



CHEFTOP MIND.Maps™ PLUS



Discover more about CHEFTOP MIND.Maps™ at unox.com

Configure your CHEFTOP MIND.Maps™ at unox.com

LI1783A3



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

MIND.Maps™ PLUS combi oven is available in three 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 COUNTERTOP

Restaurants and deli shops

CHEFTOP MIND.Maps™ PLUS BIG COMPACT

Contract feeders and banqueting facilities

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.



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.

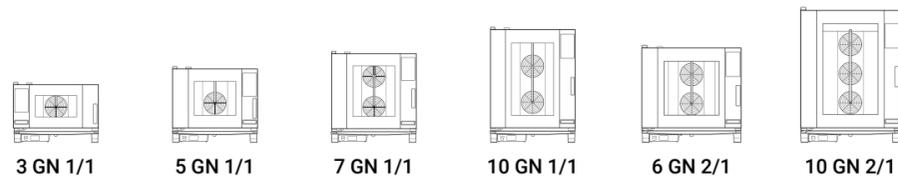


Trolley combi ovens

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



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

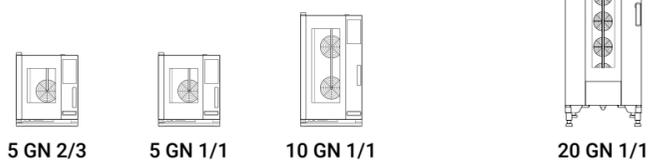
Versatility
Simultaneous cooking of multiple food items

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



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.

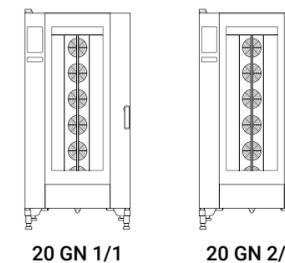
90 kg
Full load maximum capacity

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



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