



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**Convotherm CXEBD10.10 - 11 Tray Electric Combi-Steamer Oven - Boiler System**

**Model / SKU: CXEBD10.10**

#### KW COMMERCIAL KITCHEN

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# Convotherm maxx pro easyDial Combi Steamer

## CXEBD10.10 ELECTRIC 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
- easyDial: all functions are set on one operating level
- ConvoClean fully automatic cleaning system
- HygieniCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED lighting in oven cavity
- Triple glass appliance door
- Right-hinged appliance 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 easyDial user interface:
  - Central control unit, Convotherm-Dial (C-Dial)
  - Digital display
- Climate Management
  - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro, Multi-point core temperature probe
- Production Management
  - 99 cooking profiles each containing up to 9 steps
  - HACCP data storage
  - USB port
  - Regenerating function - regenerates products to their peak level
  - Preheat and cool down function
- Cleaning Management:
  - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare: safety by antibacterial surfaces
  - Hygienic Handles
- Door handle with safety latch and sure-shut function

- Adjustable appliance feet, from 100 mm to 125 mm
- Integrated recoil hand shower

### Options

- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket
- Ethernet / LAN interface
- Marine model
- Available in various voltages

### Accessories

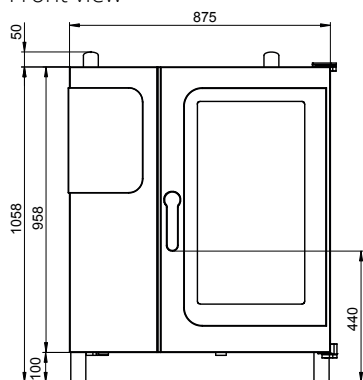
- Stainless steel stand
- Stacking kit
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)



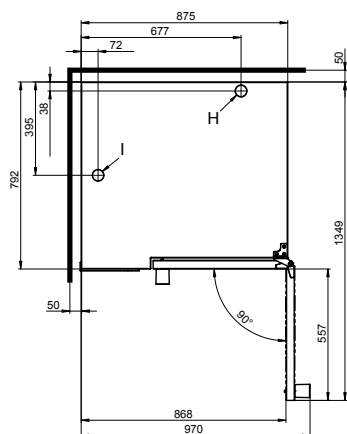
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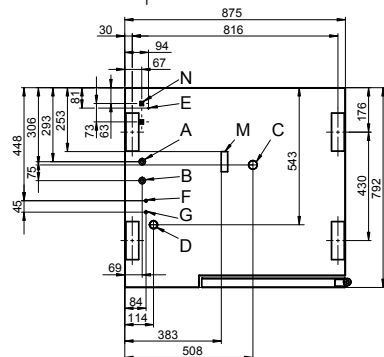
Front view



View from above with wall clearances



Connection points



- 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
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

### DIMENSIONS

|        |         |
|--------|---------|
| Width  | 875 mm  |
| Depth  | 792 mm  |
| Height | 1058 mm |
| Weight | 141 kg  |

### PACKED DIMENSIONS

|                                    |         |
|------------------------------------|---------|
| Width                              | 1100 mm |
| Depth                              | 940 mm  |
| Height                             | 1300 mm |
| Weight (including cleaning system) | 169 kg  |

### Safety clearances\*

|                                         |        |
|-----------------------------------------|--------|
| Rear                                    | 50 mm  |
| Right                                   | 50 mm  |
| Left (larger recommended for servicing) | 50 mm  |
| Top (for ventilation)                   | 500 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                                 | 68 mm |
| GN 1/1 (with standard rack)                    | 11    |
| 600 x 400 baking sheet (with appropriate rack) | 8     |

Max. loading weight GN 1/1 / 600 x 400

|                   |       |
|-------------------|-------|
| Per combi steamer | 50 kg |
| Per shelf         | 15 kg |

### ELECTRICAL SUPPLY

3N ~ 400V 50/60Hz (3P+N+E)

|                                                          |                                    |
|----------------------------------------------------------|------------------------------------|
| Rated power consumption                                  | 19.5 kW                            |
| Rated current                                            | 28.1 A                             |
| Fuse                                                     | 32 A                               |
| RCD (GFCI), frequency converter                          | Type A                             |
| (singlephase)                                            | (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")

Flow pressure 150 - 600 kPa (1.5 - 6 bar)

#### Appliance drain

|                            |                                    |
|----------------------------|------------------------------------|
| Drain version              | Permanent connection               |
| Type                       | (recommended) or funnel waste trap |
| Slope for waste-water pipe | DN50 (min. internal Ø: 46 mm)      |
|                            | min. 3.5% (2°)                     |

### WATER QUALITY

#### Drinking water

#### Total hardness

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

#### Properties

|                                          |               |
|------------------------------------------|---------------|
| pH                                       | 6.5 - 8.5     |
| Cl <sup>-</sup> (chloride)               | max. 60 mg/l  |
| Cl <sub>2</sub> (free chlorine)          | max. 0.2 mg/l |
| SO <sub>4</sub> <sup>2-</sup> (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 | 3600 kJ/h / 1.00 kW |

#### Waste water temperature

|                        |             |
|------------------------|-------------|
| Noise during operation | max. 80 °C  |
|                        | max. 70 dBA |

### STACKING KIT

#### Permitted combinations

|                                  |               |
|----------------------------------|---------------|
| (Electric on electric appliance) | 6.10 on 10.10 |
|----------------------------------|---------------|



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