

# Convotherm maxx pro easyDial Combi Steamer

## **CXESD20.10** ELECTRIC DIRECT STEAM 20 x 1/1 GN

- Direct steam 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 injecting water into the oven 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, 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 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

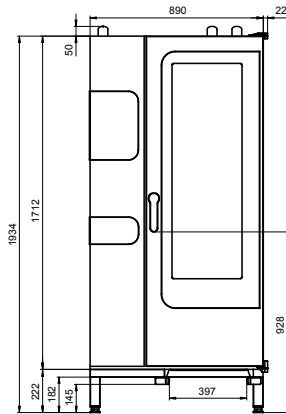
### Accessories

- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- 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

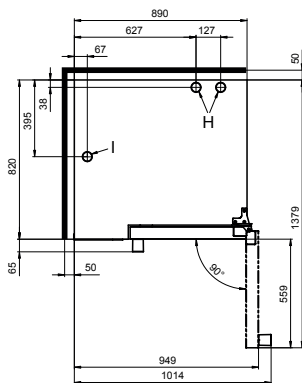
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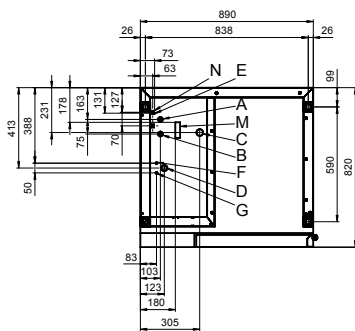
Front view



View from above with wall clearances



Connection positions in appliance floor



- A Water connection (for water injection)
- 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
- M Safety overflow 80 mm x 25 mm

#### DIMENSIONS

Width	912 mm
Depth	820 mm
Height	1934 mm
Weight	250 kg

#### PACKED DIMENSIONS

Width	1165 mm
Depth	970 mm
Height	2150 mm
Weight (including cleaning system)	290kg

#### Safety clearances\*

Rear	50 mm
Right	50 mm
Left (larger recommended for servicing)	50 mm
Top (for ventilation)	500 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 loading trolley)	20
600 x 400 baking sheet (with appropriate loading trolley)	17
<b>Max. loading weight GN 1/1 / 600 x 400</b>	
Per combi steamer	100 kg
Per shelf	15 kg

#### ELECTRICAL SUPPLY

<b>3N~ 400V 50/60Hz (3P+N+E)</b>	
Rated power consumption	38,9 kW
Rated current	56,2 A
Fuse	63 A
RCD (GFCI), frequency converter (singlephase)	Type A (recommended), type B/F (optional)

Special voltage options available on request.

Connection to an energy optimisation system as standard.

#### 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

(install water treatment system if necessary)

Treated tap water for water injection

Untreated tap water for cleaning, recoil hand shower

##### Total hardness

Injection (soft water)	4-7 °dh / 70-125 ppm / 7-13 °TH / 5-9 °e
Cleaning, recoil hand shower (hard water)	4-20 °dh / 70-360 ppm / 7-35 °TH / 5-25 °e

#### Properties

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
SiO <sub>2</sub> (silicate)	max. 13 mg/l
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

#### EMISSIONS

##### Heat output

Latent heat	6900 kJ/h / 1.92 kW
Sensible heat	8900 kJ/h / 2.47 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA



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