
Model 1S & Multifunctional Blast Chiller
UNOX CASA
Fhiaba



Unox Casa and Fhiaba come together to redefine the luxury home kitchen, where Model 1S and a professional-grade, Multifunctional Blast Chiller integrate into a single seamless column that unifies cooking, chilling, freezing, refrigeration, and low-temperature cooking.



MODEL 1S

The Art of Cooking

Model 1S is the next generation of domestic ovens. Built on the same technology used by the world's greatest restaurants, yet made intuitive for everyday use.

Starred–dishes at home

Model 1S allows to perform 12 different cooking methods,
through its intuitive digital panel in a simple and effortless way.



Baking



Grilling



Sous-vide



Steaming



Roasting



Smoking



Braising

...and many more.



BLAST CHILLER

The Art of Preserving

The Multifunctional Blast Chiller redefines professional food preservation, unlocking new culinary possibilities at home at the touch of a screen.

Professional chilling at home

The Multifunctional Blast Chiller allows to perform 9 different functions, through its dedicated digital panel in a simple and effortless way.



Freezing

Blast chilling





Proofing

Ice cream making





Wine chilling

Slow cooking



...and many more.

INTEGRATED MONOLITH

Professional performance, designed for living

With temperature control from -40°C to +260°C and GN 1/1 compatibility, food moves seamlessly from oven to preservation without changing trays, bringing a professional workflow into the home.



Why choose this column



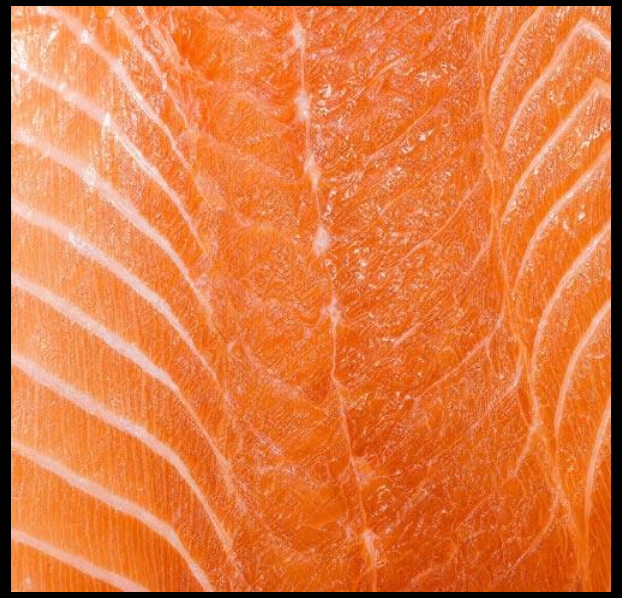
Zero compromise on culinary results

Immediate temperature transition locks in taste, texture, and structure, preserving even the most delicate preparations.



Greater flexibility in planning and preparation

Cook in advance, chill safely, and store ready-to-serve dishes, allowing full control oven timing without compromising quality or performance.



Professional-grade food safety at home

Controlled blast chilling rapidly lowers food temperature, reducing bacterial growth and ensuring higher safety standards at home.



Reduced waste and smarter management

Better preservation extended food life and enables precise portioning, helping reduce waste and optimise ingredient usage.

Your time. Your table.

The kitchen adapts to your lifestyle.



Dinner party
Caterers and professionals take over private kitchens with ease.



Private chef
Preparation, preservation and service handled as in a Michelin-starred restaurant.



Family
Perfect kitchen and food management for everyday life.

THE PURCHASE PROCESS

Design

Model 1S and the Multifunctional Blast Chiller can be integrated stacked into a single, cohesive column, where a coordinated door and a dedicated external frame create a clean, monolithic aesthetic.

Purchase

Unox Casa and Fhiaba work in synergy to ensure a seamless and fully coordinated experience, with each brand independently managing the sale of its respective product, while maintaining perfect alignment throughout the process.

Service

Unox Casa and Fhiaba independently manage the installation and long-term maintenance of their respective product, while guaranteeing consistent support over time.

Warranty

Model 1S is covered by a 2-year commercial warranty, extendable up to 7 years or 10,000 hours of use, while the multifunctional blast chiller is covered by a standard 2-year warranty.





