models.



A focus on HYPER.SMOKER

The Hyper.Smoker wood capacity typically varies from 70 to 100 grams and it can produce smoke for approximately 1,5 hours. At the end of the cooking/smoking process will be necessary manually remove HYPER.SMOKER.

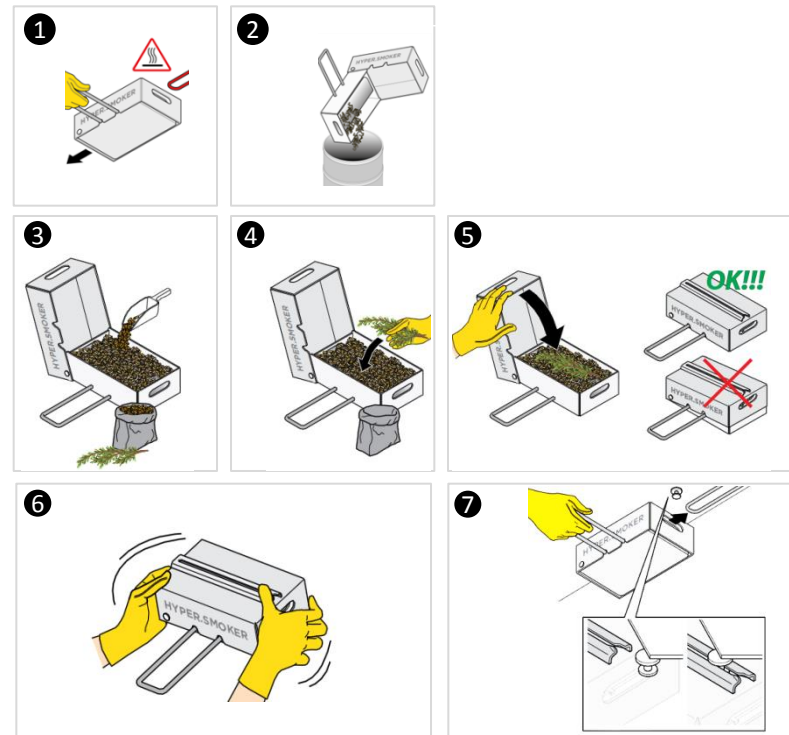
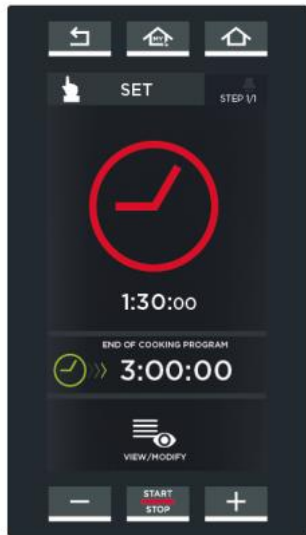
AT THE END OF SMOKING...



