

Convotherm 4 easyDial Combi Steamer

C4GSD10.10C GAS DIRECT STEAM 11 x 1/1GN

- Direct steam 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 injecting water into 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

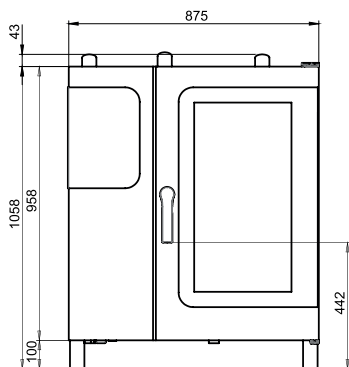
Options

- 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

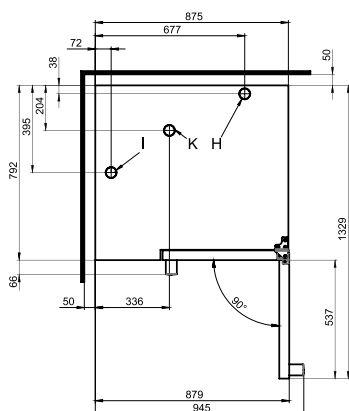
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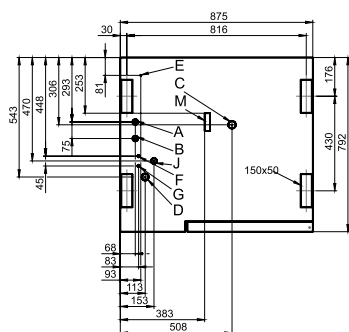
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for water injection)
- 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 | 875 mm |
| Depth | 792 mm |
| Height | 1058 mm |
| Weight | 133 kg |

PACKED DIMENSIONS

| | |
|------------------------------------|---------|
| Width | 1110 mm |
| Depth | 940 mm |
| Height | 1280 mm |
| Weight (including cleaning system) | 163kg |

Safety clearances*

| | |
|---|---------|
| Rear | 50 mm |
| Right | 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 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) | 11 |
| 600 x 400 baking sheet (with appropriate rack) | 8 |

Max. loading weight GN 1/1 / 600 x 400

| | |
|-------------------|-------|
| Per combi steamer | 50 kg |
| Per shelf | 15 kg |

ELECTRICAL SUPPLY

1N~230-240VAC, 50/60Hz (1P+N+E)

| | |
|---------------------------------|------------------------------------|
| Rated power consumption | 0.6 kW |
| Rated current | 2.3 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

| | |
|-------------------------|-----------------------|
| Installation conditions | R3/4 customer premise |
| Nominal gas consumption | 81 MJ/hr |
| Convection power output | 81 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

(Install water treatment system if necessary)

Treated tap water for water injection

Untreated tap water for cleaning, recoil hand shower

Total hardness

| | |
|---|--|
| Injection (soft water) | 4-7 °dh / 70-125 ppm / 7-13 °TH / 5-9 °e |
| Cleaning, recoil hand shower (hard water) | 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 | 3500 kJ/h / 0.97 kW |
| Sensible heat | 4500 kJ/h / 1.25 kW |

Waste water temperature

| | |
|------------------------|-------------|
| Noise during operation | max. 80 °C |
| | max. 70 dBA |

STACKING KIT

| | |
|---|---------------|
| Permitted combinations (Gas on gas appliance) | 6.10 on 10.10 |
|---|---------------|



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