

Convotherm 4 easyTouch Combi Steamer

C4GBT20.10C 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
- easyTouch 9" full-touch screen
- ConvoClean+ fully automated cleaning system with eco, express and regular modes, including optional single-measure dispensing
- Ethernet / LAN interface
- HygienicCare
- USB port integrated in the control panel
- 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
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - Full 9" full-touch screen
 - Press&Go - automatic cooking using quick-select buttons
 - TrayTimer - load management for different products at the same time
 - Regenerate+ - flexible multi-mode regenerating function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cooking and holding in one process
 - 399 cooking profiles containing up to 20 steps
 - On-screen Help with topic-based video function
 - Starting time preselect
- 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

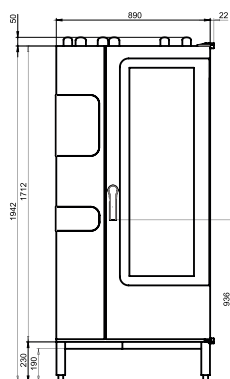
Options

- Disappearing door
- Steam and vapour removal (built-in condensation hood)
- Marine model
- Available in various voltages
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket

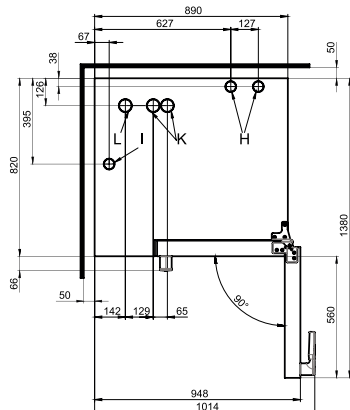
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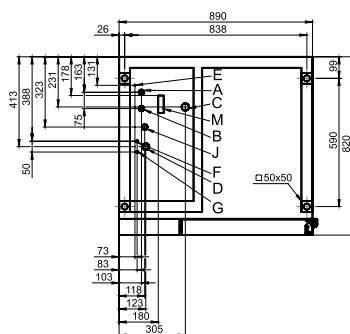
Front view



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	302 kg

PACKED DIMENSIONS

Width	1165 mm
Depth	970 mm
Height	2150 mm
Weight (including cleaning system)	342kg

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	0.5 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	Permanent connection (recommended) or funnel waste trap
Drain version	DN50 (min. internal Ø: 46 mm)
Type	Slope for waste-water pipe min. 5% (3°)

WATER QUALITY

Drinking water	
Total hardness	4-20 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e
Cleaning, recoil hand shower, boiler	
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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AN.CON.S.1402

