



flexx pro

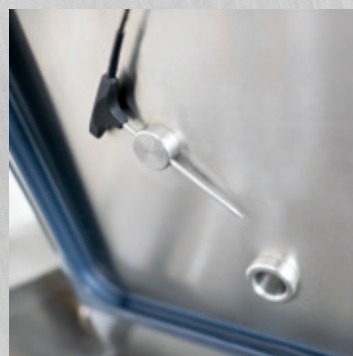


Convotherm premium class multifunction cooking system

Advancing Your Ambitions



- ▶ 12" colour touch screen
- ▶ Liquid level scale
- ▶ Electromechanical pan tilting
- ▶ Automatic water filling
- ▶ Water drain from the bottom of the pan
- ▶ Recoil handshower
- ▶ Multi-point probe
- ▶ Steam exhaust through the chimney in cover
- ▶ 230 V/16 A socket + USB socket





Multifunctional technology for easy cooking, frying, grilling...

Savings



Energy



Space



Water



Resource



Time

Diversity



Variability
of heat
treatments



Wide model
range

CZ
ENG
DE...

Multiple language
versions



Creation and
modification of
own recipes

Flexibility



Replaces
traditional
technologies



Parallel preparation
of multiple dishes
on one device



Easy maintenance



Easy to use intuitive
12" display

Control panel



- ▶ Digital support
- ▶ Recipe management
- ▶ Always the same result

- ▶ 12" colour touch screen
- ▶ Fast response
- ▶ Chemically hardened
- ▶ Multiple language versions
- ▶ Preset technological procedures
- ▶ Intuitive interaction over the display
- ▶ HACCP display on the display
- ▶ Display of the food treatment process ' on the display

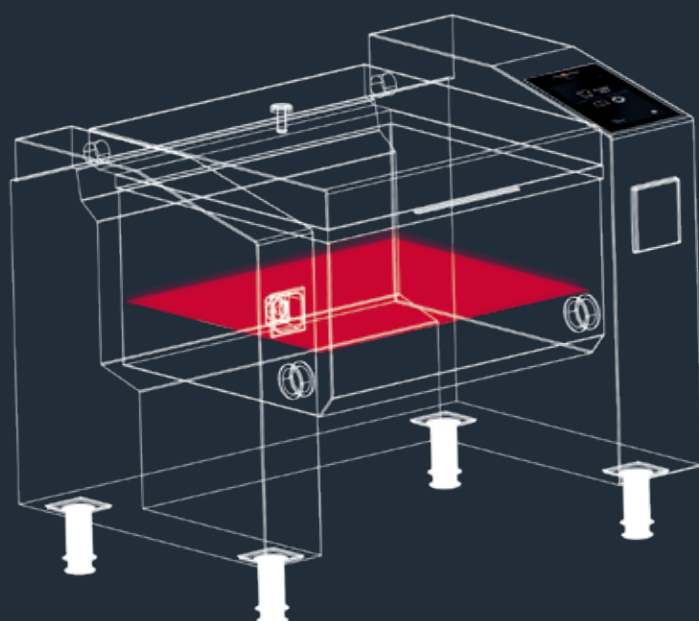


Design

- ▶ Central connection of water, drain and electricity from the wall or floor
- ▶ Special bottom with double-sided weld
- ▶ The control panel can be positioned on the left or right
- ▶ 12" touch screen.
- ▶ Excess steam exhaust through the chimney in the centre of the lid
- ▶ Hygienic multipoint probe holder.
- ▶ Designed for placement on building plinth or CN plinth
- ▶ Liquid quantity gauge
- ▶ Electrical socket and USB input located in the leg
- ▶ Material AISI 304
- ▶ Material of the pan AISI 316

Standard

- ▶ Automatic basket lifting, driven by a separate motor, with the possibility of use with the lid closed
- ▶ Sensor for detecting the hanging of the basket arm
- ▶ Safety lid operation process to prevent accidents
- ▶ JPX 17 – All-round heating with thick film heating elements
- ▶ Insulated bath, ensures minimum electricity consumption
- ▶ Automatic water filling system
- ▶ Two-speed electromechanical bath tilting
- ▶ Multi-point probe
- ▶ Integrated recoil handshower
- ▶ HACCP – Hazard Analysis and Critical control point system
- ▶ Internet connection
- ▶ Service access from the front and top of the unit
- ▶ Unique depressurisation system without direct water consumption



