

CHEFTOP MIND.Maps<sup>™</sup> ZERO COUNTERTOP

Model

# Project Item Quantity Date

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

#### Description

Concrete, robust and easy to use combi oven, ideal for handling traditional cooking processes (steaming, roasting and browning). It uses the STEAM.Plus technology to steam food and the AIR.Plus technology to distribute heat throughout the cooking chamber, ensuring uniformity and fast cooking times. Ideal for kitchens looking for maximum results, with minimum investments.



# Standard cooking features Programs

- 12 quick programs
- Store up to 99 programs

#### Manual cooking

- Temperature: 30 °C 260 °C
- Up to 3 cooking steps

## Advanced and automatic cooking features Unox Intensive Cooking

- DRY.Plus: rapidly extracts humidity from the cooking chamber
- STEAM.Plus: creates instant humidity
- AIR.Plus: multiple fans with reverse gear and 2 speed settings





#### Key features

- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Double glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system integrated in the door which works even when the door is open
- 2-speed fan system and high-performance circular heating elements

#### App and web services

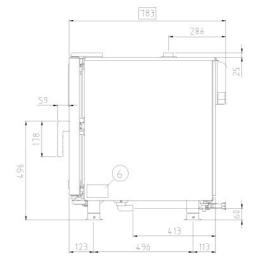
#### Accessories

- **Neutral cabinet:** recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- QUICK.Load and trolley system
- Cooking Essentials: special trays

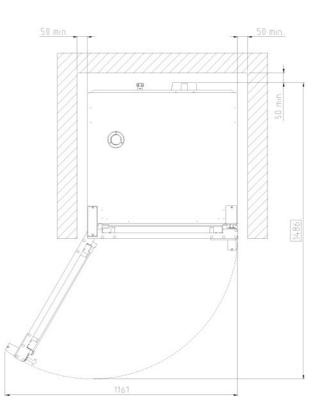


Views Connection positions Dimensions and weight

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Dimensions	and	weight
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Width	750 mm
Depth	783 mm
Height	843 mm
Net weight	72 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



#### **Electrical power supply**

STANDARD				
Voltage	380-415 V			
Phase	~3PH+N+PE			
Frequency	50 / 60 Hz			
Total power	11,7 kW			
Max Amp draw	17.5 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			
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			
**Electric connection kit				
Item	XUC129			
Voltage	220-240 V			
Phase	~1PH+PE			
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\*Recommended size - observe local ordinance. Cable not included.

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

# 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.