



Convotherm 4 Deluxe easyDial Combi Steamer

C4DEBD20.10 ELECTRIC BOILER 20 x 1/1 GN

- Boiler system
- Natural Smart Climate[™] (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate[™] 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 are set on one operating level
- ConvoClean fully automatic cleaning system
- HygieniCare
- 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
- Triple glass appliance door
- · Right-hinged appliance door

Standard Features

- Cooking methods:
- Steam (30-130°C) with guaranteed steam saturation
- Combi-steam (30-250 °C) with automatic moisture control
- Convection (30-250 °C) with optimised heat transfer
- · Operation of easyDial user interface:
 - Central control unit, Convotherm-Dial (C-Dial)
 - Digital display
- Climate Management
 - Natural Smart ClimateTM (ACS+), HumidityPro, Crisp&Tasty
- · Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe
- Production Management
 - 99 cooking profiles each containing up to 9 steps
 - HACCP data storage
 - USB port
 - Regenerating function regenerates products to their peak level
 - Preheat and cool down function
- · Cleaning Management:
 - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare: safety by antibacterial surfaces
 - Hygienic Handles
- Door handle with sure-shut function
- Adjustable appliance feet, from 100 mm to 125 mm
- · Integrated recoil hand shower





Ontion

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

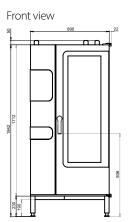
Accessories

- ConvoLink HACCP and cooking profile management PC software
- · ConvoVent 4 condensation hood with grease filter
- · ConvoVent 4+ condensation hood with grease and odour filter
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)

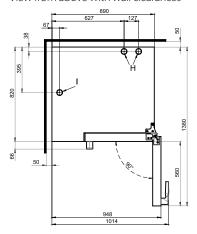


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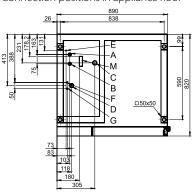
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View from above with wall clearances



Connection positions in appliance floor



- Water connection (for boiler)
- **B** Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- D Flectrical connection
- E Equipotential bonding
- F Rinse aid connection
- **G** Cleaning agent connection
- H Air vent Ø 50 mm
- I Dry air intake Ø 50 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

890 mm Width Depth 820 mm 1942 mm Weight 280 kg

PACKED DIMENSIONS

1165 mm 970 mm 2150 mm Depth Height Weight (including cleaning system) 320 kg Safety clearances* 50 mm 50 mm Left (larger recommended for servicing) 50 mm Top (for ventilation) 500 mm *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 loading trolley) 600 x 400 baking sheet (with appropriate loading trolley) Max. loading weight GN 1/1 / 600 x 400 Per combi steamer Per shelf 100 kg 15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E) 38.9 kW Rated power consumption 56.2 A 63 A RCD (GFCI), frequency converter Type A

type B/F (optional)

Special voltage options available on request.

Connection to an energy optimisation system as standard.

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

150 - 600 kPa (1.5 - 6 bar)

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

6.5 - 8.5 Cl- (chloride) max. 60 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) max. 0.2 mg/l max. 150 mg/l max. 0.1 mg/l Temperature max. 40°C Electrical conductivity min. 20 μS/cm

EMISSIONS

Heat output 6900 kJ/h / 1.92 kW 8900 kJ/h / 2.47 kW Waste water temperature max. 80 °C max. 70 dBA Noise during operation

MOFFR

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