

CHEFTOP MIND.Maps™ ONE

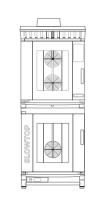


IGLISH

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

Visit our website and chat with us!











Configure your CHEFTOP MIND.Maps™ at unox.com



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 four 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
BIG COMPACT
Contract feeders
and banqueting facilities

CHEFTOP CHEF D.Maps™ PLUS MIND.Ma G COMPACT BI



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.



7 minutes full load of crunchy bacon



full load of steamed rice











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



14 minutes
full load
of frozen demi-baguettes



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.





2. Register your oven at ddc.unox.com



Activate the **LONG.Life4 warranty** at unox.com



4 years / 10,000 hours
worry-free

ck the Guarantee Conditions for your country at uno









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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







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*

530 mm

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

Flexibility

Stack 2 units to enable different cookings at the same time



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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

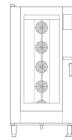
650 mm

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

Reduced footprint

productivity in just 0,65 square metres





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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 **Productivity** High volumes,

zero stops

Cooking Quality

Get the results you are looking for

Reliability

Effective technology, solid performances