INVENTIVE SIMPLIFICATION

Project _____

Item _____

Quantity _____

Date _____

XEBL-16EU-YPRS

Model

BAKERTOP MIND.Maps Big Plus

- 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. Automatic management of cooking processes (CHEFUNOX) assisted by UNOX Intelligent Performance artificial intelligence which guarantees perfect results and repeatability for any load size.

STANDARD COOKING FEATURES

Settings

- **TEMPERATURE:** 30 °C – 300 °C.
- **CLIMA.Control:** Humidity or dry air set by 10%.
- **FANS:** 4 fan speeds with auto-reverse and pulse function.
- MULTI.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.
- **CHEFUNOX:** Automatic cooking programs.
- **MULTI.TIME:** Up to 10 timers for multiple products cooking in the same time.
- **MISE.EN.PLACE:** Sincronize the food loading in the cooking chamber to have every pan ready at the same time.
- **READYCOOK:** Ready to use settings for a quick start.
- **MIND.Maps™:** Save up to 48 MIND.Maps™ programs.

Unox intensive cooking

- **STEAM.Maxi™:** Humidity and steam production.
- **DRY.Maxi™:** Forced extraction of humidity.
- **AIR.Maxi™:** manage fans auto-reverse and pulse function.

APP & WEB SERVICES

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

KEY FEATURES

Unox intelligent performance

- **CLIMALUX™:** Precise humidity control.
- **SMART.Preheating:** Automatic and intelligent cooking chamber preheating.
- **ADAPTIVE.Cooking™:** Automatic adjustment of cooking parameter for a perfect result for any quantity of food load.
- **AUTO.Soft:** Smooth temperature rising management for delicate product.
- **SENSE.Klean™:** Automatic and intelligent washing system based on actual oven usage.

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

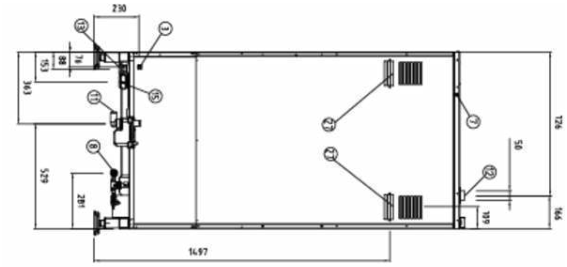
- **STEAM.Maxi™:** Humidity and steam production.
- **DRY.Maxi™:** Forced extraction of humidity.
- **AIR.Maxi™:** Multiple fans and auto-reversing fan speed.

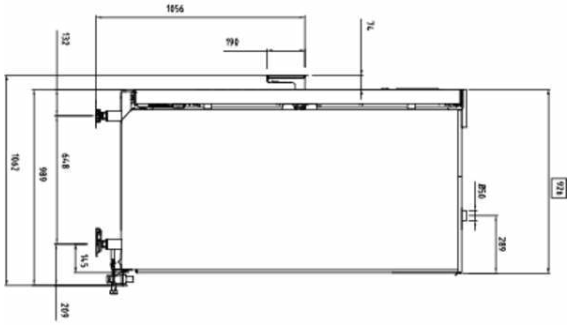
STANDARD TECHNICAL FEATURES

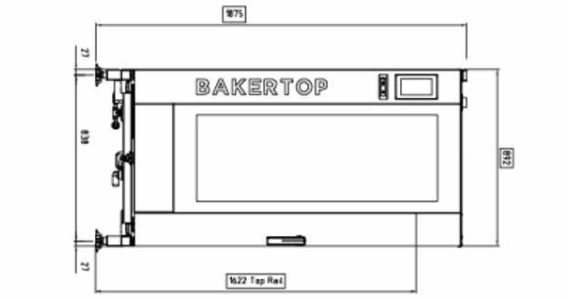
- **ROTOR.Klean™ :** automatic washing system.
- Automatic special washing behind the fan guard
- **Multipoint core probe:** 4 sensors.
- **Triple glass**
- **WI-Fi-/USB data:** download/upload HACCP data.
- **WI-Fi-/USB data:** download/upload programs
- Integrated Det&Rinse tank.
- **LED:** chamber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

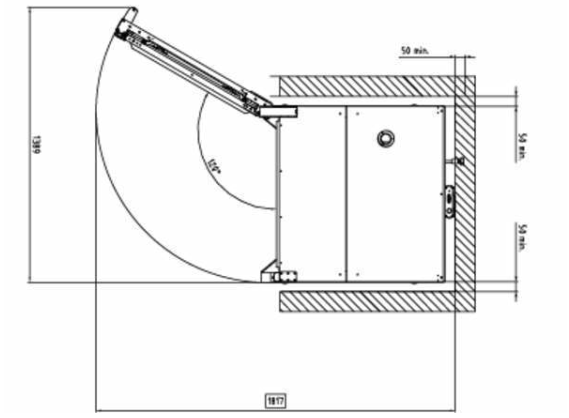
XEBL-16EU-YPRS

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-YPRS

POWER AND GAS SUPPLY

STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Cycle	50-60 Hz
Total power	38,5 kW
Maximum Amp Draw	64 A
Required breaker size *	80 A
Power cable requirement	H07RN-F 5G 16 mm2
Cord diameter	34 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