

chefTop™





Cooking innovation and perfection.

Technology meets Passion.



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ChefTop™ combi ovens

10, 7, 6, 5 and 3 pans

The right size for every requirement.

The **ChefTop™** countertop ovens are the result of an extensive collaboration between UNOX and professional chefs around the world. Each oven has been designed with attention to detail to ensure optimum results in the preparation of all foods, from grilled fish to steamed vegetables, braised meat, baked bread, sous-vide and pan-fried meals.

The **ChefTop™** countertop ovens provide perfect distribution of air and heat within the cooking chamber, along with precision temperature control and the ability to accurately manage the humidity.

The **ChefTop™** countertop oven features LED lighting that illuminates every cooking shelf, which allows the operator the complete control of the entire cooking process in order to achieve the most demanding food expectations.

The **ChefTop™** countertop oven ADAPTIVE.Clima technology, standard in all **ChefTop™** ovens, measures the amount of food placed into the cooking cavity and automatically monitors the cooking process to deliver a consistent result each and every time, regardless of the load.

The **ChefTop™** countertop oven has been designed with the latest technology, allowing the professional operator unprecedented food preparation control, with just the touch of a finger.

20 pans

Efficiency and power. In less than one square metre.

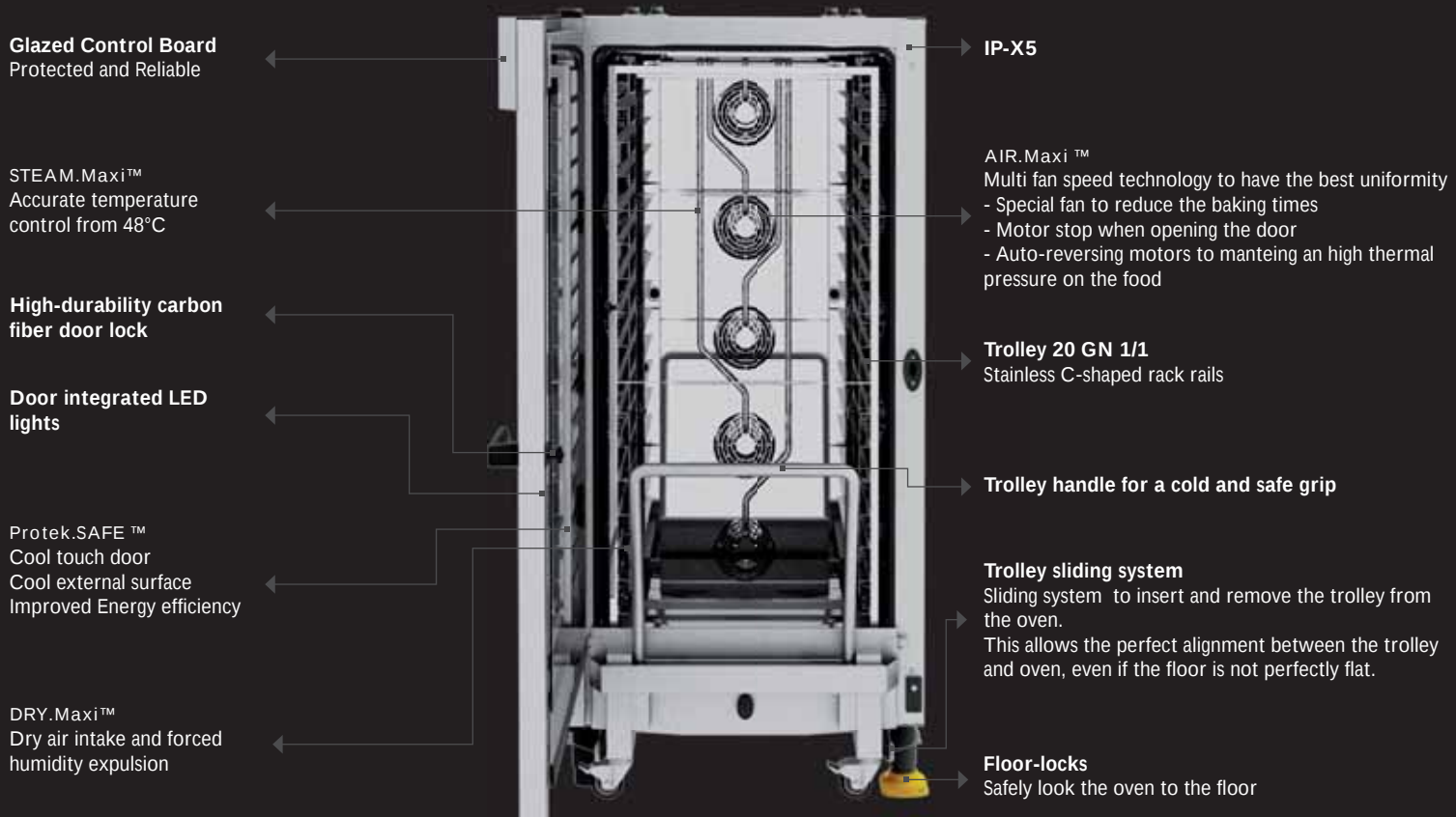
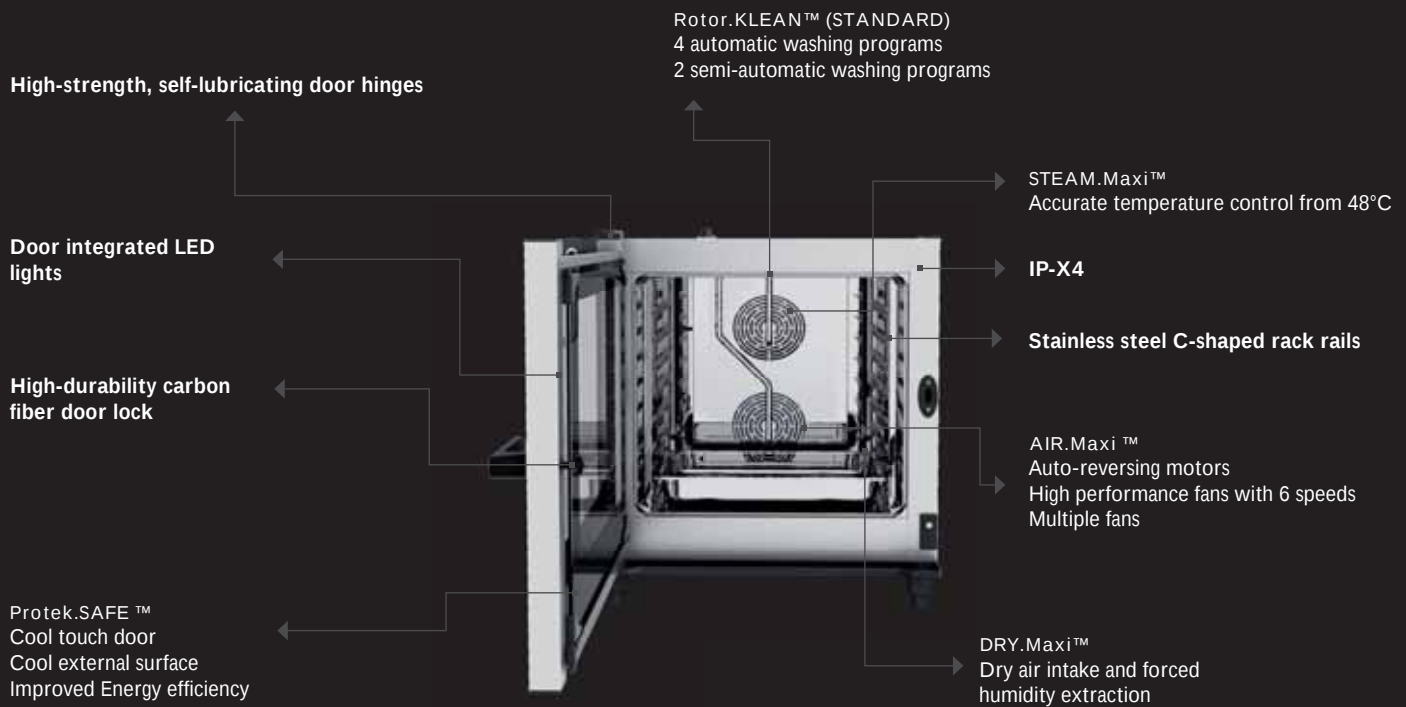
The 20 pan **ChefTop™** ovens have been designed for the master chefs and professionals of the world that need to combine the best cooking quality with maximum production.

