# COOKING INNOVATION AND PERFECTION
Technology meets Passion

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Technologies

AIR.Maxi™

Cooking Uniformity - Cooking Pleasure

With air as the medium for heat transmission and the means used to cook the food product, the air flow performance within the oven is vital to obtain cooking uniformity within each and every tray throughout the oven cavity.

For this reason the air flow inside the oven chamber plays a leading role in the design of all ChefTop™ ovens. The AIR.Maxi™ technology has been designed by UNOX to obtain optimum distribution of the air and the heat in every load condition. Multiple fans have been incorporated into the design of ChefTop™ ovens to ensure perfect uniformity throughout all trays within the oven chamber. Auto-reversing motors combined with high-speed revolving fans ensures consistent uniformity throughout every single tray.

The standard features of AIR.Maxi™ include 3 air flow speeds within the chamber and 3 semi-static modes which allow for the cooking of any kind of product, from the lightest and most delicate, to those which require a very high heat transfer.

ADAPTIVE.Clima

Perfect and Reliable - Guaranteed Results

During the cooking process, the moisture within the raw product evaporates and transforms itself into humidity. The greater the quantity of food within the oven chamber, the higher the amount of humidity that is created inside the cavity. Not being able to manage and control the humidity would ultimately compromise the cooking process and end result.

With the ADAPTIVE.Clima technology, ChefTop™ ovens have the ability to continuously monitor all of the cooking parameters within the oven and to understand the actual amount of food that has been loaded into the cavity, automatically optimizing the cooking process, accordingly to those quantities. This to include not only the temperature, but also the real humidity in the cooking cavity. This allows the operator to obtain the desired result on every single batch, with the guarantee of a perfect finished product, each and every time, regardless of the actual food product load.

The ADAPTIVE.Clima constant control of all the cooking parameters also allows the ChefTop™ oven to accurately gauge and acquire the temperature and humidity trends during the entire cooking process and further detecting the effects of any manual interventions made by the user, as the case of leaving the door open during the cooking process. Once that the desired result is achieved, ADAPTIVE.Clima technology allows the user to capture the actual process that occurred, and to save and repeat the process for future use, with the assurance of a fully duplicated cooking process and outcome, each and every time, with no further supervision or interventions by the operator.
DRY.Maxi™

Cooking without humidity - The exaltation of flavor

In the early stages of the searing process of meats, the presence of humidity in the cavity can prevent the closing of the pores on the external surfaces, thus increasing the product weight and flavor loss. Furthermore, in the last phases of the cooking of leavened products any remaining humidity present will prevent the product from rising or growing, not allowing it to reach the desired uniform browning, crispness and flavor.

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™ in a previous cooking step.

The DRY.Maxi™ technology ensures the enhancement of flavor in any food while providing for a dry and well-structured product, with a consistent internal structure and eye appealing external surface.

STEAM.Maxi™

Steam Perfection - Simple as a drop of water

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 within all ChefTop™ ovens has the ability to perform all aspects of steaming, even those more delicate applications where low temperature steaming is required.

This revolutionary system designed 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. ChefTop™ combi ovens with STEAM.Maxi™ technology create steam at every temperature starting from 118 °F with a density that is up to three times higher than traditional direct-injection ovens.
MULTI.Time

Nine (9) Dimensions of Time

In modern kitchen it is not uncommon to cook simultaneously products that require different cooking times.

With MULTI.Time it is possible to use the oven in a continuous mode and to manage up to nine (9) different timers. It is possible to put in the oven 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 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 pans and grids allow the ability to deal with all methods of cooking, otherwise 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™

Safe and Efficient

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.

Rotor.KLEAN™

Integrated Automatic Washing System

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 unnecessary 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, detergent and rinse, ensuring an ecological and economical cycle.

Through regular use of the Rotor.KLEAN™ technology it is certain that the oven will always remain in optimal condition to ensure continued quality cooking results and to maximize product reliability.
ChefTouch
Power and Simplicity - At the touch of a finger

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. The ChefTouch technology ensures the ease of cleaning and eliminates the risk of wear and tear.

