



Standard Equipment:

- Automatic water filling system
- Liquid level gauge
- Multipoint core probe
- Integrated drain in bottom with electronic closing/opening system, 2 speeds of tilting
- Automatic basket lifting with safety sensor for lifting arm - possibility of cooking in baskets with closed cover
- Electronic cover with safety control
- Integrated retractable shower
- Integrated socket 230 V /16 A
- USB port – backup and data transfer
- HACCP data, Internet connection
- Optional version for plinth instalation

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 201

Technical data

Electric

Water

Dimensions

Technical Data:

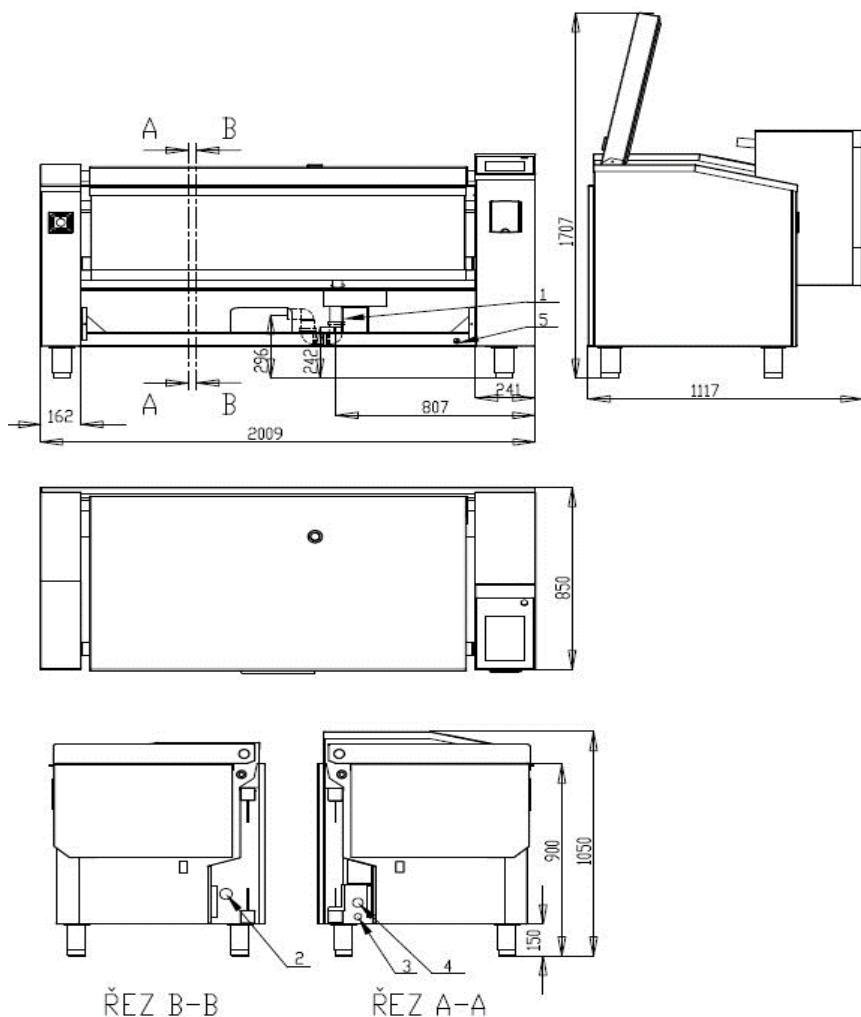
Volume: 200 Liter – DIN 18857
 GN capacity: 4 x GN 1/1
 Bottom pan dimension: 1429 x 580 mm
 Depth: 280 mm
 Cooking surface: 83 dm²
 Dimensions (WxDxH): 2009 x 850 x 1050 mm
 Weight: 490 kg

Electric Connection:

3N~ 400V 50Hz
 Power connected load: 49,2 kW
 Fuse: 63 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 Water connection
- ③ Electric connection
- ④ Ethernet socket RJ 45
- ⑤ Ground

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Recommended accessories:

Accessories

| | Part no. | 101 DS | 101 DM | 101 DL | 101 | 101 P | 151 | 151 P | 201 |
|---|--|-----------|--------|--------|-----|-------|-----|-------|-----|
|  | Battery powered lifting trolley | AC-00001 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
|  | Oil filtration trolley | AC-00002 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
|  | Handling trolley for baskets | AC-00003 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| | Basket Extension Arm | AC-01-001 | ✓ | - | - | - | - | - | - |
| | Basket Extension Arm | AC-01-009 | - | ✓ | - | - | - | - | - |
|  | Basket Extension Arm | AC-01-003 | - | - | ✓ | ✓ | - | - | - |
| | Basket Extension Arm | AC-01-010 | - | - | ✓ | - | - | - | - |
| | Basket Extension Arm | AC-01_005 | - | - | - | - | ✓ | ✓ | - |
| | Basket Extension Arm | AC-01-007 | - | - | - | - | - | - | ✓ |
|  | Stainless steel stand with pull-out shelves | AC-05-002 | ✓ | - | - | - | - | - | - |
| | Stainless steel stand with pull-out shelves (on castors) | AC-05-003 | ✓ | - | - | - | - | - | - |
| | Sieve DS | AC-04-001 | ✓ | - | - | - | - | - | - |
| | Sieve DL | AC-04-011 | - | - | ✓ | - | - | - | - |
| | Sieve DM | AC-04-008 | - | ✓ | - | - | - | - | - |
| | Sieve | AC-04-003 | - | - | - | ✓ | ✓ | ✓ | ✓ |
|  | Spatula small | AC-03-001 | ✓ | ✓ | - | - | - | - | - |
| | Spatula big | AC-03-002 | - | - | ✓ | ✓ | ✓ | ✓ | ✓ |
| | Spatula for omelette | AC-03-004 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
|  | Cooking basket F | AC-02-005 | - | ✓ | - | - | - | - | - |
| | Cooking basket | AC-02-003 | - | - | ✓ | ✓ | ✓ | ✓ | ✓ |
| | Cooking basket DS | AC-02-001 | ✓ | - | - | - | - | - | - |
| | Frying basket DS | AC-02-002 | ✓ | - | - | - | - | - | - |
| | Frying basket DL | AC-02-012 | - | - | ✓ | - | - | - | - |
| | Frying basket DM | AC-02-013 | - | ✓ | - | - | - | - | - |
|  | Frying basket | AC-02-004 | - | - | - | ✓ | ✓ | ✓ | ✓ |
| | Grate for NT / DM | AC-02-011 | - | ✓ | - | - | - | - | - |
| | Grate for NT / DL | AC-02-010 | - | - | ✓ | - | - | - | - |
| | Grate for NT | AC-02-009 | ✓ | - | - | ✓ | ✓ | ✓ | ✓ |
| | Cleaning sponge | AC-99-001 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

Recommended set of accessories: 1x 2x 3x 4x 6x 8x

Note: Subject to errors and changes. All prices in Euro. The general terms and conditions of Welbilt Deutschland GmbH shall apply. GN = Gastro-norm 325 mm x 530 mm. All previous price lists are replaced by this current version.

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