

Convotherm C4EMT6.06MOB mini mobile

6 x 2/3 GN Tray Electric Combination Oven Steamer

- Advanced Closed System – automatic moisture regulation, energy-efficient
- Requires minimum space – fits anywhere, saving expensive floor space
- EasyTouch 7" full touchscreen user interface
- Built-in water and waste water drawers (no fixed water supply connection required)
- Semi-automatic cleaning system
- Ethernet interface (LAN)
- Direct steam injection version
- Multi-point core temperature probe
- Vapour reduction
- Right-hinged appliance door



Standard Features

- Press&Go – automatic cooking and baking using quick-select buttons
- easyStart – automatic cooking and baking using product suggestions
- Crisp&Tasty – 3 moisture removal settings
- BakePro – 3 levels of traditional baking
- Reduced fan speed and auto-reverse mode
- 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 image
- On-screen help
- Start-time preset
- Data storage for HACCP recording
- Preheat and cool down function
- Flexible shelf spacing
- USB port built into the control panel
- Door latch handle with sure-shut function

Options

- Exterior design in black on stainless steel
- Left-hinged appliance door

Cooking programmes

Steaming 30°C-230°C

- Guaranteed steam saturation - for steaming, stewing and poaching



Combi-steam 100°C-250°C

- With automatic humidity adjustment - for roasting and baking



Convection 30°C-250°C

- Optimised heat transfer - for grilling, quick roasting, baking, toasting and gratinating



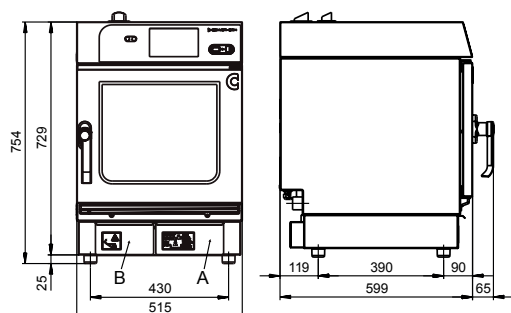
Optional Accessories

- Oven stand
- Stacking kits
- Condensation hood

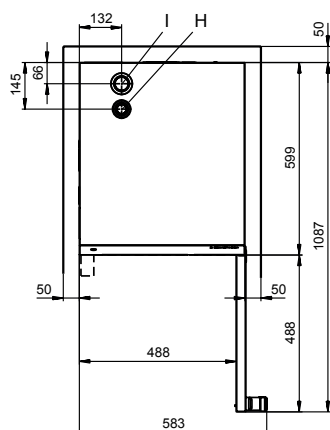
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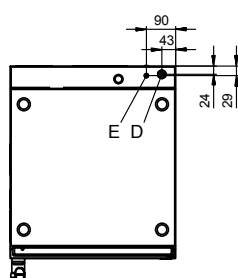
Front view



View from above with wall clearances



Connection positions in appliance floor



DIMENSIONS

Width	515 mm
Depth	599 mm
Height	754 mm
Weight	54 kg

PACKED DIMENSIONS

Width	580 mm
Depth	740 mm
Height	935 mm
Weight (including cleaning system)	66 kg

Safety clearances

Rear	50 mm
Right	50 mm
Left	50 mm
Top (for ventilation)	500 mm

INSTALLATION REQUIREMENTS

Appliance must be installed level.
Do not install the appliance near,
above or below a source of heat or
near flammable surfaces

LOADING CAPACITY

Shelf distance	40mm
GN 2/3 shelves (40mm deep)	6

ELECTRICAL SUPPLY

1N~230-240V ~ 50/60Hz (1P+N+E) or
3N~400-415V ~ 50/60Hz (3P+N+E)
Connected load 5.7 kW
Rated current 11.8 A
Fit main switch (all-pin-circuit-breaker)
on site, in close proximity to the
appliance. Connection for potential
compensation.

WATER CONNECTION

Water supply

Water drawer
Capacity to hold 5.5L

WATER QUALITY

Drinking water

Overall hardness 70-125 ppl

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
Electrical conductivity	min 20 µS/cm

Waste water drawer

Maximum capacity 4.5L

EMISSIONS

Heat output

Latent heat 1000 KJ/h

Sensible heat 1100 KJ/h

Noise during operation max. 70 dBA

Spray guard 1P×4

- A Drinking water drawer
- B Wastewater drawer
- C Electrical connection
- D Equipotential bonding
- E Air vent Ø 30 mm
- I Ventilation port Ø 43 mm



WA DEALER
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