

Combi oven

Project _ Quantity FCSI section Approval Date

Model

Convotherm 4 easyDial

- easyDial
- Electric 6+1 Shelves GN 1/1
 - 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
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - O 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
- o Regenerating function regenerates products to their peak
- o 99 cooking profiles each containing up to 9 steps
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- 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 rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-measure dispensing) and for semi-automatic oven cleaning



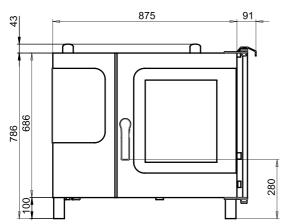


Dimensions

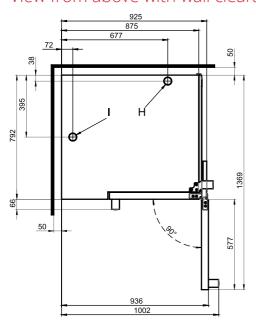
Weights

Views

Front view



View from above with wall clearances

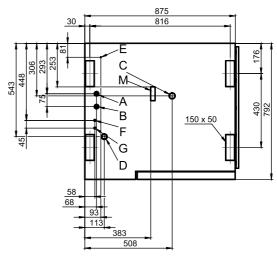


Installation instructions

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	1100 x 1010	x 940 mm
Weight		
Empty weight without options* / ac	cessories	123 kg
Weight of packaging		25 kg
Safety clearances**		
Rear		50 mm
Right-hand side (disappearing door	pushed back)	130 mm
Left (larger gap recommended for s	ervicing)	50 mm
Top***		500 mm

- $\boldsymbol{*}$ 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*	6+1
600 x 400** baking tray	5
Plates max. Ø 32 cm, Ring spacing 66 mm**	20
Plates max. Ø 32 cm, Ring spacing 79 mm**	15
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	30 kg
Per shelf level	15 kg

- * Matching rack included as standard.
- ** Matching rack available as an accessory.

Electrical supply

3N~ 400V 50/60Hz*	
Rated power consumption	11.0 kW
Rated current	15.9 A
Fuse rating	16A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	5G4
3~ 230V 50/60Hz*	
Rated power consumption	10.9 kW
Rated current	27.4 A
Fuse rating	35 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G6
3~ 200V 50/60Hz*	
Rated power consumption	10.9 kW
Rated current	31.5 A
Fuse rating	35 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section	4G6
3~ 400V 50/60Hz*	
Rated power consumption	11.0 kW
Rated current	15.9 A
Fuse rating	16 A
RCD (GFCI), three-phase frequency converter	Type B/F (recommended)
Recommended conductor cross-section	5G4
* Connection to energy ontimization system included	as standard

 $[\]ensuremath{\mbox{*}}$ 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
Туре	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 3.5% (2°)

Water quality

Water-supply connection Water-supply connection	B* for cleaning, recoil hand shower
General requirements	Drinking water, typically hard wate
General hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
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
Temperature	max. 40 °C
Electrical conductivity	min. 20 μS/cm

 $[\]ensuremath{^{\star}}$ See diagram of connection points, page 2.

Water consumption

Water-supply connections A, B	
Ø Consumption for cooking**	3.0 l/h
Max. water flow rate	15 l/min

 $[\]ensuremath{^{\star\star}}$ Including water used for cooling the wastewater.

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



Emissions

Accessories

Emissions

Dissipated heat

Latent heat

Sensible heat

Waste water temperature

Noise during operation

2100 kJ/h / 0.58 kW

2500 kJ/h / 0.69 kW

max. 80 °C

max. 70 dBA

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Stacking kit

Permitted combinations	6.10 on 6.10
	6.10 on 10.10

For a combination of two electric appliances

Select "Stacking kit for Convotherm 4 electric appliances"

For a combination of one electric appliance and one gas appliance in the stacking kit

Select "Stacking kit for Convotherm 4 electric appliances" if:

Bottom combi oven EB/ES
Top combi oven GB/GS

Select "Stacking kit for Convotherm 4 gas appliances" if:

Bottom combi oven GB/GS
Top combi oven EB/ES

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 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

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.



3758173_05 ENG_GBR 11/18, © 2018 Welbilt. Continuous improvements to the product may mean changes to the specification are made without explicit mention

^{*} Condensation hoods specially designed for stacking kits are available.

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

^{*} Condensation hoods specially designed for stacking kits are available.

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