

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
Unox Model 1

Combi oven	Electric
4 + 4 trays GN 1/1	Hinge on the left side
9.5" Touch control panel	



Description

Unox Model 1 creates a new product category: the SuperOven. It is the oven used in the world's best restaurants rethought for home use. Made of stainless steel, fine-tuned with cooking technologies driven by artificial intelligence but humanised with our 30-year passion to create the most exquisite dining experience ever. UNOX Model 1 also creates a new category of experience: Cook Like a Chef. Live cooking sessions with top chefs will be provided on our digital platform to completely transform the way you cook and enjoy food at home forever. Designed to catch the attention, made for those who desire excellence in every aspect of life.

Advanced and automatic cooking features

Automatic cooking

- **AUTO.COOK function:** automatic pre-set functions
- **MULTI.TIME function:** manages up to 10 cooking processes at the same time

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

Standard cooking features

Manual cooking

- **SET function:** definition of cooking parameters: time/core probe, temperature (30-260°C), humidity/extraction, fan speed/pulsed fans
- **My Programs function:** library where you can save manually set cooking programs and add recipes from the web-based Cook Like A Chef catalogue.

App and web services

- **PERSONAL COOKING TRAINER:** one-to-one sessions with a Chef to prepare exclusive ad hoc dishes
- **LIVE MASTER CLASS:** themed live cooking lessons with top Chefs
- **ON DEMAND:** video recipes selection especially designed for MODEL 1 & MODEL 1S

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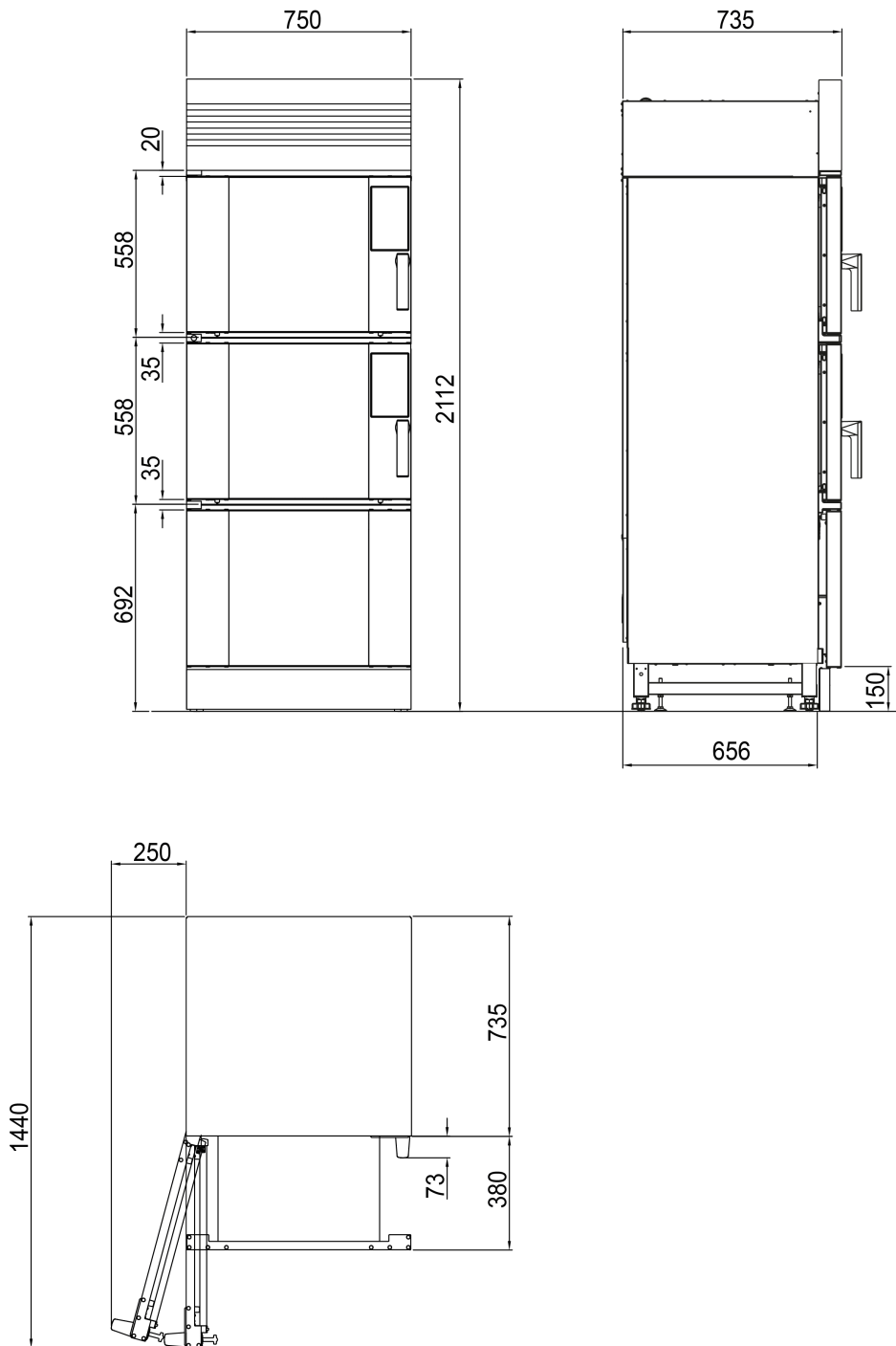
Key features

