

Combi steamer

Project	
Item	
Quantity	
FCSI section	
Approval	
Date	

Model

Convotherm 4 easyTouch

easyTouch

- 10+1 Shelves GN 2/1
- Gas
- 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
 - Oconvection (30-250°C) with optimized heat transfer
- HygienicCare food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - O Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - O Press&Go automatic cooking using quick-select buttons
 - TrayTimer load management for different products at the same time
 - O Regenerate+ flexible multi-mode regenerating function
 - ecoCooking energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Ocok&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
- 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 the semi-automatic cleaning system



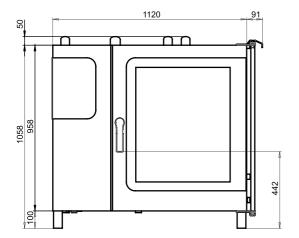


Dimensions

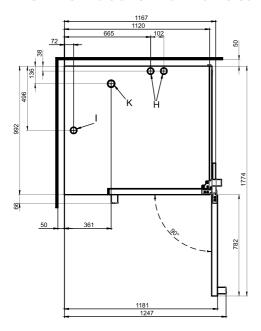
Weights

Views

Front view



View from above with wall clearances

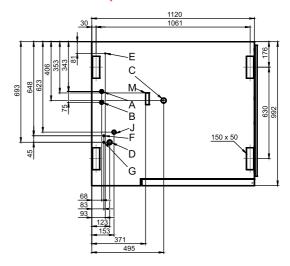


Installation instructions

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

*Adjustable feet included as standard.

Connection positions



- **A** Water connection (for 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

Weight	
Empty weight without options* / accessories	200 kg
Weight of packaging	35 kg
Safety clearances**	
•	

Salety 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.

1345 x 1280 x 1140 mm

^{**}Minimum distance from heat sources: 500 mm.

 $[\]ensuremath{^{***}}\xspace$ Depends on type of air ventilation system and nature of ceiling.



Loading

Electrical supply

Water

Loading capacity

Max. number of food containers	
GN 1/1*	20+2
GN 2/1*	10+1
600 x 400** baking tray	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

1N~ 230V 50/60Hz	
Rated power consumption	0.5 kW
Rated current	2.3 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	0.5 kW
Rated current	5.2 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	s laid uncovered in air un

ecommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Water connection

Water	sup	ρl

2 x G 3/4" permanent connection, optionally including connecting Water supply

pipe (min. DN13 / 1/2")

Flow pressure 150 - 600 kPa (1.5 - 6 bar)

Appliance drain

Drain version Permanent connection

(recommended) or funnel waste

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 Drinking water, typically soft water requirements (install water treatment system if

necessary)

4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e **Total hardness**

Drinking water, typically hard water

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

General requirements

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 Cl₂ (free chlorine) max. 0.2 mg/l SO₄²⁻ (sulphate) max. 150 mg/l Fe (iron) max. 0.1 mg/l Temperature max. 40 °C min. 20 μS/cm Electrical conductivity

Water consumption

Water-supply connection A*	
Ø Consumption for cooking	7.4 l/h
Max. consumption	0.6 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	11.1 l/h
Max. water flow rate	15 l/min

^{*}Values for selecting the capacity of the water treatment system.

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

^{*}Matching rack included as standard.

^{**}Matching rack available as an accessory.

^{*}See diagram of connection positions, page 2.

^{**}Including water used for cooling the wastewater.



Emissions

Gas

Emissions

Heat output	
Latent heat	7100 kJ/h / 1.97 kW
Sensible heat	7200 kJ/h / 2.00 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

Gas data

Gas Gata	
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	31 kW
Natural gas 2L (LL)	
Convection burner	30 kW
Propane 3P*	
Convection burner	31 kW
Gas consumption	
Natural gas 2H (E)	3.3 m ³ /h
Natural gas 2L (LL)	3.8 m ³ /h
Propane 3P / Liquid gas 3B/P	2.4 kg/h
Exhaust gas output rate	
Natural gas, liquid gas	max. 143 m³/h

Please observe the following points:

• This document is to be used solely for planning purposes.

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

Please refer to the Installation instructions for further technical data and guidance on installation and positioning.



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