



CHEFTOP

MIND
Maps™

LONG Life 4!

Spare parts 4 years / 10.000 hours optional warranty*



CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.

Excellence is served.

There is no room for error in professional food service. Unox knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process. For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.





THE IDEA IN YOUR MIND, THE SOLUTION IN YOUR HANDS.

Sign your cooking process.

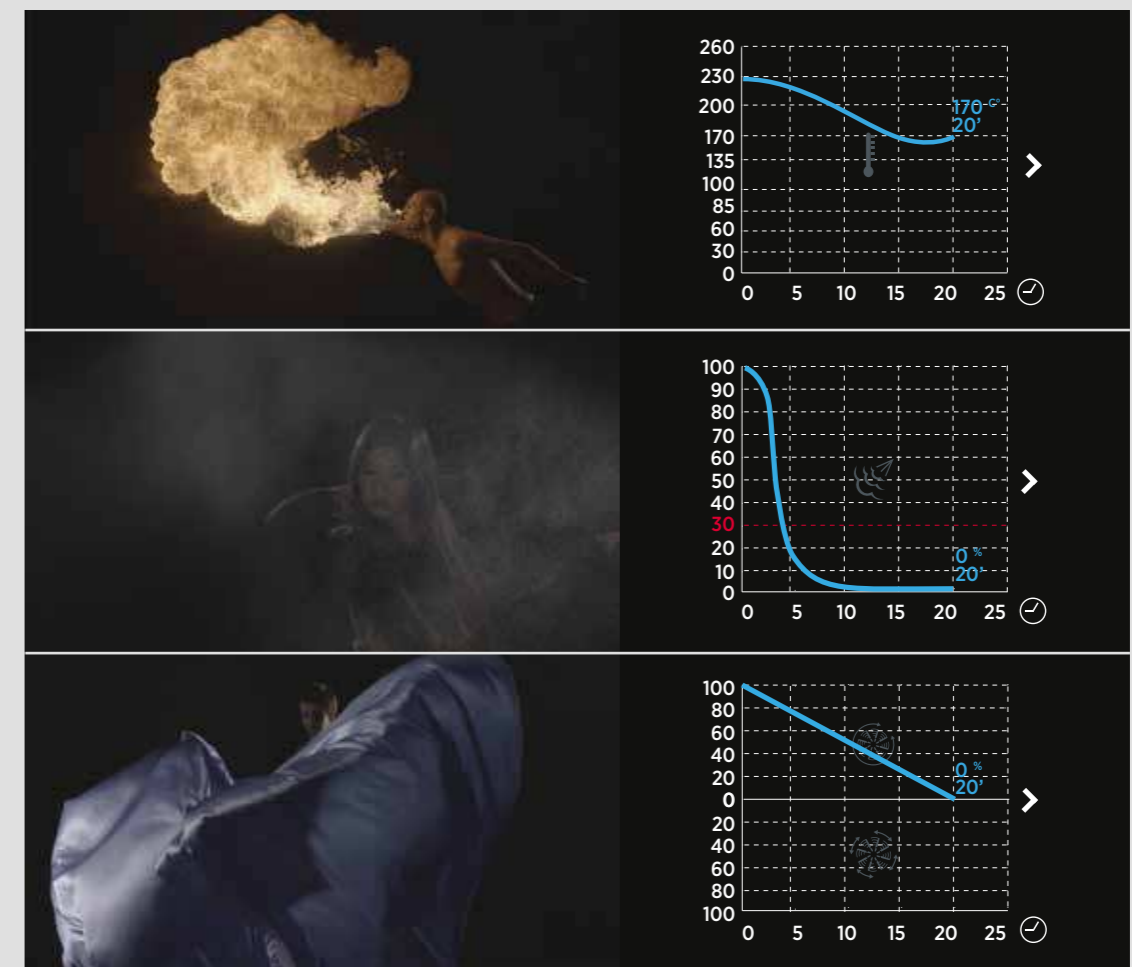
Controllable like your hand. Natural as your thoughts. Fast as your glance. This is Unox CHEFTOP MIND.Maps™, the new line of professional ovens that breaks down the barriers between your idea and the dish you serve. With a gesture.

