



INSTALLATION, USE AND MAINTENANCE (TRANSLATION OF THE ORIGINAL INSTRUCTIONS)

# CHEFTOP-X BAKERTOP-X

DIGITAL  ID





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## CONTACTS

Contacts in your local area can be found on the back cover.

## TECHNICAL DOCUMENTATION IN DIGITAL FORMAT

Documentation in digital format and the full user manual can be downloaded by logging in on the UNOX website:

**<http://infonet.unox.com> | <http://unox.com>.**

Register on the portal and enter the following information about your UNOX product:

- product code
- serial number

Both can be found on the data plate on the side of the oven (page **32**).

## MANUAL AVAILABILITY IN DIFFERENT FORMATS

This instruction manual is available in alternative formats (e.g. on the website). Please contact the manufacturer.



## **Dear Installer and Customer,**

This manual contains all the information you need to install, use and maintain this appliance correctly.

Please read it carefully before assembling the appliance and store it safely for future reference.

Please contact the manufacturer for further information or if any of the content has not been understood.

# Safety

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## PICTOGRAMS



Read the instruction manual



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Risk of fire!



Risk of electric shock!



Risk of burns



Tips and useful information



Consult another section



Earthing symbol



Equipotential symbol

The manufacturer has the right to make changes to improve the appliances and accessories at any time and without advance notice. Full or partial reproduction of this manual is prohibited without the consent of the manufacturer.

The measurements provided are approximate and not binding.

In the event of disputes, this document was originally written in Italian.

The manufacturer is not responsible for any translation/interpretation errors.

# SAFETY INFORMATION FOR INSTALLING THE APPLIANCE

## General precautions

-  Please read this manual carefully before installing the appliance.
- Please store this manual carefully so that it is available to other operators for future reference.
-  Failure to comply with the safety regulations, or any installation or maintenance other than those indicated in this manual:
  - invalidates the warranty\*
  - may cause damage, harm or fatal accidents
  - relieves the manufacturer of all liability.
-  Interventions, tampering or modifications which have not been expressly approved and which do not comply with the instructions in this manual could cause damage, injury or death, and void the warranty\*.
-  Only qualified personnel authorised by the manufacturer may carry out installation and non-routine maintenance work. Comply with system and safety regulations in force in the country the appliance is installed in.
- In this instruction manual, the term “appliance” refers to the ovens in the CHEFTOP-X™ & BAKERTOP-X™ ranges.
-  Before starting installation or maintenance work:
  - disconnect the appliance from the electrical mains and gas mains (gas ovens only) and/or turn off the oven switch and shut off the gas supply valve (gas ovens only)
  - shut off the water power supply valve
  - check the systems are compliant with the installation standards in the specific country of use and with the specifications indicated on the appliance rating plate

- make sure any hot parts of the machine are room temperature.
-  During installation and maintenance, use the personal protective equipment (PPE) required by the safety regulations in force in the country where the appliance is installed (e.g. protective gloves, safety shoes, dust masks with filters).
-  When the appliance is being fitted and during transportation, only those involved in the task may pass through or occupy the work area.
- When transporting the appliance:
  - use suitable methods according to the appliance size and weight
  - wear personal protective equipment (PPE) e.g. gloves and safety shoes.
- If the appliance is installed on a mobile base or stacked:
  - only use components supplied by the manufacturer
  - follow the assembly instructions contained in the packaging.
-  The packaging material is a potential hazard. Keep it out of the reach of children and animals. Dispose of it in compliance with the regulations in force in the country where the appliance is installed.
- Do not remove, damage or modify the ratings plate. The ratings plate provides important technical information required when requesting maintenance repair work on the appliance.
- The installer must never alter parts protected by the manufacturer or its agent.
- Only qualified personnel authorised by the manufacturer may carry out repair work.
- Keep clearance space around the appliance. Please see the relevant section on page **26**.
- In the event of non-routine maintenance, it must be possible to move the appliance. Any work performed

after installation (e.g. building walls, replacing doors with narrower models, renovation work) must not prevent the appliance from being moved.

## Warnings for the electrical connections

-  Before installing the appliance, check that the systems respect the regulations in the country where the appliance is used and with the ratings plate.
-  The connection to the electricity mains:
  - must respect the regulations in force in the country the appliance is installed in
  - must be performed by qualified personnel authorised by the manufacturer.

Failure to comply with these indications may cause damage and injuries, invalidates the warranty and relieves the manufacturer of all liability.

-  Connect the appliance directly to the power supply, without using extensions or couplings. If the appliance is connected to an electrical panel, or if the power socket is not easily accessible, use an all-pole circuit breaker to disconnect it from the mains. This switch must:
  - be located in an easily accessible place
  - be installed in compliance with the regulations in force in the country where the appliance is installed
  - enable full appliance disconnection in category III over-voltage conditions.
-  Every appliance must have an earth connection. Use a single, seamless cable, without interruptions (including the circuit breaker).
-  Each appliance must be included in an equipotential bonding system that complies with the regulations in force in the country where the appliance is installed.

-  To avoid any risk, only a qualified technician authorised by the manufacturer or the manufacturer's service centre may replace the power cable. The power cable must be replaced with a cable with the same characteristics, equipped with a yellow and green earth connection.

## Precautions for gas hook-up (gas ovens only)

- Install the appliance in areas that:
  - comply with the safety requirements specified in the standards in force
  - have adequate ventilation and air flow. Air flow from the outside ensures correct combustion and prevents volatile substances hazardous to health (risk of suffocation) from forming.
-  Install the appliance in accordance with the safety regulations in place in the country of installation and as specified by your local gas supplier.
- Before installation, check that:
  - the ventilation inlets and the appliance flues are not obstructed (e.g. by objects or walls)
  - the type of gas supply is compatible with the appliance
  - the components used for installation and not supplied by UNOX comply with the regulations in force in the country where the appliance is installed
  - the maximum incoming pressure from the grid is less than or equal to 40 mbar (55 mbar for LPG networks in Germany). Higher pressures are not permitted.
- After connecting the appliance to the mains gas supply, check the components are perfectly sealed using non-corrosive foams. Never use flames.
- When using the appliance for the first time, a qualified technician authorised by the manufacturer must analyse the burner exhaust gases (CO, CO<sub>2</sub>). Record the values on the appliance.

# SAFETY INFORMATION FOR USING THE APPLIANCE AND PERFORMING ORDINARY MAINTENANCE

## General precautions

-  Read this manual carefully before using and maintaining the appliance.
- Please store this manual carefully so that it is available to other operators for future reference.
-  Failure to comply with the safety regulations, and any use or maintenance other than those indicated in this manual:
  - invalidates the warranty\*
  - may cause damage, harm or fatal accidents
  - relieves the manufacturer of all liability.
- In this instruction manual, the term “appliance” refers to the ovens in the CHEFTOP-X™ & BAKERTOP-X™ ranges.
-  Supervise children and make sure they do not play with the appliance.
- Children over 8 years of age, people with reduced physical, sensory or mental capabilities, or people lacking experience or the required knowledge may use the appliance provided that:
  - they are supervisedor
  - they have received instructions on how to use the appliance safely and have understood the inherent dangers.
- These appliances are intended to be used for commercial applications, e.g. in restaurant kitchens, canteens, hospitals and commercial enterprises such as bakeries, butchers, etc. Any use other than what has been indicated is considered improper. Improper use of the appliance is considered potentially dangerous for people and animals, may irreparably damage the appliance and voids the warranty.

-  If the appliance is not working or if you notice any changes to the structure or operation:
  - disconnect the electricity supply and/or gas supply (gas ovens only)
  - shut off the water power supply valve
  - contact a service centre authorised by the manufacturer
  - do not attempt to repair it yourself.
-  If the appliance glass is chipped or damaged, do not use the oven: risk of exploding glass. Contact an authorised service centre immediately to have it replaced.
- Please request UNOX original spare parts for any repairs.
- Service the appliance at least once a year at a service centre authorised by the manufacturer. This ensures the appliance is safe and in perfect condition for use.
- The appliance emits a sound level of below 70 dB.
- The first time you use the appliance, some of the oils used for manufacturing may evaporate and produce fumes or unpleasant odours. These will gradually disappear as you continue to use the appliance.
- Cooking can only take place with the door closed, for safety reasons. If the door is opened, the oven stops temporarily and a message appears on the display. To resume cooking, close the door again.



## Risk of burns and injury

-  While cooking and until all appliance parts have cooled, make sure to only touch the appliance control components or handle. The other external parts are extremely hot (temperature above 60°C/140°F).
-  To maintain optimum appliance performance, DO NOT open the door during cooking. If it is not possible to avoid opening the door, please do so very slowly and carefully. Pay attention to the hot steam coming out of the oven cavity.
-  When moving or removing containers, accessories and other objects inside the oven cavity:
  - wear appropriate protective thermal clothing
  - be extremely careful.
-  Do not place containers filled with liquids or products that liquefy when heated at higher levels than can be easily observed.
-  Reheating beverages may cause a delayed eruption when they reach boiling point. Be careful when handling the container holding the drink.
-  Before consuming the contents of baby bottles and jars of baby food:
  - mix or shake
  - always check the temperature.

## Risk of fire

- During cooking:
  -  only put compliant objects (e.g. trays, containers suitable for cooking at high temperatures) inside the oven cavity
  - the oven cavity must not contain any detergent residues
  -  the flue must not be obstructed. Do not place flammable or heat-sensitive objects near the flue.

-  Monitor food heated in containers made of plastic or paper to avoid a fire risk.
- If you notice any smoke coming from the appliance, disconnect it from the electrical mains and gas mains (gas ovens only) and shut off the water power supply valve. Keep the door closed to extinguish any flames.
-  Do not place sources of heat (e.g. grills, fryers, etc.), highly flammable substances or fuels (e.g. diesel, petrol, bottles of alcohol, etc.) near the appliance.
- Clean the oven daily and remove all food residue from the cooking cavity, as indicated on page **54**. Failure to clean the oven could cause the surfaces to deteriorate, reduce the life of the appliance and cause a fire hazard where grease and food residues are not removed.
-  During cooking, do not use highly flammable food or liquids (e.g. alcohol).
-  DO NOT put any type of tray, hot or cold container, or other objects on top of the oven, even if it is turned off.
-  DO NOT put highly flammable or heat-sensitive objects (e.g. plastic ornaments, lighters, etc.) near the appliance.

### **Risk of electric shock**

-  Do not open the compartments marked with this symbol: only qualified personnel authorised by the manufacturer may open them. Failure to observe this indication invalidates the warranty\* and may cause damage or injury including death.

### **Precautions for routine cleaning and maintenance**

-  Only the user may clean the appliance and perform routine maintenance. Supervise children when cleaning the appliance.
- Routine maintenance must be performed:

-  with the appliance disconnected from the electric and/or gas power supply
  - after waiting for the capacitive components to discharge (**approx. 5 minutes**)
  -  with all appliance components at room temperature
  -  wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection) and in good mental and physical condition.
- Do not clean the appliance with pressurised water jets or steam.

## Precautions for washing

-  **Never open the oven door while washing is in progress.** Contact with the chemical cleaner used inside the appliance cavity causes serious injury to eyes, mucous membranes and skin.
-  Read the product safety data sheet carefully before handling and using the chemical detergent.
-  In case of maintenance to the oven water circuit, **personal protective equipment (PPE) specific to the cleaner must be used** (see the product safety data sheet). **Always use gloves and goggles** as chemical detergent residue may remain in pressurised parts of the circuit.
-  Do not tamper with the oven water circuit as this may lead to damage, injury or fatal accidents. The water circuit includes a 3/4" female connector with a built-in non-return valve and accessories fitted after the valve.

