

ChefLux™



UNOX®



Easy. From every point of view.



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12, 7 pans

The right size for every occasion.

The **ChefLux™** humidity convection ovens allow professionals to easily perform the most common traditional cooking processes.

ChefLux™ ovens – effectiveness and essentiality, a winning combination:

ChefLux™ ovens are effective as every detail has been studied to guarantee maximum cooking uniformity in every environment and with any load conditions, and essential as they have been designed to give professional chefs everything they are looking for in an oven, without any unnecessary extras.

Reliability, simplicity, safety and hygiene are the main characteristics of the **ChefLux™** ovens.

20 pans

Efficiency and essentiality. In less than a square metre.

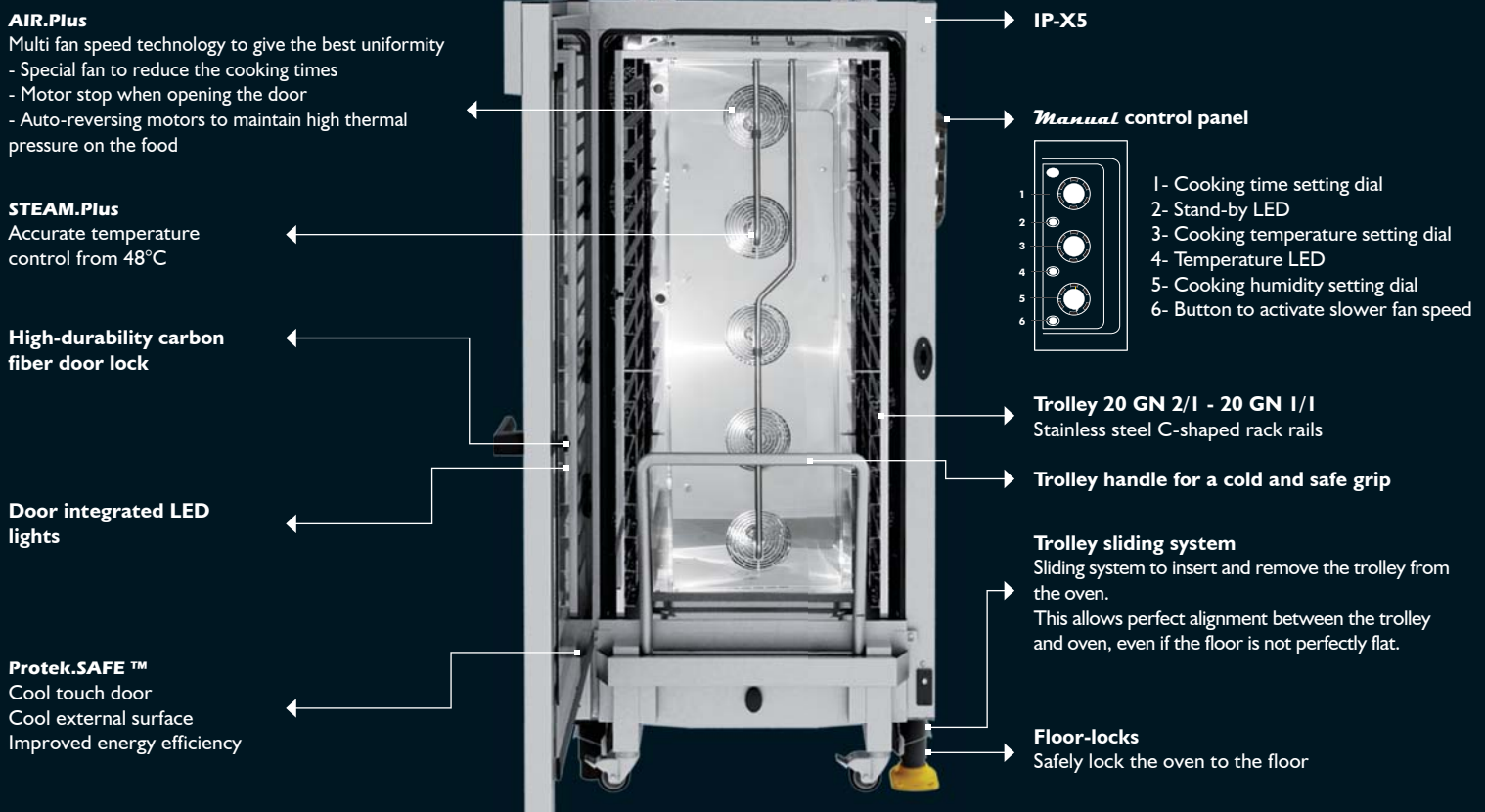
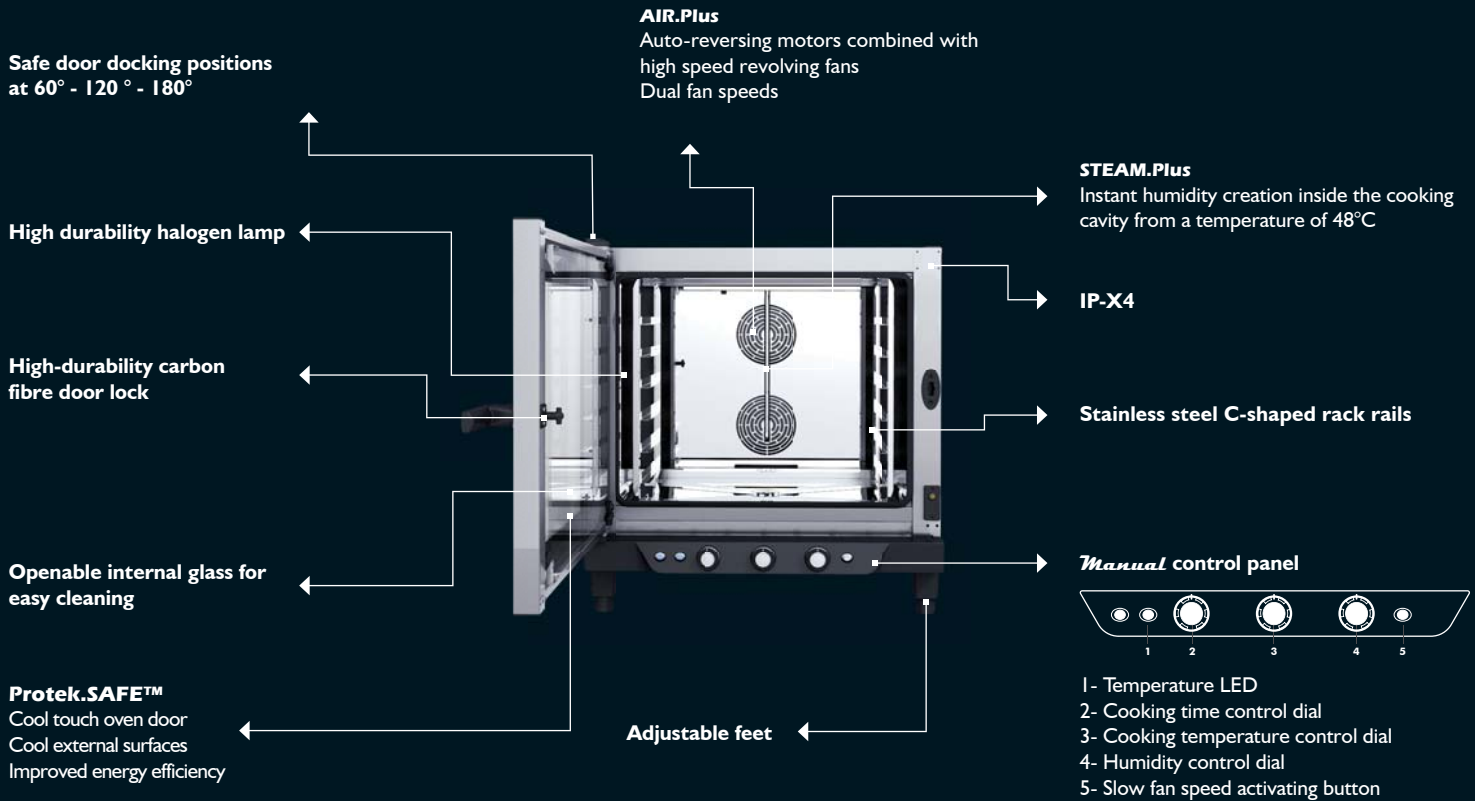
The **ChefLux™** line of 20 pan ovens with mechanical *Manual* controls is ideal for professional chefs around the world that require an extremely productive oven without any unnecessary extras.

