

# ChefLux™



UNOX®



Easy. From every point of view.



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## AIR.Plus

### Uniform cooking without compromise.

Air is the medium for the heat transmission and therefore the means to cook products. The performance of air flow is fundamental to obtain uniformity of cooking in all areas of the tray and in all trays.

For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX ChefLux™** ovens.

The AIR.Plus technology has been designed by **UNOX** to obtain an excellent distribution of the air and heat inside the cooking chamber.

At the end of the cooking, thanks to the AIR.Plus technology, food has a uniform external color and its consistency will remain perfect for several hours.

The AIR.Plus technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one.

The possibility to select 2 air flow speeds within the chamber allows the professional to cook any kind of product, from the lightest and most delicate ones to the ones that require a very high heat transfer.

## STEAM.Plus

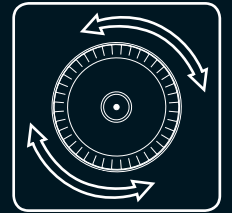
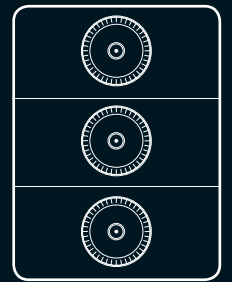
### Humidity. Whenever you need it.

In many culinary applications the proper amount of humidity within the cooking process provides for intense colors, enhanced flavors and unchanged structures.

A moist environment during the cooking process also allows the rapid transfer of the heat to the food, reducing cooking times and product shrinkage.

The STEAM.Plus technology of **ChefLux™** ovens allows the operator the ability to set the humidity inside the cooking chamber from 48 °C to 260 °C to obtain the optimum result from each product.





48 - 260 °C



## DRY.Plus

### **Taste and flavour. Crispy outside, moist inside.**

The DRY.Plus technology extracts the humidity from the cooking chamber, both the one released by the food and the one eventually generated by STEAM.Plus technology in a previous stage of the cooking process.

At the end of cooking process, the food will have a perfect color and an inviting aroma. The integrity and consistency of food is consistent with the DRY.Plus technology, making the product attractive even hours after the completion of the cooking process.

With DRY.Plus technology flavours are enhanced, with a consistent result that always lives up to the most demanding expectations.

## Cooking Essentials

### **Innovative and functional. Essential for your daily production.**

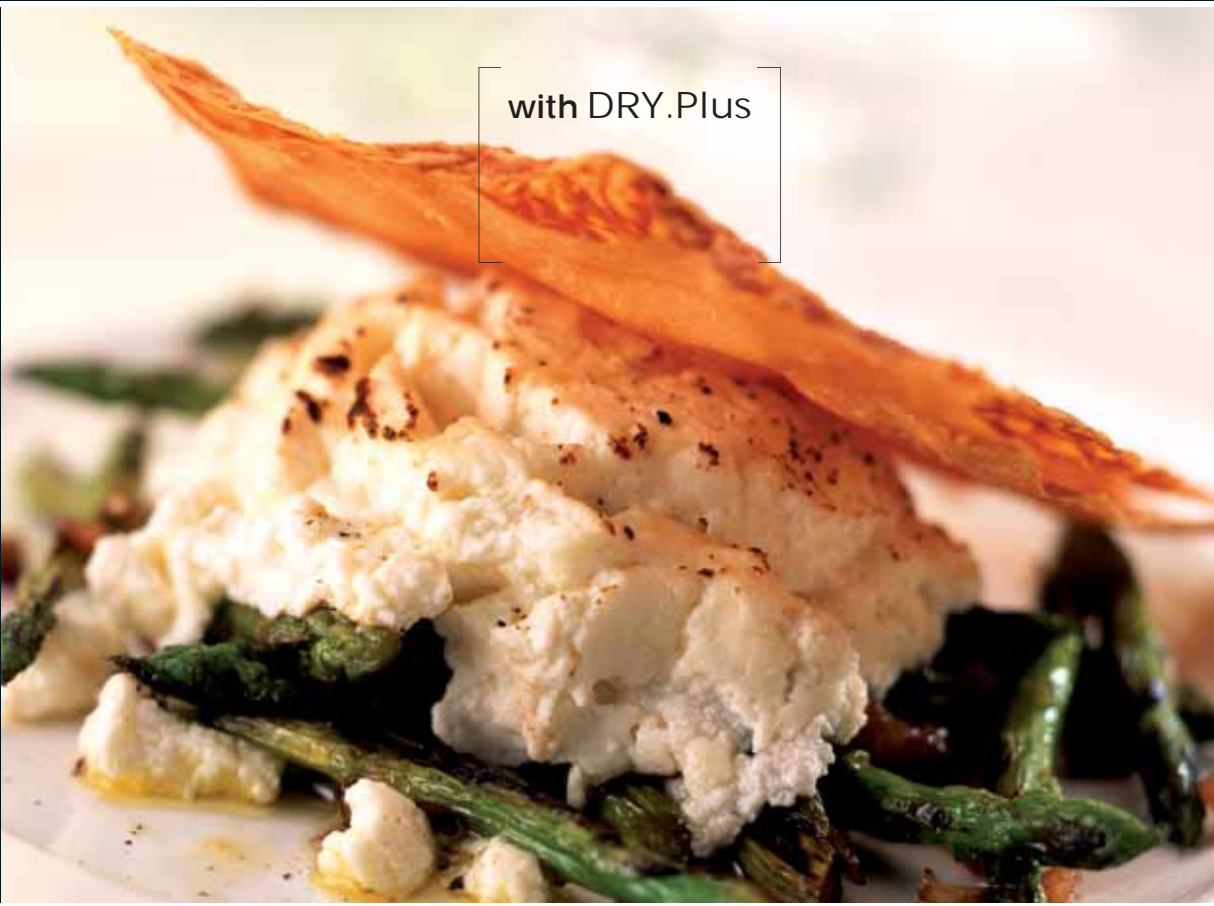
Within the **UNOX** research applied to the cooking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven in your everyday use.

