

chefTop™



UNOX®



0:10 100 °C ROAST



Cooking innovation and perfection.

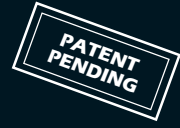
Technology meets Passion.



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AIR.Maxi™



Cooking uniformity. Cooking pleasure.

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

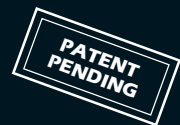
For this reason the study of air flow inside the chamber plays a leading role in the design of all **ChefTop™** ovens. The **AIR.Maxi™** technology has been studied by **UNOX** to obtain perfect distribution of the air and heat inside the cooking chamber.

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

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

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

ADAPTIVE.Clima



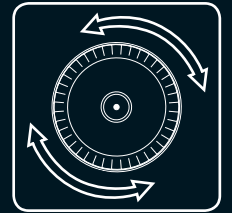
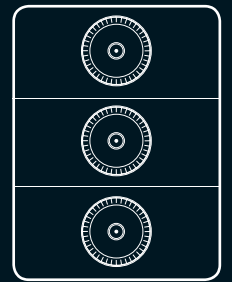
Perfect and Reliable. The certainty of the result.

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

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

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

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



DRY.Maxi™



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

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

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

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

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

STEAM.Maxi™

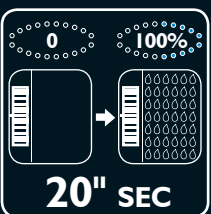
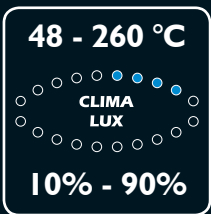
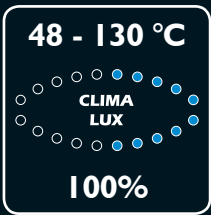
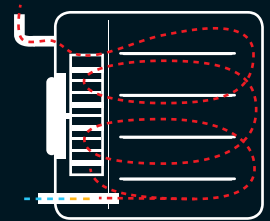
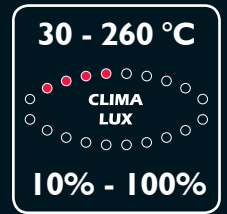
Steam perfection. Simple as a water drop.

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

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

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

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



MULTI.Time

And if time had 9 dimensions?

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

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

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

Cooking Essentials

Dedicated to excellence.

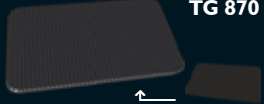
UNOX research has dedicated a special study on cooking processes, including all oven accessories that are necessary to improve the functions of the oven.

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

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



FAKIRO Grill
TG 870



FAKIRO
TG 875



No-Fry
GRP 815



Spido
TG 865



Pollo
GRP 825



PATENT
PENDING

Black
TG 835



Protek.SAFE™

Safety and efficiency.

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

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

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

Rotor.KLEAN™

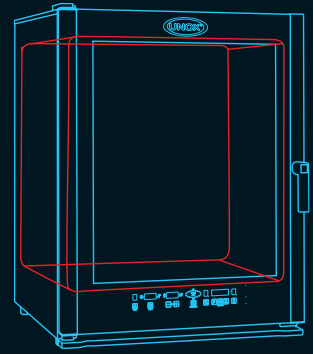


Integrated automatic washing. More value to time.

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

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




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






300 °C 60 °C



SHORT WASHING

 45 min
 0.10 l
 0.03 l

MEDIUM WASHING

 76 min
 0.21 l
 0.03 l

LONG WASHING

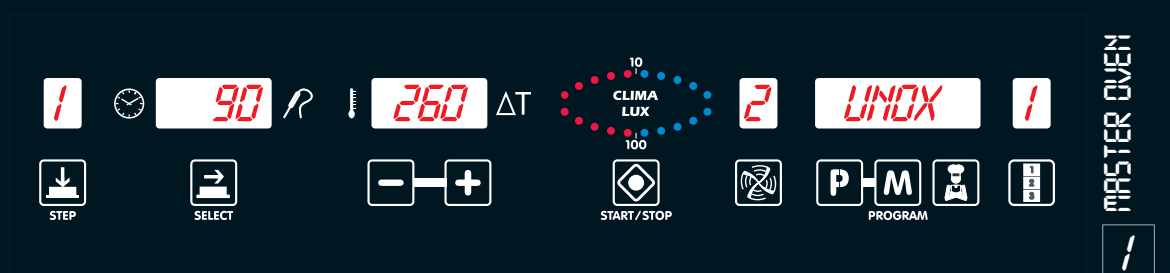
 117 min
 0.31 l
 0.03 l



Integrated cooking system

ChefTouch

Power and Simplicity. All in a single touch.