- **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 programs

Included accessories

- **Ventless hood with activated carbon filter**: steam condensing hood with activated carbon filter
- **DET&Rinse™ PLUS**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **Cooking Essentials**: UNOX Casa special trays. BLACK.FRY - GRP816; EGGS 8 - TG936; GRILL - TG885; FAKIRO.GRILL - TG870; BLACK.40 - TG900; FORO.BLACK - TG890; STEEL.GRID - GPR806

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Dimensions and weight

Width 750 mm

Depth 735 mm

Height 2112 mm

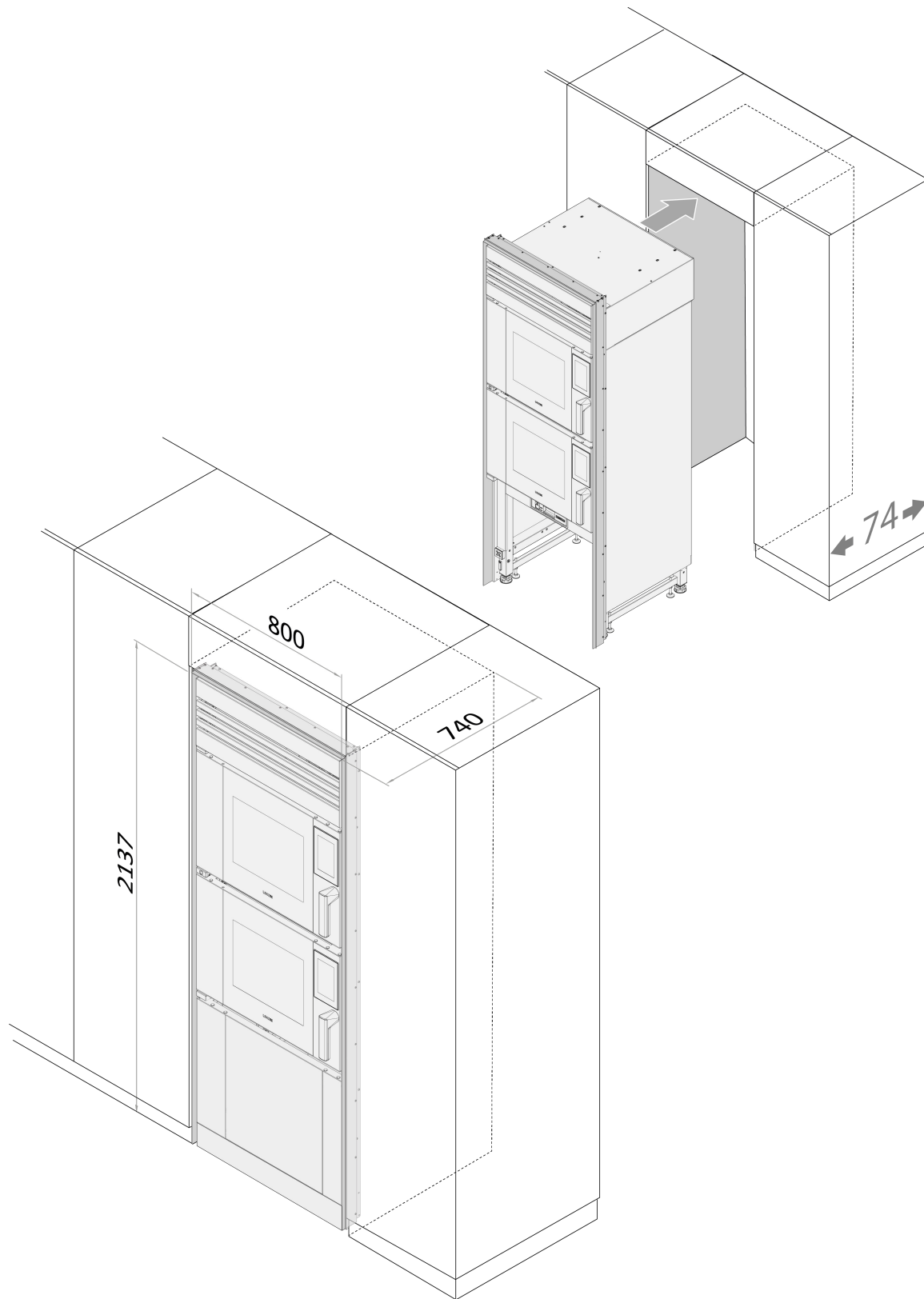
