CONVOTHERM®

Combi oven

Convotherm maxx pro easyDial

- 20.10
  20 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Disappearing door

Key features

- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ (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, with optional single-dose dispensing
- HygieniCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the oven cavity
- LED lighting in the oven cavity
- Appliance door with double glazing
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- Cooking methods:
  - Steam (30-130°C) with guaranteed steam saturation
  - Combi-steam (30-250 °C) with automatic moisture control
  - Convection (30-250 °C) with optimized heat transfer
- Operation of easyDial user interface:
  - Central control unit, Convotherm-Dial (C-Dial)
  - Digital display
- Climate Management
  - Natural Smart Climate™ (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
  - Regenerating function – regenerates products to their peak level
  - Preheat and cool down function

Standard features

- Cleaning Management - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare:
  - Hygienic Handles
- Design:
  - Appliance door with safety latch, venting position and LEDs for cooking chamber lighting
  - Steam generated by injecting water into the cooking chamber
  - Adjustable appliance feet, from 100 mm to 125 mm
  - Multi-point core temperature probe
  - Integrated recoil hand shower
  - Wheel-in rails with optimal shape and colour coding
  - Appliance status floor LED (green=finished, yellow=heating up, red=fault)
  - Integral preheat bridge

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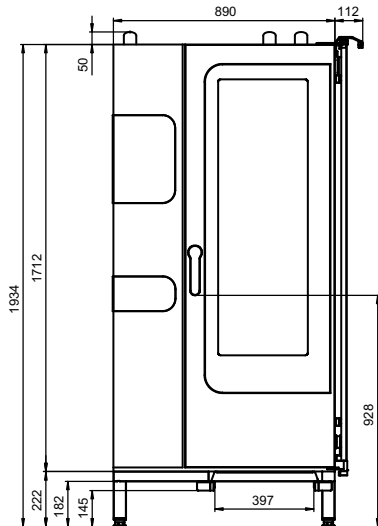
Options

- Cleaning Management: Semi-automatic cleaning system
- Marine version (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
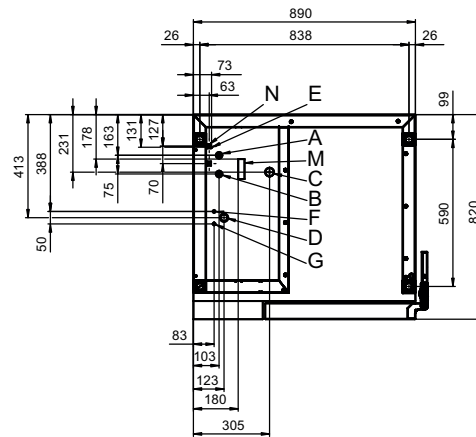- Core temperature probe, external connection

Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)
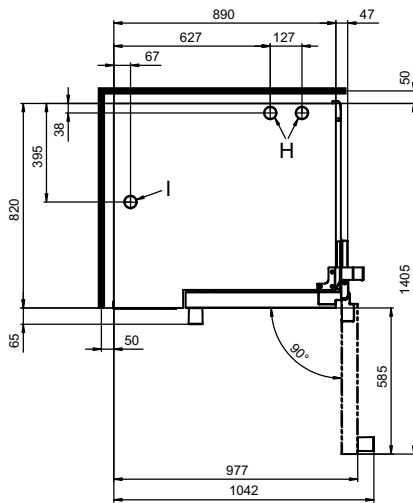- 3. Front foot: Stability and height compensation

![CONVOTHERM® logo]

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Front view

View from above with wall clearances

Installation instructions

Clearance from heat sources	min. 500 mm
Recommended clearance for service, left side of unit	min. 500 mm

Connection points

A	Water connection (for water injection)
B	Water connection (for cleaning, recoil hand shower)
C	Drain connection DN 50
D	Electrical connection
E	Equipotential bonding
F	Rinse-aid connection
G	Cleaning-agent connection
H	Air vent $\varnothing$ 50 mm
I	Dry air intake $\varnothing$ 50 mm
M	Safety overflow 80 x 25 mm
N	RJ45 Ethernet port (optional)

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1165 x 2150 x 970 mm
Weight	
Empty weight without options* / accessories	270 kg
Weight of packaging	40 kg
Safety clearances**	
Rear	50 mm
Right-hand side (disappearing door pushed back)	160 mm
Left (see installation instructions)	50 mm
Top***	500 mm

* Weight of options 15 kg max.

