

XVC305E

5 GN 1/1



Note: XVC305EL Left-to-right door opening version

INTEGRATED TECHNOLOGIES

AIR.Maxi™: Multiple fans in the design of UNOX ovens ensure perfect uniformity on all trays, from the top one to the bottom one. Auto-reversing motors combined with high speed revolving fans ensure perfect uniformity within every single pan. The possibility to select 6 air flow speeds within the chamber, and 1 semi static mode, allows you to cook any kind of product, from the lightest and most delicate ones to the ones that require a very high heat transfer.

STEAM.Maxi™: Production of “dense and thin” steam from 48°C, thanks to the special high speed fans (3000 rotations/minute).

DRY.Maxi™: Patented UNOX technology which allows the rapid extraction of the humidity from the cooking chamber, both the one released by the food and the one eventually generated in a previous cooking step. In gastronomy and pastry this technology ensures the exaltation of flavors, allowing to obtain a dry product with an internal alveolar-shaped structure, characterized by a crisp and crumbly external surface.

ADAPTIVE.Clima: With the continuous monitoring of all the cooking parameters – chamber and core temperature, the quantity of humidity/steam – the oven can adapt the cooking program to the number of pans put in the oven and allows the user to obtain a perfect finished product.

COOKING ESSENTIALS

- | | |
|---|--|
| FAKIRO™ (Art.: TG875)
Ribbed-flat aluminium plate for pizza and focaccia | Grill (Art.: TG885)
Non-stick aluminium pan for grilling |
| No.Fry™ (Art.: GRP815)
Stainless steel grid for steaming and french fries | FAKIRO™ Grill (Art.: TG870)
Non-stick ribbed-flat aluminium plate for grilling |
| Pollo (Art.: GRP825)
Stainless steel grid to grill 8 chickens | Pan.Fry™ (Art.: TG905)
Enamelled coated pan for frying |
| Pollo.Grill (Art.: GRP840)
Stainless steel grid to grill 3 open chickens | Black.20 (Art.: TG895)
Non-stick stainless steel pan |

OPTIONAL

- | | |
|----------------|---|
| Art.: XC239 | UNOX.Link - USB interface with OVEX.Net 3.0 |
| Art.: XC215 | UNOX.Pure - Filtering system |
| Art.: DB1011A0 | UNOX.Det&Rinse for Rotor.KLEAN™ |

DESCRIPTION:

ChefTop™ Combi Oven comes with the most advanced patented **UNOX** technologies. It has been designed and developed through extensive collaboration among a team of professional chefs and the most advanced research institutes across the globe for the cooking of meat, poultry, fish, vegetables, egg, desserts, bakery and confectionary products and for rethermalizing pre-cooked dishes. **ChefTop™** Combi Ovens have a wide range of available accessories to increase their versatility and ease of use within all commercial kitchens.

• **Standard** ◦ **Optional** - **Not available**

COOKING MODES

- Convection cooking 30 °C - 260 °C
- Mixed steam and convection cooking 48 °C - 260 °C, with **STEAM.Maxi™** 30% to 90%
- Mixed humidity and convection cooking 48 °C - 260 °C, with **STEAM.Maxi™** 10% to 20%
- Steaming 48 °C - 130 °C with **STEAM.Maxi™** technology 100%
- Dry air cooking 30°C - 260 °C with **DRY.Maxi™** technology settable 10% to 100%
- Maximum pre-heating temperature 280 °C
- Core probe
- Delta T cooking with core probe
- MULTI.Point** core probe
- SOUS-VIDE** core probe

MULTI.Time: technology to manage up to 9 timers to bake at the same time different products

AIR DISTRIBUTION IN THE COOKING CHAMBER

- AIR.Maxi™** technology: multiple fans with reversing gear
- AIR.Maxi™** technology: 6 air speeds, programmable
- AIR.Maxi™** technology: 1 semi static cooking mode, programmable
- AIR.Maxi™** technology: pause function