AIR.Plus technology guarantees perfect air distribution within the cooking chamber and on every pan in the oven, without having to revolve the trolley as with traditional rotary ovens.

In addition the **ChefLux™** ovens have two fan speeds that can be set to regulate the air flow in accordance to the type of cooking that the product requires.

The 20 pan *Manual* **ChefLux™** ovens are the perfect combination between maximum capacity and minimum amount of space.

The **ChefLux™** 20 pan *Manual* ovens therefore combine perfect cooking quality and ease of use with a reduced footprint of up to 50% and lower energy consumption compared to rotary ovens, which must have larger cooking chambers in order to allow space for the trolley to turn.



Technologies

AIR.Plus

Uniform cooking without compromise.

Air is the medium for heat transmission and is therefore the means used to cook products.

The performance of air flow is fundamental to obtain cooking uniformity in all areas of the tray and in all trays.

For this reason the air flow inside the chamber plays a leading role in the design of all **UNOX ChefLux™** ovens.

AIR.Plus technology has been designed by **UNOX** to obtain an excellent distribution of air and heat inside the cooking chamber.

At the end of the cooking process, thanks to the **AIR.Plus** technology, food has a uniform external color and its consistency will remain perfect for several hours. The **AIR.Plus** technology ensures perfect uniformity within every single pan, on all trays, from the top one to the bottom one. The possibility to select 2 air flow speeds within the chamber allows the professional to cook any kind of product, from the lightest and most delicate ones to those that require a very high heat transfer.

STEAM.Plus

Humidity. Whenever you need it.

In many culinary applications the proper amount of humidity within the cooking process provides for intense colors, enhanced flavours and unchanged structures.

A moist environment during the cooking process also allows the rapid transfer of heat to the food, reducing cooking times and product shrinkage.

The **STEAM.Plus** technology of **ChefLux™** ovens allows the operator to set the humidity inside the cooking chamber from 48°C to 260 °C to obtain the optimum result from each product.

DRY.Plus

Taste and texture. Crispy outside, soft inside.

DRY.Plus technology extracts the humidity from the cooking chamber, both that released by the food and any humidity generated by **STEAM.Plus** technology in a previous stage of the cooking process.

At the end of cooking process the food will have a perfect color and an inviting aroma. The integrity and texture of food is consistent with **DRY.Plus** technology, making the product attractive even hours after the completion of the cooking process.

With **DRY.Plus** technology flavours are enhanced, with a consistent result that always lives up to the most demanding expectations.

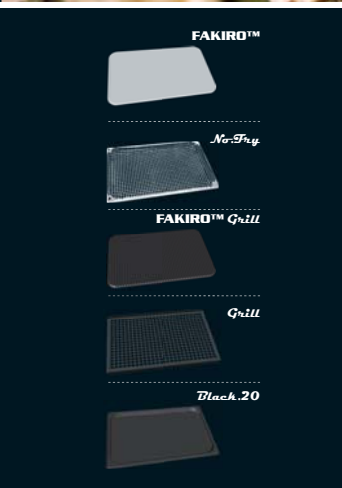
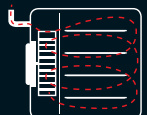
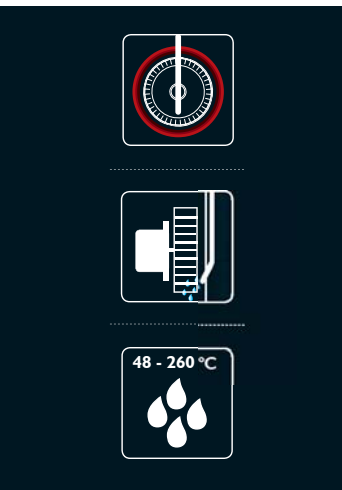
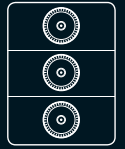
Cooking Essentials

Innovative and functional. Essential for your daily production.

