

# 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)