Thanks to the standard ADAPTIVE.Clima technology, the 20 pan **ChefTop™** ovens deliver to the most demanding Chef the certainty of a result that is always excellent and consistent, with rich colors and flavors, unaltered in any load condition.

ADAPTIVE.Clima detects the amount of food placed into the cavity and automatically optimises the cooking process to deliver the best result - any time, any load.

The 20 pan **ChefTop™** ovens deliver outstanding cooking quality with a significantly smaller footprint. Through the five auto-reversing fans, the AIR.Maxi™ technology guarantees a perfect air and heat distribution on every pan, from the top one to the bottom one.

With the perfect cooking quality the 20 pan **ChefTop™** ovens combine a compact size that allow a better use of the available space in the kitchen.



AIR.Maxi™



Cooking uniformity. Cooking pleasure.

Air is the medium for heat transmission, and therefore the means used to cook the product. The performance of air flow is fundamental to obtain uniformity of cooking in all points of a single tray, and in all the trays.

For this reason the study of air flow inside the chamber plays a leading role in the design of all **ChefTop™** ovens. The AIR.Maxi™ technology has been studied by UNOX to obtain perfect distribution of the air and heat inside the cooking chamber.

Multiple fans in the design of UNOX ovens ensures perfect uniformity on all trays, from the top one to the bottom one.

Auto-reversing motors combined with high speed revolving fans ensures perfect uniformity within every single pan.

The possibility to select six air flow speeds within the chamber with or without fan reverse function and one semi-static mode, allows the user to cook any kind of product, from the lightest and most delicate to the ones that require a very high heat transfer.

ADAPTIVE.Clima



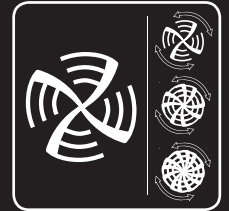
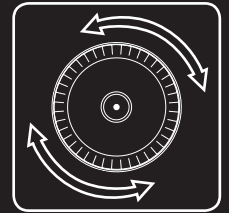
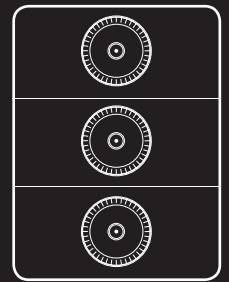
Perfect and Reliable. The certainty of the result.

During the cooking process, the moisture that is inside the raw product evaporates and transforms itself into humidity. The higher the quantity of food that is put in the oven, the higher the increase in humidity that is created inside the cavity. Not being able to manage this phenomena means to risk compromising the cooking result.

Thanks to ADAPTIVE.Clima technology, **ChefTop™** ovens constantly monitor all of the cooking parameters, not just the temperature but also the real humidity in the cooking cavity, and allows the user to obtain the desired result every single batch, with the guarantee of an always perfect finished product, independent of the number of pans put in the oven.

The constant control of all the cooking parameters also allows **ChefTop™** to accurately acquire the temperature and humidity trends during the whole cooking process, detecting also the effects of manual interventions made by the user as, for example, the door opening. Once that the desired result is achieved, ADAPTIVE.Clima technology allows the user to memorize the actual process that occurred, and to repeat it infinite times, with the certainty of an always identical cooking outcome and with no supervision or interventions by the user.*

* For this use we recommend to use the MULTI.Point core probe XC255.



DRY.Maxi™



Cooking in absence of humidity. The exaltation of the flavour.

In the roasting and grilling of meats, the presence of humidity in the cavity can prevent the closing of the pores on the external surfaces, increase the loss of weight and flavour.

In the last phases of the cooking of leaven products, humidity does also not permit to the product to grow, to reach uniform goldening and crispness and to release all of its flavour.

DRY.Maxi™ technology allows the rapid extraction of the humidity from the cooking chamber, both the one released by the food and the one eventually generated by STEAM.Maxi™ technology in a previous cooking step.

In Gastronomy and pastry, DRY.Maxi™ technology ensures to exalt the flavor, allowing to obtain a dry and well structured product with an even internal structure, characterized by a crisp and crumbly external surface.

STEAM.Maxi™

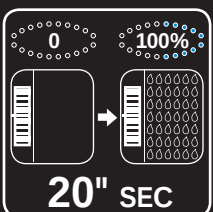
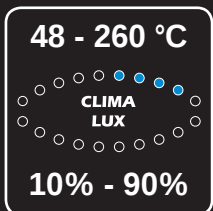
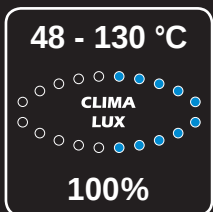
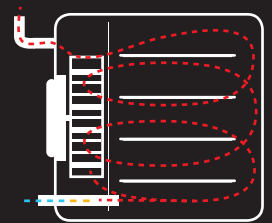
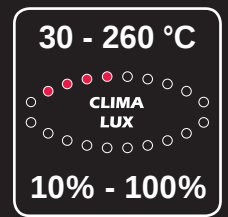
Steam perfection. Simple as a water drop.

Steam means healthy and light foods, with intense colours, undamaged structures and unaltered tastes. Steaming at low temperature is used to cook and to pasteurize creams and other foods and as a modern alternative to the traditional "cooking in hot water".

