

Combi steamer

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

Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Disappearing door



Key Features

- ACS+ 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 automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- 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 (optionally available for an extra charge)

Standard Features

- ACS+ (Advanced Closed System +) 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 - food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking using quick-select buttons
 - TrayTimer - load management for different products at the same time
 - Regenerate+ - flexible multi-mode regenerating function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cooks and holds in one process
 - 399 cooking profiles each 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 and sure-shut function
- RS232 and RS485 interface
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- Steam and vapour removal - built-in condensation
- Grill model with grease management
- ConvoSmoker - built-in food-smoking function
- Marine version (see separate datasheet)
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

Accessories

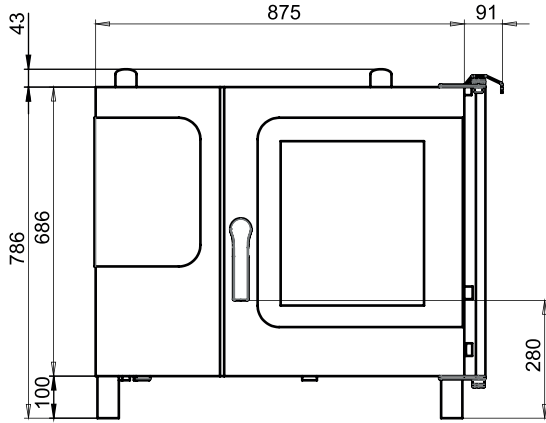
- ConvoLink HACCP and cooking-profile management PC software
- ConvoVent 4 condensation hood with built-in grease filter
- ConvoVent 4+ condensation hood with built-in grease and odour filter
- Signal tower - operating-state indicator visible from distance
- Banquet system (optionally as a package or individually): Plate rack, shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean+ fully automatic cleaning system and the semi-automatic cleaning system

Dimensions

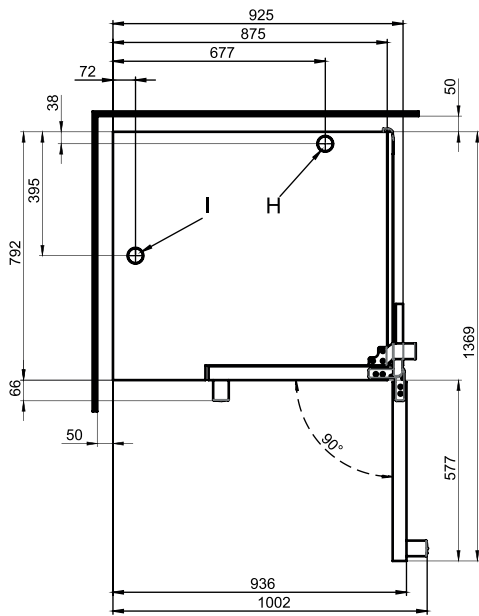
Weights

Views

Front view



View from above with wall clearances



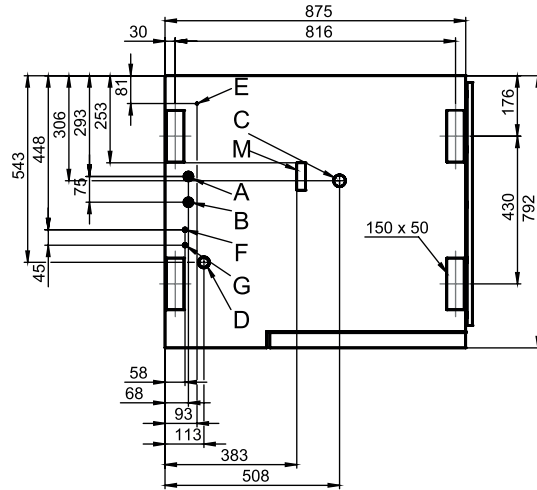
Installation instructions

Tilt

Absolute tilt of unit in operation* 2° (3.4%)

*Adjustable feet included as standard.

