

Convotherm 4 Deluxe easyTouch Combi Steamer

C4DEST20.10D ELECTRIC DIRECT STEAM 20 x 1/1 GN

- Direct steam system
- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by injecting water into the oven chamber
- Triple glass appliance door
- Right-hinged appliance door
- Disappearing door



Standard Features

- Cooking methods:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250 °C) with automatic moisture control
 - Convection (30-250 °C) with optimised heat transfer
- Operation of easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick reacting scrolling function
- Climate Management
 - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe
 - Preheat and cool down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 cooking profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – load management for different products at the same time (manual mode)
 - TrayView – load management for automatic cooking of different products using Press&Go
 - Favourites management
 - HACCP data storage
 - USB port
 - ecoCooking – energy-save function
 - LT cooking (low temperature cooking) / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Autostart
 - Regenerate+ - flexible multi-mode rethermalisation function with preselect

- Cleaning Management:
 - ConvoClean+ - fully automatic cleaning system
 - Quick access to individually created and saved cleaning profiles
 - Cleaning scheduler
 - FilterCare interface
- HygieniCare: safety by antibacterial surfaces
 - Hygienic Steam Function
 - Hygienic Handles
 - SteamDisinfect
- Door handle with sure-shut function
- Adjustable appliance feet, from 100 mm to 125 mm
- Integrated recoil hand shower

Options

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

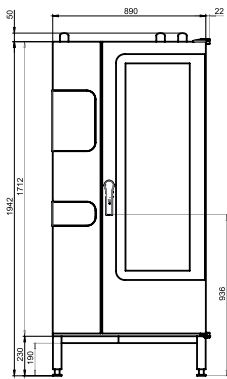
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)

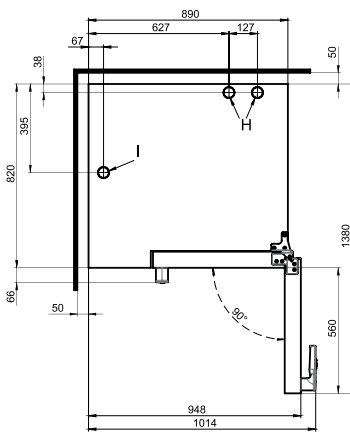
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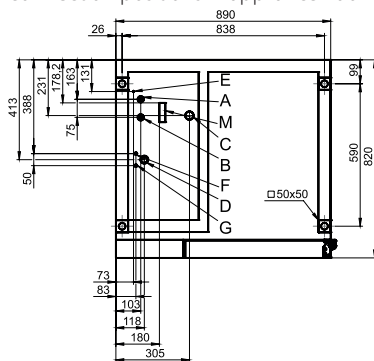
Front view



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** Dry air intake Ø 50 mm
- M** Safety overflow 80 mm x 25 mm RJ45 Ethernet port

DIMENSIONS

| | |
|--------|---------|
| Width | 1002mm |
| Depth | 820 mm |
| Height | 1942 mm |
| Weight | 272 kg |

PACKED DIMENSIONS

| | |
|------------------------------------|---------|
| Width | 1165 mm |
| Depth | 970 mm |
| Height | 2150 mm |
| Weight (including cleaning system) | 312 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 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) | 20 |
| 600 x 400 baking sheet (with appropriate loading trolley) | 17 |
| Max. loading weight GN 1/1 / 600 x 400 | |
| Per combi steamer | 100 kg |
| Per shelf | 15 kg |

ELECTRICAL SUPPLY

| | |
|---|---|
| 3N~ 400V 50/60Hz (3P+N+E) | |
| Rated power consumption | 38,9 kW |
| Rated current | 56,2 A |
| Fuse | 63 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 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 | 6900 kJ/h / 1.92 kW |
| Sensible heat | 8900 kJ/h / 2.47 kW |

Waste water temperature

max. 80 °C

Noise during operation

max. 70 dBA



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