

Solutions for production kitchens and banqueting.
Quality, quantity and speed are of the essence.

QUICK.Load & QUICK.Plate

Productivity and efficiency are the key to the success of production kitchens, banqueting rooms, hotels and large restaurants. Every second counts, every opening of the door is important. The oven has to continue its work without ever being interrupted.

The QUICK.Load rack system for CHEFTOP MIND.Maps™ allows you to cook large quantities of dishes in a very short time with minimal heat loss and the shortest time between one cooking process and the next.

For large banquets the QUICK.Plate racks allow you to regenerate up to 102 dishes in a few minutes, avoiding the formation of condensation thanks to the CLIMALUX continuous humidity control of your CHEFTOP MIND.Maps™ PLUS oven.

The HOLDING.Cover thermal cover allows you to keep them warm before serving.



QUICK.Load
20 trays GN 2/1
20 trays GN 1/1
HOLDING.Cover

CHEFTOP MIND.Maps™ PLUS
20 trays GN 2/1
20 trays GN 1/1

QUICK.Plate
102 plates (GN 2/1)
51 plates (GN 1/1)
HOLDING.Cover



QUICK.Load
for 10 tray GN 2/1 ovens
for 6 tray GN 2/1 ovens

CHEFTOP MIND.Maps™ PLUS
neutral cabinet or
high stand

QUICK.Load
for 9 tray GN 1/1 ovens
for 7 tray GN 1/1 ovens

