

## Combi oven

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI section \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Convotherm maxx pro  
 easyDial

- 10.10
- 11 slide rails
- Gas
- Boiler
- Right-hinged door



### Key Features

- Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air
- Advanced Closed System+ (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, optional single-dose dispensing
- HygieneCare
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door

### Standard features

- Cooking methods:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- easyDial user interface controls:
  - Convotherm-Dial (C-Dial) central control unit
  - Digital display
- Climate Management
  - Advanced Closed System+ (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
  - Rethermalization function - products are rethermalized at the highest level of quality
  - Preheat and cool down function

### Standard features

- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieneCare:
  - Hygienic handles
- Design:
  - Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
  - Steam generated by boiler
  - Adjustable feet with adjustment range between 4 inches and 5 inches
  - Multi-point core temperature probe
  - Integrated recoil hand shower



C4ED 10.10 GB-N

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**Options**

- Triple-glazed disappearing door - more space and added safety (see page 3)
- Corrections package
- Ethernet port (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

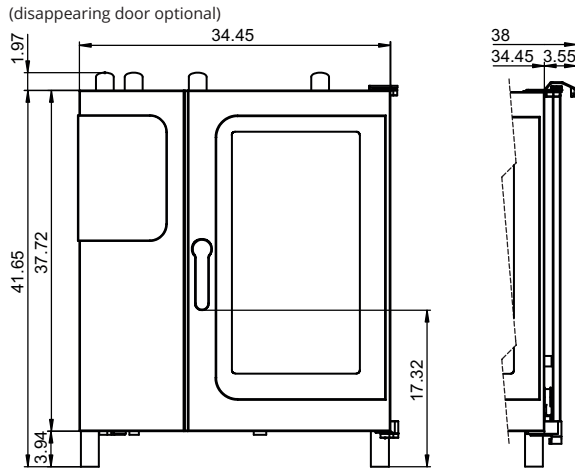
**Accessories**

- ConvoLink - HACCP and cooking-profile management PC software
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment stands in various sizes and designs

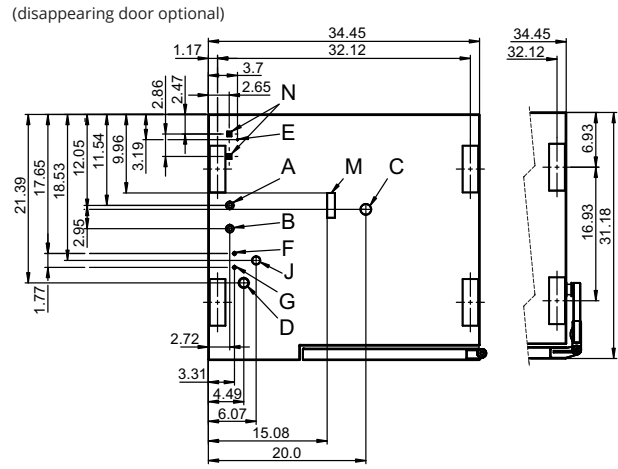
**Accessories and services by partners**

- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

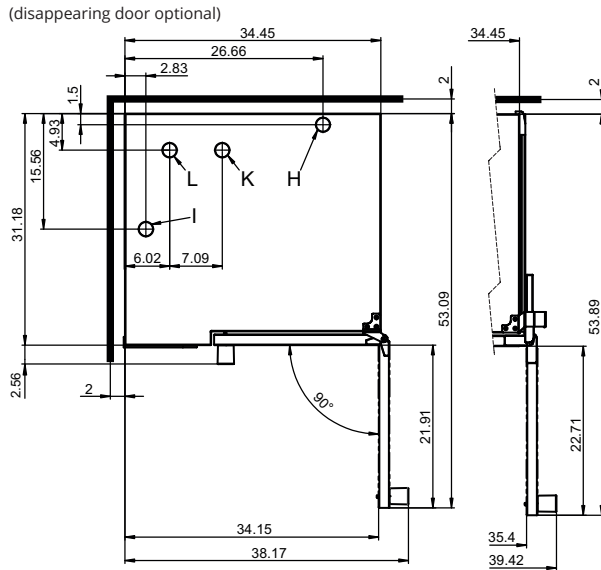
Front view



Connection points, bottom of unit



View from above with wall clearances



- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" inner diameter)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" inner diameter)
- I Dry air intake (2" inner diameter)
- J Gas connection
- K Convection burner exhaust outlet (2" I.D.)
- L Boiler burner exhaust outlet (2" I.D.)
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45 (optional)

Dimensions and weights

Dimensions including packaging	
Width x height x depth	44.1" x 52.0" x 37.8"
Weight	
Net weight without options* / accessories	295 lbs
Packaging weight	62 lbs
Safety clearances**	
Rear	2"
Right (right-hinged door)	2"
Right (disappearing door pushed back)	5"
Left (see installation requirements)	2"
Top***	39"

Installation requirements

Clearance from heat sources	min. 20"
Recommended clearance for servicing on the left side of the unit	min. 20"

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

\* Max. weight of options: 33 lbs.

\*\* Required for the unit to work properly.

\*\*\* Depends on the type of exhaust system and the ceiling's characteristics.

**Capacity**

**Electrical specifications**

**Gas**

**Loading capacity**

Max. number of food containers [Unit has 11 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	11
Steam table pans (12"x20"x2.5")	11
Wire shelves, half size (13"x20")	11
Sheet pans, half size (13"x18")	11
Frying baskets, half size (12"x20")	11
Plates (optional plate rack)	26
Max. loading weight	
Per combi oven	110 lbs
Per shelf level	33 lbs

**Electrical supply**

120V 1PH 60Hz *	
Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194 °F / 90 °C

\* Prepared for connection to an energy optimizing system.

Electrical supply must be connected to dedicated permanent supply line. Any Ground fault or residual current protection must be rated at least 20mA. Do not connect to residential GFI receptacles as they will cause nuisance trips of the device.

**Gas specifications**

Type of gas	Natural gas, propane
Gas connection	1/2" NPT
Flow pressure	
Natural gas	7" WC
Propane	11" WC
Heat output	For Natural gas, propane
Convection burner	68200 BTU/h
Boiler burner	61400 BTU/h

NOTICE: Only one burner comes on at a time.

### Water connection

Water supply	
Water supply	2 x 3/4" GHT-M garden hose adapter; Alternative, 2 hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST. The unit is designed for a fixed connection to the water supply using a connecting hose with a minimum inner diameter of 1/2"
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inner diameter
Slope for drainpipe	min. 3.5% (2°)

### Water quality

Water connection A\* for boiler,  
Water connection B\* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness**	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

\* Please refer to the connection points diagram, p. 2.  
\*\* Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

### Water consumption

Water connections A, B	
Average consumption for cooking**	1.6 gph
Max. water throughput	4.0 gpm

\*\* Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

### Emissions

Heat loss	
Latent	2700 BTU/h
Sensible	4100 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

## ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

### Stacking kit

Combination allowed	6.10 on 10.10
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If combining two gas units

Select the "stacking kit for Convotherm 4 gas units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi oven	EB/ES
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Top combi oven	GB/GS
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Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi oven	GB/GS
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Top combi oven	EB/ES
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### Equipment stand

Standard support surface height	26.38"
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