The STEAM.Maxi™ technology allows **ChefTop™** ovens to perform any kind of steaming, even those more delicate at low temperature.

This revolutionary system studied by UNOX marks the beginning of a new era for steaming in combi ovens. STEAM.Maxi™, compared with the traditional boiler technology, guarantees the capacity to produce steam immediately and the reliability that the simplicity of its design allows.

The combination of STEAM.Maxi™ and AIR.Maxi™ allows UNOX ovens to transform water to steam. This creates steam, that is up to three times higher quality than a traditional direct-injection ovens, accurately controlling the steam production at every temperature starting from 48°C.



MULTI.Time

And if time had 9 dimensions?

In modern kitchens it's not uncommon the need to cook simultaneously products that require different cooking times.

With MULTI.Time is possible to use the oven in a continuous mode and to manage up to 9 different timers. It is possible to put in the oven in any moment products that require different cooking times having the certainty of maximum control.

MULTI.Time function also automatically updates the cooking time at every door opening, always ensuring an optimum result.

Cooking Essentials

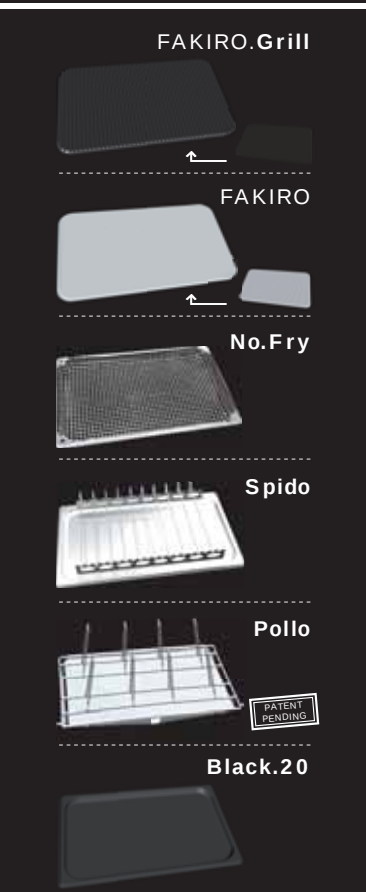
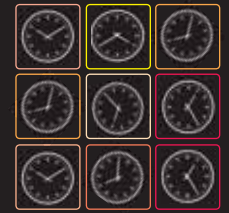
Innovative and functional. Essential for your daily production.

Within the UNOX research applied to the cooking process we could not miss particular attention to accessories and equipment needed to increase the versatility of the oven on your everyday use.

There is a Cooking Essentials solution for each type of cooking: from grilling to frying without oil, from roasting to steaming, from baking pizzas to roasting a full load of chickens.

The innovative Cooking Essentials pan and grid collection, now available in GN 1/1 and GN 2/3 versions, allow the ability to carry out all methods of cooking, normally only possible with additional professional equipment, for example traditional grills, fryers, or steamers.

The versatility of **ChefTop™** ovens drastically reduces the investment required for setting up a full and versatile kitchen, with considerable savings of money and space.



Protek.SAFE™

Safety and efficiency.

Protek.SAFE™ technology is a part of the NON.STOP EFFORTS program at UNOX which engages itself to reduce to a minimum the environmental impact of the product and the cooking process that within them are made.

Protek.SAFE™ technology eliminates the unneeded energy loss to reduce the energy consumptions and to contribute to the environmental compatibility of the cooking process performed in the **ChefTop™** ovens.

Thanks to the use of innovative insulating materials, Protek.SAFE™ guarantees the low temperature of the external surfaces of the **ChefTop™** ovens, always ensuring the maximum safety of the working environment.

UNOX.Link

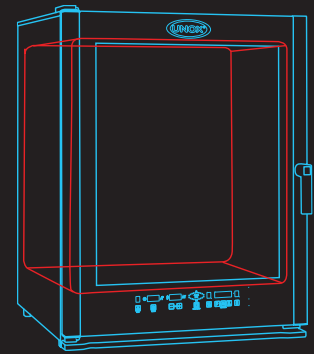
Advanced management of cooking and HACCP data.

Thanks to the BlackBox function of the UNOX.Link **XC 237** kit it is very easy to download from the **ChefTop™** oven all the HACCP data of the last 3 months of use of the oven in order to allow a simple and effective control of the correct appliance of the HACCP procedures into the kitchen. The OVEX.Net 3.0 software provides energy consumption data and equipment utilization statistics to allow an effective and simple control of the running cost of any **ChefTop™** equipment.

Thanks to the OVEX.Net 3.0 software it is also possible to easily download from the infonet.unox.com website the UNOX recipes book, select and adjust the recipes or create new ones and then transfer them to the **ChefTop™** memory, so the operator can easily recall the right cooking program with just a touch of a finger.

The UNOX.Link **XC 237** kit is a precious tool to make the use of the **ChefTop™** ovens easier, to control its performances and increase its productivity.

The UNOX.Link **XC 238** Kit does not only have all the same functions of the **UNOX.Link XC 237** but it also allows to connect the **ChefTop™** to the Internet in order to provide a remote access to all the BlackBox data in any given moment of the day.



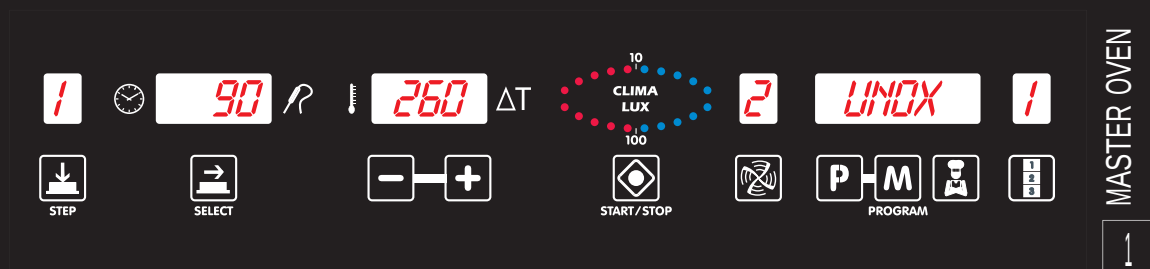
300 °C 60 °C



Integrated cooking system

ChefTouch

Power and Simplicity. All in a single touch.



The ChefTouch digital control panel allows the operator to manage all the UNOX appliances of the **ChefTop™** line which are linked to the oven with a single interface.

The ChefTouch control panel automatically controls the functioning of the hood and **SlowTop** adapting their performances to the desired needs of the operator.

The ChefTouch technology also monitors the amount of water filtered by the UNOX.Pure-RO (reverse osmosis filter) or UNOX.Pure (water softener), signaling to the operator the correct time to replace the filters. The touch technology of the buttons grants the ease of cleaning and eliminates the risk of wear and tear.

