

Combi steamer

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

C4eT 10.10 GS DD

Model

Convotherm 4 easyTouch

- easyTouch
- 10+1 Shelves GN 1/1
- Gas
- Injection/Spritzer
- 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
 - 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)
- 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
- 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
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- HygienicCare – food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go – automatic cooking using quick-select buttons
 - TrayTimer – load management for different products at the same time
 - Regenerate+ – flexible multi-mode regenerating function
 - ecoCooking – energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cooks and holds in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and sure-shut function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

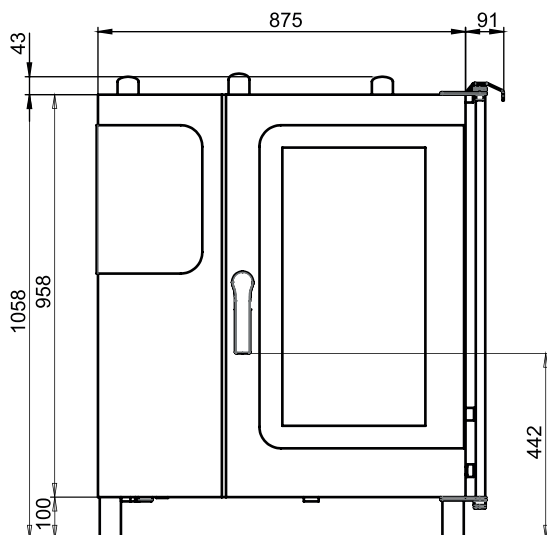
- ConvoGrill with grease management function (on request)
- ConvoSmoke – built-in food-smoking function
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

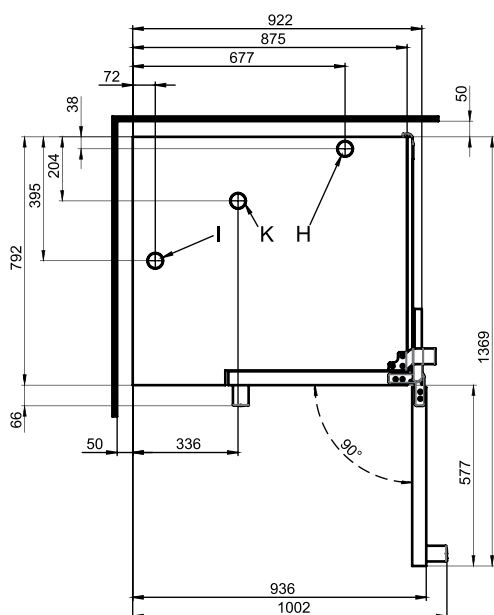
- ConvoLink – HACCP and cooking profile management PC software
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)



Front view



View from above with wall clearances

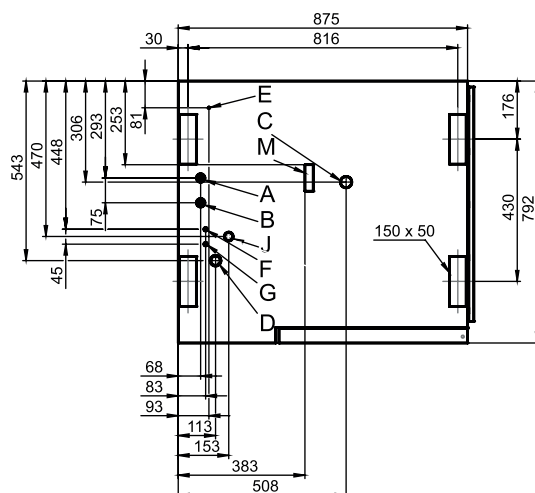


Installation instructions

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

* Adjustable feet included as standard.

Connection positions



- 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
- J Gas supply
- K Exhaust outlet (cooking-chamber convection heater)
- M Safety overflow 80 mm x 25 mm

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 1110 x 1280 x 940 mm

Weight

Empty weight without options* / accessories 149 kg

Weight of packaging 30 kg

Safety clearances**

Rear 50 mm

Right-hand side (disappearing door pushed back) 130 mm

Left (larger gap recommended for servicing) 50 mm

Top*** 1000 mm

* Weight of options 10 kg max.

** 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

GN 1/1*	10+1
600 x 400** baking tray	8
Plates max. Ø 32 cm, Ring spacing 66 mm**	32
Plates max. Ø 32 cm, Ring spacing 79 mm**	26

Maximum loading weight

GN 1/1 / 600 x 400	
Per combi steamer	50 kg
Per shelf level	15 kg

* Matching rack included as standard.

** Matching rack available as an accessory.

Electrical supply

1N~ 230V 50/60Hz

Rated power consumption	0.6 kW
Rated current	2.3 A
Fuse	16 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section*	3G2.5

1N~ 100V 50/60Hz

Rated power consumption	0.5 kW
Rated current	5.2 A
Fuse	16 A
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section*	3G2.5

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

Water connection

Water supply

Water supply	2 x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 kPa (1.5 - 6 bar)

Appliance drain

Drain version	Permanent connection (recommended) or funnel waste trap
Type	DN50 (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)
Total 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
Total 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
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

* See diagram of connection positions, 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 positions, 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

Gas data

Fuels	Natural gas, liquid gas
Exhaust gas duct	Air conditioning system with safety shutdown
Connection to gas supply	R 3/4"
Supply flow pressure (CE compliant)	
Natural gas 2H (E)	17 - 25 mbar
Natural gas 2L (LL)	18 - 30 mbar
Liquid gas 3B/P	20 - 57.5 mbar
Propane 3P	25 - 57.5 mbar
Heat output	
Natural gas 2H (E)	
Convection burner	21 kW
Natural gas 2L (LL)	
Convection burner	20 kW
Propane 3P*	
Convection burner	22 kW
Gas consumption	
Natural gas 2H (E)	2.1 m³/h
Natural gas 2L (LL)	2.5 m³/h
Propane 3P / Liquid gas 3B/P	1.7 kg/h
Exhaust gas output rate	
Natural gas, liquid gas	max. 92 m³/h

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

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.

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Stacking kit

Permitted combination	6.10 on 10.10
For a combination of two gas appliances	
Select "Stacking kit for Convotherm 4 gas 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 steamer	EB/ES
Top combi steamer	GB/GS
Select "Stacking kit for Convotherm 4 gas appliances" if:	
Bottom combi steamer	GB/GS
Top combi steamer	EB/ES