

Unox Combi Oven Chef Top & Baker Top

- Temp Range 50-250°C
- Convection, convection and steam & steam only
- Electronic control panel
- Core probe
- Programmable operation with download cooking function via computer
- Internal rounded corners for easy cleaning
- Cool touch glass system
- Easy operation & installation
- Grids

Model	Dimensions (L x D x H mm)	Power	Capacity
XVC 1005 (G)	866 x 972 x 1866 (2072)	29.7kw	20GN 1/1
XVC705 (G)	750 x 792 x 960 (1175)	11.9kw	10GN 1/1
XVC505 (G)	750 x 792 x 813 (1175)	8.2kw	7GN 1/1
XVC305 (G)	750 x 792 x 625 (1175)	6.3kw	5GN 1/1
XBC 1005 (G)	866 x 972 x 1866 (2072)	29.7kw	16 no. 600 x 400
XBC 805 (G)	860 x 900 x 1140 (1348)	15.2kw	10 no. 600 x 400
XBC 605 (G)	860 x 900 x 820 (1028)	10.1kw	7 no. 600 x 400
XBC 405	860 x 900 x 624	7.6kw	5 no. 600 x 400

(G) = Gas

Options

- Electric or gas
- Tray capacity 2/1, 1/1 or 600mm x 400mm
- Washing system
- Stand
- Wash hose
- Static heat oven



XV 705



XV 705G



XVC 1005

* Please Refer to Manufacturers Catalogue for Full Product Specifications

Unox Line Miss 800 & 600 Electric Oven

- Temp Range 50-250°C
- Convection
- Internal rounded corners for easy cleaning
- Cool touch glass system
- Grids

Model	Dimensions (L x D x H mm)	Power	Capacity
Rosella	800 x 509 x 813	6.3kw	4no. 600 x 400
Ariana	600 x 509 x 650	3.0kw	4no. 460 x 330

Options

- Electronic or manual control panel
- Tray capacity 600mm x 400mm or 460mm x 330mm
- Stand



ARIANA



ROSELLA

Please ask about our complete range of Unox ovens

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