** Required for functionality of appliance.

*** Depends on type of air ventilation system and nature of ceiling.

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Loading capacity

Max. number of food containers	
GN 1/1*	20
600 x 400** baking tray	17
Plates max. Ø 32 cm, Ring spacing 66 mm**	61
Plates max. Ø 32 cm, Ring spacing 80 mm**	50
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	100 kg
Per shelf level	15 kg

* Matching loading trolley included as standard.

** Matching loading trolley available as an accessory.

Electrical supply

3N~ 400V 50/60Hz*	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section	5G16
3N~ 380V 60Hz	
Rated power consumption	35.1 kW
Rated current	53.3 A
Fuse rating	63 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section	5G16
3~ 230V 50/60Hz*	
Rated power consumption	38.2 kW
Rated current	96.0 A
Fuse rating	100 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section	4G35
3~ 200V 50/60Hz*	
Rated power consumption	38.2 kW
Rated current	110.4 A
Fuse rating	125 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section	4G50
3~ 400V 50/60Hz*	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 A
RCD (GFCI), three-phase frequency converter	Type B
Recommended conductor cross-section	5G16

* Connection to energy optimization system included as standard.

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Water connection

Water supply

Water supply	2 x G 3/4'' fixed connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 kPa (1.5 - 6 bar)

Appliance drain

Drain version	Open tank or channel/trough (recommended) or fixed connection
Type	DN 50 (min. internal Ø: 46 mm)
Slope for drain pipe	min. 3.5% (2°)

Water quality

Water-supply connection A* for water injection

General requirements	Drinking water, typically soft water (install water treatment system if necessary)
General hardness	4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e

Water-supply connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically hard water
General hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e

Water-supply connections A, B*

pH value	6.5 - 8.5
Cl^- (chloride)	max. 60 mg/l
Cl_2 (free chlorine)	max. 0.2 mg/l
SO_4^{2-} (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
SiO_2 (silicate)	max. 13 mg/l
NH_2Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

* See diagram of connection points, page 2.

Water consumption

Water-supply connection A*

Ø Consumption for cooking	8.1 l/h
Max. consumption	0.8 l/min

Water-supply connections A, B

Ø Consumption for cooking**	12.2 l/h
Max. water flow rate	15 l/min

* Values for selecting the capacity of the water treatment system.

** Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 2.

Emissions

Dissipated heat*

Latent heat	6900 kJ/h / 1.92 kW
Sensible heat	8900 kJ/h / 2.47 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

* The dissipated heat values were measured as per DIN 18873-1 "Methods for measuring the energy use of equipment for commercial kitchens — Part 1". The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052.
Please consult your specialized design engineer for planning an air conditioning and ventilation system.

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ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Condensation hood ConvoVent 4*

Electrical supply	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	130-260 W
Rated current	1.0-1.9 A
Fuse rating	2.5 A
Dimensions excluding packaging	
Width x Height x Depth	892 x 240 x 1086 mm
Weight excluding packaging	67 kg
Safety clearance above**	500 mm

* Condensation hoods specially designed for stacking kits are available.

** Depends on type of air ventilation system and nature of ceiling.

Condensation hood ConvoVent 4+*

Electrical supply	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	130-260 W
Rated current	1.0-1.9 A
Fuse rating	2.5 A
Dimensions excluding packaging	
Width x Height x Depth	892 x 373 x 1086 mm
Weight excluding packaging	86 kg
Safety clearance above**	500 mm

* Condensation hoods specially designed for stacking kits are available.

** Depends on type of air ventilation system and nature of ceiling.

Please observe the following points:
- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.

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