



Convotherm 4 easyDial Combi Steamer C4ESD20.20C FLECTRIC DIRECT STEAM 40 x 1/1GN or 20 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
- · 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

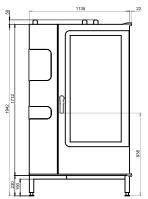
- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- Marine model
- Ethernet / LAN interface
- Available in various voltages
- · Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket



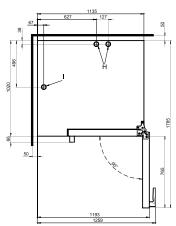
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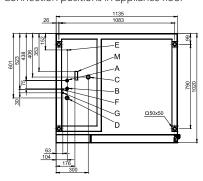
Front view



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
- ${f M}$ Safety overflow 80 mm x 25 mm

DIMENSIONS

1135 mm Width Depth 1020 mm Weight 340 kg

PACKED DIMENSIONS

1435 mm Width Depth Height Weight (including cleaning system) 2185 mm 382 kg Safety clearances* 50 mm 50 mm Left (larger recommended for servicing)

Top (for ventilation) 500 mm *Heat sources must lie at a minimum distance of 50 cm from the

INSTALLATION REQUIREMENTS

For precise installation instructions please refer to the units installation manual

LOADING CAPACITY

Max. number of food containers

68mm Shelf distance GN 1/1 (with standard loading trolley) GN 2/1 (with standard loading trolley 20 Max. loading weight GN 1/1 / 600 x 400 Per combi steamer Per shelf 15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3/N/PE)*

Rated power consumption 673 kW 97.3 A Rated current 100 A RCD (GFCI), frequency converter Type A (singlephase) (recommended). type B/F (optional)

Recommended conductor cross-section**

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 $5\,\mathrm{m}$ in length

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) Appliance drain Permanent connection Drain version

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

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

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

Properties CI- (chloride) max. 100 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) max. 0.2 mg/l max. 150 mg/ Fe (iron) max. 0.1 mg/l Temperature

min. 20 μS/cm

EMISSIONS

Electrical conductivity

Heat output 11000 kJ/h / 3.06 kW Latent heat ensible heat 14100 kJ/h / 3.92 kW Waste water temperature max. 80 °C max. 70 dBA Noise during operation

MOFF

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