

# Convotherm 4 easyTouch Combi Steamer

**C4GST12.20CD** GAS 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
- Disappearing 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+ - flexible multi-mode regenerating function
  - 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

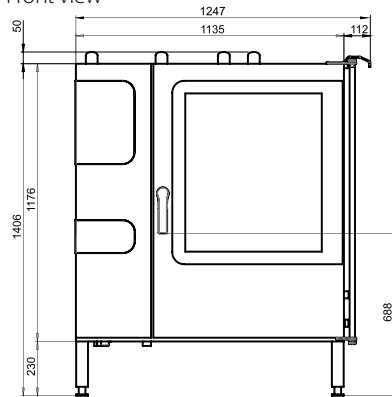
## Options

- 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

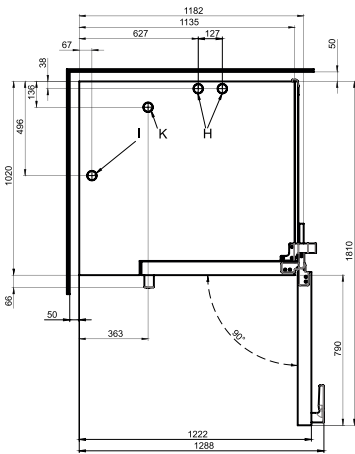
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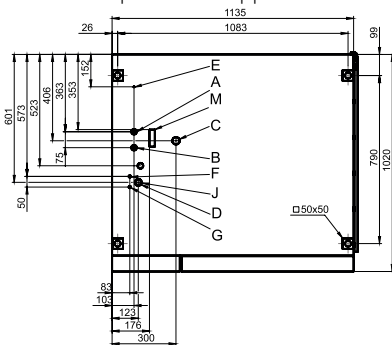
Front view



View from above with wall clearances



Connection positions in appliance floor



- A** 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

### DIMENSIONS

Width	1247 mm
Depth	1020 mm
Height	1406 mm
Weight	271kg

### PACKED DIMENSIONS

Width	1410 mm
Depth	1170 mm
Height	1615 mm
Weight (including cleaning system)	316kg

### Safety clearances\*

Rear	50 mm
Right	160 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

<b>Max. number of food containers</b>	
Shelf distance	68mm
GN 1/1 (with standard loading trolley)	24
GN 2/1 (with standard loading trolley)	12
<b>Max. loading weight GN 1/1 / 600 x 400</b>	
Per combi steamer	120 kg
Per shelf	15 kg

### ELECTRICAL SUPPLY

<b>1N~230-240VAC, 50/60Hz (1P+N+E)</b>	
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	115 MJ/hr
Convection power output	115 MJ/hr

### WATER CONNECTION

<b>Water supply</b>	
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

<b>Drinking water</b>	
(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 <sub>2</sub> (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

<b>Heat output</b>	
Latent heat	11000 kJ/h / 3.06 kW
Sensible heat	8200 kJ/h / 2.28 kW
<b>Waste water temperature</b>	max. 80 °C
<b>Noise during operation</b>	max. 70 dBA



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