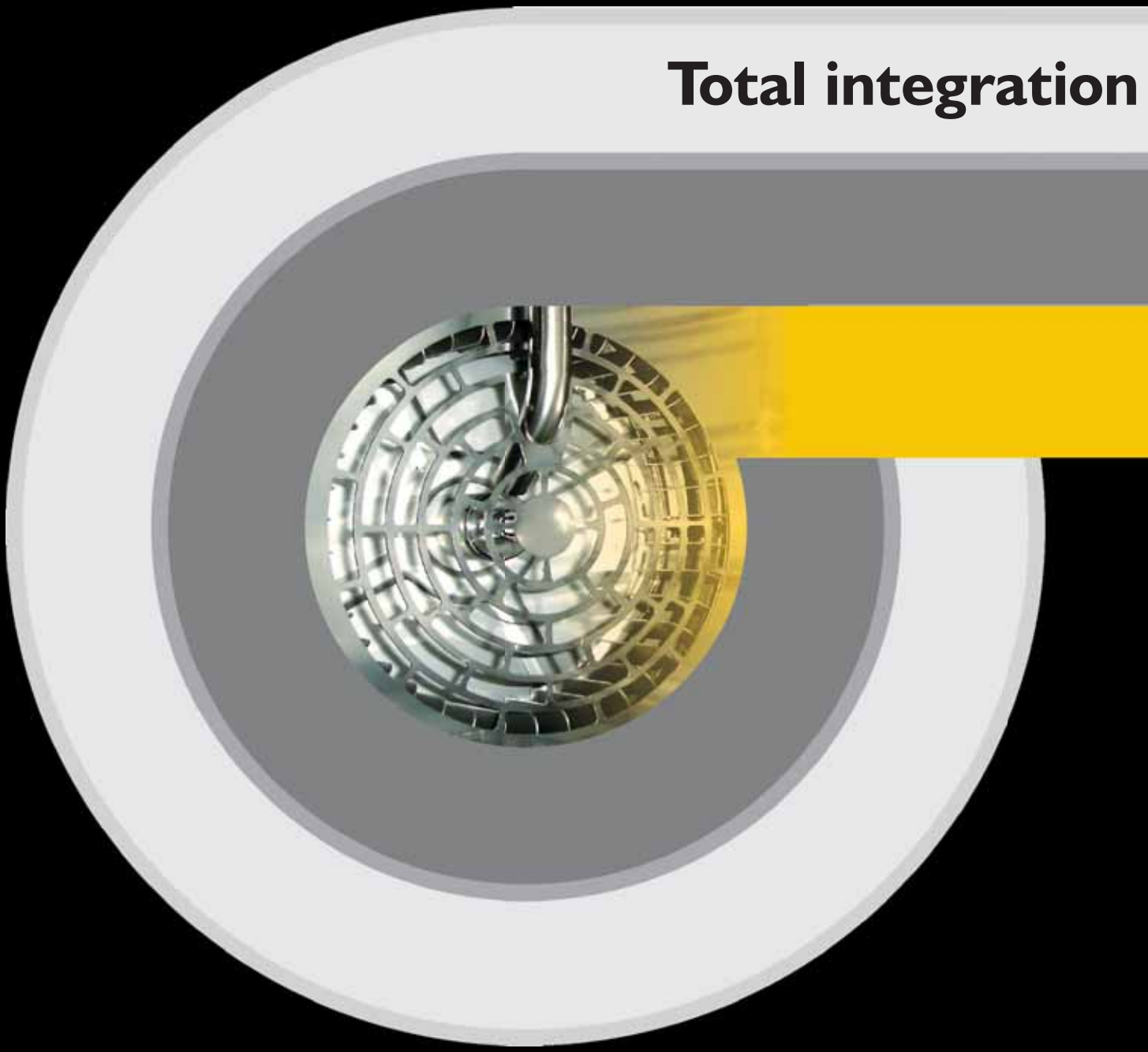
ChefTop™

UNOX®

English

ChefTop™

Nothing anymore is left to chance!



within the kitchen environment

Cooking technologies

Cooking processes

ChefTop™...when the Oven becomes a Cooking Process

The rapid changes and the continuous evolution in modern catering have brought **UNOX** to design a new line of ovens able to make Chef's work easier and easier, and at the same time, to render the working environment the most functional and efficient possible.

UNOX has studied all the different working processes, from the simplest to the most complex that people operating in modern catering have to face during every working day and have developed a new range of ovens and complementary equipment... **ChefTop™**.

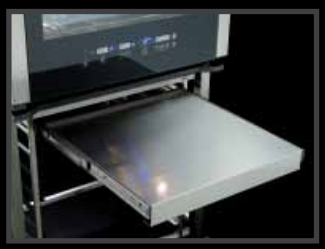
As a result of these studies **UNOX** has also developed an innovative pans and grids system with the ability to change the traditional ways of cooking.

In addition **UNOX** has also designed a range of accessories, that are able to improve the kitchen environment, such as rapid installation kits, steam condensers and condensing extraction hoods.

ChefTop™

Choose the cooking process most suitable for your demands!

I Preparing, cooking and serving



Cooking and serving immediately is undoubtedly the easiest working process that a Chef has to face.

For this kind of operation, **UNOX** offers you the new **ChefTop™** line, characterised by a wide range of modular ovens of different sizes and powers, to satisfy any type of demand.

For kitchens with small working areas the option of a stand with a pull-out shelf is invaluable.

2 Preparing, cooking, holding and serving

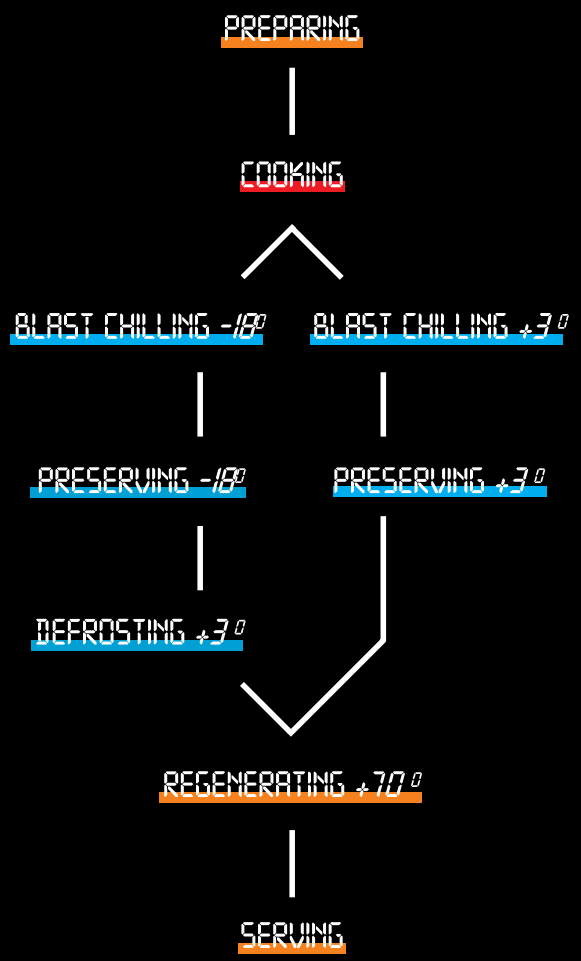
More and more frequently, the modern catering establishment requires the possibility to cook in advance large quantities of food and to serve them in the space of a few hours, depending on the demands.

