CONVOTHERM®

Combi oven

Convotherm maxx pro easyTouch

- 20.20
  20 slide rails
- Electric
- 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)
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- LED illumination for cooking chamber
- Unit door with double glazing and right-hand hinge

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:
  - Unit 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 feet with adjustment range between 4 inches and 5 inches
  - Multi-point core temperature probe
  - Integrated recoil hand shower
  - Shape-optimized and color-coded wheel-in rails
  - Device status floor LED (green=finished, yellow=heating up, red=fault)
  - Integrated pre-heating guard

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Options

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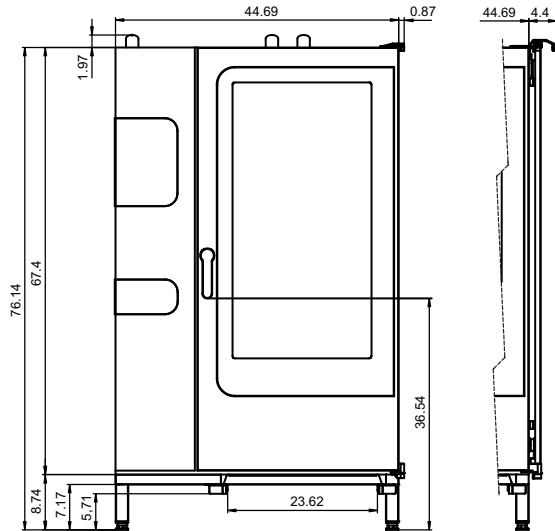- Core temperature probe, external connection (internal core probe standard)

Accessories

- KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
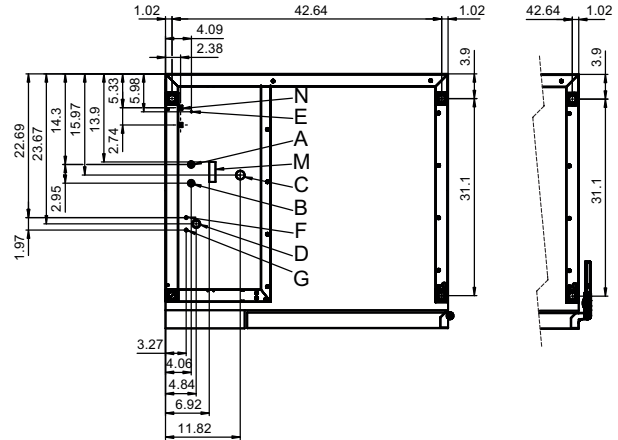- 3. Front foot: Stability and level compensation

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
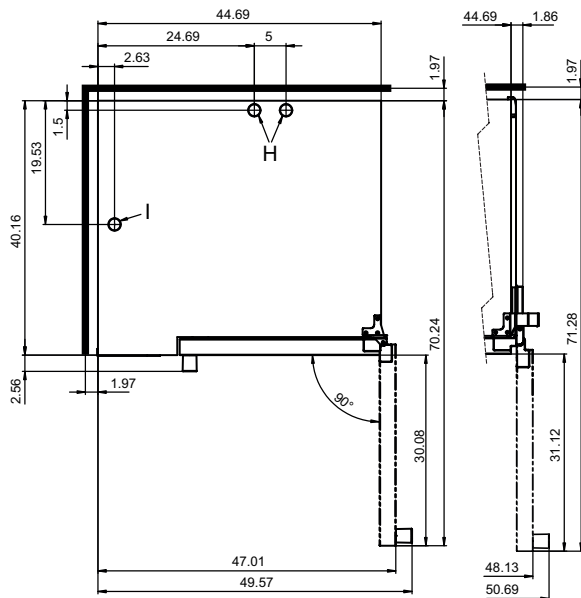- Cooking, baking, and roasting cookware

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Dimensions

Weights

Views

C4eT 20.20 ES-N

Front view

View from above with wall clearances

(disappearing door optional)

Installation requirements

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

Connection points, bottom of unit

A	Water connection (for water injection)
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)
M	Safety overflow 3.2" x 1"
N	Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging	
Width x height x depth	56.3" x 85.0" x 46.9"
Weight	
Net weight without options* / accessories	754 lbs
Packaging weight	106 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	6 "
Left (see installation requirements)	2 "
Top***	20"

* 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.

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Loading capacity

Max. number of food containers	
[Unit has 20 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	40
Steam table pans (12"x20"x2.5")	40
Wire shelves, full size (20"x26")	20
Sheet pans, full size (18"x26")*	20
Sheet pans, half size (13"x18")*	40
Frying baskets, half size (12"x20")	40
Plates (optional plate banquet trolley)	98
Max. loading weight	
Per combi oven	397 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *	
Rated power consumption	54.4 / 72.3 kW
Rated current	151.1 / 174.1 A
Power supply wire gauge	2/0 3/0 AWG
Conductor insulation rating	194 °F / 90 °C
440V 3PH 60Hz / 480V 3PH 60Hz *	
Rated power consumption	56.3 / 66.8 kW
Rated current	73.9 / 80.5 A
Power supply wire gauge	4/3 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

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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 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^- (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_2Cl (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	3.1 gph
Maximum possible water throughput	0.2 gpm

Water connections A, B

Average consumption for cooking**	4.7 gph
Maximum possible water throughput	4.0 gpm

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

** Incl. water required for cooling the wastewater.

Emissionen

Heat loss

Latent	11500 BTU/h
Sensible	13400 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

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