



XELA-10EU-EXRS

Project	_____
Item	_____
Quantity	_____
Date	_____

Model
BAKERTOP-X™ Digital.ID™

 **Energy efficiency 45.7 kWh/day - 0 kg CO₂/day***

*More details on the last page.

Combi oven	Electric
10 trays 600x400	Hinge on the left side
16" Touch control panel	
Voltage: 380-415V 3N~ / 220-240V 3~	



Description

Professional high-performance combi oven equipped with a state-of-the-art operating system and intelligent technology designed to perfectly handle any pastry and bakery cooking process. Nevertheless it is ideal for gastronomy cooking processes. It is ENERGY STAR® certified for low-consumption performance and waste reduction, also thanks to its automatic washing system with recirculation. BAKERTOP-X™ has a cooking chamber moulded in 316L steel and an integrated RO.Care water filtering system that eliminates the need of external treatments. It is equipped with an integrated microphone to enable voice control and interaction with UNOX's Corporate Chefs to receive cooking assistance directly through the interactive panel. The Digital.ID™ advanced operating system allows to save the entirety of one's favourite settings on the account and to transfer them from an oven to another in a few seconds. With the Digital.ID™ app, it is possible to control the oven through smartphones as well as customise accounts.

Manual set

- **Cooking steps:** up to 9
- **Temperature:** 30 °C - 300 °C
- **Preheating:** up to 300 °C
- **CLIMA.Control:** humidity setting from 10% to 100% and continuous measurement of the actual humidity present in the cooking chamber
- **Fan speed:** 5 continuous speeds (2.700 rpm) and 2 AIR.Tornado speeds (3.600 rpm)
- **Storable programs:** 1000+
- Delta T cooking with core probe

Preset

- Customisable semi-automatic programmes. They suggest temperature, ventilation and humidity settings based on the type of cooking chosen by the operator (grilling, browning, steaming, etc.).

Automatic set

- **Individual.CHEFUNOX:** intelligent feature that asks for users' feedback on recently completed cooking processes. It uses machine learning technology to elaborate the feedback received, learn operator preferences, and improve preset cooking programmes in the built-in cooking library. Parameters will automatically be set for the next cooking procedure
- **MULTI.Time:** manages and monitors up to 10 cooking processes at the same time

Advanced cooking features

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically adjusts the cooking parameters according to the food load to ensure repeatable results
- **SMART.Preheating:** automatically sets the temperature and duration of the preheating according to the previous modes of use
- **SENSE.Klean:** estimates the degree of dirt of the oven and suggests the most suitable automatic washing
- **SMART.Energy:** automatic energy-saving function that minimises water, electricity or gas consumption in programmes exceeding one hour of cooking time. It recognises the absence of food in the cooking chamber and activates the stand-by mode reducing temperature and consumption. Analyses oven usage to provide energy-saving tips (e.g. warns that the door has remained open for too long)
- **HEY.Unox:** voice recognition technology that allows to interact with the oven, giving commands and receiving audio-visual feedback directly on the panel
- **OPTIC.Cooking:** intelligent technology that enables the oven to recognise food and automatically start the appropriate cooking programme when cooking in MULTI.Time mode





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Advanced cooking features

Unox Intensive Cooking

- **DRY.Maxi™**: removes large amounts of moisture from the cooking chamber in an ultra-short timeframe
- **STEAM.Maxi™**: produces a large amount of saturated steam in the cooking chamber in ultra-reduced time
- **AIR.Maxi™**: multi-fan system with reversing
- **CLIMALUX™**: measures and regulates the actual humidity in the cooking chamber
- **AIR.Tornado**: improves and speeds up the cooking of full loads of food thanks to the possibility of setting a higher rotation speed of the oven fans up to 3.600 rotations per minute (rpm)

