CONVOTHERM®

Combi oven

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

Convotherm 4 deluxe easyTouch

- 12.20
  12 Shelves GN 2/1
- Gas
- Injection/Spritzer
- Disappearing door

Key features

- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ (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
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and 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 oven cavity
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- Cooking methods:
  - Steam (30-130°C) with guaranteed steam saturation
  - Combi-steam (30-250 °C) with automatic moisture control
  - Convection (30-250 °C) with optimized heat transfer
- Operation of easyTouch user interface:
  - 10" TFT HiRes glass touch display (capacitive)
  - Smooth-action, quick-reacting scrolling function
  - Natural Smart Climate™ (ACS+)
- Climate Management
  - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro, Multi-point core temperature probe, Preheat and cool down function
- Production Management
  - Automatic cooking with Press&Go with up to 399 profiles
  - Integrated cookbook with 7 different categories
  - TrayTimer – load management for different products at the same time (manual mode)
  - TrayView – Load management for automatic cooking of different products using Press&Go
  - Favorites management
  - HACCP data storage
  - USB port
  - ecoCooking – energy-save function
  - LT cooking (low-temperature cooking) / Delta-T cooking
  - Cook&Hold – cook and hold in one process
  - Auto Start
  - Regenerate+ – flexible multi-mode rethermalization function with preselect

Standard features

- Cleaning Management:
  - Convoclean+: Fully automatic cleaning system
  - Quick access to individually created and saved cleaning profiles
  - Cleaning Scheduler
  - FilterCare Interface
- HygieniCare:
  - Hygienic Steam Function
  - Hygienic Handles
  - SteamDisinfect
- Design:
  - Unit door with safety latch, sure-shut function, venting position
  - Steam generated by injecting water into the oven cavity
  - Adjustable appliance feet, from 100 mm to 125 mm
  - Multi-point core temperature probe
  - Integrated recoil hand shower

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Convotherm 4 deluxe easyTouch

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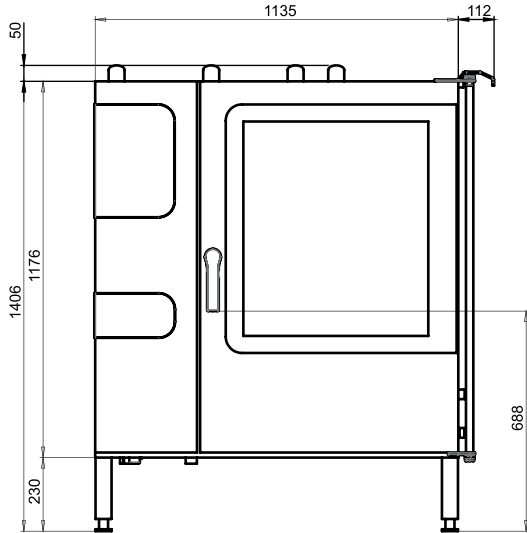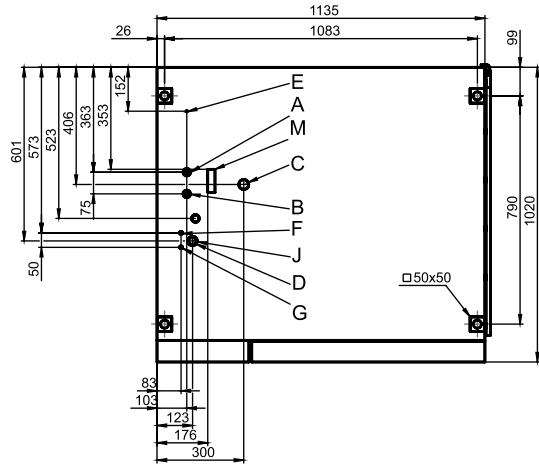- Disappearing door

