



Convotherm 4 easyDial Combi Steamer C4GBD20.20C GAS BOILER 40 x 1/1GN or 20 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
- 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

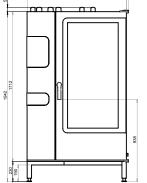
Options

- 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



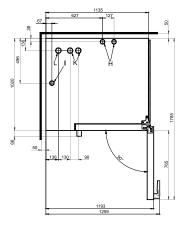
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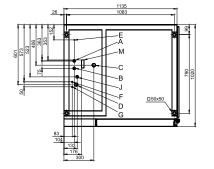


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View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50
- D Electrical connection
 E Equipotential bonding
- E Equipotential bondingF 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	1135 mm
Depth	1020 mm
Height	1942 mm
Weight	379 kg
PACKED DIMENSIONS	1410
Width Depth	1410 mm 1170 mm
Height	2150 mm
Weight (including cleaning systen	
Safety clearances*	
Rear Right	50 mm 50 mm
Left (larger recommended for serv	
Top (for ventilation)	1000 mm
*Heat sources must lie at a minimum di	istance of 500 mm from the
appliance.	
INSTALLATION REQUIREMENTS	
For precise installation instruction	is please refer to the units
installation manual	
LOADING CAPACITY Max. number of food containers	
Shelf distance	, 68mm
GN 1/1 (with standard loading tro	
GN 2/1 (with standard loading tro	
Max. loading weight GN 1/1 / 60 Per combi steamer	0 x 400 180 kg
Per shelf	150 kg
ELECTRICAL SUPPLY	
1N~230-240VAC, 50/60Hz (1P+N	+E)
Rated power consumption	1.1 kW
Rated current Fuse	4.7 A 16 A
RCD (GFCI), frequency converter	Type A
(singlephase)	(recommended),
3 Pin plug (10 Amp)	type B/F (optional)
Cordset fitted	
GAS SUPPLY	
Gas Connection for natural or LPG	R3/4
Installation conditions	customer premise
Nominal gas consumption Convection power output	230 MJ/hr 230 MJ/hr
Steam generator power output	122 MJ/hr
WATER CONNECTION	
Water supply	
$2 \times G 3/4''$ permanent connection,	
connecting pipe (min. DN13 / 1/2' Flow pressure	150 - 600 kPa (1.5 - 6 bar)
Appliance drain	150 000 Ki a (1.5 0 bai)
Drain version	Permanent connection
	ded) or funnel waste trap
Type DN50 Slope for waste-water pipe) (min. internal Ø: 46 mm) min. 3.5% (2°)
WATER QUALITY	11111. 5.570 (2.)
Drinking water	
Total hardness	
Cleaning, recoil hand	4-20 °dh / 70-360 ppm /
shower, boiler Properties	7-35 °TH / 5-25 °e
pH	6.5 - 8.5
Cl- (chloride)	max. 60 mg/l
Cl2 (free chlorine) SO4 ² - (sulphate)	max. 0.2 mg/l
Fe (iron)	max. 150 mg/l max. 0.1 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm
EMISSIONS	
Heat output	1220011/2/222011/
Latent heat Sensible heat	12200 kJ/h / 3.39 kW 15400 kJ/h / 4.28 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

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