



INVENTIVE SIMPLIFICATION

Project _____

Item _____

Quantity _____

Date _____

XEBC-10EU-E1R

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MODEL BAKERTOP MIND.Maps™ ONE

- | | |
|--------------------|---------------------------------|
| • Combi steamer | • Hinged Left (Right Hand Door) |
| • Electric | • 9.5" Touch control panel |
| • 10 Trays 600x400 | |



DESCRIPTION

Combi oven for fresh and frozen bakery, pastry and confectionary cooking processes and gastronomy cooking process (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plated regeneration) thanks to **CLIMALUX™** technology that combines **STEAM.Maxi™**, the production of high quality steam, and **DRY.Maxi™**, the controlled extraction of humidity.

STANDARD COOKING FEATURES

SETTINGS:

- **TEMPERATURE:** 30 °C – 260 °C.
- **CLIMA.Control:** Humidity or dry air set by 10%.
- **FANS:** 4 fan speeds with auto-reverse and pulse function.
- Up to 9 cooking steps.
- Single point core probe.
- Delta T cooking option.
- **MIND.Maps™:** The new intuitive visual language setting to create your perfect cooking program.

PROGRAMS:

- 384 programs.
- **MIND.Maps™:** Up to 48 custom MIND.Maps™

UNOX INTENSIVE COOKING:

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

APP & WEB SERVICES

- Data Driven Cooking App and website.
- Combi guru smartphone app.

KEY FEATURES

UNOX INTENSIVE COOKING:

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

DATA DRIVEN COOKING:

- **DDC Stats:** Oven usage and consumption reports.
- **DDC App:** Remote analysis of usage and consumption.

STANDARD TECHNICAL FEATURES

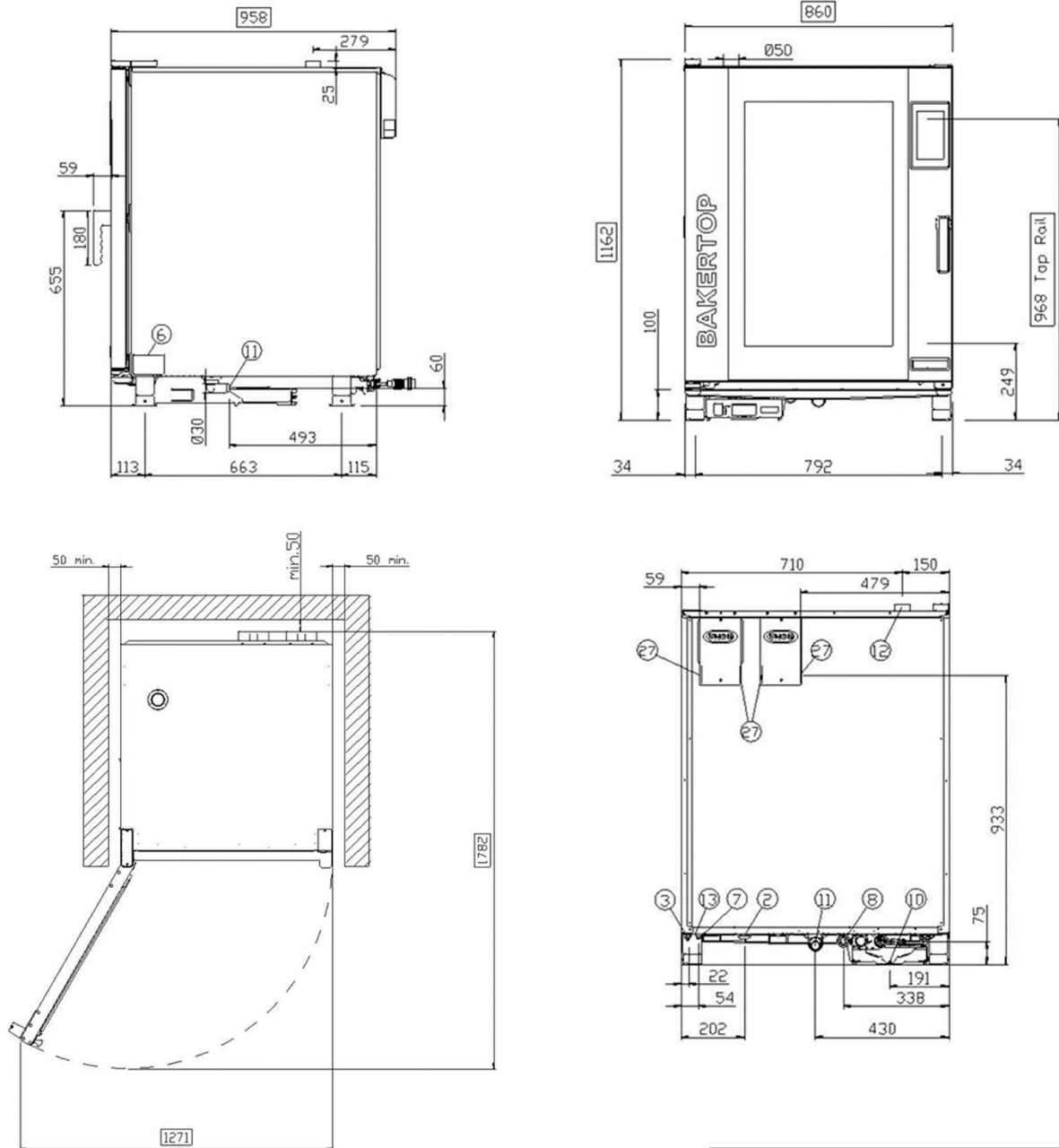
- **ROTOR.Klean:** Automatic washing system.
- BUILD-IN Detergent drawer system
- **Single point core probe:** 1 sensor.
- **Double glass**
- **USB data:** Download/upload HACCP data.
- **USB data:** Download/upload programs
- Integrated Det&Rinse tank.
- **LED** chamber illumination integrated in the door.
- Stainless steel tray supports
- Stainless steel AISI 304 cooking chamber



