

# Combi Steamer

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

C4eD 10.10 EB

## Model

Convotherm 4 easyDial

- easyDial
- 10+1 Shelves GN 1/1
- Electric
- Boiler
- 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 high-performance boiler outside 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

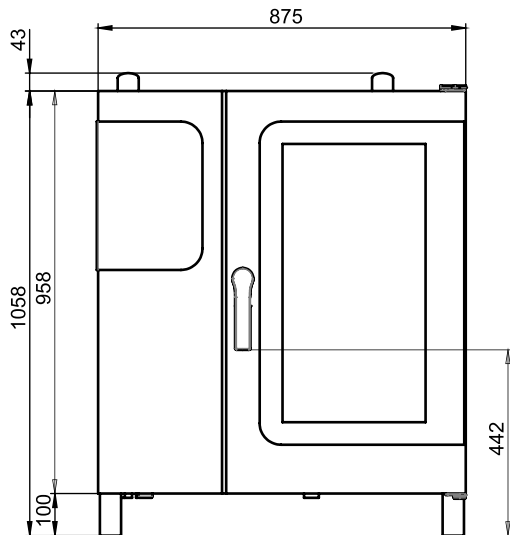
## Options

- 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

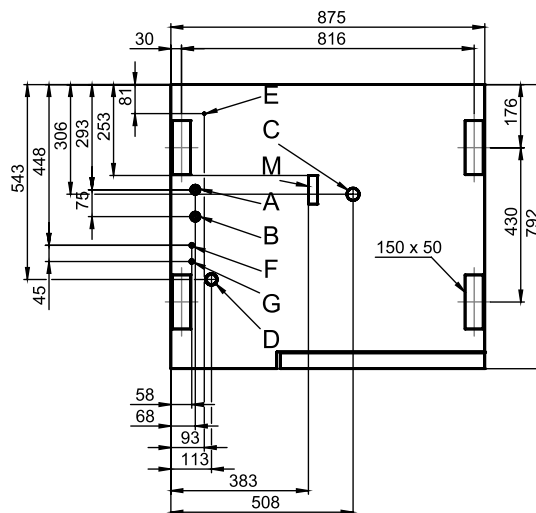
## Accessories

- 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

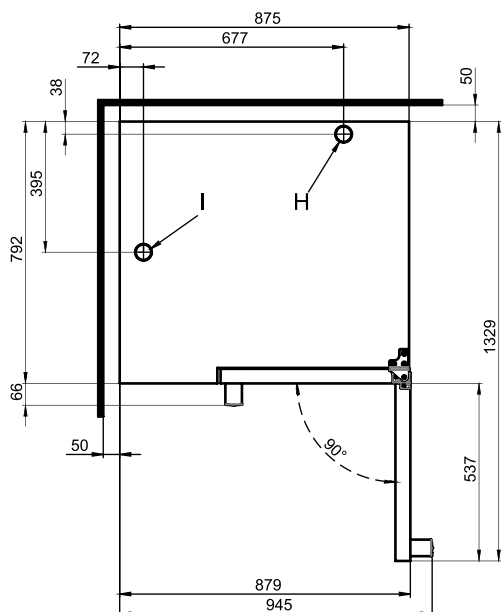
### Front view



### 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	1130 mm
Depth	950 mm
Height	1310 mm

### Weight including packaging

Including cleaning system	kg
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### 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)	10+1
600 x 400 baking sheet (with appropriate rack)	8
Plates max. Ø 32 cm, Ring spacing 66 mm	32
Plates max. Ø 32 cm, Ring spacing 79 mm	26

### Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	50 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

<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	6.0 l/h
Max. water flow rate	15 l/min

**Emissions****Heat output**

Latent heat	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1,25 kW

<b>Waste water temperature</b>	max. 80 °C
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<b>Noise during operation</b>	max. 70 dBA
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**ACCESSORIES**

(Please refer to the Accessories catalog for detailed information)

**Stacking kit**

<b>Permitted combinations</b>	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.