

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

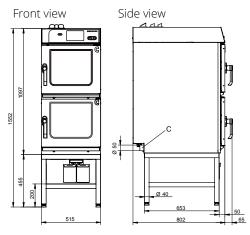
- ConvoLink HACCP and cooking profile management PC software
- · ConvoVent mini condensation hood
- Care products for the fully automatic cleaning system (multiple measure dispensing)



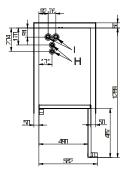


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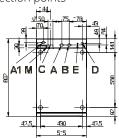
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View from above with wall clearances



Connection points



- Water-supply connection (for water injection)
- В Water-supply connection (for cleaning)
- C Drain connection DN 50
- D Electrical connection
- Equipotential bonding
- Cleaning-agent connection
- Air vent Ø 30 mm
- Ventilation port Ø 43 mm
- 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

*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. Ø 26cm	16
Max. loading weight	
Per combi steamer	40 kg
Pershelf	5 ka

ELECTRICAL SUPPLY 3N~ 400V 50/60Hz (3P+N+E) Rated power consumption 14.1 kW Rated current 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 300-600 kPa (3-6 bar)

Appliance drain

Permanent connection Drain version (recommended) or funnel waste trap

DN50 (min. internal Ø: 46 mm)

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

4-7°dh / 70 – 125 ppm / 7 – 13°TH / 5 – 9°e 4-20 °dh / 70 – 360 ppm / Injection (soft water) Cleaning, recoil shower 7 – 35°TH / 5 – 25°e

Other properties

Cl- (chloride) max. 60 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) max. 0.2 mg/l max. 150 mg/l Fe (iron) max. 0.1 mg/l NH₂Cl (monochloramine) max. 0.2 mg/l max. 40°C Temperature Electrical conductivity min. 20 μS/cm

EMISSIONS Heat output

3700 kJ/h / 1.03 kW 2370 kJ/h / 0.69 kW Sensible heat Waste water temperature max. 80 °C Noise during operation

moffat.com.au moffat.co.nz

Australia moffat.com.au

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road Mulgrave, Victoria 3170 Telephone +61 3-9518 3888 Facsimile +61 3-9518 3833 vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111 nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888 vsales@moffat.com.au

Queensland /

Northern Territory

Telephone +61 7-3630 8600 gldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400 wasales@moffat.com.au

New Zealand moffat.co.nz

Moffat Limited

Rolleston

45 Illinois Drive Izone Business Hub Rolleston 7675 Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150 sales@moffat.co.nz

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