



CHEFLUX

MANUAL



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™ anologic 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



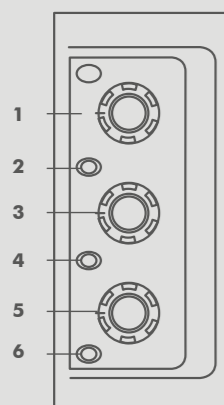
GN 1/1



	XV 4093	XV 1093	XV 893	XV 593	XV 393
ECO					
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					
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	

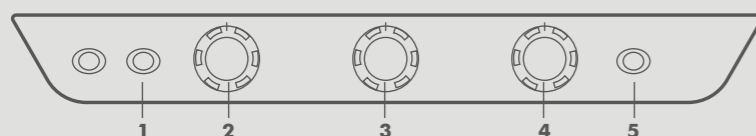
CONTROL PANEL DETAILS

CHEFLUX™ 20 PANS CONTROL PANEL DETAILS.



- 1 - Cooking time dial
- 2 - Stand-by LED
- 3 - Temperature dial
- 4 - Temperature LED
- 5 - Humidity dial
- 6 - Button to activate slower fan speed

CHEFLUX™ 12, 7 & PANS CONTROL PANEL DETAILS.



- 1 - Temperature LED
- 2 - Cooking time dial
- 3 - Temperature dial
- 4 - Humidity dial
- 5 - Button to activate slower fan speed

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 2/1 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
- 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

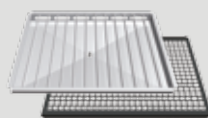


Convection cooking 30 °C - 260 °C	■	■
Convection cooking + Humidity 48 °C - 260 °C	■	■
Maximum pre-heating temperature 260° C	■	■
AIR.Plus technology: multiple auto-reversing fans	■	■
AIR.Plus technology: dual fan speeds	■	■
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: manual humidity activation	■	■
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	-	■
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»	■	■
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°	■	■
Rounded stainless steel AISI 304 cooking chamber for hygiene and ease of cleaning	■	■
Cavity lighting through external LED lights	■	■
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

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