

# Convotherm 4 easyTouch Combi Steamer

**C4GBT6.20CD** GAS BOILER 14 x 1/1GN or 7 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 and sure-shut function
- RS232 and RS485 interface
- Data storage for HACCP figures
- Preheat and Cool down function

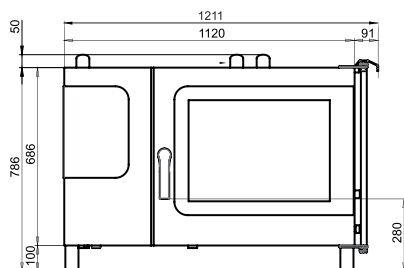
## Options

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

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## C4GBT6.20CD GAS BOILER 14 x 1/1GN or 7 x 2/1GN

Front view



### DIMENSIONS

Width	1211 mm
Depth	992 mm
Height	786 mm
Weight	180 kg

### PACKED DIMENSIONS

Width	1345 mm
Depth	1140 mm
Height	1010 mm
Weight (including cleaning system)	210 kg

### Safety clearances\*

Rear	50 mm
Right	130 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	68mm
Shelf distance	14
GN 1/1 (with standard rack)	7
GN 2/1 (with standard rack)	10
600 x 400 baking sheet (with appropriate rack)	10
Max. loading weight GN 1/1 / 600 x 400	60 kg
Per combi steamer	15 kg
Per shelf	

### ELECTRICAL SUPPLY

1N~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 Connection for natural or LPG	R3/4
Installation conditions	customer premise
Nominal gas consumption	74 MJ/hr
Convection power output	74 MJ/hr
Steam generator power output	74 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 DN50 (min. internal Ø: 46 mm)

Type 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 <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (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 3500 kJ/h / 0.97 kW

Sensible heat 4500 kJ/h / 1.25 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA

### STACKING KIT

#### Permitted combinations

(Gas on gas appliance) 6.20 on 6.20 6.20 on 10.20



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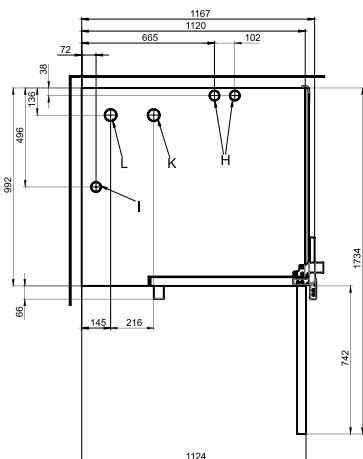
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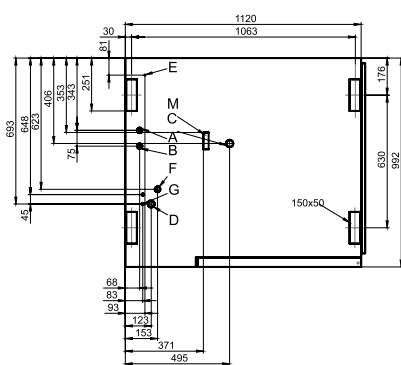
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View from above with wall clearances



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
- 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