



## Designer Book

ORIGINAL INSTRUCTIONS

ENGLISH

# XEBC-XEVC-XECC



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# CHEFTOP - BAKERTOP MIND.Maps™

## Preface

UNOX **CHEFTOP-BAKERTOP MIND.Maps™** ovens were always contradistinguished for their cooking & baking uniformity.

THE IDEA IN YOUR MIND, THE SOLUTION IN YOUR HANDS.

Signing your cooking.

Controllable as your hand. Natural as what you have in mind. Quick as your glance. **CHEFTOP-BAKERTOP MIND.Maps™** of Unox, is the new line of professional ovens that cancels out any gap between what you want to cook and what they cook. With a gesture.

**CHEFTOP-BAKERTOP MIND.Maps™ ONE** and **CHEFTOP-BAKERTOP MIND.Maps™ PLUS** mean total control of the cooking in the maximum creative freedom. Repeatable processes that reduce time and costs. Maximum yield performance, safety and reliability, the finest design.

**MIND.Maps™**. Personality. In a gesture.

With the patented technology **MIND.Maps™**, temperature, humidity and ventilation follow the curves drawn from your hand on a display in visual language. With a few gestures, now you really can invent your own cooking and you can control it second by second.

Thanks to **AIR.Maxi™** with the powerful integrated steam generator **STEAM.Maxi™** and the extremely efficient dehumidification system **DRY.Maxi™**, Unox **CHEFTOP-BAKERTOP MIND.Maps™** are offering perfect results in every part of the tray and level. The **ADAPTIVE.Clima** ensures an ideal control for large quantities.

As UNOX philosophy is "THINK SIMPLE" we create a simple and efficient work tool for all Foodservice Designers and Consultants:

### THE UNOX DESIGNER BOOK

This Tool allows to have a simple and precise overview of the complete range of **CHEFTOP-BAKERTOP MIND.Maps™** ovens.

Thanks to **Maxi.Link**, you can match dozens of solutions and create your unique solution and have the maximum flexibility. This is unique in our industry.

You will be able to download from [www.unox.com](http://www.unox.com) from the section Info Net all single and complete information you may need.

DVD or Hardcopy can be send to you upon request.

If you may need a personal support, please don't hesitate to contact us:

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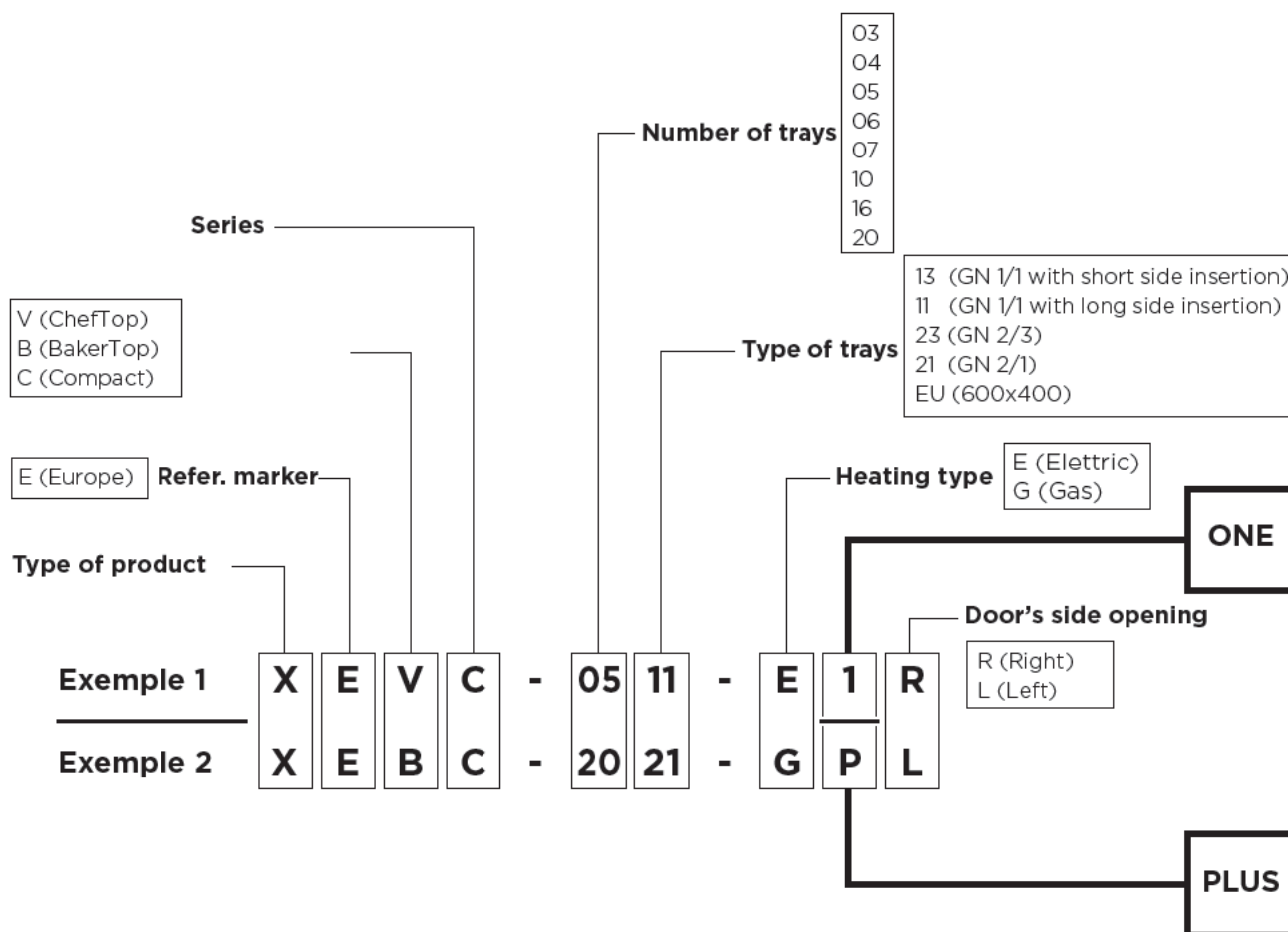


<http://infonet.unox.com>

Please consider in consulting this book, country specific standards and regulations. Any implementation, modification is possible any time, updates are available on Info Net.

# CHEFTOP - BAKERTOP MIND.Maps™


## Code explanation




CHARACTERISTICS	VERSION	
	ONE	PLUS
<b>Display</b>	Display LCD with firmware ONE basic with menus SET PROGRAMS <b>MIND.Maps™ - AIR.Maxi™ - STEAM.Maxi™ - DRY.Maxi™</b>	Display LCD with firmware PLUS + 6 touch switch and menus SET PROGRAM MULTITIME MISE EN PLACE CHEFUNOX ADAPTIVECLIMA <b>MIND.Maps™ - AIR.Maxi™ - STEAM.Maxi™ - DRY.Maxi™</b>
<b>Retrofit washing system</b>	NO	YES
<b>Maximum temperature</b>	260°C	260°C
<b>Triple glass</b>	NO	YES (20 trays ovens excluded)
<b>Double glass</b>	YES	NO (20 trays ovens excluded)
<b>Core probe</b>	"Single Point" for <b>CHEFTOP MIND.Maps™</b> and <b>BAKERTOP MIND.Maps™</b>	Multipoint 100mm for <b>BAKERTOP MIND.Maps™</b> Multipoint 130mm for <b>CHEFTOP MIND.Maps™</b>
<b>Fan speed</b>	4	4
<b>Heater modulation</b>	0-100%	33/66/100%





**Table 1 - CHEFTOP MIND.Map<sup>TM</sup> ovens range**

	CHEFTOP MIND.Map <sup>TM</sup>	Pans				Oven model	Installation		
		Type	Size(mm)	N.	Pitch (mm)			Max food load [kg]	
<b>GASTRONOMY</b>	 <b>ELECTRICAL</b>	<b>GN1/1</b>	530 x 325	3	67	15	XEVC-0311-EIR	CounterTop	
				3	67	15	XEVC-0311-EIL	CounterTop	
				5	67	25	XEVC-0511-EIR	CounterTop	
				5	67	25	XEVC-0511-EIL	CounterTop	
				5	67	25	XEVC-0511-EPR	CounterTop	
				5	67	25	XEVC-0511-EPL	CounterTop	
				7	67	35	XEVC-0711-EIR	CounterTop	
				7	67	35	XEVC-0711-EIL	CounterTop	
				7	67	35	XEVC-0711-EPR	CounterTop	
				7	67	35	XEVC-0711-EPL	CounterTop	
				10	67	45	XEVC-1011-EIR	CounterTop	
				10	67	45	XEVC-1011-EIL	CounterTop	
				10	67	45	XEVC-1011-EPR	CounterTop	
				10	67	45	XEVC-1011-EPL	CounterTop	
				20	67	90	XEVC-2011-EIR	Floor	
				20	67	90	XEVC-2011-EIL	Floor	
		20	67	90	XEVC-2011-EPR	Floor			
		20	67	90	XEVC-2011-EPL	Floor			
			<b>GN2/1</b>	530 x 650	6	77	60	XEVC-0621-EPR	CounterTop
					6	77	60	XEVC-0621-EPL	CounterTop
					10	77	90	XEVC-1021-EPR	Floor
					10	77	90	XEVC-1021-EPL	Floor
					20	67	180	XEVC-2021-EPR	Floor
					20	67	180	XEVC-2021-EPL	Floor
			<b>GN1/1</b>	530 x 325	5	67	25	XEVC-0511-GPR	CounterTop
					5	67	25	XEVC-0511-GPL	CounterTop
					7	67	35	XEVC-0711-GPR	CounterTop
					7	67	35	XEVC-0711-GPL	CounterTop
	10	67			45	XEVC-1011-GPR	CounterTop		
	10	67			45	XEVC-1011-GPL	CounterTop		
	20	67			90	XEVC-2011-GPR	Floor		
	20	67			90	XEVC-2011-GPL	Floor		
	<b>GN2/1</b>	530 x 650	6	77	60	XEVC-0621-GPR	CounterTop		
			6	77	60	XEVC-0621-GPL	CounterTop		
			10	77	90	XEVC-1021-GPR	Floor		
			10	77	90	XEVC-1021-GPL	Floor		
			20	67	180	XEVC-2021-GPR	Floor		
			20	67	180	XEVC-2021-GPL	Floor		

	CHEFTOP MIND.Map <sup>TM</sup> COMPACT	Pans				Oven model	Installation	
		Type	Size(mm)	N.	Pitch (mm)			Max food load [kg]
<b>GASTRONOMY</b>	 <b>ELECTRICAL</b>	<b>GN2/3</b>	354 x 325	5	67	17	XECC-0523-EIR	CounterTop
				5	67	17	XECC-0523-EIL	CounterTop
		<b>GN1/1</b>	530 x 325	5	67	25	XECC-0513-EPR	CounterTop
				5	67	25	XECC-0513-EPL	CounterTop

**Table 1 - BAKERTOP MIND.Maps™ ovens range**

	BAKERTOP MIND.Maps™	Pans					Oven model	Installation
		Type	Size(mm)	N.	Pitch (mm)	Max food load [kg]		
<b>BAKERY</b>	 <b>ELECTRICAL</b>	600 x 400	600 x 400	4	80	20	XEBC-04EU-EIR	CounterTop
				4	80	20	XEBC-04EU-EIL	CounterTop
				4	80	20	XEBC-04EU-EPR	CounterTop
				4	80	20	XEBC-04EU-EPL	CounterTop
				6	80	30	XEBC-06EU-EIR	CounterTop
				6	80	30	XEBC-06EU-EIL	CounterTop
				6	80	30	XEBC-06EU-EPR	CounterTop
				6	80	30	XEBC-06EU-EPL	CounterTop
				10	80	50	XEBC-10EU-EIR	CounterTop
				10	80	50	XEBC-10EU-EIL	CounterTop
				10	80	50	XEBC-10EU-EPR	CounterTop
				10	80	50	XEBC-10EU-EPL	CounterTop
				16	80	80	XEBC-16EU-EIR	Floor
				16	80	80	XEBC-16EU-EIL	Floor
				16	80	80	XEBC-16EU-EPR	Floor
				16	80	80	XEBC-16EU-EPL	Floor
	 <b>GAS</b>	600 x 400	600 x 400	6	80	30	XEBC-06EU-GPR	CounterTop
				6	80	30	XEBC-06EU-GPL	CounterTop
				10	80	50	XEBC-10EU-GPR	CounterTop
				10	80	50	XEBC-10EU-GPL	CounterTop
16				80	80	XEBC-16EU-GPR	Floor	
			16	80	80	XEBC-16EU-GPL	Floor	

All the ovens with final letter L have the left to right door opening.





**Table 2 - Technical data for CHEFTOP MIND.Maps™ ovens**  
**Electrical Units**

CHEFTOP MIND.Maps™	Cooking trays		Size	GN 1/1							
			N.	3		5			7		
	Oven code XEVC			0311- E1R	0311- E1L	0511- E1R	0511- E1L	0511- EPR	0511- EPL	0711- E1R	0711- E1L
Power	for air heating <sup>(1)</sup>		kW	4,85	4,85	6,9	6,9	9,15	9,15	9,7	9,7
	for steam production <sup>(1)</sup>		kW	4,85	4,85	6,9	6,9	9,15	9,15	9,7	9,7
Overall dimensions	width		mm	750	750	750	750	750	750	750	750
	length		mm	773	773	773	773	773	773	773	773
	height		mm	538	538	675	675	675	675	843	843
Weight	gross		kg	65	65	85	85	85	85	100	100
	net		kg	50	50	70	70	70	70	85	85
Thermal Load	sensitive		kW	0,7	0,7	0,9	0,9	0,9	0,9	1,0	1,0
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0	0	0
		without hood	kW	2,2	2,2	3,6	3,6	3,6	3,6	5,1	5,1
Max food load			kg	15	15	25	25	25	25	35	35
IPX_ <sup>(3)</sup>				IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX4
220 - 240 V/ 1PH+N /50Hz	absorbed power		kW	5,0	5,0	7,0	7,0	Not available			
	absorbed current		A	21,5	21,5	30,4	30,4				
	H07RN-F Power cable	section	mm <sup>2</sup>	4	4	4	4				
		length	m	1,5	1,5	1,5	1,5				
		schuko plug		Not supplied							
fuses <sup>(4)</sup> (number of fuses = 3)		A	32	32	32	32					
220-240V/ 3PH /50Hz	absorbed power		kW	5,0	5,0	7,0	7,0	9,3	9,3	9,9	9,9
	absorbed current		A	12,9	12,9	18	18	23,6	23,6	25,7	25,7
	H07RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	2,5	2,5	4	4	4	4
		length	m	1,5	1,5	1,5	1,5	1,5	1,5	1,5	1,5
fuses <sup>(4)</sup> (number of fuses = 3)		A	16	16	25	25	32	32	32	32	
380-415V/ 3PH+N /50Hz	absorbed power		kW	5,0	5,0	7,0	7,0	9,3	9,3	9,9	9,9
	absorbed current		A	7,4	7,4	10,9	10,9	14	14	14,8	14,8
	H07RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5
		length	m	1,5	1,5	1,5	1,5	1,5	1,5	1,5	1,5
fuses <sup>(4)</sup> (number of fuses = 3)		A	16	16	16	16	20	20	20	20	
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam generation	l/h	3,4	3,4	4,9	4,9	6,5	6,5	6,9	6,9
	Power	for steam generation	kW	3,4	3,4	4,8	4,8	6,4	6,4	6,8	6,8

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).

**Table 2 - Technical data for CHEFTOP MIND.Maps™ ovens****Electrical Units**

CHEFTOP MIND.Maps™	Cooking trays		Size	GN 1/1							
	Oven code XEVC		N.	7		10			20		
				0711- EPR	0711- EPL	1011- E1R	1011- E1L	1011- EPR	1011- EPL	2011- E1R	2011- E1L
Power	for air heating <sup>(1)</sup>		kW	11,5	11,5	13,8	13,8	18,3	18,3	28,8	28,8
	for steam production <sup>(2)</sup>		kW	11,5	11,5	13,8	13,8	18,3	18,3	28,8	28,8
Overall dimensions	width		mm	750	750	750	750	750	750	882	882
	length		mm	773	773	773	773	773	773	1043	1043
	height		mm	843	843	1010	1010	1010	1010	1866	1866
Weight	gross		kg	100	100	110	110	110	110	200	200
	net		kg	85	85	95	95	95	95	185	185
Thermal Load	sensitive		kW	1,0	1,0	1,2	1,2	1,2	1,2	2,4	2,4
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0	0	0
		without hood	kW	5,1	5,1	7,3	7,3	7,3	7,3	23,4	23,4
Max food load			kg	35	35	45	45	45	45	90	90
IPX_ <sup>(3)</sup>				IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX3	IPX4
220 - 240 V/ 1PH+N /50Hz	absorbed power		kW	Not available							
	absorbed current		A								
	HO7RN-F Power cable	section	mm <sup>2</sup>								
		length	m								
		schuko plug									
fuses <sup>(4)</sup> (number of fuses = 2)		A									
220-240V/ 3PH /50Hz	absorbed power		kW	11,7	11,7	14,0	14,0	18,5	18,5	29,3	29,3
	absorbed current for phase		A	30,2	30,2	36	36			74,3	74,3
	HO7RN-F Power cable	section	mm <sup>2</sup>	4	4	6	6			16	16
		length	m	1,5	1,5	1,5	1,5				
	fuses <sup>(4)</sup> (number of fuses = 3)		A	40	40	40	40	80	80		
380-415V/ 3PH+N /50Hz	absorbed power		kW	11,7	11,7	14,0	14,0	18,5	18,5	29,3	29,3
	absorbed current for phase		A	17,4	17,4	21,7	21,7	28,3	28,3	43,5	43,5
	HO7RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	2,5	2,5	4	4	10	10
		length	m	1,5	1,5	1,5	1,5	1,5	1,5	Not supplied	
	fuses <sup>(4)</sup> (number of fuses = 3)		A	25	25	25	25	32	32	50	50
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam generation	l/h	8,1	8,1	9,8	9,8	13,0	13,0	20,4	20,4
	Power	for steam generation	kW	8,1	8,1	9,7	9,7	12,8	12,8	20,4	20,4

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).






