

Model
**CHEFTOP MIND.Maps™ PLUS
 COUNTERTOP**

- Combi steamer
- Electric
- 5 trays GN 1/1
- Hinged left (right hand door)
- 9.5" Touch control panel



STANDARD COOKING FEATURES

Manual cooking

- **Temperature:** 30 °C – 260 °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

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 for a quick start

STANDARD TECHNICAL FEATURES

- **ROTOR.Klean™:** automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tipping system
- Drip collection system integrated in the door and functional even with the door open
- 4-speed fan system and high-performance circular resistance
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data:** download/upload HACCP data
- **Wi-Fi / USB data:** download/upload programs

DESCRIPTION

Technologically advanced combi 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 the Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

ADVANCED AND AUTOMATIC COOKING FEATURES

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:** sets automatically the temperature and the duration of the preheating
- **AUTO.Soft:** manages the heat rise to make it more delicate
- **SENSE.Klean:** estimates how dirty the oven is and suggests appropriate automatic cleaning

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 saturation and temperature of steam

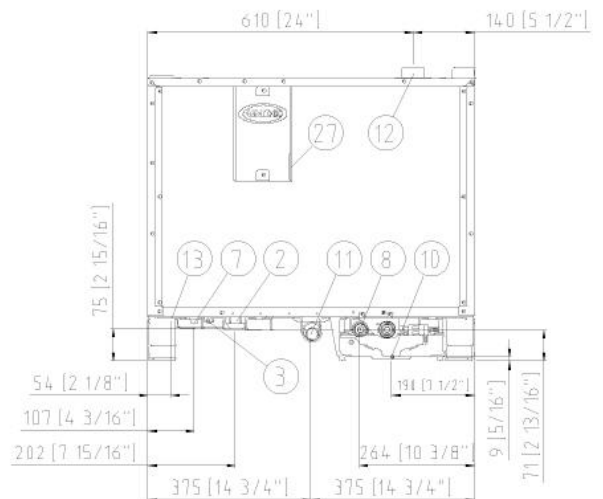
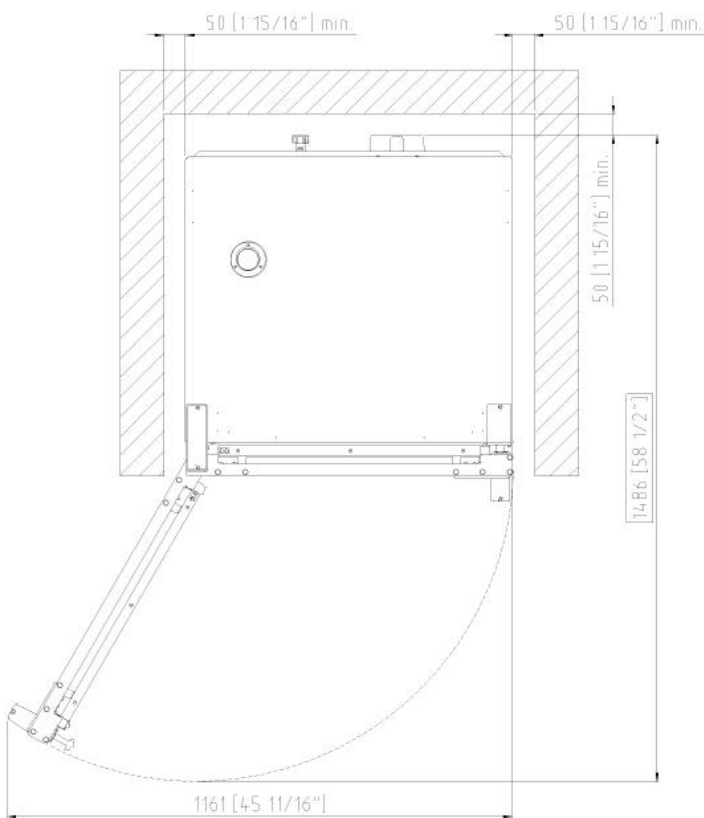
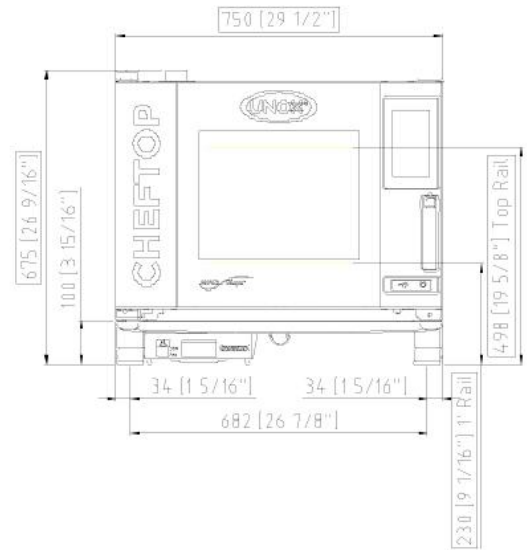
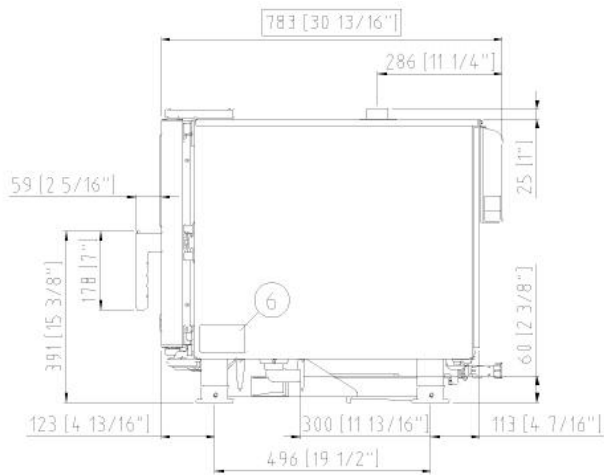
Data Driven Cooking