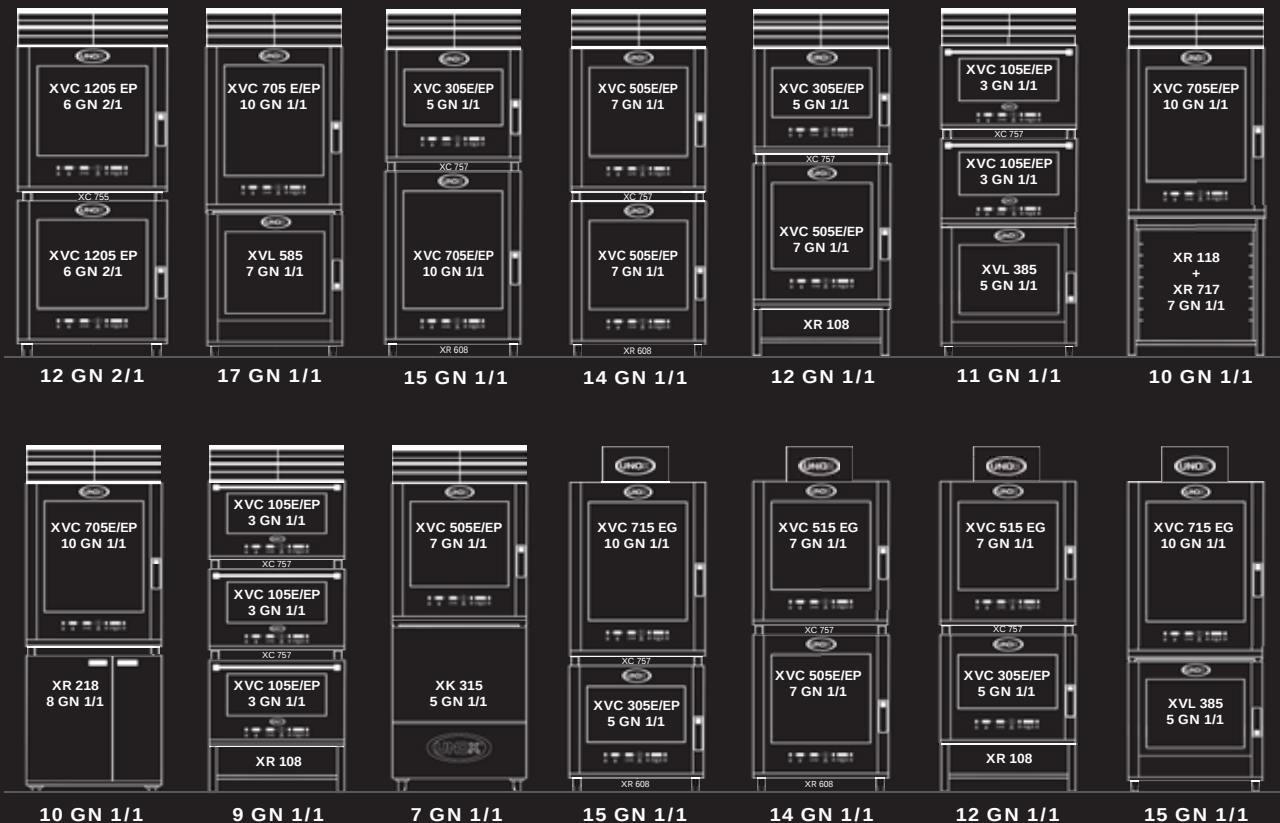
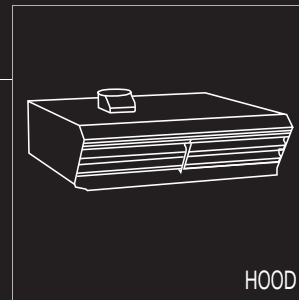
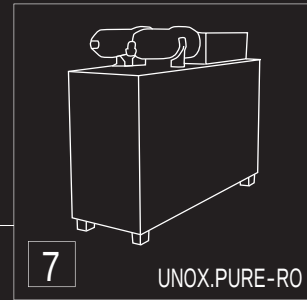
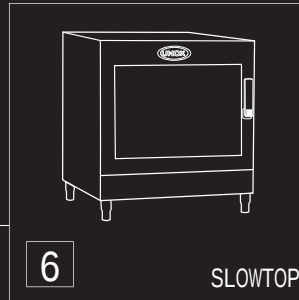
MAXI.Link

Simplicity and flexibility in the professional kitchen.

MAXI.Link technology allows simplicity and makes it easier to work inside the modern professional kitchen.

Thanks to the possibility of creating cooking columns made by two **ChefTop™** stacked ovens, MAXI.Link technology allows to bake at the same time products that need different temperature, humidity and time. To turn on only the necessary ovens to manage the real demand, allows you to use in the best way the available energy and to reduce to a minimum consumption and the related costs.

The EFFICIENT.Power mode reduces up to 33% the power needed for the functioning of the cooking column through an accurate management of the energy needs and the distribution of the absorbed power of the units of which the column is composed by.



Integrated cooking system

SlowTop

The modern static oven.

Meat slow cooking, vegetable dehydrating, dough proving, holding at 70°C. These are just some of the many possible uses of the **ChefTop™** slow cooking ovens **XVL585** and **XVL385**.

These versatile devices can be used as a support to release the combi ovens from the less heavy cooking processes in any moment of the day.

During the serving hours they can be used as holding cabinets, setting a working temperature of 70 °C and the humidity needed to safely hold the food warm ready to be served. The automatic humidity control always grants that the conditions in the cavity are the best conditions to not allow the food to be altered.

During the preparation hours the slow cooking ovens can be used to cook lasagnas, for dehydration processes, as provers and in all those cooking processes that needs limited ventilation and temperature not over 180°C.

Thanks to the core probe it is also possible to use the last born of the **ChefTop™** family for slow cooking, maybe during the night, for roast and braised meats.

The semi automatic washing system (STANDARD) with Rotor.KLEAN™ technology make easy and quick the cleaning and care procedure of the slow cooking ovens **XVL585** and **XVL385**.

Pollo cooking system

The roasting of chickens in the rotisserie shops of all the world, is one of the most common processes and therefore one of the most important one in terms of earning power.

Using traditional rotisserie ovens, means longer roasting processes, significant weight loss, inefficient use of energy and of the available space, difficult and prolonged cleaning procedures, that usually are also expensive and inefficient.

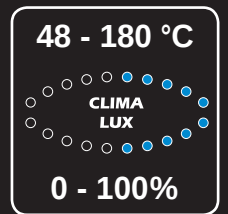
The technologies applied to the **ChefTop™** combi oven permit to dramatically reduce the cooking time and the weight loss and, thanks to the innovative ADAPTIVE.Clima technology, that permits to the **ChefTop™** combi ovens to understand the quantity of birds that have been introduced into the cavity and to automatically adjust the cooking parameters according to the actual load.

