

# Combi oven

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

## Convotherm maxx pro easyTouch

- 10.20
- 11 slide rails
- Gas
- Injection/Spritzer
- 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
- easyTouch 10" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into 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
- easyTouch user interface controls:
  - 10" TFT high-resolution glass touch display (capacitive)
  - Smooth-action, quick-reacting scrolling function
- Climate Management
  - Advanced Closed System+ (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 simultaneously
  - TrayView - load management for automatic cooking of different products using Press&Go
  - Favorites management
  - HACCP data storage
  - USB port
  - ecoCooking - energy saving function
  - LT cooking (low-temperature cooking) / Delta-T cooking
  - Cook&Hold - cooking and keeping food warm in a single process
  - Auto Start
  - Rethermalization+: versatile multi-mode rethermalization function

### Standard features

- Cleaning Management:
  - ConvoClean+: Fully automatic cleaning system
  - Quick access to individually created and stored cleaning profiles
  - Cleaning Scheduler
- HygieniCare:
  - Hygienic Steam Function
  - Hygienic handles
  - SteamDisinfect
- 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 injecting water into the cooking chamber
  - Adjustable feet with adjustment range between 4 inches and 5 inches
  - Multi-point core temperature probe
  - Integrated recoil hand shower



C4eT 10.20 GS-N

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**Options**

- Triple-glazed disappearing door - more space and added safety (see page 3)
- Quality Management:
  - ConvoSmoke - built in food-smoking (HotSmoke)
  - ConvoGrill with grease management function
- Steam and vapor removal - built-in condenser
- Corrections package
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

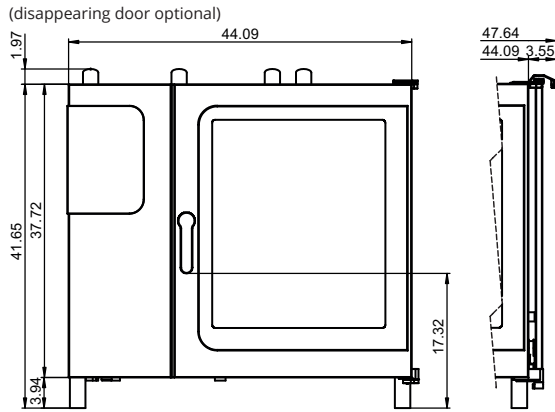
**Accessories**

- KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- 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

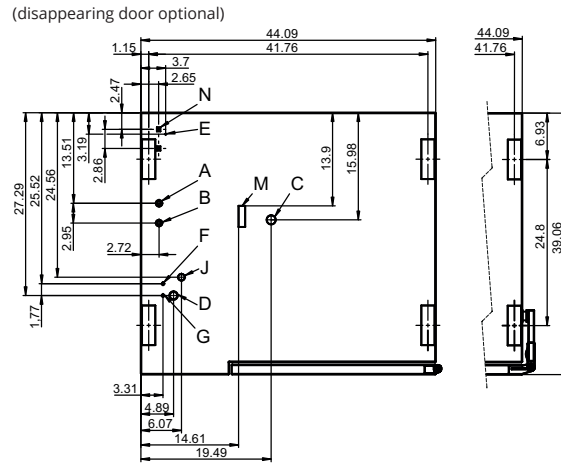
**Accessories and services by partners**

- 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

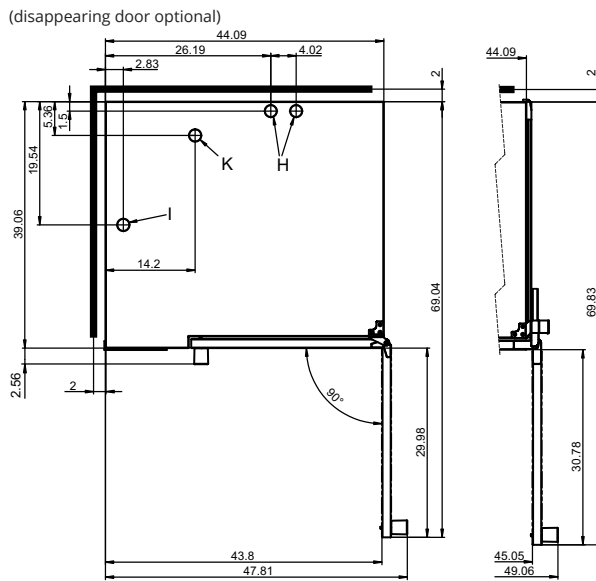
Front view



Connection points, bottom of unit



View from above with wall clearances



- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Dry air intake (2" I. D.)
- J Gas connection
- K Exhaust outlet (2.37" I.D.)
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45

Dimensions and weights

|   |                       |
|---|-----------------------|
| Dimensions including packaging            |                       |
| Width x height x depth                    | 53.7" x 52.0" x 45.7" |
| Weight                                    |                       |
| Net weight without options* / accessories | 428 lbs               |
| Packaging weight                          | 84 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<br>[Unit has 11 slide rails; rail spacing 2.68" max.] |         |
| Steam table pans (12"x20"x1")  | 22      |
| Steam table pans (12"x20"x2.5")  | 22      |
| Wire shelves, full size (20"x26")  | 11      |
| Sheet pans, full size (18"x26")*   | 10      |
| Sheet pans, half size (13"x18")*   | 20      |
| Frying baskets, half size (12"x20")  | 22      |
| Plates (optional plate rack)   | 48      |
| Max. loading weight  |         |
| Per combi oven   | 220 lbs |
| Per shelf level  | 33 lbs  |

\* Wire shelves required.

**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.

The electrical power supply must be connected to a dedicated permanent supply line. Any ground fault circuit interrupters or residual current devices used must be rated for at least 20mA. Do not connect to residential GFCI outlets, as they will cause nuisance tripping on the device.

**Gas specifications**

|                   |                          |
|-------------------|--------------------------|
| Type of gas       | Natural gas, propane     |
| Gas connection    | 3/4" NPT                 |
| Flow pressure     |                          |
| Natural gas       | 7" WC                    |
| Propane           | 11" WC                   |
| Heat output       | For Natural gas, propane |
| Convection burner | 109200 BTU/h             |

### 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.<br>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 water injection              |   |
| General requirements                                 | Drinking water, typically treated water (install a water treatment system if necessary) |
| TDS  | 70 - 125 ppm  |
| Hardness   | 70 - 125 ppm (4 - 7 gpg)  |
| 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)   |
| Water connections A, B*                              |   |
| 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.

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

### Water consumption

|                                   |         |
|-----------------------------------|---------|
| Water connection A*               |         |
| Average consumption for cooking   | 2.0 gph |
| Max. water throughput             | 0.2 gpm |
| Water connections A, B            |         |
| Average consumption for cooking** | 2.9 gph |
| Max. water throughput             | 4.0 gpm |

\* Values intended as guide for specifying the water treatment system.

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

NOTICE: See connection positions diagram, p. 2.

### Emissions

|                   |                   |
|-------------------|-------------------|
| Heat loss         |                   |
| Latent            | 4400 BTU/h        |
| Sensible          | 5800 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 | 6.20 on 10.20 |
|---------------------|---------------|

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 |
|-------------------|-------|

|                |       |
|----------------|-------|
| 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" |
|---------------------------------|--------|