



CHEFTOP MIND.Maps™ ONE



ENGLISH



Configure your
CHEFTOP MIND.Maps™
at unox.com

LIT779A1

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

The essence of a combi oven



CHEFTOP MIND.Maps™ ONE is the professional combi oven that allows you to obtain concrete cooking performances in a simple and intuitive way.

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



CHEFTOP MIND.Maps™ ONE
COMPACT

Kitchens with small spaces
and small shops



CHEFTOP MIND.Maps™ ONE
COUNTERTOP

Restaurants
and deli shops



CHEFTOP MIND.Maps™ ONE
BIG

Contract feeders
and banqueting facilities

Cooking versatility

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



7 minutes
full load
of **crunchy bacon**



10 minutes
full load
of **grilled pork chops**



26 minutes
full load
of **steamed rice**



28 minutes
full load
of **steamed potatoes**



41 minutes
full load of **roasted chickens** (1,3kg)



12 minutes
full load
of **sea bass fillet** (0,3kg)



22 minutes
full load
of **puff pastry**



14 minutes
full load
of **frozen demi-baguettes**



Looking for more performance?
Discover CHEFTOP MIND.Maps™
PLUS at unox.com

4 years / 10.000 h 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

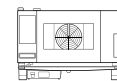
* Check the Guarantee Conditions for your country at unox.com



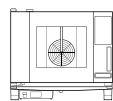
Countertop combi ovens

CHEFTOP MIND.Maps™ **ONE** COUNTERTOP is the point of reference for each kitchen that needs solid performances, intuitive technologies and ease of use.

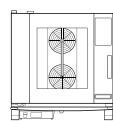
Discover all the oven features at unox.com



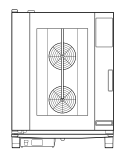
3 GN 1/1



5 GN 1/1



7 GN 1/1



10 GN 1/1

Give shape to your cooking skills

CHEFTOP MIND.Maps™ **ONE** **COUNTERTOP** is the professional combi oven that stands out for its simplicity. Nothing superfluous, nothing left to chance. Cook every dish being confident that you will always obtain the desired result.

up to **40%**

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 Quality
Get the result you are looking for

Savings
Energy, time and ingredients

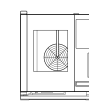
Reliability
Effective technology, solid performances



Compact combi ovens

CHEFTOP MIND.Maps™ **ONE** **COMPACT** is the ideal solution for professional kitchens that require maximum simplicity in the smallest footprint.

Discover all the oven features at unox.com



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Concentrated power

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

24%

Less footprint compared to a non compact oven

40 kg

Maximum **capacity** 2 x 2 combination*

*Data refers to a 4 XECC-0523-EIRM ovens combination

530 mm

One of the **narrowest** ovens in its category

Reduced footprint
Get the most from vertical spaces

Flexibility
Stack 2 units to enable different cookings at the same time

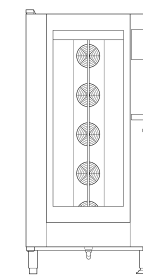
Savings
A smaller cooking chamber requires less energy



Trolley combi ovens

CHEFTOP MIND.Maps™ **ONE** **BIG** is the ideal tool for large kitchens, that need simple technology, cooking quality and high productivity.

Discover all the oven features at unox.com



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The essence of food production

CHEFTOP MIND.Maps™ **ONE** **BIG** is the professional trolley oven which allows you to make large quantities of cookings in a simple and intuitive way.

90 kg

Full load maximum **capacity**

260 °C

Maximum cooking **temperature**

6.5 min

Preheating time from 30 °C to 260 °C

Data refers to XEVL-2011-EIRS model

Productivity
High volumes, zero stops

Cooking Quality
Get the results you are looking for

Reliability
Effective technology, solid performances