Convotherm®

Combi steamer

Model

Convotherm 4 easyTouch

- easyTouch
- 6+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)
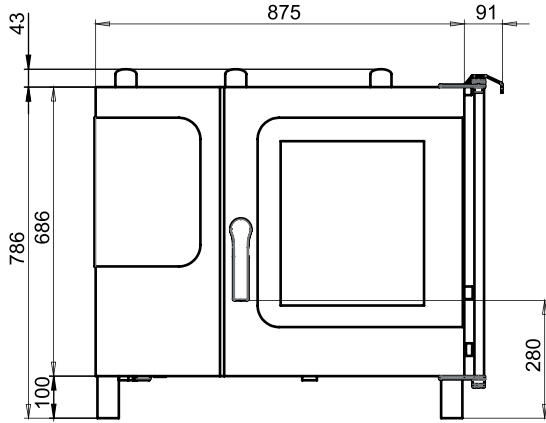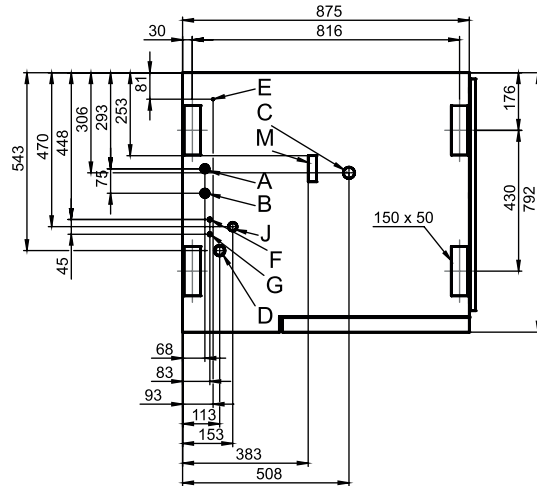
CE

Manitowoc

C4eT 6.10 GS DD

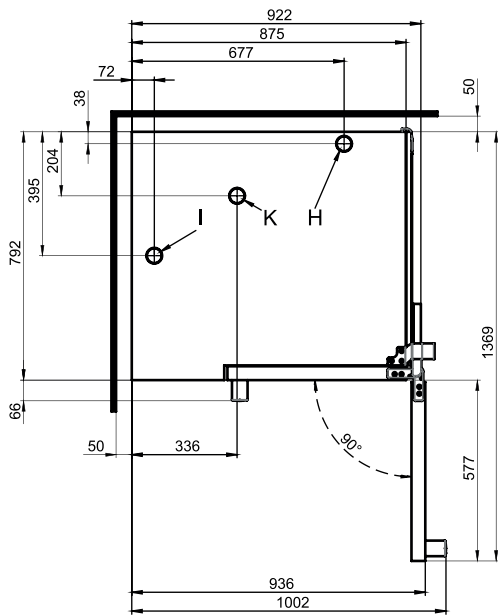## Front view

View from above with wall clearances

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

Installation instructions

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

* Adjustable feet included as standard.

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1110 x 1010 x 940 mm
Weight	
Empty weight without options* / accessories	133 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***	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*	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

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	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.

C4eT 6.10 GS DD

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

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	11 kW
Natural gas 2L (LL)	
Convection burner	10.5 kW
Propane 3P*	
Convection burner	11.5 kW
Gas consumption	
Natural gas 2H (E)	1.2 m^3/h
Natural gas 2L (LL)	1.4 m^3/h
Propane 3P / Liquid gas 3B/P	0.9 kg/h
Exhaust gas output rate	
Natural gas, liquid gas	max. 51 m^3/h

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

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 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

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.

Convotherm Elektrogeräte GmbH
Ovens & Advanced Cooking EMEA
Manitowoc Foodservice
Talstrasse 35, 82436 Eglfing, Germany

Tel: +49(0)8847 67-0
Fax: +49(0)8847 414

www.convotherm.com

Manitowoc