**Table 2 - Technical data for CHEFTOP MIND.Maps™ ovens**
**Electrical Units**

CHEFTOP MIND.Maps™	Cooking trays		Size	GN 1/1		GN2/1					
	Oven code XEVC		N.	20		6		10		20	
				2011- EPR	2011- EPL	0621- EPR	0621- EPL	1021- EPR	1021- EPL	2021- EPR	2021- EPL
Power	for air heating <sup>(1)</sup>		kW	34,5	34,5	20,3	20,3	30,45	30,45	50,75	50,75
	for steam production <sup>(2)</sup>		kW	34,5	34,5	20,3	20,3	30,45	30,45	50,75	50,75
Overall dimensions	width		mm	882	882	860	860	860	860	882	882
	length		mm	1043	1043	1120	1120	1120	1120	1207	1207
	height		mm	1866	1866	843	843	1163	1163	1866	1866
Weight	gross		kg	200	200	175	175	185	185	215	215
	net		kg	185	185	160	160	170	170	200	200
Thermal Load	sensitive		kW	2,4	2,4	1,5	1,5	1,5	1,5	2,7	2,7
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0	0	0
		without hood	kW	23,4	23,4	8,7	8,7	14,5	14,5	29,1	29,1
Max food load			kg	90	90	60	60	90	90	180	180
IPX_ <sup>(3)</sup>				IPX5	IPX5	IPX4	IPX4	IPX5	IPX5	IPX5	IPX5
220 - 240 V/ 1PH+N /50Hz	absorbed power		kW	Not available							
	absorbed current		A								
	HO7RN-F Power cable	section	mm <sup>2</sup>								
		length	m								
		schuko plug									
fuses <sup>(4)</sup> (number of fuses = 2)		A									
220-240V/ 3PH /50Hz	absorbed power		kW	35,0	35,0	20,5	20,5	30,8	30,8	51,3	51,3
	absorbed current for phase		A	89,9	89,9	52,3	52,3	78,5	78,5		
	HO7RN-F Power cable	section	mm <sup>2</sup>	25	25	10	10	16	16		
		length	m	Not supplied							
	fuses <sup>(4)</sup> (number of fuses = 3)		A	100	100	63	63	80	80		
380-415V/ 3PH+N /50Hz	absorbed power		kW	35,0	35,0	20,5	20,5	30,8	30,8	51,3	51,3
	absorbed current for phase		A	54,4	54,4	59	59	46,7	46,7	77,9	77,9
	HO7RN-F Power cable	section	mm <sup>2</sup>	10	10	10	10	10	10	16	16
		length	m	Not supplied							
	fuses <sup>(4)</sup> (number of fuses = 3)		A	50	50	63	63	50	50	80	80
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam generation	l/h	24,4	24,4	14,4	14,4	21,6	21,6	35,9	35,9
	Power	for steam generation	kW	24,2	24,2	14,2	14,2	21,3	21,3	35,5	35,5

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).

**Table 2 - Technical data for CHEFTOP MIND.Maps™ ovens****Electrical Units**

CHEFTOP MIND.Maps™ COMPACT	Cooking trays		Size	GN2/3		GN1/1	
			N.	5	5	5	5
	Oven code XECC			0523-E1R	0523-E1L	0513-EPR	0513-EPL
Power	for air heating <sup>(1)</sup>		kW	5,1	5,1	9,2	9,2
	for steam production <sup>(2)</sup>		kW	5,1	5,1	9,2	9,2
Overall dimensions	width		mm	535	535	535	535
	length		mm	720	720	920	920
	height		mm	649	649	649	649
Weight	gross		kg	70	70	80	80
	net		kg	55	55	65	65
Thermal Load	sensitive		kW	0,7	0,7	0,9	0,9
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0
		without hood	kW	2,2	2,2	3,6	3,6
Max food load			kg	25	25	25	25
IPX <sup>(3)</sup>				IPX4	IPX4	IPX4	IPX4
220 - 240 V/ 1PH+N /50Hz	absorbed power		kW	5,2	5,2	Not available	
	absorbed current		A	22,5	22,5		
	H07RN-F Power cable	section	mm <sup>2</sup>	4	4		
		length	m	1,5	1,5		
	schuko plug			Not supplied			
	fuses <sup>(4)</sup> (number of fuses = 2)		A	32	32		
220-240V/ 3PH /50Hz	absorbed power		kW	5,2	5,2	9,3	9,3
	absorbed current for phase		A	19	19	23,6	23,6
	H07RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	2,5	2,5
		length	m	1,5	1,5	1,5	1,5
	fuses <sup>(4)</sup> (number of fuses = 3)		A	25	25	32	32
380-415V/ 3PH+N /50Hz	absorbed power		kW	5,2	5,2	9,3	9,3
	absorbed current for phase		A	13	13	14	14
	H07RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	2,5	2,5
		length	m	1,5	1,5	1,5	1,5
	fuses <sup>(4)</sup> (number of fuses = 3)		A	20	20	20	20
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam generation	l/h	2,2	2,2	4,9	4,9
	Power	for steam generation	kW	2,1	2,1	4,8	4,8

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).





**Table 3 - Technical data for BAKERTOP MIND.Maps™ ovens**  
**Electrical Units**

BAKERTOP MIND.Maps™	Baking trays		Size (mm)	600 x 400					
			N.	4				6	
	Oven code XEBC			04EU- E1R	04EU- E1L	04EU- EPR	04EU- EPL	06EU- E1R	06EU- E1L
<b>Power</b>	for air heating <sup>(1)</sup>		kW	7,4	7,4	10,4	10,4	9,7	9,7
	for steam production <sup>(1)</sup>		kW	7,4	7,4	10,4	10,4	9,7	9,7
<b>Overall dimensions</b>	width		mm	860	860	860	860	860	860
	length		mm	957	957	957	957	957	957
	height		mm	675	675	675	675	843	843
<b>Weight <sup>(5)</sup></b>	gross		kg	100	100	100	100	115	115
	net		kg	85	85	85	85	100	100
<b>Thermal Load</b>	sensitive		kW	1,1	1,1	1,1	1,1	1,3	1,3
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0
		without hood	kW	4,7	4,7	4,7	4,7	7,0	7,0
<b>Max food load</b>			kg	20	20	20	20	30	30
<b>IPX_ <sup>(3)</sup></b>				IPX4	IPX4	IPX4	IPX4	IPX4	IPX4
<b>220-240/1PH+N /50Hz</b>	absorbed power		kW	7,4	7,4	Not available			
	absorbed current		A	32	32				
	HO7RN-F Power cable	section	mm <sup>2</sup>	4	4				
		length	m	1,5	1,5				
		schuko plug		Not available					
fuses <sup>(4)</sup> (number of fuses = 2)		A	32	32					
<b>220-240V /3PH /50 Hz</b>	absorbed power		kW	7,4	7,4	10,6	10,6	9,9	9,9
	absorbed current for phase		A	22,7	22,7	34	34	25,7	25,7
	HO7RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	6	6	4	4
		length	m	Not supplied					
	fuses <sup>(4)</sup> (number of fuses = 3)		A	25	25	40	40	32	32
<b>380-415V/ 3PH+N /50Hz</b>	absorbed power		kW	7,4	7,4	10,6	10,6	9,9	9,9
	absorbed current for phase		A	13	13	20	20	14,8	14,8
	HO7RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	2,5	2,5	2,5	2,5
		length	m	1,5	1,5	1,5	1,5	1,5	1,5
	fuses <sup>(4)</sup> (number of fuses = 3)		A	20	20	25	25	20	20
<b>AVERAGE <sup>(5)</sup> CONSUMPTION</b>	<b>Water</b>	for steam production	l/h	6,9	6,9	9,8	9,8	6,9	6,9
	<b>Power</b>	for steam production	kW	6,8	6,8	9,7	9,7	6,8	6,8

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).



**Table 3 - Technical data for BAKERTOP MIND.Maps™ ovens**  
**Electrical Units**

BAKERTOP MIND.Maps™	Baking trays		Size (mm)	600 x 400					
			N.	6		10			
	Oven code XEBC			06EU- EPR	06EU- EPL	10EU- E1R	10EU- E1L	10EU- EPR	10EU- EPL
Power	for air heating <sup>(1)</sup>		kW	13,8	13,8	14,55	14,55	20,7	20,7
	for steam production <sup>(2)</sup>		kW	13,8	13,8	14,55	14,55	20,7	20,7
Overall dimensions	width		mm	860	860	860	860	860	860
	length		mm	957	957	957	957	957	957
	height		mm	843	843	1163	1163	1163	1163
Weight <sup>(3)</sup>	gross		kg	115	115	145	145	145	145
	net		kg	100	100	130	130	130	130
Thermal Load	sensitive		kW	1,3	1,3	1,7	1,7	1,7	1,7
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0
		without hood	kW	7,0	7,0	11,7	11,7	11,7	11,7
Max food load			kg	30	30	50	50	50	50
IPX_ <sup>(3)</sup>				IPX4	IPX4	IPX4	IPX4	IPX4	IPX4
220-240/1PH+N/ 50Hz	absorbed power		kW	Not available					
	absorbed current		A						
	H07RN-F Power cable	section	mm <sup>2</sup>						
		length	m						
		schuko plug							
fuses <sup>(4)</sup> (number of fuses = 2)		A							
220-240V /3PH/ 50 Hz	absorbed power		kW	14,0	14,0	14,9	14,9	21,0	21,0
	absorbed current for phase		A	36	36	38,6	38,6		
	H07RN-F Power cable	section	mm <sup>2</sup>	6	6	10	10		
		length	m	Not supplied					
	fuses <sup>(4)</sup> (number of fuses = 3)		A	40	40	50	50		
380-415V/ 3PH+N/ 50Hz	absorbed power		kW	14,0	14,0	14,9	14,9	21,0	21,0
	absorbed current for phase		A	21,7	21,7	22	22	32,6	32,6
	H07RN-F Power cable	section	mm <sup>2</sup>	2,5	2,5	4	4	4	4
		length	m	1,5	1,5	1,5	1,5	1,5	1,5
	fuses <sup>(4)</sup> (number of fuses = 3)		A	25	25	32	32	40	40
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam production	l/h	9,8	9,8	10,3	10,3	14,7	14,7
	Power	for steam production	kW	9,7	9,7	10,2	10,2	14,5	14,5

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).





**Table 3 - Technical data for BAKERTOP MIND.Maps™ ovens**  
**Electrical Units**

BAKERTOP MIND.Maps™	Baking trays		Size (mm)	600 x 400			
			N.	16			
	Oven code XEBC			16EU-E1R	16EU-E1L	16EU-EPR	16EU-EPL
Power	for air heating <sup>(1)</sup>		kW	28,75	28,75	34,5	34,5
	for steam production <sup>(2)</sup>		kW	28,75	28,75	34,5	34,5
Overall dimensions	width		mm	882	882	882	882
	length		mm	1043	1043	1043	1043
	height		mm	1866	1866	1866	1866
Weight <sup>(3)</sup>	gross		kg	200	200	200	200
	net		kg	185	185	185	185
Thermal Load	sensitive		kW	2,4	2,4	2,4	2,4
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0
		without hood	kW	18,7	18,7	18,7	18,7
Max food load			kg	80	80	80	80
IPX_ <sup>(3)</sup>				IPX5	IPX5	IPX5	IPX5
220-240/1PH+N/ 50Hz	absorbed power		kW	Not available			
	absorbed current		A				
	H07RN-F Power cable	section	mm <sup>2</sup>				
		length	m				
		schuko plug					
	fuses <sup>(4)</sup> (number of fuses = 2)		A				
220-240V /3PH/ 50 Hz	absorbed power		kW	29,3	29,3	35,0	35,0
	absorbed current for phase		A	74,3	74,3	89,9	89,9
	H07RN-F Power cable	section	mm <sup>2</sup>	16	16	25	25
		length	m	Not supplied			
	fuses <sup>(4)</sup> (number of fuses = 3)		A	80	80	100	100
380-415V/ 3PH+N/ 50Hz	absorbed power		kW	29,3	29,3	35,0	35,0
	absorbed current for phase		A	43,5	43,5	54,4	54,4
	H07RN-F Power cable	section	mm <sup>2</sup>	10	10	10	10
		length	m	Not supplied			
	fuses <sup>(4)</sup> (number of fuses = 3)		A	50	50	63	63
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam production	l/h	20,4	20,4	24,4	24,4
	Power	for steam production	kW	20,1	20,1	24,2	24,2

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).



**Table 4 - Technical data for CHEFTOP MIND.Maps™ ovens**  
Gas units

CHEFTOP MIND.Maps™	Cooking trays		Size	GN1/1							
			N.	5		7		10		20	
	Oven code XEVC			0511- GPR	0511- GPL	0711- GPR	0711- GPL	1011- GPR	1011- GPL	2011- GPR	2011- GPL
Power	for heating air <sup>①</sup>		kW	15	15	19	19	22	22	35	35
	for steam generation <sup>①</sup>		kW	15	15	19	19	22	22	35	35
Overall dimensions	width		mm	750	750	750	750	750	750	1043	1043
	length		mm	773	733	733	733	733	733	1207	1207
	height		mm	675	675	843	843	1010	1010	1866	1866
Weight	gross		kg	100	100	115	115	125	125	225	225
	net		kg	85	85	100	100	110	110	210	210
Thermal Load	sensitive		kW	0,9	0,9	1,0	1,0	1,2	1,2	2,4	2,4
	latent	with hood <sup>②</sup>	kW	0	0	0	0	0	0	0	0
		without hood	kW	3,6	3,6	5,1	5,1	7,3	7,3	23,4	23,4
Max food load			kg	25	25	35	35	45	45	90	90
IPX_(3)				IPX4	IPX4	IPX4	IPX4	IPX4	IPX4	IPX5	IPX5
220 - 240 V/ 1PH+N /50Hz	absorbed power		kW	0,6	0,6	1	1	1	1	2,2	2,2
	absorbed current		A	2,2	2,2	3,5	3,5	3,5	3,5	7,0	7,0
	H07RN-F Power cable	section	mm <sup>2</sup>	1,5	1,5	1,5	1,5	1,5	1,5	1,5	1,5
		length	m	2	2	2	2	2	2	2	2
		schuko plug		Supplied							
	fuses <sup>④</sup> (number of fuses = 2)		A	16	16	16	16	16	16	16	16
220-240V/ 3PH /50Hz	absorbed power		kW	Not available							
	absorbed current		A								
	H07RN-F Power cable	section	mm <sup>2</sup>								
		length	m								
	fuses <sup>④</sup> (number of fuses = 3)		A								
380-415V/ 3PH+N /50Hz	absorbed power		kW	Not available							
	absorbed current		A								
	H07RN-F Power cable	section	mm <sup>2</sup>								
		length	m								
	fuses <sup>④</sup> (number of fuses = 3)		A								
AVERAGE <sup>⑤</sup> CONSUMPTION	Water	for steam generation	l/h	10,7	10,7	13,7	13,7	15,6	15,6	24,8	24,8
	Power	for steam generation	kW	10,6	10,6	13,5	13,5	15,4	15,4	24,5	24,5

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).





**Table 4 - Technical data for CHEFTOP MIND.Maps™ ovens**  
**Gas units**

CHEFTOP MIND.Maps™	Cooking trays		Size	GN2/1					
			N.	6		10		20	
	Oven code XEVC			0621- GPR	0621- GPL	1021- GPR	1021- GPL	2021- GPR	2021- GPL
Power	for heating air <sup>(1)</sup>		kW	24	24	35	35	70	70
	for steam generation <sup>(1)</sup>		kW	24	24	35	35	70	70
Overall dimensions	width		mm	860	860	860	860	882	882
	length		mm	1120	1120	1120	1120	1207	1207
	height		mm	843	843	1163	1163	1866	1866
Weight	gross		kg	197	197	207	207	247	247
	net		kg	180	180	190	190	230	230
Thermal Load	sensitive		kW	1,5	1,5	1,9	1,9	2,7	2,7
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0
		without hood	kW	8,7	8,7	14,5	14,5	29,1	29,1
Max food load			kg	60	60	90	90	180	180
IPX_(3)				IPX4	IPX4	IPX5	IPX5	IPX5	IPX5
220 - 240 V/ 1PH+N /50Hz	absorbed power		kW	1	1	1,4	1,4	2,3	2,3
	absorbed current		A	3,5	3,5	4,3	4,3	7,4	7,4
	H07RN-F Power cable	section	mm <sup>2</sup>	1,5	1,5	1,5	1,5	1,5	1,5
		length	m	2	2	2	2	2	2
		schuko plug		Supplied					
	fuses <sup>(4)</sup> (number of fuses = 2)		A	16	16	16	16	16	16
220-240V/ 3PH /50Hz	absorbed power		kW	Not available					
	absorbed current		A						
	H07RN-F Power cable	section	mm <sup>2</sup>						
		length	m						
	fuses <sup>(4)</sup> (number of fuses = 3)		A						
380-415V/ 3PH+N /50Hz	absorbed power		kW	Not available					
	absorbed current		A						
	H07RN-F Power cable	section	mm <sup>2</sup>						
		length	m						
	fuses <sup>(4)</sup> (number of fuses = 3)		A						
AVERAGE <sup>(5)</sup> CONSUMPTION	Water	for steam generation	l/h	17,0	17,0	24,8	24,8	49,6	49,6
	Power	for steam generation	kW	16,8	16,8	24,5	24,5	49	49

(1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08

(2): Unox hood is equipped with a steam condenser to condense vapors.

(3): Degree of protection against water according to the International standard IEC 60529.

(4): Not supplied by Unox.

(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).



**Table 5 - Technical data for BAKERTOP MIND.Maps™ ovens**  
Gas units

BAKERTOP MIND. Maps™	Baking trays		Size (mm)	600 x 400					
			N.	6		10		16	
	Oven code XEBC			06EU-GPR	06EU-GPL	10EU-GPR	10EU-GPL	16EU-GPR	16EU-GPL
<b>Power</b>	for air heating <sup>(1)</sup>		kW	19,0	19,0	22,0	22,0	35,0	35,0
	for steam production <sup>(2)</sup>		kW	19,0	19,0	22,0	22,0	35,0	35,0
<b>Overall dimensions</b>	width		mm	860	860	860	860	882	882
	length		mm	1024	1024	1024	1024	1159	1159
	height		mm	843	843	1163	1163	1866	1866
<b>Weight <sup>(3)</sup></b>	gross		kg	125	125	160	160	227	227
	net		kg	110	110	145	145	210	210
<b>Thermal Load</b>	sensitive		kW	1,3	1,3	1,7	1,7	2,4	2,4
	latent	with hood <sup>(2)</sup>	kW	0	0	0	0	0	0
		without hood	kW	7,0	7,0	11,7	11,7	18,7	18,7
<b>Max food load</b>			kg	30,0	30,0	50,0	50,0	80,0	80,0
<b>IPX_ <sup>(3)</sup></b>				IPX4	IPX4	IPX4	IPX4	IPX5	IPX5
<b>220-240/1PH+N/ 50Hz</b>	absorbed power		kW	1,0	1,0	1,4	1,4	2,2	2,2
	absorbed current		A	3,5	3,5	4,3	4,3	7,0	7,0
	H07RN-F Power cable	section	mm <sup>2</sup>	1,5	1,5	1,5	1,5	1,5	1,5
		length	m	2,0	2,0	2,0	2,0	2,0	2,0
		schuko plug			supplied				
	fuses <sup>(4)</sup> (number of fuses = 2)		A	16,0	16,0	16,0	16,0	16,0	16,0
<b>AVERAGE <sup>(5)</sup> CONSUMPTION</b>	<b>Water</b>	for steam production	l/h	10,6	10,6	15,6	15,6	24,8	24,8
	<b>Power</b>	for steam production	kW	13,7	13,7	15,4	15,4	24,5	24,5

- (1): Referred to 230 V and 400 V. For 415 V multiplied the value by 1,08  
(2): Unox hood is equipped with a steam condenser to condense vapors.  
(3): Degree of protection against water according to the International standard IEC 60529.  
(4): Not supplied by Unox.  
(5): Referred to a simultaneity coefficient of 0.7 (M. Rohatsch, F. Lemme and F. Wagner, Professional Kitchens, Ed. FCSI 2007).