# Installation

For qualified installers only

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## PRECAUTIONS FOR TRANSPORTING THE APPLIANCE



01

► The appliance, whether packaged or not, must be transported:

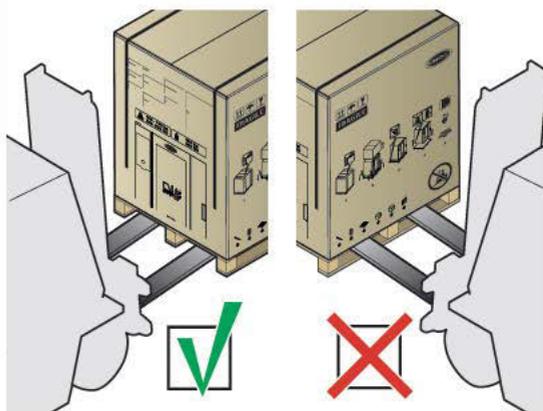
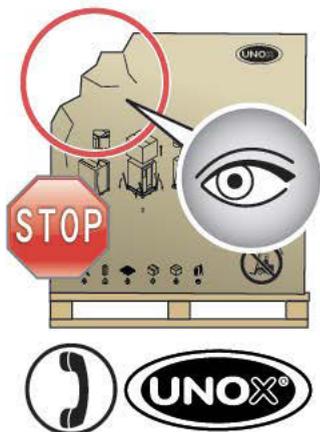
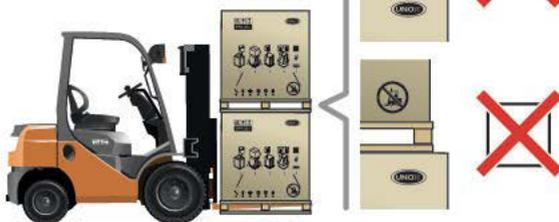
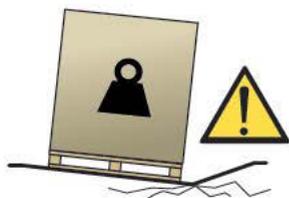
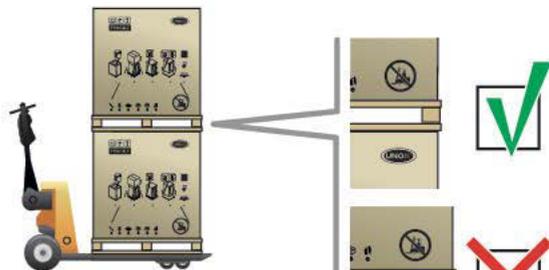
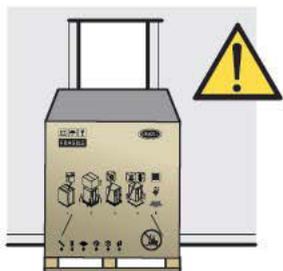
- in compliance with the safety regulations in force in the country of installation
- using mechanical equipment only (e.g. a pallet jack). **DO NOT** use belts and do not handle the appliance by dragging or pushing it
- by authorised and trained personnel in good physical and mental condition, equipped with PPE (personal protective equipment)
- Before transporting the appliance, first make sure that:
  - there are no people, animals or things in the manoeuvring area that could get in the way
  - there are no obstacles on the chosen route that may block the passage (e.g. very narrow doors)
  - the floor is perfectly smooth, level and even, able to bear the load, and not slippery.

During transportation or storage, the appliances can be stacked as follows:

- maximum 3 ovens with 5 or 6 trays
- maximum 2 ovens with 10 trays.



The manufacturer shall not be held liable for any inconvenience caused by transportation carried out in any conditions other than those specified in this section.



## UNPACKING THE APPLIANCE

**02** ▶ If the packaging is visibly damaged, promptly contact the manufacturer. Do NOT continue opening the appliance.

Unpack the appliance as shown on the appliance box.

After unpacking the appliance, check there is no visible damage. If it is damaged, promptly contact the manufacturer and DO NOT install the appliance.

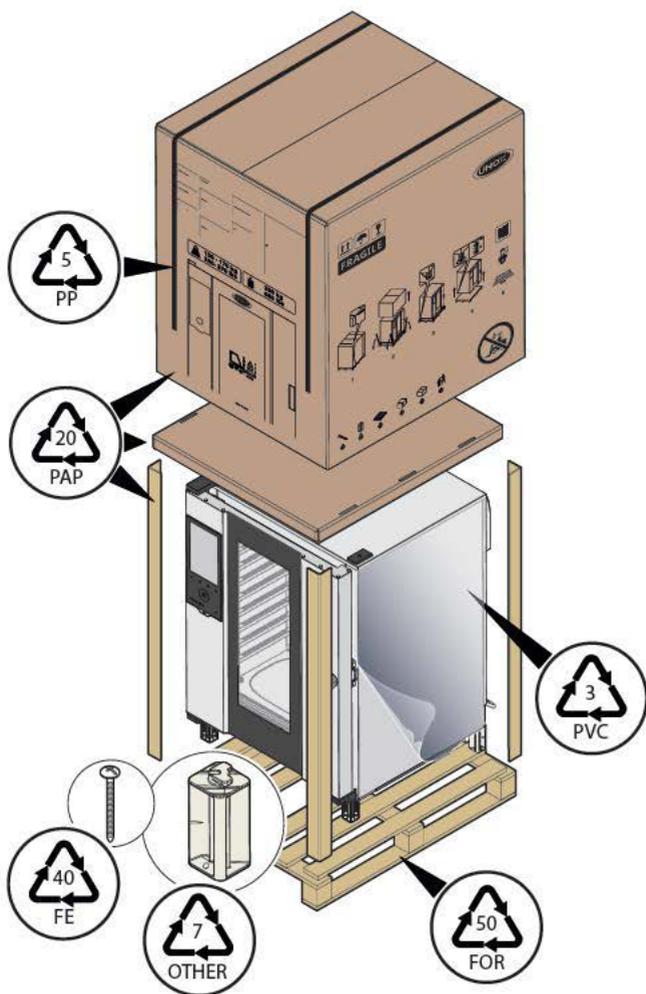
 The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

**NON-STOP Efforts**  UNOX has followed the NON-STOP Efforts philosophy for years, to increase the environmental compatibility of its products and reduce energy consumption and waste.

UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins, following the information displayed in the table below.

### A | Packaging disposal

Pallets	Recyclable	material: wood marking: FOR 50
Cardboard boxes, cardboard corners and sheets of paper	Recyclable	material: paper marking: PAP 20
Straps	Not recyclable	material: polypropylene marking: PP 5
Legs	Not recyclable	material: 50% glass fibre reinforced polyamide marking: OTHER 7
Bolts and screws	Recyclable	material: metal marking: FE 40
Protection films	Recyclable	material: polyvinyl chloride marking: PVC3



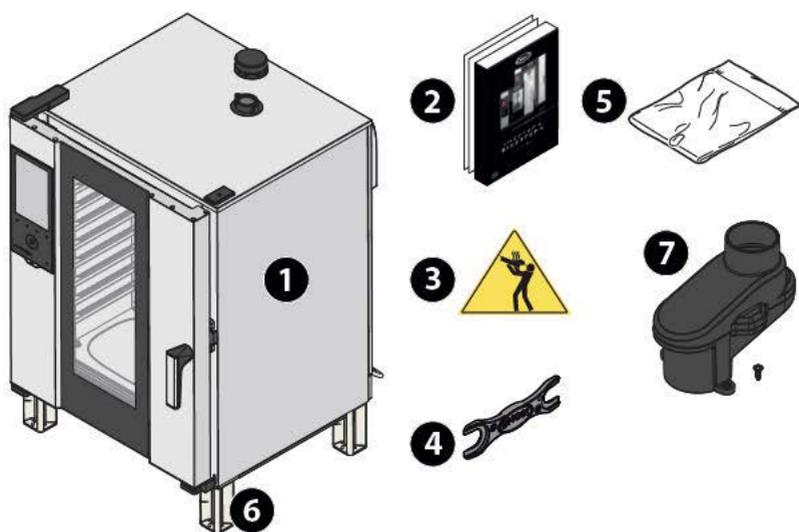
## CHECKING PACKAGE CONTENTS

03 ▶ Before installing the appliance, check that the following components are included in the package and are undamaged:

- 1 CHEFTOP-X™ or BAKERTOP-X™ ovens set up for:
  - electrical connections
  - plumbing (water supply tube, mechanical filter, 3/4" fitting with check valve already fitted)
  - water drain
  - gas coupling (gas ovens only)
- 2 Technical documentation (use and installation manual, "Technical specifications" sheet)
- 3 Yellow "Risk of liquid spillage" sticker
- 4 John Guest wrench
- 5 Starter kit
- 6 Legs and screws (needed for transport)
- 7 Flue extension.

⚠ If a component is missing or damaged, do not install the appliance. Please contact the manufacturer.

+ The CHEFTOP-X™ or BAKERTOP-X™ ranges also include various professional accessories. Contact UNOX for more information.

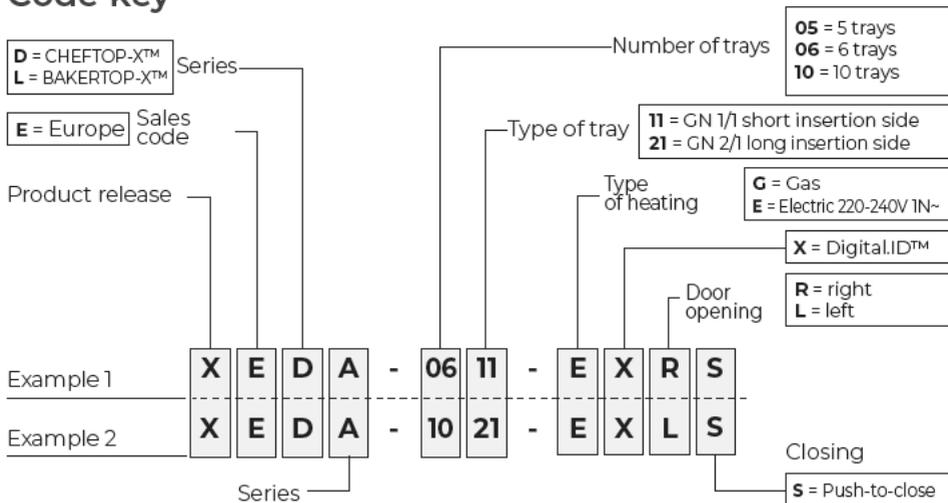


# TECHNICAL DATA

	Oven model and type DIGITAL ID		Size			Net weight [kg]
			Width [mm]	Depth [mm]	Height [mm]	
<b>CHEFTOP-X ELECTRIC</b>	XEDA-0611-EXRS	GN11	750	841	789	114
	XEDA-0611-EXLS	GN11	750	841	789	114
	XEDA-1011-EXRS	GN11	750	841	1069	132
	XEDA-1011-EXLS	GN11	750	841	1069	132
	XEDA-0621-EXRS	GN21	860	1180	849	150
	XEDA-0621-EXLS	GN21	860	1180	849	150
	XEDA-1021-EXRS	GN21	860	1180	1219	209
	XEDA-1021-EXLS	GN21	860	1180	1219	209
<b>CHEFTOP-X GAS</b>	XEDA-0611-GXRS	GN11	750	841	789	132
	XEDA-0611-GXLS	GN11	750	841	789	132
	XEDA-1011-GXRS	GN11	750	841	1069	151
	XEDA-1011-GXLS	GN11	750	841	1069	151
	XEDA-0621-GXRS	GN21	860	1180	849	168
	XEDA-0621-GXLS	GN21	860	1180	849	168
	XEDA-1021-GXRS	GN21	860	1180	1219	235
	XEDA-1021-GXLS	GN21	860	1180	1219	235
<b>BAKERTOP-X</b>	XELA-05EU-EXRS	EU	860	1018	849	126
	XELA-05EU-EXLS	EU	860	1018	849	126
	XELA-10EU-EXRS	EU	860	1018	1219	182
	XELA-10EU-EXLS	EU	860	1018	1219	182

For additional technical information on the appliance, please consult the "Technical Specifications" sheet enclosed with the appliance.

## Code key



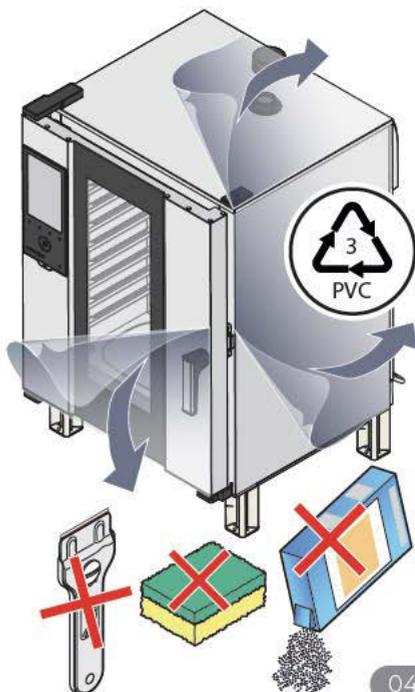
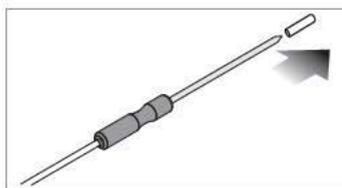
## GETTING STARTED

### 04 ▶ Removing the protective film and silicone cap

Slowly remove the protective films from the appliance. Clean any glue residue using an appropriate solvent without using tools, abrasive detergents or acids that could spoil the surfaces.

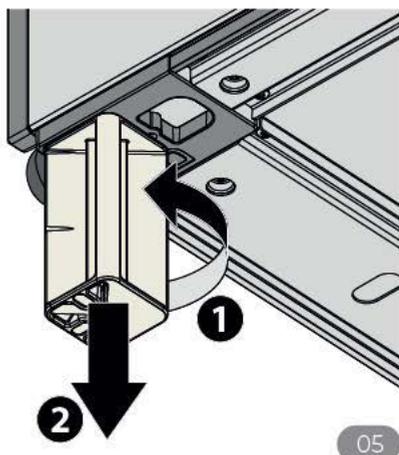
 Keep the films you remove out of the reach of children or animals, as they are a potential hazard.

