



CHEFTOP MIND.MapTM PLUS



Discover more about
CHEFTOP MIND.MapTM
at unox.com

Configure your
CHEFTOP MIND.MapTM
at unox.com

L11783A3

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

Intelligent combi ovens



CHEFTOP MIND.MapTM PLUS is the intelligent
combi oven that grills, fries, roasts, browns,
smokes, cooks with steam and much more.

MIND.MapTM PLUS combi oven is available
in three versions, to meet the specific needs
of each kitchen:



CHEFTOP
MIND.MapTM PLUS
COMPACT

Kitchens with small spaces
and small shops



CHEFTOP
MIND.MapTM PLUS
COUNTERTOP

Restaurants
and deli shops



CHEFTOP
MIND.MapTM PLUS
BIG COMPACT

Contract feeders
and banqueting facilities



CHEFTOP
MIND.MapTM PLUS
BIG

Contract feeders
and banqueting facilities

Cooking versatility

Unox Intelligent Technologies maximize
your output and guarantee perfect cooking
with any foodload.



6 minutes

full load
of **crunchy bacon**



8 minutes

full load
of **grilled pork chops**



24 minutes

full load
of **steamed rice**



24 minutes

full load
of **steamed potatoes**



39 minutes

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



12 minutes

plate
regeneration



20 minutes

full load
of **puff pastry**



25 minutes

full load
of **fresh focaccia**



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™ **PLUS** COUNTERTOP is the combi oven of choice for those kitchens that need maximum performance, smart technologies and limitless versatility.



Compact combi ovens

CHEFTOP MIND.Maps™ **PLUS** COMPACT and CHEFTOP MIND.Maps™ **PLUS** BIG COMPACT are the compact professional combi ovens for those who always want the best even with limited available space.

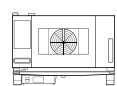


Trolley combi ovens

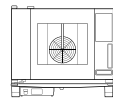
CHEFTOP MIND.Maps™ **PLUS** BIG is the tireless combi oven for large kitchens that need maximum repeatability of cooking quality and high productivity.

Discover all the oven features at unox.com

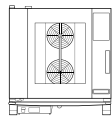
Electric Gas



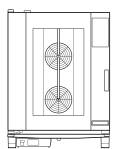
3 GN 1/1



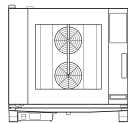
5 GN 1/1



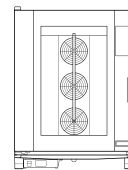
7 GN 1/1



10 GN 1/1



6 GN 2/1



10 GN 2/1

Express your creativity

CHEFTOP MIND.Maps™ **PLUS** **COUNTERTOP** is the professional oven that can help make your visions a reality. Cook every dish with the certainty of the perfect result. Every single time.

up to **45%**

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 Perfection

Repeatable and consistent

Versatility

Simultaneous cooking of multiple food items

Saving

Energy, time, ingredients and labour

Intelligence

Focus on your customers, the oven will do the rest

Discover all the oven features at unox.com

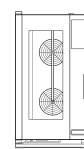
Electric



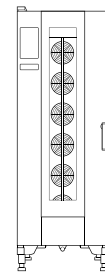
5 GN 2/3



5 GN 1/1



10 GN 1/1



20 GN 1/1

Small spaces, big ambitions

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

72 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

*Data refers to a 4 XECC-0513-EPRM ovens combination.

Compact outside, big inside

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

90 kg

Full load maximum **capacity**

650 mm

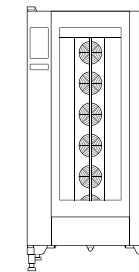
One of the **narrowest** ovens in its category

Reduced footprint

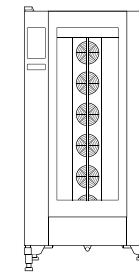
Maximum productivity in just 0,65 square metres

Discover all the oven features at unox.com

Electric Gas



20 GN 1/1



20 GN 2/1

Limitless performances

CHEFTOP MIND.Maps™ **PLUS** **BIG** is the trolley combi oven with the highest productivity and reliability. The only one in the world with unique straight-line heating elements with high power intensity.

180 kg

Full load maximum **capacity**

300 °C

Maximum cooking **temperature**

4.5 mins

Preheating time from 30 °C to 300 °C

Data refers to XEVL-2021-YPRS model

Productivity

High volumes, zero stops

Uniformity

6 close-pitch reversing fans

Repeatability

Standardised results, consistency

Intelligence

Focus on your customers, the oven will do the rest