

Company profile

UNOX
CASA



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From the highest-rated restaurants to the most exclusive homes

UNOX, the world's best-selling brand of professional ovens, enters the high-end residential market with the new Unox Casa division, with the aim of bringing the performance of the highest-rated restaurants to luxury private homes. Thus was born SuperOven, available in the two configurations Model T and Model TS, the perfect marriage of innovation and technology with an iconic Italian design.



Made in Italy excellence

Attention to detail, distinctive aesthetics and product engineering that derives from a scrupulous search for the best performing materials: these are just some of the elements that make Unox Casa the brand of reference for Made in Italy design in the kitchen. An oven that becomes an architectural element, an expression of a beauty sought, desired and carefully constructed.

UNOX

The world's best-selling brand of professional ovens

Born from the ingenuity of Enrico Franzolin in a small garage in Padua in 1990, UNOX has grown to become a leading manufacturer of professional ovens. Its prestige comes from being the first choice of the world's best restaurateurs, and from the inimitable style of its products, unique in terms of innovation, technology and design.



130 countries

Global presence with 42 subsidiaries

€280m turnover

Figures for 2022

1100 employees

Multinational team

Excellence in innovation

UNOX is a point of reference in the market for the level of innovation of its products and services, awarded over the years with prestigious international recognition and cited by the most important newspapers.



reddot

Red Dot Design Award 2023



The Best Inventions of 2022
TIME Magazine



Kitchen Innovations Award 2023

Worldwide customer support



Intervention within 8h



7-year warranty



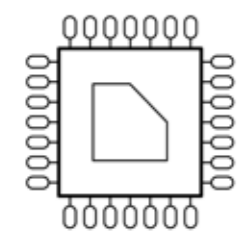
Widespread service network



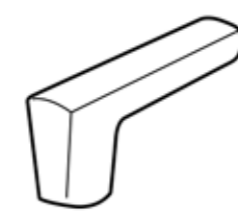
Know-how

Technology Made in UNOX

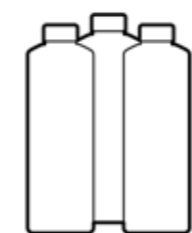
UNOX has created a fully integrated design and production system that allows key processes to be kept in-house, thus ensuring maximum control over product quality.



Electronics



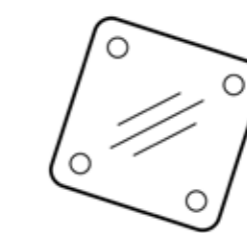
Technopolymers



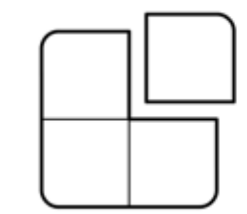
Detergents



Accessories



Metals



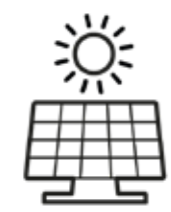
Assembly



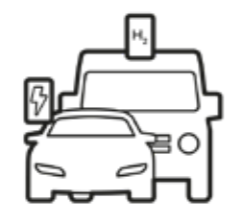
Environmental sustainability

Net zero emission target by 2030

With a view to sustainable environmental development, UNOX has implemented the Net-zero E-MIXION 2030 programme, committing itself to protect the environment, prevent pollution and use sustainable resources, taking into account the purposes, context, nature, scale and environmental impacts of its activities.



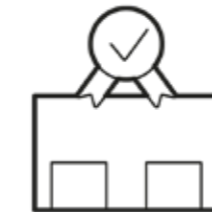
Photovoltaic systems



Green mobility



Green energy



Smart buildings



Sustainable materials



Green practices



Workplace wellbeing

Great Place to Work®

UNOX has always believed in creating an innovative corporate culture and is proud to be among the companies with the best working environment on the Italian scene.



VISION 2030

Unox City

In view of the rapid increase in turnover, which reached €280m in 2022, UNOX undertook investments aimed at rapidly expanding production capacity and reducing delivery times. At the end of April 2022, the first stone of the future 'UNOX City' was laid, giving rise to an industrial and production centre of 130,000 m², adjacent to the current headquarters, which will be dedicated to the production of UNOX products and will also host the new Innovation Hub.

+130,000 m² of surface area

60,000 m² of production and logistics space and a 4,000 m² innovation centre for research and development

≈ €1bn in turnover by 2030

With a consolidated turnover of €280m in 2022, UNOX aims to double it every 5 years

€68m of investment

The construction of UNOX City involves a total investment of over €68m

The world's top chefs rely on UNOX to build their success

Some of our references

Massimo Bottura

Osteria Francescana (Modena, Italy)



Jun Lee

Soigné (Seoul, South Korea)



Daniele Lippi

Acquolina (Rome, Italy)



Phillip Foss

EL Ideas (Chicago, United States)



Christopher Thé

Black Star Pastry (Sydney, Australia)



Daniel Gottschlich

Ox&Klee (Cologne, Germany)



Iside De Cesare

La Parolina (Trevignano, Italy)

David Moore

Pied à Terre (London, United Kingdom)





Model 1

Power and design for a kitchen without compromises

The tech totem that takes advantage of the power and versatility of two professional ovens.

Model 1S

The beating heart of the kitchen, elegant and timeless

The more compact configuration, equipped with a single cooking chamber.





Starred technology

Professional performance

SuperOven is equipped with the same technology, artificial intelligence and know-how in cooking techniques currently used in the kitchens of the world's best restaurants.

