



## Convotherm 4 easyDial Combi Steamer

## C4ESD6.10C ELECTRIC DIRECT STEAM 7 x 1/1GN

- · 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
- easyDial: all functions can be set on one operating level
- ConvoClean fully automatic cleaning system
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring indicates the current operating status
- 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
  - easyDial control panel
  - Door handle and recoil hand shower
- easyDial user interface:
  - Central control unit, Convotherm Dial (C-Dial)
  - Digital display
  - Regenerating function regenerates products to their peak level
  - 99 cooking profiles containing up to 9 steps
- Multi-point core temperature sensor
- Door handle with safety latch and sure-shut function
- RS232 and RS485 interface
- Data storage for HACCP figures
- Preheat and Cool down function
- ConvoClean fully automatic cleaning system, including optional single-measure dispensing

### **Options**

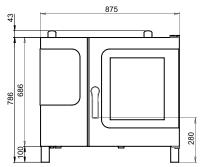
- Steam and vapour removal (built-in condensation hood)
- · Grill model with grease collection
- · Marine model
- Ethernet / LAN interface
- · Available in various voltages
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket



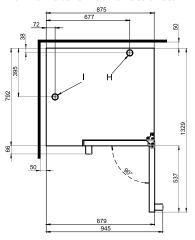
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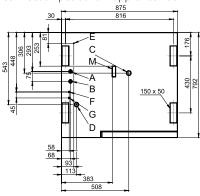
### Front view



#### View from above with wall clearances



### Connection positions in appliance floor



- A Water connection (for water injection)
- **B** Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- Electrical connection
- E Equipotential bonding
- Rinse aid connection
- **G** Cleaning agent connection
- H Air vent Ø 50 mm
- Ventilation port Ø 50 mm
- M Safety overflow 80 mm x 25 mm

#### DIMENSIONS

WIGHT	0/ 5 111111
Depth	792 mm
Height	786 mm
Weight	105 kg
PACKED DIMENSIONS	
Width	1110 mm
Depth	940 mm
Height	1010 mm
Weight (including cleaning system)	130 kg
Safety clearances*	

### **INSTALLATION REQUIREMENTS**

Right Left (larger recommended for servicing)

For precise installation instructions please refer to the units installation manual

Heat sources must lie at a minimum distance of 500 mm from the

#### LOADING CAPACITY

Top (for ventilation)

Max	. num	ber	of food	containers

Shelf distance	68mm
GN 1/1 (with standard rack)	7
600 x 400 baking sheet	5
(with appropriate rack)	
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	30 kc
Per shelf	15 kc

ELECTRICAL SUPPLY	
3N~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	11.0 k\
Rated current	15.9
Fuse	16
RCD (GFCI), frequency converter	Type
(singlephase)	(recommended type B/F (optiona

Special voltage options available on request.
Connection to an energy optimisation system as standard.

### WATER CONNECTION

Value 1 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 Permanent connection Drain version

(recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm) Slope for waste-water pipe

### WATER QUALITY

### Drinking water

(install water treatment system if necessary) Treated tap water for water injection

Untreated tap water for cleaning, recoil hand shower

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

7-13 °TH / 5-9 °e 4-20 °dh / 70-360 ppm / Cleaning, recoil hand shower (hard water) **Properties** 7-35 °TH / 5-25 °e

6.5 - 8.5 pH Cl- (chloride) max. 60 mg/l Cl<sub>2</sub> (free chlorine) SO<sub>4</sub><sup>2</sup>- (sulphate) max. 0.2 mg/ max. 150 mg/ Fe (iron) max. 0.1 mg/ max. 40°C Temperature Electrical conductivity min. 20 μS/cm

### **EMISSIONS**

Heat output 2100 kJ/h / 0.58 kW Latent heat Sensible heat
Waste water temperature 2500 kJ/h / 0.69 kW max. 80 °C Noise during operation STACKING KIT

Permitted combinations 6.10 on 6.10 (Flectric on electric appliance)

### ИOFFR

Australia moffat.com.au

275 mm

500 mm

New Zealand moffat.co.nz

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