

CHEFTOP MIND.Maps™



RESTAURANTS

**LONG**Life4!

Spare parts 4 years / 10.000 hours optional warranty\*





**COOKING QUALITY, VERSATILITY, RELIABILITY.**

## The ingredients of your success.

In cooking, every gesture has a specific meaning and every action a clear purpose.



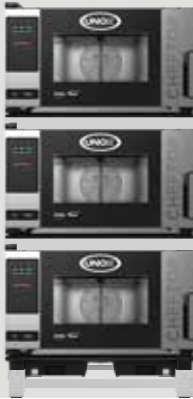
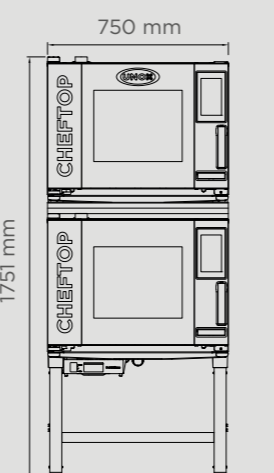
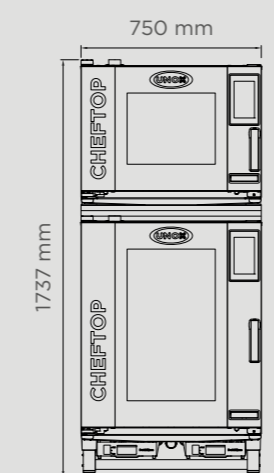
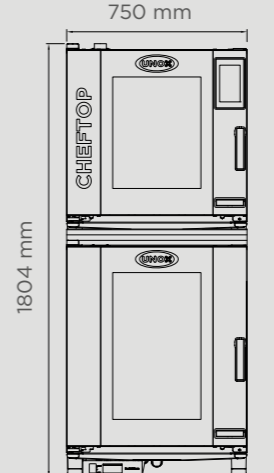
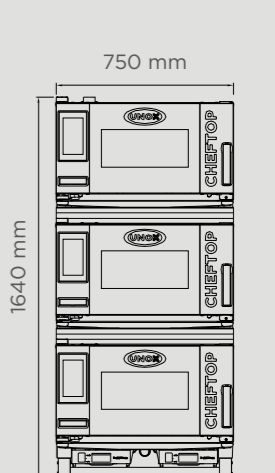
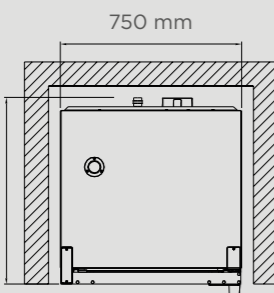
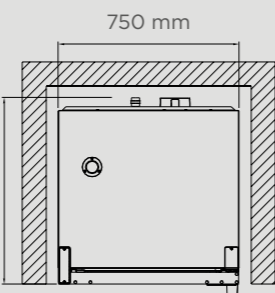
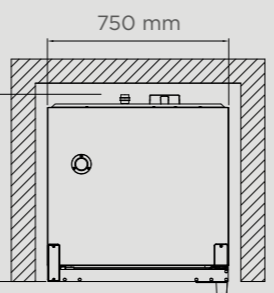
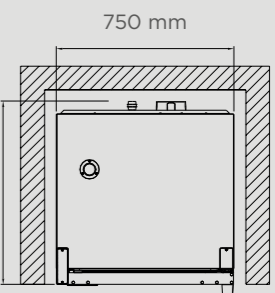
Your restaurant is as unique as your touch of brilliance. CHEFTOP MIND.Maps™ easily fits your needs to enable you to express your creativity with no restrictions. Technology designed for chefs, invented to help you build your success.

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.

CHEFTOP MIND.Maps™ is not just an oven, it is a set of solutions: convection oven, static oven, steamer, cook-and-hold, fryer, grill. Allowing you to build the right solution for you.

# FLEXIBILITY.

UNOX Solutions for Restaurants.

