



XEVC-0311-EPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 16 kWh/day - 0 kg CO₂/day*
 *More details on the last page.

Combi oven	Electric
3 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	380-415V 3N~ / 220-240V 3~ / 220-240V 1~

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 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

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 with infinite time for a quick start

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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

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**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

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 steam saturation and temperature





XEVC-0311-EPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs

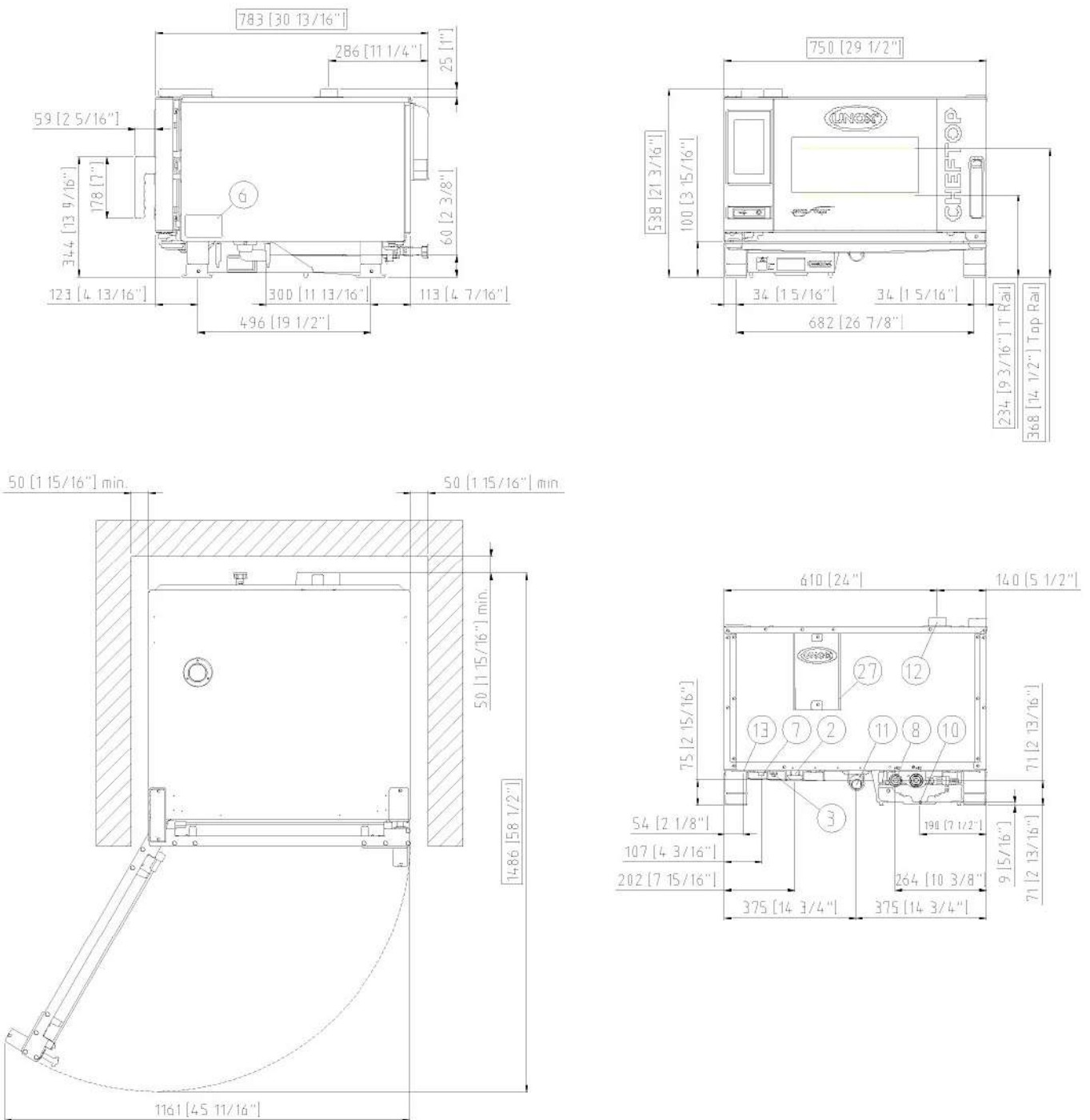
App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app**: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel

Accessories

- **Ventless hood**: steam condensing hood
- **Ventless hood with activated carbon filter**: steam condensing hood with activated carbon filter
- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-0311-EPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	538 mm
Net weight	56 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



XEVC-0311-EPRM

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	5 kW
Max Amp draw	7 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	5 kW
Max Amp draw	12 A
Required breaker size	16 A
Power cable requirements*	4G x 2,5 mm ²
Plug	NOT INCLUDED

OPTION B

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	5 kW
Max Amp draw	21 A
Required breaker size	25 A
Power cable requirements*	3G x 4 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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.

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www.ddc.unox.com



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Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 21.7 kWh/day - 0 kg CO₂/day*

*More details on the last page.

Combi oven	Electric
5 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	380-415V 3N~ / 220-240V 3~ / 220-240V 1~



