Convotherm maxx pro easyDial Combi Steamer
CXGBD6.10 GAS BOILER 7 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

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
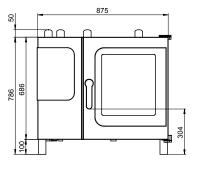- Available in various voltages

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)
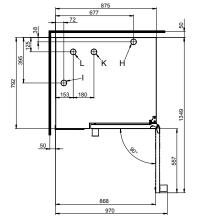
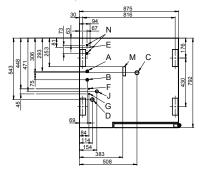# Convotherm maxx pro easyDial Combi Steamer
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Front view

View from above with wall clearances

Connection points

A	Water connection (for boiler)
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	Convection burner exhaust outlet Ø 50 mm
L	Boiler burner exhaust outlet Ø 50 mm
M	Safety overflow 80 x 25 mm
N	RJ45 Ethernet port

DIMENSIONS
Width	875 mm
Depth	792 mm
Height	786 mm
Weight	140kg

PACKED DIMENSIONS
Width	1100 mm
Depth	940 mm
Height	1025 mm
Weight (including cleaning system)	165 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)	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
1N~ 230-240V 50/60Hz (1P+N+E)
Rated power consumption	0.6kW
Rated current	2.7 A
Fuse	16 A
RCD (GFCI), frequency converter (singlephase) (recommended), type B (optional)	Type A
3 Pin plug (10 Amp)	Cordset fitted

GAS SUPPLY
Gas Connection for natural or LPG	R3/4
Installation conditions	customer premise
Nominal gas consumption	42 MJ/hr
Convection power output	42 MJ/hr
Steam generator output	41 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
Total hardness
Cleaning, recoil shower	4-20 °dh / 70 – 360 ppm /
Shower, boiler	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	3500 kJ/h / 0.97 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

STACKING KIT
Permitted combinations (Gas on gas appliance)	6.10 on 6.10 / 6.10 on 10.10