A focus on HYPER.SMOKER

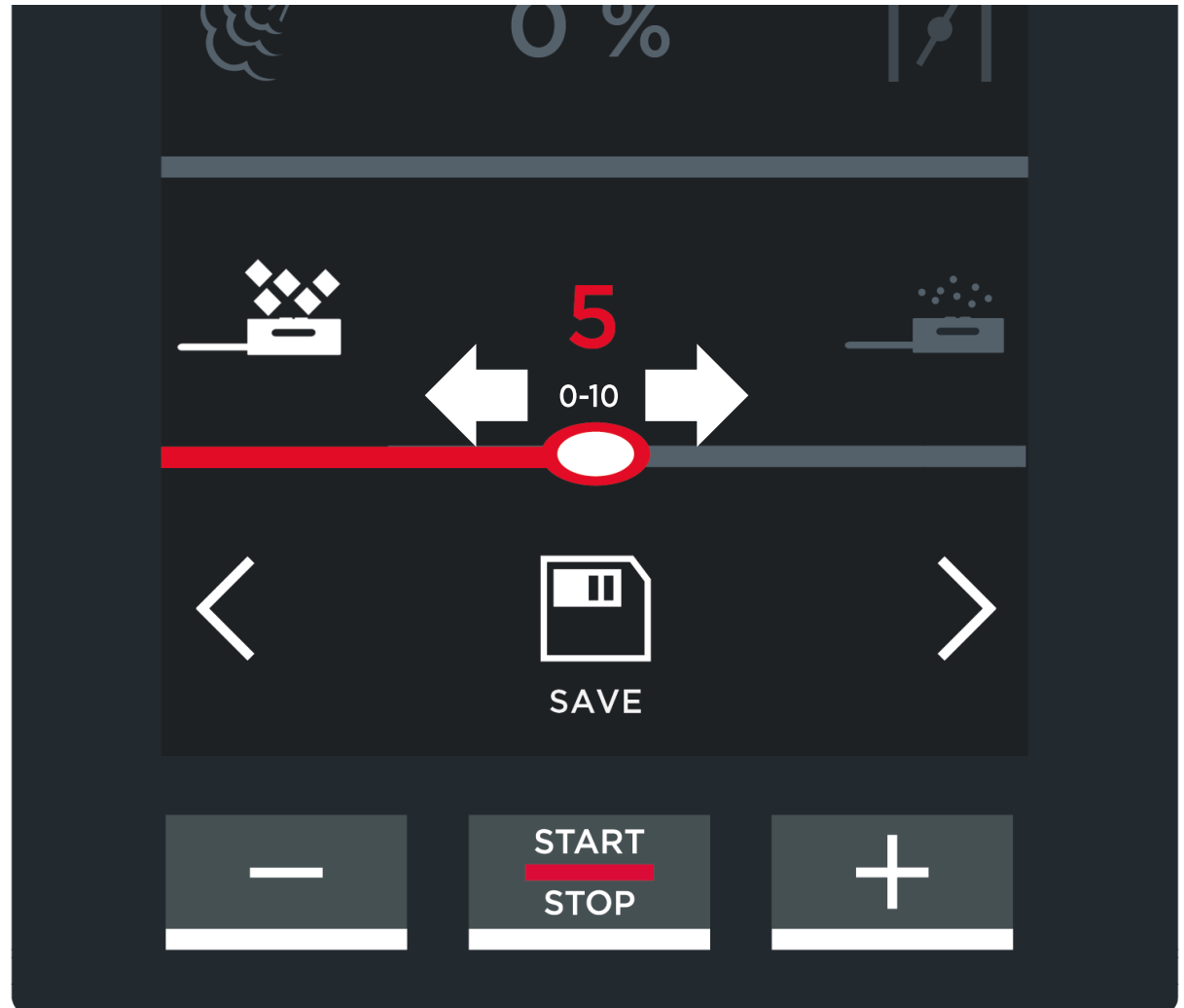
If a longer smoking time is needed, it will be necessary to recharge the HYPER.Smoker with new wood after the time has elapsed.

FOR A LONGER SMOKING PROCESS...

