

# Combi steamer

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

C4eD 6.10 EB DD

## Model

Convotherm 4 easyDial

- easyDial
- 6+1 Shelves GN 1/1
- 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
- easyDial: all functions can be set on one operating level
- Semi-automatic cleaning system
- 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:
  - easyDial control panel
  - Door handle and recoil hand shower
- easyDial user interface:
  - Central control unit, Convotherm-Dial (C-Dial)
  - Digital display
  - Regenerating function – regenerates products to their peak level
  - 99 cooking profiles each with up to 9 steps
- Multi-point core temperature probe
- Door handle with safety latch and sure-shut function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

## Options

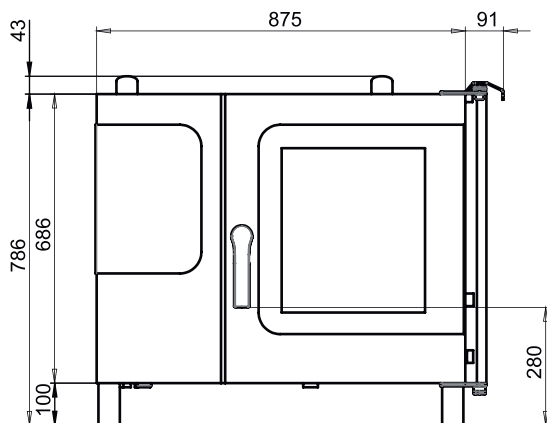
- ConvoClean fully automatic cleaning system – including optional single-measure dispensing
- Steam and vapour removal – built-in condensation module (on request)
- Marine version (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

## Accessories

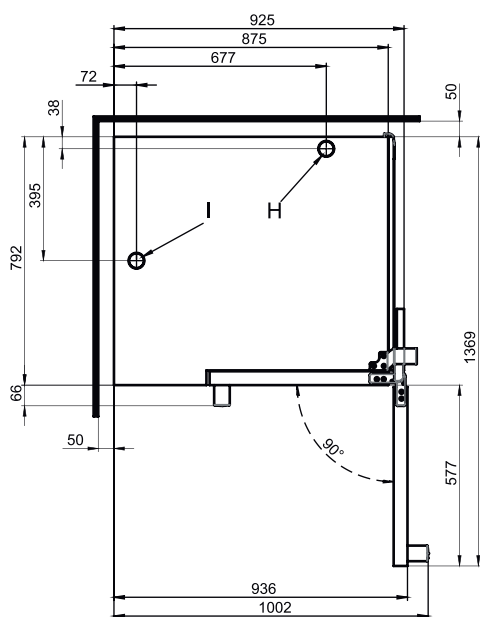
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile 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 (multiple and single-measure dispensing) and for semi-automatic oven cleaning



### Front view



### View from above with wall clearances

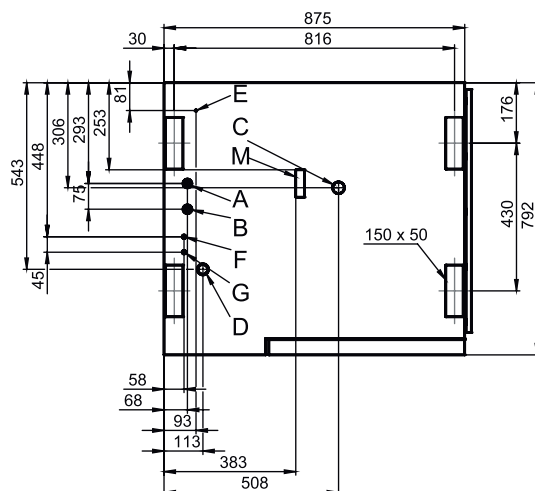


### Installation instructions

Absolute tilt of unit in operation\* max. 2° (3.5%)

\* Adjustable feet included as standard.

### Connection positions



- 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 1110 x 1010 x 940 mm

#### Weight

Empty weight without options\* / accessories 123 kg  
Weight of packaging 25 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.

### Loading capacity

#### Max. number of food containers

|  |     |
|--|-----|
| GN 1/1*                                      | 6+1 |
| 600 x 400** baking tray                      | 5   |
| Plates max. Ø 32 cm,<br>Ring spacing 66 mm** | 20  |
| Plates max. Ø 32 cm,<br>Ring spacing 79 mm** | 15  |

#### Maximum loading weight

|                    |       |
|--------------------|-------|
| GN 1/1 / 600 x 400 |       |
| Per combi steamer  | 30 kg |
| Per shelf level    | 15 kg |

\* Matching rack included as standard.

