

Convotherm 4 easyDial Combi Steamer

C4GSD6.20C GAS DIRECT STEAM 14 x 1/1GN or 7 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
- 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

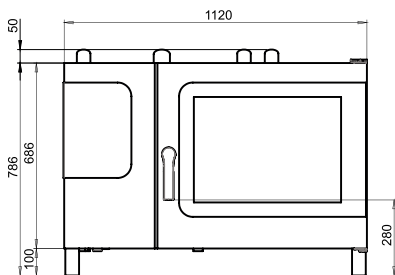
Options

- 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



DIMENSIONS

Width	1120 mm
Depth	992 mm
Height	786 mm
Weight	168 kg

PACKED DIMENSIONS

Width	1345 mm
Depth	1140 mm
Height	1010 mm
Weight (including cleaning system)	198 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	68mm
GN 1/1 (with standard rack)	14
GN 2/1 (with standard rack)	7
600 x 400 baking sheet (with appropriate rack)	10

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

Per combi steamer	60 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

1N~230-240VAC, 50/60Hz (1P+N+E)

Rated power consumption	0.6 kW
Rated current	2.3 A
Fuse	16 A
RCD (GFCI), frequency converter	Type A
(singlephase)	(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	74 MJ/hr
Convection power output	74 MJ/hr

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
Type	(recommended) or funnel waste trap 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 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e

Properties

pH	6.5 - 8.5
Cl ₂ (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	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1.25 kW

Waste water temperature

max. 80 °C

Noise during operation

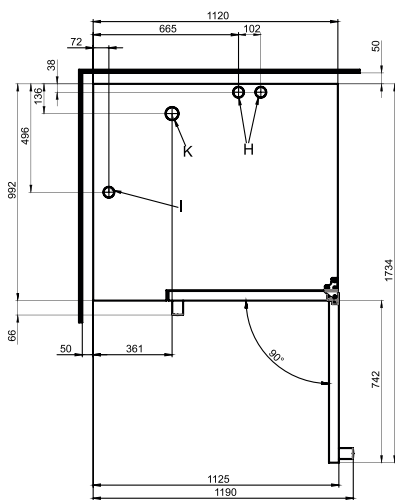
max. 70 dBA

STACKING KIT

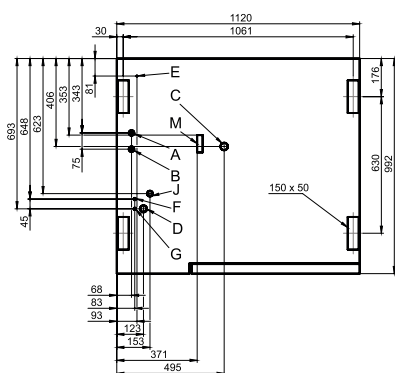
Permitted combinations 6.20 on 6.20

(Gas on gas appliance) 6.20 on 10.20

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** Airvent Ø 50mm
- I** Ventilation port Ø 50 mm
- J** Gas supply
- K** Exhaust outlet (cooking-chamber heating element)
- M** Safety overflow 80 mm x 25 mm



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