Dispose of films according to local regulations (material: polyvinyl chloride / marking: PVC3).



### 05 ▶ Removing the transportation legs

Remove the white legs. These are part of the packaging and are not required for using the oven.

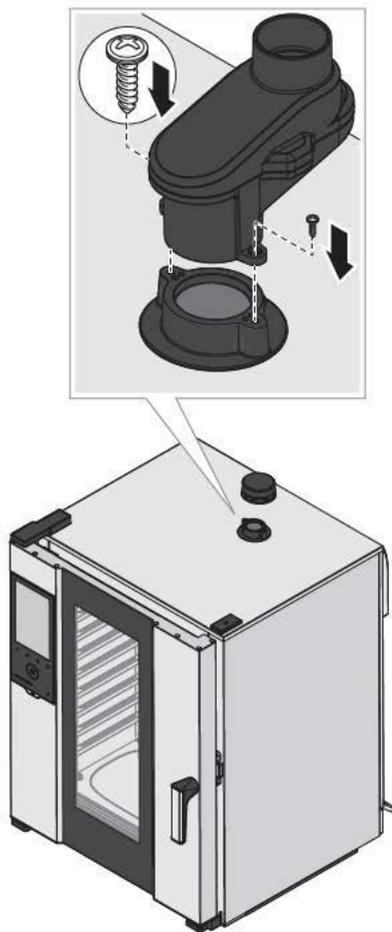


## 06 ▶ Installing the flue extension

Fit the flue extension as shown in the figure.

The flue extension improves energy performance and cavity saturation during steam cooking.

Fit the extension at the initial stage when installing the oven.



06

## 07 ▶ Applying the labels

The appliance includes a yellow “Risk of liquid spillage” sticker. Affix it to the appliance, in a position clearly visible to operators. Any other appliance or objects must NOT cover, either permanently or temporarily, the yellow “Risk of liquid spillage” sticker.



07

### B | “Risk of liquid spillage” sticker

For safety reasons, the last tray should NOT be placed above 160 cm.

If it is necessary to do so, apply the yellow sticker found in the starter kit at the height shown in the figure ▶



07



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# POSITIONING

## Installation area requirements

08 ► Install the appliance in areas:

- designated to, and adequate for, industrial food cooking
- that are adequately ventilated
- that comply with the laws in your country regarding system safety/safety in the workplace
- protected from the weather
- at a temperature of between +5°C and +35°C (41°F and 104°F)
- with humidity below 70%.

The law requires gas appliances to be installed in areas:

- with an adequate surface area and ventilation for the sum of the gas supplies for the installed appliances
- prepared for evacuating external flue gases ►. For further information, see the section “Gas connection (gas ovens only)” on page 38.

## Requirements for flooring and substructures

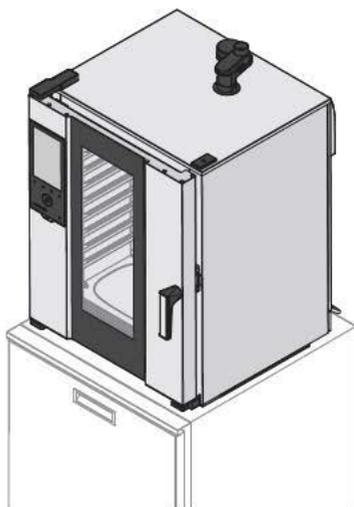
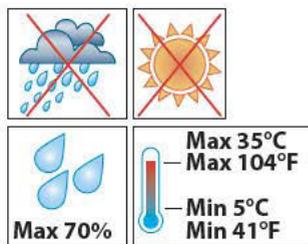
09 ► The **floor** beneath the appliances must be:

- stable and **perfectly level**
- level and even
- NOT flammable
- fireproof
- NOT heat-sensitive
- able to support the appliance weight at full load without deforming or experiencing structural failure.

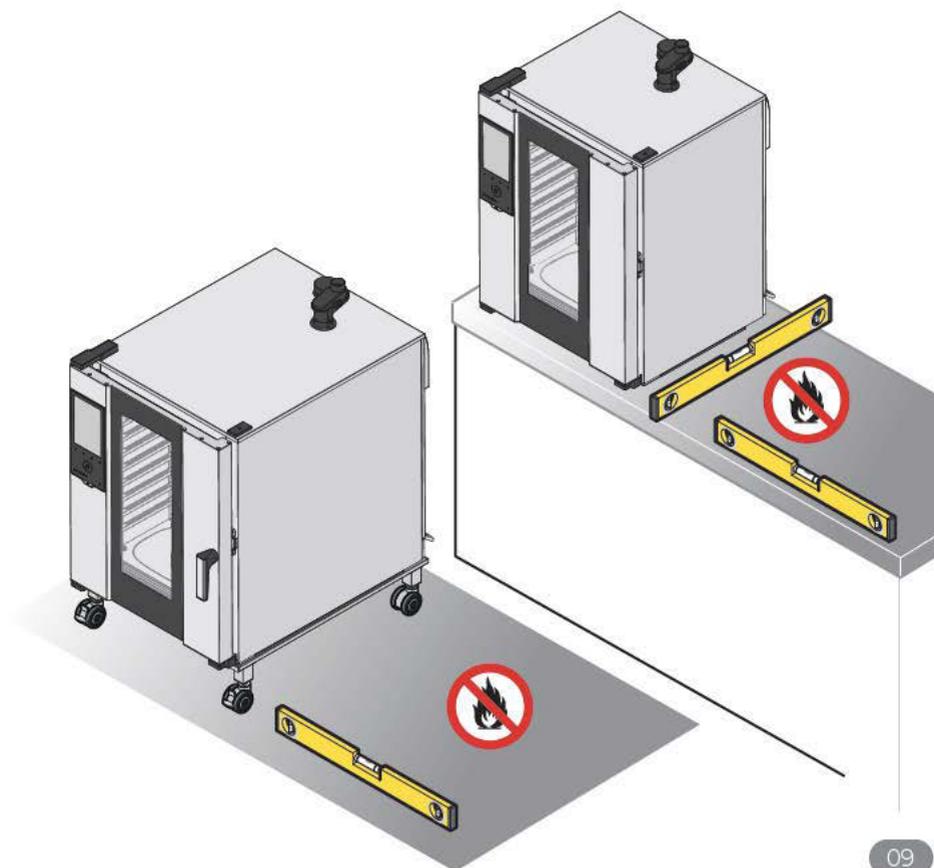
If the appliances are to be rested on **customers' own substructures**, these substructures must meet the same requirements as listed for the flooring. Substructures must also:

- NOT be movable
- be suitably sized for the appliance requiring support.

UNOX stands and cabinets meet all requirements.



08



09

## 10 ► Clearance

Position the appliance observing the clearance and buffer space shown in the figure. The back of the appliance must be easily accessible for hook-ups and maintenance.



The appliance is not suitable for recessed installation.



Do not install the appliance near:

- appliances that reach high temperatures
- easily flammable or heat-sensitive materials, walls or furniture. If this is not possible, a panel with a fireproof surface must be installed, in accordance with local fire prevention regulations.

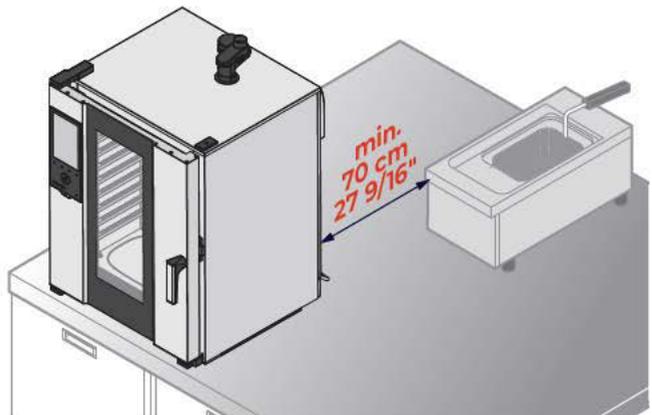
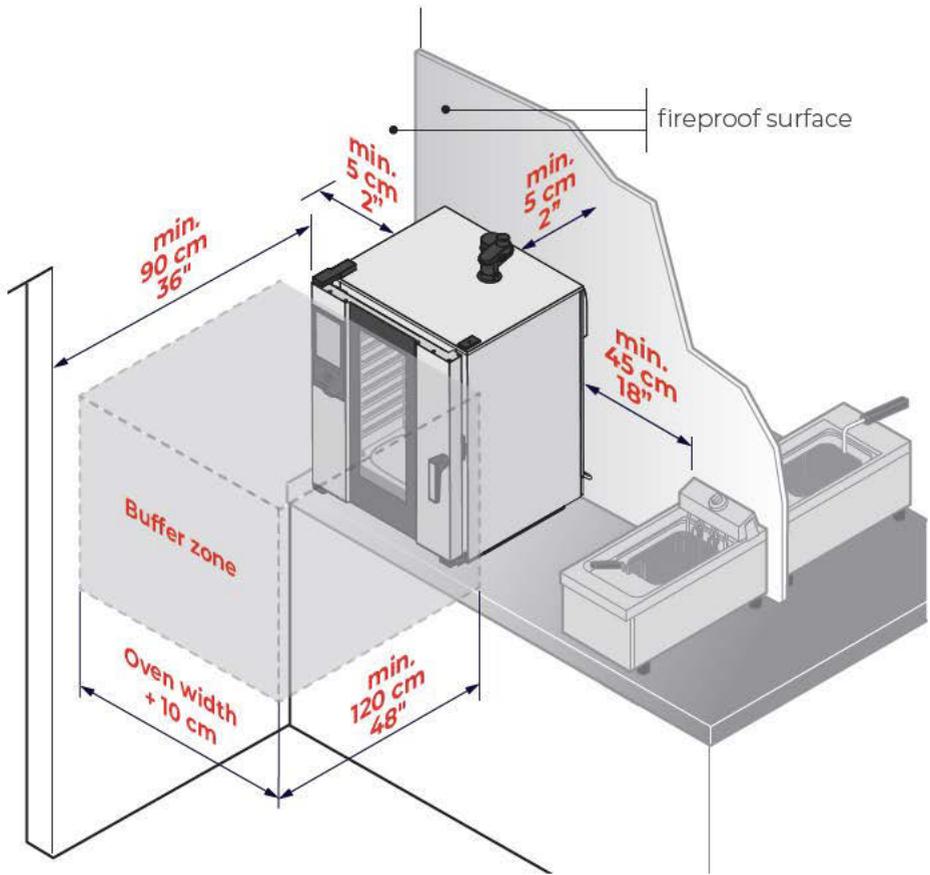
10 ► The area in front of the appliance – the buffer zone – must be left free of objects.

The buffer zone allows for:

- the door to be fully opened
- the trays to be inserted and removed safely.



When inserting and removing trays, only the person performing the task may be stationed in the buffer area.



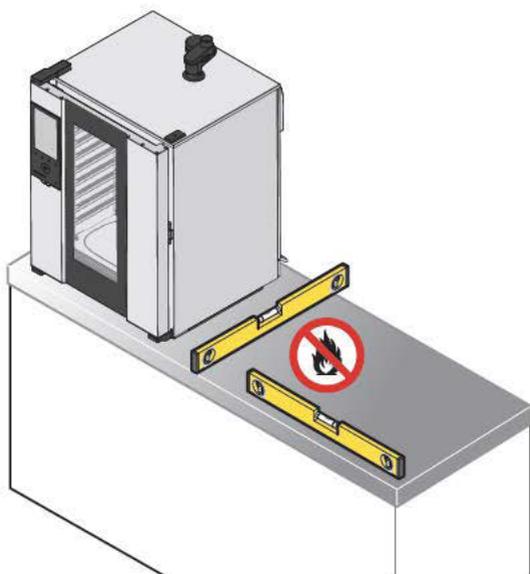
## Position

**NEVER install the appliance on the floor.** It must be positioned on:

- **customer's own substructure**
- **UNOX stand** or **mobile base**
- **UNOX appliance.** For information on stacking options, please see the "Designer Book" manual. You can download the manual from the UNOX infonet website.

### 11 ► POSITIONING ON OWN SUBSTRUCTURE

Before positioning the appliance on one of your own substructures, always check that they are **perfectly level** using a spirit or digital level. Please see the section "Requirements for flooring and substructures" on page **24** for information on the required substructure characteristics.



11

## 12 ► POSITIONING ON AN UNOX STAND OR MOBILE BASE

After positioning the appliance on an UNOX stand, check that the appliance is **perfectly level** using a spirit or digital level. If the appliance is not perfectly level, turn the stand legs clockwise or anticlockwise to adjust.

