

Project	
Item	
Quantity	
Date	

Model CHEFTOP MIND.Maps™ ZERO COUNTERTOP

Combi oven Electric 10 trays GN 1/1 Hinge on the left side Control panel with 7-segment display 380-415V 3N~ / 220-240V 3~ Voltage:



Description

Concrete, robust and easy to use combi oven, ideal for handling traditional cooking processes (steaming, roasting and browning). It uses the STEAM.Plus technology to steam food and the AIR.Plus technology to distribute heat throughout the cooking chamber, ensuring uniformity and fast cooking times. Ideal for kitchens looking for maximum results, with minimum investments.

Standard cooking features

Programs

- 12 quick programs
- Store up to 99 programs

Manual cooking

- Temperature: 30 °C 260 °C
- Up to 3 cooking steps

Advanced and automatic cooking features

Unox Intensive Cooking

- DRY.Plus: rapidly extracts humidity from the cooking chamber
- STEAM.Plus: creates instant humidity
- AIR.Plus: multiple fans with reverse gear and 2 speed settings







XEVC-1011-EZRM

Key features

- 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-tip system
- Drip collection system integrated in the door which works even when the door is open
- 2-speed fan system and high-performance circular heating elements

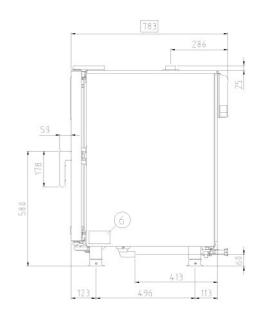
App and web services

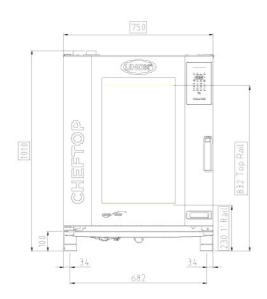
Accessories

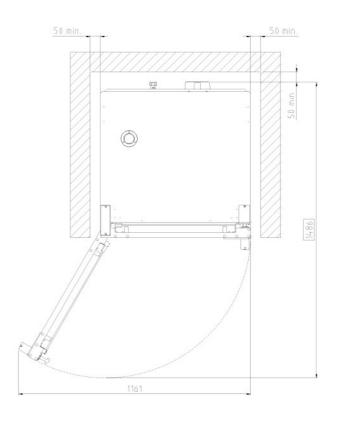
- Neutral cabinet: recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- QUICK.Load and trolley system
- Cooking Essentials: special trays

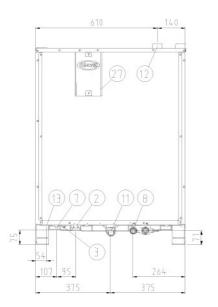


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Dimensions and weight

Width	750 mm
Depth	783 mm
Height	1010 mm
Net weight	85 kg
Trav pitch	67 mm

Connection positions

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	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



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Electrical power supply

STANDARD		
Voltage	380-415 V	
Phase	~3PH+N+PE	
Frequency	50 / 60 Hz	
Total power	18,5 kW	
Max Amp draw	28 A	
Required breaker size	32 A	
Power cable requirements*	5G x 4 mm^2	
Plug	NOT INCLUDED	
OPTION A		
Voltage	220-240 V **	
Phase	~3PH+PE	
Frequency	50 / 60 Hz	
Total power	18,5 kW	
Max Amp draw	47.5 A	
Required breaker size	50 A	
Power cable requirements*	4G x 10 mm^2	
Plug	NOT INCLUDED	
**Electric connection kit		
Item	XUC128	
Voltage	220-240 V	
Phase	~3PH+PE	

^{*}Recommended size - observe local ordinance. Cable not included.

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