

# Combi steamer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI section \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 2/1
- Gas
- 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

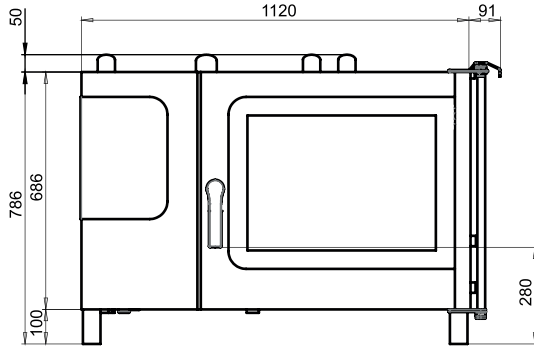
## Options

- Steam and vapour removal - built-in condensation
- Grill model with grease management
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

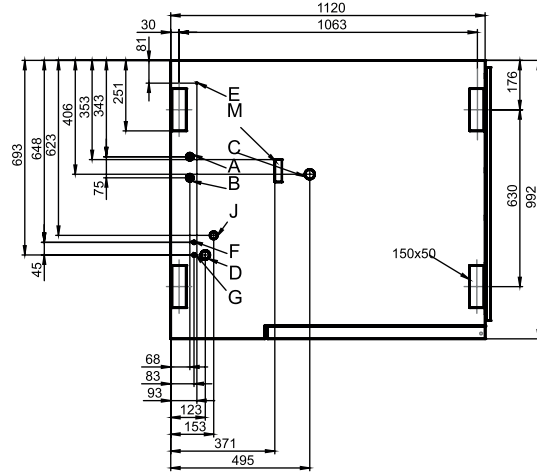
## Accessories

- ConvoLink HACCP and cooking-profile management PC software
- 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)
- Care products for the ConvoClean+ fully automatic cleaning system and the semi-automatic cleaning system

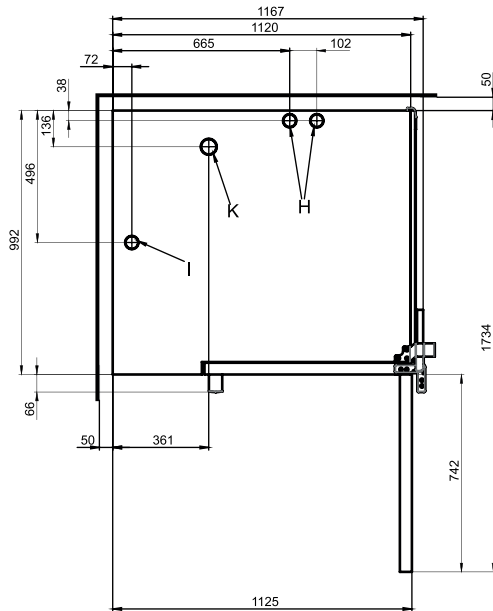
Front view



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
- J** Gas supply
- K** Exhaust outlet (cooking-chamber heating element)
- M** Safety overflow 80 mm x 25 mm

Installation instructions

Tilt

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

\*Adjustable feet included as standard.

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 1345 x 1010 x 1140 mm

Weight

Empty weight without options\* / accessories 182 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\*\*\* 1000 mm

\*Weight of options 10 kg max.

\*\*Minimum distance from heat sources: 500 mm.

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

### 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

#### 1N~ 230V 50/60Hz

Rated power consumption	0.5 kW
Rated current	2.3 A
Fuse	16 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section*	3G2.5

#### 1N~ 100V 50/60Hz

Rated power consumption	0.5 kW
Rated current	5.2 A
Fuse	16 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section*	3G2.5

\*Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

### 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 <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (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	5.1 l/h
Max. consumption	0.6 l/min

#### Water-supply connections A, B

Ø Consumption for cooking**	7.6 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	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1.25 kW

<b>Waste water temperature</b>	max. 80 °C
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<b>Noise during operation</b>	max. 70 dBA
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### Gas data

Fuels	Natural gas, liquid gas
Exhaust gas duct	Air conditioning system with safety shutdown
Connection to gas supply	R 3/4"

#### Supply flow pressure (CE compliant)

Natural gas 2H (E)	17 - 25 mbar
Natural gas 2L (LL)	18 - 30 mbar
Liquid gas 3B/P	20 - 57.5 mbar
Propane 3P	25 - 57.5 mbar

#### Heat output

Natural gas 2H (E)	
Convection burner	21 kW
Natural gas 2L (LL)	
Convection burner	20 kW
Propane 3P*	
Convection burner	21 kW

#### Gas consumption

Natural gas 2H (E)	2.1 m <sup>3</sup> /h
Natural gas 2L (LL)	2.5 m <sup>3</sup> /h
Propane 3P / Liquid gas 3B/P	1.7 kg/h

#### Exhaust gas output rate

Natural gas, liquid gas	max. 92 m <sup>3</sup> /h
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\*The heat output is up to 15% higher with 3B/P liquid gas.

#### 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.