# Convotherm

# Combi Steamer

## Model

### Convotherm 4 easyDial

- easyDial
- 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
- 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 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
  - 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 containing up to 9 steps
- 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
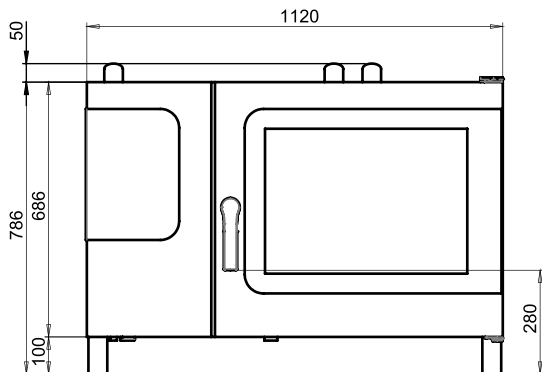- Preheat and Cool down function

## Options

- ConvoClean fully automatic cleaning system, including optional single-measure dispensing
- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- Ship model
- Ethernet / LAN interface
- Available in various voltages
- Sous-vide sensor, with external socket
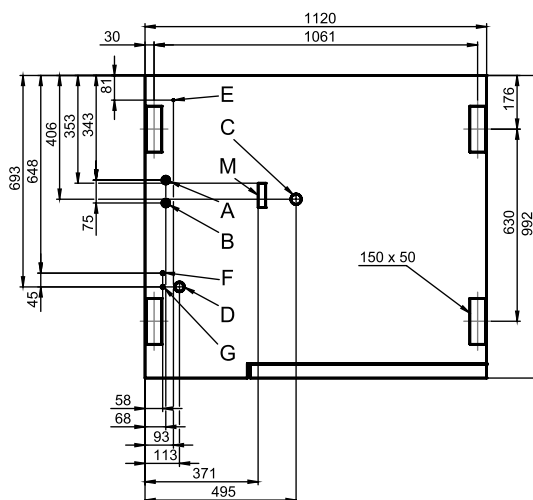- Core temperature sensor, with external socket

## 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)
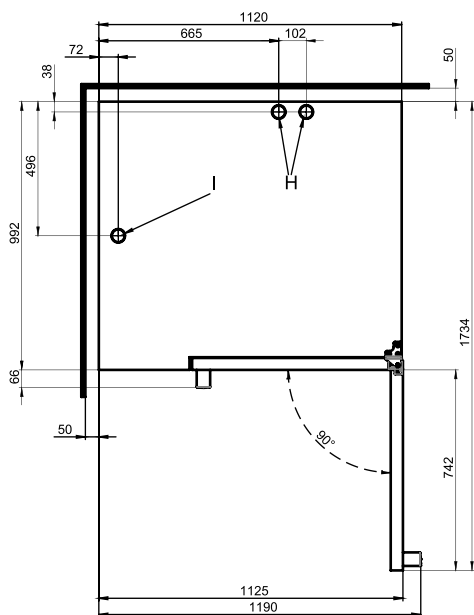- Stacking kits
- Care products

**C4eD 6.20 ES**

## Front view



## View from above with wall clearances



## Connection positions in appliance floor



| | |
|---|---|
| **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.

C4eD 6.20 ES

## 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 |

# Convotherm®

**C4eD 6.20 ES**

## 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.

## Manitowoc