CONVOTHERM®

Convotherm maxx pro easyTouch Combi Steamer
CXGST20.10D GAS 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
- 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 injecting water into the oven chamber
- Double glazed 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 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
- Available in various voltages
- Quality Management: ConvoSmoke – built-in food-smoking function (Hot-Smoke – loading capacity reduced)
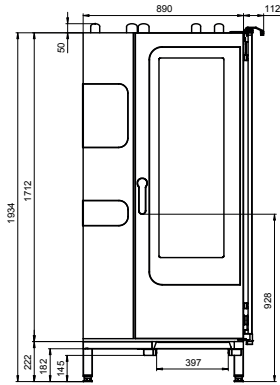- Prison Version

Accessories
- 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)
- 3rd front foot: stability and height compensation
- Signal Tower – external operating state indicator
- Production Management: KitchenConnect (Wifi/LAN) network solution from Welbilt for updating and monitoring appliances from anywhere
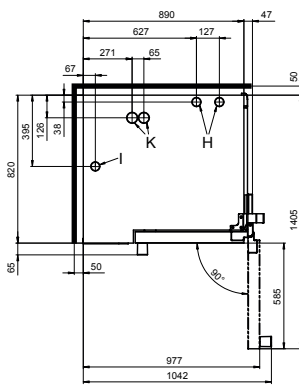
MOFFAT®

Convotherm maxx pro easyTouch Combi Steamer
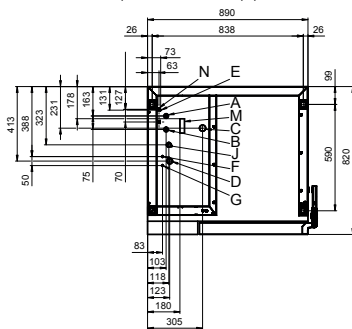## CXGST20.10D GAS DIRECT STEAM 20 x 1/1 GN

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
J Gas supply
K Exhaust outlet Ø 50 mm
M Safety overflow 80 mm x 25 mm
N RJ45 Ethernet port (optional)

DIMENSIONS
Width	1002mm
Depth	820 mm
Height	1934 mm
Weight	291 kg

PACKED DIMENSIONS
Width	1165 mm
Depth	970 mm
Height	2150 mm
Weight (including cleaning system)	331 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
Shelf distance	68mm
GN 1/1 (with standard loading trolley)	20
600 x 400 baking sheet (with appropriate loading trolley)	17
GN 2/1 (with standard loading trolley)	12

Max. loading weight GN 1/1 / 600 x 400
Per combi steamer	100 kg
Per shelf	15 kg

ELECTRICAL SUPPLY
1N~ 230-240V 50/60Hz (1P+N+E)
Rated power consumption	1.1 kW
Rated current	4.3 A
Fuse	16 A
RCD (GFCI), frequency converter	Type A (single phase) (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	162 MJ/hr
Convection power output	162 MJ/hr

Supply flow pressure
Natural gas	1.13 kPa – 3 kPa
LPG	2.75 kPa – 4 kPa

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
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- (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	7100 kJ/h / 1.97 kW
Sensible heat	11000 kJ/h / 3.06 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

24:7 Service Support