\*\* Matching rack available as an accessory.

### Electrical supply

#### 3N~ 400V 50/60Hz\*

|  |   |
|--|---|
| Rated power consumption                        | 11.0 kW   |
| Rated current                                  | 15.9 A  |
| Fuse rating                                    | 16 A  |
| RCD (GFCI), frequency converter (single phase) | Type A<br>(recommended), type<br>B/F (optional) |
| Recommended conductor cross-section            | 5G4   |

#### 3~ 230 V 50/60Hz\*

|  |   |
|--|---|
| Rated power consumption                        | 10.9 kW   |
| Rated current                                  | 27.4 A  |
| Fuse rating                                    | 35 A  |
| RCD (GFCI), frequency converter (single phase) | Type A<br>(recommended), type<br>B/F (optional) |
| Recommended conductor cross-section            | 4G6   |

#### 3~ 200 V 50/60Hz\*

|  |   |
|--|---|
| Rated power consumption                        | 10.9 kW   |
| Rated current                                  | 31.5 A  |
| Fuse rating                                    | 35 A  |
| RCD (GFCI), frequency converter (single phase) | Type A<br>(recommended), type<br>B/F (optional) |
| Recommended conductor cross-section            | 4G6   |

#### 3~ 400 V 50/60Hz\*

|   |                           |
|---|---------------------------|
| Rated power consumption                     | 11.0 kW                   |
| Rated current                               | 15.9 A                    |
| Fuse rating                                 | 16 A                      |
| RCD (GFCI), three-phase frequency converter | Type B/F<br>(recommended) |
| Recommended conductor cross-section         | 5G4                       |

\* Connection to energy optimization system included as standard.

### 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 /<br>7 - 35 °TH / 5 - 25 °e |
| 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 connections A, B

|                             |          |
|-----------------------------|----------|
| Ø Consumption for cooking** | 3.0 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

|                                |                     |
|--------------------------------|---------------------|
| <b>Heat output</b>             |                     |
| Latent heat                    | 2100 kJ/h / 0.58 kW |
| Sensible heat                  | 2500 kJ/h / 0.69 kW |
| <b>Waste water temperature</b> |                     |
|                                | max. 80 °C          |
| <b>Noise during operation</b>  |                     |
|                                | max. 70 dBA         |

### ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

#### Stacking kit

|                        |               |
|------------------------|---------------|
| Permitted combinations | 6.10 on 6.10  |
|                        | 6.10 on 10.10 |

#### For a combination of two electric appliances

Select "Stacking kit for Convotherm 4 electric appliances"

#### For a combination of one electric appliance and one gas appliance in the stacking kit

Select "Stacking kit for Convotherm 4 electric appliances" if:

|                      |       |
|----------------------|-------|
| Bottom combi steamer | EB/ES |
| Top combi steamer    | GB/GS |

Select "Stacking kit for Convotherm 4 gas appliances" if:

|                      |       |
|----------------------|-------|
| Bottom combi steamer | GB/GS |
| Top combi steamer    | EB/ES |

#### Condensation hood ConvoVent 4\*

##### Electrical supply

|                         |                      |
|-------------------------|----------------------|
| Rated voltage           | 1N~ 200-240V 50/60Hz |
| Rated power consumption | 260 W                |
| Rated current           | 1.9 A                |
| Fuse rating             | 2.5 A                |

##### Dimensions excluding packaging

|                            |                     |
|----------------------------|---------------------|
| Width x Height x Depth     | 877 x 240 x 1085 mm |
| Weight excluding packaging | 66 kg               |

|                                 |        |
|---------------------------------|--------|
| <b>Safety clearance above**</b> | 500 mm |
|---------------------------------|--------|

\* Condensation hoods specially designed for stacking kits are available.

\*\* 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 | 260 W                |
| Rated current           | 1.9 A                |
| Fuse rating             | 2.5 A                |

##### Dimensions excluding packaging

|                            |                     |
|----------------------------|---------------------|
| Width x Height x Depth     | 877 x 373 x 1085 mm |
| Weight excluding packaging | 85 kg               |

|                                 |        |
|---------------------------------|--------|
| <b>Safety clearance above**</b> | 500 mm |
|---------------------------------|--------|

\* Condensation hoods specially designed for stacking kits are available.

\*\* 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 Manual for further technical data and guidance on installation and positioning.