Stands can be fitted with wheels. Only use the UNOX mobile base kit.

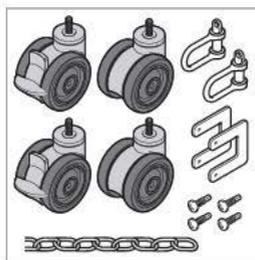
⊕ For detailed information on assembling the UNOX stand and mobile base kit, please see the instructions included in the relevant package.

⚠ When the appliance does not need to be moved, lock the front wheels using the brakes.

⚠ Limit movement of the appliance on a mobile base. Abrupt or excessive movement may damage the electrical, plumbing or gas connections (where present). Use the contents of the UNOX mobile base kit to limit movement. However, please refer to local and national regulations.

Please see the section “Requirements for flooring and substructures” on page **24** for information on the required characteristics for the flooring under the appliance.

Mobile bases



Stand



## 13 ► STACKING UNOX APPLIANCES

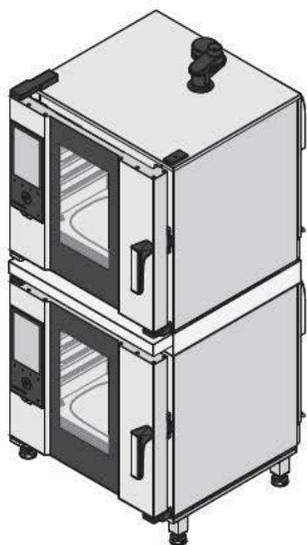
Where multiple UNOX appliances are stacked, use the UNOX stacking kit. This kit maintains the correct distance between the appliances and simplifies the electrical, plumbing and flue connections.

The stacking kit includes:

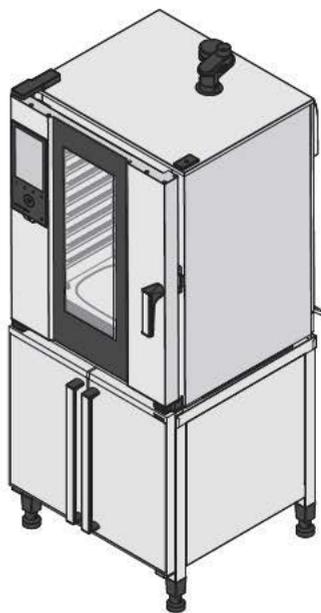
- BUS cable (communication between oven and accessories)
- a Tee fitting for plumbing an appliance and accessories with a single water inlet.

 The oven should never be placed immediately above other ovens or other sources of heat.

 For detailed information on assembling UNOX stacking kits, please see the instructions included in the relevant package.



stacking kit



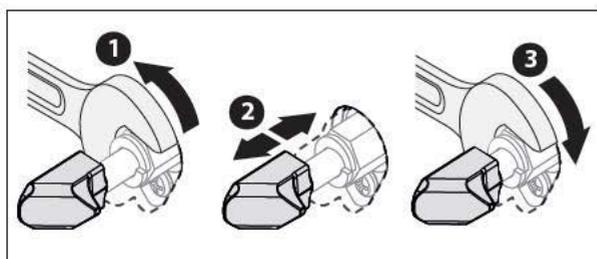
UNOX oven resting  
on a cabinet

## DOOR CLOSURE ADJUSTMENT

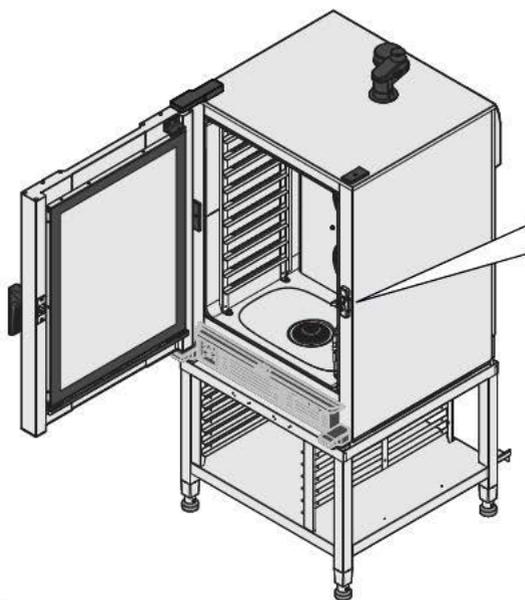
Make sure the door shuts fully with the handle in a vertical position.

13 ► If it does not, adjust by screwing or unscrewing the pin to improve door closure.

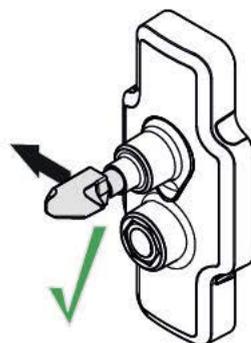
⚠ Do not unscrew the pin too much as it could fall out of place. This could cause the door to open suddenly and unexpectedly during washing or cooking.



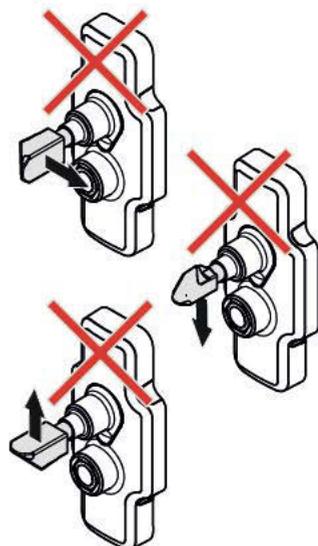
adjusting the pin position



▼ PIN: correct direction



▼ PIN: incorrect directions



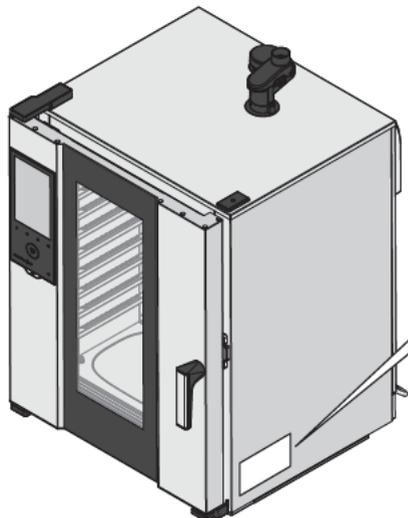
# ELECTRICAL CONNECTIONS

## Safety precautions

 Before installing the appliance, please read the “Safety” section on page 4 carefully.

 Connections to the mains power and the electrical system must comply with the regulations in force in the country where the appliance is installed. All connections must be made by qualified personnel authorised by UNOX. Failure to comply with these regulations may cause damage and injuries, invalidates the warranty\* and relieves UNOX of all liability.

15 ► Before connecting the appliance to the mains electricity, always compare the system data with the data specified on the ratings plate.



Serial number

Product code



 Danger due to accidental reset of the thermal cut-off device. The appliance must NOT be:

- powered by an external operating device, such as a timer
- connected to a circuit that is normally powered by or disconnected by the service.

 To avoid any risk, only a qualified technician authorised by the manufacturer or the manufacturer's service centre may replace the power cable (see section "Replacing the power supply cable" on page **36**).

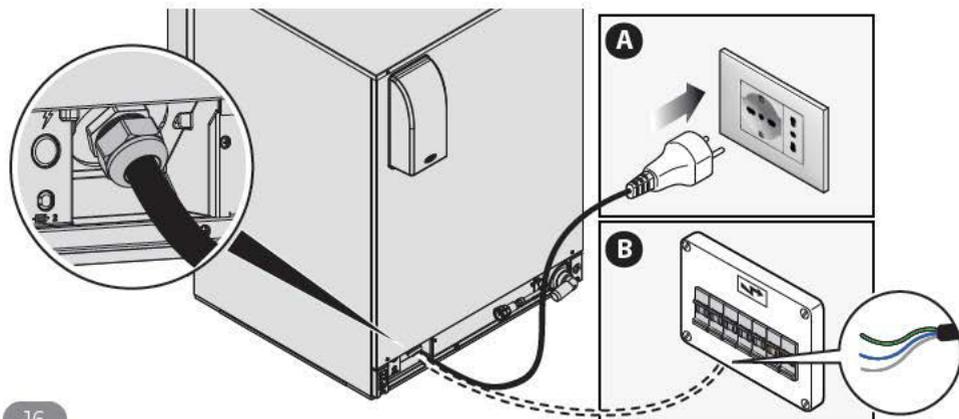
 The wiring diagrams, wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.

For the electrical connections to be correct, the appliance must be:

- wired into an equipotential system in accordance with current regulations. This connection must be made between different appliances with the terminal marked with the equipotential symbol. The cable must be green and yellow and have a maximum cross-section of 10 mm<sup>2</sup> (CEI standard EN 60335-2- 42:2003-09)
- connected to the mains earth (yellow and green wire)
- connected to an earth-leakage circuit breaker, as per the regulations in force in the country where the appliance is installed.

Model	Default fittings	How to power the appliance
230 V 1PH+N+PE	<b>ELECTRIC</b> cable: NOT fitted NOT supplied plug: NOT fitted NOT supplied	<b>A</b> then fit a power plug (not supplied) of a suitable type and load for the maximum power absorbed by the oven's phases (data available on the attached "Technical specifications" sheet).
	<b>GAS</b> cable: already fitted plug: already fitted	<b>A</b> insert the electrical plug into a suitable socket.
380-415 V 3PH+N+PE	<b>ELECTRIC</b> cable: fitted plug: NOT fitted NOT supplied	<b>A</b> fit a power plug (not supplied) of a suitable type and load for the maximum power absorbed by the oven's phases (data available on the attached "Technical specifications" sheet) or, alternatively, <b>B</b> connect to an electrical panel.
	<b>GAS</b> cable: fitted plug: NOT fitted NOT supplied	

**+** For different power and voltage requirements, see the "Adapting to different voltages" section on page 35.



## Checks to perform after connection

Check that:

- the copper jumper on the terminal board and the electrical cable are secured together under the screw
- the electrical connections are tightly secured
- there is no electrical dispersion between the phases and the earth, and there is electrical continuity between the external casing and the main earth wire
- when the appliance is operating, the supply voltage must not deviate from the nominal voltage value stated on the appliance ratings plate. If it does, wire the phases as specified on the “Technical specifications” sheet (Power supply - Connection Diagram) supplied with the appliance.

## Adapting to different voltages

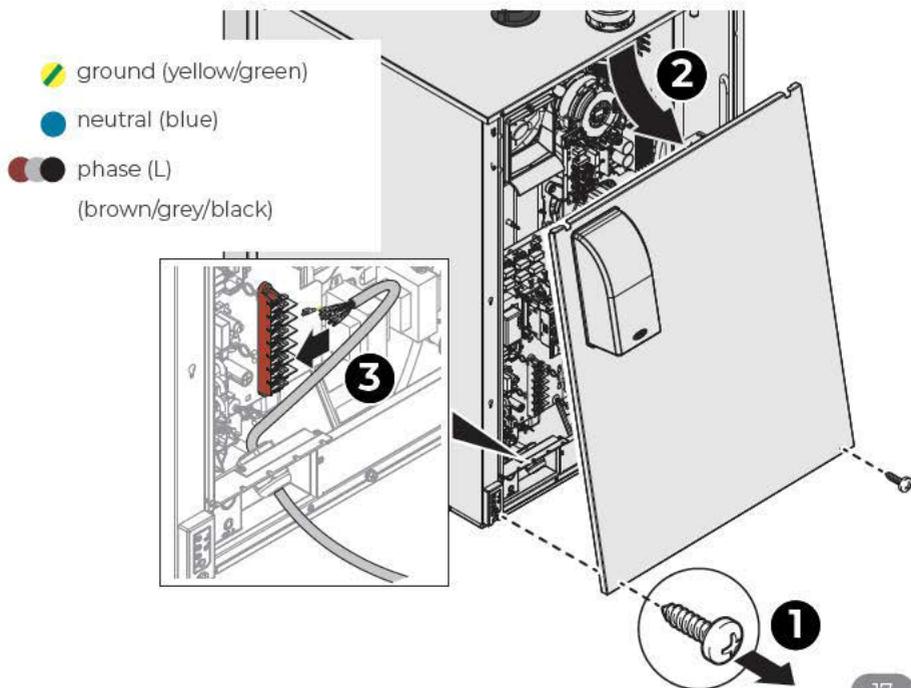
For electrical and voltage requirements that differ from standard values, replace the power supply cable (see the “**Replacing the power supply cable**” section on page **35**) and connect the new cable to the terminal board, following the diagrams on the “Technical specifications” sheet (Power supply - Connection Diagram) supplied with the appliance.

