

CHEFTOP MIND.Maps™



HOTEL & BANQUETING

LONGLife4!

Spare parts 4 years / 10.000 hours optional warranty*





PRODUCTIVITY, COOKING QUALITY, RELIABILITY.

The ingredients of your success.

Successful banqueting is achieved through volume, rhythm, punctuality and precision. CHEFTOP MIND.Maps™ ovens are like you: they do not accept compromise.

Unox' most advanced technologies allow you to use it with any food load, whether cooking or retherming.

Technology that becomes Intelligence: thanks to the exclusive and patented ADAPTIVE.Cooking™ mode, CHEFTOP MIND.Maps™ understands the result that you have in mind, interprets your settings, registers the variations of temperature and humidity, understands the quantity of food that is in the oven and optimizes the cooking process to achieve exactly the results that you expect.

Because, in the most important moments, no detail can be left to chance.

PRODUCTIVITY.

UNOX Solutions for Hotel & Banqueting.

20 GN 2/1 + PLATE TROLLEY



20 GN1/1 + PLATE TROLLEY



10 GN 2/1 + CABINET



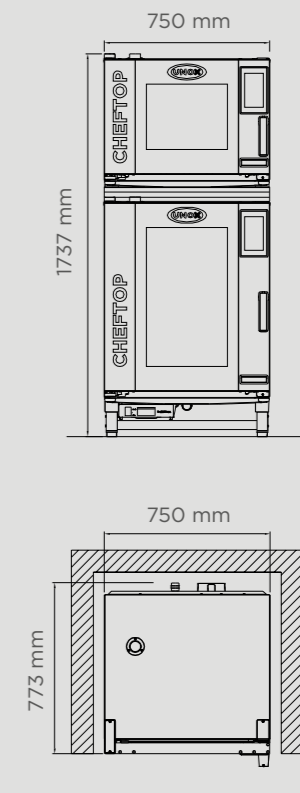
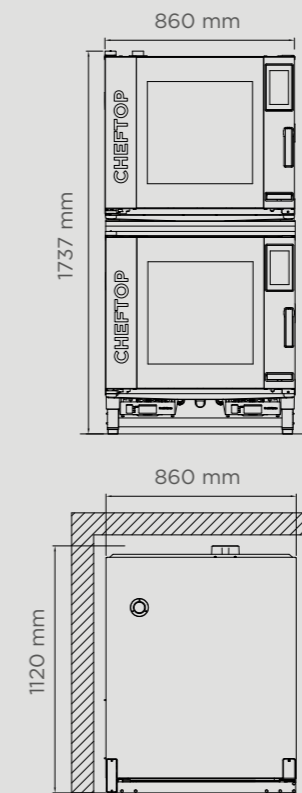
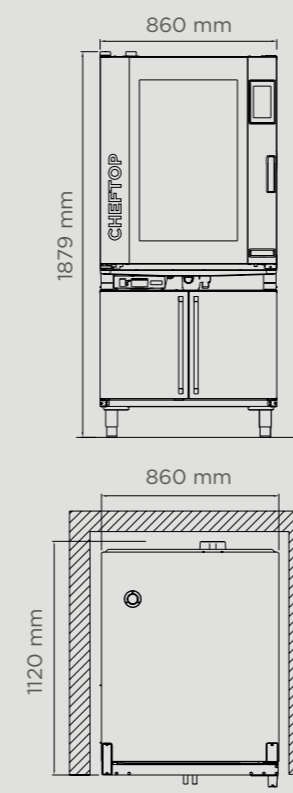
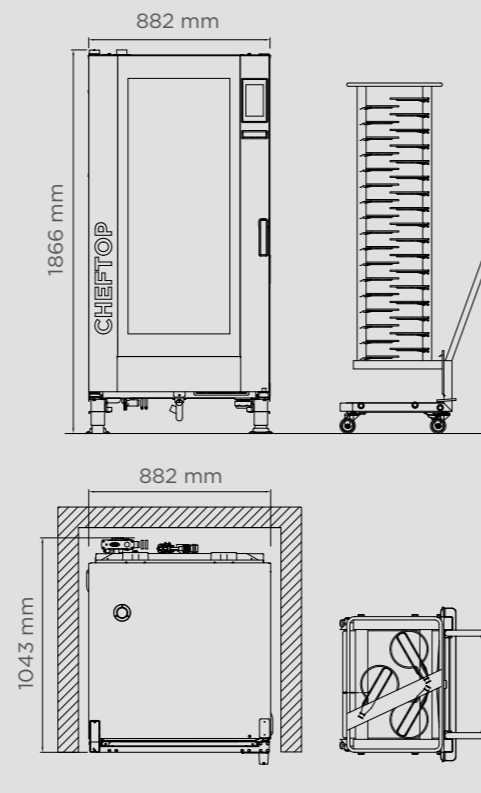
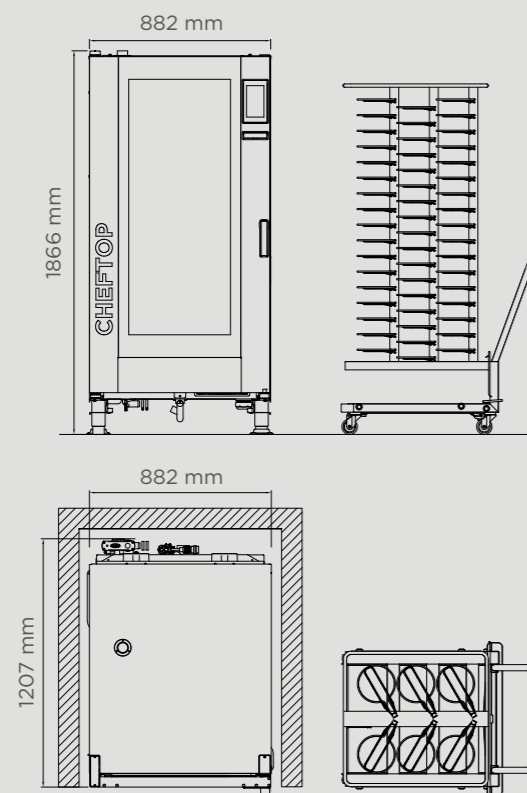
6 + 6 GN 2/1