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

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

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

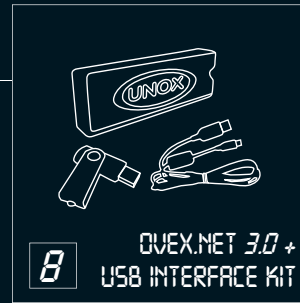
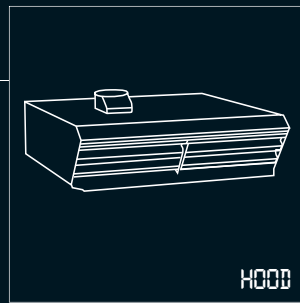
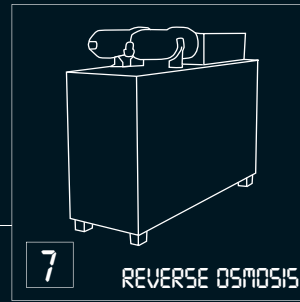
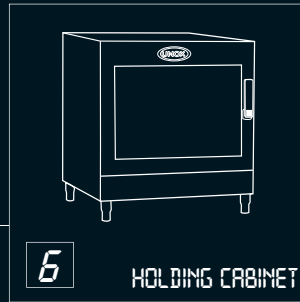
MAXI.Link

Simplicity and flexibility in the professional kitchen.

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

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

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



Integrated cooking system

Slow cooking oven

The modern static oven.

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

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

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

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

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

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

Pollo cooking system

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

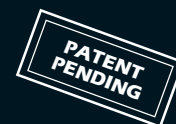
Using traditional rotisserie ovens, means longer roasting processes, significant weight loss, inefficient use of energy and of the available space, difficult and prolonged cleaning procedures, that usually are also expensive and inefficient.

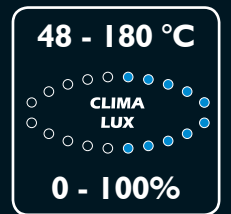
The technologies applied to the **ChefTop™** combi oven permit to dramatically reduce the cooking time and the weight loss and, thanks to the innovative **ADAPTIVE.Clima** technology, that permits to the **ChefTop™** combi ovens to understand the quantity of birds that have been introduced into the cavity and to automatically adjust the cooking parameters according to the actual load.

Using the special **GRP 825 "Pollo"** cooking technology, developed by **UNOX**, it is also possible to increase the number of chickens that can be put in the cavity, and to optimize the air flow inside and outside every single bird. Using the **GRP 825 "Pollo"** tray with the patented **ChefTop™** technologies, also allows the user to limit the formation of fat and waste inside the cavity during the cooking process, allowing you to halve the frequency of cleaning the oven.

In combination with the **Rotor.KLEAN™** technology, the **ChefTop™** reduce the cleaning costs up to 60%. The special cabinet for Chicken **XR216** (GN 1/1) and **XR276** (GN 2/1) feature a motorized valve for automatic separation of cooking fat, which is conveyed to the special collection tank in a sealed chamber, making even easier and faster the collection and disposal of fat. The new trolley **XR944** and **XR964** matched to its basket trays GN 1/1 and GN2/1 allow an easier and safer transport from the refrigerated room to the oven, placing the basket tray in the cooking chamber and the subsequent transport of cooked chicken to the service counter.

A special tray for fat collection at the top of the trolley collects any drops of fluids during all phases of handling, maintaining clean and safe the work environment.





