Convotherm®

Combi steamer

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

Model

Convotherm 4 easyDial

- easyDial
- 12 Shelves GN 2/1
- Electric
- Injection/Spritzer
- Right-hinged 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 injecting water into the cooking chamber
- Right-hinged appliance door

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
- Built-in preheat bridge
- 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)
- Disappearing door – more space and greater safety at work (see separate datasheet)
- 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 loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-measure dispensing) and for semi-automatic oven cleaning

CE

C4eD 12.20 ES

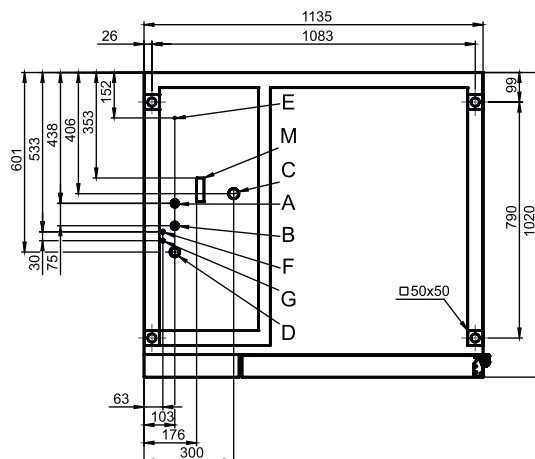## Front view
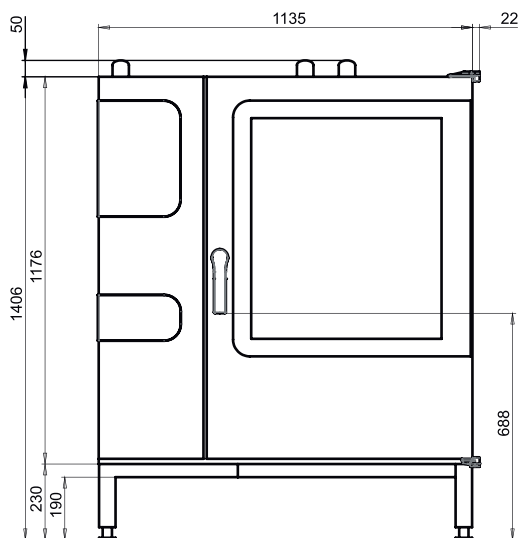
View from above with wall clearances
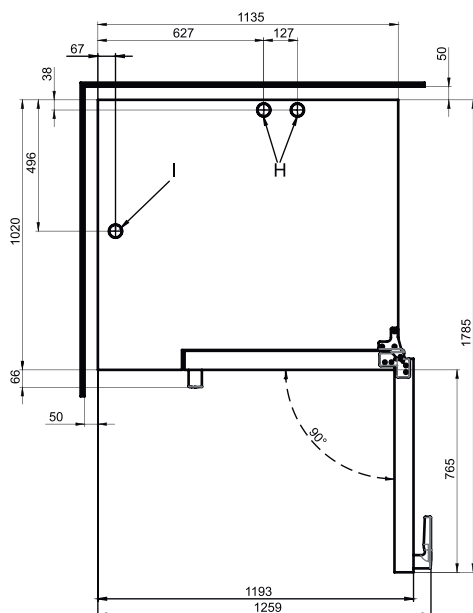
Installation instructions

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

* Adjustable feet included as standard.

Connection positions

A	Water connection (for 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	1410 x 1615 x 1170 mm
Weight	
Empty weight without options* / accessories	235 kg
Weight of packaging	45 kg
Safety clearances**	
Rear	50 mm
Right	50 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.

C4eD 12.20 ES

Loading capacity

Max. number of food containers

GN 1/1*	24
GN 2/1*	12
Plates max. Ø 32 cm, Ring spacing 66 mm**	74
Plates max. Ø 32 cm, Ring spacing 79 mm**	59

Maximum loading weight

GN 1/1 / 600 x 400

Per combi steamer	120 kg
Per shelf level	15 kg

* Matching loading trolley included as standard.

** Matching loading trolley available as an accessory.

Electrical supply

3N~ 400V 50/60Hz*

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

3~ 230 V 50/60Hz*

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

3~ 200 V 50/60Hz*

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

3~ 400 V 50/60Hz*

Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse rating	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.

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 open tank or channel/gully
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	8.8 l/h
Max. consumption	0.6 l/min

Water-supply connections A, B

Ø Consumption for cooking**	13.3 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.

C4eD 12.20 ES

Emissions

Dissipated heat

Latent heat	6900 kJ/h / 1.92 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)

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	1137 x 240 x 1285 mm
Weight excluding packaging	97 kg
Safety clearance at top**	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	1137 x 373 x 1285 mm
Weight excluding packaging	120 kg
Safety clearance above**	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.