

# Convotherm 4 easyTouch Combi Steamer

## C4EST10.20C 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



### 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

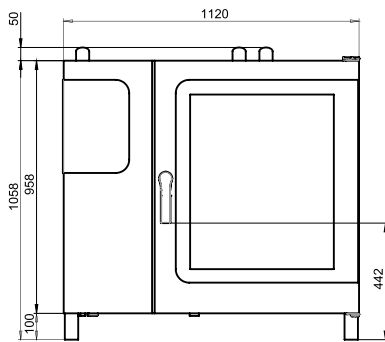
### Options

- Disappearing door
- 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

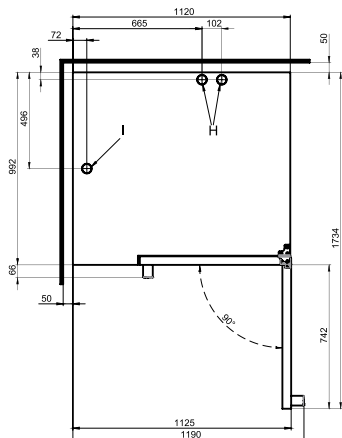
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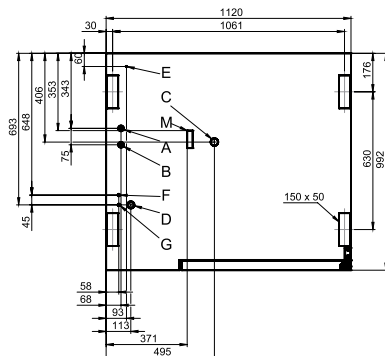
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Soft-water connection G 3/4"
- B Hard-water connection G 3/4"
- C Drain connection DN 50
- D Electrical supply
- E Equipotential bonding
- F Nozzle-detergent connection
- G Cleaning-fluid connection
- H Air vent Ø 50 mm
- I Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

### DIMENSIONS

Width	1120 mm
Depth	992 mm
Height	1058 mm
Weight	175 kg

### PACKED DIMENSIONS

Width	1410 mm
Depth	1175 mm
Height	1330 mm
Weight (including cleaning system)	204 kg

### Safety clearances\*

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

\*Heat sources must lie at a minimum distance of 50 cm 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)	22
GN 2/1 (with standard rack)	11
600 x 400 baking sheet (with appropriate rack)	16
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	100 kg
Per shelf	15 kg

### ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3/N/PE)*	
Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse	50 A
RCD (GFCI), frequency converter (singlephase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section**	5G16

Special voltage options available on request.

\*Connection to an energy optimisation system as standard.

\*\*Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length

### 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. 5% (3°)

### 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 <sup>-</sup> (chloride)	max. 100 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

### EMISSIONS

<b>Heat output</b>	
Latent heat	6400 kJ/h / 1.78 kW
Sensible heat	7900 kJ/h / 2.17 kW
<b>Waste water temperature</b>	max. 80 °C
<b>Noise during operation</b>	max. 70 dBA

### STACKING KIT

Permitted combinations (Electric on electric appliance)	6.20 on 10.20
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