① **XR 216: Pollo cabinet GN 1/1**
XR 276: Pollo cabinet GN 2/1

- A Drain pipe with motorized valve for automatic separation of cooking fat
- B Sealed fat-collection tank
- C Room for **Rotor.KLEAN™** detergent tanks

② **GRP 825: Pollo-grid**
 → Capacity: 8 chickens

③ **XTV 506: Basket 6 GN 1/1**
 → Capacity: 2 GRP 825 = 16 chickens
 For models XVC 505/505P/515G

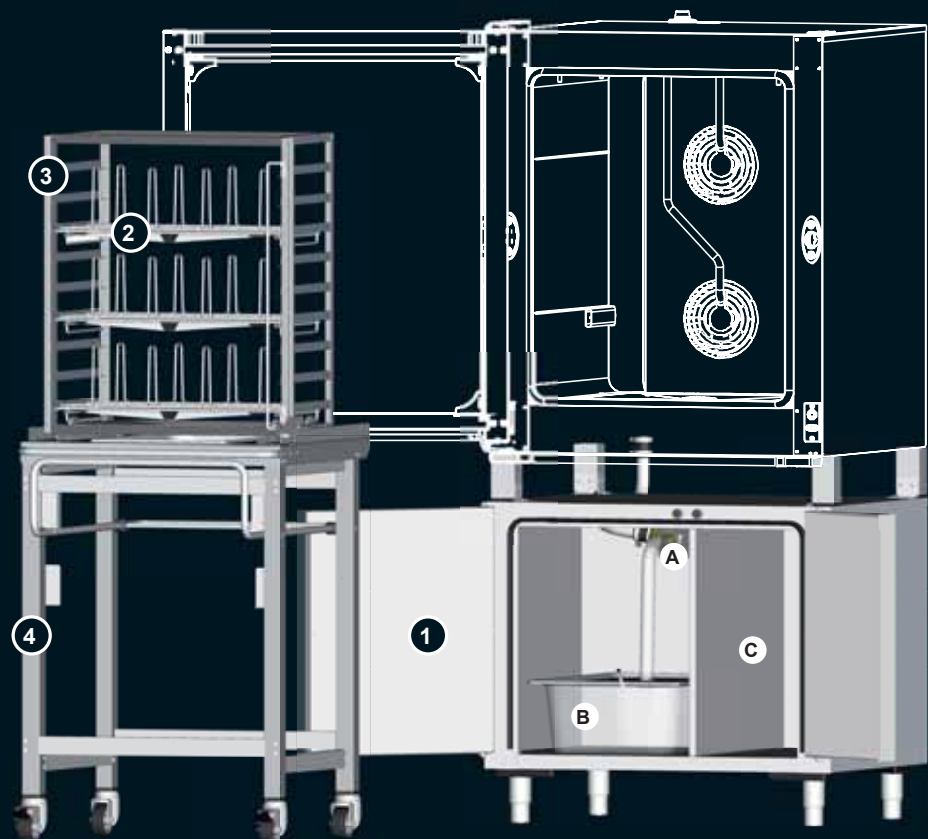
XTV 709: Basket 9 GN 1/1
 → Capacity: 3 GRP 825 = 24 chickens
 For models XVC 705/705P/715G

XTV 1200: Basket 6 GN 2/1
 → Capacity: 4 GRP 825 = 32 chickens
 For models XVC 1205P/1215G

XTV 2000: Basket 10 GN 2/1
 → Capacity: 6 GRP 825 = 48 chickens
 For models XVC 2005P/2015G

④ **XR 944: Trolley for baskets GN 1/1**
 + XR 955: Trolley coupling kit

XR 964: Trolley for baskets GN 2/1
 + XR 956: Trolley coupling kit



Reverse osmosis

Simply pure water.

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

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

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

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

HoldingCover

More time for service.

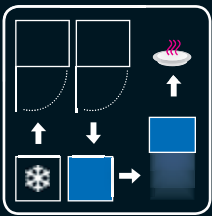
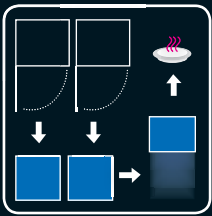
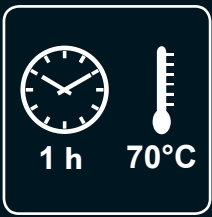
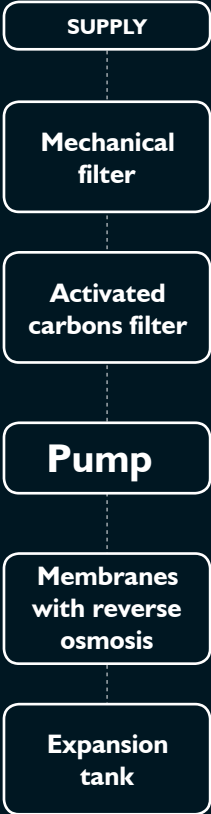
The food preparation for public catering and banquets with many guests, frequently requires cooking in advance from the dining time, and then to hold the food at a safe temperature before moving it to the dining room.