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- Triple glass
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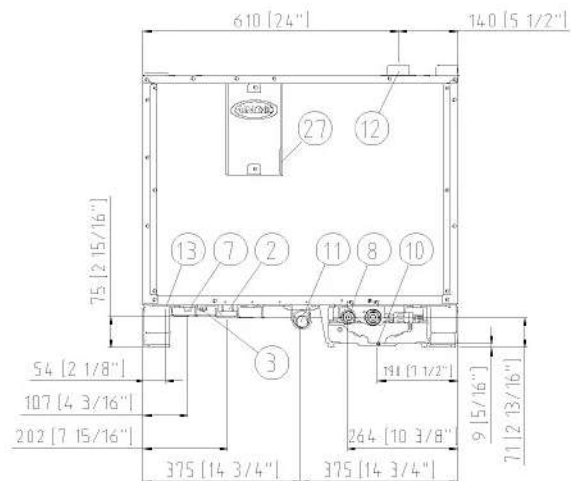
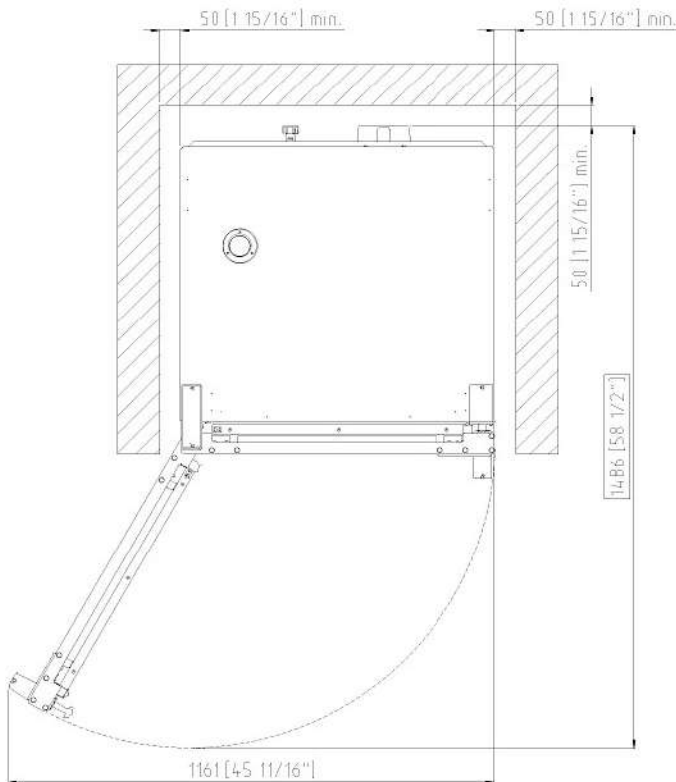
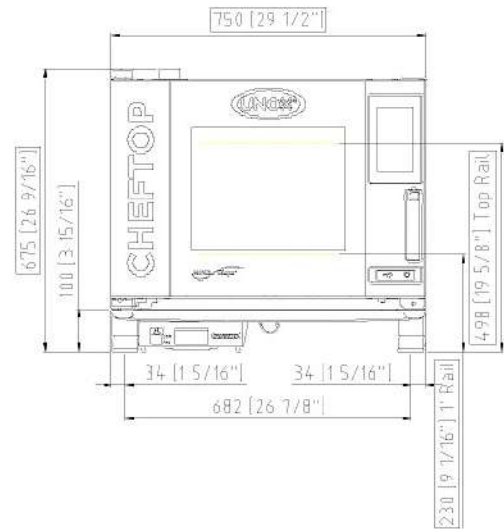
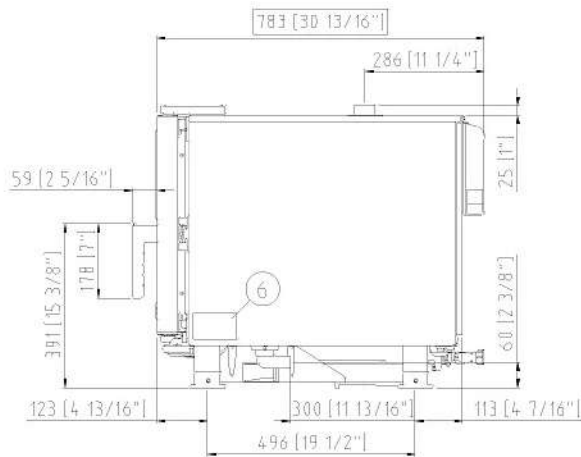
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- Ethernet connection kit

XEVC-0511-EPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	675 mm
Net weight	70 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



XEVC-0511-EPRM

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.

Energy efficiency

Consumption

CO₂ emission

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Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

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Total hardness ≤ 8 °dH

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Installation requirements

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XEVC-0511-GPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model

CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 27.2 kWh/day - 4.9 kg CO₂/day*

*More details on the last page.

Combi oven	Gas
5 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 220-240V 1N~	



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XEVC-0511-GPRM

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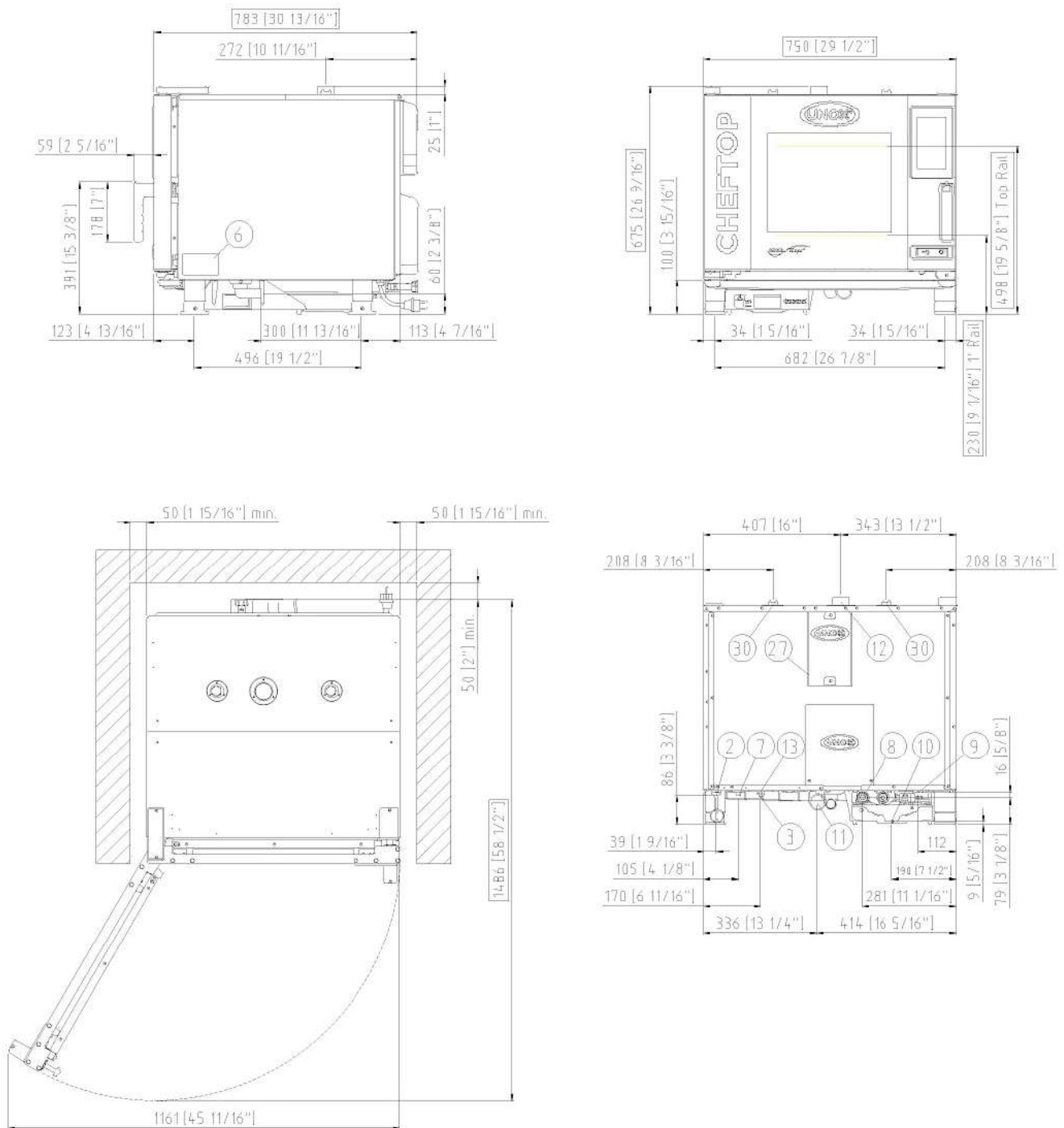
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XEVC-0511-GPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	675 mm
Net weight	83 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
9	3/4" Gas inlet

10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet
30	Combustion gasses exhaust



XEVC-0511-GPRM

Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	0,6 kW
Max Amp draw	2 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko

*Recommended size - observe local ordinance.

