CONVOTHERM®

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

Combi oven

Convotherm maxx pro

easyDial

- 20.20
  20 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
- HygieniCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by high-performance boiler outside 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
- 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:
  - Unit door with safety latch, venting position, right-hand hinge and LEDs for cooking chamber lighting
  - Steam generated by boiler
  - 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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1

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Options

- 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)
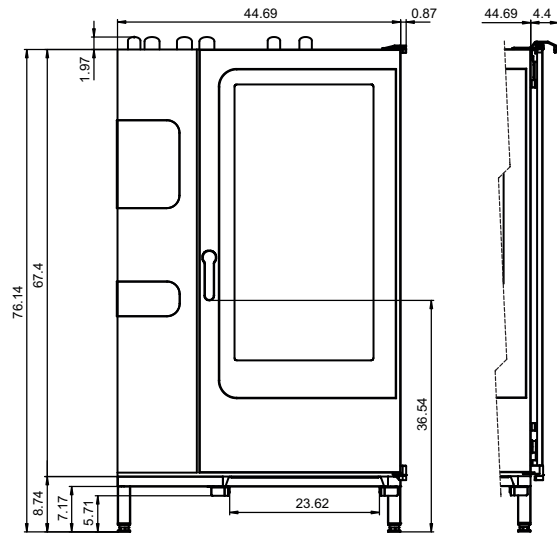
Accessories

- ConvoLink – HACCP and cooking-profile management PC software
- Signal Tower
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
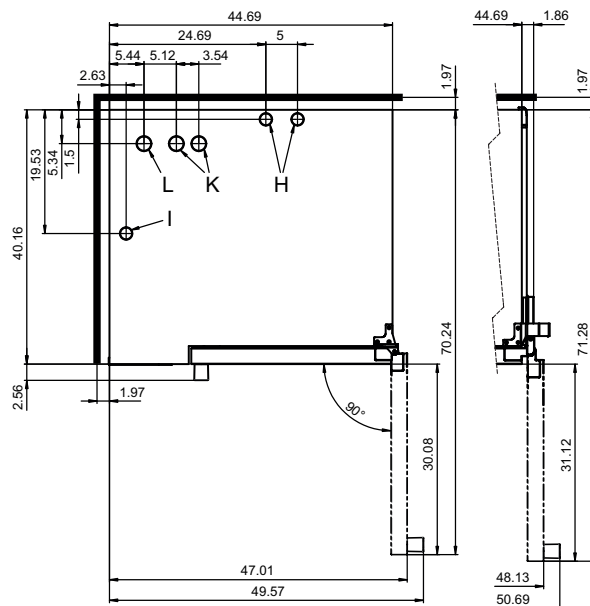- 3. Front foot: Stability and level compensation

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
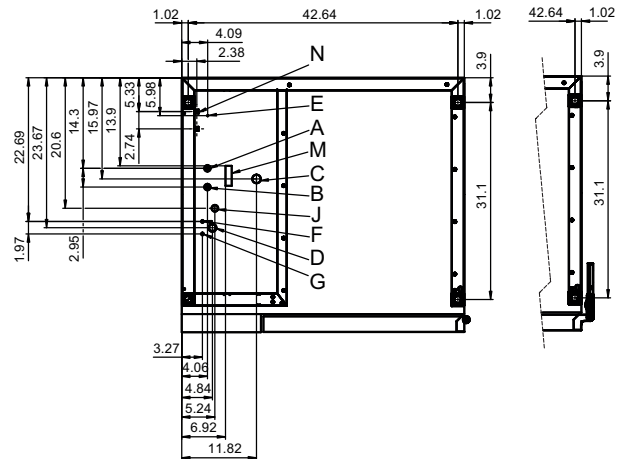
Front view

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 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 (2.37" I.D.)
L	Boiler burner exhaust outlet (2.37" 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	56.3" x 85.0" x 46.9"
Weight	
Net weight without options* / accessories	825 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***	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.

C4eD 20.20 GB-N

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

120V 1PH 60Hz *

Rated power consumption	1.1 kW
Rated current	10.6 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
Boiler burner	109200 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^- (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.

** 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**	3.5 gph
Maximum possible water throughput	4.0 gpm

** Incl. water required for cooling the wastewater.

Emissions

Heat loss	
Latent	11600 BTU/h
Sensible	14600 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

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6

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