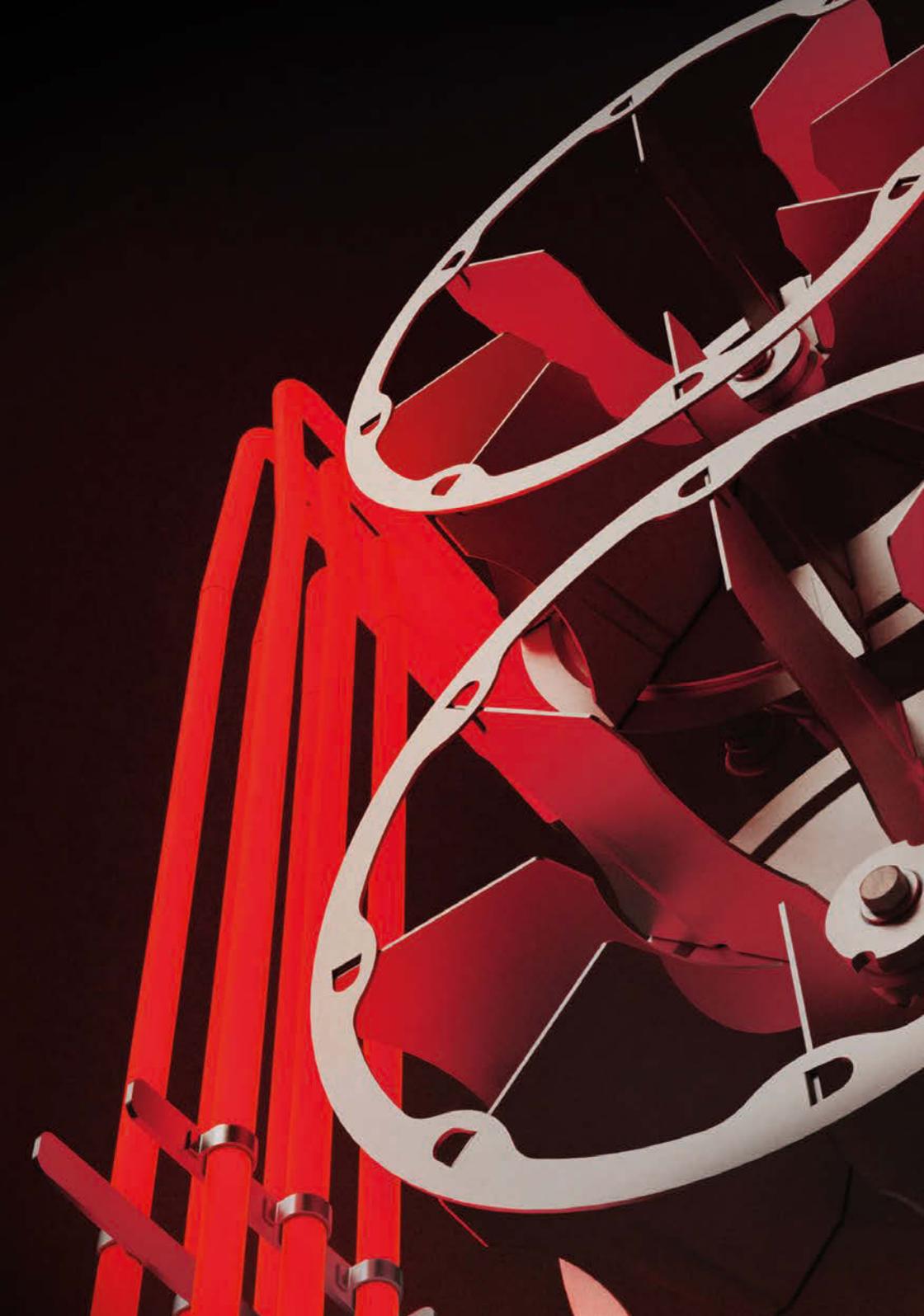
## Replacing the power supply cable

 To avoid any risk, only a qualified technician authorised by the manufacturer or the manufacturer's service centre may replace the power cable.

17 ▶ To replace the power supply cable:

- remove the rear oven panel
- disconnect the old cable from the terminal board
- loosen the cable gland and extract the old cable
- consult the "Technical Specifications" sheet. This contains the characteristics the new cable must have, according to the country of use (cable type)
- fasten the new cable to the terminal board according to the "Technical Data" sheet
- secure the cable using a cable gland
- close the rear panel of the oven again.





## GAS CONNECTION (GAS OVENS ONLY)

-  Before installing the appliance, please read the "Safety" section on page 4 carefully.
-  Connections to the mains gas supply and hook-up systems must comply with the regulations in force in the country where the appliance is installed, and must be performed by qualified personnel. Failure to comply with these indications may cause damage and injuries, invalidates the guarantee and relieves UNOX of all liability.

### Connecting to the gas mains

The appliance is factory set, configured and tested to operate using:

- methane gas (G20)
- nominal pressure of the mains supply (entering the gas valve) of 5-35 mbar
- maximum mains inlet pressure of 40 mbar (55 mbar only for LPG networks in Germany)
- maximum pressure drop at ignition = 5 mbar

Before connection, check that the above, the available gas and the pressure correspond: these data are also shown on the "GAS DATA PLATE" on the side of the oven.

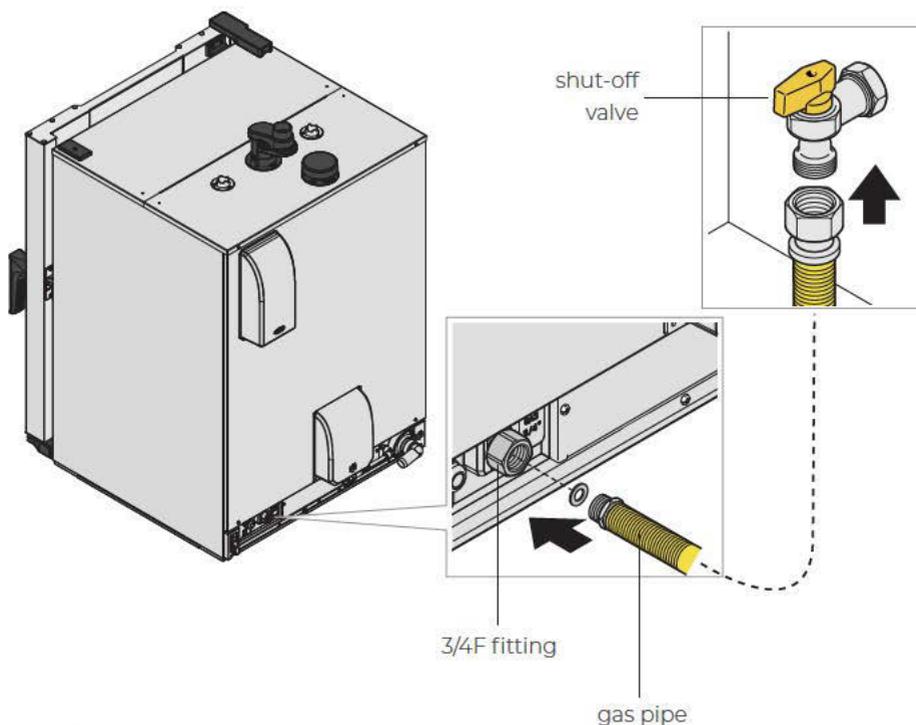
**18** ► Use a hose (not supplied) to connect the 3/4F coupling to the gas mains. The 3/4F coupling is located at the rear of the oven. Provide a shut-off valve (not supplied) to block the gas outlet if needed.

-  The gas pipe must not run next to hot areas and must not be pulled, twisted or crushed.
-  The gas supply and all attachments must be type-tested and respect the regulations in force in the country the appliance is installed in.

-  Do not tamper with components sealed with red paint.
-  To reset the oven after a GAS error, hold down the **"REARM"** button on the screen. Then press the **OK** button.
-  No specific adjustments are required if using the appliance at high altitudes.
-  When using the appliance for the first time, a qualified technician authorised by the manufacturer must analyse the burner exhaust gases (CO, CO<sub>2</sub>). Record the values on the appliance.

The gas supply pipe must:

- comply with the applicable national regulations
- be examined at least twice a year
- be replaced:
  - as specified by national standards
  - immediately, if damaged.



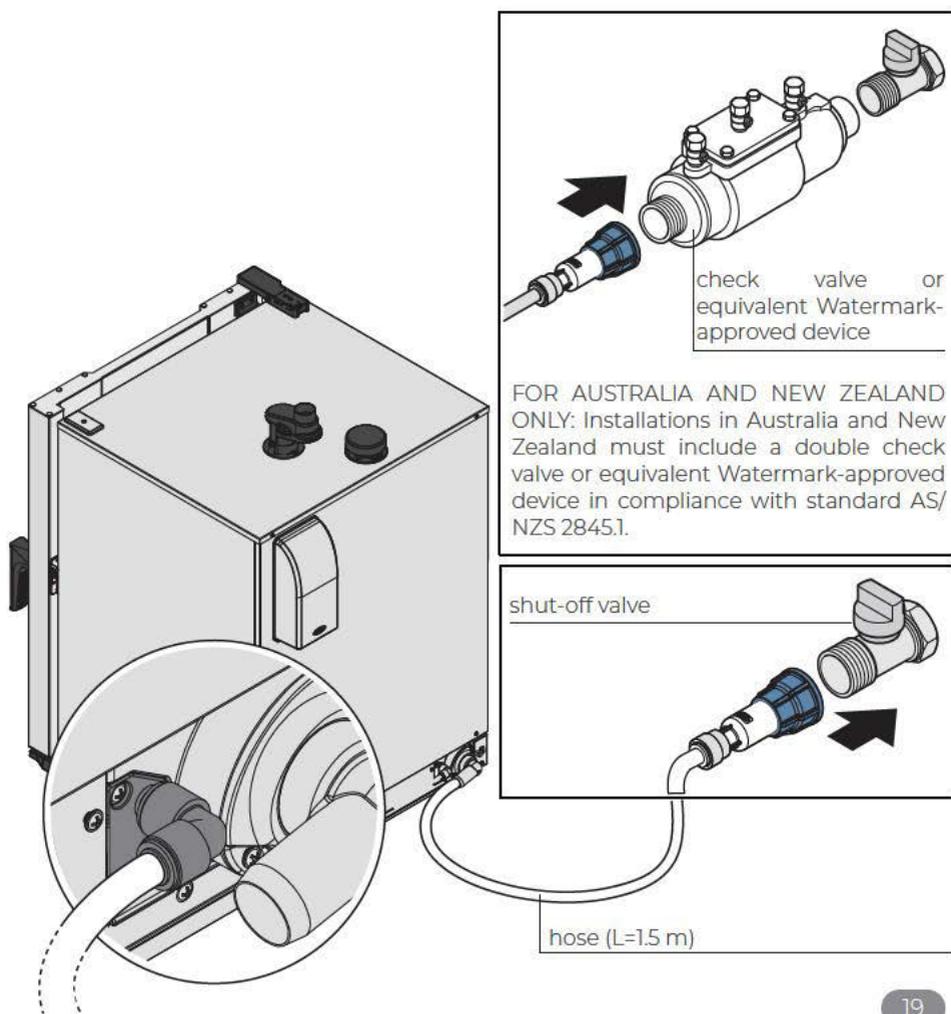
## PLUMBING CONNECTIONS

### Incoming water

19 ▶ There are 1.5 metres of hose at the rear of the appliance for plumbing.

⊕ Flush out the hose with water to remove any residue, then connect it to the appliance.

Use the set of new couplings (provided with the appliance) to connect the appliance to the water mains. Do not re-use previously used couplings.



Install a shut-off valve (not supplied) to block incoming water if needed.

 The appliance is fitted with a **softener filter** and an internal **pressure reducer** as standard.

 Observe the indications on the incoming water characteristics and the installation specifications provided.

## INCOMING WATER SPECIFICATIONS

Drinking water inlet: 3/4" NPT

Pressure: **21 to 87 psi | 1.5 to 6 bar** (recommended 29 psi | 2 bar)

Free chlorine ≤ 0.5 ppm

Chloramines ≤ 0.1<sup>o</sup>ppm

pH: 7 - 8.5

Conductivity ≤ 1500 µS/cm

Total hardness (TH) ≤ 30 °dH

Chlorides ≤ 250 ppm

 To measure the total water hardness, use the **KSTR1082A kit** with equivalent instruments.

Where the total water hardness is ≤ 8 dH, if limescale is still produced, you must treat the water with suitable treatment systems. We recommend using ion-exchange resin treatment systems. Polyphosphate-based water treatment systems are not permitted.

## RO.Care resin filter

CHEFTOP-X™ & BAKERTOP-X™ ovens are equipped with an **RO.Care resin filter** to reduce the hardness (calcium and magnesium carbonates) of the water used to produce steam, so as to prevent the formation of limescale inside the cooking cavity.

