

Pre-Sale Site Requirements

Non-compliance may cause additional cost and delays at time of delivery and installation

1. Location and Dimensions

A. Delivery requirements: Make sure that the unit will fit through the passageways, from delivery point to final destination. Required door width when transporting units without a pallet:

1. 6.10 Mini = 21"
2. 10.10 Mini = 21"
3. 6.10 = 34"
4. 10.10 = 34"
5. 6.20 = 42"
6. 10.20 = 42"
7. 20.10 = 36"
8. 20-full size = 44"

B. Service Requirements: 20" space to the left of the unit is recommended for service access. If that's not available, ensure provisions for moving the unit or the appliance on the left side. Please note: Additional labor due to insufficient service clearance is not covered under warranty.

C. Nearby heat sources: A minimum clearance of 20" is required on both sides of the unit. This can be reduced to 2" with a Convotherm heat shield and extension. Please refer to section 5.1 of the corresponding installation manual for more information.

D. Fire suppression sprinkler: Oven cannot be located under/beneath a fire suppression sprinkler nozzle.

E. Ergonomic considerations: Is the location and configuration ergonomic for the staff? Discuss this with a factory representative.

F. Floor condition: The area needs to be level.

2. Power Source- Must be within 3 feet of oven

A. Gas Units – reference model spec sheet for BTU requirements.

- For Models 6.10/6.20 and 10.10-supply gas shut-off valve with 1/2" NPT minimum connection.
- For Models 10.20 and 20.10 size supply gas shut-off valve with 3/4" NPT minimum connection.
- For Models: 20.20 size supply with gas shut-off valve with 3/4" minimum connection.
- Natural Gas 7-14" WC operating pressure.
- Propane (LP) 11-14" WC operating pressure.
- Electrical supply for gas units need to be dedicated 120V. Note: NO supply cord included as oven must be hardwired.

B. Electric Units

- Voltage is three (3) Phase 208V/240V or 440V/480V
- Voltage can be ordered one (1) Phase for 6.10 Mini only (Mini pro is available as 3 phase only)
- Mini is supplied with 6' cord and no plug.
- Electrical current/ampage – refer to model spec sheet

3. Water Connection

A. mini: Operating water pressure - 43.5–87 psi

B. maxx pro: Operating water pressure - 22-87 psi

C. mini pro: Operating water pressure - 22-87 psi

D. mini and maxx pro: 2 each 1/2" ID (Internal Diameter) supply lines with 3/4" GHT-M connections per unit within 3 feet of final location.

E. mini pro: (1) 1/2" (Internal Diameter) supply line with 3/4" GHT-M connection (per unit) within 3 feet of final location

F. Water Test: Must be collected from water connection at site - order test kit **FLT0001-COV** and follow instructions provided with the kit.

G. Water treatment is required when water supply does not meet the manufacturer specification - [See Spec Sheet for the specific model.](#)

4. Drain

A. Floor drain must be located within 12 feet of oven location.

B. Drain cannot be located beneath/under the base of the oven. Preferred location is 12" to 24" outside the right rear of the oven base.

5. Ventilation

A. Proper hood clearance. Required clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" gas, 10" electric.

B. ConvoVent is available for single mini, single or stacked mini pro, single or stacked maxxPro (**electric only**) units. 20" clearance above the ConvoVent is required.

C. ConvoSmoke and Gas units are not approved for use with ConvoVent.

D. State and local codes take precedence.



To ensure your site meets specifications to facilitate a trouble-free installation process, use our user-friendly, online Pre-Sale Site Readiness Tool

For detailed information, please consult unit specification sheets.
Scan/Select from below for more information



mini



mini pro



maxx pro

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