

# Combi Steamer

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

C4eD 10.20 ES

## Model

Convotherm 4 easyDial

- easyDial
- 10+1 Shelves GN 2/1
- Electric
- 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
- 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
- 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
  - 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

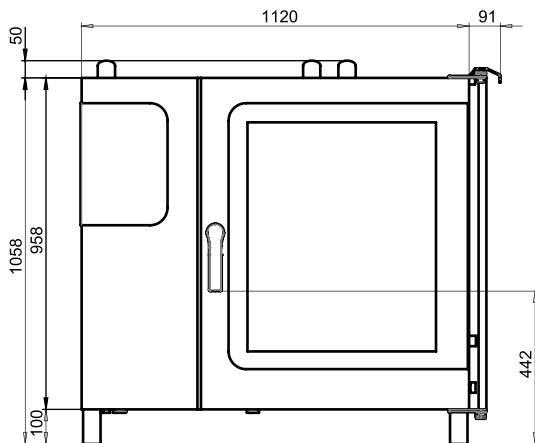
## Options

- 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

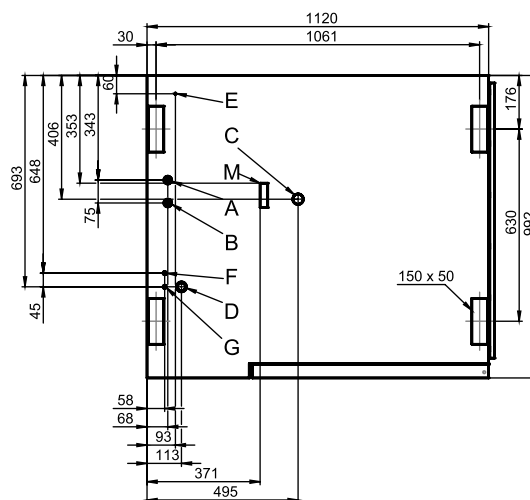
## Accessories

- 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

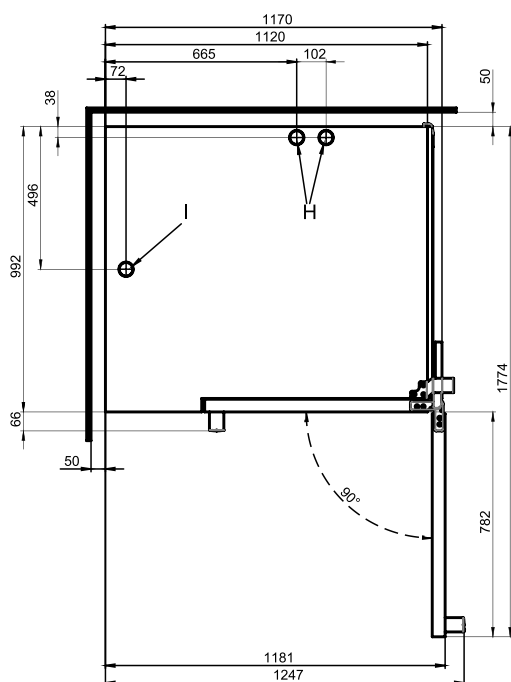
Front view



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  | 1410 mm |
| Depth  | 1175 mm |
| Height | 1330 mm |

**Weight including packaging**

|                           |        |
|---------------------------|--------|
| Including cleaning system | 214 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.

### Loading capacity

#### Max. number of food containers

|  |      |
|--|------|
| GN 1/1 (with standard rack)                    | 20+2 |
| GN 2/1 (with standard rack)                    | 10+1 |
| 600 x 400 baking sheet (with appropriate rack) | 16   |
| Plates max. Ø 32 cm, Ring spacing 66 mm        | 57   |
| Plates max. Ø 32 cm, Ring spacing 79 mm        | 48   |

#### 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                        | 33.7 kW                                   |
| Rated current                                  | 48.7 A                                    |
| Fuse   | 50 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                        | 33.4 kW                                   |
| Rated current                                  | 84.0 A                                    |
| Fuse   | 100 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                        | 33.4 kW                         |
| Rated current                                  | 96.6 A                          |
| Fuse   | 100 A                           |
| RCD (GFCI), frequency converter (single phase) | A (recommended), B/F (optional) |
| Recommended conductor cross-section**          | 4G35                            |

\*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 <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

#### Cooking (total)

|                      |          |
|----------------------|----------|
| Ø consumption        | 11.1 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)    | 7.4 l/h   |
| Max. consumption (water 4-7 °dh) | 0.6 l/min |

**Emissions****Heat output**

|               |                     |
|---------------|---------------------|
| Latent heat   | 6400 kJ/h / 1.78 kW |
| Sensible heat | 7800 kJ/h / 2.17 kW |

|                                |            |
|--------------------------------|------------|
| <b>Waste water temperature</b> | max. 80 °C |
|--------------------------------|------------|

|                               |             |
|-------------------------------|-------------|
| <b>Noise during operation</b> | max. 70 dBA |
|-------------------------------|-------------|

**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.