Preheat bottom from room temperature to 180 °C in 3 minutes



Temperature range 30 – 250 °C

▶ JPX 17 – Thick film heating elements

- ▶ Ensures even temperature distribution over the entire surface
- ▶ Maximum performance with maximum precision

▶ Special pan bottom

- ▶ Scratch-resistant
- ▶ Ensures precise temperature control
- ▶ No burning, no overcooking, easy cleaning



Convotherm flexx pro model overview



flexx pro 101 DS



flexx pro 101 DM



flexx pro 101 DL



flexx pro 101

Convotherm flexx pro	101 DS	101 DM	101 DL	101
Basic information				
Load capacity	2 × 29 l	2 × 49 l	2 × 79 l	100 l
Pressure cooking	-	-	-	-
Pressure	-	-	-	-
GN-capacity	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1
Pan depth	170 mm	220 mm	280 mm	280 mm
Usable pan surface	2 × 20 dm ²	2 × 25 dm ²	2 × 30 dm ²	43 dm ²
Overall dimensions				
Length	1290 mm	1580 mm	1756 mm	1293 mm
Width	850 mm	850 mm	850 mm	850 mm
Height	500 mm	1050 mm	1050 mm	1050 mm
Connection				
Rated power consumption in kW (Electric) (3N~ 400V 50Hz)	22,5 kW	27,5 kW	36,9 kW	24,6 kW
Fuse protection	32 A	40 A	50 A	32 A
Protection	IPx5	IPx5	IPx5	IPx5
Cold water inlet	R 3/4	R 3/4	R 3/4	R 3/4
Water drain	DN - 50	DN - 50	DN - 50	DN - 50



flexx pro 101 P



flexx pro 151



flexx pro 151 P



flexx pro 201

101 P

151

151 P

201

101 P	151	151 P	201
100 l	150 l	150 l	200 l
✓	-	✓	-
0,48 bar	-	0,48 bar	-
2 x GN 1/1	3 x GN 1/1	3 x GN 1/1	4 x GN 1/1
280 mm	280 mm	280 mm	280 mm
43 dm ²	63 dm ²	63 dm ²	83 dm ²
1293 mm	1651 mm	1651 mm	2009 mm
950 mm	850 mm	950 mm	850 mm
1050 mm	1050 mm	1050 mm	1050 mm
24,6 kW	36,9 kW	36,9 kW	49,2 kW
32 A	50 A	50 A	63 A
IPx5	IPx5	IPx5	IPx5
R 3/4	R 3/4	R 3/4	R 3/4
DN - 50	DN - 50	DN - 50	DN - 50

C Accessories



Battery-powered lifting trolley

Mobile use without permanent connection to the electricity supply

- ▶ Easy handling during emptying of the pan
- ▶ Safety handle
- ▶ Safety locking of the power cable
- ▶ Easy removal of GN
- ▶ Hygienic rollers with locking
- ▶ Dimensions
600 × 780 × 990 mm
- ▶ Weight 55 kg
- ▶ Load capacity 40 kg



Oil filter trolley

Safe oil filtering

- ▶ Removable and washable filter
- ▶ Safety lock for power cord
- ▶ Safety handle
- ▶ Hygienic rollers with locking
- ▶ Rotatable filling arm
- ▶ Dimensions
625 × 625 × 1 150 mm
- ▶ Weight 65 kg
- ▶ Capacity 50 l



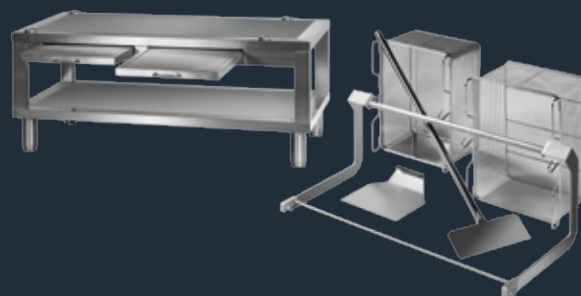
transport trolley for cooking and frying baskets

Easy and safe storage, transport and dripping of containers

- ▶ Removable drip tray for easy maintenance
- ▶ Hygienic rollers with locking mechanism
- ▶ Safe handling
- ▶ Dimensions
600 × 860 × 1 600 mm
- ▶ Weight 25 kg
- ▶ 6 basket capacity

Other accessories

- ▶ Stainless steel stand with drawer 101 DS
- ▶ Cooking basket
- ▶ Frying basket
- ▶ Grid 1/1 for LT-cooking
- ▶ Spatula - small
- ▶ Spatula - big
- ▶ Arm for automatic basket lifting
- ▶ Drain strainer





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