

Convotherm maxx pro easyDial Combi Steamer **CXGBD6.20** GAS BOILER 14 x 1/1 GN or 7 x 2/1 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
- easyDial: all functions are set on one operating level
- ConvoClean fully automatic cleaning system
- HygieniCare
- USB port integrated in the control panel
- TriColor indicator ring indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED lighting in oven cavity
- Triple glass appliance door
- Right-hinged appliance 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 easyDial user interface:
- Central control unit, Convotherm-Dial (C-Dial)
- Digital display
- Climate Management
- Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
- Airflow Management, BakePro, Multi-point core temperature probe
- Production Management
- 99 cooking profiles each containing up to 9 steps
- HACCP data storage
- USB port
- Regenerating function regenerates products to their peak level
- Preheat and cool down function
- Cleaning Management:
 - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare: safety by antibacterial surfaces
 Hygienic Handles
- Door handle with safety latch and sure-shut function



- Adjustable appliance feet, from 100 mm to 125 mm
- Integrated recoil hand shower

Options

- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket
- Ethernet / LAN interface
- Available in various voltages

Accessories

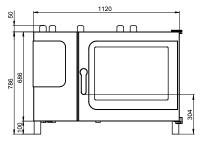
- Stainless steel stand
- Stacking kit
- ConvoLink HACCP and cooking profile management PC software
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean fully automatic cleaning system (multiple and single-dose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



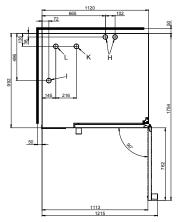


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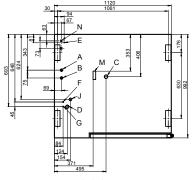
Front view



View from above with wall clearances



Connection points



Α Water connection (for boiler)

- В Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50 С
- D Electrical connection Е
- Equipotential bonding F Rinse-aid connection
- G Cleaning-agent connection
- н
- Air vent Ø 50 mm
- L Dry air intake Ø 50 mm
- 1 Gas supply
- К Convection burner exhaust outlet Ø 50 mm
- L Boiler burner exhaust outlet Ø 50 mm
- М Safety overflow 80 x 25 mm
- Ν RJ45 Ethernet port

DIMENSIONS	
Width Depth	1120 mm 992 mm
Height	786 mm
Weight	168kg
PACKED DIMENSIONS Width	1345 mm
Depth	1140 mm
Height Weight (including cleaning sys	item) 1025 mm 203 kg
Safety clearances*	200 kg
Rear	50 mm
Right Left (larger recommended for	servicing) 50 mm
Top (for ventilation) *Heat sources must lie at a minimum	1000 mm
appliance.	In distance of 500 mini nom the
INSTALLATION REQUIREMEN	
For precise installation instruct installation manual	tions please refer to the units
LOADING CAPACITY	
Max. number of food contair Shelf distance	ners 68mm
GN 1/1 (with standard rack)	14
GN 2/1 (with standard rack) 600 x 400 baking sheet (with a	ppropriate rack) 7 10
Max. loading weight GN 1/1 /	600 x 400
Per combi steamer Per shelf	60 kg 15 kg
ELECTRICAL SUPPLY	15 kg
1N~ 230-240V 50/60Hz (1P+N	
Rated power consumption Rated current	0.6 kW 2.7 A
Fuse	_ 16 A
RCD (GFCI), frequency convert (singlephase) (recomm	er Type A mended), 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 Convection power output	74 MJ/hr 74 MJ/hr
Steam generator output	74 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, optionally including	
connecting pipe (min. DN13 / Flow pressure	1/2") 150 - 600 kPa (1.5 - 6 bar)
Appliance drain	
Drain version (recomm	Permanent connection ended) or funnel waste trap
Type D	N50 (min. internal Ø: 46 mm)
Slope for waste-water pipe WATER QUALITY	min. 3.5% (2°)
Drinking water	
Total hardness Cleaning, recoil shower	4-20 °dh / 70 – 360 ppm /
Shower, boiler	7 – 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	· · · P
Heat output Latent heat	3200 kJ/h / 0.89 kW
Sensible heat	5000 kJ/h / 1.39 kW
Waste water temperature Noise during operation	max. 80 °C max. 70 dBA
STACKING KIT	max. / U uDA
Permitted combinations	6.20 on 6.20 / 6.20 on 10.20

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The Spirit of Excellence

(Gas on gas appliance)