

SuperOven

UNOX
CASA



Contents

- 4 SuperOven
- 6 Designed for excellence
- 8 Your imagination is served
- 10 Cook Like a Chef
- 12 Superpowers
- 14 Star-studded testimonies
- 16 The tradition of innovation
- 18 SuperOven Experience
- 20 Design gallery

SuperOven

Unox Casa presents SuperOven: the marriage of cutting-edge cooking technology with Italian design and the superlative features of the world's best-selling professional oven.

Designed to satisfy the most refined palates, SuperOven encapsulates UNOX's 30 years of experience in crafting professional ovens, the preferred choice of Michelin star chefs around the world, into a luxury smart appliance designed to fit the most sophisticated interior design.

Equipped with an intuitive and connected digital interface, SuperOven continues to update its sophisticated cooking programmes, elevating the culinary experience to a whole other level. All these features are fully automated and can be activated with a simple touch of the panel.

In addition to science and technology, cooking is also, and above all, a form of art. Thanks to its Cook Like a Chef digital platform, SuperOven empowers creativity by providing continuous inspiration and the support of Unox Casa chefs, available 24/7.





Designed for excellence. Every single day.

Dedicated to those aspiring to the ultimate expression of culinary excellence, both at the restaurant and at home.

Dedicated to demanding gourmets, visionary entrepreneurs, artisans and inspired creative souls in the relentless pursuit of the highest performance, in love with a life where socialising, business and leisure merge into a seamless pleasure.

Dedicated to passionate spirits, who see innovation as a form of adventure, design as a revelation of beauty and gourmet cuisine as a form of self-expression.



Your imagination is served

Grilling, frying, smoking, dehydrating, steaming or vacuum cooking.

SuperOven allows you to carry out any type of cooking, including methods that were never feasible before in domestic ovens. Don't put limits on your imagination and creativity in the kitchen. SuperOven always cooks for you in the best way, without any effort.

Silently and at the level of a starred restaurant: perfection is guaranteed.

Simple sophistication

SuperOven is not just a master in cooking technology that has been working alongside the best chefs in the world for more than 30 years, but also a master of simplicity. Now you can free your kitchen from all useless tools, making more room for unparalleled emotions.



Cook Like a Chef

Exclusive digital platform

Videos On Demand

Are you looking for ideas for a dinner party, do you want to test your culinary skills or experiment with new cooking techniques? Get exclusive access to the platform and follow our video recipes wherever and whenever you want.

Live Masterclasses

Learn from the best and experience the thrill of cooking. Our chefs will broadcast new and unique recipes every week, in an exclusive and interactive atmosphere. Tune in to the live shows from the comfort of your home.

Personal Cooking Trainers

You never get a second chance to make a good first impression. Surprise your guests with culinary masterpieces thanks to the real-time support of our Personal Cooking Trainers.



Hood with active carbon filters

SuperOven has an integrated ventilation system that eliminates all odours and vapours without requiring any cleaning for years to come. The professional active carbon filters ensure impeccable performance and keep the air in the kitchen fresh and clean at all times.

Automatic washing

At the touch of the screen, SuperOven cleans itself with a solution of water and mild, eco-friendly detergent patented by UNOX. The steel cooking chamber will always be clean and shiny, ready for a new use.



Intuitive digital interface

Select the type of food and the desired cooking result. SuperOven will automatically choose the ideal programme, adapting to the amount of food being cooked.

Let artificial intelligence do the hard work whilst you enjoy the magic.

Michelin-starred technology

SuperOven features the same technology, AI and cooking know-how that are currently used in the kitchens of the best restaurants in the world. Now you too will be able to cook culinary masterpieces at home thanks to the vast collection of automatic programmes available.

Why is UNOX the world's best-selling brand?

We believe that a company's greatest asset is defined by its ability to receive feedback and draw inspiration from its customers knowledge and abilities.

That is why we leave the floor to some well-known Michelin star chefs who are proud owners of UNOX ovens around the world. They can testify about how it feels to cook every day when you can depend on total reliability, and just how easy it is to expand the boundaries of creativity thanks to UNOX technology. Day in day out. Year after year.

Star-studded testimonies

"The greatest chefs, just like all the greatest artists, have built their stories of success on passion, humility and hard work. Most of them had a bigger dream: becoming the best possible and leaving their mark on this world."

Massimo Bottura - Osteria Francescana (Modena, Italy)



"UNOX means attention to detail. And in families attention is the best way to transmit warmth and love."

Iside De Cesare - La Parolina (Trevinano, Italy)



"UNOX ovens are perfect for creative cooking; they offer so many different options: exactly what we needed. Our UNOX oven has won us over."

Daniel Gottschlich - Ox&Klee (Cologne, Germany)



"For me, UNOX has always been a synonym of restaurant technology and innovation. Thanks to this precious ally in the kitchen, I can concentrate on the customisation of my dishes and always be sure of an excellent end result."

Daniele Lippi - Acquolina (Rome, Italy)



"For us, the UNOX world is solid and reliable, in its products and its people."

Maurizio and Sandro Serva - La Trota (Rivodutri, Italy)



"We chose UNOX because it convinced us straight away; after trying it out, we saw that it could be our right-hand man for our day-to-day work in the kitchen.

We noted optimisation of cooking times and a drop in raw material waste."

Stefano Di Gennaro - Quintessenza (Trani, Italy)



30 years.
That's how long
it took us to bring
our kitchen
expertise to its
current level of
excellence.



Iside De Cesare - La Parolina (Trevinano, Italy) 🍳

Select a dish, the desired cooking result and press START. SuperOven will take care of the rest. Sounds easy, doesn't it?

The truth is that there are years and years of hard work behind this simplicity.

Our software collects data from a network of professional ovens connected and used by starred chefs all over the world. And it still continues to constantly update.

In this way, you can count on the constant improvement of a smart ecosystem that is always learning so that it offers you the best recipes for your favourite dishes at home.



UNOX is the world's best-selling brand of professional ovens. It operates in over **130 countries** and has **34 branches**.



We offer a **7-year warranty** for each oven component and 2 years for technical assistance.



Call centres worldwide with immediate response from UNOX highly qualified staff.



An experience that exceeds all of your expectations



Technology can be described but quality must be experienced. Discover all the options offered by SuperOven in one of our showrooms or book now for a customised digital experience with our chefs.

Design gallery









unoxcasa.com

UNOX S.p.A.
Via Majorana 22, Cadoneghe (PD), Italy