

Combi steamer

Model

Convotherm 4 easyDial



Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Ο 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:
 - easyDial control panel
 - 0 Door handle and recoil hand shower
- easyDial user interface:
- Convotherm Dial (C-Dial) central control unit 0
- 0 Digital display
- 0 Retherming function - retherm products to peak quality
- 0 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
- One (1) loading trolley

Project
tem
Quantity
FCSI section
Approval

Date

easyDial

- Gas
- 20 slide rails
- 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
- 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 injecting water into the cooking chamber
- **Right-hinged door**

Options

- ConvoClean fully automatic cleaning system with optional single-dose dispensing
- Disappearing door more space and added safety (see page 2)
- Ethernet port (LAN)
- 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



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20.10 GS





Dimensions

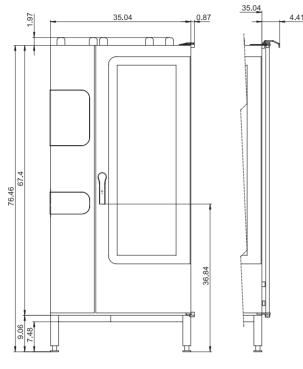
Weights

Views

Front view

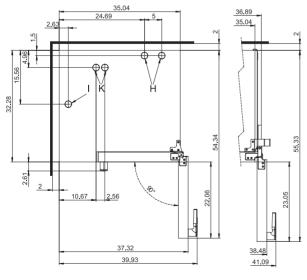
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(disappearing door optional)



View from above with wall clearances

(disappearing door optional)

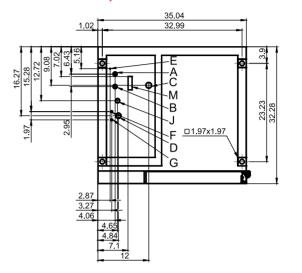


Installation requirements

Max. absolute appliance inclination during max. 2° (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
- J Gas connection
- **K** Exhaust outlet (cooking compartment heating element)
- 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	59	97 lbs
Packaging weight	88	3 lbs
Safety clearances**		
Rear	2	"
Right (right-hinged door)	2	
Right (disappearing door pushed back)	6	II .
Left (18" clearance recommended for service	ce) 2	"
Top***	39	9"
* Max. weight of options: 59 lbs.		
** Minimum clearance from heat sources: 20".		

*** 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 20 slide rails; rail spacing 2.68" max.]	
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

120V 1PH 60Hz *	
Rated power consumption	1.0 kW
Rated current	8.3 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194°F / 90°C

* Prepared for connection to an energy optimizing 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 connect- ing hose with a minimum diameter of 1/2"
Flow pressure	22 - 87 PSI / 1.5 - 6 bar
Drain	
Drain version	Permanent hookup (recommend- ed) 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) 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 Cl₂ (free chlorine) max. 0.2 ppm SO₄²⁻ (sulfate) max. 150 ppm Fe (iron) max. 0.1 ppm SiO₂ (silica) max. 13 ppm NH₂Cl (monochloramine) max. 0.4 ppm max. 104°F / max. 40°C Temperature

* See connection positions diagram, p. 2.

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



Water consumption

Gas

Emissions

Heat emission	
Latent	6800 BTU/h
Sensitive	7800 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water connection A*	
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
* Values intended as guide for specifying the water treatment system.	

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** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Gas specifications

Type of gas	Natural gas, propane
Gas connection	3/4" NPT
Flow pressure	
Natural gas	5.5 - 14" WC
Propane	11 - 14" WC
Heat output	For Natural gas, propane
Convection burner	143000 BTU/h

- 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.

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