

Convotherm 4 easyDial Combi Steamer

C4GBD20.10C GAS BOILER 20 x 1/1GN

- 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
- 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

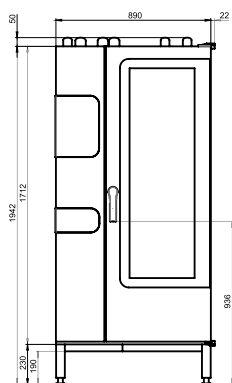
Options

- 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

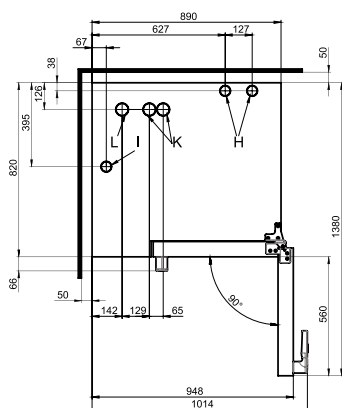
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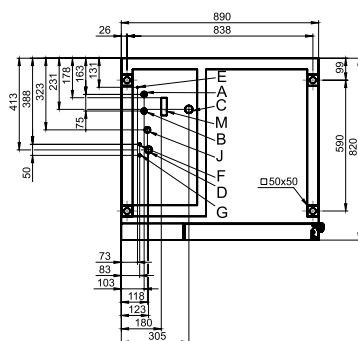
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for boiler)
- 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	890 mm
Depth	820 mm
Height	1942 mm
Weight	295 kg

PACKED DIMENSIONS

Width	1165 mm
Depth	970 mm
Height	2150 mm
Weight (including cleaning system)	335 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	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	
Per combi steamer	100 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

230-240VAC, 50/60Hz, 1P+N+E	
Rated power consumption	1.1 kW
Rated current	4.7 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	162 MJ/hr
Convection power output	162 MJ/hr
Steam generator power output	122 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	
Total hardness	
Cleaning, recoil hand shower, boiler	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	8200 kJ/h / 2.28 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA



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