

Convotherm maxx pro easyTouch Combi Steamer

CXGST20.20D GAS DIRECT STEAM 40 x 1/1GN or 20 x 2/1 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
 - Hygienic 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

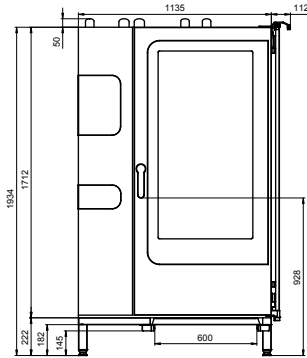
Accessories

- 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

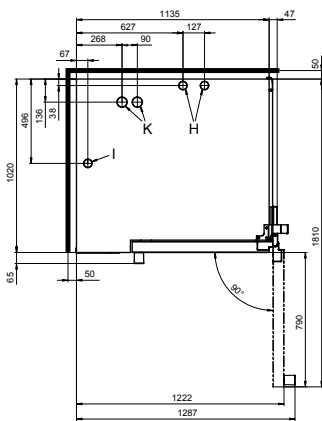
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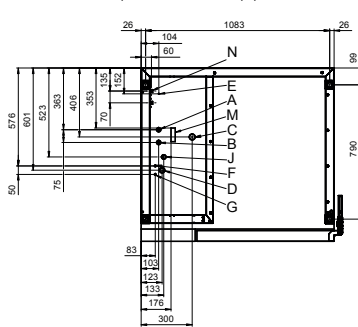
Front view



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
- J Gas supply
- K Exhaust outlet Ø 60.3 mm
- M Safety overflow 80 mm x 25 mm
- N RJ45 Ethernet port (optional)

DIMENSIONS

Width	1247 mm
Depth	1020 mm
Height	1934 mm
Weight	379kg

PACKED DIMENSIONS

Width	1410 mm
Depth	1170 mm
Height	2150 mm
Weight (including cleaning system)	427 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)	40
GN 2/1 (with standard loading trolley)	20
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	180 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	230 MJ/hr
Convection power output	230 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 DN50 (min. internal Ø: 46 mm)
Type	
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	12200 kJ/h / 3.39 kW
Sensible heat	15400 kJ/h / 4.28 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA



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