

# Combi steamer

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

## Model

Convotherm 4 easyTouch

- easyTouch
- 20 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
- 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
  - 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

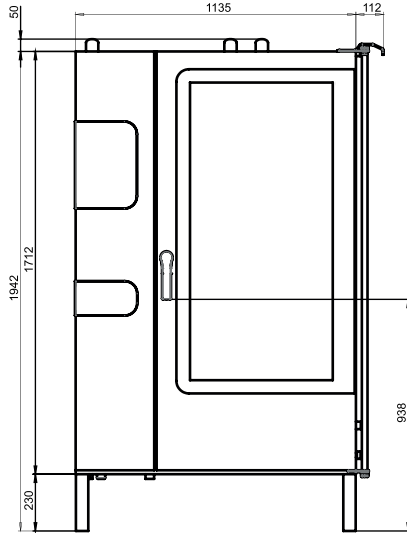
- Steam and vapour removal – built-in condensation module (on request)
- ConvoGrill with grease management function (on request)
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

## Accessories

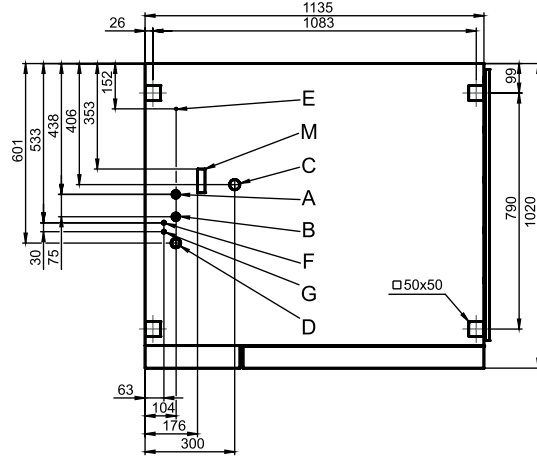
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading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



**Front view**

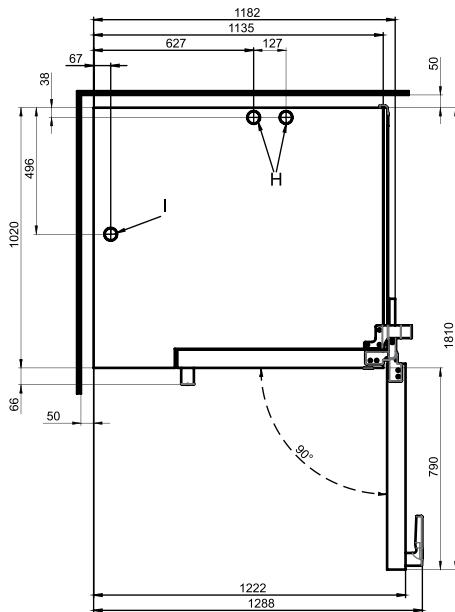


**Connection positions**



- 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

**View from above with wall clearances**



**Dimensions and weights**

**Dimensions including packaging**

Width x Height x Depth 1410 x 2150 x 1170 mm

**Weight**

Empty weight without options\* / accessories 359 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\*\*\* 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*                                      | 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 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                        | 67.3 kW                                   |
| Rated current                                  | 97.3 A                                    |
| Fuse rating                                    | 100 A                                     |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section            | 5G35                                      |

#### 3~ 230 V 50/60Hz\*

|  |   |
|--|---|
| Rated power consumption                        | 66.4 kW                                   |
| Rated current                                  | 166.9 A                                   |
| Fuse rating                                    | 200 A                                     |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section            | 4G70                                      |

#### 3~ 200 V 50/60Hz\*

|  |   |
|--|---|
| Rated power consumption                        | 66.4 kW                                   |
| Rated current                                  | 191.9 A                                   |
| Fuse rating                                    | 200 A                                     |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section            | 4G95                                      |

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

|   |                        |
|---|------------------------|
| Rated power consumption                     | 67.3 kW                |
| Rated current                               | 97.3 A                 |
| Fuse rating                                 | 100 A                  |
| RCD (GFCI), three-phase frequency converter | Type B/F (recommended) |
| Recommended conductor cross-section         | 5G35                   |

\* 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 <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 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.

## Emissions

|                                |                      |
|--------------------------------|----------------------|
| <b>Dissipated heat</b>         |                      |
| Latent heat                    | 11000 kJ/h / 3.06 kW |
| Sensible heat                  | 14100 kJ/h / 3.92 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                | 1137 x 240 x 1285 mm |
| Weight excluding packaging            | 97 kg                |
| <b>Safety clearance at top**</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                | 1137 x 373 x 1285 mm |
| Weight excluding packaging            | 120 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.

9758164\_03 ENG\_GBR 08/15. © 2015 Manitowoc. Continuous improvements to the product may mean changes to the specification are made without explicit mention.