




# XEVH-5511-EPRM-HP

Project	_____
Item	_____
Quantity	_____
Date	_____

**Model**  
**CHEFTOP MIND.Maps™ VISTA**

 **Energy efficiency 21.7 kWh/day - 0 kg CO<sub>2</sub>/day\***

\*More details on the last page.

Combi oven	Electric
4 + 4 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	
Voltage:	380-415V 3N~ / 220-240V 3~



## Description

CHEFTOP MIND.Maps™ VISTA is a dual-chamber, technologically advanced combi oven that merges a distinctive Italian design with high-level cooking performances. It is ideal for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. CHEFTOP MIND.Maps™ VISTA is ideal for restaurants and hotels' open kitchens where the design of the oven becomes a central element, offering guests not only excellent food, but also a premium aesthetic experience. It is the perfect choice for trendy and stylish restaurants and hotels' rooftop terraces.



# XEVH-5511-EPRM-HP

Standard cooking features

Advanced and automatic cooking features

Key features

Included accessories

## Standard cooking features

### Programs

- **1000+** Programs
- **CHEFUNOX**: choose something to cook from the library and the oven will automatically set all the parameters
- **MULTI.TIME**: manages up to 10 cooking processes at the same time
- **MISE.EN.PLACE**: synchronises the insertion of pans so that all the dishes are ready at the same time
- **MIND.Maps™**: draw the cooking processes directly on the display
- **READY.COOK**: ready to use settings with infinite time for a quick start

### 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
- **MULTI.Point** core probe with 4 measuring points
- **SOUS-VIDE** core probe with 2 measuring points (optional accessory)

## Key features

- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 304 stainless steel with rounded edges
- Triple 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
- 4-speed fan system and high-performance heating elements
- Integrated **DET&Rinse™** detergent container
- Integrated Wi-Fi
- **Wi-Fi data**: download/upload HACCP data
- **Wi-Fi data**: download/upload programs

## Advanced and automatic cooking features

### Unox Intelligent Performance

- **ADAPTIVE.Cooking™**: automatically regulates the cooking parameters to ensure repeatable results
- **CLIMALUX™**: total control of the humidity in the cooking chamber
- **SMART.Preheating**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

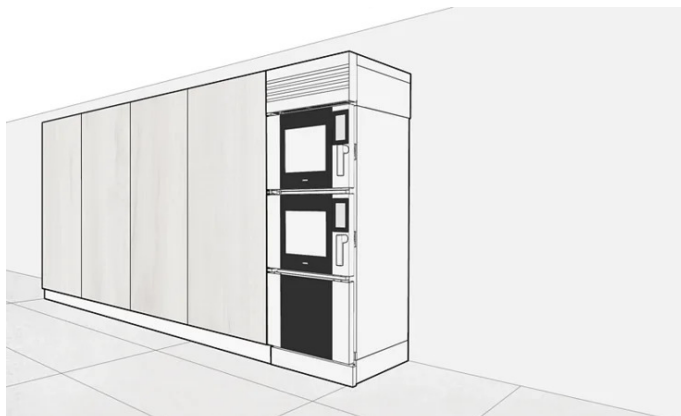
### Unox Intensive Cooking

- **DRY.Maxi™**: rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manage fans auto-reverse and pulse function
- **PRESSURE.Steam**: increases the steam saturation and temperature

## Included accessories

- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **Cooking Essentials**: special trays
- **DET&Rinse™ ECO**: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt.
- **DET&Rinse™ ULTRAPLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **PURE / PURE.XL**: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber

# XEVB-5511-EPRM-HP



## Option 1

Freestanding installation with XUC511 kit

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## Option 2

Flush installation with XUC502 steel frame

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## Option 3

Non-flush installation with XUC501 steel frame

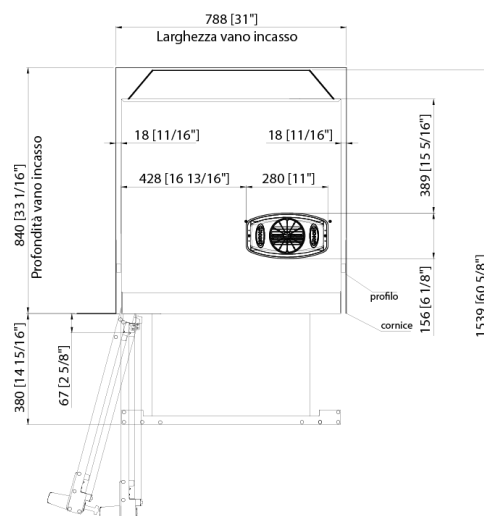
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## Option 1 - Freestanding installation with XUC511 kit



For further information, we invite you to consult the installation manual available on the Unox Casa website at the link below.

