



CHEFTOP MIND.Maps™ ZERO



ENGLISH



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LT1809A0



Professional combi ovens

CHEFTOP MIND.Maps™ ZERO is the combi oven that features everything that is essential and nothing that is superfluous. Simple to use, solid and efficient.

High Quality. Low Price.



CHEFTOP MIND.Maps™ ZERO is the practical and essential combi oven by UNOX that has a low price and guarantees high quality.

CHEFTOP MIND.Maps™ ZERO is available in three sizes:



CHEFTOP MIND.Maps™ ZERO COUNTERTOP - 5 GN 1/1

Restaurants and deli shops



CHEFTOP MIND.Maps™ ZERO COUNTERTOP - 7 GN 1/1

Restaurants and deli shops



CHEFTOP MIND.Maps™ ZERO COUNTERTOP - 10 GN 1/1

Restaurants and deli shops

Roasting, steaming, baking and much more!

CHEFTOP MIND.Maps™ ZERO combi ovens are perfect for steaming and the most common oven cooking processes.

  
**35 minutes**  
full load  
of roasted potatoes

  
**12 minutes**  
full load  
of sea bass fillet (0,3 kg)

  
**3 minutes**  
full load  
of fried eggs

  
**50 minutes**  
full load  
of yellow curry chicken

  
**28 minutes**  
full load  
of steamed potatoes

  
**26 minutes**  
full load  
of steamed rice

  
**14 minutes**  
full load  
of frozen demi-baguettes

  
**22 minutes**  
full load  
of frozen croissant



Looking for more performance? Discover CHEFTOP MIND.Maps™ PLUS and ONE on [unox.com](https://unox.com)

Cooking Performance and reliability

CHEFTOP MIND.Maps™ ZERO COUNTERTOP ovens make the cooking quality and reliability of Unox available to everyone. The indispensable and nothing more.

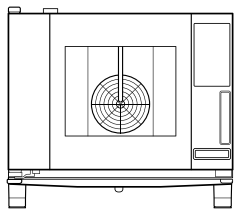
up to **40%**  
Less energy compared to a traditional grill

up to **80%**  
Less water compared to cooking in boiling water

Cooking quality  
Get the result you are looking for

Reliability  
Effective technology, solid performances

# Professional combi ovens



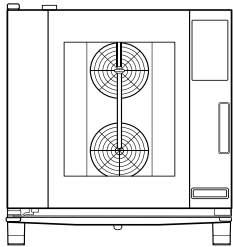
750 x 783 x 675 mm  
w x d x h

**⚡ XEVC - 0511 - EZRM**

capacity 5 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 230 V ~ 1N  
400 V ~ 3N  
power 9,3 kW  
weight 64 kg

**⚡ XEVC - 0511 - EZRM - LP**

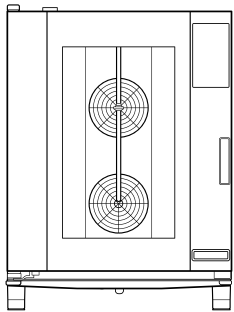
low power version  
power 7 kW



750 x 783 x 843 mm  
w x d x h

**⚡ XEVC - 0711 - EZRM**

capacity 7 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N  
power 11,7 kW  
weight 80 kg



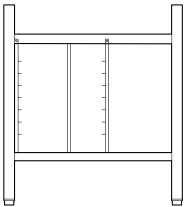
750 x 783 x 1010 mm  
w x d x h

**⚡ XEVC - 1011 - EZRM**

capacity 10 GN 1/1  
pitch 67 mm  
frequency 50/60 Hz  
voltage 400 V ~ 3N  
power 18,5 kW  
weight 90 kg

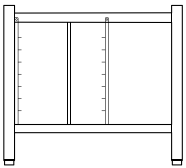
## Accessories

### STAND AND NEUTRAL CABINET



**ULTRA HIGH STAND**

732 x 641 x 888 mm - w x d x h  
**Art. XWVRC-0711-UH**



**HIGH STAND**

732 x 546 x 752 mm - w x d x h  
**Art.: XWVRC-0711-H**



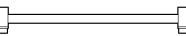
**INTERMEDIATE STAND**

732 x 546 x 462 mm - w x d x h  
**Art. XWVRC-0011-M**



**LOW STAND**

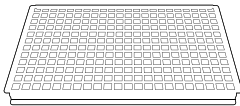
732 x 546 x 305 mm - w x d x h  
**Art. XWVRC-0011-L**



**FLOOR POSITIONING**

Mandatory for oven positioning  
on the floor  
732 x 546 x 113 mm - w x d x h  
**Art. XWVRC-0011-F**

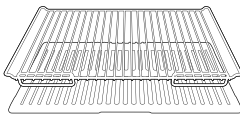
### COOKING ESSENTIALS



**GRILL**

Non-stick aluminium pan for  
grilling - tray preheating is not  
necessary

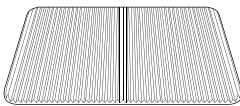
GN 1/1 h 37 mm  
**Art. TG885**



**SUPER.GRILL**

Ribbed non-stick aluminium pan  
for grilling, includes GRP970 -  
with quick load system,  
to quickly insert full loads

