

# Convotherm C4EMT10.10C mini

## 10 x 1/1 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
- ConvoClean system, fully automatic cleaning system with express mode
- Ethernet interface (LAN)
- Direct steam injection version
- Multi-point core temperature probe
- Vapour reduction
- Hand shower
- 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

- |  |             |   |
|--|-------------|---|
| <b>Steaming</b>  | 30°C-120°C  |  |
| • Guaranteed steam saturation - for steaming, stewing and poaching                         |             |   |
| <b>Combi-steam</b>   | 100°C-250°C |  |
| • With automatic humidity adjustment - for roasting and baking                             |             |   |
| <b>Convection</b>  | 30°C-250°C  |  |
| • Optimised heat transfer - for grilling, quick roasting, baking, toasting and gratinating |             |   |

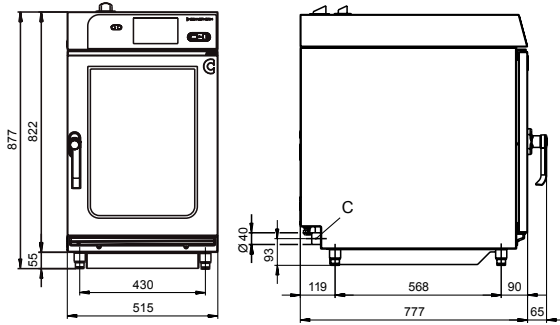
### Optional Accessories

- Oven stand
- Wall bracket
- Stacking kits
- Condensation hood

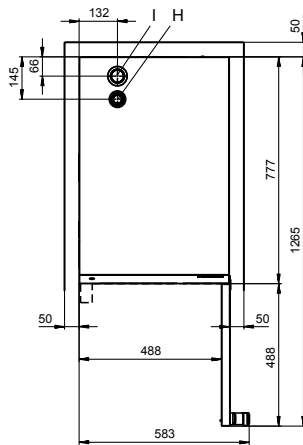
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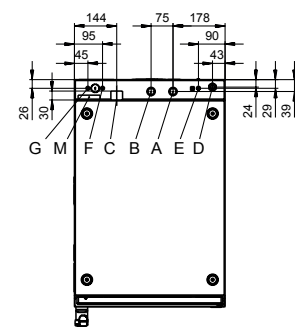
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water supply connection (for water injection)
- B Water supply injection (for cleaning)
- C Drain connection DN 40
- D Electrical connection
- E Equipotential bonding
- F Rinse aid connection
- G Cleaning agent connection
- H Air vent  $\varnothing$  30 mm
- I Ventilation port  $\varnothing$  43 mm
- M Safety overflow 60 mm x 20 mm

#### DIMENSIONS

Width	515 mm
Depth	777 mm
Height	877 mm
Weight	70 kg

#### PACKED DIMENSIONS

Width	580 mm
Depth	910 mm
Height	1065 mm
Weight (including cleaning system)	83 kg

#### Safety clearances

Rear	50 mm
Right	50 mm
Left	50 mm

(larger recommended for servicing)  
 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 1/1 shelves (40mm deep)	10

#### ELECTRICAL SUPPLY

3N~400-415V ~50/60Hz (3P+N+E)

Connected load	10.5 kW
Rated current	15.7 A
Fit main switch (all-pin-circuit-breaker) on site, in close proximity to the appliance. Connection for potential compensation.	

#### WATER CONNECTION

**Water supply**  
 Cold water R3/4" 2 - 6 bar flow pressure  
 Fit water tap and dirt filter on site in close proximity to appliance. Backflow prevention valve (supplied)

#### WATER QUALITY

<b>Drinking water</b>	
Overall hardness	70-125 ppl
<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
Electrical conductivity	min 20 $\mu$ S/cm

#### Water outlet

R40, fixed connection or funnel siphon

#### EMISSIONS

<b>Heat output</b>	
Latent heat	1000 KJ/h
Sensible heat	1100 KJ/h

**Noise during operation** max. 70 dBA  
 Spray guard 1Px4



**WA DEALER**  
**PRACTICAL PRODUCTS PTY LTD**

PH: 08 9302 1299  
 51 Paramount Dr Wangara WA 6065  
[sales@practicalproducts.com.au](mailto:sales@practicalproducts.com.au)  
[www.practicalproducts.com.au](http://www.practicalproducts.com.au)