



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

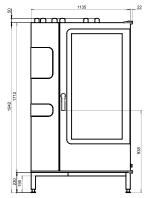
- Steam and vapour removal (built-in condensation hood)
- · Grill model with grease collection
- · Marine model
- Ethernet / LAN interface
- · Available in various voltages
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket



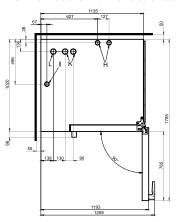
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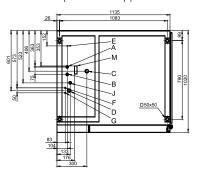
Front view



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
- 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

1135 mm Width Depth 1020 mm Weight 379 kg

PACKED DIMENSIONS

1410 mm 1170 mm 2150 mm Depth Height Weight (including cleaning system) 427 kg Safety clearances* 50 mm 50 mm Left (larger recommended for servicing) 50 mm Top (for ventilation) 1000 mm

INSTALLATION REQUIREMENTS

For precise installation instructions please refer to the units installation manual

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

LOADING CAPACITY

Max. number of food containers

68mm Shelf distance GN 1/1 (with standard loading trolley) GN 2/1 (with standard loading trolley)
Max. loading weight GN 1/1 / 600 x 400 180 kg Per shelf 15 kg **ELECTRICAL SUPPLY** 1N~230-240VAC, 50/60Hz (1P+N+E)

11 kW Rated power consumption 4.7 A 16 A Rated current 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 customer premise Nominal gas consumption 230 MJ/hr Convection power output Steam generator power output 230 M J/hr

WATER CONNECTION

Water supply
2 x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")
150 - 600 kPa (1.5 - 6 bar)

Appliance drain

(recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm) Slope for waste-water pipe

WATER QUALITY

Drinking water

Total hardness

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

Properties

pH Cl- (chloride) max. 60 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) max. 0.2 mg/l max. 150 mg/l Fe (iron) max. 0.1 mg/l Temperature Electrical conductivity min. 20 µS/cm

EMISSIONS

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

MOFERI

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