



Say “HEY.Unox” to the new CHEFTOP-X™



Discover more about
CHEFTOP-X™ Digital.ID™
on unox.com

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HEY.Unox

I understand you.

Say “HEY.Unox” for hands-free help. Thanks to a cutting-edge integrated microphone and powerful algorithms, you can interact with your oven simply using your voice. It's time to simplify your work in the kitchen.



Hey Unox!

Preheat to 180°C

Digital.ID™ PREMIUM



OPTIC.Cooking

I cook at first sight.

With OPTIC.Cooking your oven does more than just cook. It recognizes food and automatically starts cooking processes through a state-of-the-art optical sensor. Keep another eye on the prize.

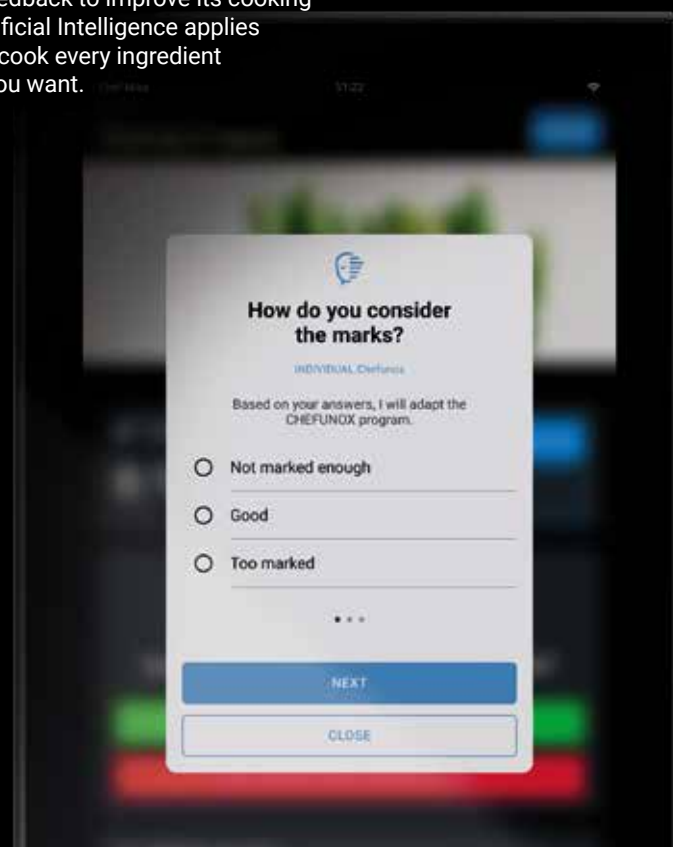


Digital.ID™ PREMIUM

Individual.CHEFUNOX

I learn from you.

When the cooking is done, the oven waits for your expert feedback to improve its cooking performance. Artificial Intelligence applies your feedback to cook every ingredient exactly the way you want.



SMART.Energy

I save energy for you.

Optimize your cooking process by simply following the energy-saving tips of your Digital.ID™ oven. Not been using the oven for a while? Smart standby mode activates automatically.



