# XEBC-04EU-E1RM

Model

## BAKERTOP MIND.Maps™ ONE COUNTERTOP

- Combi steamer
- Electric
- 4 Trays 600x400
- Hinged left (right hand door)
- 7" Touch control panel

## DESCRIPTION

Technologically advanced combi oven for fresh or frozen 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 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 a 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

### Programs
- **1000+** programs
- **MIND.Maps™:** draw the cooking processes directly on the display

## STANDARD TECHNICAL FEATURES
- ROTOR.Klean™: automatic washing system
- 
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double 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
- Wi-Fi / USB data: download/upload HACCP data
- Wi-Fi / USB data: download/upload programs

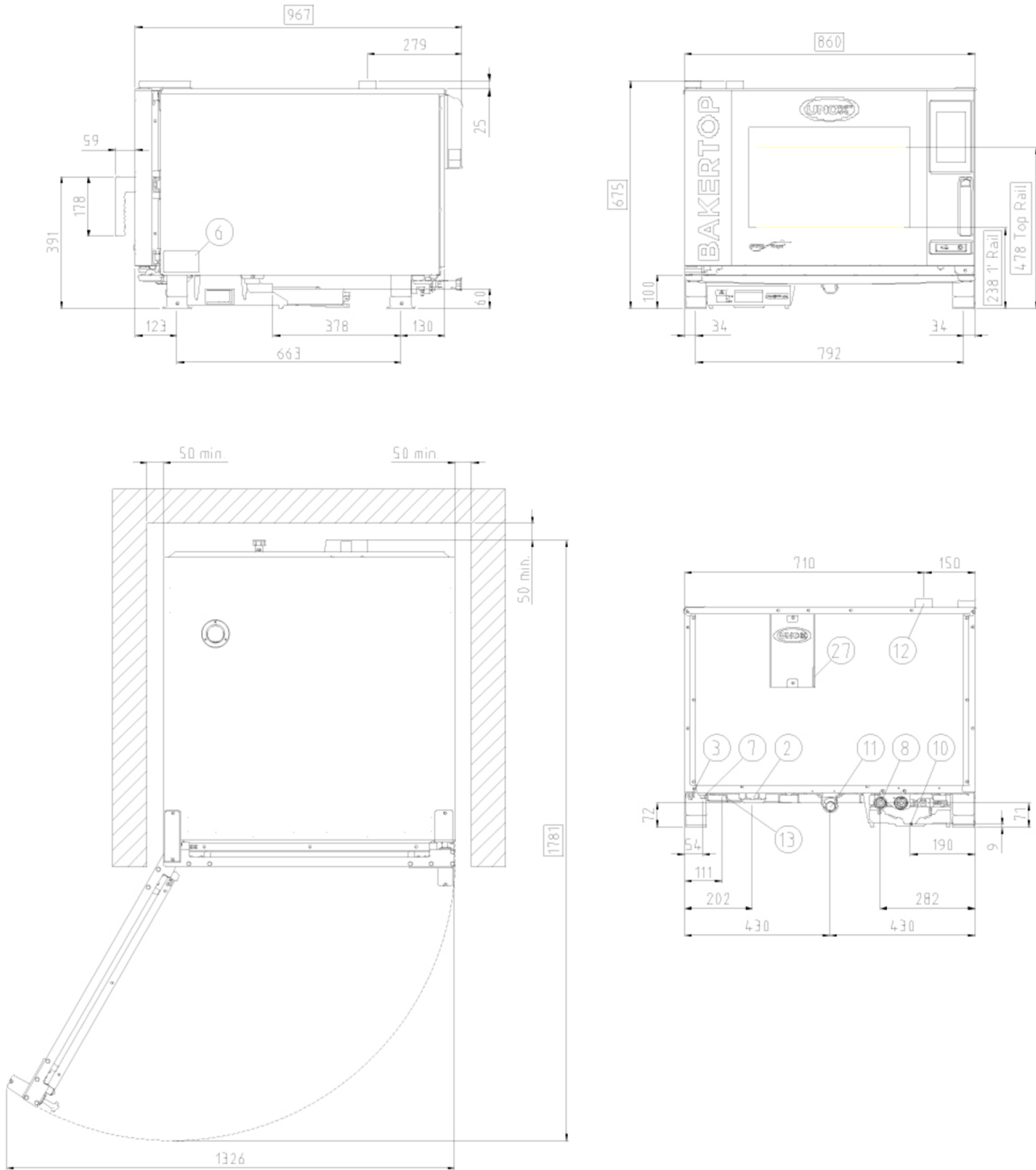## ADVANCED AND AUTOMATIC COOKING FEATURES

### 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.
- **CLIMALUX™:** total control of the humidity in the cooking chamber

### 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

We reserve the right to make technical improvements - 1/7/2020

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## DIMENSIONS AND WEIGHT

| Width | 860 mm |
|---|---|
| Depth | 967 mm |
| Height | 675 mm |
| Net Weight | 90 kg |
| Pan spacing | 80 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 |

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## POWER SUPPLY

### STANDARD

| Voltage | 380-415 V |
|---|---|
| Phase | 3PH+N+PE |
| Frequency | 50-60 Hz |
| Total power | 7.4 kW |
| Maximum Amp Draw | 13 A |
| Required breaker size * | 20 A |
| Power cable requirement | H07RN-F 5G 2.5 mm² |
| Cord diameter | 13,96 mm |
| Plug | NOT INCLUDED |

### OPTION A

| Voltage | 220-240 V |
|---|---|
| Phase | 3PH+PE |
| Frequency | 50-60 Hz |
| Total power | 7.4 kW |
| Maximum Amp Draw | 22,7 A |
| Required breaker size * | 25 A |
| Power cable requirement | H07RN-F 5G 2.5 mm² |
| Cord diameter | 13,96 mm |
| Plug | NOT INCLUDED |

### OPTION B

| Voltage | 220-240 V |
|---|---|
| Phase | 3PH+PE |
| Frequency | 50-60 Hz |
| Total power | 7.4 kW |
| Maximum Amp Draw | 32 A |
| Required breaker size * | 32 A |
| Power cable requirement | H07RN-F 3G 4 mm² |
| Cord diameter | 13,96 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) |
|---|---|

### 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
- **Waterless hood:** filters odors and absorbs latent heat from the exhausts pipes without using water
- **Baking 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
- **Wi-Fi:** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty

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

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