Unox professional ovens for

PUBLIC SECTOR CATERING

ENGLISH

Why choose Unox?

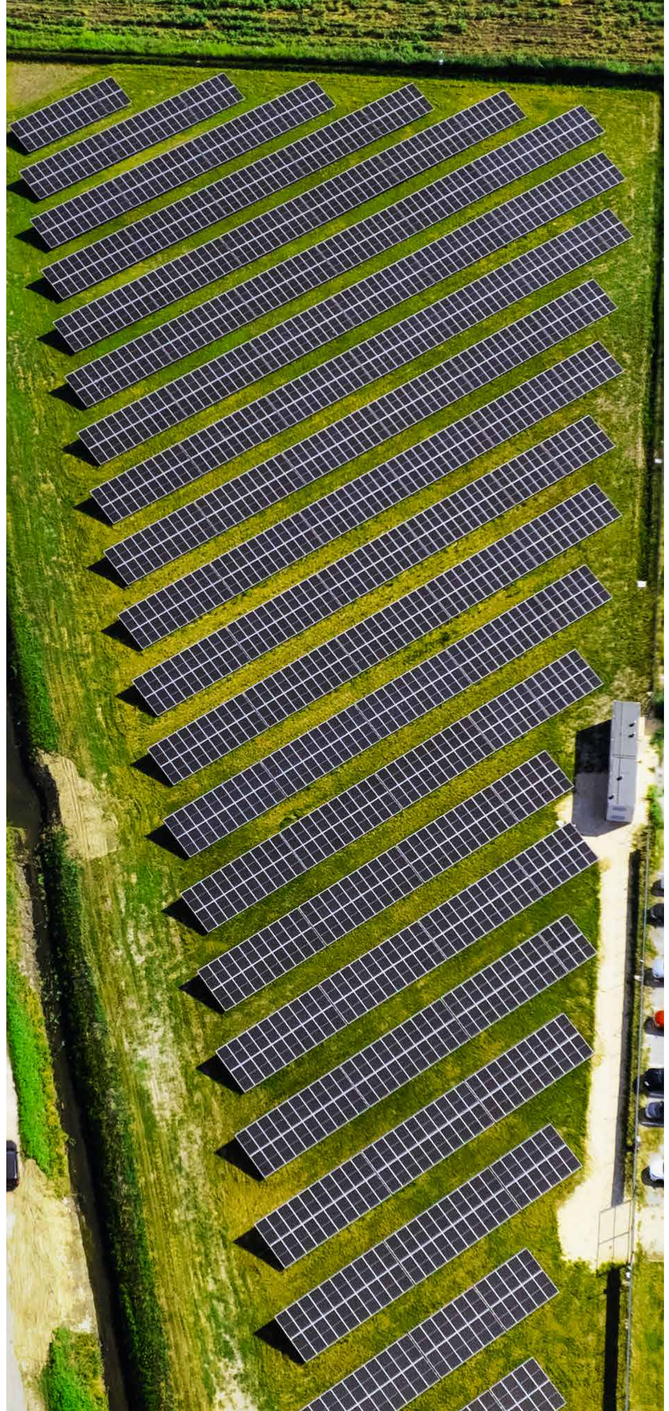
The cutting edge of professional ovens to satisfy every customer.

The world of Public Sector Catering presents many unique challenges: from the most complex preparations; to recipes that must be served quickly, while ensuring food storage complies with regulations. Delivering high-quality service and minimising waste can indeed be very demanding.

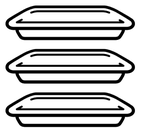
Opting to adopt cutting-edge professional tools in the industry can provide concrete advantages in terms of consumption, time, and work processes.

Envisioning a more sustainable future.

Unox are continually developing our ovens to be more sustainable and energy efficient. We have more than 30 Energy Star® certified ovens, with a number of models also being listed on the Government's Energy Technology List (ETL).

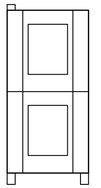


Business characteristics.



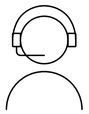
Volume

Massive production characterised by large, uniform and constant production volumes.



Affordability

Need for reliable and resistant equipment and products for intensive use.



Service

Search for a service network and widespread assistance throughout the area to save time and never stop production.

Central Production Kitchens

- ✓ Operational **efficiency**.
- ✓ Precise **cooking control**.
- ✓ Long-term **reliability** (total cost of ownership).
- ✓ **Uniformity** from first to last tray.
- ✓ Handling **high production volumes**.
- ✓ **Standardisation** of cooking processes.
- ✓ **Speeding up** cooking times.

35 min

100 kg of steamed potatoes

CHEFTOP MIND.Maps™
BIG PLUS

Ovens

CHEFTOP MIND.Maps™
BIG PLUS

CHEFTOP MIND.Maps™
BIG COMPACT PLUS

SPEED-X™ & EVEREO®

CHEFTOP-X Digital.ID™

School Canteens

- ✓ **Reliable equipment** to meet the needs of various kitchens.
- ✓ Long-term **reliability** (total cost of ownership).
- ✓ Focus on **optimising cooking costs**.
- ✓ **Standardisation** of cooking processes.
- ✓ Ensuring **high-quality results**.

