

CHEFTOP MIND.MapTM ACCESSORIES

HYPER.Smoker

Smoke. Cook. Amaze.

HYPER.Smoker



HYPER.Smoker transforms your oven into a smoker.

You can use shavings of natural wood and choose from among **10 different smoking intensities** directly

from the control panel of the oven to amaze even the most demanding of palates.

Moreover you will smoke food using the energy produced in the cooking chamber without further costs and external electrical power supply.

Art. XUC090

SMART DRAIN

Cooking fat collection system

SMART.Drain



SMART.Drain is the ideal solution for supermarkets, deli shops, production kitchens and steak houses that carry out cookings with large amount of fat.

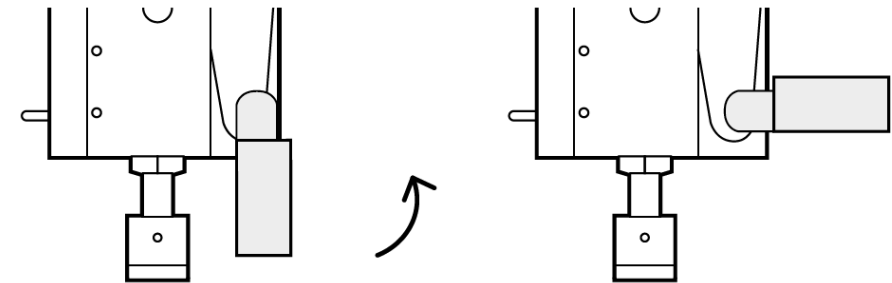
Art - XUC020

Cooking fat collection system

SMART.Drain



Its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank.



Liquid to tank
(fat collection)

Liquid to drainage
(washing and
low-fat cooking)

Art - XUC020

Cooking fat collection system

SMART.Drain



For each one of your cooking or washing programs, **your oven automatically checks the correct position of the valve** to avoid any risk of the drain being blocked by condensed fat.



The special **POLLO.BLACK trays convey the fats towards the drain**, reducing by up to 80% the amount of fat deposits that accumulate in the cooking chamber compared to normal grills.

Cooking fat collection system

SMART.Drain

1



2



1- Trolley solution

Trolley + Basket

Load and unload food safely and simply.

Art. XWVYC-0011 + XWVBC-0611.

2- Closed solution

Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. XWVEC-0811 + XUC020

Cooking fat collection system

SMART.Drain

3



4



3 - Open solution

Stand + SMART.Drain

The tank is in the most easily accessible location.

Art. XWVRC-0011-H + XUC020

4 - Double-stack ovens with

SMART.Drain for lower unit.

Double stack solution

Oven + Oven + SMART.Drain

Art. XWVRC-0011-L-PO +
XWVYC-0011-L-PO + XUC020

VENTLESS HOOD

Zero smells in your kitchen

VENTLESS HOOD with CARBON FILTER



The **UNOX Ventless hood** fits a self-cleaning steam-condensing filter that removes the moist content and most of the smells from the exhausts.

Features the self-cleaning filter plus an **activated carbon filter** that further removes smells, even those that are sucked when the door is opened at the end of a cooking cycle. It allows you to install your oven far from a ceiling canopy or without it.

Zero smells in your kitchen

VENTLESS HOOD



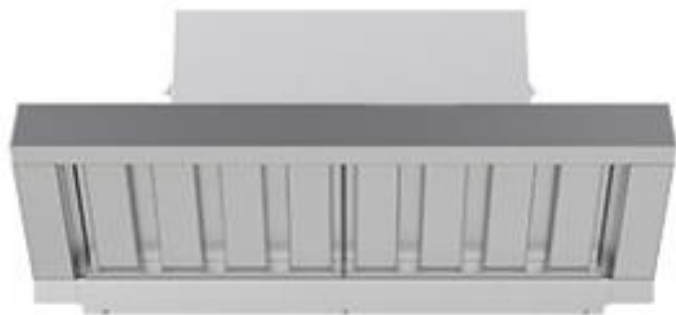
The **UNOX Ventless hood** fits a self-cleaning steam-condensing filter that removes the moist content and most of the smells from the exhausts.