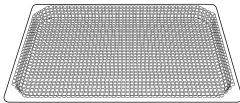
GN 1/1 h 40 mm  
**Art. TG970**



**FAKIRO.GRILL**

Non-stick aluminium pan with  
two surfaces - flat and ribbed -  
for different cookings

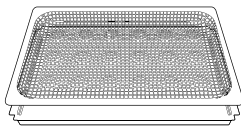
GN 1/1 h 12 mm  
**Art. TG870**



**STEAM**

Perforated stainless steel pan  
for steaming

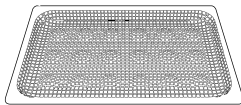
GN 1/1 h 40 mm  
**Art. GRP815**



**CLEAN.FRY**

Perforated non-stick stainless  
steel pan for frying - with fat  
collection system

GN 1/1 h 51,5 mm  
**Art. GRP820**



**POTATO.FRY**

Perforated stainless steel pan for  
French fries

GN 1/1 h 40 mm  
**Art. GRP817**



**PAN.FRY**

Non-stick stainless steel pan for  
fryin

GN 1/1 h 20 mm  
**Art. TG905**



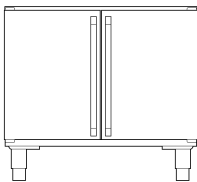
**BLACK.20**

Non-stick stainless steel pan

GN 1/1 h 20 mm  
**Art. TG895**

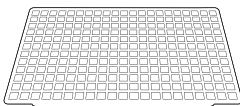
**BLACK.40**

GN 1/1 h 40 mm  
**Art. TG900**



**NEUTRAL CABINET**

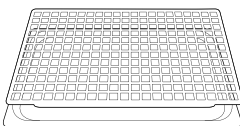
750 x 656 x 676 mm - w x d x h  
**Art. XWVEC-0811**



**BACON.GRID**

Perforated stainless steel pan

GN 1/1 h 13,5 mm  
**Art. TG944**



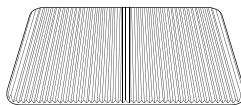
**BACON.20**

Stainless steel pan with fat  
collection system

GN 1/1 h 21 mm  
**Art. TG840**

**BACON.40**

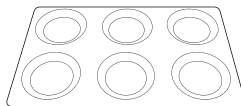
GN 1/1 h 41 mm  
**Art. TG945**



**FAKIRO™**

Non-stick aluminium pan with  
two surfaces - flat and ribbed - for  
different products

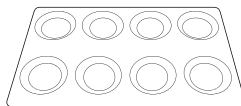
GN 1/1 h 12 mm  
**Art. TG875**



**EGGS 6 x 2**

Non-stick aluminium tray  
for frying up to 12 eggs

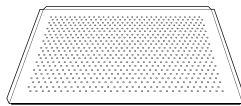
GN 1/1 h 27 mm  
**Art. TG935**



**EGGS 8 x 1**

Non-stick aluminium tray  
for frying up to 8 eggs

GN 1/1 h 27 mm  
**Art. TG936**



**FORO.SILICO**

Perforated silicon coated  
aluminium pan for bakery  
and pastry products

GN 1/1 h 12 mm  
**Art. TG975**

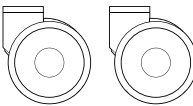


**FORO.BLACK**

Perforated non-stick aluminium  
pan

GN 1/1 h 15 mm  
**Art. TG890**

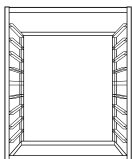
### WHEELS KIT



**WHEELS KIT**

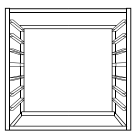
2 wheels with brake - 2 wheels  
without brake - safety chains  
**Art. XUC012**

### BASKETS AND TROLLEY



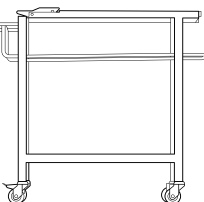
**BASKET**

for 10 GN 1/1 COUNTERTOP ovens  
568 x 361 x 713 mm - w x d x h  
**Art. XWVBC-0911**



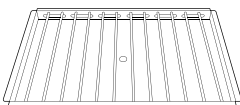
**BASKET**

for 7 GN 1/1 COUNTERTOP ovens  
568 x 361 x 546 mm - w x d x h  
**Art. XWVBC-0611**



**TROLLEY**

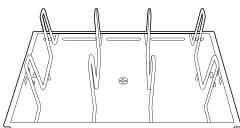
for baskets  
605 x 700 x 923 mm - w x d x h  
**Art. XWVYC-0011**



**POLLO.GRILL**

Stainless steel tray for roasting  
meat and fish with fat collection  
system and central drainage

GN 1/1 h 27 mm  
**Art. GRP840**



**POLLO.BLACK**

Non-stick stainless steel tray with  
vertical supports for 8 or 4 whole  
chickens - with fat collection  
system and central drainage

**BLACK.FRY**

Perforated stainless steel pan  
for frying

GN 1/1 h 40 mm  
**Art. GRP816**