Net weight 230 kg

Tray pitch 80 mm

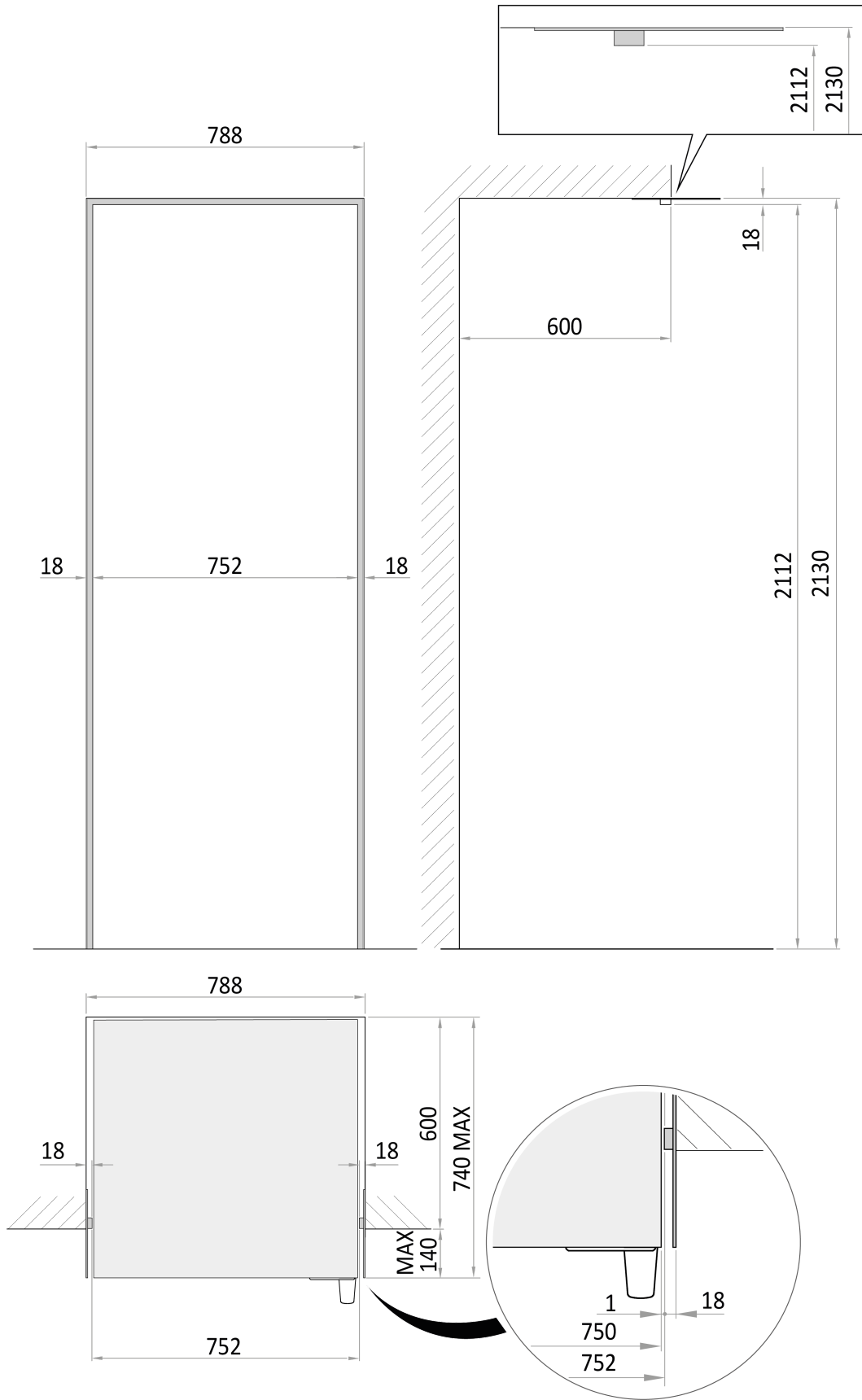
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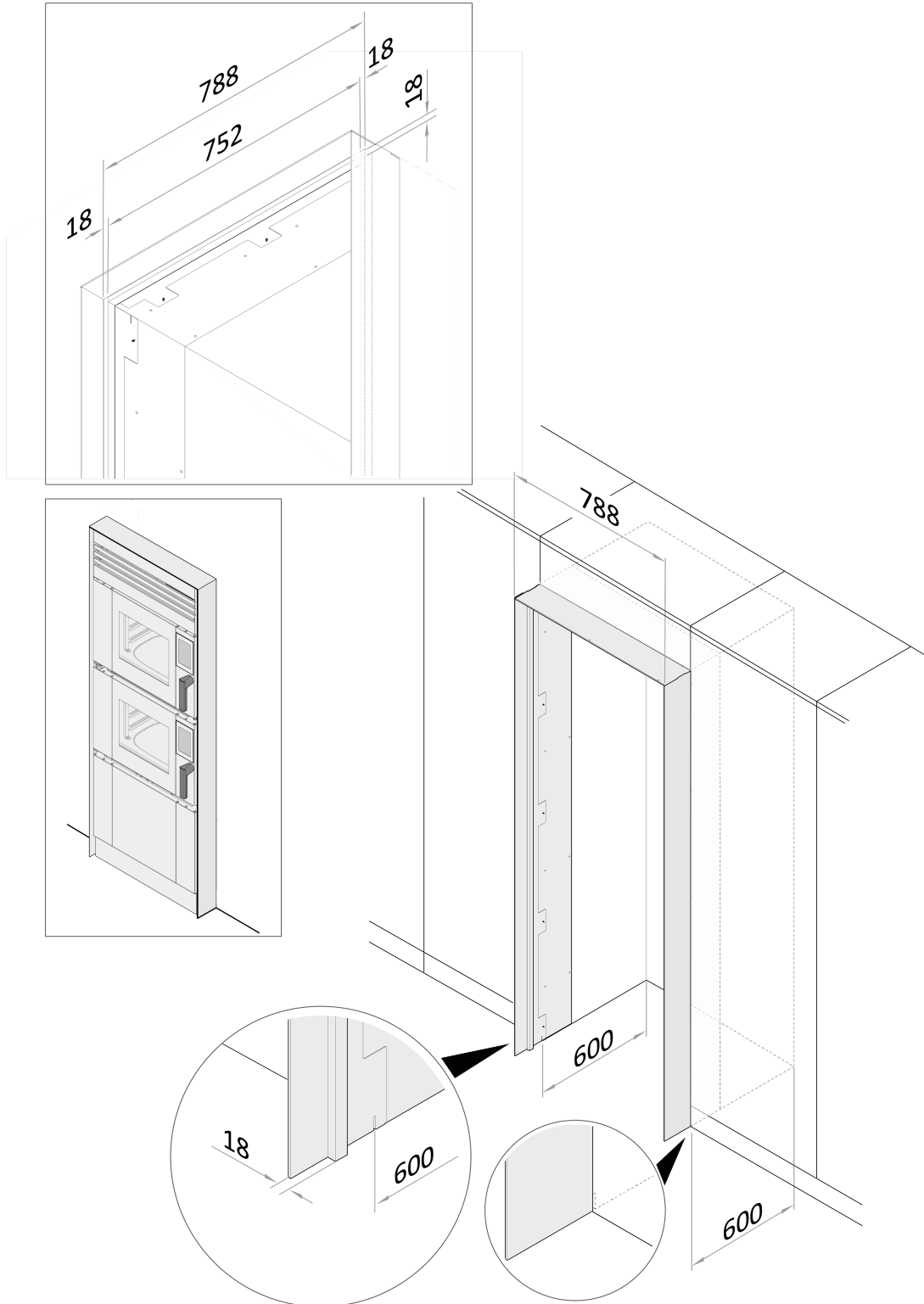
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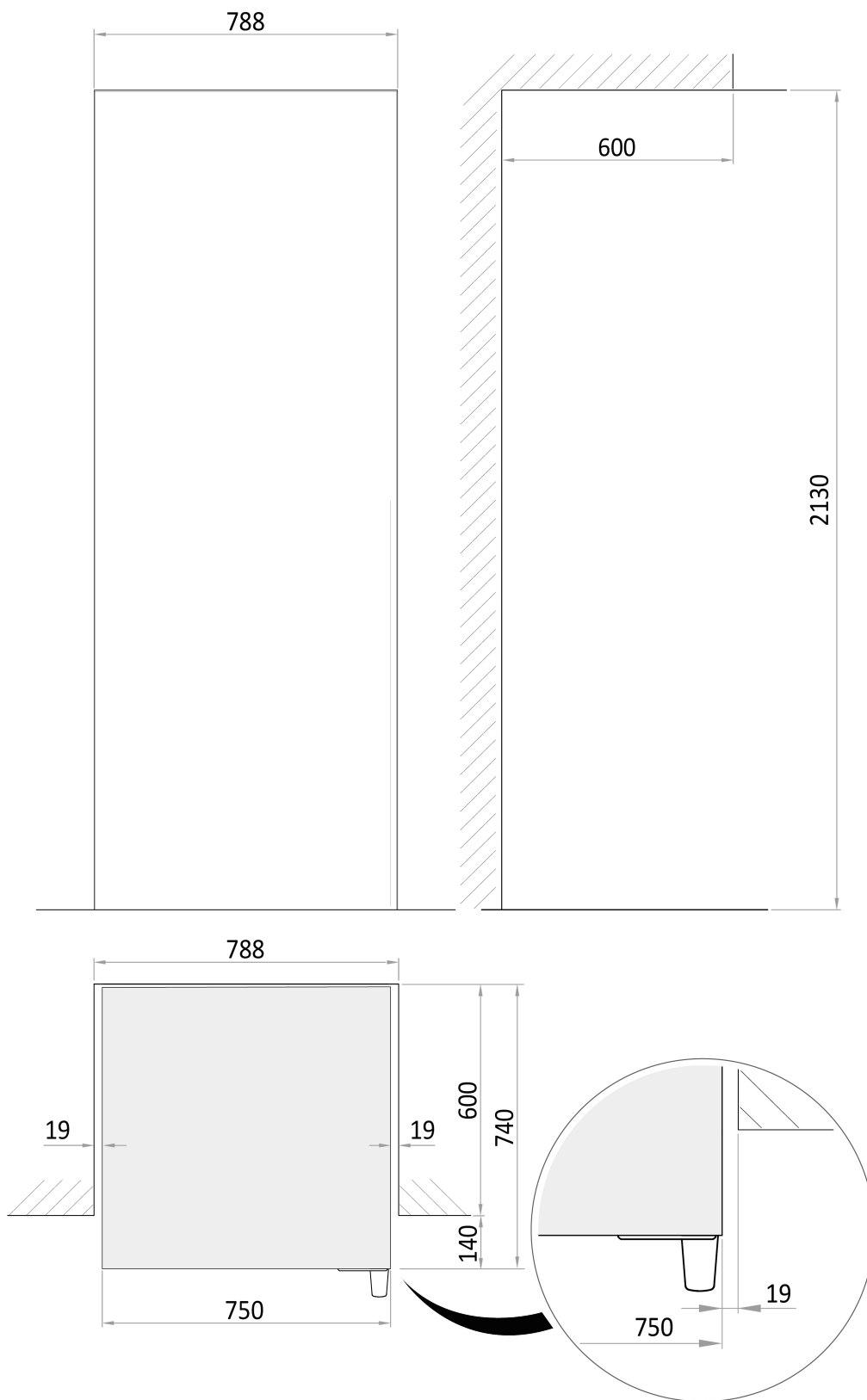
