

Combi oven

CAET 6.10 GS

Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 1/1
- Gas
- Injection/Spritzer
- Right-hinged door



Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Hot air (30-250°C) with optimized heat transfer
- HygienicCare – food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go – automatic cooking with quick-select buttons
 - TrayTimer – oven-load management for different products at the same time
 - Regenerate+ – flexible multi-mode retherm function
 - ecoCooking – energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

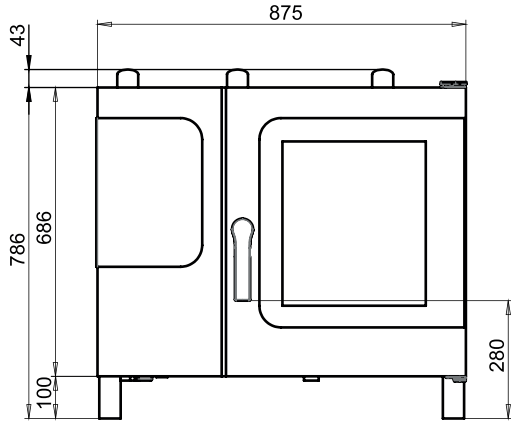
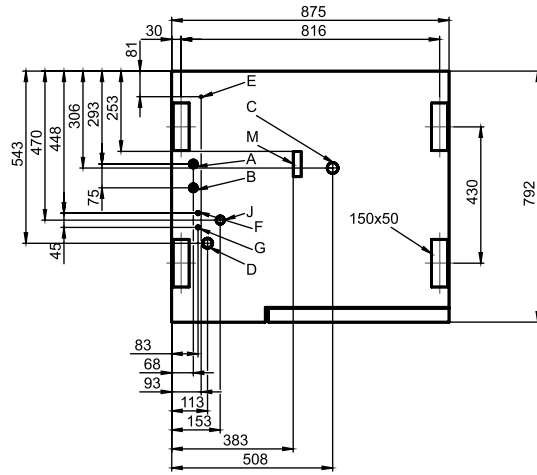
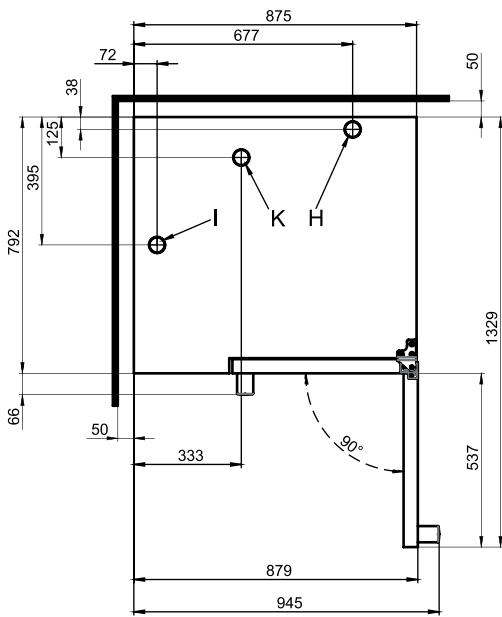
Options

- Disappearing door – more space and greater safety at work (see separate datasheet)
- ConvoGrill with grease management function (on request)
- ConvoSmoke – built in food-smoking
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink – HACCP and cooking profile management PC software
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)



Front view

Connection points

View from above with wall clearances


- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 50 mm
- I Ventilation port Ø 50 mm
- J Gas supply
- K Exhaust outlet (cooking-chamber convection heater)
- M Safety overflow 80 mm x 25 mm

Dimensions and weights

| | |
|---|----------------------|
| Dimensions including packaging | |
| Width x Height x Depth | 1100 x 1010 x 940 mm |
| Weight | |
| Empty weight without options* / accessories | 119 kg |
| Weight of packaging | 25 kg |
| Safety clearances** | |
| Rear | 50 mm |
| Right | 50 mm |
| Left (larger gap recommended for servicing) | 50 mm |
| Top*** | 1000 mm |

* Weight of options 10 kg max.

** Minimum distance from heat sources: 500 mm.

*** Depends on type of air ventilation system and nature of ceiling.

Installation instructions

| | |
|-------------------------------------|----------------|
| Absolute tilt of unit in operation* | max. 2° (3.5%) |
|-------------------------------------|----------------|

* Adjustable feet included as standard.