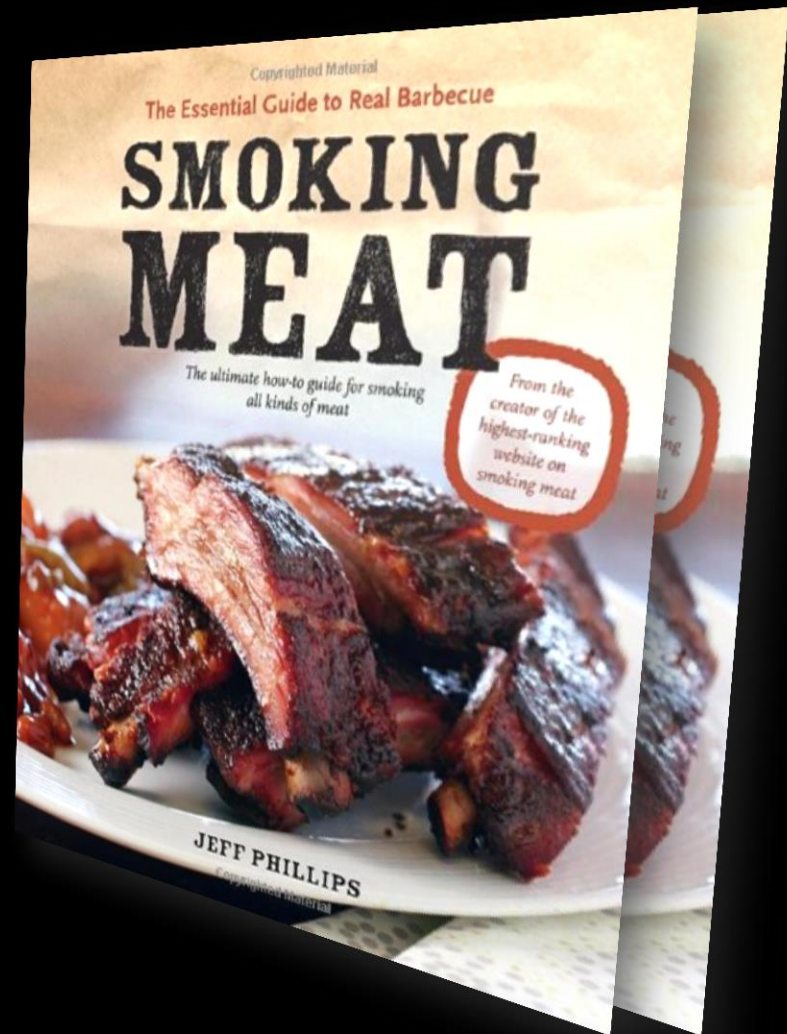
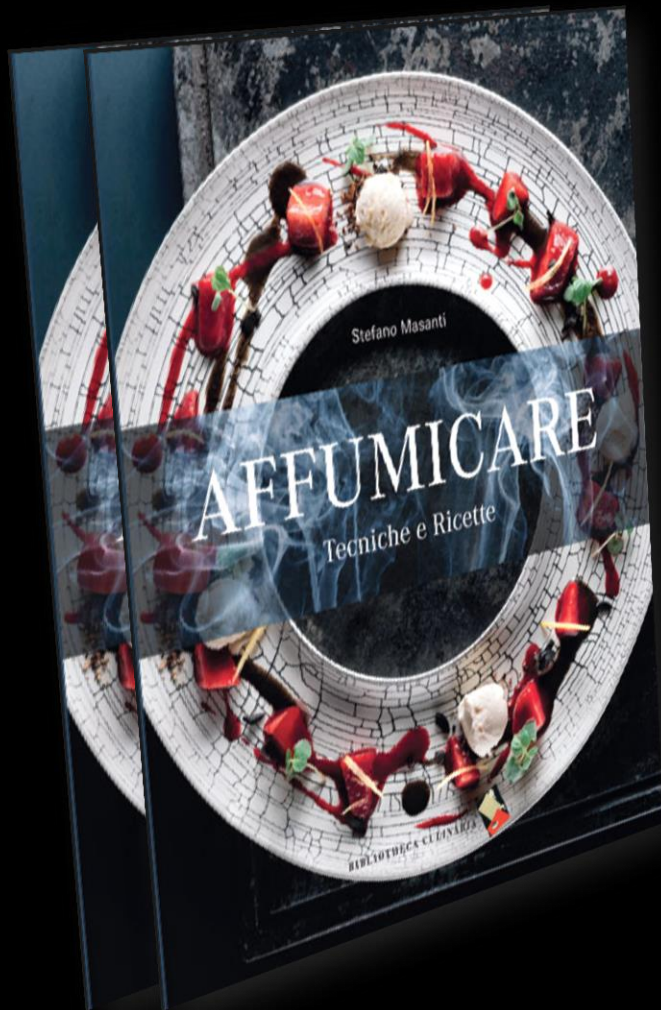


A focus on HYPER.SMOKER

A smoking level can be set in the range from 1 to 10, where 1 is the mildest and 10 the strongest.



MORE INFO ON SMOKING FOOD?





INVENTIVE SIMPLIFICATION