# Convotherm®

# Combi steamer

## Model

## Convotherm 4 easyTouch

- easyTouch
- 12 Shelves
- Gas
- Injection/Spritzer
- Right-hinged door



## Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- 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 - with optional single-dose 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
- Right-hinged door

## Standard features

- ACS+ (Advanced Closed System +) operating modes:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
  - easyTouch control panel
  - Door handle and recoil hand shower
- easyTouch user interface:
  - 9" full-touch screen
  - Press&Go - automatic cooking with quick-select buttons
  - TrayTimer - oven-load management for different products at the same time
  - Regenerate+ - flexible multi-mode retherm function
  - ecoCooking - energy-save function
  - Low-temperature cooking / Delta-T cooking
  - Cook&Hold - cook and hold 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
- Integral preheat bridge
- Data storage for HACCP and pasteurization figures
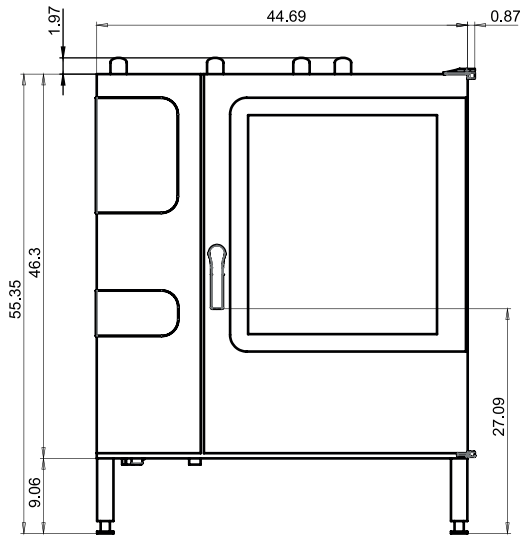- Preheat and cool down function

## Options

- Steam and vapor removal - built-in condenser
- Disappearing door - more space and added safety (see separate data sheet)
- Grill version with grease management
- Available in various voltages
- Sous-vide probe, external connection
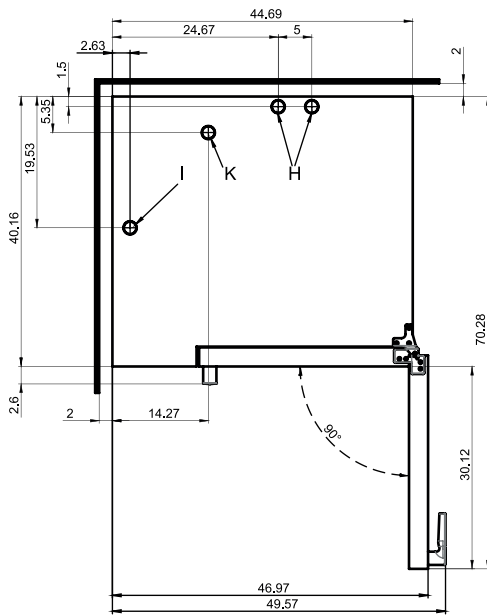- Core temperature probe, external connection

## Accessories

- ConvoLink HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Cleaning products for the fully automatic ConvoClean+ cleaning system and the semi-automatic cleaning system

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**Convotherm**

## Front view



## View from above with wall clearances



## Installation requirements

**Inclination**

| | |
|---|---|
| Max. absolute appliance inclination during operation* | max. 2° (3.4%) |

*Adjustable appliance feet as standard.

## Connection positions
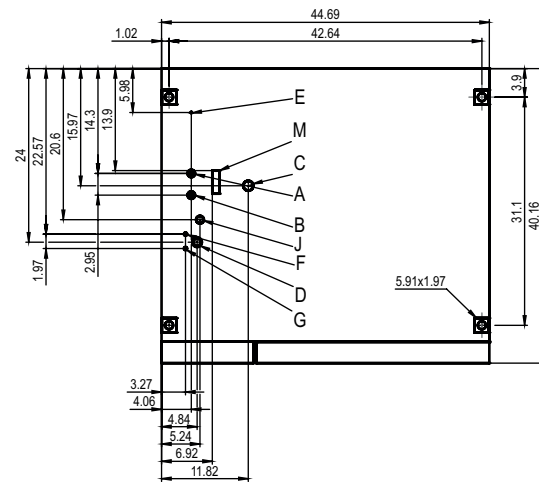


| | |
|---|---|
| **A** | Water connections (for water injection) |
| **B** | Water connections (for cleaning, recoil hand shower) |
| **C** | Drain connection (2" I. D.) |
| **D** | Electrical connection |
| **E** | Electrical ground |
| **F** | Rinse-aid connection |
| **G** | Cleaning-agent connection |
| **H** | Air vent (2" I. D.) |
| **I** | Ventilation port |
| **J** | Gas connection |
| **K** | Exhaust outlet (cooking compartment heating element) |
| **M** | Safety overflow 3.2" x 1" |