As part of the **UNOX** research applied to the cooking process particular attention has also been paid to the accessories and equipment needed to increase the versatility of the oven for everyday use. There is a **Cooking Essentials** solution for every type of cooking: from grilling to frying without oil, from roasting to steaming, from cooking pizzas to roasting chickens.

The innovative **Cooking Essentials** pan and grid collection allows all methods of cooking to be carried out, that normally would only be possible with the use of additional professional equipment, for example traditional grills, fryers, or steamers.

The flexibility of **ChefLux™** ovens drastically reduces the investment required for setting up a full and versatile kitchen, with considerable savings of money, space and energy.



GN 2/I & GN 1/I Ovens



GN 2/I Oven



TROLLEY INCLUDED.

Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight

GN 1/I Ovens



TROLLEY INCLUDED.

Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight



Capacity
Pitch
Frequency
Voltage
Electrical power
Max. gas rated power
Dimensions WxDxH (mm)
Weight



XV 4093

20 GN 2/I
66 mm
50 / 60 Hz
400 V~ 3N
46,7 kW
-
866x1237x1863
190 Kg



XV 1093

20 GN I/I
66 mm
50 / 60 Hz
400 V~ 3N
29,7 kW
-
866x997x1863
177 Kg



XV 893

12 GN I/I
67 mm
50 / 60 Hz
400 V~ 3N
15,8 kW
-
860x882x1250
112 Kg

XV 813 G

12 GN I/I
67 mm
50 / 60 Hz
230 V~ 1N
1 kW
G20, G30: 20 kW / G25: 17 kW
860x882x1464
134 Kg

XV 593

7 GN I/I
67 mm
50 / 60 Hz
400 V~ 3N
10,5 kW
-
860x882x930
80 Kg

XV 513 G

7 GN I/I
67 mm
50 / 60 Hz
230 V~ 1N
0,7 kW
G20, G30: 17,5 kW / G25: 14,6 kW
860x882x1144
108 Kg

20 GN 2/I Complementary equipment & Accessories



Trolley

For model: XV 4093
Capacity: 20 GN 2/I - Pitch: 67 mm
Dimensions: 743x783x1717 WxDxH mm - Weight: 72 Kg
Art.: XCV 4001

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys



Mobile plate trolley

For model: XV 4093
Capacity: 102 dishes - Max. dish diameter: 310 mm
Min. dish diameter: 210 mm
Dimensions: 743x784x1711 WxDxH mm - Weight: 65 Kg
Art.: XCP 4001



HoldingCover

For models: XCV 4001/ XCP 4001
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 2,2 kW - Temperature: 70 °C
Art.: XCP 145



Thermocover

For models: XCV 4001/ XCP 4001

Art.: XCP 140

20 GN I/I Complementary equipment & Accessories



Trolley

For model: XV 1093
Capacity: 20 GN I/I - Pitch: 66 mm
Dimensions: 743x564x1700 WxDxH mm - Weight: 25 Kg
Art.: XCV 1001

Customized Trolley

The capacity and pitch of the trolley can be manufactured on specific request. Minimum order: 2 trolleys



Mobile plate trolley

For model: XV 1093
Capacity: 51 dishes - Max. dish diameter: 310 mm
Min. dish diameter: 210 mm
Dimensions: 743x564x1711 WxDxH mm
Weight: 40 Kg
Art.: XCP 1001



HoldingCover

For models: XCV 1001/ XCP 1001
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 2 kW - Temperature: 70 °C
Art.: XCP 135



Thermocover

For models: XCV 1001/ XCP 1001

Art.: XCP 130

GN I/I Complementary equipment & Accessories



Neutral cabinet

Capacity: 7 GN I/I - Pitch: 57 mm
Dimensions: 860x772x675 WxDxH mm
Weight: 25 Kg
Art.: XR 260



High open stand

Dimensions: 842x665x692 WxDxH mm
Weight: 11 Kg
Art.: XR 168



Lateral support kit for stand

For model: XR 168
Capacity: 7 GN I/I - Pitch: 60 mm
Weight: 3 Kg
Art.: XR 727



Wheels kit with safety chains

For models: XR 260/ XR 168
4 wheels complete kit:
2 wheels with brake - 2 wheels without brake.
Art.: XR 622