Digital control panel

Technological and cutting-edge, SuperOven is equipped with an easy-to-use and intuitive digital control panel that allows you to activate over 400 cooking programmes.

Built-in hood

SuperOven features a built-in hood with active carbon filters that eliminate odours and vapours while keeping the air always fresh and clean in the kitchen.

Automatic washing

At the touch of the screen, SuperOven cleans itself with a solution of water and UNOX's patented mild, eco-friendly detergent.



Cook Like a Chef

An exclusive digital platform

The Cook Like a Chef platform puts customers in touch with Unox Casa corporate chefs, available to accompany them to discover the potential of SuperOven and the world of haute cuisine.

Videos on demand

An extensive gallery of video recipes available anytime, anywhere

Live masterclasses

Exclusive live-streaming cooking masterclasses

Personal Cooking Trainers

Real-time support and advice with Unox Casa chefs

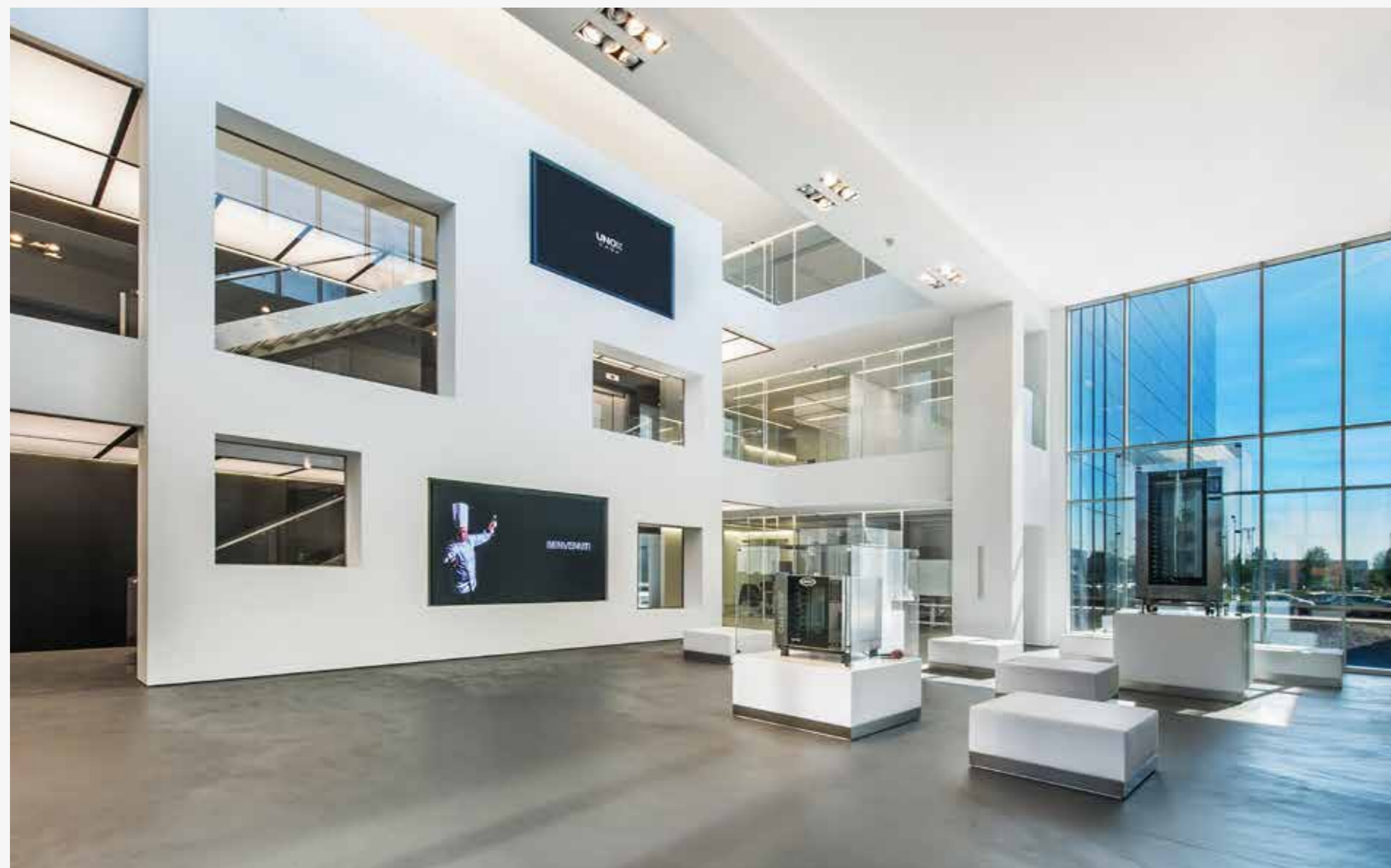
SuperOven Experience

The experience that combines design and cuisine

To get to know and appreciate the design and performance of SuperOven, Unox Casa organises exclusive events for architects, designers and end users at its official resellers. Through tastings and demonstration cooking, the potential of the oven and the results it can offer are concretely delineated, allowing guests to experience Unox Casa-branded excellence.

UNOX
CASA

Showrooms



Padua

UNOX Headquarters
Via Ettore Majorana 22, 35010 Padua
Italy



Milan

Unox Casa Showroom
Via Pontaccio 19, 20121 Milan
Italy



Chadstone

E&S Showroom
Level 1/675-685 Warrigal Rd, Chadstone VIC 3148,
Australia