CLIMA MANAGEMENT IN THE COOKING CHAMBER

- DRY.Maxi™** technology: high performance moist and humidity extraction, programmable by the user
- DRY.Maxi™** technology: cooking with humidity extraction 30 - 260 °C
- STEAM.Maxi™** technology: steaming 48 °C - 130 °C
- STEAM.Maxi™** technology: combination of moist air and dry air 48 °C- 260 °C
- ADAPTIVE.Clima** technology: cavity humidity measurement and regulation
- ADAPTIVE.Clima** technology: repeatability of the cooking process through the memorization of the real cooking process

ADAPTIVE.Clima technology: 20 **ADAPTIVE.Clima** process memory

COOKING COLUMNS WITH MAXI.Link TECHNOLOGY

- MAXI.Link** technology: creating multiple ovens and accessories columns controlled by a single **ChefTouch** control panel
- MAXI.Link** technology with **EFFICIENT.Power:** power requirement reduced on **MAXI.Link** columns

THERMAL INSULATION AND SAFETY

- Protek.SAFE™** technology: maximum thermal efficiency and working safety
- Protek.SAFE™** technology: fan impeller brake to contain energy loss at door opening
- Protek.SAFE™** technology: electrical power absorption related to the real needs

AUTOMATIC CLEANING

- Rotor.KLEAN™:** 4 automatic and 2 semi-automatic washing programs

PATENTED DOOR

- Door hinges made of high durability and self-lubricating techno-polymer
- Reversible door, even after the installation
- Door docking positions at 60°-120°-180°

AUXILIARIES FUNCTIONS

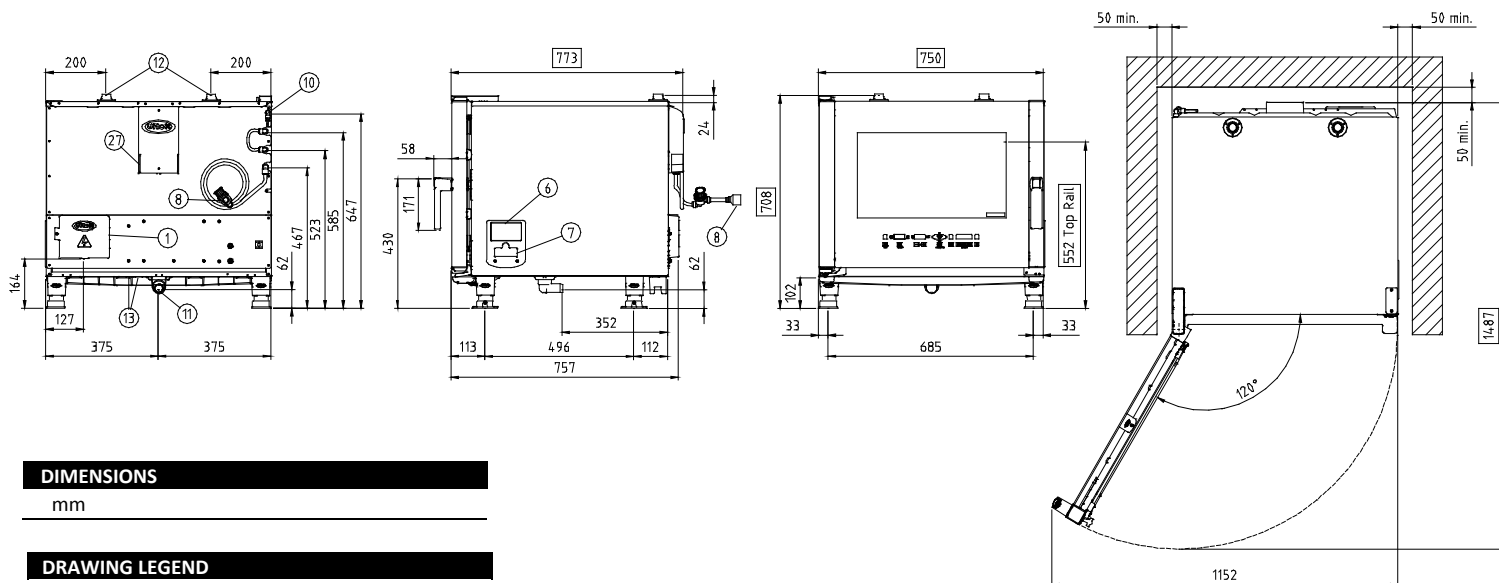
- 99 cooking programs memory, each one made of 9 cooking steps
- Possibility to assign a name to the stored programs
- Preheating temperature up to 280 °C settable by the user
- Visualisation of the residual cooking time (when cooking not using the core probe)
- Holding cooking mode «HOLD»
- Continuous functioning «INF»
- Visualisation of the set and real values of time, core probe temperature, cavity temperature and humidity
- «COOL» function for rapid cavity cooling
- Temperature unit settable in °C or °F

