

Combi oven

Convotherm maxx pro
easyTouch

- 6.20
- 6+1 Shelves GN 2/1
- 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
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- 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
- Disappearing door with triple glazing: more space and greater safety at work (available optionally at an additional 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 easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
 - Natural Smart Climate™ (ACS+)
- Climate Management
 - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe, Preheat and cool down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – load management for different products at the same time (manual mode)
 - TrayView – Load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - USB port
 - ecoCooking – energy-save function
 - LT cooking (low-temperature cooking) / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Auto Start
 - Regenerate+ – flexible multi-mode rethermalization function with preselect

Standard features

- Cleaning Management:
 - Convoclean+: Fully automatic cleaning system
 - Quick access to individually created and saved cleaning profiles
 - Cleaning Scheduler
 - FilterCare Interface
- HygieniCare:
 - Hygienic Steam Function
 - Hygienic Handles
 - SteamDisinfect
- Design:
 - Unit door with triple glazing, safety latch, sure-shut function, venting position and LEDs for oven cavity lighting
 - Steam generated by injecting water into the oven cavity
 - Adjustable appliance feet, from 100 mm to 125 mm
 - Multi-point core temperature probe
 - Integrated recoil hand shower



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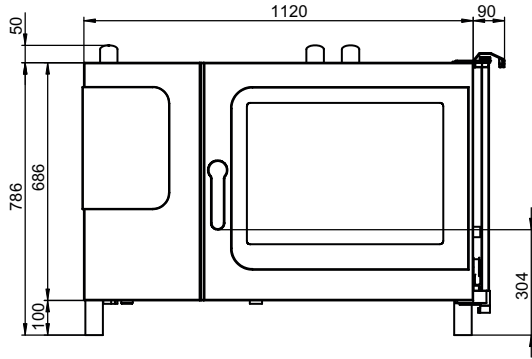
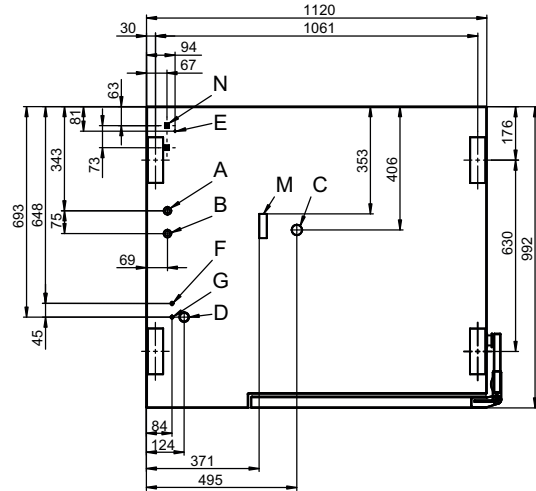
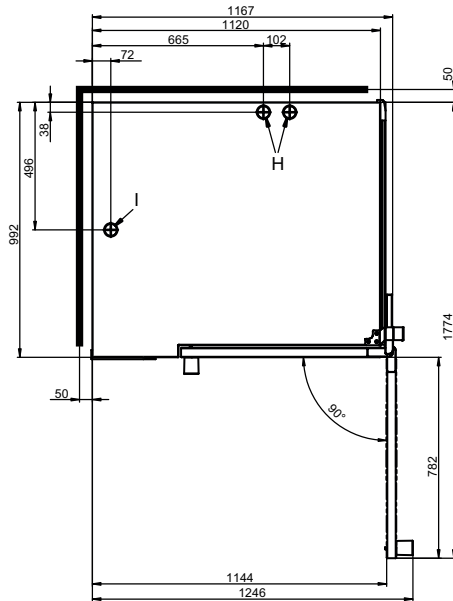
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Options

- Disappearing door – more space and greater safety at work
- Quality Management: ConvoSmoke – built-in food-smoking function (HotSmoke)
- ConvoGrill with grease management function (on request)
- Steam and vapour removal – built-in condensation module (on request)
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- Production Management: kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- 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 rack, mobile shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)

