

Combi oven

CAET 6.20 GS

Model

Convotherm 4 easyTouch

- easyTouch
- 6+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

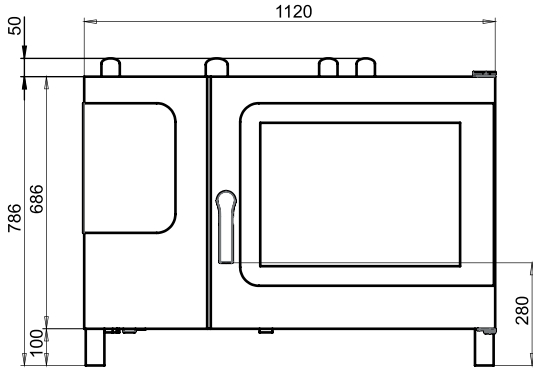
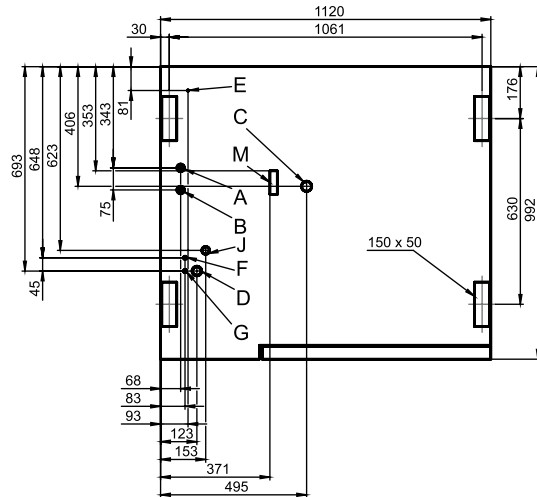
Options

- 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

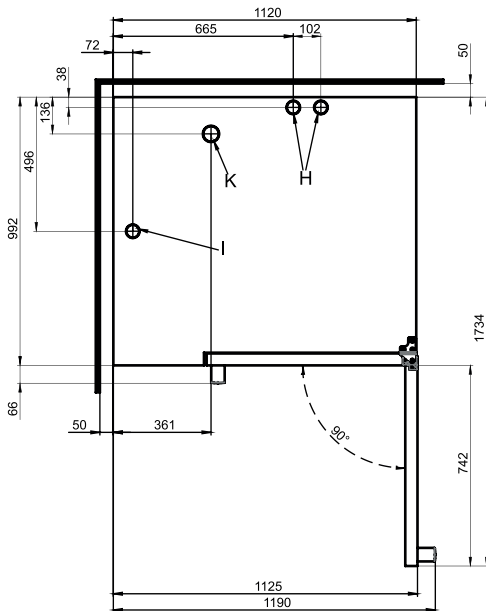
Accessories

- 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


- 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

View from above with wall clearances

Dimensions and weights

Dimensions including packaging
 Width x Height x Depth 1345 x 1010 x 1140 mm

Weight	
Empty weight without options* / accessories	174 kg
Weight of packaging	30 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*	12+2
GN 2/1*	6+1
600 x 400** baking tray	10
Plates max. Ø 32 cm, Ring spacing 66 mm**	33
Plates max. Ø 32 cm, Ring spacing 79 mm**	27
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	60 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	5.1 l/h
Max. consumption	0.6 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	7.6 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	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1.25 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	21 kW
Natural gas 2L (LL)	
Convection burner	20 kW
Propane 3P*	
Convection burner	21 kW
Gas consumption	
Natural gas 2H (E)	2.1 m³/h
Natural gas 2L (LL)	2.5 m³/h
Propane 3P / liquefied gas 3B/P	1.6 kg/h
Exhaust gas output rate	
Natural gas, LPG	max. 92 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	6.20 on 6.20 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