

Convotherm maxx
 easyTouch

20.10

20 Shelves GN 1/1

Electric

Boiler

Right-hinged door

Key features



Cooking methods: Steam, Combi-steam, Convection

Extra functions:

- Crisp&Tasty – Moisture removal in 3 levels
- HumidityPro – Moisture input in 3 levels
- BakePro – Traditional baking function in 3 levels
- Fan with 3 speed settings

easyTouch 7" TFT HiRes glass touch display (capacitive)

Fully automatic cleaning system with 5 programs: Quick Rinse, CareStep, Light, Heavy and Express mode

Wi-Fi and Ethernet interface (LAN)

USB port integrated in the operating panel

Steam generation by high-performance boiler outside the cooking chamber

LED lighting in the cooking chamber

Appliance door with double glazing, right-hinged

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 easyTouch user interface:

- 7" TFT HiRes glass touch display (capacitive)
- Smooth-action, quick-reacting scrolling function

Climate Management:

- SelfClimateControl
- HumidityPro
- Crisp&Tasty

Quality Management:

- Airflow Management
- BakePro
- Multi-point core temperature probe
- Preheat and cool down function

Cleaning Management:

- Fully automatic cleaning system with 5 programs: Quick Rinse, CareStep, Light, Heavy and Express mode
- FilterCare interface

Standard features

Production Management

- Automatic cooking with Press&Go with up to 399 profiles
- Integrated cookbook with 7 different categories
- Cooking different products with Press&Go
- Favourites management
- HACCP data storage
- USB port
- LT cooking (low-temperature cooking)
- AutoStart
- Manager and crew mode with password protection
- Message Step – Displays preparation instructions
- Add steam - introduction of moisture in Convection mode as required

HygieniCare:

- Hygienic Steam function
- Hygienic handles (door and hand-shower handles)

IPX5 CE

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Standard features, continued

- Design:
 - Appliance door with double glazing and sure-shut function
 - Right-hinged door and LED cooking chamber lighting
 - Steam generation by high-performance boiler outside the cooking chamber
 - Adjustable appliance feet to compensate for level differences
 - Multi-point core temperature probe
 - Integrated recoil hand shower
 - Shape-optimised wheel-in rails
 - Integral preheat bridge

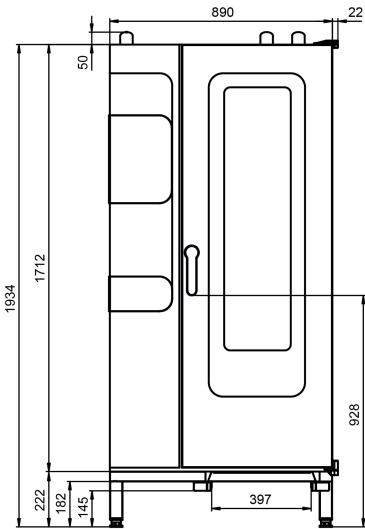
Options

- Available in various voltages

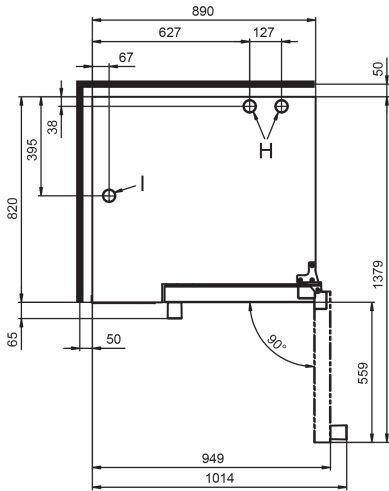
Accessories

- Production Management: KitchenConnect® (Wi-Fi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- EN loading trolley (400x600mm)
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Care products for the fully automatic cleaning system
- Various baking trays, shelf grills, gastronorm containers
- Heat shield