Gas power supply

Gas type	Nominal gas power	Inlet pressure	Gas valve orifice	Hook-up
G110	12,5 kW	5-40 mbar	-	3/4" gas inlet
G20	15 kW	5-40 mbar	-	3/4" gas inlet
G25	15 kW	5-40 mbar	-	3/4" gas inlet
G25.1	15 kW	5-40 mbar	-	3/4" gas inlet
G25.3	15 kW	5-40 mbar	-	3/4" gas inlet
G30	15 kW	15 kW	5.5 mm	3/4" gas inlet
G31	15 kW	5-40 mbar	5.5 mm	3/4" gas inlet

Energy efficiency

Consumption

CO₂ emission

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Project	_____
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Model
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Energy efficiency 86.4 kWh/day - 0 kg CO₂/day*

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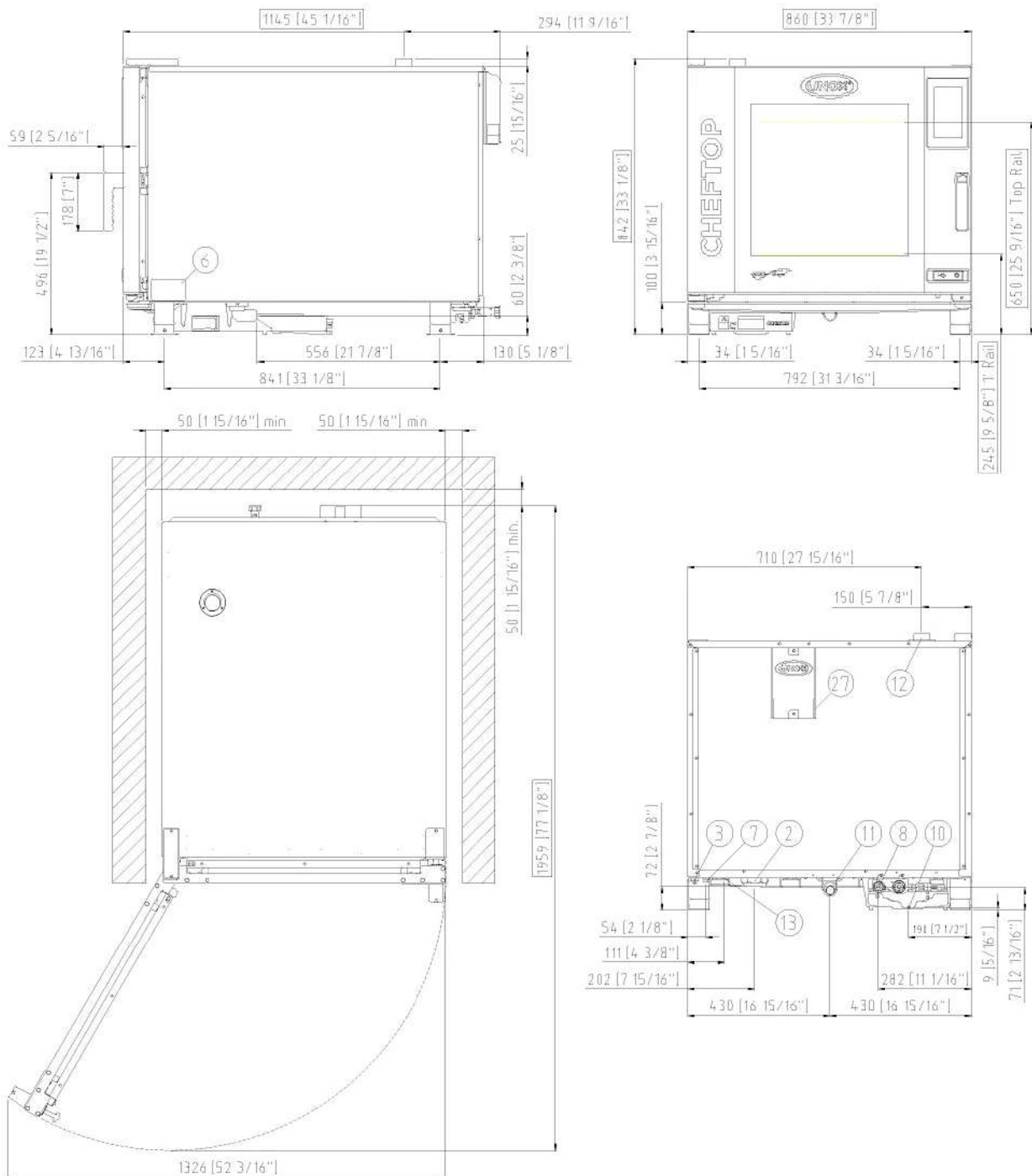
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- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-0621-EPRM



Dimensions and weight

Width	860 mm
Depth	1145 mm
Height	842 mm
Net weight	120 kg
Tray pitch	77 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



XEVC-0621-EPRM

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	20,5 kW
Max Amp draw	31 A
Required breaker size	40 A
Power cable requirements*	5G x 6 mm ²
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	20,5 kW
Max Amp draw	52 A
Required breaker size	63 A
Power cable requirements*	4G x 10 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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



XEVC-0621-GPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 108 kWh/day - 19.5 kg CO₂/day*
*More details on the last page.

Combi oven	Gas
6 trays GN 2/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 220-240V 1N~	



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 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

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 with infinite time for a quick start

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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

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**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

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 steam saturation and temperature



