

# Convotherm maxx easyTouch Combi Steamer

## **CMAXX6.10** ELECTRIC DIRECT STEAM 7 x 1/1 GN

- Direct steam system
- Cooking methods: steam, combi-steam, convection
- Cooking functions:
  - Crisp&Tasty – 3 moisture removal settings
  - BakePro – 3 levels of traditional baking
  - HumidityPro – 3 humidity settings
  - Controllable fan – 3 speed settings
- easyTouch 7" capacitive glass full touch screen control
- Fully automatic cleaning system with 2 cleaning programs (lightly soiled, heavy soiled), rinse and express mode
- WiFi and Ethernet interface (LAN)
- USB port built into control panel
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door
- Triple glass appliance door
- LED lighting



### **Standard Features**

- Cooking methods:
  - Steam (30-130°C) with guaranteed steam saturation
  - Combi-steam (30-250°C) with automatic humidity adjustment
  - Convection (30-250°C) with optimised heat transfer
- HygenicCare: safety by antibacterial surfaces
  - Door handle
  - Retractable hand shower (optional accessory)
- easyTouch user interface:
  - 7" capacitive glass full touch screen
  - Integrated Press&Go (Manager mode and Crew Mode)
  - TrayTimer – oven load management for different products at the same time
  - 399 cooking profiles each containing up to 20 steps
  - Start-time preset
- Door handle with sure-shut function
- HACCP data storage
- Preheat and cool down function
- Emergency running program
- Multi-point core temperature probe

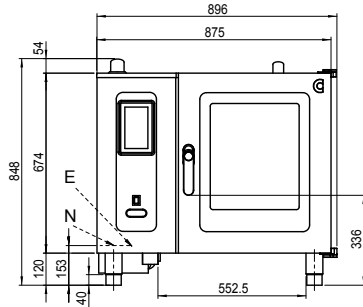
### **Accessories**

- Retractable hand shower
- Stainless steel stand
- Stacking kit
- Kitchenconnect® (WiFi/LAN), cloud-based and real time networking solution from Convotherm to update and monitor your appliances from anywhere
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Care products for the fully automatic cleaning system (multiple measure dispensing)

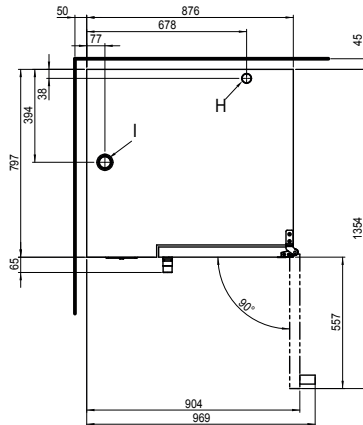
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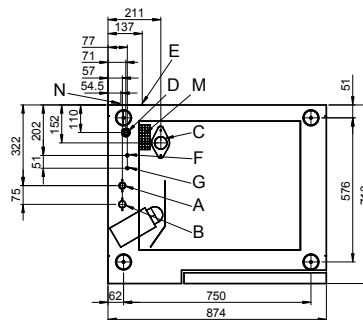
Front view



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 (Ø 50 mm)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 40 mm
- I Ventilation port Ø 50 mm
- M Safety overflow 98 mm x 43 mm
- N Ethernet connection RJ45

### DIMENSIONS

Width	875 mm
Depth	797 mm
Height	794 mm
Weight	104 kg

### PACKED DIMENSIONS

Width	1060 mm
Depth	960 mm
Height	1070 mm
Weight (including cleaning system)	136.5 kg

### Safety clearances\*

Rear	45 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)	7
600 x 400 baking sheet (with appropriate rack)	5
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	30 kg
Per shelf	15 kg

### ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	9.6 - 11.3 kW
Rated current	14.6 - 15.7 A
Fuse	16 A
RCD (GFCI), frequency converter (singlephase)	Type A (recommended), type B (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 (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	(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

### Other 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
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

### EMISSIONS

Heat output	
Latent heat	2100 kJ/h / 0.58 kW
Sensible heat	2500 kJ/h / 0.69 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

### STACKING KIT

Permitted combinations	6.10 on 6.10 / 6.10 on 10.10
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