

Combi steamer

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

Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 2/1
- Electric
- Boiler
- 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 high-performance boiler outside 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

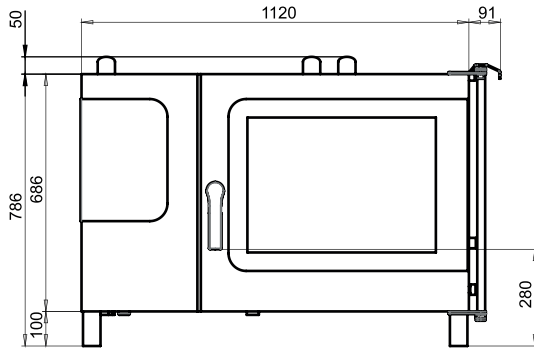
Options

- 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

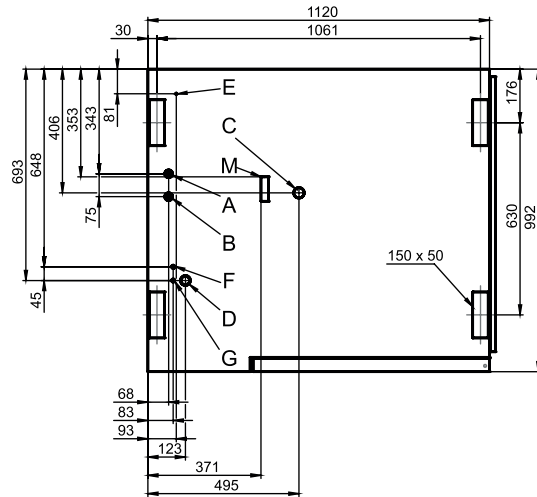
Accessories

- 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

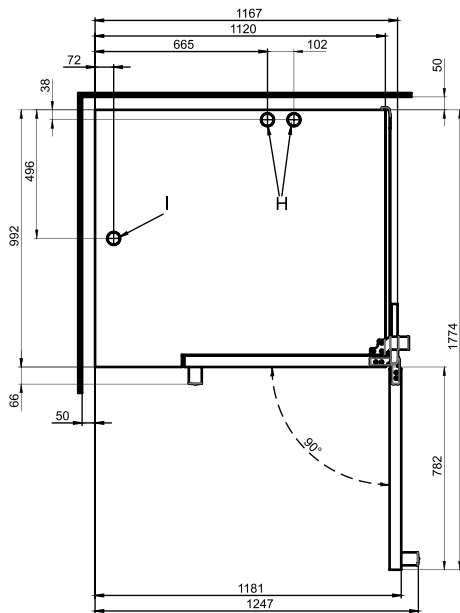
Front view



Connection positions



View from above with wall clearances



- A** Water connection (for boiler)
- 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 1010 x 1140 mm

Weight

Empty weight without options* / accessories 160 kg

Weight of packaging 30 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*	12+2
GN 2/1*	6+1
600 x 400** baking tray	10
Plates max. Ø 32 cm, Ring spacing 66 mm**	33
Plates max. Ø 32 cm, Ring spacing 79 mm**	27

Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	60 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	19.5 kW
Rated current	28.1 A
Fuse	35 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G6

3~ 230V 50/60Hz*

Rated power consumption	19.3 kW
Rated current	48.5 A
Fuse	50 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G16

3~ 200V 50/60Hz*

Rated power consumption	19.3 kW
Rated current	55.8 A
Fuse	63 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G16

3~ 400V 50/60Hz*

Rated power consumption	19.5 kW
Rated current	28.1 A
Fuse	35 A
RCD (GFCI), three-phase frequency converter	Type B/F (recommended)
Recommended conductor cross-section	5G6

*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 boiler, 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
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 connections A, B

Ø Consumption for cooking**	7.2 l/h
Max. water flow rate	15 l/min

**Including water used for cooling the wastewater.

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

Emissions

Heat output

Latent heat 3500 kJ/h / 0.97 kW

Sensible heat 4500 kJ/h / 1.25 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 combinations	6.20 on 6.20
(only electrical units)	6.20 on 10.20

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.