

# Combi oven

## Modell

Convotherm 4 easyTouch BAKE

easyTouch

8 Shelves 600x400

Electric

Injection/Spritzer

Right-hinged 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
- Controllable fan – 5 speed settings

easyTouch 9" full-touch screen

ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing

Ethernet interface (LAN)

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 appliance door

## Standard features

Natural Smart Climate™ with ACS+ closed system, Operating modes:

- Steam (30-130°C) with guaranteed steam saturation
- Combi-steam (30-250°C) with automatic moisture adjustment
- Convection (30-250°C) with optimized heat transfer
- Extra-bake function – continue baking after profile ends with custom post-bake option

easyTouch user interface:

- Full 9" touchscreen
- Automatic cooking and baking with quick-select buttons (Press&Go+)
- TrayTimer - load management for baking different products at the same time
- Flexible regenerating function with preselect (Regenerate+)
- ecoCooking – energy saving function
- LT-cooking (low-temperature cooking) / Delta-T cooking
- Cook&Hold - cook and keep warm in one process
- 35 baking profiles and 14 profiles for snacks & hot counter food
- Rise&Ready – 3 cooking profiles integrated in the baking book
- On-screen Help with video guides for specific topics
- Start-time preset

Door handle with safety latch and slam function

Data storage for HACCP and pasteurization figures

Preheat and cool down function

## Options

Disappearing door – more space and greater safety at work (see separate datasheet)

Available in various voltages

Multi-point core temperature probe

## 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

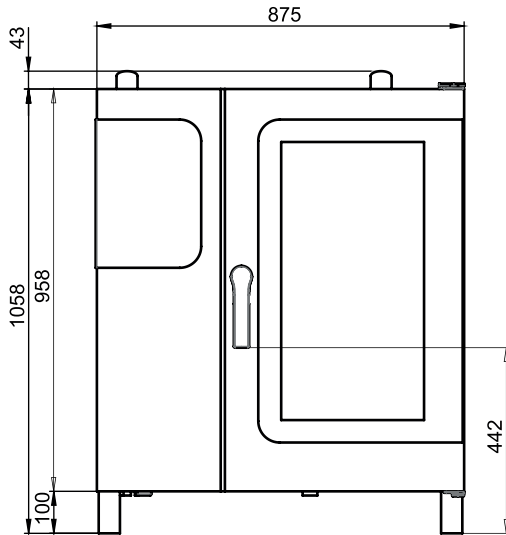
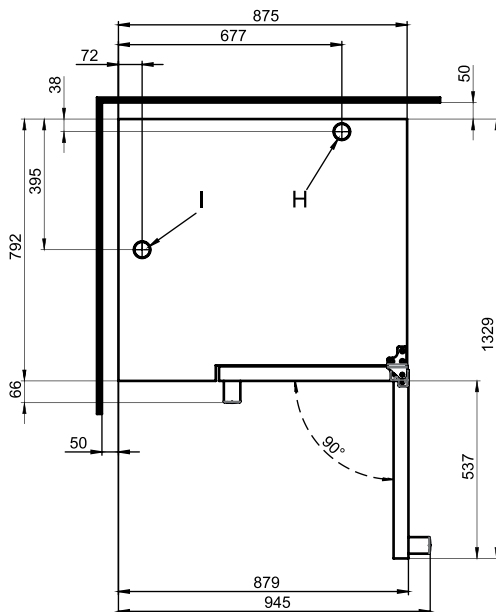
Equipment stands in various sizes and designs

GN racks

Stacking kits

Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)

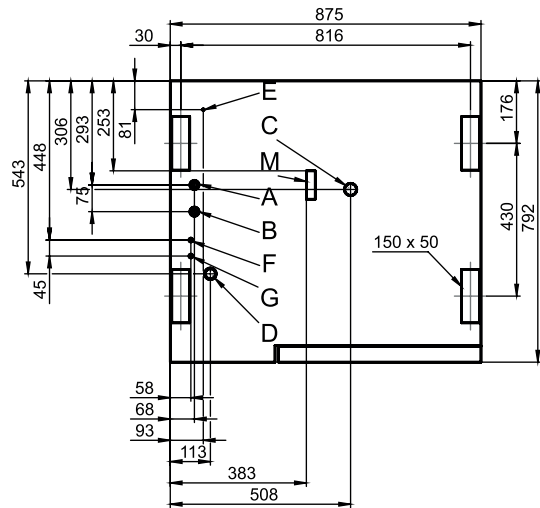


**Front view**

**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 water injection)
- 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	1100 x 1280 x 940 mm
Weight	
Empty weight without options* / accessories	116 kg
Weight of packaging	28 kg
Safety clearances**	
Rear	50 mm
Right	50 mm
Left (larger gap recommended for servicing)	50 mm
Above***	500 mm

\* max. weight of options 15 kg.

\*\* Minimum distance from heat sources: 500 mm.

\*\*\* Depends on type of air ventilation system and nature of ceiling.

## Loading capacity

Max. number of food containers	
600 x 400 baking tray	8
Maximum loading weight	
600 x 400	
Per combi oven	50 kg
Per shelf	15 kg

## Electrical supply

3N~ 400V 50/60Hz*	
Rated power consumption	19.5 kW
Rated current	28.1 A
Fuse rating	32 A
RCD, frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G6
3~ 400V 50/60Hz*	
Rated power consumption	19.5 kW
Rated current	28.1 A
Fuse rating	35 A
RCD, three-phase frequency converter	Type B/F (recommended)
Recommended conductor cross-section	5G6

\* 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 funnel waste trap
Type	DN 50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 3.5% (2°)

## Water quality

Water-supply connection A* for water injection	
General requirements	Drinking water, typically soft water (install water treatment system if necessary)
General hardness	4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e
Water-supply connection 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
Water-supply connections A, B*	
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

\* See diagram of connection points, page 2.

## Water consumption

Water-supply connection A*	
Ø Consumption for cooking	4.2 l/h
Max. consumption	0.6 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	6.3 l/h
Max. water flow rate	15 l/min

\* Values for selecting the capacity of the water treatment system.

\*\* Including water used for cooling the wastewater.

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

## Emissions

Dissipated heat*	
Latent heat	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1.25 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

\* The dissipated heat values were measured as per DIN 18873-1 "Methods for measuring the energy use of equipment for commercial kitchens — Part 1". The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052. Please consult your specialized design engineer for planning an air conditioning and ventilation system.

## ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

### Stacking kit

Permitted combination	6.10 on 10.10
For a combination of two electric appliances	
Select "Stacking kit for Convotherm 4 electric appliances"	
Combination available with foot height / floor clearance of 100, 150, 300, 350 mm.	

### 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	877 x 240 x 1085 mm
Weight excluding packaging	66 kg
Safety clearance above**	500 mm

\* Condensation hoods specially designed for stacking kits are available.

\*\* Depends on type of air ventilation system and nature of ceiling.

### 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	877 x 373 x 1085 mm
Weight excluding packaging	85 kg
Safety clearance above**	500 mm

\* Condensation hoods specially designed for stacking kits are available.

\*\* Depends on type of air ventilation system and nature of ceiling.

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.