



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



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

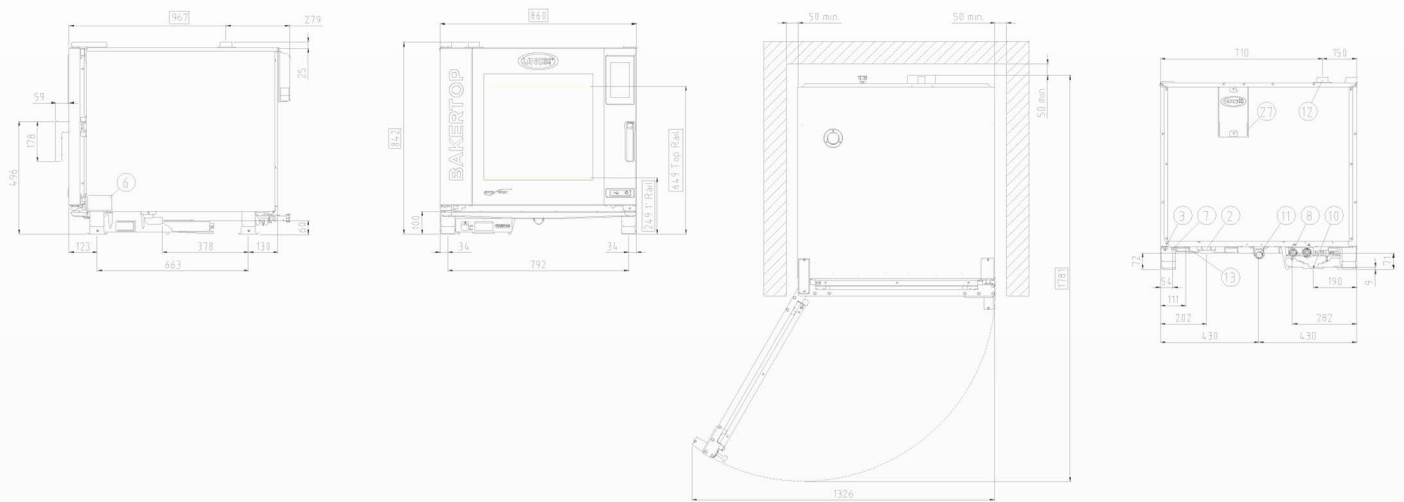
- DRY.Maxi™: rapidly extracts the humidity from the cooking chamber
- STEAM.Maxi™: produces saturated steam
- AIR.Maxi™: manage fans auto-reverse and pulse function
- CLIMALUX™: total control of the humidity in the cooking chamber

##### 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

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



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



The Bakery Equipment Specialist