



CHEFTOP MIND.Maps™
Electrical models

INSTALLATION, USE AND MAINTENANCE MANUAL
Translation of original instructions

USA

Read and understand this manual completely before attempting to install, operate, or service this equipment. This manual is intended for use only by qualified installers of electric appliances.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

⚠ WARNING

IMPORTANT FOR YOUR SAFETY

This manual is intended for use only by qualified installers of electric appliances to install and set up the Unox oven models listed on the cover of this document. It also contains operational instructions for the users of the appliance. Keep this manual in an easily accessible place for future reference. In the event of a power failure, do not attempt to operate this appliance. Keep the appliance area free and clear from combustibles. Do not obstruct the air intake or exhaust openings of the appliance. Keep in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

SAFETY PRECAUTIONS:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

SAFETY REGULATIONS

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CHEFTOP MIND.Maps™

Introduction

Congratulations and thank you for choosing to purchase a **CHEFTOP MIND.Maps™** oven.

The equipment is designed for the following purposes:

- for cooking all pastry and bread products, whether fresh or frozen;
- for cooking all gastronomic products, whether fresh or frozen;
- for bringing chilled and frozen food back to normal temperatures;
- for steam cooking meat, fish, and vegetables;
- for cooking vacuum-packed food in bags which are suited to that type of cooking procedure.

These ovens are also designed for use with complementary accessories such as a holding cabinet, special trays, and racks

UNOX S.p.A.

FORWARD

This booklet shows the installation and use of **CHEFTOP MIND.Maps™** line of appliances.

The **CHEFTOP MIND.Maps™** line of ovens, together with their accessories, allow to complete cooking solutions using the **MAXI.Link** technology dedicated to superb cuisine, such as: **SlowTop** oven with temperature maintainer and combination of two or more ovens.

The **CHEFTOP MIND.Maps™** models have digital control and the following capacities: 5 GN 2/3; 3, 5, 7, 10, 20 GN 1/1; 6, 10, 20 GN 2/1.

All electric ovens are available, depending on the equipment, either in the ONE or PLUS version that enable to choose respectively between the maximum level of UNOX practicality and innovation.



We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product intact.

SUPPLIED DOCUMENTS

The following documents are provided with the unit:

1. Installation and Operation Manual
2. Overall Dimension Drawing
3. Wiring Diagram
4. Connection Diagram
5. Exploded View Drawing

REGISTRATION

The installation date and appliance model must be documented by the end purchaser. The model number and serial number are located on the serial plate similar to the one shown. Refer to **Warranty** section on page **32** for additional details on registering the appliance.

Dealer:
(The company where the UNOX appliance was purchased)

Installer:
(The authorized service agent who installed the UNOX appliance)



Installation date:

EXPLANATION OF PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Danger: fire hazard!



Tips and useful information



Danger: electric shock!



Earthing symbol



Read the instruction manual



Equipotential symbol



Burning hazard



Consult other chapter

⚠ WARNING Read this and other applicable manuals carefully before using this appliance. Incorrect installation, operation, maintenance, cleaning, or any modifications made to the appliance, may damage property or result in fatal injury.



GENERAL SAFETY

⚠ WARNING This appliance must only be used by qualified personnel to cook food in professional and industrial kitchens. Any other application that does not conform to the specified use is considered dangerous.

⚠ WARNING The equipment must not be used by inexperienced or untrained persons. Always provide training and guidance on the proper use and shut down of the oven. Make sure all personnel are supervised by someone who is responsible for their safety.

⚠ WARNING UNOX accepts no responsibility for any situation resulting from work carried out in an unprofessional manner, or from the incorrect interpretation or application of regulations.

GENERAL INSTALLATION

⚠ WARNING Incorrect installation or any modifications made to the appliance may damage property or result in injury or even death.

⚠ WARNING Fire risk! If the appliance is positioned near walls, partitions, kitchen cabinets, decorative trim, etc. (see Initial preparation on page 6), these items must be made by a non flammable material. All fire prevention regulations must be strictly observed.

ELECTRICAL

⚠ WARNING Electrical connections or any work required on the electrical circuits inside the appliance, must be performed by certified technicians in compliance with local, state, and federal regulations.

⚠ WARNING Injury risk! A ground fault interruption circuit (GFI) must be installed.

⚠ WARNING Fire risk! Make sure all electrical connections are properly done.

OPERATION

⚠ WARNING Fire risk! Do not place foods containing highly

flammable ingredients (alcohol-based foods) in the oven. These substances may burst into flames and, therefore, constitute a fire and explosion hazard. Explosions may cause the door to open suddenly or even violently.

⚠️ WARNING Fire risk! When using the appliance for the first time, make sure there are no instruction manuals, plastic bags, or accessories inside the oven.

⚠️ WARNING Food contamination risk! Before cooking with the appliance, make sure there are no detergent or other caustic residues inside the oven. Remove any detergent residues using a damp cloth while wearing suitable eye and hand protection, then rinse the oven thoroughly.

⚠️ WARNING Burn risk! Always wear heatresistant gloves when handling accessories or other objects which have been inside the hot oven.

⚠️ WARNING Burn risk! Make sure any hanging rack frames and/or tray rack trolleys inside the oven are secured. Improperly placed containers holding hot liquids may fall or slip inside the oven causing the potential for burns.

⚠️ WARNING Burn risk! The temperature of the external parts of the oven may exceed 140 °F (60 °C). Touch only the components used to control the appliance.

⚠️ WARNING Burn risk! When containers are full of liquid or will be filled with liquid during the cooking process, the user must be able to see inside each container. Do not place any racks above eye level.

⚠️ WARNING Burn risk! Take extra care to avoid drips or spills when removing trays containing hot liquids.

⚠️ WARNING Burn risk! The maintenance operations of the unit must be carried out by qualified and trained personnel only when the appliance is empty and disconnected from power supply and water connections.

⚠️ WARNING This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠️ WARNING Burn risk! Always open the door slowly and carefully to prevent being burned by hot steam escaping from the oven.

⚠️ WARNING Burn risk! Do not leave the core probe hanging outside the oven door, as this could damage the probe and cause hot steam or liquid to escape from the oven during the cooking process. Always remove the core probe from the food before removing it from the oven.

⚠️ WARNING Burn risk! If the tray rack trolleys need to be moved while in use, always make sure the containers are secured properly. Close the containers holding liquids so that no hot liquid can spill out.

INSPECTION AND MAINTENANCE

⚠️ WARNING Injury risk! When loading and unloading the tray rack trolley, apply the wheel lock brake.

⚠️ WARNING Injury risk! Tray rack trolleys may tip over when wheeled along uneven surfaces or when crossing the threshold of a door.

⚠️ WARNING Electrocutation and burn risk! To reduce the risk of fire and/or electric shock do not remove the service panels. There are no user serviceable items under the service panels. Only qualified service agents are permitted to remove the service panels.

CLEANING

⚠️ WARNING Burn risk! Do not open the oven door during washing. There is danger of severe caustic burns from the presence of hot air, acids, or basics that may come in contact with the skin and/or eyes. If the washing program is stopped before its completion, launch and complete a LH2O WASHING program before opening the door.

⚠️ WARNING Fire risk! If the appliance is not cleaned or not cleaned thoroughly, grease or remnants of food which have accumulated inside the oven may start to burn.

