

Combi oven

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Convotherm maxx pro
 easyDial

- 20.20
- 20 Shelves GN 2/1
- Electric
- Injection/Spritzer
- Disappearing door



Key features

- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ (ACS+) with extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyDial: all functions are set in one operating level
- Cleaning Management - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the oven cavity
- LED lighting in the oven cavity
- Appliance door with double glazing
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- Cooking methods:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250 °C) with automatic moisture control
 - Convection (30-250 °C) with optimized heat transfer
- Operation of easyDial user interface:
 - Central control unit, Convotherm-Dial (C-Dial)
 - Digital display
- Climate Management
 - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe
- Production Management
 - 99 cooking profiles each containing up to 9 steps
 - HACCP data storage
 - USB port
 - Regenerating function – regenerates products to their peak level
 - Preheat and cool down function

Standard features

- Cleaning Management - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare:
 - Hygienic Handles
- Design:
 - Appliance door with safety latch, venting position and LEDs for cooking chamber lighting
 - Steam generated by injecting water into the cooking chamber
 - Adjustable appliance feet, from 100 mm to 125 mm
 - Multi-point core temperature probe
 - Integrated recoil hand shower
 - Wheel-in rails with optimal shape and colour coding
 - Appliance status floor LED (green=finished, yellow=heating up, red=fault)
 - Integral preheat bridge

C4eD 20.20 ES

IPX5 **CE**

Options

Accessories

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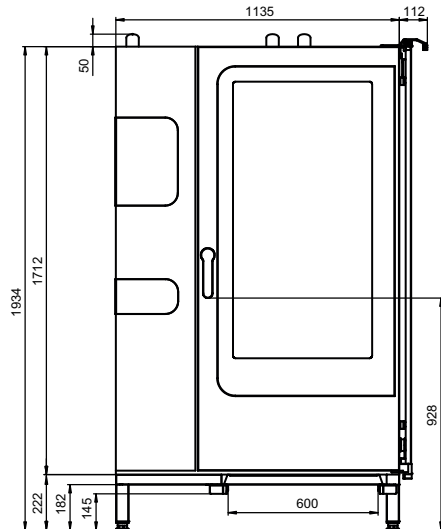
Options

- Cleaning Management: Semi-automatic cleaning system
- Marine version (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

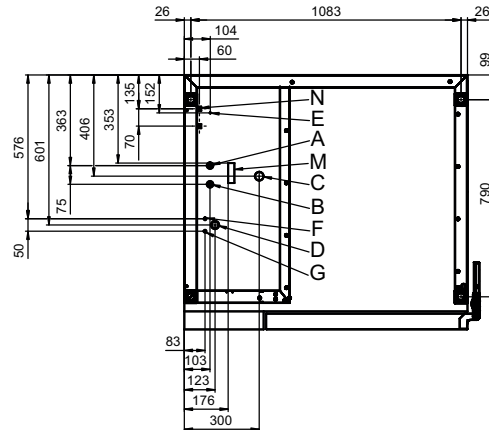
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)
- 3. Front foot: Stability and height compensation

Front view

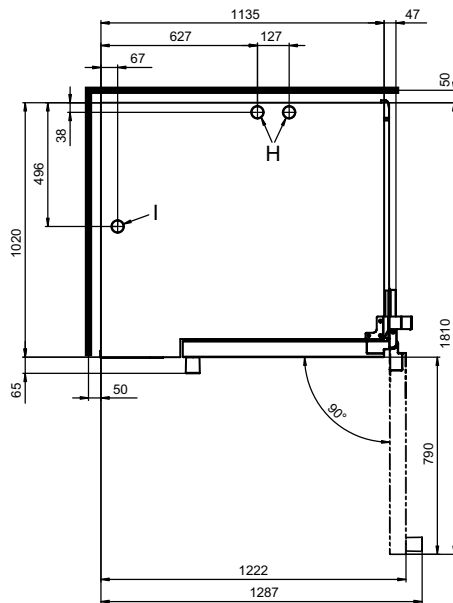


Connection points



- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 50 mm
- I Dry air intake Ø 50 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port (optional)

View from above with wall clearances



Dimensions and weights

| | |
|---|-----------------------|
| Dimensions including packaging | |
| Width x Height x Depth | 1410 x 2150 x 1170 mm |
| Weight | |
| Empty weight without options* / accessories | 351 kg |
| Weight of packaging | 48 kg |
| Safety clearances** | |
| Rear | 50 mm |
| Right-hand side (disappearing door pushed back) | 160 mm |
| Left (see installation instructions) | 50 mm |
| Top*** | 500 mm |

* Weight of options 15 kg max.

** Required for functionality of appliance.

*** Depends on type of air ventilation system and nature of ceiling.

Installation instructions

| | |
|--|-------------|
| Clearance from heat sources | min. 500 mm |
| Recommended clearance for service, left side of min. 500 mm unit | |

Loading capacity

| | |
|--|--------|
| Max. number of food containers | |
| GN 1/1* | 40 |
| GN 2/1* | 20 |
| Plates max. Ø 32 cm, Ring spacing 66 mm** | 122 |
| Plates max. Ø 32 cm, Ring spacing 80 mm** | 98 |
| Maximum loading weight | |
| GN 1/1 / 600 x 400 | |
| Per combi oven | 180 kg |
| Per shelf level | 15 kg |

* Matching loading trolley included as standard.

