



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Convotherm CXGBD20.10 - 20 Tray Gas Combi-Steamer Oven - Boiler System

Model / SKU: CXGBD20.10

KW COMMERCIAL KITCHEN

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/maxxpro_GBD20.10_an.pdf

Convotherm maxx pro easyDial Combi Steamer

CXGBD20.10 GAS BOILER 20 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
- Double glazed 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 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
- Ethernet / LAN interface
- Marine model
- Available in various voltages

Accessories

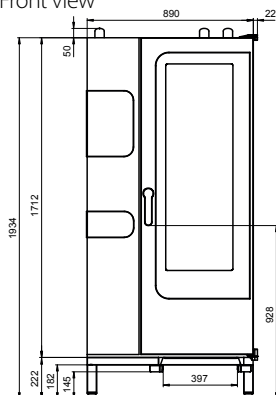
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover (individual items are available)
- Care products for ConvoClean fully automatic cleaning system (multiple and single-dose dispensing)
- 3rd front foot: stability and height compensation
- Signal Tower – external operating state indicator



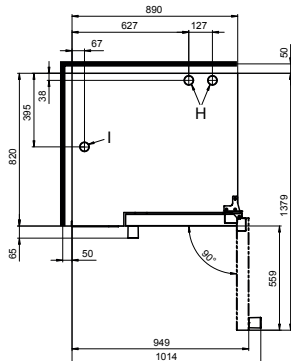
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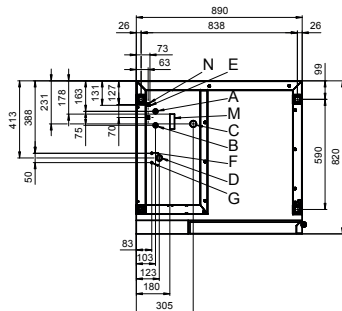
Front view



View from above with wall clearances



Connection positions in appliance floor



- 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 60.3 mm
- L Boiler burner exhaust outlet Ø 60.3 mm
- M Safety overflow 80 mm x 25 mm

DIMENSIONS

Width	912 mm
Depth	820 mm
Height	1934 mm
Weight	281 kg

PACKED DIMENSIONS

Width	1165 mm
Depth	970 mm
Height	2150 mm
Weight (including cleaning system)	321 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	68mm
Shelf distance	20
GN 1/1 (with standard loading trolley)	17
600 x 400 baking sheet (with appropriate loading trolley)	
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	4.7 A
Fuse	16 A
RCD (GFCI), frequency converter (singlephase)	Type A (recommended), type B/F (optional) Cordset fitted

3 Pin plug (10 Amp)

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
Steam generator output	122 MJ/hr

Supply flow pressure

Natural Gas	1.13kPa – 3kPa
LPG	2.75kPa – 4kPa

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

Total hardness

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

Noise during operation	max. 80 °C
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