Using the special **GRP 825 "Pollo"** cooking technology, developed by UNOX, it is also possible to increase the number of chickens that can be put in the cavity, and to optimize the air flow inside and outside every single bird. Using the **GRP 825 "Pollo"** tray with the patented **ChefTop™** technologies, also allows the user to limit the formation of fat and waste inside the cavity during the cooking process, allowing you to halve the frequency of cleaning the oven.

In combination with the Rotor.KLEAN™ technology, the **ChefTop™** reduce the cleaning costs up to 60%. The special cabinet for Chicken **XR219** (GN 1/1) and **XR279** (GN 2/1) feature a motorized valve for automatic separation of cooking fat, which is conveyed to the special collection tank in a sealed chamber, making even easier and faster the collection and disposal of fat. The new trolley **XR945** and **XR965** matched to its basket trays GN 1/1 and GN2/1 allow an easier and safer transport from the refrigerated room to the oven, placing the basket tray in the cooking chamber and the subsequent transport of cooked chicken to the service counter.

A special tray for fat collection at the top of the trolley collects any drops of fluids during all phases of handling, maintaining clean and safe the work environment.





- ① XR 219: Pollo cabinet GN 1/1
XR 279: Pollo cabinet GN 2/1

A Drain pipe with motorized valve
for automatic separation of
cooking fat

B Sealed fat-collection tank

C Room for Rotor.KLEAN™
detergent tanks

- ② GRP 825: Pollo grid
→ Capacity: 8 chickens

- ③ XTV 506: Basket 6 GN 1/1
→ Capacity: 2 GRP 825 = 16 chickens
For models XVC 505E/505EP/515EG

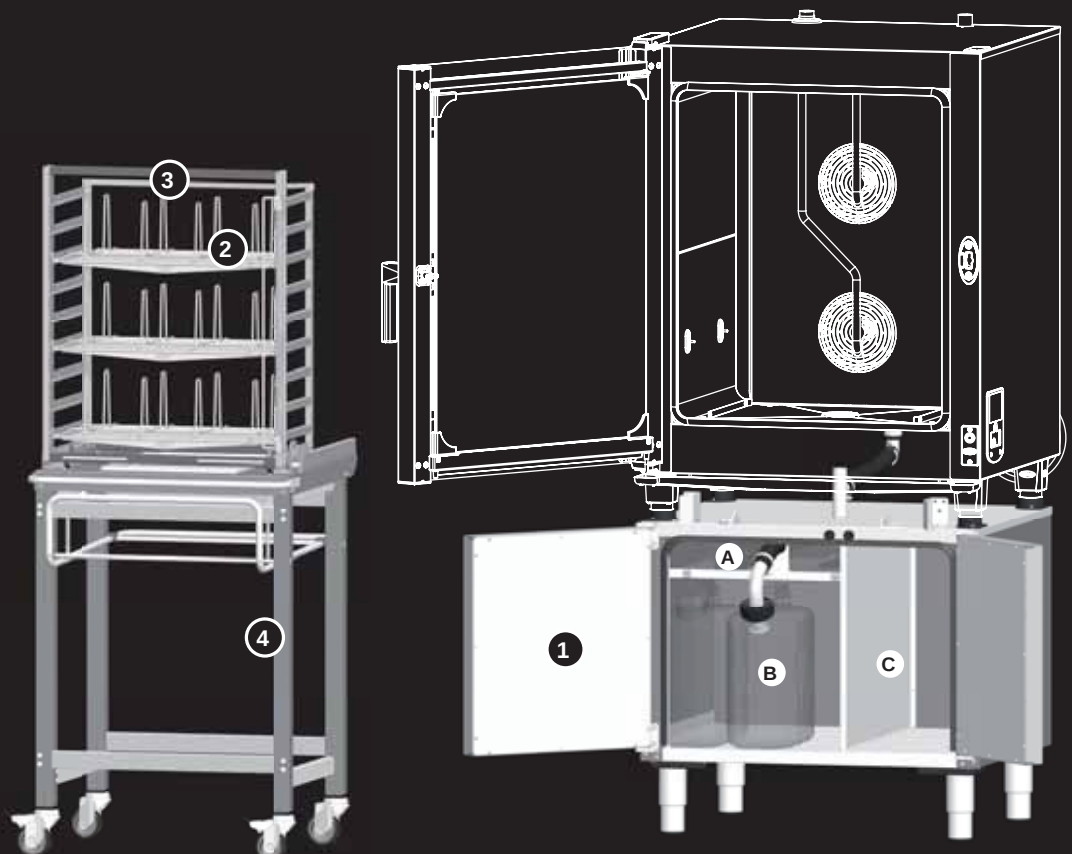
XTV 709: Basket 9 GN 1/1
→ Capacity: 3 GRP 825 = 24 chickens
For models XVC 705E/705EP/715EG

XTV 1201: Basket 6 GN 2/1
→ Capacity: 4 GRP 825 = 32 chickens
For models XVC 1205EP/1215EG

XTV 2001: Basket 10 GN 2/1
→ Capacity: 6 GRP 825 = 48 chickens
For models XVC 2005EP/2015EG

- ④ XR 945: Trolley for baskets GN 1/1
+ XR 957: Trolley coupling kit

XR 965: Trolley for baskets GN 2/1
+ XR 958: Trolley coupling kit



Rotor.KLEAN™

Integrated Automatic Washing System. More value to time.

Rotor.KLEAN™ is the washing technology designed for **ChefTop™** ovens to automatically obtain the maximum hygiene and food safety in the cooking chamber and to eliminate time consuming and troublesome manual cleaning operations.

The Rotor.KLEAN™ system provides multiple washing cycle options, which allows the operator the ability to reduce and manage the consumption of water and detergent, ensuring an ecological and economical cycle.

The particular washing cycles that are used, allow the reduction to minimum the consumption of UNOX. Det&Rinse, ensuring an ecological and economical cycle.

UNOX.Det&Rinse

The ultimate in cleanliness. Just in a single product.

UNOX.Det&Rinse is the innovative cleaning product that combines in a sole product the cleaning force of the detergent and the rinsing action of the rinse. UNOX.Det&Rinse has been designed by UNOX to optimise the performance of the Rotor.KLEAN™ technology.

Regular use of the Rotor.KLEAN™ wash system combined with the UNOX.Det&Rinse cleaning product will ensure the oven remains in optimum condition, to ensure continued quality cooking results, maximize product reliability and at the same time minimise the usage of water and chemicals.

STANDARD



QUICK
WASHING

🕒 29 min

SHORT
WASHING

🕒 39 min

MED
WASHING

🕒 57 min

LONG
WASHING

🕒 76 min

Box 2 tanks x 5 L
UNOX.Det&Rinse



UNOX.Pure-RO

Reverse Osmosis water filtering technology.

