

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

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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

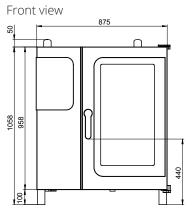
- · Stainless steel stand
- Stacking kit
- ConvoLink HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Banquet system package: plate rack, mobile shelf rack, transport trolley, thermal cover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



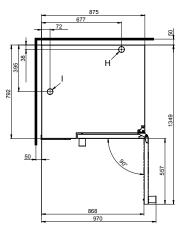


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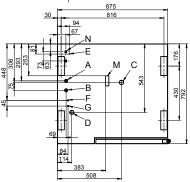
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View from above with wall clearances



Connection points



- Water connection (for boiler)
- Water connection (for cleaning, recoil hand shower)
- Drain connection DN 50
- Equipotential bonding
- Ε
- Rinse-aid connection G Cleaning-agent connection
- Air vent Ø 50 mm
- Dry air intake Ø 50 mm
- Safety overflow 80 x 25 mm
- RJ45 Ethernet port

DIMENSIONS

875 mm Width Depth Height Weight PACKED DIMENSIONS 1100 mm

Depth 940 mm 1300 mm Height 169 kg Weight (including cleaning system)

Safety clearances* Rear

50 mm 50 mm Left (larger recommended for servicing) Top (for ventilation) *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

GN 1/1 (with standard rack) 600 x 400 baking sheet (with appropriate rack) Max. loading weight GN 1/1 / 600 x 400 50 kg Per combi steamer

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E) Rated power consumption 19.5 kW 28.1 A Rated current 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

 $\label{eq:water_supply} \begin{tabular}{ll} Water supply \\ 2\times G \ 3/4" \ permanent \ connection, \ optionally \ including \end{tabular}$ connecting pipe (min. DN13 / 1/2")

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

Permanent connection Drain version (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 shower Shower, boiler 4-20 °dh / 70 - 360 ppm / 7 - 35°TH / 5 - 25°e

Properties

pH CI- (chloride) 65-85 max. 60 mg/l Cl₂ (free chlorine) SO₄²- (sulphate) max. 0.2 mg/l max. 150 mg/l Fe (iron) max. 0.1 mg/l Temperature Electrical conductivity max. 40°C min. 20 µS/cm

EMISSIONS Heat output

2900 kJ/h / 0.81 kW _atent heat Sensible heat 3600 kJ/h / 1.00 kW Waste water temperature max. 80 °C Noise during operation max. 70 dBA

6.10 on 10.10

STACKING KIT

Permitted combinations (Electric on electric appliance)

MOFEE

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