

# 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
  - 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)

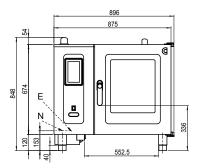




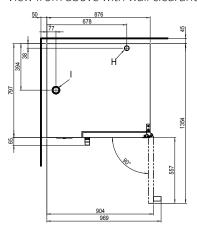
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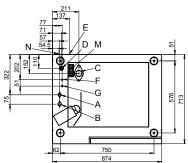
#### Front view



#### View from above with wall clearances



#### Connection points



- Water connection (for water injection)
- В Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50 (Ø 50 mm)
- D Electrical connection
- Equipotential bonding
- Rinse-aid connection
- Cleaning-agent connection
- Ventilation port Ø 50 mm
- Safety overflow 98 mm x 43 mm
- Ethernet connection RJ45

#### DIMENSIONS

Rear

appliance

875 mm Width Depth 797 mm 794 mm Height Weight PACKED DIMENSIONS 1060 mm Width

Height 136.5 kg Weight (including cleaning system) Safety clearances\* 45 mm

50 mm Left (larger recommended for servicing) Top (for ventilation) \*Heat sources must lie at a minimum distance of 500 mm from the

#### INSTALLATION REQUIREMENTS

For precise installation instructions please refer to the units installation manual

#### LOADING CAPACITY

Max. number of food containers GN 1/1 (with standard rack) 600 x 400 baking sheet (with appropriate rack) Max. loading weight GN 1/1 / 600 x 400 Per combi steamer

Per shelf **ELECTRICAL SUPPLY** 

3N~ 400V 50/60Hz (3P+N+E) Rated power consumption 9.6 - 11.3 kW 16 A RCD (GFCI), frequency converter Type A (singlephase) 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 (15 - 6 bar) Appliance drain

(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

4-7°dh / 70 – 125 ppm / 7 – 13°TH / 5 – 9°e 4-20 °dh / 70 – 360 ppm / Cleaning, recoil shower 7 - 35°TH / 5 - 25°e

#### Other properties

pH Cl- (chloride) max. 60 mg/l Cl<sub>2</sub> (free chlorine) SO<sub>4</sub><sup>2</sup>- (sulphate) max. 0.2 mg/l max. 150 mg/l Fe (iron) max. 0.1 mg/l NH2Cl (monochloramine) max. 0.2 mg/l max. 40°C Temperature Electrical conductivity min. 20  $\mu$ S/cm

#### **EMISSIONS** Heat output

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

Permitted combinations 6.10 on 6.10 / 6.10 on 10.10

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