REPAIR WORK SAFETY

⚠️ WARNING Injury risk! Appliance maintenance must only be performed by suitably trained personnel.

⚠️ WARNING Injury risk! Before any maintenance work is performed, the appliance must be disconnected from the electrical supply. Apply a lock out tag to the electrical supply connection.

⚠️ WARNING Injury risk! All parts not supplied by UNOX must be pre-approved before installation.

Installation

INSTALLATION CODES AND STANDARDS

Installations within the United States, must follow:

- 1.State and local codes.
- 2.National Electrical Code (ANSI/NFPA No.70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
- 3.Vapor Removal from Cooking Equipment, (NFPA-96, latest edition) available from NFPA.

Installations within Canada, must follow:

- 1. Local codes.
- 2.Canadian Electrical Code (CSA C22.2 No.3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

DELIVERY AND INSPECTION

UNOX strives to ensure the appliance is received in good working condition. To prevent shipping damage, the appliance is shipped from the factory and must only be transported using pallets supplied by UNOX. Each unit has been carefully inspected before it was packaged and consigned to a shipper/installer.

Upon delivery:

Inspect the shipping container, carefully noting any exterior damage on the delivery receipt, which must also be signed by the driver or delivery person.

- Unpack and check for any damage, which was not evident on the outside of the shipping container.
- Check for concealed damage. The carrier must be notified immediately of damage not readily visible upon the delivery of the unit. The crate and all packaging materials must be retained for inspection.

UNOX does not assume liability for loss or damage of the appliance during shipping and/or delivery. The carrier assumes full responsibility for delivery in good condition when the shipment was accepted. If the product was lost or damaged in shipment UNOX will provide assistance in filing a claim with the carrier.

HANDLING

The appliance is very heavy and may require the use of moving equipment.

⚠ WARNING Injury risk! Do not lift or move the appliance without adequate help. Heavy lifting, over 51 pounds (23 kg), may result in personal injury. Make sure the appliance is not in danger of tipping over during transportation.

SPECIFICATIONS

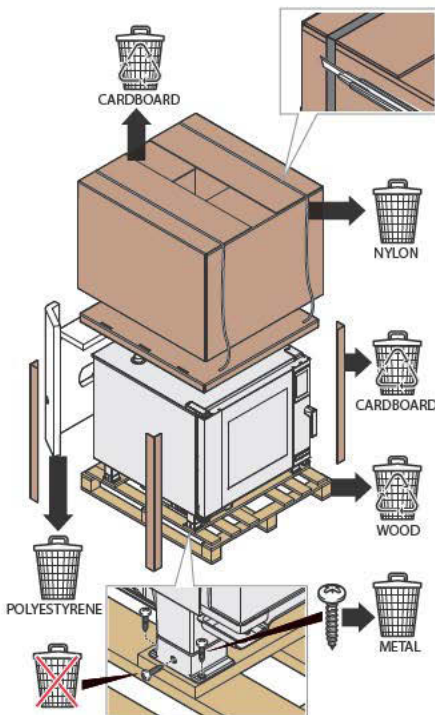
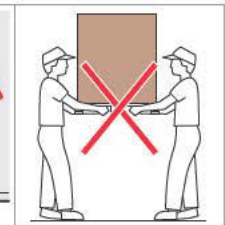
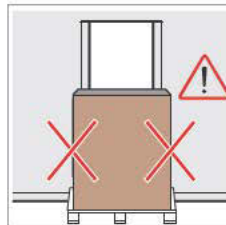
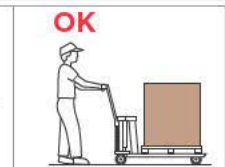
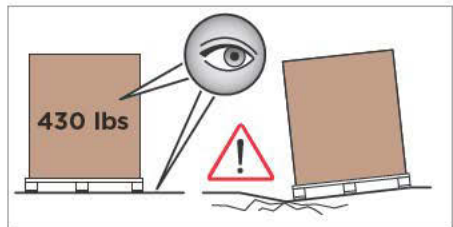
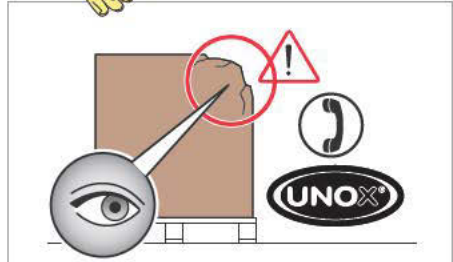
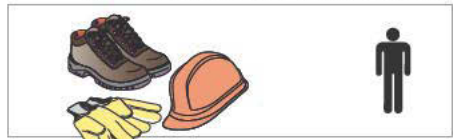
Before positioning the appliance, check the measurements and the exact position of the electrical, plumbing, and exhaust connections. Check for proper clearance (see page **17**) with shut off valves and drain line hook ups.

The installation site must be able

to withstand the maximum weight of the fully loaded appliance. Make sure the unit fits through all doors, corridors, passageways, or other openings required to reach the installation site.

! The packaging materials, given their potential danger, must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.

1 person necessary for installation



NON-STOP Efforts

UNOX has followed the **NON-STOP Efforts** philosophy for years to increase the environmental compatibility of its products to reduce energy consumption and waste. UNOX wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.

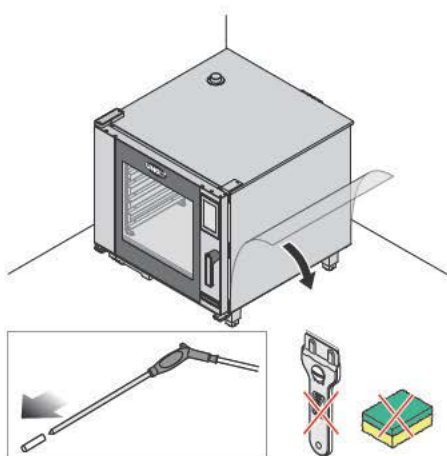
⚠ WARNING Fire risk! Any work on the oven, must be performed by certified technicians in compliance with local, state, and federal regulations.

1 INITIAL PREPARATION

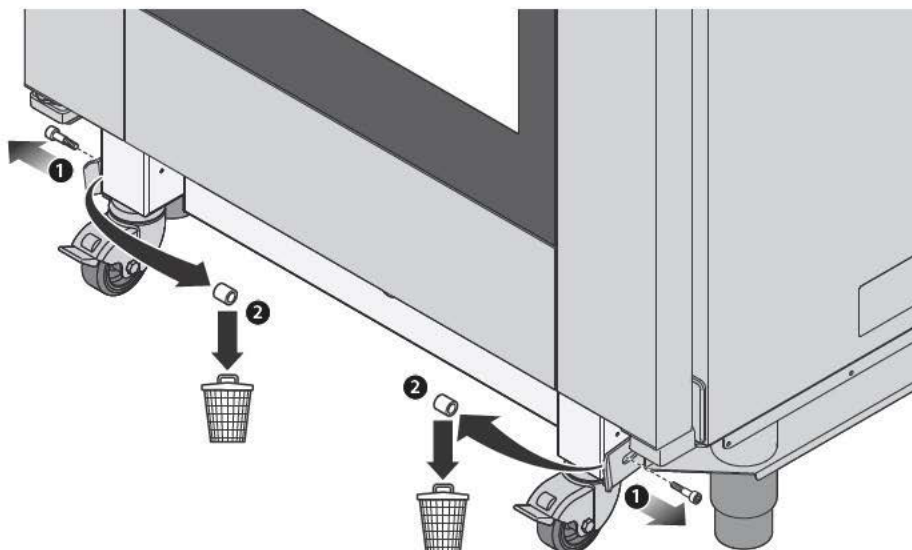
Removing the film

Slowly remove the protective films from the appliance: clean any glue residues with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.