39 min

Full load of roast chicken

CHEFTOP MIND.Maps™
COUNTERTOP PLUS

Ovens

CHEFTOP MIND.Maps™
COUNTERTOP PLUS

CHEFTOP MIND.Maps™
BIG COMPACT PLUS

SPEED-X™ & EVEREO®

CHEFTOP-X Digital.ID™

Healthcare

- ✓ **Versatility** for various preparations.
- ✓ Efficient **cooking performance**.
- ✓ **Safe hot preservation of food** without compromising quality.
- ✓ Long-term **reliability** (total cost of ownership).
- ✓ Handling **high production volumes**.
- ✓ Guarantee of high **standards of quality and hygiene**.

up to 72 h

Preserve cooked food at service t emperature

EVEREO®

Ovens

EVEREO®

MULTI.Day Vacuum

CHEFTOP MIND.Maps™
BIG COMPACT PLUS

CHEFTOP-X Digital.ID™

EVEREO®

Preserve cooked food at service temperature for up to 72 hours

- Service time reduction
- Labor cost reduction
- Waste reduction
- Stress-free menu
- Energy saving
- Organoleptic quality

Accessories

VACUUM.100
TG111

VACUUM.LID
TG110

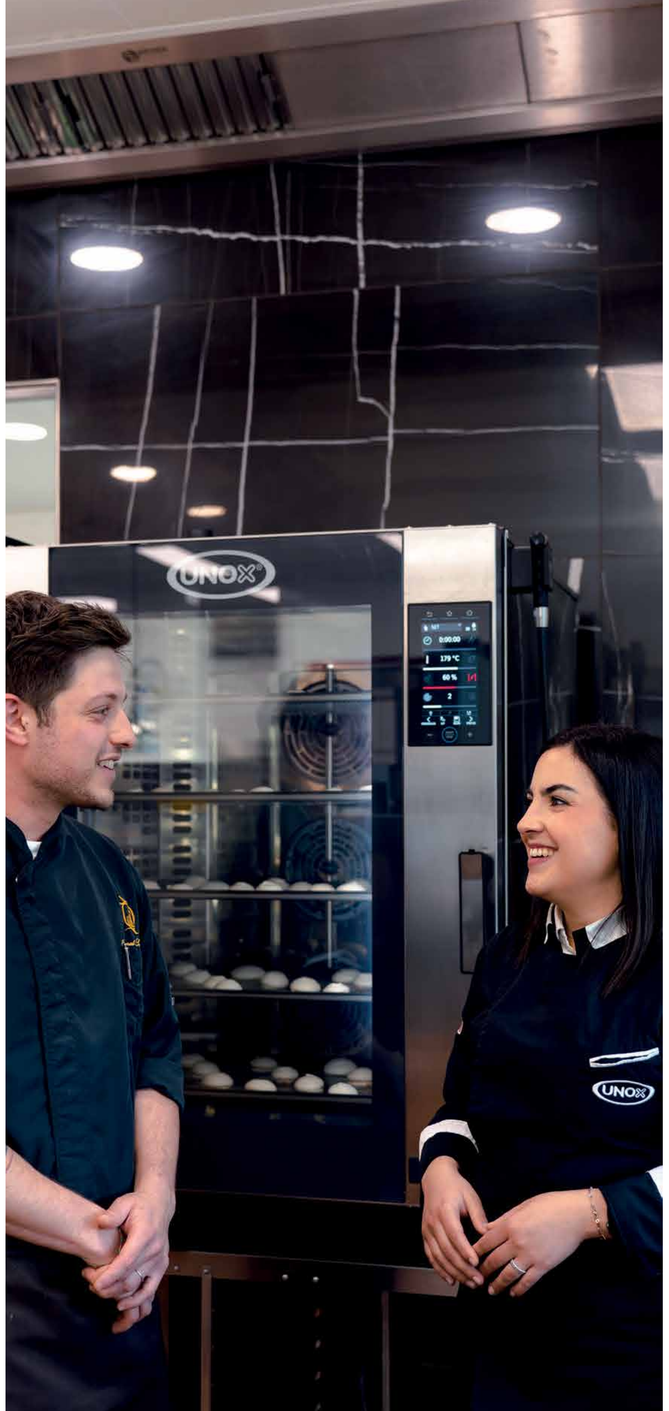
Individual Cooking Experience

Make a choice based on proven performances

Test the oven before buying to ensure 100% confidence in your purchase.

An informed choice is always the best investment.

An Unox Active Marketing Chef will bring the oven to your venue and cook with you. Put us to the test!



Products and sales network

For more product information write to us at sales@buzzsupplies.co.uk

Demo

Try the oven before buying! Schedule an appointment for a free trial.

Email: sales@buzzsupplies.co.uk