

# Cheftop™





UNOX®

010 P 100 2005





# COOKING INNOVATION AND PERFECTION

## Technology meets Passion



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## 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.

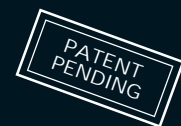
For this reason the air flow inside the oven chamber plays a leading role in the design of all **ChefTop™** ovens. The AIR.Maxi™ technology has been designed by **UNOX** to obtain optimum distribution of the air and the heat in every load condition.

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.

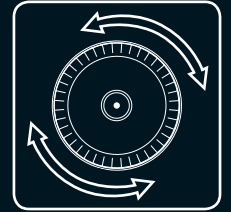
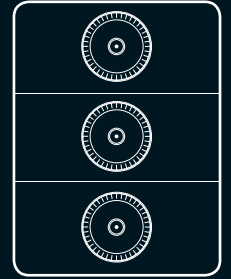
Not being able to manage and control the humidity would ultimately compromise the cooking process and end result.

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

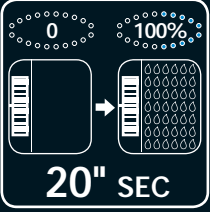
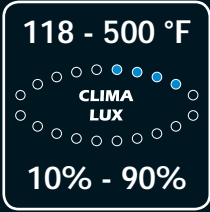
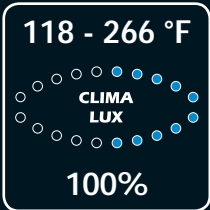
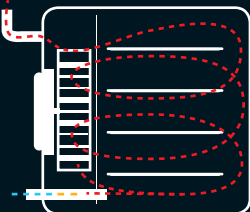
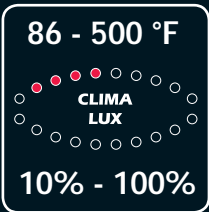
Steam means healthy and light foods, with intense colours, undamaged structures and unaltered tastes. Steaming at low temperature is used to cook and to pasteurize creams and other foods and as a modern alternative to the traditional "cooking in hot water".

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™



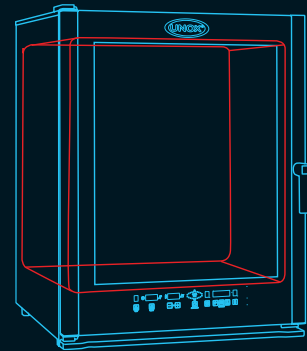
### Integrated Automatic Washing System

**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.







572 °F 140 °F



## SHORT WASHING


 **45 min**


 **0.10 l**

 **0.03 l**

## MEDIUM WASHING

 **76 min**


 **0.21 l**

 **0.03 l**

## LONG WASHING

 **117 min**

 **0.31 l**

 **0.03 l**

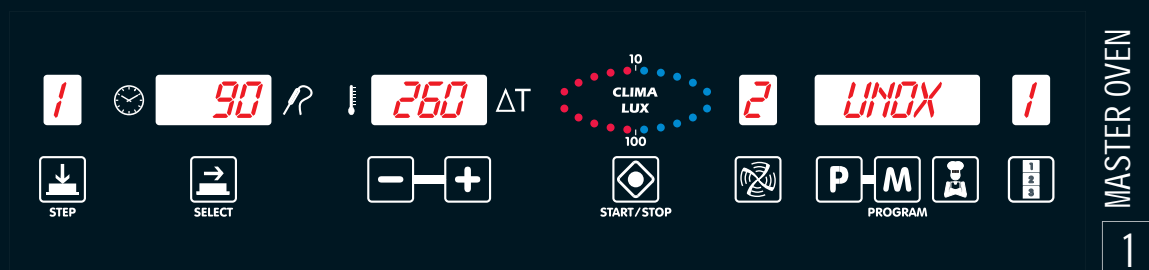




# Integrated cooking system

## 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**.

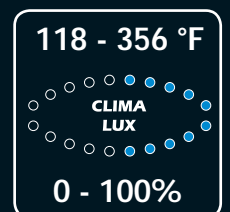
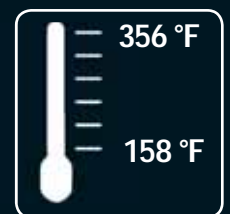
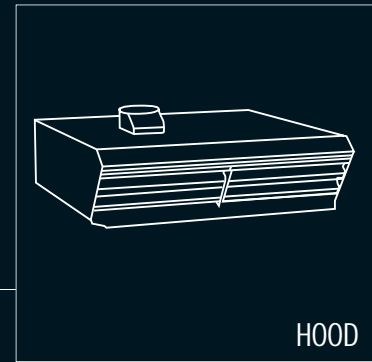
This versatile device can be used as a support to relieve the combi ovens from lengthy cooking processes during peak operation times of the day.