There is a Cooking Essentials solution for each type of cooking: from grilling to frying without oil, from roasting to steaming, from baking pizzas to roasting of chickens.

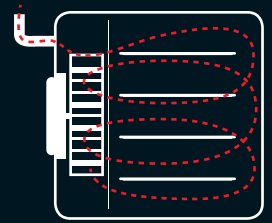
The innovative Cooking Essentials allows the operator the ability to deal with all methods of cooking, otherwise only possible with additional professional equipment, for example traditional grills, fryers, or steamers.

The versatility of **ChefLux™** ovens drastically reduces the investment required for setting up a full and versatile kitchen, with considerable savings of money, space and energy.





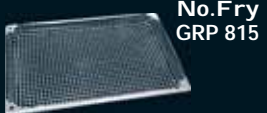
with DRY.Plus



FAKIRO.Grill  
TG 870



FAKIRO  
TG 875



No.Fry  
GRP 815



Spido  
TG 865



Pollo  
GRP 825



Black.20  
TG 895



# GN 1/1 humidity convection ovens



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



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



## Complementary equipment & Accessories

### XV 893

12 GN 1/1  
67 mm  
50 / 60 Hz  
400 V~ 3N  
15,8 kW  
860x900x1250  
112 Kg

### XV 593

7 GN 1/1  
67 mm  
50 / 60 Hz  
400 V~ 3N  
10,5 kW  
860x900x930  
80 Kg



#### Neutral cabinet

Capacity: 7 GN 1/1  
Pitch: 57 mm  
Dimensions: 860x636x780 WxDxH mm  
Weight: 27 Kg