! The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.



Removing trolley brakes (only for ovens with trolley)



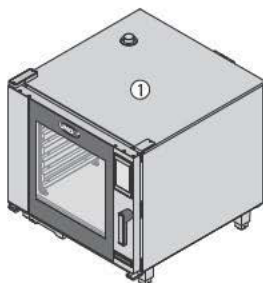
2 CHECKING PACKAGE CONTENTS

Before installing the appliance, check that the following packaged components are present and free of damage.

! Contact UNOX if a component is missing or damaged.

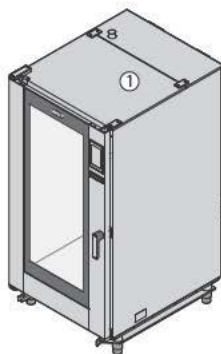
Counter top ovens

- ① oven designed for:
 - electrical connections (power supply cable already assembled);
 - plumbing (water supply tube, mechanical filter, 3/4 connection with non-return valve already assembled);
- ② technical documents (installation and use booklet, "Technical data" sheet);
- ③ 4 plastic supports;
- ④ "Starter Kit" bag (8 self-tapping screws, 1 connection spanner, 1 falling liquids adhesive label).



Free standing ovens with/without trolley

- ① oven designed for:
 - electrical connections (power supply cable already assembled);
 - plumbing (water supply tube, mechanical filter, 3/4 connection with non-return valve already assembled);
- ② technical documents (use and installation manual, "Technical specifications" sheet);



- ③ 2 plastic supports;
- ④ 1 "Starter Kit" bag (8 self-tapping screws, 1 attachment spanner, 1 falling liquids adhesive label);
- ⑤ trolley (only for models with trolley).

TECHNICAL DATA

Oven model**	Trays type	N° Trays	Dimensions [inches - mm]	Weight* [lbs - Kg]
XAVC-0511-EPR	GN 1/1	5	29" 17/32 x 30" 7/16 x 26" 9/16 - 750x773x675	154 lbs - 70 kg
XAVC-0511-MPR		5	29" 17/32 x 30" 7/16 x 26" 5/8 - 750x773x676	154 lbs - 70 kg
XAVC-0711-EPR		7	29" 17/32 x 30" 7/16 x 33" 3/16 - 750x773x843	187 lbs - 85 kg
XAVC-1011-EPR		10	29" 17/32 x 30" 7/16 x 39" 3/4 - 750x773x1010	209 lbs - 95 kg
XAVC-06FS-EPR	18"x26	6	33" 27/32 x 37" 11/16 x 33" 3/16 - 860x957x843	220 lbs - 100 kg
XAVC-06FS-HPR		6	33" 27/32 x 37" 11/16 x 33" 7/32 - 860x957x844	236 lbs - 107 kg
XAVC-10FS-EPR		10	33" 27/32 x 37" 11/16 x 45" 25/32 - 860x957x1163	287 lbs - 130 kg
XAVC-10FS-HPR		10	33" 27/32 x 37" 11/16 x 45" 25/32 - 860x957x1163	302 lbs - 137 kg
XAVC-16FS-EPR		16	34" 23/32 x 41" 1/16 x 73" 15/32 - 882x1043x1866	408 lbs - 185 kg
XAVC-16FS-HPR		16	34" 23/32 x 41" 1/16 x 73" 15/32 - 882x1043x1866	430 lbs - 195 kg

Oven model**	Trays type	Power S6 [kW]					
		Power @240V or @480V [kW]	Power @208V or @440V [kW]	Max heating power [kW]	kW/tray	kW/m ²	Electrical connection
XAVC-0511-EPR	GN 1/1	7,7	5,8	7,4	1,48	8,59	208-240V/3P/60Hz
XAVC-0511-MPR		5,5	4,1	5,2	1,04	6,04	208-240V/1P/60Hz
XAVC-0711-EPR		13	9,8	12,2	1,74	10,12	208-240V/3P/60Hz
XAVC-1011-EPR		15,5	11,6	14,7	1,47	8,53	208-240V/3P/60Hz
XAVC-06FS-EPR	18"x26	19,1	14,3	18,3	3,05	10,34	208-240V/3P/60Hz
XAVC-06FS-HPR		21,8	18,3	21	3,50	11,87	440-480V/3P/60Hz
XAVC-10FS-EPR		28,7	21,6	27,45	2,75	9,31	208-240V/3P/60Hz
XAVC-10FS-HPR		32,7	27,5	31,5	3,15	10,68	440-480V/3P/60Hz
XAVC-16FS-EPR		47,8	35,9	45,75	2,86	9,69	208-240V/3P/60Hz
XAVC-16FS-HPR		54,5	45,8	52,5	3,28	11,12	440-480V/3P/60Hz

* The values refer to the appliance when empty.

** Oven listed as example have final letter R that means the right to left door opening. All the ovens with final letter L have the left to right door opening.


3

INITIAL POSITIONING

Characteristics of the installation area


Install the appliance in areas:

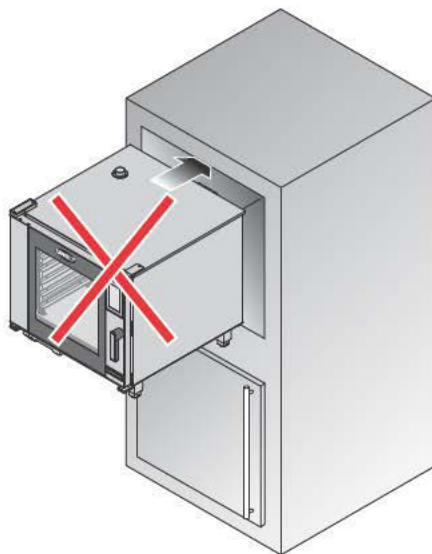
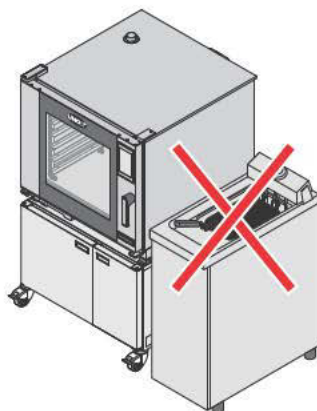
- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected against the weather;
- with temperatures between 41 °F to 104 °F maximum (5 °C to 35 °C);
- having a maximum humidity of 70%.


 Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

The appliance is not suited for recessed installation.

Make sure that the floor supports the weight of the appliance at full capacity.

 For additional technical information on the appliance, consult the "technical specifications" sheet attached to the appliance.




 The floor beneath the appliances must:

- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.