- 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

APP & WEB SERVICES

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

XEVC-0511-EPRM



DIMENSIONS AND WEIGHT

Width	750 mm
Depth	783 mm
Height	675 mm
Net Weight	67 kg
Pan spacing	67 mm

CONNECTION POSITIONS

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

XEVC-0511-EPRM

POWER SUPPLY

STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Frequency	50-60 Hz
Total power	9.3 kW
Maximum Amp Draw	14 A
Required breaker size*	20 A
Power cable requirement	H07RN-F 5G 2.5 mm ²
Cord diameter	16 mm
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	3PH+PE
Frequency	50-60 Hz
Total power	9.3 kW
Maximum Amp Draw	24 A
Required breaker size*	32 A
Power cable requirement	H07RN-F 4G 4 mm ²
Cord diameter	16 mm
Plug	NOT INCLUDED

WATER 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: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)
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Inflow water specifications

Free chlorine	≤ 0.1 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
TDS	≤ 125 ppm
Electrical conductivity	≤ 1000 µS/cm

Steam circuit: inflow water specifications

Total hardness (TH)	≤ 8 °dH (142 ppm)
Chlorides	≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH (142 ppm).

Wash circuit: inflow water specifications

Total hardness (TH)	≤ 30 °dH (534 ppm)
Chlorides	≤ 120 ppm

ACCESSORIES

- **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.
- **Ventless hood:** steam condensing hood
- **Ventless hood with activated carbon filter:** steam condensing hood with activated carbon filter
- **Cooking Essentials:** special trays
- **QUICK.Load and trolley system**
- **PURE:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber
- **PURE-RO:** reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit
- **HYPER.Smoker:** smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply

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





XEVC-0711-EPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 29.4 kWh/day - 0 kg CO₂/day*

*More details on the last page.

