



BAKERTOP MIND.Maps™ ONE COUNTERTOP XEBC-06EU-E1RM



Technologically advanced combi oven for fresh or frozen baking processes and for gastronomy cooking processes (dehydrating, steaming, low temperature baking, sous vide cooking, roasting, grilling, pan frying, regeneration and plated regeneration) thanks to the Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without a trained staff.

- Combi steamer
- Electric
- 06 trays 600x400
- Hinged left(right hand door)
- 7" Touch control panel

STANDARD COOKING FEATURES

Manual cooking

- Temperature: 30 °C – 260 °C
- Up to 9 cooking steps
- CLIMA.Control: humidity or dry air set by 10%
- Delta T cooking with core probe

Programs

- 1000+ programs
- MIND.Maps™: draw the cooking processes directly on the display

STANDARD TECHNICAL FEATURES

- ROTOR.Klean™: automatic washing system
- 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-tipping system
- Drip collection system integrated in the door and functional even with the door open
- 4-speed fan system and high-performance circular resistance
- Integrated DET&Rinse™ detergent container
- Wi-Fi / USB data: download/upload HACCP data
- Wi-Fi / USB data: download/upload programs

ADVANCED AND AUTOMATIC COOKING FEATURES

Unox Intensive Cooking

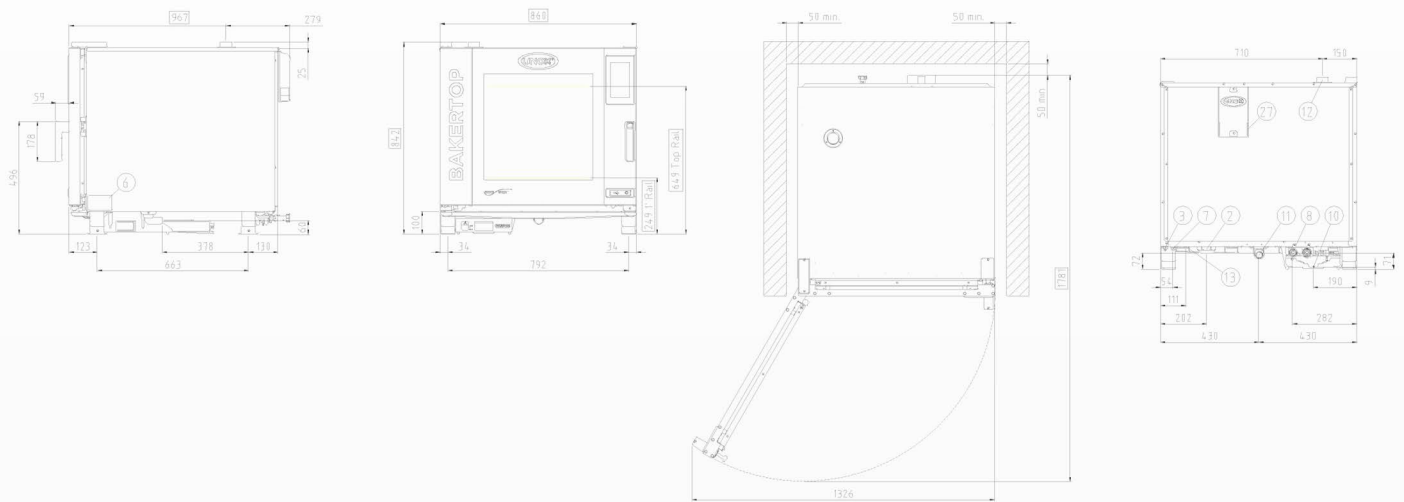
- DRY.Maxi™: rapidly extracts the humidity from the cooking chamber
- STEAM.Maxi™: produces saturated steam
- AIR.Maxi™: manage fans auto-reverse and pulse function
- CLIMALUX™: total control of the humidity in the cooking chamber

Data Driven Cooking

- Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve

APP & WEB SERVICES

- Data Driven Cooking app & webapp
- Top Training app
- Combi guru App



CONNECTION POSITIONS

- 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

Voltage	380-415 V
Phase	3PH+N+PE
Frequency	50-60 Hz
Total power	9,9 kW
Maximum Amp Draw	15 A
Required breaker size*	20 A
Power cable requirement	H07RN-F 5G 2.5 mm ²



Width	860 mm
Depth	967 mm
Height	843 mm
Net Weight	102 kg
Pan spacing	80 mm
Cord diameter	13.96 mm



The Bakery Equipment Specialist