

Convotherm maxx pro easyTouch Combi Steamer

CXGBT20.10D GAS BOILER 20 x 1/1 GN

- Boiler system
- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by high-performance boiler outside the cooking chamber
- Double glazed appliance door
- Right-hinged appliance door
- Disappearing door



Standard Features

- Cooking methods:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250 °C) with automatic moisture control
 - Convection (30-250 °C) with optimised heat transfer
- Operation of easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick reacting scrolling function
- Climate Management
 - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe
 - Preheat and cool down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 cooking profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – load management for different products at the same time (manual mode)
 - TrayView – load management for automatic cooking of different products using Press&Go
 - Favourites management
 - HACCP data storage
 - USB port
 - ecoCooking – energy-save function
 - LT cooking (low temperature cooking) / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Autostart
 - Regenerate+ - flexible multi-mode rethermalisation function with preselect
- Cleaning Management:
 - ConvoClean+ - fully automatic cleaning system
 - Quick access to individually created and saved cleaning profiles
 - Cleaning scheduler
 - FilterCare interface

- HygieniCare: safety by antibacterial surfaces
 - Hygienic Steam Function
 - Hygienic Handles
 - SteamDisinfect
- Door handle with sure-shut function
- Adjustable appliance feet, from 100 mm to 125 mm
- Integrated recoil hand shower
- Device status ground LED
 - Green = cooking and flashing "end of cooking"
 - Yellow = pre-heat and open door
 - Red = error
- Wheel-in rails with optimal shape and colour coding
- Integrated preheat bridge

Options

- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket
- Available in various voltages
- Quality Management: ConvoSmoke – built-in food-smoking function (Hot-Smoke – loading capacity reduced)
- Prison Version

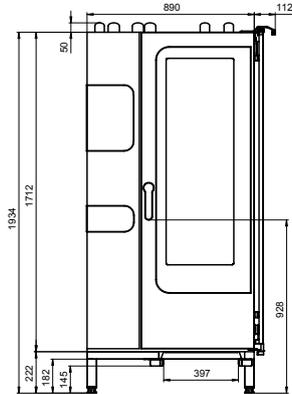
Accessories

- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)
- 3rd front foot: stability and height compensation
- Signal Tower – external operating state indicator
- Production Management: KitchenConnect (Wifi/LAN) network solution from Welbilt for updating and monitoring appliances from anywhere

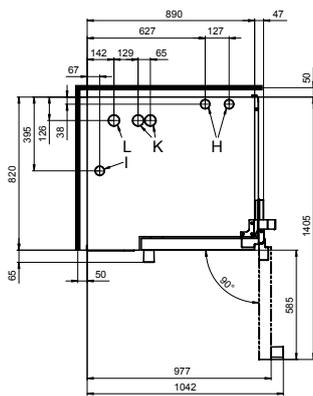
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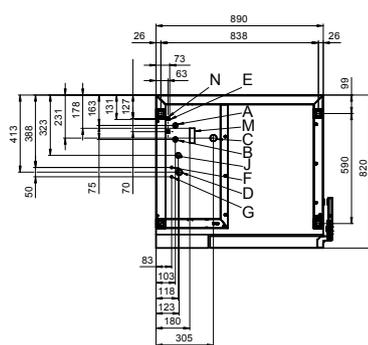
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for boiler)
- 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 Air vent Ø 50 mm
- I Dry air intake Ø 50 mm
- J Gas supply
- K Convection burner exhaust outlet Ø 50 mm
- L Boiler burner exhaust outlet Ø 60.3 mm
- M Safety overflow 80 mm x 25 mm
- N RJ45 Ethernet port

DIMENSIONS

| | |
|--------|---------|
| Width | 1002mm |
| Depth | 820 mm |
| Height | 1934 mm |
| Weight | 308 kg |

PACKED DIMENSIONS

| | |
|------------------------------------|---------|
| Width | 1165 mm |
| Depth | 970 mm |
| Height | 2150 mm |
| Weight (including cleaning system) | 348 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 | 68mm |
| Shelf distance | 20 |
| GN 1/1 (with standard loading trolley) | 17 |
| 600 x 400 baking sheet (with appropriate loading trolley) | |
| Max. loading weight GN 1/1 / 600 x 400 | |
| Per combi steamer | 100 kg |
| Per shelf | 15 kg |

ELECTRICAL SUPPLY

| | |
|---------------------------------|--|
| 1N~ 230-240V 50/60Hz (1P+N+E) | |
| Rated power consumption | 1.1 kW |
| Rated current | 4.7 A |
| Fuse | 16 A |
| RCD (GFCI), frequency converter | Type A (single phase) (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 | 162 MJ/hr |
| Convection power output | 162 MJ/hr |
| Steam generator output | 122 MJ/hr |
| Supply flow pressure | |
| Natural gas | 1.13 kPa – 3 kPa |
| LPG | 2.75 kPa – 4 kPa |

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 DN50 (min. internal Ø: 46 mm) |
| Type | DN50 (min. internal Ø: 46 mm) |
| Slope for waste-water pipe | min. 3.5% (2°) |

WATER QUALITY

| | |
|--|--|
| Drinking water | |
| Total hardness | |
| Cleaning, recoil hand shower, boiler | 4-20 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e |
| Properties | |
| pH | 6.5 - 8.5 |
| Cl ⁻ (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 |
| SiO ₂ (silicate) | max. 13 mg/l |
| NH ₂ Cl (monochloramine) | max. 0.2 mg/l |
| Temperature | max. 40°C |
| Electrical conductivity | min. 20 µS/cm |

EMISSIONS

| | |
|-------------------------|----------------------|
| Heat output | |
| Latent heat | 7100 kJ/h / 1.97 kW |
| Sensible heat | 11000 kJ/h / 3.06 kW |
| Waste water temperature | max. 80 °C |
| Noise during operation | max. 70 dBA |



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