



INVENTIVE SIMPLIFICATION

# XAVC-1011-GPR

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
- Gas



## STANDARD COOKING FEATURES

## SETTINGS:

- TEMPERATURE: 86 °F - 500 °F
- 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™

## 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 &amp; WEB SERVICES

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

## 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 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

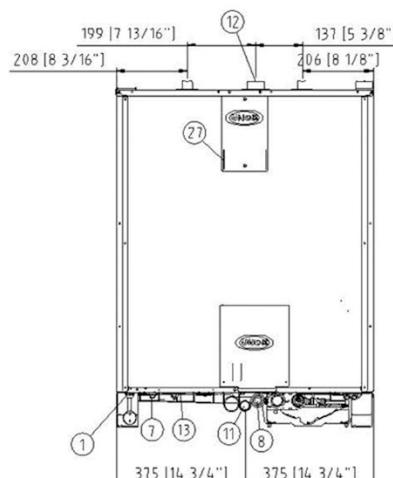
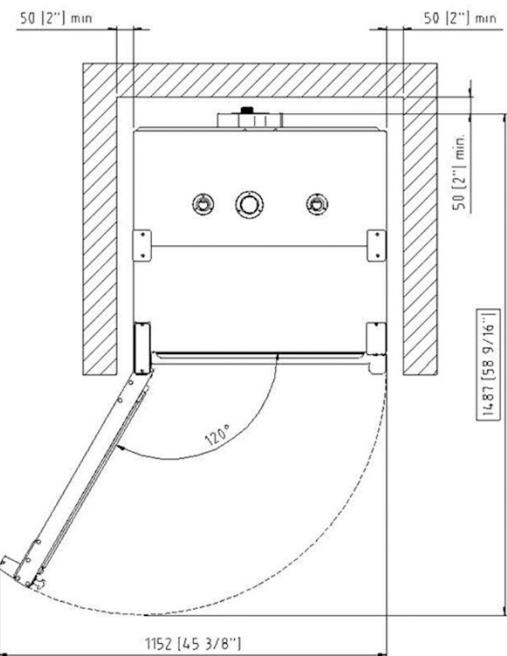
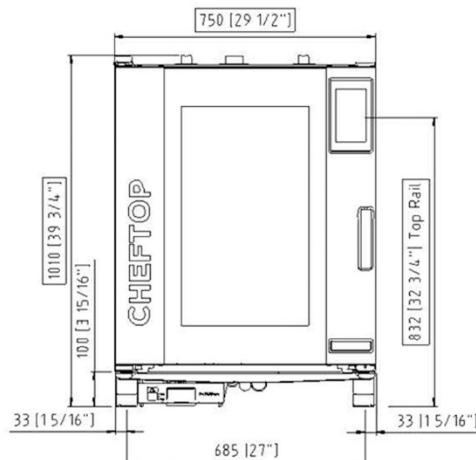
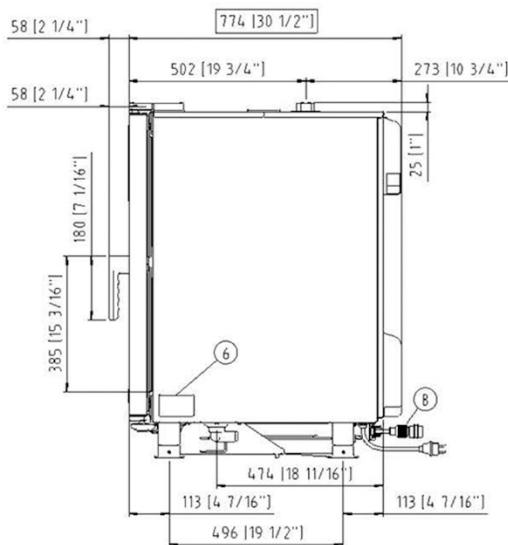
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# XAVC-1011-GPR

## Views

## Connection positions

## Dimensions and Weights



## CONNECTION POSITIONS

3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4" Thread water inlet
9	3/4" Gas inlet
10	Rotor.KLEAN connection
11	Cavity drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
15	Cable press
17	Draught breaker
27	Cooling air outlet

DIMENSIONS AND WEIGHT	
Width	29" 1/2 (750 mm)
Depth	30" 1/2 (774 mm)
Height	39" 3/4 (1010 mm)
Net Weight	396.83 lbs (180 Kg)
Pan Spacing	2.63" (67 mm)



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Power and Gas supply  
Water connections  
Accessories  
Installation requirements

POWER SUPPLY		GAS SUPPLY			
<b>STANDARD</b>					
Voltage	120 V	Gas type	Natural Gas   LP Gas		
Phase	1PH+N+PE	Connected energy load	75000 Btu/h (22 kW)		
Cycle	60 Hz	Min. gas pressure	3.5 i.w.c. (Natural Gas) 8.0 i.w.c. (LP Gas)		
Total power	1 kW	Max. gas pressure	10.5 i.w.c. (Natural G) 13.0 i.w.c. (LP Gas)		
Maximum Amp Draw	8.5 A	Hook-up	3/4" NPT		
Required breaker size *	10 A				
Power cable requirement	SJTO 3 x AWG14				
Cord diameter	0.47"				
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			
<b>SUPPLY</b>		<b>Det&amp;Rinse PLUS:</b> Concentrated detergent and rinse aid <b>COOKING ESSENTIALS:</b> Special trays <b>UNOX.FINEST</b> <b>UNOX.PURE:</b> Water filter ion exchanger. <b>Sous-vide</b> extra-fine core probe for sous-vide <b>Wi/Fi</b> connection board to keep the oven connected to UNOX cloud mandatory to extend warranty <b>HYPER.Smoker</b> Smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply <b>SMART.Drain</b> Special smart valve, that allows the fat collection from cooking process, to protect the drain from blocks Available in different voltage			
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 <sub>3</sub>				
		Register to access data and product specifications <a href="http://infonet.unox.com">infonet.unox.com</a>			