Convotherm

Combi steamer

Model	
Convotherm 4 easyDial	

- easyDial
- 12 Shelves GN 2/1
- 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
- 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
- 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 probe
- Door handle with safety latch
- Built-in preheat bridge
- Data storage for HACCP and pasteurization figures
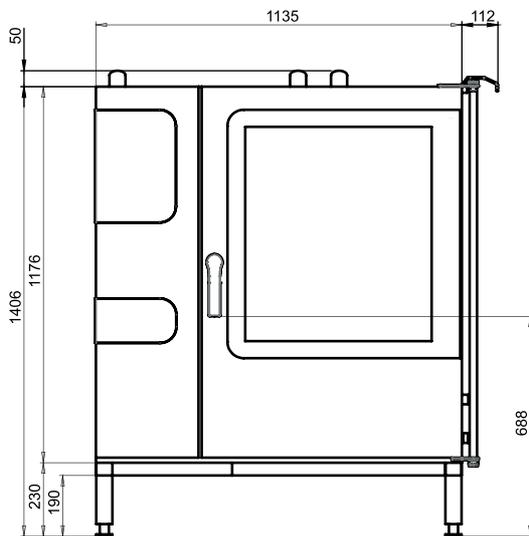- Preheat and cool down function

Options

- ConvoClean fully automatic cleaning system – including optional single-measure dispensing
- Steam and vapour removal – built-in condensation module (on request)
- Marine version (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection
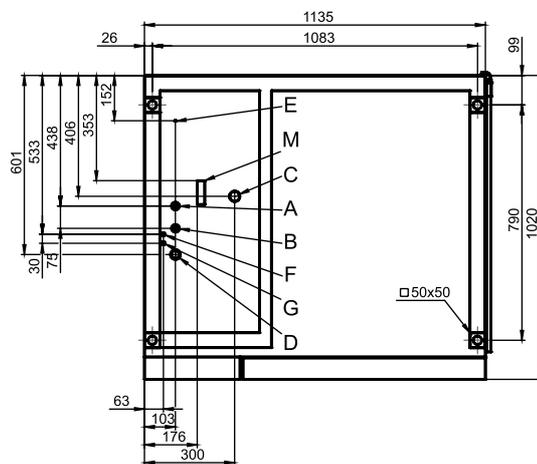
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-measure dispensing) and for semi-automatic oven cleaning
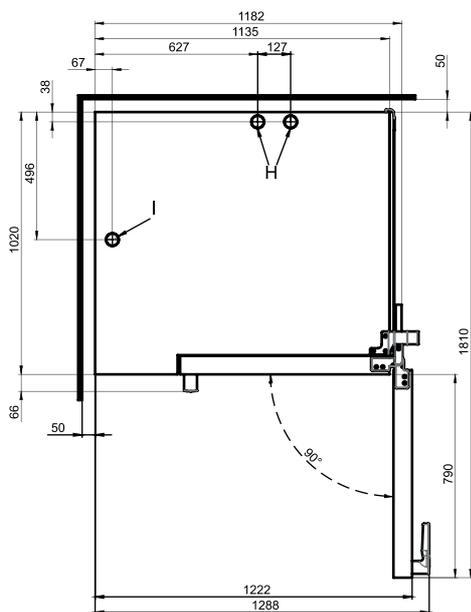
CE

C4eD 12.20 ES DD

Front view

1135   112

50

1406   1176

688

230   190

View from above with wall clearances

1182
1135
627   127
67
38
496
1020
66
50

H

I

1810

790

1222
1288

90°

Installation instructions

Absolute tilt of unit in operation*	max. 2° (3.5%)

* Adjustable feet included as standard.

Connection positions

1135
1083
26   99

601   533   438   406   353   152

790
1020

30   75

E
M
C
A
B
F
G
D

□50x50

63
103
176
300

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	1410 x 1615 x 1170 mm
Weight	
Empty weight without options* / accessories	250 kg
Weight of packaging	45 kg
Safety clearances**	
Rear	50 mm
Right-hand side (disappearing door pushed back)	160 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*	24
GN 2/1*	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 level	15 kg

* Matching loading trolley included as standard.

** Matching loading trolley available as an accessory.

Electrical supply

3N~ 400V 50/60Hz*

Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse rating	50 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G16

3~ 230 V 50/60Hz*

Rated power consumption	33.4 kW
Rated current	84.0 A
Fuse rating	100 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G35

3~ 200 V 50/60Hz*

Rated power consumption	33.4 kW
Rated current	96.6 A
Fuse rating	100 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G35

3~ 400 V 50/60Hz*

Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse rating	50 A
RCD (GFCI), three-phase frequency converter	Type B/F (recommended)
Recommended conductor cross-section	5G16

* Connection to energy optimization system included as standard.

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 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	8.8 l/h
Max. consumption	0.6 l/min

Water-supply connections A, B

Ø Consumption for cooking**	13.3 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.

C4eD 12.20 ES DD

Emissions

Dissipated heat

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

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Condensation hood ConvoVent 4*

Electrical supply

Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	260 W
Rated current	1.9 A
Fuse rating	2.5 A

Dimensions excluding packaging

Width x Height x Depth	1137 x 240 x 1285 mm
Weight excluding packaging	97 kg
Safety clearance at top**	500 mm

* Condensation hoods specially designed for stacking kits are available.

** 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	260 W
Rated current	1.9 A
Fuse rating	2.5 A

Dimensions excluding packaging

Width x Height x Depth	1137 x 373 x 1285 mm
Weight excluding packaging	120 kg
Safety clearance above**	500 mm

* Condensation hoods specially designed for stacking kits are available.

** 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 Manual for further technical data and guidance on installation and positioning.

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