## RO.CARE FILTER PACKAGING AND STORAGE CONDITIONS

The RO.Care filter weighs 1.5 kg (including packaging) and measures 65 x 105 x 375 mm. The RO.Care filter can be transported or stored between -20°C (4°F) and 50°C (122°F). If the storage temperature is below 0°C (32°F), leave the RO.Care filter at a temperature between 4°C (39.2°F) and 40°C (104°F) for one day before installing it in the oven.

## RO.CARE FILTER DEPLETION STATE

The oven is equipped with sensors that measure water quality. The volume of water that can be treated with the RO.Care filter depends on the temporary hardness of the incoming water to the oven, according to the following formula:

*litres of treated water = 13000 / temporary hardness*

*For example, if the temporary hardness is 10°dH, 1,300 litres of water can be treated before the filter is depleted (13000/10 = 1,300 litres).*

The RO.Care filter depletion state can be found in the “Settings” menu on the Digital.ID™ panel.

## REPLACING THE RO.CARE FILTER

Replace the RO.Care filter:

- when depleted
- at most a year after installation.

The RO.Care filter is covered by a one-year warranty.

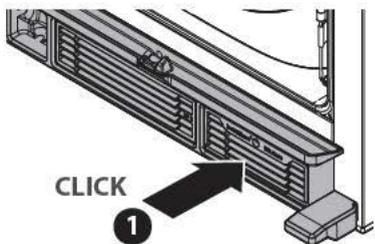
When the RO.Care filter is close to depletion or expiry, a **warning** will show on the display along with a **wizard** explaining how to replace it (see the oven use manual).

20

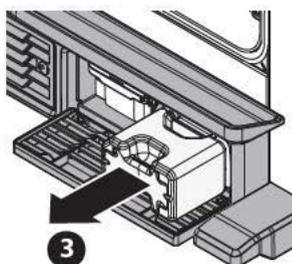
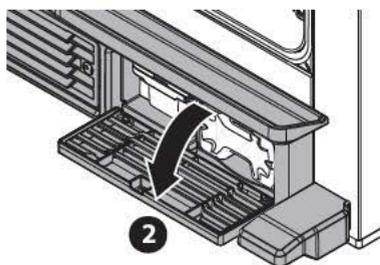
### ▶ How to install or replace an RO.Care resin filter

- 1 **2** Open the oven door. Press to release the right-hand cover to open it.
- 3 Remove the **old** RO.Care filter (located on the right). Pull the filter towards you to remove. Dispose of the old RO.Care filter in compliance with local regulations. The filter is made up of plastics, metal and ion-exchange resin certified according to standard NSF61 and Resolution ResAP (2004) 3.

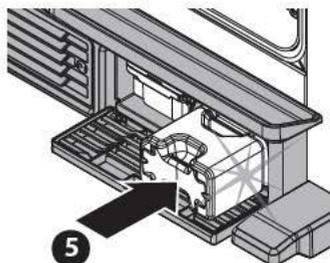
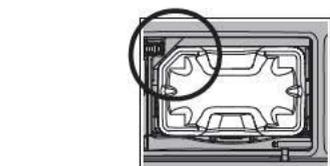
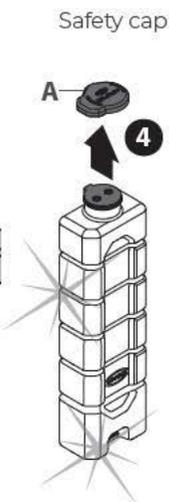
- 4 Removing the safety cap "A" from a **new** RO.Care filter. To remove the safety cap "A", lift it up **without twisting it**.
- 5 Push the new RO.Care filter down in place so as to connect the water inlet and outlet tubes correctly.
- 6 Close the cover again.



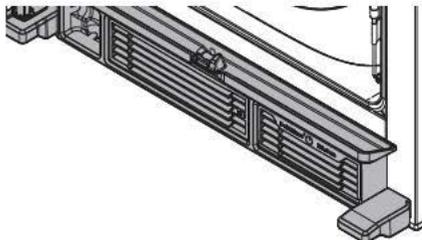
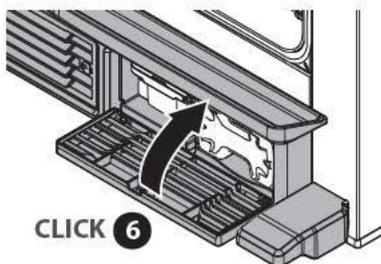
Pressurised opening



Removing an old filter



Inserting a new filter



## Outgoing water

21 ► There is an adjustable drain attachment at the rear of the appliance. It represents the maximum angle of curvature. Do not exceed or force this to go higher.

Connect the adjustable drain attachment to a pipe or hose and hook it up to a waste water drainage system.

⊕ UNOX recommends its own pipes and hoses. The waste water draining from the oven may be hot (90°C | 194°F). The pipes used for water drainage must be able to withstand high temperatures.

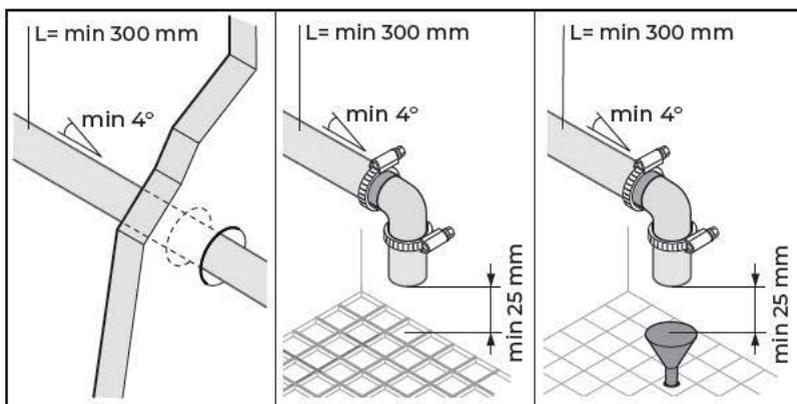
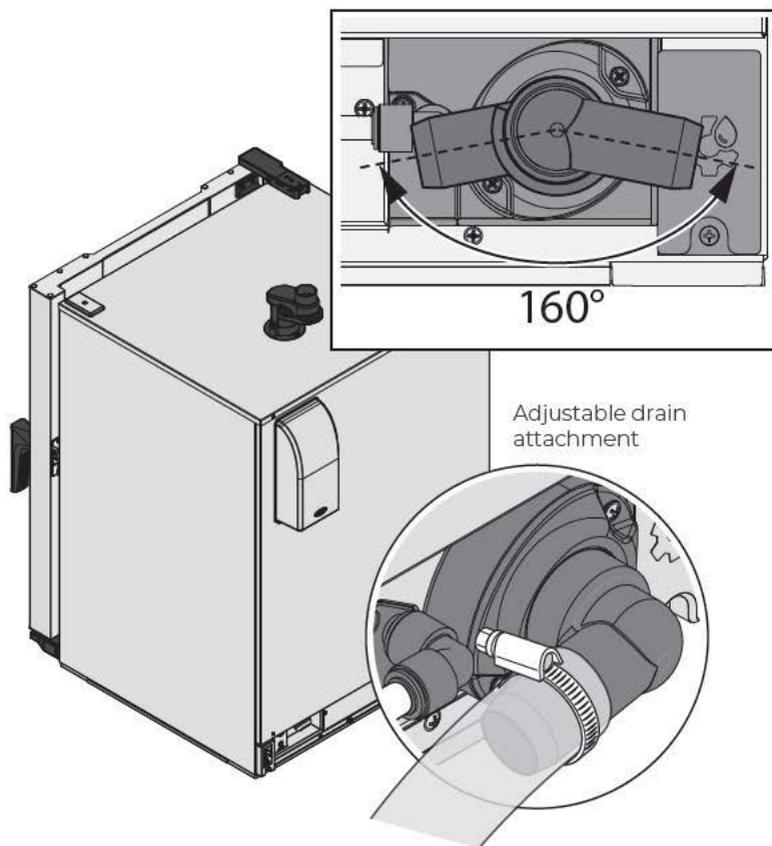
**A syphon does not need to be fitted** as there is one already inside the appliance.

### DRAINAGE SPECIFICATIONS

The drainage pipe (rigid or hose) must:

- **be maximum one meter in length** (Length  $\leq$  1 m)
- have a minimum incline of 4%
- have a diameter that is NOT less than the drain pipe attachment
- be free of constrictions
- be dedicated to each appliance. If this is not possible, the main drain pipe must be sized to ensure smooth, unobstructed drainage.

Keep a distance of at least 25 mm between the outlet and grate.



**A syphon does not need to be fitted** as there is one already inside the appliance.

## OVEN CAVITY FLUE (ELECTRIC OVENS)

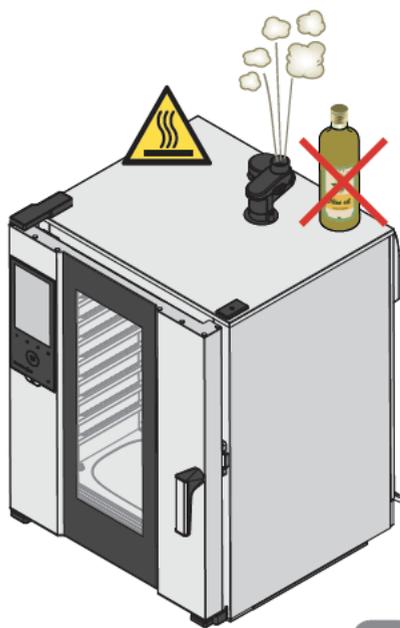
22 ► Electric ovens have a flue on the top to evacuate hot fumes and food odours produced during cooking.

⚠ Do not place objects and/or materials on top of the flue.

This could:

- stop hot fumes from escaping
- damage the objects resting on it, due to the temperature or hot fumes.

⚠ Do not leave flammable materials near the flue.

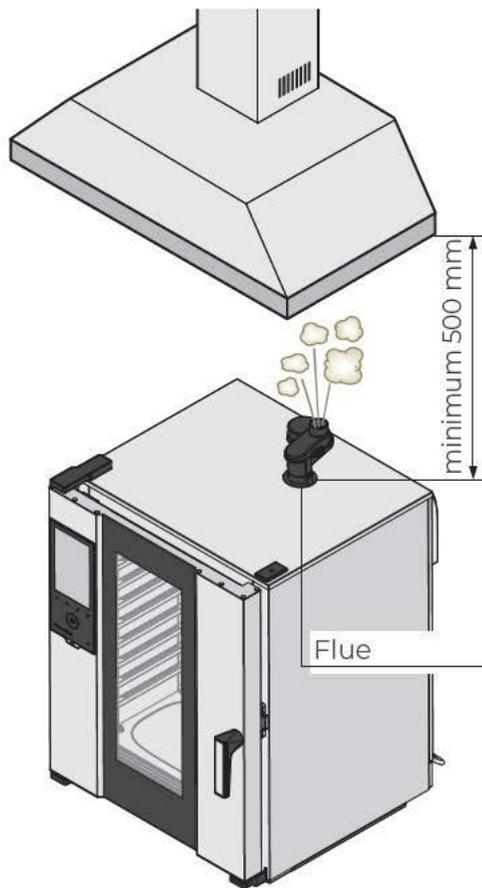


22

Use one of the following to evacuate hot fumes and flue gases outside:

- 23 ► a **cooker hood** of adequate power and size for the type of oven. The hood must be installed at least 500 mm from the flue
- 24 ► an **UNOX extractor hood**, designed and built to be fully compatible with CHEFTOP-X™ & BAKERTOP-X™ ovens. Please see the instructions inside the hood packaging for information on assembling the hood and connecting it up to the oven.

⊕ The choice of evacuation (own hood or UNOX extractor hood) depends on the type of cooking and on the indications from the relevant health authorities (Italian ASL or the National Health Service (NHS)).