[> Installation manual](#)



## Option 2 - Flush installation with XUC502 steel frame



### Information

The XUC502 frame is attached directly to the oven, and subsequently, the oven and frame are inserted into the kitchen cabinet.

Prepare a circuit breaker in the electrical panel to be able to disconnect the power in case of need.

Arrange the water tap in an accessible location to be able to shut off the flow in case of need.

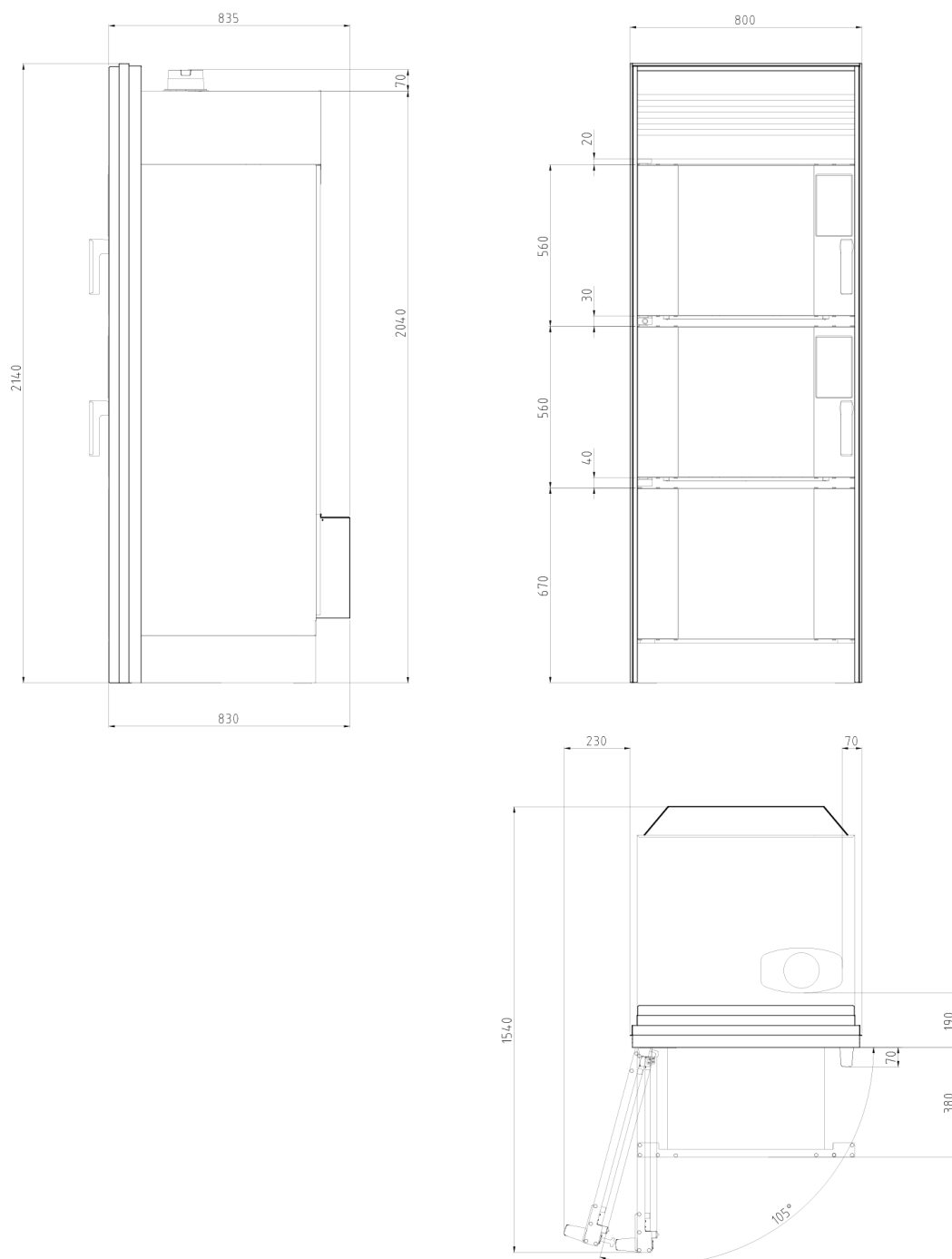
The equipment leaves the factory with the hood in the extraction version. If necessary during the installation phase it will be possible to convert the hood from extraction to filtering. See chimney dimensions on the next pages.

