

# 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

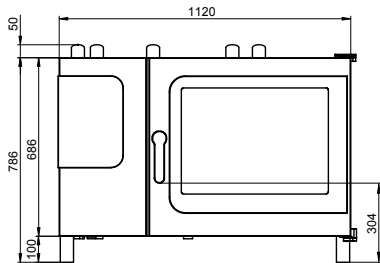
### Accessories

- 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)

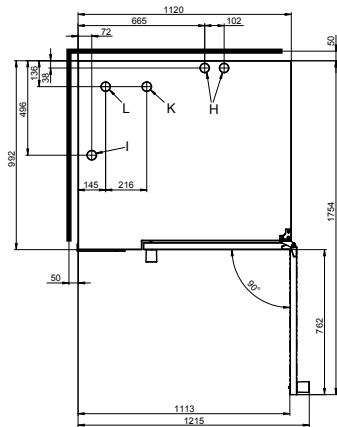
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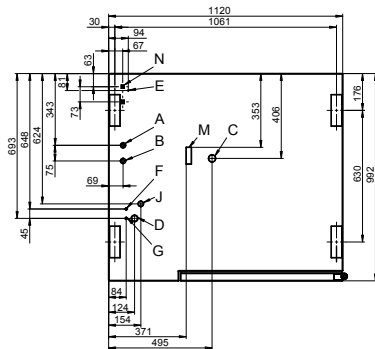
Front view



View from above with wall clearances



Connection points



- 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 50 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

**DIMENSIONS**

Width	1120 mm
Depth	992 mm
Height	786 mm
Weight	168kg

**PACKED DIMENSIONS**

Width	1345 mm
Depth	1140 mm
Height	1025 mm
Weight (including cleaning system)	203 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**

<b>Max. number of food containers</b>	
Shelf distance	68mm
GN 1/1 (with standard rack)	14
GN 2/1 (with standard rack)	7
600 x 400 baking sheet (with appropriate rack)	10
<b>Max. loading weight GN 1/1 / 600 x 400</b>	
Per combi steamer	60 kg
Per shelf	15 kg

**ELECTRICAL SUPPLY**

<b>1N~ 230-240V 50/60Hz (1P+N+E)</b>	
Rated power consumption	0.6 kW
Rated current	2.7 A
Fuse	16 A
RCD (GFCI), frequency converter	Type A
(singlephase) (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	74 MJ/hr
Convection power output	74 MJ/hr
Steam generator output	74 MJ/hr

**Supply flow pressure**

Natural Gas	1.13kPa – 3kPa
LPG	2.75kPa – 4kPa

**WATER CONNECTION**

<b>Water supply</b>	
2 x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")	
Flow pressure	150 - 600 kPa (1.5 - 6 bar)
<b>Appliance drain</b>	
Drain version	Permanent connection (recommended) or funnel waste trap
Type	DN50 (min. internal Ø: 46 mm)
Slope for waste-water pipe	min. 3.5% (2°)

**WATER QUALITY**

<b>Drinking water</b>	
<b>Total hardness</b>	
Cleaning, recoil shower	4-20 °dh / 70 – 360 ppm /
Shower, boiler	7 – 35°TH / 5 – 25°e
<b>Properties</b>	
pH	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

**EMISSIONS**

<b>Heat output</b>	
Latent heat	3200 kJ/h / 0.89 kW
Sensible heat	5000 kJ/h / 1.39 kW
<b>Waste water temperature</b>	max. 80 °C
<b>Noise during operation</b>	max. 70 dBA

**STACKING KIT**

<b>Permitted combinations</b>	6.20 on 6.20 / 6.20 on 10.20
(Gas on gas appliance)	



moffat.com.au  
moffat.co.nz

Australia  
moffat.com.au

Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone +61 3-9518 3888  
Facsimile +61 3-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone +61 2-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone +61 3-9518 3888  
vsales@moffat.com.au

Queensland /  
Northern Territory  
Telephone +61 7-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone +61 8-9413 2400  
wasales@moffat.com.au

New Zealand  
moffat.co.nz

Moffat Limited

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

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

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