The installation areas must be equipped with electrical, plumbing and gas utilities (only for gas ovens) that comply with the regulations of the country of use.

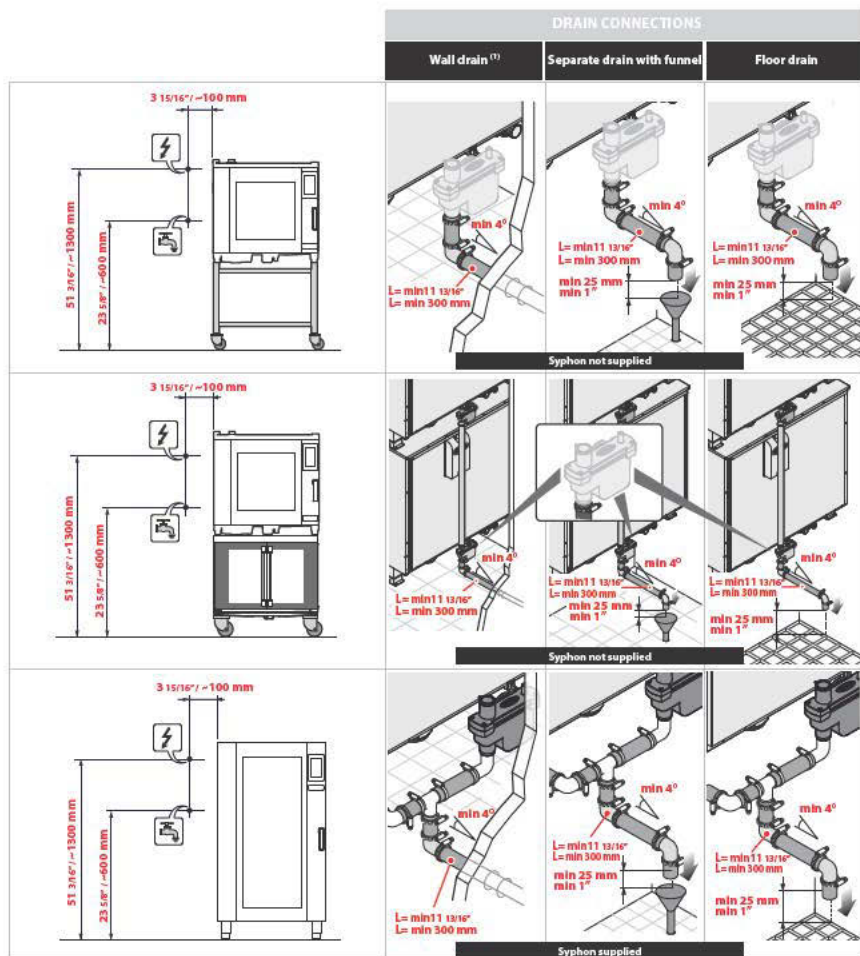
The figure gives indicative connection measurements:

 electrical connection

 plumbing connection

 gas connection


 If cooking large amounts of greasy foods, follow the precautions indicated in section “Drainage specifications” on page 24.



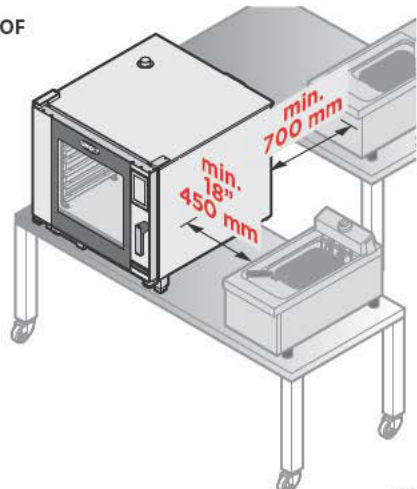
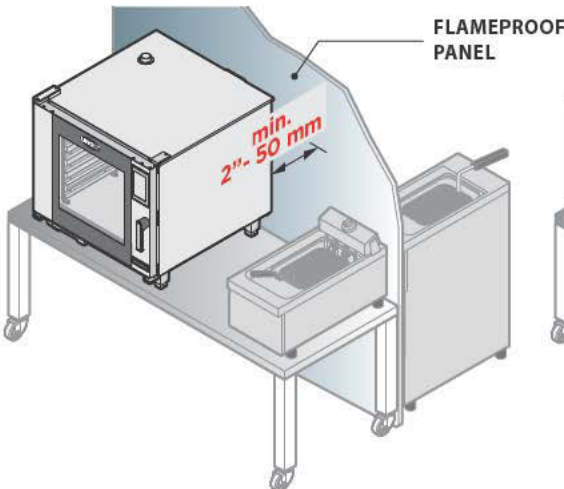
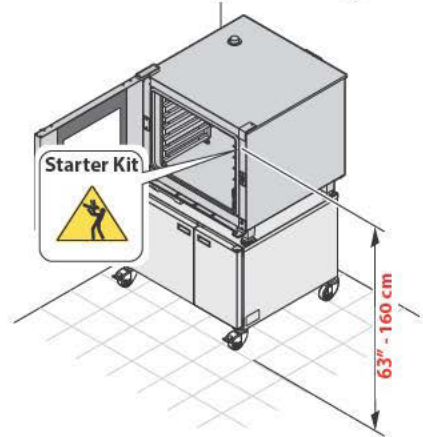
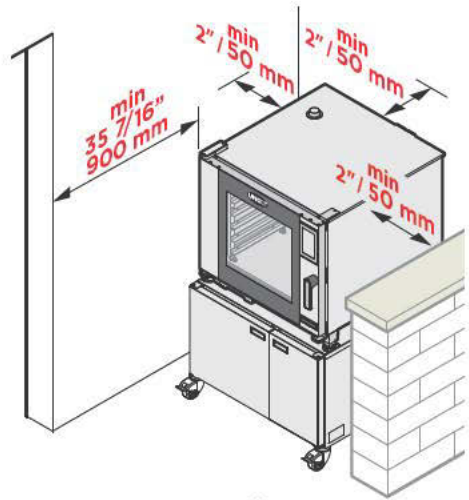
(1): The wall-mounted exhaust output must have an air gap of at least 1" (25 mm).

Appliance distances

Position the appliance respecting the distances in the figure so the back panel is easily accessible when performing electrical connections or for maintenance work.


 Do not install the appliance near easily inflammable or heat sensitive materials or combustible constructions. Otherwise, protect them with appropriate non-inflammable materials in compliance with fire prevention regulations.

 If the top shelf is higher than 63" (160 cm) apply "the maximum height of the last shelf for containers holding liquids" warning label at the height shown in the figure. The safety label is located in the "starter kit".



