Convotherm®

Combi Steamer

Model	• easyTouch	• Electric
Convotherm 4 easyTouch	• 6+1 Shelves GN 2/1	• Injection
		• Disappearing 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
- Disappearing door: more space and greater safety at work

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)
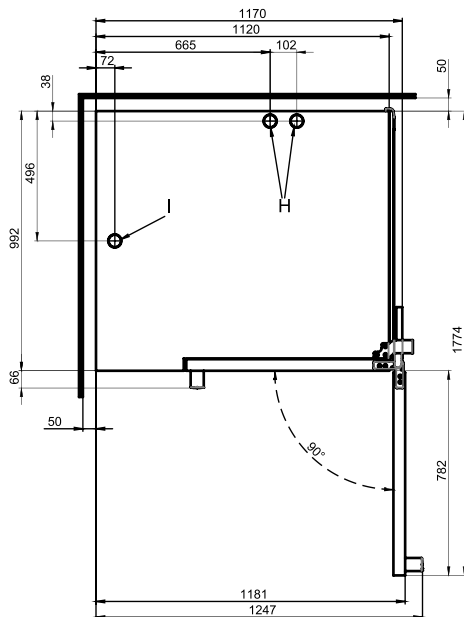- Stacking kits
- Care products

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Front view
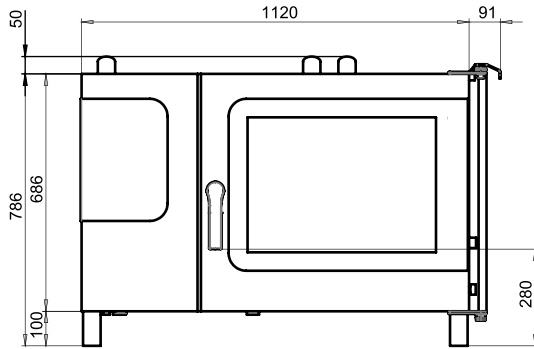
Connection positions in appliance floor
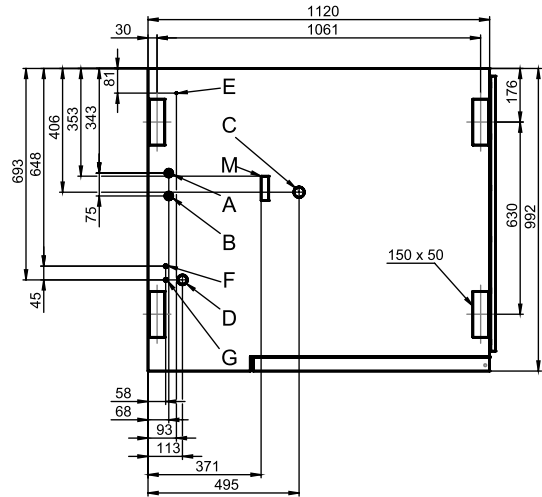
View from above with wall clearances

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	182 kg
Safety clearances*	
Rear	50 mm
Right-hand side (disappearing door open at 90° angle)	75 mm
Right-hand side (disappearing door retracted)	130 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.

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Loading

Electrical supply

Water

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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

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

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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.