For further information, we invite you to consult the installation manual available on the Unox Casa website at the link below.

[> Installation manual](#)

## Option 2 - Flush installation with XUC502 steel frame

### Oven dimensions with applied frame



#### Dimensions and weight

Width	800 mm
Depth	835 mm
Height	2140 mm
Net weight	243,5 kg
Tray pitch	80 mm

#### Notes

To fully open the door (105°), necessary to insert/extract the trays, leave a space of 250 mm (9" 53/64 inch) starting from the side of the oven.

### Option 3 - Non-flush installation with XUC501 steel frame



#### Information

The XUC501 frame is fixed to the kitchen cabinet and then the oven is inserted inside the cabinet.

Prepare a circuit breaker in the electrical panel to be able to disconnect the power in case of need.

Arrange the water tap in an accessible location to be able to shut off the flow in case of need.

The equipment leaves the factory with the hood in the extraction version. If necessary during the installation phase it will be possible to convert the hood from extraction to filtering. See chimney dimensions on the next pages.

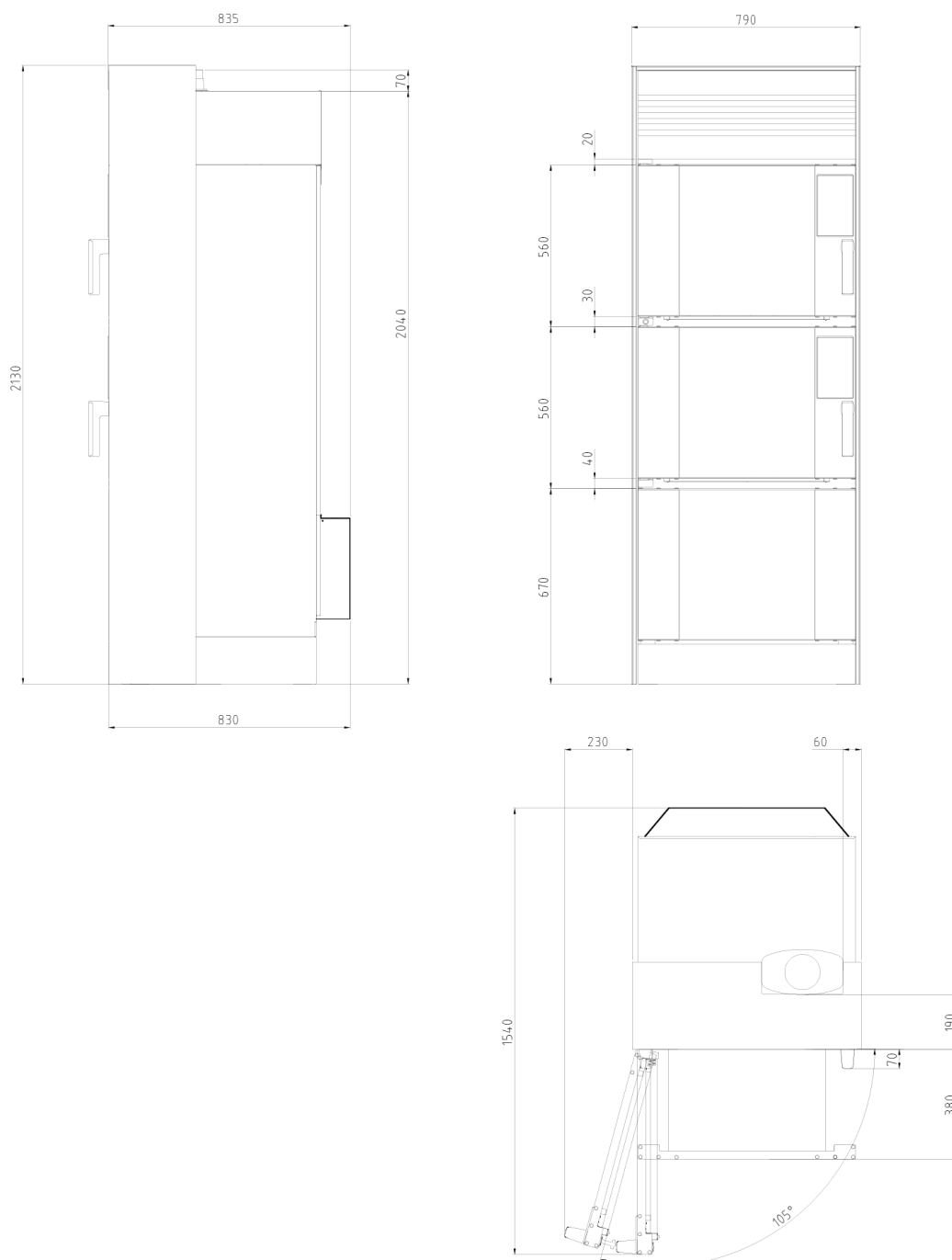
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[> Installation manual](#)



