

# Combi Steamer

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

C4eT 20.10 EB

## Model

Convotherm 4 easyTouch

- easyTouch
- 20 Shelves GN 1/1
- Electric
- Boiler
- 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 high-performance boiler outside 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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

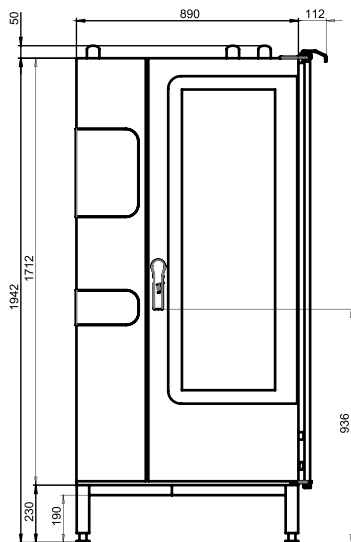
## Options

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

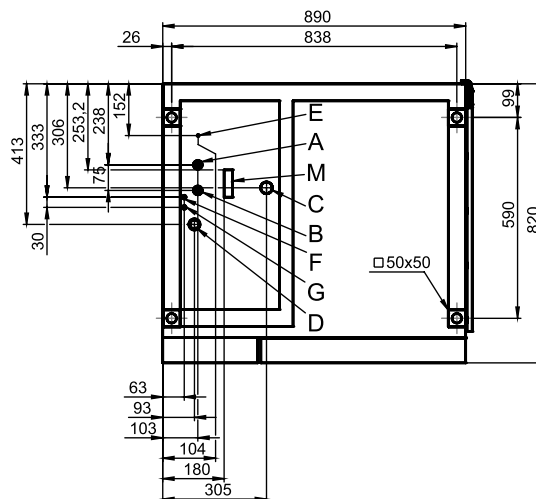
## Accessories

- 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 loading trolley
  - Loading trolley
  - Thermal cover
- Care products

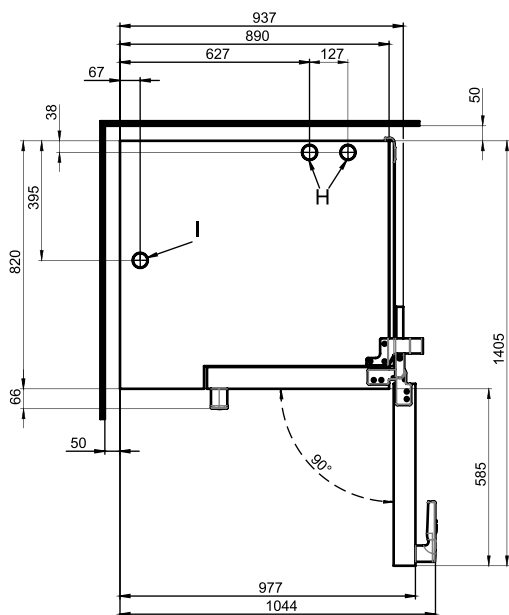
**Front view**



**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	1150 mm
Depth	1000 mm
Height	2185 mm

**Weight including packaging**

Including cleaning system	kg
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**Safety clearances\***

Rear	50 mm
Right-hand side (disappearing door open at 90° angle)	100 mm
Right-hand side (disappearing door retracted)	160 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 loading trolley)	20
600 x 400 baking sheet (with appropriate loading trolley)	17
Plates max. Ø 32 cm, Ring spacing 66 mm	61
Plates max. Ø 32 cm, Ring spacing 79 mm	50

#### Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	100 kg
Per shelf	15 kg

### Electrical supply

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

Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse	63 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section**	5G16

#### 3~ 230V 50/60Hz (3/PE)\*

Rated power consumption	38.2 kW
Rated current	A
Fuse	A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section**	4G35

#### 3~ 200V 50/60Hz (3/PE)\*

Rated power consumption	38.2 kW
Rated current	110,4 A
Fuse	125 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section**	4G50

\*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 open tank or channel/gully
Type	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 5% (3°)

### Water quality

<b>Water quality</b>	Drinking water
<b>Total hardness</b>	
Cleaning, recoil hand shower, boiler	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
<b>Properties</b>	
pH	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 100 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

### Water consumption

<b>Cooking (total)</b>	
Ø consumption	9.9 l/h
Max. water flow rate	15 l/min

**Emissions****Heat output**

Latent heat 6900 kJ/h / 1.92 kW

Sensible heat 8900 kJ/h / 2.47 kW

**Waste water temperature** max. 80 °C**Noise during operation** max. 70 dBA**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.