XEBC-10EU-E1R

Views
Connection positions
Dimensions and Weights

XEBC-10EU-E1R



DIMENSIONS AND WEIGHT

Width	860 mm
Depth	958 mm
Height	1162 mm
Net Weight	130 Kg
Pan Spacing	80 mm

CONNECTION POSITIONS

1	Terminal board cover box
2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4 " Thread water inlet
10	Rotor.KLEAN connection
11	Cavity drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet



INVENTIVE SIMPLIFICATION

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Power supply
Water connections
Installation requirements
Accessories

XEBC-10EU-E1R

POWER SUPPLY

STANDARD	
Voltage	380-415 V
Phase	3PH+N+PE
Cycle	50-60 Hz
Total power	14.9 kW
Maximum Amp Draw	22 A
Required breaker size *	32 A
Power cable requirement	H07RN-F 5G 4 mm ²
Cord diameter	16,25 mm
Plug	NOT INCLUDED

OPTION A	
Voltage	220-240 V
Phase	3PH+PE
Cycle	50-60 Hz
Total power	14.9 kW
Maximum Amp Draw	38.6 A
Required breaker size *	50 A
Power cable requirement	H07RN-F 4G 10 mm ²
Cord diameter	16,25 mm
Plug	NOT INCLUDED

INSTALLATION REQUIREMENTS

Installations must conform to all local electrical systems, specifically minimum wire gauge required for field connection, hydraulic and ventilation codes.

WATER CONNECTION

SUPPLY	
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 the incoming water supply is compliant with the specifications listed through adequate treatment measures.	
Line pressure:	Drinking water inlet: 3/4" NPT*, line pressure: 21 to 87 psi; 1.5 to 6 Bar

INFLOW WATER SPECIFICATIONS	
Free chlorine	≤ 0.1 ppm
Chloramine	0.1 ppm
TDS	≤ 125 ppm
Silica	≤ 12 ppm
pH	7 ÷ 8.5

STEAM CIRCUIT: INFLOW WATER SPECIFICATIONS	
Total hardness (TH)	≤ 8 °d
Chlorides	≤ 25 ppm
Alkalinity	≤ 150 ppm as CaCO ₃

ACCESSORIES

- **Det&Rinse PLUS:** Concentrated detergent and rinse aid.
- **Det&Rinse ECO:** Detergent with natural ingredient.
- **VENTLESS HOOD:** Steam condensing hood (water required).
- **WATERLESS HOOD:** Steam condensing hood (water not required).
- **Activated Carbon filter for waterless hoods**
- **BAKING ESSENTIALS:** Special trays.
- **Quick load and trolley system**
- **UNOX PURE:** Osmosis filter.
- **UNOX PURE-RO:** Reverse osmosis filter.
- **Sous-vide:** Extra-fine core probe for sous-vide.
- **Wi/Fi & Ethernet:** Connection board to keep the oven connected to UNOX cloud mandatory to extend warranty.
- Available in different voltage.

Register to access data and product specifications
infonet.unox.com

