

Project	_____
Item	_____
Quantity	_____
Date	_____

Model

Unox Casa Model 1S Black Edition

Combi oven	Electric
4 trays GN 1/1	Hinge on the right side
9.5" Touch control panel	



Description

SuperOven Model 1S is the compact, single-cooking-chamber version of our high-performance professional oven.

The oven excels in delivering exceptional cooking performance, offering a diverse array of cooking methods, including grilling, frying, smoking, dehydrating, steaming, and sous vide. Notably, the inclusion of humidity sensors enhances cooking efficiency, resulting in consistent and rapid cooking processes, up to three times faster than conventional ovens. The digital interface is user-friendly, granting access to a vast library of over 400 automatic cooking programmes that adapt settings based on food quantity, ensuring precision in cooking. The integrated ventilation system features a professional-grade active carbon filter, effectively eliminating odours and vapours. Additionally, the oven incorporates a self-cleaning function that simplifies maintenance, utilising a water-based solution infused with Unox's proprietary eco-friendly detergent. For added convenience, Model 1S includes a sliding accessory drawer that neatly stores professional trays, detergent, and a smoker, enhancing the overall cooking experience.

Unox Intelligent Performance

- **SENSE.Klean:** estimates the degree of dirt of the oven and suggests the most suitable automatic washing
- **ADAPTIVE.Cooking™:** automatically adjusts the cooking parameters according to the food load to ensure repeatable results
- **CLIMALUX™:** continuous measurement and regulation of the real humidity present in the cooking chamber
- **SMART.Preheating:** automatically sets the temperature and duration of the preheating according to the previous modes of use

Unox Intensive Cooking

- **DRY.Maxi™:** quickly removes moisture from the cooking chamber
- **STEAM.Maxi™:** produces saturated steam
- **AIR.Maxi™:** multi-fan system with reversing
- **PRESSURE.Steam:** increases the steam saturation and temperature

Automatic and advanced cooking features

- **AUTO.COOK function:** automatic pre-set functions
- **MULTI.TIME function:** manages up to 10 cooking processes at the same time
- **SET function:** definition of cooking parameters: time/core probe, temperature (30-260°C), humidity/extraction, fan speed/pulsed fans
- **My Programs function:** library where you can save manually set cooking programs and add recipes from the web-based Cook Like A Chef catalogue.

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Key features

- **ROTOR.Klean™**: automatic washing system
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
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- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi data**: download programs
- **Web services**: Cook like a Chef

Included accessories

- **Ventless hood with activated carbon filter**: steam condensing hood with activated carbon filter
- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **Cooking Essentials**: UNOX Casa special trays.
BLACK.FRY - GRP816;
GRILL - TG885;
BLACK.40 - TG900;
STEEL.GRID - GPR806