

CHEFTOP MIND.Maps™ COMBI OVENS.

A range of excellence.

	18"x26" Full Sheet Pans			GN 1/1 (12"x20") Steam Table / Hotel Pans		COMPACT GN 1/1 (12"x20")
						
PLUS (ELECTRIC)	XAVC-16FS-EPR	XAVC-10FS-EPR	XAVC-06FS-EPR	XAVC-1011-EPR	XAVC-0511-EPR	XACC-0513-EPR
Capacity	16 18"x26"	10 18"x26"	6 18"x26"	10 GN 1/1 - 12"x20"	5 GN 1/1 - 12"x20"	5 GN 1/1 - 12"x20"
Pitch	3-5/16" (83,2 mm)	3-3/16" (80 mm)	3-3/16" (80 mm)	2-5/8" (67 mm)	2-5/8" (67 mm)	2-5/8" (67 mm)
Frequency	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
Voltage	208 - 240 V 3-	208 - 240 V 3-	208 - 240 V 3-	208 - 240 V 3-	208 - 240 V 3-	208 - 240 V 3-
Electrical power	35,9 - 47,8 kW	21,6 - 28,7 kW	14,3 - 19,1 kW	11,6 - 15,5 kW	5,8 - 7,7 kW	5,8 - 7,7 kW
Maximum Amp Draw	118 A	71 A	47 A	38 A	19 A	19 A
Dimensions (WxDxH)	34 3/4" x 41 1/8" x 73 1/2" (882x1043x1866 mm)	33 7/8" x 37 11/16" x 45 13/16" (860x957x1163 mm)	33 7/8" x 37 11/16" x 33 1/4" (860x957x843 mm)	29 9/16" x 30 7/16" x 39 13/16" (750x773x1010 mm)	29 9/16" x 30 7/16" x 26 5/8" (750x773x675 mm)	21 1/8" x 33 15/16" x 25 9/16" (535x862x649 mm)
Weight	407 lbs (185 kg)	286 lbs (130 kg)	220 lbs (100 kg)	209 lbs (95 kg)	154 lbs (70 kg)	143 lbs (65 kg)
PLUS (GAS)	XAVC-16FS-GPR	XAVC-10FS-GPR	XAVC-06FS-GPR	XAVC-1011-GPR	XAVC-0511-GPR	
Capacity	16 18"x26"	10 18"x26"	6 18"x26"	10 GN 1/1 - 12"x20"	5 GN 1/1 - 12"x20"	
Pitch	3-5/16" (83,2 mm)	3-3/16" (80 mm)	3-3/16" (80 mm)	2-5/8" (67 mm)	2-5/8" (67 mm)	
Frequency	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	
Voltage	120 V 1-	120 V 1-	120 V 1-	120 V 1-	120 V 1-	
Electrical power	1,6 kW	1 kW	0,8 kW	0,8 kW	0,5 kW	
Maximum Amp Draw	20 A	19 A	12 A	8,5 A	5 A	
Gas	G20, G25, G30, G31: 80 kW	G20, G25, G30, G31: 33 kW	G20, G25, G30, G31: 24 kW	G20, G25, G30, G31: 22 kW	G20, G25, G30, G31: 15 kW	
Connected energy load:	273000 Btu/h	112600 Btu/h	82000 Btu/h	75000 Btu/h	51000 Btu/h	
Dimensions (WxDxH)	34 3/4" x 41 1/8" x 73 1/2" (882x1043x1866 mm)	33 7/8" x 37 11/16" x 45 13/16" (860x957x1163 mm)	33 7/8" x 37 11/16" x 33 1/4" (860x957x843 mm)	29 9/16" x 30 7/16" x 39 13/16" (750x773x1010 mm)	29 9/16" x 30 7/16" x 26 5/8" (750x773x675 mm)	
Weight	462 lbs (210 kg)	319 lbs (145 kg)	242 lbs (110 kg)	242 lbs (110 kg)	187 lbs (85 kg)	

Note: Door opening from left to right: Example of code XAVC-16FS-EPL (L= left) (R= right)

HIGH VOLTAGE ELECTRIC MODELS (440 - 480 V 3- / 18"x26" Full Sheet Pans):
XAVC-16FS-HPR (45,8 - 54,5 kW) / XAVC-10FS-HPR (27,5 - 32,7 kW) / XAVC-06FS-HPR (18,3 - 21,8 kW)

Door opening from left to right: Example of code XAVC-1011-EPL (L= left) (R= right)

For safety and reliability purposes, CHEFTOP MIND.Maps™ Gas ovens (Free Standing and Countertop Models) must be equipped with only UNOX brand casters with safety chains, stacking kits, open stands neutral cabinets. Refer to UNOX Optional Accessories.

