Convotherm

Combi steamer

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

Model

Convotherm 4 easyTouch

- easyTouch
- 20 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
  - 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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP and pasteurization figures
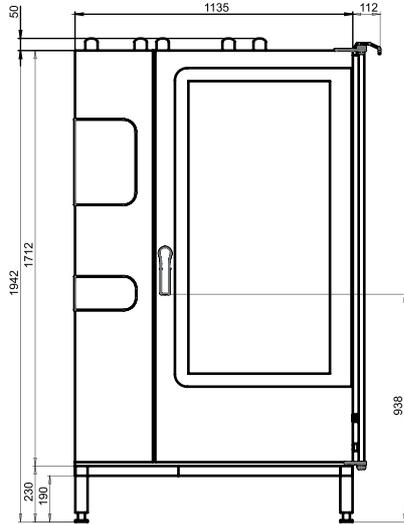- Preheat and cool down function

Options

- Steam and vapour removal - built-in condensation
- Grill model with grease management
- Available in various voltages
- Sous-vide sensor, with external socket
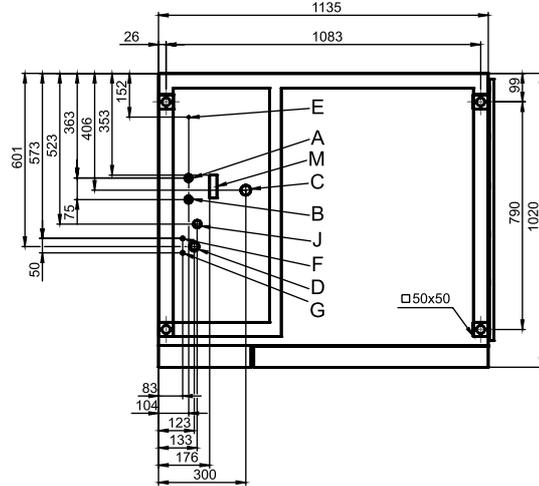- Core temperature sensor, with external socket

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 loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean+ fully automatic cleaning system and the semi-automatic cleaning system
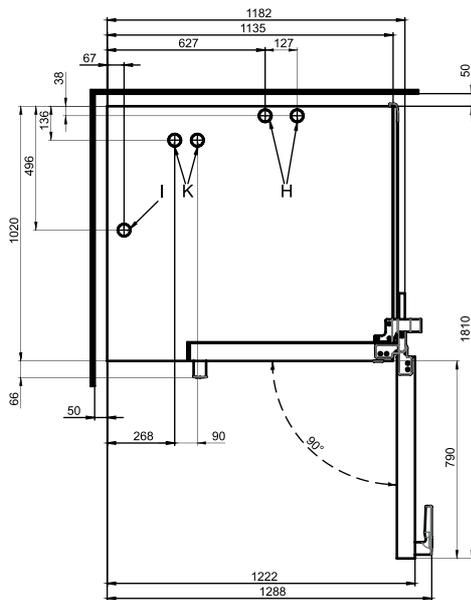
C4eT 20.20 GS DD

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
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	1410 x 1942 x 1170 mm
Weight	
Empty weight without options* / accessories	374 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.

Loading capacity

Max. number of food containers

GN 1/1*	40
GN 2/1*	20
Plates max. Ø 32 cm, Ring spacing 66 mm**	122
Plates max. Ø 32 cm, 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	1.0 kW
Rated current	4.3 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	1.0 kW
Rated current	9.8 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 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	11.8 l/h
Max. consumption	0.6 l/min

Water-supply connections A, B

Ø Consumption for cooking**	17.7 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.

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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
Natural gas 2L (LL)	
Convection burner	60 kW
Propane 3P*	
Convection burner	62 kW
Gas consumption	
Natural gas 2H (E)	6.6 m³/h
Natural gas 2L (LL)	7.6 m³/h
Propane 3P / Liquid gas 3B/P	4.8 kg/h
Exhaust gas output rate	
Natural gas, liquid gas	max. 286 m³/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.

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