

Combi Steamer

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

C4eD 12.20 ES

Model

Convotherm 4 easyDial

- easyDial
- 12 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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

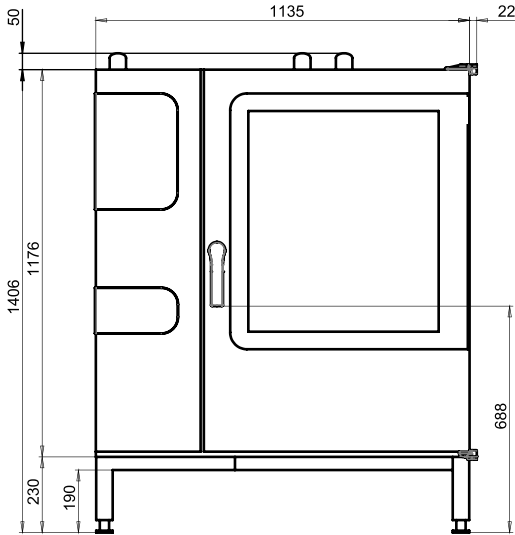
Options

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

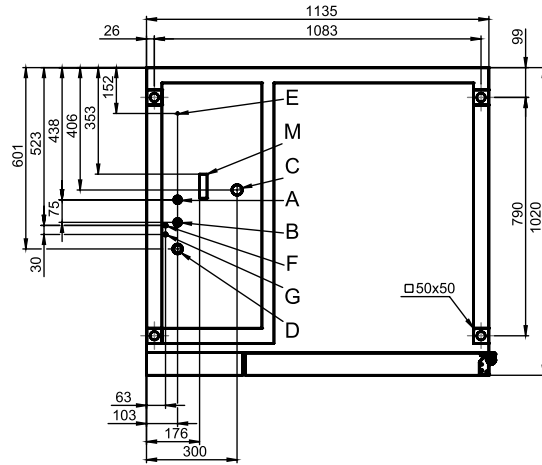
Accessories

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

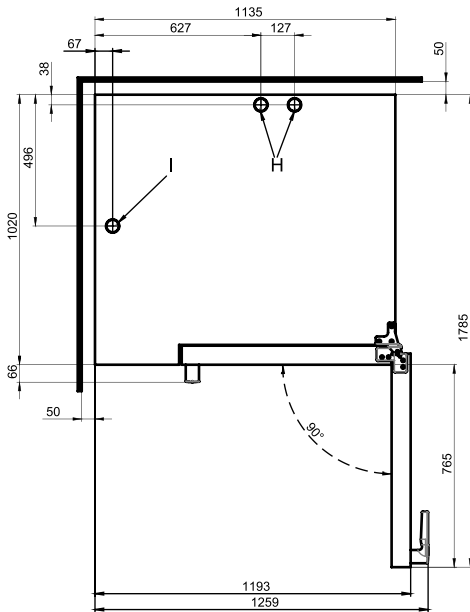
Front view



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	1435 mm
Depth	1200 mm
Height	1650 mm

Weight including packaging

Including cleaning system	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.

Loading capacity

Max. number of food containers

GN 1/1 (with standard loading trolley)	24
GN 2/1 (with standard loading trolley)	12
Plates max. Ø 32 cm, Ring spacing 66 mm	74
Plates max. Ø 32 cm, Ring spacing 79 mm	59

Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	120 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)	Type A (recommended), type 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 open tank or channel/gully
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 ⁻ (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	13.3 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)	8.8 l/h
Max. consumption (water 4-7 °dh)	0.6 l/min

Emissions**Heat output**

Latent heat 6900 kJ/h / 1.92 kW

Sensible heat 7800 kJ/h / 2.17 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.