



INVENTIVE SIMPLIFICATION

CHEFTOP MIND.Maps™ PLUS COMPACT Combi-steamer: XECC-0523-EPRM-HU



DESCRIPTION

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plated regeneration) and for fresh or frozen baking process thanks to CLIMALUX™ technology that combines the production of high quality steam, STEAM.Maxi™ with the controlled forced extraction of humidity DRY.Maxi.

Automatic management of cooking processes (CHEFUNOX) assisted by UNOX Intelligent Performance artificial intelligence which guarantees perfect results and repeatability for any load size.

KEY FEATURES

UNOX INTELLIGENT PERFORMANCE:

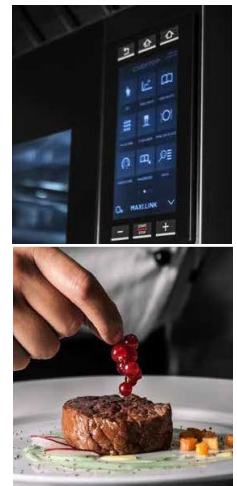
- CLIMALUX: Precise humidity control.
- SMART.Preheating: Automatic and intelligent cooking chamber preheating.
- ADAPTIVE.Cooking: Automatic adjustment of time, temperature and climate condition for a perfect result for any quantity of food.
- AUTO.Soft: Smooth temperature rising management for delicate product.
- SENSE.Klean: Automatic and intelligent washing system based on actual oven usage.

DATA DRIVEN COOKING:







- Ethernet connection board to keep the oven connected to UNOX and UNOX App.
- DDC Stats: Oven usage and consumption reports.
- DDC App: Remote analysis of usage and consumption.

UNOX INTENSIVE COOKING:

- STEAM.Maxi: Humidity and steam production.
- DRY.Maxi: Forced extraction of humidity.
- AIR.Maxi: Multiple fans and auto-reversing fan speed.



ACCESSORIES

-  GRP710 steam & fry – GN 2/3
Stainless steel grid tray for steaming or pre-fried foods, 30mm H
-  GRP715 roasting & braising – GN 2/3
Stainless steel tray w/ supports for roasting, 163mm H
-  GRP705 pastry & bakery – GN 2/3
Flat stainless steel grid
-  TG715 pastry & bakery – GN 2/3
Fakiro™ flat aluminium pan for pizza, 37mm H
-  TG720 grilling – GN 2/3
Non-stick aluminium tray for grilling, 20mm H
-  TG735 frying – GN 2/3
Enamel coated tray for frying breaded products, 20mm H

SPECIFICATIONS

Type of control	Digital
*Door open	From right to left
No. of trays	5 trays
Tray size	GN 2/3
Pitch	67 mm
Water inlet:	3/4" NPT
Water in pressure:	21-87 psi
Elect. voltage	Standard: 380V / 50Hz / 3ph+N Optional: 230V / 50Hz / 1ph
Elect. power:	5.2 kW
Dimension (W x D x H)	535 x 662 x 649 mm
Weight:	55 kg

*Extra cost will be implied for changing the door open.