

XEVC-0511-EZLM

Model CHEFTOP MIND.Maps™ ZERO COUNTERTOP

Project	
Item	
Quantity	
Date	

Combi oven		Electric		
5 trays GN 1/1		Hinge on the left side		
Control panel with 7-segment display				
Voltage:	380-415V 3N~ / 220-240V 3~ / 220-240V 1~			

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 Programs

- 12 quick programs
- Store up to 99 programs

Manual cooking

- **Temperature:** 30 °C 260 °C
- Up to 3 cooking steps

Advanced and automatic cooking features Unox Intensive Cooking

- DRY.Plus: rapidly extracts humidity from the cooking chamber
- STEAM.Plus: creates instant humidity
- AIR.Plus: multiple fans with reverse gear and 2 speed settings





Key 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-tip system
- Drip collection system integrated in the door which works even when the door is open
- 2-speed fan system and high-performance circular heating elements

App and web services

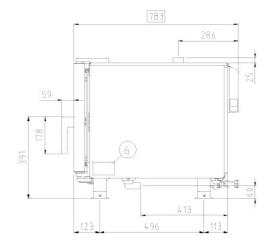
Accessories

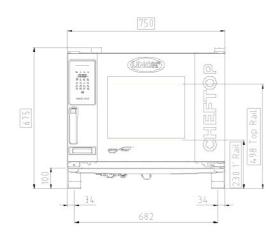
- **Neutral cabinet:** recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand:** the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- QUICK.Load and trolley system
- Cooking Essentials: special trays

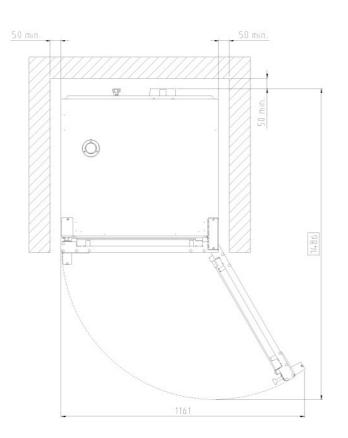


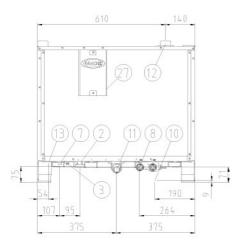
Views Connection positions Dimensions and weight

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Dimensions and weight				
Width	750 mm			
Depth	783 mm			
Height	675 mm			
Net weight	61 kg			
Tray pitch	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
- 10 Rotor.KLEAN™ inlet

- **11** Chamber drain pipe
- 12 Hot fumes exhaust chimney

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Pag. 3 / 4

- 13 Accessories connection
- 27 Cooling air outlet



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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.

Electrical power supply

STANDARD			
Voltage	380-415 V		
Phase	~3PH+N+PE		
Frequency	50 / 60 Hz		
Total power	9,3 kW		
Max Amp draw	14 A		
Required breaker size	16 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	9,3 kW		
Max Amp draw	24 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	9,3 kW		
Max Amp draw	41 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		
*D			

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

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