

Combi oven

C4eT 6.20 EB-N

 Convotherm maxx pro
 easyTouch

- 6.20
- 7 slide rails
- Electric
- Boiler
- Right-hinged door



Key Features

- Advanced Closed System+ (ACS+) with extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 10" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door
- UL KNLZ listed for ventless operation, local codes prevail as in NFPA96-1994 & UL 710B

Standard features

- Cooking methods:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- easyTouch user interface controls:
 - 10" TFT high-resolution glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management
 - Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, multi-point core temperature probe, preheat and cool-down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer - load management for different products simultaneously
 - TrayView - load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - USB port
 - ecoCooking - energy saving function
 - LT cooking (low-temperature cooking) / Delta-T cooking
 - Cook&Hold - cooking and keeping food warm in a single process
 - Auto Start
 - Rethermalization+: versatile multi-mode rethermalization function

Standard features

- Cleaning Management:
 - ConvoClean+: Fully automatic cleaning system
 - Quick access to individually created and stored cleaning profiles
 - Cleaning Scheduler
- HygieniCare:
 - Hygienic Steam Function
 - Hygienic handles
 - SteamDisinfect
- Design:
 - Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
 - Steam generated by boiler
 - Adjustable feet with adjustment range between 4 inches and 5 inches
 - Multi-point core temperature probe
 - Integrated recoil hand shower

Commercial combination oven with integral systems for limiting the emissions of grease-laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 & UL 710B using EPA202 test method.



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Options

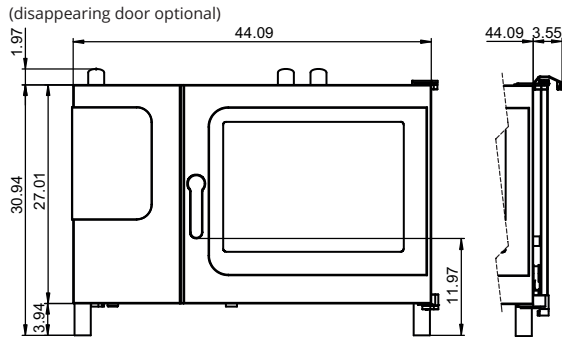
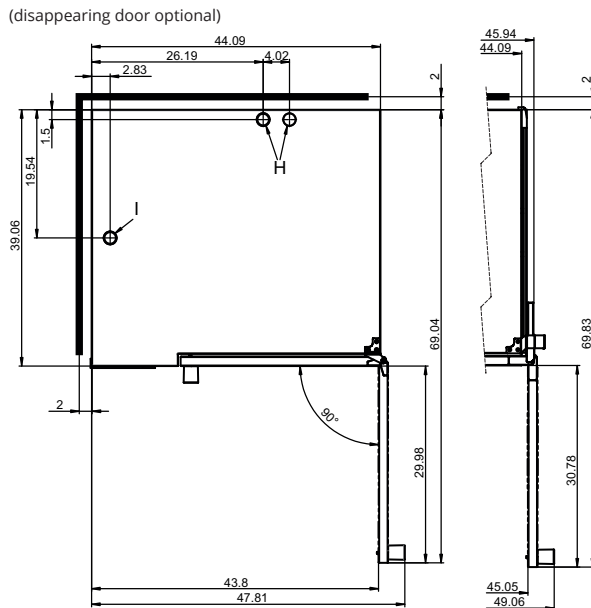
- Triple-glazed disappearing door – more space and added safety (see page 3)
- Quality Management:
 - ConvoSmoke – built in food-smoking (HotSmoke)
 - ConvoGrill with grease management function
- Steam and vapor removal – built-in condenser
- Corrections package
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

Accessories

- WiFi and ethernet (LAN) enabled to connect to network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment stands in various sizes and designs

Accessories and services by partners

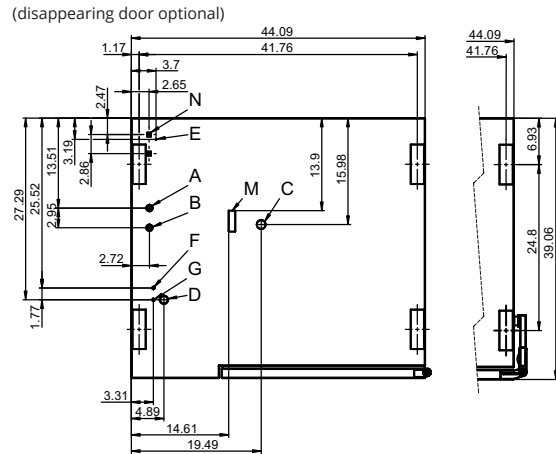
- ConvoVent 4 Kondensationshaube by Halton
- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

Front view

View from above with wall clearances

Installation requirements

| | |
|--|----------------|
| Max. absolute appliance inclination during operation* | max. 2° (3.5%) |
| Clearance from heat sources | min. 20 " |
| Recommended clearance for servicing on the left side of the unit | min. 20 " |

* Adjustable appliance feet as standard.

