

# Convotherm 4 easyTouch Combi Steamer

## C4EST10.10C 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



### 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

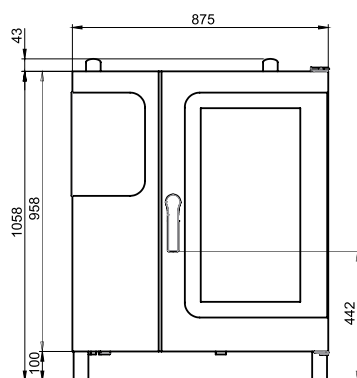
### Options

- 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

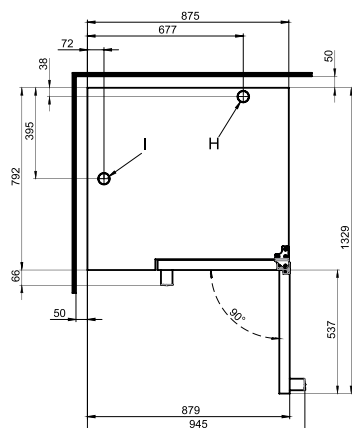
# Convotherm 4 easyTouch Combi Steamer

## C4EST10.10C ELECTRIC DIRECT STEAM 11 x 1/1GN

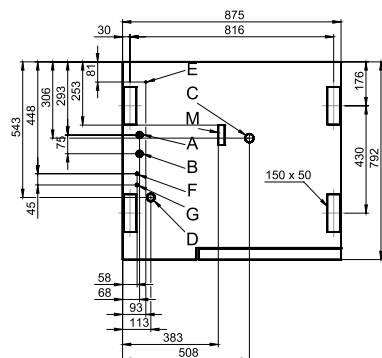
Front view



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	875 mm
Depth	792 mm
Height	1058 mm
Weight	129 kg

### PACKED DIMENSIONS

Width	1130 mm
Depth	950 mm
Height	1310 mm
Weight (including cleaning system)	153 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

Shelf distance	68 mm
GN 1/1 (with standard rack)	11
600 x 400 baking sheet (with appropriate rack)	8

#### Max. loading weight GN 1/1 / 600 x 400

Per combi steamer	50 kg
Per shelf	15 kg

### ELECTRICAL SUPPLY

#### 3N~ 400V 50/60Hz (3/N/PE)\*

Rated power consumption	19.5 kW
Rated current	28.1 A
Fuse	35 A
RCD (GFCI), frequency converter (singlephase)	Type A (recommended), type B/F (optional)

Recommended conductor cross-section\*\* 5G4

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 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	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

(Electric on electric appliance) 6.10 on 10.10



Australia

[moffat.com.au](http://moffat.com.au)

New Zealand

[moffat.co.nz](http://moffat.co.nz)

Australia

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Ph 03-9518 3888

Fax 03-9518 3833

[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

[www.moffat.com.au](http://www.moffat.com.au)

New South Wales

Ph 02-8833 4111

[nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

South Australia

Ph 03-9518 3888

[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Queensland

Ph 07-3630 8600

[qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

Western Australia

Ph 08-9202 6820

[bgarcia@moffat.com.au](mailto:bgarcia@moffat.com.au)

New Zealand

Moffat Limited

Christchurch

16 Osborne Street

Christchurch 8011

Ph +64 3-389 1007

Fax +64 3-389 1276

[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

Auckland

Ph +64 9-574 3150

[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd  
AN.CON.S.1401

