

Convotherm 4 easyDial Combi Steamer

C4GBD6.20C 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
- 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 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

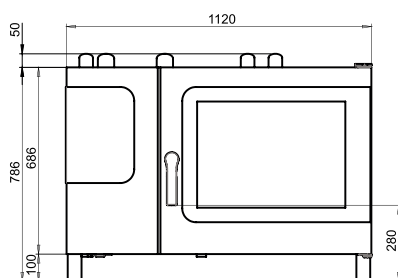
Options

- 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

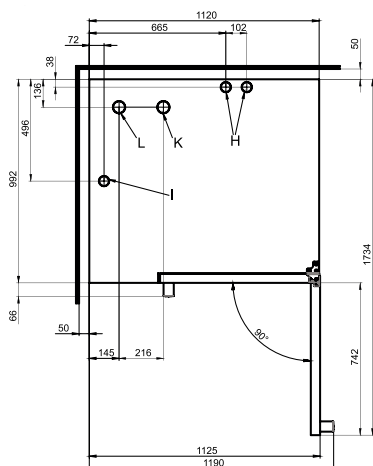
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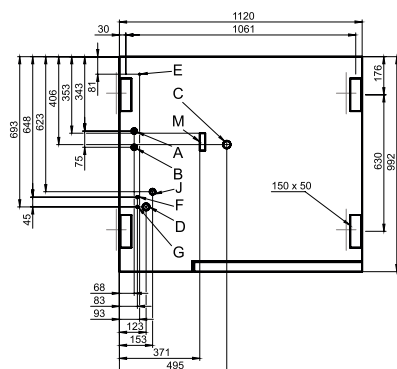
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for 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	1120 mm
Depth	992 mm
Height	786 mm
Weight	190 kg

PACKED DIMENSIONS

Width	1345 mm
Depth	1140 mm
Height	1010 mm
Weight (including cleaning system)	220 kg

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 50 cm 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)	
Max. loading weight GN 1/1 / 600 x 400	60 kg
Per combi steamer	15 kg
Per shelf	

ELECTRICAL SUPPLY

230-240VAC, 50/60Hz, 1P+N+E	0.6 kW
Rated power consumption	2.7 A
Rated current	16 A
Fuse	Type A
RCD (GFCI), frequency converter (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	Permanent connection (recommended) or funnel waste trap
Drain version	DN50 (min. internal Ø: 46 mm)
Type	min. 5% (3°)
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	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	3510 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



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