

Combi steamer

Project
Item
Quantity
FCSI section
Approval
Date

Model

Convotherm 4 easyDial

easyDial

- 12 Shelves GN 2/1
- Electric
- Boiler
- Right-hinged door





Essential Features

- ACS+ (Advanced Closed System +) operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty (5 levels of moisture removal)
 - O BakePro (5 levels for the traditional baking function)
 - HumidityPro (5 levels of humidification)
 - Adjustable fan speed (5 levels)
- easyDial: all functions can be set on one operating level
- Semi-automatic cleaning system
- HygienicCare Concept
- 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 Equipment

- ACS+ operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Onvection (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
 - Oup to 99 cooking profiles each with up to 9 steps
- 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

- ConvoClean cleaning system (fully automatic operation with multi-measure dispensing; automatic operation with singlemeasure dispensing)
- Steam and vapor removal (built-in condensation hood)
- Ship model
- Ethernet / LAN interface
- Range of voltages
- Sous-vide sensor, with external socket
- Core temperature sensor external socket

Accessories

- ConvoConnect appliance manager PC software
- ConvoVent 4 / ConvoVent 4+ condensation hoods
- Indicator tower for showing the operating status
- Banquet system (optionally as a package or individually)
 - Plate loading trolley
 - Loading trolley
 - Thermal cover
- Care products



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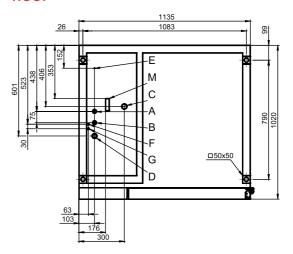
Dimensions

Weights

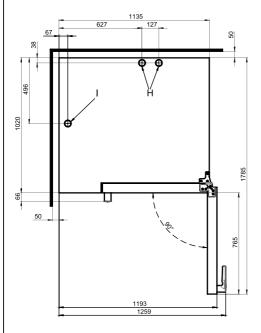
Views

Front view

Connection positions in appliance floor



View from above with wall clearances



- A Soft-water connection G 3/4"
- **B** Hard-water connection G 3/4"
- C Drain connection DN 50
- **D** Electrical supply
- **E** Equipotential bonding
- **F** Nozzle-detergent connection
- **G** Cleaning-fluid 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	1435 mm
Depth	1200 mm
Height	1650 mm
Weight including packaging	
Including cleaning system	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	ce of 50 cm from the appliance.

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.

Installation instructions



Loading

Electrical supply

Water

Loading capacity

No. of shelves		
GN 1/1 (with standard loading trolley)	24	
GN 2/1 (with standard loading trolley)	12	
Plates max. Ø 32 cm, Ring spacing 66 mm	74	
Plates max. \varnothing 32 cm, Ring spacing 79 mm	59	
Maximum permissible loading weight		

GN 1/1 / 600 x 400 Per combi steamer 120 kg Per shelf 15 kg

Electrical connected load ratings

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

Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse	50 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section**	5G16
3~ 230V 50/60Hz (3/PE)*	
3~ 230V 50/60Hz (3/PE)* Rated power consumption	33.4 kW
	33.4 kW 84.0 A
Rated power consumption	3311 1111

3~ 200V 50/60Hz (3/PE)*

Recommended conductor cross-section**

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

4G35

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
Туре	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 5% (3°)

Water quality

Water quality	Drinking water
Total hardness	
Cleaning, recoil hand shower, boiler	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
Properties	
рН	6.5 - 8.5
CI-	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)	
Ø consumption	10.5 l/h
Max. water flow rate	15 l/min

^{*}Connection to an energy optimization system as standard.

^{**}Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.



Emissions

Accessories

Emissions

Heat output	
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

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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