

CONVOOTHERM®

flexx pro



Convotharm premium class
multifunction cooking system.



MOFFAT®

Advancing Your Ambitions

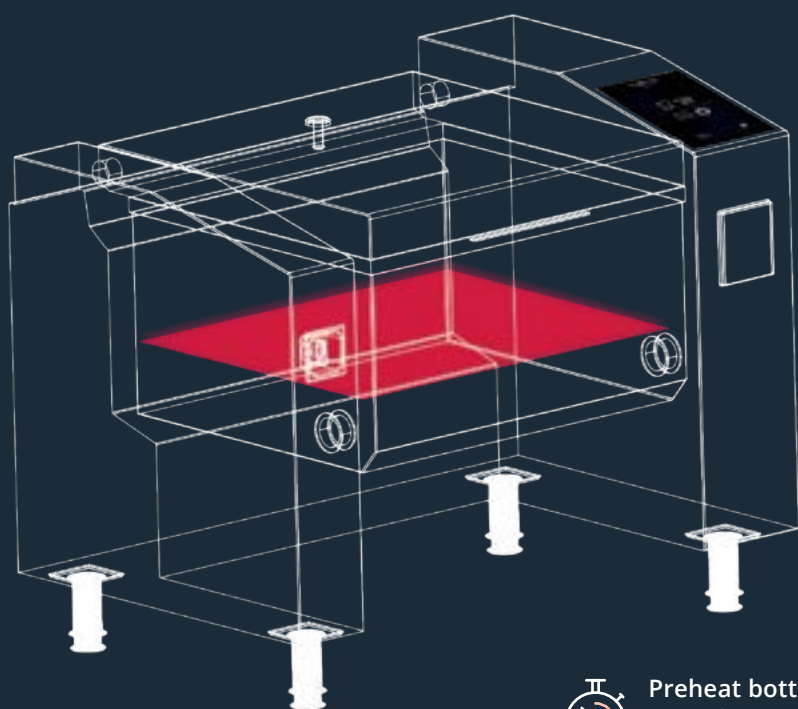


Design

- ▶ Central connection of water, drain and electricity from the wall or floor
- ▶ Special bottom with double-sided weld
- ▶ The control panel can be positioned on the left or right
- ▶ 12" touch screen
- ▶ Excess steam exhaust through the chimney in the centre of the lid
- ▶ Hygienic multipoint probe holder
- ▶ Designed for placement on building plinth or CN plinth
- ▶ Liquid quantity gauge
- ▶ Electrical socket and USB input located in the leg
- ▶ Material AISI 304
- ▶ Material of the pan AISI 316

Standard

- ▶ Automatic basket lifting, driven by a separate motor, with the possibility of use with the lid closed
- ▶ Sensor for detecting the hanging of the basket arm
- ▶ Safety lid operation process to prevent accidents
- ▶ JPX 17 – All-round heating with thick film heating elements
- ▶ Insulated pan ensures minimum electricity consumption
- ▶ Automatic water filling system
- ▶ Two-speed electromechanical pan tilting
- ▶ Multi-point probe
- ▶ Integrated handshower with automatic winding
- ▶ HACCP – Hazard Analysis and Critical Control Point system
- ▶ Internet connection
- ▶ Service access from the front and top of the unit
- ▶ Unique depressurisation system without direct water consumption



▶ JPX 17 - Thick film heating elements

- ▶ Ensures even temperature distribution over the entire surface
- ▶ Maximum performance with maximum precision

▶ Special pan bottom

- ▶ Scratch-resistant
- ▶ Ensures precise temperature control
- ▶ No burning
- ▶ No overcooking
- ▶ Easy cleaning



Preheat bottom from room temperature to 180°C in 3 minutes



Temperature range 30 - 250 °C



- ▶ 12" touch screen
- ▶ Liquid level scale
- ▶ Electromechanical pan tilting
- ▶ Automatic water filling
- ▶ Water drain from the bottom of the pan
- ▶ Recoil handshower
- ▶ Multi-point probe
- ▶ Steam exhaust through the chimney in cover
- ▶ 240 V/16 A socket + USB socket





Convotherm flexx pro model overview



CFXP 101 DS



CFXP 101 DM



CFXP 101 DL



CFXP 101, CFXP 101F

Convotherm flexx pro	CFXP 101 DS	CFXP 101 DM	CFXP 101 DL	CFXP 101	CFXP 101F
Basic information					
Load capacity	2 × 29 L	2 × 49 L	2 × 79 L	100 L	75 L
Pressure cooking	-	-	-	-	-
Pressure	-	-	-	-	-
GN capacity	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1
Pan depth	170 mm	220 mm	280 mm	280 mm	220 mm
Usable pan surface	2 × 20 dm ²	2 × 25 dm ²	2 × 30 dm ²	43 dm ²	43 dm ²
Overall dimensions					
Length	1290 mm	1580 mm	1756 mm	1293 mm	1293 mm
Width	850 mm	850 mm	850 mm	850 mm	850 mm
Height	500 mm	1050 mm	1050 mm	1050 mm	1050 mm
Connection					
Rated power consumption in kW (Electric) (3N~ 400V 50Hz)	23.3 kW	28.4 kW	36.9 kW	25.4 kW	25.4 kW
Fuse protection	32 A	40 A	50 A	32 A	32 A
Protection	IPx5	IPx5	IPx5	IPx5	IPx5
Cold water inlet	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4
Water drain	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50