UNOX.Pure-RO utilizes Reverse Osmosis water filtering technology specifically designed by UNOX, to ensure a complete demineralisation of any kind of water, even when it contains iron ions or high quantity of “dissolved” salts. It is the ideal solution to ensure the longest reliability and durability of the **ChefTop™** ovens, protecting the cooking chamber from corrosion and limescale. UNOX.Pure-RO afeatures a pump to feed the STEAM.Maxi™ circuit even when the pressure of the water supply is very low.

The UNOX.Pure-RO water filtering devices also eliminate the harmful components that might alter the taste of food, such as chlorine.

The ChefTouch technology also monitors the amount of water filtered by the UNOX.Pure-RO or, signaling to the operator the correct time to change the filters.

UNOX.Pure-RO gurantees a perfect **ChefTop™** cooking chamber, increasing the durability of the oven and reducing its maintenance and running costs.

UNOX.Pure

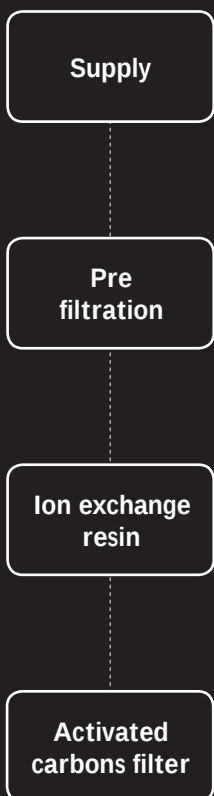
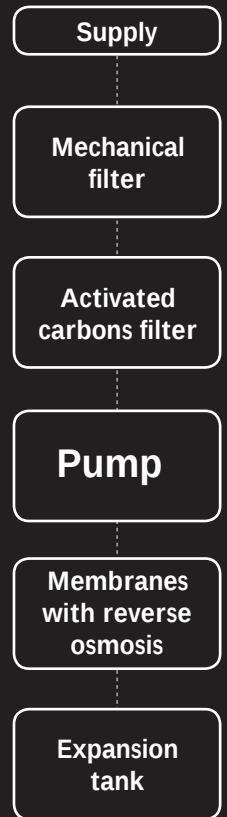
The new generation solution for water filtering.

UNOX.Pure is the filtering system developed by UNOX to provide a quick, safe and compact solution to guarantee an high quality filtering of the steaming water.

In only one UNOX.Pure cartridge there are 4 subsequent filtering stages by which the UNOX.Pure filter eliminates the harmful components that might alter the taste of food and prevents limescale and corrosion.

The ChefTouch technology facilitates the operator's work by monitoring the amount of water filtered by the UNOX.Pure and signaling to the operator the correct time to change the filters.

UNOX.Pure maintains the ideal conditions for the **ChefTop™** cooking chamber, when the installation of the UNOX.Pure-RO is not possible.



GN 2/1 combi ovens



TROLLEY INCLUDED.



power

XVC 4005 EP

Capacity	20 GN 2/1
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	47 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x1250x1866
Weight	190 kg

* L: left-to-right door opening



power

XVC 2005 EP

Capacity	10 GN 2/1
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	28 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x1135x1217
Weight	165 kg



power

XVC 1205 EP

Capacity	6 GN 2/1
Pitch	80 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	18,5 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x1135x897
Weight	150 kg

Complementary equipments & Accessories



power

XVC 4005 EPL *

20 GN 2/1

66 mm

50 / 60 Hz

400 V ~ 3N

47 kW

-

860x1250x1866

190 kg



gas

XVC 4015 EG

20 GN 2/1

66 mm

50 / 60 Hz

400 V ~ 3N

9 kW

35 kW / 30100 Kcal/h

860x1250x2072

220 kg



gas

XVC 4015 EGL *

20 GN 2/1

66 mm

50 / 60 Hz

400 V ~ 3N

9 kW

35 kW / 30100 Kcal/h

860x1250x2072

220 kg



gas

XVC 2015 EG

10 GN 2/1

80 mm

50 / 60 Hz

400 V ~ 3N

4,9 kW

21,5 kW / 18500 Kcal/h

860x1135x1425

185 kg



gas

XVC 1215 EG

6 GN 2/1

80 mm

50 / 60 Hz

230 V ~ 1N

3,3 kW

18,4 kW / 15500 Kcal/h

860x1135x1105

170 kg



Trolley

Capacity: 20 GN 2/1 - Pitch: 66 mm

Dimensions: 733x783x1691 WxDxH mm

Art.: XCV 4001

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request.

Minimum order: 2 trolleys



Mobile plate trolley

Capacity: 104 dishes

Max. Dishes diameter: 310 mm

Min. Dishes diameter: 210 mm

Dimensions: 733x774x1691 WxDxH mm

Art.: XCP 4000



HoldingCover

For models: XCV 4001/ XCP 4000

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 2,2 kW

Temperature: 70 °C

Art.: XCP 145



Thermocover

For models: XCV 4001/ XCP 4000

Art.: XCP 140



Hood with steam condenser

Only for electric ovens

Voltage: 230 V ~ 1N - Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h; Max. air flow: 750 m³/h

Dimensions: 868x1295x297 WxDxH mm

Art.: XC 628



Neutral cabinet

Capacity: 7 GN 2/1 - Pitch: 57 mm

Dimensions: 860x1080x657 WxDxH mm

Weight: 26 Kg

Art.: XR 278



Stacking kit Includes all parts and connections for stacking two ovens

For model: XVC 1205EP

Art.: XC 755



Open stand

Dimensions: 842x864x692 WxDxH mm

Weight: 12 Kg

Art.: XR 458



Lateral support - Kit for stand

For model: XR 458

Capacity: 7 GN 2/1 - Pitch: 60 mm - Weight: 4 Kg

Art.: XR 757



Basket

For models: XVC 2005EP/ 2015EG

Capacity: 10 GN 2/1 - Pitch: 78 mm

Art.: XTV 2001



Basket

For models: XVC 1205EP/ 1215EG

Capacity: 6 GN 2/1 - Pitch: 78 mm

Art.: XTV 1201



Trolley for baskets

For models: XTV 2001/ XTV 1201

Art.: XR 965

Trolley coupling kit

Required article with the purchase of XR 965. The kit is made of a coupling system to attach trolley with XR 278/ XR 458

Art.: XR 958



Wheels

4 wheels complete Kit: 2 wheels with brake - 2 wheels without brake.

