



XEVC-0511-EZRM

Project _____
 Item _____
 Quantity _____
 Date _____

Model
CHEFTOP MIND.Maps™ ZERO COUNTERTOP

| | |
|---|------------------------|
| Combi oven | Electric |
| 5 trays GN 1/1 | Hinge on the left side |
| Control panel with 7-segment display | |
| Voltage: 380-415V 3N~ / 220-240V 3~ / 220-240V 1~ | |

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





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Key features

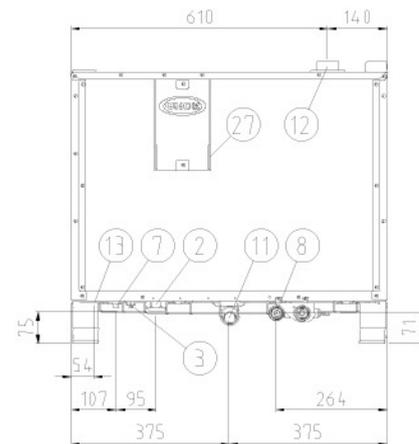
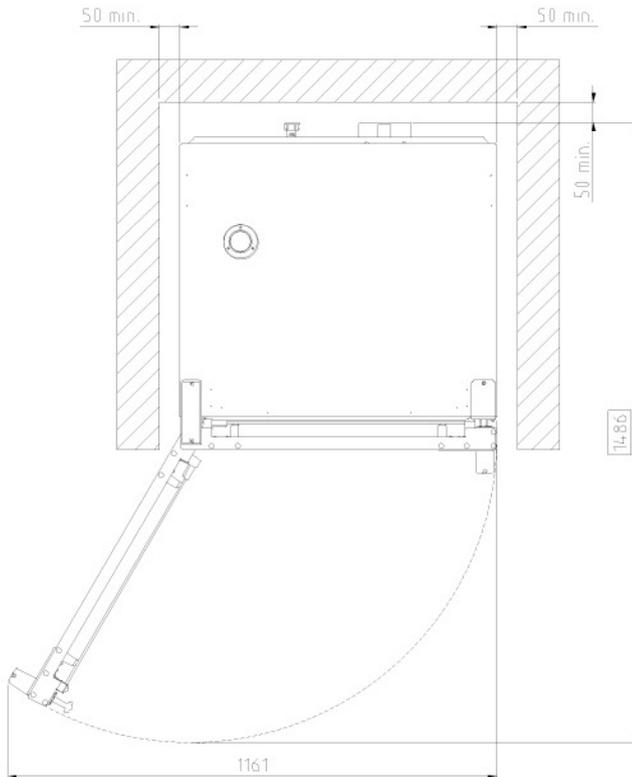
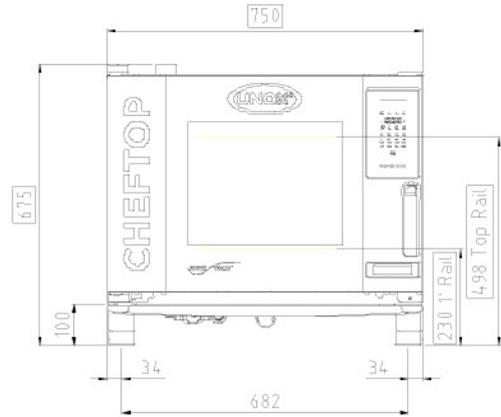
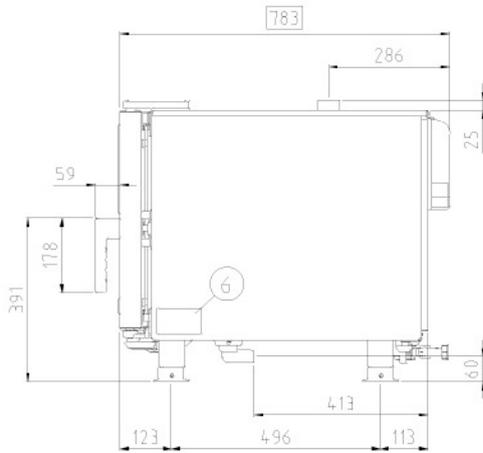
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system integrated in the door which works even when the door is open
- 2-speed fan 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 | 675 mm |
| Net weight | 61 kg |
| Tray pitch | 67 mm |

Connection positions

| | |
|----|-----------------------------|
| 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 | 9,3 kW |
| Max Amp draw | 14 A |
| Required breaker size | 16 A |
| Power cable requirements* | 5G x 2,5 mm ² |
| Plug | NOT INCLUDED |

OPTION A

| | |
|---------------------------|------------------------|
| Voltage | 220-240 V |
| Phase | ~3PH+PE |
| Frequency | 50 / 60 Hz |
| Total power | 9,3 kW |
| Max Amp draw | 24 A |
| Required breaker size | 32 A |
| Power cable requirements* | 4G x 4 mm ² |
| Plug | NOT INCLUDED |

OPTION B

| | |
|---------------------------|-------------------------|
| Voltage | 220-240 V ** |
| Phase | ~1PH+PE |
| Frequency | 50 / 60 Hz |
| Total power | 9,3 kW |
| Max Amp draw | 41 A |
| Required breaker size | 50 A |
| Power cable requirements* | 3G x 10 mm ² |
| Plug | NOT INCLUDED |

**Electric connection kit

| | |
|---------|-----------|
| Item | XUC129 |
| Voltage | 220-240 V |
| Phase | ~1PH+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