

Combi oven

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

Convotherm maxx pro
 easyDial

- 10.10
- 11 slide rails
- Electric
- 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
- HygieniCare
- 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
- UL KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994 & UL 710B

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
- HygieniCare:
 - 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

Commercial combination oven with integral systems for limiting the emissions of grease-laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 & UL 710B using EPA202 test method.



C4ED 10.10 EB-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)

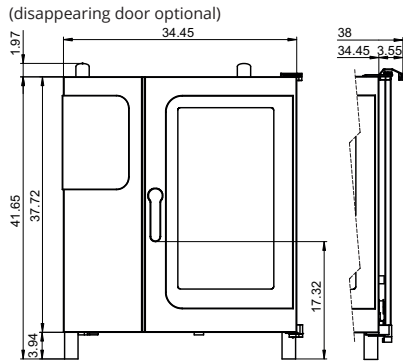
Accessories

- 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

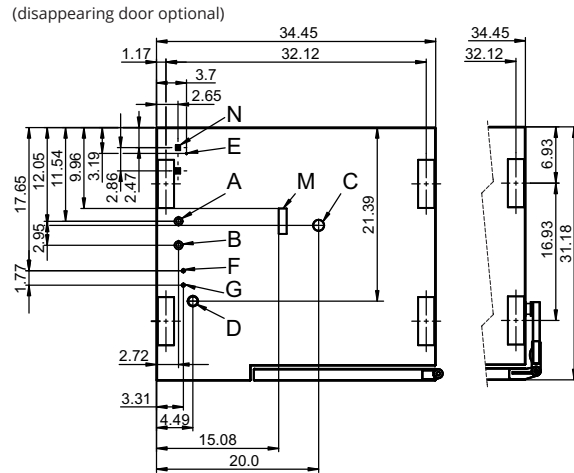
Accessories and services by partners

- ConvoVent 4 condensation hood by Halton
- 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

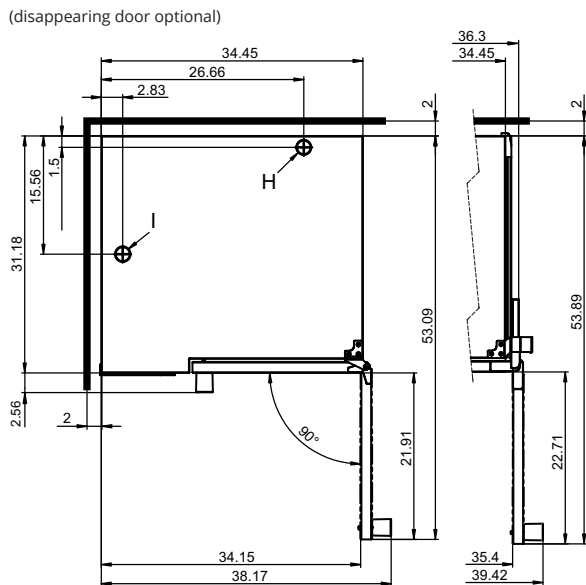
Front view



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"
- 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 | 282 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*** | 20" |

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.

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

| | |
|---------------------------------|----------------|
| 208V 3PH 60Hz / 240V 3PH 60Hz * | |
| Rated power consumption | 15.9 / 21.0 kW |
| Rated current | 44.1 / 50.6 A |
| Power supply wire gauge | 6 AWG |
| Conductor insulation rating | 194 °F / 90 °C |
| 440V 3PH 60Hz / 480V 3PH 60Hz * | |
| Rated power consumption | 16.3 / 19.3 kW |
| Rated current | 21.4 / 23.3 A |
| Power supply wire gauge | 8 AWG |
| Conductor insulation rating | 194 °F / 90 °C |

* Prepared for connection to an energy optimizing system.

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 ⁻ (chloride) | max. 60 ppm |
| Cl ₂ (free chlorine) | max. 0.2 ppm |
| SO ₄ ²⁻ (sulfate) | max. 150 ppm |
| Fe (iron) | max. 0.1 ppm |
| SiO ₂ (silica) | max. 13 ppm |
| NH ₂ 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 | 3400 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 |
| If combining two electrical units | |
| Select the "stacking kit for Convotherm 4 electrical 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 |
| Top combi oven | GB/GS |
| Select the "stacking kit for Convotherm 4 gas units" if: | |
| Bottom combi oven | GB/GS |
| Top combi oven | EB/ES |

Equipment stand

| | |
|---------------------------------|--------|
| Standard support surface height | 26.38" |
|---------------------------------|--------|

ACCESSORIES BY PARTNERS

ConvoVent 4 condensation hood by Halton*

| | |
|------------------------------|----------------------|
| Electrical supply | |
| Rated voltage | 120V 1PH 60Hz |
| Rated power consumption | 72 - 348 W |
| Rated current | 0.6 - 2.9 A |
| Power supply wire gauge | AWG 14 |
| Plug (preinstalled) | NEMA 5-15 |
| Dimensions without packaging | |
| Width x height x depth | 34.6 x 12.7 x 41.7 " |
| Weight without packaging | 163 lbs |
| Top safety clearance** | 20 " |

* Special condensation hoods are available for stacking kits.

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