



CHEFTOP MIND.Map^s™ ONE



Discover more about
CHEFTOP MIND.Map^s™
at unox.com

Configure your
CHEFTOP MIND.Map^s™
at unox.com

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

LI1779A3

The essence of a combi oven



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

MIND.Map^s™ ONE combi oven is available
in four versions, to meet the specific needs
of each kitchen:



CHEFTOP
MIND.Map^s™ PLUS
COMPACT

Kitchens with small spaces
and small shops



CHEFTOP
MIND.Map^s™ PLUS
COUNTERTOP

Restaurants
and deli shops



CHEFTOP
MIND.Map^s™ PLUS
BIG COMPACT

Contract feeders
and banqueting facilities



CHEFTOP
MIND.Map^s™ PLUS
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**



26 minutes
full load
of **steamed rice**



41 minutes
full load of **roasted
chickens** (1.3kg)



22 minutes
full load
of **puff pastry**



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



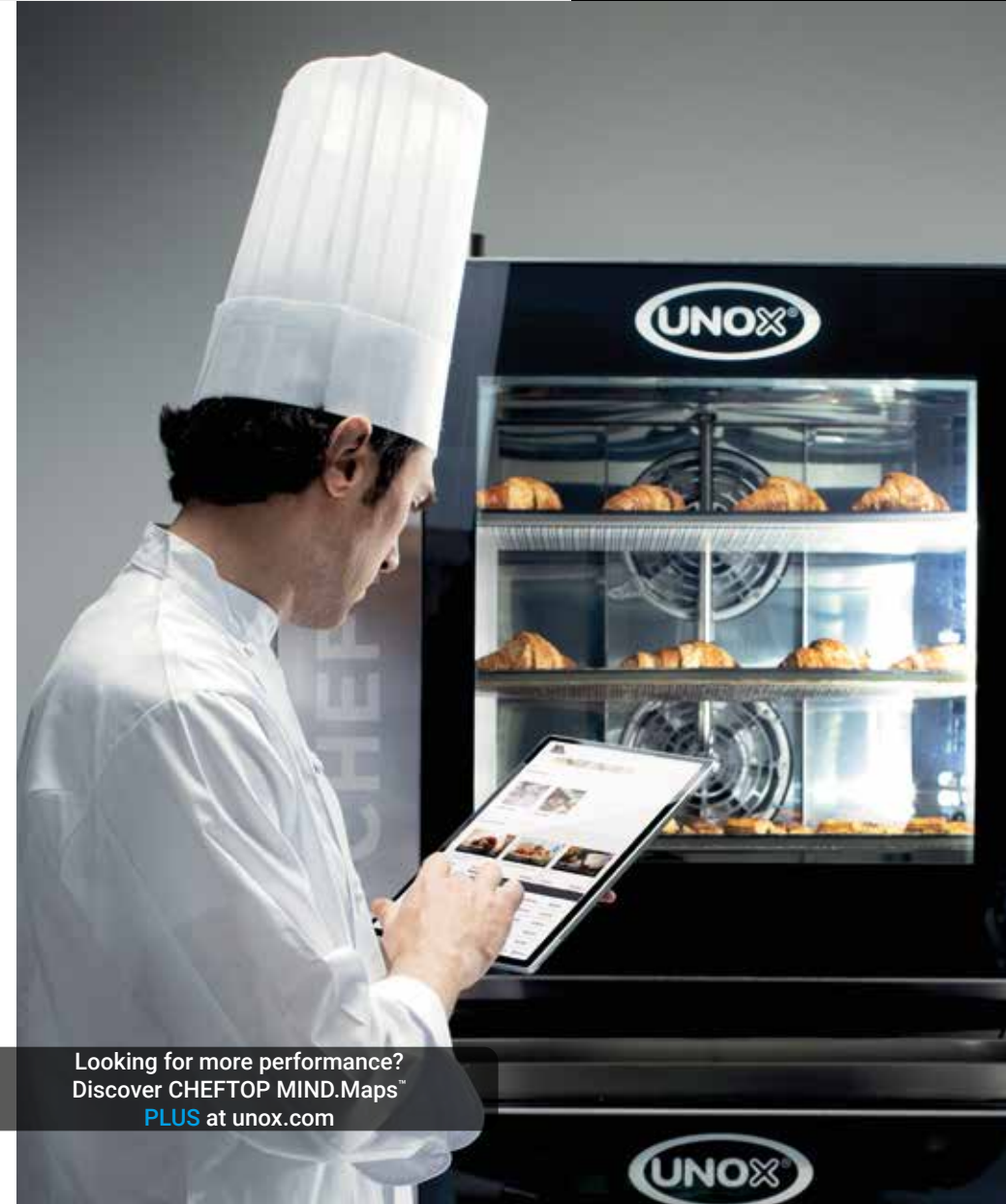
28 minutes
full load
of **steamed potatoes**



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



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



Looking for more performance?
Discover CHEFTOP MIND.Map^s™
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.



Compact combi ovens

CHEFTOP MIND.Maps™ **ONE** COMPACT and CHEFTOP MIND.Maps™ **ONE** BIG COMPACT are the ideal solutions for professional kitchens that require maximum simplicity in the smallest footprint.

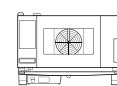


Trolley combi ovens

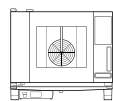
CHEFTOP MIND.Maps™ **ONE** BIG is the ideal tool for large kitchens, that need simple technology, cooking quality and high productivity.

Discover all the oven features at unox.com

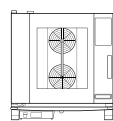
Electric



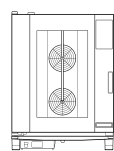
3 GN 1/1



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

Cooking Quality
Get the result you are looking for

up to **80%**
Less water compared to cooking in boiling water

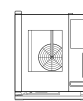
Savings
Energy, time and ingredients

up to **90%**
Less oil compared to a fryer

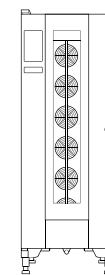
Reliability
Effective technology, solid performances

Discover all the oven features at unox.com

Electric



5 GN 2/3



20 GN 1/1

Concentrated power

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

40 kg
Maximum capacity
2 x 2 combination*

*Data refers to a 4 XECC-0523-E1RM ovens combination

530 mm
One of the narrowest ovens in its category

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

Compact outside, big inside

CHEFTOP MIND.Maps™ **PLUS** **BIG COMPACT** professional trolley oven is the ideal tool for large kitchens, that need simple technology, to maximise productivity and space.

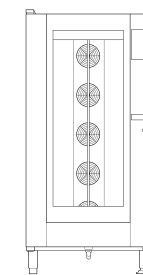
90 kg
Full load maximum capacity

650 mm
One of the narrowest ovens in its category

Reduced footprint
Maximum productivity in just 0,65 square metres

Discover all the oven features at unox.com

Electric



20 GN 1/1

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-E1RS model

Productivity
High volumes, zero stops

Cooking Quality
Get the results you are looking for

Reliability
Effective technology, solid performances