



MANUAL

CHEFLUX



CHALLENGE YOURSELF EVERY DAY. THE FIRST INGREDIENT FOR SUCCESS.

Excellence is served.

There is no room for error in professional food service. Unox knows it and provides ovens and services that are designed to meet the most ambitious quality and business challenges.

It is an excellence you recognize at a glance. Made up of the same ingredients that your clients insist on: uncompromised quality, innovative and bold choices, proved and measurable efficiency and reliability.

Investing in innovation means seeing every day challenges in a whole new light: from giving value to every single gesture to the simplification of the entire production process. For you, this means maximum performance, freedom, ease of use and savings. For Unox, inventive simplification.





EFFICIENT. PRACTICAL. SIMPLE. ESSENTIAL.

Easy. From every point of view.

CHEFLUX™ analogic combi ovens are designed for professionals around the world that need an extremely productive oven without any unnecessary equipments.

The perfect combination between maximum capacity and minimum floor space.

CHEFLUX™ 20, 12, 7 and 5 PANS

Developed by UNOX to easily carry out the most common traditional cooking processes, CHEFLUX™ ovens combine effectiveness and essentiality. They are effective as every detail has been studied to guarantee maximum cooking uniformity in every environment and with any load conditions. And they are essential as they have been designed to give you everything that you are looking for in a professional oven, without any unnecessary extras. The perfect combination of performance and simplicity.

Quality, performance, tradition.
Unox technologies for CHEFLUX™.



AIR.Plus

Uniform cooking.
Without compromise.

UNOX's AIR.Plus technology applied to CHEFLUX™ ovens guarantees the perfect distribution of air and heat inside the cooking chamber, giving uniform cooking results in all areas of each pan and in all pans.

In CHEFLUX™ ovens the possibility of selecting from 2 air flow speeds within the chamber allows any kind of product to be cooked, from the lightest and most delicate ones to those that require a high heat transfer.

DRY.Plus

Taste and texture.
Maximised.

In the roasting and grilling of meat the humidity released by the food during the cooking process is the main cause of reduced weight and flavor loss.

DRY.Plus technology removes humidity from the cooking chamber, both that released by the food and any humidity generated by STEAM.Plus in a previous cooking step.

The removal of humidity is rapid and effective and therefore the flavour of the food is intensified giving the certainty of a result that always meets the very highest expectations.

STEAM.Plus

Steam.
Whenever you need it.

Steam means healthy and light foods with intense colours, undamaged structures and unaltered tastes.

UNOX's STEAM.Plus technology allows the instant creation of steam in the cooking chamber from 48°C up to 260°C, getting optimum results from each product.

Cooking Essentials

Innovative and functional.
Essential for your daily
production.

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.

There is a Cooking Essential solution for every type of cooking: from grilling to frying without oil, from roasting to steaming, from cooking pizzas to roasting a full load of chickens.

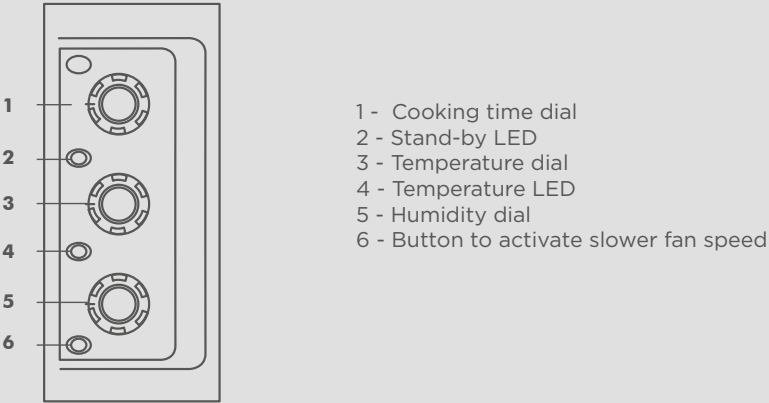
CHEFLUX™ OVENS.

GN 2/1 & 1/1

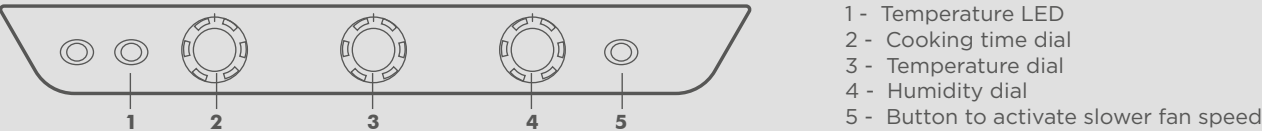
	GN 2/1	GN 1/1			
					
ECO 	XV 4093	XV 1093	XV 893	XV 593	XV 393
Capacity	20 GN 2/1	20 GN 1/1	12 GN 1/1	7 GN 1/1	5 GN 1/1
Pitch	66 mm	66 mm	67 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	230 V ~ 1N / 400 V ~ 3N
Electrical power	46,7 kW	29,7 kW	15,8 kW	10,5 kW	7,1 kW
Dimensions (WxDxH mm)	866x1237x1863	866x997x1863	860x882x1250	860x882x930	750x773x772
Weight	190 kg	177 kg	112 Kg	80 Kg	67 Kg
GAS 			XV 813 G	XV 513 G	
Capacity			12 GN 1/1	7 GN 1/1	
Pitch			67 mm	67 mm	
Frequency			50 / 60 Hz	50 / 60 Hz	
Voltage			230 V ~ 1N	230 V ~ 1N	
Electrical power			1 kW	0,7 kW	
Gas			G20, G30: 20 kW / G25: 17 kW	G20, G30: 17,5 kW / G25: 14,6 kW	
Dimensions (WxDxH mm)			860x882x1464	860x882x1144	
Weight			134 Kg	108 kg	

CONTROL PANEL DETAILS

CHEFLUX™ 20 PANS CONTROL PANEL DETAILS.



