

# Combi oven

# Project \_\_\_\_\_\_ Item \_\_\_\_\_ Quantity \_\_\_\_\_ FCSI section \_\_\_\_\_ Approval \_\_\_\_\_ Date \_\_\_\_\_

### Model

# Convotherm 4 easyDial

- easyDial
- 20 Shelves GN 1/1
- Electric
- Boiler
- Disappearing door





# Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ extra functions:
  - Crisp&Tasty 5 moisture-removal settings
  - BakePro 5 levels of traditional baking
  - HumidityPro 5 humidity settings
  - O Controllable fan 5 speed settings
- easyDial: all functions are set in one operating level
- Semi-automatic cleaning system
- HygienicCare
- 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
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

# Standard features

- ACS+ (Advanced Closed System +) operating modes:
  - Steam (30-130°C) with guaranteed steam saturation
  - o Combi-steam (30-250°C) with automatic humidity adjustment
  - O Hot air (30-250°C) with optimized heat transfer
- HygienicCare food safety thanks to antibacterial surfaces:
  - easyDial control panel
  - O Door handle and recoil hand shower
- easyDial user interface:
  - o Central control unit, Convotherm-Dial (C-Dial)
  - Digital display
  - Regenerating function regenerates products to their peak level
  - o 99 cooking profiles each containing up to 9 steps
- 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**

- ConvoClean fully automatic cleaning system including optional single-measure dispensing
- Steam and vapour removal built-in condensation module (on request)
- Marine version (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

### Accessories

- ConvoLink HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-measure dispensing) and for semi-automatic oven cleaning

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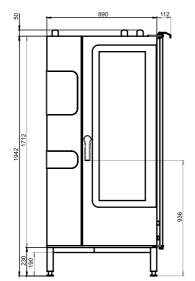


# **Dimensions**

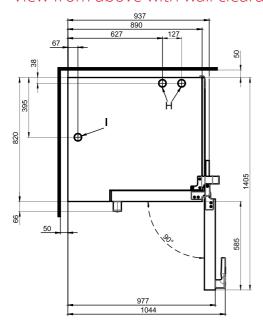
# Weights

# **Views**

## Front view



# View from above with wall clearances

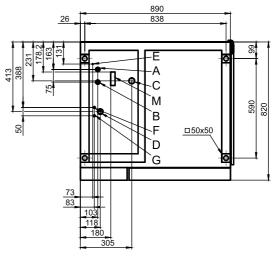


# Installation instructions

Absolute tilt of unit in operation*	max. 2° (3.5%)

\* Adjustable feet included as standard.

# Connection points



- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent 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 x Height x Depth	1165 x 2150	x 970 mm
Weight		
Empty weight without options* / ad	ccessories	285 kg
Weight of packaging		40 kg
Safety clearances**		
Rear		50 mm
Right-hand side (disappearing door pushed back)		160 mm
Left (larger gap recommended for	servicing)	50 mm
Top***		500 mm

- $\star$  Weight of options 15 kg max.
- \*\* Minimum distance from heat sources: 500 mm.
- \*\*\* Depends on type of air ventilation system and nature of ceiling.



# **Loading**

# **Electrical supply**

# Water

# Loading capacity

Max. number of food containers	
GN 1/1*	20
600 x 400** baking tray	17
Plates max. Ø 32 cm, Ring spacing 66 mm**	61
Plates max. Ø 32 cm, Ring spacing 79 mm**	50
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	100 kg
Per shelf level	15 kg

<sup>\*</sup> Matching loading trolley included as standard.

# Electrical supply

3N~ 400V 50/60Hz*	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G16
3~ 230V 50/60Hz*	
Rated power consumption	38.2 kW
Rated current	96.0 A
Fuse rating	100 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G35
3~ 200V 50/60Hz*	
Rated power consumption	38.2 kW
Rated current	110.4 A
Fuse rating	125 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G50
3~ 400V 50/60Hz*	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse rating	63 A
DCD (CCCI) there where for a constant	Type B/F
RCD (GFCI), three-phase frequency converter	(recommended)

 $<sup>\</sup>mbox{\ensuremath{\star}}$  Connection to energy optimization system included as standard.

# Water connection

Water supply	
Water supply	2 x G 3/4" fixed connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 kPa (1.5 - 6 bar)
Appliance drain	
Drain version	Fixed connection (recommended) or open tank or channel/gully
Type	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 3.5% (2°)

# Water quality

Water-supply connection Water-supply connection	A* for boiler, B* for cleaning, recoil hand shower
General requirements	Drinking water, typically hard water
General hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 μS/cm

 $<sup>\</sup>mbox{\ensuremath{\star}}$  See diagram of connection points, page 2.

# Water consumption

Water-supply connections A, B	
Ø Consumption for cooking**	9.9 l/h
Max. water flow rate	15 l/min

 $<sup>\</sup>ensuremath{^{\star\star}}$  Including water used for cooling the wastewater.

 $<sup>\</sup>ensuremath{^{**}}$  Matching loading trolley available as an accessory.

PLEASE NOTE: See diagram of connection points, page 2.



# **Emissions**

### **Accessories**

### **Emissions**

Dissipated heat

Latent heat 6900 kJ/h / 1.92 kW

Sensible heat 8900 kJ/h / 2.47 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA

### **ACCESSORIES**

Electrical supply

Rated voltage

(Please refer to the Accessories brochure for detailed information)

# Condensation hood ConvoVent 4\*

Rated power consumption	260 W
Rated current	1.9 A
Fuse rating	2.5 A
Dimensions excluding packaging	
Width x Height x Depth	892 x 240 x 1086 mm
Weight excluding packaging	67 kg
Safety clearance above**	500 mm

1N~ 200-240V 50/60Hz

### Condensation hood ConvoVent 4+\*

Electrical supply	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	260 W
Rated current	1.9 A
Fuse rating	2.5 A
Dimensions excluding packaging	
Width x Height x Depth	892 x 373 x 1086 mm
Weight excluding packaging	86 kg
Safety clearance above**	500 mm

<sup>\*</sup> Condensation hoods specially designed for stacking kits are available.

Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.



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<sup>\*</sup> Condensation hoods specially designed for stacking kits are available.

<sup>\*\*</sup> Depends on type of air ventilation system and nature of ceiling.

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