

Convotharm maxx pro easyDial Combi Steamer

CXGBD20.20 GAS BOILER 40 x 1/1GN or 20 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
- Double glazed 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, Convotharm-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 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
- Ethernet / LAN interface
- Marine model
- Available in various voltages

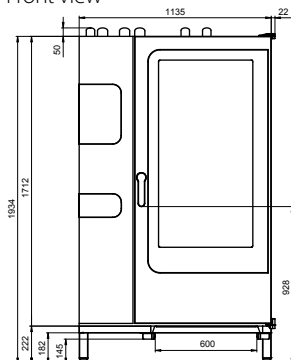
Accessories

- 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

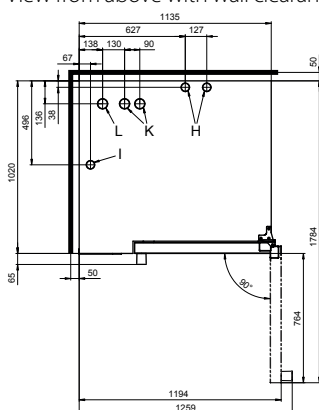
Convotharm maxx pro easyDial Combi Steamer

CXGBD20.20 GAS BOILER 40 x 1/1GN or 20 x 2/1 GN

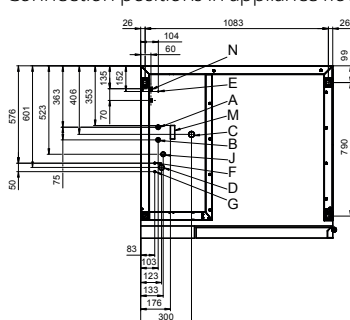
Front view



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 60.3 mm
- L Boiler burner exhaust outlet Ø 60.3 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

Width	1157 mm
Depth	1020 mm
Height	1934 mm
Weight	370 kg

PACKED DIMENSIONS

Width	1410 mm
Depth	1170 mm
Height	2150 mm
Weight (including cleaning system)	410 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	40
GN 1/1 (with standard loading trolley)	20
GN 2/1 (with standard loading trolley)	20
Max. loading weight GN 1/1 / 600 x 400	180 kg
Per combi steamer	15 kg
Per shelf	

ELECTRICAL SUPPLY

TN~ 230-240V 50/60Hz (1P+N+E)	1.1 kW
Rated power consumption	4.7 A
Rated current	16 A
Fuse	Type A
RCD (GFCI), frequency converter (singlephase)	(recommended), type B/F (optional) Cordset fitted
3 Pin plug (10 Amp)	

GAS SUPPLY

Gas Connection for natural or LPG	R3/4
Installation conditions	customer premise
Nominal gas consumption	230 MJ/hr
Convection power output	230 MJ/hr
Steam generator output	122 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 / 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	min. 3.5% (2°)
Slope for waste-water pipe	

WATER QUALITY

Drinking water	
Total hardness	4-20 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e
Cleaning, recoil hand shower, boiler	
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	12200 kJ/h / 3.39 kW
Sensible heat	15400 kJ/h / 4.28 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA



Australia
moffat.com.au

New Zealand
moffat.co.nz

Australia
Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Ph 03-9518 3888
Fax 03-9518 3833
vsales@moffat.com.au
www.moffat.com.au

New South Wales
Ph 02-8833 4111
nswsales@moffat.com.au

South Australia
Ph 03-9518 3888
vsales@moffat.com.au

Queensland
Ph 07-3630 8600
qldsales@moffat.com.au

Western Australia
Ph 08-9413 2400
wasales@moffat.com.au

New Zealand
Moffat Limited

Christchurch
45 Illinois Drive
Izone Business Hub
Rolleston 7675
New Zealand
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Ph +64 9-574 3150
sales@moffat.co.nz

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.CON.S.01.23

