

# Convotherm 4 Deluxe easyTouch Combi Steamer

**C4DEBT20.20D** ELECTRIC 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
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by high-performance boiler outside the cooking chamber
- Triple glass appliance door
- Right-hinged appliance door
- Disappearing 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 easyTouch user interface:
  - 10" TFT HiRes glass touch display (capacitive)
  - Smooth-action, quick reacting scrolling function
- Climate Management
  - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro, Multi-point core temperature probe
  - Preheat and cool down function
- Production Management
  - Automatic cooking with Press&Go with up to 399 cooking profiles
  - Integrated cookbook with 7 different categories
  - TrayTimer – load management for different products at the same time (manual mode)
  - TrayView – load management for automatic cooking of different products using Press&Go
  - Favourites management
  - HACCP data storage
  - USB port
  - ecoCooking – energy-save function
  - LT cooking (low temperature cooking) / Delta-T cooking
  - Cook&Hold – cook and hold in one process
  - Autostart
  - Regenerate+ - flexible multi-mode rethermalisation function with preselect

- Cleaning Management:
  - ConvoClean+ - fully automatic cleaning system
  - Quick access to individually created and saved cleaning profiles
  - Cleaning scheduler
  - FilterCare interface
- HygieniCare: safety by antibacterial surfaces
  - Hygienic Steam Function
  - Hygienic Handles
  - SteamDisinfect
- 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
- Marine model
- Available in various voltages

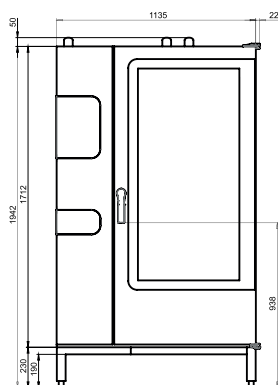
## Accessories

- 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)

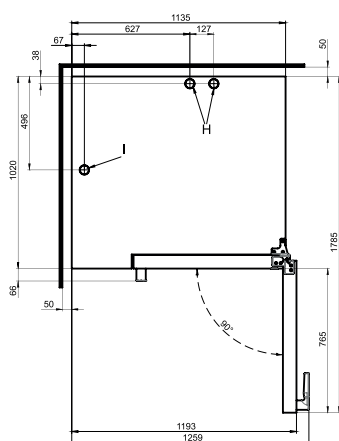
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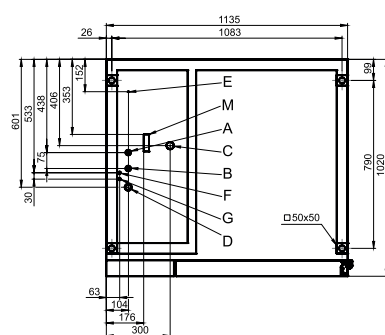
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for 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
- M Safety overflow 80 mm x 25 mm RJ45 Ethernet port

### DIMENSIONS

|        |         |
|--------|---------|
| Width  | 1247 mm |
| Depth  | 1020 mm |
| Height | 1942 mm |
| Weight | 371 kg  |

### PACKED DIMENSIONS

|                                    |         |
|------------------------------------|---------|
| Width                              | 1410 mm |
| Depth                              | 1170 mm |
| Height                             | 2150 mm |
| Weight (including cleaning system) | 419 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  |
| 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 | 180 kg |
| Per combi steamer                      | 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

#### 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 <sup>-</sup> (chloride)               | max. 60 mg/l  |
| Cl <sub>2</sub> (free chlorine)          | max. 0.2 mg/l |
| SO <sub>4</sub> <sup>2-</sup> (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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