



CHEFTOP MIND.Maps™ PLUS

Cooking fat collection system

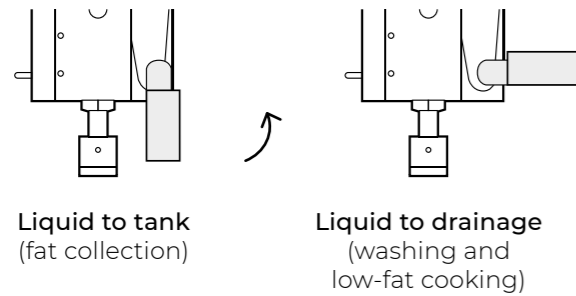


Cooking fat collection system

SMART.Drain

SMART.Drain is the ideal solution for supermarkets, deli shops, production kitchens and steak houses that carry out cookings with large amount of fat.

Its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank.



Closed solution Cabinet + SMART.Drain

The tank is hidden within the cabinet.

Art. XWAEC-08EF + XUC020



For each one of your cooking or washing programs, your oven automatically checks the correct position of the valve to avoid any risk of the drain being blocked by condensed fat.



The special **POLLO.BLACK** trays convey the fats towards the drain, reducing by up to 80% the amount of fat deposits that accumulate in the cooking chamber compared to normal grills.



Open solution Stand + SMART.Drain

The tank is in the most easily accessible location.

Art. XWARC-07EF-H + XUC020



Double stack solution Oven + Oven + SMART.Drain

Double-stack ovens with SMART.Drain for lower unit.

Art. XWARC-00EF-L-PO + XWBYC-00EF-L-PO + XUC020



INVENTIVE SIMPLIFICATION

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