Zero smells in your kitchen

WHAT TO RECCOMEND

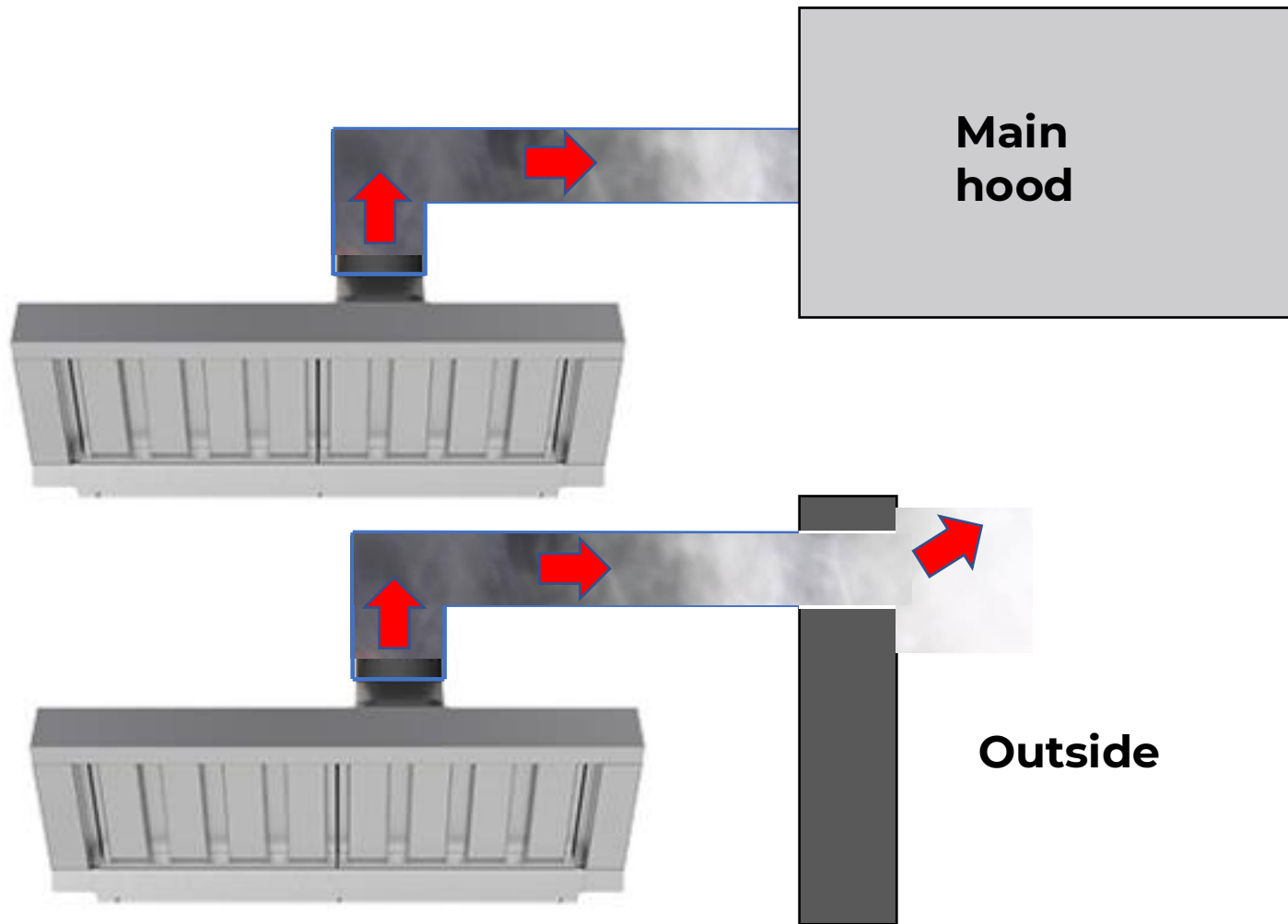
VENTLESS HOOD with CARBON FILTER

When there is no possibilities to force exhaust outside or into a hood.



VENTLESS HOOD

When there is possibilities to force exhaust outside or into a hood.



