

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

Convotherm maxx pro easyDial

- 20.20
- 20 Shelves GN 2/1
- Gas
- Boiler
- Right-hinged 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 high-performance boiler outside the oven cavity
- LED lighting in the oven cavity
- Appliance door with double glazing, right-hinged

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, right-hand hinge and LEDs for cooking chamber lighting
 - Steam generation by means of a boiler
 - 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

IPX5 **CE**

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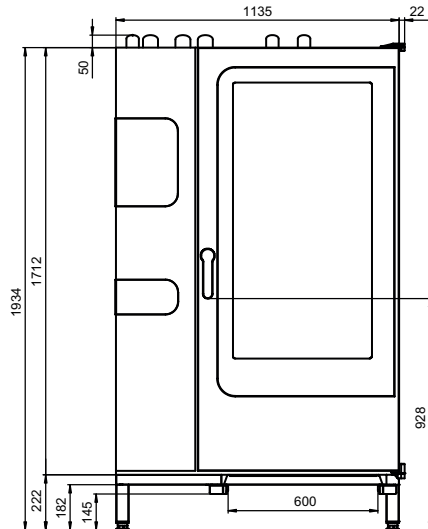
Options

- Cleaning Management: Semi-automatic cleaning system
- Disappearing door – more space and greater safety at work (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

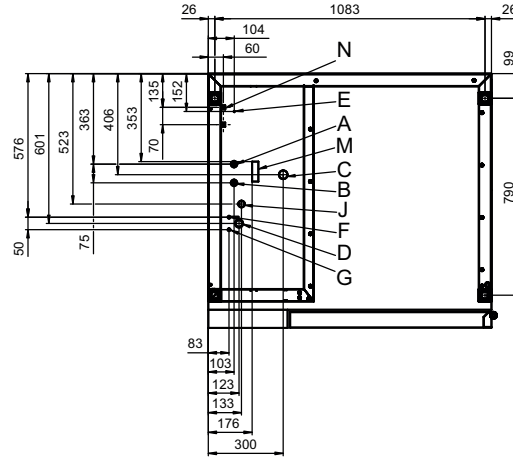
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- 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

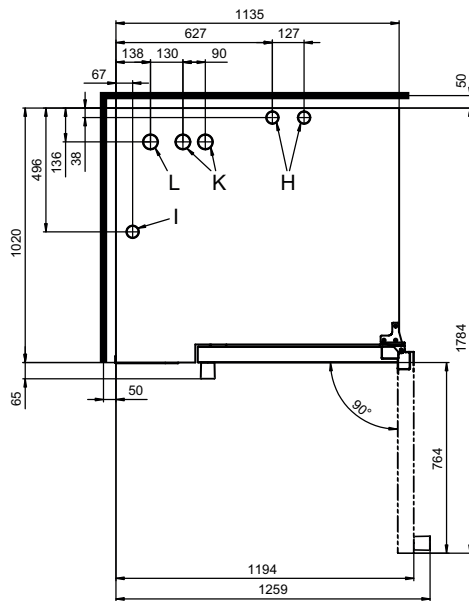


Connection points



- A Water connection (for boiler)
- 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 \varnothing 50 mm
- I Dry air intake \varnothing 50 mm
- J Gas supply
- K Convection burner exhaust outlet \varnothing 60.3 mm
- L Boiler burner exhaust outlet \varnothing 60.3 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	370 kg
Weight of packaging	48 kg
Safety clearances**	
Rear	50 mm
Right	50 mm
Left (see installation instructions)	50 mm
Top***	1000 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

1N~ 230V 50/60Hz	
Rated power consumption	1.1 kW
Rated current	4.7 A
Fuse rating	16 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section*	3G2.5
1N~ 100V 50/60Hz	
Rated power consumption	1.1 kW
Rated current	10.9 A
Fuse rating	16 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section*	3G2.5

* Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Gas data

Operating materials	Natural gas, liquid gas
Exhaust gas extraction system	Air ventilation system with safety shutdown
Connection to gas supply	R 3/4"
Supply flow pressure (CE compliant)	
Natural gas 2H (E)	20 (17 - 25) mbar
Natural gas 2L (LL)	20/25 (18 - 30) mbar
Liquefied gas 3B/P	29/37/50 (25 - 57.5) mbar
Propane 3P	29/37/50 (25 - 57.5) mbar
Heat output	
Natural gas 2H (E)	
Convection burner	62 kW
Boiler burner	31 kW
Natural gas 2L (LL)	
Convection burner	60 kW
Boiler burner	30 kW
Propane 3P*	
Convection burner	62 kW
Boiler burner	31 kW
Gas consumption	
Natural gas 2H (E)	6.6 m³/h
Natural gas 2L (LL)	7.6 m³/h
Propane 3P / liquefied gas 3B/P	4.8 kg/h
Exhaust gas output rate	
Natural gas, liquid gas	max. 286 m³/h

*The heat output is up to 15% higher with 3B/P LPG.

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 boiler, 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
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.

** Despite compliance with the general hardness limits, non-hardness deposits may occur in certain cases. Measures must be coordinated with the technical service.

Water consumption

Water-supply connections A, B	
Ø Consumption for cooking**	13.4 l/h
Max. water flow rate	15 l/min

** Including water used for cooling the wastewater.

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

Emissions

Dissipated heat*	
Latent heat	12200 kJ/h / 3.39 kW
Sensible heat	15400 kJ/h / 4.28 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.

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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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