



INVENTIVE SIMPLIFICATION

XAVC-1011-EPR

Project_ _____

Item_ _____

Quantity_ _____

Date_ _____

MODEL

CHEFTOP MIND.Maps™ PLUS

- Combi steamer
12 x 20 (Hotel Pans)
- Hinged Left
(Right Hand Door)
- 10 Trays GN 1/1
- 9.5" Touch control panel
- Electric



DESCRIPTION

Technologically advanced combination 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 baking process 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**) and assisted by **UNOX Intelligent Performance** artificial intelligence which guarantees perfect results and repeatability for any load size.

Best in class energy efficiency certified **ENERGY STAR**.

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**: Automatic temperature rising management
- **SENSE.Klean**: Automatic and intelligent washing system based on actual oven use

DATA DRIVEN COOKING:

- **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
- **EFFICIENT.Power**: Triple glass insulation, Energy Star Certified

STANDARD COOKING FEATURES

SETTINGS:

- **TEMPERATURE**: 86 °F - 500 °
- **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 cooking programs
- **MULTITIME**: Up to 10 timers for multiple products cooking in the same environments
- **MISE EN PLACE**: Timed loading of up to 9 different items so they are all ready at the same time
- **READYCOOK**: 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

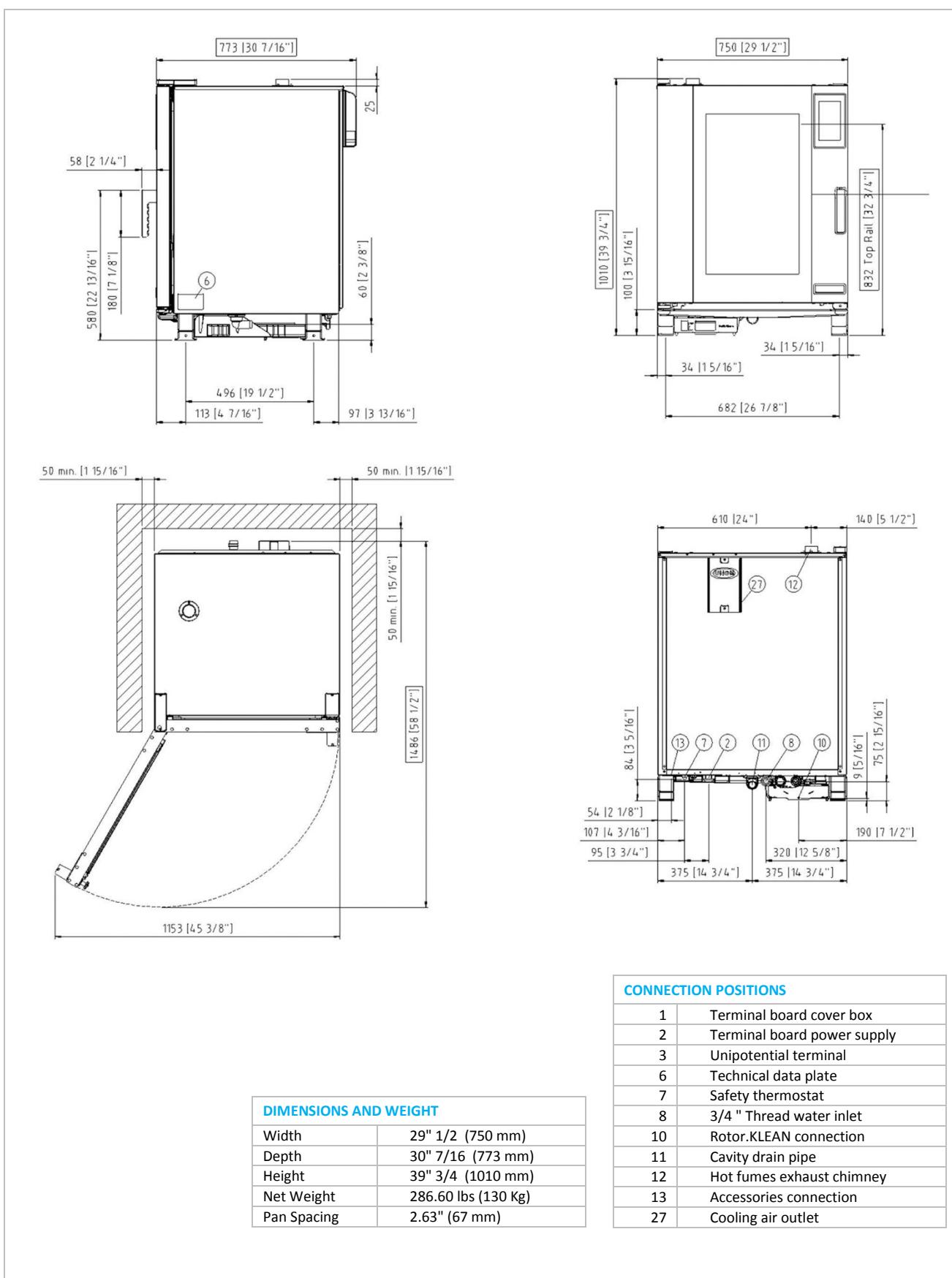
- **ROTOR.Klean**: automatic washing system
- **Multipoint core probe**: 4 sensors
- Triple glass
- **USB data**: download/upload HACCP data
- **USB data**: download/upload programs
- Integrated Det&Rinse tank
- LED chamber illumination integrated in the door.
- **ENERGY STAR** certified
- Tray supports with anti-tipping system
- Stainless steel AISI 304 cooking chamber with retrofit washing



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

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Views
Connection positions
Dimensions and Weights





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Power supply
Water connections
Installation requirements
Accessories

POWER SUPPLY		INSTALLATION REQUIREMENTS
STANDARD		Installations must conform to all local electrical systems, specifically Minimum wire gauge required for field connection, hydraulic and ventilation codes.
Voltage		208-240 V
Phase		3PH+PE
Cycle		60 Hz
Total power		11.6 – 15.5 kW
Maximum Amp Draw		39 A
Required breaker size *		50 A
Power cable requirement		Cu 90°C 4 x AWG8
Cord diameter		0.97"
Plug		NOT INCLUDED
* Recommended size - observe local ordinances		
WATER CONNECTION		ACCESSORIES
SUPPLY		Det&Rinse PLUS: Concentrated detergent and rinse aid VENTLESS HOOD: Steam condensing hood (water required) COOKING ESSENTIALS: Special trays UNOX.FINEST UNOX.PURE: Ion exchange water treatment system. 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 HYPER.Smoker Smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply SMART.Drain Special smart valve, that allowes the fat collection from cooking process, to protect the drain from blocks Available in different voltage
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 °DH
Chlorides		≤ 25 ppm
Alkalinity		≤ 150 ppm as CaCO ₃

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