** Matching loading trolley available as an accessory.

Electrical supply

| | |
|--|----------|
| 3N~ 400V 50/60Hz* | |
| Rated power consumption | 67.3 kW |
| Rated current | 97.3 A |
| Fuse rating | 100 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 5G35 |
| 3N~ 380V 60Hz | |
| Rated power consumption | 60.7 kW |
| Rated current | 92.2 A |
| Fuse rating | 100 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 5G35 |
| 3~ 230V 50/60Hz* | |
| Rated power consumption | 66.4 kW |
| Rated current | 166.9 A |
| Fuse rating | 200 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 4G70 |
| 3~ 200V 50/60Hz* | |
| Rated power consumption | 66.4 kW |
| Rated current | 191.9 A |
| Fuse rating | 200 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 4G95 |
| 3~ 400V 50/60Hz* | |
| Rated power consumption | 67.3 kW |
| Rated current | 97.3 A |
| Fuse rating | 100 A |
| RCD (GFCI), three-phase frequency converter | Type B |
| Recommended conductor cross-section | 5G35 |

* Connection to energy optimization system included as standard.

Water connection

| | |
|----------------------|--|
| Water supply | |
| Water supply | 2 x G 3/4" fixed connection, optionally including connecting pipe (min. DN13 / 1/2") |
| Flow pressure | 150 - 600 kPa (1.5 - 6 bar) |
| Appliance drain | |
| Drain version | Open tank or channel/trough (recommended) or fixed connection |
| Type | DN 50 (min. internal Ø: 46 mm) |
| Slope for drain pipe | min. 3.5% (2°) |

Water quality

| | |
|---|--|
| Water-supply connection A* for water injection | |
| General requirements | Drinking water, typically soft water (install water treatment system if necessary) |
| General hardness | 4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e |
| Water-supply connection B* for cleaning, recoil hand shower | |
| General requirements | Drinking water, typically hard water |
| General hardness | 4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e |
| Water-supply connections A, B* | |
| pH value | 6.5 - 8.5 |
| Cl ⁻ (chloride) | max. 60 mg/l |
| Cl ₂ (free chlorine) | max. 0.2 mg/l |
| SO ₄ ²⁻ (sulphate) | max. 150 mg/l |
| Fe (iron) | max. 0.1 mg/l |
| SiO ₂ (silicate) | max. 13 mg/l |
| NH ₂ Cl (monochloramine) | max. 0.2 mg/l |
| Temperature | max. 40 °C |
| Electrical conductivity | min. 20 µS/cm |

* See diagram of connection points, page 2.

Water consumption

| | |
|-------------------------------|-----------|
| Water-supply connection A* | |
| Ø Consumption for cooking | 11.8 l/h |
| Max. consumption | 0.8 l/min |
| Water-supply connections A, B | |
| Ø Consumption for cooking** | 17.7 l/h |
| Max. water flow rate | 15 l/min |

* Values for selecting the capacity of the water treatment system.

** Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 2.

Emissions

| | |
|-------------------------|----------------------|
| Dissipated heat* | |
| Latent heat | 11000 kJ/h / 3.06 kW |
| Sensible heat | 14100 kJ/h / 3.92 kW |
| Waste water temperature | max. 80 °C |
| Noise during operation | max. 70 dBA |

* The dissipated heat values were measured as per DIN 18873-1 "Methods for measuring the energy use of equipment for commercial kitchens — Part 1". The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052. Please consult your specialized design engineer for planning an air conditioning and ventilation system.

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Condensation hood ConvoVent 4*

| | |
|--------------------------------|----------------------|
| Electrical supply | |
| Rated voltage | 1N~ 200-240V 50/60Hz |
| Rated power consumption | 130-260 W |
| Rated current | 1.0-1.9 A |
| Fuse rating | 2.5 A |
| Dimensions excluding packaging | |
| Width x Height x Depth | 1137 x 240 x 1285 mm |
| Weight excluding packaging | 97 kg |
| Safety clearance above** | 500 mm |

* Condensation hoods specially designed for stacking kits are available.

** Depends on type of air ventilation system and nature of ceiling.

Condensation hood ConvoVent 4+*

| | |
|--------------------------------|----------------------|
| Electrical supply | |
| Rated voltage | 1N~ 200-240V 50/60Hz |
| Rated power consumption | 130-260 W |
| Rated current | 1.0-1.9 A |
| Fuse rating | 2.5 A |
| Dimensions excluding packaging | |
| Width x Height x Depth | 1137 x 373 x 1285 mm |
| Weight excluding packaging | 120 kg |
| Safety clearance above** | 500 mm |

* Condensation hoods specially designed for stacking kits are available.

** Depends on type of air ventilation system and nature of ceiling.

Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.

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