CFXP 101P



CFXP 151, CFXP 151F



CFXP 151P



CFXP 201, CFXP 201F, CFXP 251

CFXP 101P	CFXP 151	CFXP 151F	CFXP 151P	CFXP 201	CFXP 201F	CFXP 251
100 L	150 L	110 L	150 L	200 L	150 L	250 L
✓	-	-	✓	-	-	-
0,48 bar	-	-	0,48 bar	-	-	-
2 × GN 1/1	3 × GN 1/1	3 × GN 1/1	3 × GN 1/1	4 × GN 1/1	4 × GN 1/1	4 × GN 1/1
280 mm	280 mm	220 mm	280 mm	280 mm	220 mm	340 mm
43 dm²	63 dm²	63 dm²	63 dm²	83 dm²	83 dm²	83 dm²
1293 mm	1651 mm	1651 mm	1651 mm	2009 mm	2009 mm	2009 mm
950 mm	850 mm	850 mm	950 mm	850 mm	850 mm	850 mm
1050 mm	1050 mm	1050 mm	1050 mm	1050 mm	1050 mm	1050 mm
25.4 kW	38.2 kW	38.2 kW	38.2 kW	50.1 kW	50.1 kW	50.1 kW
32 A	50 A	50 A	50 A	63 A	63 A	63 A
IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5
R 3/4	R 3/4	R3/4	R 3/4	R 3/4	R 3/4	R 3/4
DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50



Multifunctional technology for easy cooking, frying, grilling...

Savings



Energy



Space



Water



Resource

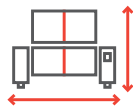


Time

Diversity



Variability of
heat treatments



Wide model range

CZ
ENG
DE...

Multiple language
versions



Creation and modification
of own recipes

Flexibility



Replaces traditional
technologies



Parallel preparation of
multiple dishes on one
device



Easy maintenance



Easy to use intuitive
12" display

Control panel



- ▶ Digital support
- ▶ Recipe management
- ▶ Always the same result

- ▶ 12" colour touch screen
- ▶ Fast response
- ▶ Chemically hardened
- ▶ Multiple language versions
- ▶ Preset technological procedures

- ▶ Intuitive interaction over the display
- ▶ HACCP displayed on the screen
- ▶ Display of the food treatment process directly on screen

Accessories



Battery-powered lifting trolley

Mobile use without permanent connection to the electricity supply

- ▶ Easy handling during emptying of the pan
- ▶ Safety handle
- ▶ Safety locking of the power cable
- ▶ Easy removal of GN
- ▶ Hygienic rollers with locking
- ▶ Dimensions 600 × 780 × 990 mm
- ▶ Weight 55 kg
- ▶ Load capacity 40 kg



Oil filter trolley

Safe oil filtering

- ▶ Removable and washable filter
- ▶ Safety lock for power cord
- ▶ Safety handle
- ▶ Hygienic rollers with locking rotatable filling arm
- ▶ Dimensions 625 × 625 × 1150 mm
- ▶ Weight 65 kg
- ▶ Capacity 50 L



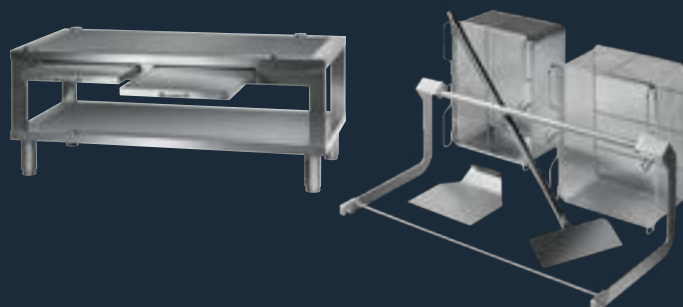
Transport trolley for cooking and frying baskets

Easy and safe storage, transport and dripping of containers

- ▶ Removable drip tray for easy maintenance
- ▶ Hygienic rollers with locking mechanism
- ▶ Safe handling
- ▶ Dimensions 600 × 860 × 1600 mm
- ▶ Weight 25 kg
- ▶ 6 basket capacity

Other accessories

- ▶ Stainless steel stand with drawer (101 DS model)
- ▶ Cooking basket
- ▶ Frying basket
- ▶ Grid 1/1 for LT-cooking
- ▶ Spatula - small
- ▶ Spatula - big
- ▶ Arm for automatic basket lifting
- ▶ Drain strainer





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