XEBC-10EU-E1LM

Project	
Item	
Quantity	
Date	

Model
BAKERTOP MIND.Maps™ ONE COUNTERTOP

Energy efficiency 18.7 kWh/day - 0 kg CO_2/day*

*More details on the last page.

Combi oven	Electric
10 trays 600x400	Hinge on the right side
9.5" Touch control panel	
Voltage: 380-415V 3N~ / 220-240V 3~	

Description

Technologically advanced combi oven able to handle different baking processes (fresh and frozen bakery and pastry) and cooking process (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration). Thanks to Unox Intensive Cooking technology that guarantees perfect results for each process.

Standard cooking features

Programs

- **1000+** Programs
- **MIND.Maps™:** draw the cooking processes directly on the display

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

Advanced and automatic cooking features

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
- **CLIMALUX™:** total control of the humidity in the cooking chamber

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Key features

- **ROTOR.Klean™:** automatic washing system
- 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
- **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
- **Waterless hood:** filters odours and absorbs latent heat coming out of the cooking chamber without using water
- **Activated Carbon filter for waterless hoods:**
- **DECKTOP:** traditional baking on stone, convection baking and combi cooking
- **LIEVOX:** Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **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
- **Baking 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
- **Wi-Fi / Ethernet:** Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty

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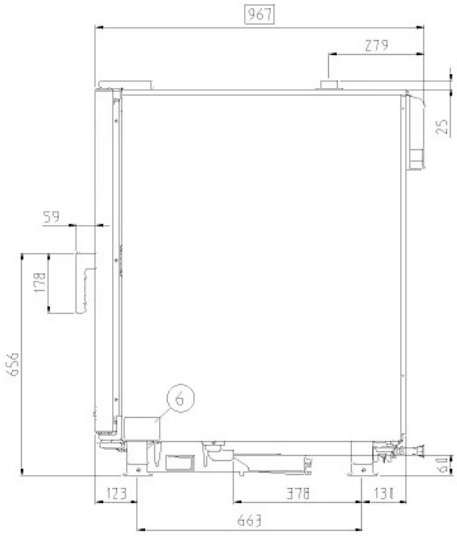

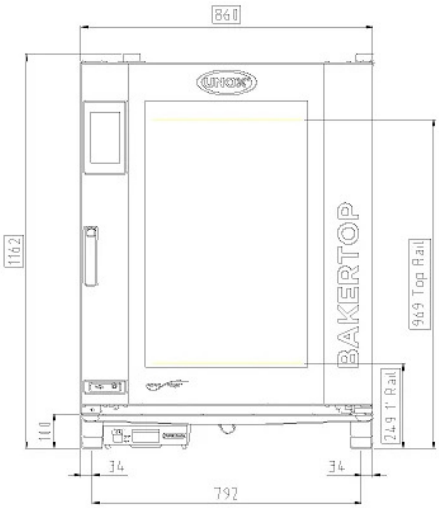

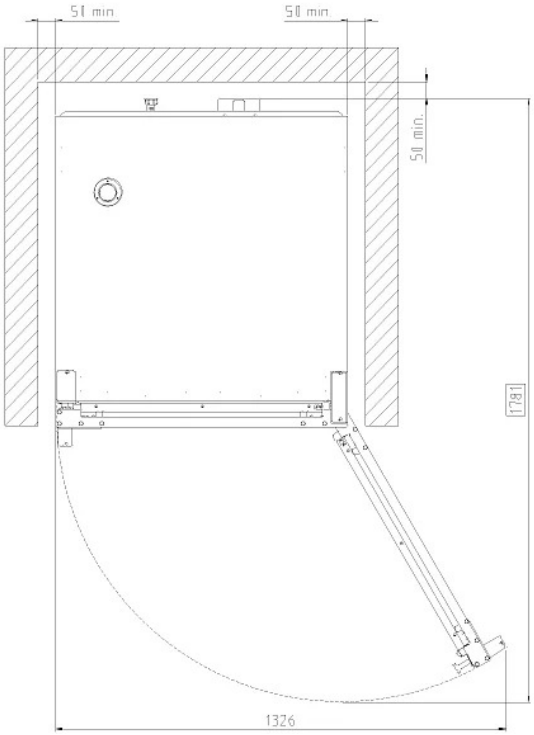

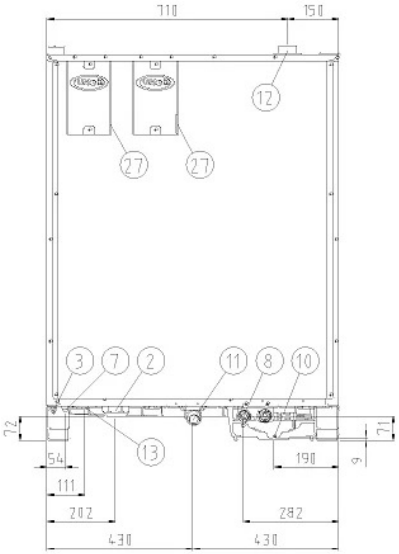

Dimensions and weight

Width	860 mm
Depth	967 mm
Height	1162 mm
Net weight	136 kg
Tray pitch	80 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

OPTION A	
Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	15.2 kW
Max Amp draw	22.5 A
Required breaker size	32 A
Power cable requirements*	5G x 4 mm^2
Plug	NOT INCLUDED
OPTION B	
Voltage	220-240 V**
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	15.2 kW
Max Amp draw	38.5 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	18.7	kWh/day
CO_2 emission	0	CO_2/day**

**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):

8 half loads of croissant (loaded at 50%).

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

1 short wash per week.

Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aerations, etc.) comply with the current national standards. Combustion analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.
www.ddc.unox.com

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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. One water tap per oven is required.

Line pressure:	Drinking water inlet: 3/4" NPT, line pressure: 1.5 to 6 Bar; 22 to 87 psi (2 Bar; 29 psi 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

*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.

Water drain

Properties	Pvc drain (or similar according to market HACCP requirements) 40 mm positioned on the floor and behind the column

Only one drain is required per column solution

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