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

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

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

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



Combi ovens GN 2/I



TROLLEY INCLUDED.



power

XVC 4005 P

Capacity	20 GN 2/I
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	47 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	869x1206x1857
Weight	190 kg

* L: left-to-right door opening



power

XVC 2005 P

Capacity	10 GN 2/I
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	28 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x1160x1152
Weight	165 kg



power

XVC 1205 P

Capacity	6 GN 2/I
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	18,5 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x1160x888
Weight	150 kg

Complementary equipments & Accessories



power

XVC 4005 PL*

20 GN 2/I

66 mm

50 / 60 Hz

400 V ~ 3N

47 kW

-

869x1206x1857

190 kg



gas

XVC 4015 G

20 GN 2/I

66 mm

50 / 60 Hz

400 V ~ 3N

9 kW

36 kW / 34400 Kcal/h

869x1206x2072

220 kg



gas

XVC 4015 GL*

20 GN 2/I

66 mm

50 / 60 Hz

400 V ~ 3N

9 kW

36 kW / 34400 Kcal/h

869x1206x2072

220 kg



gas

XVC 2015 G

10 GN 2/I

80 mm

50 / 60 Hz

400 V ~ 3N

4,9 kW

21,5 kW / 18500 Kcal/h

860x1160x1348

185 kg



gas

XVC 1215 G

6 GN 2/I

80 mm

50 / 60 Hz

230 V ~ 1N

3,3 kW

18,4 kW / 15500 Kcal/h

860x1160x1028

170 kg



Trolley

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

Art.: XCV 4000

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request.
Minimum order: 2 trolleys



Mobile plate trolley

Capacity: 104 dishes
Max. Dishes diameter: 310 mm
Min. Dishes diameter: 210 mm
Dimensions: 733x774x1691 WxDxH mm

Art.: XCP 4000



Holding Cover

For models: XCV 4000/ XCP 4000
Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz
Electrical power: 2,2 kW
Temperature: 70 °C

Art.: XCP 145



Thermocover

For models: XCV 4000/ XCP 4000

Art.: XCP 140



Hood with steam condenser

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

Art.: XC 625



Neutral cabinet

Capacity: 8 GN 2/I - Pitch: 54 mm
Dimensions: 860x1080x657 WxDxH mm
Weight: 26 Kg

Art.: XR 277



Complete installation kit for GN 2/I stacked ovens. Fixing + water connection + waste and exhaust pipe

For model: XVC 1205P

Art.: XC 725



Open stand

Dimensions: 858x980x757 WxDxH mm

Weight: 10 Kg

Art.: XR 454



Lateral support - Kit for stand

For model: XR 454

Capacity: 7 GN 2/I - Pitch: 70 mm - Weight: 12 Kg

Art.: XR 754



Basket

For models: XVC 2005P/ 2015G

Capacity: 10 GN 2/I - Pitch: 80 mm

Art.: XTV 2000



Basket

For models: XVC 1205P/ 1215G

Capacity: 6 GN 2/I - Pitch: 80 mm

Art.: XTV 1200



Trolley for baskets

For models: XTV 2000/ XTV 1200

Art.: XR 964

Trolley coupling kit

Required article with the purchase of XR 964.
The kit is made of a coupling system to attach trolley with XR 277/ XR 454

Art.: XR 956



Wheels H: 105 mm

4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake.

Art.: XR 621

Combi ovens GN I/I



TROLLEY INCLUDED.



power

XVC 1005 P

Capacity	20 GN I/I
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	866x972x1866
Weight	177 kg



LATERAL SUPPORT IN THE CAVITY OF THE OVEN.



power

XVC 905 P

Capacity	20 GN I/I
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	866x972x1866
Weight	183 kg

Complementary equipments



power



gas



gas

XVC 1005 PL*

20 GN I/I

66 mm

50 / 60 Hz

400 V ~ 3N

29,7 kW

-

866x972x1866

177 kg

XVC 1015 G

20 GN I/I

66 mm

50 / 60 Hz

230 V~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

200 kg

XVC 1015 GL*

20 GN I/I

66 mm

50 / 60 Hz

230 V~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

200 kg



Trolley

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

Capacity: 20 GN I/I

Pitch: 66 mm

Dimensions: 730x555x1724 WxDxH mm

Weight: 25 Kg

Art.: XCV 1000

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request.

