

# Combi steamer

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

C4eD 20.20 GB DD

## Model

Convotherm 4 easyDial

- easyDial
- 20 Shelves GN 2/1
- 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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

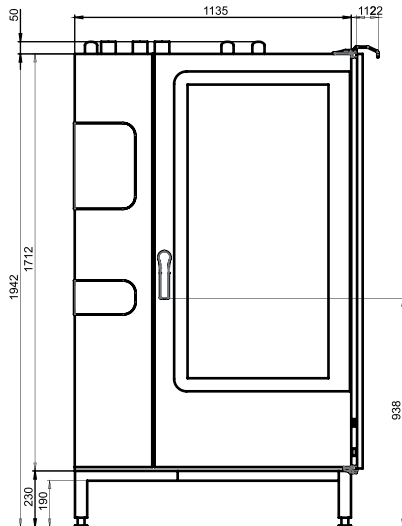
## Options

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

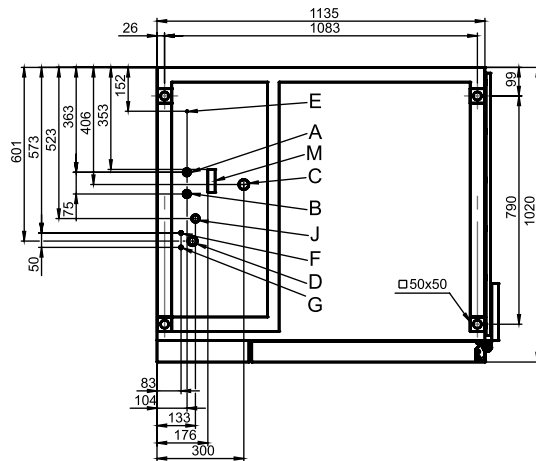
## Accessories

- 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 loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean fully automatic cleaning system and semi-automatic cleaning

**Front view**

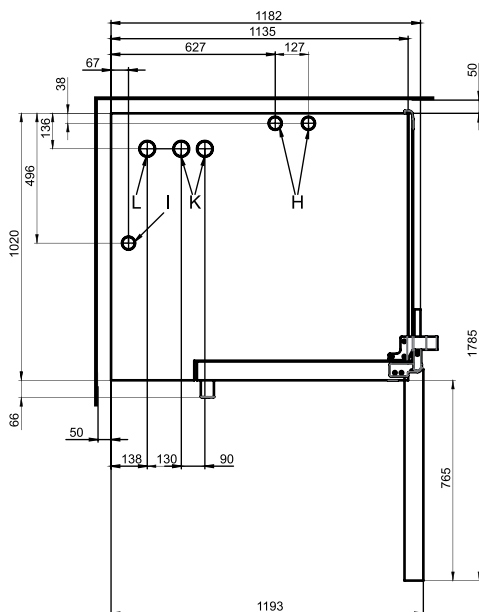


**Connection positions**



- 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

**View from above with wall clearances**



**Dimensions and weights**

**Dimensions including packaging**

Width x Height x Depth 1410 x 1942 x 1170 mm

**Weight**

Empty weight without options\* / accessories 399 kg

Weight of packaging 48 kg

**Safety clearances\*\***

Rear 50 mm

Right-hand side (disappearing door pushed back) 160 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*                                      | 40  |
| GN 2/1*                                      | 20  |
| Plates max. Ø 32 cm,<br>Ring spacing 66 mm** | 122 |
| Plates max. Ø 32 cm,<br>Ring spacing 79 mm** | 98  |

#### Maximum loading weight

|                    |        |
|--------------------|--------|
| GN 1/1 / 600 x 400 |        |
| Per combi steamer  | 180 kg |
| Per shelf          | 15 kg  |

\*Matching loading trolley included as standard.

\*\*Matching loading trolley available as an accessory.

### Electrical supply

#### 1N~ 230V 50/60Hz

|                                                |                                           |
|------------------------------------------------|-------------------------------------------|
| Rated power consumption                        | 1.1 kW                                    |
| Rated current                                  | 4.7 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                        | 1.1 kW                                    |
| Rated current                                  | 10.9 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 open tank or channel/gully |
| 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 <sup>-</sup> (chloride)               | max. 60 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                                      |

\*See diagram of connection positions, page 2.

### Water consumption

#### Water-supply connections A, B

|                             |          |
|-----------------------------|----------|
| Ø Consumption for cooking** | 13.4 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 12200 kJ/h / 3.39 kW

Sensible heat 15400 kJ/h / 4.28 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 62 kW

Boiler burner 31 kW

Natural gas 2L (LL)

Convection burner 60 kW

Boiler burner 30 kW

Propane 3P\*

Convection burner 62 kW

Boiler burner 31 kW

### Gas consumption

Natural gas 2H (E) 6.6 m<sup>3</sup>/h

Natural gas 2L (LL) 7.6 m<sup>3</sup>/h

Propane 3P / Liquid gas 3B/P 4.8 kg/h

### Exhaust gas output rate

Natural gas, liquid gas max. 286 m<sup>3</sup>/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.