



m a x x p r o

Convotherm maxx pro easyTouch Combi Steamer CXGST6.10D GAS DIRECT STEAM 7 x 1/1 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
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by injecting water into the oven chamber
- · LED lighting in oven cavity
- Triple glass appliance door
- · Right-hinged appliance door
- Disappearing 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 easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
- Smooth-action, quick reacting scrolling function
- · Climate Management
- Natural Smart Climate[™] (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe
 - Preheat and cool down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 cooking profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer load management for different products at the same time (manual mode)
 - TrayView load management for automatic cooking of different products using Press&Go
 - Favourites management
 - HACCP data storage
 - USB port
 - ecoCooking energy-save function
 - LT cooking (low temperature cooking) / Delta-T cooking
 - Cook&Hold cook and hold in one process
 - Autostart
 - $-\,$ Regenerate+ flexible multi-mode rethermalisation function with preselect
- Cleaning Management:
- ConvoClean+ fully automatic cleaning system





- Quick access to individually created and saved cleaning profiles
- Cleaning scheduler
- FilterCare interface
- HygieniCare: safety by antibacterial surfaces
- Hygenic Steam Function
- Hygienic Handles
- SteamDisinfect
- Door handle with safety latch and sure-shut function
- Adjustable appliance feet, from 100 mm to 125 mm
- · Integrated recoil hand shower

Options

- $\bullet \quad {\sf ConvoSmoke-built in food-smoking function (HotSmoke)}\\$
- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- · Core temperature sensor, with external socket
- 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 (induvial items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)





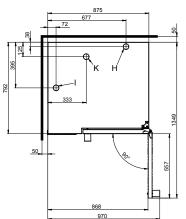
CONVOTHERM maxxpro

Convotherm maxx pro easyTouch Combi Steamer

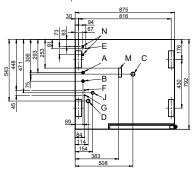
CXGST6.10D GAS DIRECT STEAM 7 x 1/1 GN

Front view 875 \cap 786

View from above with wall clearances



Connection points



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

DIMENSIONS	
DIMENSIONS Width	966 mm
Depth	792 mm
Height	786 mm
Weight	132kg
PACKED DIMENSIONS	
Width	1100 mm
Depth	940 mm
Height	1025 mm
Weight (including cleaning system)	157kg
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 appliance.	mm from the

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±F)

Rated power consum	ption	0.6 kW
Rated current		2.3 A
Fuse		16 A
RCD (GFCI), frequency	y converter	Type A
(singlephase)	(recommended), type	e 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	42 MJ/hr
Convection power output	42 MJ/hr
Supply flow pressure	
Natural Gas	1.13kPa – 3kPa
I PG	2.75kPa – 4kPa

WATER CONNECTION

WAIER CURING COOK
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

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

Slope for waste-water pipe

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)

Injection (soft water)	4-7°dh/70-125 ppm/
Cleaning, recoil shower	7-13°TH / 5-9 °e 4-20 °dh / 70 – 360 ppm /
Shower (hard water) Properties	7 – 35°TH / 5 – 25°e
pH Cl- (chloride)	6.5 - 8.5 max. 60 mg/l
Cl2 (free chlorine)	max. 0.2 mg/l
SO ₄ ² - (sulphate) Fe (iron)	max. 150 mg/l max. 0.1 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 μS/cm

ENTICCIONIC

LIVIIJJIOINJ	
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 6.10 on 6.10 / 6.10 on 10.10 (Gas on gas appliance)