Combi oven	Electric
7 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	380-415V 3N~ / 220-240V 3~ / 220-240V 1~



Description

Technologically advanced combi 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 which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

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 – 260 °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 with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

Advanced and automatic cooking features

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





XEVC-0711-EPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- 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
- 4-speed fan system and high-performance 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

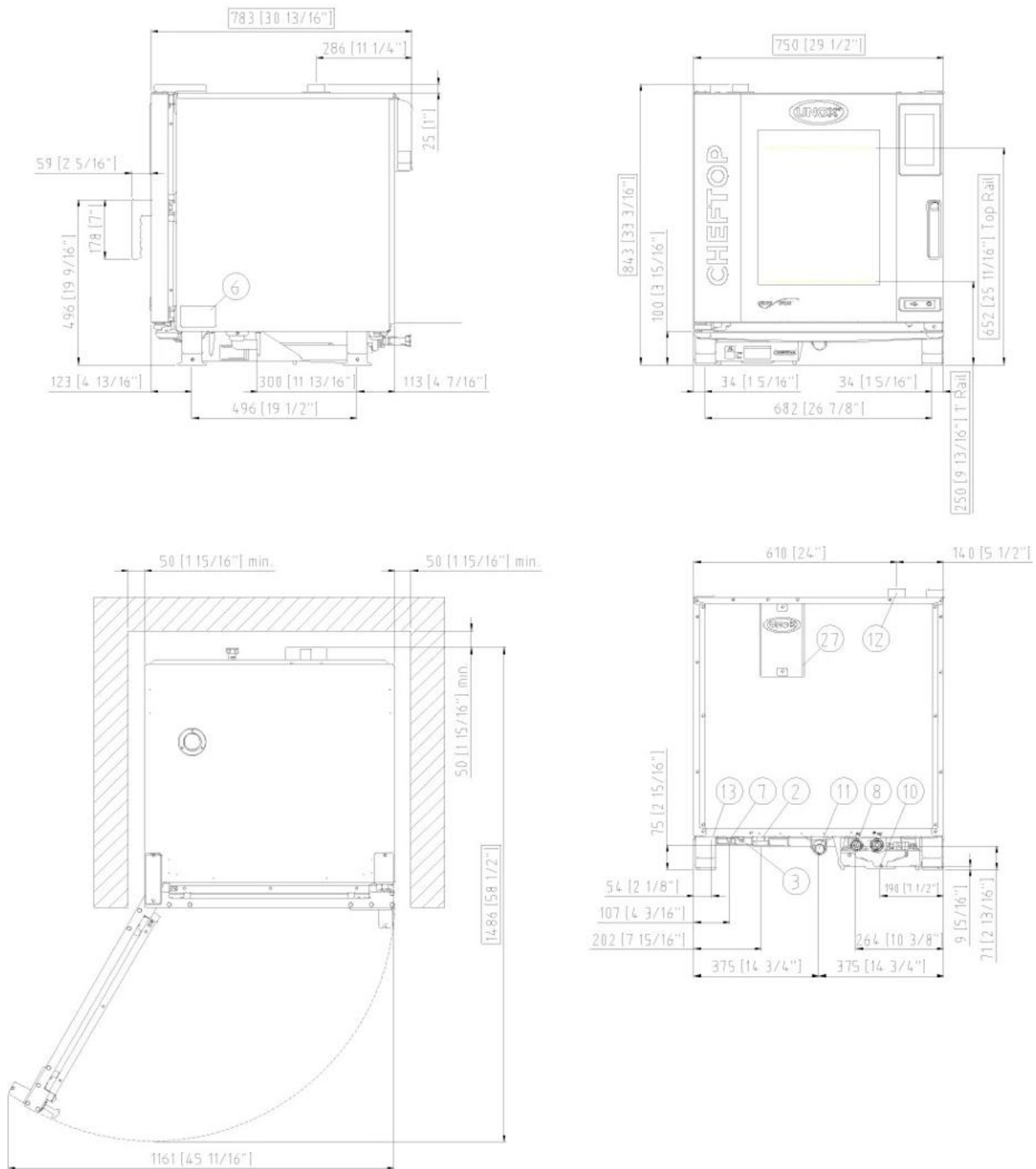
App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app**: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel

