XECL-2013-YPRS

Project _____
Item _____
Quantity _____
Date _____

Model
CHEFTOP MIND.Maps™ PLUS BIG COMPACT

- Combi oven
- Electric
- 20 trays GN 1/1
- Hinge on the left side
- 9.5" Touch control panel



DESCRIPTION

Technologically advanced trolley combi compact oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking. Thanks to Unox Intensive Cooking and Intelligence Performance technologies and the automatic managing of the coooking processes, CHEFUNOX guarantees perfect results and repeatability for any load size even without trained staff. Its compact design allows you to install it even in small spaces, increasing the production capacity per square metre.

STANDARD COOKING FEATURES

Programs

- **1000+** Programs
- **CHEFUNOX:** choose something to cook from the library and the oven will automatically set all the parameters
- **MULTI.TIME:** manages up to 10 cooking processes at the same time
- **MISE.EN.PLACE:** synchronises the insertion of pans so that all the dishes are ready at the same time
- **MIND.Maps™:** draw the cooking processes directly on the display
- **READY.COOK:** ready to use settings with infinite time for a quick start

Manual cooking

- **Temperature:** 30 °C – 300 °C
- Up to 9 cooking steps
- **CLIMA.Control:** humidity or dry air set by 10%
- Delta T cooking with core probe
- MULTI.Point core probe
- SOUS-VIDE core probe

STANDARD TECHNICAL FEATURES

- **ROTOR.Klean™:** automatic washing system
- Automatic special washing behind the fan guard
- Moulded cooking chamber made of AISI 316 L stainless steel
- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system integrated in the door which works even when the door is open
- 6 motors with multiple fan system with reverse gear and high power intensity rectilinear heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

ADVANCED AND AUTOMATIC COOKING FEATURES

Data Driven Cooking

- Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically regulates the cooking parameters to ensure repeatable results
- **CLIMALUX™:** total control of the humidity in the cooking chamber
- **SMART.Preheating:** automatically sets the preheating temperature and duration
- **AUTO.Soft:** manages the heat rise to make it more delicate
- **SENSE.Klean:** estimates how dirty the oven is and suggests the appropriate automatic washing cycle