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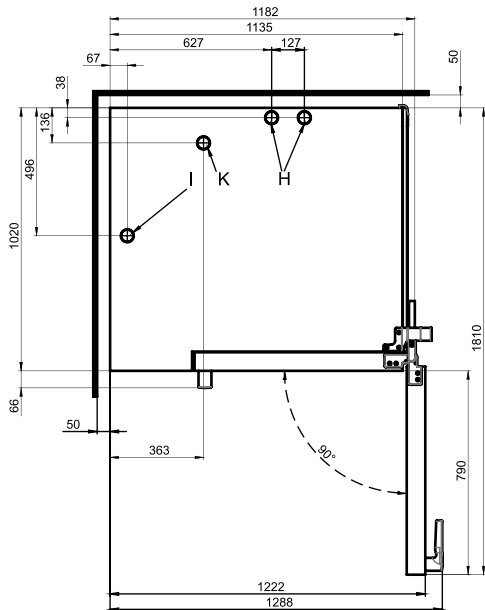
Options

- Disappearing door – more space and greater safety at work
- ConvoGrill with grease management function (on request)
- Steam and vapour removal – built-in condensation module (on request)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- Production Management: kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- 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)

Front view

View from above with wall clearances

Installation instructions

Absolute tilt of unit in operation*	max. 2° (3.5%)
Clearance from heat sources	min. 500 mm
Recommended clearance for service, left side of unit	min. 500 mm

* 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 ∅ 50 mm
I	Dry air intake ∅ 50 mm
J	Gas supply
K	Exhaust outlet ∅ 60.3 mm
M	Safety overflow 80 x 25 mm
	RJ45 Ethernet port

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1410 x 1615 x 1170 mm
Weight	
Empty weight without options* / accessories	284 kg
Weight of packaging	45 kg
Safety clearances**	
Rear	50 mm
Right-hand side (disappearing door pushed back)	160 mm
Left (see installation instructions)	50 mm
Top***	1000 mm

* Weight of options 15 kg max.

** Required for functionality of appliance.

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

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Loading capacity

Max. number of food containers

GN 1/1*	24
GN 2/1*	12
Plates max. Ø 32 cm, Ring spacing 66 mm**	74
Plates max. Ø 32 cm, Ring spacing 80 mm**	59

Maximum loading weight

GN 1/1 / 600 x 400	
Per combi oven	120 kg
Per shelf level	15 kg

* Matching loading trolley included as standard.

** Matching loading trolley available as an accessory.

Electrical supply

1N~ 230V 50/60Hz	
Rated power consumption	0.6 kW
Rated current	2.3 A
Fuse rating	16 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section*	3G2.5
1N~ 100V 50/60Hz	
Rated power consumption	0.5 kW
Rated current	5.2 A
Fuse rating	16 A
RCD (GFCI), single-phase frequency converter	Type A/B
Recommended conductor cross-section*	3G2.5

* Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Gas data

Operating materials	Natural gas, LPG
Exhaust gas extraction system	Air conditioning system with safety shutdown
Connection to gas supply	R 3/4"
Supply flow pressure (CE compliant)	
Natural gas 2H (E)	20 (17 - 25) mbar
Natural gas 2L (LL)	20/25 (18 - 30) mbar
Liquefied gas 3B/P	29/37/50 (25 - 57.5) mbar
Propane 3P	29/37/50 (25 - 57.5) mbar
Heat output	
Natural gas 2H (E)	
Convection burner	31 kW
Natural gas 2L (LL)	
Convection burner	30 kW
Propane 3P*	
Convection burner	31 kW
Gas consumption	
Natural gas 2H (E)	3.3 m³/h
Natural gas 2L (LL)	3.8 m³/h
Propane 3P / liquefied gas 3B/P	2.4 kg/h
Exhaust gas output rate	
Natural gas, LPG	max. 143 m³/h

*The heat output is up to 15% higher with 3B/P LPG.

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	Open tank or channel/trough (recommended) or fixed connection
Type	DN 50 (min. internal Ø: 46 mm)
Slope for drain 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^- (chloride)	max. 60 mg/l
Cl_2 (free chlorine)	max. 0.2 mg/l
SO_4^{2-} (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
SiO_2 (silicate)	max. 13 mg/l
NH_2Cl (monochloramine)	max. 0.2 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	8.8 l/h
Max. consumption	0.6 l/min

Water-supply connections A, B

Ø Consumption for cooking**	13.3 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	8200 kJ/h / 2.28 kW
Sensible heat	11000 kJ/h / 3.06 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.

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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