From here starts the need to combine with the various ovens in the **ChefTop™** range, a Holding Cabinet that preserves the cooked foods at a temperature higher than 70°C.
In this way, the growth of bacteria will be avoided, as required by the HACCP regulation.

3 Preparing, cooking, chilling, regenerating and serving

This is the most complex process that a Chef can face during his work.

This system allows the chef to cook foods in advance then, thanks to the blast chiller it is possible to preserve the cooked foods, even for long periods and then regenerate in the oven and serve when required.



The complete process is composed of 4 working steps:

- **Cooking** in advance even large quantities of food with one or more **ChefTop™** ovens.
- **Blast chilling** cooked food in the **UNOX** blast chiller controlled by the digital control panel of the oven.
- **Regenerating**, the chilled food in the oven, as required. Avoiding wastage of food and drastically reducing operating costs.
- **Serving!** Your dish is now ready to be served, maintaining the same quality of fresh and just-cooked food.

ChefTouch

A single control for all the equipment

- **Easy and intuitive**
- **Manual and pre-programmed**
- **Glazed controls**
- **Hygienic and easy to clean**

The digital control panel **ChefTouch** allows the operator to control all the **UNOX** appliances of the **ChefTop™** line which are linked to the oven. In addition, the introduction of the system MASTER & SLAVE permits the operator to manage, with a single digital control, one or more ovens. The oven that is used to control all the other equipment, becomes the MASTER oven. The ovens controlled by the MASTER oven become SLAVE ovens, and their digital control is inactive. The MASTER and SLAVE digital controls are, interchangeable.

1. OVEN/OVENS CONTROL

- **Manual mode** by setting all the parameters of the functions (time, temperatures, climate);
- **Programmed mode by using up to 70 cooking programs**, pre-set and saved by the user;
- **Programmed mode by using ChefUnox automatic cooking settings**, pre-set and saved by **UNOX** inside the digital panel. Thanks to **ChefUnox**, the operator chooses the type and intensity of the desired cooking for various types of food.

2. BLAST CHILLER CONTROL

- **Manual mode by setting all the parameters** of functions (time, temperatures);
- **Programmed mode by using up to 10 chilling programs**, pre-set and saved by the user;
- **Programmed mode by using chilling settings,** pre-set and saved by **UNOX** inside the digital panel**;**

3. CONDENSER HOOD CONTROL

- **Automatic suction** of the fumes, with two speeds;
- **Condensation of** cooking **fumes**;

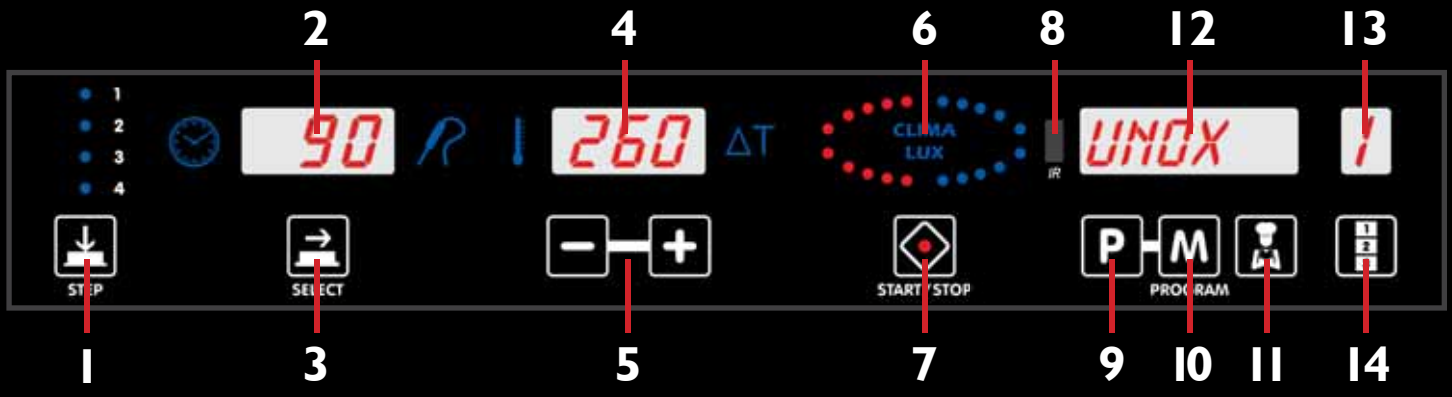
4. HOLDING CABINET CONTROL

- **Manual mode,** by setting all the parameters of functions (time, temperature, humidity).

5. "REVERSE OSMOSIS" SYSTEM CONTROL

- **Automatic production of demineralised water**;
- **Message** displayed when replacement cartridge is necessary**;**
- **Alert message** displayed in case of lack of inlet water.

ChefTouch
Digital Control Panel



	Oven	Blast Chiller	Holding Cabinet
1	Select cooking step	Select phase blast chilling / frosting	X
2	Display Time / Core temperature	Display time / core temperature	Display Time
3	Select Cooking Parameters	Select blast chilling cycle / frosting parameter	Select holding parameters
4	Display Cavity Temperature / Delta T	Display chamber temperature / Delta T	Display chamber Temperature
5	Set cooking parameters / Select programs	Set blast chilling / frosting parameters cycle	Set parameters
6	Display **CLIMA LUX**	X	Display humidity
7	Start / stop cooking	Start/stop blast chilling / frosting	Start/ Stops cycles
8	Infrared interface	Infrared interface	Infrared interface
9	Saved programs / cooling down program / washing programs	Saved programs	X
10	Cooking programs saving	Saving blast chilling / frosting programs	X
11	Pre-set cooking curves selections	Pre-set blast chilling / frosting cycles selection	X
12	Display programs / Autodiagnosis	Blast chilling / display frosting programs	X
13	Display controlled equipment	Display controlled equipment	Display controlled equipment
14	Selection of equipment to control	Selection of equipment to control	Selection of equipment to control

Oven Digital Panel: main functions

- **Convection Cooking** with variable temperature from 70°C to 260°C
- **Mixed Convection+Steam Cooking** with variable temperature from 70°C to 260°C steam variable from 30% to 60%
- **Convection + Humidity Cooking** with variable temperature from 70°C to 260°C steam variable from 10% to 20%
- **Steaming** with variable temperature from 70°C to 130°C steam 100%
- **Convection + Dry Air Cooking** with variable temperature from 70°C to 260°C dry air variable from 10% to 100%
- **Cooking with Core Probe** with variable temperature from 0°C to 100°C
- **Cooking with Core Probe + Delta T** with variable temperature from 0°C to 260°C
- **ChefUnox Automatic Cooking settings**
- **ChefUnox Automatic Cooking settings for specific products**
- **4 programmable cooking steps**
- **70 programs memory**
- **Hold function "HLD"**
- **Continuous operation "INF"**
- **Oven pause program "PAU"**
- **Oven chamber cool down program with door open. "COOL"**
- **3 washing programs L1 / L2 / L3**
- **Autodiagnosis / alarm**

Blast Chiller Digital Control: main functions

- **4 blast chilling / freezing programmable steps**
- **Chamber temperature programmable to -35°C**
- **Possibility to set the duration of the blast chilling / freezing process or the desired core temperature**
- **Possibility to work with core probe + Delta T**
- **Continuous operation "INF"**
- **Possibility to save up to 10 blast chilling / freezing programs**
- **4 pre-set programs:**
  - soft blast chilling
  - hard blast chilling
  - soft freezing
  - hard freezing

Holding Cabinet Digital Control: main functions

- **Chamber temperature programmable from 20°C to 100°C**
- **Continuous operation "INF"**
- **Variable humidity control**

ChefUnox
Automatic Cooking settings...
For an endless range of foods

The digital control ChefTouch contains inside its memory a set of automatic cooking settings proposed by ChefUnox.

