

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

- Combi steamer
- Electric
- 20 trays GN 1/1
- Hinged right (left 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 – 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
- 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
- Moulded cooking chamber in AISI 316 L stainless steel
- 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
- 6 motors with multiple fan system with reverse gear and high power intensity rectilinear 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

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

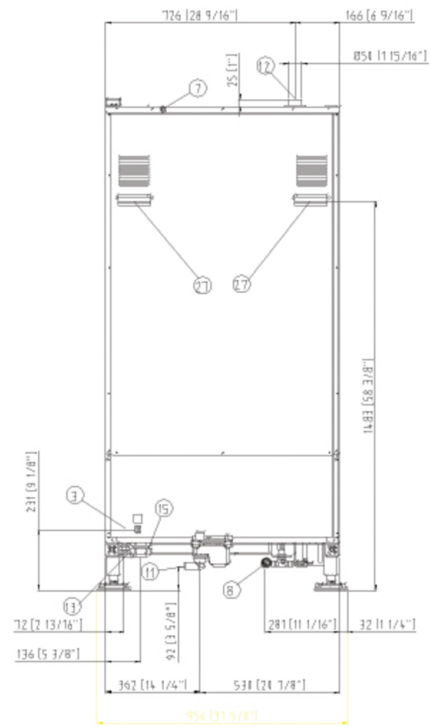
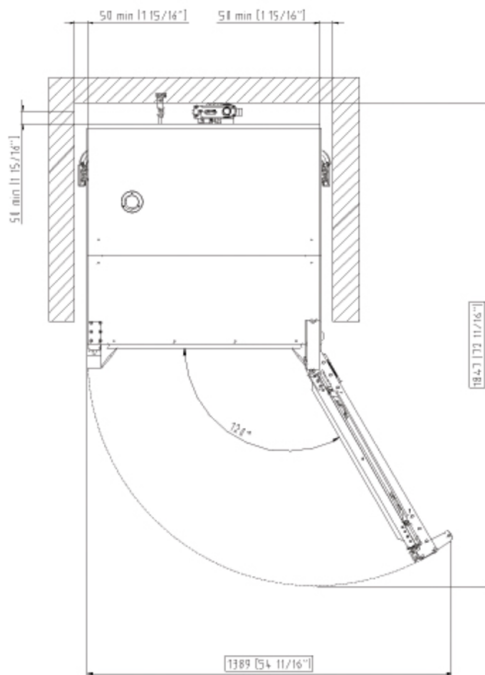
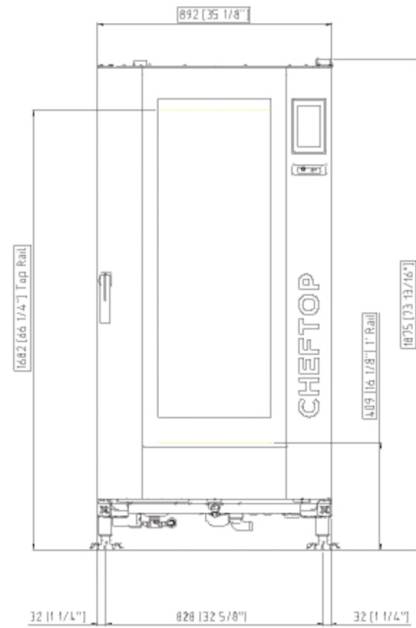
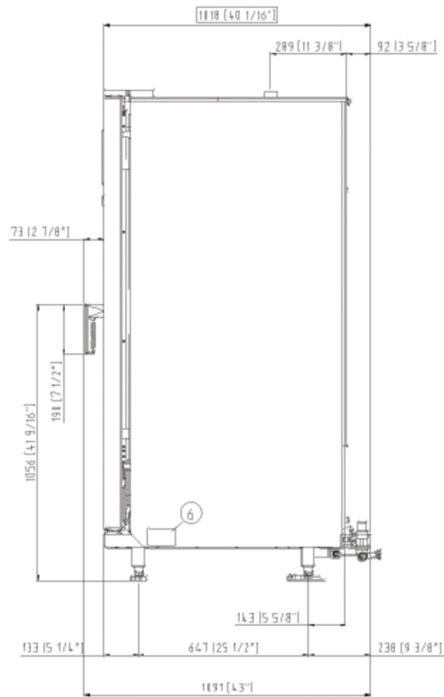
- **DRY.Maxi™:** rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™:** produces saturated steam
- **AIR.Maxi™:** manage fans auto-reverse and pulse function
- **PRESSURE.Steam:** increases the saturation and temperature of steam

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



DIMENSIONS AND WEIGHT

| | |
|-------------|---------|
| Width | 892 mm |
| Depth | 1018 mm |
| Height | 1875 mm |
| Net Weight | 292 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 |

XEVL-2011-YPLS

POWER SUPPLY

STANDARD

| | |
|-------------------------|-------------------------------|
| Voltage | 380-415 V |
| Phase | 3PH+N+PE |
| Frequency | 50-60 Hz |
| Total power | 38,5 kW |
| Maximum Amp Draw | 58 A |
| Required breaker size* | 63 A |
| Power cable requirement | H07RN-F 5G 16 mm ² |
| Cord diameter | 34 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
- **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
- Ethernet connection kit

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