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

Connection points, bottom of unit


- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Dry air intake 2"
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging

Width x height x depth 53.7" 41.3x" 45.7x "

Weight

Net weight without options* / accessories 335 lbs

Packaging weight 77 lbs

Safety clearances**

| | |
|---------------------------------------|------|
| Rear | 2 " |
| Right (right-hinged door) | 2 " |
| Right (disappearing door pushed back) | 5 " |
| Left (see installation requirements) | 2 " |
| Top*** | 20 " |

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

| | |
|-------------------------------------|----|
| Steam table pans (12"x20"x1") | 14 |
| Steam table pans (12"x20"x2.5") | 12 |
| Wire shelves, full size (20"x26") | 7 |
| Sheet pans, full size (18"x26")* | 6 |
| Sheet pans, half size (13"x18")* | 12 |
| Frying baskets, half size (12"x20") | 14 |
| Plates (optional plate rack) | 27 |

Max. loading weight

Per combi oven 132 lbs

Per shelf level 33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

| | |
|-----------------------------|----------------|
| Rated power consumption | 15.9 / 21.0 kW |
| Rated current | 44.1 / 50.6 A |
| Power supply wire gauge | 6 AWG |
| Conductor insulation rating | 194°F / 90 °C |

440V 3PH 60Hz / 480V 3PH 60Hz *

| | |
|-----------------------------|----------------|
| Rated power consumption | 16.3 / 19.3 kW |
| Rated current | 21.4 / 23.3 A |
| Power supply wire gauge | 8 AWG |
| Conductor insulation rating | 194°F / 90 °C |

When using the ConvoSmoke option, the only available voltage options are:

208V 3PH 60Hz *

| | |
|-----------------------------|---------------|
| Rated power consumption | 15.9 kW |
| Rated current | 44.1 A |
| Power supply wire gauge | 6 AWG |
| Conductor insulation rating | 194°F / 90 °C |

240V 3PH 60Hz *

| | |
|-----------------------------|---------------|
| Rated power consumption | 21.0 kW |
| Rated current | 50.6 A |
| Power supply wire gauge | 6 AWG |
| Conductor insulation rating | 194°F / 90 °C |

* Prepared for connection to an energy optimizing system.

Water connection

| | |
|---------------------|--|
| Water supply | |
| Water supply | Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2". |
| Flow pressure | 22 - 87 psi / 1.5 - 6 bar |
| Drain | |
| Drain version | Naturally ventilated pipe to open pan or drain/channel |
| Type | 2" inside diameter (comes elbow-shaped as standard) |
| Slope for drainpipe | min. 3.5% (2°) |

Water quality

| | |
|---|---|
| Water connection A* for boiler, Water connection B* for cleaning, recoil hand shower | |
| General requirements | Drinking water, typically untreated water |
| TDS | 70 - 360 ppm |
| Hardness** | 70 - 360 ppm (4 - 21 gpg) |
| pH value | 6.5 - 8.5 |
| Cl ⁻ (chloride) | max. 60 ppm |
| Cl ₂ (free chlorine) | max. 0.2 ppm |
| SO ₄ ²⁻ (sulfate) | max. 150 ppm |
| Fe (iron) | max. 0.1 ppm |
| SiO ₂ (silica) | max. 13 ppm |
| NH ₂ Cl (monochloramine) | max. 0.2 ppm |
| Temperature | max. 104°F / max. 40°C |

* Please refer to the connection points diagram, p. 2.

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

| | |
|-----------------------------------|---------|
| Water connections A, B | |
| Average consumption for cooking** | 1.9 gph |
| Required flow rate | 4.0 gpm |

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

| | |
|-------------------|-------------------|
| Heat loss | |
| Latent | 3100 BTU/h |
| Sensible | 4000 BTU/h |
| Drain temperature | max. 140°F / 60°C |
| Decibel rating | max. 70 dBA |

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

| | |
|---|-------------------------------|
| Combinations allowed | 6.20 on 6.20 6.20 on 10.20 |
| If combining two electrical units | |
| Select the "stacking kit for Convotherm 4 electrical units" | |
| If combining one electrical unit and one gas unit in a stacking kit | |
| Select the "stacking kit for Convotherm 4 electrical units" if: | |
| Bottom combi oven | EB/ES |
| Top combi oven | GB/GS |
| Select the "stacking kit for Convotherm 4 gas units" if: | |
| Bottom combi oven | GB/GS |
| Top combi oven | EB/ES |

Equipment stand

| | |
|---------------------------------|--------|
| Standard support surface height | 26.38" |
|---------------------------------|--------|

ACCESSORIES BY PARTNERS

Kondensationshaube ConvoVent 4 by Halton*

| | |
|------------------------------|----------------------|
| Electrical supply | |
| Rated voltage | 120V 1PH 60Hz |
| Rated power consumption | 84 - 360 W |
| Rated current | 0.7 - 3.0 A |
| Power supply wire gauge | AWG 14 |
| Plug (preinstalled) | NEMA 5-15 |
| Dimensions without packaging | |
| Width x height x depth | 44.4 x 12.7 x 49.5 " |
| Weight without packaging | 228 lbs |
| Top safety clearance** | 20 " |

* Special condensation hoods are available for stacking kits.

**Depends on the type of exhaust system and the ceiling's characteristics.