It is sufficient to simply select the required kind of cooking to prepare, automatically, an endless range of foods.

But the most important Chef is you!

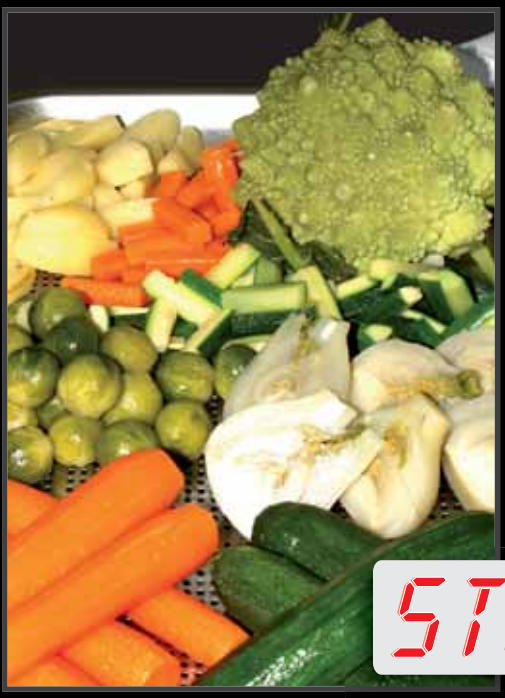
Inside every kind of Automatic Cooking setting, you have the possibility to personalise some parameters in order to obtain, according to your own demands, the best level of cooking.

SLOW COOKING

This type of cooking is related to the most ancient type of cooking, simple roasting. Slow cooking increases the tenderness of the meat and reduces the weight loss. The external crust formed by the heat prevents the leakage of the natural juices, thus allowing the internal part of the food to cook in a gradual, even and delicate way.

Ideal for the cooking of large joints of meat.

The automatic SLOW cooking cycle, proposed by **ChefUnox™**, can be personalised by changing the temperature at the core of the food.



STEAMING

This kind of cooking, who's origins go back to ancient China, is the simplest and most nutritional form of cooking. Minimizing weight loss and locking in colour, flavour, vitamins and minerals. Therefore offering tasty and delicate food.

Ideal for the cooking of vegetables, potatoes, fish.

The automatic STEAM cooking cycle, proposed by **ChefUnox**, can be personalised by changing its time on the basis of the type of food or on its size.

ROASTING

This kind of cooking uses two elements as heat conductors: the fats that are naturally found in the food, and hot air.

Ideal for the cooking of meat, fish, poultry and game (with *Pollo* grid), skewers (with *Spido* tray).

It is possible to improve the cooking level by changing the temperature at the core of the product.

ChefUnox
Automatic Cooking settings...
For an endless range of foods

GRILLING

Very ancient and quick size of cooking, for the perfect grilling of meat fish and vegetables:

- The surface of the grill plate must be very hot before placing the food on it;

T-bone steaks and fillets… absolutely perfect thanks to the inimitable griddle-plate **FAKIRO™** *Grill*.

The level of cooking can be personalised, according to your requirements, by changing the temperature at the core of the food.

REGENERATING

The combined use of an **UNOX** oven and blast chiller allows the operators to optimize their time by preparing food in advance, then regenerating as and when required.

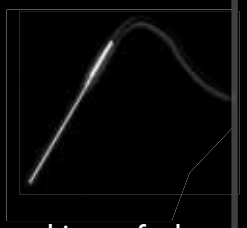
The level of cooking can be personalised, according to Your demands, by changing the time of the regeneration process.

AUTOMATIC COOKING SETTINGS FOR GROUPS OF FOODS

CROIS, PANE, POLLO: **ChefUnox** Automatic Cooking settings for specific products with the use of the core probe. It is possible to personalise the cooking settings of the specific product by setting different core temperatures.

PIZZA ITALY, PIZZA, FRIES: **ChefUnox** Automatic Cooking settings for specific products. The use of **COOKING TECHNOLOGIES FAKIRO™** for pizza and ***NoFry***, for fried products, will greatly improve their cooking and flavour. It is possible to personalise the cooking settings of the specific product by setting different cooking times.

External core probe...
For supplementary automatic cooking settings



VACUUM-COOKING SETTINGS

This innovative technology presents numerous advantages in the cooking of the foods: unaltered nutritional value, better organoleptic quality, easier and more durable conservation of the foods, in their regeneration process.
This kind of cooking is performed through a probe, external to the oven, equipped with an extra-fine needle (in order not to damage the vacuum pack).

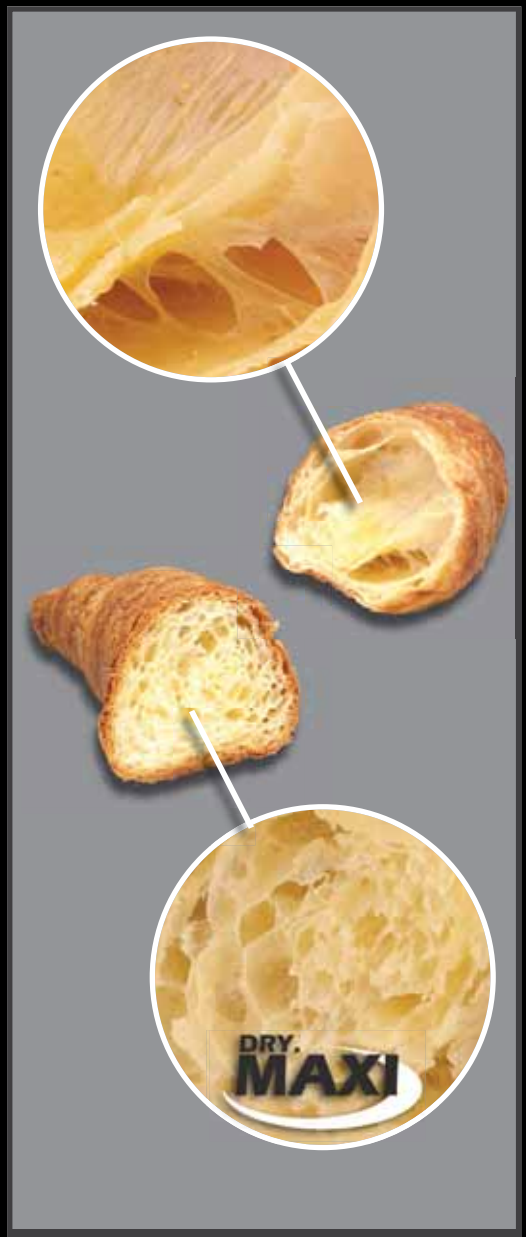
Ideal for the cooking of dishes based on fish, white and red meat and vegetables.