CHEFTOP MIND.Maps™ ONE and CHEFTOP MIND.Maps™ PLUS stand for complete control of the cooking process and maximum creative freedom. Repeatable processes that save time and reduce costs. Outstanding performance in terms of yield, safety and reliability, in the most elegant design.

MIND.Maps™. Personality. In a gesture.

With Unox patented MIND.Maps™ technology your hand is free to design the curves of temperature, humidity and air speed on a visual language display. Today you can truly invent your own cooking process and draw it second by second.

Try Unox MIND.Maps™. Add a touch of brilliance to your cooking.



Innovation, quality, ease of use.
Unox technologies for CHEFTOP MIND.Maps™.



DRY.Maxi™

Minimum humidity.
Maximum flavour.

The patented DRY.Maxi™ technology rapidly extracts humidity from the cooking chamber and creates the ideal conditions for food that needs to be cooked in a completely dry environment. Oven baked products are soft, crisp and fragrant, grilled and browned meats retain their weight and flavour, vegetables maintain their perfect consistency. You can cook whatever you like, with Unox, quality comes as standard.

AIR.Maxi™

Cooking uniformity.
Quality without compromise.

The patented AIR.Maxi™ technology ensures perfect distribution of the air and therefore of the heat within the cooking chamber. Multiple auto-reversing fans and high speed motors guarantee cooking uniformity in all pans: from those at the bottom of the oven to those at the top. The possibility of choosing from 4 air speeds and 4 semi-static modes allows any type of product to be cooked perfectly, from the most delicate items to products that require high temperatures and a high rate of heat transfer.

CHEFTOP MIND.Maps™ PLUS: 4 air speeds and 4 semi-static modes.
CHEFTOP MIND.Maps™ ONE: 2 air speeds and 2 semi-static modes.

ADAPTIVE.Cooking™

Professional cooking. Unmistakable results.

In CHEFTOP MIND.Maps™ PLUS ovens the patented ADAPTIVE.Cooking™ technology transforms your oven into an intelligent tool. It understands the results that you have in mind, interprets your settings, registers the variations of humidity and temperature, understands the quantity of food that is in the oven and proposes the best way to get exactly the results that you expect.

By perfecting the cooking time and regulating the combined actions of 3 technologies, DRY.Maxi™, STEAM.Maxi™ and AIR.Maxi™, ADAPTIVE.Cooking™ always gives you the same perfect result. Exactly as you imagined it.

STEAM.Maxi™

Steam perfection.
Simple as a drop of water.

Unox's patented STEAM.Maxi™ technology carries out every type of steaming process, even the most delicate ones starting from a temperature of 35°C. This result is possible thanks to a production of steam that is up to 3 times superior to that obtained with traditional direct-injection ovens when using the same amount of water. The result is identical to, if not even better than that obtained when using a boiler combi oven.

UNOX.Care

The value of time.
Duration over time.

UNOX.Care products keep your oven clean, protect it over time and reduce any maintenance costs.

The automatic washing system Rotor.KLEAN™ and DET&Rinse™ detergent together guarantee perfect hygiene and the ideal long-term upkeep of the oven and its components.

The AUTO.Pure limescale filter, standard on all CHEFTOP MIND.Maps™ ovens, automatically removes limescale from the water* and means you no longer need to have an external filter.

* Applies to soft and mild water, refer to spec. sheet for further details

CHEFTOP MIND.Map^s™ ONE

You rise to meet every challenge...

DON'T SELECT A COOKING PROGRAM. DRAW YOUR OWN.

The MIND.Map^s™ visual language technology allows you to achieve even the most elaborate cooking processes with a few simple hand-drawn gestures on the screen.

MAKE YOUR MASTER TOUCH REPEATABLE.

With MIND.Map^s™ you can save all your cooking processes and transform them into a patrimony of experience for all of your collaborators to use. Your touch of brilliance can be repeated as many times as you wish, at the touch of a button.

