UNOX®

INVENTIVE SIMPLIFICATION

XEPA-0523-EXRN

MODEL
SPEED-X™

Combi speed oven	Electric
5 or 10 trays GN2/3 (COMBI)	Hinge on the left side
1 tray GN2/3 (SPEED)	16" control panel

DESCRIPTION

SPEED-X™ is the first oven to be both a combi oven and a speed oven complete with automatic washing. SPEED-X™ has a capacity of 10 GN2/3 trays with 35 mm pitch or 5 GN2/3 trays with 70 mm pitch in combi mode and a position dedicated for the SPEED.Plate for cooking up to 4 items simultaneously in speed mode.
The revolutionary HYPER.Speed technology combines combi cooking with microwaves and significantly reduces the cooking time of sandwiches and pre-cooked dishes compared to traditional speed-ovens. The automatic washing with integrated detergent tank simplifies cleaning operations, allowing the speed cooking of raw foods such as vegetables, meat, fish and much more. The AISI 316L stainless steel cooking chamber combined with the RO.Care water filtration system allows you to connect SPEED-X™ directly to the water network without the need for external filtering systems even in the presence of very hard water or with a high level of chlorides.

STANDARD COOKING FEATURES

MANUAL COOKING

- **Cooking steps:** up to 9
- **Temperature:** 30 °C – 260 °C
- **Preheating:** up to 260°C
- **Microwave:** setting the percentage of microwaves in increments of 10%
- **CLIMALUX™:** humidity setting from 10% to 100% and continuous measurement of the actual humidity present in the cooking chamber
- **Fan speed:** 5 continuous speeds and 5 pulsed speeds
- **Storable programs:** 1000+

AUTOMATIC COOKING

- **CHEFUNOX & SPEEDUNOX:** choose something to cook from the built-in combi or combi-speed library, the oven automatically sets all the parameters
- **MULTI.Time:** manages and monitor up to 10 cooking processes at the same time
- **MULTI.Speed:** manages and monitors up to 4 speed cooking processes at the same time

KEY FEATURES

- Stainless steel structure
- All-stainless steel slam shut door with integrated 16" capacitive control panel
- Cooking chamber in AISI 316L stainless steel for maximum corrosion resistance
- 2 overlapping reversing fans and symmetrical linear elements with high power output
- Insertion of microwaves into the cooking chamber in the direction perpendicular to the baking tray with integrated stirring effect
- **ROTOR. Klean™:** automatic washing system
- Integrated DET&Rinse™ detergent container
- **RO.Care:** integrated filtering system that eliminates substances that contribute to the formation of limescale from the water: up to 2000L of filtered water with a cartridge. Integrated water hardness measurement sensor automatically indicating filter depletion.
- **Digital.ID™** Operating System
- Built-in microphone with the capability of voice control and call function
- Built-in Wi-Fi internet connection
- HACCP Data Download

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ADVANCED AND AUTOMATIC COOKING FEATURES

UNOX INTELLIGENT PERFORMANCE

- **SMART. Energy:** reduces the amount of energy used by the oven to optimize consumption based on the actual use during cooking
- **SMART. Standby:** recognizes the absence of food in the cooking chamber and automatically sets the standby mode with low consumption
- **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
- **AUTO. Soft:** manages the thermal ascent during cooking to make it more delicate
- **SENSE. Klean™:** estimates the degree of dirt of the oven and suggests the most suitable automatic washing

UNOX INTENSIVE COOKING

- **HYPER. Speed:** combines microwave, steam and convection to reduce cooking times
- **CLIMALUX™:** continuous measurement and regulation of the real humidity present in the cooking chamber
- **DRY. Maxi™:** quickly removes moisture from the cooking chamber
- **STEAM. Maxi™:** produces saturated steam
- **AIR. Maxi™:** multi-fan system with reversing

DATA DIVEN COOKING

- Check and monitor in real-time the operating conditions of your ovens, create and share new recipes. Artificial intelligence transforms consumption data into useful information and allows you to increase daily profits.

DIGITAL ID

DIGITAL.ID™

Create your Digital.ID account and log in to your SPEED-X oven connected to the internet: memorized your cooking programs, the configuration of your home page, and all the customisations of your oven directly on the cloud.

The account stays in constant sync with the most recent changes, also allowing you to edit them directly from your smartphone.

You can log in to your account from any SPEED-X oven connected to the internet and immediately have access to your settings.
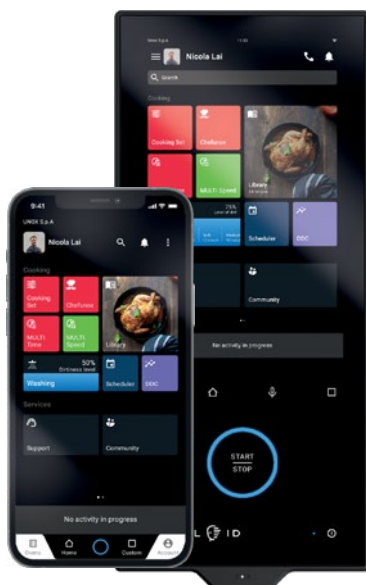
STANDARD DIGITAL SERVICES

