



XEBC-06EU-E1LM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
BAKERTOP MIND.Maps™ ONE COUNTERTOP

Combi oven	Electric
6 trays 600x400	Hinge on the right side
9.5" Touch control panel	
Voltage: 380-415V 3N~ / 220-240V 3~ / 220-240V 1~	



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

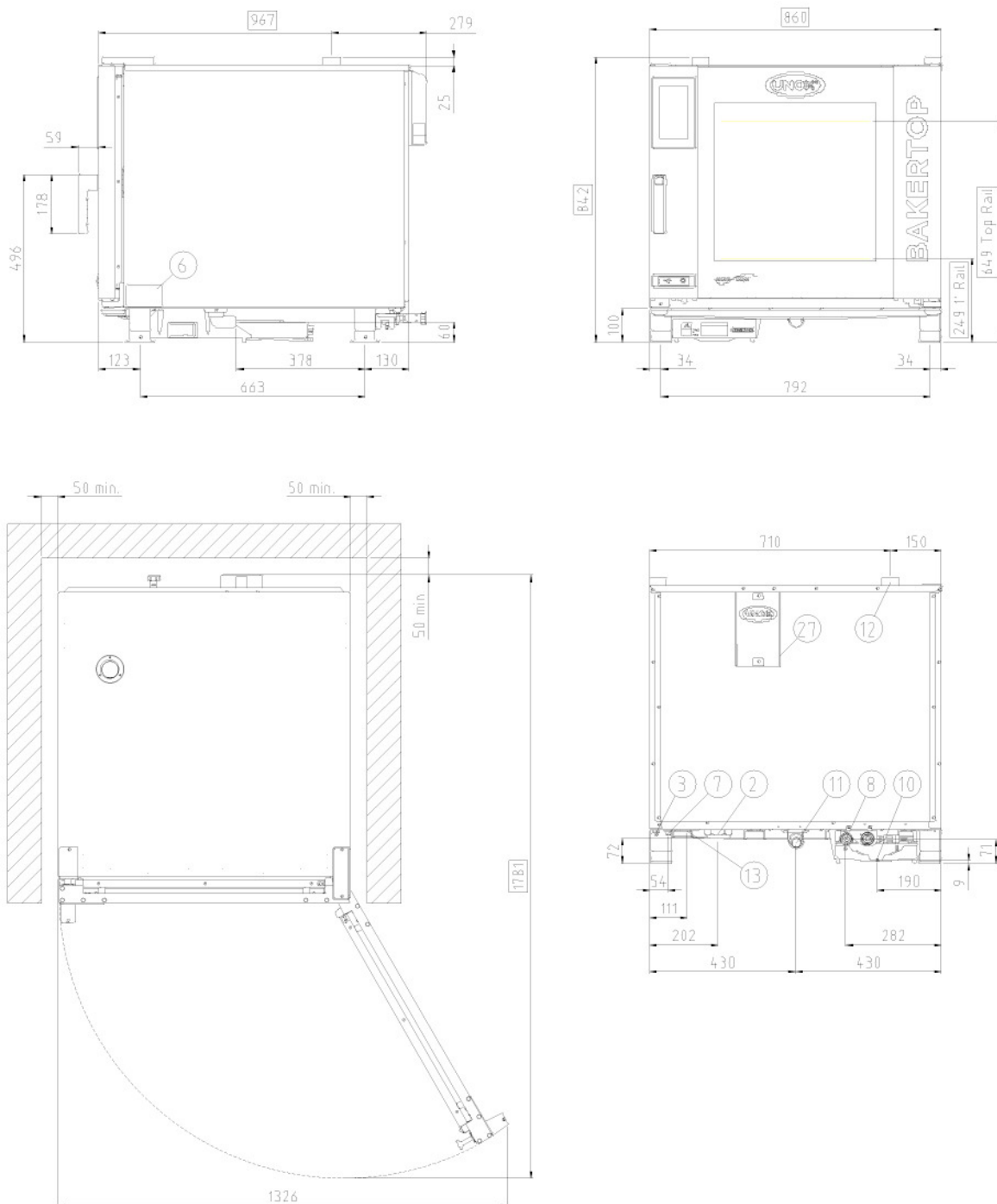
App and web services

- **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™ 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:** cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE:** 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	842 mm
Net weight	103 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

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	10,1 kW
Max Amp draw	15 A
Required breaker size	20 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	10,1 kW
Max Amp draw	26 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	10,1 kW
Max Amp draw	43 A
Required breaker size	50 A
Power cable requirements*	3G x 10 mm ²
Plug	NOT INCLUDED

**Electric connection kit

Item	XUC129
Voltage	220-240 V
Phase	~1PH+PE

*Recommended size - observe local ordinance. Cable 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.

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

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

*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.

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.