CONVOTHERM®

Combi oven

Convotherm maxx pro easyTouch Marine

- 20.10
  20 Shelves GN 1/1 with locking bar

- Electric
- Boiler
- 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
- 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 high-performance boiler outside the oven cavity
- LED lighting in the oven cavity
- Appliance door with double glazing
- Disappearing door with door latch: more space and greater safety at work (optionally available for an extra charge)
- Standard feet with additional bracket for screwing or welding to the supporting surface

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 double glazing, safety latch, door latch 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
  - Appliance foot with flange plate for screwing/welding to the floor. Impact foot with weld-on bracket secured against falling out.

IPX5 CE

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1

C4 eT 20.10 EB

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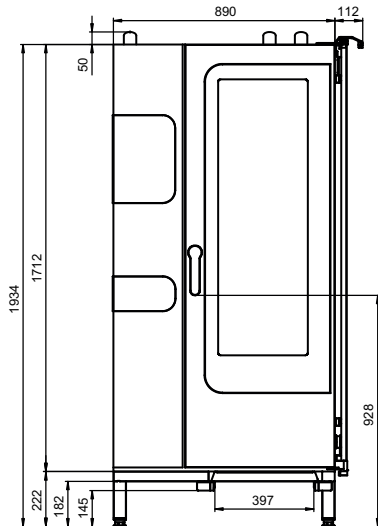
Options

- ConvoGrill with grease management function
- Steam and vapour removal – built-in condensation module (on request)
- Available in various voltages
- Sous-vide probe, external connection
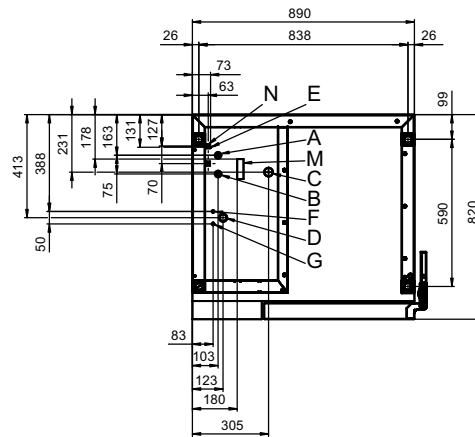- Core temperature probe, external connection

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)
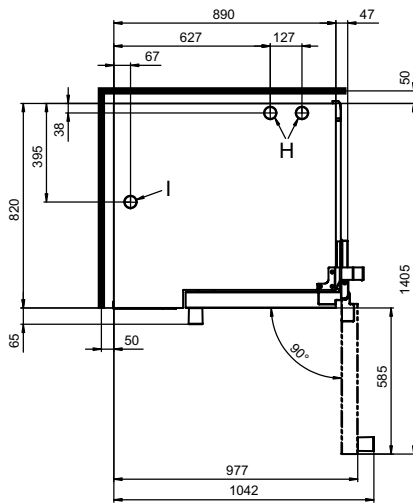
Front view

View from above with wall clearances

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 ∅ 50 mm
I	Dry air intake ∅ 50 mm
M	Safety overflow 80 x 25 mm
N	RJ45 Ethernet port

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1165 x 2150 x 970 mm
Weight	
Empty weight without options* / accessories	292 kg
Weight of packaging	40 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 unit	min. 500 mm

C4 eT 20.10 EB

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

3~ 230V 50/60Hz*	
Rated power consumption	38.2 kW
Rated current	96.0 A
Fuse rating	100 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section	4G35
3N~ 400V 50/60Hz)*	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 A
RCD (GFCI), three-phase frequency converter	Type (A/B)
Recommended conductor cross-section	5G16
3~ 440V 60Hz*	
Rated power consumption	32.6 kW
Rated current	42.8 A
Fuse rating	50 A
RCD (GFCI), three-phase frequency converter	Type B
Recommended conductor cross-section	4G16
3~ 480V 60Hz*	
Rated power consumption	38.6 kW
Rated current	46.5 A
Fuse rating	50 A
RCD (GFCI), three-phase frequency converter	Type B
Recommended conductor cross-section	4G16
3~ 400V 50/60Hz	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 A
RCD (GFCI), three-phase frequency converter	Type B
Recommended conductor cross-section	5G16

* 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 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_2Cl (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**	9.9 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	6900 kJ/h / 1.92 kW
Sensible heat	8900 kJ/h / 2.47 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.

C4 eT 20.10 EB

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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