**Table 6 - Other technical data for CHEFTOP-BAKERTOP MIND.Maps™ ovens**

CHEFTOP MIND.Maps™			
BAKERTOP MIND.Maps™			
<b>Room temperature</b>	Minimum	°C	5
	Maximum	°C	35
<b>Gas</b>	Connection	in	3/4"
<b>Water</b>	Pressure	kPa	150 - 600
	Connection	in	3/4"
	Inlet Pipe, ø e	mm	10
	Inlet Pipe, ø i	mm	7
<b>Wastewater</b>	Connection	mm	DN30
<b>Noise</b>	Pressure level	dB(A)	< 70






**Table 7 - Gas installation for CHEFTOP-BAKERTOP MIND.Maps™**

CHEFTOP MIND.Maps™						
BAKERTOP MIND.Maps™						
Category <sup>(*)</sup>	Country	Gas type	min	norm	max	Installation type
			Pressure (mbar)			
II <sub>2R3R</sub>	AL, AT, BA, BG, CH, CZ, DK, EE, ES, FI, GB, GR, HR, IE, IT, LT, LV, MK, NO, PT, RO, SE, SI, SK, TR, UA	G20	17	20	25	A <sub>1</sub> , B <sub>11</sub> , B <sub>21</sub>
I <sub>2Esi</sub>	NL, RO	G31	25	30	35	
I <sub>2E(R)B</sub>	BE, CH, CZ, ES, FR, GB, GR, HR, IE, IT, NL, PL, PT, SI	G31	25	37	45	
I <sub>2E</sub>	BE, CY, ES, FR, GB, GR, IE, MT, PT	G30	25	28-30	35	
I <sub>3B/P</sub>	BE	G20	17	20	25	
		G25	20	25	30	
		G31	25	37	45	
II <sub>2E3B/P</sub>	FR	G20	17	20	25	
		G25	20	25	30	
		G31	25	37	45	
II <sub>2HS3B/P</sub>	AT, CH	G20	17	20	25	
		G30	42,5	50	57,5	
		G31	42,5	50	57,5	
II <sub>2L3B/P</sub>	AL, BA, BG, DK, EE, FI, HR, LT, LV, MK, NO, RO, SE, SI, UA, CZ, GR, IT, SK, TR	G20	17	20	25	
		G30	25	28-30	35	
		G31	25	28-30	35	
II <sub>2ELL3B/P</sub>	DE	G20	17	20	25	
		G25	18	20	25	
		G30	42,5	50	57,5	
		G31	42,5	50	57,5	
II <sub>2H3B/P</sub>	NL	G25	20	25	30	
		G30	25	28-30	35	
		G31	25	28-30	35	
II <sub>2H3B/P</sub>	HU	G20	20	25	30	
		G25.1	20	25	33	
		G30	25	28-30	35	
		G31	25	28-30	35	
II <sub>2Esi3P</sub>	PL	G20	17	20	25	
		G30	25	37	45	
		G31	25	37	45	
II <sub>2E(R)B3P</sub>	IS, CY, MT	G30	25	28-30	35	
		G31	25	28-30	35	
I <sub>3B</sub>	LU	G20	17	20	25	
I <sub>3P</sub>	BE	G20	17	20	25	
		G25	20	25	30	
I <sub>3P</sub>	FR	G20	17	20	25	
		G25	20	25	30	
I <sub>2H</sub>	ES, PT	G20	17	20	25	
		G31	25	37	45	



**Table 8 - Gas consumption and Max rated thermal load for CHEFTOP-BAKERTOP MIND.Maps™ ovens**

CHEFTOP MIND.Maps™												
Cooking trays		Oven code	Gas consumption					Max rated thermal load (kW)				
Size	N.		G20 (m³/h)	G25 (m³/h)	G25.1 (m³/h)	G30 (kg/h)	G31 (kg/h)	G20	G25	G25.1	G30	G31
GN1/1	5	0511-GPR	1,16	1,35	1,35	0,67	0,86	15,0	15,0	15,0	15,0	15,0
	5	0511-GPL	1,16	1,35	1,35	0,67	0,86	15,0	15,0	15,0	15,0	15,0
	7	0711-GPR	1,59	1,85	1,85	0,91	1,17	19,0	19,0	19,0	19,0	19,0
	7	0711-GPL	1,59	1,85	1,85	0,91	1,17	19,0	19,0	19,0	19,0	19,0
	10	1011-GPR	2,33	2,71	2,71	1,34	1,71	22,0	22,0	22,0	22,0	22,0
	10	1011-GPL	2,33	2,71	2,71	1,34	1,71	22,0	22,0	22,0	22,0	22,0
	20	2011-GPR	3,70	4,31	4,31	2,13	2,72	35,0	35,0	35,0	35,0	35,0
	20	2011-GPL	3,70	4,31	4,31	2,13	2,72	35,0	35,0	35,0	35,0	35,0
GN2/1	6	0621-GPR	2,54	2,95	2,95	1,46	1,87	24,0	24,0	24,0	24,0	24,0
	6	0621-GPL	2,54	2,95	2,95	1,46	1,87	24,0	24,0	24,0	24,0	24,0
	10	1021-GPR	3,70	4,31	4,31	2,13	2,72	35,0	35,0	35,0	35,0	35,0
	10	1021-GPL	3,70	4,31	4,31	2,13	2,72	35,0	35,0	35,0	35,0	35,0
	20	2021-GPR	7,41	8,62	8,62	4,27	5,44	70,0	70,0	70,0	70,0	70,0
	20	2021-GPL	7,41	8,62	8,62	4,27	5,44	70,0	70,0	70,0	70,0	70,0

BAKERTOP MIND.Maps™												
Baking trays		Oven code	Gas consumption					Max rated thermal load (kW)				
Size	N.		G20 (m³/h)	G25 (m³/h)	G25.1 (m³/h)	G30 (kg/h)	G31 (kg/h)	G20	G25	G25.1	G30	G31
600 x 400	6	06EU-GPR	1,59	1,85	1,85	0,91	1,17	19,0	19,0	19,0	19,0	19,0
	6	06EU-GPL	1,59	1,85	1,85	0,91	1,17	19,0	19,0	19,0	19,0	19,0
	10	10EU-GPR	2,33	2,71	2,71	1,34	1,71	22,0	22,0	22,0	22,0	22,0
	10	10EU-GPL	2,33	2,71	2,71	1,34	1,71	22,0	22,0	22,0	22,0	22,0
	16	16EU-GPR	3,70	4,31	4,31	2,13	2,72	35,0	35,0	35,0	35,0	35,0
	16	16EU-GPL	3,70	4,31	4,31	2,13	2,72	35,0	35,0	35,0	35,0	35,0



**Table 9 - Technical data for Hood Models with steam condenser**

Technical data			Hood							
			XEHC-HC23	XEHC-HC13	XEVHC-HC11	XEBHC-HCEU	XEAHC-HCFL	XEVHC-HC21	XEVHC-HC2F	
Overall dimensions	width	mm	535	535	750	860	868	868	882	
	length	mm	900	1100	956	1145	1159	1323	1323	
	height	mm	240	240	240	240	240	240	240	
Weight	gross	kg	33	33	36	36	48	56	56	
	net	kg	20	20	23	25	30	36	36	
Exhaust gas chimney		mm	121	121	121	121	121	121	121	
Air flow	min	m <sup>3</sup> /h	310	310	310	310	310	310	310	
	max	m <sup>3</sup> /h	390	390	390	390	390	390	390	
Water pressure		kPa	150 - 600	150 - 600	150 - 600	150 - 600	150 - 600	150 - 600	151 - 600	
IPX <sup>Ⓛ</sup>			5	5	5	5	5	5	5	
220-240V/1PH+N/ 50Hz	absorbed power	kW	0,1	0,1	0,1	0,1	0,1	0,1	0,1	
	absorbed current	A	0,5	0,5	0,5	0,5	0,5	0,5	0,5	
	H07RN-F Power cable	section	mm <sup>2</sup>	0,75	0,75	0,75	0,75	0,75	0,75	0,75
		length	m	1,5	1,5	1,5	1,5	1,5	1,5	1,5
		schuko plug		supplied						
fuses <sup>Ⓛ</sup> (number of fuses = 2)	A		2	2	2	2	2	2	2	

(1) Degree of protection against water according to the International Standard IEC 60529.

(2) Not supplied by Unox.

**Table 10 - Technical data for SlowTop and Provers**

Technical data			SlowTop XEVSC		Prover XEBPC						
			0711-CR	0711-CL	12EU-C	08EU-C	12EU-M	16EU-D	16EU-M		
Overall dimensions	width	mm		750				862	866	866	
	length	mm		792				890	988	988	
	height	mm		961	961	762	623	805	1861	1861	
Weight	gross	kg	75	75	60	57	60	63	63	63	
	net	kg	63	63	45	42	45	48	48	48	
Capacity		-	7	7	12	8	12	16	16	16	
Tray type			GN1/1	GN 1/2	600x400	600x400	600x400	600x400	600x400	600x400	
Pitch	mm		70	70	75	75	75	75	75	75	
Max food load	kg		35	35	36	24	36	48	48	48	
Water pressure	kPa		150 - 600	151-600	150 - 600	150 - 600	150 - 600	150 - 600	150 - 600	150 - 600	
Max. Temperature	°C		180	180	50	50	70	50	50	70	
IPX <sup>Ⓛ</sup>			4	4	4	4	4	4	4	4	
220-240V/1PH+N/ 50Hz	absorbed power	kW	3,2	3,2	2,4	2,4	2,4	2,4	2,4	2,4	
	absorbed current	A	14,0	14,0	10,5	10,5	10,5	10,5	10,5	10,5	
	H07RN-F Power cable	section	mm <sup>2</sup>	1,5	1,5	1,5	1,5	1,5	1,5	1,5	1,5
		length	m	1,5	1,5	1,5	1,5	1,5	1,5	1,5	1,5
		schuko plug		supplied							
fuses <sup>Ⓛ</sup> (number of fuses = 2)	A		16	16	16	16	16	16	16	16	

(1) Degree of protection against water according to the International Standard IEC 60529.


(2) Not supplied by Unox

(3) XEVS-0711-R can be controlled from the TouchScreen display of a UNOX oven.


**Table 11 - Technical data DeckTop Models**

Technical data			DeckTop				
			XEBDC 01EU-C	XEBDC 01EU-D	XEBDC 02EU-C	XEBDC 02EU-D	
Overall dimensions	width	mm	860		860		
	length	mm	502		502		
	height	mm	926		1196		
Weight	gross	kg	75		106		
	net	kg	62		80		
Capacity		-	1		2		
Tray type			600x400				
Water pressure		kPa	150 - 600				
Max. Temperature		°C	35°C				
IP <sup>ch</sup>			X4				
220-240V/1PH+N/ 50Hz	absorbed power		kW		2,7		
	absorbed current		A		12,0		
	HO7RN- F Power cable	section	mm <sup>2</sup>	3x1,5		5Gx1,5mm <sup>2</sup>	
		length	m	1,5		1,5	
	schuko plug		supplied		not supplied		

**Table 12 - Hoods models for CHEFTOP MIND.Maps™ ovens**



CHEFTOP MIND.Maps™	Cooking trays			Oven model	Hood model
	Size (mm)	N.			
<b>GASTRONOMY</b>   <b>ELECTRICAL</b>	GN 2/3	354 x 325	5	XECC-0523-E1R	XECHC-HC23
			5	XECC-0523-E1L	
	GN 1/1	530 x 325	5	XECC-0513-EPR	XECHC-HC13
			5	XECC-0513-EPL	
			3	XEVC-0311-E1R	XEVHC-HC11
			3	XEVC-0311-E1L	
			5	XEVC-0511-E1R	
			5	XEVC-0511-E1L	
			5	XEVC-0511-EPR	
			5	XEVC-0511-EPL	
			7	XEVC-0711-E1R	
			7	XEVC-0711-E1L	
			7	XEVC-0711-EPR	
			7	XEVC-0711-EPL	
			10	XEVC-1011-E1R	
			10	XEVC-1011-E1L	
			10	XEVC-1011-EPR	
			10	XEVC-1011-EPL	
	GN 2/1	530 x 650	20	XEVC-2011-E1R	XEAHC-HCFL
			20	XEVC-2011-E1L	
			20	XEVC-2011-EPR	
			20	XEVC-2011-EPL	
	GN 2/1	530 x 650	6	XEVC-0621-EPR	XEVHC-HC21
			6	XEVC-0621-EPL	
10			XEVC-1021-EPR		
10			XEVC-1021-EPL		
20			XEVC-2021-EPR	XEVHC-HC2F	
20	XEVC-2021-EPL				

**Table 12 - Hoods models for BAKERTOP MIND.Maps™ ovens**

	BAKERTOP MIND.Maps™	Cooking trays		Oven model	Hood model
		Size (mm)	N.		
BAKERY	 <b>ELECTRICAL</b>	600x400	4	XEBC-04EU-E1R	XEBHC-HCEU
			4	XEBC-04EU-E1L	
			4	XEBC-04EU-EPR	
			4	XEBC-04EU-EPL	
			6	XEBC-06EU-E1R	
			6	XEBC-06EU-E1L	
			6	XEBC-06EU-EPR	
			6	XEBC-06EU-EPL	
			10	XEBC-10EU-E1R	
			10	XEBC-10EU-E1L	
			10	XEBC-10EU-EPR	
			10	XEBC-10EU-EPL	
			16	XEBC-16EU-E1R	XEAHC-HCFL
			16	XEBC-16EU-E1L	
			16	XEBC-16EU-EPR	
			16	XEBC-16EU-EPL	


All the ovens with final letter L have the left to right door opening

**Table 13 - Provers models for BAKERTOP MIND.Maps™**

	BAKERTOP MIND.Maps™	Baking trays		Oven model	Prover model		
		Size (mm)	N.				
BAKERY	 <b>ELECTRICAL</b>	600 x 400	4	XEBC-04EU-E1R	XEBPC-08EU-D XEBPC-12EU-D		
			4	XEBC-04EU-E1L			
			4	XEBC-04EU-EPR			
			4	XEBC-04EU-EPL			
			6	XEBC-06EU-E1R			
			6	XEBC-06EU-E1L			
			6	XEBC-06EU-EPR			
			6	XEBC-06EU-EPL			
			10	XEBC-10EU-E1R			
			10	XEBC-10EU-E1L			
			10	XEBC-10EU-EPR			
			10	XEBC-10EU-EPL			
			16	XEBC-16EU-E1R	XEBPC-16EU-M XEBPC-16EU-D		
			16	XEBC-16EU-E1L			
			16	XEBC-16EU-EPR			
			16	XEBC-16EU-EPL			
			 <b>GAS</b>	600 x 400	6	XEBC-06EU-GPR	XEBPC-08EU-D XEBPC-12EU-D
					6	XEBC-06EU-GPL	
10	XEBC-10EU-GPR	XEBPC-16EU-M XEBPC-16EU-D					
10	XEBC-10EU-GPL						
16	XEBC-16EU-GPR						
16	XEBC-16EU-GPL						

Prover models with last digit D can only be used connected to a UNOX oven and controlled from the TouchScreen display  
 Prover models with last digit M can be used independently through its onboard manual controls.

**Table 14 - Holding cabinet models for CHEFTOP MIND.Maps™**

	CHEFTOP MIND.Maps™	Cooking trays		Oven model	Holding cabinet model				
		Size (mm)	N.						
<b>GASTRONOMY</b>	 <b>ELECTRICAL</b>	GN 2/3	354 x 325	5	XECC-0523-E1R	Not available			
				5	XECC-0523-E1L				
		GN 1/1	530 x 325	5	XECC-0513-EPR	XEVSC-0711-CR			
				5	XECC-0513-EPL				
				3	XEVC-0311-E1R				
				3	XEVC-0311-E1L				
				5	XEVC-0511-E1R				
				5	XEVC-0511-E1L				
				5	XEVC-0511-EPR				
				5	XEVC-0511-EPL				
				7	XEVC-0711-E1R				
				7	XEVC-0711-E1L				
				7	XEVC-0711-EPR				
				7	XEVC-0711-EPL				
				10	XEVC-1011-E1R				
				10	XEVC-1011-E1L				
				10	XEVC-1011-EPR				
				10	XEVC-1011-EPL				
				GN 2/1	530 x 650		20	XEVC-2011-E1R	Not available
							20	XEVC-2011-E1L	
		20	XEVC-2011-EPR						
		20	XEVC-2011-EPL						
		6	XEVC-0621-EPR						
		6	XEVC-0621-EPL						
		GN 1/1	530 x 325	5	XEVC-0511-GPR	XEVSC-0711-CR			
				5	XEVC-0511-GPL				
7	XEVC-0711-GPR								
7	XEVC-0711-GPL								
10	XEVC-1011-GPR								
10	XEVC-1011-GPL								
20	XEVC-2011-GPR								
20	XEVC-2011-GPL								
GN 2/1	530 x 650			6	XEVC-0621-GPR	Not available			
				6	XEVC-0621-GPL				
				10	XEVC-1021-GPR				
				10	XEVC-1021-GPL				
				20	XEVC-2021-GPR				
				20	XEVC-2021-GPL				

# CHEFTOP - BAKERTOP MIND.Maps™

## Installation

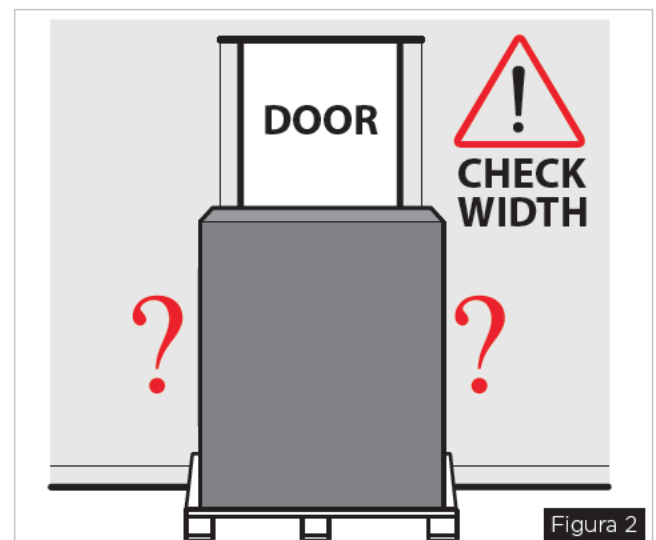
### 1 Unit transportation

Units must be transported on the original pallet supplied by Unox to avoid any damages.



Please consider the pallet widths reported in [Table 15](#) for pallet transportation.

	Trays type	Installation	Pallet width
<b>CHEFTOP MIND.Maps™</b>	GN 1/1	CounterTop	857 mm
		Floor	955 mm
	GN 2/3		740 mm
	GN 2/1		955 mm
<b>BAKERTOP MIND.Maps™</b>	600× 400	CounterTop	968 mm
		Floor	955 mm



The tables [Table 16B](#)...[Table 16E](#) show the packaging dimensions for **CHEFTOP-BAKERTOP MIND.Maps™** electrical units.