4 POSITIONING

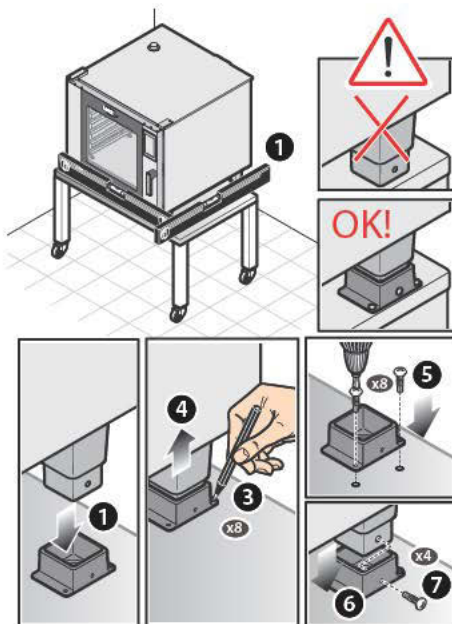
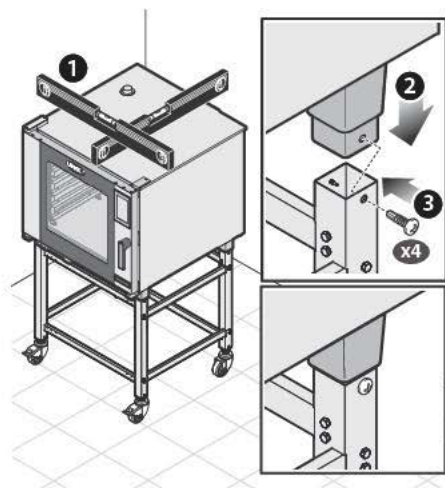
COUNTERTOP OVENS

 Do not use appliances without feet or directly on the floor: this may cause permanent damage to the equipment.

The counter top ovens can be positioned:

- **stacked on UNOX accessories equipped with casters.** Use UNOX's oven stacking kit when stacking multiple units. It maintains the proper distance between appliances and simplifies electrical, plumbing and exhaust connections. Follow the instructions on the packaging for stacking kit assembly.

- **on table strong enough to support a fully loaded unit** (electrical appliances). If leveling is required, loosen three of the four screws that secure the plastic supports to the oven legs, adjust the feet to level the unit and then re-tighten the three screws. Note: never unscrew the feet past the MAX limit line. Use the screws provided to secure the support feet to the table top.



POSITIONING: APPLIANCE STACKING (MAXI.LINK)

Use UNOX's oven stacking kit when stacking multiple units.

It maintains the proper distance between appliances and simplifies electrical, plumbing and exhaust connections.

Follow the instructions on the packaging for stacking kit assembly.

! The oven should never be placed immediately above other ovens or other sources of heat.

! The detergent tanks are always installed under the oven / lowest SlowTop!

+ The oven stacking kit also contains a siphon and a Tee fitting for plumbing several appliances with a single water outlet.

Examples of possible compositions:



XAVC-10FS-EPR +
XAVPC-12FS-C



XAVC-06EU-EPR +
XAVPC-12FS-C



XAVC-06EU-EPR +
XEBDC-01EU-D +
XAVPC-12FS-C



XAVC-10EU-EPR
+ XAVPC-12FS-C

FREE-STANDING OVENS WITH/WITHOUT TROLLEY

Ovens of this type must be set on floors that meet the following requirements:

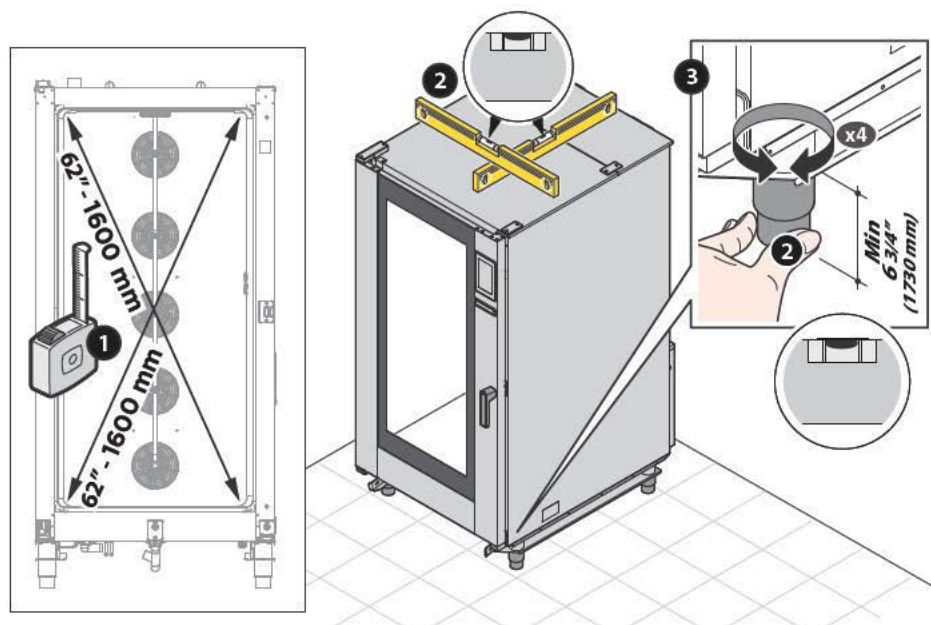
- be flame and heat resistant;
- be perfectly level;
- have a flat and even surface;
- are able to support the appliance weight at full load without undergoing deformation or structural failure.

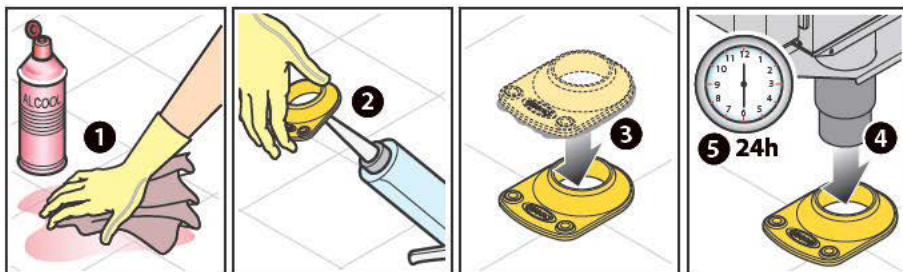
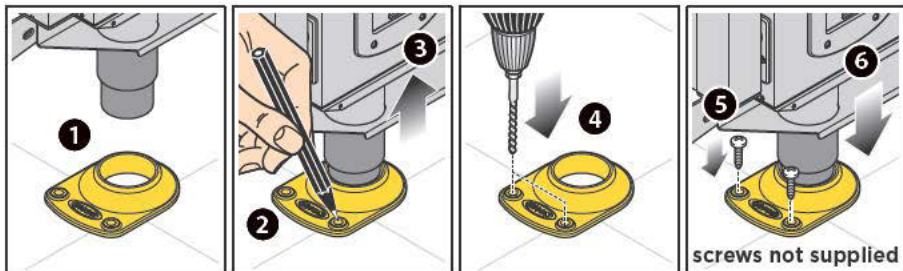
Levelling the appliance

To ensure the correct positioning of the trolley inside the oven and to make sure the unit is square, it is necessary to check and possibly adjust the feet.

- ① Make sure the length of the oven cavity diagonals are the same, if this is not the case, it implies that the appliance is not flush.
- ② Regulate one of the two front feet to maintain a minimum height of 6-3/4" (173 mm).

❗ It is compulsory to anchor the 4 front supports to the floor to avoid the oven falling over (see diagram on the following page).

