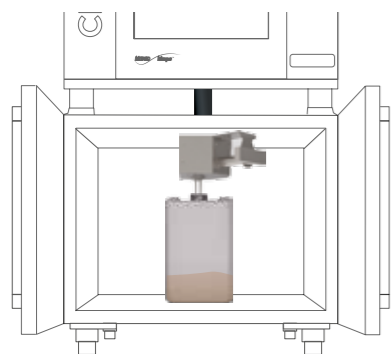




## SMART.Drain. Cooking fat and liquid collection system



Several cooking processes that are typically carried out in supermarkets, production kitchens and steak houses such as grilling, frying and roasting full loads of pork, poultry and beef can create a large amount of fat. In this case it becomes very important to protect your drainage from the threat of possible blockage.

UNOX have developed SMART.Drain as a solution to this problem. SMART.Drain is a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank. For each one of your cooking programs, you can set the correct position of the valve directly on the control panel, which will be automatically monitored by your CHEFTOP MIND.Maps™ PLUS before the start of the cooking to avoid any risk of the drain being blocked by solidified collagen and grease released by the food during the cooking program, which could in turn cause serious damage to the kitchen/shop.



**OPEN SOLUTION**

CHEFTOP MIND.Maps™ PLUS  
+ SMART.Drain  
+ High open stand



**CLOSED SOLUTION**

CHEFTOP MIND.Maps™ PLUS  
+ SMART.Drain  
+ Closed neutral cabinet

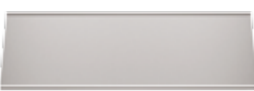


**TROLLEY SOLUTION**


CHEFTOP MIND.Maps™ PLUS  
+ SMART.Drain  
+ Closed neutral cabinet  
+ Trolley with AUTO.Lock

+


THE COMPLETE PACKAGE



Activated carbon filter



Ventless hood



Pollo tray



Pollo.Grill tray