INVENTIVE SIMPLIFICATION

XEVC-0311-E1R

Project_____

Item_____

Quantity_____

Date_____

MODEL		
CHEFTOP MIND.Maps™ ONE	• **Combi steamer**	• **Hinged Left (Right Hand Door)**
	• **Electric**	• **9.5" Touch control panel**
	• **3 Trays GN 1/1**	

DESCRIPTION

Combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plated regeneration) and for fresh or frozen bakery and pastry cooking processes thanks to **CLIMALUX™** technology that combines **STEAM.Maxi™**, the production of high quality steam, with **DRY.Maxi**, the controlled extraction of humidity.

STANDARD COOKING FEATURES

SETTINGS:

- **TEMPERATURE**: 30 °C – 260 °C.
- **CLIMA.Control**: Humidity or dry air set by 10%.
- **FANS**: 4 fan speeds with auto-reverse and pulse function.
- Up to 9 cooking steps.
- Single point core probe.
- Delta T cooking option.
- **MIND.Maps™**: The new intuitive visual language setting to create your perfect cooking program.

PROGRAMS:

- 384 programs.
- **MIND.Maps™**: Up to 48 custom MIND.Maps™

UNOX INTENSIVE COOKING:

- **STEAM.Maxi**: Humidity and steam production.
- **DRY.Maxi**: Forced extraction of humidity.
- **AIR.Maxi**: Multiple fans and auto-reversing fan speed.

APP & WEB SERVICES

- Data Driven Cooking App and website.
- Combi guru smartphone app.

KEY FEATURES

UNOX INTENSIVE COOKING:

- **CLIMALUX**: Precise humidity control.
- **STEAM.Maxi**: Humidity and steam production.
- **DRY.Maxi**: Forced extraction of humidity.
- **AIR.Maxi**: Multiple fans and auto-reversing fan speed.
- **EFFICIENT.Power**: Triple glass insulation, Energy Star Certified.

DATA DRIVEN COOKING:

- **DDC Stats**: Oven usage and consumption reports.
- **DDC App**: Remote analysis of usage and consumption.

STANDARD TECHNICAL FEATURES

- **ROTOR.Klean**: automatic washing system.
- BUILD-IN Detergent drawer system
- **Single point core probe**: 1 sensor.
- **Double glass**
- **USB data**: download/upload HACCP data.
- **USB data**: download/upload programs.
- Integrated Det&Rinse tank.
- **LED** chamber illumination integrated in the door.
- Stainless steel tray supports.
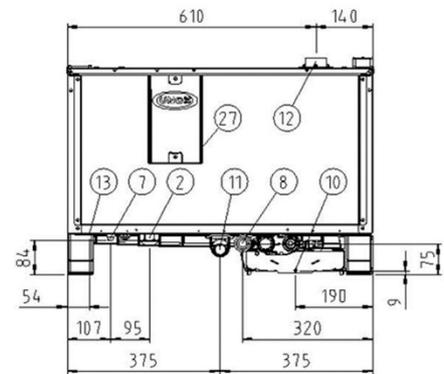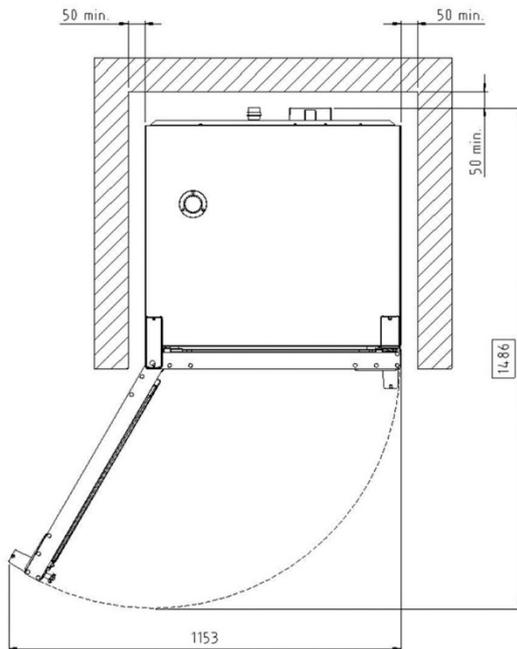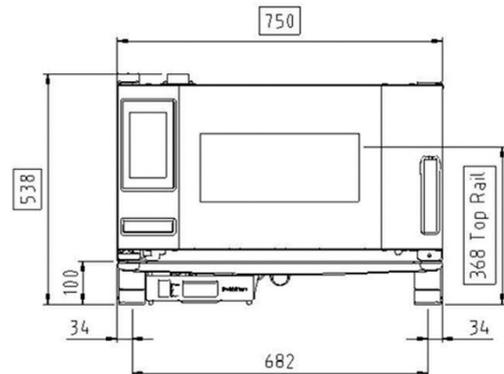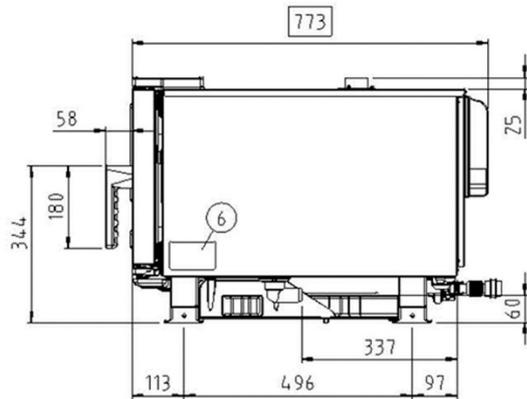- Stainless steel AISI 304 cooking chamber.

