

Convotherm mini 2in1 Combi Steamer

C4EMT6.10C-2IN1 ELECTRIC DIRECT STEAM 12 x 1/1 GN

- Direct steam system
- Cooking methods: steam, combi-steam, convection
- Cooking functions:
 - Crisp&Tasty – 3 moisture removal settings
 - BakePro – 3 levels of traditional baking
 - Reduced fan speed and auto-reverse mode
- easyTouch 7" full touchscreen
- ConvoClean system, fully automatic cleaning system with express mode
- Ethernet interface (LAN)
- USB port built into control panel
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door
- Stand containing cleaning-agent drawer
- Hand shower with smooth flow control



Standard Features

- Cooking methods:
 - Steam (30-120°C) with guaranteed steam saturation
 - Combi-steam (100-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimised heat transfer
- easyTouch user interface:
 - 7" full touchscreen
 - Press&Go – automatic cooking and baking using quick-select buttons
 - easyStart – automatic cooking and baking using product suggestions
 - TrayTimer – oven load management for different products at the same time
 - Regenerate – flexible multi-mode retherm function
 - ecoCooking – energy-saving function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Programmable with an unlimited number of cooking profiles, each with up to 99 steps and one picture
 - On-screen help
 - Start time preset

- Door handle with sure-shut function
- HACCP data storage
- Preheat and cool down function
- Flexible shelf spacing
- Vapour reduction
- Multi-point core temperature probe

Options

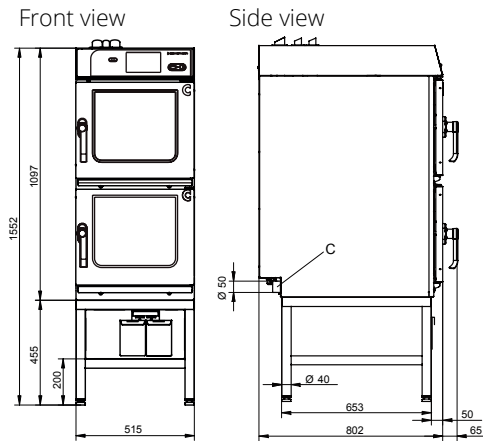
- Left-hinged appliance door
- Available in various voltages

Accessories

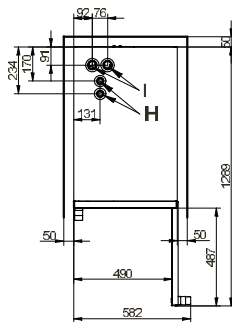
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent mini condensation hood
- Care products for the fully automatic cleaning system (multiple measure dispensing)

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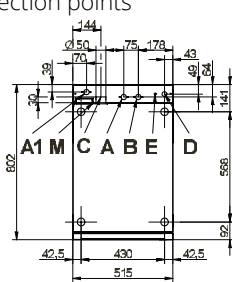
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View from above with wall clearances



Connection points



- A Water-supply connection (for water injection)
- B Water-supply connection (for cleaning)
- C Drain connection DN 50
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent \varnothing 30 mm
- I Ventilation port \varnothing 43 mm
- M Safety overflow 60 mm x 20 mm

DIMENSIONS

Width	515 mm
Depth	802 mm
Height	1552 mm
Weight	119 kg

PACKED DIMENSIONS

Width	800 mm
Depth	935 mm
Height	1750 mm
Weight (including cleaning system)	135 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	00mm
GN 1/1 depth 40mm	12
GN 1/1 depth 65mm	8
Plates max. \varnothing 26cm	16
Max. loading weight	
Per combi steamer	40 kg
Per shelf	5 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	14.1 kW
Rated current	22 A
Fuse	25 A

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

Flow pressure 300- 600 kPa (3- 6 bar)

Appliance drain

Drain version Permanent connection (recommended) or funnel waste trap DN50 (min. internal \varnothing : 46 mm)

Type

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 shower	4-20 °dh / 70 - 360 ppm / 7 - 35°TH / 5 - 25°e

Other 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
NH ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 μ S/cm

EMISSIONS

Heat output

Latent heat 3700 kJ/h / 1.03 kW

Sensible heat 2370 kJ/h / 0.69 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA



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