CHEFTOP MIND.Maps™



BUTCHER & DELI SHOP

LONG Life 4

Spare parts 4 years / 10.000 hours optional warranty*

UNOX®

ENGLISH



VERSATILITY, EASE-OF-USE, RELIABILITY.

The ingredients of your success.

Roasting, braising, grilling, frying, pan-frying, smoking, boiling, steaming, sous-vide cooking.

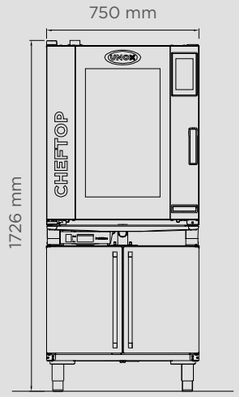
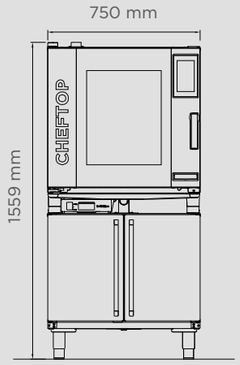
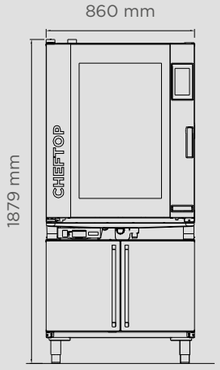
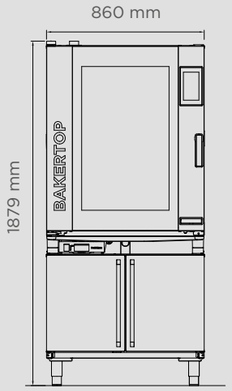
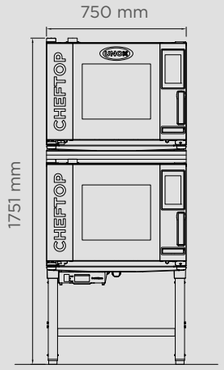
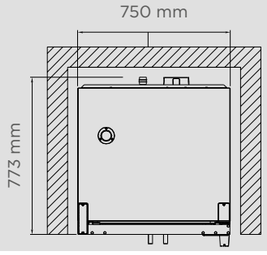
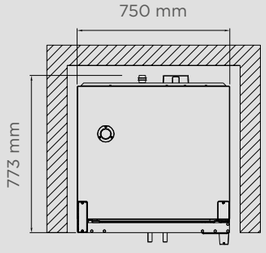
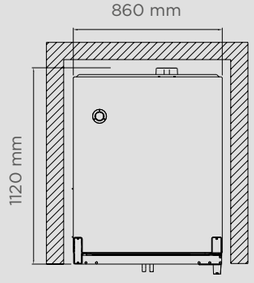
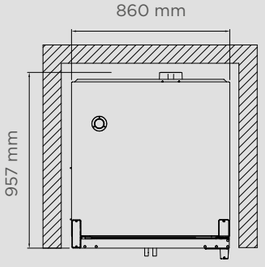
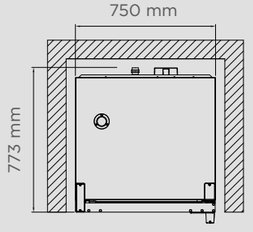
With the CHEFUNOX mode of CHEFTOP MIND.Maps™, everything is easier: you only have to select the cooking method you want to use. The oven will then ask you to choose the result you aim to achieve and the cooking program will start, enhancing the flavor and aroma, with maximum yield for every batch.

Hyper.Smoker technology allows you to add the unmistakeable smell and taste of smoke to your food and make your offering unique.

Why limit yourself?

VERSATILITY.

UNOX Solutions for Butcher & Deli Shop.

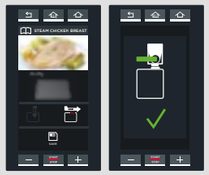
	10 GN 1/1 + CABINET	7 GN 1/1 + CABINET	10 GN 2/1 + CABINET	10 600x400 + CABINET	5 + 5 GN 1/1 + STAND
					
