

Model
**CHEFTOP MIND.Maps™ ZERO
 COUNTERTOP**

- Combi steamer
- Electric
- 10 Trays GN 1/1
- Hinged left (right hand door)
- Control panel with 7-segment display



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

Manual cooking

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

Programs

- 12 quick programs
- Store up to 99 programs

STANDARD TECHNICAL 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-tipping system
- 2-speed fan system and high-performance circular resistance

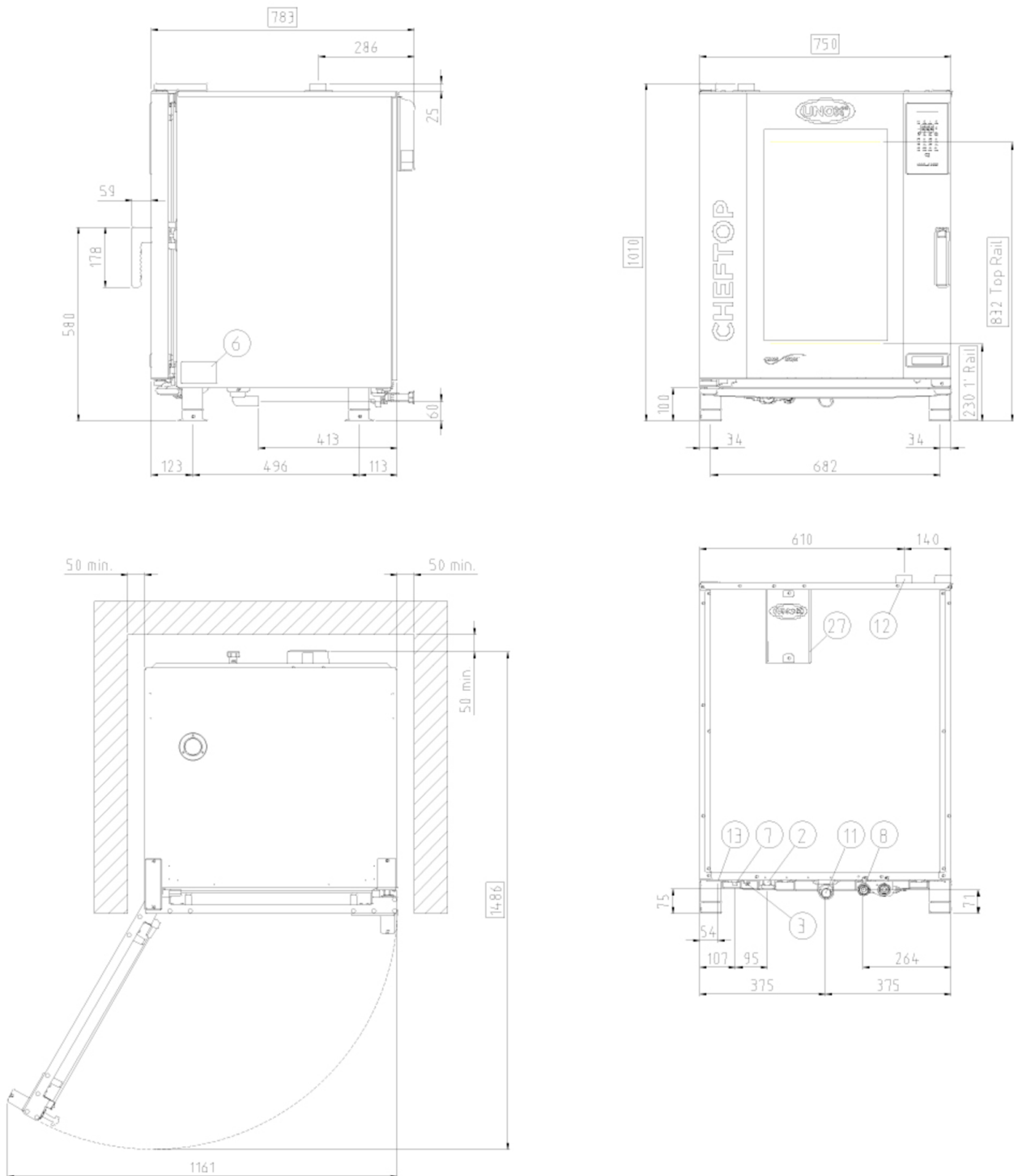
ADVANCED AND AUTOMATIC COOKING FEATURES

Unox Intensive Cooking

- **DRY.Plus:** extracts humidity from the cooking chamber
- **STEAM.Plus:** creates instant humidity starting from 90 °C
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

APP & WEB SERVICES

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



DIMENSIONS AND WEIGHT

| | |
|-------------|---------|
| Width | 750 mm |
| Depth | 783 mm |
| Height | 1010 mm |
| Net Weight | 85 kg |
| Pan spacing | 67 mm |

CONNECTION POSITIONS

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

XEVC-1011-EZRM

POWER SUPPLY

STANDARD

| | |
|-------------------------|------------------------------|
| Voltage | 380-415 V |
| Phase | 3PH+N+PE |
| Frequency | 50-60 Hz |
| Total power | 18,5 kW |
| Maximum Amp Draw | 28 A |
| Required breaker size * | 32 A |
| Power cable requirement | H07RN-F 5G 4 mm ² |
| Cord diameter | 16 mm |
| Plug | NOT INCLUDED |

OPTION A

| | |
|-------------------------|------------------------------|
| Voltage | 220-240 V |
| Phase | 3PH+PE |
| Frequency | 50-60 Hz |
| Total power | 18,5 kW |
| Maximum Amp Draw | 24 A |
| Required breaker size * | 32 A |
| Power cable requirement | H07RN-F 4G 4 mm ² |
| Cord diameter | 15 mm |
| Plug | NOT INCLUDED |

WATER SUPPLY

USING A WATER SUPPLY NOT MEETING 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 specifications listed 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 | ≤ 0.1 ppm |
| Chloramine | ≤ 0.1 ppm |
| pH | 7 - 8.5 |
| TDS | ≤ 125 ppm |
| Electrical conductivity | ≤ 1000 μS/cm |

Steam circuit: inflow water specifications

| | |
|---------------------|-------------------|
| Total hardness (TH) | ≤ 8 °dH (142 ppm) |
| Chlorides | ≤ 25 ppm |

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH (142 ppm).

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.

ACCESSORIES

- **Cooking Essentials:** special trays
- QUICK.Load and trolley system

Register to access data and product specifications
infonet.unox.com

