



Standard Equipment:

- Automatic water filling system
- Liquid level gauge
- Multipoint core probe
- Integrated drain in bottom with electronic closing/opening system,
- Automatic basket lifting with safety sensor for lifting arm - possibility of cooking in baskets with closed cover
- Integrated retractable shower
- Integrated socket 230 V /16 A
- USB port – backup and data transfer
- HACCP data, Internet connection

Technology:

Boiling
Gentle boiling
Deep frying
Frying
Braising
Low temperature cooking
Grilling
Confit
Sous – vide
Overnight cooking
Temperature range : 30°C–250°C

Functions:

Automatic and manual cooking process
12" colour touch screen with intuitive control
Language mutation
Possibility to create and save own programs
Actual values visible on screen
Precise sensor temperature control
Memory of 800 programs with 12 steps
Clear visualisation of the cooking process on the display
Display of error messages on the display
Technical and service information
Display lock adjustable On / Off

Construction:

Unit base frame - material CNS (DIN 1.4301), minimum thickness 2 mm
Frame housing material CNS (DIN 1.4301)
Pan - material CNS (DIN 1.4401), welded on both sides
Special bottom of the pan
JPX 17 heating system with full-surface heat distribution using stainless steel heating elements
Preheating time of the pan base to the operating temperature of 180 °C within 3 minutes
Double-walled, robust lid
Steam removal through the chimney in the centre of the lid
Central power, water and waste water connections
Gapless block construction of several appliances next to each other possible
Certificates: CE, TUV-SUD

Distributor:

Welbilt Deutschland GmbH
Talstraße 35, 82436 Eglfing, Germany

Tel: +49(0)8847 67-0
Fax: +49(0)8847 414

www.convotherm.com

Manufactured by

JIPA International s. r. o. Belnická 603,
252 42 Jesenice u Prahy I Czech Republic

www.jipainternational.cz

Convotherm flexx pro 101 DS

Technical data

Electric

Water

Weight

Technical Data:

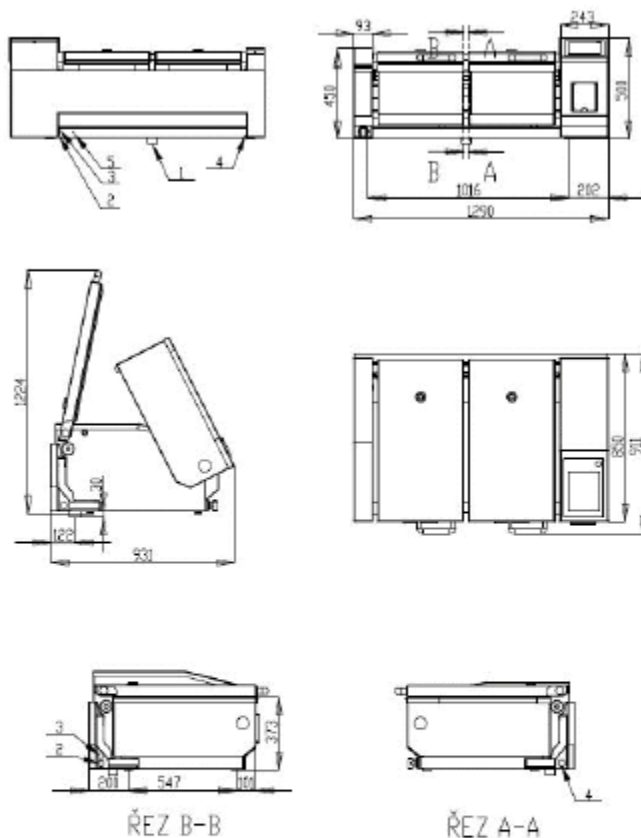
Volume: 2x 29 Liter – DIN 18857
 GN capacity: 2 x GN 1/1
 Bottom pan dimension: 2 x 355 x 561 mm
 Depth: 170 mm
 Cooking surface: 2 x 20 dm²
 Dimensions (WxDxH): 1290 x 850 x 500 mm
 Weight: 220 kg

Electric Connection:

3N~ 400V 50Hz
 Power connected load: 22,5 kW
 Fuse: 32 A

Water Connection:

Water inlet: R3/4
 Water outlet: DN - 50
 Connection to hot water up to 50°C possible



- ① Drain DN 50
- ② Ethernet socket RJ 45
- ③ Electro connection
- ④ Water connection
- ⑤ Ground

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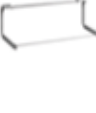
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Recommended accessories:

	Art.-Nr.	101 DS	101 DM	101 DL	101	101 P	151	151 P	201
	Elektro-Akku-Hebewagen	AC-00001	✓	✓	✓	✓	✓	✓	✓
	Öl-Filterwagen	AC-00002	✓	✓	✓	✓	✓	✓	✓
	Transportgestellwagen für Körbe	AC-00003	✓	✓	✓	✓	✓	✓	✓
	Arm für automatisches Heben der Körbe	AC-01-001	✓	-	-	-	-	-	-
	Arm für automatisches Heben der Körbe	AC-01-009	-	✓	-	-	-	-	-
	Arm für automatisches Heben der Körbe	AC-01-003	-	-	-	✓	✓	-	-
	Arm für automatisches Heben der Körbe	AC-01-010	-	-	✓	-	-	-	-
	Arm für automatisches Heben der Körbe	AC-01_005	-	-	-	-	✓	✓	-
	Arm für automatisches Heben der Körbe	AC-01-007	-	-	-	-	-	-	✓
	Untergestell aus Edelstahl mit Schubfächern	AC-05-002	✓	-	-	-	-	-	-
	Untergestell aus Edelstahl mit Schubfächern (auf Rollen)	AC-05-003	✓	-	-	-	-	-	-
	Abseihieb DS	AC-04-001	✓	-	-	-	-	-	-
	Abseihieb DL	AC-04-011	-	-	✓	-	-	-	-
	Abseihieb DM	AC-04-008	-	✓	-	-	-	-	-
	Abseihieb	AC-04-003	-	-	-	✓	✓	✓	✓
	Spachtel - klein	AC-03-001	✓	✓	-	-	-	-	-
	Spachtel - groß	AC-03-002	-	-	✓	✓	✓	✓	✓
	Spachtel für Omelette	AC-03-004	✓	✓	✓	✓	✓	✓	✓
	Korb für das Kochen F	AC-02-005	-	✓	-	-	-	-	-
	Korb für das Kochen	AC-02-003	-	-	✓	✓	✓	✓	✓
	Korb für das Kochen DS	AC-02-001	✓	-	-	-	-	-	-
	Korb für das Frittieren DS	AC-02-002	✓	-	-	-	-	-	-
	Korb für das Frittieren DL	AC-02-012	-	-	✓	-	-	-	-
	Korb für das Frittieren DM	AC-02-013	-	✓	-	-	-	-	-
	Korb für das Frittieren	AC-02-004	-	-	-	✓	✓	✓	✓
	Gitterrost für NT / DM	AC-02-011	-	✓	-	-	-	-	-
	Gitterrost für NT / DL	AC-02-010	-	-	✓	-	-	-	-
	Gitterrost für NT	AC-02-009	✓	-	-	✓	✓	✓	✓
	Reinigungsschwamm	AC-99-001	✓	✓	✓	✓	✓	✓	✓

Empfohlenes Zubehörset: 1x 2x 3x 4x 3x

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