



XAVC-0711-EPRM-CB

Project _____

Item _____

Quantity _____

Date _____

Model

CHEFTOP MIND.Maps™ PLUS COUNTERTOP

- Combi steamer
- Electric
- 4x2 Cinnabon Baking Trays
- Hinge on the left side (Right Hand Door)
- 9.5" Touch control panel



DESCRIPTION

Baking is an exact science in which nothing can be left to chance. Each ingredient counts, every ounce has an impact, and every secret is jealously kept. The Cinnabon touch of brilliance makes the difference.

The Cinnabon Baking Station by UNOX easily fits every requirement to enable you to express your vision with no restrictions. Technology designed for you, invented to help you build your success. Cinnabon Baking Station by UNOX understands the result that you have in mind, interprets your settings, registers the variations of temperature and humidity, understands the quantity of food that is in the oven and optimizes the cooking process to achieve exactly the results that you expect.

STANDARD COOKING FEATURES

Programs

- 1000+ Programs
- **CHEFUNOX**: choose something to cook from the library and the oven will automatically set all the parameters
- **MULTI.TIME**: manages up to 10 cooking processes at the same time
- **MISE.EN.PLACE**: synchronises the insertion of pans so that all the dishes are ready at the same time
- **MIND.Maps™**: draw the cooking processes directly on the display
- **READY.COOK**: ready to use settings with infinite time for a quick start

Manual cooking

- **Temperature**: 86 °F – 500 °F
- Up to 9 cooking steps
- **CLIMA.Control**: humidity or dry air set by 10%
- Delta T cooking with core probe
- SOUS-VIDE cooking
- 4-speed fan system

STANDARD TECHNICAL FEATURES

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs
- Fully integrated drain cooling valve (drain discharge temp. ≤ 140°F)

ADVANCED AND AUTOMATIC COOKING FEATURES

Data Driven Cooking

- Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve

Unox Intelligent Performance

- **ADAPTIVE.Cooking™**: automatically regulates the cooking parameters to ensure repeatable results
- **CLIMALUX™**: total control of the humidity in the cooking chamber
- **SMART.Preheating**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

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
- **PRESSURE.Steam**: increases the steam saturation and temperature