GRILL, FRY, STEAM, AND SO MUCH MORE.

Whatever cooking method you wish to use and whatever level of humidity you need, DRY.Maxi™ and STEAM.Maxi™ regulate the humidity within the oven for results of the very highest quality.

ALWAYS DEMAND MAXIMUM QUALITY, WHATEVER THE LOAD.

AIR.Maxi™ technology distributes the air in a perfectly uniform manner. Whatever the load size you always have maximum quality and uniformity, from the lowest to the highest pan.

WORK IN A SAFE ENVIRONMENT.

Protek.SAFE™ insulation material keeps the external temperature of the oven at a safe working temperature.

DON'T WASTE YOUR TIME, OR YOUR TEAM'S TIME.

AIR.Maxi™ technology reduces the cooking time by up to 40% compared to the previous CHEFTOP™ ovens. The Rotor.KLEAN™ automatic washing system together with DET&Rinse™ detergent leaves you with more free time to take on new challenges in the kitchen.

GET A FASTER RETURN ON YOUR INVESTMENT BY SAVING ENERGY.

The Spido.GAS+™ (only for PLUS models) and Protek.SAFE™ systems increase the efficiency of the cooking process with the double advantage of respect for the environment and reduced running costs.

DEMAND A RELIABLE AND TIRELESS OVEN. JUST LIKE YOU.

Innovative yet dependable technologies combined with robust manufacturing details. Unox does not fear time and allows you to extend your product warranty* up to 4 years or 10.000 hours on-time. (*conditions apply, refer to www.unox.com for further details)

CHALLENGE 1

CHALLENGE 2

CHALLENGE 3

CHALLENGE 4

CHALLENGE 5

CHALLENGE 6

CHALLENGE 7

CHALLENGE 8



CHEFTOP MIND.Map^s™ PLUS

... and exceed your own expectations

CHALLENGE 1

DON'T SELECT
The MIND.Map^s™
processes with

CHALLENGE 2

MAKE YOUR MA
With MIND.Map^s™
your collabor

CHALLENGE 3

GRILL, FRY,
Whatever
STEAM.Maxi

CHALLENGE 4

ALWAYS DE
AIR.Maxi™
always has

CHALLENGE 5

WORK IN A
Protek.SAFE™
temperature

CHALLENGE 6

DON'T WAST
AIR.Maxi™
automatic

CHALLENGE 7

GET A FASTER
The Protek.SAFE™
advantage

CHALLENGE 8

DEMAND A
Innovative
to extend



+

CHALLENGE 9

WORK WITH AN INTELLIGENT OVEN.

The ADAPTIVE.Cooking™ system understands the results that you want, interprets your cooking parameters, records variations in humidity and temperature during the cooking process, and proposes the best way to give you exactly the result that you desire.

CHALLENGE 10

START COOKING, EVEN IF YOU DON'T KNOW THE OVEN.

When you want to delegate, ChefUnox is at hand with a wide range of popular cooking programs. All the experience of Unox at the touch of a button.

CHALLENGE 11

COOK DIFFERENT FOOD, ALL AT THE SAME TIME.

With the MULTI.Time program you can cook at the same time or in order up to 10 different products. Each of these is assigned with a timer that shows the status of the cooking process and advises you when it is ready.

CHALLENGE 12

COOK DIFFERENT ITEMS AND HAVE ALL OF THEM READY AT THE SAME TIME.

The MISE.EN.PLACE program gives you the exact timing and sequence with which you need to place products with different cooking times into the oven, so that they will all be ready at the same time.

MASTER.Touch ONE

The power of your creative instincts.



Revolutionary features in an intuitive design.
Creative freedom meets precision.



Having innovative technology, reliability and power at your fingertips is not enough. To really make the difference you need to be able to use your oven straight away, with no hesitation.

With an LCD touch screen interface with 65.000 colors, you have an intuitive visual language control of all of the key processes of your business: from the manual setting of cooking programs and drawing them with second by second precision then saving them to be repeated an infinite number of times, to the management of all complementary equipment.