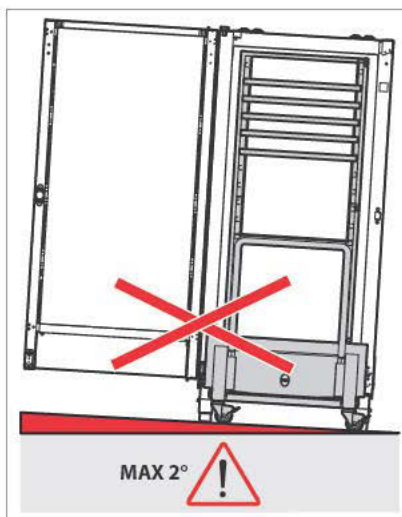




ONLY FOR FREE-STANDING TROLLEY OVENS

If the floor is not perfectly level, a loading ramp **with a maximum incline of 4°** may be used to simplify the loading of the trolley. The maximum floor incline allowed is 2°.

! If floor incline exceeds this value, hot liquids may spill from the trays during loading/extraction and cause burns.



5 ELECTRICAL CONNECTIONS

⚠ WARNING Injury risk! Read and follow ALL safety instructions on page 3 and Installation codes and standards on page 12.

Wire Color Coding

⚠ DANGER Electric shock risk! observe the color coding of the wires. incorrect connection can lead to personal injury or even electrocution.

! Incorrect connection of the electrical wires may damage the appliance.

Grey or white = neutral wire

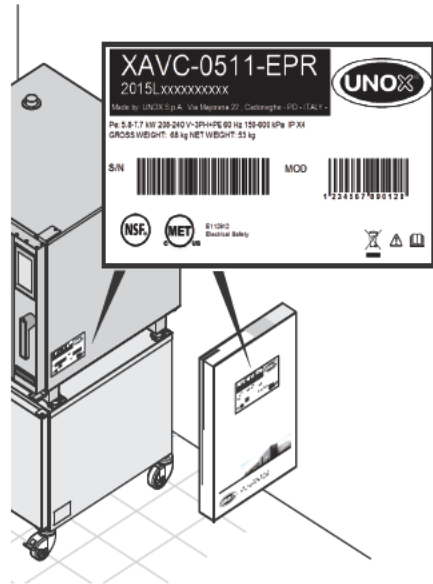
Black, red, blue = phase L1, L2, L3"

General Information

Before connecting the oven to the electrical supply, compare the power supply data, specified on the rating plate, with the appliance requirements specified on its rating plate. The appliance when installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable. Use a digital multimeter when performing the following checks.

① If the voltage and power supply phases are different, adjust and correct the phase wiring, in accordance with the data provided with the appliance.

② Make sure there is no electrical



discharge between the phases and the ground connection.

③ Make sure there is electrical continuity between the outer casing and the ground wire.

④ Determine the correct wire size and circuit breaker using the reference chart.

! The oven is not supplied with the electrical supply cable. The electrical supply cable must be fabricated with the appropriate wire size, to meet all codes and requirements per the electrical requirements specified on the oven label.

! The wiring diagrams, the wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.

Three-Phase Cable Attached to a Terminal Board

- ① Select the proper cable.
- ② Open the lower part of the back panel.
- ③ Route the power supply cable through the cable clamp.
- ④ Remove the screws holding the control panel components.
- ⑤ Connect the wires to the correct terminals. Place the copper jumper and cable underneath the screw in its tightening direction, so when the screw is tightened, the cable and jumper are tightly secured to the terminal. Connect the ground wire to the ground terminal.
- ⑥ Secure the cable using the cable clamp.
- ⑦ Close the terminal board cover and tighten the attaching screws.
- ⑧ Also, provide a means for disconnecting the power for maintenance or repair.

6 PLUMBING CONNECTIONS

Specific water/drain connection:

A backflow protection device may be required by local codes. If so, install on the potable water system directly ahead of the appliance. The backflow protection device shall be any of the following: an approved pressure type vacuum breaker installed at least 12" above the highest point of use, a double check valve backflow preventer or a reduced pressure principal backflow preventer.

Plumbing: water inlet connection

Water inlet connection includes:

- 59" (1.5 m) of hose, mechanical filter, pressure reducer and (3/4") fitting with non-return valve for plumbing.
- two attachments for connecting additional water treatment accessories (**UNOX.Pure**).

- a pipe to supply detergent to clean the oven cavity;

Follow instruction on the accessory package for connection. Do not use resin ion exchange water softeners.

- + To simplify plumbing in cases of multiple column connections (**MAXI.Link**) use the Tee in the UNOX oven stacking kit.

Inlet water specifications

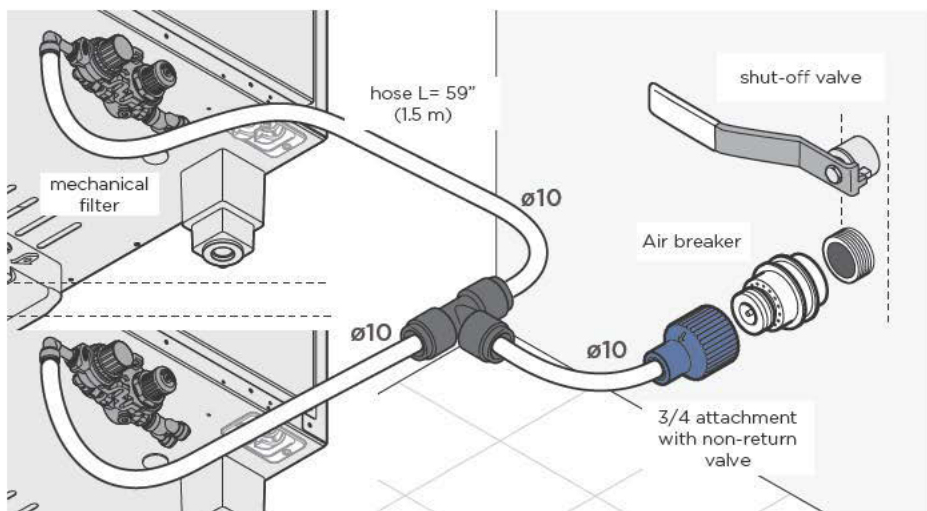
Inlet water must have the following specifications:

- have a maximum temperature of 86 °F (30 °C);
- drinking water;
- maximum water conductivity of 150 $\mu\text{S}/\text{cm}$
- maximum water hardness of 10°dH;
- water pressure between 22 and 87 psi (150-600 kPa).

Contaminant Inlet Water Requirements (untreated water):

Free Chlorine: less than 0.1 ppm (mg/L);

! The new hose-sets supplied with the appliance are to be used and that old hose-sets should not be reused.



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);
 Total Dissolved Solids (tds): less than 60 ppm.

⚠ WARNING CHLORAMINE: The water supplied to the oven must be free from chloramine or with levels not exceeding 0,5 ppm (mg/L). Notice: Any damage caused by chloramine within the water is not covered by this warranty.