23



24

## FLUE PIPE FOR COOKING CAVITY AND EXHAUST GASES (FOR GAS OVENS)

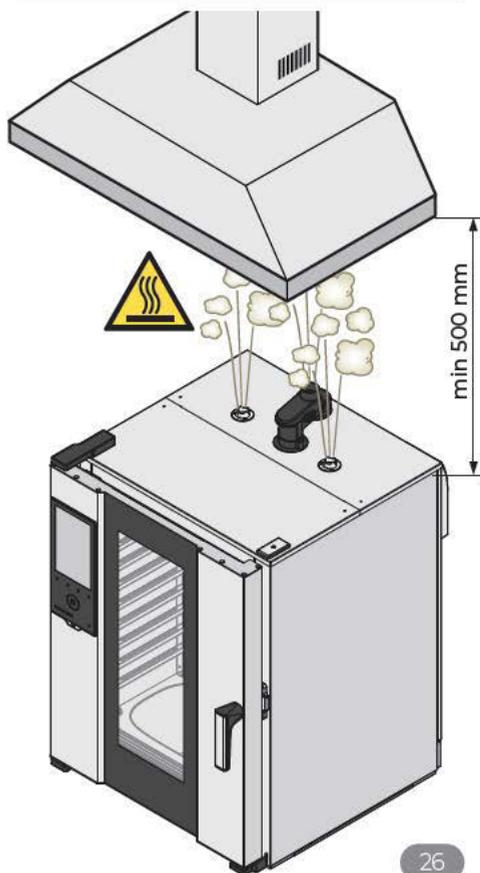
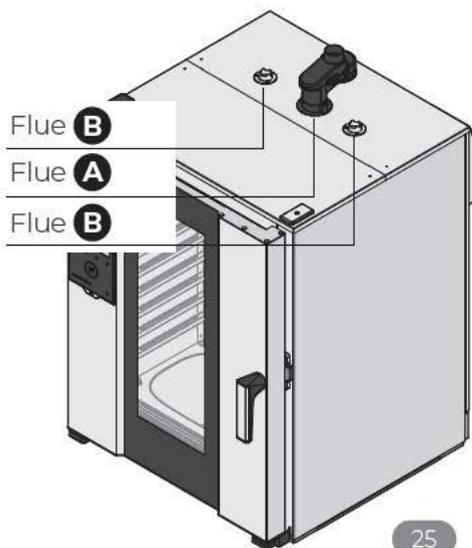
25 ▶ There are two types of flue, A and B, on the top of gas ovens:

- flue **A** evacuates hot fumes and food odours produced during cooking
- flue **B** evacuates combustion gases.

 After installing the oven, analyse the flue gases to check for proper combustion and flue gas evacuation.

Outdoor evacuation of hot fumes and flue gases can be done using:

- 26 ▶ an **extractor hood** of adequate power and size for the type of oven, which must comply with the regulations in force in the country of installation (UNOX is not responsible for the choice made by the installer). The hood must be



installed at least 500 mm from the flue.

- **27** ▶ **an exhaust pipe with a forced ventilation switch\*** supplied on request by UNOX.

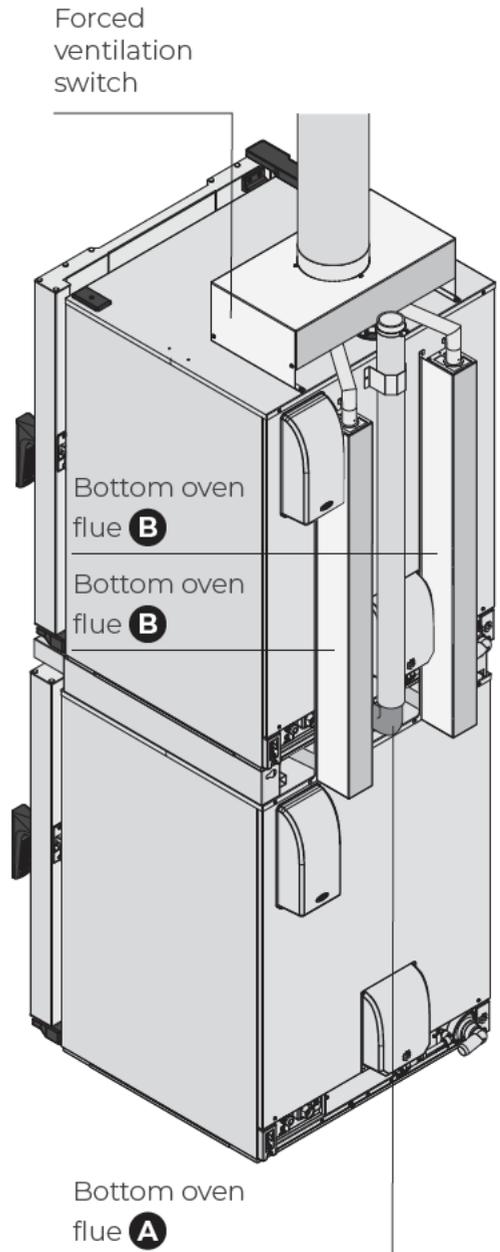
⊕ For detailed information on assembling the UNOX forced ventilation switch, please see the instructions included in the relevant package.

The choice of evacuation type (extractor hood or forced ventilation switch\*) must be suitable for the rated power of the appliance to be installed and comply with the regulations in force in the country where the appliance is installed. UNOX is not responsible for the choice made by the installer.

\* Forced ventilation switch: device fitted on the exhaust pipe.

This is used to:

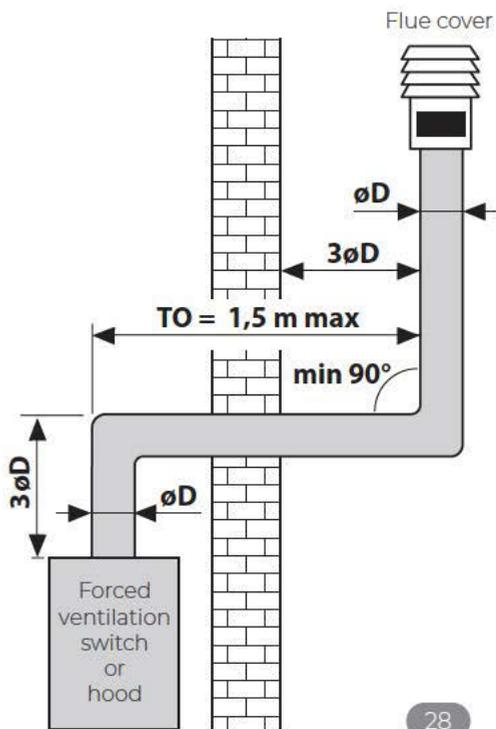
- reduce the consequences of draught variations
- avoid counter-current air flow disturbances to burner operation and combustion characteristics.



- 28 ► The exhaust pipe must:
- keep the same diameter  $\varnothing D$  along its full length
  - have an upright section  $3\varnothing D$  above the ventilation switch or extractor hood that is 3 times the diameter  $\varnothing D$
  - follow an upward trajectory at a minimum incline of 10%. Any horizontal parts **TO** must not exceed 1.5 m
  - have angles equal to or greater than  $90^\circ$ .

 Do not use exhaust pipes made of aluminium or materials not resistant to temperatures close to  $500^\circ\text{C}$  (exhaust gases can reach these temperatures).

-  We recommend installing a **flue cover** on the external end of the flue. This helps to:
- prevent rainwater from entering the oven
  - minimise drops in pressure caused by strong air currents (Venturi effect).



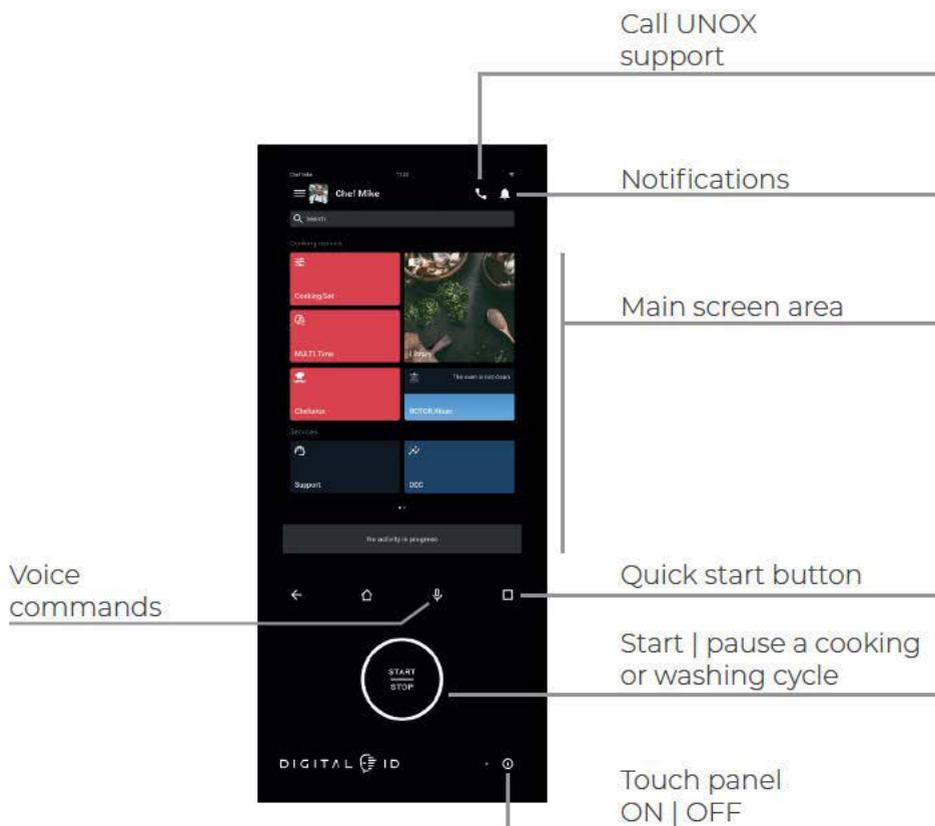
UNOX®



BAKERTOP



# Use





12:30 100%  
MULTI-TIME



### I've activated SMART.Energy

Activating SMART.Energy reduces water and energy consumption as well as CO2 emissions.

Thanks to SMART.Energy we have saved

Power 0.02 kWh	Gas 0.05 kWh	Water 3.0 L	Euro 1.2 €	CO2 0.01 kg
-------------------	-----------------	----------------	---------------	----------------

REACTIVATE SMART.Energy

As soon as the oven starts I will switch to the set cooking parameters and I will automatically adjust the cooking time with the help of ADAPTIVE Cooking to achieve an optimal result.

180 °C  
 100 °C  
 4 °C



DIGITAL ID



# Maintenance

Safety precautions for cleaning and maintenance **54**

Cleaning the external surfaces, control panel and microphone **55**

How to clean the appliance **56**

Inactivity **61**

Disposal **61**

Certification **62**

## SAFETY PRECAUTIONS FOR CLEANING AND MAINTENANCE



Any routine maintenance must be performed:

- after disconnecting the appliance from the power supply and waiting for the capacitive components to discharge (5 minutes)
- after waiting for all appliance components to reach room temperature
- only if you are in good mental and physical condition, and are wearing suitable personal protective equipment (e.g. heat-resistant rubber gloves, eye protection, etc.).

## CLEANING THE EXTERNAL SURFACES, CONTROL PANEL AND MICROPHONE

**Clean the appliance on a daily basis** in order to maintain a good level of hygiene and to prevent the stainless steel from corroding or deteriorating.

### Equipment to use:

- dry kitchen roll
- soft sponges or cloths (dry or dampened with water or detergent).

### Products to use:

- MICROPHONE: kitchen degreasers that are not abrasive, aggressive or acidic
- CONTROL PANEL: neutral detergents for delicate surfaces. Take care to avoid seepage under the control panel
- EXTERNAL SURFACES: specific detergents for steel or soapy water. Follow the cleaning instructions provided by the detergent manufacturer.

### Products NOT to use:

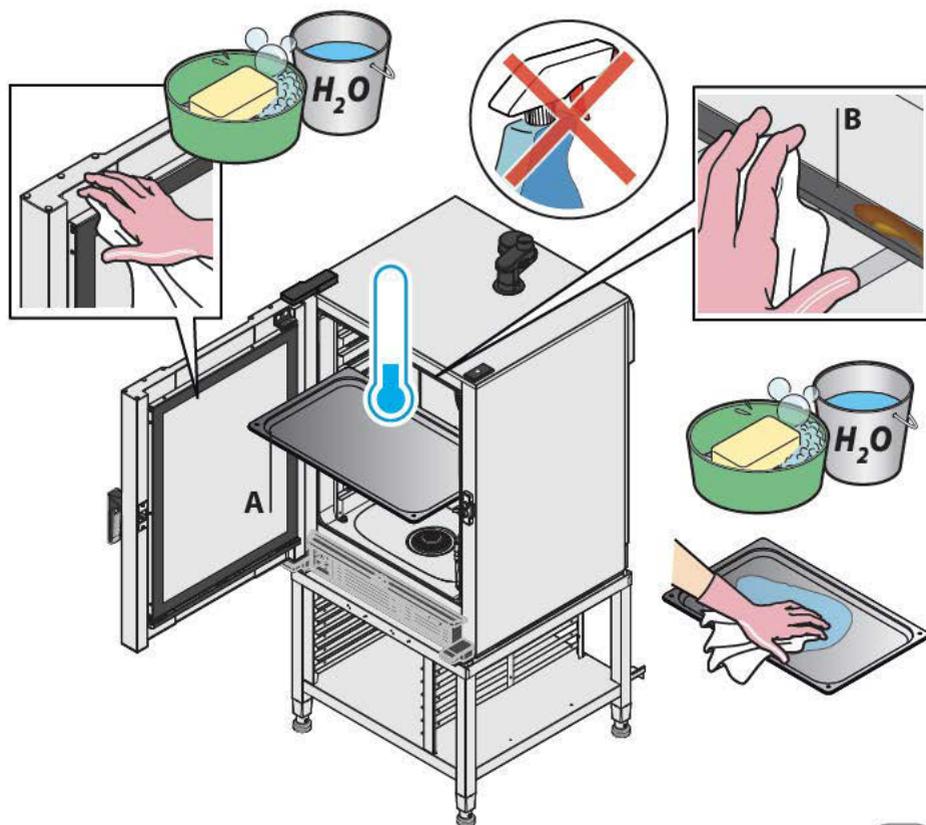
- abrasive, pointy or sharp tools or cloths (abrasive sponges, scrapers, steel-bristled brushes, etc.)
- steam or pressurised water jets
- abrasive or powder detergents
- alkaline, aggressive, caustic or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid or caustic soda).

