

SPEED-X

Created so that you do not give up on anything



SPEED-X

SPEED-X™ is the first ever self-washing combi speed oven



Combi Oven

CHEFTOP
MIND.Maps™ Plus

+



Speed Oven

SPEED.Pro™

+



Self-Washing system

ROTOR.Klean

HYPER.Speed cooking

The revolutionary technology which merges combination cooking with microwaves.



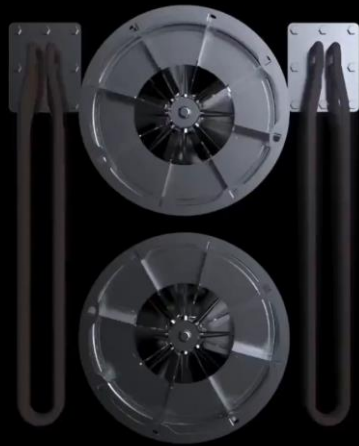
Combi cooking

Convection and steam combine to guarantee flawless cooking.



HYPER.Speed

The speed of the **air**, the gentleness of the **steam** and the power of **microwaves** in a single time-tested technology!



COMBI.Speed



Thanks to the HYPER.Speed mode you can choose to cook a **single dish on a whole**.



MULTI.Speed

Thanks to the MULTI.Speed function you can cook up to **four different single portions**.





