INVENTIVE SIMPLIFICATION

Project _____

Item _____

Quantity _____

Date _____

# XEBL-16EU-E1RS

Model

## BAKERTOP MIND.Maps Big One

- Combi steamer
- Electric
- 16 Trays 600x400
- Hinged left (Right Hand Door)
- 9.5" Touch control panel




## DESCRIPTION

Technologically advanced combi oven for fresh or frozen bakery, pastry and confectionary baking processes and for gastronomy cooking processes (dehydrating, steaming, low temperature baking, sous vide cooking, roasting, grilling, pan frying, regeneration and plated regeneration) thanks to CLIMALUX ™, STEAM.Maxi ™, DRY.Maxi™ and AIR.Maxi™ technologies.

## STANDARD COOKING FEATURES

### Settings

- **TEMPERATURE:** 30 °C – 260 °C.
- **CLIMA.Control:** Humidity or dry air set by 10%.
- Single.Point core probe.
- Delta T cooking with core probe.
- **MIND.Maps™:** Draw cooking processes made of infinite steps with one simple touch.

### Programs

- **1000+** programs.

### Unox intensive cooking

- **STEAM.Maxi™:** Humidity and steam production.
- **DRY.Maxi™:** Forced extraction of humidity.

## APP & WEB SERVICES

- Data Driven Cooking App & webApp.
- Top Training App.
- Combi guru App.

## KEY FEATURES

### Data driven cooking

- **Ethernet:** connection board to keep the oven connected to UNOX cloud and UNOX App.
- **DDC Stats:** Oven usage and consumption reports.
- On-line recipe book and possibility to send programs to ovens.

### Unox intensive cooking

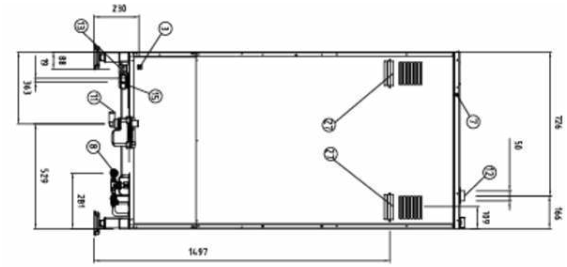
- **STEAM.Maxi™:** Humidity and steam production.
- **DRY.Maxi™:** Forced extraction of humidity.
- **AIR.Maxi™:** Multiple fans and auto-reversing fan speed.

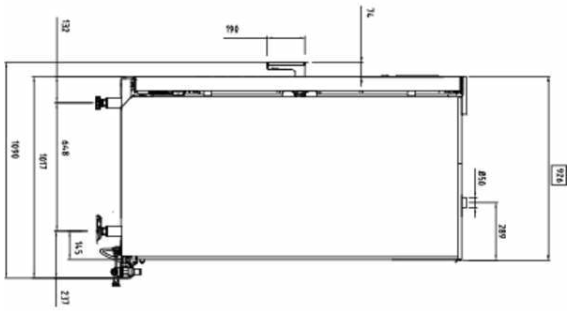
## STANDARD TECHNICAL FEATURES

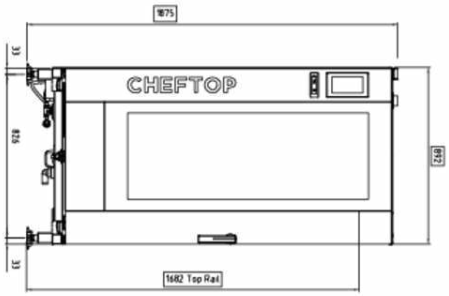
- **ROTOR.Klean™ :** automatic washing system.
- **Single.Point core probe:** 4 sensors.
- **Double glass**
- **WI-Fi-/USB data:** download/upload HACCP data.
- **WI-Fi-/USB data:** download/upload programs
- Integrated Det&Rinse tank.
- **LED:** chamber illumination integrated in the door.
- Tray supports with anti-tipping system
- Stainless steel AISI 304 cooking chamber

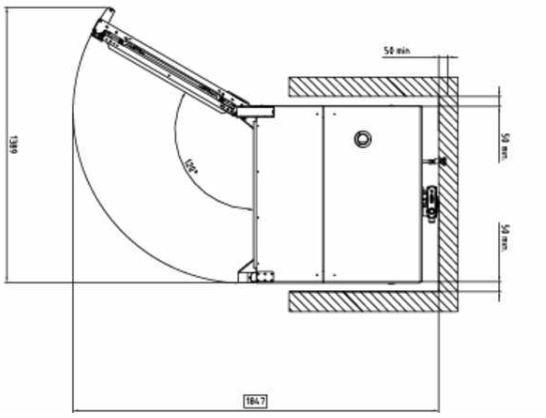
# XEBL-16EU-E1RS

Views
Connection positions
Dimensions and Weights







## DIMENSIONS AND WEIGHT

| | |
|---|---|
| Width: | **892 mm** |
| Depth: | **1018 mm** |
| Height: | **1875 mm** |
| Net Weight: | **292 Kg** |
| Pan Spacing: | **80 mm** |

## CONNECTION POSITIONS

| | |
|---|---|
| 1 | Terminal board cover box |
| 2 | Terminal board power supply |
| 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 |
| 27 | Cooling air outlet |

# XEBL-16EU-E1RS

Power and gas supply
Water connections
Installation requirements
Accessories

## POWER AND GAS SUPPLY

### STANDARD

| | |
|---|---|
| Voltage | 380-415 V |
| Phase | 3PH+N+PE |
| Cycle | 50-60 Hz |
| Total power | 29.3 kW |
| Maximum Amp Draw | 43.5 A |
| Required breaker size * | 50 A |
| Power cable requirement | H07RN-F 5G 10 mm2 |
| Cord diameter | 13,96 mm |
| Plug | NOT INCLUDED |

### OPTION A

| | |
|---|---|
| Voltage | 220-240 V |
| Phase | 3PH+PE |
| Cycle | 50-60 Hz |
| Total power | 29.3 kW |
| Maximum Amp Draw | 74 A |
| Required breaker size * | 25 A |
| Power cable requirement | H07RN-F 4G 16 mm2 |
| Cord diameter | 13,96 mm |
| Plug | NOT INCLUDED |

## 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.

## WATER CONNECTION

### 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 |

### Inflow water specifications

| | |
|---|---|
| Free chlorine | ≤ 0.2 ppm |
| Chloramine | 0.1 ppm |
| pH | 7 ÷ 8.5 |

### Steam circuit: inflow water specifications

| | |
|---|---|
| Total hardness (TH) | ≤ 8 °d |
| Chlorides | ≤ 25 ppm |
| Alkalinity | ≤ 150 ppm as CaCO3 |

### Clean circuit: inflow water specifications

| | |
|---|---|
| Total hardness (TH) | ≤20 °d |
| Chlorides | ≤80 ppm |
| Alkalinity | ≤ 250 ppm as CaCO3 |

## ACCESSORIES

- **Det&Rinse PLUS** Concentrated detergent and rinse aid
- **Det&Rinse ECO** detergent with natural ingredient
- **VENTLESS HOOD** Steam condensing hood (water required)
- **Activated Carbon filter for waterless hoods**
- **COOKING ESSENTIALS** Special trays
- **Quick load and trolley system**
- **UNOX PURE** Osmosis filter
- **UNOX PURE-RO** Reverse osmosis filter
- **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
- **Available in different voltage**

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