

Combi oven

Convotherm 4
easyDial

- 20.20
- 20 slide rails
- Electric
- Injection/Spritzer
- Right-hinged door



Key Features

- Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air
- Advanced Closed System+ (ACS+) with extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyDial: all functions are set in one operating level
- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieniCare
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged door

Standard features

- Cooking methods:
 - 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
- easyDial user interface controls:
 - Convotherm-Dial (C-Dial) central control unit
 - Digital display
- Climate Management
 - Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, multi-point core temperature probe
- Production Management
 - 99 cooking profiles each containing up to 9 steps
 - HACCP data storage
 - USB port
 - Rethermalization function - products are rethermalized at the highest level of quality
 - Preheat and cool down function

Standard features

- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieniCare:
 - Hygienic handles
- Design:
 - Right-hinged unit door with safety lock, sure-shut function, and venting position
 - Steam generated by injecting water into the cooking chamber
 - Adjustable feet with adjustment range between 4 inches and 5 inches
 - Multi-point core temperature probe
 - Integrated recoil hand shower



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Options

- Disappearing door - more space and added safety (see page 3)
- Corrections package
- Ethernet port (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

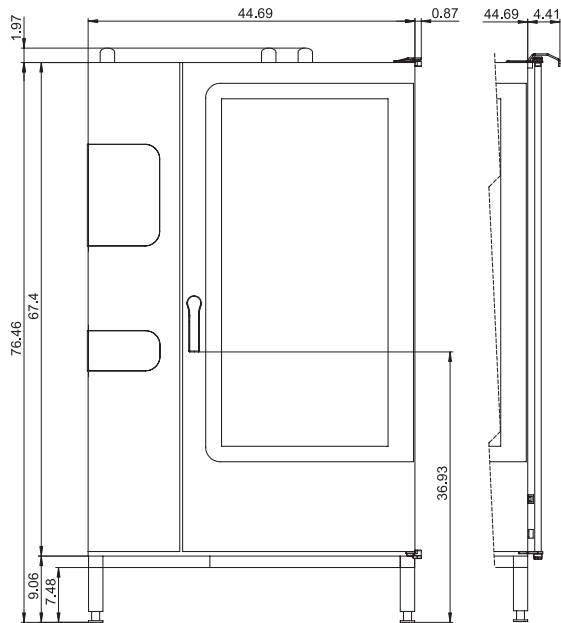
Accessories

- ConvoLink - HACCP and cooking-profile management PC software
- Signal Tower
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover

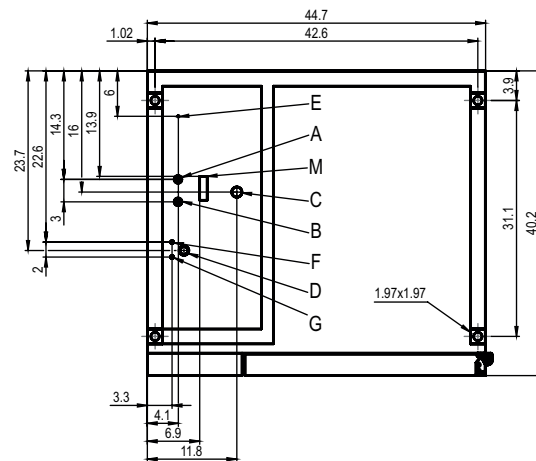
Accessories and services by partners

- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

Front view

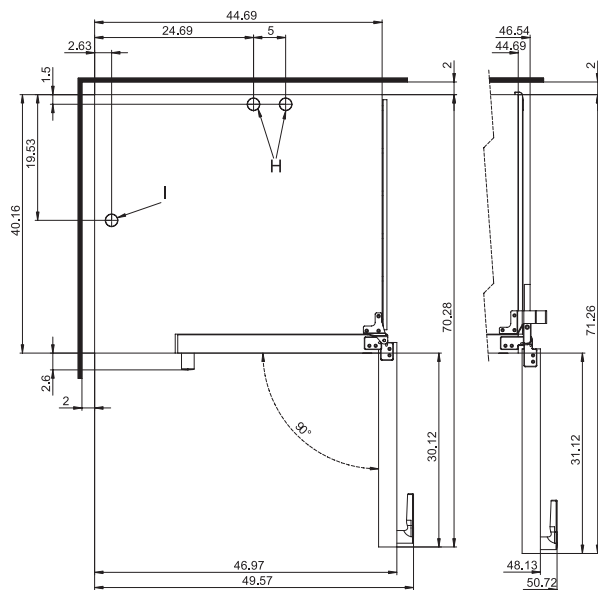


Connection points, bottom of unit



- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Dry air intake (2" I. D.)
- M Safety overflow 3.2" x 1"

View from above with wall clearances



(disappearing door optional)

Dimensions and weights

Dimensions including packaging

Width x height x depth 56.3" x 85.0" x 46.9"

Weight

Net weight without options* / accessories 739 lbs

Packaging weight 106 lbs

Safety clearances**

Rear 2"

Right (right-hinged door) 2"

Right (disappearing door pushed back) 6"

Left (see installation requirements) 2"

Top*** 20"

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

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

Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.5%)

Clearance from heat sources min. 20"

Recommended clearance for servicing on the left side of the unit min. 20"

* Adjustable appliance feet as standard.

Loading capacity

Max. number of food containers

[Unit has 20 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	40
Steam table pans (12"x20"x2.5")	40
Wire shelves, full size (20"x26")	20
Sheet pans, full size (18"x26")*	20
Sheet pans, half size (13"x18")*	40
Frying baskets, half size (12"x20")	40
Plates (optional plate banquet trolley)	98

Max. loading weight

Per combi oven 397 lbs

Per shelf level 33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	54.4 / 72.3 kW
Rated current	151.1 / 174.1 A
Power supply wire gauge	2/0 3/0 AWG
Conductor insulation rating	194°F / 90 °C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	56.3 / 66.8 kW
Rated current	73.9 / 80.5 A
Power supply wire gauge	4/3 AWG
Conductor insulation rating	194°F / 90 °C

* Prepared for connection to an energy optimizing system.

Water connection

Water supply	
Water supply	Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST The unit 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	Naturally ventilated pipe to open pan or drain/channel
Type	2" inside diameter (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)
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. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

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

Water consumption

Water connection A*	
Average consumption for cooking	3.1 gph
Required flow rate	0.2 gpm
Water connections A, B	
Average consumption for cooking**	4.7 gph
Required flow rate	4.0 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.

Emissionen

Heat loss	
Latent	11500 BTU/h
Sensible	13400 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