STEAMING WITH PROBE

Thanks to the external probe, equipped with an extra-fine needle, it is possible to obtain optimum steaming of particularly delicate foods, such as sausages, fish and vegetables.

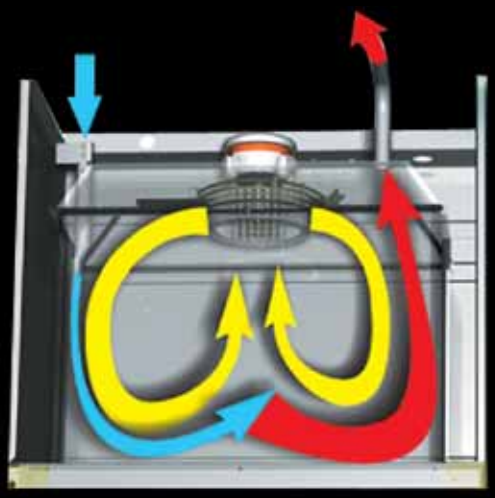
OPTIONAL

CLIMA LUX



Which of these croissants would you like to taste?

DRY.Maxi™
System for humidity extraction!
UNOX World Patent



DRY.Maxi™ is a patented **UNOX** system to introduce into the chamber cool air and, at the same time, to push out humidity produced during food cooking.

RESULTS:

- the food has a crisp and crumbly external surface
- its internal structure is dry and even
- this system eliminates the steam cloud that comes out of the door on opening.

PATENTED

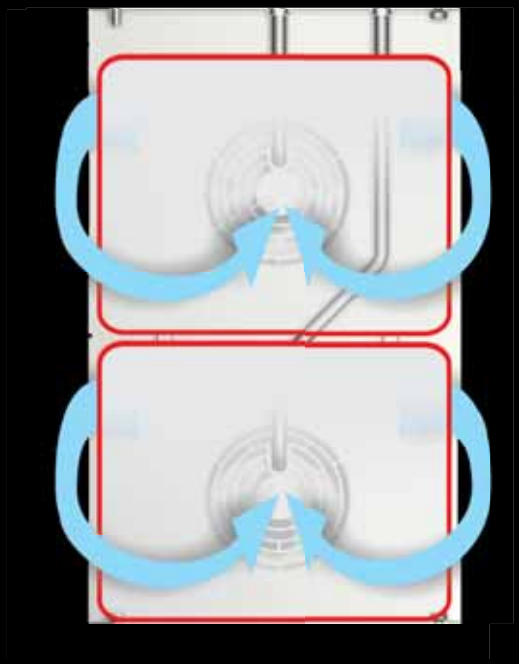
STEAM.Maxi™
Revolutionary system for the best steaming!

With this revolutionary system, that replaces the traditional boiler, the water entering the chamber is nebulized by fans and vaporized on the heating element. The steam is produced immediately and starting from the temperature of 70°C.

ADVANTAGES:

- Instantaneous production of steam
- Rapid saturation of the chamber
- The fan remains clean
- Maintenance and descaling are reduced
- It is an economical system compared to the traditional boiler

AIR.Maxi™
System for a perfect uniform cooking

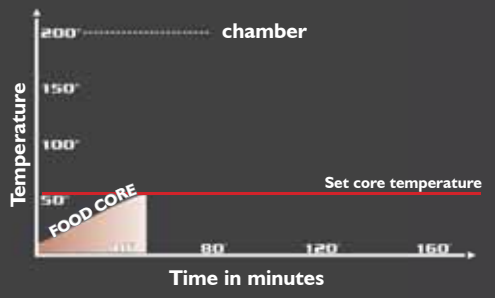


Air is instrumental in the transmission of the heat, and is the means used to cook the product.
The performance of ventilation is fundamental to obtain an even cooking on all the points of a single tray and on all the trays.
The study of air flow inside the chamber plays a leading role in the designing of all **UNOX** ovens.

STRONG POINTS OF *AIR.Maxi*™ SYSTEM:
- Optimization of the air flow inside the chamber
- Special high speed fans
- Motor reversing gears
- Particular shape of the fan guard
- High electrical power

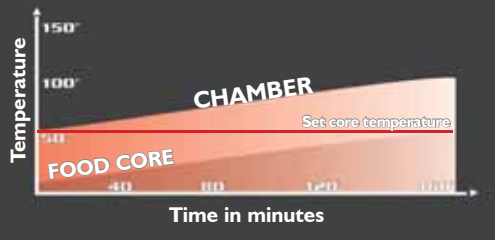
Cooking with the core probe

Core probe + Chamber temperature



Core probe + 100°C ΔT

Core probe + 50°C ΔT



Core probe function can be used in two different ways:

- Core probe + chamber temperature
- Core probe + Δ°T

Core Probe + Chamber temperature

The core probe measures the rise of the temperature inside the product during all cooking processes and it has to be inserted in the thickest part of the food in the centre.

With this system it is no longer necessary to set the time; when the set core temperature is reached, the oven will automatically turn off or will pass to the following programmed step.

This function is useful to optimize the cooking of different types of food and to avoid constant checking of the cooking process.

Core Probe + Δ°T

In this case the probe has to be set to the required temperature in the core of the foods and the Delta T (difference between the core temperature and the cavity temperature):

CHAMBER TEMPERATURE = CORE TEMPERATURE + SET DELTA T

In this case, chamber temperature will increase gradually, keeping constant during all the cooking process, the difference between the product core temperature and the chamber temperature you have set. This kind of cooking will allow you to obtain very soft and delicate, especially suitable for joints of meat.

Cooking Technologies

UNOX research has dedicated a special study on cooking processes, including all oven accessories that are necessary to improve the functions of the oven.
For this purpose, a complete range of innovative trays and grids have been especially manufactured to allow types of cooking usually only possible with specialist equipment.
Thanks to this range of accessories, the applications of **UNOX** ovens become multiple while the number of necessary equipment in the kitchen decreases with a considerable saving of money and space.

TG 845

FAKIRO™ Grill

NO MORE UNPLEASANT SMELLS AND SMOKE!
NOW IT IS POSSIBLE TO GRILL IN THE OVEN!
Delicious grilled meat, fish and vegetables with the patented aluminium Teflon coated **FAKIRO™** *Grill*. Extremely easy to clean, it allows you to grill different types of food in a very short time preserving the room from unpleasant smells & smoke.

