

Convotherm maxx pro easyDial Combi Steamer

CXGSD10.20 GAS DIRECT STEAM 22 x 1/1 GN or 11 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
- 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 injecting water into the oven 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
- Available in various voltages

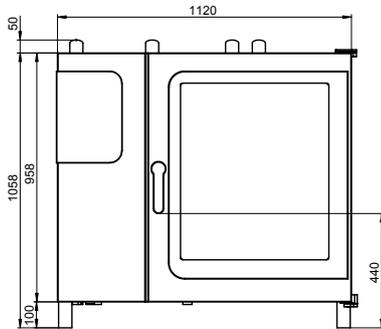
Accessories

- 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)

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Front view



DIMENSIONS

| | |
|--------|---------|
| Width | 1120 mm |
| Depth | 992 mm |
| Height | 1058 mm |
| Weight | 200kg |

PACKED DIMENSIONS

| | |
|------------------------------------|---------|
| Width | 1345 mm |
| Depth | 1140 mm |
| Height | 1300 mm |
| Weight (including cleaning system) | 238 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 rack) | 22 |
| GN 2/1 (with standard rack) | 11 |
| 600 x 400 baking sheet (with appropriate rack) | 16 |
| 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 | 0.6 kW |
| Rated current | 2.3 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 | 115 MJ/hr |
| Convection power output | 115 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
Type DN50 (min. internal Ø: 46 mm)
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 shower | 4-20 °dh / 70 - 360 ppm / 7 - 35°TH / 5 - 25°e |
| Shower (hard water) | |

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 |

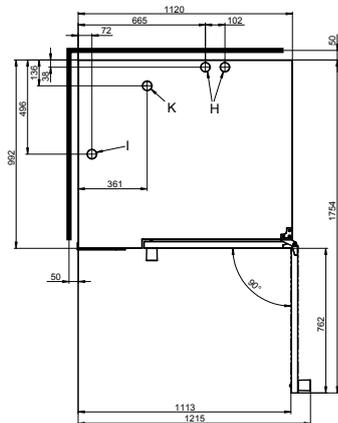
EMISSIONS

| | |
|--------------------------------|---------------------|
| Heat output | |
| Latent heat | 4700 kJ/h / 1.31 kW |
| Sensible heat | 6100 kJ/h / 1.69 kW |
| Waste water temperature | max. 80 °C |
| Noise during operation | max. 70 dBA |

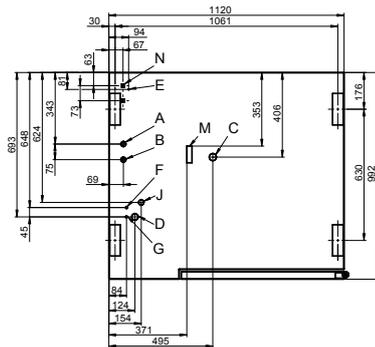
STACKING KIT

Permitted combinations (Gas on gas appliance) 6.20 on 10.20

View from above with wall clearances



Connection points



- 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 x 25 mm
- N RJ45 Ethernet port



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