<b>CHEFTOP MIND.Maps™</b>	Cooking trays	Size N.	GN1/1							
			3		5				7	
			0311-E1R	0311-E1L	0511-E1R	0511-E1L	0511-EPR	0511-EPL	0711-E1R	0711-E1L
Overall dimensions	width	mm	857							
	length	mm	947							
	height	mm	733	858				1027		

<b>CHEFTOP MIND.Maps™</b>	Cooking trays	Size N.	GN1/1								GN2/1			
			10				20				6	10	20	
			1011-E1R	1011-E1L	1011-EPR	1011-EPL	2011-E1R	2011-E1L	2011-EPR	2011-EPL	0621-EPR	0621-EPL	1021-EPR	1021-EPL
Overall dimensions	width	mm	857				955				955			
	length	mm	947				1284				1430			
	height	mm	1197				2032				1026	1347		2032

Table 16C Packaging dimensions						
CHEFTOP MIND.Maps™ Compact	Cooking trays	Size N.	GN2/3		GN1/1	
			5		5	
Oven Model XECC			0523-E1R	0523-E1L	0513-EPR	0513-EPL
Overall dimensions	width	mm				
	length	mm	1036			
	height	mm	830			

Table 16D Packaging dimensions										
BAKERTOP MIND.Maps™	Baking trays	Size (mm) N.	600x400							
			4			6				
Oven Model XEBC			04EU-E1R	04EU-E1L	04EU-EPR	04EU-EPL	06EU-E1R	06EU-E1L	06EU-EPR	06EU-EPL
Overall dimensions	width	mm	968							
	length	mm	1053							
	height	mm	866			1026				

Table 16E Packaging dimensions										
BAKERTOP MIND.Maps™	Baking trays	Size (mm) N.	600x400							
			10				16			
Oven Model XEBC			10EU-E1R	10EU-E1L	10EU-EPR	10EU-EPL	16EU-E1R	16EU-E1L	16EU-EPR	16EU-EPL
Overall dimensions	width	mm	968				955			
	length	mm	1053				1284			
	height	mm	1345				2032			

The tables [Table 17A](#) - [Table 17B](#) - [Table 17C](#) show the packaging dimensions for **CHEFTOP-BAKERTOP MIND.Maps™** gas units.

Table 17A Packaging dimensions										
CHEFTOP MIND. Maps™	Cooking trays	Size N.	GN 1/1							
			3		7		10		20	
Oven Model XEVC			0511-GPR	0511-GPL	0711-GPR	0711-GPL	1011-GPR	1011-GPL	2011-GPR	2011-GPL
Overall dimensions	width	mm	857				955			
	length	mm	947				1284			
	height	mm	858		1027		1197		2032	

Table 17B Packaging dimensions								
CHEFTOP MIND. Maps™	Cooking trays	Size N.	GN 2/1					
			6		10		20	
Oven Model XEVC			0621-GPR	0621-GPL	1021-GPR	1021-GPL	2021-GPR	2021-GPL
Overall dimensions	width	mm	955					
	length	mm	1430					
	height	mm	1026		1347		2032	

Table 17C Packaging dimensions								
BAKERTOP MIND.Maps™	Baking trays	Size (mm) N.	600x400					
			6		10		16	
Oven Model XEBC			06EU-GPR	06EU-GPL	10EU-GPR	10EU-GPL	16EU-GPR	16EU-GPL
Overall dimensions	width	mm	968				955	
	length	mm	1053				1284	
	height	mm	1026		1345		2032	



## 2 Unit installation

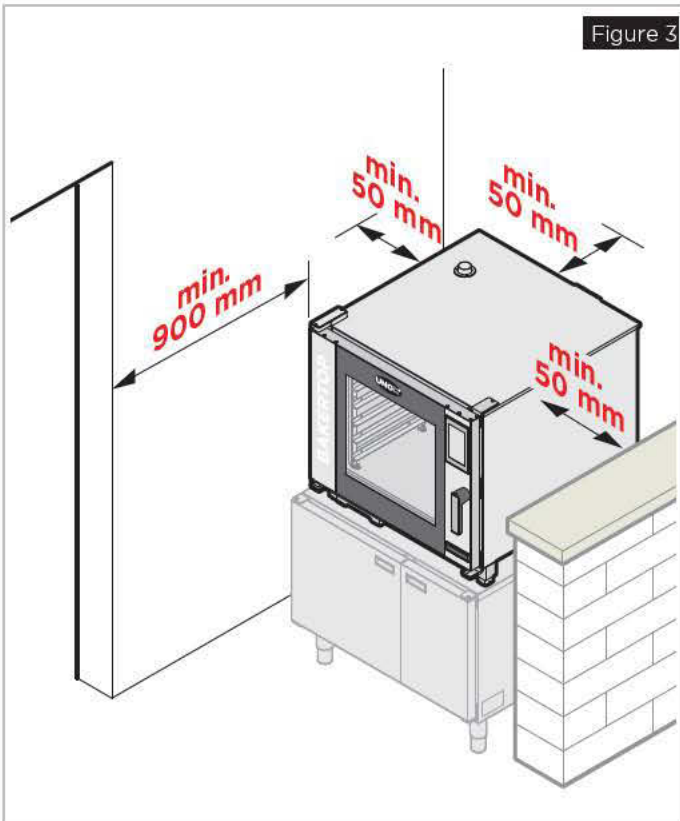


Figure 3

The unit must be installed in areas with the following specifications:

- suitable for cooking industrial food;
- protected against the weather;
- with proper air ventilation;
- with temperature between + 5 °C to + 35 °C maximum;
- having a maximum humidity of 70 %.

During the unit installation you should respect the distances indicated in [Figure 3](#) and [Figure 4](#).

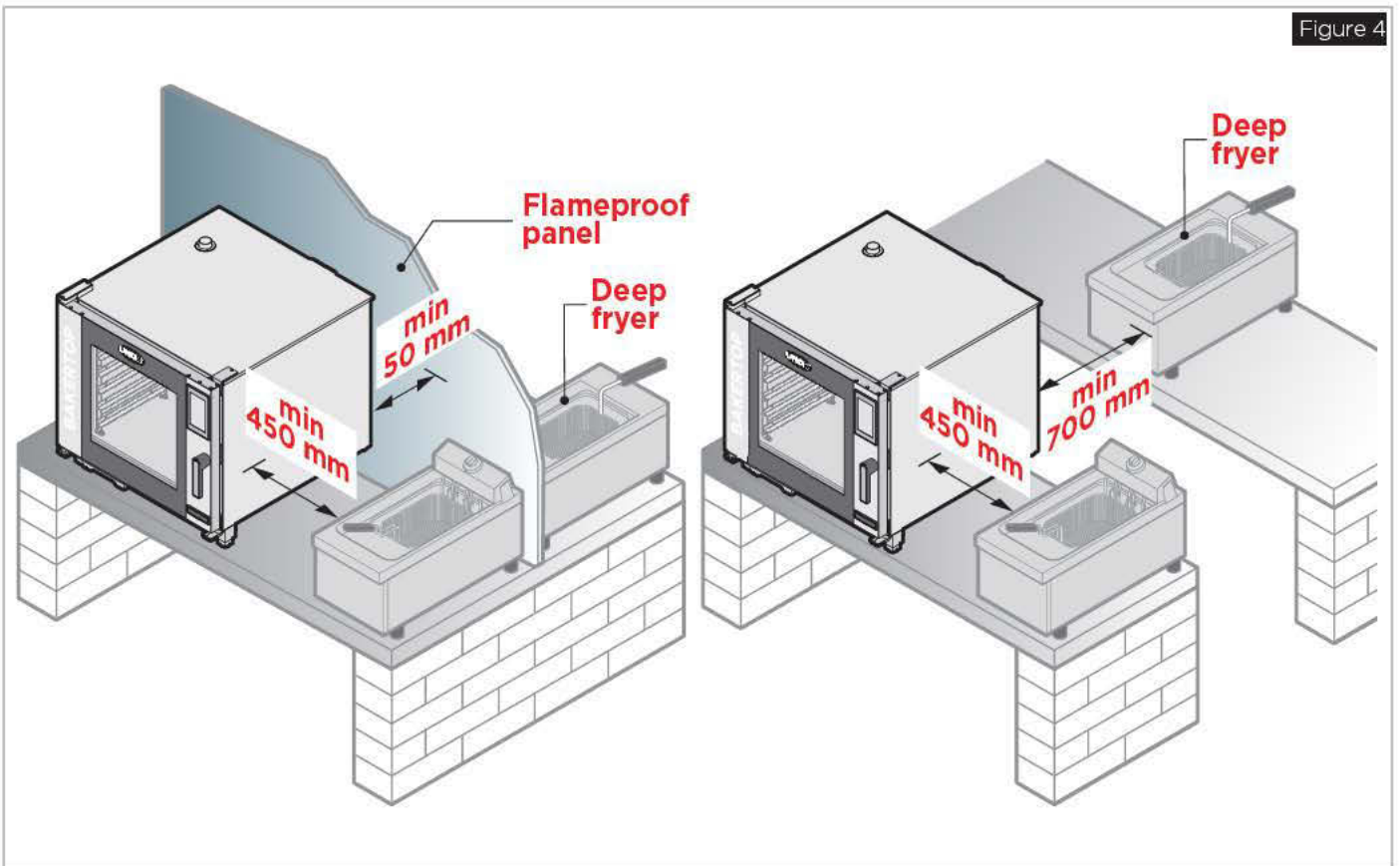


Figure 4

## 2.1 Unit installation – CounterTop ovens

The CounterTop ovens can be positioned:

- on the bench;
- on wheels (by using the optional Unox wheel kit);
- stacked on other Unox ovens or accessories (prover, Stand, cabinet, ...);
- on the floor.

All CounterTop units are supplied with 4 plastic feet (100 mm height).

To fix the oven on the table use the feet supports represented in [Figure 5](#) and [Figure 6](#).

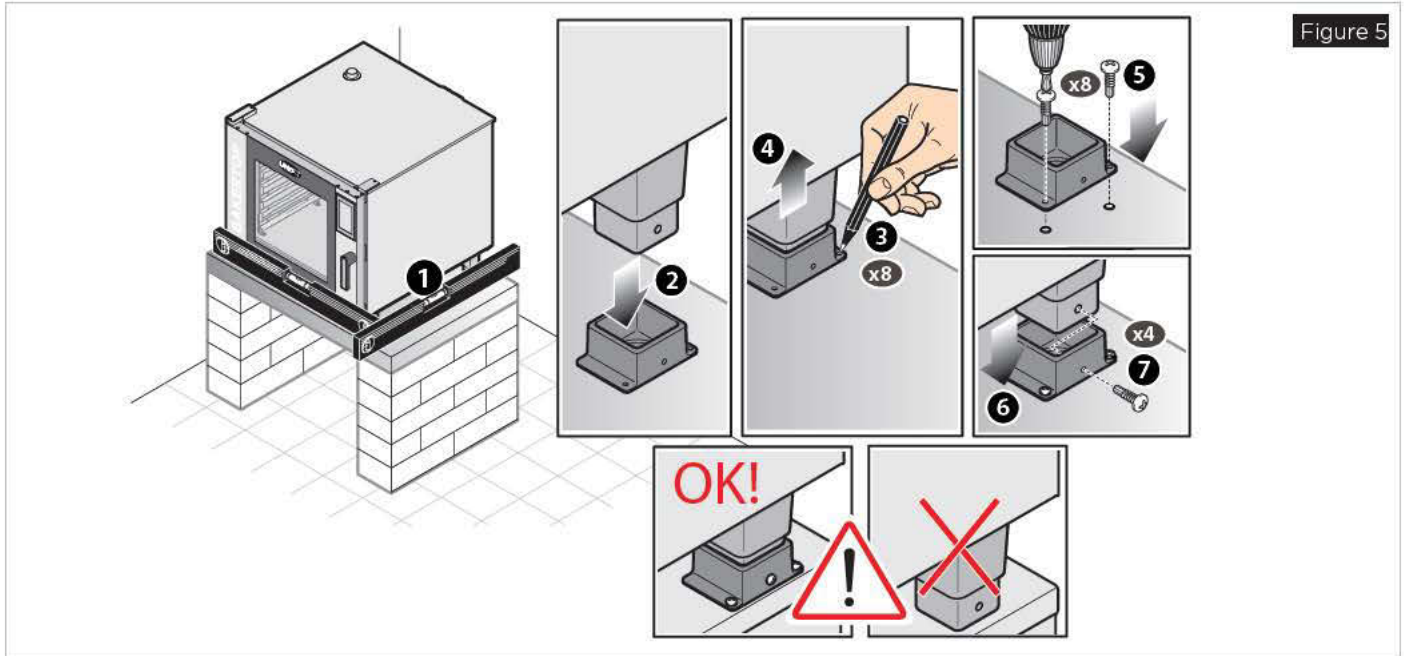


Figure 5

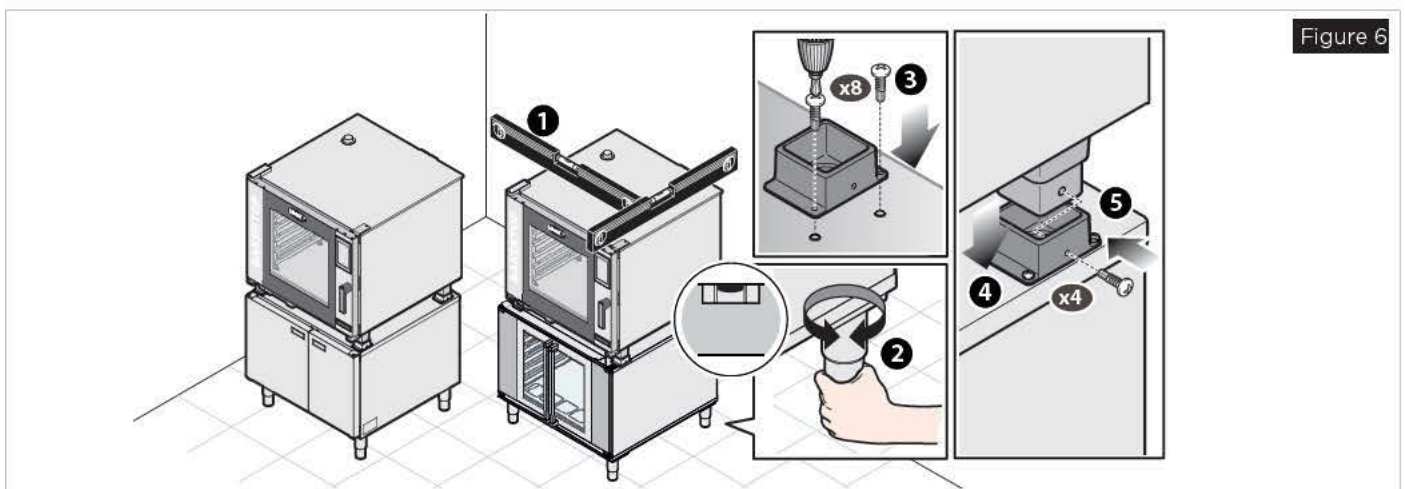


Figure 6

For placing the unit on the floor directly first remove the plastic feet.

- ⊕ Two different Unox kits are available for floor positioning (see [Figure 7](#)):
  - Unox feet kit XUC010 includes 4 adjustable steel feet (100 – 150 mm height);
  - Stand Floor Kit XWARC-00EF-F for EU trays (600x400) and FS trays (Fullsize), XWVRC-0011-F for GN1/1 trays, XWVRC-0021-F for GN2/1 trays.

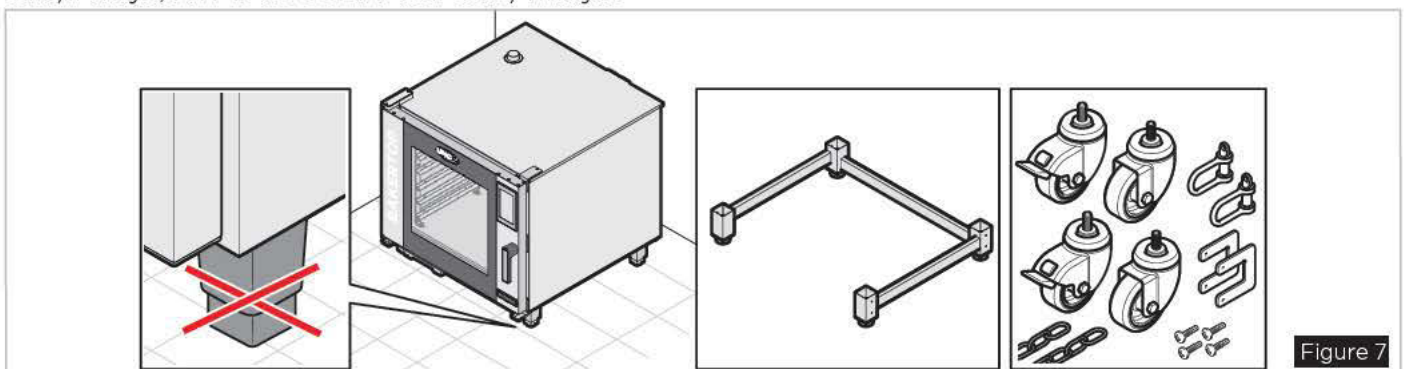


Figure 7

## 2.1 Unit installation - Floor-standing ovens

Floor-standing ovens must be placed on floor with the following specifications:

- be flame and heat resistant;
- be perfectly level;
- be able to support the unit weight at full load without undergoing deformation or structural failure.

All the floor-standing ovens are supplied with 4 height adjustable feet (147-190 mm).

Minimum height from the ground must be at least 173 mm to allow the trolley easy access.

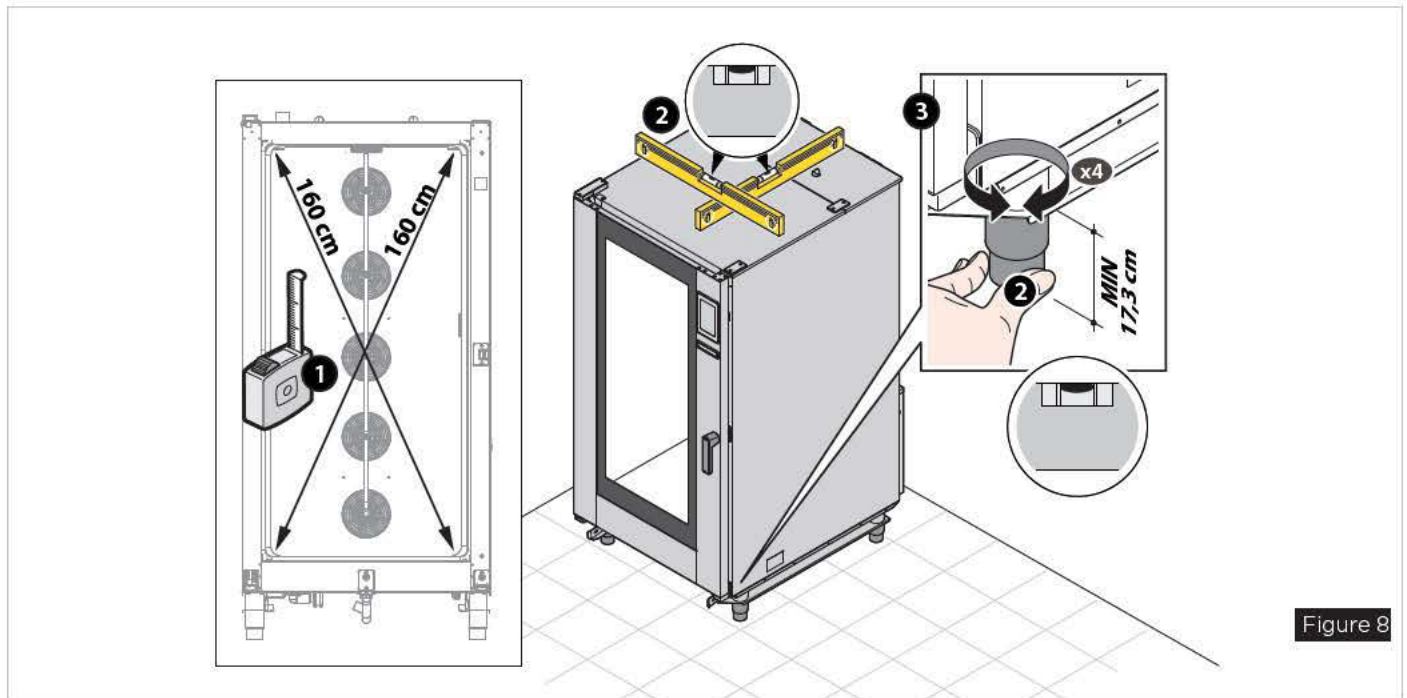


Figure 8

If floor is not perfectly level a loading ramp with a maximum slope of 4° may be used to simplify trolley access.

