

# Combi steamer

Project
Item
Quantity
FCSI section
Approval
Date

### Model

# Convotherm 4 easyTouch

- easyTouch
- 20 slide rails
- Electrical
- 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
  - O 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
  - O Regenerate+ flexible multi-mode retherm function
  - ecoCooking energy-save function
  - Low-temperature cooking / Delta-T cooking
  - Ocok&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
- One (1) loading trolley

### **Options**

- Steam and vapor removal built-in condenser (upon request)
- Disappearing door more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- Marine version (see separate data sheet)
- 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





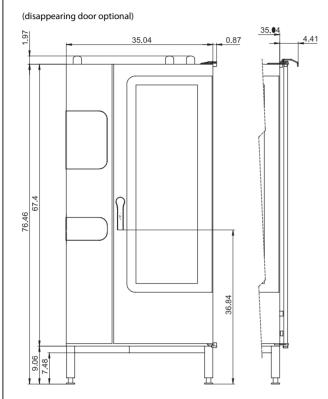


# **Dimensions**

# Weights

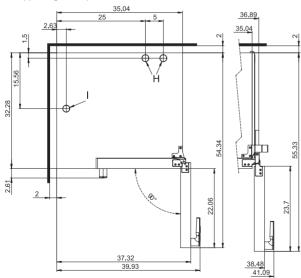
### **Views**

### Front view



# View from above with wall clearances

(disappearing door optional)

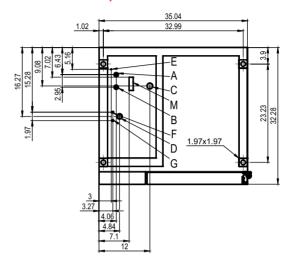


# Installation requirements

Max. absolute appliance inclination during  $$\operatorname{\textsc{max}}$.2^{\circ}$ (3.4\%) operation*$ 

\* 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
- M Safety overflow 3.2" x 1"

# Dimensions and weights

#### Dimensions including packaging

Width x Height x Depth	45.9" x 84.7" x 38.2"
Weight	
Net weight without options* / accessories	580 lbs
Packaging weight	88 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	6"
Left (18" clearance recommended for service	ce) 2 "
Top***	20"

<sup>\*</sup> Max. weight of options: 59 lbs.

<sup>\*\*</sup> Minimum clearance from heat sources: 20".

<sup>\*\*\*</sup> Depends on the type of exhaust system and the ceiling's characteristics.



# **Capacity**

# **Electrical specifications**

#### Water

# Loading capacity

3 1 ,	
Max. number of food containers	
[Unit has 20 slide rails; rail spacing 2.68" ma	ax.]
Steam table pans (12"x20"x1")	20
Steam table pans (12"x20"x2.5")	20
Wire shelves, half size (12"x20")	20
Sheet pans, half size (12"x20")	20
Frying baskets, half size (12"x20")	20
Plates (optional plate banquet trolley)	50
Max. loading weight	
Per combi steamer	220 lbs
Per shelf level	33 lbs

# **Electrical supply**

Power supply wire gauge

Conductor insulation rating

208V 3PH 60Hz	/ 240V	3PH	60Hz*
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Rated power consumption	31.3 / 41.6 kW
Rated current	87.1 / 100.1 A
Power supply wire gauge	2 AWG
Conductor insulation rating	194°F / 90°C
440V 3PH 60Hz / 480V 3PH 60Hz *	
Rated power consumption	32.6 / 38.6 kW
Rated current	42.8 / 46.5 A

6 AWG

194°F / 90°C

### 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
Туре	2" I. D. (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

## Water quality

#### Water connection A\* for water injection

General requirements Drinking water, typically treated

water

(install a water treatment system if necessary)

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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 - 8.5Cl $^{-}$  (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  $NH_{2}CI$  (monochloramine) max. 0.4 ppm

Temperature max. 104°F / max. 40°C

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

<sup>\*</sup> Prepared for connection to an energy optimizing system.

<sup>\*</sup> See connection positions diagram, p. 2.



# **Emissions**

### **Water consumption**

#### **Emissions**

Heat emission	
Latent	6600 BTU/h
Sensitive	8500 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

# Water consumption

Average consumption for cooking	2.14 gph
Required flow rate	0.16 gpm

#### Water connections A, B

Average consumption for cooking**	3.22 gph
Required flow rate	3.96 gpm

<sup>\*</sup> Values intended as guide for specifying the water treatment system.

NOTICE: See connection positions diagram, p. 2.

#### 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.



9758244\_04 ENG\_USA 05/15. © 2015 Manitowoc. Please note that the product is being continuously improved and that, as a result, these specifications are subject to change without notice.

<sup>\*\*</sup> Incl. water required for cooling the wastewater.