



XAVC-06FS-EQRM

Project _____
 Item _____
 Quantity _____
 Date _____

Model
CHEFTOP MIND.Maps™ CONVEX

Convection oven _____ Electric _____
 6 trays 18"x26" _____ Hinge on the left side _____
 9.5" Touch control panel _____
 Voltage: 240V 3N~ / 208V 3N~ / 240V 1~ / 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

- **DRY.Maxi™:** removes large amounts of moisture from the cooking chamber in an ultra-short timeframe
- **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

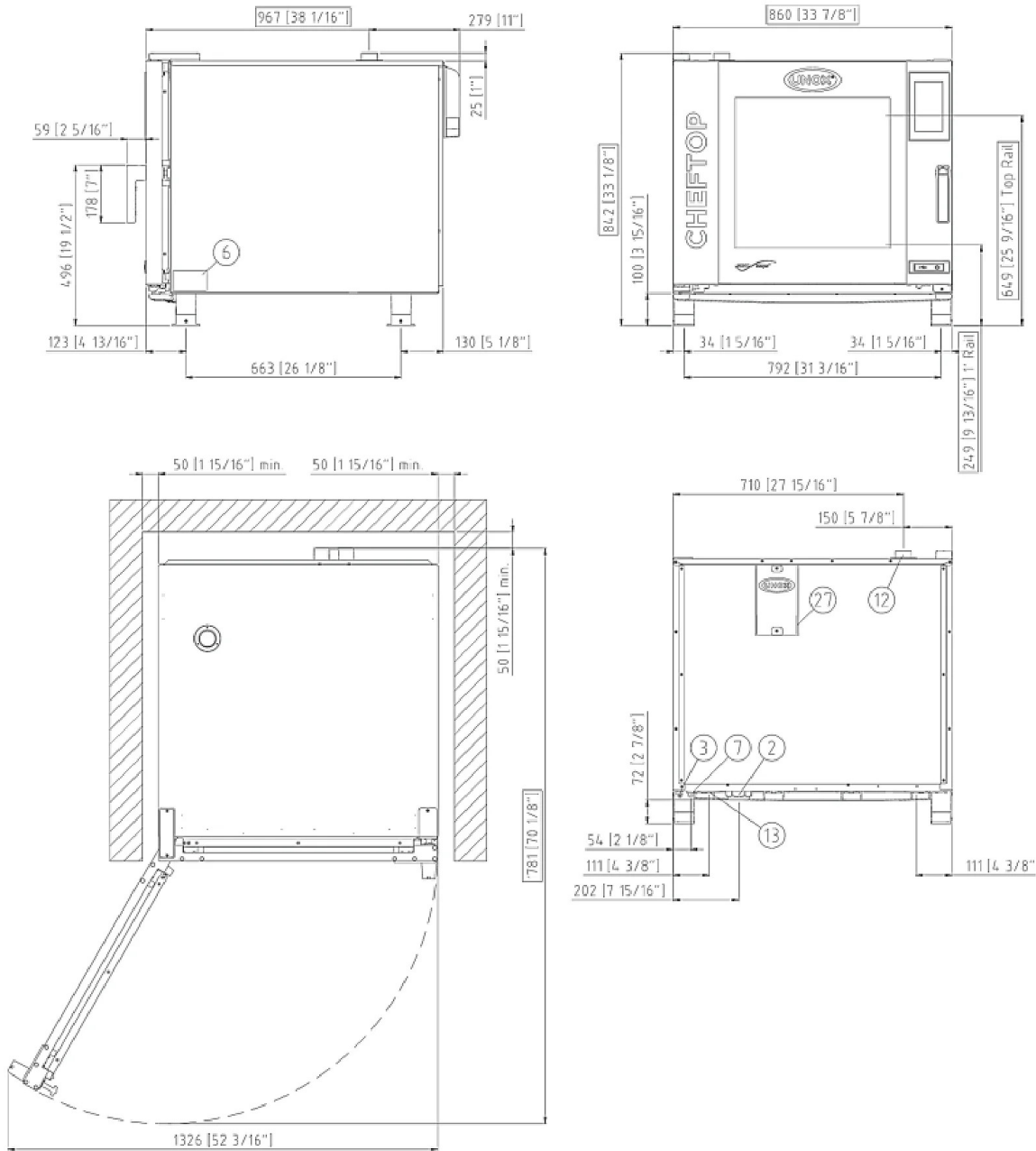
App and web services

- **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

- **LIEVOX:** Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **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	33-7/8"	860 mm
Depth	38-1/16"	967 mm
Height	33-1/8"	842 mm
Net weight	247 lbs	112 kg
Tray pitch	3-1/8"	80 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
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	50 / 60 Hz
Total power	19 kW
Max Amp draw	47 A
Required breaker size	60 A
Power cable requirements*	4 x AWG 4
Plug	X X

OPTION B

Voltage	208 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	14.3 kW
Max Amp draw	42 A
Required breaker size	50 A
Power cable requirements*	4 x AWG 6
Plug	X X

OPTION C

Voltage	240 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	19 kW
Max Amp draw	80 A
Required breaker size	90 A
Power cable requirements*	3 x AWG 2
Plug	X X

OPTION D

Voltage	208 V
Phase	~1PH+PE
Frequency	50 / 60 Hz
Total power	14.3 kW
Max Amp draw	70 A
Required breaker size	80 A
Power cable requirements*	3 x AWG 3
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