The maximum floor slope is 2°.

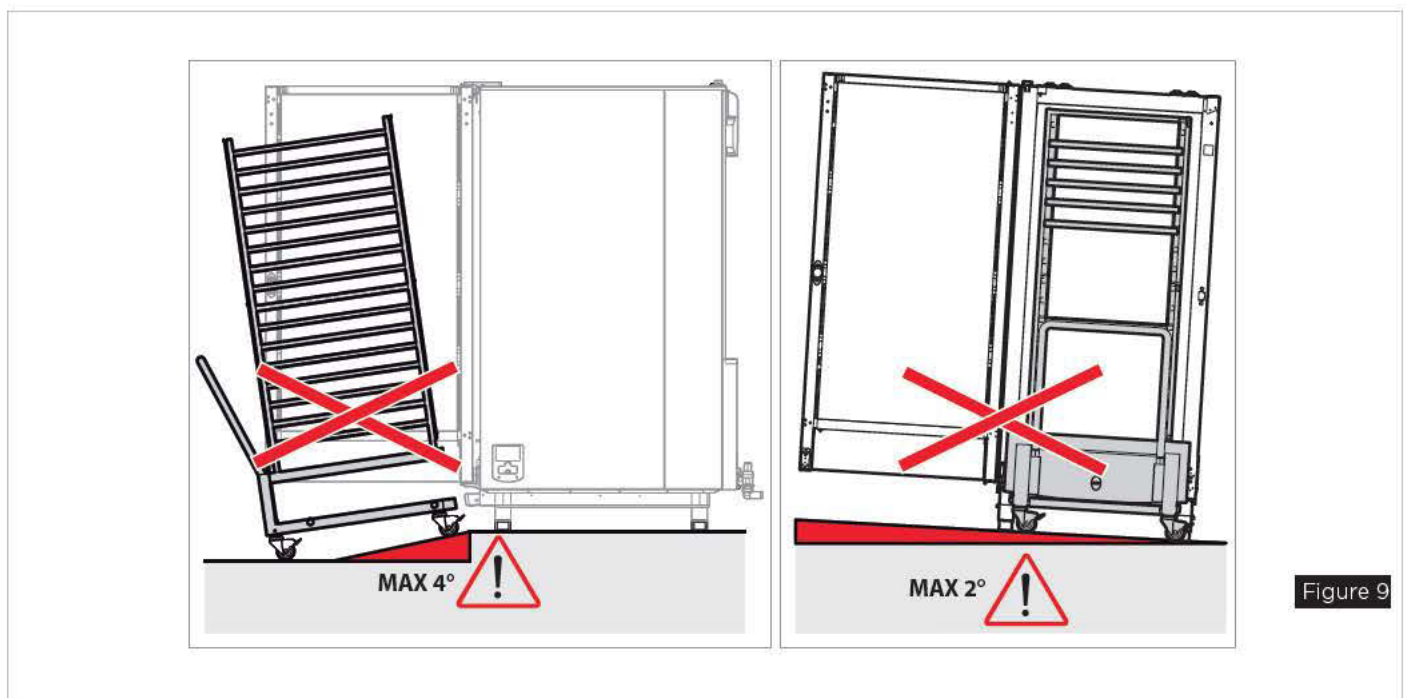





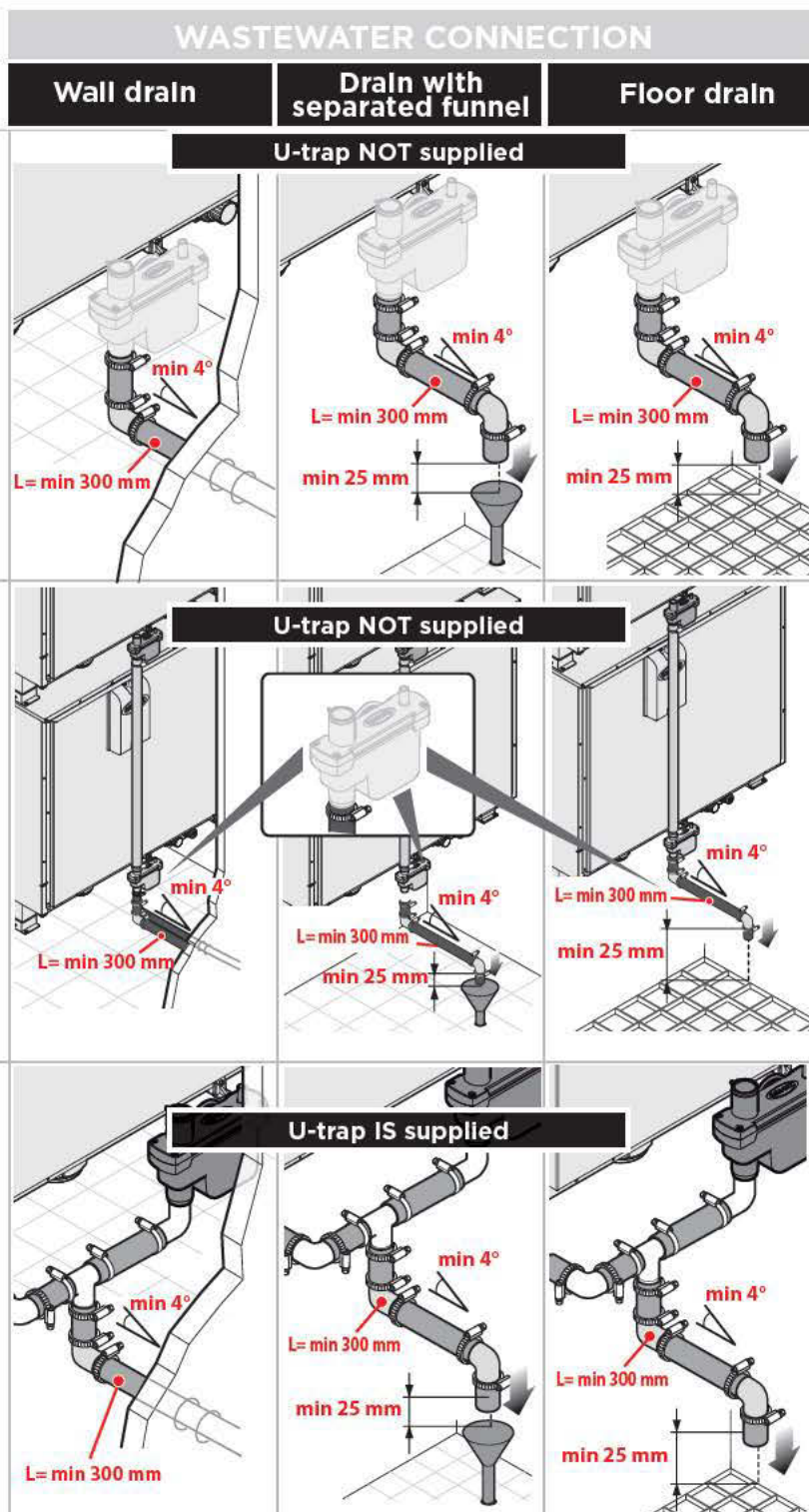
Figure 9

### 3 Unit connections

#### 3.1 Unit connections layout

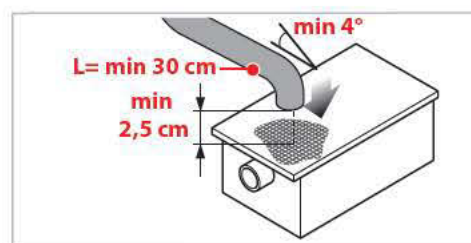
The installation area must be equipped with electrical, plumbing and gas utilities (only for gas ovens) that comply with regulations in force in the country. **Figure 10** shows the required unit connections:

-  electrical connection
-  water inlet connection
-  connection to the gas supply



The wall-mounted exhaust output must have an air gap of at least 25 mm.

**!** If cooking large amounts of greasy foods, remove the siphon and add a grease separator or discharge directly into the grate. Keep the Indicated air gap in both cases.



### 3.2 Electrical connection

Electrical connections must comply with regulations in force in the country. Each unit can either be connected to the power supply using a permanent connection or a plug-in connection (see **Figure 11A**).

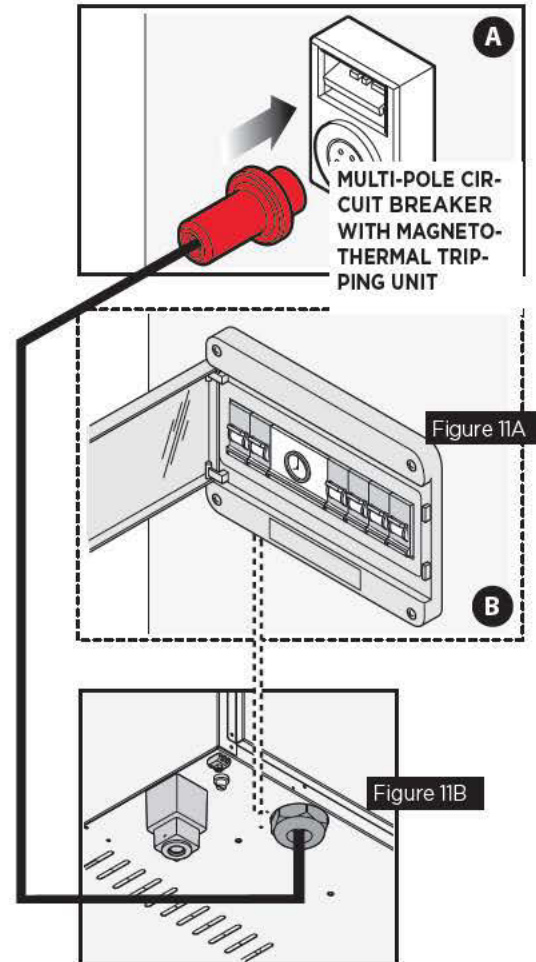
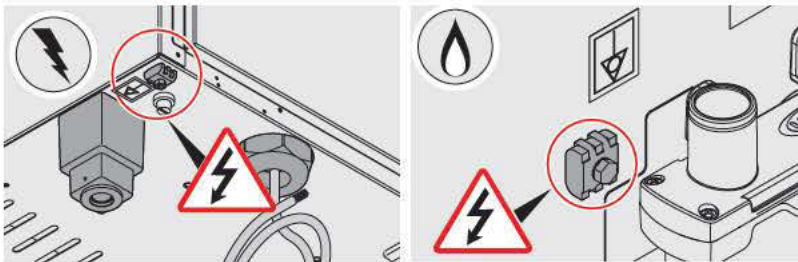
For a proper electrical connection, the units must:

a. be wired in an equipotential network as reported in the current legislation.

The terminals marked with the equipotential symbol must be connected each other by a wiring cable that must have a nominal cross-sectional area of up to 10 mm<sup>2</sup> section (according to the IEC 60335-2-42 Standard) (see **Figure 11B**).

b. be connected to the earth protection (yellow-green wire).

See **Tables 2 - 7** for all standard voltage systems available for each units.



### 3.3 Gas connection

The connection to the gas supply must comply with regulations in force in the country. Each unit is preset to work with Natural gas (Type G20/G25).

To work with LPG gas (Type G30/G31) it is required to change the gas nozzle and settings.

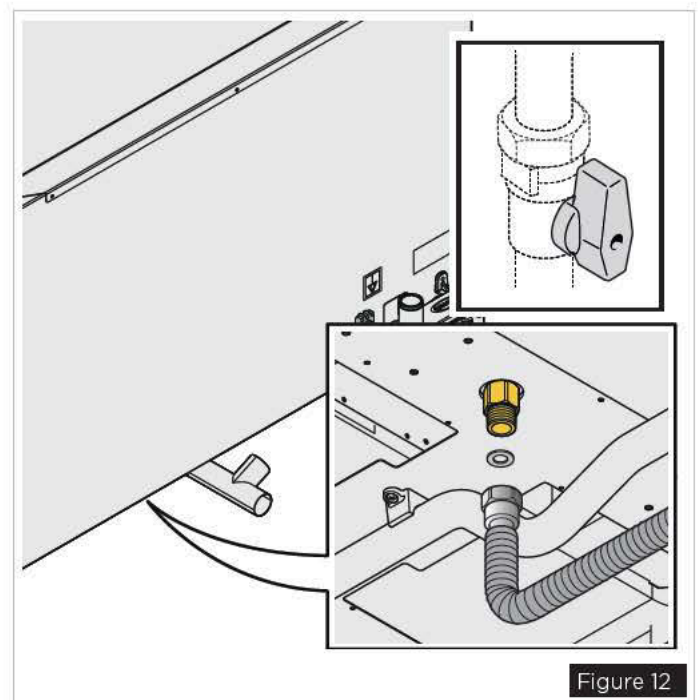
Each units is provided with a 3/4" female thread gas connection.

Each unit must be installed and connected by a flexible hose with a shut-off valve placed upstream of the unit.

Both the hose and the shut-off valve are not supplied (see **Figure 12**).

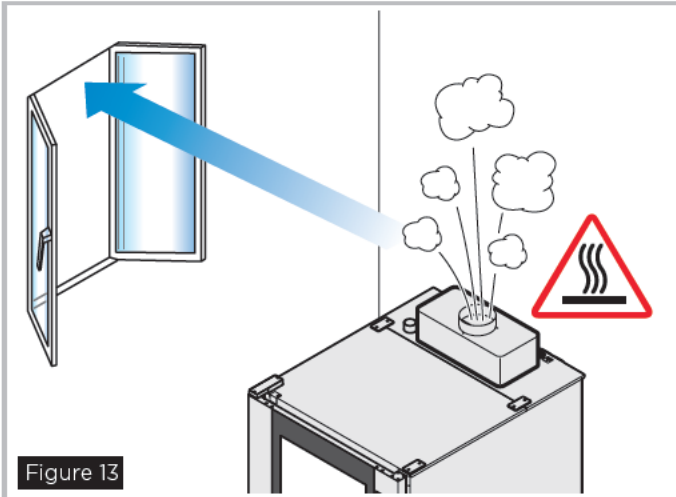
Special adjustments are not needed when using this appliance at high altitudes.

Only UNOX technicians can change the gas preset

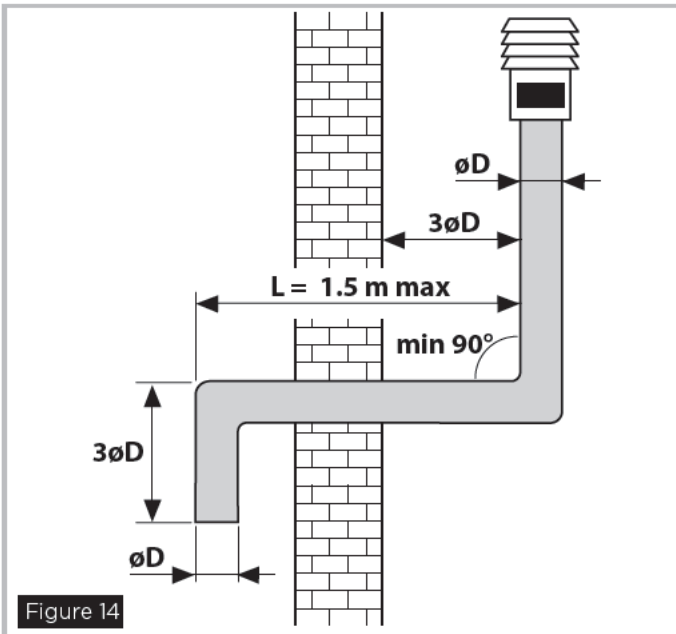


### 3.4 Exhaust gas evacuation

For the exhaust gas evacuation please observe the current gas regulation in force in the country.



- a) Ovens with rated thermal load < 14 kW: direct evacuation into the ovens installation environment.

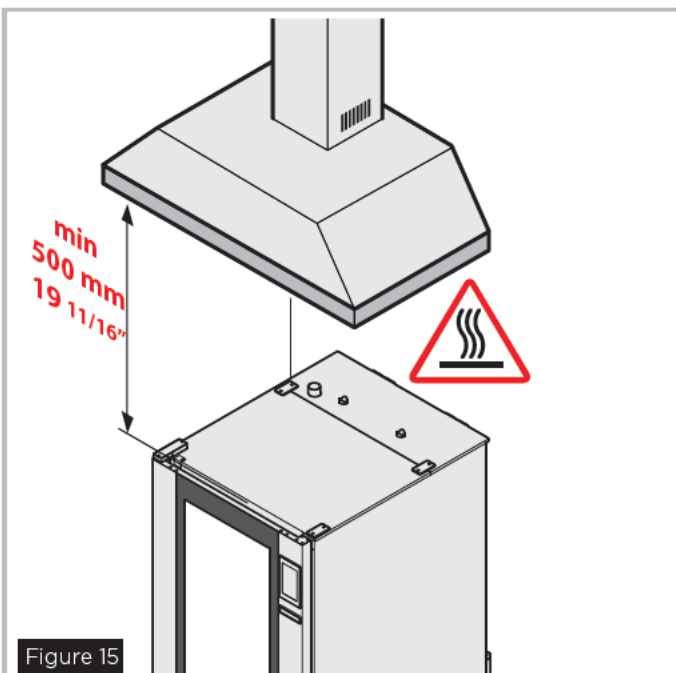


- b) Ovens with rated thermal load > 14 kW: the exhaust gas is discharged via a flue with a natural draft.


The flue must meet the following specifications:

- have the same diameter ( $\varnothing D$ ) of the exhaust pipe connection;
- have an upright pipe ( $3\varnothing D$ ) above the ventilation elbow;
- have no angle smaller than 90 degrees and the horizontal pipe must not exceed 1.5 m in length.

In this case a draft diverter is required. The draft diverter is not supplied with the unit but it is available as an optional kit.



- c) Ovens with rated thermal load > 14 kW: the exhaust gas is discharged via an exhaust hood. The hood must be placed at least 500 mm from the exhaust pipe.

 Exhaust gas may heat up to 500 °C. Do not use exhaust pipes made of aluminium or materials which are not heat-resistant.

### 3.5 Water inlet connection

Water inlet connection includes:

- 2 bar pressure reducer;
  - air breaker;
  - 1.5 meters of hose;
  - a mechanical filter;
  - a common 3/4" water connection with a check valve.
- We recommend to place a water tap upstream the water inlet connection (not supplied) (see **Figure 16**).