- Digial.ID™ App
- Digital training
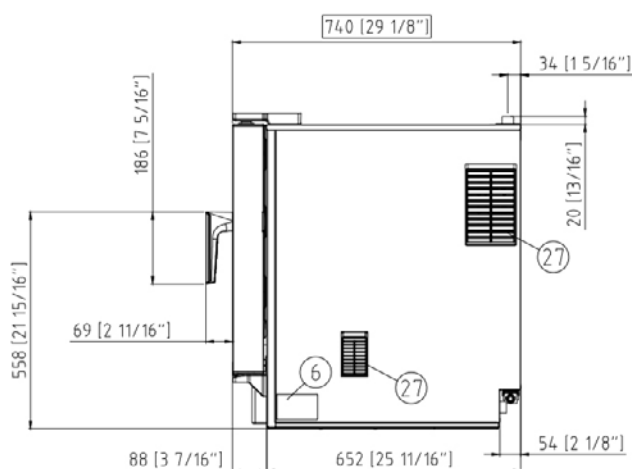- Data Driven Cooking app & webapp

PREMIUM DIGITAL SERVICES

- Voice control
- Digital cooking support (30min / month)
- Digital technical services
- Access to the DDC Enterprise plan *
- LL4 warranty extension *

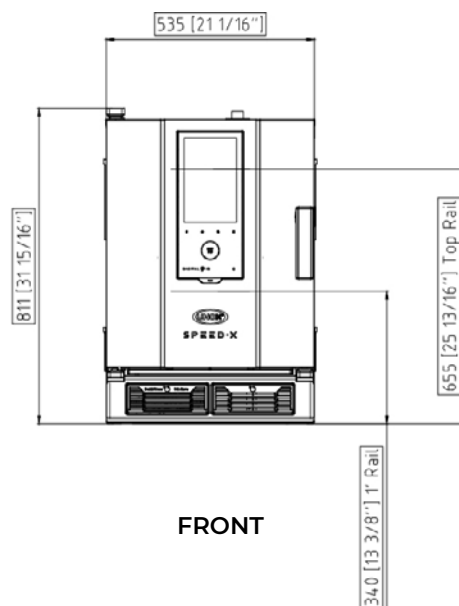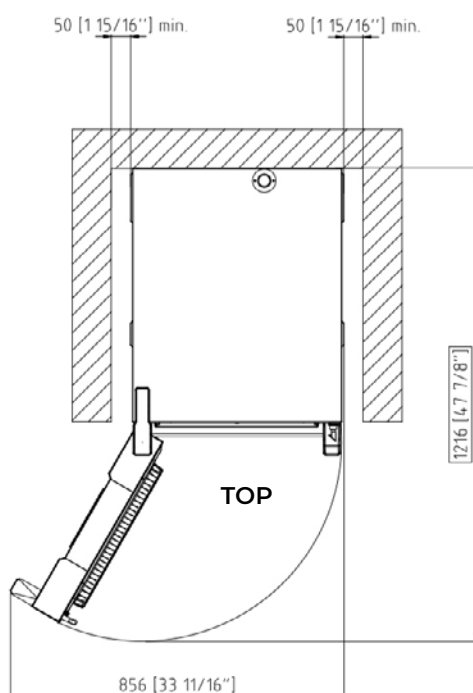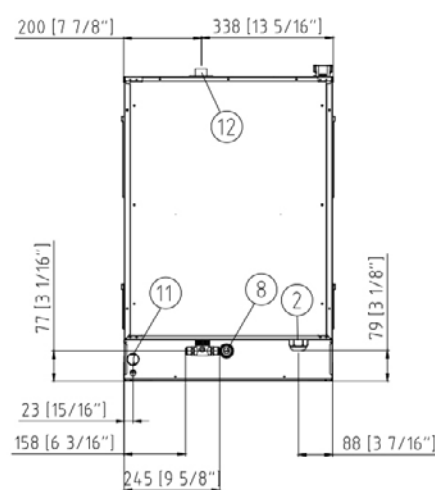* visit www.unox.com for more information

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LATERAL

FRONT

TOP

BACK

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DIMENSIONS AND WEIGHT

Width	535 mm
Depth	737 mm
Height	782 mm
Net Weight	100 Kg
Tray pitch	70 mm

CONNECTION POSITIONS

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

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POWER SUPPLY

STANDARD

Voltage	380-415 V
Phase	~3PH+N+PE
Frequency	50 Hz
Total power	9.7 kW
Maximum Amp Draw	15.5 A
Required breaker size	16 A
Power cable requirements*	H07RN-F 5G 2.5 mm²
Power cable diemeter	13 mm
Plug	NOT INCLUDED

OPTION A

Voltage	220-240 V
Phase	~3PH+PE
Frequency	50 Hz
Total power	9.7 kW
Maximum Amp Draw	21 A
Required breaker size	25 A
Power cable requirements*	H07RN-F 4G 2.5 mm²
Power cable diemeter	13 mm
Plug	NOT INCLUDED

*Recommended size - observe local ordinance

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.

Line pressure:	Ingresso acqua potabile: 3/4" NPT*, pressione acqua di rete: da 21 a 87 psi; da 1.5 a 6 Bar (29 psi; 2 Bar consigliato)

INLET WATER SPECIFICATIONS

Free chlorine	≤ 0.5 ppm
Chloramine	≤ 0.1 ppm
pH	7 - 8.5
Electrical conductivity	≤ 1500 µS/cm
Total hardness	≤ 30° dH

STEAM CIRCUIT: INFLOW WATER SPECIFICATIONS

Total hardness	≤ 8° dH
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.

ACCESSORIES

- **DET&Rinse™ ULTRA:** cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- **Stand**: the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- **Cooking Essentials**: special trays
- **Speed Essentials**: special trays and spatulas for SPEED mode

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 access data and product specifications
www.ddc-service.unox.com

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