Zero smells in your kitchen

VENTLESS HOOD



1) Save hood-space

Hoods can be one of the most expensive equipment in a kitchen. Install your UNOX oven with its Ventless Hood and save precious hood space and money.

2) Self-Cleaning Filter

The steam condensing filter features a self cleaning technology and does not require any maintenance to always perform at its best

3) Zero impact on cooking results

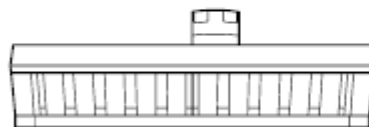
The UNOX Ventless hood is designed to have no impact on the cooking performances of UNOX ovens

HOODS



HOOD WITH ACTIVATED CARBON FILTER

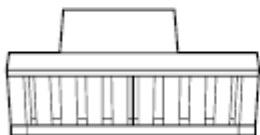
for 10 & 6 GN 2/1
COUNTERTOP ovens
868 x 1323 x 366 mm - w x d x h
Art. XEVHC-CF21



HOOD WITH STEAM CONDENSER

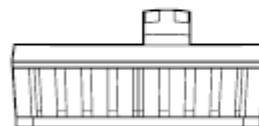
for 10 & 6 GN 2/1
COUNTERTOP ovens
868 x 1323 x 240 mm - w x d x h
Art. XEVHC-HC21

for 20 GN 1/1 BIG ovens
892 x 1131 x 342 mm - w x d x h
Art. XEAHL-HCFL



HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COUNTERTOP ovens
750 x 956 x 366 mm - w x d x h
Art. XEVHC-CF11



HOOD WITH STEAM CONDENSER

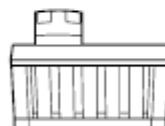
for GN 1/1 COUNTERTOP ovens
750 x 956 x 240 mm - w x d x h
Art. XEVHC-HC11



HOOD WITH ACTIVATED CARBON FILTER

for GN 1/1 COMPACT ovens
535 x 1018 x 366 mm - w x d x h
Art. XEHC-CF13

for GN 2/3 COMPACT ovens
535 x 823 x 366 mm - w x d x h
Art. XEHC-CF23



HOOD WITH STEAM CONDENSER

for GN 1/1 COMPACT ovens
535 x 1100 x 240 mm - w x d x h
Art. XEHC-HC13

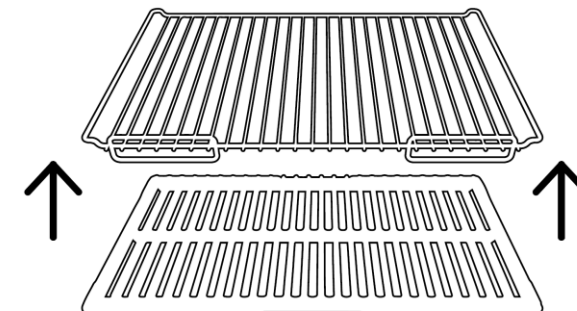
for GN 2/3 COMPACT ovens
535 x 900 x 240 mm - w x d x h
Art. XEHC-HC23

COOKING ESSENTIALS

COOKING ESSENTIALS

SUPER.GRILL

Non-stick aluminium pan plus grill with QUICK.Load system.



IDEAL FOR:

Grilled meat;
Grilled fish;
Grilled vegetables

ADVANTAGES:

Perfect for full loads.
Grilling times up to 30% less than traditional grill.

Art. **TC970** GN 1/1 - Only for COUNTERTOP and BIG models.

FAKIRO.GRILL

Non-stick aluminium pan. Two cooking surfaces: ribbed for grilling, flat for different types of cooking.



IDEAL FOR:

Grilled meat and fish;
Grilled vegetables;
Pizza and Focaccia.

