UNOX®
INVENTIVE SIMPLIFICATION

XEBC-04EU-EPR

MODEL	• **Combi steamer**	• **Hinged Left (Right Hand Door)**
BAKERTOP MIND.Maps™ PLUS	• **Electric**	• **9.5" Touch control panel**
	• **4 Trays 600x400**	

DESCRIPTION

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

Automatic management of cooking processes (**CHEFUNOX**) assisted by **UNOX Intelligent Performance** artificial intelligence which guarantees perfect results and repeatability for any load size.

KEY FEATURES

UNOX INTELLIGENT PERFORMANCE:

- **CLIMALUX**: Precise humidity control.
- **SMART.Preheating:** Automatic and intelligent cooking chamber preheating.
- **ADAPTIVE.Cooking:** Automatic adjustment of time, temperature and clima condition for a perfect result for any quantity of food.
- **AUTO.Soft:** Smooth temperature rising management for delicate product.
- **SENSE.Klean:** Automatic and intelligent washing system based on actual oven usage.

DATA DRIVEN COOKING:

- **Ethernet** connection board to keep the oven connected to UNOX and UNOX App.
- **DDC Stats**: Oven usage and consumption reports.
- **DDC App**: Remote analysis of usage and consumption.

UNOX INTENSIVE COOKING:

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

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.
- Multipoint core probe.
- Delta T cooking option.
- **MIND.Maps™**: The new intuitive visual language setting to create your perfect cooking program.

PROGRAMS:

- 1000+ programs.
- **CHEFUNOX**: Automatic baking programs.
- **MULTITIME**: Up to 10 timers for multiple products baking in the same environments.
- **MISE EN PLACE**: Timed loading of up to 9 different items so they are all ready at the same time.
- **READYBAKE**: Ready to use settings for a quick start.
- **MIND.Maps™**: Up to 48 custom MIND.Maps™

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APP & WEB SERVICES

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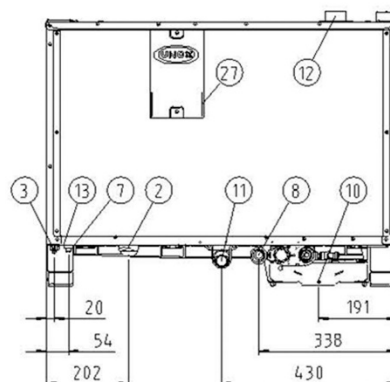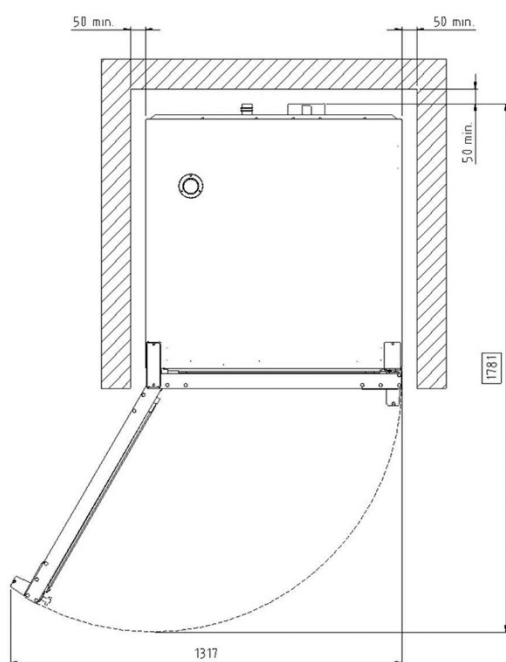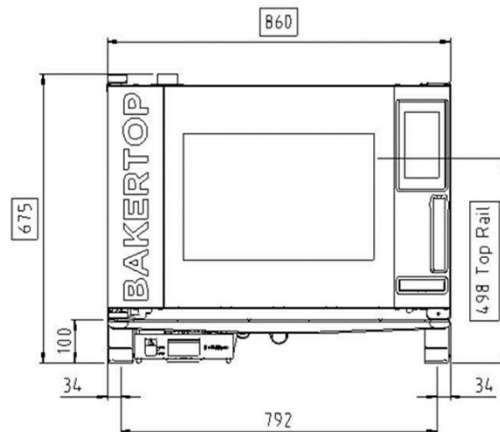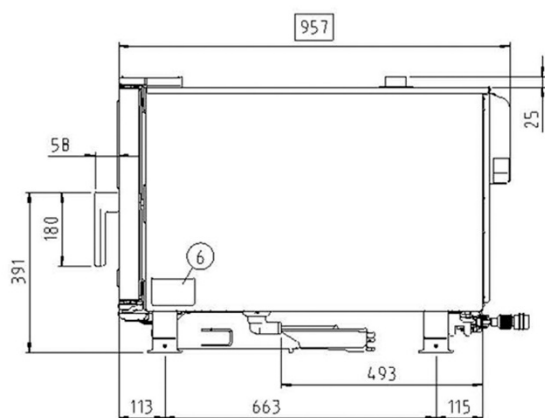- Combi guru smartphone app.

STANDARD TECHNICAL FEATURES

- **ROTOR.Klean**: automatic washing system.
- Automatic special washing behind the fan guard
- BUILD-IN Detergent drawer system
- **Multipoint core probe**: 4 sensors.
- **Triple 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

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

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DIMENSIONS AND WEIGHT

Width	860 mm
Depth	958 mm
Height	675 mm
Net Weight	85 Kg
Pan Spacing	80 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	10,6 kW
Maximum Amp Draw	20 A
Required breaker size *	25 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	10,6 kW
Maximum Amp Draw	34 A
Required breaker size *	40 A
Power cable requirement	H07RN-F 4G 2.5 mm^2
Cord diameter	13,96 mm
Plug	NOT INCLUDED

 * Recommended size -observe local ordinances

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

INSTALLATION REQUIREMENTS

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

ACCESSORIES

- **Det&Rinse PLUS:** Concentrated detergent and rinse aid.
- **Det&Rinse ECO:** Detergent with natural ingredient.
- **VENTLESS HOOD**: Steam condensing hood (water required).
- **WATERLESS HOOD:** Steam condensing hood (water not required).
- **Activated Carbon filter for waterless hoods**
- **BAKING 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:** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty.
- **STEAM.Boost:** Allows an extra steam production (up to 50%+ for 6 minutes) in the beginning of the baking process, perfect for fresh bread baking.
- Available in different voltage.

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

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