

# Convotherm 4 easyTouch Combi Steamer

## C4EST20.20C 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



### 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

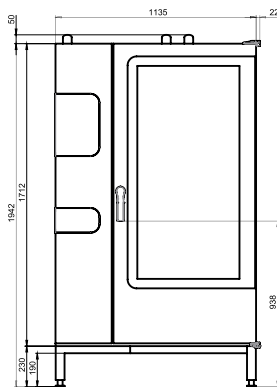
### Options

- Disappearing door
- 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

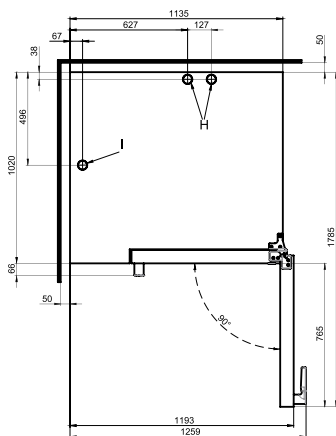
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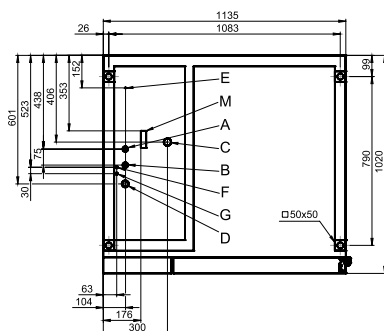
Front view



View from above with wall clearances



Connection positions in appliance floor



- A** 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	1135 mm
Depth	1020 mm
Height	1942 mm
Weight	340 kg

### PACKED DIMENSIONS

Width	1435 mm
Depth	1200 mm
Height	2185 mm
Weight (including cleaning system)	382 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

<b>Max. number of food containers</b>	
Shelf distance	68mm
GN 1/1 (with standard loading trolley)	40
GN 2/1 (with standard loading trolley)	20
<b>Max. loading weight GN 1/1 / 600 x 400</b>	
Per combi steamer	180 kg
Per shelf	15 kg

### ELECTRICAL SUPPLY

<b>3N ~ 400V 50/60Hz (3/N/PE)*</b>	
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)
Recommended conductor cross-section**	5G35

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

#### 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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