



Convotherm 4 easyDial Combi Steamer C4ESD6.20C ELECTRIC DIRECT STEAM 14 x 1/1GN or 7 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

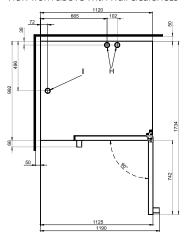
- Steam and vapour removal (built-in condensation hood)
- · Grill model with grease collection
- · Marine model
- Ethernet / LAN interface
- Available in various voltages
- · Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket



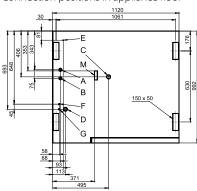
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Front view 1120 982 280

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

Width Depth 1120 mm 992 mm Height Weight 786 mm

PACKED DIMENSIONS

1175 mm Weight (including cleaning system)
Safety clearances* 188 kg

50 mm Right Left (larger recommended for servicing) 50 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 Shelf distance GN 1/1 (with standard rack) GN 2/1 (with standard rack) 68mm 600 x 400 baking sheet (with appropriate rack)

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

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

Rated power consumption Rated current 28.1 A

15 kg

RCD (GFCI), frequency converter Type A (recommended),

type B/F (optional)

Recommended conductor cross-section**

566

Special voltage aptions or " ' ' '

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 - 61

150 - 600 kPa (1.5 - 6 bar) Appliance drain

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

Slope for waste-water pipe

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

Properties pH Cl- (chloride) Cl₂ (free chlorine) SO₄²- (sulphate) Fe (iron) max. 100 mg/l max. 0.2 mg/l max. 150 mg/l max. 0.1 mg/l Temperature Electrical conductivity max. 40°C min. 20 μS/cm

EMISSIONS

Heat output Latent heat Sensible heat 3500 kJ/h / 0.97 kW 4500 kJ/h / 1.25 kW Waste water temperature Noise during operation max. 70 dBA

STACKING KIT

Permitted combinations 6.20 on 6.20 (Electric on electric appliance) 6.20 on 10.20

MOFF

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