ADVANTAGES:

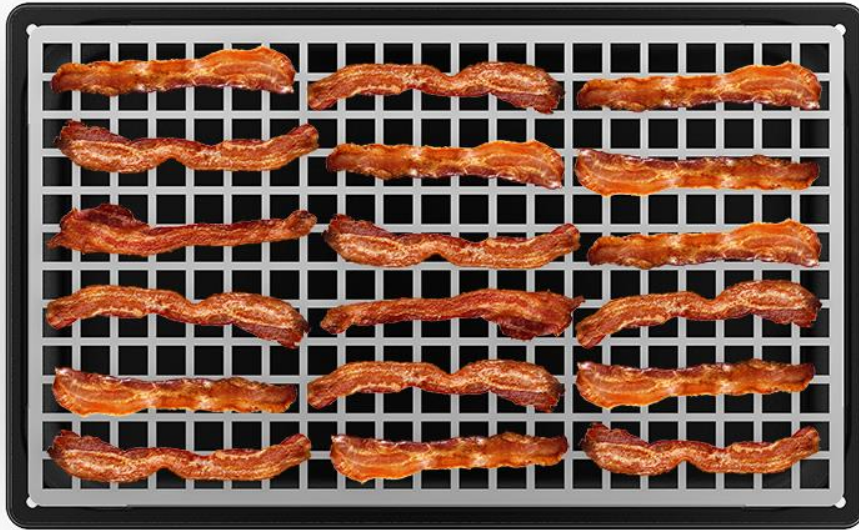
Grilling times up to 30% less than traditional grilling equipment or fry tops;
Grilling different types of food at the same time.

Art. **TG870** GN 1/1 - Art. **TG770** GN 2/3

COOKING ESSENTIALS

BACON.40

Stainless steel grid with fat-collection pan.



IDEAL FOR:

Bacon;
Roast meat;
Spatchcock or Split chicken.

ADVANTAGES:

Up to 18 crispy bacon slices in less than 5 mins;
The fat collection tray is coated with non-stick material for easy cleaning.

Art. TG945 GN 1/1

GRILL

Non-stick aluminum grilling pan. Does not require to be preheated before use.



IDEAL FOR:

Grilled fish;
Grilled vegetables.

ADVANTAGES:

Does not require to be preheated into the oven to achieve outstanding squared marks on food;
Perfect for full loads.

Art. TG885 GN 1/1 - Art. TG720 GN 2/3

COOKING ESSENTIALS

POLLO.GRILL

Stainless steel grid with fat-collection tray.



IDEAL FOR:

Spatchcock or Split chicken;
Roast meats;
Roast fish.

ADVANTAGES:

Fat collection tray that keeps the oven clean;
Works best in combination with
SMART.DRAIN fat collection kit.

Art. GRP840 GN 1/1

COOKING ESSENTIALS

POLLO.BLACK

8 chicken non-stick stainless steel grid.



IDEAL FOR:

Whole chickens and birds.

ADVANTAGES:

Non-stick coating to facilitate bird removal;
Works best in combination with
SMART.DRAIN fat collection kit.

Art. GRP825 GN 1/1 - Art. GRP715 GN 2/3

COOKING ESSENTIALS

BLACK.40

40 mm deep, non-stick aluminium pan.



IDEAL FOR:

Braising;
Roasting;
Steaming rice..

ADVANTAGES:

Waste-free braising, roasting and rice steaming; The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Art. TG900 GN 1/1

COOKING ESSENTIALS

BLACK.20

20 mm deep, non-stick aluminium pan.



IDEAL FOR:

Braising;
Roasting;
Steaming rice..

ADVANTAGES:

Waste-free braising, roasting and rice steaming; The tray is coated with high-resistance, non-stick material for easy food removal and cleaning.

Art. TG895 GN 1/1

COOKING ESSENTIALS

BLACK.FRY

Non-stick stainless steel frying pan.



IDEAL FOR:

Pre-fried frozen food,
French fries.

ADVANTAGES:

Perforated bottom and sides;
Ribbed bottom to improve air circulation and
uniformity on french fries.

Art. GRP816 GN 1/1

COOKING ESSENTIALS

POTATO.FRY

French fries frying pan.



IDEAL FOR:

French fries.

ADVANTAGES:

Perforated bottom and sides;
Ribbed bottom to improve air circulation
on french fries.

Art. GRP817 GN 1/1

COOKING ESSENTIALS

CLEAN.FRY

Non-stick frying grid with fat collection tray.



