

Combi steamer

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Model

Convotherm 4 easyTouch

- easyTouch
- 10+1 Shelves GN 2/1
- Electric
- Injection/Spritzer
- Disappearing door



Key Features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard Features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- HygienicCare - food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking using quick-select buttons
 - TrayTimer - load management for different products at the same time
 - Regenerate+ - flexible multi-mode regenerating function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cooks and holds in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Starting time preselect
- Multi-point core temperature sensor
- Door handle with safety latch and sure-shut function
- RS232 and RS485 interface
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

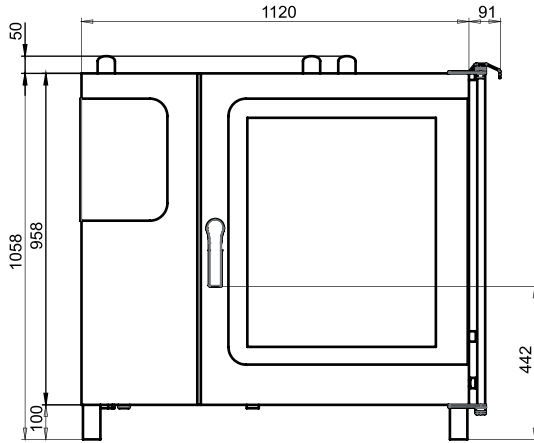
Options

- Steam and vapour removal - built-in condensation
- Grill model with grease management
- ConvoSmoker - built-in food-smoking function
- Marine version (see separate datasheet)
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

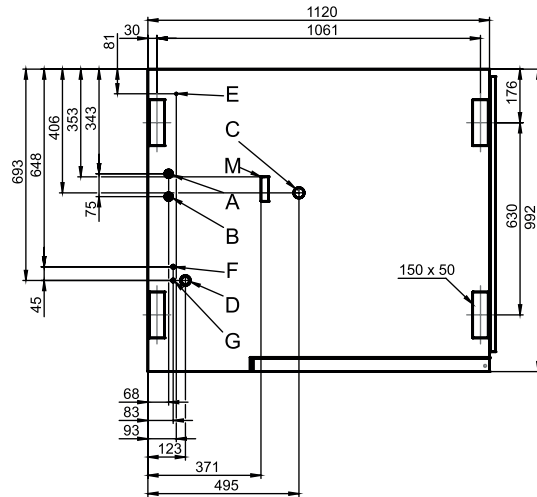
Accessories

- ConvoLink HACCP and cooking-profile management PC software
- ConvoVent 4 condensation hood with built-in grease filter
- ConvoVent 4+ condensation hood with built-in grease and odour filter
- Signal tower - operating-state indicator visible from distance
- Banquet system (optionally as a package or individually): Plate rack, shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean+ fully automatic cleaning system and the semi-automatic cleaning system

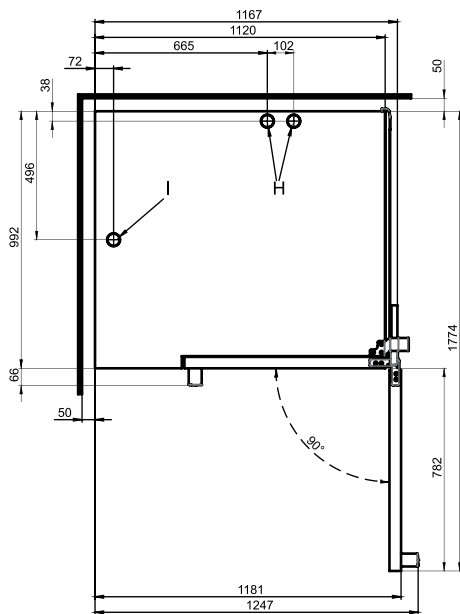
Front view



Connection positions



View from above with wall clearances



- A** Water connection (for water injection)
- B** Water connection (for cleaning, recoil hand shower)
- C** Drain connection DN 50
- D** Electrical connection
- E** Equipotential bonding
- F** Rinse-aid connection
- G** Cleaning-agent connection
- H** Air vent Ø 50 mm
- I** Ventilation port Ø 50 mm
- M** Safety overflow 80 mm x 25 mm

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 1345 x 1280 x 1140 mm

Weight

Empty weight without options* / accessories 185 kg

Weight of packaging 35 kg

Safety clearances**

Rear 50 mm

Right-hand side (disappearing door pushed back) 130 mm

Left (larger gap recommended for servicing) 50 mm

Top*** 500 mm

*Weight of options 15 kg max.

