XADA-10FS-EXRS

Model	Combi oven	Electric
CHEFTOP-X™ Digital.ID™	10 trays 18"x26"	Hinge on the left side
	16" Touch control panel	
Energy efficiency 141.2 kWh/day - 0 kg CO_2/day*	Voltage: 240V 3~ / 208V 3~	

Energy efficiency 141.2 kWh/day - 0 kg CO_2/day*

*More details on the last page.

Description

Professional high-performance combi oven equipped with a state-of-the-art operating system and intelligent technology designed to perfectly handle any gastronomy, pastry and bakery cooking process. ENERGY STAR® certified, this oven is designed to preserve energy while maintaining perfect cooking performance. CHEFTOP-X™ has a cooking chamber moulded in 316L steel and an integrated RO.Care water filtering system. 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 favorite settings on the account and to transfer them from one oven to another in a few seconds. With the Digital.ID™ app, it is possible to control the oven through smartphones as well as customize accounts.

Manual set

- **Cooking steps:** up to 9
- **Temperature:** 86 °F - 572 °F
- **Preheating:** up to 572 °F
- **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 evaluate 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 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)

Unox INC.

We reserve the right to change or modify any of the technical data at any time without prior notice.
987 Airlie Parkway - Denver, NC 28037 - Tel. 1-800-489-UNOX - info.usa@unox.com

24-2-2025
Pag. 1 / 6

XADA-10FS-EXRS

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. Analyzes 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. Available upon Premium upgrade

- **OPTIC.Cooking:** intelligent technology that enables the oven to recognise food and automatically start the appropriate cooking programme when cooking in MULTI.Time mode. Available upon Premium upgrade. The accessory kit is to be purchased separately

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™ 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

- **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™ ULTRAPLUS:** cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven

Unox INC.

We reserve the right to change or modify any of the technical data at any time without prior notice.

987 Airlie Parkway - Denver, NC 28037 - Tel. 1-800-489-UNOX - info.usa@unox.com

24-2-2025

Pag. 2 / 6

XADA-10FS-EXRS

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

- All Base features
- LONG.Life 5 warranty extension
- COOKING.Concierge (30 min/month)
- HEY.Unox voice control
- OPTIC.Cooking (accessory which must be purchased separately)

Base

- Interface personalisation
- CHEFUNOX / SPEEDUNOX libraries
- Digital.ID™ app
- Profiles management
- DIGITAL.Training
- Live Technical Assistance

For more information visit
unox.com | Digital.ID™ Premium
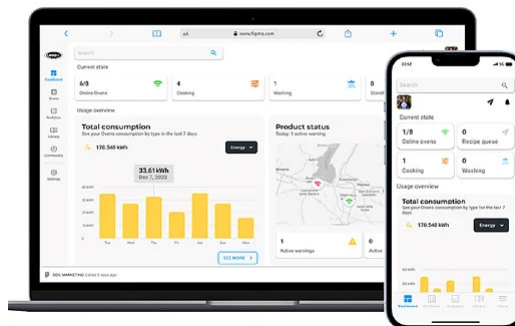
Data Driven Cooking