Main features

- Sturdy stainless steel external structure for maximum thermal insulation
- All-stainless-steel slam shut door
- Integrated ultra-bright 16" capacitive control panel
- Cooking chamber in AISI 316L stainless steel for maximum corrosion resistance
- Motors with reversing multi-fan system and symmetrical linear heating elements with high power density
- Compacted covering with welded stainless steel tube lattice frame
- Double LED bar with warm and cold tone adjustment integrated in the door
- **PRESSURE.Klean**: automatic washing system with recirculation
- Integrated **DET&RINSE™ ULTRA** detergent container
- **RO.Care**: integrated resin filter system that neutralizes the formation scale. It filters up to 1300 L of water with one cartridge and is equipped with a filter exhaustion sensor
- **Digital.ID™** Operating System
- Built-in microphone enabling call and voice control functions
- Built-in Wi-Fi internet connection
- **HACCP Data Download**
- Built-in hand shower
- Triple glazing to minimise heat loss and maximise energy efficiency
- C-shaped perforated tray supports with anti-overturn system
- Drip tray connected to the drain and integrated into the door. Functioning also when the door is open
- Motor speed adjustable between 900 rpm and 3600 rpm
- **MULTI.Point** core probe with 4 measuring points

Accessories

- **Ventless hood**: steam condensing hood
- **Ventless hood with catalysts**: steam condensation hood with catalysts
- **LIEVOX**: Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- **DECKTOP**: traditional baking on stone, convection baking and combi cooking
- **Neutral cabinet**: recommended solution to optimize your kitchen layout and always have everything in the right place
- **Stand**: the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **HYPER.Smoker**: smoker box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply
- **DET&Rinse™ ULTRA**: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven

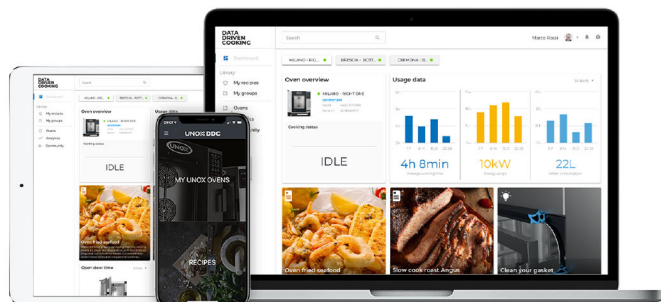


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DIGITAL ID



DATA DRIVEN COOKING



Digital.ID™

- By creating a Digital.ID™ account every professional can access the oven conveniently from their mobile device. Once the oven is connected to the internet, every cooking programme, configuration or customisation of the Digital.ID™ interface is saved in the cloud and available everywhere. The account remains constantly synchronised with the most recent changes.

Premium digital services

- HEY.Unox - Voice control
- COOKING.Concierge (30min/month)
- Access to the DDC Enterprise plan
- LONG.Life 5 warranty extension

Standard digital services

- Digital.ID™ App
- DIGITAL.Training
- Live technical assistance
- Data Driven Cooking app & webapp

For more information visit
unox.com | [Digital.ID™ Premium](#)

Data Driven Cooking

- Controls and monitors oven operations in real time, highlighting waste and suggesting usage improvements to reduce consumption. It allows to create and share recipes from one oven to another even remotely