VERSION

Stainless Steel

Width	788 mm
Depth	750 mm
Height	1970 mm

Left- or right-hand door opening.



VERSION

Black Edition

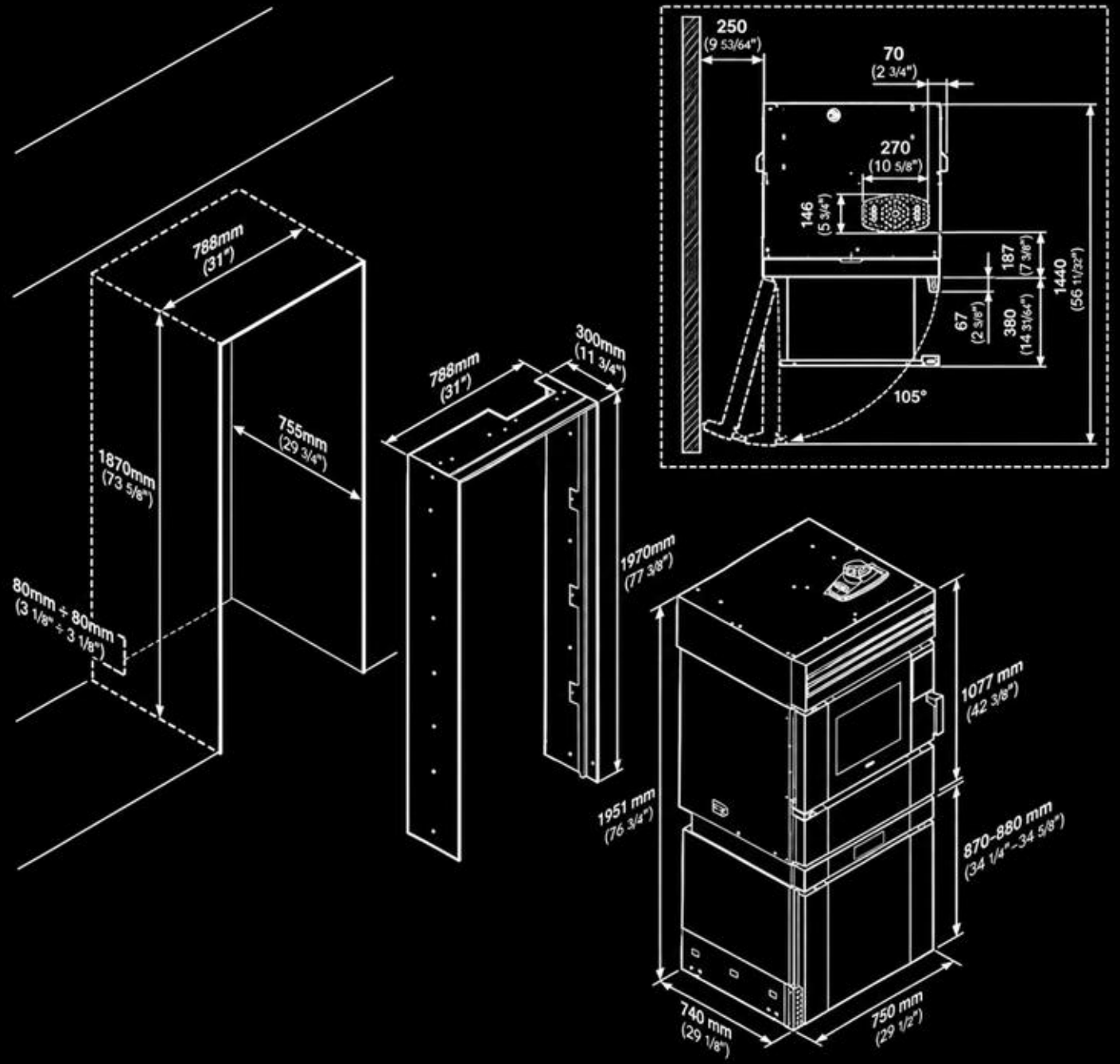
Width	788 mm
Depth	750 mm
Height	1970 mm

Left- or right-hand door opening.

