

# Combi oven

C4ED 10.20 GS-N

## Model

Convotherm 4 easyDial

- easyDial
- 11 slide rails
- Gas
- Injection/Spritzer
- Right-hinged door



## Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- 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 are set in one operating level
- Semi-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 door

## Standard features

- ACS+ (Advanced Closed System +) operating modes:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
  - easyDial control panel
  - Door handle and recoil hand shower
- easyDial user interface:
  - Convotherm Dial (C-Dial) central control unit
  - Digital display
  - Retherming function - retherm products to peak quality
  - 99 cooking profiles each containing up to 9 steps
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

## Options

- ConvoClean fully automatic cleaning system - with optional single-dose dispensing
- Disappearing door - more space and added safety (see page 2)
- Security model
- Ethernet port (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

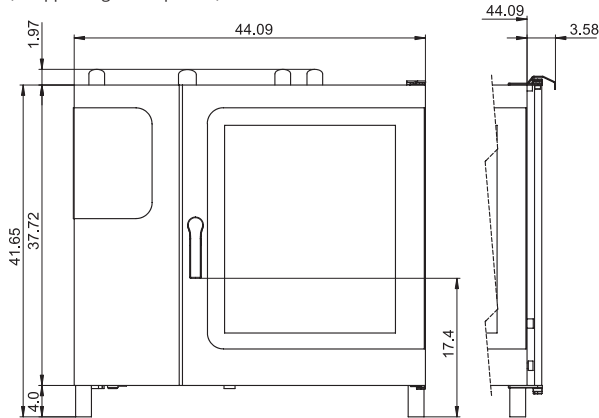
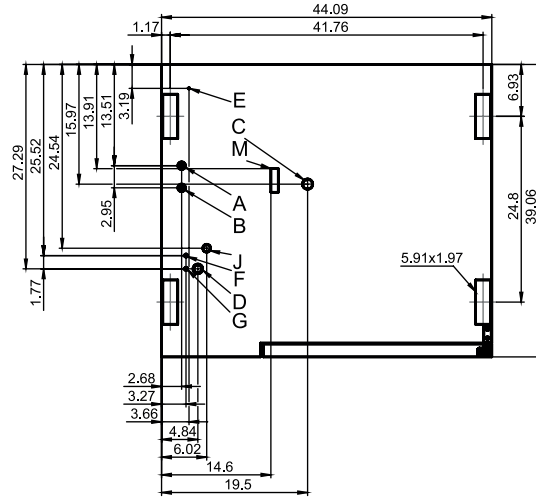
## Accessories

- ConvoLink - HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean cleaning system and the semi-automatic cleaning system



**Front view**

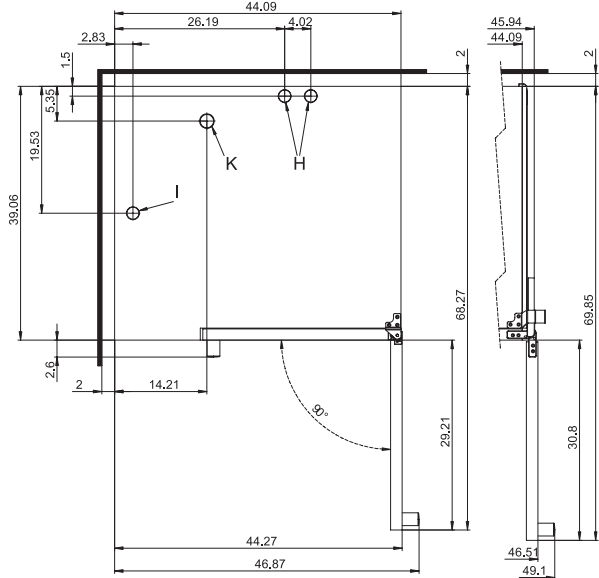
(disappearing door optional)


**Connection positions**


- A Water connections (for water injection)
- B Water connections (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Electrical ground
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Ventilation port
- J Gas connection
- K Exhaust outlet (oven heating element)
- M Safety overflow 3.2" x 1"

**View from above with wall clearances**

(disappearing door optional)


**Dimensions and weights**

Dimensions including packaging	
Width x Height x Depth	53" x 50.4" x 44.9"
Weight	
Net weight without options* / accessories	399 lbs
Packaging weight	84 lbs
Safety clearances**	
Rear	2"
Right (right-hinged door)	2"
Right (disappearing door pushed back)	5"
Left (18" clearance recommended for service)	2"
Top***	39"

**Installation requirements**

Max. absolute appliance inclination during operation*	max. 2° (3.5%)
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\* Adjustable appliance feet as standard.

\* Max. weight of options: 46 lbs.

\*\* Minimum clearance from heat sources: 20".

\*\*\* Depends on the type of exhaust system and the ceiling's characteristics.

### Loading capacity

Max. number of food containers	
[Unit has 11 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	20
Steam table pans (12"x20"x2.5")	20
Wire shelves, full size (20"x26")	10
Sheet pans, full size (18"x26")*	10
Sheet pans, half size (12"x20")*	20
Frying baskets, half size (12"x20")	20
Plates (optional plate rack)	48
Max. loading weight	
Per combi oven	220 lbs
Per shelf level	33 lbs

\* Wire shelves required.

### Electrical supply

120V 1PH 60Hz *	
Rated power consumption	0.5 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194°F / 90 °C

\* Prepared for connection to an energy optimizing system.

Electrical supply must be connected to dedicated permanent supply line. Any Ground fault or residual current protection must be rated at least 20mA. Do not connect to residential GFI receptacles as they will cause nuisance trips of the device.

### Water connections

Water supply	
Water supply	Two 3/4" inner diameter GHT-M (garden hose adapter needed) or Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST (no adapter needed) The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2".
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Permanent hookup (recommended) or funnel waste trap
Type	2" inside diameter (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

### Water quality

Water connection A* for water injection	
General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4 - 7 gpg)
Water connection B* for cleaning, recoil hand shower	
General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)
Water connections A, B*	
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

\* See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.

### Emissions

Heat loss	
Latent	6800 BTU/h
Sensitive	6900 BTU/h
Wastewater temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

### Water consumption

Water connection A*	
Average consumption for cooking	1.95 gph
Required flow rate	0.16 gpm
Water connections A, B	
Average consumption for cooking**	2.93 gph
Required flow rate	3.96 gpm

\* Values intended as guide for specifying the water treatment system.

\*\* Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

### Gas specifications

Type of gas	Natural gas, propane
Gas connection	3/4" NPT
Flow pressure	
Natural gas	7 (5.5 to 14)" WC
Propane	11 (11 to 14)" WC
Heat output	For Natural gas, propane
Convection burner	109200 BTU/h

Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.

### ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

#### Stacking kit

Combination allowed	6.20 on 10.20
If combining two gas units	
Select the "stacking kit for Convotherm 4 gas units"	
If combining one electrical unit and one gas unit in a stacking kit	
Select the "stacking kit for Convotherm 4 electrical units" if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the "stacking kit for Convotherm 4 gas units" if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

#### Equipment stand

Standard support surface height	26.38"
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