

XAVC-16FS-GPR

16 18"x26" Full Size Sheet Pans or 32 12"x20" Hotel Pans (side by side)



INTEGRATED TECHNOLGY

AIR.Maxi[™]: The AIR.Maxi[™] technology ensures perfect distribution of the air and therefore of the heat within the cooking chamber. Multiple auto-reversing fans and high speed motors guarantee cooking uniformity in all pans: from those at the bottom of the oven to those at the top. The possibility of choosing from 4 air speeds and 4 semi-static modes allows any type of product to be cooked perfectly, from the most delicate items to products that require high temperatures and a high rate of heat transfer.

STEAM.Maxi:™ Production of dense steam from 95 °F with extreme accuracy and minimal water consumption.

DRY.Maxi[™]: The DRY.Maxi[™] technology rapidly extracts humidity from the cooking chamber and creates the ideal conditions for food that needs to be cooked in a completely dry environment. Oven baked products are soft, crisp and fragrant, grilled and browned meats retain their weight and flavor, vegetables maintain their perfect consistency. You can cook whatever you like, with Unox, quality comes as standard.

You can cook whatever you like, with Unox, quality comes as standard. ADAPTIVE.Cooking[™]: In CHEFTOP MIND.Maps[™] PLUS ovens the ADAPTIVE.Cooking[™] technology transforms your oven into an intelligent tool. It understands the results that you have in mind, interprets your settings, registers the variations of humidity and temperature, understands the quantity of food that is in the oven and proposes the best way to get exactly the results that you expect. By perfecting the cooking time and regulating the combined actions of 3 technologies, DRY.Maxi[™], STEAM.Maxi[™] and AIR.Maxi[™], ADAPTIVE.Cooking[™] always gives you the same perfect result. Exactly as you imagined it.

COOKING ESSENTIALS

Bake (Art.: TG515) Perforated aluminum pan	Grid (Art.: GRP560) Stainless steel grid
Black.Bake (Art.: TG520) Non-stick perforated aluminum pan	Baguette (Art.: GRP565) 6 channel chromium plated grid
Pan.Fry (Art.: TG525) Enamel-coated pan	Pollo (Art.: GRP570) 8 bird capacity stainless steel grid
Grill (Art.: TG530) Non-stick aluminum pan	No.fry (Art.: GRP575) Stainless steel basket

DESCRIPTION

Controllable like your hand. Natural as your thoughts. Fast as your glance. This is Unox CHEFTOP MIND.Maps™, the new line of professional ovens that breaks down the barriers between your idea and the dish you serve, with a gesture. CHEFTOP MIND.Maps™ PLUS stands for complete control of the cooking process and maximum creative freedom. MIND.Maps™: Personality, in a gesture.

