



Convotherm 4 easyTouch Combi Steamer

C4EST20.10CD ELECTRIC DIRECT STEAM 20 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
- 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 injecting water into 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+ versatile regenerating function with preselect
 - 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

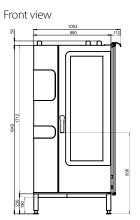
Options

- 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

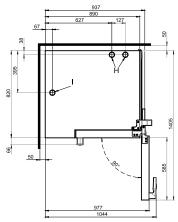


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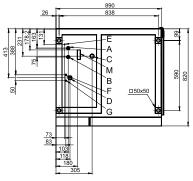
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View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for water injection)
- **B** Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- Electrical connection
- E Equipotential bonding
- Rinse aid connection
- **G** Cleaning agent connection
- H Air vent Ø 50 mm
- Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS Width

1002 mm Depth 820 mm 1942 mm Weight 257 kg

PACKED DIMENSIONS

1165 mm Depth Height 2150 mm Weight (including cleaning system) 317kg Safety clearances* Rear 160 mm Left (larger recommended for servicing) 50 mm Top (for ventilation)

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

Shelf distance 68mm GN 1/1 (with standardloading trollev) 600 x 400 baking sheet (with appropriate loading trolley) Max. loading weight GN $1/1/600 \times 400$ 100 kg Per combi steamer Per shelf

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E) Rated power consumption 38.9 kW 56.2 A 63 A Rated current RCD (GFCI), frequency converter Type A type B/F (optional)

Special voltage options available on request.
Connection to an energy optimisation system as standard.

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) Flow pressure Appliance drain

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

WATER OUALITY

Drinking water

(install water treatment system if necessary)

Treated tap water for water injection

Untreated tap water for cleaning, recoil hand shower

Total hardness

4-7 °dh / 70-125 ppm / Injection (soft water) 7-13 °TH / 5-9 °e Cleaning, recoil hand 4-20 °dh / 70-360 ppm / shower (hard water)
Properties 7-35 °TH / 5-25 °e

Cl- (chloride) max. 60 mg/l Cl₂ (free chlorine) max. 0.2 mg/l SO4²- (sulphate) max. 150 mg/l Fe (iron) max. 0.1 mg/l max. 40°C Temperature Electrical conductivity min. 20 μS/cm

EMISSIONS Heat output

6900 kJ/h / 1.92 kW Sensible heat 8900 kJ/h / 2.47 kW max. 80 °C Waste water temperature Noise during operation

MOFFR

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 07-3630 8600 gldsales@moffat.com.au

Western Australia Ph 08-9413 2400 wasales@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

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