



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Convotherm CXGBT10.10D Gas Combi-Steamer – 11 Tray Boiler System

Model / SKU: CXGBT10.10D

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/maxxpro_CXGBT10.10D_an.pdf

Convotherm maxx pro easyTouch Combi Steamer

CXGBT10.10D GAS BOILER 11 x 1/1 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
 - Hygienic 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
- Available in various voltages

Accessories

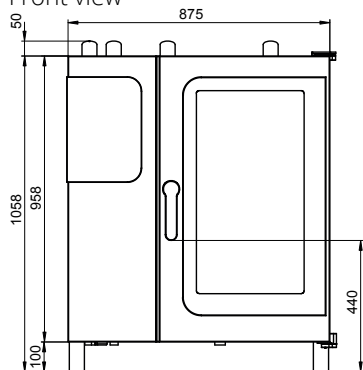
- Stainless steel stand
- Stacking kit
- ConvoLink – HACCP and cooking profile management PC software
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)



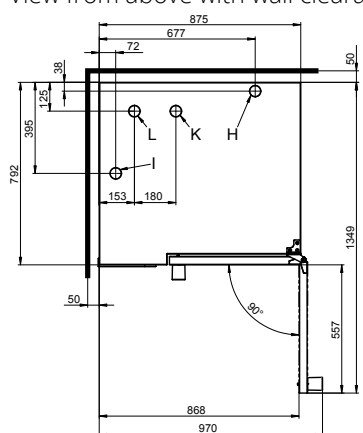
Convotherm maxx pro easyTouch Combi Steamer

CXGBT10.10D GAS BOILER 11 x 1/1 GN

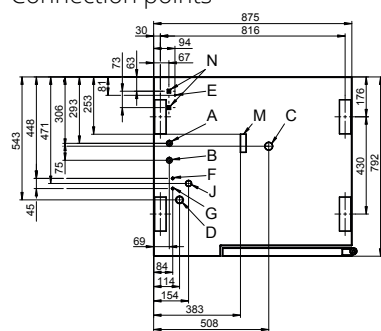
Front view



View from above with wall clearances



Connection points



- A Water connection (for boiler)
- 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 Convection burner exhaust outlet Ø 50 mm
- L Boiler burner exhaust outlet Ø 50 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

DIMENSIONS

Width	966 mm
Depth	792 mm
Height	1058 mm
Weight	153 kg

PACKED DIMENSIONS

Width	1100 mm
Depth	940 mm
Height	1300 mm
Weight (including cleaning system)	181 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	68 mm
Shelf distance	11
GN 1/1 (with standard rack)	8
600 x 400 baking sheet (with appropriate rack)	
Max. loading weight GN 1/1 / 600 x 400	50 kg
Per combi steamer	15 kg
Per shelf	

ELECTRICAL SUPPLY

1N~ 230-240V 50/60Hz (1P+N+E)	
Rated power consumption	0.6 kW
Rated current	2.7 A
Fuse	16 A
RCD (GFCI), frequency converter	Type A
(singlephase) (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	81 MJ/hr
Convection power output	81 MJ/hr
Steam generator output	71 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	min. 3.5% (2°)
Slope for waste-water pipe	

WATER QUALITY

Drinking water	
Total hardness	4-20 °dh / 70 – 360 ppm / 7 – 35 °TH / 5 – 25 °e
Cleaning, recoil shower	
Shower, boiler	
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
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

EMISSIONS

Heat output	
Latent heat	2900 kJ/h / 0.81 kW
Sensible heat	4300 kJ/h / 1.19 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

STACKING KIT

Permitted combinations (Gas on gas appliance)	6.10 on 10.10
---	---------------



moffat.com.au
moffat.co.nz

Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road
Mulgrave, Victoria 3170
Telephone +61 3-9518 3888
Facsimile +61 3-9518 3833
vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111
nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888
vsales@moffat.com.au

Queensland /

Northern Territory

Telephone +61 7-3630 8600
qldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston

45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150
sales@moffat.co.nz

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.CON.S.01.23



an Ali Group Company



The Spirit of Excellence