Art.: XR 260



#### High open stand

Dimensions: 844x665x692 WxDxH mm  
Weight: 9 Kg

Art.: XR 168



#### Lateral support - kit for stand

For model: XR 168  
Capacity: 7 GN 1/1  
Pitch: 60 mm  
Weight: 3 Kg

Art.: XR 727



#### Wheels

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

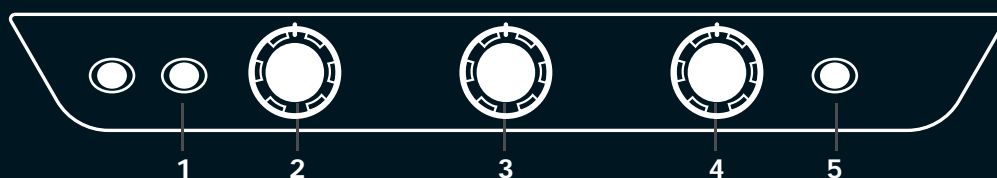
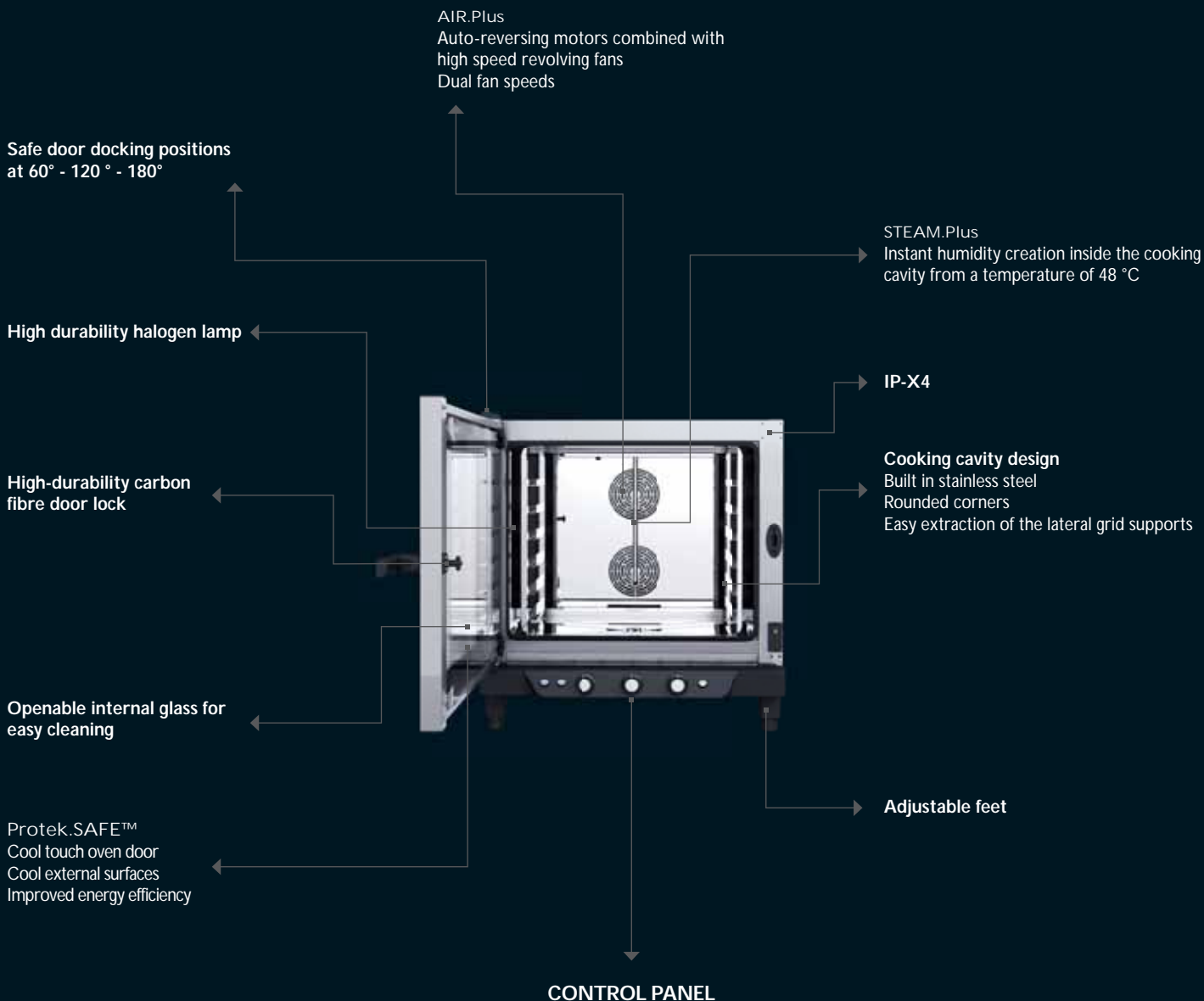
Art.: XR 621



#### Shower kit

Art.: XC 202

# Technical details



- 1- Temperature LED
- 2- Cooking time control dial
- 3- Cooking temperature control dial
- 4- Humidity control dial
- 5- Slow fan speed activating button

# Features

■ Standard    □ Optional    – Not available

## COOKING MODES

- Convection cooking 30 °C - 260 °C ■
- Convection cooking + Humidity 48 °C - 260 °C ■
- Maximum pre-heating temperature 260° C ■

## AIR DISTRIBUTION IN THE COOKING CHAMBER

- AIR.Plus technology: multiple auto-reversing fans ■
- AIR.Plus technology: dual fan speeds ■

## CLIMA MANAGEMENT IN THE COOKING CHAMBER

- DRY.Plus technology: rapid humidity extraction ■
- STEAM.Plus technology: manual humidity activation ■

## AUXILIARIES FUNCTIONS

- Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold door glass and external surfaces) ■
- Visual display of the residual cooking time ■
- Continuous functioning «INF» ■

## PATENTED DOOR

- Door hinges made of high durability and self-lubricating techno-polymer ■
- Reversible door, even after the installation ■
- Door docking positions at 60°-120°-180° ■

## TECHNICAL DETAILS

- Rounded stainless steel (DIN 1.4301) cooking chamber for hygiene and ease of cleaning ■
- Chamber illumination by long-life halogen lamps ■
- High-durability carbon fibre door lock ■
- Side opening internal glass to simplify the door cleaning ■
- Stainless steel C-shaped rack rails ■
- Light weight – heavy duty structure using innovative materials ■
- Safety temperature switch ■



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 maybe subject to modification and could be changed without any advice.



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