

# Combi steamer

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

## Model

Convotherm 4 easyTouch

- easyTouch
- 20 Shelves GN 1/1
- Electric
- Boiler
- Right-hinged 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 high-performance boiler outside the cooking chamber
- Right-hinged appliance door

## 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
  - Start-time preset
- 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

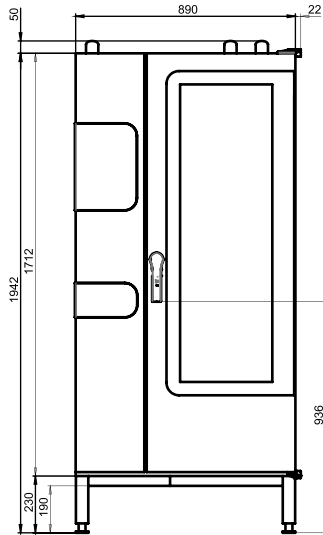
- Steam and vapour removal – built-in condensation module (on request)
- Disappearing door – more space and greater safety at work (see separate datasheet)
- ConvoGrill with grease management function (on request)
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

## Accessories

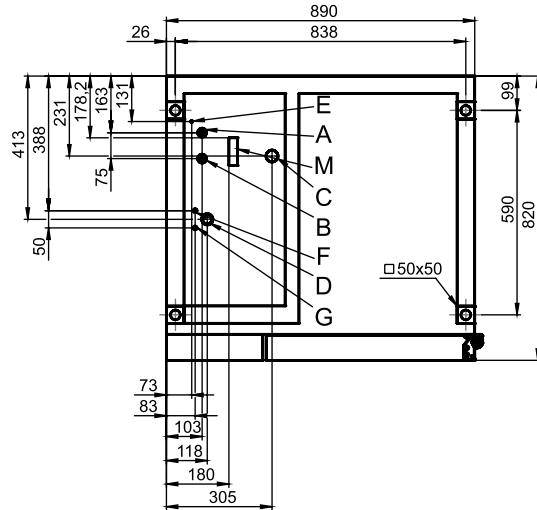
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading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



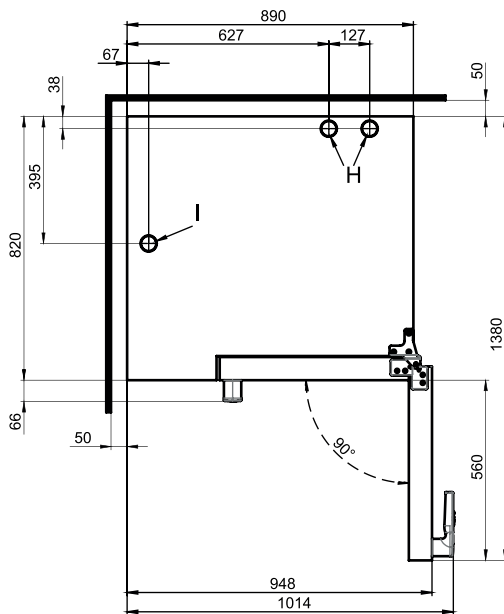
**Front view**



**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
- M** Safety overflow 80 mm x 25 mm

**Dimensions and weights**

**Dimensions including packaging**

Width x Height x Depth 1165 x 2150 x 970 mm

**Weight**

Empty weight without options\* / accessories 272 kg

Weight of packaging 40 kg

**Safety clearances\*\***

Rear 50 mm

Right 50 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.

**Installation instructions**

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

\* Adjustable feet included as standard.

### Loading capacity

#### Max. number of food containers

GN 1/1*	20
600 x 400** baking tray	17
Plates max. Ø 32 cm, Ring spacing 66 mm**	61
Plates max. Ø 32 cm, Ring spacing 79 mm**	50

#### Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	100 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	38.9 kW
Rated current	56.2 A
Fuse rating	63 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	38.2 kW
Rated current	96.0 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	38.2 kW
Rated current	110.4 A
Fuse rating	125 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G50

#### 3~ 400 V 50/60Hz\*

Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 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 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**	9.9 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

<b>Dissipated heat</b>	
Latent heat	6900 kJ/h / 1.92 kW
Sensible heat	8900 kJ/h / 2.47 kW
<b>Waste water temperature</b>	
	max. 80 °C
<b>Noise during operation</b>	
	max. 70 dBA

## ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

### Condensation hood ConvoVent 4\*

<b>Electrical supply</b>	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	260 W
Rated current	1.9 A
Fuse rating	2.5 A
<b>Dimensions excluding packaging</b>	
Width x Height x Depth	892 x 240 x 1086 mm
Weight excluding packaging	67 kg
<b>Safety clearance above**</b>	
	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+\*

<b>Electrical supply</b>	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	260 W
Rated current	1.9 A
Fuse rating	2.5 A
<b>Dimensions excluding packaging</b>	
Width x Height x Depth	892 x 373 x 1086 mm
Weight excluding packaging	86 kg
<b>Safety clearance above**</b>	
	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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