

## Combi oven

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

### Convotherm maxx pro easyTouch

- 20.10
- 20 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)
- 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



C4eT 20.10 GS-N

## Options

## Accessories

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### Options

- Disappearing door - more space and added safety (see page 3)
- Quality Management:
  - 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)

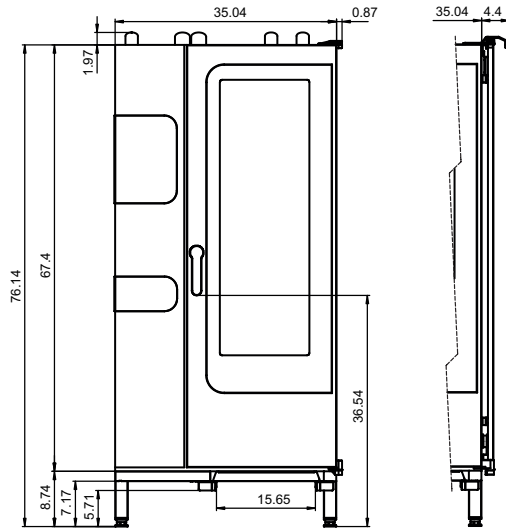
### Accessories

- 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

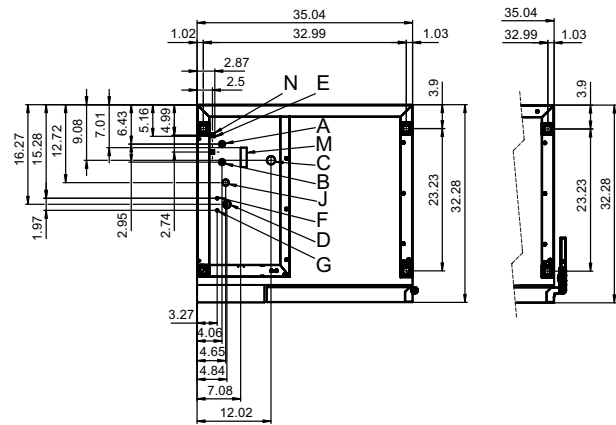
### Accessories and services by partners

- 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

Front view

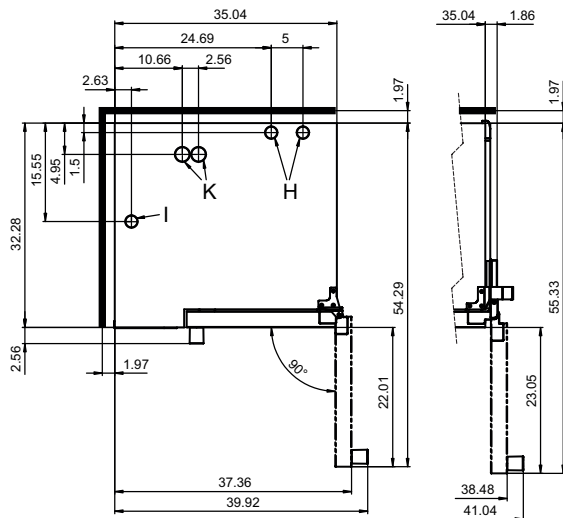


Connection points, bottom of unit



- 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)
- J Gas connection
- K Exhaust outlet (2" I.D.)
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45

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"

### Dimensions and weights

Dimensions including packaging	
Width x height x depth	46.7" x 85.0" x 39.0"
Weight	
Net weight without options* / accessories	606 lbs
Packaging weight	88 lbs
Safety clearances**	
Rear	2"
Right (right-hinged door)	2"
Right (disappearing door pushed back)	6"
Left (see installation requirements)	2"
Top***	39"

\* 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 20 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	20
Steam table pans (12"x20"x2.5")	20
Wire shelves, half size (13"x20")	20
Sheet pans, half size (13"x18")	20
Frying baskets, half size (12"x20")	20
Plates (optional plate banquet trolley)	50
Max. loading weight	
Per combi oven	220 lbs
Per shelf level	33 lbs

**Electrical supply**

120V 1PH 60Hz *	
Rated power consumption	1.0 kW
Rated current	8.3 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	3/4" NPT
Flow pressure	
Natural gas	7" WC
Propane	11" WC
Heat output	For Natural gas, propane
Convection burner	218400 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. 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	2.1 gph
Maximum possible water throughput	0.2 gpm
Water connections A, B	
Average consumption for cooking**	3.2 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.

### Emissions

Heat loss	
Latent	6700 BTU/h
Sensible	10500 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