## Dimensions and weights

| **Dimensions including packaging** | |
|---|---|
| Width x Height x Depth | 55.5" x 63.6" x 46.1" |
| **Weight** | |
| Net weight without options* / accessories | 571 lbs |
| Packaging weight | 99 lbs |
| **Safety clearances**\*\* | |
| Rear | 2 " |
| Right | 2 " |
| Left (18" clearance recommended for service) | 2 " |
| Top*** | 39" |

*Max. weight of options 22 lbs.

**Minimum clearance from heat sources: 20".

***Depends on the type of exhaust system and the ceiling's characteristics.

## Loading capacity

**Max. number of food containers**

[Unit has 12 shelves, shelf spacing 2.68" max.]

| | |
|---|---|
| Steam table pans (12"x20"x1") | 24 |
| Steam table pans (12"x20"x2.5") | 24 |
| Full size wire racks (20"x26") | 12 |
| Full size sheet pans (18"x26") | 12 |
| Half size sheet pans (13"x18") | 24 |
| Frying baskets (12"x20") | 24 |
| Plates (optional plate rack) | 59 |

**Max. loading weight**

| | |
|---|---|
| Per combi steamer | 265 lbs |
| Per shelf | 33 lbs |

## Electrical supply

**120V 1PH 60Hz** *

| | |
|---|---|
| Rated power consumption | 0.5 kW |
| Rated current | 6.1 A |
| Power supply wire gauge | 14 AWG |
| Conductor insulation rating | 194°F |

*Prepared for connection to an energy optimizing system.

## Water connections

**Water supply**

| | |
|---|---|
| Water supply | Two 3/4" I. D. GHT-M (garden hose adapter). The appliance is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2" |
| Flow pressure | 22 - 87 PSI / 1.5 - 6 bar |

**Drain**

| | |
|---|---|
| Drain version | Permanent hookup (recommended) or open pan or duct / channel |
| Type | 2" I. D. (comes elbow-shaped as standard) |
| Slope for drainpipe | min. 5% (3°) |

## Water quality

**Water connection A* for water injection**

| | |
|---|---|
| General requirements | Drinking water, typically treated water (install a water treatment system if necessary) |
| TDS | 70 - 125 ppm |
| Hardness | 70 - 125 ppm (4 - 7 gpg) |

**Water connection B* for cleaning, recoil hand shower**

| | |
|---|---|
| General requirements | Drinking water, typically untreated water |
| TDS | 70 - 360 ppm |
| Hardness | 70 - 360 ppm (4 - 21 gpg) |

**Water connections A, B***

| | |
|---|---|
| pH value | 6.5 - 8.5 |
| $Cl^-$ (chloride) | max. 60 ppm |
| $Cl_2$ (free chlorine) | max. 0.2 ppm |
| $SO_4^{2-}$ (sulfate) | max. 150 ppm |
| Fe (iron) | max. 0.1 ppm |
| $SiO_2$ (silica) | max. 13 ppm |
| $NH_2Cl$ (monochloramine) | max. 0.2 ppm |
| Temperature | max. 104°F |

*See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.

**C4eT 12.20 GS**

## Emissions

**Heat emission**

| | |
|---|---|
| Latent | 10426 BTU/h |
| Sensitive | 7772 BTU/h |
| **Drain temperature** | max. 140°F / 60°C |
| **Decibel rating** | max. 70 dBA |

## Water consumption

**Water connection A***

| | |
|---|---|
| Average consumption for cooking | 2.32 gph |
| Required flow rate | 0.16 gpm |

**Water connections A, B**

| | |
|---|---|
| Average consumption for cooking** | 3.51 gph |
| Required flow rate | 3.96 gpm |

*Values intended as guide for specifying the water treatment system.

**Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

## Gas specifications

| | |
|---|---|
| Type of gas | Natural gas, propane |
| Gas connection | 3/4" NPT |
| **Flow pressure** | |
| Natural gas | 5.5 - 14" WC |
| Propane | 11 - 14" WC |
| **Heat output** | For Natural gas, propane |
| Convection burner | 109200 BTU/h |

**Please note:**
- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi steamers are built to comply with the applicable standards for manufacturers.