SlowTop
The Modern Static Oven

From slow cooking of meat, vegetable dehydrating, to dough proofing and holding at 158 °F. These are just some of the many possible uses of the ChefTop™ slow cooking oven - XAL685. This versatile device can be used as a support to relieve the combi ovens from lengthy cooking processes during peak operation times of the day. During the serving hours they can be used as holding cabinets, with working temperature set at 158 °F with proper humidity levels needed to safely hold the food warm and ready to be served. The automatic humidity control ensures that the conditions in the cavity are at optimal conditions to prevent the food from being altered. During the preparation hours, the SlowTop - slow cooking oven, can be used to cook lasagna, for dehydration processes, as a proofer and in any other lengthy cooking processes that require limited ventilation and temperature not to exceed 356 °F. Through the core probe feature within the SlowTop oven, you have the ability to conduct over-night cooking, for roasts and or braised meats.
ChefTop™ Combi Ovens

ChefTop™ countertop models available in 10, 6, 5 pan

The right size for every need

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.

ChefTop™ floor models available in 20 pan

Efficiency and Volume

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.
**ChefTop™ floor model combi ovens - 16 pan (18”x26” Full Sheet Pans)**

<table>
<thead>
<tr>
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* Left-to-right door opening version:

**TROLLEY INCLUDED.**

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* Left-to-right door opening version:

**LATERAL SUPPORT IN THE CAVITY OF THE OVEN.**
### Optional Accessories

#### Trolley
For models: XAV 1605 P / XAV 1605 PL
- **Capacity:** 16 \(18''\times26''\) Full Sheet Pans
- **Shelf spacing:** 3-1/8'' (78 mm)
- **Dimensions (WxDxH):**
  - XAV 1605 P - 208: 29'' (733 mm) \times 30-1/8'' (764 mm) \times 66-5/8'' (1691 mm)
  - XAV 1605 P - 240: 29'' (733 mm) \times 30-1/8'' (764 mm) \times 66-5/8'' (1691 mm)
- **Art.:** XCB 1600
- **Customized Trolley**
The capacity and shelf spacing of the trolley can be manufactured on specific request.
- **Minimum order:** 2 trolleys

#### Hood with steam condenser
For models: XAV 1605 P / XAV 1605 PL
- **Voltage:** 208/240 V \(\sim\) 1N
- **Frequency:** 60 Hz
- **Electrical power:** 0.8 kW
- **Exhaust chimney diameter:** 4-3/4'' (120 mm)
- **Dimensions (WxDxH):**
  - XAV 1605 P - 208: 34-3/16'' (868 mm) \times 50-7/8'' (1292 mm) \times 12-3/8'' (313 mm)
  - XAV 1605 P - 240: 34-3/16'' (868 mm) \times 50-7/8'' (1292 mm) \times 12-3/8'' (313 mm)
- **Art.:** XAC 625

#### Hood with steam condenser
For models: XAV 905 P / XAV 905 PL
- **Voltage:** 208/240 V \(\sim\) 1N
- **Frequency:** 60 Hz
- **Electrical power:** 0.8 kW
- **Exhaust chimney diameter:** 4-3/4'' (120 mm)
- **Dimensions (WxDxH):**
  - XAV 905 P - 208: 34-3/16'' (869 mm) \times 41-3/4'' (1059 mm) \times 12-3/8'' (313 mm)
  - XAV 905 P - 240: 34-3/16'' (869 mm) \times 41-3/4'' (1059 mm) \times 12-3/8'' (313 mm)
- **Art.:** XAC 515

#### External core probe - (SOUS-VIDE)
The kit contains 1 core probe + control box.
- **Art.:** XC 249

#### MULTI.Point core probe
The kit contains 1 core probe.
- **Art.:** XC 255

#### Buzzer kit
Enhanced volume over the standard buzzer
- **Art.:** XC 706

#### Ovex.NET 3.0 with USB interface kit
- **Art.:** XC 236

#### Safety double door opening kit
- **Art.:** XC 720

#### Shower kit
- **Art.:** XC 202

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<td>16 18''x26'' Full Sheet Pans</td>
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<td>419 lbs (190 kg)</td>
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<td>16 18''x26'' Full Sheet Pans</td>
<td>34-3/16'' (869 mm) \times 47-1/2'' (1206 mm) \times 73-1/8'' (1857 mm)</td>
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* L: left-to-right door opening
ChefTop™ countertop model combi ovens - 10 or 6 pan (18”x26” Full Sheet Pans)
### Optional Accessories

**Hood with steam condenser**
- Frequency: 60 Hz - Voltage: 208/240 V ~ 1N
- Electrical power: 0.8 kW
- Exhaust chimney diameter: 4-3/4" (120 mm)
- Dimensions (WxDxH): 33-7/8" (860 mm) x 40-1/2" (1028 mm) x 12-3/8" (313 mm)
- Art.: XAC 415