Unox Intensive Cooking

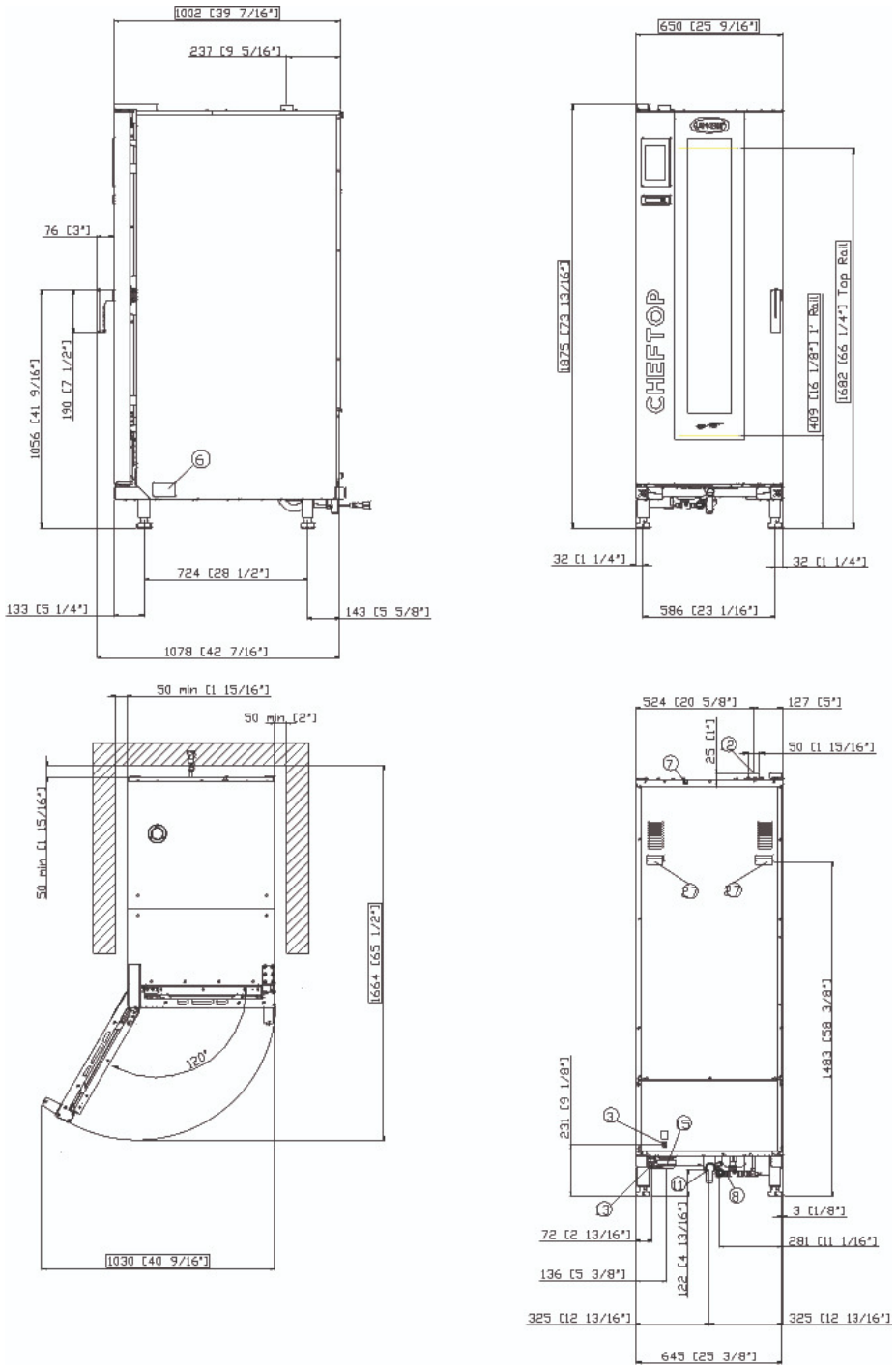
- **DRY.Maxi™:** rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™:** produces saturated steam
- **AIR.Maxi™:** manage fans auto-reverse and pulse function
- **PRESSURE.Steam:** increases the steam saturation and temperature

APP & WEB SERVICES

- Data Driven Cooking app & webapp
- Top Training app
- Combi guru app

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Views
Connection positions
Dimensions and Weight



DIMENSIONS AND WEIGHT

Width	650 mm
Depth	1002 mm
Height	1875 mm
Net Weight	296 kg
Tray pitch	67 mm

CONNECTION POSITIONS

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4" female NPT water inlet
10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet

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Power and gas supply
Water connections
Installation requirements
Accessories

POWER SUPPLY

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	38.5 kW
Maximum Amp Draw	58 A
Required breaker size	63 A
Power cable requirements*	5G x 16 mm^2
Power cable diameter	28 mm
Plug	NOT INCLUDED

*Recommended size - observe local ordinance

WATER SUPPLY

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications through adequate treatment measures.

Line pressure:	Drinking water inlet: 3/4" NPT*, line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

Inflow water specifications

Free chlorine	≤ 0.5 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
Electrical conductivity	≤ 1000 µS/cm
Total hardness	≤ 30 °dH

Steam circuit: inflow water specifications

Total hardness (TH)	≤ 8 °dH*
Chlorides	≤ 250 ppm

*this value refers to daily steam cooking of 1- 2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. We recommend water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphates are not allowed.

ACCESSORIES

- **Ventless hood:** steam condensing hood
- QUICK.Load and trolley system
- **Cooking Essentials:** special trays
- **DET&Rinse™ PLUS:** cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **DET&Rinse™ ECO:** eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRA:** ultra strong detergent for high level of dirt, recommended for poultry and meat fats
- **PURE:** resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- Ethernet connection kit

INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

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