XEVC-0621-GPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs

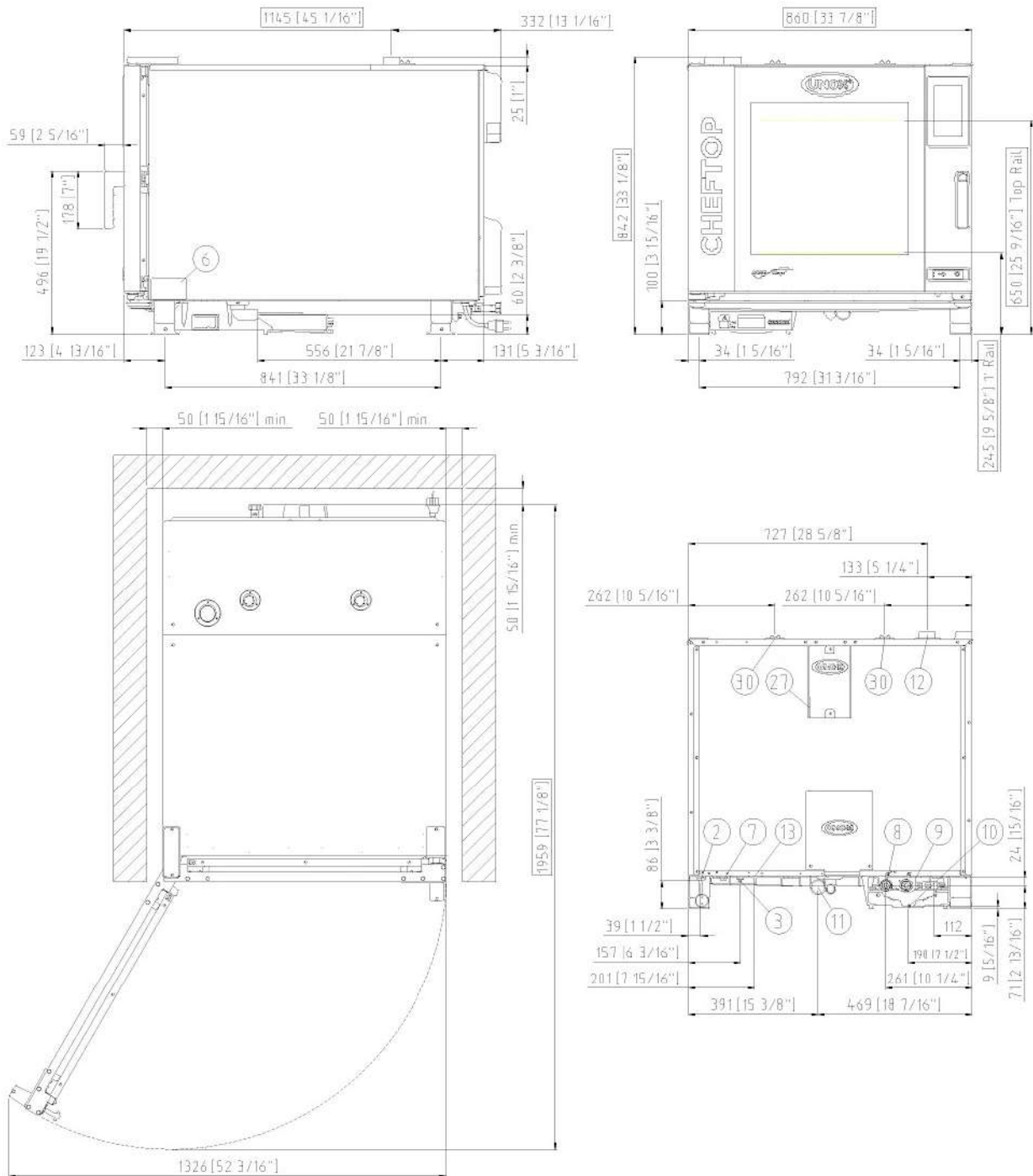
App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app**: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel

Accessories

- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-0621-GPRM



Dimensions and weight

Width	860 mm
Depth	1145 mm
Height	842 mm
Net weight	155 kg
Tray pitch	77 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
9	3/4" Gas inlet

10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet
30	Combustion gasses exhaust

XEVC-0621-GPRM

Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	1 kW
Max Amp draw	4 A
Required breaker size	10 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko

*Recommended size - observe local ordinance.

Gas power supply

Gas type	Nominal gas power	Inlet pressure	Gas valve orifice	Hook-up
G110	16 kW	5-40 mbar	-	3/4" gas inlet
G20	24 kW	5-40 mbar	-	3/4" gas inlet
G25	23 kW	5-40 mbar	-	3/4" gas inlet
G25.1	22 kW	5-40 mbar	-	3/4" gas inlet
G25.3	22 kW	5-40 mbar	-	3/4" gas inlet
G30	24 kW	24 kW	5.5 mm	3/4" gas inlet
G31	24 kW	5-40 mbar	5.5 mm	3/4" gas inlet

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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



XEVC-0711-EPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 29.4 kWh/day - 0 kg CO₂/day*

*More details on the last page.

Combi oven	Electric
7 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	380-415V 3N~ / 220-240V 3~ / 220-240V 1~



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 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

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 with infinite time for a quick start

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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

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**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

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 steam saturation and temperature



XEVC-0711-EPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs

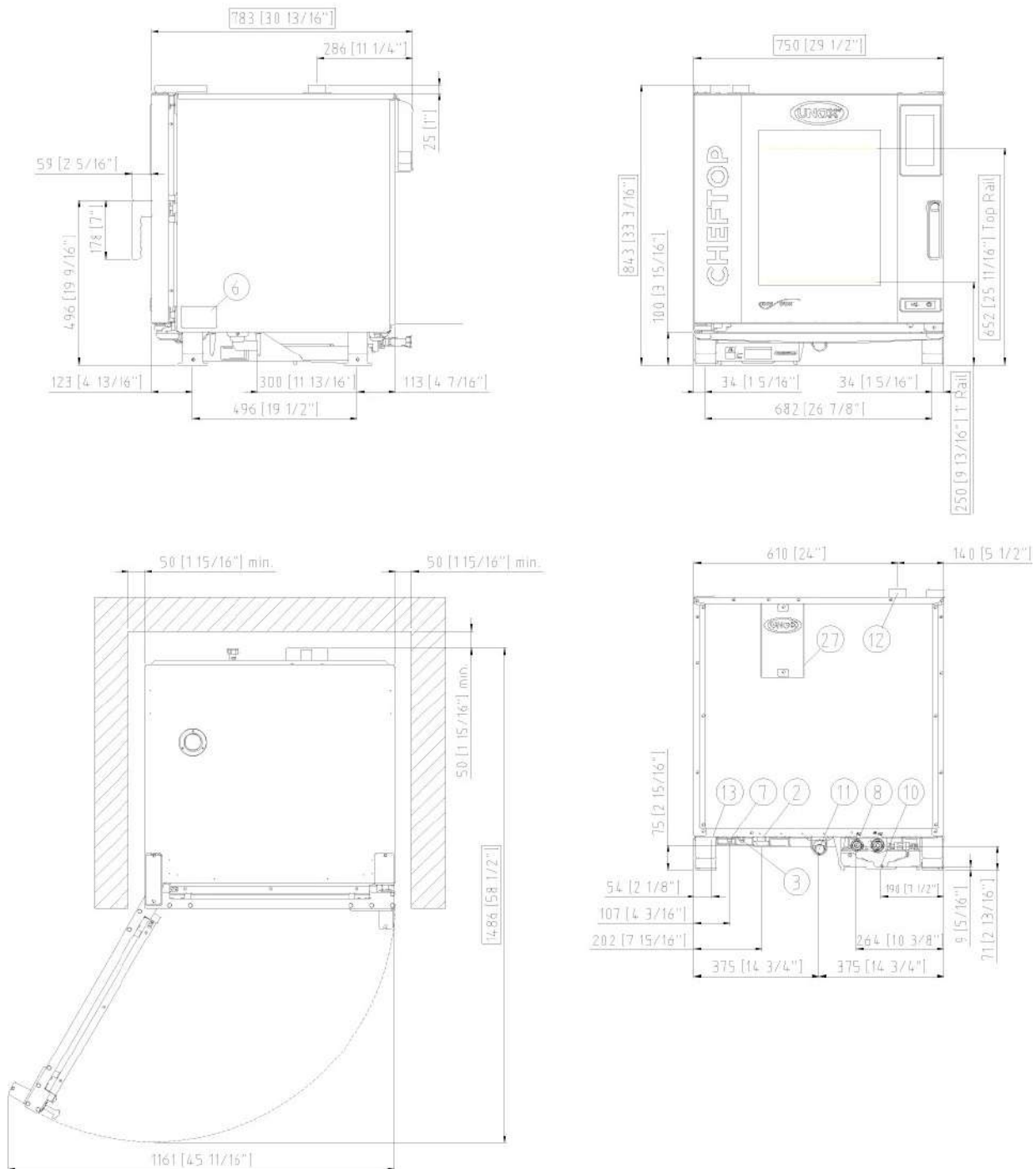
App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
- **Top Training app**: download the Unox Top.Training app and learn step by step all the secrets of your new oven's control panel

