

# Combi oven

C4ED 6.10 ES-N

 Convotherm maxx pro  
 easyDial

- 6.10
- 7 slide rails
- Electric
- Injection/Spritzer
- 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
- easyDial: all functions are set in one operating level
- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieniCare
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into 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 NFPA 96-1994 & 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
- easyDial user interface controls:
  - Convotherm-Dial (C-Dial) central control unit
  - Digital display
- Climate Management
  - Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro, multi-point core temperature probe
- Production Management
  - 99 cooking profiles each containing up to 9 steps
  - HACCP data storage
  - USB port
  - Rethermalization function - products are rethermalized at the highest level of quality
  - Preheat and cool down function

## Standard features

- Cleaning Management - ConvoClean: Fully automatic cleaning system, optional single-dose dispensing
- HygieniCare:
  - Hygienic handles
- 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 injecting water into the cooking chamber
  - 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)
- Corrections package
- Ethernet port (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

## Accessories

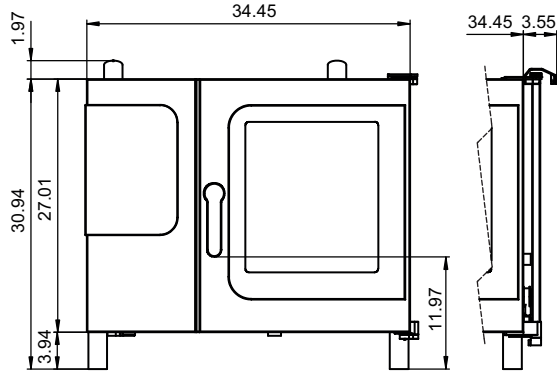
- WiFi and ethernet (LAN) enabled to connect to network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment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

## Accessories and services by partners

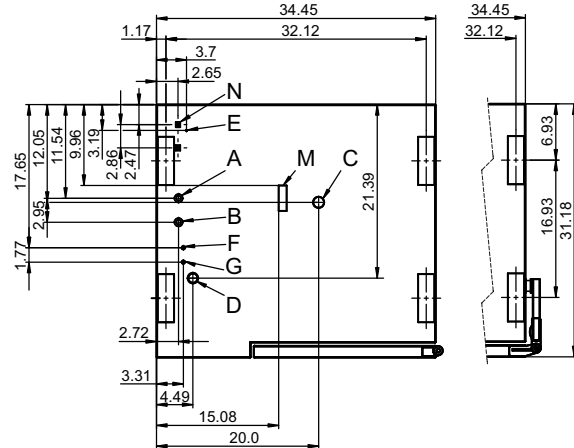
- ConvoVent 4 condensation hood by Halton
- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability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

**Front view**

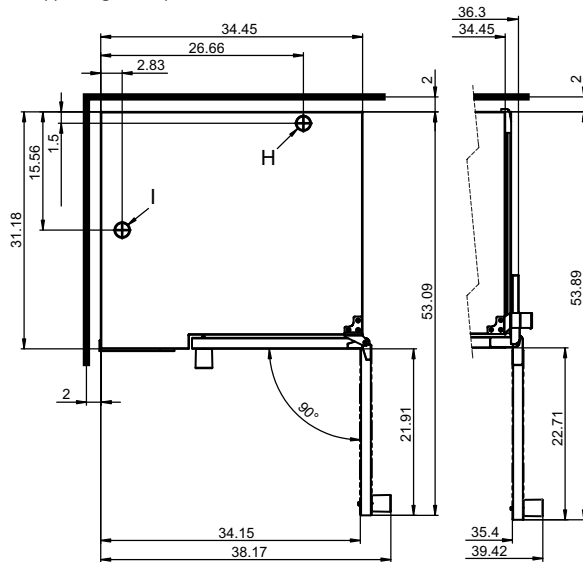
(disappearing door optional)


**Connection points, bottom of unit**

(disappearing door optional)


**View from above with wall clearances**

(disappearing door optional)



- A Water connection (for water injection)
- 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 44.1" x 41.3" x 37.8"

Weight

Net weight without options\* / accessories 240 lbs

Packaging weight 55 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.

**Installation requirements**

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

### Loading capacity

Max. number of food containers

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

Steam table pans (12"x20"x1")	7
Steam table pans (12"x20"x2.5")	6
Wire shelves, half size (13"x20")	7
Sheet pans, half size (13"x18")	7
Frying baskets, half size (12"x20")	7
Plates (optional plate rack)	15

Max. loading weight

Per combi oven	66 lbs
Per shelf level	33 lbs

### Electrical supply

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

Rated power consumption	9.0 / 11.8 kW
Rated current	25.0 / 28.5 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194°F / 90 °C

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

Rated power consumption	9.2 / 10.9 kW
Rated current	12.1 / 13.1 A
Power supply wire gauge	12 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 water injection	
General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4 - 7 gpg)
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)
Water connections A, B*	
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

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

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

## Water consumption

Water connection A*	
Average consumption for cooking	0.6 gph
Required flow rate	0.2 gpm
Water connections A, B	
Average consumption for cooking**	0.9 gph
Required flow rate	4.0 gpm

\* Values intended as guide for specifying the water treatment system.

\*\* Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

## Emissions

Heat loss	
Latent	2000 BTU/h
Sensible	2800 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	6.10 on 6.10 6.10 on 10.10
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"
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## ACCESSORIES BY PARTNERS

### ConvoVent 4 condensation hood by Halton\*

Electrical supply	
Rated voltage	120V 1PH 60Hz
Rated power consumption	72 - 348 W
Rated current	0.6 - 2.9 A
Power supply wire gauge	AWG 14
Plug (preinstalled)	NEMA 5-15
Dimensions without packaging	
Width x height x depth	34.6 x 12.7 x 41.7 "
Weight without packaging	163 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.