

XAV305E-1

5 each - 12"x20" Steam / Hotel Pans



INTEGRATED TECHNOLOGY

AIR.Maxi Multiple fans in the design of UNOX ovens ensure perfect uniformity throughout all trays, from the top to the bottom. Auto-reversing motors, combined with high-speed revolving fans, ensure perfect uniformity within every single pan. 6 air flow speeds within the chamber and 1 semi-static mode allow the cooking of any kind of product, from the lightest and most delicate to those which require a very high heat transfer.

STEAM.Maxi Production of dense steam from 118 °F with extreme accuracy and minimal water consumption.

DRY.Maxi Patented UNOX technology, which provides rapid extraction of the humidity from the cooking chamber (both the humidity released by the food and the same eventually generated through all previous cooking steps).

ADAPTIVE.Clima: Continuous monitoring of all the cooking parameters, including the chamber and core temperature along with the level of humidity. The ChefTop™ oven can then adjust the cooking program to the number of pans placed in the oven, while allowing the operator to obtain a perfect finished product, each and every time.

COOKING ESSENTIALS

- | | |
|--|---|
| Black.Bake (Art.: TG890)
Non-stick perforated aluminum pan | Grid (Art.: GRP806)
Stainless steel grid |
| Pan.Fry (Art.: TG905)
Enamel-coated pan | Pollo (Art.: GRP825)
8 bird capacity stainless steel grid |
| Grill (Art.: TG885)
Non-stick aluminum pan | No.fry (Art.: GRP815)
Stainless steel basket |

OPTIONAL

- | | |
|--------------|--|
| Art.: XC 262 | UNOX.Link |
| Art.: XC 215 | UNOX.Pure (Cleaning Filtration System) |
| Art.: XC 706 | Buzzer kit |
| Art.: XC 720 | Safety double door opening kit |

DESCRIPTION

ChefTop™ Combi Oven comes with the most advanced patented **UNOX** technologies. It has been designed and developed through extensive collaboration among a team of professional chefs and the most advanced research institutes across the globe for the cooking of meat, poultry, fish, vegetables, egg, desserts, bakery and confectionary products and for rethermalizing pre-cooked dishes. **ChefTop™** Combi Ovens have a wide range of available accessories to increase their versatility and ease of use within all commercial kitchens.

• Standard ◦ Optional - Not available

COOKING MODES

- Convection cooking from 86 °F - 500 °F
- Mixed steam and convection cooking 118 °F - 500 °F, with **STEAM.Maxi™** settings 10% to 90%
- Steaming 118 °F - 266 °F with **STEAM.Maxi™** technology
- Dry air cooking 86 °F - 500 °F with **DRY.Maxi™** technology, with settings between 10% to 100%
- Maximum pre-heating temperature is 536 °F
- Delta-T** cooking with core probe
- MULTI-Point** core probe
- SOUS-VIDE** core probe

AIR DISTRIBUTION WITHIN THE COOKING CHAMBER

- AIR.Maxi™ Technology:** multiple fans with reversing gear
- AIR.Maxi™ Technology:** 6 air speeds, programmable
- AIR.Maxi™ Technology:** 1 semi-static cooking mode, programmable
- AIR.Maxi™ Technology:** pulse function

CLIMATE MANAGEMENT WITHIN THE COOKING CHAMBER

- DRY.Maxi™ Technology:** high performance moisture and humidity extraction, programmable
- DRY.Maxi™ Technology:** cooking with humidity extraction from 86 °F - 500 °F
- STEAM.Maxi™ Technology:** steaming at 118 °F - 266 °F
- STEAM.Maxi™ Technology:** allows for a combination of moist air and dry air from 118 °F - 266 °F
- ADAPTIVE.Clima Technology:** for oven cavity humidity measurement and regulation
- ADAPTIVE.Clima Technology:** repeating of the exact desired cooking process through memorizing the actual cooking process
- ADAPTIVE.Clima Technology:** 20 **ADAPTIVE.Clima** process memory

THERMAL INSULATION AND SAFETY

- Protek.SAFE™ Technology:** maximum thermal efficiency and safe working conditions
- Protek.SAFE™ Technology:** brake to prevent energy loss at door opening
- Protek.SAFE™ Technology:** electrical power absorption related to the required needs

AUTOMATIC CLEANING

- Rotor.KLEAN™:** 4 automatic and 2 semi-automatic washing programs

PATENTED DOOR

- Door hinges made of highly durable, self-lubricating techno-polymer
- Reversible door, even after installation
- Door stopping positions at 60°-120°-180°

