

Convotherm 4 Deluxe easyDial Combi Steamer

C4DESD20.20 ELECTRIC DIRECT STEAM 40 x 1/1 GN or 20 x 2/1 GN

- Direct steam 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 injecting water into the oven 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 Climate™ (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

Options

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

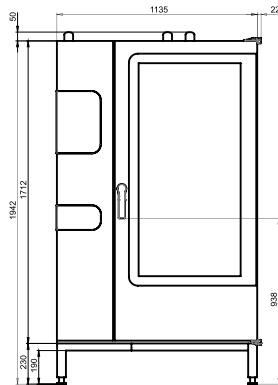
Accessories

- 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)

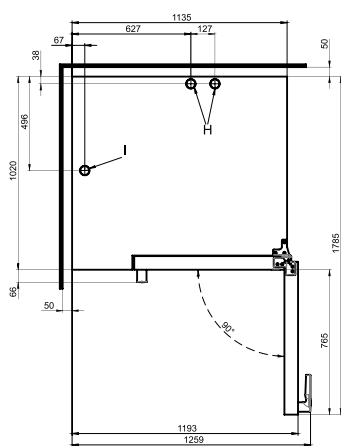
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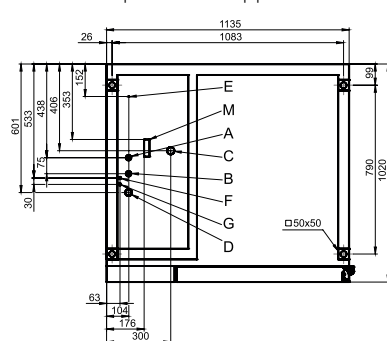
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for water injection)
- 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 Air vent Ø 50 mm
- I Dry air intake Ø 50 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

Width	1135 mm
Depth	1020 mm
Height	1942 mm
Weight	346 kg

PACKED DIMENSIONS

Width	1410 mm
Depth	1170 mm
Height	2150 mm
Weight (including cleaning system)	394 kg

Safety clearances*

Rear	50 mm
Right	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 appliance.

INSTALLATION REQUIREMENTS

For precise installation instructions please refer to the units installation manual

LOADING CAPACITY

Max. number of food containers

Shelf distance	68 mm
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GN 1/1 (with standard loading trolley) 40

GN 2/1 (with standard loading trolley) 20

Max. loading weight GN 1/1 / 600 x 400

Per combi steamer	180 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E)

Rated power consumption 67.3 kW

Rated current 97.3 A

Fuse 100 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

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. 3.5% (2°)

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

Injection (soft water) 4-7 °dh / 70-125 ppm /

7-13 °TH / 5-9 °e

Cleaning, recoil hand shower (hard water) 4-20 odh / 70-360 ppm /

7-35 °TH / 5-25 °e

Properties

pH 6.5 - 8.5

Cl⁻ (chloride) max. 60 mg/l

Cl₂ (free chlorine) max. 0.2 mg/l

SO₄²⁻ (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 11000 kJ/h / 3.06 kW

Sensible heat 14100 kJ/h / 3.92 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA



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