Minimum order: 2 trolleys



Mobile plate trolley

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

Capacity: 54 dishes

Max. Dishes diameter: 310 mm

Min. Dishes diameter: 210 mm

Dimensions: 730x555x1716 WxDxH mm

Weight: 25 Kg

Art.: XCP 1000



Holding Cover

For models: XCV 1000/ XCP 1000

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

Electrical power: 2 kW

Temperature: 70 °C

Art.: XCP 135



power



gas



gas

XVC 905 PL*

20 GN I/I

66 mm

50 / 60 Hz

400 V ~ 3N

29,7 kW

-

866x972x1866

183 kg

XVC 915 G

20 GN I/I

66 mm

50 / 60 Hz

230 V~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

206 kg

XVC 915 GL*

20 GN I/I

66 mm

50 / 60 Hz

230 V~ 1N

1,7 kW

36 kW / 30960 Kcal/h

866x970x2072

206 kg



Thermocover

For models: XCV 1000/ XCP 1000

Art.: XCP 130



Hood with steam condenser

Only for electric ovens

Voltage: 230 V~ 1N

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

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h;

Max. air flow: 750 m³/h

Dimensions: 868x1060x297 WxDxH mm

Art.: XC 515



* L: left-to-right door opening

Combi ovens GN I/I



XVC 705

Capacity	10 GN I/I
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	11,9 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x792x967
Weight	83 kg



XVC 505

Capacity	7 GN I/I
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	8,2 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x792x820
Weight	76 kg



XVC 305

Capacity	5 GN I/I
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	3 / 6 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x792x632
Weight	59 kg



XVC 105

Capacity	3 GN I/I
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	3,6 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x782x498
Weight	45 kg



power

XVC 705 P

10 GN I/I

67 mm

50 / 60 Hz

400 V ~ 3N

18,7 kW

-

750x792x967

83 kg



gas

XVC 715 G

10 GN I/I

67 mm

50 / 60 Hz

230 V~ 1N

0,7 kW

19 kW / 16340 Kcal/h

750x796x1175

97 kg



power

XVC 505 P

7 GN I/I

67 mm

50 / 60 Hz

400 V ~ 3N

11,9 kW

-

750x792x820

76 kg



gas

XVC 515 G

7 GN I/I

67 mm

50 / 60 Hz

230 V~ 1N

0,7 kW

16,5 kW / 14190 Kcal/h

750x796x1028

90 kg



power

XVC 305 P

5 GN I/I

67 mm

50 / 60 Hz

230 V ~ 1N / 400 V ~ 3N

9,4 kW

-

750x792x632

59 kg



gas

XVC 315 G

5 GN I/I

67 mm

50 / 60 Hz

230 V~ 1N

0,4 kW

11,5 kW / 9890 Kcal/h

750x796x840

73 kg



power

XVC 105 P

3 GN I/I

67 mm

50 / 60 Hz

230 V ~ 1N / 400 V ~ 3N

5,1 kW

-

750x782x498

45 kg

Complementary equipments & Accessories



Hood with steam condenser

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

Art.: XC 315



Neutral cabinet

Capacity: 8 GN I/I - Pitch: 54 mm
Dimensions: 750x696x657 WxDxH mm
Weight: 18 Kg

Art.: XR 217



Steam condenser

Only for electric ovens
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 380x212x217 WxDxH mm

Art.: XC 115



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

Art.: XC 727



Basket

For models: XVC 705/ 705P/ 715G
Capacity: 9 GN I/I - Pitch: 67 mm

Art.: XTV 709



Basket

For models: XVC 505/ 505P/ 515G
Capacity: 6 GN I/I - Pitch: 76 mm

Art.: XTV 506



Trolley for baskets

For models: XTV 709/ XTV 506

Art.: XR 944

Trolley coupling kit

Required article with the purchase of XR 944.
The kit is made of a coupling system to attach trolley with XR 217/ XR 116