XEVC-0311-E1R

DIMENSIONS AND WEIGHT

Width	750 mm
Depth	773 mm
Height	538 mm
Net Weight	50 Kg
Pan Spacing	67 mm

CONNECTION POSITIONS

1	Terminal board cover box
2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4 " Thread water inlet
10	Rotor.KLEAN connection
11	Cavity drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet

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POWER SUPPLY

STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Cycle	50-60 Hz
Total power	5 kW
Maximum Amp Draw	7,4 A
Required breaker size *	16 A
Power cable requirement	H07RN-F 5G 2.5 mm^2
Cord diameter	13,96 mm
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	3PH+PE
Cycle	50-60 Hz
Total power	5 kW
Maximum Amp Draw	12,9 A
Required breaker size *	16 A
Power cable requirement	H07RN-F 4G 2.5 mm^2
Cord diameter	13,96 mm
Plug	NOT INCLUDED

OPTION B

Voltage	Voltage
Phase	Phase
Cycle	Cycle
Total power	Total power
Maximum Amp Draw	Maximum Amp Draw
Required breaker size *	Required breaker size *
Power cable requirement	Power cable requirement
Cord diameter	Cord diameter
Plug	Plug
* Recommended size - observe local ordinances	

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.

WATER CONNECTION

SUPPLY

USING A WATER SUPPLY NOT MEETING UNOX's MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.	
It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the specifications listed through adequate treatment measures.	
Line pressure:	Drinking water inlet: 3/4" NPT*, line pressure: 21 to 87 psi; 1.5 to 6 Bar

INFLOW WATER SPECIFICATIONS

Free chlorine	≤ 0.1 ppm
Chloramine	0.1 ppm
TDS	≤ 125 ppm
Silica	≤ 12 ppm
pH	7 ÷ 8.5

STEAM CIRCUIT: INFLOW WATER SPECIFICATIONS

Total hardness (TH)	≤ 8 °d
Chlorides	≤ 25 ppm
Alkalinity	≤ 150 ppm as CaCO3

ACCESSORIES

- **Det&Rinse PLUS:** Concentrated detergent and rinse aid.
- **Det&Rinse ECO:** detergent with natural ingredient.
- **VENTLESS HOOD**: Steam condensing hood (water required).
- **Activated Carbon filter for waterless hoods**
- **COOKING ESSENTIALS**: Special trays.
- **Quick load and trolley system**
- **UNOX PURE:** Osmosis filter.
- **UNOX PURE-RO:** Reverse osmosis filter.
- **Sous-vide** extra-fine core probe for sous-vide.
- **Wi/Fi & Ethernet** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty.
- Available in different voltage.

Register to access data and product specifications
infonet.unox.com

We reserve the right to make technical improvements - **March: 2018**

UNOX S.p.A.   Via Majorana 22 - 35010 Cadoneghe PD - Italy - Tel. +39 049 8657511 - Fax. +39 049 8657555 - info@unox.com   Pag. 3 / 3