### Option 3 - Non-flush installation with XUC501 steel frame

#### Oven dimensions with applied frame



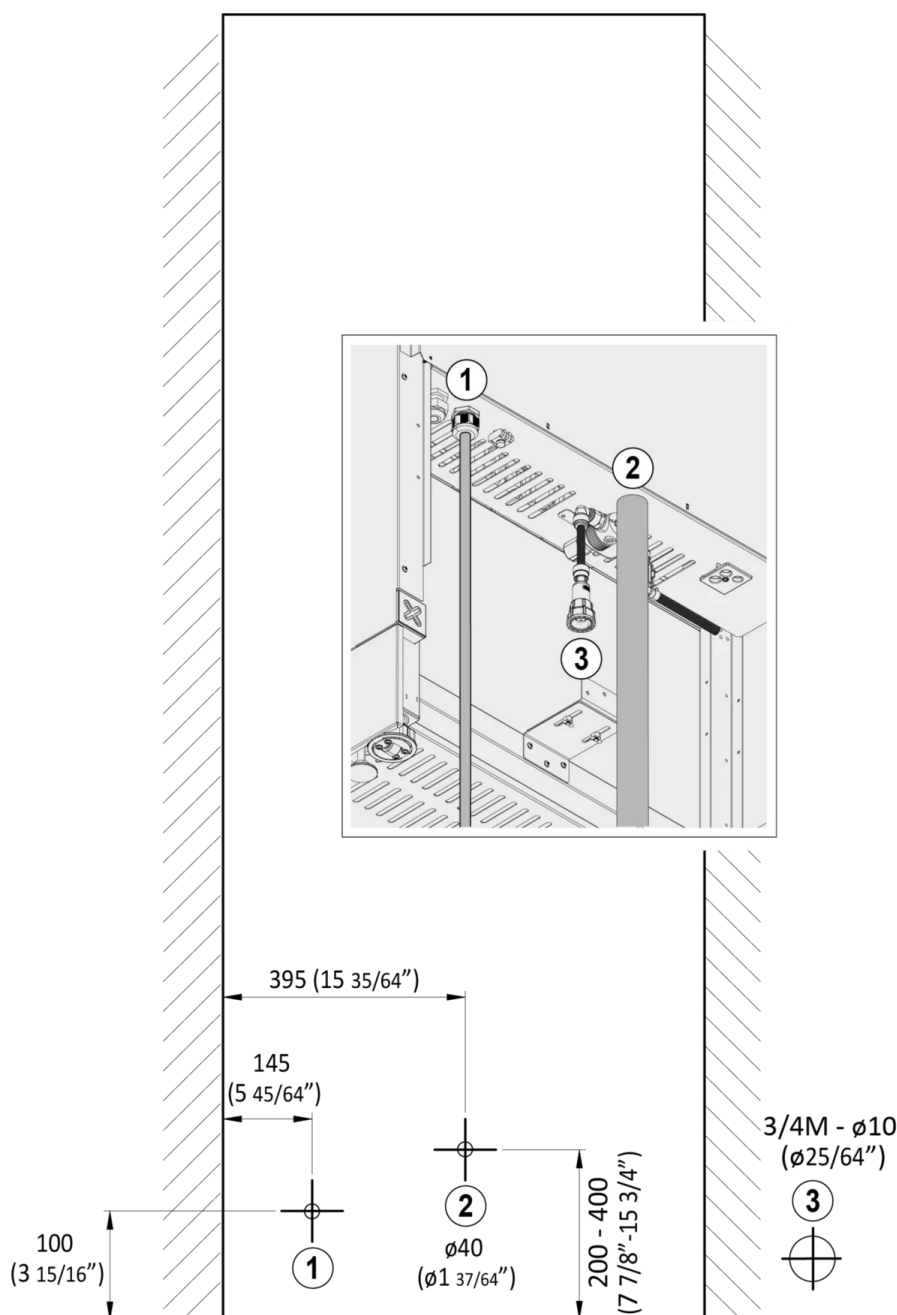
#### Dimensions and weight

Width	790 mm
Depth	835 mm
Height	2130 mm
Net weight	268 kg
Tray pitch	80 mm

#### Notes

To fully open the door (105°), necessary to insert/extract the trays, leave