

# XAVC-10FS-GPRM

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_

Date \_\_\_\_\_

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

- Convection oven
- Gas
- 10 trays 18"x26"
- 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 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.

## 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 for a quick start

### Manual cooking

- **Temperature**: 86 °F – 500 °F
- 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
- 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

### 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**: 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

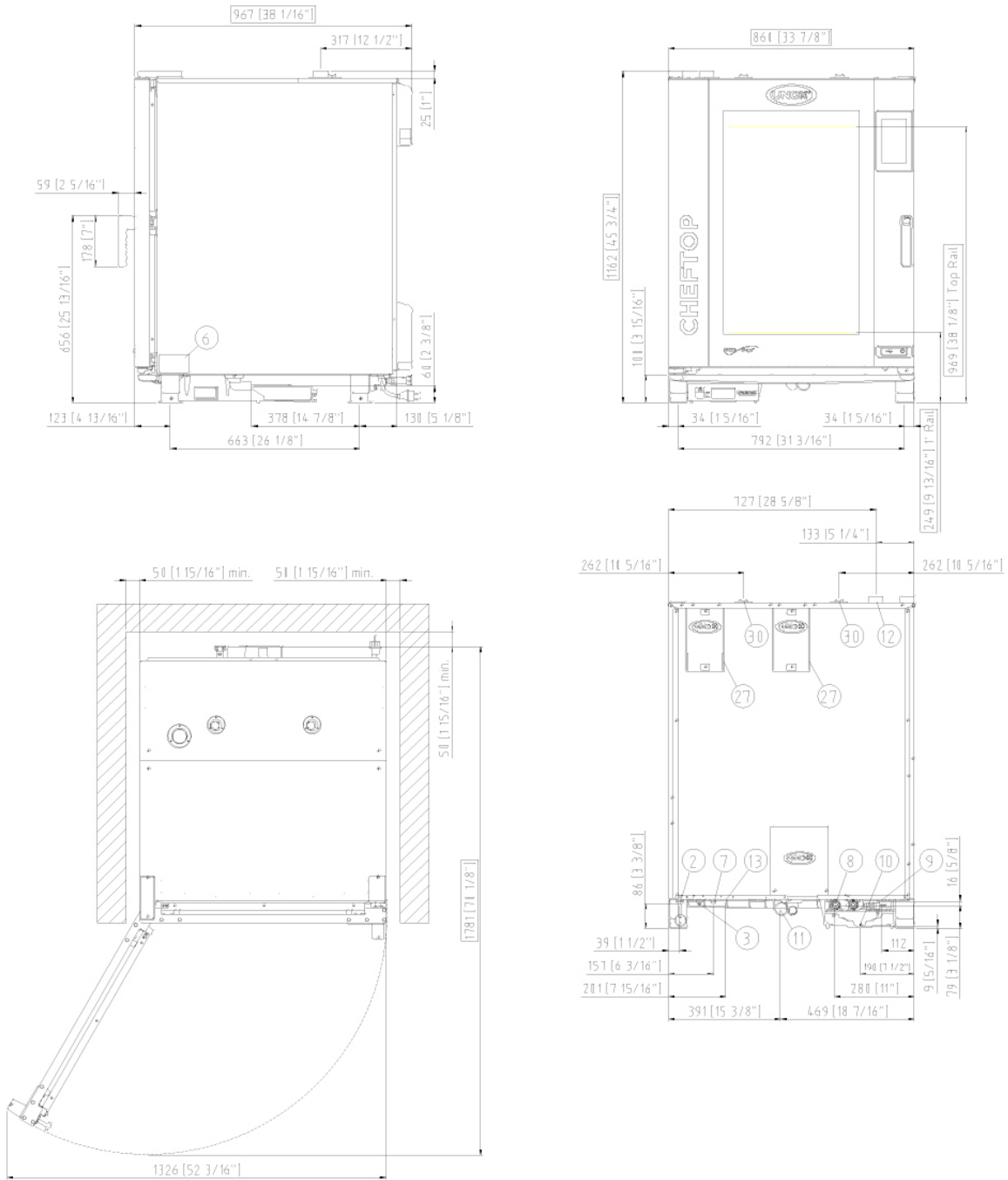
- **DRY.Maxi™**: rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manage fans auto-reverse and pulse function
- **PRESSURE.Steam**: increases the saturation and temperature of steam

## APP & WEB SERVICES

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



# XAVC-10FS-GPRM



## DIMENSIONS AND WEIGHT

Width	33-7/8" (860 mm)
Depth	38-1/16" (967 mm)
Height	45-3/4" (1162 mm)
Net Weight	384 lbs (174 kg)
Pan spacing	3-1/8" (80 mm)

## CONNECTION POSITIONS

12	Hot fumes exhaust chimney	3	Unipotential terminal
11	Cavity drain pipe	2	Terminal board power supply
10	Rotor:KLEAN™ connection	6	Technical data plate
9	3/4" Gas inlet	30	Combustion gasses exhaust
8	3/4" Thread water inlet	27	Cooling air outlet
7	Safety thermostat	13	Accessories connection

# XAVC-10FS-GPRM

## POWER AND GAS SUPPLY

### STANDARD

Voltage	120 V
Phase	~1PH+N+PE
Frequency	60 Hz
Total power	1,4 kW
Maximum Amp Draw	12 A
Required breaker size	15 A
Power cable requirement	SJTO 3 3
Cord diameter	10 mm
Plug	NEMA 5-20P

## 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)

### 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

- **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
- **LIEVOX:** equipped with capable sensors to control and intervene automatically on the leavening process
- **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 place your oven at the perfect height to work
- **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:** the filter reduces the carbonate hardness in water, thus avoiding scale deposits 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](http://infonet.unox.com)

