



Standard Equipment:

- Automatic water filling system
- Liquid level gauge
- Multipoint core probe
- Integrated drain in bottom with electronic closing/opening system, 2 speeds of tilting
- Automatic basket lifting with safety sensor for lifting arm - possibility of cooking in baskets with closed cover
- Integrated retractable shower
- Integrated socket 230 V /16 A
- USB port – backup and data transfer
- HACCP data, Internet connection
- Optional version for plinth instalation

Technology:

Boiling
 Gentle boiling
 Deep frying
 Frying
 Braising
 Low temperature cooking
 Grilling
 Confit
 Sous – vide
 Overnight cooking
 Temperature range : 30°C–250°C

Functions:

Automatic and manual cooking process
 12" colour touch screen with intuitive control
 Language mutation
 Possibility to create and save own programs
 Actual values visible on screen
 Precise sensor temperature control
 Memory of 800 programs with 12 steps
 Clear visualisation of the cooking process on the display
 Display of error messages on the display
 Technical and service information
 Display lock adjustable On / Off

Construction:

Unit base frame - material CNS (DIN 1.4301), minimum thickness 2 mm
 Frame housing material CNS (DIN 1.4301)
 Pan - material CNS (DIN 1.4401), welded on both sides
 Special bottom of the pan
 JPX 17 heating system with full-surface heat distribution using stainless steel heating elements
 Preheating time of the pan base to the operating temperature of 180 °C within 3 minutes
 Double-walled, robust lid
 Steam removal through the chimney in the centre of the lid
 Central power, water and waste water connections
 Gapless block construction of several appliances next to each other possible
 Certificates: CE, TUV-SUD

Distributor:

Welbilt Deutschland GmbH
 Talstraße 35, 82436 Eglfing, Germany

Tel: +49(0)8847 67-0
 Fax: +49(0)8847 414

www.convotherm.com

Manufactured by

JIPA International s. r. o. Belnická 603,
 252 42 Jesenice u Prahy I Czech Republic

www.jipainternational.cz

Convotherm flexx pro 101 DL

Technical data

Electric

Water

Weight

Technical Data:

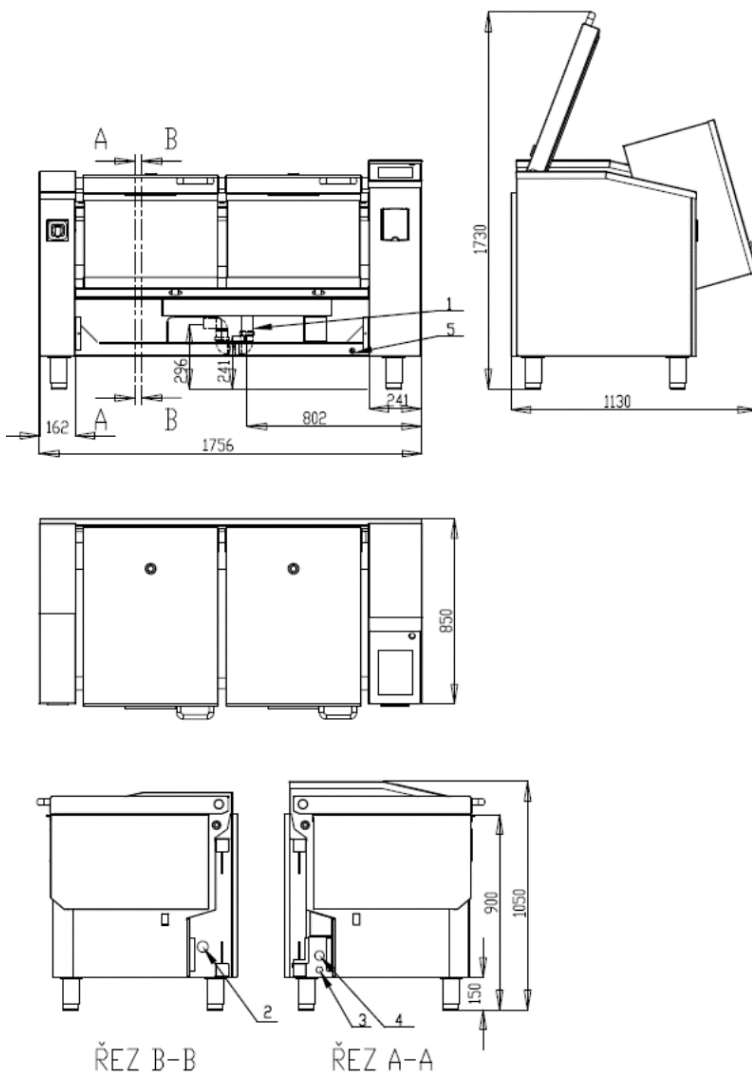
Volume: 2 x 79 Liter – DIN 18857
GN capacity: 2 x GN 1/1
Bottom pan dimension: 2 x 540 x 557 mm
Depth: 280 mm
Cooking surface: 2 x 30 dm²
Dimensions (WxDxH): 1756 x 850 x 1050 mm
Weight: 395 kg