The water supply must:

- maximum water temperature of 30 °C;
- drinking water;
- maximum water conductivity of 150 µ/cm;
- maximum water hardness of 10°dH;
- water pressure between 150 and 600 kPa (suggested 200 kPa).
- Contaminant Inlet Water Requirements (untreated water):
  - Free Chlorine: less than 0,1 ppm (mg / L);
  - Chloride: less than 25 ppm (mg / L);
  - PH: 7.0 a 8,5;
  - Alkalinity: less than 50 ppm (mg / L);
  - Silica: less than 12 ppm (mg / L);
  - Total Dissolved Solids (tds): less than 60 ppm

⊕ If water pressure at the inlet is less than the minimum specified value (150 kPa) a pump (minimum water flow rate 300 l/h) is required. If water conductivity is greater than 150 µS/cm a water treatment for steam production is required.

For more details see par. **"3.1 Unit connections layout"**

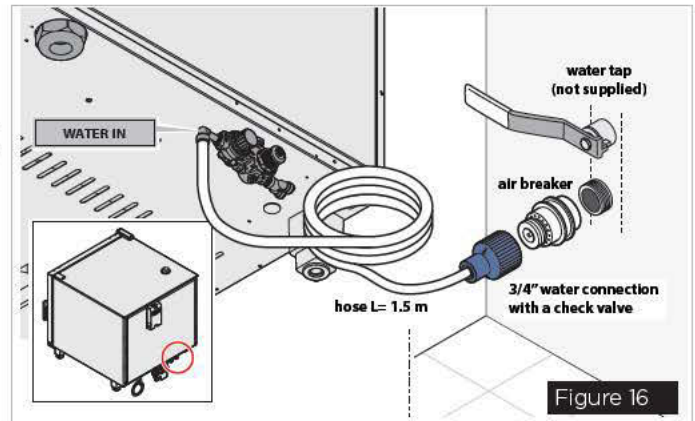


Figure 16

### 3.6 Detergent connection

Ovens are provided with tank that can be filled with detergent to wash the appliance automatically.

Detergent inlet connection includes:

- 2 meters of pipe;
- a detergent tank cap already fitted;
- a detergent filter.

⚠ The filling operation can be done **ONLY** with 1 liter **UNOX.Det&Rinse Plus** bottle detergent.

The operating sequence is as follows:

1. Wear gloves to protect hands from a possible skin contact with the detergent.
2. Remove the tank beneath the oven until you hear the "clik".
3. Open the lid of the tank.
4. Open the cap of the 1 liter UNOX bottle detergent **without removing or piercing the protective film!**
5. Turn the bottle upside down and screw on the tank. (As the bottle is screwed, the wedge in the tank affects the membrane to break it up).
6. Once emptied the bottle remove it by unscrewing it and make sure that there is no dripping

⚠ **The detergent must not come into contact with skin, eyes or mucous membranes.** In case of contact with the detergent, follow the instructions found on the safety data sheet.

7. Repeat the process until you reach the maximum level allowed specifically stated in front of the tank. (Maximum tank capacity 4 liters = 4 bottles)
8. Discard the bottle.
9. Re-enter the tank under the oven until it stops.
10. Dispose the gloves being careful to do not touch any areas with detergent.

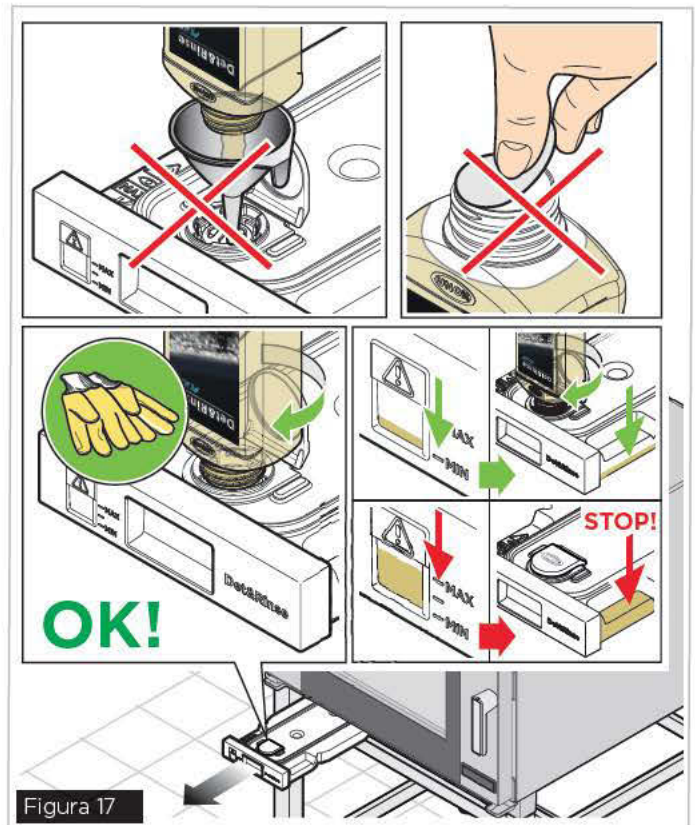
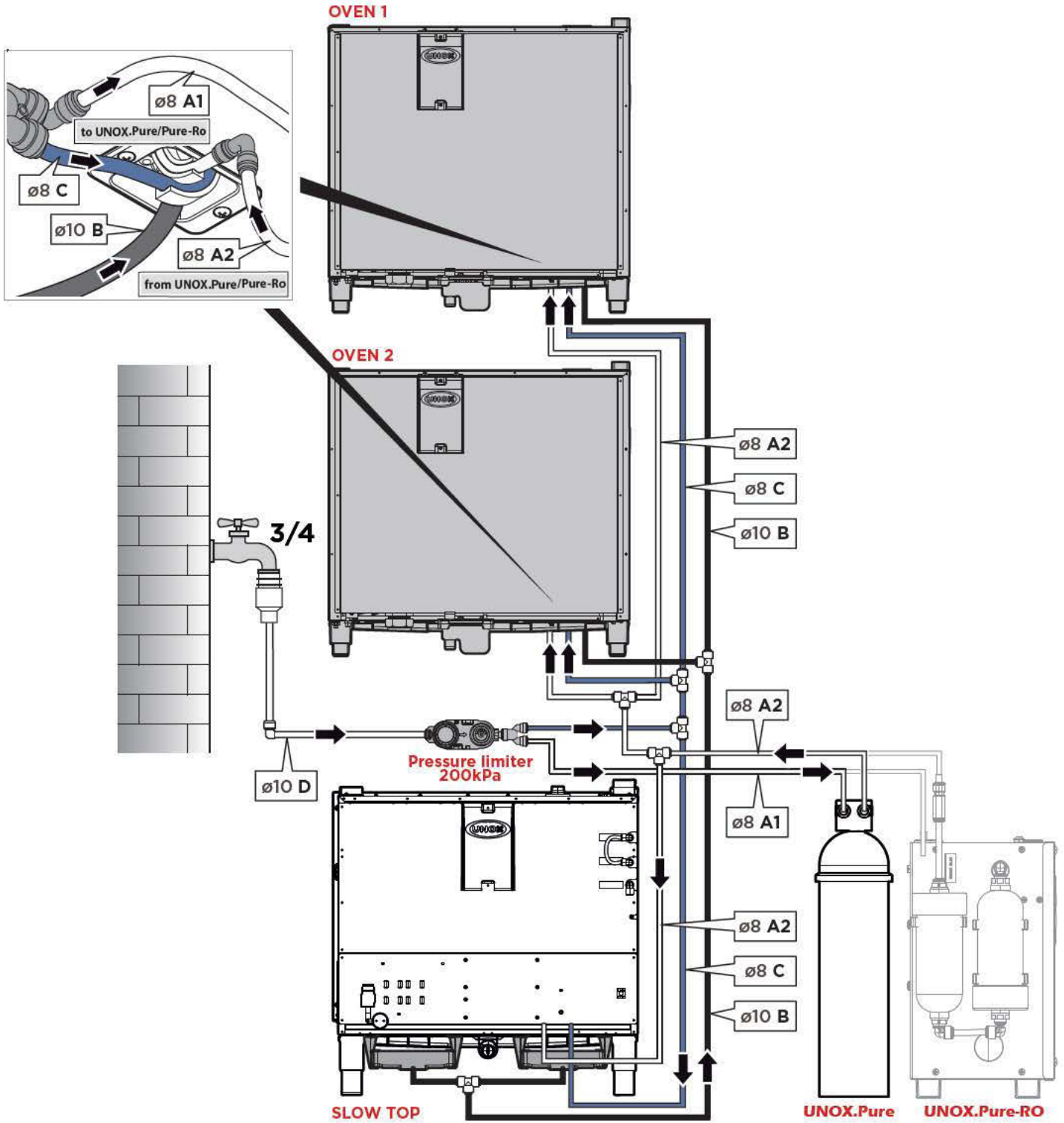


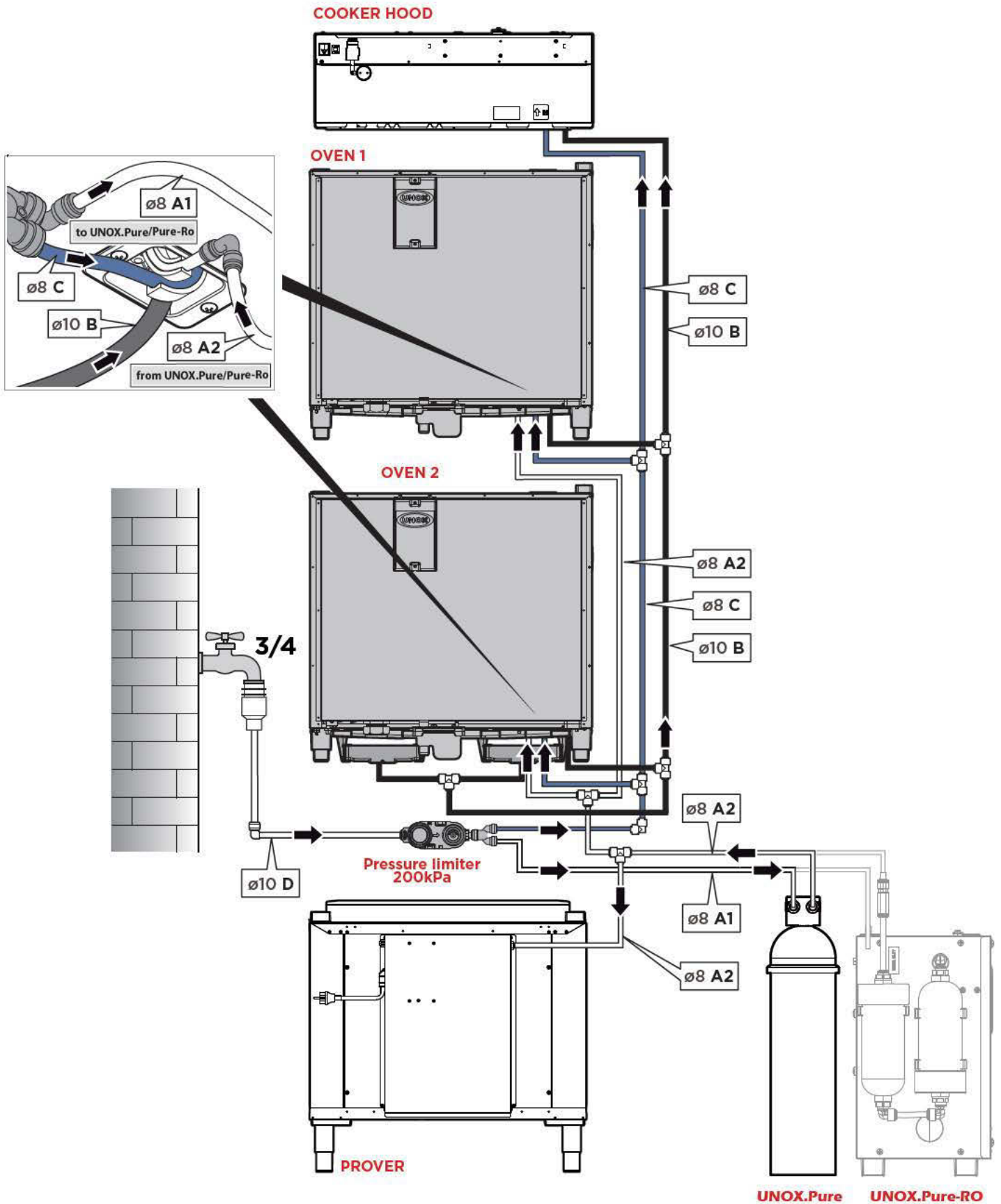
Figura 17

⚠ **Never touch the detergent with bare hands! DO NOT TAMPER WITH THE TANK AND ITS CONNECTIONS TO THE OVEN FOR ANY REASON AS THIS COULD CAUSE A RISK OF INJURY OR DEATH**

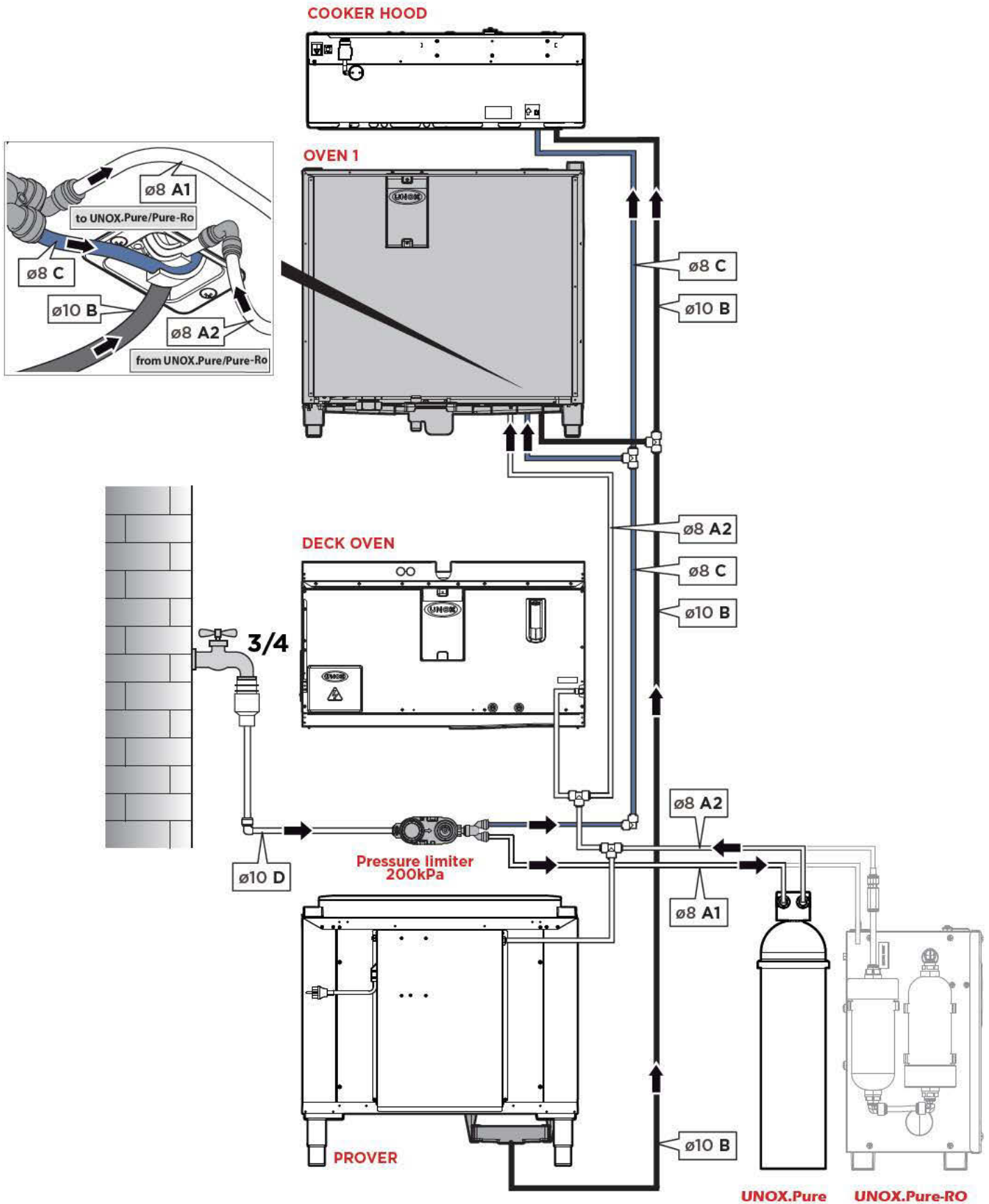


- A1: Untreated water ø 8 (to Unox.Pure/Unox.Pure-RO)
- A2: Treated water ø 8 (from Unox.Pure/Unox.Pure-RO)
- B: Connection to the detergent tank ø 10
- C: Cleaning water (untreated) ø 8
- D: Incoming water ø 10





- A1: Untreated water ø 8 (to Unox.Pure/Unox.Pure-RO)
- A2: Treated water ø 8 (from Unox.Pure/Unox.Pure-RO)
- B: Connection to the detergent tank ø 10
- C: Cleaning water (untreated) ø 8
- D: Incoming water ø 10



- A1: Untreated water  $\varnothing 8$  (to Unox.Pure/Unox.Pure-RO)
- A2: Treated water  $\varnothing 8$  (from Unox.Pure/Unox.Pure-RO)
- B: Connection to the detergent tank  $\varnothing 10$
- C: Cleaning water (untreated)  $\varnothing 8$
- D: Incoming water  $\varnothing 10$

### 3.7 Wastewater connection

The wastewater drain is located:

- on the back of the floor-standing ovens (see [Figure 18A](#));
- on the bottom of the CounterTop ovens (see [Figure 18B](#)).

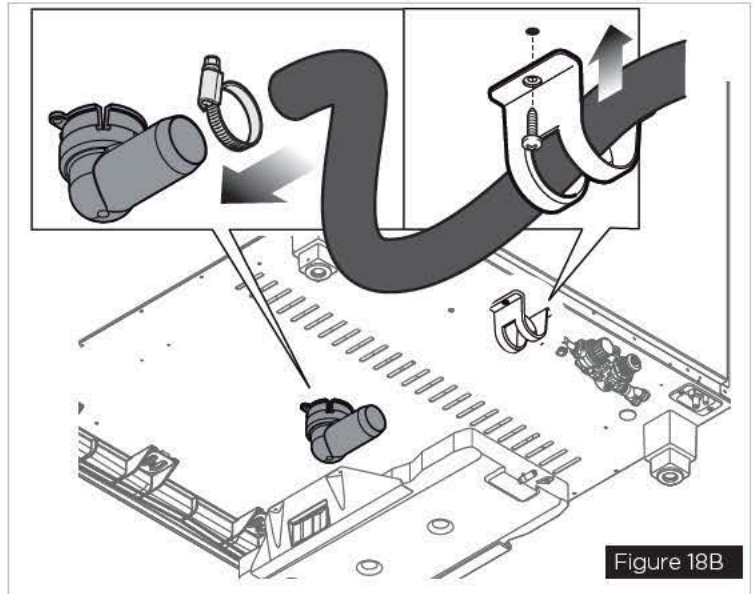
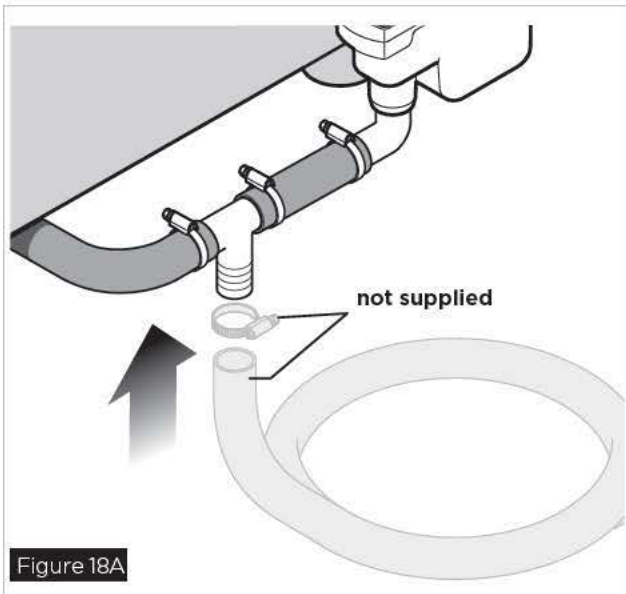
The wastewater connection must include:

- a U-trap;
- a drainpipe minimum 0.3 m and maximum 1 m long;
- a drainpipe laid with a constant fall of minimum 4%.