	XEVC-1011-EPR	**XEVC-0711-EPR**	**XEVC-1021-EPR**	**XEBC-10EU-EPR**	**XEVC-0511-EPR**
Capacity	10 GN 1/1	7 GN 1/1	10 GN 2/1	10 600x400	5 GN 1/1
Pitch	67 mm	67 mm	77 mm	80 mm	67 mm
Frequency	50 / 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
Electrical power	18,5 kW	11,7 kW	30,8 kW	21 kW	9,3 kW
Dimensions (WxDxH mm)	750x773x1010	750x773x843	860x1120x1163	860x957x1163	750x773x675
Weight	95 kg	85 kg	170 kg	130 kg	70 kg
Stacking kit*	-	-	-	-	XEVQC-0011-E
	XWVEC-0811	**XWVEC-0811**	**XWVEC-0821**	**XWAEC-08EF**	**XWVRC-0011-M**
Capacity	8 GN 1/1	8 GN 1/1	8 GN 2/1	8 600x400	-
Pitch	57 mm	57 mm	57 mm	57 mm	-
Frequency	-	-	-	-	-
Voltage	-	-	-	-	-
Electrical power	-	-	-	-	-
Dimensions (WxDxH mm)	750x656x676	750x656x676	860x995x676	860x772x676	732x546x462
Weight	18 kg	18 kg	30 kg	25 kg	9 kg
Pollo kit	XUC020	XUC020	XUC020	XUC020	-
					
					

* Mandatory

POLLO SYSTEM.

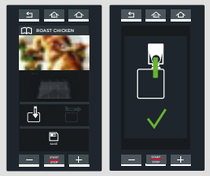
Maximizing the value of your investment.

Compared to a traditional roaster, the CHEFTOP MIND.Maps™ *Pollo*-System significantly reduces cooking time and weight loss, assuring perfect results with any amount of food loaded. The special *Pollo*-grill enables you to exploit the cooking chamber space and optimize the air flow inside and outside every chicken.
The semi-automatic system of drain-liquid separation makes fat collection and disposal an easy task.
Pollo.Wash, the tray-washing basket, enables you to wash the *Pollo*-grills in the oven during its normal wash cycle, allowing you more time to focus on your business and your customers.

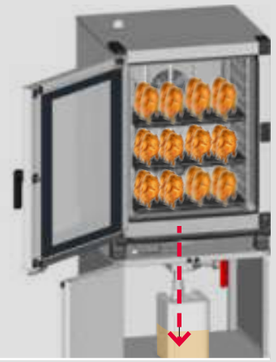


DRAIN SYSTEM
WITHOUT FAT
COLLECTION





DRAIN SYSTEM
WITH FAT
COLLECTION





WASHING SYSTEM
Pollo-GRIDS





Pollo.Wash
Washing basket for *Pollo*-trays
Enables you to wash three *Pollo*-grills in the oven during its normal wash cycle.

Art: GRP860



Pollo-Accessories



***Pollo*-manual kit for neutral cabinet and high open stand**
For models: XWVEC-0821/ XWVRC-0021-H/ XWVEC-0811/ XWVRC-0011-H/ XWAEC-08EF/ XWARC-00EF-H
Art.: XUC020



Pollo
No stick stainless steel grid to grill 8 chickens
For GN 2/1 & GN 1/1 ovens
Art.: GRP 825



Pollo.Wash
Washing basket for pollo trays
For GN 2/1 & GN 1/1 ovens
Art.: GRP 860

GN 2/1 Equipments



Neutral cabinet
Art.: XWVEC-0821



High open stand
Art.: XWVRC-0021-H



Basket
Capacity: 10 GN 2/1
6 x GRP 825 = 48 chickens
Art.: XWVBC-1021



Basket
Capacity: 6 GN 2/1
4 x GRP 825 = 32 chickens
Art.: XWVBC-0621



Trolley for basket
For XWVBC-1021/ XWVBC-0621
Art.: XWVYC-0021
Trolley coupling kit
Required article with the purchase of XWVYC-0021.
Art.: XWVYC-CK21

GN 1/1 Equipments



Neutral cabinet
Art.: XWVEC-0811



High open stand
Art.: XWVRC-0011-H



Basket
Capacity: 9 GN 1/1
3 x GRP 825 = 24 chickens
Art.: XWVBC-0911



Basket
Capacity: 6 GN 1/1
2 x GRP 825 = 16 chickens
Art.: XWVBC-0611



Trolley for basket
For XWVBC-0911/ XWVBC-0611
Art.: XWVYC-0011
Trolley coupling kit
Required article with the purchase of XWVYC-0011.
Art.: XWVYC-CK11

600x400 Equipments



Neutral cabinet
Art.: XWAEC-08EF



High open stand
Art.: XWARC-00EF-H

***Pollo* System**
Link to video

INVENTIVE SIMPLIFICATION



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