5 + 10 GN 1/1



Capacity	XEVC-2021-EPR 20 GN 2/1	XEVC-2011-EPR 20 GN 1/1	XEVC-1021-EPR 10 GN 2/1	XEVC-0621-EPR 6 GN 2/1	XEVC-0511-EPR 5 GN 1/1
Pitch	67 mm	67 mm	77 mm	77 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N	400 V - 3N
Electrical power	51,3 kW	35 kW	30,8 kW	20,5 kW	9,3 kW
Dimensions (WxDxH mm)	882x1207x1866	882x1043x1866	860x1120x1163	860x1120x843	750x773x675
Weight	200 kg	185 kg	170 kg	160 kg	70 kg
Stacking kit*	-	-	-	XEAQC-00E2-E	XEVQC-0011-E
Capacity	XEVTC-102P 102 dishes	XEVTC-051P 51 dishes	XWVEC-0821 8 GN 2/1	XEVC-0621-EPR 6 GN 2/1	XEVC-1011-EPR 10 GN 1/1
Pitch	-	-	57 mm	77 mm	67 mm
Frequency	-	-	-	50 / 60 Hz	50 / 60 Hz
Voltage	-	-	-	400 V - 3N	400 V - 3N
Electrical power	-	-	-	20,5 kW	18,5 kW
Dimensions (WxDxH mm)	743x784x1711	743x564x1711	860x995x676	860x1120x843	750x773x1010
Weight	65 Kg	40 Kg	30 kg	160 kg	95 kg
Floor stand*	-	-	-	XWVRC-0021-F	XWVRC-0011-F



* Mandatory

UNOX ACCESSORIES.

In the kitchen, a close-knit team makes the difference.

Trolleys and Baskets

Trolleys and baskets enable you to prepare your food load outside the cooking chamber and then insert it all at once with a simple action. It is a perfect way to quickly cook full loads and easily move them inside the kitchen, reducing the time the oven door is open, enhancing its efficiency.

Thermocover

Food preparation for hotels, catering and banqueting requires cooking in advance and the ability to keep the courses at the right temperature before serving.

The Thermocover is perfectly suitable for both warm temperature holding or cook-chill processes.

Put the Thermocover on the trolley right after you extract it from the oven to ensure maximum hygiene and food safety.

GN 2/1



Trolley
For model: XEVC-2021-EPR
Capacity: 20 GN 2/1
Pitch: 67 mm
Dimensions: 743x783x1717 WxDxH mm
Weight: 72 Kg

Art.: XEVTC-2021



Mobile plate trolley
For model: XEVC-2021-EPR
Capacity: 102 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x784x1711 WxDxH mm
Weight: 65 Kg

Art.: XEVTC-102P



Thermocover
For models: XEVTC-2021/
XEVTC-102P

Art.: XUC031

GN 1/1



Trolley
For model: XEVC-2011-EPR
Capacity: 20 GN 1/1
Pitch: 66 mm
Dimensions: 743x564x1700 WxDxH mm
Weight: 25 Kg

Art.: XEVTC-2011



Mobile plate trolley
For model: XEVC-2011-EPR
Capacity: 51 dishes
Max. dishes diameter: 310 mm
Min. dishes diameter: 210 mm
Dimensions: 743x564x1711 WxDxH mm
Weight: 40 Kg

Art.: XEVTC-051P



Thermocover
For models: XEVTC-2011/
XEVTC-051P

Art.: XUC030



CHEFTOP MIND.Maps™
Link to cooking tutorial videos