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Loading capacity

| | |
|--|-------|
| Max. number of food containers | |
| GN 1/1* | 6+1 |
| 600 x 400** baking tray | 5 |
| Plates max. Ø 32 cm, Ring spacing 66 mm** | 20 |
| Plates max. Ø 32 cm, Ring spacing 79 mm** | 15 |
| Maximum loading weight | |
| GN 1/1 / 600 x 400 | |
| Per combi oven | 30 kg |
| Per shelf level | 15 kg |

* Matching rack included as standard.

** Matching rack available as an accessory.

Electrical supply

| | |
|--|---|
| 1N~ 230V 50/60Hz | |
| Rated power consumption | 0.6 kW |
| Rated current | 2.3 A |
| Fuse rating | 16 A |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section* | 3G2.5 |
| 1N~ 100V 50/60Hz | |
| Rated power consumption | 0.5 kW |
| Rated current | 5.2 A |
| Fuse rating | 16 A |
| RCD (GFCI), frequency converter (single phase) | Type A (recommended), type B/F (optional) |
| Recommended conductor cross-section* | 3G2.5 |

* Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length.

Water connection

| | |
|----------------------------|--|
| Water supply | |
| Water supply | 2 x G 3/4" fixed connection, optionally including connecting pipe (min. DN13 / 1/2") |
| Flow pressure | 150 - 600 kPa (1.5 - 6 bar) |
| Appliance drain | |
| Drain version | Fixed connection (recommended) or funnel waste trap |
| Type | DN50 (min. internal Ø: 46 mm) |
| Slope for waste-water pipe | min. 3.5% (2°) |

Water quality

| | |
|---|--|
| Water-supply connection A* for water injection | |
| General requirements | Drinking water, typically soft water (install water treatment system if necessary) |
| General hardness | 4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e |
| Water-supply connection B* for cleaning, recoil hand shower | |
| General requirements | Drinking water, typically hard water |
| General hardness | 4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e |
| Water-supply connections A, B* | |
| pH value | 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 |
| Temperature | max. 40 °C |
| Electrical conductivity | min. 20 µS/cm |

* See diagram of connection points, page 2.

Water consumption

| | |
|-------------------------------|-----------|
| Water-supply connection A* | |
| Ø Consumption for cooking | 2.3 l/h |
| Max. consumption | 0.6 l/min |
| Water-supply connections A, B | |
| Ø Consumption for cooking** | 3.5 l/h |
| Max. water flow rate | 15 l/min |

* Values for selecting the capacity of the water treatment system.

** Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 2.

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Emissions

| | |
|-------------------------|---------------------|
| Dissipated heat | |
| Latent heat | 2100 kJ/h / 0.58 kW |
| Sensible heat | 2500 kJ/h / 0.69 kW |
| Waste water temperature | max. 80 °C |
| Noise during operation | max. 70 dBA |

Gas data

| | |
|-------------------------------------|--|
| Fuels | Natural gas, LPG |
| Exhaust gas duct | Air conditioning system with safety shutdown |
| Connection to gas supply | R 3/4" |
| Supply flow pressure (CE compliant) | |
| Natural gas 2H (E) | 20 (17 - 25) mbar |
| Natural gas 2L (LL) | 20/25 (18 - 30) mbar |
| Liquefied gas 3B/P | 29/37/50 (25 - 57.5) mbar |
| Propane 3P | 29/37/50 (25 - 57.5) mbar |
| Heat output | |
| Natural gas 2H (E) | |
| Convection burner | 11 kW |
| Natural gas 2L (LL) | |
| Convection burner | 10.5 kW |
| Propane 3P* | |
| Convection burner | 11.5 kW |
| Gas consumption | |
| Natural gas 2H (E) | 1.2 m³/h |
| Natural gas 2L (LL) | 1.4 m³/h |
| Propane 3P / liquefied gas 3B/P | 0.9 kg/h |
| Exhaust gas output rate | |
| Natural gas, LPG | max. 51 m³/h |

*The heat output is up to 15% higher with 3B/P LPG.

Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Stacking kit

| | |
|------------------------|-------------------------------|
| Permitted combinations | 6.10 on 6.10 6.10 on 10.10 |
|------------------------|-------------------------------|

For a combination of two gas appliances

Select "Stacking kit for Convotherm 4 gas appliances"

For a combination of one electric appliance and one gas appliance in the stacking kit

Select "Stacking kit for Convotherm 4 electric appliances" if:

| | |
|-------------------|-------|
| Bottom combi oven | EB/ES |
| Top combi oven | GB/GS |

Select "Stacking kit for Convotherm 4 gas appliances" if:

| | |
|-------------------|-------|
| Bottom combi oven | GB/GS |
| Top combi oven | EB/ES |

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