Front view



View from above with wall clearances

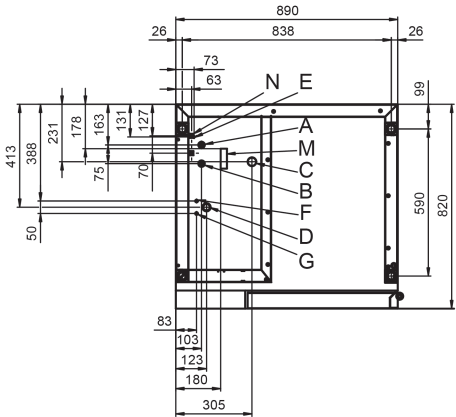


Installation instructions

Clearance from heat sources	min. 500 mm
Recommended clearance for service, left appliance side	min. 500 mm
Adjustable appliance feet*	max. 30 mm

* Fully screwed in illustrations

Connection points



- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection, DN 50
- D Electrical connection
- E Protective equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent connection Ø50mm
- I Ventilation port Ø50mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1170 x 2150 x 970 mm
Weight	
Empty weight without packaging	276 kg
Weight of packaging	28.5 kg
Safety clearances*	
Rear	50 mm
Right*	50 mm
Left*	50 mm
Top**	500 mm

* Required for the appliance to function.

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

Food capacity

Max. number of food containers	
GN 1/1*	20
600 x 400** baking tray	17
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 or type B
Recommended conductor cross-section	5G16
3~ 220V 60Hz (3/PE)	
Rated power consumption	35 kW
Rated current	91.7 A
Fuse rating	100 A
RCD (GFCI), single-phase frequency converter	Type A or type B
Recommended conductor cross-section	4G35
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 or type B
Recommended conductor cross-section	5G16
3~ 200V 50/60Hz*	
Rated power consumption	38.2 kW
Rated current	110 A
Fuse rating	125 A
RCD (GFCI), single-phase frequency converter	Type A or type B
Recommended conductor cross-section	4G50

* Connection to energy optimization system included as standard.

Water connection

Water supply

Water supply connection	2 x G 3/4" fixed connection, optionally including connecting pipe (min. DN13 / 1/2")
Water supply safety device	For UK: With double non-return valve DCV (type CA) and dirt filter*
Flow pressure	150 - 600 kPa (1.5 - 6 bar)

Appliance drain

Drain version	Fixed connection (recommended) or open tank or channel/gully. Due to possible vapours, open drains or ducts must be at least 60 cm beyond the base of the appliance.
Type	DN 50 (min. internal Ø: 46 mm)
Slope for drain pipe	min. 3.5% (2°)

* Backflow prevention up to at least liquid category 3 in accordance with EN 1717

Water quality

Water connection A* for boiler

Water 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
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 ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

* See diagram of connection points, page 3.

** Despite compliance with the total hardness limits, non-hardness deposits may occur in certain cases. Measures must be coordinated with the technical service.

Water consumption

Water-supply connections A, B

Ø Consumption for cooking**	9.9 l/h
Max. water flow rate	15 l/min

** Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 3.

Emissions

Dissipated heat*

Latent heat	6900 kJ/h / 1.92 kW
Sensible heat	8900 kJ/h / 2.47 kW

Ø Waste water temperature	max. 80 °C
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Noise during operation	max. 70 dBA
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* 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.

Appliance type

Approval designation	C4 eT 20.10 EB
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ACCESSORIES

(Further details on accessories can be found in the Product Info Portal at <https://productinfo.convotherm.com>)

ConvoVent 4 condensation hood

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
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Weight excluding packaging	67 kg
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Safety clearance above**	500 mm
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** Depends on type of air ventilation system and nature of ceiling.

ConvoVent 4+ condensation hood

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
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Weight excluding packaging	86 kg
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Safety clearance above**	500 mm
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** 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.
- Further technical data as well as installation and set-up instructions can be found in the Product Info Portal at <https://productinfo.convotherm.com>.

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