



### m a x x p r o

# Convotherm maxx pro easyDial Combi Steamer CXEBD10.20 ELECTRIC BOILER 22 x 1/1 GN or 11 x 2/1 GN

- Boiler system
- Natural Smart Climate<sup>™</sup> (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate<sup>™</sup> 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)





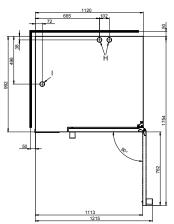
#### CONVOTHERM maxxpro

### Convotherm maxx pro easyDial Combi Steamer

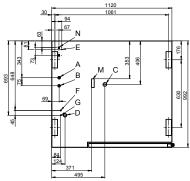
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## Front view 1120 n n958

#### View from above with wall clearances



#### Connection points



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

DIMENSIONS		
Width	1120 mm	
Depth	992 mm	
Height	1058 mm	
Weight	204kg	
PACKED DIMENSIONS		
Width	1345 mm	
Depth	1140 mm	
Height	1300 mm	
Weight (including cleaning system)	242 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	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**

3N~ 400V 50/60Hz (3F	P+N+E)	
Rated power consump	tion	33.7 kW
Rated current		48.7 A
Fuse		50 A
RCD (GFCI), frequency	converter	Type A
(singlephase)	(recommended), typ	pe B/F (optional)
Special voltage options av	ailable 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")

, 150 - 600 kPa (1.5 - 6 bar)

Appliance drain Permanent connection Drain version (recommended) or funnel waste trap DN50 (min. internal Ø: 46 mm)

Slope for waste-water pipe min. 3.5% (2°)

#### WATER OUALITY Drinking water Total hardness

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

Properties Cl- (chloride) Cl<sub>2</sub> (free chlorine) SO<sub>4</sub><sup>2</sup>- (sulphate) max. 60 mg/l max. 0.2 mg/l max. 150 mg/l Fe (iron) Temperature max. 0.1 mg/l max. 40°C

min. 20 μS/cm

Electrical conductivity **EMISSIONS** 

Heat output 4700 kJ/h / 1.31 kW Latent heat Sensible heat 5100 kJ/h / 1.42 kW Waste water temperature Noise during operation max, 70 dBA

STACKING KIT Permitted combinations 6.20 on 10.20 (Electric on electric appliance)

#### WA DEALER PRACTICAL PRODUCTS PTY LTD