DIMENSIONS

Installation

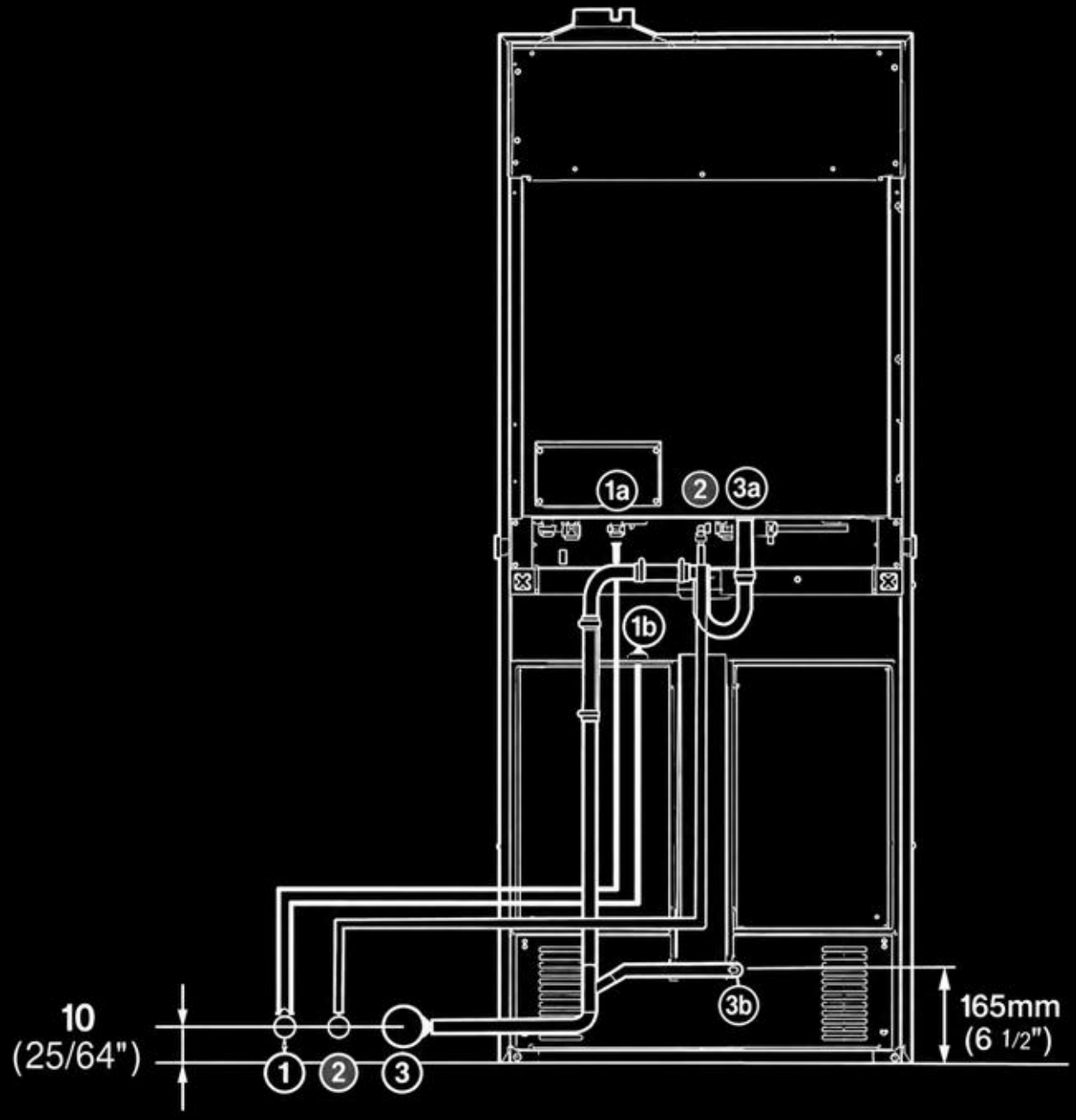
	Niche	Frame	Column
Width	788 mm	788 mm	750 mm
Depth	750 mm	300 mm	740 mm
Height	1970 mm	1970 mm	1951 mm



ELECTRICAL & WATER

Connections

Connection position	
1	Electrical outlet
2	3/4 tap for column water supply
3	40 mm liquids drain pipe





UNOX CASA | Fhiaba