Accessories

- **Ventless hood**: steam condensing hood
- **Ventless hood with activated carbon filter**: steam condensing hood with activated carbon filter
- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **Neutral cabinet**: recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand**: the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **QUICK.Load** and trolley system
- **Cooking Essentials**: special trays
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-0711-EPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	843 mm
Net weight	86 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

XEVC-0711-EPRM

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	11,7 kW
Max Amp draw	18 A
Required breaker size	25 A
Power cable requirements*	5G x 2,5 mm ²
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V**
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	11,7 kW
Max Amp draw	30 A
Required breaker size	32 A
Power cable requirements*	4G x 4 mm ²
Plug	NOT INCLUDED

**Electric connection kit

Item	XUC129
Voltage	220-240 V
Phase	~3PH+PE

OPTION B

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	11,7 kW
Max Amp draw	51.5 A
Required breaker size	63 A
Power cable requirements*	3G x 10 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

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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

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*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. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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 DDC Service to access data and product specifications.
www.ddc.unox.com

Model
**CHEFTOP MIND.Maps™ PLUS
 COUNTERTOP**

- Combi steamer
- Electric
- 10 Trays GN 1/1
- Hinged left (right hand door)
- 9.5" Touch control panel



DESCRIPTION

Technologically advanced combi 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 the Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

STANDARD COOKING FEATURES

Manual cooking

- **Temperature:** 30 °C – 260 °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

Programs

- **1000+** Programs
- **CHEFUNOX:** choose something to cook from the library and the oven will automatically set all the parameters
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- **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 for a quick start

STANDARD TECHNICAL FEATURES

- ROTOR.Klean™: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tipping system
- Drip collection system integrated in the door and functional even with the door open
- 4-speed fan system and high-performance circular resistance
- 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

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- **CLIMALUX™:** total control of the humidity in the cooking chamber
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- **SENSE.Klean:** estimates how dirty the oven is and suggests appropriate automatic cleaning

Unox Intensive Cooking

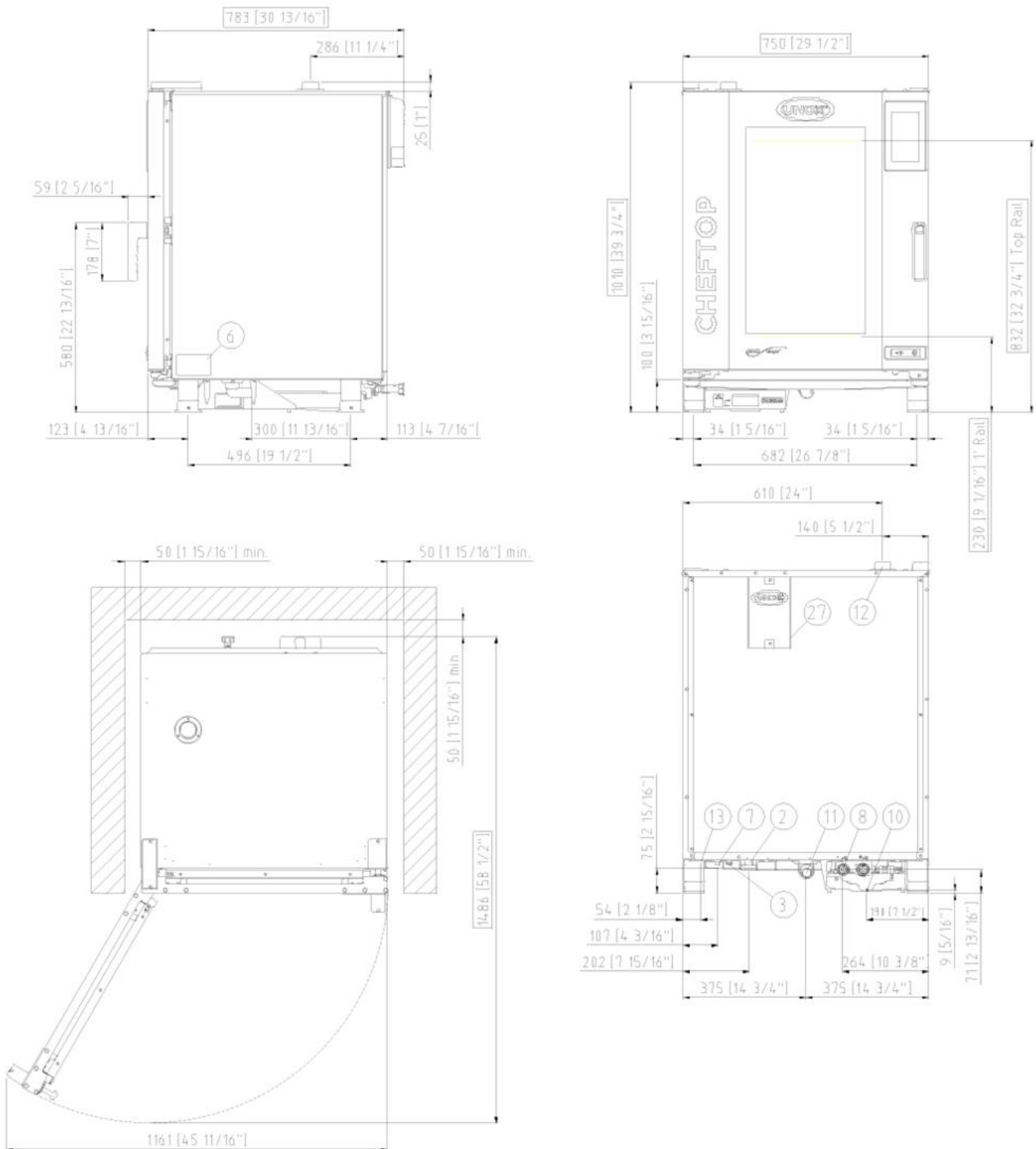
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Data Driven Cooking

