

Combi steamer

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

Model

Convotherm 4 easyDial

- easyDial
- 10+1 Shelves GN 1/1
- Gas
- Boiler
- 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
- 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
- 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:
 - 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 each with 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
- Grill model with grease management
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

Accessories

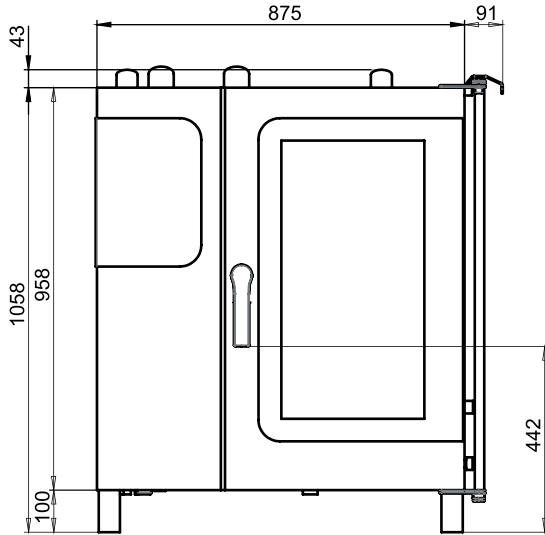
- ConvoLink HACCP and cooking-profile management PC software
- Signal tower - operating-state indicator visible from distance
- Banquet system (optionally as a package or individually): Plate rack, shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN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

Dimensions

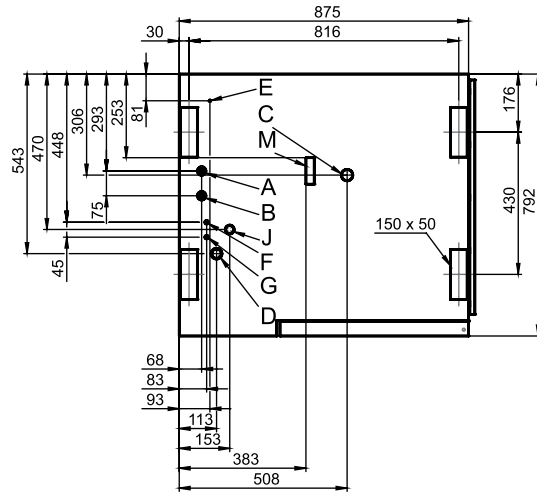
Weights

Views

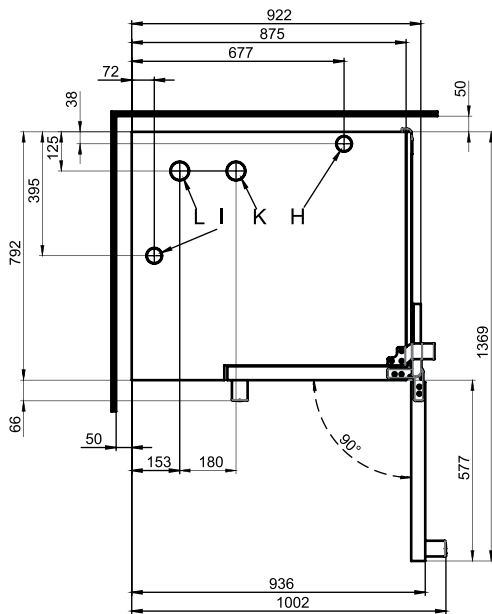
Front view



Connection positions



View from above with wall clearances



- A** Water connection (for boiler)
- 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
- J** Gas supply
- K** Exhaust outlet (cooking-chamber heating element)
- M** Safety overflow 80 mm x 25 mm

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 1110 x 1280 x 940 mm

Weight

Empty weight without options* / accessories 165 kg

Weight of packaging 30 kg

Safety clearances**

Rear 50 mm

Right-hand side (disappearing door pushed back) 130 mm

Left (larger gap recommended for servicing) 50 mm

Top*** 1000 mm

*Weight of options 10 kg max.

**Minimum distance from heat sources: 500 mm.

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

Installation instructions

Tilt

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

*Adjustable feet included as standard.

Loading capacity

Max. number of food containers

| | |
|--|------|
| GN 1/1* | 10+1 |
| 600 x 400** baking tray | 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 |

*Matching rack included as standard.

**Matching rack available as an accessory.

Electrical supply

1N~ 230V 50/60Hz

| | |
|--|---|
| Rated power consumption | 0.6 kW |
| Rated current | 2.7 A |
| Fuse | 16 A |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section* | 3G2.5 |

1N~ 100V 50/60Hz

| | |
|--|---|
| Rated power consumption | 0.6 kW |
| Rated current | 6.3 A |
| Fuse | 16 A |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section* | 3G2.5 |

*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. 3,5% (2°) |

Water quality

Water-supply connection A* for boiler, 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 |
| 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 connections A, B

| | |
|-----------------------------|----------|
| Ø Consumption for cooking** | 6.0 l/h |
| Max. water flow rate | 15 l/min |

**Including water used for cooling the wastewater.

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

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 |
|-------------------------------|-------------|

Gas data

| | |
|--------------------------|--|
| Fuels | Natural gas, liquid gas |
| Exhaust gas duct | Air conditioning system with safety shutdown |
| Connection to gas supply | R 3/4" |

Supply flow pressure (CE compliant)

| | |
|---------------------|----------------|
| Natural gas 2H (E) | 17 - 25 mbar |
| Natural gas 2L (LL) | 18 - 30 mbar |
| Liquid gas 3B/P | 20 - 57.5 mbar |
| Propane 3P | 25 - 57.5 mbar |

Heat output

| | |
|---------------------|-------|
| Natural gas 2H (E) | |
| Convection burner | 21 kW |
| Boiler burner | 19 kW |
| Natural gas 2L (LL) | |
| Convection burner | 20 kW |
| Boiler burner | 18 kW |
| Propane 3P* | |
| Convection burner | 22 kW |
| Boiler burner | 20 kW |

Gas consumption

| | |
|------------------------------|-----------------------|
| Natural gas 2H (E) | 2.1 m ³ /h |
| Natural gas 2L (LL) | 2.5 m ³ /h |
| Propane 3P / Liquid gas 3B/P | 1.7 kg/h |

Exhaust gas output rate

| | |
|-------------------------|---------------------------|
| Natural gas, liquid gas | max. 92 m ³ /h |
|-------------------------|---------------------------|

*The heat output is up to 15% higher with 3B/P liquid gas.

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.