**SlowTop**
- Capacity: 6 18"x26" Full Sheet Pans
- Shelf spacing: 3-3/16" (80 mm)
- Frequency: 60 Hz - Voltage: 208/240 V ~ 1N
- Electrical power: 2.9 kW
- Max. temperature: 392 °F (200 °C)
- Dimensions (WxDxH): 33-7/8" (860 mm) x 34-3/4" (882 mm) x 40-9/16" (1030 mm)
- Weight: 154.2 lbs (70 kg)
- Art.: XAL 685

**Cabinet base**
- Capacity: 7 18"x26" Full Sheet Pans
- Shelf spacing: 2-1/4" (57 mm)
- Dimensions (WxDxH): 33-7/8" (860 mm) x 32-5/16" (820 mm) x 29-15/16" (760 mm)
- Weight: 35 lbs (16 kg)
- Art.: XAR 258

**High open stand**
- Dimensions (WxDxH): 33-7/8"(860 mm) x 26-3/16"(665 mm) x 27-1/4"(692 mm)
- Weight: 24 lbs (11 kg)
- Art.: XR 168

**Lateral support - kit for stand**
- Capacity: 7 18"x26" Full Sheet Pans
- Shelf spacing: 2-3/8" (60 mm)
- Weight: 9 lbs (4 kg)
- Art.: XR 727

**Stacking kit**
- Includes all parts and connections for stacking two ovens
- For models: XAV 605 P - 208 / XAV 605 P - 240
- Art.: XC 758

**External core probe - (SOUS-VIDE)**
- The kit contains 1 core probe + control box.
- Art.: XC 249

**MULTI.Point core probe**
- The kit contains 1 core probe.
- Art.: XC 255

**Buzzer kit**
- Enhanced volume over the standard buzzer
- Art.: XC 706

**Ovex.NET 3.0 with USB interface kit**
- Art.: XC 236

**Safety double door opening kit**
- Art.: XC 720

**Shower kit**
- Art.: XC 202

**Casters kit with safety chains**
- For models: XAR258 / XR168
- 4 Casters complete Kit: 2 Casters with brake - 2 Casters without brake
- Art.: XR 622

**Casters kit with safety chains**
- For models: XAL 685 / XAV805P-208 / XAV805P-240 / XAV605P-208 / XAV605P-240
- 4 Casters complete Kit: 2 Casters with brake - 2 Casters without brake
- Art.: XR 624

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**XAV 805 P - 208**
- 10 18"x26" Full Sheet Pans
- 3-3/16" (80mm)
- 60 Hz
- 208V 3~
- 23.1 kW
- Dimensions (WxDxH): 33-7/8"(860 mm) x 34-3/4"(882 mm) x 47-13/16"(1214 mm)
- Weight: 269 lbs (122 kg)

**XAV 805 P - 240**
- 10 18"x26" Full Sheet Pans
- 3-3/16" (80mm)
- 60 Hz
- 208V 3~
- 23.1 kW
- Dimensions (WxDxH): 33-7/8"(860 mm) x 34-3/4"(882 mm) x 47-13/16"(1214 mm)
- Weight: 269 lbs (122 kg)

**XAV 605 P - 208**
- 6 18"x26" Full Sheet Pans
- 3-3/16" (80mm)
- 60 Hz
- 208V 3~
- 15.4 kW
- Dimensions (WxDxH): 33-7/8"(860 mm) x 34-3/4"(882 mm) x 35-1/4"(894 mm)
- Weight: 198 lbs (90 kg)

**XAV 605 P - 240**
- 6 18"x26" Full Sheet Pans
- 3-3/16" (80mm)
- 60 Hz
- 208V 3~
- 15.4 kW
- Dimensions (WxDxH): 33-7/8"(860 mm) x 34-3/4"(882 mm) x 35-1/4"(894 mm)
- Weight: 198 lbs (90 kg)
Optional Accessories

**Hood with steam condenser**
For models: XAV305 / XAV305-1
Frequency: 60 Hz
Voltage: 208-240 V ~ 1N
Electrical power: 0.8 kW
Exhaust chimney diameter: 4-3/4" (120 mm)
Dimensions (WxDxH):
29-9/16" (750 mm) x 31-5/16" (825 mm) x 10-3/4" (272 mm)
**Art.: XAC 315**

**Stacking kit**
Includes all parts and connections for stacking two ovens
For models: XAV305 / XAV305-1
**Art.: XC 759**

**High open stand**
For models: XAV305 / XAV305-1
Dimensions (WxDxH):
28-7/8" (732 mm) x 21-1/2" (546 mm) x 17-1/8" (434 mm)
Weight: 20 lbs (9 Kg)
**Art.: XR 158**

