

Combi steamer

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

C4eT 6.10 ES DD

Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 1/1
- Electric
- 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

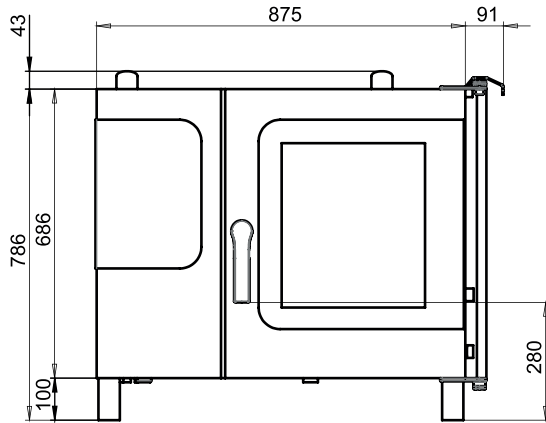
- Steam and vapour removal – built-in condensation module (on request)
- ConvoGrill with grease management function (on request)
- ConvoSmoke – built-in food-smoking function
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

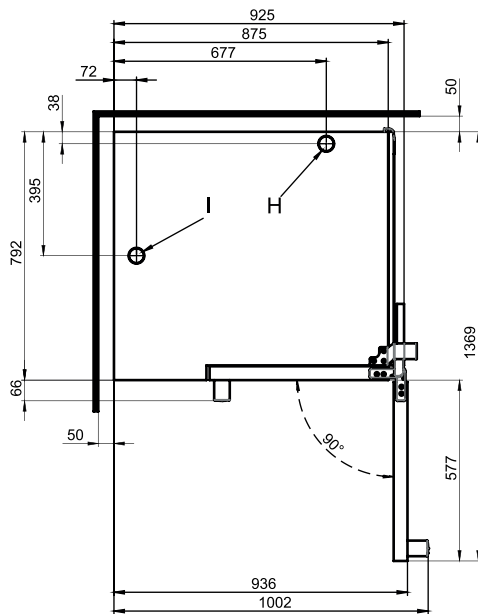
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- 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

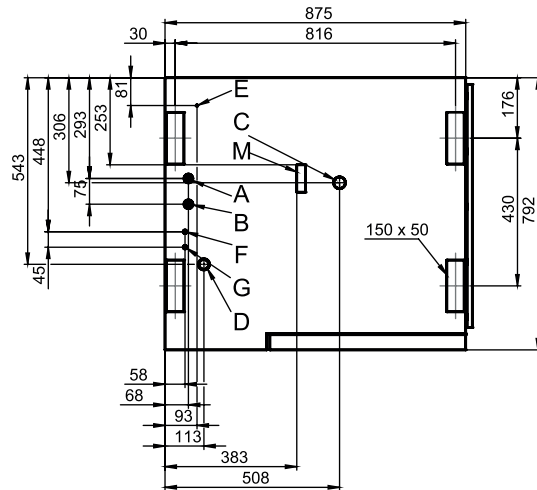


Installation instructions

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
- M** Safety overflow 80 mm x 25 mm

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 1110 x 1010 x 940 mm

Weight

Empty weight without options* / accessories 125 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 servicing) 50 mm
Top*** 500 mm

* 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 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 steamer | 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 | 16 A |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section | 5G4 |

3~ 230 V 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~ 200 V 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~ 400 V 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 optimization system included as standard.

PLEASE NOTE: If the ConvoSmoke option is chosen, the only voltages available are 3~ 230V 50/60Hz and 3N~ 400V 50/60Hz.

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 | 2.3 l/h |
| Max. consumption | 0.6 l/min |

Water-supply connections A, B

| | |
|-----------------------------|----------|
| Ø Consumption for cooking** | 3.5 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

| | |
|--------------------------------|---------------------|
| Heat output | |
| Latent heat | 2100 kJ/h / 0.58 kW |
| Sensible heat | 2500 kJ/h / 0.69 kW |
| Waste water temperature | |
| | max. 80 °C |
| Noise during operation | |
| | 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 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 |

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.