

Convotherm 4 Deluxe easyDial Combi Steamer

C4DGBD20.20 GAS BOILER 40 x 1/1 GN or 20 x 2/1 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 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

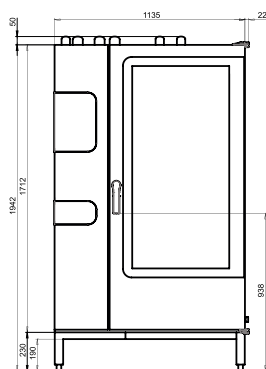
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- 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)

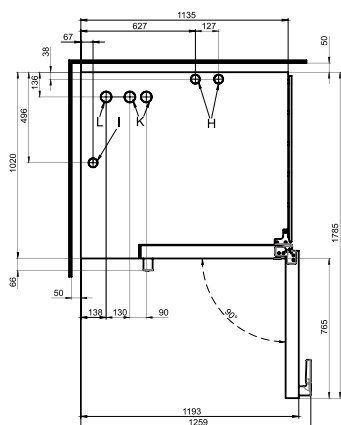
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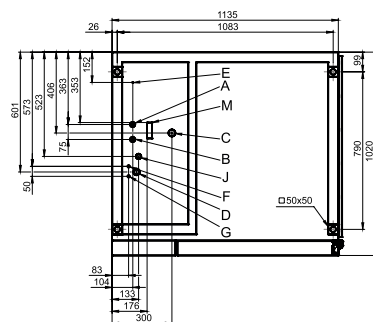
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for 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 Air vent Ø 50 mm
- I Dry air intake Ø 50 mm
- J Gas supply
- K Convection burner exhaust outlet Ø 60.3 mm
- L Boiler burner exhaust outlet Ø 60.3 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

Width	1135 mm
Depth	1020 mm
Height	1942 mm
Weight	385 kg

PACKED DIMENSIONS

Width	1410 mm
Depth	1170 mm
Height	2150 mm
Weight (including cleaning system)	433 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 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
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

1N~ 230-240V 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	230 MJ/hr
Convection power output	230 MJ/hr
Steam generator output	122 MJ/hr

Supply flow pressure

Natural Gas	1.13kPa – 3kPa
LPG	2.75kPa – 4kPa

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 DN50 (min. internal Ø: 46 mm)

Type 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

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	12200 kJ/h / 3.39 kW
Sensible heat	15400 kJ/h / 4.28 kW

Waste water temperature

max. 80 °C

Noise during operation

max. 70 dBA



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