**Minimum distance from heat sources: 500 mm.

***Depends on type of air ventilation system and nature of ceiling.

Installation instructions

Tilt

Absolute tilt of unit in operation* 2° (3.4%)

*Adjustable feet included as standard.

Loading capacity

Max. number of food containers

GN 1/1*	20+2
GN 2/1*	10+1
600 x 400** baking tray	16
Plates max. Ø 32 cm, Ring spacing 66 mm**	57
Plates max. Ø 32 cm, Ring spacing 79 mm**	48

Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	100 kg
Per shelf	15 kg

*Matching rack included as standard.

**Matching rack available as an accessory.

Electrical supply

3N~ 400V 50/60Hz*

Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse	50 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G16

3~ 230V 50/60Hz*

Rated power consumption	33.4 kW
Rated current	84.0 A
Fuse	100 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G35

3~ 200V 50/60Hz*

Rated power consumption	33.4 kW
Rated current	96.6 A
Fuse	100 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G35

3~ 400V 50/60Hz*

Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse	50 A
RCD (GFCI), three-phase frequency converter	Type B/F (recommended)
Recommended conductor cross-section	5G16

*Connection to energy optimization system included as standard.

PLEASE NOTE: If the ConvoSmoker option is chosen, the only voltages available are 3~ 230V 50/60Hz and 3N~ 400V 50/60Hz.

Water connection

Water supply

Water supply	2 x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 kPa (1.5 - 6 bar)

Appliance drain

Drain version	Permanent connection (recommended) or funnel waste trap
Type	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 3,5% (2°)

Water quality

Water-supply connection A* for water injection

General requirements	Drinking water, typically soft water (install water treatment system if necessary)
Total hardness	4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e

Water-supply connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically hard water
Total hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e

Water-supply connections A, B*

pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 mg/l
Cl ₂ (free chlorine)	max. 0.2 mg/l
SO ₄ ²⁻ (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

*See diagram of connection positions, page 2.

Water consumption

Water-supply connection A*

Ø Consumption for cooking	7.4 l/h
Max. consumption	0.6 l/min

Water-supply connections A, B

Ø Consumption for cooking**	11.1 l/h
Max. water flow rate	15 l/min

*Values for selecting the capacity of the water treatment system.

**Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection positions, page 2.

Emissions

Heat output

Latent heat 6400 kJ/h / 1.78 kW

Sensible heat 7800 kJ/h / 2.17 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Stacking kit

Permitted combination 6.20 on 10.20
(only electrical units)

Condensation hood ConvoVent 4*

Electrical supply

Rated voltage 1N~ 200-240V 50/60Hz

Rated power consumption 130-260 W

Rated current 1.0-1.9 A

Fuse 2.5 A

Dimensions / Weight excluding packaging

Width 1122 mm

Depth 1285 mm

Height 240 mm

Weight 96 kg

Safety clearance above** 500 mm

*Special condensation hoods are available for use in the stacking kit.

**Depends on type of air ventilation system and nature of ceiling.

Condensation hood ConvoVent 4+*

Electrical supply

Rated voltage 1N~ 200-240V 50/60Hz

Rated power consumption 130-260 W

Rated current 1.0-1.9 A

Fuse 2.5 A

Dimensions / Weight excluding packaging

Width 1122 mm

Depth 1285 mm

Height 373 mm

Weight 119 kg

Safety clearance above** 500 mm

*Special condensation hoods are available for use in the stacking kit.

**Depends on type of air ventilation system and nature of ceiling.

Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation instructions for further technical data and guidance on installation and positioning.