



INVENTIVE SIMPLIFICATION

XAVC-10FS-GPR

MODEL CHEFTOP MIND.Maps™ PLUS	Project_	_____
	Item_	_____
	Quantity_	_____
	Date_	_____
DESCRIPTION		
		<p>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.</p> <p>Automatic management of cooking processes (CHEFUNOX) and assisted by UNOX Intelligent Performance artificial intelligence which guarantees perfect results and repeatability for any load size.</p> <p>Best in class energy efficiency certified ENERGY STAR.</p>
KEY FEATURES		
<p>UNOX INTELLIGENT PERFORMANCE:</p> <ul style="list-style-type: none"> • 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 <p>DATA DRIVEN COOKING:</p> <ul style="list-style-type: none"> • DDC Stats: Oven usage and consumption reports • DDC App: Remote analysis of usage and consumption <p>UNOX INTENSIVE COOKING:</p> <ul style="list-style-type: none"> • 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 <p>STANDARD TECHNICAL FEATURES</p> <ul style="list-style-type: none"> • 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 		
<p>APP & WEB SERVICES</p> <ul style="list-style-type: none"> • Data Driven Cooking App and website • Top Training smartphone app • Combi guru smartphone app 		

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



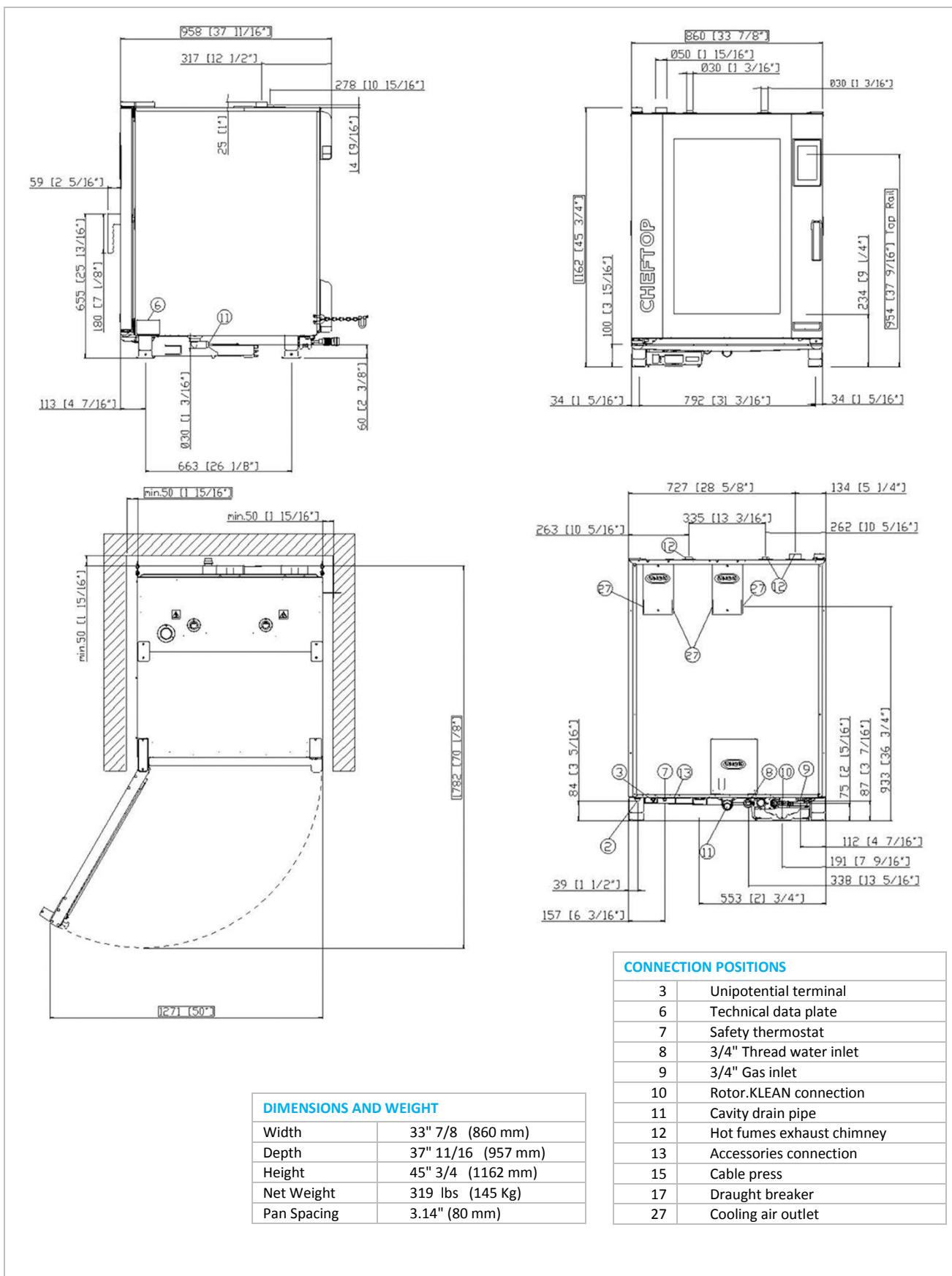


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Views
Connection positions
Dimensions and Weights



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Power and Gas supply
Water connections
Accessories
Installation requirements

POWER SUPPLY		GAS SUPPLY			
STANDARD					
Voltage	120 V				
Phase	1PH+N+PE				
Cycle	60 Hz				
Total power	1.4 kW				
Maximum Amp Draw	12 A				
Required breaker size *	15 A				
Power cable requirement	Cu 90°C 3 x AWG14				
Cord diameter	0.39"				
Plug	NEMA 5-20P				
* 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.			
		Flow analysis must be performed.			
WATER CONNECTION		ACCESSORIES			
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				
Connection	cold water				
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			