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APP & WEB SERVICES

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



DIMENSIONS AND WEIGHT

Width	750 mm
Depth	783 mm
Height	1010 mm
Net Weight	98 kg
Pan spacing	67 mm

CONNECTION POSITIONS

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

XEVC-1011-EPRM

POWER SUPPLY

STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Frequency	50-60 Hz
Total power	18.5 kW
Maximum Amp Draw	29 A
Required breaker size *	32 A
Power cable requirement	H07RN-F 5G 4 mm ²
Cord diameter	16 mm
Plug	NOT INCLUDED

WATER 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: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)
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Inflow water specifications

Free chlorine	≤ 0.1 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
TDS	≤ 125 ppm
Electrical conductivity	≤ 1000 µS/cm

Steam circuit: inflow water specifications

Total hardness (TH)	≤ 8 °dH (142 ppm)
Chlorides	≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH (142 ppm).

Wash circuit: inflow water specifications

Total hardness (TH)	≤ 30 °dH (534 ppm)
Chlorides	≤ 120 ppm

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.

ACCESSORIES

- **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.
- **Ventless hood:** steam condensing hood
- **Ventless hood with activated carbon filter:** steam condensing hood with activated carbon filter
- **Cooking Essentials:** special trays
- **QUICK.Load** and trolley system
- **PURE:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits inside the oven cooking chamber
- **PURE-RO:** reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit
- **HYPER.Smoker:** smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply

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





XEVL-2011-YPRS

Project _____

Item _____

Quantity _____

Date _____

Model
CHEFTOP MIND.Maps™ PLUS BIG

Combi oven	Electric
20 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 380-415V 3N~	



Description

Technologically advanced combi 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 which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

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Programs

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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 with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

Advanced and automatic cooking features

Unox Intelligent Performance

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- **PRESSURE.Steam**: increases the steam saturation and temperature