IDEAL FOR:

Frozen pre-fried foods.

ADVANTAGES:

Frying pan with non-stick coated fat-collection pan for easy food removal and cleaning.

Art. GRP820 GN 1/1

COOKING ESSENTIALS

PAN.FRY

Non-stick stainless steel frying pan.



IDEAL FOR:

Nuggets;
Breaded veggies;
Fish and meat sticks.

ADVANTAGES:

Less oil to be used for cooking;
Identical frying results on each piece of food.

Art. TG905 GN 1/1 - Art. TG735 GN 2/3

COOKING ESSENTIALS

EGGS 6 x 2

Non-stick aluminum pan for 6 double-egg portions.



IDEAL FOR:

Huge quantities of eggs cooked
in less than 4 minutes;
Easy to clean and made to last.

ADVANTAGES:

Less oil to be used for cooking;
Identical frying results on each piece of food.

Art. TG935 GN 1/1

EGGS 8 x 1

8 single-eggs non-stick aluminum pan.



IDEAL FOR:

Fried eggs;

Sunny side up eggs and omelette;

Poached egg.

ADVANTAGES:

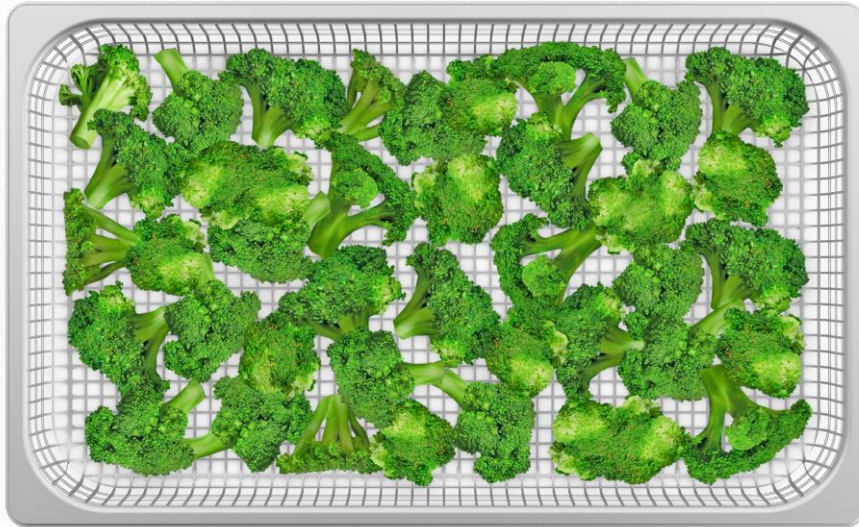
Huge quantities of fried or poached eggs in less than 4 minutes;

Easy to clean and made to last.

Art. TG936 GN 1/1 - Art. TG937 GN 2/3

STEAM

Stainless steel steaming pan..



IDEAL FOR:

Steaming;
Sous-Vide Cooking.

ADVANTAGES:

Perforated bottom and sides to improve steam circulation on food.

Art. GRP815 GN 1/1 - Art. GRP710 GN 2/3

COOKING ESSENTIALS

FORO.STEEL20

Perforated stainless steel pan.



IDEAL FOR:

Steaming;
Sous-Vide Cooking.

ADVANTAGES:

Perforated bottom to improve steam circulation on food.

Art. TG810 GN 1/1 - Art. TG710 GN 2/3

COOKING ESSENTIALS

FORO.BLACK

Non-stick perforated aluminum tray.



IDEAL FOR:

Croissant;
Frozen bread,
Pastry.

ADVANTAGES:

Non-stick coating;
Ultra-low sides to improve air circulation
on each piece.

Art. TG890 GN 1/1 - Art. TG730 GN 2/3

COOKING ESSENTIALS

FORO.SILICO

Silicon-coated perforated aluminum pan.



IDEAL FOR:

Croissant;
Frozen bread;
Pastry.

ADVANTAGES:

Perforated silicon-coated aluminum pan;
High-temperature resistant;
Ideal to be used with sugar coated pastries.

Art. TG975 GN 1/1