• Standard o Optional

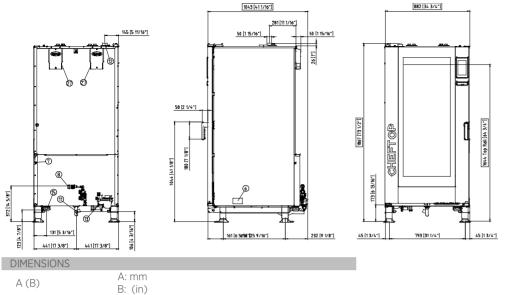
MANUAL COCKING MODES • Convection cooking 36 FT - 500 °F • Mixed humidity and convection cooking 35 FT - 500 °F, with STEAMMaxi" 30% to 20%. • Steaming 95 FT - 266 FF with STEAM Maxi" technology 10% to 100%. • Dy air cooking 85 FT - 500 °F • MULT Point core probe • ADVANCED AND ALTOMATIC COCKING PEOGRAMMING • MIND Mass" technology, draw cooking processes made of Infinite steps with one simple touch • PROGRAMS: possibility to assign a name and picture to the stored programs • PROGRAMS: possibility to assign a name and picture to the stored programs • PROGRAMS: possibility to assign a name and picture to the stored programs • PROGRAMS: possibility to assign a name and picture to the stored programs • PROGRAMS: possibility to assign a name and picture to the stored programs to cook different products at the same time • MILL Theint technology: dam socking programmable • • ARE MAX** Technology: multiple reversing fars • • ARE MAX** Technology: dam socking modes, programmable • • LIME MAX** Technology: dam socking modes, programmable • • LIME M	Convection cooking 86 °F - 500 °F Mixed steam and convection cooking 95 °F - 500 °F, with STEAM.Maxi [™] 30% to 90% Mixed humidity and convection cooking 95 °F - 500 °F, with STEAM.Maxi [™] 10% to 20% Steaming 95 °F - 266 °F with STEAM.Maxi [™] technology 100% Dry air cooking 86 °F - 500 °F with DRY.Maxi [™] technology 10% to 100% Delta T cooking with core probe MULTI.Point core probe
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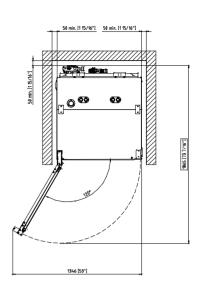




CHEFTOP MIND.Maps[™]

INVENTIVE SIMPLIFICATION





DRAWING LEGEND

372 [14 5/8"]

- TERMINAL BOARD POWER SUPPLY 2
- 6 TECHNICAL DATA PLATE
- 7 SAFETY THERMOSTAT
- 8 3/4" THREAD WATER INLET
- 10 Det&Rinse
- 11 CAVITY DRAIN PIPE
- 12 CHIMNEY
- 13 ACCESSORIES CONNECTION
- 27 COOLING AIR OUTLET

XAVC-16FS-GPR

CAPACITY, DIMENSIONS, WEIGHT

CAPACITI, DIMENSIONS, W		
Capacity Pan Spacing / Pitch Dimensions WxDxH Net Weight	16 18"x26" Full Size Sheet Pans or 32 12"x20" Hotel Pans (side by side) 3-5/16" (84mm) 34 3/4" x 41 1/8" x 73 1/2" (882x1043x1866mm) 485 lbs (220 kg)	
POWER SUPPLY		
	VOLTAGE PH Hz MAXIMUM AMP DRAW REQUIRED BREAKER SIZE** kW WIRE SIZE, CU, 90°C AWG* CORD & PLUG 120 V 1 60 20 A 25 A 2.4 kW 3xAWG14 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 	
GAS SUPPLY		
Connected energy load:	238850 Btu/h	
Min. gas supply pressure:	3.5 i.w.c. (Natural Gas) 8.0 i.w.c. (LP Gas)	
Max. gas supply pressure:	10.5 i.w.c. (Natural Gas) 13.0 i.w.c. (LP Gas)	
Hook-up:	3/4" NPT	
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:	1-3/16" (30 mm) connection with a 1" (25 mm) minimum air gap installed at least 1 foot (300 mm) away from the oven	
Water quality minimum USING A WATER SUPPLY NOT MEETING UNOX'S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY. I		
standards:	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 25 ppm (mg/L); ph: 7.0 to 8.5; Alkalinity: less than 50 ppm (mg/L); Silica:	
	less than 12 ppm (mg/L), Fardness. Tess than 50 ppm (mg/L), sinca. less than 12 ppm (mg/L). Total Dissolved Solids (tds): less than 60 ppm	
INSTALLATION REQUIREMENTS		
INSTALLATION REGUIREME		
	Oven must be installed level. Back-flow preventer integrated in the unit. Installations must comply with all local electrical, plumbing and ventilation codes,	
	installations must comply with all local electrical, plumbing and ventilation codes.	

UNOX INC. 105 Terry Drive - Suite 119 Newtown, Pennsylvania 18940 Toll Free: 1-800-489-UNOX (8669) infousa@unox.com www.unox.com