TG 860

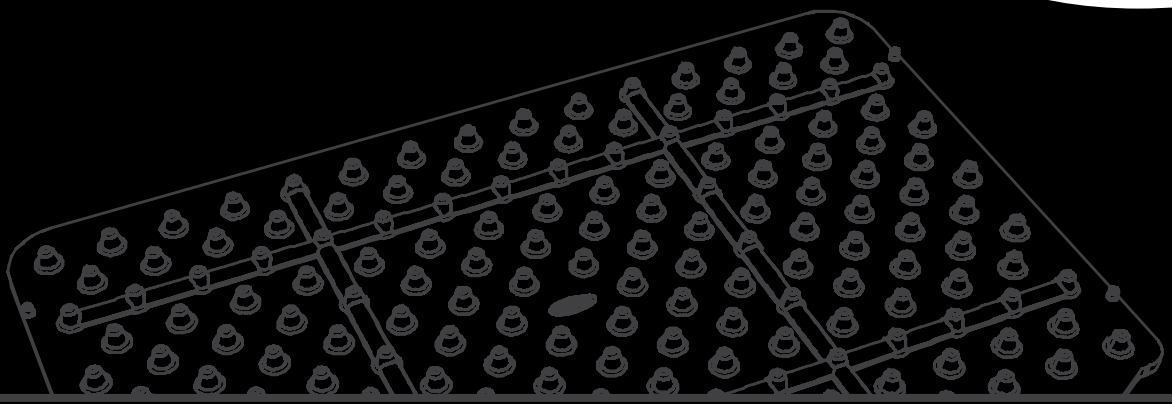
FAKIRO™

PIZZA IN 3 MINUTES, AND A LOT MORE!
Aluminium **FAKIRO™** plate is an accessory specifically studied to bake pizza, bread and pastries, in convection ovens. The particular pin structure in the lower surface and the thickness with which it is manufactured, give **FAKIRO™** a great capacity of heat transmission. Practically, baking times are cut in half and the food is evenly baked both on the upper and on the lower surface.

GRP 815

No-Fry

LIGHT BUT TASTY!
Stainless steel grid *No-Fry*, to prepare crispy and healthy French fries, vegetables and fish, without any use of oils. Also particularly useful to steam all kinds of vegetables. In addition, two grids (one as a base and another, turned upside down, as a cover) allow the easy steaming of leaf vegetables.



TG 865

Spido

SKEWERS, WHAT A PASSION!

10 fish, meat or vegetable skewers, quickly roasted in the oven. With an integral drain off tray to collect the excess fats, making *Spido* an excellent tool in gastronomy.

GRP 810

Pollo

CHICKENS AND FOWL IN LARGE QUANTITIES!

The stainless-steel grid *Pollo* has been studied in every single detail to roast simultaneously up to 8 chickens on the spit. Thanks to the particular shape of the supports, the achieved result is an even roasting both inside and outside, with a fine golden-brown skin.

TG 835

Black

NO MORE STICKING!

The enamelled tray *Black*, developed by **UNOX**, prevents cooked food from sticking to the surface and improves the cooking results. It is perfect for the cooking of roasts, pre-fried foods such as veal chops, stuffed olives, battered vegetables.

ChefTop™ Ovens Line
Strong points

Ovens at the height of technology but at the same time very easy to use and extremely versatile.

All UNOX ovens are characterised by:

Extreme reliability

…is due to the use of high quality professional components which ensure all **UNOX** ovens perform reliably in the most extreme working environments.

Extremely competitive price

…is due to continuous research and the standardization of components, together with a revolutionary production system.

Extremely short delivery times

…and information always available on-line.
The Lean Production process followed by **UNOX** permits the manufacture of ovens as and when they are ordered and in the exact quantities requested.

Security while working

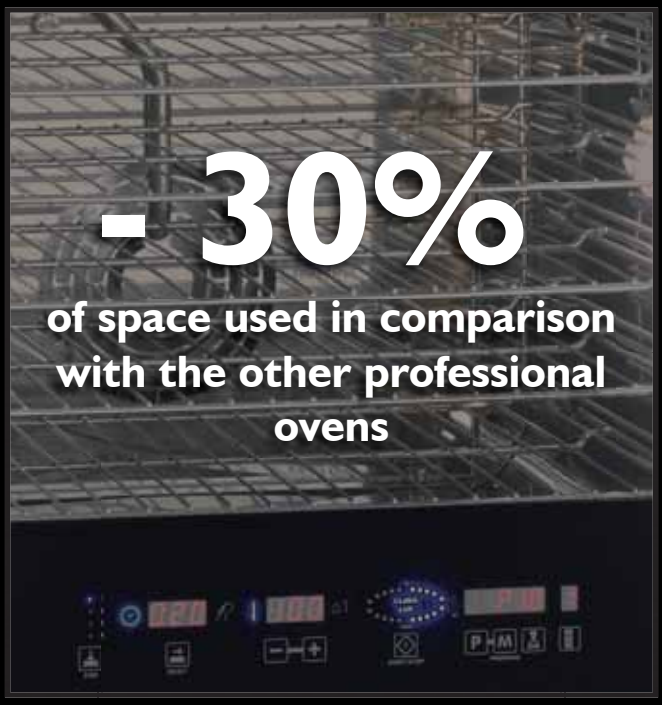
…For a safer working environment.
When the temperature inside the chamber reaches 260°C, the outer glass maintains 60 °C thanks to special insulating materials and air spaces that insulate the external parts of the ovens.

ChefTop™

Wide modular structure

The possibility to stack two or more appliances of the new **ChefTop™** line enables the user to have multiple ovens with the same capacity of larger units, but with considerable advantages:

- The possibility to cook at the same time, types of food with very different cooking requirements (such as temperature, humidity and time) thanks to the use of multiple appliances;
- A reduction of operating costs as less ovens can be used at non peak times;
- Increase of the available space in the kitchen due to the extremely compact dimensions of the new ChefTop Line.



Large capacity in compact dimensions

…thanks to the introduction of the digital control inside the door.

ChefTop™ ovens, thanks to their dimensions, reduced by 30% in comparison with the other professional ovens, allows the possibility to cook large quantities of food whilst reducing at the same time the overall size of the equipment.

ChefTop™ Ovens Line

Electric convection steam Ovens GN 1/1

XVC 704
10 GN 1/1

XVC 504
7 GN 1/1

	XVC 704	XVC 504
Capacity	10 GN 1/1	7 GN 1/1
Pitch	67 mm	67 mm
Voltage	230 - 400 V~	230 - 400 V~
Frequency	50 - 60 Hz	50 - 60 Hz
Electrical power	10,5 kW	7,5 kW
Max temperature	260°C	260°C
Dimensions	750x728x960 WxDxH mm	750x728x813 WxDxH mm
Weight	77 kg	70 kg

A complete range for all the demands!

XVC 304
5 GN 1/1

XVC 204
5 GN 2/3

	XVC 304	XVC 204
Capacity	5 GN 1/1	5 GN 2/3
Pitch	67 mm	67 mm
Voltage	230 - 400 V~	230 - 400 V~
Frequency	50 - 60 Hz	50 - 60 Hz
Electrical power	5,3 / 3,2 kW	5,3 / 3,2 kW
Max temperature	260°C	260°C
Dimensions	750x728x625 WxDxH mm	574x683x625 WxDxH mm
Weight	53 kg	41 kg

ChefTop™ Ovens Line

Electric convection steam Ovens

XVC 104
3 GN 1/1

XVC 054
3 GN 2/3

	XVC 104	XVC 054
Capacity	3 GN 1/1	3 GN 2/3
Pitch	67 mm	67 mm
Voltage	230 V~	230 V~
Frequency	50 - 60 Hz	50 - 60 Hz
Electrical power	3,2 kW	3,2 kW
Max temperature	260°C	260°C
Dimensions	750x718x468 WxDxH mm	574x673x468 WxDxH mm
Weight	41 kg	35 kg

All features are standard!

