

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

- Combi steamer
- Electric
- 7 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
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- 2-speed fan system and high-performance circular resistance
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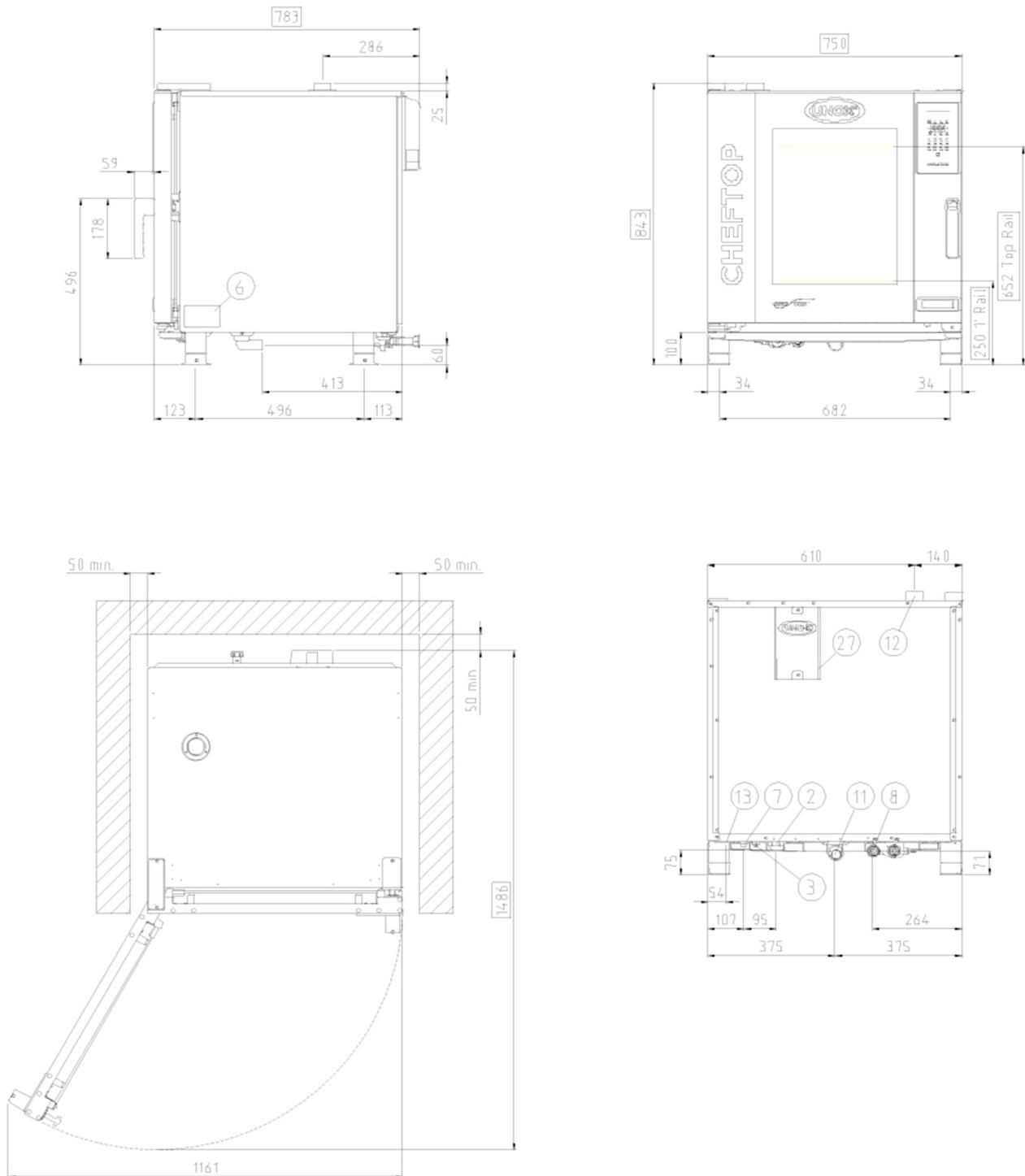
## ADVANCED AND AUTOMATIC COOKING FEATURES

### 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	843 mm
Net Weight	72 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-0711-EZRM

## POWER SUPPLY

### STANDARD

Voltage	380-415 V
Phase	3PH+N+PE
Frequency	50-60 Hz
Total power	11,7 kW
Maximum Amp Draw	17,5 A
Required breaker size *	25 A
Power cable requirement	H07RN-F 5G 2.5 mm <sup>2</sup>
Cord diameter	14 mm
Plug	NOT INCLUDED

### OPTION B

Voltage	220-240 V
Phase	1PH+N+PE
Frequency	50-60 Hz
Total power	11,7 kW
Maximum Amp Draw	51 A
Required breaker size *	63 A
Power cable requirement	H07RN-F 3G 10 mm <sup>2</sup>
Cord diameter	21 mm
Plug	NOT INCLUDED

### OPTION A

Voltage	220-240 V
Phase	3PH+PE
Frequency	50-60 Hz
Total power	11,7 kW
Maximum Amp Draw	30 A
Required breaker size *	32 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).

## 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](http://infonet.unox.com)

