

Combi oven

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

Convotherm maxx pro
 easyTouch

- 20.10
- 20 Shelves GN 1/1
- Gas
- Injection/Spritzer
- 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
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- 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, 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 easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management
 - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe, Preheat and cool down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – load management for different products at the same time (manual mode)
 - TrayView – load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - USB port
 - ecoCooking – energy-save function
 - LT cooking (low-temperature cooking) / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Auto Start
 - Regenerate+ – flexible multi-mode rethermalization function with preselect

Standard features

- Cleaning Management:
 - ConvoClean+: Fully automatic cleaning system
 - Quick access to individually created and saved cleaning profiles
 - Cleaning Scheduler
 - FilterCare Interface
- HygieniCare:
 - Hygienic Steam Function
 - Hygienic Handles
 - SteamDisinfect
- Design:
 - Appliance door with safety latch, venting position, right-hand hinge 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

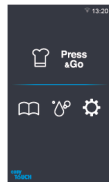
IPX5 **CE**

Options

Accessories

Convotherm maxx pro easyTouch

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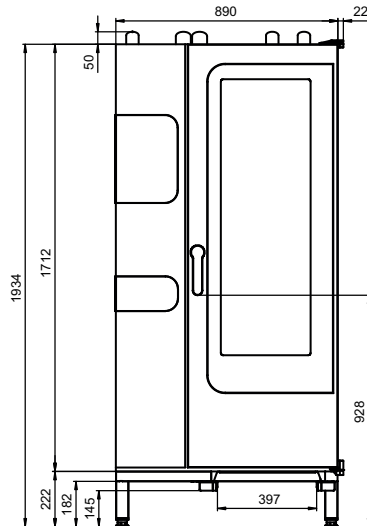
Options

- Disappearing door – more space and greater safety at work (see separate datasheet)
- ConvoGrill with grease management function
- Steam and vapour removal – built-in condensation module (on request)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

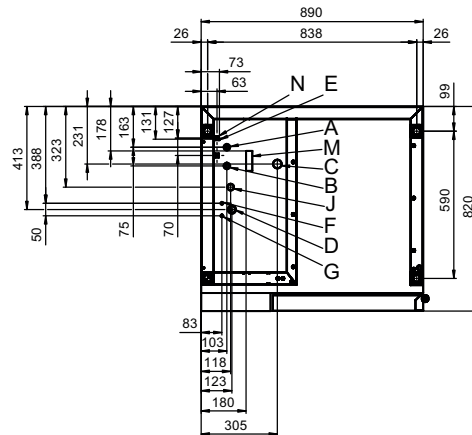
Accessories

- Production Management: KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- 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-measure dispensing)
- 3. Front foot: Stability and height compensation

Front view

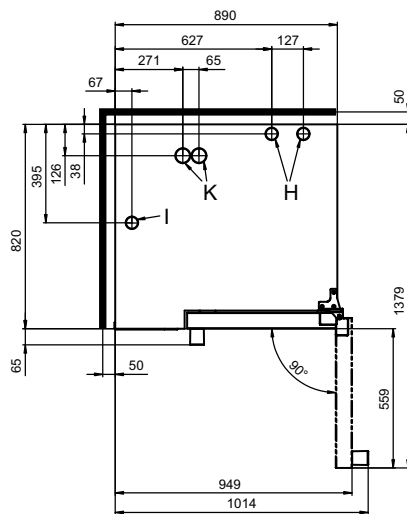


Connection points



- 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
- J Gas supply
- K Exhaust outlet Ø 50 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

View from above with wall clearances



Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1165 x 2150 x 970 mm
Weight	
Empty weight without options* / accessories	271 kg
Weight of packaging	40 kg
Safety clearances**	
Rear	50 mm
Right	50 mm
Left (see installation instructions)	50 mm
Top***	1000 mm

Installation instructions

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

* Weight of options 15 kg max.
 ** Required for functionality of appliance.
 *** Depends on type of air ventilation system and nature of ceiling.

Loading capacity

Max. number of food containers	
GN 1/1*	20
600 x 400** baking tray	17
Plates max. Ø 32 cm, Ring spacing 66 mm**	61
Plates max. Ø 32 cm, Ring spacing 80 mm**	50
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	100 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	4.3 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	1.0 kW
Rated current	9.8 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	42 kW
Natural gas 2L (LL)	
Convection burner	40 kW
Propane 3P*	
Convection burner	44 kW
Gas consumption	
Natural gas 2H (E)	4.2 m³/h
Natural gas 2L (LL)	4.9 m³/h
Propane 3P / liquefied gas 3B/P	3.4 kg/h
Exhaust gas output rate	
Natural gas, liquid gas	max. 185 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 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	8.1 l/h
Max. consumption	0.8 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	12.2 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	7100 kJ/h / 1.97 kW
Sensible heat	11000 kJ/h / 3.06 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.

C4eT 20.10GS

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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