When the most advanced technology becomes clear you can concentrate on your work right from the very first day.

MASTER.Touch ONE Interface

MASTER.Touch PLUS

The pleasure of being in control.



Advanced features, high speed.
Rising to the challenge is easy.

Conversing with an oven that is truly intelligent, that understands the results you are aiming for, monitors any changes in the parameters during the cooking process and suggests the best way to arrive at the perfect result (ADAPTIVE.Cooking™); using the MASTER.Touch pen to draw your cooking process and save your favorite recipes with a name or even free-hand with a symbol. Cooking different food at the same time thanks to the MULTI.Time function or using the MISE.EN.PLACE program to have all of your different dishes ready at the same time; accessing the ChefUnox cooking programs at the touch of a button and being able to automatically update them and adapt them in an intuitive way to your needs.

With the PLUS version you have all the technological power of MIND.Maps™ in an interface that has even more space. A creative experience without limits that you cannot wait to repeat.



MASTER.Touch PLUS Interface

CHEFTOP MIND.Maps™ COMBI OVENS.

A range of excellence.

| | GN 2/1 | | | GN 1/1 | | | | COMPACT (GN 1/1 & GN 2/3) | |
|------------------------|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|------------------------|
| | | | | | | | | | |
| PLUS (ELECTRIC) | XEVC-2021-EPR | XEVC-1021-EPR | XEVC-0621-EPR | XEVC-2011-EPR | XEVC-1011-EPR | XEVC-0711-EPR | XEVC-0511-EPR | XECC-0513-EPR | |
| Capacity | 20 GN 2/1 | 10 GN 2/1 | 6 GN 2/1 | 20 GN 1/1 | 10 GN 1/1 | 7 GN 1/1 | 5 GN 1/1 | 5 GN 1/1 | |
| Pitch | 67 mm | 80 mm | 80 mm | 67 mm | 67 mm | 67 mm | 67 mm | 67 mm | |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 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 | 400 V - 3N | 400 V - 3N | 400 V - 3N | |
| Electrical power | 51,3 kW | 30,8 kW | 20,5 kW | 35 kW | 18,5 kW | 11,7 kW | 9,3 kW | 9,2 kW | |
| Dimensions (WxDxH mm) | 882x1207x1866 | 860x1120x1163 | 860x1120x843 | 882x1207x1866 | 750x773x1010 | 750x773x843 | 750x773x675 | 535x862x649 | |
| Weight | 200 kg | 170 kg | 160 kg | 185 kg | 95 kg | 85 kg | 70 kg | 65 kg | |
| PLUS (GAS) | XEVC-2021-GPR | XEVC-1021-GPR | XEVC-0621-GPR | XEVC-2011-GPR | XEVC-1011-GPR | XEVC-0711-GPR | XEVC-0511-GPR | | |
| Capacity | 20 GN 2/1 | 10 GN 2/1 | 6 GN 2/1 | 20 GN 1/1 | 10 GN 1/1 | 7 GN 1/1 | 5 GN 1/1 | | |
| Pitch | 67 mm | 80 mm | 80 mm | 67 mm | 67 mm | 67 mm | 67 mm | | |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | | |
| Voltage | 230 V - 1N | 230 V - 1N | 230 V - 1N | 230 V - 1N | 230 V - 1N | 230 V - 1N | 230 V - 1N | | |
| Electrical power | 1,7 kW | 1 kW | 0,8 kW | 1,6 kW | 0,8 kW | 0,8 kW | 0,5 kW | | |
| Gas | G20, G25, G30, G31: 70 kW | G20, G25, G30, G31: 35 kW | G20, G25, G30, G31: 24 kW | G20, G25, G30, G31: 35 kW | G20, G25, G30, G31: 22 kW | G20, G25, G30, G31: 19 kW | G20, G25, G30, G31: 15 kW | | |
| Dimensions (WxDxH mm) | 882x1207x1866 | 860x1120x1163 | 860x1120x843 | 882x1207x1866 | 750x773x1010 | 750x773x843 | 750x773x675 | | |
| Weight | 230 kg | 190 kg | 180 kg | 210 kg | 110 kg | 100 kg | 85 kg | | |
| ONE (ELECTRIC) | | | | XEVC-2011-E1R | XEVC-1011-E1R | XEVC-0711-E1R | XEVC-0511-E1R | XEVC-0311-E1R | XECC-0523-E1R |
| Capacity | | | | 20 GN 1/1 | 10 GN 1/1 | 7 GN 1/1 | 5 GN 1/1 | 3 GN 1/1 | 5 GN 2/3 |
| Pitch | | | | 67 mm | 67 mm | 67 mm | 67 mm | 67 mm | 67 mm |
| Frequency | | | | 50 / 60 Hz | 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 | 230 V - 1N/ 400 V - 3N | 230 V - 1N/ 400 V - 3N | 230 V - 1N/ 400 V - 3N |
| Electrical power | | | | 29,3 kW | 14 kW | 9,9 kW | 7 kW | 5 kW | 5,2 kW |
| Dimensions (WxDxH mm) | | | | 882x1207x1866 | 750x773x1010 | 750x773x843 | 750x773x675 | 750x773x538 | 535x662x649 |
| Weight | | | | 185 kg | 95 kg | 85 kg | 70 kg | 50 kg | 55 kg |