CHEFLUX™ 12, 7 & PANS CONTROL PANEL DETAILS.



FEATURES

					
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 2/1 and 20 GN 1/1 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 2/1 and 20 GN 1/1 models)	■			■	—
Cavity lighting through long-life halogen lights (only for 12 GN 1/1 and 7 GN 1/1 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	■			■	■

UNOX accessories.

The team makes the difference in the kitchen.

Developed for food service professionals, the Unox accessories increase and optimize the functionality of your kitchen, making it a well-equipped and versatile working environment.



Cooking Essentials

The Cooking Essentials pans and grids enrich your oven with new functions, allowing you to reduce costs and save space in the kitchen. 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.



Neutral cabinet

The vast range of Unox complementary equipment allows you to take maximum advantage of the available space. You can create a multifunctional and versatile cooking area with open stand and storage cabinet.



Open stand

Produced according to the applicable hygiene standards, the open stand is the perfect support to guarantee stability of the UNOX ovens.



Trolleys

The Unox trolleys allow you to prepare all the pans or plates to be cooked and load them into the oven in one safe and easy movement. They are perfect for full loads, reducing the amount of time the door is open and limiting any heat loss to the environment.



UNOX.Pure

For particularly hard or dirty water Unox suggests UNOX.Pure. The UNOX.Pure filtering system improves the water quality by significantly reducing the carbonate hardness, thus avoiding scale deposits inside the oven.



Installation kits

A range of oven installation kits are available for your Unox oven. For example, the first installation kit which includes water drain fittings and U-trap. Using these accessories allows you have a flawless installation.





INVENTIVE SIMPLIFICATION



INTERNATIONAL

UNOX S.p.A.

Via Majorana 22 / 35010 Cadoneghe (PD) Italy

Tel +39 049 8657511 / Fax +39 049 8657555

info@unox.com

EUROPE

ITALY

UNOX S.p.A.

E-mail: info@unox.it

Tel.: +39 049 86 57 513

CZECH REPUBLIC

UNOX DISTRIBUTION s.r.o.

E-mail: info.cz@unox.com

Tel.: +420 241 940 000

GERMANY

DUEX HANDELS GMBH

E-mail: info@unox-oefen.de

Tel.: +49 2951 98760

RUSSIAN COUNTRIES

UNOX RUSSIAN COUNTRIES

E-mail: info.ru@unox.com

Tel.: +7 985 33 77 597

+7 915 397 48 38

FRANCE

UNOX FRANCE s.a.s.

E-mail: info@unox.fr

Tel.: +33 4 78 17 35 39

TURKEY

UNOX TURKEY

E-mail: info.tr@unox.com

Tel.: +90 530 176 62 03

UNITED KINGDOM

UNOX UK Ltd

E-mail: info@unoxuk.com

Tel.: +44 1252 851 522

PORTUGAL

UNOX PORTUGAL

E-mail: info.pt@unox.com

Tel.: +351 918 228 787

SPAIN

UNOX PROFESIONAL ESPAÑA S.L.

E-mail: info.es@unox.com

Tel.: +34 900 82 89 43

SCANDINAVIAN COUNTRIES

UNOX SCANDINAVIAN COUNTRIES

E-mail: info.se@unox.com

Tel.: +46 (0)768 716 422

AMERICA

U.S.A. & CANADA

UNOX INC.

E-mail: infousa@unox.com

Tel.: +1 800 489 8669

MEXICO

UNOX MEXICO

E-mail: info.mx@unox.com

Tel.: +52 1555 4314 180

ASIA

ASIA PACIFIC COUNTRIES

UNOX (ASIA) SDN. BHD

E-mail: info.asia@unox.com

Tel.: +603-58797700

REPUBLIC OF SOUTH KOREA

UNOX SOUTH KOREA

E-mail: info.asia@unox.com

Tel.: +82 10 4354 2856

PHILIPPINES

UNOX PHILIPPINES

E-mail: info.asia@unox.com

Tel.: +63 998 541 3990

U.A.E.

UNOX MIDDLE EAST DMCC

E-mail: info.uae@unox.com

Tel.: +971 55 426 3167

AFRICA

SOUTH AFRICA

UNOX SOUTH AFRICA

E-mail: info.sa@unox.com

Tel.: +27 845 05 52 35

OCEANIA

AUSTRALIA

UNOX AUSTRALIA PTY LTD.

E-mail: info@unoxaustralia.com.au

Tel.: +61 3 9876 0803

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