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™ floor model combi ovens - 16 pan (18"x26" Full Sheet Pans)



power

Capacity

Shelf spacing

Frequency

Voltage

Electrical power

Dimensions (WxDxH)

Weight

\* Left-to-right door opening version:

TROLLEY INCLUDED.



power

Capacity

Shelf spacing

Frequency

Voltage

Electrical power

Dimensions (WxDxH)

Weight

\* 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"x26" Full Sheet Pans  
Shelf spacing: 3-1/8" (78 mm)  
Dimensions (WxDxH): 58-7/8" (733 mm) x 30-1/2" (774 mm) x 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 ~ 1N  
Frequency: 60 Hz  
Electrical power: 0,8 kW  
Exhaust chimney diameter: 4-3/4" (120 mm)  
Dimensions (WxDxH): 34-3/16" (868 mm) x 50-7/8" (1292 mm) x 12-3/8" (313 mm)

**Art.: XAC 625**



### Hood with steam condenser

For models: XAV 905 P/ XAV 905 PL  
Voltage: 208/240 V ~ 1N  
Frequency: 60 Hz  
Electrical power: 0,8 kW  
Exhaust chimney diameter: 4-3/4" (120 mm)  
Dimensions (WxDxH): 34-3/16" (868 mm) x 41-3/4" (1059 mm) x 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**

### XAV 1605 P - 208

16 18"x26" Full Sheet Pans

3" (78 mm)

60 Hz

208V 3~ 60 Hz

38,5 kW

34-1/4" (869 mm) x 47-1/2" (1206 mm) x 73-1/8" (1857 mm)

419 lbs (190 kg)

### XAV 1605 P - 240

16 18"x26" Full Sheet Pans

3" (78 mm)

60 Hz

240V 3~ 60Hz

38,4 kW

34-1/4" (869 mm) x 47-1/2" (1206 mm) x 73-1/8" (1857 mm)

419 lbs (190 kg)

### XAV 1605 PL - 208

### XAV 1605 PL - 240

### XAV 905 P - 208

16 18"x26" Full Sheet Pans

2 -11/16" (67 mm)

60 Hz

208V 3~ 60 Hz

38,5 kW

34-1/4" (869 mm) x 38-1/4" (972 mm) x 73-15/32" (1866 mm)

404 lbs (183 kg)

### XAV 905 P - 240

16 18"x26" Full Sheet Pans

2 -11/16" (67 mm)

60 Hz

240V 3~ 60Hz

38,5 kW

34-1/4" (869 mm) x 38-1/4" (972 mm) x 73-15/32" (1866 mm)

404 lbs (183 kg)

### XAV 905 PL - 208

### XAV 905 PL - 240



\* L: left-to-right door opening

ChefTop™ countertop model combi ovens - 10 or 6 pan (18"x26" Full Sheet Pans)



power

Capacity

Shelf spacing

Frequency

Voltage

Electrical power

Dimensions (WxDxH)

Weight



power

Capacity

Shelf spacing

Frequency

Voltage

Electrical power

Dimensions (WxDxH)

Weight

## 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: 154.3 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: 55 lbs (25 kg)  
**Art.: XAR 258**



**High open stand**  
Dimensions (WxDxH): 33-5/8" (853 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**



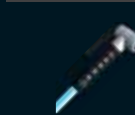
**Buzzer kit**  
Enhanced volume over the standard buzzer  
**Art.: XC 706**



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



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



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

### XAV 805 P - 208

10 18"x26" Full Sheet Pans  
3-3/16" (80mm)  
60 Hz  
208V 3~  
23,1 kW

33-7/8"(860 mm) x 34-3/4" (882 mm) x 47-13/16"(1214 mm)

269 lbs (122 kg)