Note: Door opening from left to right: Example of code XEVC-2021-EPL (L= left) (R= right)

| FEATURES | Legend: ■ Standard □ Optional - Not available | | | PLUS ELECTRIC | PLUS GAS | ONE ELECTRIC |
|---|---|---|---|---------------|----------|--------------|
| | MANUAL COOKING MODES | | | | | |
| Convection cooking 30 °C - 260 °C | ■ | ■ | ■ | ■ | ■ | ■ |
| Mixed steam and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 30% to 90% | ■ | ■ | ■ | ■ | ■ | ■ |
| Mixed humidity and convection cooking 35 °C - 260 °C, with STEAM.Maxi™ 10% to 20% | ■ | ■ | ■ | ■ | ■ | ■ |
| Steaming 35 °C - 130 °C with STEAM.Maxi™ technology 100% | ■ | ■ | ■ | ■ | ■ | ■ |
| Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology 10% to 100% | ■ | ■ | ■ | ■ | ■ | ■ |
| Core probe | - | - | ■ | - | - | ■ |
| Delta T cooking with core probe | ■ | ■ | ■ | ■ | ■ | ■ |
| MULTI.Point core probe | ■ | ■ | - | ■ | ■ | - |
| SOUS-VIDE core probe | □ | □ | □ | □ | □ | □ |
| ADVANCED AND AUTOMATIC COOKING PROGRAMMING | | | | | | |
| MIND.Maps™ technology: draw cooking processes made of infinite steps with one simple touch | ■ | ■ | ■ | ■ | ■ | ■ |
| PROGRAMS: store up to 256 user's programs | ■ | ■ | ■ | ■ | ■ | ■ |
| PROGRAMS: possibility to assign a name and picture to the stored programs | ■ | ■ | ■ | ■ | ■ | ■ |
| PROGRAMS: save recipe name by writing it (in any language) | ■ | ■ | ■ | ■ | ■ | ■ |
| CHEFUNOX: select cooking mode (roast, braise, grill...), food to be cooked, food size and cooking result. and start cooking | ■ | ■ | - | ■ | ■ | - |
| MULTI.Time: technology to manage up to 10 timers to cook different products at the same time | ■ | ■ | - | ■ | ■ | - |
| MISE.EN.PLACE: technology to synchronize the food loading in the cooking chamber to have every pan ready at the same time | ■ | ■ | - | ■ | ■ | - |
| AIR DISTRIBUTION IN THE COOKING CHAMBER | | | | | | |
| AIR.Maxi™ technology: multiple, reversing fans | ■ | ■ | ■ | ■ | ■ | ■ |
| AIR.Maxi™ technology: 4 air speeds, programmable | ■ | ■ | - | ■ | ■ | - |
| AIR.Maxi™ technology: 4 semi static cooking modes, programmable | ■ | ■ | - | ■ | ■ | - |
| AIR.Maxi™ technology: 2 air speeds, programmable | - | - | ■ | - | - | ■ |
| AIR.Maxi™ technology: 2 semi static cooking modes, programmable | - | - | ■ | - | - | ■ |
| CLIMA MANAGEMENT IN THE COOKING CHAMBER | | | | | | |
| DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user | ■ | ■ | ■ | ■ | ■ | ■ |
| DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C | ■ | ■ | ■ | ■ | ■ | ■ |
| STEAM.Maxi™ technology: steaming 35 °C - 130 °C | ■ | ■ | ■ | ■ | ■ | ■ |
| STEAM.Maxi™ technology: combination of moist air and dry air 35°C- 260 °C | ■ | ■ | ■ | ■ | ■ | ■ |
| ADAPTIVE.Cooking™ technology: identifies cooking process optimization and automatically adjusts cooking parameters to grant perfect cooking results | ■ | ■ | - | ■ | ■ | - |
| ADAPTIVE.Cooking™ technology: one pan or full load, same result | ■ | ■ | - | ■ | ■ | - |
| ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment | ■ | ■ | - | ■ | ■ | - |
| DOUBLE STACK COLUMN | | | | | | |
| MAXI.LINK technology: allows double-stack oven columns to be created | ■ | ■ | ■ | ■ | ■ | ■ |

