

# Combi oven

## Model

maxx easyTouch

- easyTouch
- 10+1 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



## Key features

- Cooking methods: Steam, Combi-steam, Convection
- Extra functions:
  - Crisp&Tasty – 3 moisture-removal settings
  - BakePro – 3 levels of traditional baking
  - HumidityPro – 3 humidity settings
  - Controllable fan – 3 speed settings
- easyTouch 7" TFT HiRes glass touch display (capacitive)
- Fully automatic cleaning system with 5 programs: Cleaning, rinse aid, lightly soiled, heavily soiled and express mode
- WiFi and Ethernet interface (LAN)
- USB port built into the control panel
- Steam generated by injecting water into the cooking chamber
- Appliance door with triple glazing, right-hinged
- LED lighting in the cooking chamber

## Standard features

- Cooking methods:
  - Steam (30-130°C) with guaranteed steam saturation
  - Combi-steam (30-250°C) with automatic humidity adjustment
  - Convection (30-250°C) with optimized heat transfer
- Operation, easyTouch user interface
  - 7" capacitive full touchscreen
  - Smooth-action, quick-reacting scrolling function
- Climate Management
  - Self ClimateControl, HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro
- Production Management
  - Automatic cooking with Press&Go with up to 399 profiles
  - Integrated cookbook with 7 different categories
  - TrayTimer – oven-load management for different products at the same time
  - TrayView – oven-load management for automatically cooking different products using Press&Go
  - Favorites management
  - HACCP data storage
  - USB port
- Cleaning Management
  - Fully automatic cleaning system
  - HygieneCare Solutions: Stored HygienicSteam profile - antibacterial hygienic handles

## Standard features

- Design
  - Appliance door with triple glazing, sure-shut function, right-hinged and LEDs for cooking chamber lighting
  - Steam generated by injecting water into the cooking chamber
  - Adjustable appliance feet, from 120 mm to 160 mm

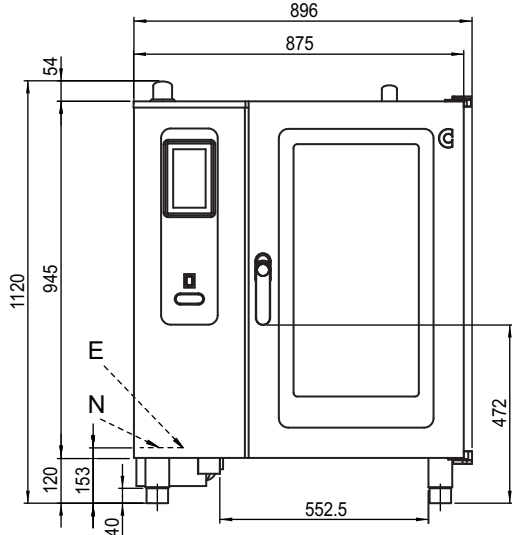
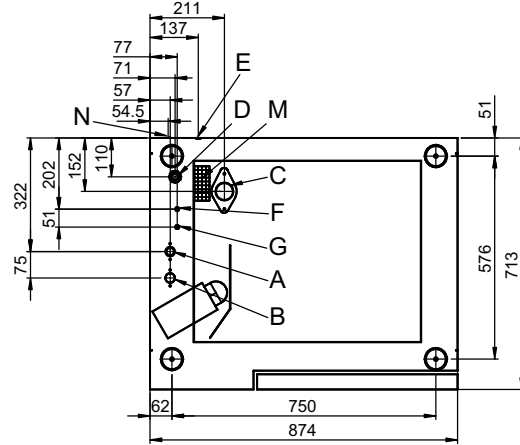
## Options

- Multi-point core temperature probe

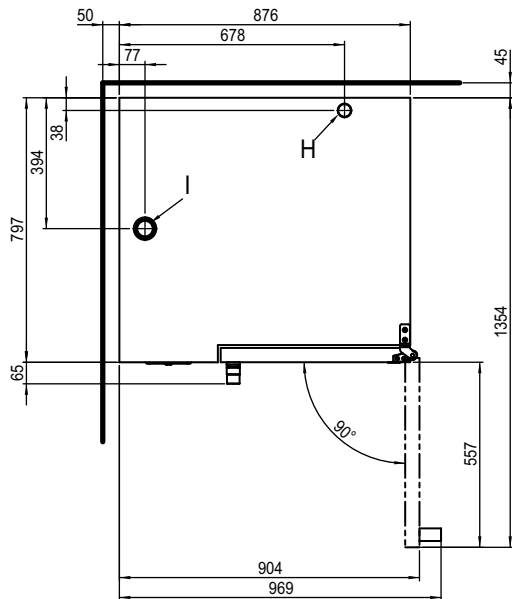
## Accessories

- Recoil hand shower
- Production Management: kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- ConvoVent 4 condensation hood with grease filter, plus connection kit
- ConvoVent 4+ condensation hood with grease and odour filter, plus connection kit
- Stands in various sizes and designs, plus adapter
- Various baking trays, oven racks, gastronorm containers
- Stacking kit, center section, plus extra feet or base unit
- Care products for the fully automatic cleaning system