- 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
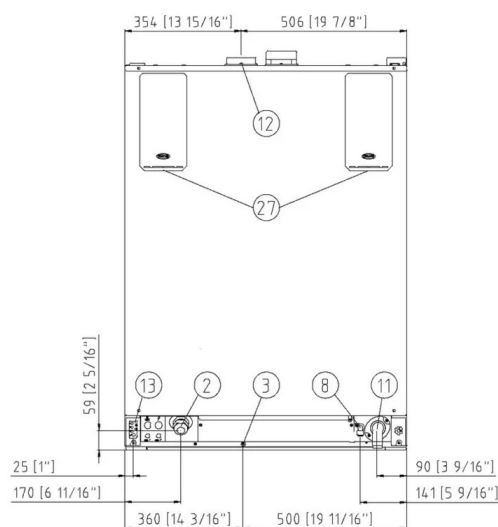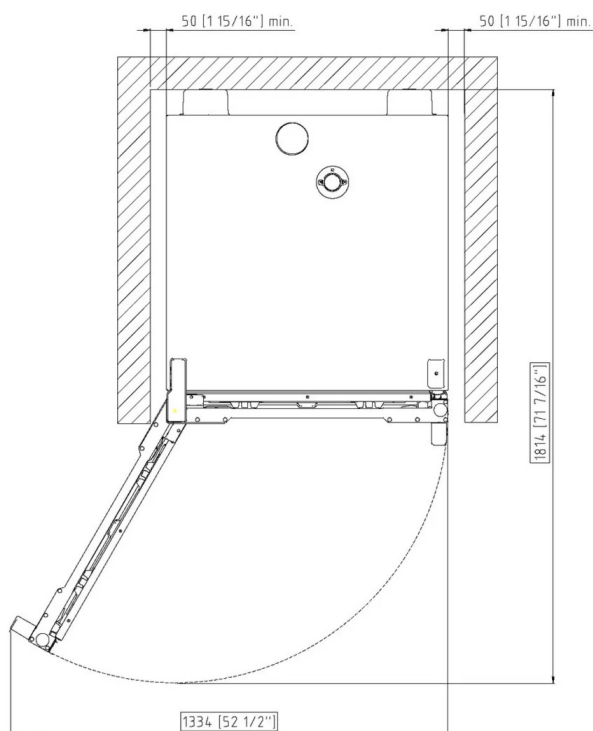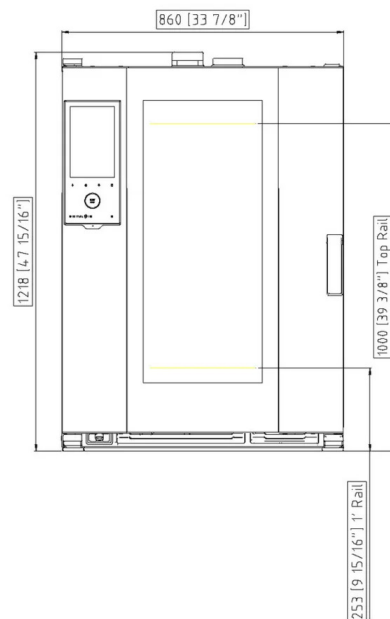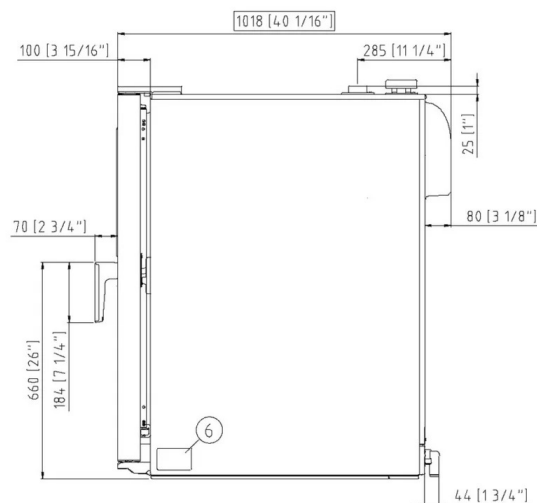
Enterprise

- All Professional features
- Unlimited connected ovens
- Full analytics data history
- Multi-account access management
- Unox service remote monitoring
- Technical support
- REST API add-on
- Kitchen Scheduler add-on
- Digital Services add-on
- OPTIC.Cooking add-on

Professional

- Up to 5 connected ovens
- Cooking program management: creation, editing and sending to ovens
- Ovens management through group and map visualisation
- Documentation for HACCP compliance
- Real-time usage monitoring
- Push notifications
- Community with unox recipe book
- 3-day analytics data history

For more information visit
unox.com | Data Driven Cooking

Unox INC.

We reserve the right to change or modify any of the technical data at any time without prior notice.

987 Airlie Parkway - Denver, NC 28037 - Tel. 1-800-489-UNOX - info.usa@unox.com

24-2-2025

Pag. 3 / 6

XADA-10FS-EXRS

Dimensions and weight

Width	33-7/8"	860 mm
Depth	41/16"	1018 mm
Height	47-1/1"	1219 mm
Net weight	422 lbs	192 kg
Tray pitch	3-5/16"	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

Unox INC.

We reserve the right to change or modify any of the technical data at any time without prior notice.
987 Airlie Parkway - Denver, NC 28037 - Tel. 1-800-489-UNOX - info.usa@unox.com

24-2-2025

Pag. 4 / 6

XADA-10FS-EXRS

Electrical power supply

OPTION A

Voltage	240 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	38.8 kW
Max Amp draw	95 A
Required breaker size	110 A
Power cable requirements*	4 x AWG 2
Plug	NOT INCLUDED

OPTION B

Voltage	208 V
Phase	~3PH+PE
Frequency	60 Hz
Total power	30 kW
Max Amp draw	82.5 A
Required breaker size	100 A
Power cable requirements*	4 x AWG 2
Plug	NOT INCLUDED

*Recommended size - observe local ordinance.

Energy efficiency

Consumption	141.2	kWh/day
CO$_2$ emission	0kg	CO$_2$/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 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

Unox INC.

We reserve the right to change or modify any of the technical data at any time without prior notice.

987 Airlie Parkway - Denver, NC 28037 - Tel. 1-800-489-UNOX - info.usa@unox.com

24-2-2025

Pag. 5 / 6

XADA-10FS-EXRS

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 10 Bar; 21 to 87 psi (2 Bar; 29 psi 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.

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.

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