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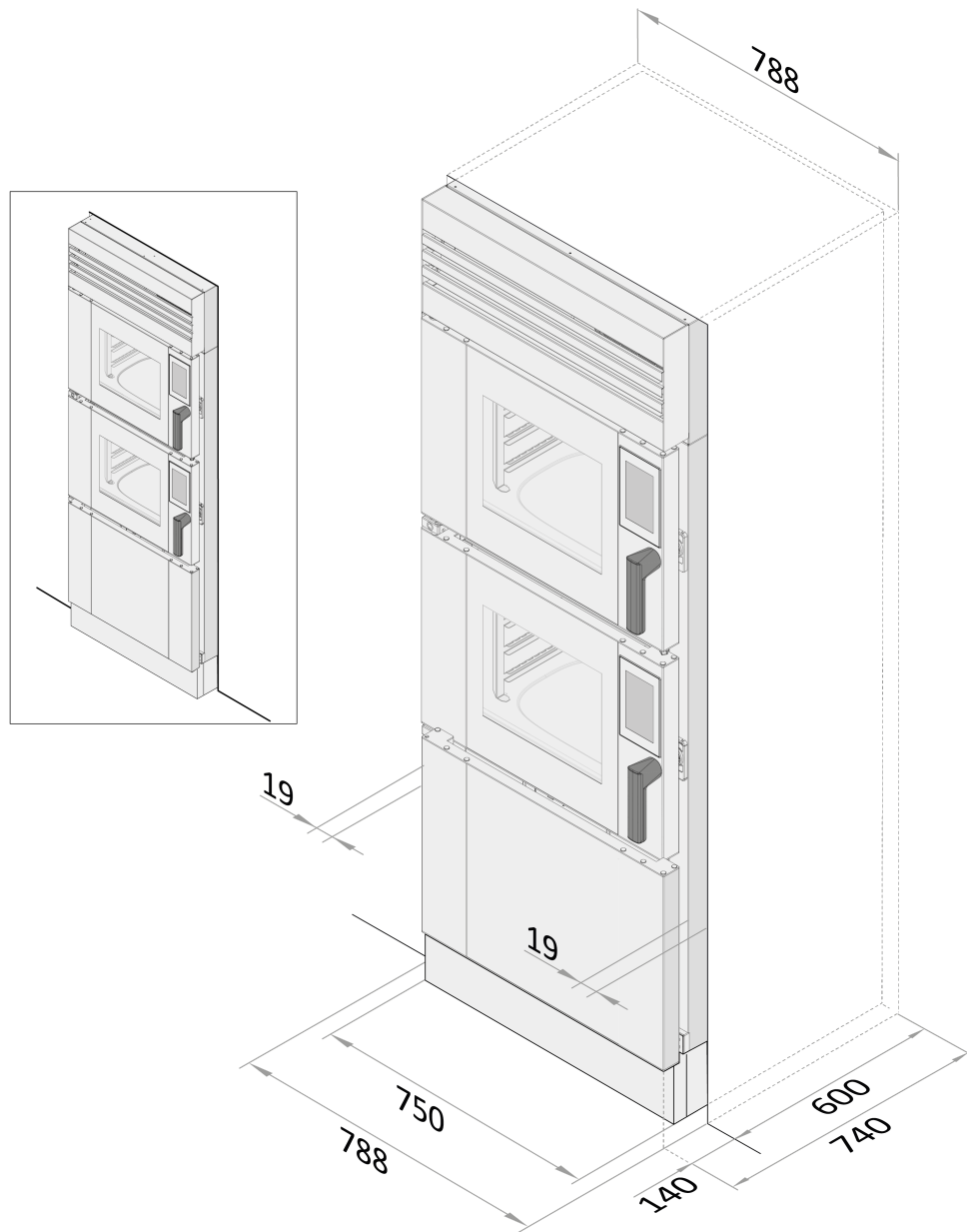
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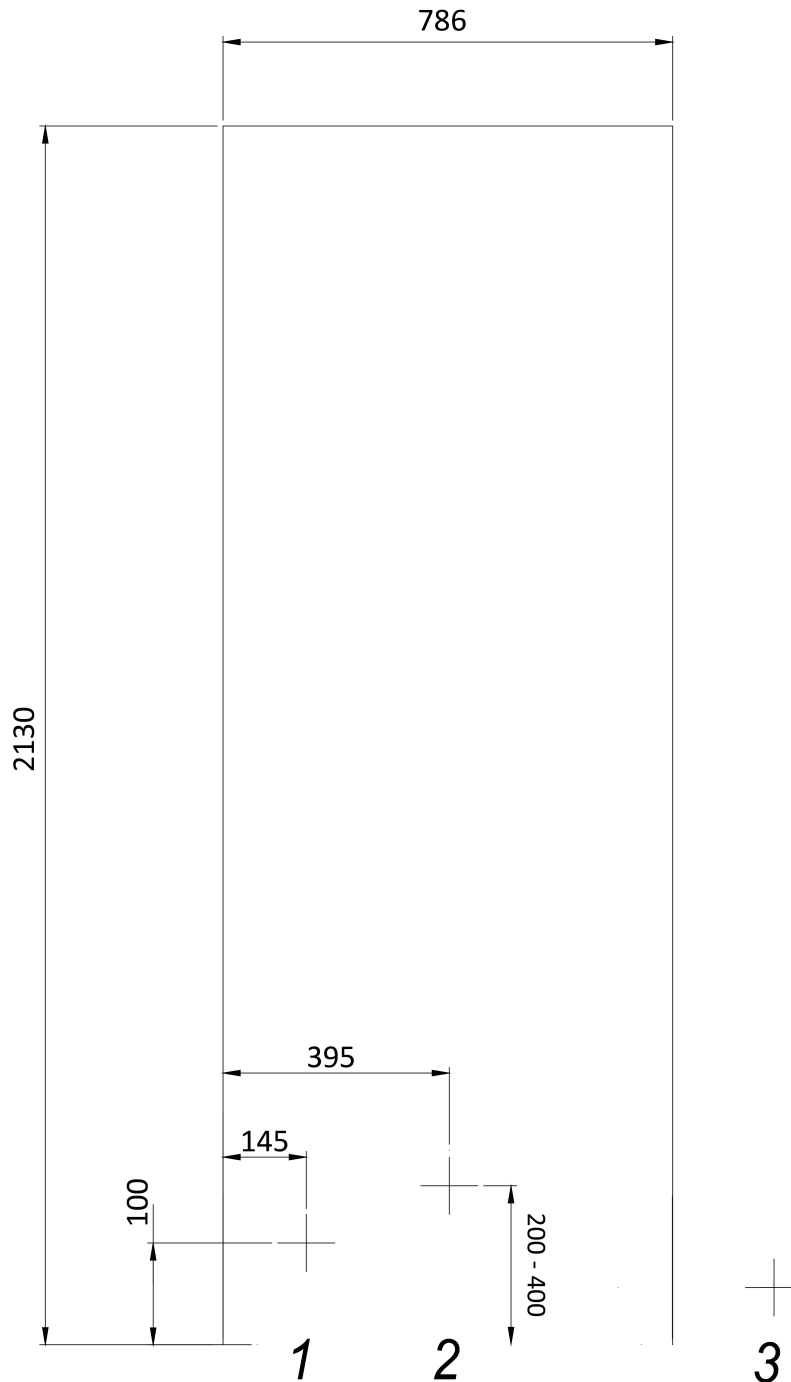
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Connection positions

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

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	10.0 kW
Max Amp draw	17.5 A
Required breaker size	32 A
Power cable requirements*	5G x 4 mm ²
Plug	IEC309 3P+N+PE 400V 32A H6 IP67

*Recommended size - observe local ordinance.

Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply.

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.

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

Steam circuit: inflow water specifications

Chlorides ≤ 120 ppm

Total hardness ≤ 8 °dH

To avoid the formation of limescale the incoming water must have total hardness ≤ 8°dH.

*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.