 Do not use these substances even when cleaning the appliance substructure or the floor under the appliance. The volatile emissions from these compounds may still cause damage.

## HOW TO CLEAN THE APPLIANCE

-  Wait until all appliance components have reached room temperature.
-  Daily cleaning also reduces the possibility of accumulated fatty substances or food residues inside the cavity catching fire and becoming a fire hazard.

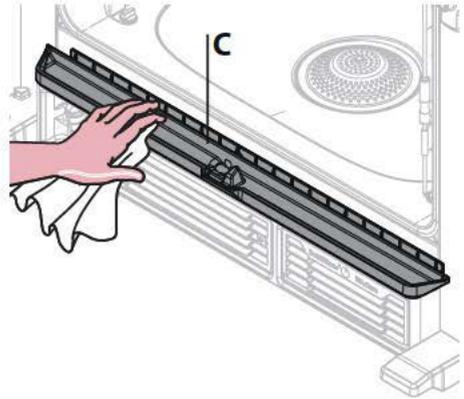
29 ▶ Open the oven door and remove the **plate and/or baking trays "A"**. Wash the plate/trays using a soft sponge and warm, soapy water. Rinse and dry thoroughly. Clean the **seal "B"** using a soft cloth dampened in warm, soapy water.



30 ▶ Empty any residue from tray "C".

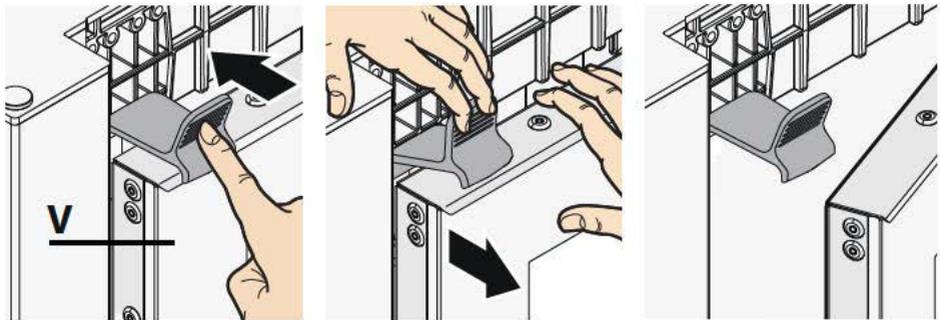
Clean with a soft cloth and warm soapy water.

Remove any dust on the oven front under the tray using a soft cloth.



30

31 ▶ Open the internal glass panel on the oven marked "V". Clean both glass panes (internal and external) with a soft cloth and glass cleaner. Follow the cleaning instructions provided by the cleaner manufacturer. Close the internal glass panel again, then close the oven door



31

Clean the **external steel surfaces** with a soft cloth and soapy water. Take care to avoid seepage under the control panel. Rinse and dry carefully.

Wipe steel surfaces regularly with a soft cloth doused in Vaseline oil to protect them.

## AUTOMATIC WASHES

### Important safety precautions

-  Before starting washing, remove all trays from the oven cavity, otherwise the cycle will not have the desired effect.
-  Before handling and using the chemical detergent, read the product safety data sheet carefully.
-  Do not tamper with the detergent tank and its plumbing connections to the oven for any reason, as this could cause a risk of injury or death.
-  Never touch the detergent with bare hands.
-  Never open the oven door while washing is in progress. Contact with the chemical cleaner used inside the appliance cavity causes serious injury to eyes, mucous membranes and skin. In case of contact with the chemical detergent, follow the instructions on the relevant safety data sheet.
-  Check for rust stains inside the oven cavity on a monthly basis. If any are found, contact a service centre urgently because the water is probably damaging the oven. Early intervention will extend product life.

### What are rinse and wash programs?

The ovens are fitted with an automatic washing system.

The automatic SENSE.Klean™ technology checks the dirt level inside the oven and suggests the most suitable wash cycle.

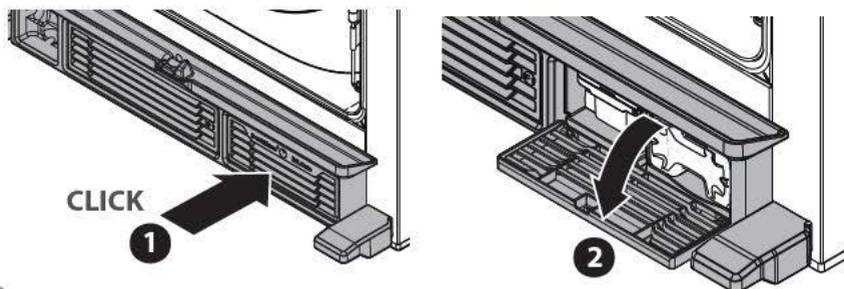
Please see the user manual for information on starting the washing programme indicated by SENSE.Klean™ or most useful for your needs.

## DETERGENT LOADING PROCEDURE

Refill the tank using 1 litre bottles of UNOX Det&Rinse™ Ultra detergent only.

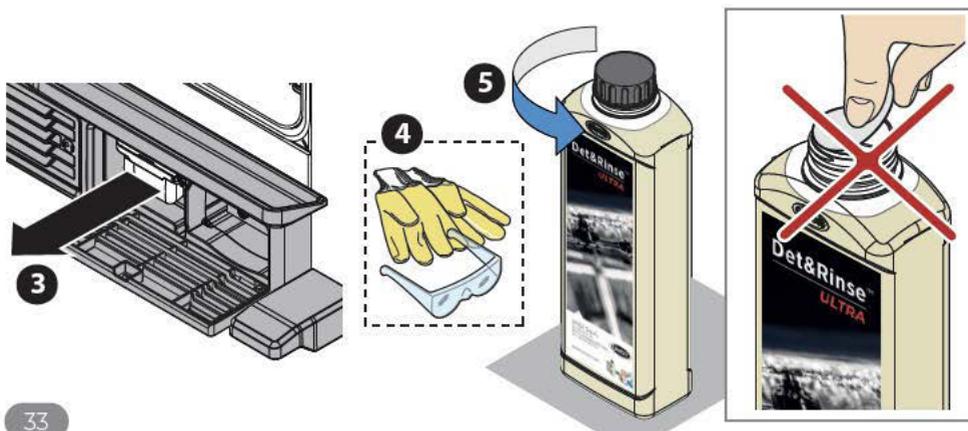
Open the oven door.

- 1 Press and release the left-hand cover.
- 2 Open the cover.



32

- 3 Remove the **tank** by pulling it towards you.
- 4  Wear personal protective equipment (PPE).
- 5 Remove the cap from the UNOX Det&Rinse™ Ultra bottle, holding it with the cap facing upwards.  
 DO NOT remove or pierce the protective film.



33

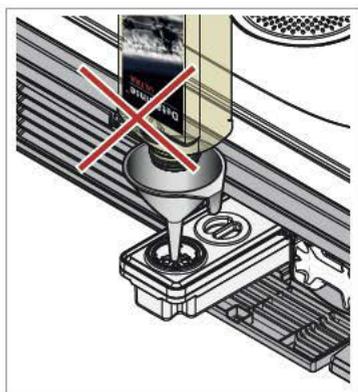
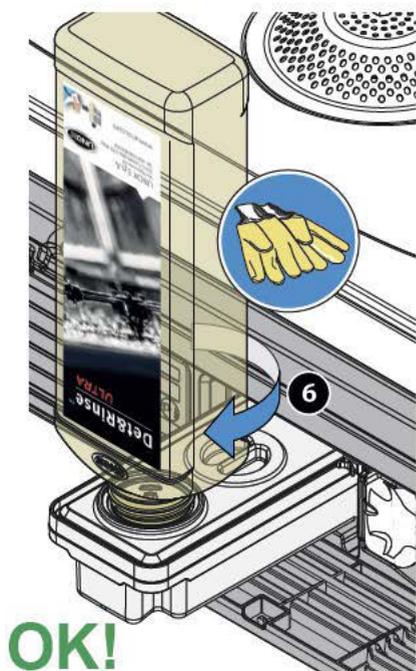
- 6** Check that the protective film is intact and undamaged. Turn the bottle upside down and screw it onto the tank.

A pin will break the protective film, which allows the detergent to pass safely into the tank.

When the bottle is completely empty, remove it, making sure it does not drip.

Dispose of it in accordance with the regulations in force.

Dispose of the gloves without touching the areas wet with detergent.



## INACTIVITY

During periods of inactivity, take the following precautions:

- disconnect the electric, gas and water supplies to the appliance (gas for gas ovens only)
- preferably rub a soft cloth lightly doused with Vaseline oil on all stainless steel surfaces
- keep the appliance door slightly ajar.

Before reusing the appliance:

- clean the appliance and accessories thoroughly (see page **56**)
- reconnect the appliance to the electrical, water and gas mains
- inspect the appliance before using it again
- in the event of **30 days of inactivity** of the RO.Care resin filter (page **41**), please follow the instructions on the control panel.

 To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly, as specified by UNOX. Contact the manufacturer for more information.

## DISPOSAL

Pursuant to article 13 of Legislative Decree 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on electrical and electronic equipment waste"



The crossed-out wheelie bin symbol indicates that this appliance is considered WEEE and was placed on the market after 13 August 2005.

WEEE is an acronym that stands for: Waste from Electrical and Electronic Equipment.

At the end of its useful life, the appliance should not be disposed of with other waste, but must be collected separately.

All appliances are made with recyclable metals (stainless steel, iron, aluminium, galvanized steel, copper, etc.) in percentages above 90% by weight.

Before disposal, ensure the appliance is unusable by removing the power cable and all compartment or cavity closure devices (if present).

At its end-of-life, this appliance must be managed in such a way as to:

- reduce negative impact on the environment
- use resources more effectively
- prefer prevention, preparation for reuse, recycling and reclamation, and remember “the polluter pays”.

Improper or abusive disposal of this appliance will result in sanctions, as provided for by the regulations in force.

## **Information on disposal in Italy**

In Italy, WEEE appliances must be delivered to:

- recycling centres (also known as waste disposal sites/facilities)
- the dealer from whom the new appliance is purchased, who is required to collect them free of charge (“one-for-one” collection).

## **Information on disposal in European Union countries**

The EU Directive on disposing of WEEE appliances has been implemented differently by each European country.

Please contact your local authorities or dealer for information on the correct disposal method.

## **CERTIFICATION**

EU declaration of conformity for electrical appliances Manufacturer: UNOX S.p.A.

Address: Via Majorana, 22 - 35010 Cadoneghe, Padua, Italy

declares, under its own responsibility, that the ovens CHEFTOP-X™ & BAKERTOP-X™ Digital.ID™

comply with the Machinery Directive 2006/42/EC through the following standards:

Electric ovens:

EN 60335-1:2012 + A11:2014 + A13:2017 + A15:2021

EN 60335-2-42:2003,

EN 60335-2-42:2003/A11:2012,

EN 60335-2-42:2003/AC:2007

Gas ovens:

EN 60335-1:2012 + A11:2014 + A13:2017 + A15:2021

EN 60335-2-102:2016

complies with the Electromagnetic Compatibility Directive EMC 2014/30/

EC through the following standards:

EN 55014-1:2017 + A11:2020 / EN 55014-2: 1997 + A1: 2001 + A2: 2008 /

EN 61000-6-1:2007

EN 61000-6-3:2007 + A1:2011

ETSI EN 301 489-1 V2.2.3: 2019

ETSI EN 301 489-17 V3.2.4: 2020

complies with the Radio Equipment Directive (RED) 2014/53/EC through the following standards:

ETSI EN 300 328 V2.2.2: 2019

For gas ovens only:

complies with the (EU) GAR Regulation 2016/426 through the following standards:

EN 203-1:2021

EN 203-2-2:2021



INVENTIVE SIMPLIFICATION

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