

Convotherm 4 easyTouch Combi Steamer

C4EST6.20C ELECTRIC DIRECT STEAM 14 x 1/1GN or 7 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

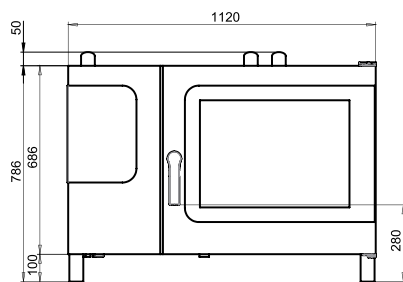
Options

- 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



DIMENSIONS

Width	1120 mm
Depth	992 mm
Height	786 mm
Weight	164 kg

PACKED DIMENSIONS

Width	1410 mm
Depth	1175 mm
Height	1105 mm
Weight (including cleaning system)	188 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	68mm
Shelf distance	14
GN 1/1 (with standard rack)	7
GN 2/1 (with standard rack)	10
600 x 400 baking sheet (with appropriate rack)	
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	60 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3/N/PE)*	19.5 kW
Rated power consumption	28.1 A
Rated current	35 A
Fuse	Type A (recommended), type B/F (optional)
RCD (GFCI), frequency converter (singlephase)	5G6

Recommended conductor cross-section**

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 DN50 (min. internal Ø: 46 mm)
Type 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- (chloride)	max. 100 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	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1.25 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

STACKING KIT

Permitted combinations	6.20 on 6.20
(Electric on electric appliance)	6.20 on 10.20



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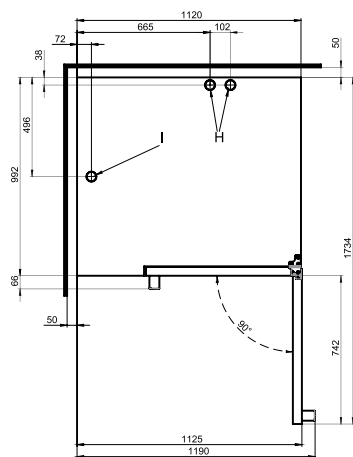
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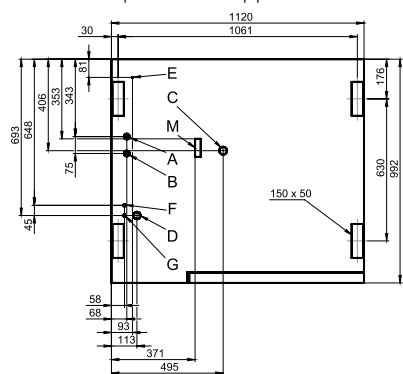
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View from above with wall clearances



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

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