

Convotherm maxx pro easyTouch Combi Steamer **CXGBT10.10D** GAS BOILER 11 x 1/1 GN

- Boiler system
- Natural Smart Climate[™] (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart ClimateTM 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
- LED lighting in oven cavity
- Triple glass 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
- Smooth-action, quick reacting scrolling functionClimate 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
 - Hygenic Steam Function
 - Hygienic Handles
 - SteamDisinfect
- Door handle with safety latch and sure-shut function
- Adjustable appliance feet, from 100 mm to 125 mm
- Integrated recoil hand shower

Options

- ConvoSmoke built in food-smoking function (HotSmoke)
- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket
- Available in various voltages

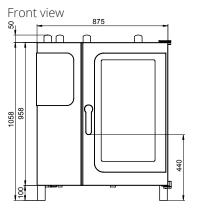
Accessories

- Stainless steel stand
- Stacking kit
- ConvoLink HACCP and cooking profile management PC software
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (induvial items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)

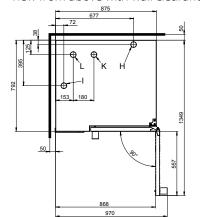


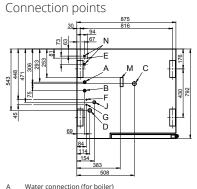


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View from above with wall clearances





- В Water connection (for cleaning, recoil hand shower)
- С Drain connection DN 50
- D Electrical connection
- Е Equipotential bonding F Rinse-aid connection
- G Cleaning-agent connection
- н Air vent Ø 50 mm
- 1
- Dry air intake Ø 50 mm
- Gas supply 1
- К Convection burner exhaust outlet Ø 50 mm
- L Boiler burner exhaust outlet Ø 50 mm
- М Safety overflow 80 x 25 mm
- RI45 Ethernet port Ν

| DIMENSIONS | |
|---|---|
| Width Depth | 966 mm 792 mm |
| Height | 1058 mm |
| Weight PACKED DIMENSIONS | 153kg |
| Width | 1100 mm |
| Depth | 940 mm |
| Height Weight (including cleaning system) | 1300 mm 181 kg |
| Safety clearances* | |
| Rear Right | 50 mm 50 mm |
| Left (larger recommended for servicing) Top (for ventilation) *Heat sources must lie at a minimum distance of £ appliance. | 50 mm 1000 mm |
| INSTALLATION REQUIREMENTS For precise installation instructions please r installation manual | refer to the units |
| LOADING CAPACITY | |
| Max. number of food containers Shelf distance | 68mm |
| GN 1/1 (with standard rack) | 11 |
| 600 x 400 baking sheet (with appropriate ra Max. loading weight GN 1/1 / 600 x 400 | ack) 8 |
| Per combi steamer Per shelf | 50 kg |
| ELECTRICAL SUPPLY | 15 kg |
| 1N~ 230-240V 50/60Hz (1P+N+E) | |
| Rated power consumption Rated current | 0.6 kW 2.7 A |
| Fuse | 16 A |
| RCD (GFCI), frequency converter (singlephase) (recommended), typ 3 Pin plug (10 Amp) | Type A be B/F (optional) Cordset fitted |
| GAS SUPPLY | 53.44 |
| Gas Connection for natural or LPG Installation conditions cu | R3/4 stomer premise |
| Nominal gas consumption | 81 MJ/hr |
| Convection power output Steam generator output | 81 MJ/hr 71 MJ/hr |
| Supply flow pressure Natural Gas | 1.13kPa – 3kPa |
| LPG | 2.75kPa – 4kPa |
| WATER CONNECTION | |
| Water supply 2 x G 3/4" permanent connection, optional | lly including |
| connecting pipe (min. DN13 / 1/2") | |
| Flow pressure 150 - 600 Appliance drain |) kPa (1.5 - 6 bar) |
| Drain version Perman (recommended) or fu | ient connection |
| Type DN50 (min. int | ernal Ø: 46 mm) |
| Slope for waste-water pipe | min. 3.5% (2°) |
| WATER QUALITY Drinking water | |
| Total hardness | 70 260 ppm / |
| Cleaning, recoil shower 4-20 °dh / Shower, boiler 7 – | ′ 70 – 360 ppm / 35°TH / 5 – 25°e |
| Properties pH | 6.5 - 8.5 |
| CI- (chloride) | max. 60 mg/l |
| Cl2 (free chlorine) SO4 ² - (sulphate) | max. 0.2 mg/l max. 150 mg/l |
| Fe (iron) | max. 0.1 mg/l |
| Temperature Electrical conductivity | max. 40°C min. 20 μS/cm |
| EMISSIONS | - |
| Heat output Latent heat 290 | 10 kJ/h / 0.81 kW |
| Sensible heat 430 | 00 kJ/h / 1.19 kW |
| Waste water temperature Noise during operation | max. 80 °C max. 70 dBA |
| STACKING KIT | |
| Permitted combinations (Gas on gas appliance) | 6.10 on 10.10 |

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