

Combi oven

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

Convotherm maxx pro
 easyDial

- 10.20
- Gas
- 10+1 Shelves GN 2/1
- 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
- Disappearing door with triple glazing: more space and greater safety at work (available optionally at an additional 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:
 - Unit door with triple glazing, safety latch, sure-shut function, venting position and LEDs for oven cavity lighting
 - Steam generated by injecting water into the oven cavity
 - Adjustable appliance feet, from 100 mm to 125 mm
 - Multi-point core temperature probe
 - Integrated recoil hand shower

C4eD 10.20 GS

IPX5 **CE**

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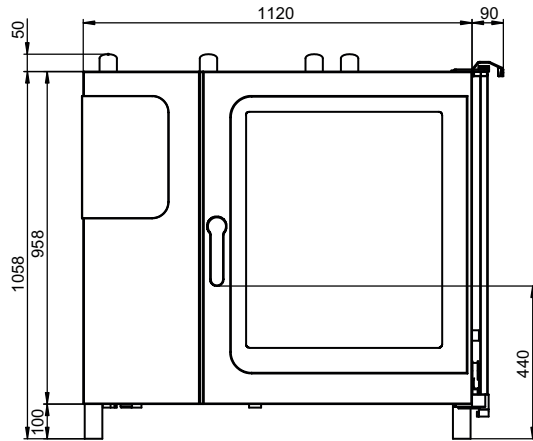
Options

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

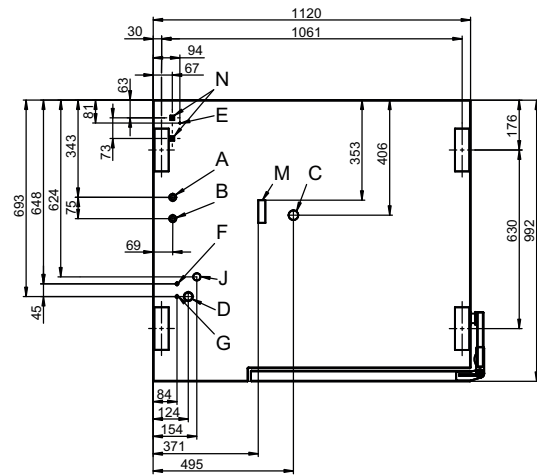
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)

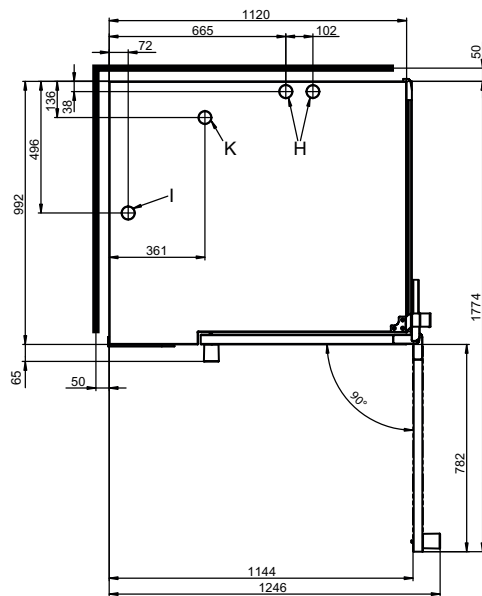
Front view



Connection points



View from above with wall clearances



- 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
- J Gas supply
- K Exhaust outlet Ø 60.3 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port (optional)

Dimensions and weights

| | |
|---|-----------------------|
| Dimensions including packaging | |
| Width x Height x Depth | 1345 x 1300 x 1140 mm |
| Weight | |
| Empty weight without options* / accessories | 195 kg |
| Weight of packaging | 38 kg |
| Safety clearances** | |
| Rear | 50 mm |
| Right-hand side (disappearing door pushed back) | 130 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 unit | min. 500 mm |

The combi oven must be set up with 3 sides free to provide access for cleaning. As an alternative, use a 150 mm high foot; on request.

Loading capacity

| | |
|--|--------|
| Max. number of food containers | |
| GN 1/1* | 20+2 |
| GN 2/1* | 10+1 |
| 600 x 400** baking tray | 16 |
| Plates max. Ø 32 cm, Ring spacing 67 mm** | 57 |
| Plates max. Ø 32 cm, Ring spacing 80 mm** | 48 |
| Maximum loading weight | |
| GN 1/1 / 600 x 400 | |
| Per combi oven | 100 kg |
| Per shelf level | 15 kg |

* Matching rack included as standard.

** Matching rack available as an accessory.

Electrical supply

| | |
|--|----------|
| 1N~ 230V 50/60Hz | |
| Rated power consumption | 0.6 kW |
| Rated current | 2.7 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 | 0.5 kW |
| Rated current | 5.2 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 | 31 kW |
| Natural gas 2L (LL) | |
| Convection burner | 30 kW |
| Propane 3P* | |
| Convection burner | 31 kW |
| Gas consumption | |
| Natural gas 2H (E) | 3.3 m³/h |
| Natural gas 2L (LL) | 3.8 m³/h |
| Propane 3P / liquefied gas 3B/P | 2.4 kg/h |
| Exhaust gas output rate | |
| Natural gas, liquid gas | max. 143 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 | Funnel drain with P-trap (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 | 7.4 l/h |
| Max. consumption | 0.6 l/min |
| Water-supply connections A, B | |
| Ø Consumption for cooking** | 11.1 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 | 4700 kJ/h / 1.31 kW |
| Sensible heat | 6100 kJ/h / 1.69 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)

Stacking kit

| | |
|---|---------------|
| Permitted combination | 6.20 on 10.20 |
| For a combination of two gas appliances | |
| Select "Stacking kit for Convotherm 4 gas appliances" | |
| For a combination of one electric appliance and one gas appliance in the stacking kit | |
| Select "Stacking kit for Convotherm 4 electric appliances" if: | |
| Bottom combi oven | EB/ES |
| Top combi oven | GB/GS |
| Select "Stacking kit for Convotherm 4 gas appliances" if: | |
| Bottom combi oven | GB/GS |
| Top combi oven | EB/ES |

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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