AUXILIARIES FUNCTIONS

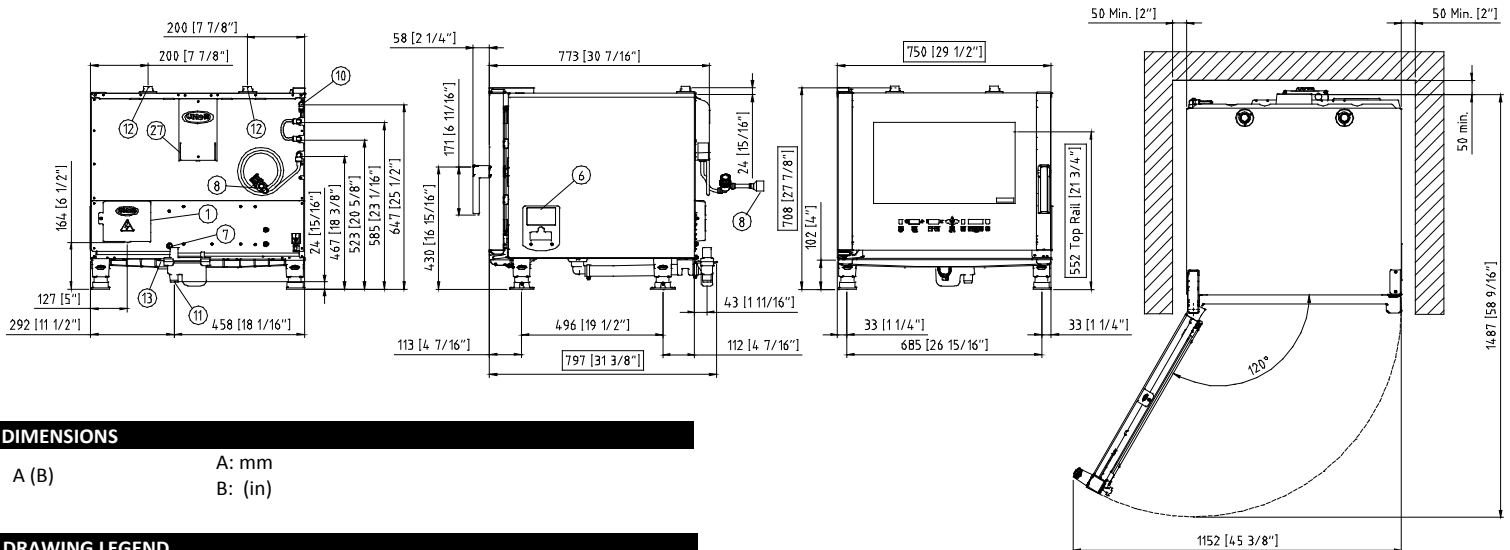
- 99 cooking programs memory, each one capable of 9 cooking steps
- Ability to assign a name to each stored program
- Preheating temperature up to 536 °F (manually controlled by operator)
- Display of the remaining cooking time (when cooking without the core probe)
- Cooking Hold mode: «HOLD»
- Continuous functioning: «INF»
- Display of data: actual cooking time, core probe temperature, cavity temperature
- «COOL» function for rapid cavity cool-down
- Temperatures captured in °C or °F

TECHNICAL DETAILS

- Rounded-edge stainless steel AISI304 cavity for proper sanitation and ease of cleaning
- Cavity lighting through external LED lights
- Steam-proof sealed **ChefTouch** control panel
- Highly-durable carbon fiber door lock
- Door drip pan, for continuous drainage, even when the door is open
- High capacity drip pan connectable to appliance drain
- Light weight, heavy duty structure using innovative raw materials
- Proximity door contact switch
- 2-stage safety door lock
- Self-diagnostic system
- Safety temperature switch
- Accessible internal glass, for ease of cleaning
- Stainless steel / C-shaped rack rails with notched recesses for easy loading
- Service USB port and UNOX USB pen drive pre-loaded with firmware, settings and manuals
- UNOX.Link kit (USB interface with OVEX.Net 3.0 software and internet connection)

CERTIFICATIONS





DIMENSIONS

A (B) A: mm
 B: (in)

DRAWING LEGEND

- 1 TERMINAL BOARD COVER BOX
- 6 TECHNICAL DATA PLATE
- 7 SAFETY THERMOSTAT
- 8 3/4" THREAD WATER INLET
- 10 UNOX.Det&Rinse CONNECTION
- 11 CAVITY DRAIN PIPE
- 12 CHIMNEY
- 13 ACCESSORIES CONNECTION
- 27 COOLING AIR OUTLET

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CAPACITY, DIMENSIONS, WEIGHT

Capacity	5 each - 12"x20" Steam Table / Hotel Pans
Pan Spacing / Pitch	2-5/8" (67 mm)
Dimensions WxDxH	29-1/2" x 31-3/8" x 27-7/8" (750 mm x 797 mm x 708 mm)
Net Weight	139 lbs (63 kg)

POWER SUPPLY

VOLTAGE	PH	Hz	MAXIMUM AMP DRAW	REQUIRED BREAKER SIZE**	kW	WIRE SIZE, CU, 90°C AWG*	CORD & PLUG
208 - 240	1	60	23 A	30 A	4.2 - 5.5	3xAWG10	NO SUPPLIED BY FACTORY

* Minimum wire gauge required for field connection, ALWAYS OBSERVE LOCAL ORDINANCES
 ** Recommended size. Always refer to the NEC, state and local codes

WATER REQUIREMENTS

Water inlet: one (1) cold water inlets - drinking quality:
 - one (1) untreated water inlet: 3/4" NPT*, line pressure: 22 to 87 psi; 1.5 to 6 bar * Can manifold off of one 3/4" line.

Water drain: 30 mm connection with a 2" minimum air gap installed as closed to the oven as possible within 3 feet.

Water quality minimum standards: 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 incoming water supply is compliant with the specifications listed through adequate treatment measures.
 Contaminant Inlet Water Requirements (untreated water): Free Chlorine: less than 0.1 ppm (mg/L); Chloramine: less than 0.1 ppm (mg/L); Hardness: less than 3 gpg (52 ppm); Chloride: less than 30 ppm (mg/L); ph: 7.0 to 8.5; Alkalinity: less than 50 ppm (mg/L); Silica: less than 12 ppm (mg/L); Total Dissolved Solids (tds): less than 60 ppm

INSTALLATION REQUIREMENTS

Oven must be installed level. Back-flow preventer integrated in the unit.
 Installations must comply with all local electrical, plumbing and ventilation codes.