

Combi oven

Model

Convotherm 4 easyDial

- easyDial
- 6+1 Shelves GN 1/1
- 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 are set in 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
 - Hot air (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 containing up to 9 steps
- Multi-point core temperature probe
- Door handle with safety latch and slam 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)
- 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

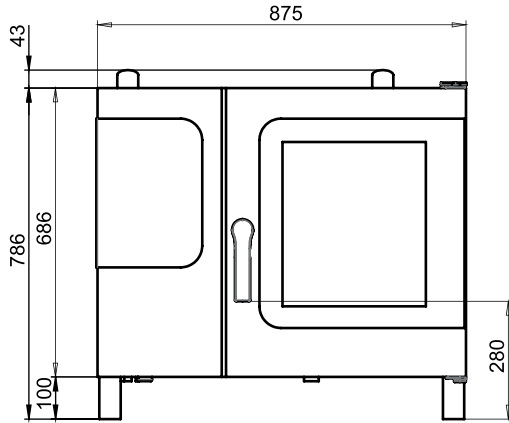
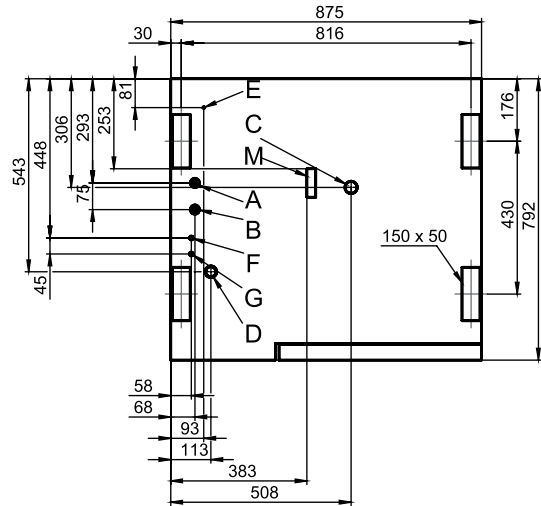
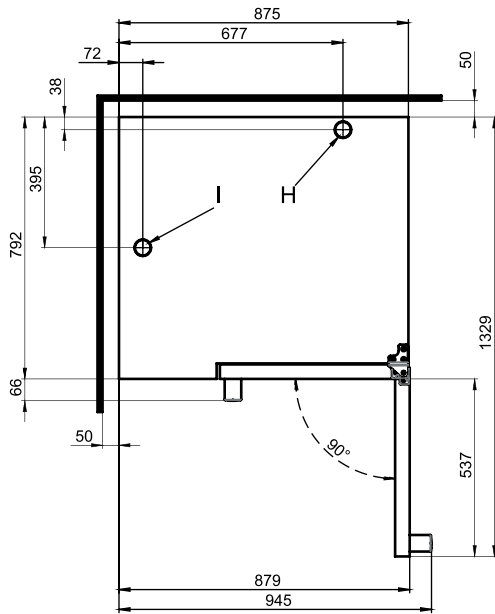
Accessories

- 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 rack, mobile shelf rack, transport trolley, thermal cover
- Equipment 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



Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
 Tel: 0333 123 2450 sales@kidcateringequipment.com

Front view

Connection points

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	1100 x 1010 x 940 mm
Weight	
Empty weight without options* / accessories	105 kg
Weight of packaging	25 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.

Installation instructions

Absolute tilt of unit in operation*	max. 2° (3.5%)
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* Adjustable feet included as standard.

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Loading capacity

Max. number of food containers	
GN 1/1*	6+1
600 x 400** baking tray	5
Plates max. Ø 32 cm, Ring spacing 66 mm**	20
Plates max. Ø 32 cm, Ring spacing 79 mm**	15
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	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	16A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G4
3~ 230V 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 (recommended), type B/F (optional)
Recommended conductor cross-section	4G6
3~ 200V 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 (recommended), type B/F (optional)
Recommended conductor cross-section	4G6
3~ 400V 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 (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" fixed connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 kPa (1.5 - 6 bar)
Appliance drain	
Drain version	Fixed 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)
General 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
General 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 points, page 2.

Water consumption

Water-supply connection A*	
Ø Consumption for cooking	2.3 l/h
Max. consumption	0.6 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	3.5 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 points, page 2.

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Emissions

Dissipated heat	
Latent heat	2100 kJ/h / 0.58 kW
Sensible heat	2500 kJ/h / 0.69 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	6.10 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 oven	EB/ES
Top combi oven	GB/GS
Select "Stacking kit for Convotherm 4 gas appliances" if:	
Bottom combi oven	GB/GS
Top combi oven	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
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.

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
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.