APP & WEB SERVICES

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



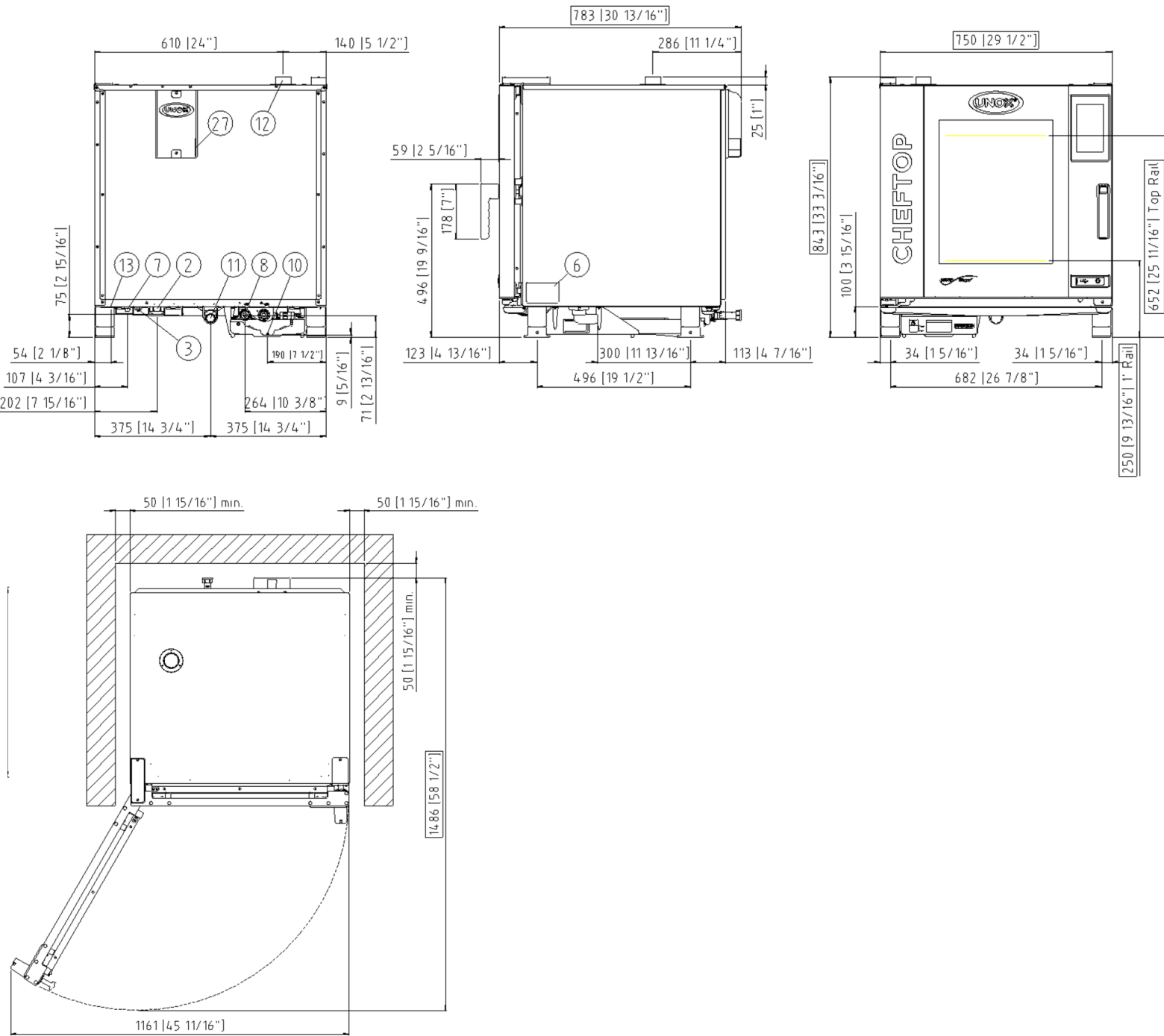


XAVC-0711-EPRM-CB

Views

Connection positions

Dimensions and Weight



DIMENSIONS AND WEIGHT

Width	29-1/2"	750 mm
Depth	30-13/16"	783 mm
Height	33-3/16"	843 mm
Net Weight	200 lbs	86 kg
Tray pitch	2-5/8"	67 mm

CONNECTION POSITIONS

2	Power cord	10	Rotor.KLEAN™ inlet
3	Unipotential terminal	11	Chamber drain pipe
6	Technical data plate	12	Hot fumes exhaust chimney
7	Safety thermostat	13	Accessories connection
8	3/4" female NPT water inlet	27	Cooling air outlet

We reserve the right to make technical improvements - 10/10/2021



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Power and gas supply
 Water connections
 Installation requirements
 Accessories

POWER SUPPLY

STANDARD

Voltage	240 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	13 kW
Maximum Amp Draw	32 A
Required breaker size	40 A
Power cable requirements*	4 x AWG 8
Cord size*	0.94 in
Plug	NOT INCLUDED

*Recommended size - observe local ordinance. Cable not included.

OPTION A

Voltage	208 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	9.8 kW
Maximum Amp Draw	28 A
Required breaker size	35 A
Power cable requirements*	4 x AWG 8
Cord size*	0.94 in
Plug	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.

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	≤ 0.5 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
Electrical conductivity	≤ 1000 µS/cm
Total hardness	≤ 30 °dH

Steam circuit: inflow water specifications

Total hardness	≤ 8 °dH*
Chlorides	≤ 25 ppm

*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. We recommend water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphates 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.

Registrati per accedere alle
 specifiche e i dati del prodotto
www.ddc-service.unox.com





XAVC-0711-GPRM-CB

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Item _____

Quantity _____

Date _____

Model

CHEFTOP MIND.Maps™ PLUS COUNTERTOP

Combi steamer	Gas
4 x 2 Cinnabon baking trays	Hinge on the left side (right hand door)
9.5" Touch control panel	



Description

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

Standard cooking features

Programs

- **1000+** Programs
- **CHEFUNOX**: choose something to cook from the library and the oven will automatically set all the parameters
- **MULTI.TIME**: manages up to 10 cooking processes at the same time
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- **MIND.Maps™**: draw the cooking processes directly on the display
- **READY.COOK**: ready to use settings with infinite time for a quick start

Manual cooking

- **Temperature**: 86 °F – 500 °F
- Up to 9 cooking steps
- **CLIMA.Control**: humidity or dry air set by 10%
- Delta T cooking with core probe
- 4 speed fan system

Advanced and automatic cooking features

Unox Intelligent Performance

- **ADAPTIVE.Cooking™**: automatically regulates the cooking parameters to ensure repeatable results
- **CLIMALUX™**: total control of the humidity in the cooking chamber
- **SMART.Preheating**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

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
- **PRESSURE.Steam**: increases the steam saturation and temperature





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Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- Integrated Wi-Fi
- **Wi-Fi / USB data**: download/upload HACCP data
- **Wi-Fi / USB data**: download/upload programs
- Fully integrated drain cooling valve (drain discharge temp. ≤ 140 °F)