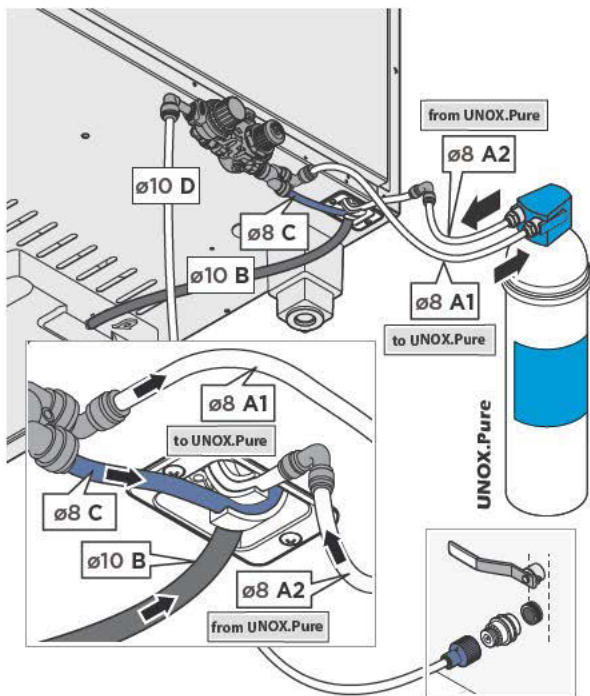
+ If the pressure of the water supply at the inlet is too low (150kPa), a pump with a suitable flow rate should be used (minimum flow rate of 300 l/h). The CHEFTOP MIND.Maps™ ovens come with an integrated pressure reducer.

If the water conductivity is greater than the value indicated (150 μ S/cm), use a demineralizer or filters (**UNOX.Pure**) to avoid lime scale and/or other minerals from depositing inside the oven. Damage caused by lime scale or other chemical agents carried by the water is not covered by the guarantee. UNOX recommends using its "**UNOX.Pure**" filters. If the hardness exceeds 10°dH and chlorides have

a concentration lower than 25ppm, **UNOX.Pure** filters must be used. Follow the instructions on the packaging of these parts for their assembly/disassembly.

+ If the appliance cannot be permanently connected to the water mains, UNOX provides a water tank and pump kit for drawing water from the tank or from another external vessel.

- A1: Untreated water \varnothing 8 (to Unox.Pure)
- A2: Treated water \varnothing 8 (from Unox.Pure)
- B: Connection to the detergent tank \varnothing 10
- C: Cleaning water (untreated) \varnothing 8
- D: Incoming water \varnothing 10




Plumbing: water drainage

The wastewater drain is located:

- on the bottom of counter top ovens;
- on the back of free-standing ovens with or without trolley.

Connect the U-trap to a flexible hose and connect the unit to waste water drainage in accordance with local water regulations.

 Unox recommends its proprietary rigid pipes and flexible hoses.

 **The waste water draining from the oven may be hot (194 °F - 90 °C). The pipes used for water drainage must be able to withstand high temperatures and not be made of metal.**

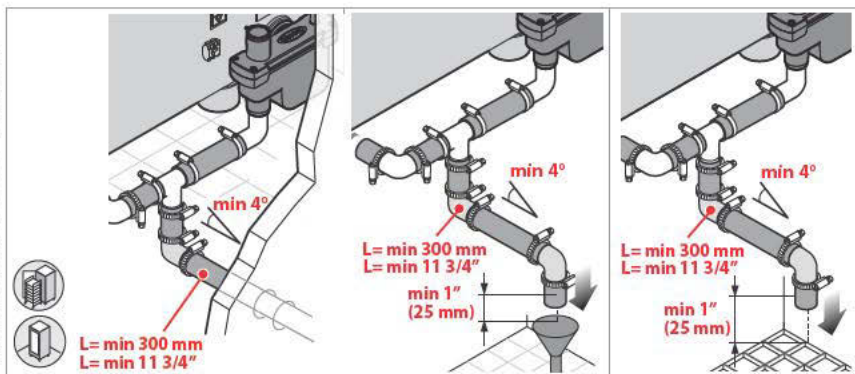
Drainage specifications

The wastewater connection must include:

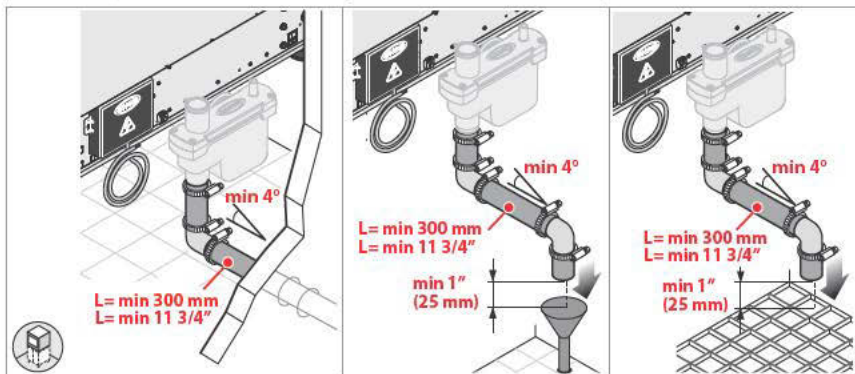
- an U-trap;
- a drainpipe minimum 11 3/4" (30 cm) and maximum 3 7/8" (100 cm) long;
- a drainpipe laid with a constant fall of minimum 4%.
- Units have a 1 1/8" (30 mm) in diameter discharge pipe and are supplied without drainpipes.
- Only floor-standing ovens are supplied with an U-trap.

The wall-mounted exhaust output must have an air gap of at least 1" (25 mm).

FREE-STANDING OVENS
WITH OR WITHOUT TROLLEY 



COUNTERTOP OVENS 



7 FILLING THE DETERGENT TANK

! Filling can only be done with the 1-litre bottles of the **UNOX Det&Rinse** detergent.

To refill the detergent:

1. Wear gloves to avoid direct contact of hands with detergent.
2. Take out the tank from under the oven until you hear a "click".
3. Open the lid of the tank.
4. Open the cap of the UNOX 1-litre detergent bottle **without removing/piercing the protective film!**
5. Turn the bottle upside down and screw it on the tank (by screwing the bottle, a pin in the tank breaks the protective film, which allows the detergent to come out).
6. Once the bottle is emptied, unscrew it to remove it; avoid dripping

! **The detergent must not come into contact with the skin, eyes or mucous membranes.**

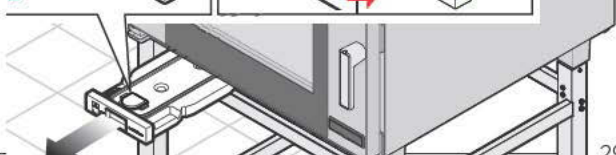
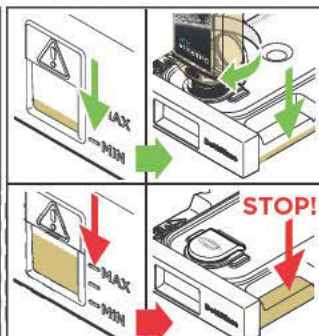
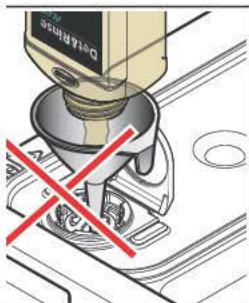
In case of contact with the detergent, follow the instructions found on the safety data sheet.

7. Repeat the process up to the maximum level allowed indicated on the front of the tank. (Maximum capacity of the tank if 4 litres = 4 bottles)
8. Remove the bottle.
9. Replace the tank under the oven until it stops.

10. Dispose of the gloves, taking care not to touch the areas spoiled with detergent.

! Never touch the detergent with bare hands!

