

Convotherm 4 easyTouch Combi Steamer

C4EST6.10CD ELECTRIC DIRECT STEAM 7 x 1/1GN

- 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

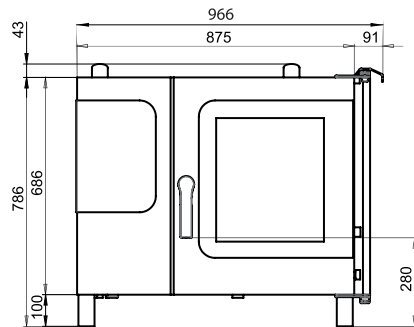
Options

- 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

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Front view



DIMENSIONS

Width	966 mm
Depth	792 mm
Height	786 mm
Weight	125 kg

PACKED DIMENSIONS

Width	1110 mm
Depth	940 mm
Height	1010 mm
Weight (including cleaning system)	150 kg

Safety clearances*

Rear	50 mm
Right	130 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 rack)	7
600 x 400 baking sheet (with appropriate rack)	5

Max. loading weight GN 1/1 / 600 x 400

Per combi steamer	30 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	11.0 kW
Rated current	15.9 A
Fuse	16 A
RCD (GFCI), frequency converter (singlephase)	Type A (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 DN50 (min. internal Ø: 46 mm)

Type 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 2100 kJ/h / 0.58 kW

Sensible heat 2500 kJ/h / 0.69 kW

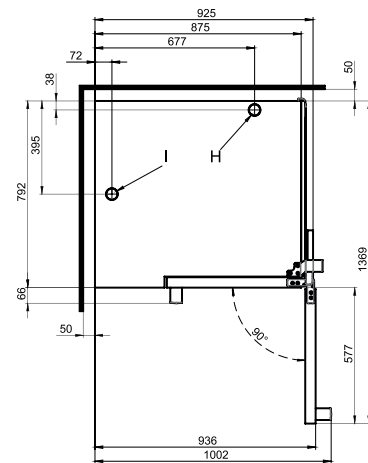
Waste water temperature

Noise during operation max. 80 °C max. 70 dBA

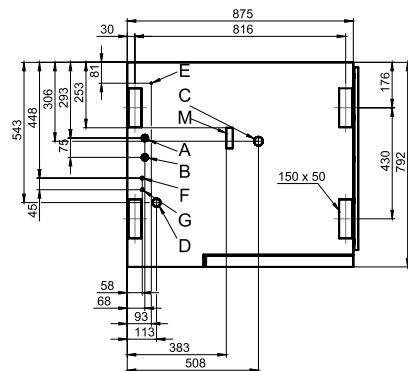
STACKING KIT

Permitted combinations 6.10 on 6.10 6.10 on 10.10 (Electric on electric appliance)

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



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