

Convotherm 4 easyTouch Combi Steamer C4EST10.10CD ELECTRIC DIRECT STEAM 11 x 1/1GN

- 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
- Disappearing 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

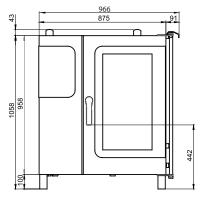
Options

- 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

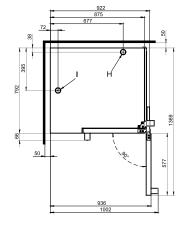


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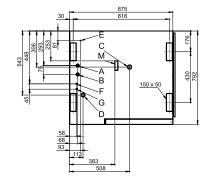
Front view



View from above with wall clearances



Connection positions in appliance floor



- A 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 Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

| C DIRECT STE | |
|---------------------------------------------------------------------------------|----------------------------------------------|
| DIMENSIONS | |
| Width | 966 mm |
| Depth | 792 mm 1058 mm |
| Height Weight | 139 kg |
| PACKED DIMENSIONS | |
| Width | 1100 mm |
| Depth | 940 mm |
| Height Weight (including cleaning syster | 1280 mm n) 169 kg |
| Safety clearances* | 1) 105 kg |
| Rear | 50 mm |
| Right Left (larger recommended for ser | vicina) 130 mm |
| Top (for ventilation) | 500 mm |
| *Heat sources must lie at a minimum d appliance. | istance of 500 mm from the |
| INSTALLATION REQUIREMENTS | |
| For precise installation instruction installation manual | ns please refer to the units |
| LOADING CAPACITY | |
| Max. number of food containers Shelf distance | 5 68mm |
| GN 1/1 (with standard rack) | 11 |
| 600 x 400 baking sheet | 8 |
| (with appropriate rack) Max. loading weight GN 1/1 / 60 | 0 x 400 |
| Per combi steamer | 50 kg |
| Per shelf | 15 kg |
| ELECTRICAL SUPPLY | |
| 3N~ 400V 50/60Hz (3P+N+E) Rated power consumption | 19.5 kW |
| Rated current | 28.1 A |
| Fuse RCD (GFCI), frequency converter | 35 A Type A |
| (singlephase) | (recommended), |
| | type B/F (optional) |
| Special voltage options available on re Connection to an energy optimisation | |
| WATER CONNECTION | |
| Water supply | |
| 2 x G 3/4" permanent connection connecting pipe (min. DN13 / 1/2 | , optionally including '') |
| Flow pressure | , 150 - 600 kPa (1.5 - 6 bar) |
| Appliance drain Drain version | Permanent connection |
| | ded) or funnel waste trap |
| |) (min. internal Ø: 46 mm) |
| Slope for waste-water pipe | min. 3.5% (2°) |
| WATER QUALITY Drinking water | |
| (install water treatment system if | |
| Treated tap water for water injecti Untreated tap water for cleaning, | |
| Total hardness | recon nana shower |
| Injection (soft water) | 4-7 °dh / 70-125 ppm / |
| Cleaning, recoil hand | 7-13 °TH / 5-9 °e 4-20 °dh / 70-360 ppm / |
| shower (hard water) | 7-35 °TH / 5-25 °e |
| Properties pH | 6.5 - 8.5 |
| Cl- (chloride) | max. 60 mg/l |
| Cl ₂ (free chlorine) SO4 ² - (sulphate) | max. 0.2 mg/l |
| Fe (iron) | max. 150 mg/l 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 Noise during operation | max. 80 °C max. 70 dBA |
| | |

Noise during operation STACKING KIT Permitted combinations (Electric on electric appliance)

MOFFAT®

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