	10 GN 1/1 + STAND	7 + 7 GN 1/1	5 + 5 GN 1/1 + STAND	5 + 10 GN 1/1	7 GN 1/1 + SLOWTOP	3 + 3 + 3 GN 1/1
						
	<b>XEVC-1011-EPR</b>	<b>XEVC-0711-EPR</b>	<b>XEVC-0511-EPR</b>	<b>XEVC-0511-EPR</b>	<b>XEVC-0711-EPR</b>	<b>XEVC-0311-E1R</b>
Capacity	10 GN 1/1	7 GN 1/1	5 GN 1/1	5 GN 1/1	7 GN 1/1	3 GN 1/1
Pitch	67 mm	67 mm	67 mm	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	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	230 V - 1N/ 400 V - 3N
Electrical power	18,5 kW	11,7 kW	9,3 kW	9,3 kW	11,7 kW	5 kW
Dimensions (WxDxH mm)	750x773x1010	750x773x843	750x773x675	750x773x675	750x773x843	750x773x538
Weight	95 kg	85 kg	70 kg	70 kg	85 kg	50 kg
Stacking kit*	-	XEVQC-0011-E	XEVQC-0011-E	XEVQC-0011-E	-	(2x) XEVQC-0011-E
	<b>XWVRC-0011-H</b>	<b>XEVC-0711-EPR</b>	<b>XWVRC-0011-M</b>	<b>XEVC-1011-EPR</b>	<b>XEVSC-0711-CR</b>	
Capacity	-	7 GN 1/1	-	10 GN 1/1	7 GN 1/1	
Pitch	-	67 mm	-	67 mm	70 mm	
Frequency	-	50 / 60 Hz	-	50 / 60 Hz	50 / 60 Hz	
Voltage	-	400 V - 3N	-	400 V - 3N	230 V - 1N	
Electrical power	-	11,7 kW	-	18,5 kW	3,2 kW	
Dimensions (WxDxH mm)	732x546x752	750x773x843	732x546x462	750x773x1010	750x792x961	
Weight	10 kg	85 kg	9 kg	95 kg	63 kg	
Floor stand*	-	XWVRC-0011-F	-	XWVRC-0011-F	-	XWVRC-0011-F
						
						

\* Mandatory

## COOKING ESSENTIALS.

The team makes the difference in the kitchen.

- |   |  |   |   |
|---|--|---|---|
|    | <b>FAKIRO™</b><br>Ribbed-flat aluminium plate for pizza and focaccia<br>h..... 12 mm<br><b>Art.: TG 875</b>        |    | <b>FAKIRO™ Grill</b><br>Non-stick ribbed-flat aluminium plate for grilling<br>h..... 12 mm<br><b>Art.: TG 870</b>                     |
|    | <b>Steam&amp;Fry</b><br>Stainless steel grid for steaming and french fries<br>h..... 40 mm<br><b>Art.: GRP 815</b> |    | <b>Pan.Fry</b><br>Enamel coated pan for frying<br>h..... 20 mm<br><b>Art.: TG 905</b>   |
|    | <b>Pollo</b><br>Stainless steel grid to grill 8 chickens<br>h..... 168 mm<br><b>Art.: GRP 825</b>                  |    | <b>Black.Bake</b><br>Non-stick perforated aluminium pan for pastry and bakery products<br>h..... 15 mm<br><b>Art.: TG 890</b>         |
|    | <b>Pollo-Grill</b><br>Stainless steel grid to grill 3 open chickens<br><b>Art.: GRP 840</b>                        |    | <b>Black.20</b><br>Non-stick stainless steel pan<br>h..... 20 mm<br><b>Art.: TG 895</b>   |
|   | <b>Eggs</b><br>Non-stick aluminium pan for eggs<br><b>Art.: TG 935</b>   |   | <b>Black.40</b><br>Non-stick stainless steel pan<br>h..... 40 mm<br><b>Art.: TG 900</b>   |
|  | <b>Grill</b><br>Non-stick aluminium pan for grilling<br><b>Art.: TG 885</b>  |  | <b>Cooking Essentials start-up set</b><br>The kit contains n°1 GRP 815, TG 935, TG 885, TG 870, TG 905, TG 890<br><b>Art.: XUC004</b> |

## AROMA, FLAVOR and PRESERVATION.

Hyper.Smoker. The food smoker.



Add the unmistakable aroma of smoked food and enrich your menu with new items. There is nothing easier or faster.

Hyper.Smoker is a special kit available on request for CHEFTOP MIND. Maps™ ovens and it works with all of the most common materials for food smoking, such as wood chips and pellets.

**Art.: XUC090**



**CHEFTOP MIND.Maps™**

Link to cooking tutorial videos