

Combi steamer 1-866-285-1252

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Centra	
RESTAURANT PRODUC	TS
WHOLESALE EQUIPMENT & SUPPL	IES
-	

item
Quantity
FCSI section
Approval

Model

Convotherm 4 easyTouch

- easyTouch
- 11 slide rails
- Electrical
- Injection/Spritzer
- Right-hinged door

Key features

Press

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- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
 - Crisp&Tasty 5 moisture-removal settings

Project

- 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 and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

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)
- ConvoSmoke built in food-smoking
- 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
- Signal tower indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean+ cleaning system and the semi-automatic cleaning system







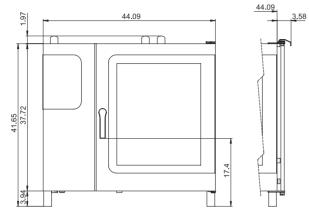
Dimensions

Weights

Views

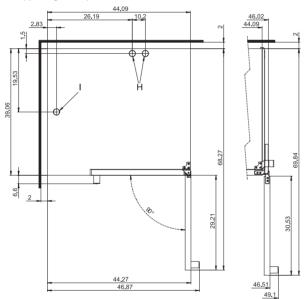
Front view

(disappearing door optional)



View from above with wall clearances

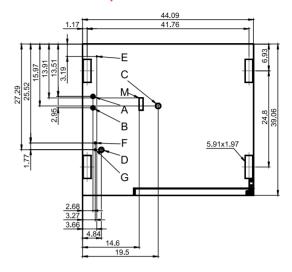
(disappearing door optional)



Installation requirements

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

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	53" x 50.4" x 44.9"
Weight	
Net weight without options* / accessories	392 lbs
Packaging weight	77 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	5 "
Left (18" clearance recommended for service	e) 2 "
Top***	20"

^{*} Max. weight of options: 46 lbs.

^{*} Adjustable appliance feet as standard.

^{**} Minimum clearance from heat sources: 20".

 $[\]ensuremath{^{***}}$ Depends on the type of exhaust system and the ceiling's characteristics.



Capacity

Electrical specifications

Water

Loading capacity

Max. number of food containers		
[Unit has 11 slide rails; rail spacing 2.68	' max.]	
Steam table pans (12"x20"x1")	20	
Steam table pans (12"x20"x2.5")	20	
Wire shelves, full size (20"x26")	10	
Sheet pans, full size (18"x26")*	10	
Sheet pans, half size (12"x20")*	20	
Frying baskets, half size (12"x20")	20	
Plates (optional plate rack)	48	
Max. loading weight		
Per combi steamer	220 lbs	
Per shelf level	33 lbs	

^{*} Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *	
Rated power consumption	27.4 / 36.3 kW
Rated current	76.1 / 87.5 A
Power supply wire gauge	3/2 AWG
Conductor insulation rating	194°F / 90°C
440V 3PH 60Hz / 480V 3PH 60Hz *	
Rated power consumption	28.2 / 33.4 kW
Rated current	37.0 / 40.3 A
Power supply wire gauge	8/6 AWG
Conductor insulation rating	194°F / 90°C
When using the ConvoSmoke option, the only available voltage options are:	
208V 3PH 60Hz *	
Rated power consumption	27.4 kW
Rated current	76.1 A
Power supply wire gauge	3 AWG
Conductor insulation rating	194°F / 90°C
240V 3PH 60Hz *	
Rated power consumption	36.3 kW
Rated current	87.5 A
Power supply wire gauge	2 AWG
Conductor insulation rating	194°F / 90°C
* Prepared for connection to an energy optimizing	g 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 funnel waste trap
Туре	2" I. D. (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

14/-4		A & C	! ! !
Water	connection	A* tor wa	ter injection

General requirements Drinking wa	ater, typ	pically	treated
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water

(install a water treatment system if necessary)

70 405

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 ₂ Cl (monochloramine)	max. 0.4 ppm	
	10405 /	

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.

 $^{^{*}}$ See connection positions diagram, p. 2.



Emissions

Water consumption

Accessories

Emissions

Heat emission	
Latent	6100 BTU/h
Sensitive	7400 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water	connection	A*

Average consumption for cooking	1.95 gph	
Required flow rate	0.16 gpm	
Water connections A, B		
Average consumption for cooking**	2.93 gph	
Required flow rate	3.96 gpm	

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

NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Com	bination a	llowed	6.20 on 10.20	

If combining two electrical units

Select the "stacking kit for Convotherm 4 electrical units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:				
Bottom combi steamer	EB/ES			
Top combi steamer	GB/GS			
Select the "stacking kit for Convotherm 4 gas units" if:				
Bottom combi steamer	GB/GS			
Top combi steamer	EB/ES			

Equipment stand

Standard support surface height 26.38"

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.



975824<u>8.</u> O4 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

^{**} Incl. water required for cooling the wastewater.