Connection positions



- A** Water connection (for water injection)
- B** Water connection (for cleaning, recoil hand shower)
- C** Drain connection DN 50
- D** Electrical connection
- E** Equipotential bonding
- F** Rinse-aid connection
- G** Cleaning-agent 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 x Height x Depth 1110 x 1010 x 940 mm

Weight

Empty weight without options* / accessories 125 kg
 Weight of packaging 25 kg

Safety clearances**

Rear 50 mm
 Right-hand side (disappearing door pushed back) 130 mm
 Left (larger gap recommended for servicing) 50 mm
 Top*** 500 mm

*Weight of options 15 kg max.

**Minimum distance from heat sources: 500 mm.

***Depends on type of air ventilation system and nature of ceiling.

Loading capacity

Max. number of food containers

GN 1/1*	6+1
600 x 400** baking tray	5
Plates max. Ø 32 cm, Ring spacing 66 mm**	20
Plates max. Ø 32 cm, Ring spacing 79 mm**	15

Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	30 kg
Per shelf	15 kg

*Matching rack included as standard.

**Matching rack available as an accessory.

Electrical supply

3N~ 400V 50/60Hz*

Rated power consumption	11.0 kW
Rated current	15.9 A
Fuse	16 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G4

3~ 230V 50/60Hz*

Rated power consumption	10.9 kW
Rated current	27.4 A
Fuse	35 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G6

3~ 200V 50/60Hz*

Rated power consumption	10.9 kW
Rated current	31.5 A
Fuse	35 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G6

3~ 400V 50/60Hz*

Rated power consumption	11.0 kW
Rated current	15.9 A
Fuse	16 A
RCD (GFCI), three-phase frequency converter	Type B/F (recommended)
Recommended conductor cross-section	5G4

*Connection to energy optimization system included as standard.

PLEASE NOTE: If the ConvoSmoker option is chosen, the only voltages available are 3~ 230V 50/60Hz and 3N~ 400V 50/60Hz.

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. 3,5% (2°)

Water quality

Water-supply connection A* for water injection

General requirements	Drinking water, typically soft water (install water treatment system if necessary)
Total hardness	4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e

Water-supply connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically hard water
Total hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e

Water-supply connections A, B*

pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 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

*See diagram of connection positions, page 2.

Water consumption

Water-supply connection A*

Ø Consumption for cooking	2.3 l/h
Max. consumption	0.6 l/min

Water-supply connections A, B

Ø Consumption for cooking**	3.5 l/h
Max. water flow rate	15 l/min

*Values for selecting the capacity of the water treatment system.

**Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection positions, page 2.

Emissions

Heat output

Latent heat 2100 kJ/h / 0.58 kW

Sensible heat 2500 kJ/h / 0.69 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Stacking kit

Permitted combinations	6.10 on 6.10
(only electrical units)	6.10 on 10.10

Condensation hood ConvoVent 4*

Electrical supply

Rated voltage 1N~ 200-240V 50/60Hz

Rated power consumption 130-260 W

Rated current 1.0-1.9 A

Fuse 2.5 A

Dimensions / Weight excluding packaging

Width 877 mm

Depth 1085 mm

Height 240 mm

Weight 66 kg

Safety clearance above** 500 mm

*Special condensation hoods are available for use in the stacking kit.

**Depends on type of air ventilation system and nature of ceiling.

Condensation hood ConvoVent 4+*

Electrical supply

Rated voltage 1N~ 200-240V 50/60Hz

Rated power consumption 130-260 W

Rated current 1.0-1.9 A

Fuse 2.5 A

Dimensions / Weight excluding packaging

Width 877 mm

Depth 1085 mm

Height 373 mm

Weight 85 kg

Safety clearance above** 500 mm

*Special condensation hoods are available for use in the stacking kit.

**Depends on type of air ventilation system and nature of ceiling.

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.