Art.: XR 622

GN 1/1 combi ovens



TROLLEY INCLUDED.



power

XVC 1005 EP

Capacity	20 GN 1/1
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x997x1866
Weight	177 kg



LATERAL SUPPORT IN THE CAVITY OF THE OVEN.



power

XVC 905 EP

Capacity	20 GN 1/1
Pitch	66 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	29,7 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	860x997x1866
Weight	183 kg



power

XVC 1005 EPL *

20 GN 1/1

66 mm

50 / 60 Hz

400 V ~ 3N

29,7 kW

-

860x997x1866

177 kg



gas

XVC 1015 EG

20 GN 1/1

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

35 kW / 30100 Kcal/h

860x997x2072

200 kg



gas

XVC 1015 EGL *

20 GN 1/1

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

35 kW / 30100 Kcal/h

860x997x2072

200 kg



power

XVC 905 EPL *

20 GN 1/1

66 mm

50 / 60 Hz

400 V ~ 3N

29,7 kW

-

860x997x1866

183 kg



gas

XVC 915 EG

20 GN 1/1

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

35 kW / 30100 Kcal/h

860x997x2072

206 kg



gas

XVC 915 EGL *

20 GN 1/1

66 mm

50 / 60 Hz

230 V ~ 1N

1,7 kW

35 kW / 30100 Kcal/h

860x997x2072

206 kg

Complementary equipments



Trolley

For models: XVC 1005EP/ 1005EPL/ 1015EG/ 1015EGL

Capacity: 20 GN 1/1

Pitch: 66 mm

Dimensions: 743x564x1700 WxDxH mm

Weight: 25 Kg

Art.: XCV 1001

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request.

Minimun order: 2 trolleys



Mobile plate trolley

For models: XVC 1005EP/ 1005EPL/ 1015EG/ 1015EGL

Capacity: 54 dishes

Max. Dishes diameter: 310 mm

Min. Dishes diameter: 210 mm

Dimensions: 730x555x1716 WxDxH mm

Weight: 25 Kg

Art.: XCP 1000



HoldingCover

For models: XCV 1001/ XCP 1000

Voltage: 230 V ~ 1N - Frequency: 50 / 60 Hz

Electrical power: 2 kW

Temperature: 70 °C

Art.: XCP 135



Thermocover

For models: XCV 1001/ XCP 1000

Art.: XCP 130



Hood with steam condenser

Only for electric ovens

Voltage: 230 V ~ 1N

Frequency: 50 / 60 Hz - Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h;

Max. air flow: 750 m³/h

Dimensions: 868x1060x297 WxDxH mm

Art.: XC 518



* L: left-to-right door opening

GN 1/1 combi ovens



XVC 705 E

Capacity	10 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	400 V ~ 3N
Electrical power	11,9 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x773x1042
Weight	86 kg



XVC 505 E

Capacity	7 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	8,2 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x773x895
Weight	79 kg



XVC 305 E

Capacity	5 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N
Electrical power	3 / 6 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x773x707
Weight	62 kg



XVC 105 E

Capacity	3 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	3,6 kW
Max. gas rated power	-
Dimensions (WxDxH mm)	750x762x572
Weight	48 kg



power

XVC 705 EP

10 GN 1/1

67 mm

50 / 60 Hz

400 V ~ 3N

18,7 kW

-

750x773x1042

86 kg



gas

XVC 715 EG

10 GN 1/1

67 mm

50 / 60 Hz

230 V ~ 1N

0,7 kW

19,5 kW / 16765 Kcal/h

750x773x1254

100 kg



power

XVC 505 EP

7 GN 1/1

67 mm

50 / 60 Hz

400 V ~ 3N

11,9 kW

-

750x773x895

79 kg



gas

XVC 515 EG

7 GN 1/1

67 mm

50 / 60 Hz

230 V ~ 1N

0,7 kW

16,8 kW / 14445 Kcal/h

750x773x1107

93 kg



power

XVC 305 EP

5 GN 1/1

67 mm

50 / 60 Hz

230 V ~ 1N / 400 V ~ 3N

9,4 kW

-

750x773x707

62 kg



gas

XVC 315 EG

5 GN 1/1

67 mm

50 / 60 Hz

230 V ~ 1N

0,4 kW

11,7 kW / 10060 Kcal/h

750x773x918

76 kg



power

XVC 105 EP

3 GN 1/1

67 mm

50 / 60 Hz

230 V ~ 1N / 400 V ~ 3N

5,1 kW

-

750x762x572

48 kg

-

-

-

-

-

-

-

-

-

Complementary equipments & Accessories



Hood with steam condenser

Only for electric ovens

Voltage: 230 V ~ 1N

Frequency: 50 / 60 Hz - Electrical power: 200 W

Exhaust chimney diameter: 121 mm

Min. air flow: 550 m³/h; Max. air flow: 750 m³/h

Dimensions: 750x825x272 WxDxH mm

Art.: XC 318



Neutral cabinet

Capacity: 7 GN 1/1 - Pitch: 57 mm

Dimensions: 750x655x657 WxDxH mm

Weight: 18 Kg

Art.: XR 218



Stacking kit

Includes all parts and connections for stacking two ovens

Art.: XC 757



Basket

For models: XVC 705E/ 705EP/ 715EG

Capacity: 9 GN 1/1 - Pitch: 67 mm

Art.: XTV 709



Basket

For models: XVC 505E/ 505EP/ 515EG

Capacity: 6 GN 1/1 - Pitch: 76 mm

Art.: XTV 506



Trolley for baskets

For models: XTV 709/ XTV 506

Art.: XR 945

Trolley coupling kit

Required article with the purchase of XR 945.

The kit is made of a coupling system to attach trolley with XR 218/ XR 118

Art.: XR 957



Feet kit 150 mm

Complete kit composed by 4 adjustable feet.

Art.: XR 608



Low open stand

Dimensions: 732x546x301 WxDxH mm

Weight: 8 Kg

Art.: XR 108



Intermediate open stand

Dimensions: 732x546x434 WxDxH mm

Weight: 9 Kg

Art.: XR 158



High open stand

Dimensions: 732x546x692 WxDxH mm

Weight: 10 Kg

Art.: XR 118



Lateral support - kit for stand

For model: XR118

Capacity: 7 GN 1/1 - Pitch: 60 mm

Weight: 2 Kg

Art.: XR 717



Kit tank holder

For model: XR 118

Art.: XR 667



Wheels

H: 105 mm

4 wheels complete Kit:

2 wheels with brake - 2 wheels without brake.

Art.: XR 622

GN 2/3 combi ovens



Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions (WxDxH mm)
Weight



Capacity
Pitch
Frequency
Voltage
Electrical power
Dimensions (WxDxH mm)
Weight

Complementary equipments



Rotor.KLEAN™
Semi-automatic washing
STANDARD



Digitally controlled only by the ChefTouch control panel

SlowTop	XVL 585
Capacity	7 GN 1/1
Pitch	70 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	3,2 kW
Max. temperature	180 °C
Dimensions (WxDxH mm)	750x792x961
Weight	63 kg



Digitally controlled only by the ChefTouch control panel

Blast chiller	XK 315
Capacity	5 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	1,5 kW
Min. temperature	-35 °C
Dimensions (WxDxH mm)	750x812x975
Weight	98 kg



XVC 205 E

5 GN 2/3
67 mm
50 / 60 Hz
230 V ~ 1N / 400 V ~ 3N
5,1 / 3,4 kW
574x773x707
48 kg

XVC 055 E

3 GN 2/3
67 mm
50 / 60 Hz
230 V ~ 1N
3,4 kW
574x762x572
41 kg

Accessories



Steam condenser

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 380x212x217 WxDxH mm

Art.: XC 118



Stacking kit

Includes all parts and connections for stacking two ovens

Art.: XC 756



Pump kit to connect the oven with the water tank (XC 655) if the oven is not connected to the water supply.

