



INVENTIVE SIMPLIFICATION

XAVC-16FS-GPR

Project_ _____

Item_ _____

Quantity_ _____

Date_ _____

MODEL

CHEFTOP MIND.Maps™ PLUS

- Combi steamer
16 Trays 18 x 26
2" 12 x 20 (Hotel Pans)
Loaded side by side
- Gas
- Hinged Left
(Right Hand Door)
- 9.5" Touch control panel



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

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

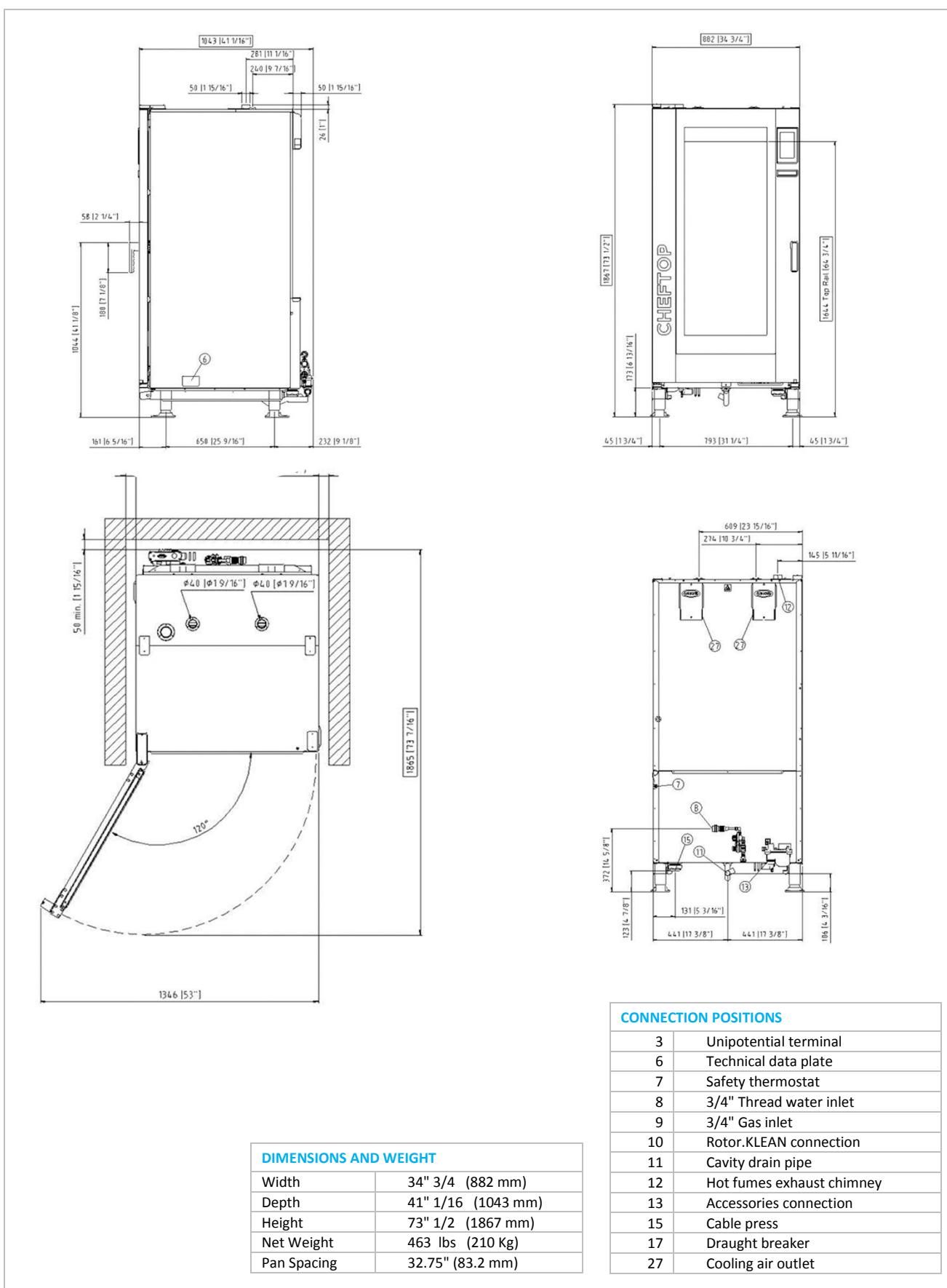
- Data Driven Cooking App and website
- Top Training smartphone app
- Combi guru smartphone app



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

XAVC-16FS-GPR

Views
Connection positions
Dimensions and Weights





INVENTIVE SIMPLIFICATION

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Power and Gas supply
Water connections
Accessories
Installation requirements

POWER SUPPLY		GAS SUPPLY			
STANDARD		GAS SUPPLY			
Voltage	120 V	Gas type	Natural Gas LP Gas		
Phase	1PH+N+PE	Connected energy load	273000 Btu/h (80kW)		
Cycle	60 Hz	Min. gas pressure	3.5 i.w.c. (Natural Gas) 8.0 i.w.c. (LP Gas)		
Total power	2.2 kW	Max. gas pressure	10.5 i.w.c. (Natural G) 13.0 i.w.c. (LP Gas)		
Maximum Amp Draw	18.5 A	Hook-up	3/4" NPT		
Required breaker size *	25 A				
Power cable requirement	SJTO 3 x AWG14				
Cord diameter	0.39"				
Plug	NEMA 5-20P				
* Recommended size - observe local ordinances					
WATER CONNECTION					
SUPPLY		ACCESSORIES			
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	Det&Rinse PLUS: Concentrated detergent and rinse aid			
Connection	cold water	COOKING ESSENTIALS: Special trays			
INFLOW WATER SPECIFICATIONS		UNOX.FINEST			
Free chlorine	≤ 0.1 ppm	UNOX.PURE: Water filter ion exchanger.			
Chloramine	0.1 ppm	Sous-vide extra-fine core probe for sous-vide			
TDS	≤ 125 ppm	Wi/Fi connection board to keep the oven connected to UNOX cloud mandatory to extend warranty			
Silica	≤ 12 ppm	HYPER.Smoker Smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply			
pH	7 ÷ 8.5	SMART.Drain Special smart valve, that allows the fat collection from cooking process, to protect the drain from blocks			
STEAM CIRCUIT: INFLOW WATER SPECIFICATIONS		Available in different voltage			
Total hardness (TH)	≤ 8 °DH				
Chlorides	≤ 25 ppm				
Alkalinity	≤ 150 ppm as CaCO ₃				
Register to access data and product specifications infonet.unox.com					