

# Convotherm 4 Deluxe easyTouch Combi Steamer

## C4DEST12.20D ELECTRIC DIRECT STEAM 24 x 1/1 GN or 12 x 2/1 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

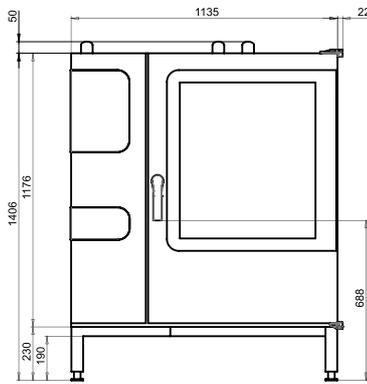
### Accessories

- 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



**DIMENSIONS**

Width	1247 mm
Depth	1020 mm
Height	1406 mm
Weight	256 kg

**PACKED DIMENSIONS**

Width	1410 mm
Depth	1170 mm
Height	1615 mm
Weight (including cleaning system)	301 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**

<b>Max. number of food containers</b>	
Shelf distance	68mm
GN 1/1 (with standard loading trolley)	24
GN 2/1 (with standard loading trolley)	12
<b>Max. loading weight GN 1/1 / 600 x 400</b>	
Per combi steamer	120 kg
Per shelf	15 kg

**ELECTRICAL SUPPLY**

3N~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	33.7 kW
Rated current	48.7 A
Fuse	50 A
RCD (GFCI), frequency converter	Type A
(singlephase)	(recommended), type B/F (optional)

Special voltage options available on request.  
Connection to an energy optimisation system as standard.

**WATER CONNECTION**

<b>Water supply</b>	
2 x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")	
Flow pressure	150 - 600 kPa (1.5 - 6 bar)
<b>Appliance drain</b>	
Drain version	Permanent connection (recommended) or funnel waste trap
Type	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 3.5% (2°)

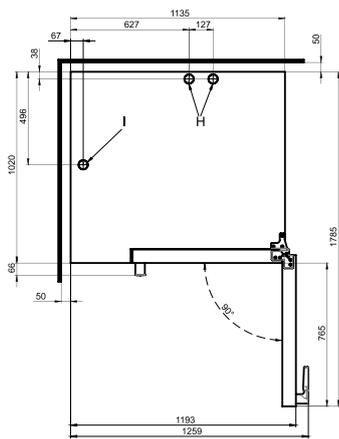
**WATER QUALITY**

<b>Drinking water</b>	
(install water treatment system if necessary)	
Treated tap water for water injection	
Untreated tap water for cleaning, recoil hand shower	
<b>Total hardness</b>	
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
<b>Properties</b>	
pH	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 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

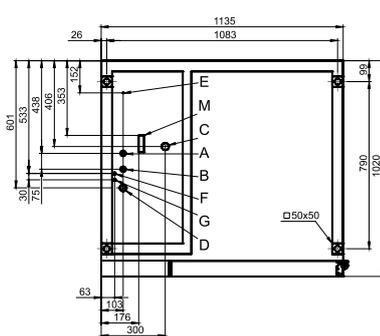
**EMISSIONS**

<b>Heat output</b>	
Latent heat	6900 kJ/h / 1.92 kW
Sensible heat	7800 kJ/h / 2.17 kW
<b>Waste water temperature</b>	max. 80 °C
<b>Noise during operation</b>	max. 70 dBA

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



**WA DEALER**  
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