Accessories

- **Ventless hood**: steam condensing hood
- **Ventless hood with activated carbon filter**: steam condensing hood with activated carbon filter
- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-0711-EPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	843 mm
Net weight	86 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



XEVC-0711-EPRM

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	11,7 kW
Max Amp draw	18 A
Required breaker size	25 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	11,7 kW
Max Amp draw	30 A
Required breaker size	32 A
Power cable requirements*	4G x 4 mm ²
Plug	NOT INCLUDED

**Electric connection kit

Item	XUC129
Voltage	220-240 V
Phase	~3PH+PE

OPTION B

Voltage	220-240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	11,7 kW
Max Amp draw	51.5 A
Required breaker size	63 A
Power cable requirements*	3G x 10 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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



XEVC-0711-GPRM

Project _____

Item _____

Quantity _____

Date _____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 36.7 kWh/day - 6.6 kg CO₂/day*
 *More details on the last page.

Combi oven	Gas
7 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 220-240V 1N~	



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 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

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 with infinite time for a quick start

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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

Advanced and automatic cooking features

Unox Intelligent Performance

- **ADAPTIVE.Cooking™**: automatically regulates the cooking parameters to ensure repeatable results
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Unox Intensive Cooking

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- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manage fans auto-reverse and pulse function
- **PRESSURE.Steam**: increases the steam saturation and temperature



XEVC-0711-GPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
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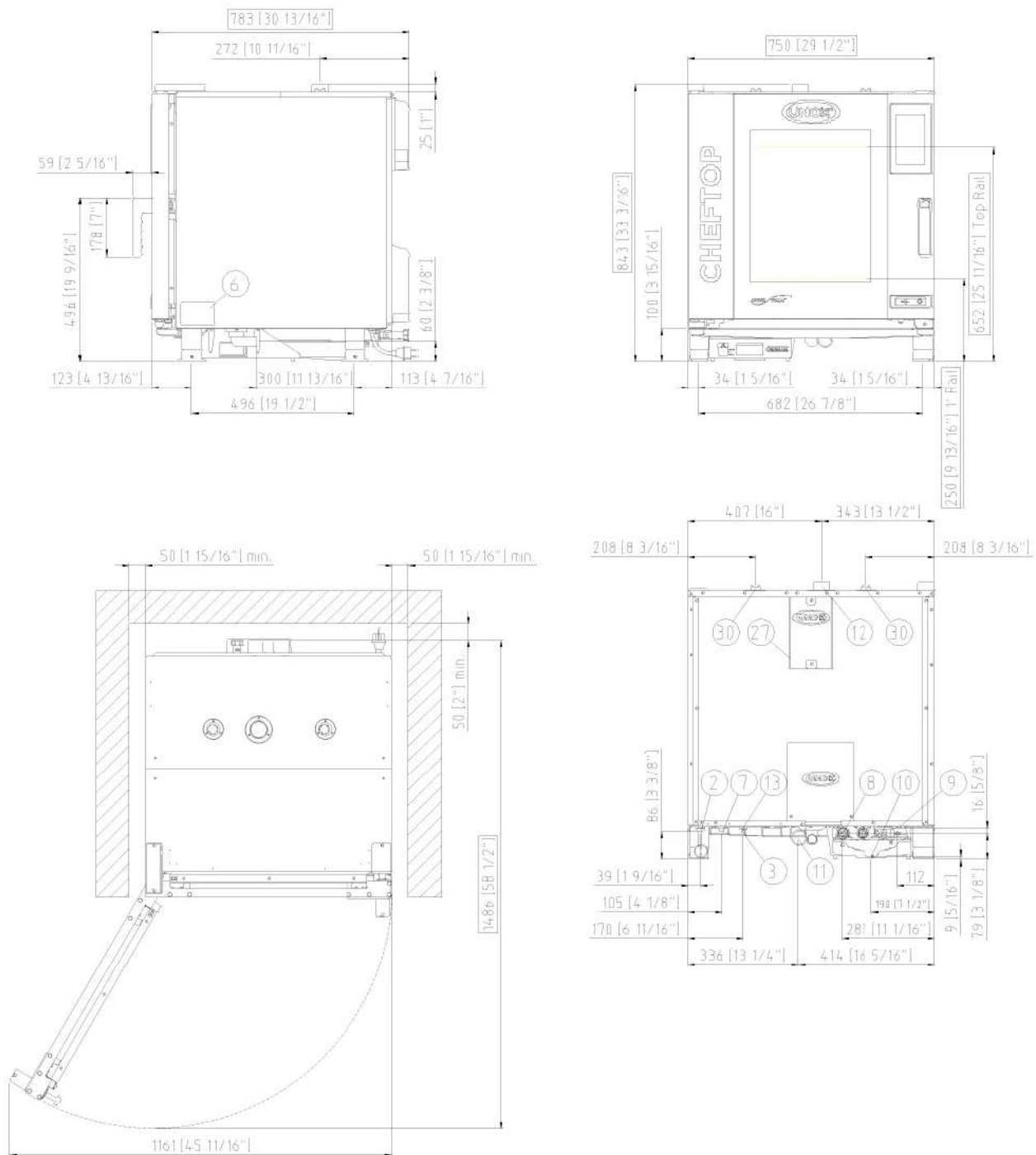
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Accessories

- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
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- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
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- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-0711-GPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	843 mm
Net weight	104 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
9	3/4" Gas inlet

10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet
30	Combustion gasses exhaust

XEVC-0711-GPRM

Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	1 kW
Max Amp draw	4 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko

*Recommended size - observe local ordinance.

Gas power supply

Gas type	Nominal gas power	Inlet pressure	Gas valve orifice	Hook-up
G110	16 kW	5-40 mbar	-	3/4" gas inlet
G20	19 kW	5-40 mbar	-	3/4" gas inlet
G25	19 kW	5-40 mbar	-	3/4" gas inlet
G25.1	19 kW	5-40 mbar	-	3/4" gas inlet
G25.3	19 kW	5-40 mbar	-	3/4" gas inlet
G30	19 kW	19 kW	5.5 mm	3/4" gas inlet
G31	19 kW	5-40 mbar	5.5 mm	3/4" gas inlet

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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



XEVC-1011-EPRM

Project _____

Item _____

Quantity _____

Date _____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 36.6 kWh/day - 0 kg CO₂/day*

*More details on the last page.

