



XEMA-01NS-MCDS-NP

Project _____
 Item _____
 Quantity _____
 Date _____

Model
SPEED.Compact™ ECO

Speed oven	Electric
1 tray 300x300	Drop down opening
9.5" Touch control panel	
Voltage: 230V 1~	



Standard cooking features

Manual cooking

- **Temperature:** 30 °C – 280 °C
- Up to 9 cooking steps

Programs

- 384 Speed programs
- 10 favorite programs
- **SPEEDUNOX:** choose something to cook from the library and the oven will automatically set all the parameters

Advanced and automatic cooking features

Unox Intelligent Performance

- **ADAPTIVE.Cooking™:** automatically regulates the cooking parameters to ensure repeatable results
- **SMART.Preheating:** automatically sets the preheating temperature and duration
- **SMART.Energy:** automatic energy-saving function that recognises the absence of food in the cooking chamber and activates the stand-by mode reducing temperature and consumption.

Unox Intensive Cooking

- **SPEED.Plus:** generates microwaves and distributes them evenly throughout the baking chamber

Description

The SPEED.Compact™ ECO is a 60 cm depth speed oven with a 30x30 cm cooking chamber and a 17 cm door opening footprint. Designed for speed and consistency, it uses microwaves and hot airflows to quickly reheat baked goods, snacks, and leavened items. Its intuitive interface ensures effortless setup and operation, streamlining workflows from day one. The easy panel-guided step-by-step cleaning procedure can be further enhanced with the optional QUICK.Rinse hand shower accessory. No exhaust pipes or hoods are needed. As one of the quietest and most odour-free models yet, it integrates seamlessly into any workspace, even side-by-side, optimising counter space. Featuring advanced mineral insulation and smart technology, the oven ensures energy efficiency and lasting durability.

