

# Combi oven

CAET 10.20 GS

## Model

Convotherm 4 easyTouch

- easyTouch
- 10+1 Shelves GN 2/1
- 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

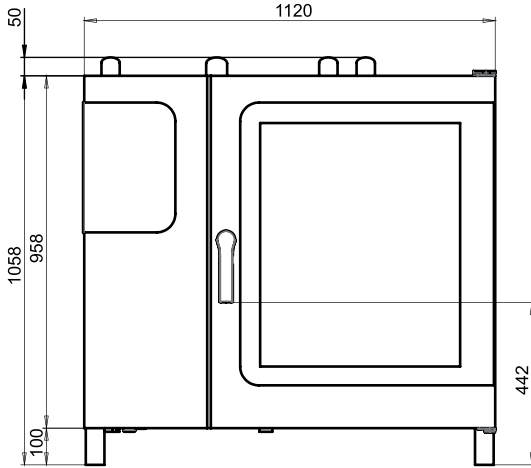
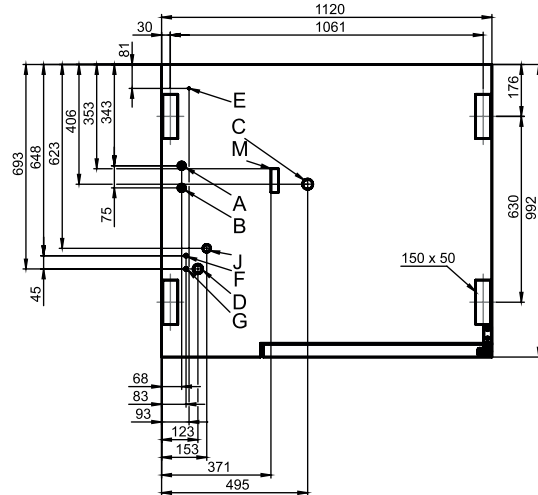
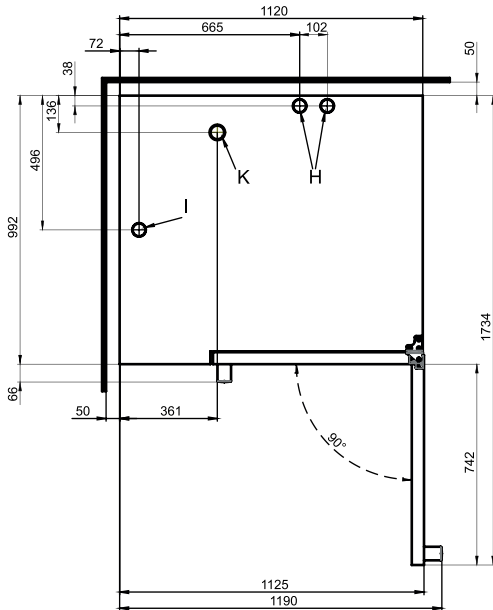
## Options

- 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	1345 x 1280 x 1140 mm
Weight	
Empty weight without options* / accessories	190 kg
Weight of packaging	35 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.

Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
Tel: 0333 123 2450 sales@kidcateringequipment.com

## Loading capacity

Max. number of food containers	
GN 1/1*	20+2
GN 2/1*	10+1
600 x 400** baking tray	16
Plates max. Ø 32 cm, Ring spacing 66 mm**	57
Plates max. Ø 32 cm, Ring spacing 79 mm**	48
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	100 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 <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
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	7.4 l/h
Max. consumption	0.6 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	11.1 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.

Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
Tel: 0333 123 2450 sales@kidcateringequipment.com

## Emissions

Dissipated heat	
Latent heat	7100 kJ/h / 1.97 kW
Sensible heat	7200 kJ/h / 2.00 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	31 kW
Natural gas 2L (LL)	
Convection burner	30 kW
Propane 3P*	
Convection burner	31 kW
Gas consumption	
Natural gas 2H (E)	3.3 m³/h
Natural gas 2L (LL)	3.8 m³/h
Propane 3P / liquefied gas 3B/P	2.4 kg/h
Exhaust gas output rate	
Natural gas, LPG	max. 143 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 combination	6.20 on 10.20
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