



Convotherm 4 easyTouch Combi Steamer

C4EST10.20CD ELECTRIC DIRECT STEAM 22 x 1/1GN or 11 x 2/1GN

- Direct steam system
- ACS+ (Advanced Closed System +) 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 automated cleaning system with eco, express and regular modes, including optional single-measure dispensing
- Ethernet / LAN interface
- HygienicCare
- · USB port integrated in the control panel
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door
- Disappearing door



Standard Features

- ACS+ operating modes:
- Steam (30-130°C) with guaranteed steam saturation
- Combi-steam (30-250°C) with automatic humidity adjustment
- Convection (30-250°C) with optimised heat transfer
- HygienicCare: safety through antibacterial surfaces
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - Full 9" full-touch screen
 - Press&Go automatic cooking using quick-select buttons
 - TrayTimer load management for different products at the same time
 - Regenerate+ versatile regenerating function with preselect
 - ecoCooking energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold cooking and holding in one process
 - 399 cooking profiles containing up to 20 steps
 - On-screen Help with topic-based video function
 - Starting time preselect

- Multi-point core temperature sensor
- Door handle with safety latch and sure-shut function
- RS232 and RS485 interface
- · Data storage for HACCP figures
- Preheat and Cool down function

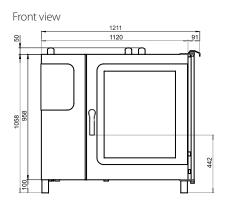
Options

- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- ConvoSmoker smoker model
- Marine model
- Available in various voltages
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket

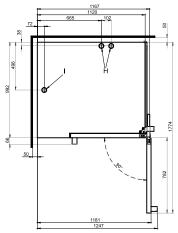


Convotherm 4 easyTouch Combi Steamer

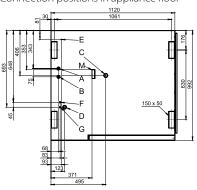
C4EST10.20CD ELECTRIC DIRECT STEAM 22 x 1/1GN or 11 x 2/1GN



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for water injection)
- Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- Electrical connection
- E Equipotential bonding
- Rinse aid connection
- **G** Cleaning agent connection
- H Air vent Ø 50 mm
- Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS Width 1211 mm Depth Height 992 mm 1058 mm Weight 185 kg PACKED DIMENSIONS

1345 mm 1140 mm Depth 1280 mm Weight (including cleaning system)
Safety clearances*

Left (larger recommended for servicing) Top (for ventilation) 50 mm *Heat sources must lie at a minimum distance of 500 mm from the

INSTALLATION REQUIREMENTS

For precise installation instructions please refer to the units installation manual

LOADING CAPACITY

Max. number of food containers Shelf distance 68mm GN 1/1 (with standard rack) GN 2/1 (with standard rack) 600 x 400 baking sheet (with appropriate rack)

Max. loading weight GN 1/1 / 600 x 400 100 kg Per combi steamer 15 kg **ELECTRICAL SUPPLY**

3N~ 400V 50/60Hz (3P+N+E)

33 7 kW Rated power consumption 48.7 A Rated current Fuse RCD (GFCI), frequency converter 50 A (singlephase) (recommended) type B/F (optional)

Special voltage options available on request.
Connection to an energy optimisation system as standard.

WATER CONNECTION

Water supply

2x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure

150 - 600 kPa (1.5 - 6 bar)

Permanent connection (recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm) Type Slope for waste-water pipe

WATER OUALITY

Drinking water

(install water treatment system if necessary) Treated tap water for water injection

Untreated tap water for cleaning, recoil hand shower

4-7 °dh / 70-125 ppm / 7-13 °TH / 5-9 °e 4-20 °dh / 70-360 ppm / Cleaning, recoil hand shower (hard water) 7-35 °TH / 5-25 °e **Properties** pH Cl- (chloride) max. 60 mg/l max. 0.2 mg/l max. 150 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) Fe (iron) max. 0.1 mg/l

Temperature Electrical conductivity **EMISSIONS** Heat output

6400 kJ/h / 1.78 kW 7800 kJ/h / 2.17 kW max. 80 °C Sensible heat
Waste water temperature Noise during operation STACKING KIT

Permitted combinations

6.20 on 10.20 (Electric on electric appliance)

MOFFE

Australia moffat.com.au

New Zealand moffat.co.nz

Australia Moffat Pty Limited

Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Ph 03-9518 3888 Fax 03-9518 3833 vsales@moffat.com.au www.moffat.com.au

New South Wales Ph 02-8833 4111 nswsales@moffat.com.au

South Australia Ph 03-9518 3888 vsales@moffat.com.au

Queensland Ph 07-3630 8600 gldsales@moffat.com.au

Western Australia Ph 08-9202 6820 bgarcia@moffat.com.au

New Zealand Moffat Limited

Christchurch 45 Illinois Drive Izone Business Hub Rolleston 7675 New Zealand Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz

Auckland Ph +64 9-574 3150 sales@moffat.co.nz

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice

© Copyright Moffat Ltd AN.CON.S.1702