### XAV 805 P - 240

10 18"x26" Full Sheet Pans  
3-3/16" (80mm)  
60 Hz  
240V 3~  
23,1 kW

33-7/8"(860 mm) x 34-3/4" (882 mm) x 47-13/16"(1214 mm)

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

33-7/8"(860 mm) x 34-3/4" (882 mm) x 35-1/4"(894 mm)

198 lbs (90 kg)

### XAV 605 P - 240

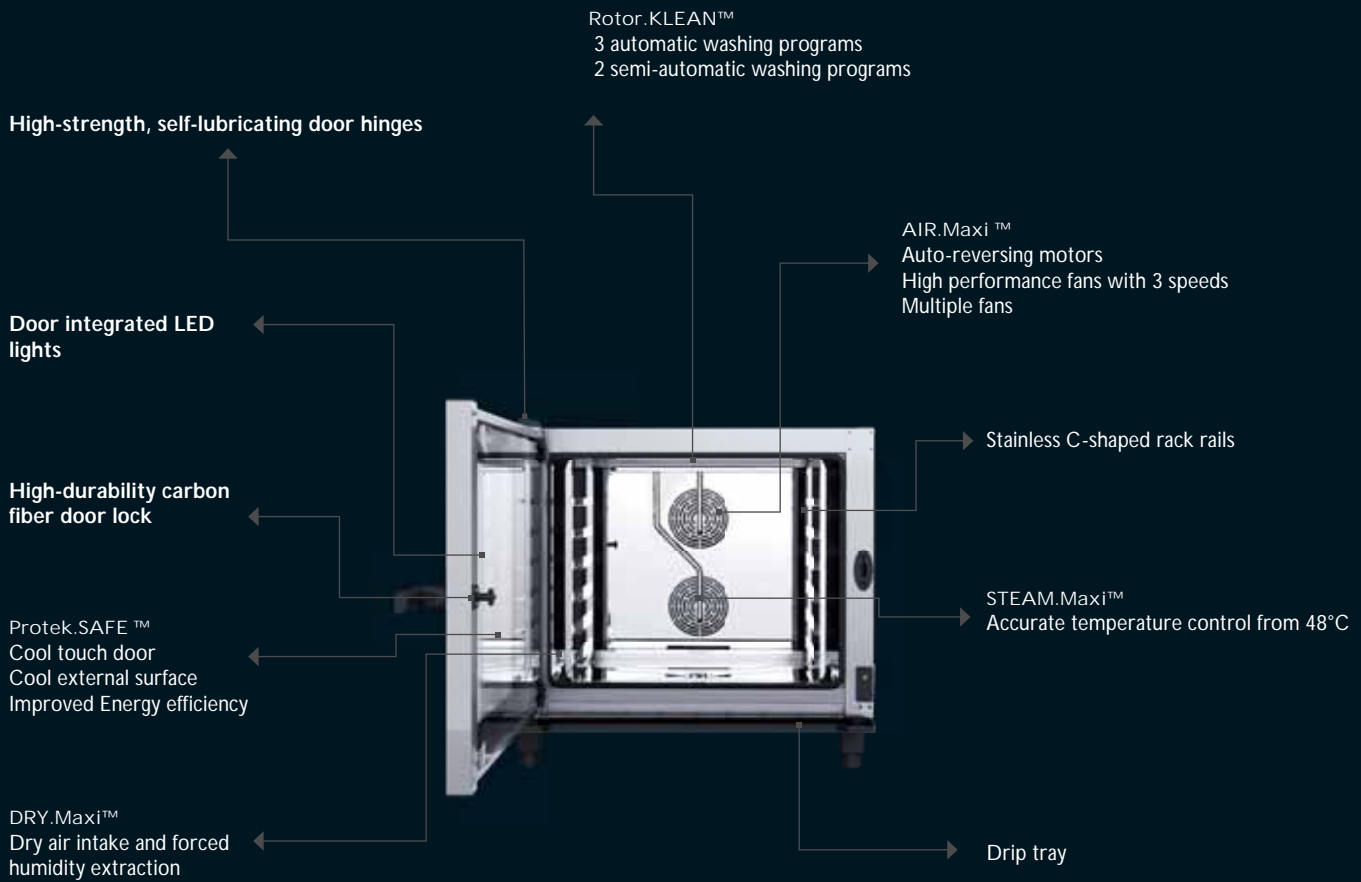
6 18"x26" Full Sheet Pans  
3-3/16" (80mm)  
60 Hz  
240V 3~  
15,4 kW