COMBI.Speed

1 whole sea bass on a bed of potatoes

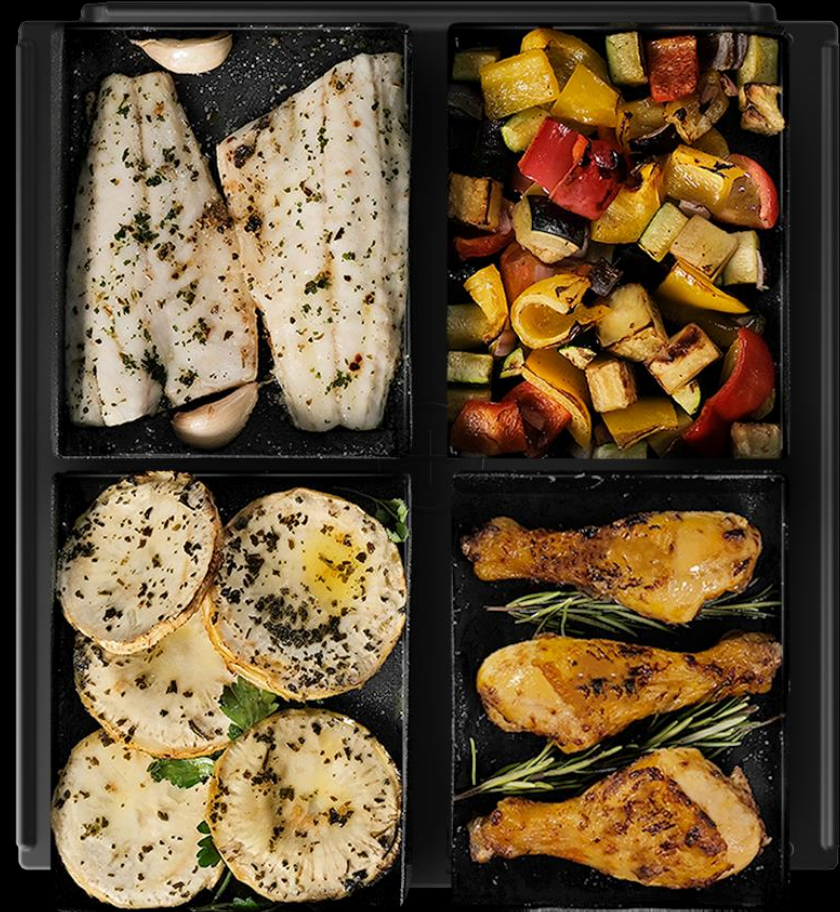
in 330 seconds

HYPER.Speed

MULTI.Speed

Ratatouille, chicken drumsticks, sea bass fillets and artichokes bottom

in 210 seconds



HYPER.Speed



COMBI.Speed

Tasty steamed broccoli

In 180 seconds

HYPER.Speed

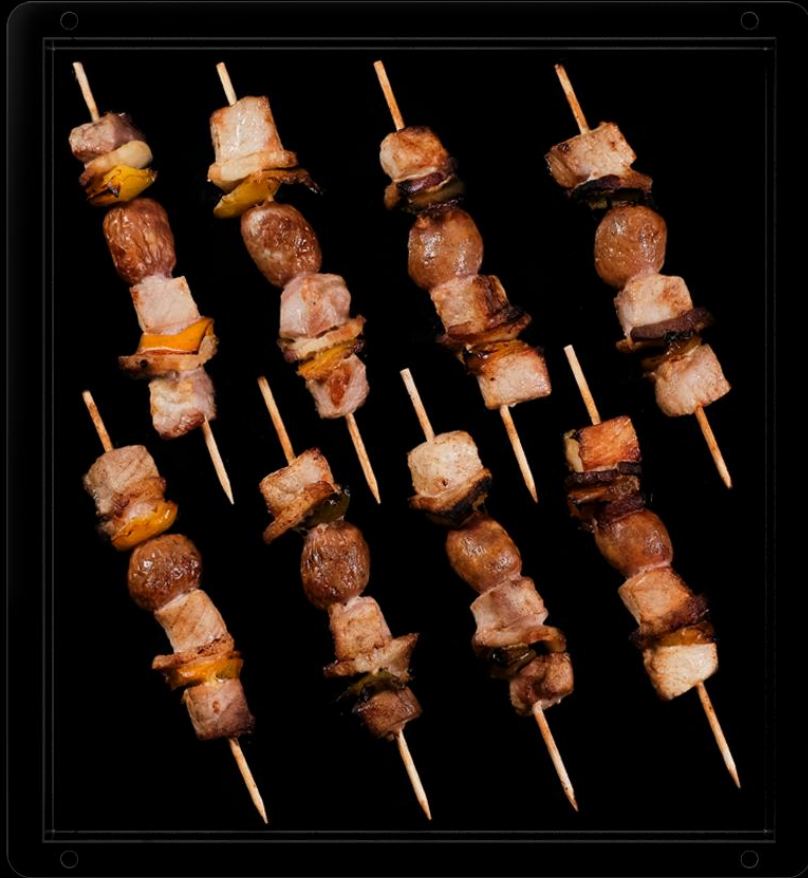
MULTI.Speed

Grilled sandwiches with ham and cheese

in 75 seconds



HYPER.Speed



COMBI.Speed

Soft and tasty meat skewers

In 240 seconds

HYPER.Speed

MULTI.Speed

Stuffed gnocchi with tomato sauce and mozzarella

in 180 seconds



HYPER.Speed



MULTI.Speed

Mixed sandwiches with ham, cheese, mushrooms and vegetables

In 75 seconds

HYPER.Speed

Combi cooking

Convection and steam combine to guarantee flawless cooking.