Note: Door opening from left to right: Example of code XEVC-1011-EPL (L= left) (R= right)

| THERMAL INSULATION AND SAFETY | PLUS ELECTRIC | PLUS GAS | ONE ELECTRIC |
|---|--|----------|--------------|
| | Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool 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 | - | ■ | ■ |
| Protek.SAFE™ PLUS: triple glazed door | ■ | ■ | - |
| HIGH PERFORMANCE PRESSURE BURNER | | | |
| Spido.GAS™ technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types | - | ■ | - |
| 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™: 4 automatic washing programs with detergent and water presence control | ■ | ■ | ■ |
| Rotor.KLEAN™: detergent tank integrated in the oven | ■ | ■ | ■ |
| 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° | ■ | ■ | ■ |
| AUXILIARY FUNCTIONS | | | |
| Preheating temperature up to 260 °C | ■ | ■ | ■ |
| 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, humidity, fan speed | ■ | ■ | ■ |
| Temperature unit in °C or °F | ■ | ■ | ■ |
| TECHNICAL DETAILS | | | |
| Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning | ■ | ■ | ■ |
| Chamber lighting through external LED lights | ■ | ■ | ■ |
| Steam proof sealed MASTER.Touch 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 | ■ | ■ | ■ |
| 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 door cleaning | ■ | ■ | ■ |
| Stainless steel C-shaped rack rails with notched recesses for easy loading | ■ | ■ | ■ |

UNOX accessories.

The team makes the difference in the kitchen.

Developed for food service professionals, the Unox accessories increase and optimize the functionality of your kitchen, making it a well-equipped and versatile working environment.



Cooking Essentials

The Cooking Essentials pans and grids enrich your oven with new functions, allowing you to reduce costs and save space in the kitchen.

With these accessories, your CHEFTOP MIND.Maps™ can go from grilling to frying without oil, browning to steaming, from pizza to a full load of chickens.



Neutral and technological complementary equipment

The vast range of Unox complementary equipment allows you to take maximum advantage of the available space. You can create a multifunctional and versatile cooking area with open stands of various heights, storage cabinets and complementary equipment. For example, you can choose the SlowTop, a modern static oven that can be used for slow cooking or as a holding cabinet.



Trolleys and baskets

The Unox trolleys and baskets allow you to prepare all the pans or plates to be cooked and load them into the oven in one safe and easy movement.

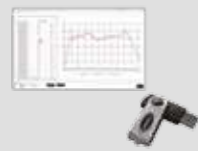
They are perfect for full loads, reducing the amount of time the door is open and limiting any heat loss to the environment.