Front view

Connection points

View from above with wall clearances


- 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 Ø 50 mm
- I Dry air intake Ø 50 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

Dimensions and weights

Dimensions including packaging
 Width x Height x Depth 1345 x 1025 x 1140 mm

Weight
 Empty weight without options* / accessories 146 kg
 Weight of packaging 35 kg

Safety clearances**

| | |
|---|--------|
| Rear | 50 mm |
| Right-hand side (disappearing door pushed back) | 130 mm |
| Left (see installation instructions) | 50 mm |
| Top*** | 500 mm |

Installation instructions

| | |
|--|----------------|
| Absolute tilt of unit in operation* | max. 2° (3.5%) |
| Clearance from heat sources | min. 500 mm |
| Recommended clearance for service, left side of unit | min. 500 mm |

* Adjustable feet included as standard.

The combi oven must be set up with 3 sides free to provide access for cleaning. As an alternative, use a 150 mm high foot; on request.

* Weight of options 15 kg max.

** Required for functionality of appliance.

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

Loading capacity

| | |
|--|-------|
| Max. number of food containers | |
| GN 1/1* | 12+2 |
| GN 2/1* | 6+1 |
| 600 x 400** baking tray | 10 |
| Plates max. Ø 32 cm, Ring spacing 67 mm** | 33 |
| Plates max. Ø 32 cm, Ring spacing 80 mm** | 27 |
| Maximum loading weight | |
| GN 1/1 / 600 x 400 | |
| Per combi oven | 60 kg |
| Per shelf level | 15 kg |

* Matching rack included as standard.

** Matching rack available as an accessory.

Electrical supply

| | |
|--|----------|
| 3N~ 400V 50/60Hz* | |
| Rated power consumption | 19.5 kW |
| Rated current | 28.1 A |
| Fuse rating | 32 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 5G6 |
| 3~ 230V 50/60Hz* | |
| Rated power consumption | 19.3 kW |
| Rated current | 48.5 A |
| Fuse rating | 50 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 4G16 |
| 3~ 200V 50/60Hz* | |
| Rated power consumption | 19.3 kW |
| Rated current | 55.8 A |
| Fuse rating | 63 A |
| RCD (GFCI), single-phase frequency converter | Type A/B |
| Recommended conductor cross-section | 4G16 |
| 3~ 400V 50/60Hz* | |
| Rated power consumption | 19.5 kW |
| Rated current | 28.1 A |
| Fuse rating | 35 A |
| RCD (GFCI), three-phase frequency converter | Type B |
| Recommended conductor cross-section | 5G6 |

* Connection to energy optimization system included as standard.

PLEASE NOTE: If the ConvoSmoke option is chosen, the only voltages available are 3~ 230V 50/60Hz and 3N~ 400V 50/60Hz.

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 | Funnel drain with P-trap (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 ₂ 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 | 5.1 l/h |
| Max. consumption | 0.6 l/min |
| Water-supply connections A, B | |
| Ø Consumption for cooking** | 7.6 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 | 3200 kJ/h / 0.89 kW |
| Sensible heat | 4200 kJ/h / 1.17 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.

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Stacking kit

| | |
|---|-------------------------------|
| Permitted combinations | 6.20 on 6.20 6.20 on 10.20 |
| For a combination of two electric appliances | |
| Select "Stacking kit for Convotherm 4 electric appliances" | |
| For a combination of one electric appliance and one gas appliance in the stacking kit | |
| Select "Stacking kit for Convotherm 4 electric appliances" if: | |
| Bottom combi oven | EB/ES |
| Top combi oven | GB/GS |
| Select "Stacking kit for Convotherm 4 gas appliances" if: | |
| Bottom combi oven | GB/GS |
| Top combi oven | EB/ES |

ACCESSORIES

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 | 1122 x 240 x 1285 mm |
| Weight excluding packaging | 96 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 | 1122 x 373 x 1285 mm |
| Weight excluding packaging | 119 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.