Art.: XR 955



Low open stand

Dimensions: 748x550x278 WxDxH mm
Weight: 5 Kg

Art.: XR 104



Intermediate open stand

Dimensions: 748x550x494 WxDxH mm
Weight: 7 Kg

Art.: XR 154



High open stand

Dimensions: 748x550x757 WxDxH mm
Weight: 8 Kg

Art.: XR 116



Lateral support - kit for stand

For model: XR 116
Capacity: 8 GN I/I - Pitch: 54 mm
Weight: 3 Kg

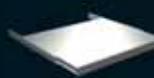
Art.: XR 716



Kit tank holder

For model: XR 116

Art.: XR 666



Pull-out table for stand

For model: XR 716
Capacity: 30 kg - Weight: 5 kg
Dimensions: 545x552x63 WxDxH mm

Art.: XR 914



Wheels

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

Art.: XR 621

Combi ovens GN 2/3



Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions (WxDxH mm)
Weight

Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions (WxDxH mm)
Weight

Complementary equipments



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

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

Digitally controlled only by the **ChefTouch** control panel



Blast chiller **XK 305**

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

Digitally controlled only by the **ChefTouch** control panel



XVC 205

5 GN 2/3
67 mm
50 / 60 Hz
230 V ~ 1N / 400 V ~ 3N
5,1 / 3,4 kW
574x773x632
44 kg

XVC 055

3 GN 2/3
67 mm
50 / 60 Hz
230 V ~ 1N
3,6 kW
574x762x498
38 kg

Accessories



Steam condenser

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 380x212x217 WxDxH mm

Art.: **XC 115**



Complete installation kit for GN 2/3 stacked ovens. Fixing + water connection + waste and exhaust pipe

Art.: **XC 726**



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

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

Art.: **XC 665**



Water tank for ovens with pump

Art.: **XC 655**



Slow cooking oven / Holding cabinet

XVL 375

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

Digitally controlled only by the **ChefTouch** control panel



Pollo cabinet XR 276 XR 216

For models	GN 2/1	GN 1/1
Capacity	-	-
Pitch	-	-
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N
Electrical power	5 W	5 W
Dimensions	860x1080x657	750x696x657
Weight	28 kg	20 kg

Accessorie for models XVL



Rotor.KLEAN™ Semi-automatic washing kit

For models: XVL575 / XVL375

Art.: **XC 302**

Accessories for models XR

GN 2/1	GN 1/1
Basket Capacity: 10 GN 2/1 6 x GRP 825 = 48 chickens Art.: XTV 2000	Basket Capacity: 9 GN 1/1 3 x GRP 825 = 24 chickens Art.: XTV 709
Basket Capacity: 6 GN 2/1 4 x GRP 825 = 32 chickens Art.: XTV 1200	Basket Capacity: 6 GN 1/1 2 x GRP 825 = 16 chickens Art.: XTV 506
Trolley for baskets For XTV 2000/ XTV 1200 Art.: XR 964	Trolley for baskets For XTV 709/ XTV 506 Art.: XR 944
Trolley coupling kit Required article with the purchase of XR 964. The kit is made of a coupling system to attach trolley with XR 276 Art.: XR 956	Trolley coupling kit Required article with the purchase of XR 944. The kit is made of a coupling system to attach trolley with XR 216 Art.: XR 955

Accessories for all models



Reverse osmosis kit with pump

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 220 W
Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg

Art.: **XC 235**



Kit for complementary equipments water connection

Dimension: 3 m

Art.: **XC 615**



External core probe SOUS-VIDE

The kit contains 1 core probe + control box.

Art.: **XC 249**



MULTI.Point core probe

The kit contains 1 core probe.

Art.: **XC 255**



Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.

Art.: **XC 706**



Ovex.NET 3.0 with USB interface kit

Art.: **XC 236**



Safety double door opening kit

Art.: **XC 720**

CLEANING:



Rotor.KLEAN™

Automatic washing kit

(For models 20 GN 2/I and 20 GN 1/I two pieces required)

FULL AUTO

Art.: **XC 405**



Rotor.KLEAN™

Semi-automatic washing kit

(For models 20 GN 2/I and 20 GN 1/I two pieces required)