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 16 W

Art.: XC 665



Water tank for ovens with pump

Art.: XC 655

Rotor.KLEAN™
Semi-automatic washing
STANDARD



Digitally controlled only by the ChefTouch control panel

SlowTop

XVL 385

Capacity	5 GN 1/1
Pitch	67 mm
Frequency	50 / 60 Hz
Voltage	230 V ~ 1N
Electrical power	3,2 kW
Max. temperature	180 °C
Dimensions (WxDxH mm)	750x792x773
Weight	53 kg

Pollo cabinet

XR 279

XR 219

For models	GN 2/1	GN 1/1
Capacity	-	-
Pitch	-	-
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N
Electrical power	5 W	5 W
Dimensions	860x1141x657	750x716x657
Weight	30 kg	22 kg



Accessories for models XR (Pollo)

GN 2/1

GN 1/1



Basket

Capacity: 10 GN 2/1
6 x GRP 825 = 48 chickens
Art.: XTV 2001

Basket

Capacity: 9 GN 1/1
3 x GRP 825 = 24 chickens
Art.: XTV 709



Basket

Capacity: 6 GN 2/1
4 x GRP 825 = 32 chickens
Art.: XTV 1201

Basket

Capacity: 6 GN 1/1
2 x GRP 825 = 16 chickens
Art.: XTV 506



Trolley for baskets
For XTV 2001/ XTV 1201
Art.: XR 965

Trolley for baskets
For XTV 709/ XTV 506
Art.: XR 945

Trolley coupling kit
Required article with the purchase of XR 965.
The kit is made of a coupling system to attach trolley with XR 279
Art.: XR 958

Trolley coupling kit
Required article with the purchase of XR 945.
The kit is made of a coupling system to attach trolley with XR 219
Art.: XR 957

Accessories for all models



Kit for complementary equipments water connection

Dimension: 3 m

Art.: XC 618



External core probe SOUS-VIDE

The kit contains 1 core probe.

Art.: XC 249



MULTI.Point core probe

The kit contains 1 core probe.

Art.: XC 255



Safety double door opening kit

Art.: XC 720



Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.

Art.: XC 706



UNOX.Link

USB interface with OVEX.Net 3.0 software

Art.: XC 237



UNOX.Link

USB interface with OVEX.Net 3.0 software and Oven Internet Connection

Art.: XC 238

UNOX.Care Program



UNOX.Pure-RO (Reverse osmosis kit with pump)

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 220 W

Dimensions: 542x198x449 WxDxH mm - Weight: 16 Kg

Art.: XC 235



UNOX.Pure (Filtering system)

Art.: XC 215



Refill UNOX.Pure filtering system

Art.: XC 216



UNOX.Det&Rinse

For Rotor.KLEAN™

Box 2 x 5 L

Art.: DB 1011A0



Detergent for non-automatically cleaning

Box 6 x 2 L

Art.: SL 1135A0



Shower kit

Art.: XC 208



■ Standard □ Optional – Not available



COOKING MODES

Convection cooking 30 °C - 260 °C	■	■	■
Mixed steam and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 30% to 90%	■	■	■
Mixed humidity and convection cooking 48 °C - 260 °C, with STEAM.Maxi™ 10% to 20%	■	■	■
Steaming 48 °C - 130 °C with STEAM.Maxi™ technology 100%	■	■	■
Dry air cooking 30°C - 260 °C with DRY.Maxi™ technology settable 10% to 100%	■	■	■
Maximum pre-heating temperature 300 °C	■	■	■
Core probe	■	■	■
Delta T cooking with core probe	■	■	■
MULTI.Point core probe	□	■	■
SOUS-VIDE core probe	□	□	□
MULTI.Time: technology to manage up to 9 timers to bake at the same time different products	■	■	■

AIR DISTRIBUTION IN THE COOKING CHAMBER

AIR.Maxi™ technology: multiple fans with reversing gear	■	■	■
AIR.Maxi™ technology: 6 air speeds, programmable	■	■	■
AIR.Maxi™ technology: 1 semi static cooking modes, programmable	■	■	■
AIR.Maxi™ technology: pause function	■	■	■

CLIMA MANAGEMENT IN THE COOKING CHAMBER

DRY.Maxi™ technology: high performance moist and humidity extraction, programmable by the user	■	■	■
DRY.Maxi™ technology: cooking with humidity extraction 30 - 260 °C	■	■	■
STEAM.Maxi™ technology: steaming 48 °C - 130 °C	■	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 48 °C- 260 °C	■	■	■
ADAPTIVE.Clima technology: cavity humidity measurement and regulation	■	■	■
ADAPTIVE.Clima technology: repeatability of the cooking process through the memorization of the real cooking process	■	■	■
ADAPTIVE.Clima technology: 20 ADAPTIVE.Clima process memory	■	■	■

COOKING COLUMNS WITH MAXI.Link TECHNOLOGY

MAXI.Link technology: creating multiple ovens and accessories columns controlled by a single ChefTouch control panel	■	■	■
MAXI.Link technology with EFFICIENT.Power: power requirement reduced on MAXI.Link columns	■	■	■

THERMAL INSULATION AND SAFETY

Protek.SAFE™ technology: maximum thermal efficiency and working safety (cold 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	–	–	■

HIGH PERFORMANCE ATMOSPHERIC BURNER

Spido.GAS™ technology: high performance straight heat exchanger pipes for a simmetric heat distribution	–	–	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	–	–	■

AUTOMATIC CLEANING

Rotor.KLEAN™ : 4 automatic and 2 semi-automatic washing programs	■	■	■
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PATENTED DOOR

Door hinges made of high durability and self-lubricating techno-polymer (only for lateral opening door)	■	■	■
Reversible door, even after the installation (not for 20 GN 2/1 and 20 GN 1/1 models)	■	■	■
Door docking positions at 60°-120°-180°	■	■	■

AUXILIARIES FUNCTIONS

99 cooking programs memory, each one made of 9 cooking steps	■	■	■
Possibility to assign a name to the stored programs	■	■	■
Preheating temperature up to 300 °C settable by the user	■	■	■
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 and humidity	■	■	■
«COOL» function for rapid cavity cooling	■	■	■
Temperature unit settable in °C or °F	■	■	■

TECHNICAL DETAILS

Rounded stainless steel (DIN 1.4301) cavity for hygiene and easy of cleaning	■	■	■
Cavity lighting through external LED lights	■	■	■
Steam proof sealed ChefTouch 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 connectable to appliance drain	■	■	■
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 the door cleaning	■	■	■
Stainless steel C-shaped rack rails with notched recesses for easy loading	■	■	■

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