

Convotherm C4EMT6.06C mini

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
- 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

- | | | |
|--------------------------------------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------|
| Steaming | 30°C-120°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 | | |

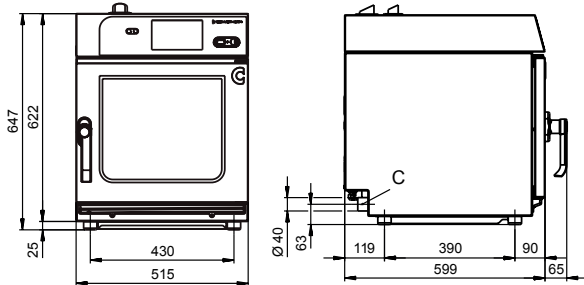
Optional Accessories

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

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Front view



DIMENSIONS

Width	515 mm
Depth	599 mm
Height	647 mm
Weight	46 kg

PACKED DIMENSIONS

Width	580 mm
Depth	740 mm
Height	830 mm
Weight (including cleaning system)	58 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 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
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

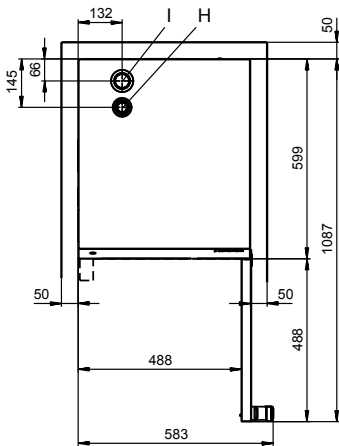
Drinking water	
Overall hardness	70-125 ppl
Properties	
pH	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 mg/l
Cl ₂ (free chlorine)	max. 0.2 mg/l
SO ₄ ²⁻ (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Electrical conductivity	min 20 µS/cm

Water outlet
R40, fixed connection or funnel siphon

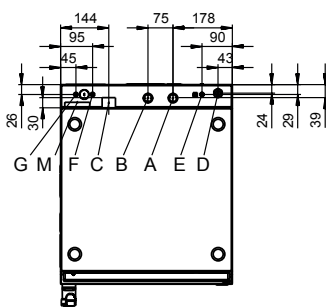
EMISSIONS

Heat output	
Latent heat	1000 KJ/h
Sensible heat	1100 KJ/h
Noise during operation max. 70 dBA	
Spray guard	1Px4

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 Ø 30 mm
- I Ventilation port Ø 43 mm
- M Safety overflow 60 mm x 20 mm



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