

# XEVC-0511-EZRM-LP

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

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

- Combi steamer
- Electric
- 5 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 35 °C
- **AIR.Plus:** multiple fans with reverse gear and 2 speed settings

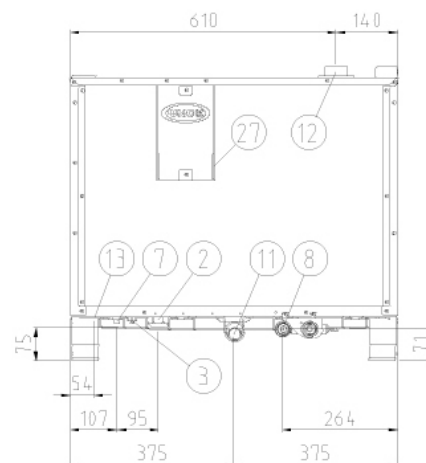
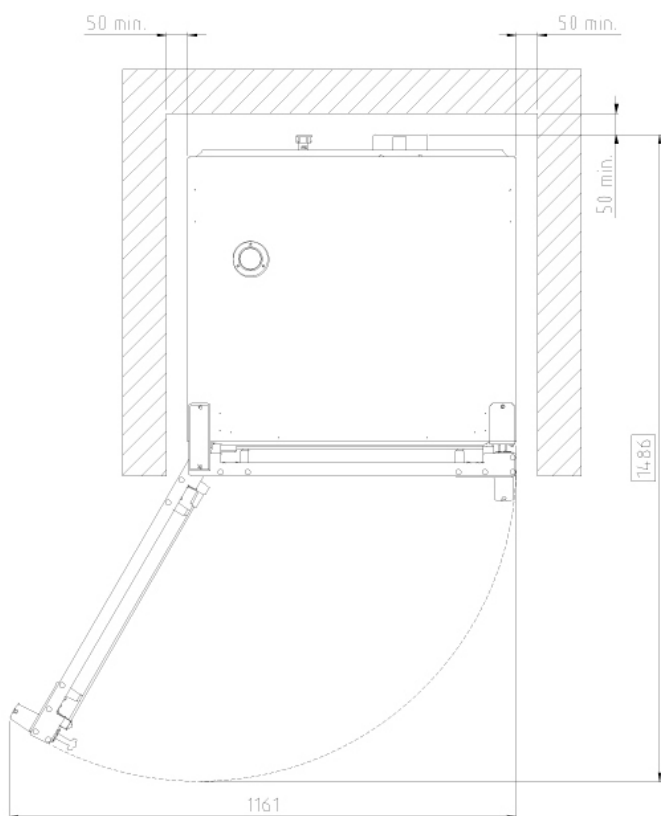
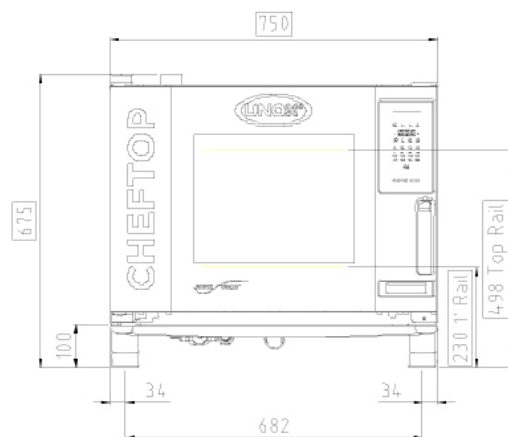
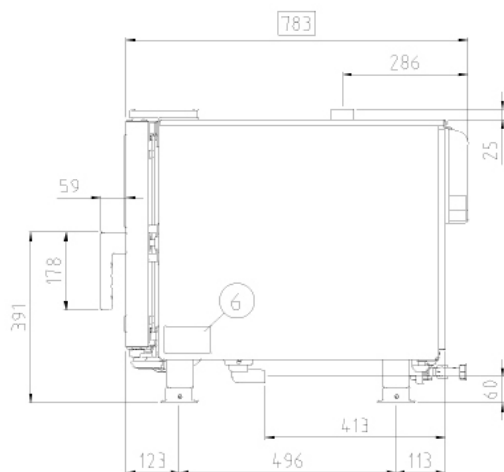
## APP & WEB SERVICES

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

# XEVC-0511-EZRM-LP

Connection positions

Dimensions and Weights



## DIMENSIONS AND WEIGHT

Width	750 mm
Depth	783 mm
Height	675 mm
Net Weight	61 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

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## POWER AND GAS SUPPLY

### STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Frequency	50-60 Hz
Total power	7 kW
Maximum Amp Draw	11
Required breaker size*	16 A
Power cable requirement	H07RN-F 5G 2.5 mm <sup>2</sup>
Cord diameter	14 mm
Plug	NOT INCLUDED

### OPTION A

Voltage	220-240 V
Phase	3PH+PE
Frequency	50-60 Hz
Total power	7 kW
Maximum Amp Draw	18 A
Required breaker size*	25 A
Power cable requirement	H07RN-F 4G 4 mm <sup>2</sup>
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)
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### 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).

### Wash circuit: inflow water specifications

Total hardness (TH)	≤ 30 °dH (534 ppm)
Chlorides	≤ 120 ppm

### OPTION B

Voltage	220-240 V
Phase	1PH+N+PE
Frequency	50-60 Hz
Total power	7 kW
Maximum Amp Draw	30 A
Required breaker size*	32 A
Power cable requirement	H07RN-F 3G 4 mm <sup>2</sup>
Cord diameter	13 mm
Plug	NOT INCLUDED

## ACCESSORIES

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

## 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)