Electronic control panel ChefTouch

STEAM.Maxi™ System

DRY.Maxi™ System

AIR.Maxi™ System

Core probe

Motor reversing gear

Internal lighting with halogen lamps

Reversible door for models XVC 704/504/304/204

Rotor.KLEAN™ presetting

Protek.SAFE™ System

Flat grids

Technical features

Door:

1. Reversible without any further modifications or additional components
2. Strong and compact thanks to the patented tubular frame
3. Hinged internal glass for an easy cleaning
4. Seal tightness granted by the seal fixed to the face of the oven chamber
5. Hinges with self-lubrificating brackets to reduce mechanical wear
6. Special materials for a better mechanical resistance
7. Carbon fibre handle to improve mechanical resistance and reduce components wear

Motor fan:

8. Motors with high temperature resistant bearings and reversing gears, designed for an extended working life
9. Anti-corrosion fan design.

Better thermal insulation:

10. Important decrease of power consumption
11. Longer life of electrical components

Convenience:

12. High capacity drip tray
13. Drain pipe
14. Simple electrical connection
15. Simple water connection thanks to the flexible tube
16. Ergonomic core probe with innovative design
17. Easily accessible control board

Easy clean:

18. Preset automatic washing programs
19. Rounded chamber entirely manufactured from stainless steel
20. Hinged fan guard
21. Easily removable lateral grids

Standard reversible door

The direction of the door opening can be easily changed at any time.
The oven, is already equipped with two handle latches, one on the left side and one on the right.

PATENTED

Rotor.KLEAN™
Integrated washing system

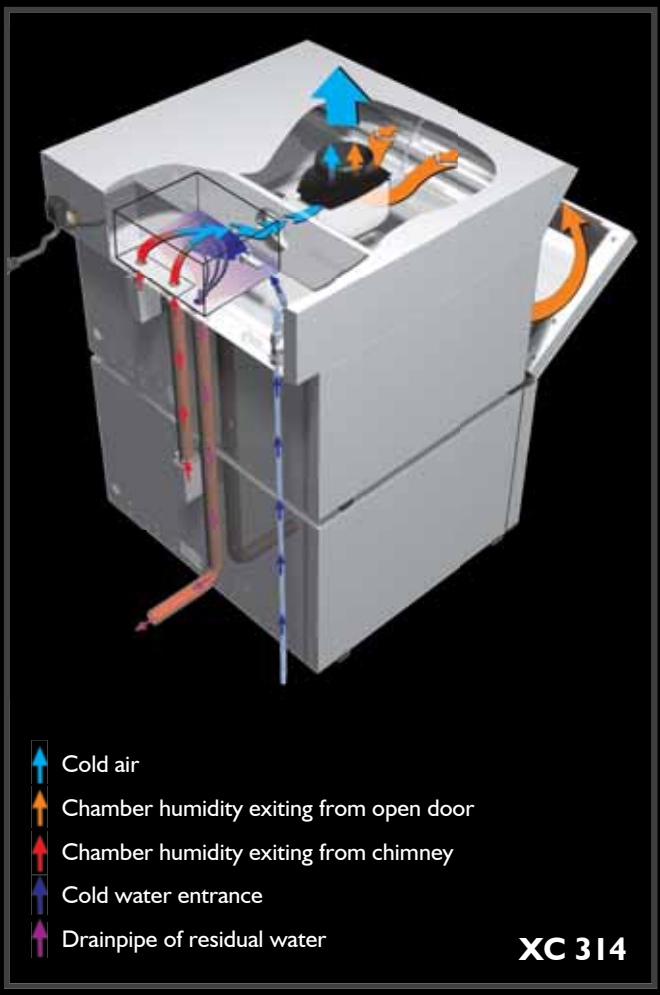
Rotor.KLEAN™ is a washing system studied in minute detail to obtain maximum cleanliness in the oven chamber. Using a low consumption of water and detergent , ***Rotor.KLEAN™*** first dissolves the dirt with water preheated by the oven to 60 °C, then applies detergent to every corner of the oven chamber via the pressurized rotor in the chamber ceiling. At the end of the automatic washing cycle the chamber is rinsed and polish is applied, adding further cleanliness to the oven.

Directly controlled by the oven digital panel **ChefTouch**,
it is programmed for three different kinds of washing.

PATENTED

OPTIONAL

Entry and outlet flows treatment



Hood with Steam Condenser

FUNCTIONING:

- suction of fumes when you open the oven door;
- condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor;
- Two speed suction (slow when the oven is turned on and the door is closed, fast when the door is open).

TECHNICAL FEATURES

- equipped with twin speed motor;
- controlled by **ChefTouch** digital panel;
- also suitable for stacked ovens.;

requires: - water connection to condensate the fumes;
- wastepipe for residual water;
- electric connection.

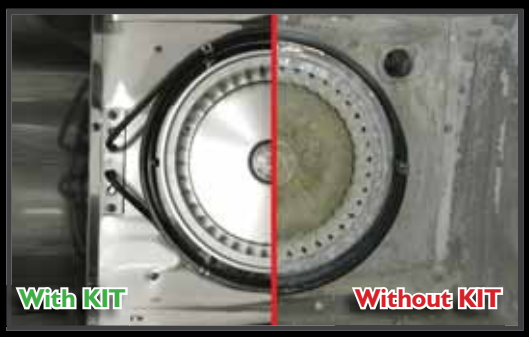
Exhaust fume condenser

Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor.

requires: - water connection to condensate the fumes;
- wastepipe for residual water;
- electric connection.

Not necessary if the system is equipped with hood XC 314

“Reverse Osmosis” water treatment system



It is well-known that the presence of lime scale, minerals and other water impurities produce scale on the heating elements, ferrous residuals in the cavity, scale on the fans, with consequent loss of balance and problems for the motors. All this will result in a reduced life of the oven.
The use of the «Reverse Osmosis» system is fundamental to eliminate the salts contained in the water which are introduced in to the oven, there by drastically reducing the corrosion phenomena inside the chamber. As a consequence, the life of the oven will be extended.