a space of 250 mm (9" 53/64 inch) starting from the side of the oven.

## Connection positions

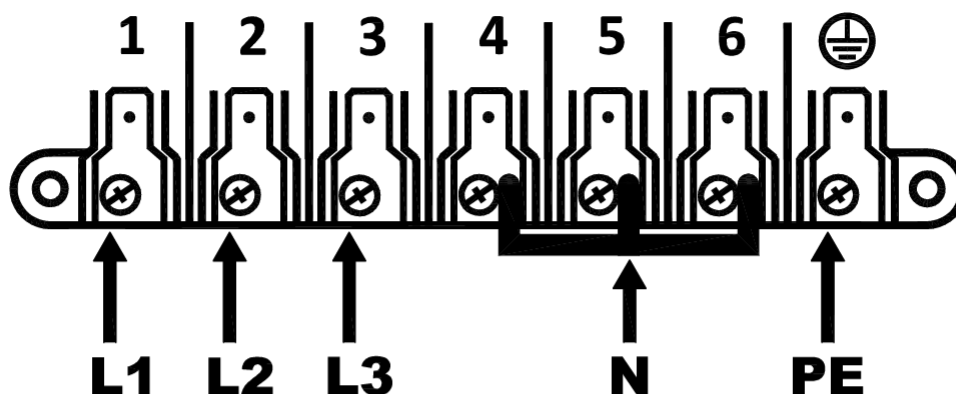


### Connection positions

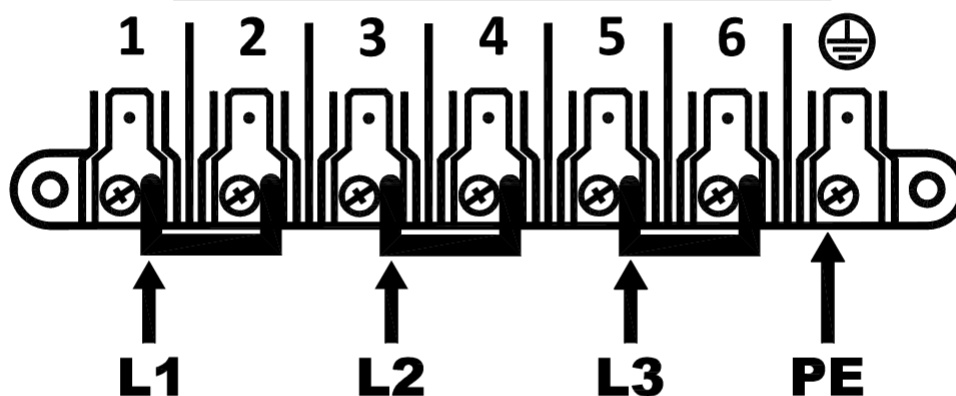
- 1 32A electrical outlet, absorption 10kW-400V 3PH+N+PE
- 2 40mm liquids drain pipe
- 3 3/4 tap for column water supply

