



F.E.D. *not just ovens but total cooking solutions* **ChefTop™**

F.E.D. & UNOX, A NEW DESIGN

THE WORLD'S FIRST COMBI OVEN WITH COMBINED BLAST CHILLER

and, all these special features standard!

Unox total cooking solutions and patented systems

Water filter*

Electronic control panel with 70 programme memory

Manual or ChefUnox™ automatic operation

Central control of units integrated with the oven • ChefTouch™

CLIMA.LUX™ System

Instant steam within seconds, even from 70°C • STEAM.Maxi™

Instant dryness for fast browning • DRY.Maxi™

Optimisation of cavity air flow for even baking • AIR.Maxi™

Core probe for cavity and ΔT cooking

Reversing fans

Internal lighting with halogen lamps

Reversible door for models XVC 704/504/304

Rotor.KLEAN™ fittings

Double glazed "cool-touch" door & "safe to touch" oven • Protek.SAFE™

Full stainless steel construction with easy-clean internal covered corners

PC connections to insert programs and to collect data¹ (HACCP)

Flat wire grids

30% smaller footprint

Stackable & UNOX wide modular structure

50% lower operating costs (fact sheets are available)

Availability of a large range of unique & specialised trays

Extremely low cost of parts & the most cost effective ongoing maintenance costs

Availability of a very large range of innovative & time saving accessories

Extreme reliability and backup

STEAM
MAXI

DRY
MAXI

AIR
MAXI

PROTEK
SAFE

plus, more special optional features

optional integrated

• Blast chiller XK 304

• Heated holding cabinet XR 314

• Spray hose XC202

• Pump kit XC 665

• Self cleaning with Rotor.KLEAN™ advanced system XC 404

• Hood with 2-speed fan & steam condenser / scrubs & cleans exhaust fumes XC 314

• Exhaust fume condenser (as above without hood) XC 114

• Vacuum core probe or Steam core probe

• "Reverse Osmosis" system for water treatment*

Oven stand with slide-out table & other specialised stands

Innovative & time saving specialised trays

Ambient cabinet

¹ PC connection USB kit

* Warranty will be void if correct filtration system is not installed & in use

UNOX, the only single phase 5-tray combi oven
UNOX 5-tray combi ovens do not need canopies



ChefUnox™ automatic cooking cycles
Auto cooking of an endless range of foods



SLOW



STEAM



ROAST



GRILL



REGEN



BAKE



PANÉ



POLLO



PIZZA ITALY



PIZZA



FRIES

OPTIONAL COOKING CYCLES



VACUO



STEAM PROBE



ChefTop™

not just ovens but total cooking solutions

F.E.D.

UNOX = Your choice of cooking process

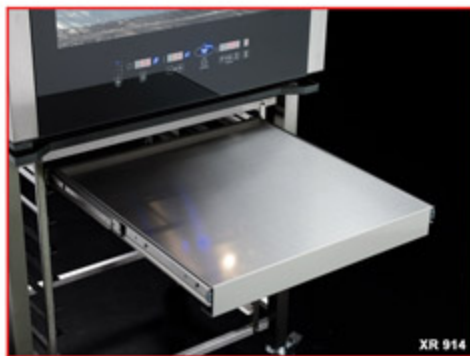


- easy and intuitive to use
- manual & programmable options

1

Prepare, cook & serve

Cooking and serving immediately is undoubtedly the easiest working process that the Chef has to face. For this, UNOX offers you the new ChefTop™ line, characterised by a wide range of modular ovens of different size and power, to satisfy any type of demand.



2

Prepare, cook, hold & serve

More and more frequently, modern catering requires fast delivery of considerable quantities of food. To deliver, you simply couple a Holding Cabinet with the ChefTop™. This preserves cooked foods at a temperature higher than 70°C. In this way, harmful bacteria proliferation will be avoided, as required by HACCP regulations.



3

Prepare, cook, chill, regenerate & serve

This is the most complete and flexible process for a Chef. The UNOX system easily allows foods to be cooked in advance. Using the integrated blast chiller, proliferation of bacteria is avoided, and it's possible to preserve cooked foods for very long periods.

Simple four-step process:

- Cook in advance small or large quantities of food with one or more ChefTop™ ovens.
- Blast chill cooked food using the exclusive and specially designed UNOX Blast Chiller.
- Regenerate as required preserved food in the oven. In this way food waste is avoided and operating costs are drastically reduced.
- Serve! Your dish is now ready to be served, maintaining the same quality and taste of fresh just-cooked food.

ChefTop™
not just ovens but total cooking solutions
F.E.D.

