

Convotherm 4 easyTouch Combi Steamer

C4EST20.20CD ELECTRIC DIRECT STEAM 40 x 1/1GN or 20 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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP figures
- Preheat and Cool down function

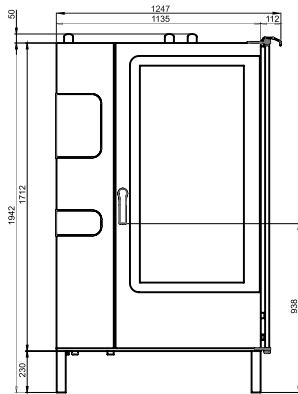
Options

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

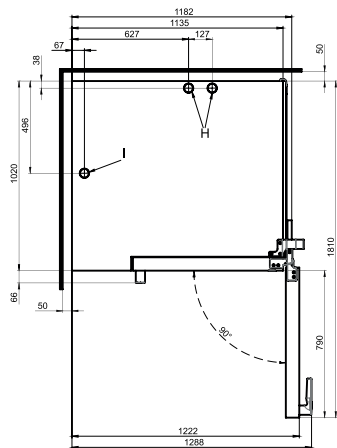
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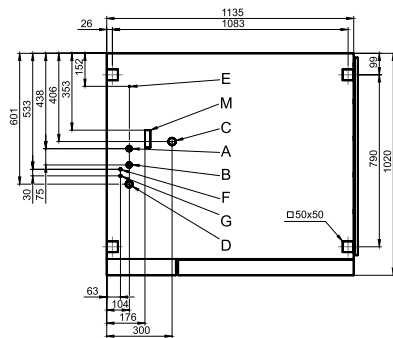
Front view



View from above with wall clearances



Connection positions in appliance floor



- 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

Width	1247 mm
Depth	1020 mm
Height	1942 mm
Weight	359 kg

PACKED DIMENSIONS

Width	1410 mm
Depth	1170 mm
Height	2150 mm
Weight (including cleaning system)	407 kg

Safety clearances*

Rear	50 mm
Right	160 mm
Left (larger recommended for servicing)	50 mm
Top (for ventilation)	500 mm

*Heat sources must lie at a minimum distance of 500 mm from the appliance.

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 loading trolley)	40
GN 2/1 (with standard loading trolley)	20
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	180 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	67.3 kW
Rated current	97.3 A
Fuse	100 A
RCD (GFCI), frequency converter	Type 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
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

Drinking water
(install water treatment system if necessary)
Treated tap water for water injection
Untreated tap water for cleaning, recoil hand shower

Total hardness
Injection (soft water) 4-7 °dh / 70-125 ppm / 7-13 °TH / 5-9 °e

Cleaning, recoil hand shower (hard water) 4-20 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e

Properties

pH	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

EMISSIONS

Heat output	
Latent heat	11000 kJ/h / 3.06 kW
Sensible heat	14100 kJ/h / 3.92 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA



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