**Lateral support - kit for stand**
For model: XR118
Capacity: 7 GN1/1 12"x20" Steam Table / Hotel Pans
Spacing: 2-3/8" (60 mm)
Weight: 4 lbs (2 Kg)
**Art.: XR 717**

**Intermediate open stand**
For models: XAV305 / XAV305-1
Dimensions (WxDxH):
28-7/8" (732 mm) x 21-1/2" (546 mm) x 17-1/8" (434 mm)
Weight: 20 lbs (9 Kg)
**Art.: XR 158**

**Casters kit with safety chains**
For models: XR118 / XR158
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.
**Art.: XR 622**

**Casters kit with safety chains**
For models: XAV305 / XAV305-1
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.
**Art.: XR 624**
Technical details

- Rotor KLEAN™
  - 3 automatic washing programs
  - 2 semi-automatic washing programs

- AIR Maxi™
  - Auto-reversing motors
  - High performance fans with 3 speeds
  - Multiple fans

- AIR Maxi™
  - 3 fan speeds
  - 3 semi-static cooking modes

- ADAPTIVE Clima
  - Humidity control
  - Possibility to memorize up to 20 cooking processes with 25 letters

- ChefTouch Digital Control Panel
  - 99 programs memory
  - Each one identifiable with a 25 letters text
  - DELTA T cooking
  - 3 fan speeds
  - 3 semi-static cooking modes
  - Cooking time and core probe

- High-strength, self-lubricating door hinges

- Door integrated LED lights

- High-durability carbon fiber door lock

- Protek SAFE™
  - Cool touch door
  - Cool external surface
  - Improved energy efficiency

- DRY Maxi™
  - Dry air intake and forced humidity extraction

- Stainless C-shaped rack rails

- Auto-reversing motors

- High performance fans with 3 speeds

- Multiple fans

- Drip tray

- High-strength, self-lubricating door hinges

- Door integrated LED lights

- High-durability carbon fiber door lock

- Protek SAFE™
  - Cool touch door
  - Cool external surface
  - Improved energy efficiency

- DRY Maxi™
  - Dry air intake and forced humidity extraction

- Stainless C-shaped rack rails

- Auto-reversing motors

- High performance fans with 3 speeds

- Multiple fans

- Drip tray
COOKING MODES

- Convection cooking 86 °F - 500 °F
- Mixed steam and convection cooking 118 °F - 500 °F, with STEAM.Maxi™ technology 30% to 90%
- Mixed humidity and convection cooking 118 °F - 500 °F, with STEAM.Maxi™ technology 10% to 20%
- Steaming 118 °F - 266 °F with STEAM.Maxi™ technology 100%
- Dry air cooking 86 °F - 500 °F with DRY.Maxi™ technology settable 10% to 100%
- Maximum pre-heating temperature 572 °F
- 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: 3 air speeds, programmable
- AIR.Maxi™ technology: 3 semi-static cooking modes, programmable
- AIR.Maxi™ technology: pulse function

CLIMA MANAGEMENT IN THE COOKING CHAMBER

- DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user
- DRY.Maxi™ technology: cooking with humidity extraction 86 °F - 500 °F
- STEAM.Maxi™ technology: steaming 118 °F - 266 °F
- STEAM.Maxi™ technology: combination of moist air and dry air 118 °F - 266 °F
- 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

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

AUTOMATIC CLEANING

- Rotor.KLEAN™: 3 automatic and 2 semi-automatic washing programs

PATENTED DOOR

- Door hinges made of highly durable and self-lubricating technopolymer
- Reversible door, even after the installation (not for 16 18" models)
- Door docking positions at 60°-120°-180°

AUXILIARIES FUNCTIONS

- 99 program capacity, each one capable of 9 cooking steps
- Possibility to assign a name to the stored programs
- Preheating temperature up to 572 °F settable by the user
- Display of the residual cooking time (when not using core probe)
- Holding cooking mode “HOLD”
- Continuous functioning “INF”
- Display the set and real values of time, core probe temperature, cavity temperature and humidity
- “COOL” function for rapid cavity cooling
- Temperature unit °C or °F

TECHNICAL DETAILS

- Rounded stainless steel (DIN 1.4301) cavity for sanitation and ease of cleaning
- Cavity lighting through external LED lights
- Steam proof sealed ChefTouch control panel
- High-durability carbon fiber 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
- Self-diagnostic system
- Safety temperature switch
- Accessible internal glass to simplify the door cleaning
- Stainless steel C-shaped rack rails with notched recesses for easy loading
<table>
<thead>
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<th>Contact Information</th>
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