



XAVC-0511-EQRM

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
CHEFTOP MIND.Maps™ CONVEX

Convection oven	Electric
5 GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage: 240V 1~ / 208V 3N~ / 240V 3N~ / 208V 1~	



Description

Concrete, robust and easy to use convection oven, ideal for handling traditional cooking processes (baking, roasting and browning). It uses 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:** 86 °F - 500 °F
- Up to 9 cooking steps
- **Fan speed:** 2 settings

Programs

- **384 Programs**
- **MULTI.TIME:** manage up to 10 cooking processes at the same time

Advanced and automatic cooking features

Unox Intensive Cooking

AIR.Plus: multiple fans with reverse gear and 2 speed settings

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically regulates the cooking parameters to ensure repeatable results
- **SMART.Preheating:** automatically sets the preheating temperature and duration





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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 heating elements

Integrated Wi-Fi

Wi-Fi / USB data: download/upload HACCP data

Wi-Fi / USB data: download/upload programs

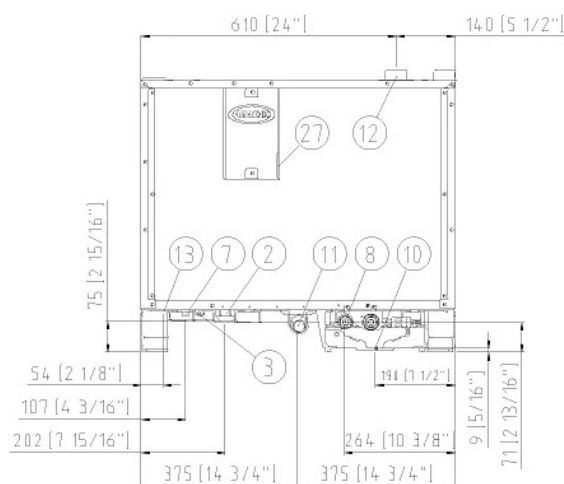
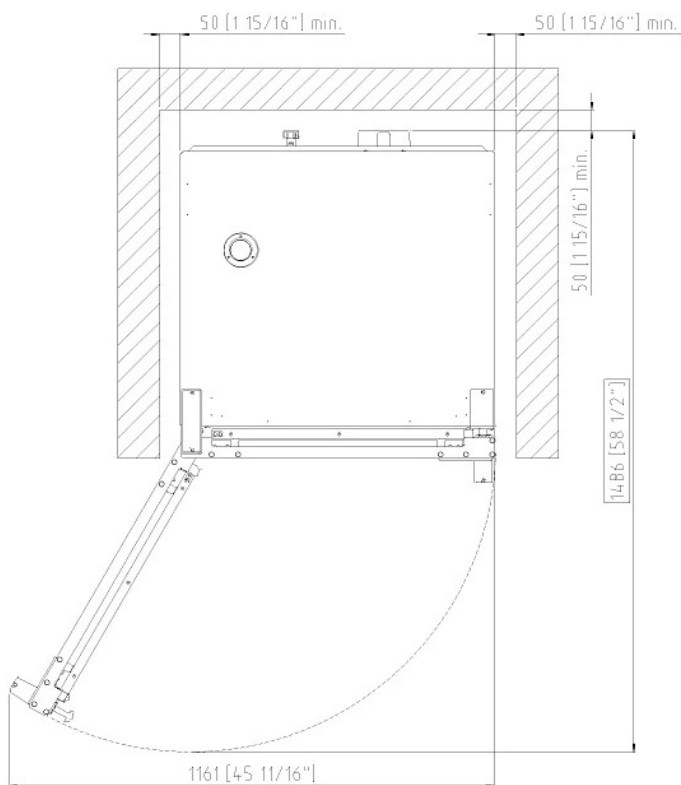
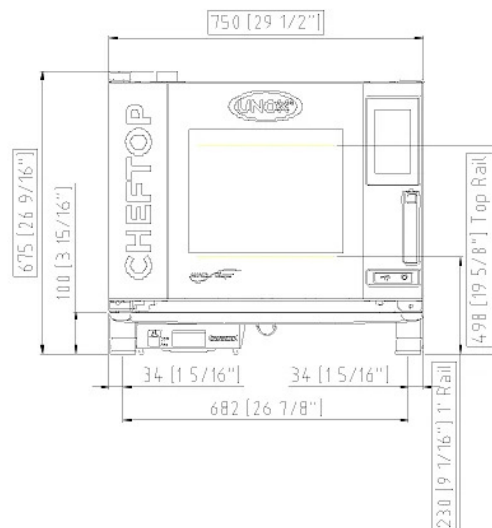
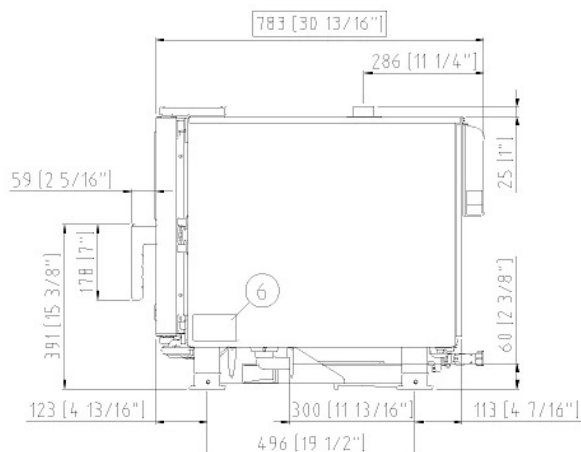
App and web services

- **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

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

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Dimensions and weight

Width	29-1/2"	750 mm
Depth	30-13/16"	783 mm
Height	26-9/16"	675 mm
Net weight	154 lbs	70 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
10	Rotor.KLEAN™ inlet

11	Chamber drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet



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Electrical power supply

OPTION A

Voltage	240 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	7.8 kW
Max Amp draw	19.5 A
Required breaker size	25 A
Power cable requirements*	4 x AWG 10
Plug	X X

OPTION B

Voltage	208 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	5.9 kW
Max Amp draw	17 A
Required breaker size	25 A
Power cable requirements*	4 x AWG 10
Plug	X X

OPTION C

Voltage	240 V
Phase	~1PH+PE
Frequency	60 Hz
Total power	7.8 kW
Max Amp draw	32.5 A
Required breaker size	40 A
Power cable requirements*	4 x AWG 8
Plug	X X

OPTION D

Voltage	208 V
Phase	~1PH+PE
Frequency	60 Hz
Total power	5.9 kW
Max Amp draw	28.5 A
Required breaker size	35 A
Power cable requirements*	4 x AWG 8
Plug	X X

*Recommended size - observe local ordinance.

Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aerations, etc.) comply with the current national standards. Combustion analysis must be performed in case of gas ovens.

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