Key features

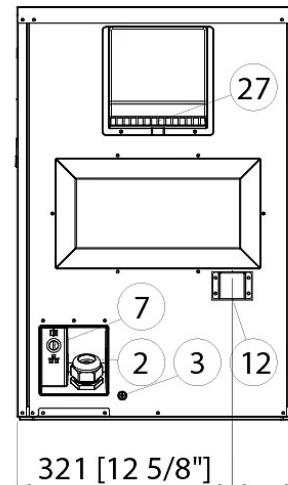
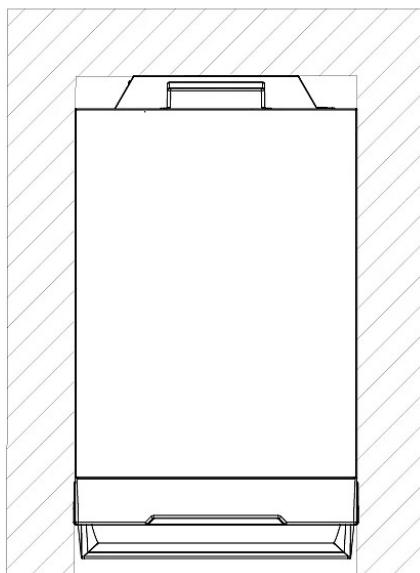
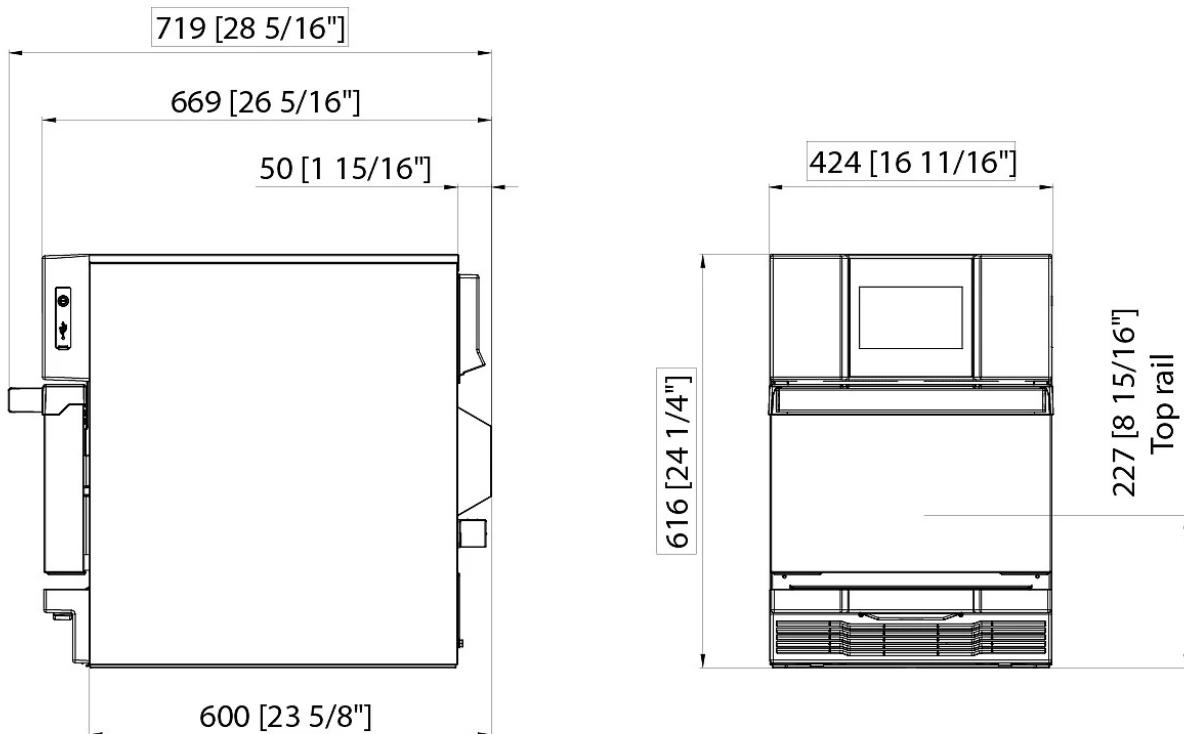
- High-resistance AISI 304 stainless steel cooking chamber
- Baking chamber with integrated tray supports
- Chamber-and-chimney catalysts to minimise gas, noise and odour emissions.
- Rock wool mineral insulation ensures maximum energy efficiency.
- Crumb collection system integrated in the filter under the door
- Proximity door contact switch
- No exhaust pipes or hoods are needed.
- User friendly and intuitive control panel.
- **CLICK&COOK:** feature to start favourite cooking programmes directly from the main screen of the panel with just a touch.
- Step-by-step cleaning procedure guidance from the control panel.
- Integrated Wi-Fi
- **Wi-Fi / USB data:** download/upload HACCP data and programs

App and web services

- **Data Driven Cooking app & webapp:** 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



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Dimensions and weight

Width	424 mm
Depth	719 mm
Height	616 mm
Net weight	60 kg

Connection positions

- 2 Terminal board power supply
- 3 Unipotential terminal
- 7 Safety thermostat
- 12 Hot fumes exhaust chimney
- 27 Cooling air outlet



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Electrical power supply

OPTION A

Voltage	220-240 V
Phase	~1PH+PE
Frequency	60 Hz
Total power	3.6 kW
Max Amp draw	15.5 A
Required breaker size	16 A
Power cable requirements*	3G x 1,5 mm ²
Plug	X H07RN-F

*Recommended size - observe local ordinance.

Accessories

- **SPRAY&Rinse:** Practical spray detergent to manually clean all kinds of oven. It degreases and removes all kind of dirt
- **Speed Essentials:** special trays and spatulas for SPEED mode
- **Ethernet:** Connection board to keep the oven connected to Unox and DDC.App
- **Storage tabletop:** multi-function compartment, practical 430 stainless steel anti-scratch storage compartment to be placed on the oven roof.
- **SPEED.Marks:** non-stick aluminium ribbed tray paired with a ribbed top plate to double-side toast bread.
- **QUICK.Rinse** hand shower for easy cleaning.
- **SPEED.Bake tray:** innovative two-level aluminium tray to effortlessly manage consistent and uniform multi-portion cooking.

Installation requirements

Unox products must be installed in facilities where all the systems (gas, electric, hydraulic, ventilations, aeration, 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