Combi oven	Electric
10 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 380-415V 3N~ / 220-240V 3~	



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 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

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 with infinite time for a quick start

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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

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**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

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 steam saturation and temperature



XEVC-1011-EPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs

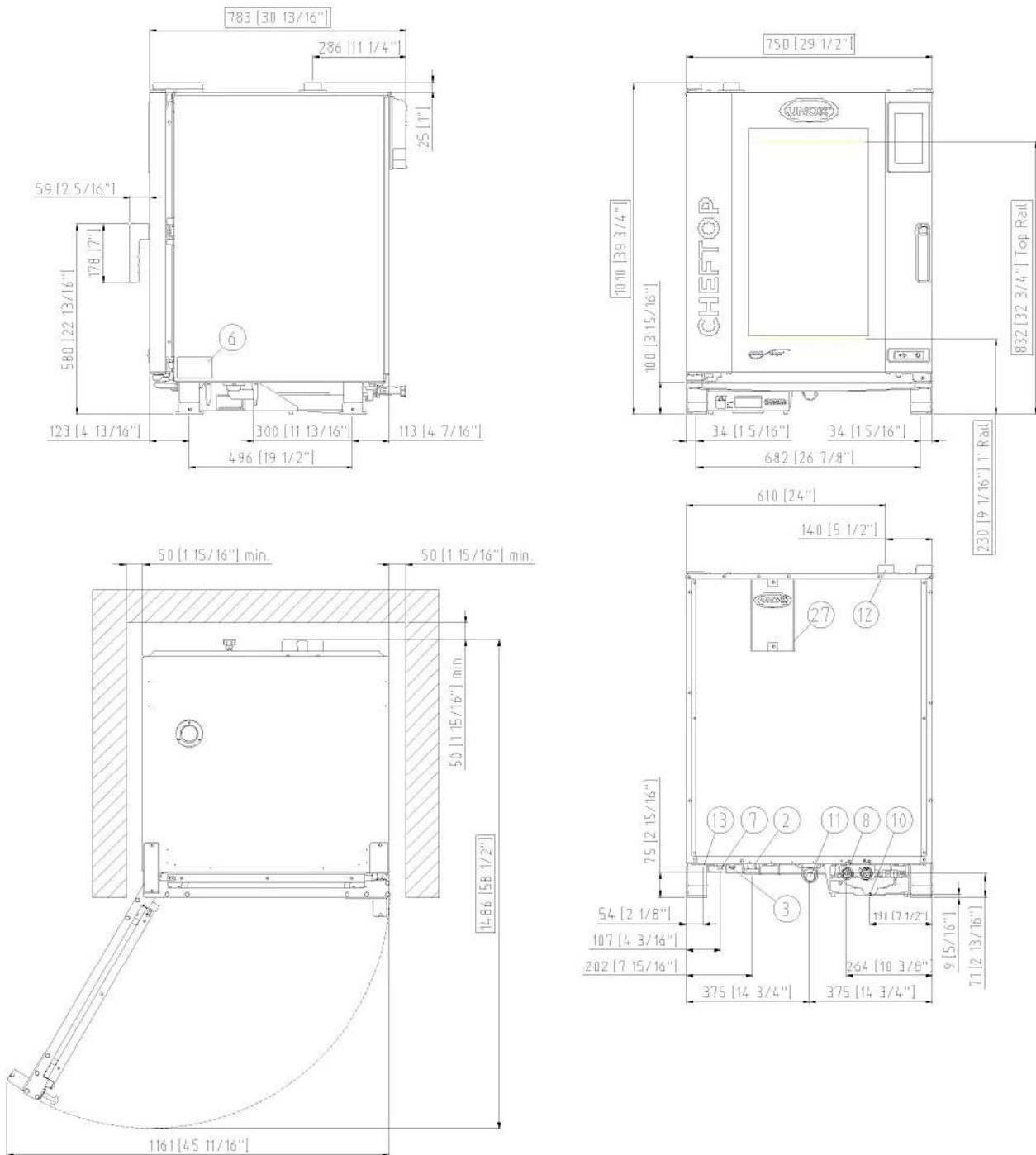
App and web services

- **Data Driven Cooking app & webapp**: check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits
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Accessories

- **Ventless hood**: steam condensing hood
- **Ventless hood with activated carbon filter**: steam condensing hood with activated carbon filter
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- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-1011-EPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	1010 mm
Net weight	98 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



XEVC-1011-EPRM

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	18,5 kW
Max Amp draw	26 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.

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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



XEVC-1011-GPRM

Project _____

Item _____

Quantity _____

Date _____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 45.7 kWh/day - 8.3 kg CO₂/day*

*More details on the last page.

Combi oven	Gas
10 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 220-240V 1N~	



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 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

Programs

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- **CHEFUNOX**: choose something to cook from the library and the oven will automatically set all the parameters
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- **READY.COOK**: ready to use settings with infinite time for a quick start

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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

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**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

Unox Intensive Cooking

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- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manage fans auto-reverse and pulse function
- **PRESSURE.Steam**: increases the steam saturation and temperature



XEVC-1011-GPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs

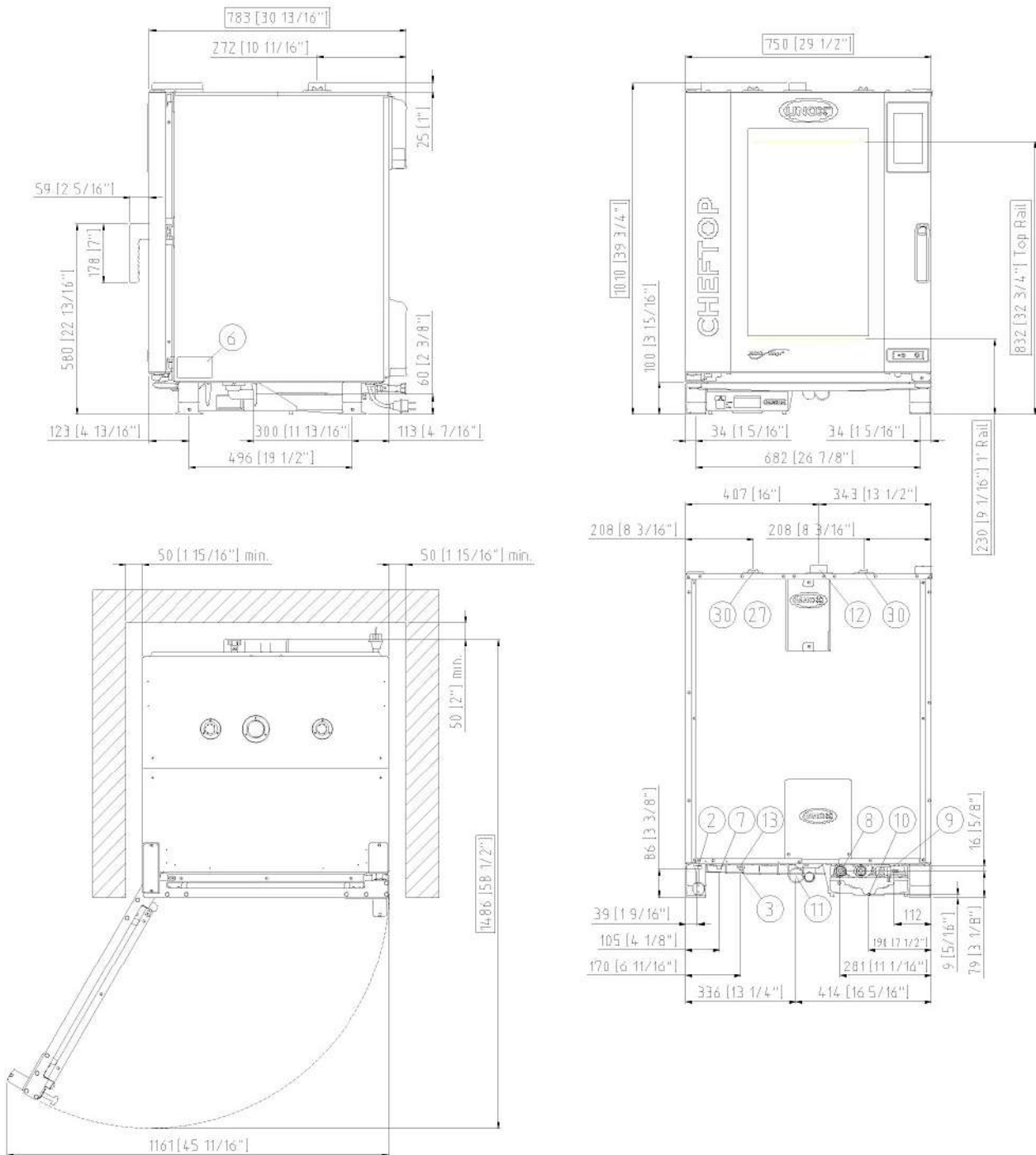
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Accessories

- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
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- **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
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
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- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-1011-GPRM



Dimensions and weight

Width	750 mm
Depth	783 mm
Height	1010 mm
Net weight	117 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
9	3/4" Gas inlet

10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet
30	Combustion gasses exhaust

XEVC-1011-GPRM

Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	1 kW
Max Amp draw	4 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko

*Recommended size - observe local ordinance.

Gas power supply

Gas type	Nominal gas power	Inlet pressure	Gas valve orifice	Hook-up
G110	17 kW	5-40 mbar	-	3/4" gas inlet
G20	22 kW	5-40 mbar	-	3/4" gas inlet
G25	22 kW	5-40 mbar	-	3/4" gas inlet
G25.1	22 kW	5-40 mbar	-	3/4" gas inlet
G25.3	22 kW	5-40 mbar	-	3/4" gas inlet
G30	22 kW	22 kW	5.5 mm	3/4" gas inlet
G31	22 kW	5-40 mbar	5.5 mm	3/4" gas inlet

Energy efficiency

Consumption

CO₂ emission

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Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

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1 long wash, 1 medium wash.

Water Supply

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Free chlorine ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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



XEVC-1021-EPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 134.1 kWh/day - 0 kg CO₂/day*
 *More details on the last page.

Combi oven	Electric
10 trays GN 2/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	380-415V 3N~ / 220-240V 3~



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 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

Programs

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Manual cooking

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- Up to 9 cooking steps
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- Delta T cooking with core probe
- **MULTI.Point** core probe with 4 measuring points
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Advanced and automatic cooking features

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XEVC-1021-EPRM

Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated DET&Rinse™ detergent container
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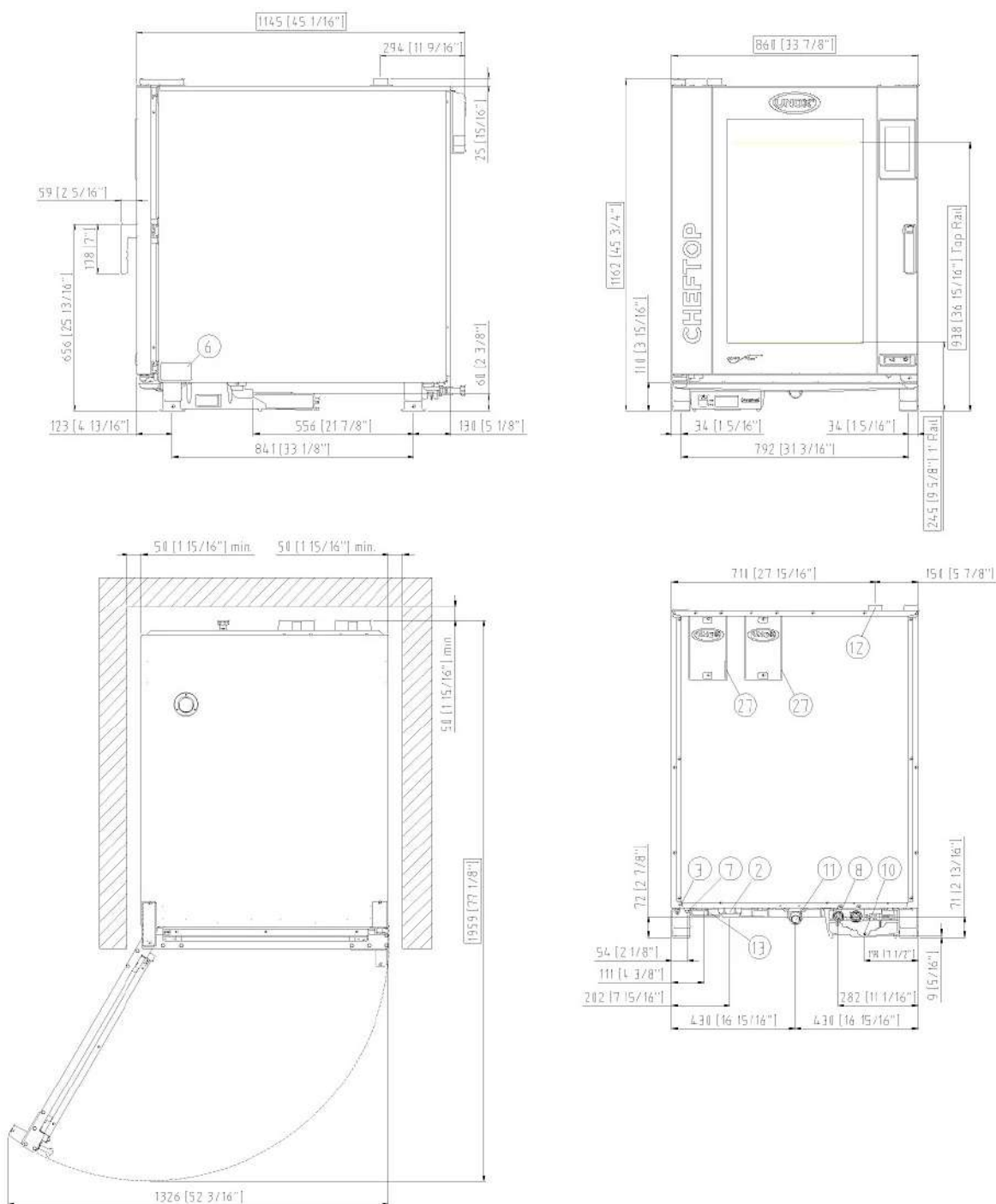
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- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **PURE-RO**: Reverse osmosis system that eliminates Chlorides and limescale from water
- Ethernet connection kit

