

XAVL-2021-DPRS

Model

CHEFTOP MIND.Maps Big Plus

- Combi steamer
- Electric
- 20 Trays GN 2/1
- Hinged left (Right Hand Door)
- 9.5" Touch control panel



STANDARD COOKING FEATURES

Settings

- **TEMPERATURE:** 86 °F – 572 °F.
- **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 at the same time.
- **MISE.EN.PLACE:** Synchronize 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.

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 process 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.

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

- **WI-Fi:** 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

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STANDARD TECHNICAL FEATURES

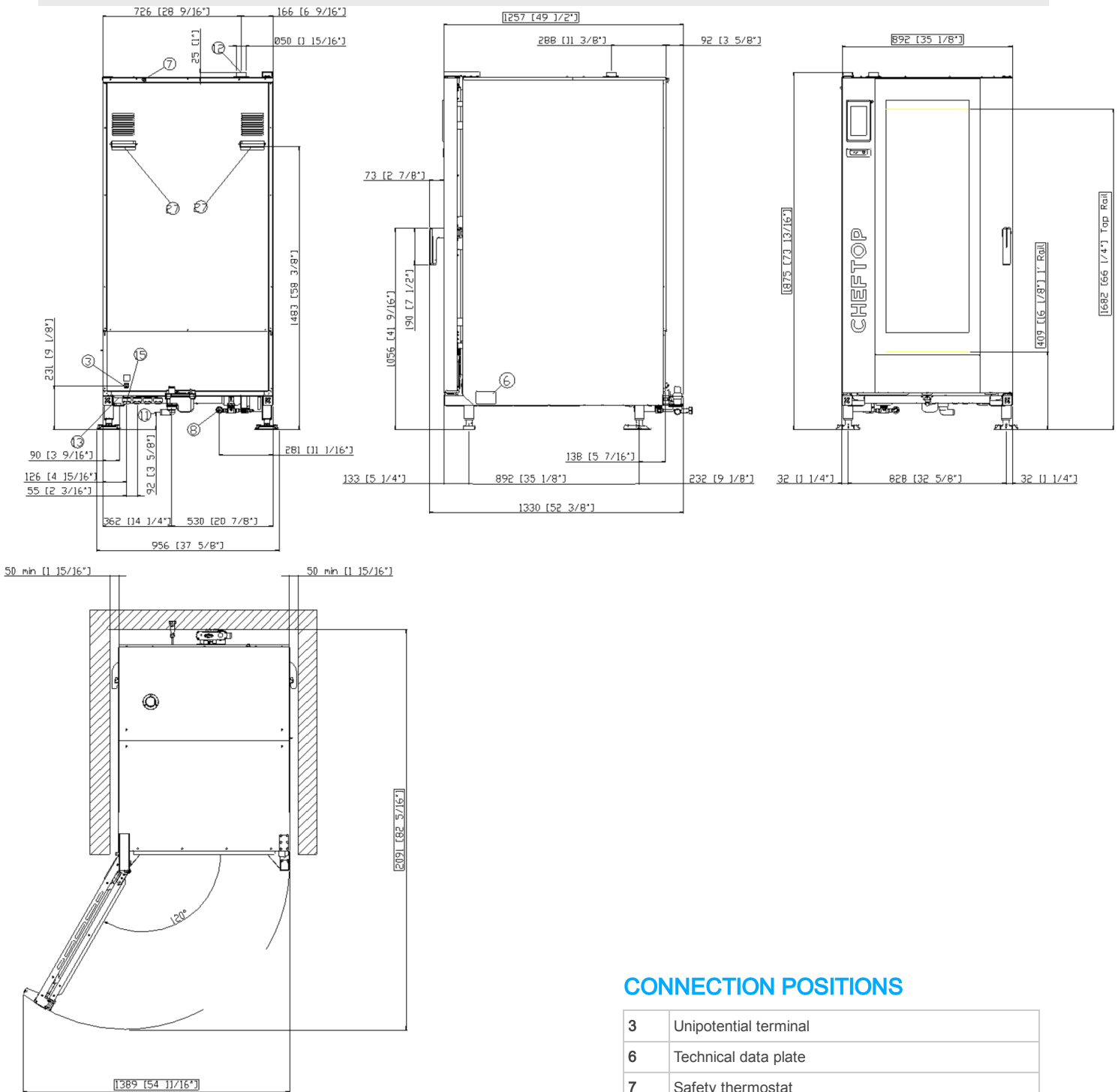
- **ROTOR.Klean™** : automatic washing system.
- Automatic special washing behind the fan guard
- **Multipoint core probe:** 4 sensors.
- **Triple glass**
- **WI-Fi / USB data:** download/upload HACCP data.
- **WI-Fi / USB data:** download/upload programs.
- Integrated Det&Rinse tank.
- **LED:** chamber illumination integrated in the door.
- Tray supports with anti-tipping system
- Stainless steel AISI 316L cooking chamber



We reserve the right to make technical improvements 03/23/2020

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Views
Connection positions
Dimensions and Weights



DIMENSIONS AND WEIGHT

Width:	35-1/8" (892 mm)
Depth:	49-1/2" (1257 mm)
Height:	73-7/8" (1875 mm)
Net Weight:	747.4 lbs (339 kg)
Pan Spacing:	2-11/16" (67 mm)

CONNECTION POSITIONS

3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4 " Thread water inlet
11	Cavity drain pipe
12	Oven vent pipe
13	Accessories connection
15	Power Cable strain relief clamp
27	Cooling air outlet

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POWER SUPPLY

STANDARD

Voltage	208 V
Phase	3PH+PE
Cycle	60 Hz
Total power	53.7 kW
Maximum Amp Draw	152 A
Required breaker size	175 A
Power cable requirement*	Cu 90°C
Cord size*	AWG 00 - NOT INCLUDED
Plug	NOT INCLUDED

* Recommended size - observe local ordinances

OPTION A

Voltage	240 V
Phase	3PH+PE
Cycle	60 Hz
Total power	71 kW
Maximum Amp Draw	172.5 A
Required breaker size	200 A
Power cable requirement*	Cu 90°C
Cord size*	AWG 000 - NOT INCLUDED
Plug	NOT INCLUDED

INSTALLATION REQUIREMENTS

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic, ventilation and aeration supply.

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
Electrical conductivity	≤ 1000 µS/cm

Steam circuit: inflow water specifications

Total hardness (TH)	≤ 30 °dH (534 ppm)
Chlorides	≤ 120 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** Concentrated detergent and rinse aid
- **Det&Rinse ECO** Eco concentrated detergent and rinse aid
- **COOKING ESSENTIALS** Special trays
- **Quick load and trolley system**
- **Sous-vide** extra-fine core probe for sous-vide
- **UNOX.Finest** Water filtering system

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

