

Convotherm maxx pro
 easyDial Marine

- 6.20
- 6+1 Shelves GN 2/1 with locking bar
- Electric
- Injection/Spritzer
- Right-hinged door



Key features

- 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
- Semi-automatic cleaning system
- 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
- Unit door with triple glazing, right-hinged and door holder
- Standard unit feet for bolting or welding (marine feet)

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:
 - Semi-automatic cleaning system
- HygieniCare:
 - Hygienic Handles
- Design:
 - Unit door with triple glazing, safety latch, sure-shut function, venting position, right-hinged, LEDs for oven cavity lighting and door holder
 - Standard feet with additional bracket for screwing or welding to the supporting surface
 - 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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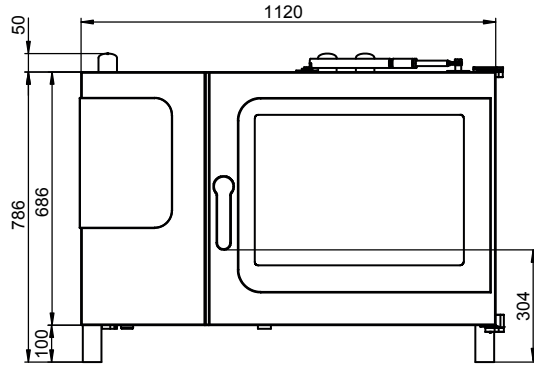
Options

- Cleaning Management - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- Disappearing door with door latch – more space and greater safety at work (see separate datasheet)
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

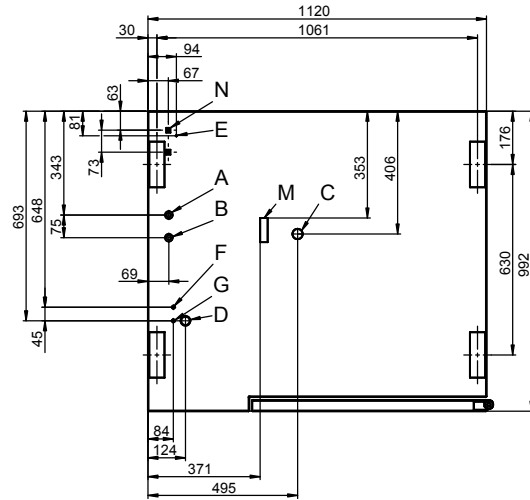
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- 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 with securing rod (BM = standard baking sheet size)
- Stacking kit with maritime flanged feet
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)

Front view

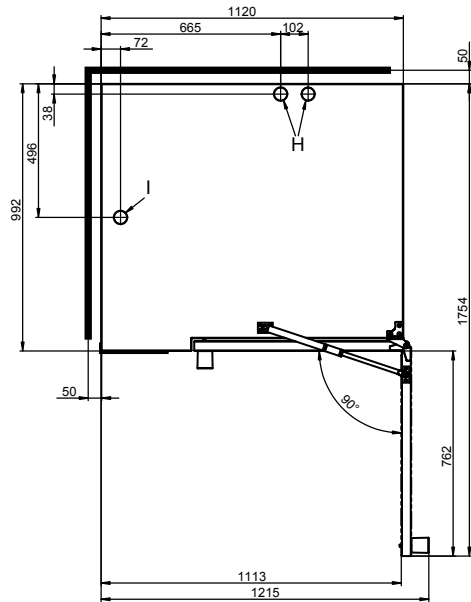


Connection points



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

View from above with wall clearances



Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1345 x 1025 x 1140 mm
Weight	
Empty weight without options* / accessories	132 kg
Weight of packaging	35 kg
Safety clearances**	
Rear	50 mm
Right	50 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

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~ 400V 50/60Hz (also available as 3N~ 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, (A/B)
Recommended conductor cross-section	5G6
3~ 440V 50/60Hz*	
Rated power consumption	16.3 kW
Rated current	21.4 A
Fuse rating	25 A
RCD (GFCI), three-phase frequency converter	Type B
Recommended conductor cross-section	4G6
3~ 480V 50/60Hz*	
Rated power consumption	19.3 kW
Rated current	23.3 A
Fuse rating	25 A
RCD (GFCI), three-phase frequency converter	Type B
Recommended conductor cross-section	4G6

* 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	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°)

* Install a backflow preventer approved by the manufacturer if stipulated by the relevant standards and regulations.

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
Select "Stacking kit for Convotherm 4 Marine version"	

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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