# Power supply - Connection diagram

**380-415V ~ 3PH + N + PE 50/60Hz**

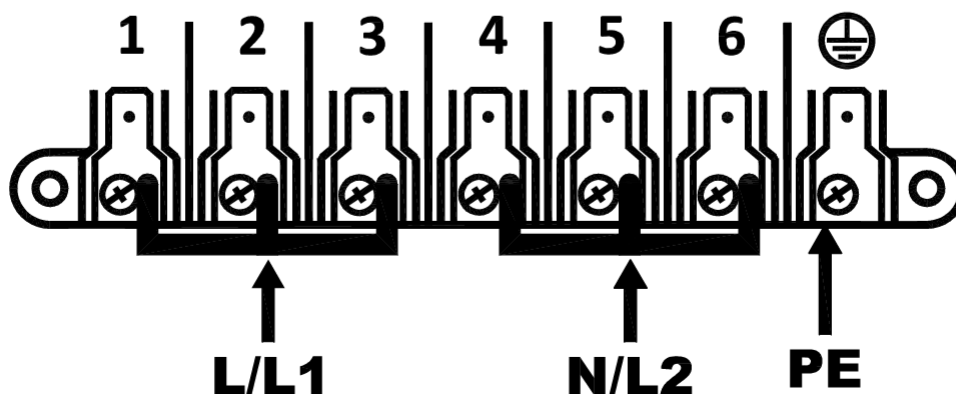


**220-240V ~ 3PH + PE 50/60Hz**



**220-240V ~ 1PH + N + PE 50/60Hz**

**220-240V ~ 2PH + PE 50/60Hz**





# XEVH-5511-EPRM-HP

## Electrical power supply

### OPTION A

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	19 kW
Max Amp draw	32 A
Required breaker size	16 A
Power cable requirements*	5G x 2,5 mm <sup>2</sup>
Plug	X   ✓

### OPTION B

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	19 kW
Max Amp draw	50 A
Required breaker size	32 A
Power cable requirements*	4G x 4 mm <sup>2</sup>
Plug	X   ✓

\*Recommended size - observe local ordinance.

## Energy efficiency

### Consumption

#### CO<sub>2</sub> emission

\*\*The estimate includes only direct emissions produced by the oven. Indirect emissions can be reduced to zero by choosing to purchase energy from renewable sources.

#### Estimate based on daily use of the oven (300 days/year):

6 light loads of roast chickens (loaded at 20%), 1 full load of roast potatoes, 3 full loads of steamed vegetables, 2 hours in an empty oven at 180 °C.

#### Estimated assuming the following weekly washing programs (42 weeks/year):

1 long wash per week, 1 medium wash per week.

Register to DDC Service to access data and product specifications.  
[www.ddc.unox.com](http://www.ddc.unox.com)



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## Water Supply

USING A WATER SUPPLY THAT DOES NOT MEET 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 listed specifications through adequate treatment measures. One water tap per oven is required.

**Line pressure:** Drinking water inlet: 3/4" NPT, line pressure: 1.5 to 6 Bar; 22 to 87 psi (2 Bar; 29 psi recommended)

### Inflow water specifications

**Free chlorine** ≤ 0.5 ppm

**Chloramine** ≤ 0.1 ppm

**pH** 7 - 8.5

**Electrical conductivity** ≤ 1000 µS/cm

**Total hardness** ≤ 30° dH

**Chlorides** ≤ 120 ppm

### Steam circuit: inflow water specifications

**Total hardness** ≤ 8 °dH\*

**Chlorides** ≤ 25 ppm

\*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. Unox recommends water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphate are not allowed.

## Water drain

### Properties

Pvc drain (or similar according to market HACCP requirements) 40 mm positioned on the floor and behind the column

## 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.

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[www.ddc.unox.com](http://www.ddc.unox.com)