*5/10 trays in combi mode

Combi cooking

10 portions of Juicy slow-roasted pork ribs

in 90 minutes

Combi cooking

Combi cooking

delicious chocolate chip cookies

in 5 minutes



*5/10 trays in combi mode

Combi cooking



*5/10 trays in combi mode

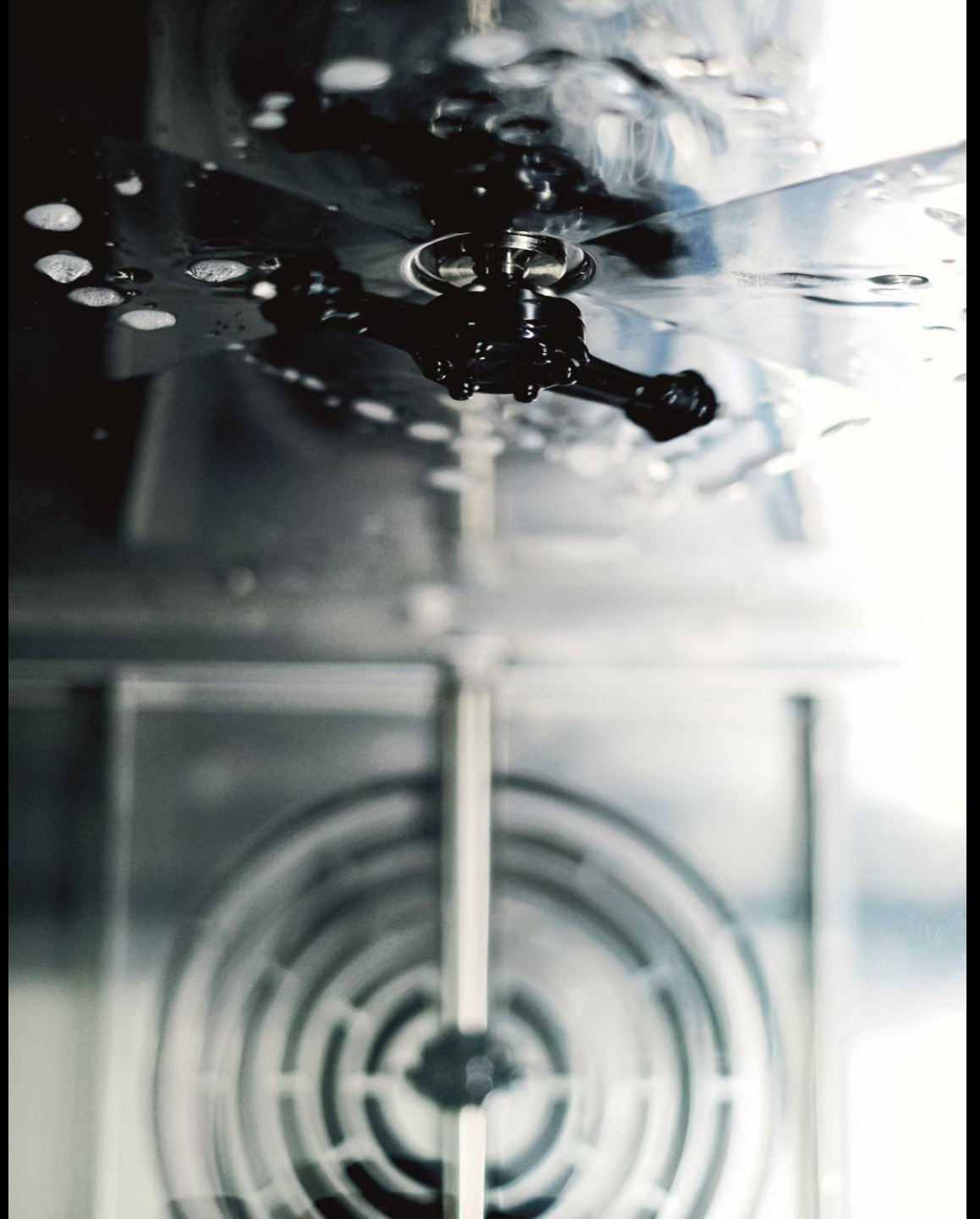
Combi cooking
**7.5 kg of tasty
ratatouille**

in 22 minutes

Combi cooking

Water filtering and automatic washing: nothing is missing

The first automatic washing technology
in a speed oven.



DET&Rinse

Cleaning agents

UNOX detergents are specially designed to guarantee maximum hygiene levels, lower consumption and **extend the** life of your oven.



RO.Care

Integrated water filtering system

Integrated water filtering system that eliminates substances that contribute to the formation of limescale.

Smart and solid

**A unique design for a
unique oven**

Door with push-to-close function

Tested for over 1 million cycles, the door with push-to-close function allows maximum speed in taking **food** in and out of the oven.

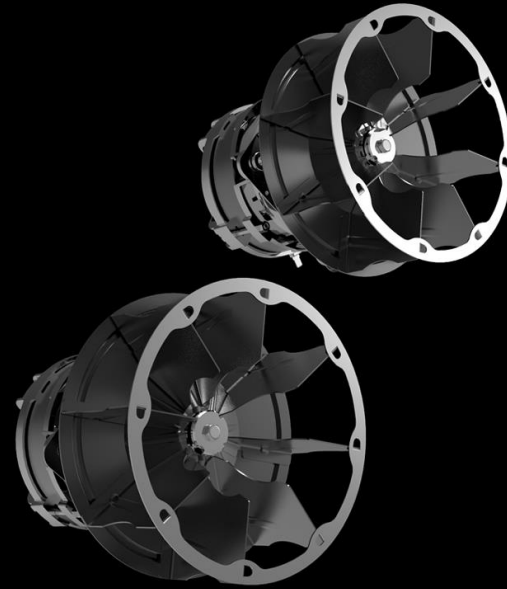


316L Marine-grade stainless steel cooking chamber

The cooking chamber of the SPEED-X™ ovens is made of 316L steel, the one ships are built of to withstand the aggression of sea waters. Combined with RO.Care, it allows to avoid water treatment with osmosis systems even in case of high levels of chlorides.