For more details see cap. **"3.1 Unit connections layout"**

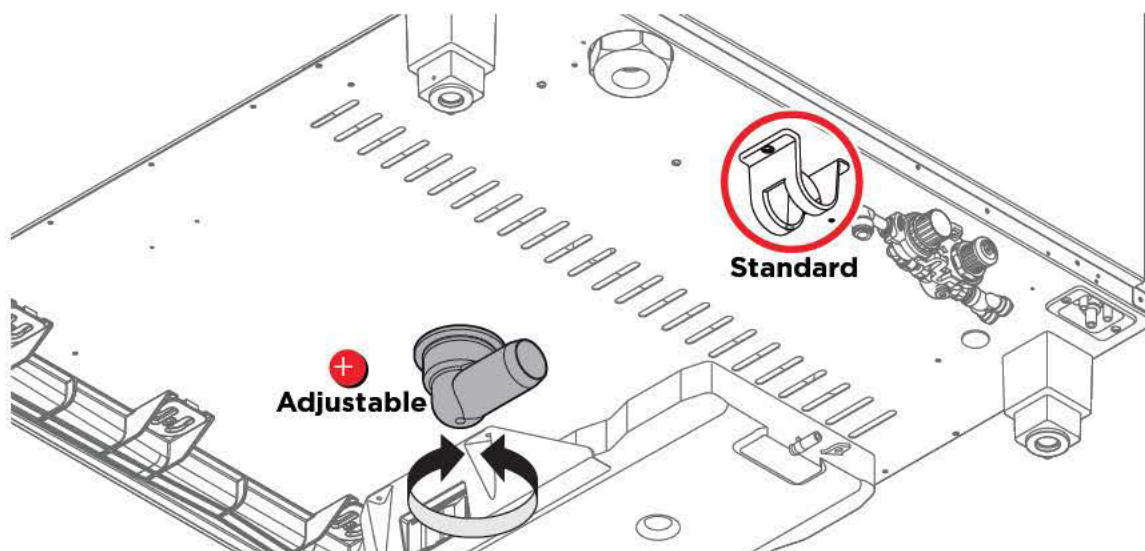
Units have a 30 mm in diameter discharge pipe and are supplied without drainpipes.

Only floor-standing ovens are supplied with a U-trap.

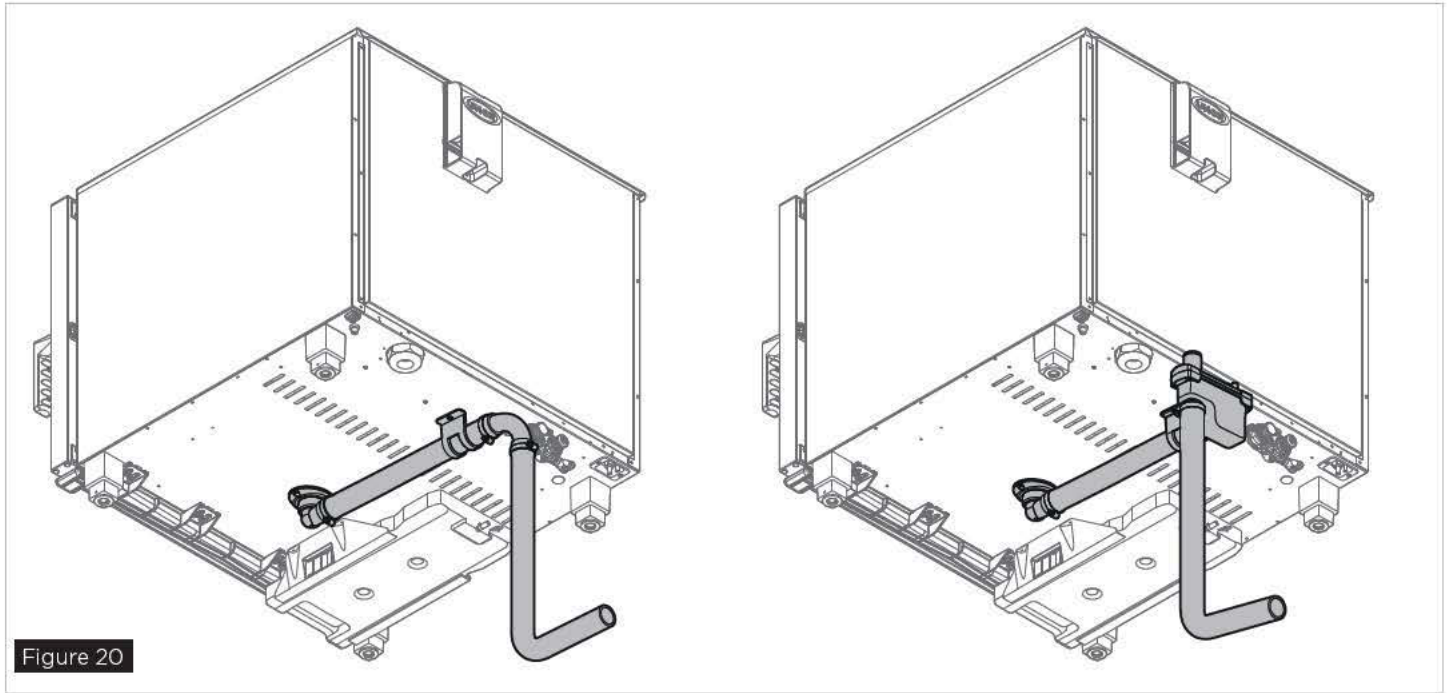


A unit connection set including a 2.5 m water hose made by EPDM rubber, 4 steel clamps 1U-trap and 1 elbow hose (90 degrees) is available as an optional extra for both the CounterTop and floor-standing ovens (First installation Kit single oven XUC001).

The wastewater drain for the CounterTop ovens is adjustable: 5 different positions are available to fix the drain pipe for the electric ovens (see [Figure 19](#)) and 3 different position for the gas units. According to the position the drain pipe length must be adjustable by the technician.



**Figure 200** shows the first installation kit XUC001 installed in the CounterTop ovens (electric units). On the left kit XUC001 is installed without U-trap.



## 4 Water treatment for steam production

Each unit is provided with two connections for water treatment to produce steam.

Unox can provide two different water treatment kits:

- **UNOX.Pure-RO** (reverse osmosis kit, see [Figure 21](#));
- **UNOX.Pure** (a filtering system, see [Figure 22](#)).

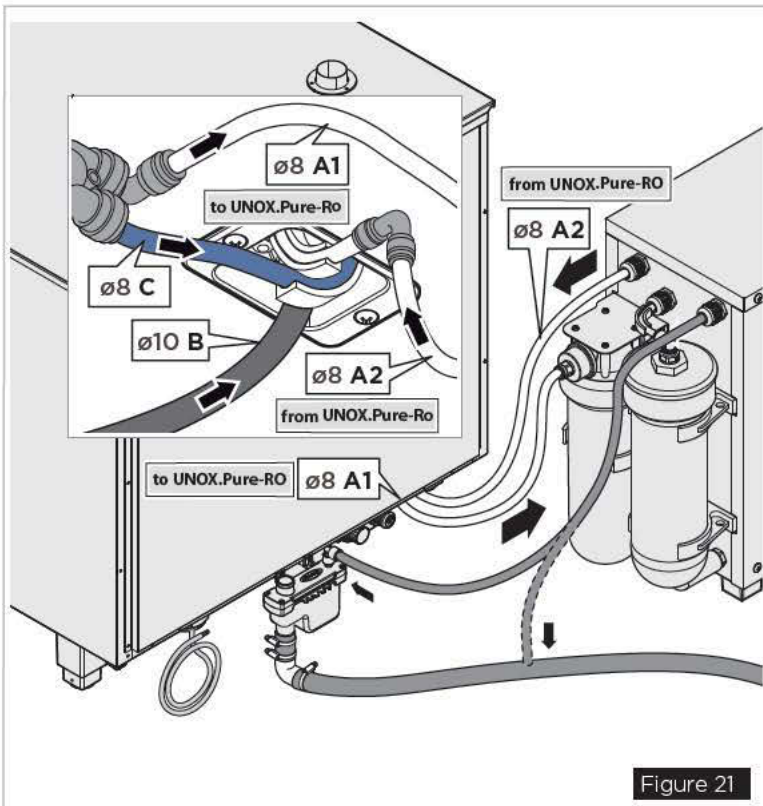


Figure 21

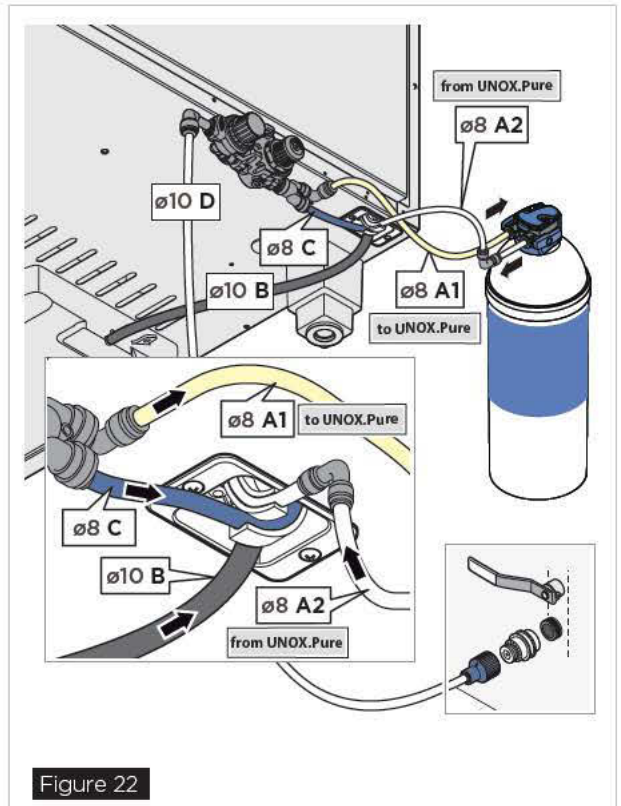


Figure 22

**UNOX.Pure-RO** unit prevents limescale and corrosion by reducing salts concentration such as carbonates, phosphates and nitrates. It removes all the particles (ions and molecules) larger than 0,001 µm.

It consists of three different filters:

- step **1**: 1 mechanical & active carbon filter;
- step **2**: 1 polymer membrane;

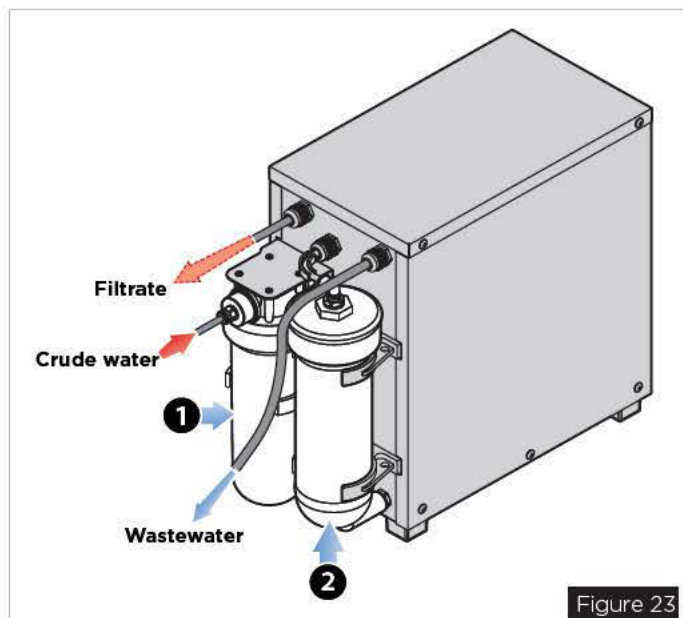


Figure 23

**Table 18A Technical data - UNOX.Pure-RO XHC002**

<b>Overall dimension</b>	width	235	
	length	550	
<b>W x D x H</b>	height	450	
<b>Weight</b>	gross	25	
	net	20	
<b>Electrical data</b>	Power supply	220-240V 1PH+N 50/60Hz	
	Power	230 W	
	HO7RN-F Power cable	Schuko plug supplied	
		10°C	
<b>Water temperature</b>	Minimum	10°C	
	Maximum	40°C	
<b>Room temperature</b>	Minimum	150 kPa	
	Maximum	600 kPa	
<b>Water inlet pressure</b>	Minimum	30000 l	
	Maximum	Vertical	
<b>Life span at 10 °dH °</b>		25000 l	
<b>Operating position</b>		Vertical	

(1) Water carbonate hardness is expressed as German degrees, °dH (1 °dH = 1.78 °f = 17.8 ppm).

**UNOX.Pure** filter reduces the carbonate hardness avoiding scale deposits in the unit. It also binds heavy metals ions such as lead and copper, it reduces organic impurities, chlorine concentration and cloudiness.

It consists of four different filtration steps:

- step ①: prefiltration;
- step ②: carbonate hardness reduction;
- step ③: activated carbon filtration;
- step ④: fine filtration.

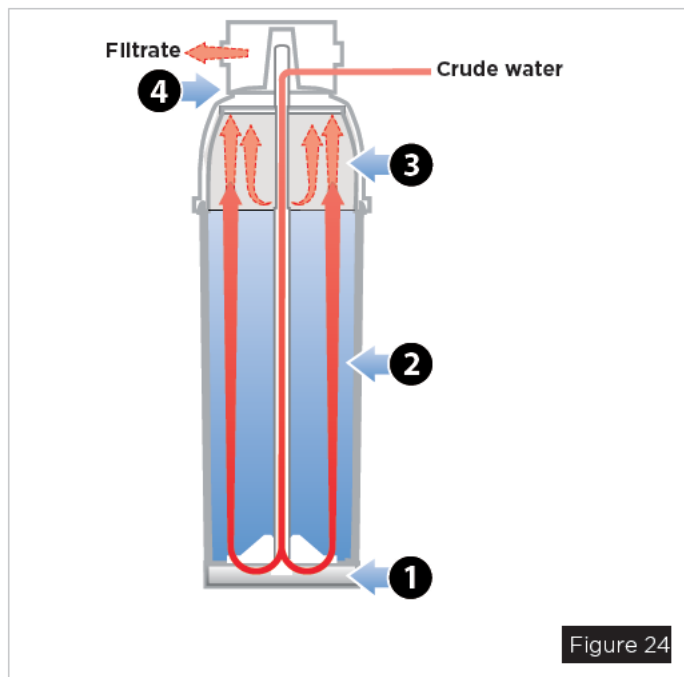


Figure 24

**Table 18B Technical data - UNOX.Pure XHC004**

Filter cartridge dimension W x D x H	width	149 mm
	length	149 mm
	height	545 mm
Filter system dimension <sup>①</sup> W x D x H	width	149 mm
	length	149 mm
	height	555 mm
Installation kit dimension W x D x H	width	149 mm
	length	151 mm
	height	555 mm
Weight	wet filter	7,1 kg
	dry filter	4,6 kg
Water temperature	Minimum	5°C
	Maximum	40°C
Room temperature	Minimum	5°C
	Maximum	35°C
Storage temperature	Minimum	5°C
	Maximum	35°C
Water inlet pressure	Minimum	150 kPa
	Maximum	600 kPa
Life span at 10 °dH <sup>②</sup>	4250 l or 12 months	
Operating position	Vertical, horizontal and overhead	

- (1) Filter system includes 1 filter cartridge with 1 filter head.  
 (2) Water carbonate hardness is expressed as German degrees, °dH (1 °dH = 1.78 °f = 17.8 ppm).

## 5 MAXI.Link

**MAXI.Link** system allows to control different combination of ovens and accessories.

By this technology the user can manage a wide range of different food, cooking or baking in completely different ways.

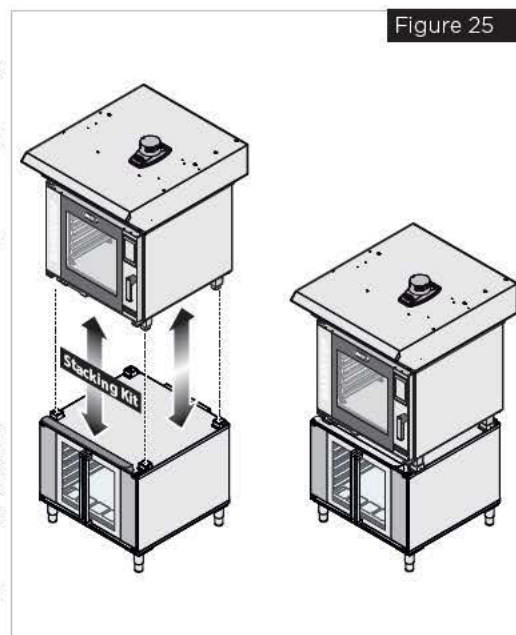
At the same time the cooking system footprint is reduced.

**MAXI.Link** allows to create a cooking system with a maximum of:

- 1 ovens;
- 1 prover / 1 **SlowTop; Pollo**
- 1 hood;

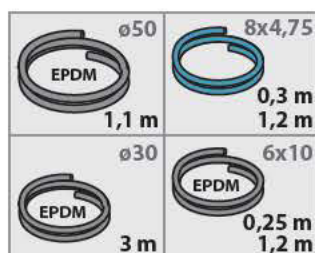
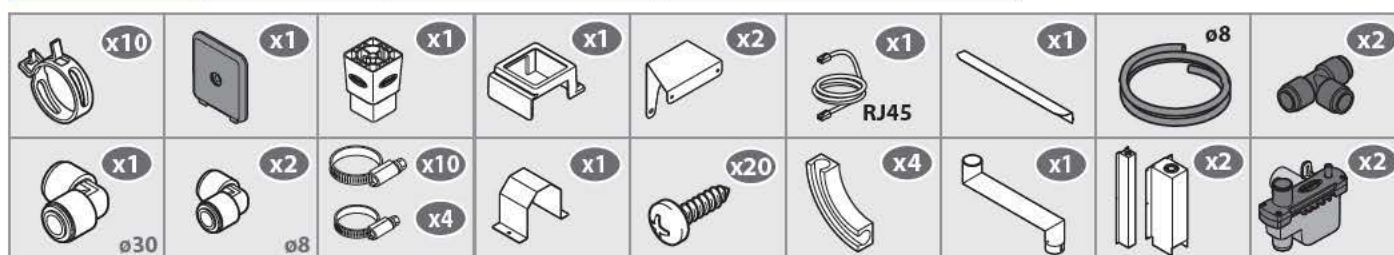
All the units can be connected each other or to accessories (prover, hood) by using a stacking kit which contains 1 stacking foot and its clamp, 1 frontal metal sheet, the RJ45 cable for electronic board connection and all the connections for water and detergent (see [Figure 26](#)).

