



## Convotherm 4 easyDial Combi Steamer

### C4EBD6.20C ELECTRIC 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**

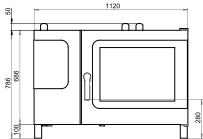
- Steam and vapour removal (built-in condensation hood)
- Grill model with grease collection
- Marine model
- Ethernet / LAN interface
- Available in various voltages
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket



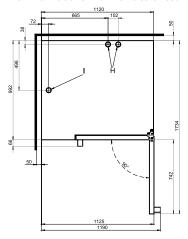
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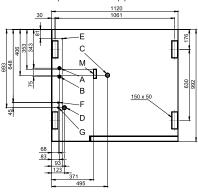
# Front view



#### 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
- Electrical connection
- E Equipotential bonding
- Rinse aid connection
- **G** Cleaning agent connection
- H Air vent Ø 50 mm
- Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

#### **DIMENSIONS**

1120 mm Width Depth 992 mm Weight PACKED DIMENSIONS

1345 mm 1140 mm 1010 mm Height Weight (including cleaning system) 200 kg

Safety clearances\* 50 mm 50 mm Left (larger recommended for servicing) 50 mm 500 mm Top (for ventilation)

\*Heat sources must lie at a minimum distance of 500 mm from the

#### 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) GN 2/1 (with standard rack) 600 x 400 baking sheet (with appropriate rack)

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

ELECTRICAL SUPPLY 3N~ 400V 50/60Hz (3P+N+E) Rated power consumption 19.5 kW 281 A Rated current 35 A RCD (GFCI), frequency converter Type A (singlephase) (recommended) type B/F (optional)

Special voltage options available on request. Connection to an energy optimisation system as standard.

#### WATER CONNECTION

 $2\,x\,G\,3/4"$  permanent connection, optionally including connecting pipe (min. DN13 / 1/2")

150 - 600 kPa (1.5 - 6 bar) Flow pressure

### Appliance drain

Permanent connection Drain version (recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm) Slope for waste-water pipe min. 3.5% (2°)

#### WATER QUALITY Drinking water

Total hardness

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

65-85 Cl- (chloride) max. 60 mg/l Cl<sub>2</sub> (free chlorine) SO<sub>4</sub><sup>2</sup>- (sulphate) max. 0.2 mg/l max. 150 mg/l Fe (iron) max. 0.1 mg/l Temperature Electrical conductivity max. 40°C min. 20 μS/cm

#### **EMISSIONS**

Heat output Latent heat

2100 kJ/h / 0.58 kW ensible heat 2500 kJ/h / 0.69 kW Waste water temperature Noise during operation max. 80 °C max. 70 dBA

STACKING KIT

Permitted combinations 6.20 on 6.20 (Electric on electric appliance)

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