Electric Connection:

3N~ 400V 50Hz
Power connected load: 36,9 kW
Fuse: 50 A

Water Connection:

Water inlet: R3/4
Water outlet: DN – 50
Connection to hot water up to 50°C possible



- ① Drain DN 50
- ② Water connection
- ③ Electric connection
- ④ Ethernet socket RJ 45
- ⑤ Ground

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Recommended accessories:

Accessories

	Part no.	101 DS	101 DM	101 DL	101	101 P	151	151 P	201
	Battery powered lifting trolley	AC-00001	✓	✓	✓	✓	✓	✓	✓
	Oil filtration trolley	AC-00002	✓	✓	✓	✓	✓	✓	✓
	Handling trolley for baskets	AC-00003	✓	✓	✓	✓	✓	✓	✓
	Basket Extension Arm	AC-01-001	✓	-	-	-	-	-	-
	Basket Extension Arm	AC-01-009	-	✓	-	-	-	-	-
	Basket Extension Arm	AC-01-003	-	-	✓	✓	-	-	-
	Basket Extension Arm	AC-01-010	-	-	✓	-	-	-	-
	Basket Extension Arm	AC-01_005	-	-	-	-	✓	✓	-
	Basket Extension Arm	AC-01-007	-	-	-	-	-	-	✓
	Stainless steel stand with pull-out shelves	AC-05-002	✓	-	-	-	-	-	-
	Stainless steel stand with pull-out shelves (on castors)	AC-05-003	✓	-	-	-	-	-	-
	Sieve DS	AC-04-001	✓	-	-	-	-	-	-
	Sieve DL	AC-04-011	-	-	✓	-	-	-	-
	Sieve DM	AC-04-008	-	✓	-	-	-	-	-
	Sieve	AC-04-003	-	-	-	✓	✓	✓	✓
	Spatula small	AC-03-001	✓	✓	-	-	-	-	-
	Spatula big	AC-03-002	-	-	✓	✓	✓	✓	✓
	Spatula for omelette	AC-03-004	✓	✓	✓	✓	✓	✓	✓
	Cooking basket F	AC-02-005	-	✓	-	-	-	-	-
	Cooking basket	AC-02-003	-	-	✓	✓	✓	✓	✓
	Cooking basket DS	AC-02-001	✓	-	-	-	-	-	-
	Frying basket DS	AC-02-002	✓	-	-	-	-	-	-
	Frying basket DL	AC-02-012	-	-	✓	-	-	-	-
	Frying basket DM	AC-02-013	-	✓	-	-	-	-	-
	Frying basket	AC-02-004	-	-	-	✓	✓	✓	✓
	Grate for NT / DM	AC-02-011	-	✓	-	-	-	-	-
	Grate for NT / DL	AC-02-010	-	-	✓	-	-	-	-
	Grate for NT	AC-02-009	✓	-	-	✓	✓	✓	✓
	Cleaning sponge	AC-99-001	✓	✓	✓	✓	✓	✓	✓

Recommended set of accessories: 1x 2x 3x 4x 6x 8x

Note: Subject to errors and changes. All prices in Euro. The general terms and conditions of Welbilt Deutschland GmbH shall apply. GN = Gastro-norm 325 mm x 530 mm. All previous price lists are replaced by this current version.

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