Symmetrical reversing fans

The high-flow fans distribute the air in a powerful and homogeneous way on each tray, from the first to the last.

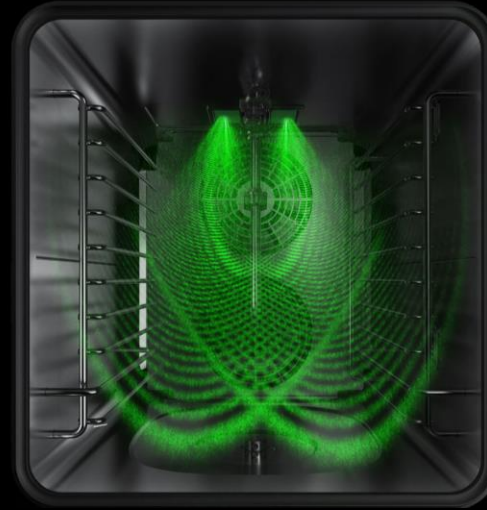


High performance heating elements

SPEED-X™ ovens use special high power intensity straight line resistances that produce heat quickly, minimizing temperature recovery times and optimizing air flows.

Perpendicular Microwaves

Microwaves radiate from the upper part of the cooking chamber, perpendicular to the SPEED.Plate tray for speed cooking. Speed, effectiveness and uniformity.



Lower drawer

A space for the DET&Rinse™ detergent and for the built-in RO.Care water filter. A compartment under the oven which contains everything you need for the daily care of your oven.



reddot winner 2022
best of the best



UNOX
SPEED-X

Reddot winner 2022

Design Award

Its futuristic look and its solid and ergonomic structure together with a brand-new technology concept made it stand out among all contestants.



Digital.ID™

The most advanced operating system ever installed on an oven.

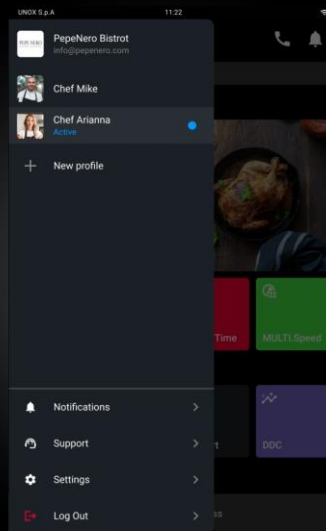


Fast and intuitive interface with hyper-connection functions powered by artificial intelligence.



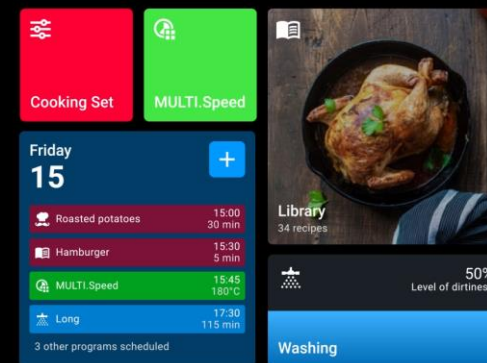
Digital.ID™ Hyperconnection

With Digital.ID™ you can access the interface of your ovens on all your devices



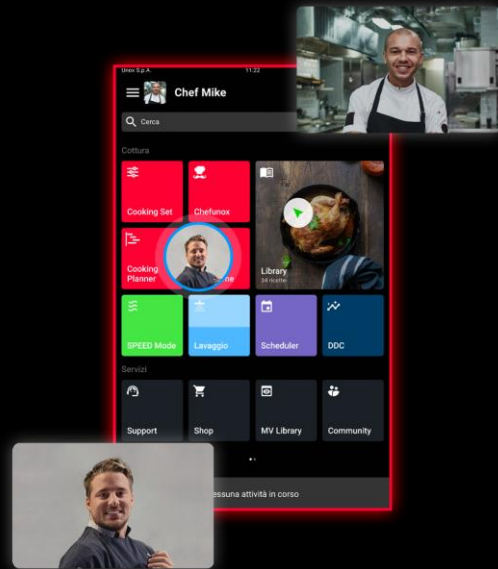
Digital.ID™ Account

Create your Digital.ID™ and log in to your SPEED-X™ oven connected to the internet