**Front view**

**Connection points**


- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50 (Ø 50 mm)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 40 mm
- I Ventilation port Ø 50 mm
- M Safety overflow 98 mm x 43 mm
- N Ethernet connection RJ45

**View from above with wall clearances**

**Dimensions and weights**

| Dimensions including packaging              |                      |
|---|----------------------|
| Width x Height x Depth                      | 1060 x 1340 x 960 mm |
| Weight                                      |                      |
| Empty weight without options* / accessories | 125.5 kg             |
| Weight of packaging                         | 36 kg                |
| Safety clearances**                         |                      |
| Rear  | 45 mm                |
| Right                                       | 50 mm                |
| Left (larger gap recommended for servicing) | 50 mm                |
| Top***                                      | 500 mm               |

\* Weight of options 15 kg max.

\*\* Minimum distance from heat sources: 500 mm.

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

**Installation instructions**

|                                     |                         |
|-------------------------------------|-------------------------|
| Absolute tilt of unit in operation* | max. 0.2° (0.3 %; 3 mm) |
|-------------------------------------|-------------------------|

\* Adjustable feet included as standard.

## Loading capacity

|                                |       |
|--------------------------------|-------|
| Max. number of food containers |       |
| GN 1/1*                        | 10+1  |
| Maximum loading weight         |       |
| GN 1/1                         |       |
| Per combi oven                 | 50 kg |
| Per shelf level                | 15 kg |

\* Matching rack included as standard.

## Electrical supply

|  |   |
|--|---|
| 3N~ 380-415V 50/60Hz*                          |   |
| Rated power consumption                        | 17.2 - 20.4 kW                          |
| Rated current                                  | 26.1 - 28.4 A                           |
| Fuse rating                                    | 32 A                                    |
| Equipment grounding conductor current          | 6.14 mA                                 |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B (optional) |
| Recommended conductor cross-section            | 5G6                                     |
| 3~ 220-240V 50/60Hz*                           |   |
| Rated power consumption                        | 17.2 - 20.4 kW                          |
| Rated current                                  | 45.1 - 49.1 A                           |
| Fuse rating                                    | 50 A                                    |
| Equipment grounding conductor current          | 6.6 mA                                  |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B (optional) |
| Recommended conductor cross-section            | 4G10                                    |
| 3~ 200 V 50/60 Hz*                             |   |
| Rated power consumption                        | 18.9 kW                                 |
| Rated current                                  | 54.6 A                                  |
| Fuse rating                                    | 63 A                                    |
| Equipment grounding conductor current          | 6.6 mA                                  |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B (optional) |
| Recommended conductor cross-section            | 4G16                                    |

\* Connection to energy optimization system included as standard.

## 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        | Fixed connection (recommended) or funnel waste trap                                  |
| 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 <sup>-</sup> (chloride)                                  | max. 60 mg/l   |
| Cl <sub>2</sub> (free chlorine)                             | max. 0.2 mg/l  |
| SO <sub>4</sub> <sup>2-</sup> (sulphate)                    | max. 150 mg/l  |
| Fe (iron)   | max. 0.1 mg/l  |
| SiO <sub>2</sub> (silicate)                                 | max. 13 mg/l   |
| NH <sub>2</sub> Cl (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     | 4.2 l/h   |
| Max. consumption              | 0.6 l/min |
| Water-supply connections A, B |           |
| Ø Consumption for cooking**   | 6.3 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             | 12636 kJ/h / 3.51 kW |
| Sensible heat           | 8424 kJ/h / 2.34 kW  |
| Waste water temperature | max. 80 °C           |
| Noise during operation  | max. 60 dBA          |

\* The dissipated heat values are guide values from VDI 2052. Please consult your specialized design engineer for planning an air conditioning and ventilation system.

## ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

### Stacking kit

|   |               |
|---|---------------|
| Permitted combination                             | 6.10 on 10.10 |
| For a combination of two electric appliances      |               |
| Select "Stacking kit for maxx electric appliance" |               |

### 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         | 877 x 240 x 1085 mm  |
| Weight excluding packaging     | 66 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         | 877 x 373 x 1085 mm  |
| Weight excluding packaging     | 85 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.