Hoods

The ventless hoods clean, remove odours and cool down the fumes that exit from the chimneys. In addition, a suction system draws up the fumes when the door is open, meaning the installation of expensive ceiling hoods is no longer necessary.

For electric ovens only.



HACCP & Data Management

The correct application of HACCP procedures in the kitchen can be controlled in a simple and effective manner using the BlackBox function of the UNOX.Link kit. With OVEX.Net™ 3.0 software you can check via your mobile telephone, at any time, energy consumption data and statistics of all equipment (Near Field Communication).

With CHEFTOP MIND.Maps™ ovens the management costs are completely under your control.



UNOX.Care

UNOX.Care products keep your oven clean, protect it over time and reduce any maintenance costs.

The automatic washing system Rotor.KLEAN™ and DET&Rinse™ detergent together guarantee perfect hygiene and the ideal long-term upkeep of the oven and its components.

The AUTO.Pure limescale filter, standard on all CHEFTOP MIND.Maps™ ovens, automatically removes limescale from the water and means you no longer need to have an external filter. For particularly hard or dirty water Unox suggests UNOX.Pure. In the presence of chlorides or other aggressive substances, UNOX.PURE-RO increases the efficiency and the lifespan of the oven thanks to the complete demineralization of the water.



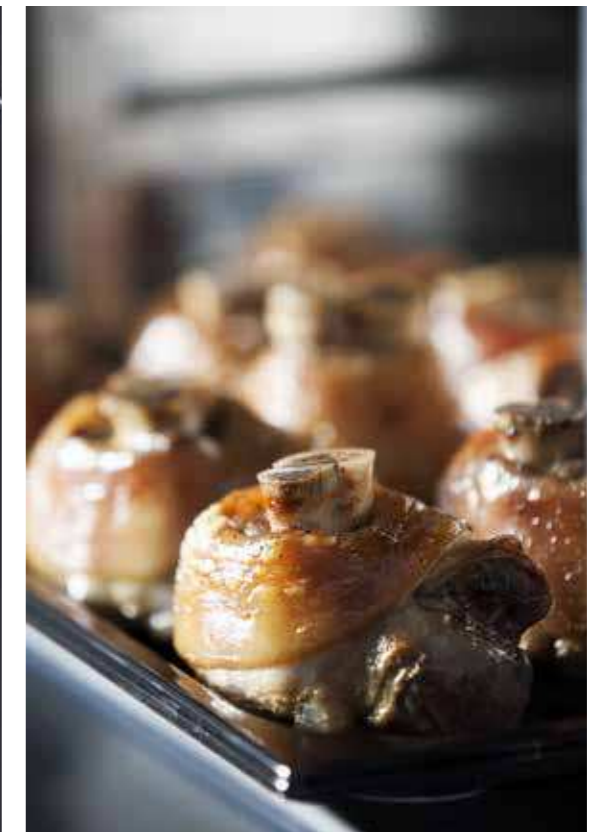
Installation kits

A range of oven installation kits are available for your Unox oven. For example, the first installation kit which includes water drain fittings and U-trap, and the stacking kit which allows you to stack UNOX ovens and accessories on top of each other. Using these accessories allows you have a flawless installation, a necessary prerequisite to extend the optional warranty* to 4 years in the LONG.Life4™ offer. (*conditions apply, refer to www.unox.com for further details)

LONG.Life4

Tangible proof of the quality and reliability of CHEFTOP MIND.Maps™ ovens. Unox offers you the possibility of extending the warranty* on spare parts up to 4 years or 10.000 hours on-time. Activation of the LONG.Life4 warranty is simple. You just need to connect your CHEFTOP MIND.Maps™ ONE with the dedicated kit and register it on the Unox website. The PLUS models are ready prepared for internet connection (Ethernet) and allow you to register directly from the control panel. Kits for WiFi or 3G connection are available for both models. (*conditions apply, refer to www.unox.com for further details)

LONGLife4





INVENTIVE SIMPLIFICATION



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