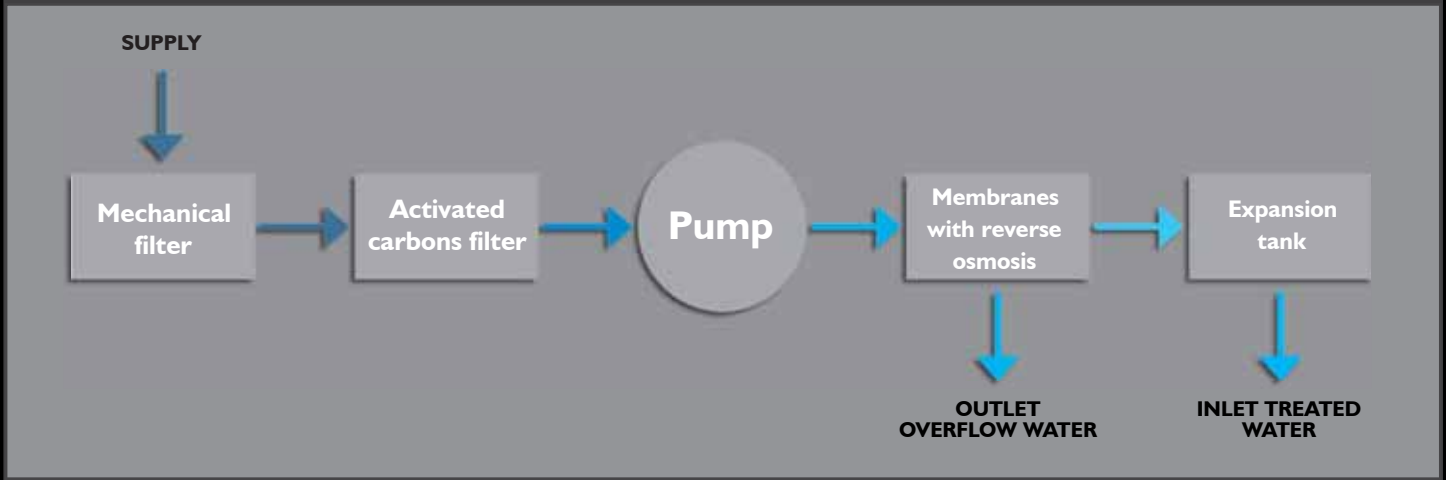
Reverse Osmosis System — XC 224

Mechanical filter: this removes the grit and the sand present in the water. It carries out the roughest filtering.

Activated carbons filter: this eliminates the chlorine present in the inlet water. The removal of the chlorine is indispensable because this element is an oxidizing agent and would damage the membranes, and as a consequence it would be necessary to change them frequently.
Pump: this introduces in the chamber the pre-filtered water by passing it through a reverse osmosis membrane.

Membranes with reverse osmosis system: they remove all the salts present in the water, which cause problems to the ovens.

Expansion tank: this accumulates the water while the electrovalve is closed and it acts as a hydraulic shock absorber for the system.



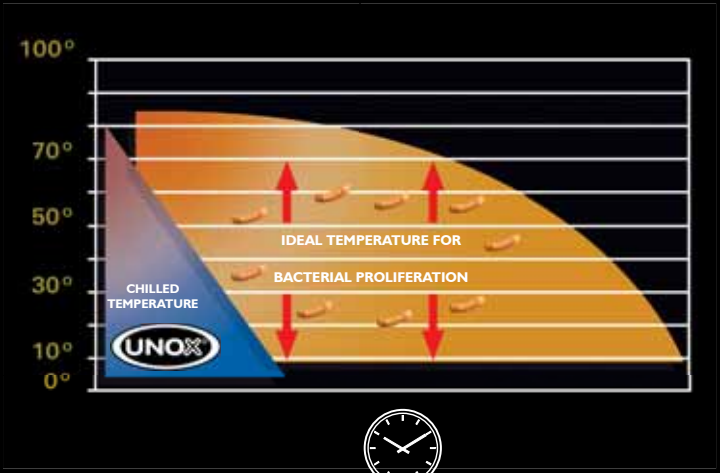
Blast chiller + Shock freezer

Digitally controlled only by the ChefTouch™ control panel

XK 304
5 GN 1/1

XK 304	
Output blast chilling from +90 °C to +3 °C	20 kg
Output blast freezing from +90 °C to -18 °C	12 kg
Capacity	5 GN 1/1
Pitch	67 mm
Voltage	230 V~
Frequency	50 - 60 Hz
Electrical power	1,4 kW
Min. temperature	- 35 °C
Dimensions	750x793x983 WxDxH mm
Weight	98 kg

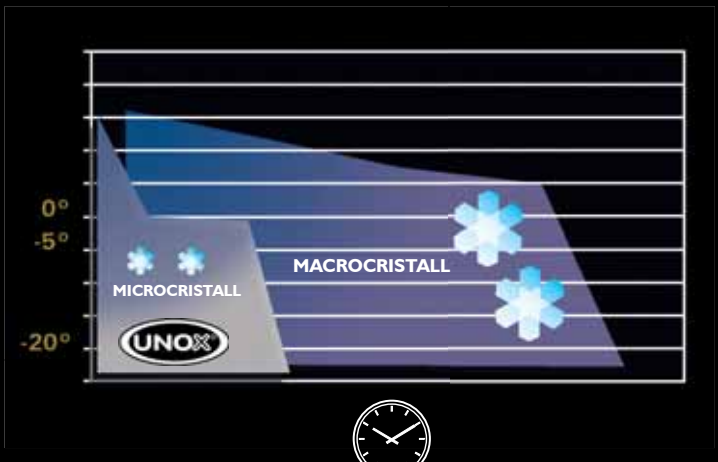
Blast Chilling



To obtain the perfect and lasting conservation of cooked food,it is necessary to chill the product quickly.Natural bacteria growth,the main reason for the deterioration of food, occurs at a rapid rate between 70 °C and 10 °C. The most strict international regulations require that the maximum time to chill the core of the food from a temperature of +90°C to a temperature of +3°C is 90 minutes.

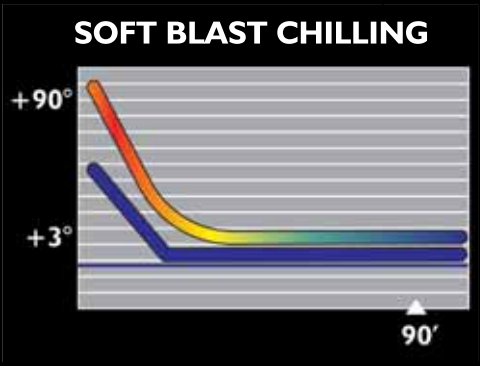
ChefTop™ blast chillers are built with the most innovative technology. They grant a blast chilling time that is fully inside the required limits.

Shock Freezing



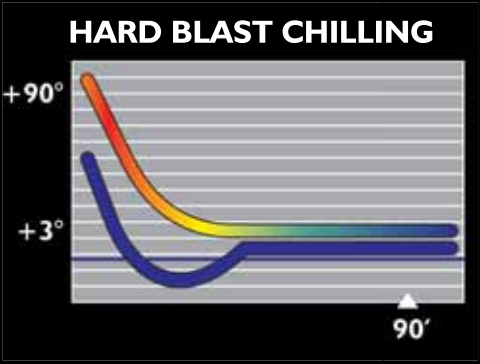
To extend the storage life for longer periods it is necessary to freeze the food at a temperature lower than -18°C.
To maintain the organoleptic characteristics of the food it is important that the freezing at the core of the product is completed in no longer than 240 minutes.
It is also important to prevent the formation of macrocrystals, which are responsible for the deterioration of the product.
Using **ChefTop™** blast chillers intercellular microcrystals are created preserving the freshness and flavour of the food.and retaining that "just cooked" taste.