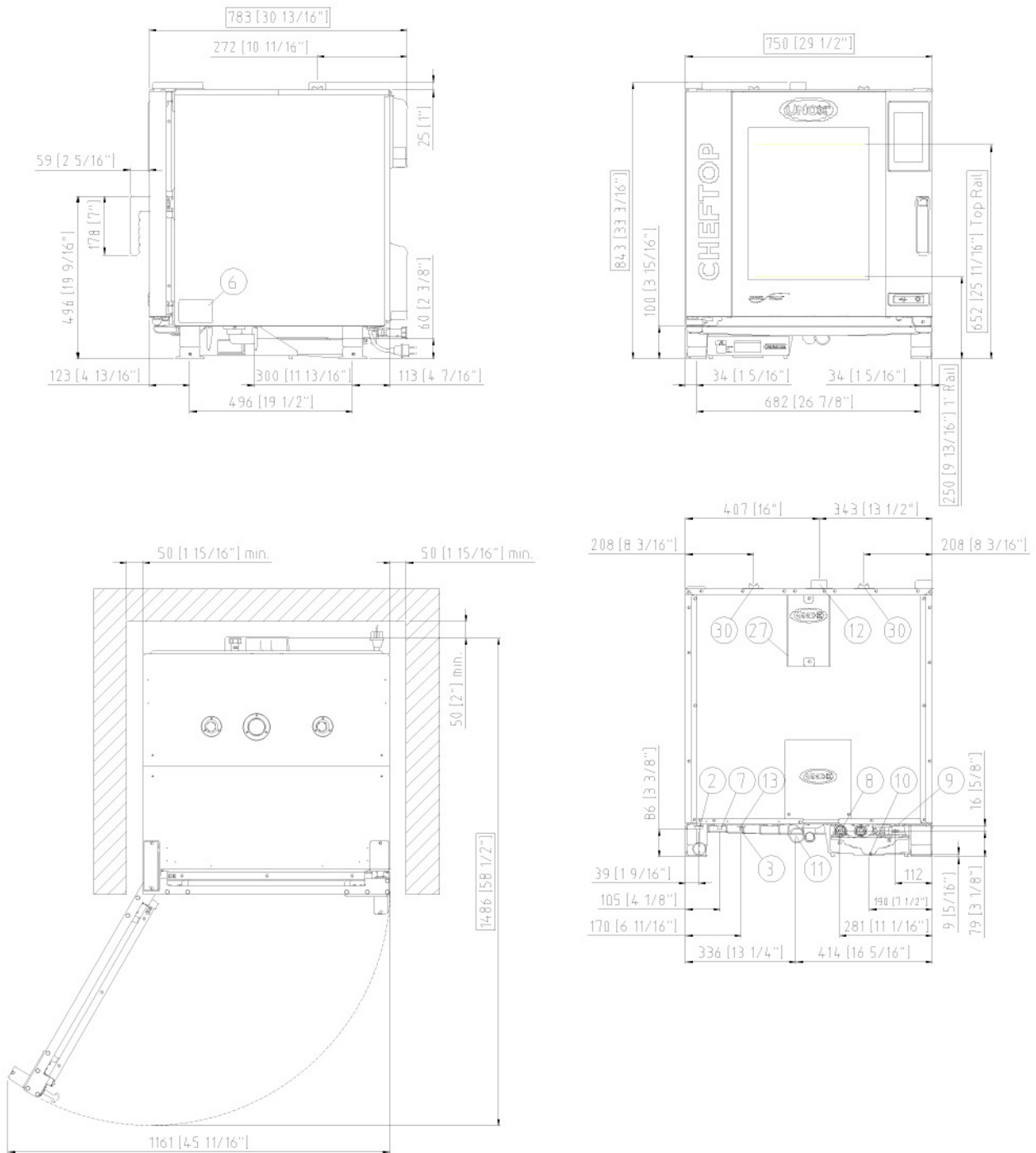
App and web services

- **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

- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **SMART.Drain**: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- **SLOWTOP**: ideal solution for butchers and deli shops, that combines intense cooking processes with gentle ones, such as holding and night-time cooking
- **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
- **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
- Ethernet connection kit

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Dimensions and weight

Width	29-1/2"	750 mm
Depth	30-13/16"	783 mm
Height	33-3/16"	843 mm
Net weight	200 lbs	86 kg
Tray pitch	2-5/8"	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
9	3/4" Gas inlet

10	Rotor.KLEAN™ inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet
30	Combustion gasses exhaust



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Electrical power supply

STANDARD

Voltage	120 V
Phase	~1PH+N+PE
Frequency	60 Hz
Total power	1 kW
Max Amp draw	10.5 A
Required breaker size	15 A
Power cable requirements*	3 x AWG14
Plug	NEMA 5-20P

*Recommended size - observe local ordinance. Cable not included.

Gas power supply

Gas type	Nominal gas power	Inlet pressure	Gas valve orifice	Hook-up
G110	16 kW	5-40 mbar	-	3/4" gas inlet
G20	19 kW	5-40 mbar	-	3/4" gas inlet
G25	19 kW	5-40 mbar	-	3/4" gas inlet
G25.1	19 kW	5-40 mbar	-	3/4" gas inlet
G25.3	19 kW	5-40 mbar	-	3/4" gas inlet
G30	19 kW	19 kW	5.5 mm	3/4" gas inlet
G31	19 kW	5-40 mbar	5.5 mm	3/4" gas inlet

Water Supply

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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	≤ 0.5 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.

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