Accessories for all models

Cooking Essentials

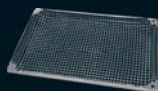


FAKIRO™

Ribbed-flat aluminium plate for pizza and focaccia

Art.: TG 875

For ChefLux™ GN I/I

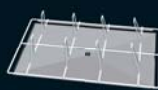


No-Fry

Stainless steel grid for steaming and french fries

Art.: GRP 815

For ChefLux™ GN I/I



Pollo

Stainless steel grid to grill 8 chickens

Art.: GRP 825

For ChefLux™ GN I/I

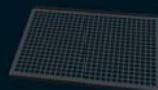


Pollo-Grill

Stainless steel grid to grill 3 open chickens

Art.: GRP 840

For ChefLux™ GN I/I



Grill

Non-stick aluminium pan for grilling

Art.: TG 885

For ChefLux™ GN I/I



FAKIRO™ Grill

Non-stick ribbed-flat aluminium plate for grilling

Art.: TG 870

For ChefLux™ GN I/I



Pan-Fry

Enamel coated pan for frying

Art.: TG 905

For ChefLux™ GN I/I



Black.Bake

Non-stick perforated aluminium pan for pastry and bakery products

Art.: TG 890

For ChefLux™ GN I/I



Black.20

Non-stick stainless steel pan
H: 20 mm

Art.: TG 895

For ChefLux™ GN I/I



Black.40

Non-stick stainless steel pan
H: 40 mm

Art.: TG 900

For ChefLux™ GN I/I

UNOX.Care Program



UNOX.Pure (Water filtering system)

The XC215 filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.

Art.: XC 215



Refill UNOX.Pure

Art.: XC 216



Shower kit

Art.: XC 208

Accessory



First installation kit for single oven

The kit contains water drain fittings and U-trap.
(Not for 20 GN 2/I - 20 GN 1/I models)

Art.: XC 693

Features

■ Standard □ Optional – Not available



COOKING MODES

| | | |
|--|---|---|
| Convection cooking 30 °C - 260 °C | ■ | ■ |
| Convection cooking + Humidity 48 °C - 260 °C | ■ | ■ |
| Maximum pre-heating temperature 260° C | ■ | ■ |

AIR DISTRIBUTION IN THE COOKING CHAMBER

| | | |
|--|---|---|
| AIR.Plus technology: multiple auto-reversing fans | ■ | ■ |
| AIR.Plus technology: dual fan speeds | ■ | ■ |

CLIMA MANAGEMENT IN THE COOKING CHAMBER

| | | |
|--|---|---|
| DRY.Plus technology: rapid humidity extraction | ■ | ■ |
| STEAM.Plus technology: manual humidity activation | ■ | ■ |

HIGH PERFORMANCE ATMOSPHERIC BURNER

| | | |
|--|---|---|
| Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types | – | ■ |
| Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution | – | ■ |
| Spido.GAS™ technology: straight heat exchanger pipes for an easy service | – | ■ |

AUXILIARY FUNCTIONS

| | | |
|---|---|---|
| Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces) | ■ | ■ |
| Visual display of the residual cooking time | ■ | ■ |
| Continuous functioning «INF» | ■ | ■ |

PATENTED DOOR

| | | |
|---|---|---|
| Door hinges made of high durability and self-lubricating techno-polymer | ■ | ■ |
| Reversible door, even after the installation (not for 20 GN 2/I and 20 GN 1/I models) | ■ | ■ |
| Door docking positions at 60°-120°-180° | ■ | ■ |

TECHNICAL DETAILS

| | | |
|---|---|---|
| Rounded stainless steel AISI 304 cooking chamber for hygiene and ease of cleaning | ■ | ■ |
| Cavity lighting through external LED lights (only for 20 GN 2/I and 20 GN 1/I models) | ■ | – |
| Cavity lighting through long-life halogen lights (only for 12 GN 1/I and 7 GN 1/I models) | ■ | ■ |
| High-durability carbon fibre door lock | ■ | ■ |
| Side opening internal glass to simplify the door cleaning | ■ | ■ |
| Stainless steel C-shaped rack rails | ■ | ■ |
| Light weight – heavy duty structure using innovative materials | ■ | ■ |
| Safety temperature switch | ■ | ■ |

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