33-7/8"(860 mm) x 34-3/4" (882 mm) x 35-1/4"(894 mm)

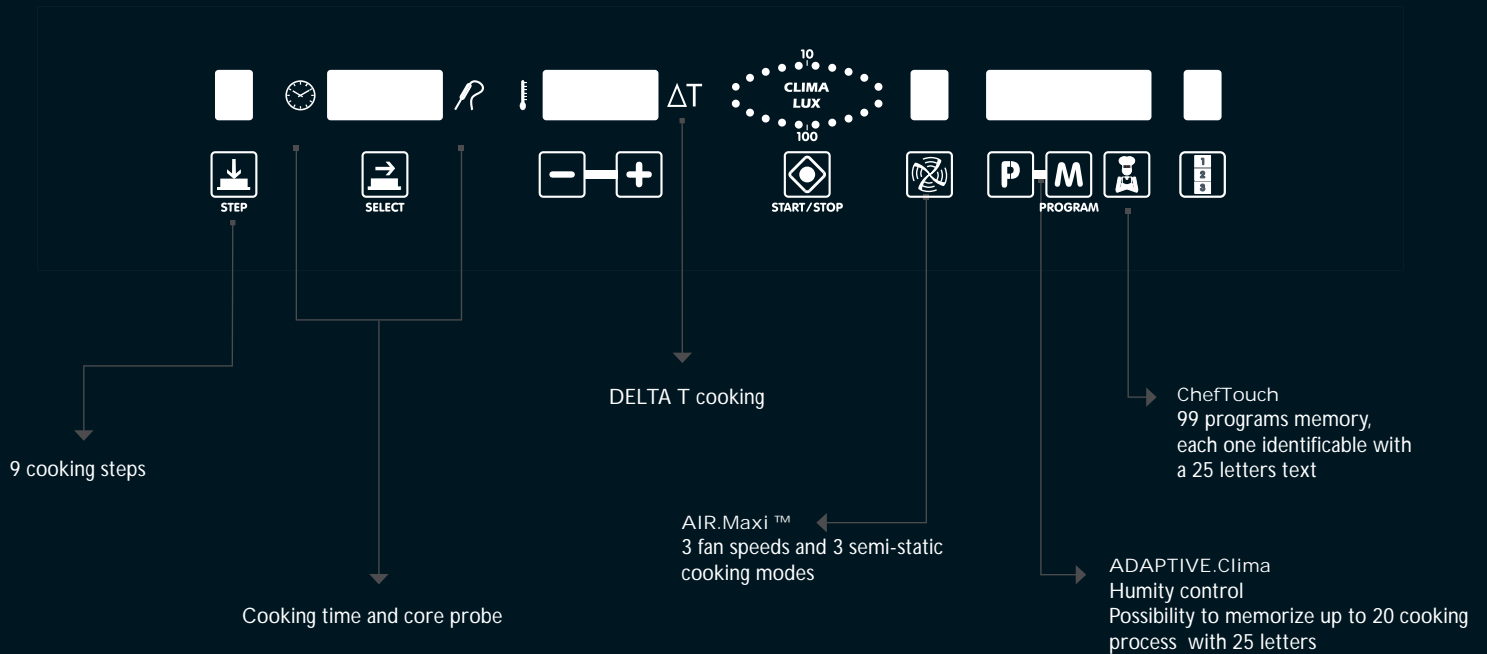
198 lbs (90 kg)



# Technical details



## ChefTouch Digital Control Panel



■ Standard      □ Optional      – Not available



## COOKING MODES

Convection cooking 86 °F - 500 °F	■
Mixed steam and convection cooking 118 °F - 500 °F, with STEAM.Maxi™ 30% to 90%	■
Mixed humidity and convection cooking 118 °F - 500 °F, with STEAM.Maxi™ 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™ XAC405: 3 automatic and 2 semi-automatic washing programs	■
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## PATENTED DOOR

Door hinges made of highly durable and self-lubricating techno-polymer	■
Reversible door, even after the installation	■
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	■



OVENS PLANET®

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