FEATURES

■ Standard □ Optional - Not available

MANUAL COOKING MODES

	PLUS ELECTRIC	PLUS GAS
Convection cooking 86 °F - 500 °F	■	■
Mixed steam and convection cooking 95 °F - 500 °F, with STEAM.Maxi™ 30% to 90%	■	■
Mixed humidity and convection cooking 95 °F - 500 °F, with STEAM.Maxi™ 10% to 20%	■	■
Steaming 95 °F - 266 °F with STEAM.Maxi™ technology 100%	■	■
Dry air cooking 86 °F - 500 °F with DRY.Maxi™ technology 10% to 100%	■	■
Delta T cooking with core probe	■	■
MULTI.Point core probe	■	■
SOUS-VIDE core probe	□	□
ADVANCED AND AUTOMATIC COOKING PROGRAMMING		
MIND.Maps™ technology: draw cooking processes made of infinite steps with one simple touch	■	■
PROGRAMS: store up to 256 user's programs	■	■
PROGRAMS: possibility to assign a name and picture to the stored programs	■	■
PROGRAMS: save recipe name by writing it (in any language)	■	■
CHEFUNOX: select cooking mode (roast, braise, grill...), food to be cooked, food size and cooking result. and start cooking	■	■
MULTI.Time: technology to manage up to 10 timers to cook different products at the same time	■	■
MISE.EN.PLACE: technology to synchronize the food loading in the cooking chamber to have every pan ready at the same time	■	■
AIR DISTRIBUTION IN THE COOKING CHAMBER		
AIR.Maxi™ technology: multiple, reversing fans	■	■
AIR.Maxi™ technology: 4 air speeds, programmable	■	■
AIR.Maxi™ technology: 4 semi static cooking modes, programmable	■	■
CLIMA MANAGEMENT IN THE COOKING CHAMBER		
DRY.Maxi™ technology: high performance moisture and humidity extraction, programmable by the user	■	■
DRY.Maxi™ technology: cooking with humidity extraction 86 - 500 °F	■	■
STEAM.Maxi™ technology: steaming 95 °F - 266 °F	■	■
STEAM.Maxi™ technology: combination of moist air and dry air 95 °F - 500 °F	■	■
ADAPTIVE.Cooking™ technology: identifies cooking process optimization and automatically adjusts cooking parameters to grant perfect cooking results	■	■
ADAPTIVE.Cooking™ technology: one pan or full load, same result	■	■
ADAPTIVE.Cooking™ technology: humidity sensor and automatic adjustment	■	■

THERMAL INSULATION AND SAFETY

	PLUS ELECTRIC	PLUS GAS
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■
Protek.SAFE™ technology: fan impeller break to contain energy loss at door opening	■	■
Protek.SAFE™ technology: electrical power absorption related to the real needs	■	-
Protek.SAFE™ technology: gas power absorption related to the real needs	-	■
Protek.SAFE™ PLUS: triple glazed door	■	■
HIGH PERFORMANCE PRESSURE BURNER		
Spido.GAS™ technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types	-	■
Spido.GAS™ technology: high performance straight heat exchanger pipes for a symmetric heat distribution	-	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service	-	■
AUTOMATIC CLEANING		
Rotor.KLEAN™: 4 automatic washing programs with detergent and water presence control	■	■
Rotor.KLEAN™: detergent tank integrated in the oven	■	■
PATENTED DOOR		
Door hinges made of high durability and self-lubricating techno-polymer	■	■
Reversible door, even after the installation	□	□
Door docking positions at 60°-120°-180°	■	■
AUXILIARY FUNCTIONS		
Preheating temperature up to 500 °F	■	■
Visualisation of the residual cooking time (when cooking not using the core probe)	■	■
Holding cooking mode «HOLD»	■	■
Continuous functioning «INF»	■	■
Visualisation of the set and real values of time, core probe temperature, cavity temperature, humidity, fan speed	■	■
Temperature unit in °C or °F	■	■
TECHNICAL DETAILS		
Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning	■	■
Chamber lighting through external LED lights	■	■
Steam proof sealed MASTER.Touch control panel	■	■
High-durability carbon fibre door lock	■	■
Door drip pan with continuous drainage, even when the door is open	■	■
High capacity appliance drip pan	■	■
Light weight - heavy duty structure using innovative materials	■	■
Proximity door contact switch	■	■
2-stage safety door lock	□	□
Autodiagnosis system for problems or brake down	■	■
Safety temperature switch	■	■
Openable internal glass to simplify door cleaning	■	■
Stainless steel C-shaped rack rails with notched recesses for easy loading	■	■