Combi steamer

Model
Convotherm 4 easyDial

**Essential Features**

- easyDial
- 10+1 Shelves GN 1/1
- Electric
- Spritzer / Injection
- Right-hinged door

**Standard Equipment**

- ACS+ 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 Concept - 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: Regenerate products to their peak level
  - Up to 99 cooking profiles each with up to 9 steps
- 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**

- ConvоСlean cleaning system (fully automatic operation with multi-measure dispensing; automatic operation with single-measure dispensing)
- Steam and vapor removal (built-in condensation hood)
- Grill model with grease collection
- ConvоСmoker smoker model
- Ship model
- Ethernet / LAN interface
- Range of voltages
- Sous-vide sensor, with external socket
- Core temperature sensor – external socket

**Accessories**

- ConvоСConnect appliance manager PC software
- ConvоСVent 4 / ConvоСVent 4+ condensation hoods
- Indicator tower for showing the operating status
- Banquet system (optionally as a package or individually)
  - Plate rack
  - Shelf rack
  - Transport trolley
  - Thermal cover
- Oven stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products
Installation instructions

Tilt
Absolute tilt of appliance in operation* max. 2° (3.4%) *adjustable appliance feet included as standard to compensate for any differences in level across the mounting surface.

Dimensions and weights

Dimensions including packaging
- Width: 1130 mm
- Depth: 950 mm
- Height: 1310 mm

Weight including packaging
Including cleaning system: 162 kg

Safety clearances*
- Rear: 50 mm
- Right: 50 mm
- Left (larger gap recommended for servicing): 50 mm
- Top (for ventilation): 500 mm

*Heat sources must lie at a minimum distance of 50 cm from the appliance.
### Loading

**Loading capacity**

<table>
<thead>
<tr>
<th>No. of shelves</th>
<th>GN 1/1 (with standard rack)</th>
<th>10+1</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>600 x 400 baking sheet (with appropriate rack)</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>Plates max. Ø 32 cm, Ring spacing 66 mm</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td>Plates max. Ø 32 cm, Ring spacing 79 mm</td>
<td>26</td>
</tr>
</tbody>
</table>

**Maximum permissible loading weight**

<table>
<thead>
<tr>
<th>GN 1/1 / 600 x 400</th>
<th>Per combi steamer</th>
<th>50 kg</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Per shelf</td>
<td>15 kg</td>
</tr>
</tbody>
</table>

### Electrical supply

**Electrical connected load ratings**

#### 3N~ 400V 50/60Hz (3/N/PE)*

<table>
<thead>
<tr>
<th>Rated power consumption</th>
<th>19.5 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated current</td>
<td>28.1 A</td>
</tr>
<tr>
<td>Fuse</td>
<td>35 A</td>
</tr>
<tr>
<td>RCD (GFCl), frequency converter (single phase)</td>
<td>Type A (recommended), type B/F (optional)</td>
</tr>
<tr>
<td>Recommended conductor cross-section**</td>
<td>5G6</td>
</tr>
</tbody>
</table>

#### 3~ 230V 50/60Hz (3/PE)*

<table>
<thead>
<tr>
<th>Rated power consumption</th>
<th>19.3 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated current</td>
<td>48.5 A</td>
</tr>
<tr>
<td>Fuse</td>
<td>50 A</td>
</tr>
<tr>
<td>RCD (GFCl), frequency converter (single phase)</td>
<td>Type A (recommended), type B/F (optional)</td>
</tr>
<tr>
<td>Recommended conductor cross-section**</td>
<td>4G16</td>
</tr>
</tbody>
</table>

### Water

**Water connection**

**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 funnel waste trap

**Type**

- DN50 (min. internal Ø: 46 mm)

**Slope for waste-water pipe**

- min. 5% (3°)

### Water quality

**Total hardness**

<table>
<thead>
<tr>
<th>Injection (soft water)</th>
<th>4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cleaning, recoil hand shower (hard water)</td>
<td>4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e</td>
</tr>
</tbody>
</table>

**Properties**

- pH: 6.5 - 8.5
- Cl\(^-\): max. 100 mg/l
- Cl\(_2\): max. 0.2 mg/l
- SO\(_4\)\(^2-\): max. 150 mg/l
- Fe: max. 0.1 mg/l
- Temperature: max. 40 °C
- Electrical conductivity: min. 20 μS/cm

### Water consumption

#### Cooking (total)

<table>
<thead>
<tr>
<th>Ø consumption</th>
<th>6.3 l/h</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. water flow rate</td>
<td>15 l/min</td>
</tr>
</tbody>
</table>

#### Cooking (values for selecting the capacity of the water treatment system)

<table>
<thead>
<tr>
<th>Ø consumption (water 4-7 °dh)</th>
<th>4.2 l/h</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. consumption (water 4-7 °dh)</td>
<td>0.6 l/min</td>
</tr>
</tbody>
</table>
## Emissions

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat output</td>
<td></td>
</tr>
<tr>
<td>Latent heat</td>
<td>3500 kJ/h / 0.97 kW</td>
</tr>
<tr>
<td>Sensible heat</td>
<td>4500 kJ/h / 1.25 kW</td>
</tr>
<tr>
<td>Waste water temperature</td>
<td>max. 80 °C</td>
</tr>
<tr>
<td>Noise during operation</td>
<td>max. 70 dBA</td>
</tr>
</tbody>
</table>

## ACCESSORIES

(Please refer to the Accessories catalog for detailed information)

### Stacking kit

| Permitted combinations | 6.10 on 6.10          |
|                       | 6.10 on 10.10         |
|                       | 6.20 on 6.20          |
|                       | 6.20 on 10.20         |

**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.