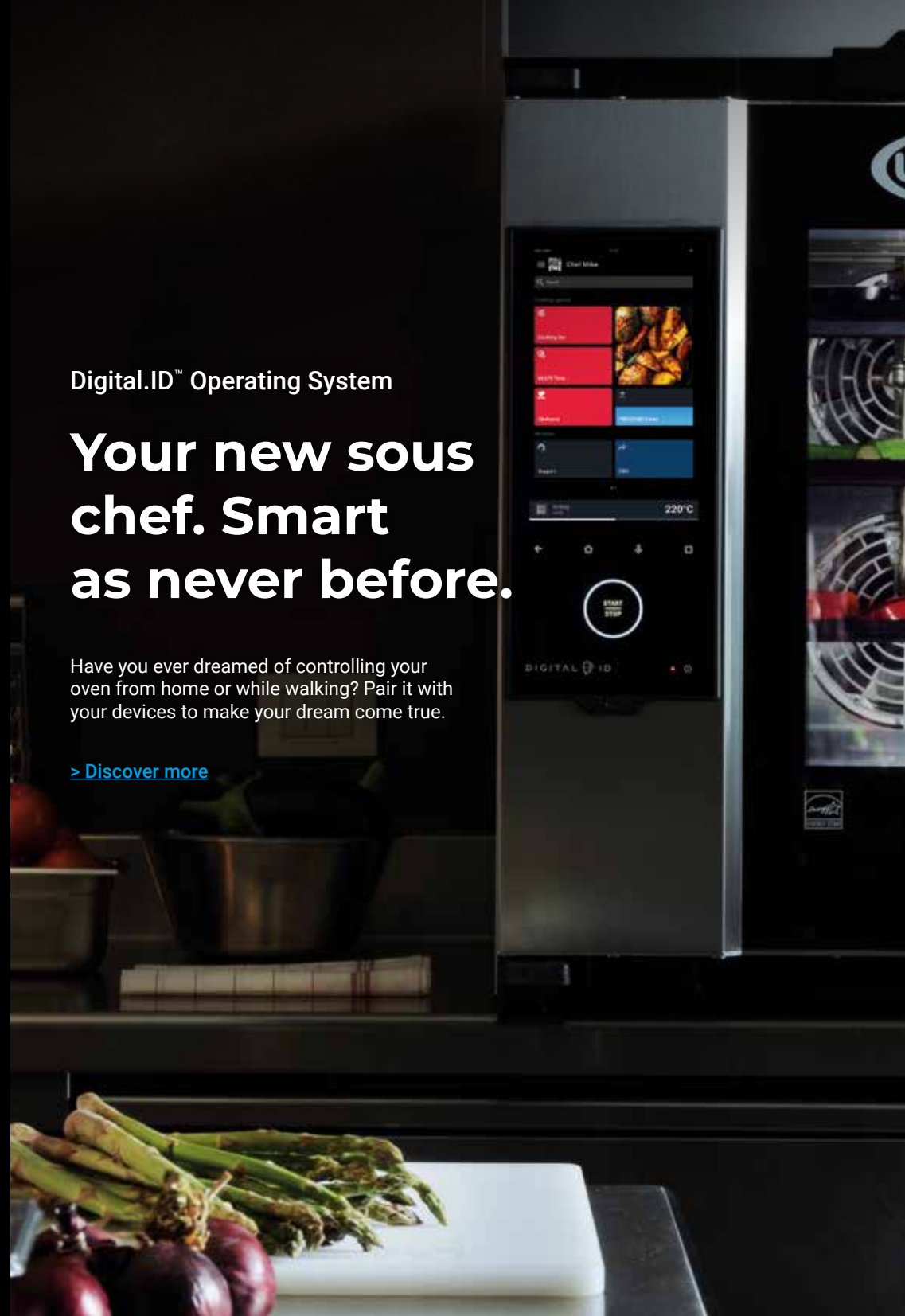


Interactive cooking

We both speak the chefs' language.

Interact with your oven as if it were a new member of your team. Talk to it, train it, put it to the test. It is smart.

[> Discover more](#)



Digital.ID™ Operating System

Your new sous chef. Smart as never before.

Have you ever dreamed of controlling your oven from home or while walking? Pair it with your devices to make your dream come true.

[> Discover more](#)



Unox technological supremacy

Designed to rule cooking processes.

Fast just became faster! Speed up your cooking using the power of ultra high-flow fans with higher rotation speed up to 3.600 rpm.

[> Discover more](#)

AIR.Maxi™

Ultra high-flow fans distribute air evenly, so every tray is cooked to perfection.

250 km/h

Air speed produced by fans

DRY.Maxi™

Extract all the humidity in the cooking chamber in seconds.

45 m³/h

Steam extraction capacity

STEAM.Maxi™

Do more than just control the cooking chamber humidity. Master it!

22 l/sec

Steam production capacity

COOKING.Concierge

Get exclusive advice from our Chefs directly through your oven's microphone.

Live Technical Assistance

Help arrives in no time. With Digital.ID™ you can videocall our technical team directly from the panel.

DIGITAL.Training

Experience a full digital free training to take 100% advantage of your new oven. From day 1.



Unbeatable technology, unmatched range. The new benchmark for cooking.



	XEDA-0611-EXRS	XEDA-1011-EXRS	XEDA-0621-EXRS	XEDA-1021-EXRS
Capacity	6 GN 1/1	10 GN 1/1	6 GN 2/1	10 GN 2/1
Electric power	11,6 kW	19,6 kW	23,1 kW	35,8 kW
Dimensions (w x d x h)	750x841x789 mm	750x841x1069 mm	860x1180x849 mm	860x1180x1219 mm
Capacity	6 GN 1/1	10 GN 1/1	6 GN 2/1	10 GN 2/1
Gas power	15 kW	25 kW	27 kW	40 kW
Dimensions (w x d x h)	750x841x789 mm	750x841x1069 mm	860x1180x849 mm	860x1180x1219 mm