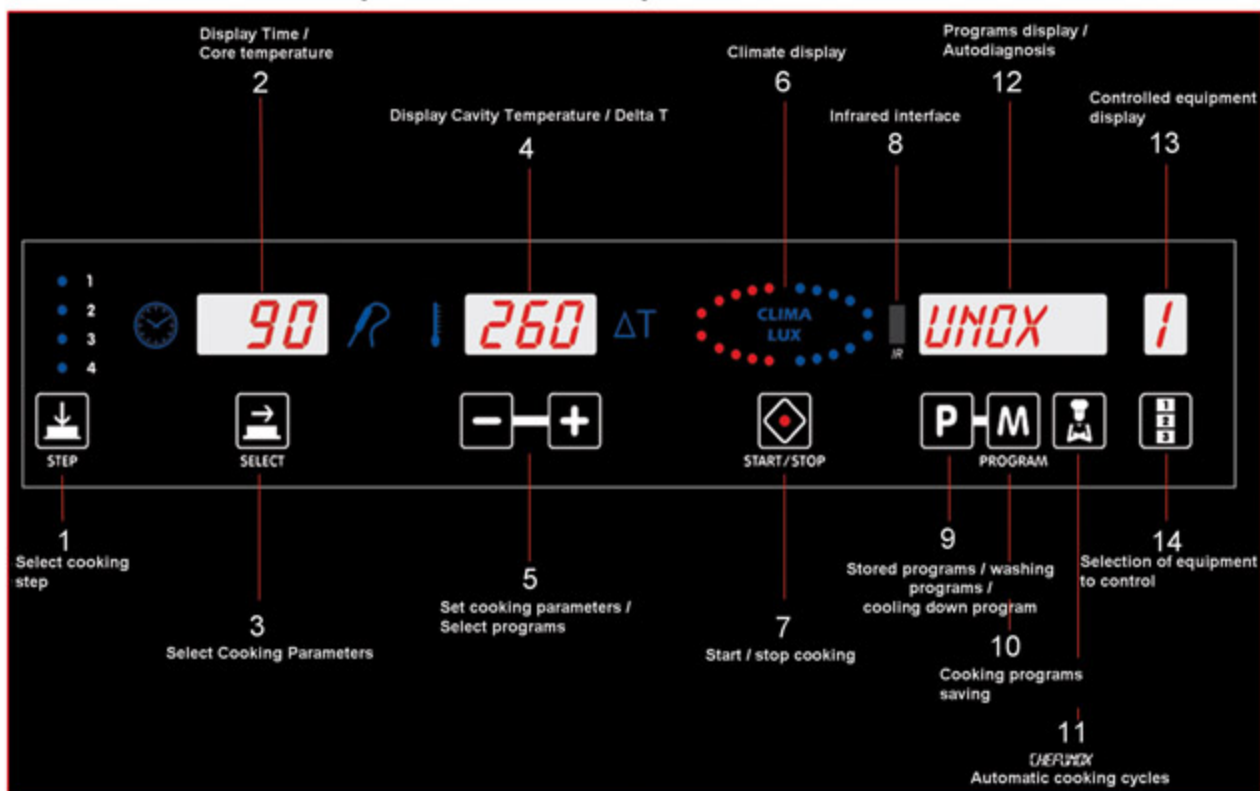
UNOX = Single easy control

ChefTouch™

The digital control panel ChefTouch™ allows you to control all units integrated with the oven. In addition, the introduction of the MASTER & SLAVE system permits you to manage, with a single digital control, 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. MASTER and SLAVE digital controls are fully interchangeable.



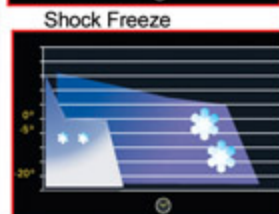
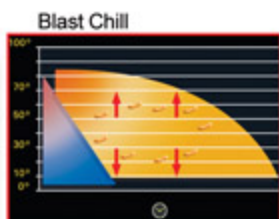
30% less space used
compared to other professional ovens



UNOX = Unsurpassed innovation



1st with integrated blast chiller / shock freezer option XK 304



Hood with 2-speed fan & steam condenser scrubs & cleans exhaust fumes option XC 314
stand alone fume condenser option XC 114

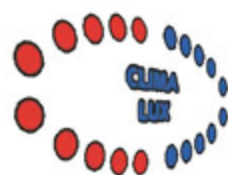


PC connections to insert programs & to collect data¹ (HACCP)
Optional kit for USB, Bluetooth™, Serial connectivity & USB key

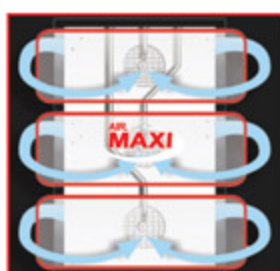
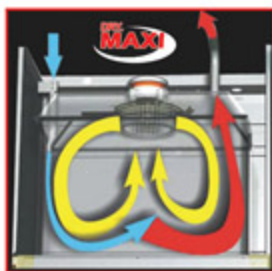


Improved results with "Reverse Osmosis" water treatment* option

Pump kit option XC 665



CLIMA LUX™



save time, space and money with innovative specialised tray technology



Pollo 8 Chicken rack



Spido 10 Skewer rack



No-Fry Fry tray



FAKIRO Pizza plate



FAKIRO Grill Ribbed griddle plate



Black non-stick enamel tray



XVC 704
Combi-oven
10 GN 1/1; spacing 67 mm
415V3~; 10.5 kW
Max. temperature 260°C
750mmW x 728D x 960H; 77 kg