XEVL-2011-YPRS

Key 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

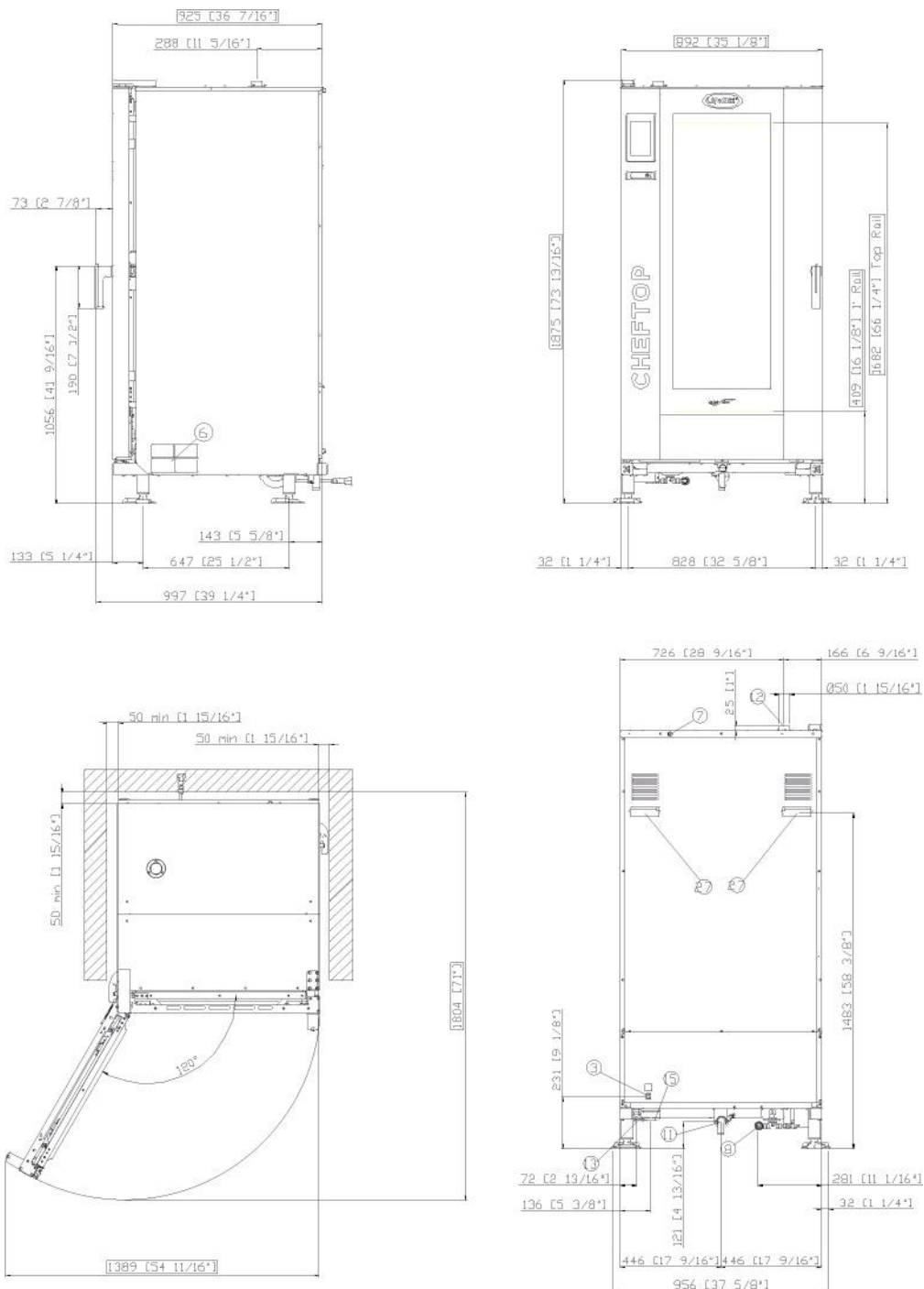
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- **QUICK.Load** and trolley system
- **Cooking Essentials**: special trays
- **DET&Rinse™ PLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRA**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **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

XEVL-2011-YPRS



Dimensions and weight

Width	892 mm
Depth	925 mm
Height	1875 mm
Net weight	292 kg
Tray pitch	67 mm

Connection positions

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



XEVL-2011-YPRS

Electrical power supply

STANDARD

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

*Recommended size - observe local ordinance. Cable not included.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.

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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 ≤ 8 °dH

Chlorides ≤ 250 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*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. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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.