Art.: **XC 302**



Detergent for Rotor.KLEAN™

Tank 10 L

Art.: **SL I 130A0**



Polish for Rotor.KLEAN™

Tank 10 L

Art.: **SL I 125A0**



Detergent for non-automatically cleaning

Box 6 x 2 L

Art.: **SL I 135A0**



Shower kit

Art.: **XC 202**



Features

■ Standard □ Optional – Not available



	eco	power	gas
COOKING MODES			
Convection cooking 30 °C - 260 °C	■	■	■
Mixed steam and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■	■
Mixed humidity and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■	■
Steaming 48 °C - 130 °C with STEAM.Maxi™ technology 100%	■	■	■
Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	■	■	■
Maximum pre-heating temperature 300 °C	■	■	■
Core probe	■	■	■
Delta T cooking with core probe	■	■	■
MULTI.Point core probe	□	■	■
SOUS-VIDE core probe	□	□	□
MULTI.Time : technology to manage up to 9 timers to bake at the same time different products	■	■	■
AIR DISTRIBUTION IN THE COOKING CHAMBER			
AIR.Maxi™ technology: multiple fans with reversing gear	■	■	■
AIR.Maxi™ technology: 3 air speeds, programmable	■	■	■
AIR.Maxi™ technology: 3 semi static cooking modes, programmable	■	■	■
AIR.Maxi™ technology: pause function	■	■	■
CLIMA MANAGEMENT IN THE COOKING CHAMBER			
DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user	■	■	■
DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C	■	■	■
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	■	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C	■	■	■
ADAPTIVE.Clima technology: cavity humidity measurement and regulation	■	■	■
ADAPTIVE.Clima technology: repeatability of the cooking process through the memorization of the real cooking process	■	■	■
ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory	■	■	■
COOKING COLUMNS WITH MAXI.Link TECHNOLOGY			
MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single ChefTouch control panel	■	■	■
MAXI.Link technology with EFFICIENT.Power : power requirement reduced on MAXI.Link columns	■	■	■
THERMAL INSULATION AND SAFETY			
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces)	■	■	■
Protek.SAFE™ technology: fan impeller brake to contain energy loss at door opening	■	■	■
Protek.SAFE™ technology: electrical power absorption related to the real needs	■	■	–
Protek.SAFE™ technology: gas power absorption related to the real needs	–	–	■
HIGH PERFORMANCE ATMOSPHERIC BURNER			
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	–	–	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	–	–	■
AUTOMATIC CLEANING			
Rotor.KLEAN™ XC405: 3 automatic and 2 semi-automatic washing programs	□	□	□
Rotor.KLEAN™ XC302: 2 semi-automatic washing programs	□	□	□
PATENTED DOOR			
Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	■	■	■
Reversible door, even after the installation (not for 20 GN 2/I and 20 GN 1/I models)	■	■	■
Door docking positions at 60°-120°-180°	■	■	■
AUXILIARIES FUNCTIONS			
99 cooking programs memory, each one made of 9 cooking steps	■	■	■
Possibility to assign a name to the stored programs	■	■	■
Preheating temperature up to 300 °C settable by the user	■	■	■
Visualisation of the residual cooking time (when cooking not using the core probe)	■	■	■
Holding cooking mode «HOLD»	■	■	■
Continuous functioning «INF»	■	■	■
Visualisation of the set and real values of time, core probe temperature, cavity temperature and humidity	■	■	■
«COOL» function for rapid cavity cooling	■	■	■
Temperature unit settable in °C or °F	■	■	■
TECHNICAL DETAILS			
Rounded stainless steel (DIN 1.4301) cavity for hygiene and easy of cleaning	■	■	■
Cavity lighting through external LED lights	■	■	■
Steam proof sealed ChefTouch control panel	■	■	■
High-durability carbon fibre door lock	■	■	■
Door drip pan with continuous drainage, even when the door is open	■	■	■
High capacity appliance drip pan connectable to appliance drain	■	■	■
Light weight – heavy duty structure using innovative materials	■	■	■
Proximity door contact switch	■	■	■
2-stage safety door lock	□	□	□
Autodiagnosis system for problems or brake down	■	■	■
Safety temperature switch	■	■	■
Openable internal glass to simplify the door cleaning	■	■	■
Stainless steel C-shaped rack rails with notched recesses for easy loading	■	■	■

Sale Conditions: Delivery Terms EX - WORKS - Packaging included
THE PICTURES USED IN THIS CATALOGUE ARE ONLY A DEMONSTRATION OF THE PRODUCT.

WARNING: All features indicated in this catalogue may be subject to modification and could be changed without any advice.



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