Three different stacking kits are available as optional extra to connect two ovens (see [Table 19 - Stacking kits](#)).



**Table 19 - Stacking kits**

	Trays type	Stacking kit	Note
<b>CHEFTOP Compact™</b>	GN 2/3	XECQC-0023-E	
	GN 1/1	XECQC-0013-E	
	GN 1/1	XEVQC-0011-E	Only for electric ovens
<b>CHEFTOP MIND.Maps™</b>	GN 2/1	XEAQC-00E2-E	Only for electric ovens
	GN 1/1	XEVQC-0011-G	
	GN 2/1	XEAQC-00E2-G	Only for gas ovens
<b>BAKERTOP MIND.Maps™</b>	600 x 400	XEAQC-00E2-E	Only for electric ovens
	600 x 400	XEAQC-00E2-G	Only for gas ovens

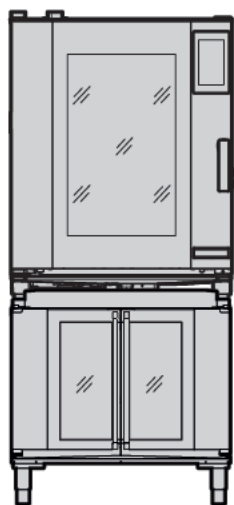


**Figure 26**

In **Figure 27** some of the possible ovens and accessories combinations using **MAXI.Link** system are represented.

For all the available combinations please see the “Designer Book Connection Diagrams”.

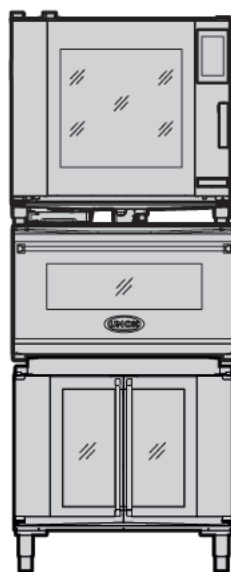
Figure 27



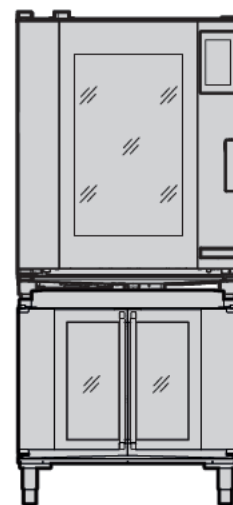
XEBC-10EU-EPR  
+ XEBPC-12EU-D



XEBC-06EU-EPR  
+ XEBPC-12EU-D



XEBC-06EU-EPR +  
XB262E + XEBPC-12EU-D

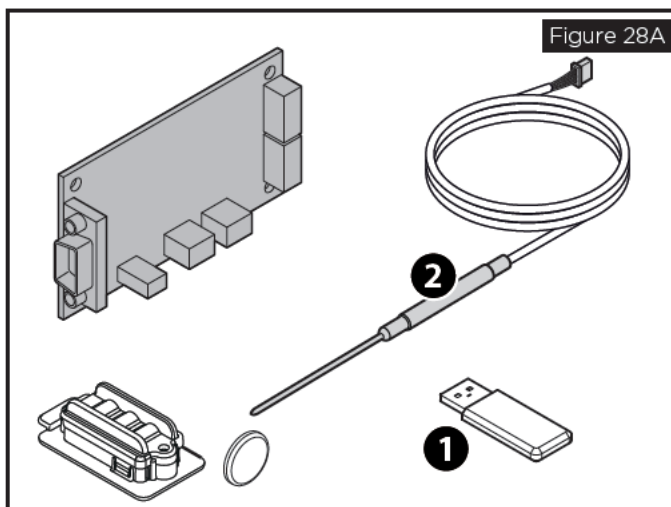


XEBC-10EU-EPR  
+ XEBPC-12EU-D



## 6 UNOX.Link

With simple operations, it is possible to easily install the optional kits that are useful to facilitate and monitor the use of the oven.



- 1 USB flash drive
- 2 **SOUS-VIDE** probe (vacuum probe).

**Table 20 Unox.Link**

Code	
XEC001	UNOX.link LAN ( <b>CHEFTOP-BAKERTOP MIND.Maps™ ONE</b> )
XEC002	UNOX.Link WIFI ( <b>CHEFTOP-BAKERTOP MIND.Maps™ ONE</b> )
XEC006	UNOX.Link WIFI ( <b>CHEFTOP-BAKERTOP MIND.Maps™ PLUS</b> )
XEC003	UNOX.Link 3G ( <b>CHEFTOP-BAKERTOP MIND.Maps™ ONE</b> )
XEC007	UNOX.Link 3G ( <b>CHEFTOP-BAKERTOP MIND.Maps™ PLUS</b> )
XEC004	UNOX.Link + <b>SOUS-VIDE</b> probe ( <b>CHEFTOP-BAKERTOP MIND.Maps™ ONE/PLUS</b> )

## 7 Rotor.KLEAN™ – Integrated Automatic Washing system

**Rotor.KLEAN™** is the washing technology developed by UNOX for optimizing washing time and both the water and detergent consumption.

It consists of:

- a plastic rotor with two nozzles (see [Figure 29](#));
- a detergent pump;
- **UNOX.Det&Rinse Plus** and its connection (see par. [“3.6 Detergent connection”](#))

The **Rotor.KLEAN™** system provides different washing programs which allows the user to choose the best washing cycle that suits his needs.

The washing programs are:

HOOD WASHING  
LONG WASHING  
MED WASHING  
SHORT WASHING  
QUICK WASHING

To optimize the performance of **Rotor.KLEAN™** Unox designed **UNOX.Det&Rinse Plus** which is a cleaning product that combine in a single product the detergent and the polish. It is provided into tanks of 1 liters.

The water and the cleaning product consuming data reported in the [Table 21 Washing programs specifications](#) are referred to the **CHEFTOP-BAKERTOP MIND.Maps™** CounterTop ovens.

For these ovens and for the **CHEFTOP-BAKERTOP MIND.Maps™** floor-standing ovens two different rotors are installed and the consuming data are doubles.

Inlet water pressure must be of at least a 150 kPa. If water pressure at the inlet is less than a 150 kPa, a pump (minimum water flow 300 l/h) is required.

Table 21 Washing programs specifications		Quick washing	Short washing	Med washing	Long washing
CounterTop models	Time min	30	41	62	104
	Water consumption l	13,5	13,5	19	30
	<b>UNOX.Det&amp;Rinse Plus</b> consumption l	0,04	0,09	0,18	0,35
Floor models and GN 2/1	Time min	41	47	74	128
	Water consumption l	27	27	38	60
	<b>UNOX.Det&amp;Rinse Plus</b> consumption l	0,06	0,11	0,22	0,44
<b>CHEFTOP-BAKERTOP Mind.Maps™ ONE</b>	Time min	22	39	57	93
	Water consumption l	13,5	13,5	19	30
	<b>UNOX.Det&amp;Rinse Plus</b> consumption l	0,04	0,09	0,18	0,35

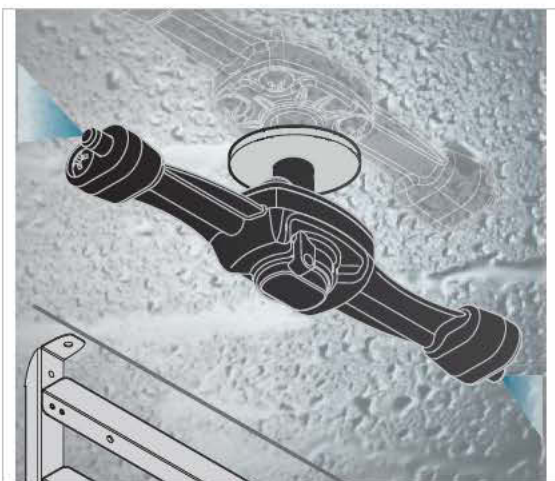


Figure 29

## 8 Pollo-cooking system

We recommend using the **Pollo**-system for cooking poultry. The system enables to manage better the produced cooking grease. Thanks to this system, it is possible to decrease cooking times, decrease food shrinkage and the build up of dirt in the cooking chamber.

The **Pollo**-cooking system includes a top-stacked **CHEFTOP-BAKERTOP MIND.Maps™** oven that can be assembled to two alternative solutions: the **Pollo-Cabinet** or the **Pollo-kit**.

- **Pollo-Cabinet (Figure 30A)** (code XEAEC-00EF-P for 400x600 trays, code XEVEC-011-P for GN1/1 trays and code XEVEC-0021-P for GN2/1 trays). This cabinet is fully motorised and by way of a valve automatically conveys the grease from the oven to the appropriate airtight collection tank (2 tanks are supplied as standard). A load cell placed under it can detect the state of the tank and alerts the user, via a screen message, when it is time to empty it. The cabinet also has a space designed for a spare tank of the **UNOX.Det&Rinse Plus** detergent and the **UNOX.Pure** filter.

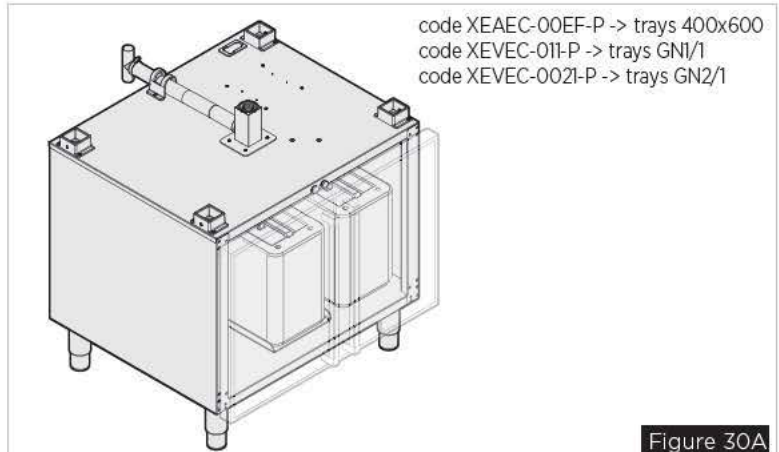


Figure 30A

- **Pollo-Kit (Figure 30B)** (XUC020), installed on a high stand (code XWARC-00EF-H for 400x600 trays, code XWVRC-0011-H for GN1/1 trays and code XWVRC-0021-H for GN2/1 trays) or on a neutral cabinet. In this case, a screen message requires a manual conveying of the grease into the special airtight connection tank via a shut-off valve.

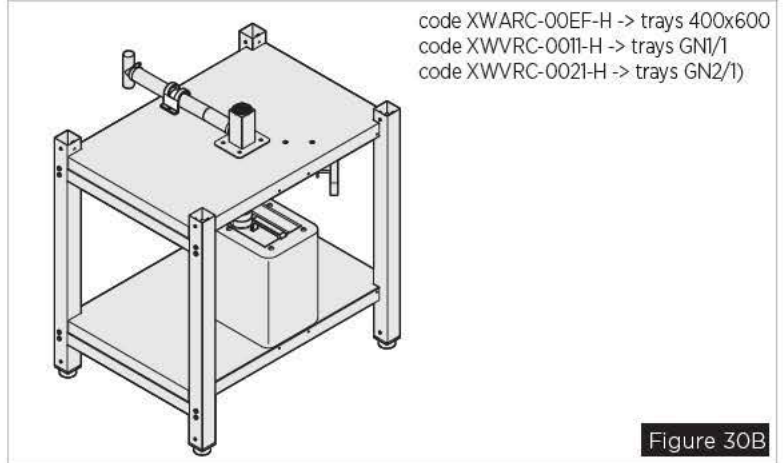


Figure 30B

Unox has developed two special grills for the cooking of poultry:

**Pollo** consists of (Figure 31):

- 8 cones welded to support poultry and optimize the flow of air into and out of each piece of poultry;
- a tray with a central drain hole to collect the grease.

**Pollo-Grill** consists of a flat grill with a tray for the collection of grease (Figure 32).

Unox can also provide two different accessories for the cooking of poultry:

- a tray holder basket to be placed in the cooking chamber;
- a tray holder trolley for the subsequent transport of cooked poultry to the serving counter.

⊕ There are two different kits to hook the trolley to the oven: XWVYC-CK11 for GN1/1 ovens and XWVYC-CK21 for GN2/1 ovens. These coupling kits allow to easily and safely remove the tray holder basket.

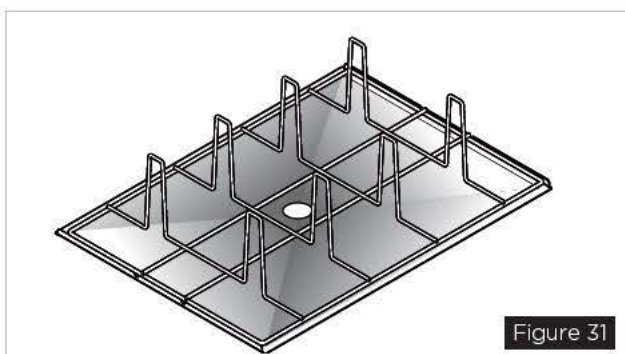


Figure 31



Figure 32

Table 22 Stands			Stands											
			XWARC-00EF-H	XWVRC-0011-H	XWVRC-0021-H	XWARC-00EF-M	XWVRC-0011-M	XWVRC-0021-M	XWARC-00EF-L	XWVRC-0011-L	XWVRC-0021-L	XWARC-00EF-F	XWVRC-0011-F	XWVRC-0021-F
Overall dimensions	width	mm	842	732	842	842	732	842	842	732	842	842	732	842
	length	mm	713	546	864	713	546	864	713	546	864	713	546	864
	height	mm	752			462			305			113		
Weight	net	kg												
	gross	-												
Height class			High			Mid			Low			Floor		
Tray type			600 x 400	GN 1/1	GN 2/1	600 x 400	GN 1/1	GN 2/1	600 x 400	GN 1/1	GN 2/1	600 x 400	GN 1/1	GN 2/1
Trays kit			XWALC-07EF-H	XWVLC-0711-H	XWVLC-0721-H	-			-			-		
<i>Potlo-kit</i>			XUC020											





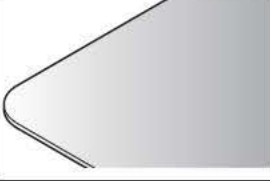
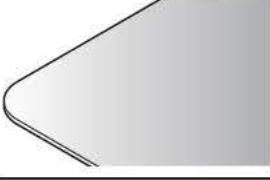
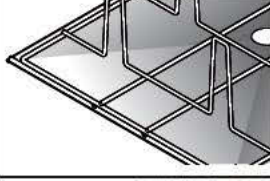

Table 23 Cabinet			Cabinet			<i>Potlo-Cabinet</i>		
			XWAEC-08EF	XWVEC-0811	XWVEC-0821	XEAEC-00EF-P	XEVEC-0011-P	XEVEC-0021-P
Overall dimensions	width	mm	860	750	860	860	750	860
	length	mm	901	717	864	901	717	864
	height	mm	717			717		
Weight	net	kg						
	gross	kg						
Tray type			600*400	GN 1/1	GN 2/1	600*400	GN 1/1	GN 2/1
Number of trays			8			-	-	-
<i>Potlo-kit</i>			XUC020			-	-	-


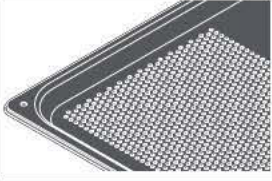

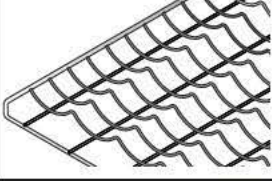
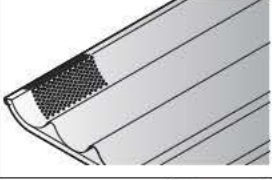
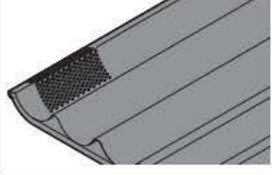


## 9 Cooking and Baking Essentials

There is a Cooking and Baking Essentials solution for each type of cooking: from grilling to frying, from roasting to steaming, from baking pizza and other leavened products to roasting a full load of chickens.

**Table 24 - Cooking and Baking Essentials**

Cooking and Baking Essentials	CHEFTOP MIND.Maps™		BAKERTOP MIND.Maps™	NAME	DESCRIPTION
	GN 1/1	GN 2/3	600 x 400		
	GRP 815	GRP 710	-	<i>No-Fry</i>	It is designed for “frying” in the oven and the steam cooking.
	TG 885	TG 720	-	<i>Grill</i>	It is designed for grilling meat, fish and vegetables. It is made of PTFE-coated aluminum.
	TG 870	-	-	<b>FAKIRO™</b> <i>Grill</i>	After preheating, it allows the grilling of meat, fish and vegetables. It is made of thick aluminum layer coated with PTFE. PTFE coating avoids that food sticking to the pan and make the cleaning easier.
	TG 905	TG 735	-	<i>Pan-Fry</i>	It is designed for steam cooking of vegetables, meat, pan-fried fish and bread coated foods.
	TG 865	-	-	<i>Spido</i>	
	TG 875	TG 715	TG 440	<b>FAKIRO™</b>	It is designed for cooking pizzas and buns in the convection oven. The thick aluminum layer releases rapidly the accumulated heat simulating the work of the stone in a traditional static oven.
	GRP 825	GRP 715	GRP 430	<i>Pollo</i>	It is designed for cooking birds (particularly chickens). The particular tips shape which form a cone allows improving the hot air penetration in the internal part of the bird.
	GRP 840	-	GRP 425	<i>Pollo-Grill</i>	It is designed for cooking spatchcocks, chicken breast and drumsticks and it is used for high fat drip meats.

Cooking and Baking Essentials	CHEFTOP MIND.Maps™		BAKERTOP MIND.Maps™	NAME	DESCRIPTION
	GN 1/1	GN 2/3	600 x 400		
	-	TG 725	TG 410	<i>Bake</i>	It is designed for cooking all types of baking, from puff pastry to a sponge cake, from biscuits to a cupcake, from croissants to pizzas and leavened products.
	TG 890	TG 730	TG 430	<i>Black.Bake</i>	It is designed for cooking baked goods. It is a perforated tray which ensures a uniform and homogenous cooking.
	TG 895 (20) TG 900 (40)	-	-	<i>Black.20</i> <i>Black.40</i>	It is designed for cooking roasted and breaded food. It is covered with PTFE. It is available in two different version: <b>Black.20</b> which is 20 mm high and <b>Black.40</b> which is 40 mm high.
	-	-	GRP 410 (grid)	<i>Baguette</i>	It is designed for cooking baguettes and similar bread. It consists of 5 canals chromium plated grid.
	-	-	TG 445 (pan)		It is designed for cooking baguettes and similar bread. It consists of 5 canals perforated aluminum pan.
	-	-	TG 435	<i>Black.Baguette</i>	It is designed for cooking baguette bread. It consists of 5 canals PTFE-coated perforated aluminum pan.



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