

Convotherm 4 easyTouch Combi Steamer

C4GBT20.20CD 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
- easyTouch 9" full-touch screen
- ConvoClean+ fully automated cleaning system with eco, express and regular modes, including optional single-measure dispensing
- Ethernet / LAN interface
- HygienicCare
- USB port integrated in the control panel
- Steam generated by high performance boiler outside the cooking chamber
- Right-hinged appliance door
- Disappearing 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
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - Full 9" full-touch screen
 - Press&Go - automatic cooking using quick-select buttons
 - TrayTimer - load management for different products at the same time
 - Regenerate+ - flexible multi-mode regenerating function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cooking and holding in one process
 - 399 cooking profiles containing up to 20 steps
 - On-screen Help with topic-based video function
 - Starting time preselect
- 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

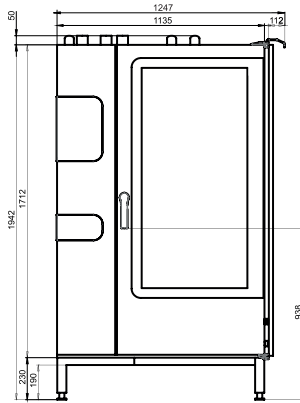
Options

- Steam and vapour removal (built-in condensation hood)
- Marine model
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

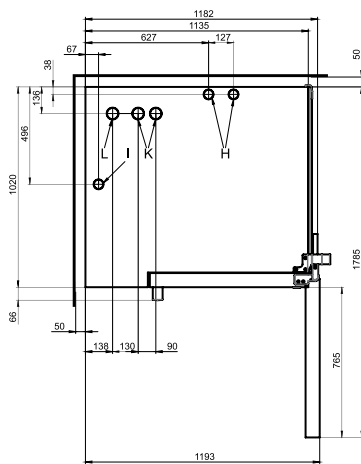
Convotherm 4 easyTouch Combi Steamer

C4GBT20.20CD GAS BOILER 40 x 1/1GN or 20 x 2/1GN

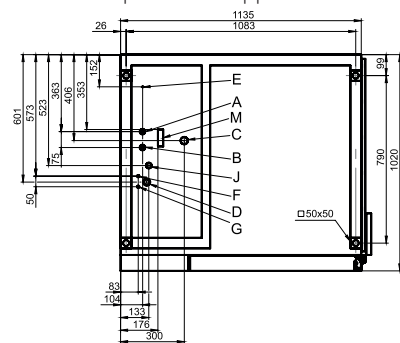
Front view



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
- 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 | 1247 mm |
| Depth | 1020 mm |
| Height | 1942 mm |
| Weight | 406 kg |

PACKED DIMENSIONS

| | |
|------------------------------------|---------|
| Width | 1410 mm |
| Depth | 1170 mm |
| Height | 2150 mm |
| Weight (including cleaning system) | 454 kg |

Safety clearances*

| | |
|-----------------------------------------|---------|
| Rear | 50 mm |
| Right | 160 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 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 loading trolley) | 40 |
| GN 2/1 (with standard loading trolley) | 20 |
| Max. loading weight GN 1/1 / 600 x 400 | |
| Per combi steamer | 180 kg |
| Per shelf | 15 kg |

ELECTRICAL SUPPLY

| | |
|-----------------------------------------------|-------------------------------------------|
| 1N~230-240VAC, 50/60Hz (1P+N+E) | |
| Rated power consumption | 1.1 kW |
| Rated current | 4.7 A |
| Fuse | 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 | R3/4 |
| Installation conditions | customer premise |
| Nominal gas consumption | 230 MJ/hr |
| Convection power output | 230 MJ/hr |
| Steam generator power output | 122 MJ/hr |

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
Drain version Permanent connection (recommended) or funnel waste trap
Type DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe min. 3.5% (2°)

WATER QUALITY

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

Properties

| | |
|------------------------------------------|---------------|
| pH | 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 |

EMISSIONS

| | |
|--------------------------------|----------------------|
| Heat output | |
| Latent heat | 12200 kJ/h / 3.39 kW |
| Sensible heat | 15400 kJ/h / 4.28 kW |
| Waste water temperature | max. 80 °C |
| Noise during operation | max. 70 dBA |



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 03-3630 8600
qldsales@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

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.CON.S.1702

