



Convotherm 4 easyDial Combi Steamer C4GBD10.20C GAS BOILER 22 x 1/1GN or 11 x 2/1GN

- Boiler system
- ACS+ (Advanced Closed System +) 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
- easyDial: all functions can be set on one operating level
- ConvoClean fully automatic cleaning system
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Right-hinged appliance door



Standard Features

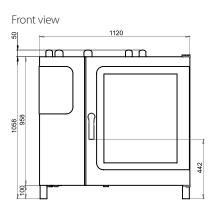
- ACS+ operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
- Convection (30-250°C) with optimised heat transfer
- HygienicCare: safety through antibacterial surfaces
 - easyDial control panel
 - Door handle and recoil hand shower
- easyDial user interface:
- Central control unit, Convotherm Dial (C-Dial)
- Digital display
- Regenerating function regenerates products to their peak level
- 99 cooking profiles containing up to 9 steps
- Multi-point core temperature sensor
- Door handle with safety latch and sure-shut function
- RS232 and RS485 interface
- Data storage for HACCP figures
- Preheat and Cool down function
- ConvoClean fully automatic cleaning system, including optional single-measure dispensing

Options

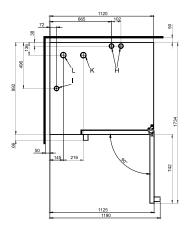
- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- Marine model
- Ethernet / LAN interface
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket



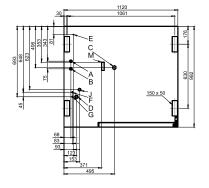
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View from above with wall clearances



Connection positions in appliance floor



Α	Water	connection	(for	boiler)	

B Water connection (for cleaning, recoil hand shower)

- C Drain connection DN 50 D Electrical connection
- D Electrical connectionE Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Airvent Ø 50mm
- I Ventilation port Ø 50 mm
- J Gas supply
- K Exhaust outlet (cooking-chamber heating element)
- M Safety overflow 80 mm x 25 mm

DIMENSIONS Width 1120 mm Depth 992 mm Weight 214 kg PACKED DIMENSIONS Width 1345 mm Depth 1140 mm Height 1280 mm Weight 1280 mm Neight 1280 mm Neight 1280 mm Neight 1280 mm Right 50 mm Right 50 mm Right 50 mm Itel (larger recommended for servicing) 50 mm Top (for ventilation) 1000 mm "Heat sources must lie at a minimum distance of 500 mm from the applance. INSTALLATION REQUIREMENTS For precise installation instructions please refer to the units installation manual LADADING CAPACITY Max. number of food containers Shelf distance 68mm An Unading weight GN 1/1 (vith standard rack) 22 GN 2/1 (with standard rack) 11 600 × 400 baking sheet (with appropriate rack) 16 Max. loading weight GN 1/1 / 600 × 400 Per combi steamer 100 kg Per shelf 15 kg ELECTRICAL SUPPLY IN-230-240VAC, 50/60Hz (IP+N+E) Rated power consumption 0.6 kW Rated current 2.7 A Fuse 16 A Fuse 16 A GAS SUPPLY GAS SUPPLY GAS SUPPLY GAS SUPPLY Convection for natural or LPG R3/4 Installation conditions customer premise Nominal gas consumption 122 MJ/hr Convection power output 115 MJ/hr Steam generator power output 122 MJ/hr Convection power output 115 MJ/hr Steam generator power output 122 MJ/hr MATER CONNECTION WA	_ER 22 x 1/1G	N or 11 x 2/
Width 1345 mm Depth 1140 mm Height 11280 mm Weight (including cleaning system) 249 kg Safety clearances* Rear 50 mm Ight 50 mm Top (for ventilation) 1000 mm Top (for ventilation) 1000 mm Theat sources must lie at a minimum distance of 500 mm from the appliance. INSTALLATION REQUIREMENTS For precise installation instructions please refer to the units installation manual LOADING CAPACITY Max. number of food containers Shelf distance 68mm GN 1/1 (with standard rack) 22 GN 2/1 (with standard rack) 11 600 x 400 baking sheet (with appropriate rack) 16 Max. loading weight GN 1/1 / 600 x 400 Per combi steamer 100 kg Per shelf 15 kg ELECTRICAL SUPPLY IN-230-240VAC, 50/60Hz (IP+N+E) Rated power consumption 0.6 kW Rated current 2.7 A Fuse 16 A RCD (GFCI), frequency converter Type A (singlephase) (recommended), type B/F (optional) 3 Pin plug (10 Amp) Cordset fitted GAS SUPPLY Gas Connection for natural or LPG R3/4 Installation conditions customer premise Nominal gas consumption 122 MJ/hr Steam generator power output 115 MJ/hr Steam generator power output 22 MJ/hr Convection power output 115 MJ/hr Steam generator power output 122 MJ/hr Steam generator power output 120 MJ/hr 1.525 °C Properties PH 6.5 - 6.5 °C C (chloride) max. 60 mg/l	Width Depth Height Weight	992 mm 1058 mm
Rear 50 mm Right 50 mm Right 50 mm Top (for ventilation) 1000 mm "Heat sources must lie at a minimum distance of 500 mm from the appliance. INSTALLATION REQUIREMENTS For precise installation instructions please refer to the units installation manual LOADING CAPACITY Max. number of food containers Shelf distance 68mm GN 1/1 (with standard rack) 222 GN 2/1 (with standard rack) 11 600 x 400 baking sheet (with appropriate rack) 16 Max. loading weight GN 1/1 / 600 x 400 Per combi steamer 100 kg Per shelf 15 kg ELECTRICAL SUPPLY IN-230-240VAC, 50/60Hz (1P+N+E) Rated power consumption 0.6 kW Rated current 2.7 A Fuse 16 A RCD (GFCI), frequency converter Type A (singlephase) (recommended), type B/F (optional) 3 Pin plug (10 Amp) Cordset fitted GAS SUPPLY GAS SUPPLY Stated consumption 122 MJ/hr Stated power output 115 MJ/hr Stated current 2.7 A Fuse 16A GAS SUPPLY Gas Connection for natural or LPG R3/4 Installation conditions customer premise Nominal gas consumption 122 MJ/hr State drain Drain version Permanent connection, optionally including connecting pipe (min. DN13 / 1/2") Flow pressure 150 - 600 kPa (1.5 - 6 bar) Appliance drain Drain version Permanent connection (recommended) or funnel waste trap Type DN50 (min. internal <i>Ø</i> : 46 mm) Slope for waste-water pipe min. 3.5% (2") WATER QUALITY Drinking water Total hardness Cleaning, recoil hand 4-20 °dh / 70-360 ppm / shower, boiler 7-35 "TH / 5-25 "e Properties PI 6.5 - 8.5 CL (-chloride) max. 0.0 mg/l Te (from) max. 0.1 mg/l Temperature max. 40 °C Electrical conductivity min. 20 µS/r Kiuspible heat 7100 kJ/h / 1.97 kW Waste water temperature max. 80 °C Noise during operation max. 70 dBA STACKING KIT Permitted combinations 6.20 on 10.20	Width Depth Height Weight (including cleaning systen	1140 mm 1280 mm
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The Spirit of Excellence