

Convotherm 4 easyDial Combi Steamer

C4ESD20.10C 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
- 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
- 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

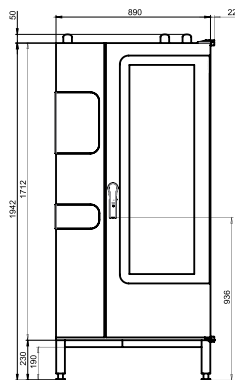
Options

- 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

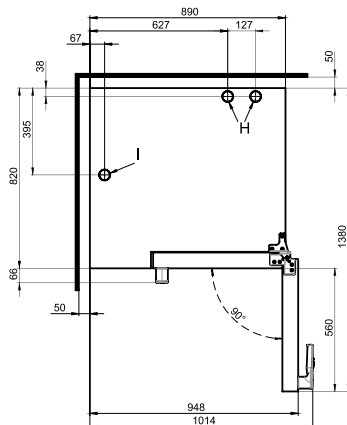
Convotherm 4 easyDial Combi Steamer

C4ESD20.10C ELECTRIC DIRECT STEAM 20 x 1/1GN

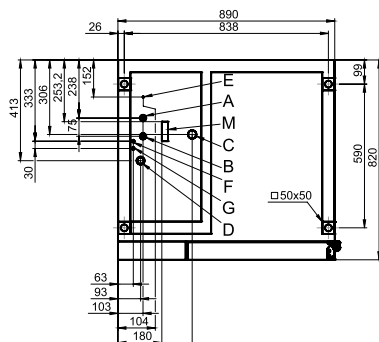
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Soft-water connection G 3/4"
- B Hard-water connection G 3/4"
- C Drain connection DN 50
- D Electrical supply
- E Equipotential bonding
- F Nozzle-detergent connection
- G Cleaning-fluid connection
- H Air vent Ø 50 mm
- I Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

Width	890 mm
Depth	820 mm
Height	1942 mm
Weight	257 kg

PACKED DIMENSIONS

Width	1150 mm
Depth	1000 mm
Height	2185 mm
Weight (including cleaning system)	297 kg

Safety clearances*

Rear	50 mm
Right	50 mm
Left (larger recommended for servicing)	50 mm
Top (for ventilation)	500 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	20
GN 1/1 (with standard loading trolley)	17
600 x 400 baking sheet (with appropriate loading trolley)	
Max. loading weight GN 1/1 / 600 x 400	100 kg
Per combi steamer	15 kg
Per shelf	

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3/N/PE)*	
Rated power consumption	38.9 kW
Rated current	56.2 A
Fuse	63 A
RCD (GFCI), frequency converter (singlephase)	Type A (recommended), type B/F (optional)
Recommended conductor cross-section**	5G16

Special voltage options available on request.

*Connection to an energy optimisation system as standard.

**Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length

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

Type DN50 (min. internal Ø: 46 mm)

Water 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. 100 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	6900 kJ/h / 1.92 kW
Sensible heat	8900 kJ/h / 2.47 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
qldsals@moffat.com.au

Western Australia
Ph 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited

Christchurch
16 Osborne Street
Christchurch 8011
Ph +64 3-389 1007
Fax +64 3-389 1276
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.1401