TECHNICAL DETAILS

- Rounded stainless steel (AISI 304) cavity for hygiene and easy of cleaning
- Cavity lighting through external LED lights
- Steam proof sealed **ChefTouch** control panel
- High-durability carbon fibre door lock
- Door drip pan with continuous drainage, even when the door is open
- High capacity appliance drip pan connectable to appliance drain
- Light weight – heavy duty structure using innovative materials
- Proximity door contact switch
- 2-stage safety door lock
- Autodiagnosis system for problems or brake down
- Safety temperature switch
- Openable internal glass to simplify the door cleaning
- Stainless steel C-shaped rack rails with notched recesses for easy loading

CERTIFICATIONS





DIMENSIONS

mm

DRAWING LEGEND

- 1 TERMINAL BOARD COVER BOX
- 6 TECHNICAL DATA PLATE
- 7 SAFETY THERMOSTAT
- 8 3/4" THREAD WATER INLET
- 10 UNOX.Det&Rinse CONNECTION
- 11 CAVITY DRAIN PIPE
- 12 CHIMNEY
- 13 ACCESSORIES CONNECTION
- 27 COOLING AIR OUTLET

XVC305E

CAPACITY, DIMENSIONS, WEIGHT

Capacity	5 GN 1/1
Pan Spacing / Pitch	67 mm
Dimensions WxDxH	750 mm x 773 mm x 708 mm
Weight	62 kg

ELECTRICAL DATA

Voltage	Phase	Cycle	Total power	Current	Power Cable Size & Type following NFPA70	CABLE & PLUG
230 V	1+N	50/60 Hz	3 kW	13 Amps	HO7RN-F 3Gx1,5 mmq	No Cable, No Plug
230 V	1+N	50/60 Hz	6 kW	26 Amps	HO7RN-F 3Gx4 mmq	No Cable, No Plug
400 V	3+N	50/60 Hz	6 kW	8,5 Amps	HO7RN-F 5Gx2,5 mmq	Yes Cable, No Plug

WATER REQUIREMENTS

- Water inlet:** one (1) cold water inlets - drinking quality:
 - one (1) untreated water inlet: 3/4" NPT*, line pressure: 150-600 kPa * Can manifold off of one 3/4" line.
- Water drain:** 30 mm connection with a 25 mm minimum air gap installed at least 300 mm far away from the oven
- Water quality minimum standards:** USING A WATER SUPPLY NOT MEETING UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY. It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures.
 Contaminant Inlet Water Requirements (untreated water): Free Chlorine: less than 0.1 ppm (mg/L); Hardness: less than 3 gpg (52 ppm); Chloride: less than 30 ppm (mg/L); ph: 7.0 to 8.5; Alkalinity: less than 50 ppm (mg/L); Silica: less than 12 ppm (mg/L); Total Dissolved Solids (tds): less than 60 ppm

INSTALLATION REQUIREMENTS

- Oven must be installed level. Back-flow preventer integrated in the unit.
 Installations must comply with all local electrical, plumbing and ventilation codes.

Register to access data and product specifications.

infonet.unox.com