 **DO NOT TAMPER WITH THE TANK AND ITS CONNECTIONS TO THE OVEN FOR ANY REASON AS THIS COULD CAUSE A RISK OF INJURY OR DEATH**



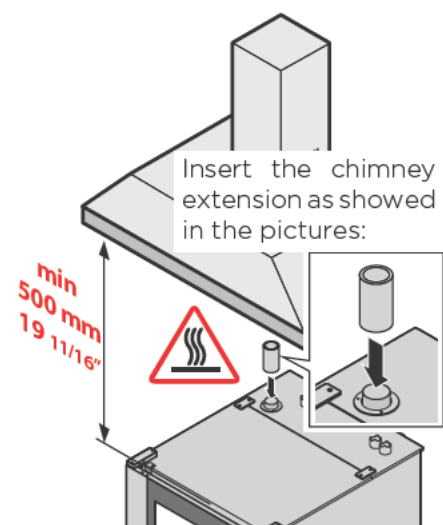
⚠ WARNING Injury risk! Read and follow all the safety instructions in the Safety section of this manual. Follow the Installation codes and standards referenced in this manual.

An exhaust pipe evacuates smoke and odours from the oven cavity as well as the exhaust gases. According to the appliance, evacuation can be done:

① **By an efficient natural ventilation flue.**

The ventilation flue must:

- have the same diameter ($\varnothing D$) throughout the entire length of the oven's exhaust pipe connection;
- have an upright section ($3\varnothing D$) above the ventilation elbow that is 3 times the diameter $\varnothing D$;
- follow an upward trajectory at a minimum incline of 10%, and must incorporate no angles smaller than 90 degrees. The horizontal part (L) must not exceed 59" 1/16 (1.5 metres) in length.



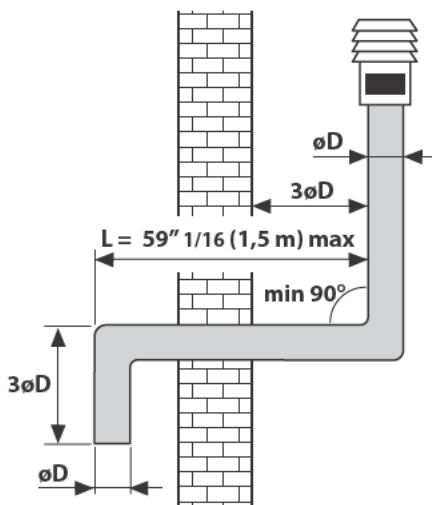
⊕ We recommend a flue cover be installed on top of the flue, to prevent rainwater from getting into the oven and to minimise pressure drops caused by the Venturi effect, which can occur during strong air currents.

② **By a ventilation hood**

The hood must be installed at least 19" 11/16 (50 cm) from the exhaust pipe: smaller distances could cause toxic unburnt gas to form.

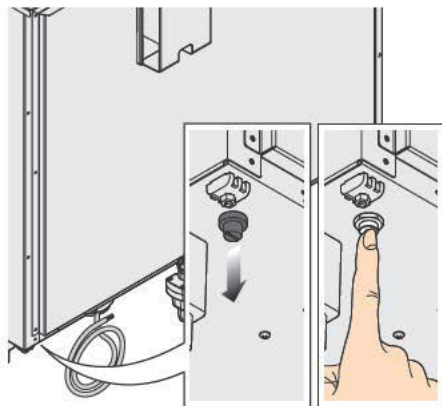
⚠ Exhaust gases may heat up to 932 °F (500 °C). Do not use exhaust pipes made of aluminium or materials not resistant to these temperatures.

⚠ Make sure that no objects or materials that may obstruct fume evacuation or become damaged by the temperature or fumes are placed above the smoke exhaust. Do not leave flammable materials near the smoke exhausts.



9 OVEN RESETTING PROCEDURE (RESERVED FOR SERVICE CALLS)

To restore the functionality of the oven, remove the black cap of the thermostat by unscrewing it and press the red pin as shown in the figure (reserved for Service calls).

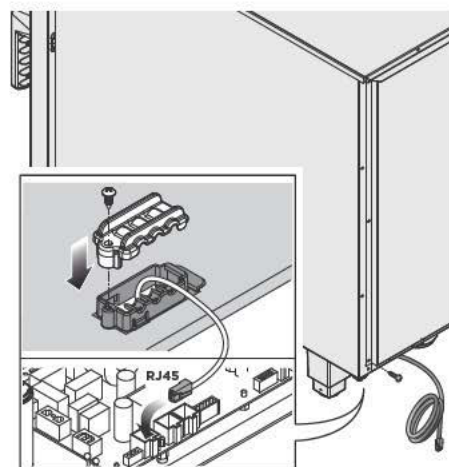


10 CONNECTING STACKED APPLIANCES (MAXI.Link)

All ovens of the **CHEFTOP-MIND. Maps™** line are designed to be connected to accessories (prover, hood, etc.). The accessories connect to the oven by means of ModBus connectors located on the back of the oven, which automatically connect.

- 1 Disconnect all appliance from the electricity mains.
- 2 Remove the rear panel of the oven to access the power board.
- 3 Connect the RJ45 cable to one of the ModBus outlets corresponding to the power board.
- 4 Replace the rear panel of the ovens.
- 5 Reconnect all the appliances to the electricity mains.

+ Follow the instructions contained in the accessory packing for information on how to fully install and manage them.



! Connect the ModBus cables only to the relative ModBus connectors and not to the RJ45 Ethernet connectors.

WARRANTY

1. Unox, Inc. warrants that (a) its products (including any spare parts thereof) shall, for a period of twenty-four (24) months commencing on the earlier of (1) three (3) months after delivery of Unox, Inc.'s products to its customer, and (2) installation of such products, as applicable, if, and only if, such products are unaltered and unmodified by the customer or any third party other than by Unox, Inc.'s designee and are properly used as set forth in Unox, Inc.'s specifications and instructions of use, be in material compliance with Unox, Inc.'s documentation and literature, and (b) any installation and maintenance work has been performed in a good and workmanlike manner and in accordance with industry practices and this user and installation manual. 2. Unox, Inc.'s customer recognizes that it has no authority to offer on Unox, Inc.'s behalf, or to represent as having authority to offer on Unox, Inc.'s behalf, any warranty other than those contained herein and as set forth in Unox, Inc.'s documentation and literature. Except with respect to third-party claims, Unox Inc.'s customer's sole remedy under this Limited Warranty provision shall be (a) for a period of twelve (12) months after delivery to Unox, Inc.'s customer, at Unox, Inc.'s sole cost and expense and in Unox, Inc.'s sole discretion, (1) repair, or (2) return and replacement (including, in each of the foregoing cases (1) and (2), any cost of Unox, Inc.'s or its designee's work associated therewith), of Unox, Inc.'s products, and (b) for a period of twelve (12) months after the initial twelve (12) months following such delivery to Unox, Inc.'s customer, at Unox, Inc.'s sole cost and expense, replacement of the spare parts only, excluding any work associated therewith. Except as provided above, Unox, Inc.'s products are provided "as is". 3. THE FOREGOING LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES AND GUARANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING THE WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR USE.



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