Digital.ID™ Widgets

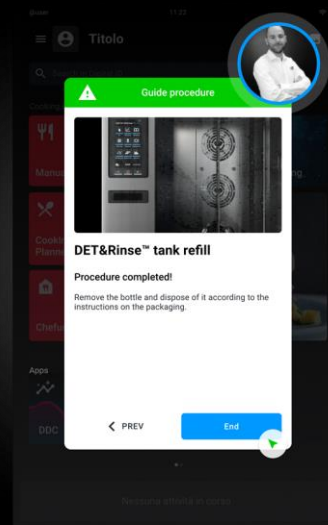
Customize the home screen according to your needs



DIGITAL.Training

With the purchase of a Digital.ID™ oven you can receive free base training.

Digital.ID™



Live Technical Assistance

Call our technical team directly from your oven and speak to them via the internal microphone.

Remote services



 Premium

COOKING.Concierge

30 minutes of included monthly calls to talk to our Corporate Chefs directly through the oven.

 PREMIUM

LONG.Life 5

Take the worry out of your life by securing specialised assistance from our certified technicians and service centres.

Spare parts:

Up to 5 years, 12,000 switch-ON hours or 2,000 hours of Magnetron switch-ON time

Labour:

Up to 24 months, 12,000 switch-ON hours or 2,000 hours of Magnetron switch-ON time



LONG Life 5

Digital.ID™ Premium

Hey UNOX



Preheat to 180 °C



Voice control **HEY.Unox**

Voice recognition technology can detect the human voice and prompt the oven to act accordingly based on the voice commands received. This allows you to give commands even when your hands are busy.



Digital.ID™ PREMIUM

Digital Services

Your oven and its digital twin side by side

Base

Digital.ID™ account **up to 5 ovens**

Free

-
- ✓ Interface personalisation
 - ✓ CHEFUNOX / SPEEDUNOX libraries
 - ✓ Digital.ID™ app
 - ✓ Profiles management
 - ✓ DIGITAL.Training**
 - ✓ Live Technical Assistance
 - ✓ Data Driven Cooking **Professional**
 - ✓ **LONG.Life** warranty

**Get access to a first DIGITAL.Training by subscribing to the free trial period of the premium package

Premium

Unlimited ovens Digital.ID™ account

€ 19,99 ^{VAT excluded}
Monthly fee per oven

30-days free trial

-
- ✓ Interface personalisation
 - ✓ CHEFUNOX / SPEEDUNOX libraries
 - ✓ Digital.ID™ app
 - ✓ Profiles management
 - ✓ DIGITAL.Training
 - ✓ Live Technical Assistance
 - ✓ Data Driven Cooking **Enterprise**
 - ✓ **LONG.Life 5** warranty
 - ✓ COOKING.Concierge*
 - ✓ HEY.Unox

*Beyond the 30 min. of included calls it is possible to request extra COOKING.Concierge time and additional DIGITAL.Training sessions by means of the Digital.ID™ app.

Technical details



TECHNICAL DATA

Model	XEPA-0523-EXRN
Power supply	Electric
Number of trays	5/10
Tray size	GN 2/3
Distance between trays	70 mm (5 GN 2/3) 35 mm (10 GN 2/3)
Frequency	50 Hz
Voltage	380-415V 3N~ 220-240V 3~
Weight	107 Kg
Electric power	9,5 kW
Width	535 mm
Depth	740 mm
Height	811 mm

Market segments

Bar

Market segments



Gas station



Market segments

Travel catering

Market segments



Snack bar



Market segments

STARBUCKS COFFEE

Coffee shop



Market segments

Kiosk at the sea

Market segments