Enterprise

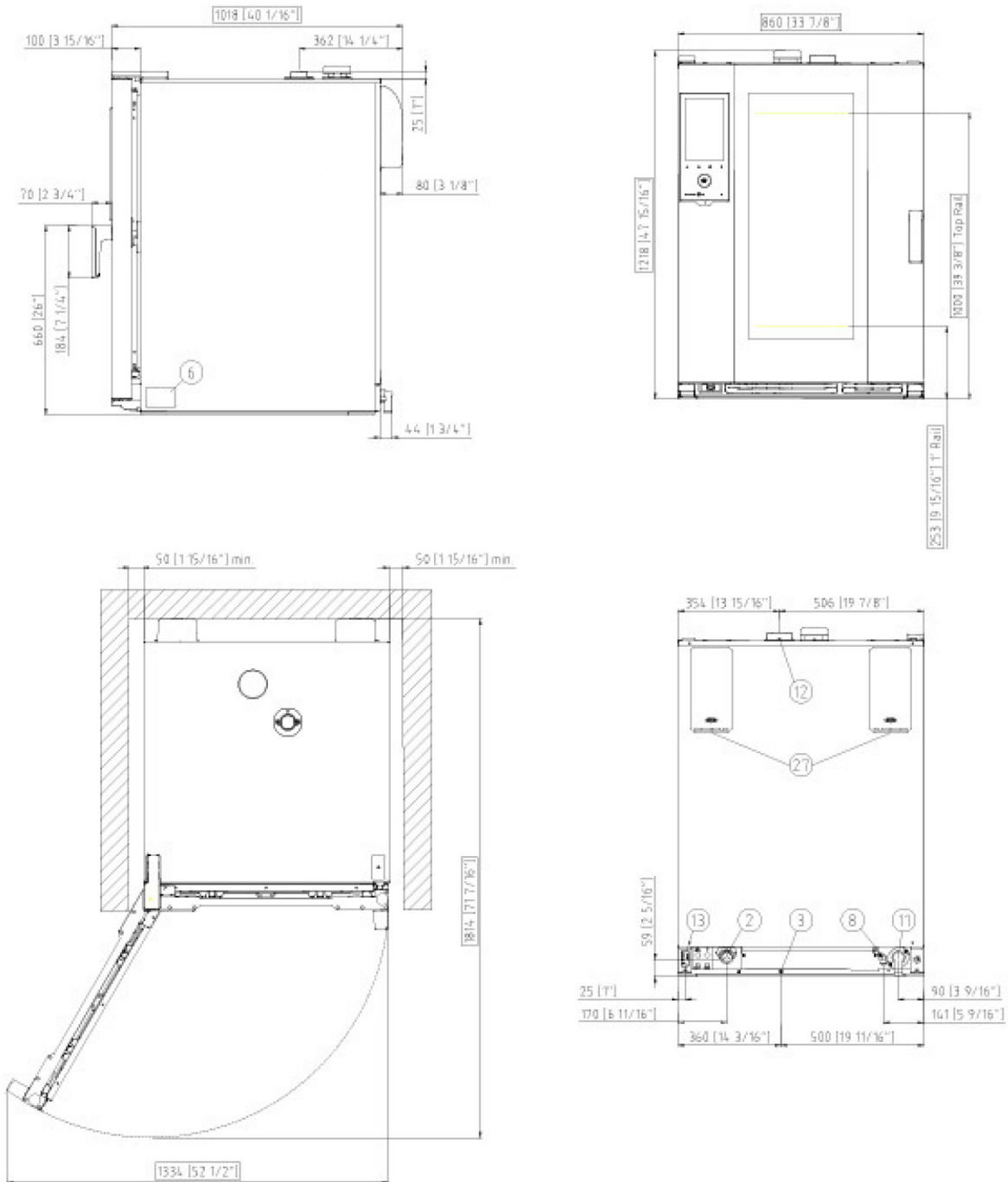
- Multi-account access management
- Unox service remote monitoring
- Kitchen scheduler
- REST API access
- Sending cooking programmes to the ovens remotely (unlimited)
- Unlimited ovens connected to Internet

Professional

- Cooking programs creation and modification
- Consumption on-line monitoring
- Unox DDC.Coach Artificial Intelligence
- Sending cooking programmes to the ovens remotely (up to 5 ovens)
- Up to 5 ovens connected to Internet

For more information visit
unox.com | [Data Driven Cooking](#)

XELA-10EU-EXRS



Dimensions and weight

Width	860 mm
Depth	1018 mm
Height	1219 mm
Net weight	178 kg
Tray pitch	84 mm

Connection positions

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
8	3/4" female NPT water inlet
11	Chamber drain pipe
12	Hot fumes exhaust chimney

13	Accessories connection
27	Cooling air outlet



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Power supply

Water connection

Installation requirements

Energy efficiency

Electrical power supply

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 / 60 Hz
Total power	21 kW
Max Amp draw	31.5 A
Required breaker size	32 A
Power cable requirements*	5G x 4 mm ²
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 / 60 Hz
Total power	21 kW
Max Amp draw	52.5 A
Required breaker size	63 A
Power cable requirements*	4G x 10 mm ²
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption 45.7 kWh/day

CO₂ emission 0 kg CO₂/day**

**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 cooking with steam 2 hours in an empty oven at 180 °C.

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

1 long wash, 1 medium wash.

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: 21 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

Inlet water specifications

Free chlorine ≤ 0.5 ppm

Chloramine ≤ 0.1 ppm

pH 7 - 8.5

Electrical conductivity ≤ 1500 µS/cm

Total hardness (TH) ≤ 30° dH (534 ppm)

Chlorides ≤ 250 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. We recommend water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphates are not allowed. Total water hardness can be measured using the KSTR1082A kit with equivalent tools.

Installation requirements

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.

Register to DDC Service to access data and product specifications.
www.ddc.unox.com