Cycle of Chilling



SOFT Blast Chilling Cycle is recommended for delicate, light, thin or small portions of food..
The cycle is divided into two steps:

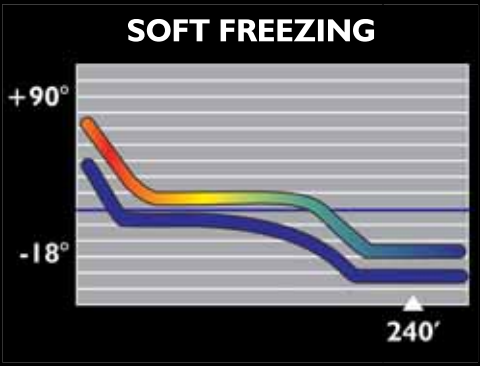
- **Blast chilling:** the temperature in the chamber never goes below 0°C avoiding superficial freezing of food.
- **Conservation:** the program goes directly to this second step, maintaining a temperature of between +3 and +1°C in the chamber.



HARD Blast Chilling Cycle is ideal for large or dense products or for food that does not suffer from superficial freezing.
The cycle is divided into two steps:

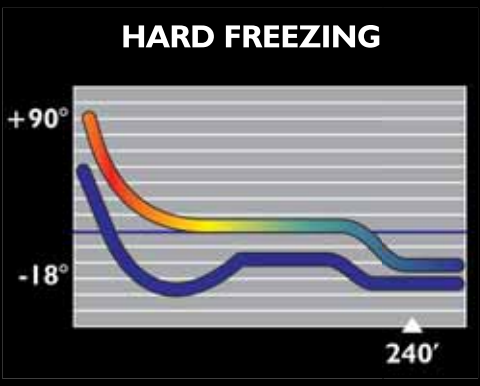
- **Blast chilling:** minimum temperature in the chamber is -1°C. This allows the operator to blast chill the core of the products within 90 minutes.
- **Conservation:** the program goes directly to this second step, maintaining a temperature of between +3°C and +1°C in the chamber.

Cycle of Freezing



SOFT Deep Freezing Cycle allows the conservation of small pieces of food for long periods.
The cycle is divided into two steps:

- **Deep Freezing:** evenly reducing the temperature of the product avoiding the formation of superficial ice macrocrystals.
- **Conservation:** the program directly goes to this second step, maintaining in the chamber a temperature of between -18°C and -20°C.



HARD Deep Freezing Cycle is recommended for large or thick pieces of food.
The cycle is divided into two steps:

- **Quick deep freezing:** rapid and even reduction of the temperature of the product,in the chamber, with a temperature of -35 °C.
- **Conservation:** the program goes directly to this second step, maintaining in the chamber a temperature of between -18°C and -20°C.

Holding cabinet

Digitally controlled only by the ChefTouch control panel

XL 314
7 GN 1/1

XL 314	
Capacity	7 GN 1/1
Pitch	70 mm
Voltage	230 V~
Frequency	50 - 60 Hz
Electrical power	1,4 kW
Max temperature	100°C
Dimensions	750x678x757 WxDxH mm
Weight	43 kg

Connection with the external world

The digital control panel of the **ChefTop™** ovens has been preset to easily connect the oven to the external world through the present and future systems of communication.

Accessories now available:

USB INTERFACE

The USB interface allows the user to connect the oven with a PC to perform these functions:

- Insertion of cooking programs;
- Changes in operational parameters (eg: probe setting);
- Diagnostics / alarms;
- Saving of the history of the temperatures inside the oven chamber or inside the blast chiller chamber (necessary data for HACCP system);
- Connection to a printer (HACCP).

External core probe

It is possible to add a probe, fitted with an extra-fine needle, external to the oven.
This allows the user to:

- cook at the same time products with different dimensions
- obtain different levels of cooking in products with the same dimensions

Neutral cabinet

XR 314
5 GN 1/1

XR 314	
Capacity	8 GN 1/1
Pitch	70 mm
Dimensions	750x678x757 WxDxH mm
Weight	27 kg

Open stand with table

XR 914

XR 914	
Capacity	30 kg
Dimension	530 x 378 x 40 WxDxH mm
Weight	5 kg

Accessories

Neutral cabinet
For models: XVC 104/304/504/704

XR 314

See page 37

Open stand with table
For models: XVC 104/304/504/704
Dimension: 748 x 550 x 782 WxDxH mm
Weight: 8 Kg

XR 114

Table for stand
For model: XR 114

XR 914

See page 37

Lateral support KIT for stand
For model: XR 114
Capacity: 8 GN 1/1
Pitch: 70 mm
Weight: 3 Kg

XR 714

Open stand
For models: XVC 104/304/504/704
Dimension: 748 x 550 x 378 WxDxH mm
Weight: 3,3 Kg

XR 104

Hood with Steam Condender
For models: XVC 104/304/504/704

Voltage: 230 V~;
Frequence: 50-60 Hz
Electrical power: 200 W

Dimension: 750 x 825 x 252 WxDxH mm
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m^3/h;
Max. air flow: 750 m^3/h

XC 314

See page 30

Wheels
For models: XK 304/XR 114/XR 104
H: 110 mm
4 wheels complete KIT
2 wheels with brake
2 wheels without brake

XR 621

Steam Condenser
For models: XVC 054/104/204/304/504/704
Dimension: 100 x 300 x 100 WxDxH mm
Electrical power: 10 W
Frequence: 50 - 60 Hz

XC 114

See page 30

Reverse Osmosis Kit with Pump
For models: XVC 54/104/204/304/504/704
Power: 300 W
Voltage: 230 V~
Frequency : 50 Hz
Dimensions: 940x1110x370 WxDxH mm
eight: 16 Kg

XC 224

See page 31

Pump KIT
For models: XVC 054/104/204/304/504/704
Voltage: 230 V~
Frequence: 50-60 Hz
Electrical power: 16 W

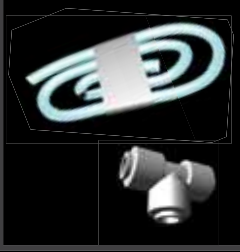
XC 665

Water tank for Ovens with pump
For models: XVC 054/104/204/304/504/704

XC 655

Complete installation KIT for stacked ovens. Fixing+ water connection+ waste and exhaust
For models: XVC 054/104/204/304/504/704

XC 680



KIT for water connection of multiple ovens
For models: XVC 054/104/204/304/504/704

XC 615

USB Interface KIT

XC 226

See page 36

Washing KIT

See page 29

XC 404

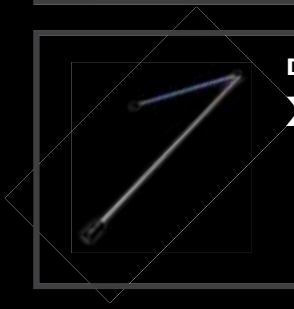
Shower KIT

XC 202

External core probe + control box

See page 36

XC 240



Drip tray – water drain connection KIT

XC 690

Air reduction kit

Diameter: 124 mm
1 plate for each fan.
The KIT contains 1 plate

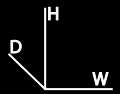
XC 600

Mobile Printer
Prints temperatures and duration of completed cycles.

XC 228

CERTIFICATIONS

CE N



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OVENS PLANET®

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