



# XECL-2013-E1RS

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 Date \_\_\_\_\_

Model  
**CHEFTOP MIND.Maps™ ONE BIG COMPACT**

- Combi oven
- Electric
- 20 trays GN 1/1
- Hinge on the left side
- 9.5" Touch control panel



## DESCRIPTION

Technologically advanced trolley combi compact oven able to handle different cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration regeneration and plate regeneration) and baking and pastry process (fresh and frozen). Thanks to Unox Intensive Cooking technology it guarantees perfect results for each process. Its compact design allows you to install it even in small spaces, increasing the production capacity per square metre.

## 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

## STANDARD TECHNICAL FEATURES

- **ROTOR.Klean™**: automatic washing system
- Moulded cooking chamber made of AISI 316 L stainless steel
- 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

## ADVANCED AND AUTOMATIC COOKING FEATURES

### Data Driven Cooking

- Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve

### Unox Intensive Cooking

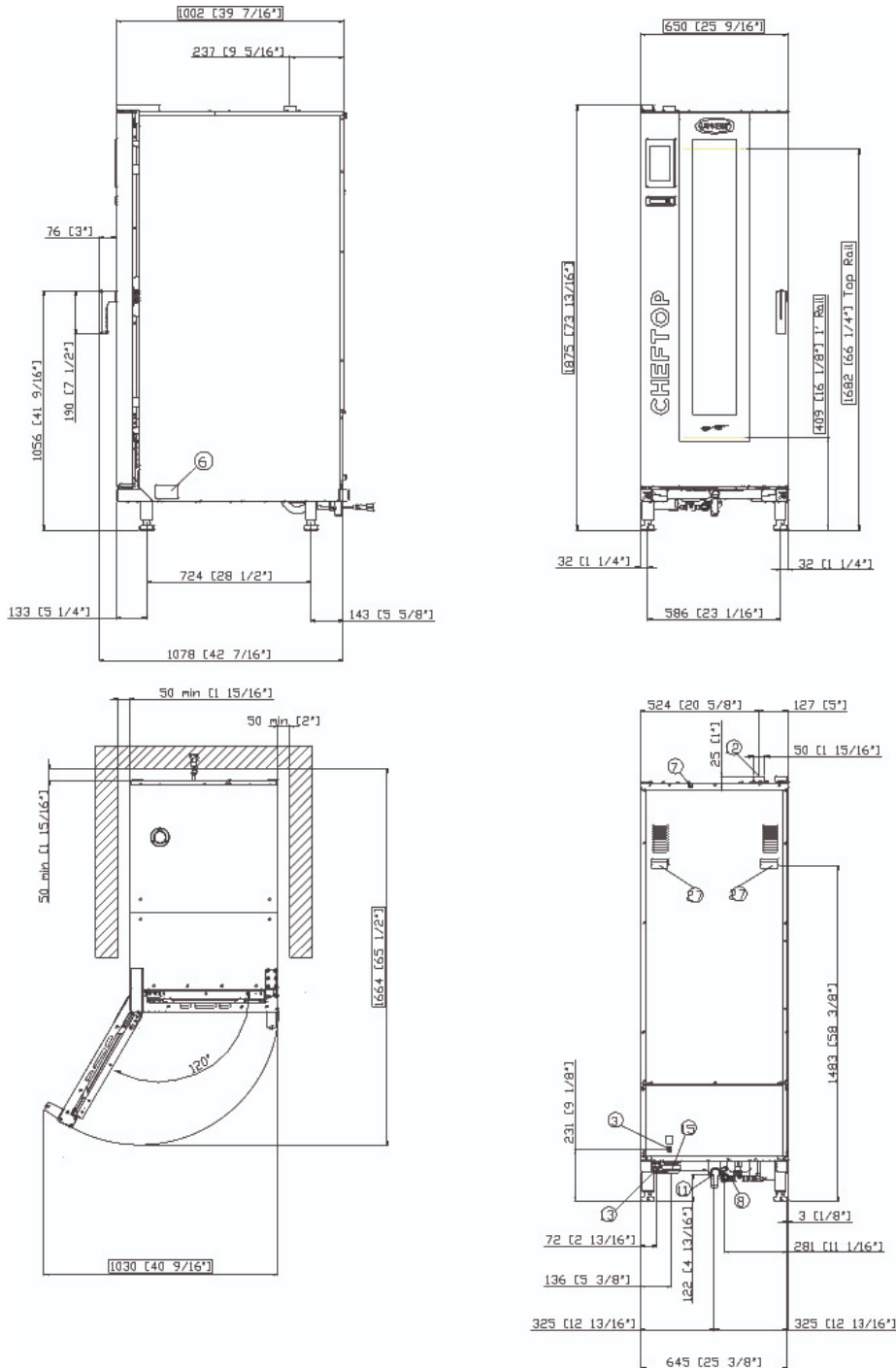
- **DRY.Maxi™**: rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manage fans auto-reverse and pulse function
- **CLIMALUX™**: total control of the humidity in the cooking chamber

## APP & WEB SERVICES

- Data Driven Cooking app & webapp
- Top Training app
- Combi guru app



We reserve the right to make technical improvements - 28/6/2021



## DIMENSIONS AND WEIGHT

Width	650 mm
Depth	1002 mm
Height	1875 mm
Net Weight	285 kg
Tray pitch	67 mm

## CONNECTION POSITIONS

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

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## POWER SUPPLY

STANDARD	
Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	35.5 kW
Maximum Amp Draw	57 A
Required breaker size	63 A
Power cable requirements*	5G x 16 mm <sup>2</sup>
Power cable diameter	28 mm
Plug	NOT INCLUDED

\*Recommended size - observe local ordinance

OPTION A	
Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	35.5 kW
Maximum Amp Draw	91.5 A
Required breaker size	100 A
Power cable requirements*	4G x 25 mm <sup>2</sup>
Power cable diameter	28 mm
Plug	NOT INCLUDED

## 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)
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### 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

### Steam circuit: inflow water specifications

Total hardness (TH)	≤ 8 °dH*
Chlorides	≤ 250 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. We recommend water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphates are not allowed.

## ACCESSORIES

- **Ventless hood:** steam condensing hood
- **Activated Carbon filter for waterless hoods:**
- QUICK.Load and trolley system
- **Cooking Essentials:** special trays
- **DET&Rinse™ PLUS:** cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **DET&Rinse™ ECO:** eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRA:** ultra strong detergent for high level of dirt, recommended for poultry and meat fats
- **PURE:** resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- **Wi-Fi:** Connection board to keep the oven connected to Unox cloud, mandatory to extend the warranty

## 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 access data and product specifications  
[infonet.unox.com](http://infonet.unox.com)

