



Convotherm 4 easyTouch Combi Steamer C4GBT20.10C GAS BOIL FR 20 x 1/1GN

- 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





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
- Built-in preheat bridge
- RS232 and RS485 interface
- Data storage for HACCP figures
- · Preheat and Cool down function

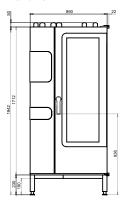
Options

- Disappearing door
- 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

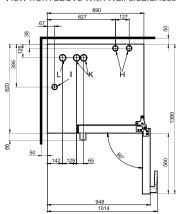


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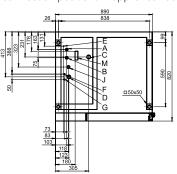
Front view



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 G
- Cleaning-agent connection Airvent Ø 50mm
- Ventilation port Ø 50 mm
- Gas supply
- Exhaust outlet (cooking-chamber heating element)
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

890 mm Width 820 mm Depth 1942 mm Weight 302 kg

PACKED DIMENSIONS

1165 mm 970 mm Depth Height 2150 mm Weight (including cleaning system) 342kg Safety clearances* 50 mm 50 mm Left (larger recommended for servicing) 50 mm Top (for ventilation)

*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

LOADING CAPACITY

Max. number of food containers

Shelf distance 68mm GN 1/1 (with standardloading trolley) 600 x 400 baking sheet Max. loading weight GN 1/1 / 600 x 400

Per combi steamer

ELECTRICAL SUPPLY 230-240VAC, 50/60Hz, 1P+N+E Rated power consumption 0.5 kW 4.7 A Rated current 16 A RCD (GFCI), frequency converter Type A (recommended), (singlephase) type B/F (optional)

3 Pin plug (10 Amp) Cordset fitted

GAS SUPPLY

Gas Connection for natural or LPG customer premise 162 MJ/hr Installation conditions Nominal gas consumption Convection power output Steam generator power output 162 MJ/hr 122 MJ/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) Flow pressure Appliance drain

Drain version

(recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm)

Slope for waste-water pipe WATER QUALITY

Total hardness

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

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 max. 40°C Temperature Electrical conductivity min. 20 μS/cm

EMISSIONS

Noise during operation

Heat output 7100 kJ/h / 1.97 kW 8200 kJ/h / 2.28 kW Latent heat Sensible heat max. 80 °0 Waste water temperature

max, 70 dBA

MOFF

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