CONVOTHERM®

Combi oven

Convotherm 4 deluxe
easyTouch

- 20.20
  20 slide rails
- Electric
- Boiler
- 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
- easyTouch 10" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring – indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Right-hinged 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
- easyTouch user interface controls:
  - 10" TFT high-resolution glass touch display (capacitive)
  - Smooth-action, quick-reacting scrolling function
- Climate Management
  - Advanced Closed System+ (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 simultaneously
  - TrayView – load management for automatic cooking of different products using Press&Go
  - Favorites management
  - HACCP data storage
  - USB port
  - ecoCooking – energy saving function
  - LT cooking (low-temperature cooking) / Delta-T cooking
  - Cook&Hold – cooking and keeping food warm in a single process
  - Auto Start
  - Rethermalization+: versatile multi-mode rethermalization function

Standard features

- Cleaning Management:
  - ConvoClean+: Fully automatic cleaning system
  - Quick access to individually created and stored cleaning profiles
  - Cleaning Scheduler
- HygieniCare:
  - Hygienic Steam Function
  - Hygienic handles
  - SteamDisinfect
- Design:
  - Right-hinged unit door with safety lock, sure-shut function, and venting position
  - Steam generated by boiler
  - Adjustable feet with adjustment range between 4 inches and 5 inches
  - Multi-point core temperature probe
  - Integrated recoil hand shower

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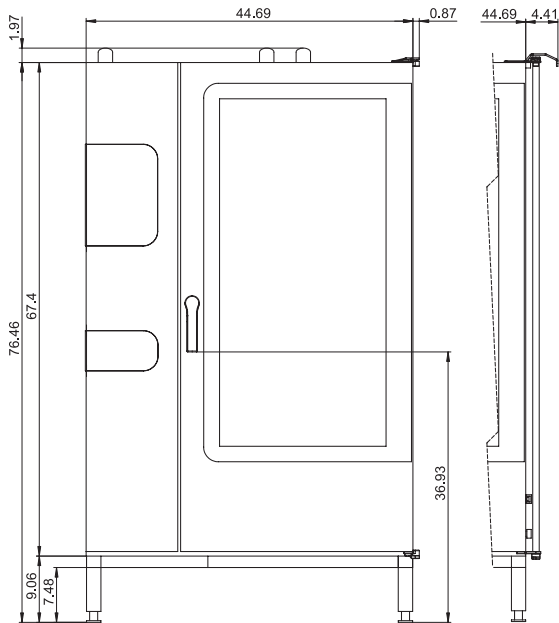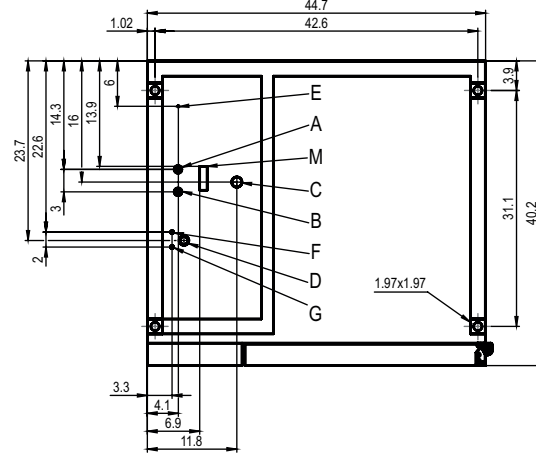- Right-hinged door

Options

- Disappearing door – more space and added safety (see page 3)
- Quality Management:
  - ConvoSmoke – built in food-smoking (HotSmoke)
  - ConvoGrill with grease management function
- Steam and vapor removal – built-in condenser
- Corrections package
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)
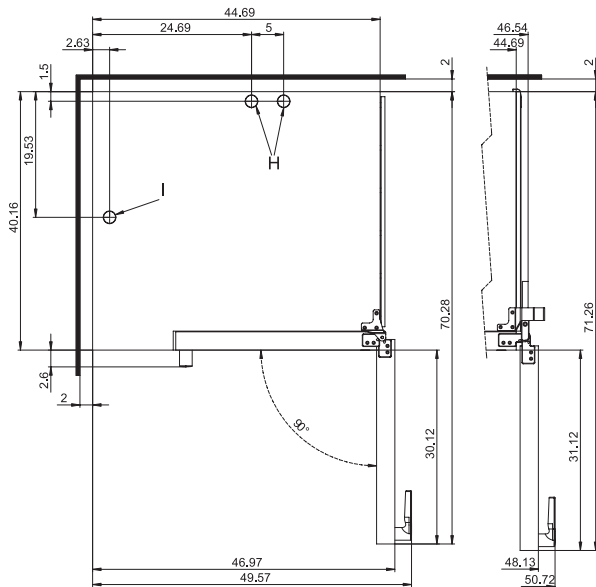
Accessories

- kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover

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

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C4eT 20.20 EB-N

Front view

View from above with wall clearances

(disappearing door optional)

Installation requirements

Max. absolute appliance inclination during operation*	max. 2° (3.5%)
Clearance from heat sources	min. 20 "
Recommended clearance for servicing on the left side of the unit	min. 20 "

* Adjustable appliance feet as standard.

Connection points, bottom of unit

A	Water connection (for boiler)
B	Water connection (for cleaning, recoil hand shower)
C	Drain connection (2" I. D.)
D	Electrical connection
E	Equipotential bonding
F	Rinse-aid connection
G	Cleaning-agent connection
H	Air vent (2" I. D.)
I	Dry air intake (2" I. D.)
M	Safety overflow 3.2" x 1"
	Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging	
Width x height x depth	56.3" x 85.0" x 46.9"
Weight	
Net weight without options* / accessories	794 lbs
Packaging weight	106 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	6 "
Left (see installation requirements)	2 "
Top***	20"

* 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.

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Loading capacity

Max. number of food containers

[Unit has 20 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	40
Steam table pans (12"x20"x2.5")	40
Wire shelves, full size (20"x26")	20
Sheet pans, full size (18"x26")*	20
Sheet pans, half size (13"x18")*	40
Frying baskets, half size (12"x20")	40
Plates (optional plate banquet trolley)	98

Max. loading weight

Per combi oven	397 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	54.4 / 72.3 kW
Rated current	151.1 / 174.1 A
Power supply wire gauge	2/0 3/0 AWG
Conductor insulation rating	194°F / 90 °C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	56.3 / 66.8 kW
Rated current	73.9 / 80.5 A
Power supply wire gauge	4/3 AWG
Conductor insulation rating	194°F / 90 °C

* Prepared for connection to an energy optimizing system.

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Water connection

Water supply

Water supply	Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum 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" inside diameter (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for boiler,
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)
pH value	6.5 - 8.5
Cl^- (chloride)	max. 60 ppm
Cl_2 (free chlorine)	max. 0.2 ppm
SO_4^{2-} (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO_2 (silica)	max. 13 ppm
NH_2Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

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

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

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

Water consumption

Water connections A, B	
Average consumption for cooking**	3.5 gph
Required flow rate	4.0 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss

Latent	10500 BTU/h
Sensible	13400 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA