

Convotherm maxx pro easyTouch Combi Steamer

CXEBT6.20D ELECTRIC 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
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by high-performance boiler outside the cooking chamber
- · LED lighting in oven cavity
- Triple glass appliance door
- · Right-hinged appliance door
- Disappearing 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 easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick reacting scrolling function
- · Climate Management
- Natural Smart Climate[™] (ACS+), HumidityPro, Crisp&Tasty
- · Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe
 - Preheat and cool down function
- · Production Management
 - Automatic cooking with Press&Go with up to 399 cooking profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer load management for different products at the same time (manual mode)
 - TrayView load management for automatic cooking of different products using Press&Go
 - Favourites management
 - HACCP data storage
 - USB port
 - ecoCooking energy-save function
 - LT cooking (low temperature cooking) / Delta-T cooking
 - Cook&Hold cook and hold in one process
 - Autostart
- Regenerate+ flexible multi-mode rethermalisation function with preselect
- Cleaning Management:
- ConvoClean+ fully automatic cleaning system





- Quick access to individually created and saved cleaning profiles
- Cleaning scheduler
- FilterCare interface
- HygieniCare: safety by antibacterial surfaces
- Hygenic Steam Function
- Hygienic Handles
- SteamDisinfect
- Door handle with safety latch and sure-shut function
- Adjustable appliance feet, from 100 mm to 125 mm
- · Integrated recoil hand shower

Options

- ConvoSmoke built in food-smoking function (HotSmoke)
- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket
- · Marine model
- · Available in various voltages

Accessories

- Stainless steel stand
- Stacking kit
- ConvoLink HACCP and cooking profile management PC software
- 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 (induvial items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)

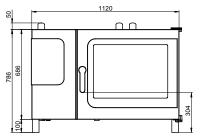




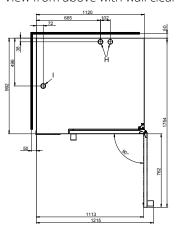
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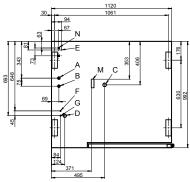
Front view



View from above with wall clearances



Connection points



- Water connection (for boiler)
- В Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- Equipotential bonding
- Rinse-aid connection
- G Cleaning-agent connection
- Н Air vent Ø 50 mm
- Dry air intake Ø 50 mm
- Safety overflow 80 x 25 mm
- RJ45 Ethernet port

DIMENSIONS

1211 mm Width Depth 786 mm Height Weight 165kg PACKED DIMENSIONS

1345 mm Width 1140 mm Height 200 kg Weight (including cleaning system)

Safety clearances*

50 mm Rear 50 mm Left (larger recommended for servicing) 50 mm Top (for ventilation) *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

GN 1/1 (with standard rack) GN 2/1 (with standard rack) 600 x 400 baking sheet (with appropriate rack) Max. loading weight GN 1/1 / 600 x 400 Per combi steamer Per shelf 15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E) Rated power consumption 19.5 kW 32 A RCD (GFCI), frequency converter 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")

, 150 - 600 kPa (1.5 - 6 bar)

Appliance drain

Permanent connection Drain version (recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm)

Slope for waste-water pipe min. 3.5% (2°) WATER OUALITY

Drinking water

Total hardness

Cleaning, recoil shower Shower, boiler 4-20 °dh / 70 – 360 ppm / 7 – 35°TH / 5 – 25°e

Properties Cl- (chloride) Cl₂ (free chlorine) SO₄²- (sulphate) max. 60 mg/l max. 0.2 mg/l Fe (iron) Temperature max. 0.1 mg/l max. 40°C Electrical conductivity min. 20 μS/cm

EMISSIONS

Heat output 3200 kJ/h / 0.89 kW Latent heat Sensible heat 4200 kJ/h / 1.17 kW Waste water temperature Noise during operation max, 70 dBA

STACKING KIT

Permitted combinations 6.20 on 6.20 / 6.20 on 10.20 (Electric on electric appliance)

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