

Combi Steamer

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

C4eT 6.20 ES

Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 2/1
- Electric
- Injection
- Right-hinged door



Essential Features

- ACS+ (Advanced Closed System +) 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 automated cleaning system with eco, express and regular modes, including optional single-measure dispensing
- Ethernet / LAN interface
- 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 Equipment

- ACS+ 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: safety through antibacterial surfaces
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - Full 9" full-touch screen
 - Press&Go - automatic cooking using quick-select buttons
 - TrayTimer - load management for different products at the same time
 - Regenerate+ - versatile regenerating function with preselect
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cooking and holding in one process
 - 399 cooking profiles 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

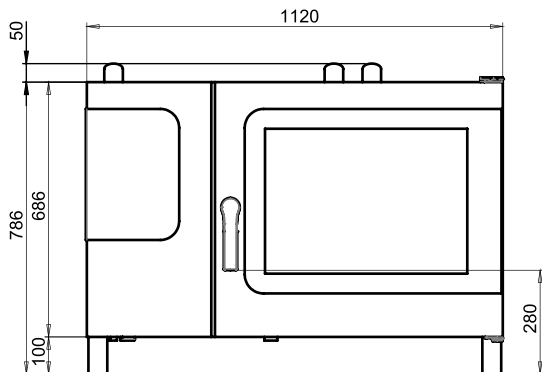
Options

- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- ConvoSmoker smoker model
- Ship model
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

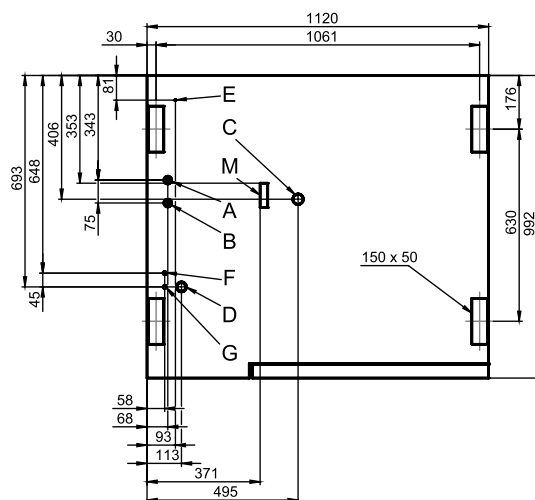
Accessories

- ConvoLink HACCP and cooking-profile management PC software
- ConvoVent 4 / ConvoVent 4+ condensation hoods
- Signal tower - indicates the current operating status at a distance
- Banquet system (optionally as a package or individually)
 - Plate rack
 - Shelf rack
 - Transport trolley
 - Thermal cover
- Oven stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products

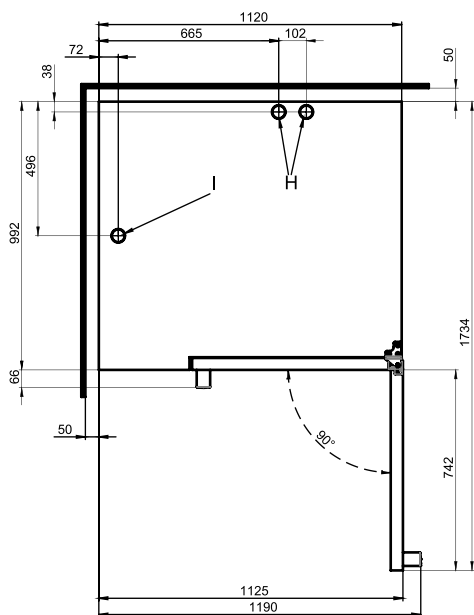
Front view



Connection positions in appliance floor



View from above with wall clearances



- A** Soft-water connection G 3/4"
- B** Hard-water connection G 3/4"
- C** Drain connection DN 50
- D** Electrical supply
- E** Equipotential bonding
- F** Nozzle-detergent connection
- G** Cleaning-fluid 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 | 1410 mm |
| Depth | 1175 mm |
| Height | 1105 mm |

Weight including packaging

| | |
|---------------------------|--------|
| Including cleaning system | 188 kg |
|---------------------------|--------|

Safety clearances*

| | |
|---------------------------------------------|--------|
| Rear | 50 mm |
| Right | 50 mm |
| Left (larger gap recommended for servicing) | 50 mm |
| Top (for ventilation) | 500 mm |

*Heat sources must lie at a minimum distance of 50 cm from the appliance.

Installation instructions

Tilt

Absolute tilt of appliance in operation* max. 2° (3.4%)

*Adjustable appliance feet included as standard to compensate for any differences in level across the mounting surface.

Loading capacity

Max. number of food containers

| | |
|------------------------------------------------|------|
| GN 1/1 (with standard rack) | 12+2 |
| GN 2/1 (with standard rack) | 6+1 |
| 600 x 400 baking sheet (with appropriate rack) | 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 |

Electrical supply

3N~ 400V 50/60Hz (3/N/PE)*

| | |
|------------------------------------------------|-------------------------------------------|
| 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 (3/PE)*

| | |
|------------------------------------------------|-------------------------------------------|
| 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 (3/PE)*

| | |
|------------------------------------------------|-------------------------------------------|
| 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 |

*Connection to an energy optimization system as standard.

**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. 5% (3°) |

Water quality

Water quality

Drinking water (install water treatment system if necessary)
Treated tap water for water injection
Untreated tap water for cleaning, recoil hand shower

Total hardness

| | |
|-------------------------------------------|----------------------------------------------------|
| Injection (soft water) | 4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e |
| Cleaning, recoil hand shower (hard water) | 4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e |

Properties

| | |
|------------------------------------------|---------------|
| pH | 6.5 - 8.5 |
| Cl ⁻ (chloride) | max. 100 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 |

Water consumption

Cooking (total)

| | |
|----------------------|----------|
| Ø consumption | 7.6 l/h |
| Max. water flow rate | 15 l/min |

Cooking (values for selecting the capacity of the water treatment system)

| | |
|----------------------------------|-----------|
| Ø consumption (water 4-7 °dh) | 5.1 l/h |
| Max. consumption (water 4-7 °dh) | 0.6 l/min |

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 catalog for detailed information)

Stacking kit

| | |
|--------------------------------------------|---------------|
| Permitted combinations | 6.10 on 6.10 |
| (Electric appliance on electric appliance) | 6.10 on 10.10 |
| | 6.20 on 6.20 |
| | 6.20 on 10.20 |

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.