



Convotherm 4 easyDial Combi Steamer

C4GBD20.10C GAS BOILER 20 x 1/1GN

- 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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP figures
- Preheat and Cool down function
- ConvoClean fully automatic cleaning system, including optional single-measure dispensing

Option

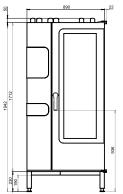
- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- Marine model
- Ethernet / LAN interface
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket



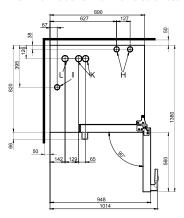
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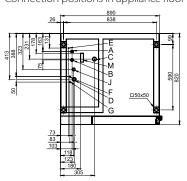
Front view



View from above with wall clearances



Connection positions in appliance floor



- Water connection (for boiler)
- Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- Electrical connection
- Equipotential bonding
- Rinse-aid connection
- G Cleaning-agent connection
- Airvent Ø 50mm
- Ventilation port Ø 50 mm
- Exhaust outlet (cooking-chamber heating element)
- Safety overflow 80 mm x 25 mm

DIMENSIONS

890 mm Width Depth 820 mm 1942 mm Weight 295 kg

PACKED DIMENSIONS

1165 mm 970 mm 2150 mm Depth Height Weight (including cleaning system) 335 kg Safety clearances* 50 mm Left (larger recommended for servicing) 50 mm Top (for ventilation) 1000 mm

*Heat sources must lie at a minimum distance of 500 mm from the

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 standardloading trolley) 600 x 400 baking sheet (with appropriate loading trolley) Max. loading weight GN 1/1 / 600 x 400 Per combi steamer Per shelf 100 kg 15 kg ELECTRICAL SUPPLY 1N~230-240VAC, 50/60Hz (1P+N+E)

Rated power consumption

4.7 A 16 A RCD (GFCI), frequency converter (singlephase) Type A (recommended), type B/F (optional)

3 Pin plug (10 Amp) Cordset fitted

GAS SUPPLY

Gas Connection for natural or LPG Installation conditions R3/4 Nominal gas consumption 162 M J/hr Convection power output Steam generator power output

WATER CONNECTION

Water supply

2 x G 3/4" permanent connection, optionally including

connecting pipe (min. DN13 / 1/2") Flow pressure

150 - 600 kPa (1.5 - 6 bar) Appliance drain Permanent connection Drain version

(recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm)

Slope for waste-water pipe WATER QUALITY

Total hardness

Cleaning, recoil hand shower, boiler 4-20 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e

Properties 6.5 - 8.5 CI- (chloride) max. 60 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) max. 0.2 mg/l max. 150 mg/l max. 0.1 mg/l Temperature Electrical conductivity max. 40°C min. 20 μS/cm

EMISSIONS

Heat output 7100 kJ/h / 1.97 kW 8200 kJ/h / 2.28 kW

Waste water temperature max. 80 °C Noise during operation max, 70 dBA

MOFFA

Australia moffat.com.au

New Zealand moffat.co.nz

Australia Moffat Pty Limited

Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Ph 03-9518 3888 Fax 03-9518 3833 vsales@moffat.com.au www.moffat.com.au

New South Wales Ph 02-8833 4111 nswsales@moffat.com.au

South Australia Ph 03-9518 3888 vsales@moffat.com.au

Queensland Ph 07-3630 8600 gldsales@moffat.com.au

Western Australia Ph 08-9202 6820 bgarcia@moffat.com.au

New Zealand Moffat Limited

Christchurch 45 Illinois Drive Izone Business Hub Rolleston 7675 New Zealand Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz

Auckland Ph +64 9-574 3150 sales@moffat.co.nz

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