

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 aid 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
- HygienicCare: safety by antibacterial surfaces
 - Door handle
 - Recoil 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

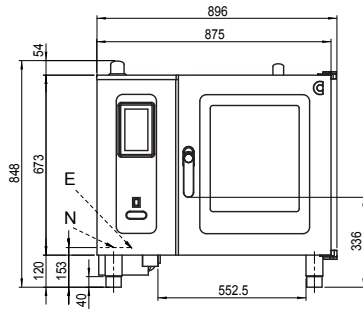
Accessories

- 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)

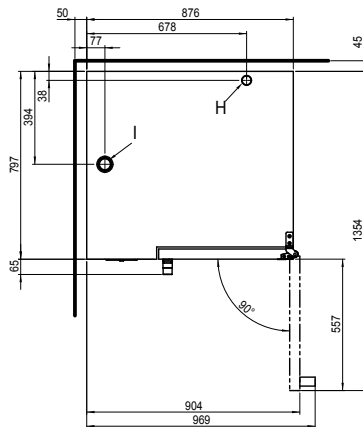
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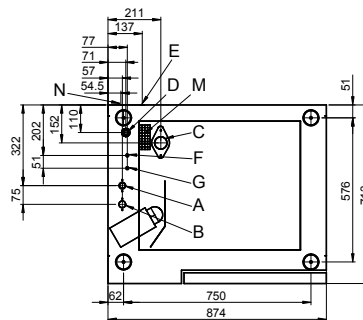
Front view



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	896 mm
Depth	713 mm
Height	848 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	00mm
GN 1/1 (with standard rack)	7
600 x 400 baking sheet (with appropriate rack)	0
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
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

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	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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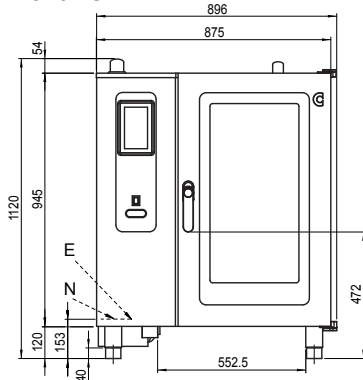
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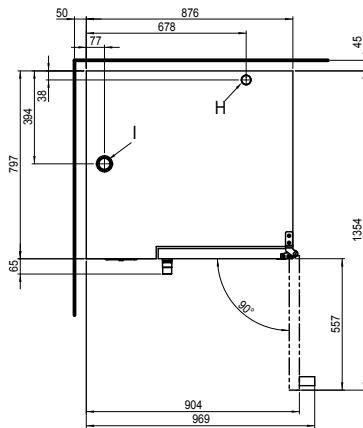
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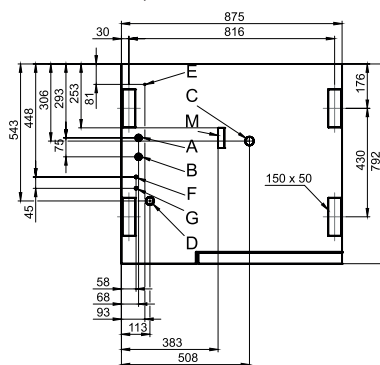
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- I Ventilation port Ø 50 mm
- M Safety overflow 98 mm x 43 mm
- N Ethernet connection RJ45

DIMENSIONS

Width	896 mm
Depth	792 mm
Height	1120 mm
Weight	125.5 kg

PACKED DIMENSIONS

Width	1060 mm
Depth	960 mm
Height	1340 mm
Weight (including cleaning system)	161.5 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

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LOADING CAPACITY

Max. number of food containers	
Shelf distance	00mm
GN 1/1 (with standard rack)	11
600 x 400 baking sheet (with appropriate rack)	0
Max. loading weight GN 1/1 / 600 x 400	
Per combi steamer	50 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

3N ~ 400V 50/60Hz (3P+N+E)	
Rated power consumption	17.2 - 20.4 kW
Rated current	26.1 - 28.4 A
Fuse	32 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

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Fe (iron)	max. 0.1 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

EMISSIONS

Heat output	
Latent heat	3500 kJ/h / 0.97 kW
Sensible heat	4500 kJ/h / 1.25 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

STACKING KIT

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