

## Combi oven

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI section \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Convotherm maxx pro  
 easyDial

- 6.20
- 7 slide rails
- Gas
- Injection/Spritzer
- Right-hinged door



### Key Features

- Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air
- Advanced Closed System+ (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
- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieniCare
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door

### Standard features

- Cooking methods:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- easyDial user interface controls:
  - Convotherm-Dial (C-Dial) central control unit
  - Digital display
- Climate Management
  - Advanced Closed System+ (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
  - Rethermalization function - products are rethermalized at the highest level of quality
  - Preheat and cool down function

### Standard features

- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieniCare:
  - Hygienic handles
- Design:
  - Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
  - Steam generated by injecting water into the cooking chamber
  - Adjustable feet with adjustment range between 4 inches and 5 inches
  - Multi-point core temperature probe
  - Integrated recoil hand shower

C4ED 6.20 GS-N



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**Options**

- Triple-glazed disappearing door - more space and added safety (see page 3)
- Corrections package
- Ethernet port (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

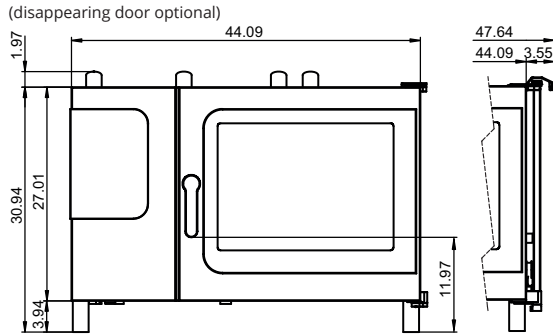
**Accessories**

- ConvoLink - HACCP and cooking-profile management PC software
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment stands in various sizes and designs

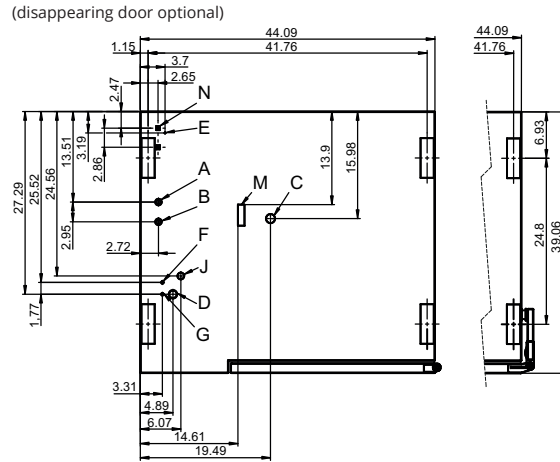
**Accessories and services by partners**

- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

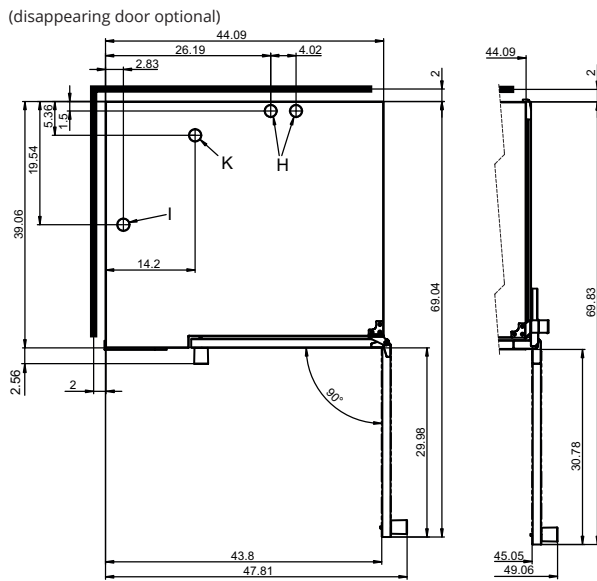
Front view



Connection points, bottom of unit



View from above with wall clearances



- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" inner diameter)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" inner diameter)
- I Dry air intake (2" inner diameter)
- J Gas connection
- K Exhaust outlet (2" I.D.)
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45 (optional)

Dimensions and weights

Dimensions including packaging  
 Width x height x depth 53.7" x 41.3" x 45.7"

Weight  
 Net weight without options\* / accessories 313 lbs  
 Packaging weight 77 lbs

Safety clearances**	
Rear	2"
Right (right-hinged door)	2"
Right (disappearing door pushed back)	5"
Left (see installation requirements)	2"
Top***	39"

\* Max. weight of options: 33 lbs.

\*\* Required for the unit to work properly.

\*\*\* Depends on the type of exhaust system and the ceiling's characteristics.

Installation requirements

Clearance from heat sources	min. 20"
Recommended clearance for servicing on the left side of the unit	min. 20"

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

### Loading capacity

Max. number of food containers [Unit has 7 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	14
Steam table pans (12"x20"x2.5")	14
Wire shelves, full size (20"x26")	7
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (13"x18")*	12
Frying baskets, half size (12"x20")	14
Plates (optional plate rack)	27
Max. loading weight	
Per combi oven	132 lbs
Per shelf level	33 lbs

\* Wire shelves required.

### Electrical supply

120V 1PH 60Hz *	
Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194 °F / 90 °C

\* Prepared for connection to an energy optimizing system.

The electrical power supply must be connected to a dedicated permanent supply line. Any ground fault circuit interrupters or residual current devices used must be rated for at least 20mA. Do not connect to residential GFCI outlets, as they will cause nuisance tripping on the device.

### Gas specifications

Type of gas	Natural gas, propane
Gas connection	1/2" NPT
Flow pressure	
Natural gas	7" WC
Propane	11" WC
Heat output	For Natural gas, propane
Convection burner	68200 BTU/h

### Water connection

Water supply	
Water supply	2 x 3/4" GHT-M garden hose adapter; Alternative, 2 hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST. The unit is designed for a fixed connection to the water supply using a connecting hose with a minimum inner diameter of 1/2"
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inner diameter
Slope for drainpipe	min. 3.5% (2°)

### Water quality

Water connection A* for water injection	
General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4 - 7 gpg)
Water connection B* for cleaning, recoil hand shower	
General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)
Water connections A, B*	
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

\* Please refer to the connection points diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

### Water consumption

Water connection A*	
Average consumption for cooking	1.4 gph
Max. water throughput	0.2 gpm
Water connections A, B	
Average consumption for cooking**	2.0 gph
Max. water throughput	4.0 gpm

\* Values intended as guide for specifying the water treatment system.

\*\* Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

### Emissions

Heat loss	
Latent	3100 BTU/h
Sensible	4800 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

## ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

### Stacking kit

Combinations allowed	6.20 on 6.20 6.20 on 10.20
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If combining two gas units

Select the "stacking kit for Convotherm 4 gas units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi oven EB/ES

Top combi oven GB/GS

Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi oven GB/GS

Top combi oven EB/ES

### Equipment stand

Standard support surface height	26.38"
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