XVC 504
Combi-oven
7 GN 1/1; spacing 67 mm
415V3~; 7.5 kW
Max. temperature 260°C
750mmW x 728D x 813H; 70 kg



XVC 304
Combi-oven
5 GN 1/1; spacing 67 mm
240V/415V3~; 5.3/3.2 kW
Max. temperature 260°C
750mmW x 728D x 625H; 55 kg



XVC 104
Combi-oven
3 GN 1/1; spacing 67 mm
240V; 3.2 kW
Max. temperature 260°C
750mmW x 718D x 468H; 41 kg



XVC 054
Combi-oven
3 GN 2/3; spacing 67 mm
240V; 3.2 kW
Max. temperature 260°C
574mmW x 673D x 468H; 35 kg

XC 314
Hood with Steam Condenser
For models: XVC 304/504/704
240V; 200W
750mmW x 825D x 252
Exhaust Ø: 121 mm
Min. air flow: 550 m3/h
Max. air flow: 750 m3/h



XR 314
Holding Cabinet
Digitally controlled with the
ChefTouch™ control panel
8 GN 1/1; spacing 70 mm
240V; 1.4 kW
Max. temperature 80°C
750mmW x 678D x 757H; 43 kg

XK 304
Blast Chiller
Yield blast chilling from +90 °C to +3 °C 20 kg
Yield freezing from +90 °C to -18 °C 12 kg
GN 1/1; spacing 67 mm
Min. temperature -35 °C
240V; 1.4 kW
750mmW x 793D x 983H; 98 kg



UNOX TOTAL COOKING SOLUTIONS • 28 MODELS FROM 3 TO 24 TRAYS

AUSTRALIA WIDE
1300 659 409

THE SOURCE
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F.E.D.
FOOD EQUIPMENT DISTRIBUTORS PTY LIMITED
ABN 17 093 843 478

The manufacturer reserves the right to change specification without notice

PROFITABLE SOLUTIONS FOR THE PROFESSIONAL

BLACK MAGIC AFFORDABLE BEER & BAR COOLERS



LG330

- 2 to 5°C • 28°C ambient temperature
- double glazed self closing doors • integrated locks • on castors
- lights inside • fan forced air cooling • adjustable shelves

LG138 single door
240V; 100 Watt
600mmW x 520D x 950H; 48kg

LG228 two-door
240V; 150 Watt
900mmW x 520D x 950H; 62kg

LG330 three-door
240V; 190 Watt
1350mmW x 520D x 950H; 80kg



LG228



LG138

WINE AND BAR FRIDGES

- fashionable design & grey colour
- 5 to 10°C • light inside
- double glazed curved glass door



LC-102R & LC-102W
240V; 90W
464mmW x 524D x 887H; 34kg

LC-102R
also available
LC-102W with
• smoked glass door
• wooden shelves

- Great for Café Bars & Office Kitchens
SUITABLE FOR ENCLOSED AREAS
- 0 to 5°C • 35°C ambient temperature
 - light inside
 - reversible door

BAR FRIDGE WITH S/S FRAMED DOOR




SM1-15
- single door
240V; 90W
500mmW x 560mmD x 840H; 48kg

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FRIDGE/
FREEZER

PROFITABLE SOLUTIONS FOR THE PROFESSIONAL

ARIANNA CONVECTION OVEN

from Europe's top oven manufacturer
the best value convection oven
on the planet

- 240 Volt • timer • s/s construction
- two reversing fans
- comes with four trays - 430 x 330 mm



XF-030-TG "ARIANNA"
595mmW x 590D x 570H; 35kg
240V; 2.6kW; 11A

COMPACT CONVECTION OVEN



YXD-B • 240V; 10 AMP
• timer • s/s construction
527mmW x 450D x 315H; 2.4kW

PROFESSIONAL COMBI-STEAM OVENS PERFECT FOR MOBILE CATERERS

- 240 VOLT 10 AMP • inbuilt water reservoir • don't need plumbing or hood



GSD-52 • Easy to use
• pre-programmed settings
or manual operation
• s/s construction
515mmW x 329D x 415H; 12.6kg
240V; 2.4kW; 10A



FEC029
• 2 hour timer • s/s construction
550mmW x 540D x 380H
240V; 2.4kW; 10A

HIGH SPEED ROTISSERIE IDEAL FOR ALL ROASTING

- Fast even cooking
thermostatically controlled and
with huge energy savings
- Fast efficient infrared elements
provide radiant and convection heat for
crisp, juicy roasting & minimum shrinkage
- Quick, easy to add & remove product
- Easy to use simple controls

- with advanced features
- Highest capacity
4 basket carriers
- Innovative slide-up glass door
toughened safety glass front & rear
- Brilliant clear front display
- Large slide out grease tray
- Stainless steel construction



YXD-266
• 4 basket carriers • 8 to 12 birds
800mmW x 630D x 610H; 67kg
240V; 4.8kW; 20A



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