

Convotherm 4 easyDial Combi Steamer

C4GSD10.20C GAS DIRECT STEAM 22 x 1/1GN or 11 x 2/1GN

- 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

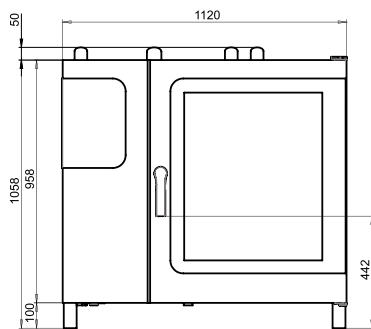
Options

- 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

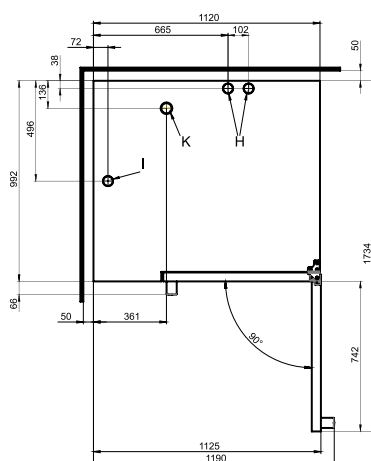
Convotherm 4 easyDial Combi Steamer

C4GSD10.20C GAS DIRECT STEAM 22 x 1/1GN or 11 x 2/1GN

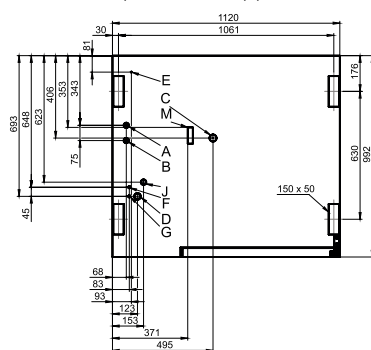
Front view



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	1120 mm
Depth	992 mm
Height	1058 mm
Weight	214 kg

PACKED DIMENSIONS

Width	1345 mm
Depth	1140 mm
Height	1280 mm
Weight (including cleaning system)	249 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	
Shelf distance	68mm
GN 1/1 (with standard rack)	22
GN 2/1 (with standard rack)	11
600 x 400 baking sheet (with appropriate rack)	16
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	100 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

230-240VAC, 50/60Hz, 1P+N+E	
Rated power consumption	0.6 kW
Rated current	2.7 A
Fuse	16 A
RCD (GFCI), frequency converter (singlephase)	Type A (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	115 MJ/hr
Convection power output	115 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
Type DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe min. 5% (3°)

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	7100 kJ/h / 1.97 kW
Sensible heat	7200 kJ/h / 2.00 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA



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
qldsales@moffat.com.au

Western Australia
Ph 08-9202 6820
bgarcia@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

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.CON.S.1402

