

Convotherm 4 easyTouch Combi Steamer

C4EST12.20C ELECTRIC DIRECT STEAM 24 x 1/1GN or 12 x 2/1GN

- Direct steam 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 injecting water into 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+ - versatile regenerating function with preselect
 - 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

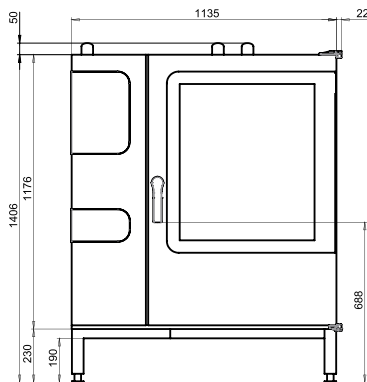
Options

- 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

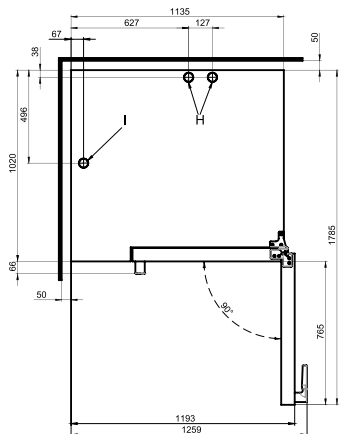
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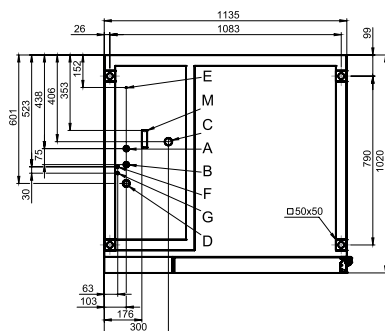
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Soft-water connection G 3/4"
- B Hard-water connection G 3/4"
- C Drain connection DN 50
- D Electrical supply
- E Equipotential bonding
- F Nozzle-detergent connection
- G Cleaning-fluid connection
- H Air vent Ø 50 mm
- I Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

| | |
|--------|---------|
| Width | 1135 mm |
| Depth | 1020 mm |
| Height | 1406 mm |
| Weight | 241kg |

PACKED DIMENSIONS

| | |
|------------------------------------|---------|
| Width | 1435 mm |
| Depth | 1200 mm |
| Height | 1650 mm |
| Weight (including cleaning system) | 286kg |

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 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 | |
| Shelf distance | 68mm |
| GN 1/1 (with standard loading trolley) | 24 |
| GN 2/1 (with standard loading trolley) | 12 |
| Max. loading weight GN 1/1 / 600 x 400 | |
| Per combi steamer | 120 kg |
| Per shelf | 15 kg |

ELECTRICAL SUPPLY

| | |
|---------------------------------------|---------------------------------------|
| 3N ~ 400V 50/60Hz (3/N/PE)* | |
| Rated power consumption | 33.7 kW |
| Rated current | 48.7 A |
| Fuse | 50 A |
| RCD (GFCI), frequency converter | Type A |
| (singlephase) | (recommended), type B/F (optional) |
| Recommended conductor cross-section** | 5G16 |

Special voltage options available on request.

*Connection to an energy optimisation system as standard.

**Recommended conductor cross-section for wires laid uncovered in air up to 5 m in length

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. 5% (3°)

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 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e

Properties

pH 6.5 - 8.5

Cl⁻ (chloride) max. 100 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 6900 kJ/h / 1.92 kW

Sensible heat 7800 kJ/h / 2.17 kW

Waste water temperature max. 80 °C

Noise during operation max. 70 dBA



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