XEVC-1021-EPRM



Dimensions and weight

Width	860 mm
Depth	1145 mm
Height	1162 mm
Net weight	170 kg
Tray pitch	77 mm

Connection positions

2	Terminal board power supply	11	Chamber drain pipe
3	Unipotential terminal	12	Hot fumes exhaust chimney
6	Technical data plate	13	Accessories connection
7	Safety thermostat	27	Cooling air outlet
8	3/4" female NPT water inlet		
10	Rotor.KLEAN™ inlet		



XEVC-1021-EPRM

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	31 kW
Max Amp draw	48.5 A
Required breaker size	50 A
Power cable requirements*	5G x 10 mm ²
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	31 kW
Max Amp draw	80 A
Required breaker size	100 A
Power cable requirements*	4G x 25 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption

CO₂ emission

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pH 7 - 8.5

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Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

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Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

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XEVC-1021-GPRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Energy efficiency 167.5 kWh/day - 30.3 kg CO₂/day*
*More details on the last page.

Combi oven	Gas
10 trays GN 2/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 220-240V 1N~	



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 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.

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XEVC-1021-GPRM

Key features

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- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
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- 4-speed fan system and high-performance heating elements
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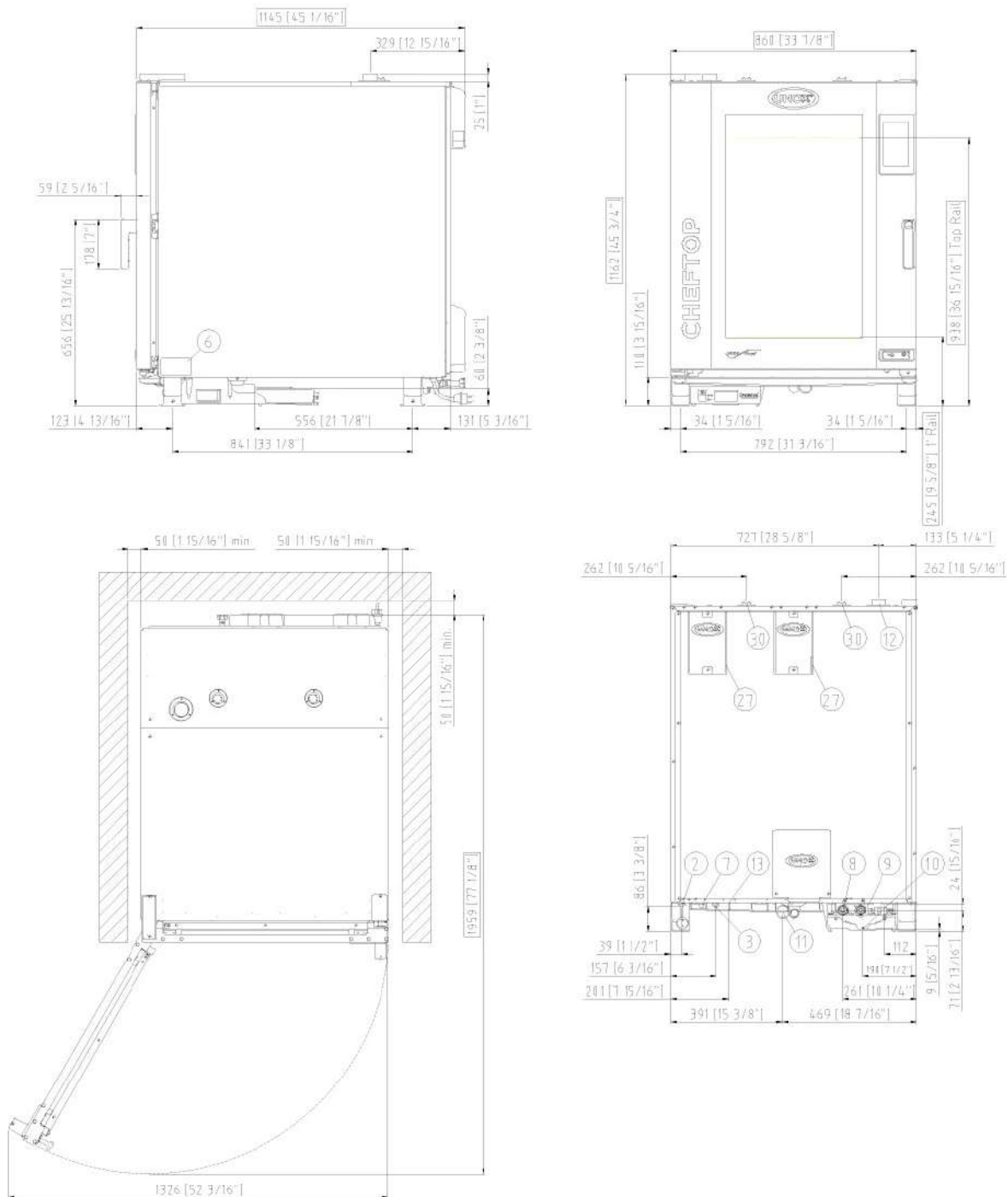
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- Ethernet connection kit

XEVC-1021-GPRM



Dimensions and weight

Width	860 mm
Depth	1145 mm
Height	1162 mm
Net weight	183 kg
Tray pitch	77 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
9	3/4" Gas inlet

10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet
30	Combustion gasses exhaust

XEVC-1021-GPRM

Electrical power supply

STANDARD

Voltage	220-240 V
Phase	~1PH+N+PE
Frequency	50 / 60 Hz
Total power	1.4 kW
Max Amp draw	4.5 A
Required breaker size	10 A
Power cable requirements*	3G x 1,5 mm ²
Plug	Schuko

*Recommended size - observe local ordinance.

Gas power supply

Gas type	Nominal gas power	Inlet pressure	Gas valve orifice	Hook-up
G110	23 kW	5-40 mbar	-	3/4" gas inlet
G20	35 kW	5-40 mbar	-	3/4" gas inlet
G25	31,5 kW	5-40 mbar	-	3/4" gas inlet
G25.1	31,5 kW	5-40 mbar	-	3/4" gas inlet
G25.3	31,5 kW	5-40 mbar	-	3/4" gas inlet
G30	35 kW	35 kW	5.5 mm	3/4" gas inlet
G31	35 kW	5-40 mbar	5.5 mm	3/4" gas inlet

Energy efficiency

Consumption

CO₂ emission

**The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads cooking with steam 2 hours in an empty oven at 180 °C.

Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash, 1 medium wash.

Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications 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 ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1000 µS/cm

Total hardness ≤ 30° dH

Chlorides ≤ 120 ppm

Steam circuit: inflow water specifications

Total hardness ≤ 8 °dH

Chlorides ≤ 25 ppm

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

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.
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