



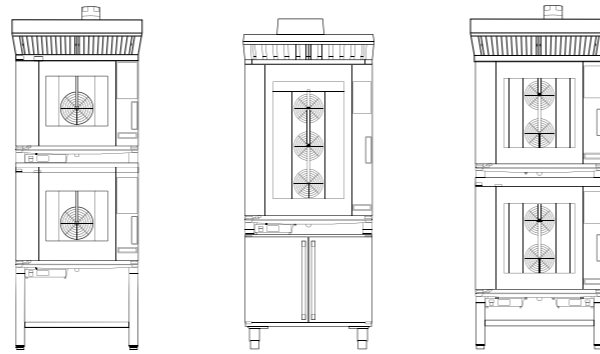
To respect the environment, we have decided to digitalize our catalogs and substitute them with this leaflet. With this decision, we have **reduced** our paper consumption by **up to 95%**. You can download the complete catalog by scanning the QR code displayed here. Do you need more information? Visit our website and chat with us!



CHEFTOP MIND.Maps™ PLUS



ENGLISH - UNITED STATES



Configure your CHEFTOP MIND.Maps™ at unox.com

LI1858A1



Try the oven for free



Book

Set up an appointment, call us or book it online



Cook with us

Try the oven in your kitchen with one of our Chefs



Choose

Make a choice based on solid certainties

Intelligent combi ovens

CHEFTOP MIND.Maps™ PLUS is the intelligent combi oven that grills, fries, roasts, browns, smokes, cooks with steam and much more.

MIND.Maps™ PLUS combi oven is available in three versions, to meet the specific needs of each kitchen:



CHEFTOP MIND.Maps™ PLUS COMPACT

Kitchens with small spaces and small shops



CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Restaurants and deli shops



CHEFTOP MIND.Maps™ PLUS BIG

Contract feeders and banqueting facilities

Cooking versatility

Unox Intelligent Technologies maximize your output and guarantee perfect cooking with any foodload.



6 minutes
full load
of crunchy bacon



8 minutes
full load
of grilled pork chops



24 minutes
full load
of steamed rice



24 minutes
full load
of steamed potatoes



39 minutes
full load of roasted chickens (2.9 lbs)



12 minutes
plate
regeneration



20 minutes
full load
of puff pastry



25 minutes
full load
of fresh focaccia



4 years/10,000 hrs Warranty

The LONG.Life4 extended warranty is the concrete proof of Unox reliability and the security of an investment that lasts over time.



1.

Connect the oven to the internet



2.

Register your oven at ddc.unox.com



3.

Activate the LONG.Life4 warranty at unox.com



4.

4 years / 10,000 hours worry-free

* Check the Guarantee Conditions for your country at unox.com



Countertop combi ovens

CHEFTOP MIND.Maps™ PLUS COUNTERTOP is the combi oven of choice for those kitchens that need maximum performance, smart technologies and limitless versatility.



Compact combi ovens

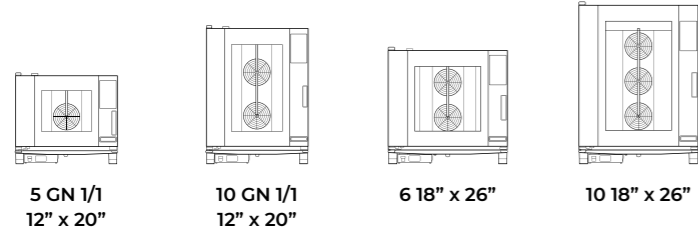
CHEFTOP MIND.Maps™ PLUS COMPACT is the compact professional combi oven for those who always want the best even with limited available space.



Trolley combi ovens

CHEFTOP MIND.Maps™ PLUS BIG is the tireless combi oven for large kitchens that need maximum repeatability of cooking quality and high productivity.

Discover all the oven features at unox.com



5 GN 1/1
12" x 20"

10 GN 1/1
12" x 20"

6 18" x 26"

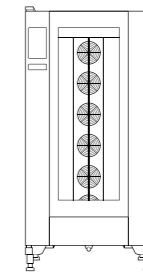
10 18" x 26"

Discover all the oven features at unox.com



5 GN 1/1
12" x 20"

Discover all the oven features at unox.com



20 GN 2/1
16 18" x 26"

Express your creativity

CHEFTOP MIND.Maps™ PLUS COUNTERTOP is the professional oven that can help make your visions a reality. Cook every dish with the certainty of the perfect result. Every single time.

up to **45%**

Less energy compared to a traditional grill

up to **80%**

Less water compared to cooking in boiling water

up to **90%**

Less oil compared to a fryer

Cooking Perfection

Repeatable and consistent

Versatility

Simultaneous cooking of multiple food items

Saving

Energy, time, ingredients and labor

Intelligence

Focus on your customers, the oven will do the rest

Small spaces, big ambitions

CHEFTOP MIND.Maps™ PLUS COMPACT is the ideal solution for professional kitchens requiring the least footprint and maximum performance.

24%

Less footprint compared to a non compact oven

158 lbs

Maximum capacity 2 x 2 combination*

*Data refers to a 4 XACC-0513-EPRM ovens combination.

21-1/8"

One of the narrowest ovens in its category

Reduced footprint

Get the most from vertical spaces

Flexibility

Stack 2 units to enable different cooking processes at the same time

Savings

A smaller cooking chamber requires less energy

Intelligence

Focus on your customers, the oven will do the rest

Limitless performances

CHEFTOP MIND.Maps™ PLUS BIG is the trolley combi oven with the highest productivity and reliability. The only one in the world with unique straight-line heating elements with high power intensity.

317 lbs

Full load maximum capacity

572 °F

Maximum cooking temperature

4.5 mins

Preheating time from 86 °F to 572 °F

Data refers to XAVL-16FS-DPRS model

Productivity

High volumes, zero stops

Uniformity

6 close-pitch reversing fans

Repeatability

Standardized results, consistency

Intelligence

Focus on your customers, the oven will do the rest