

# Convotherm maxx pro easyTouch Combi Steamer

**CXGST6.20D** GAS DIRECT STEAM 14 x 1/1 GN or 7 x 2/1 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
  - Hygienic 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

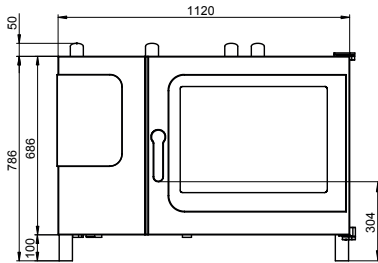
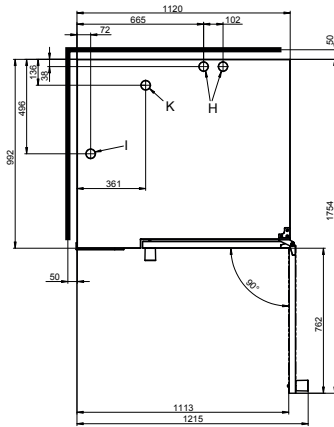
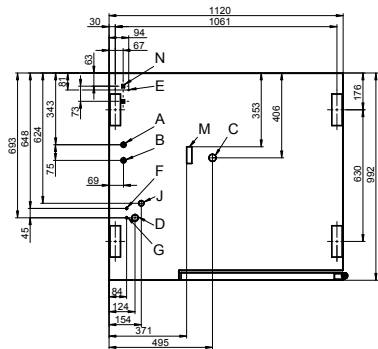
- ConvoSmoke – built in food-smoking function (HotSmoke)
- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket
- Available in various voltages

## 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 (individual items are available)
- Care products for ConvoClean+ fully automatic cleaning system (multiple and single-dose dispensing)

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## CXGST6.20D GAS DIRECT STEAM 14 x 1/1 GN or 7 x 2/1 GN

**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
- 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 Exhaust outlet Ø 50 mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

**DIMENSIONS**

Width	1211 mm
Depth	992 mm
Height	786 mm
Weight	159 kg

**PACKED DIMENSIONS**

Width	1345 mm
Depth	1140 mm
Height	1025 mm
Weight (including cleaning system)	194 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	68 mm
Shelf distance	14
GN 1/1 (with standard rack)	7
GN 2/1 (with standard rack)	10
600 x 400 baking sheet (with appropriate rack)	10
Max. loading weight GN 1/1 / 600 x 400	60 kg
Per combi steamer	15 kg

**ELECTRICAL SUPPLY**

1N~ 230-240V 50/60Hz (1P+N+E)	
Rated power consumption	0.6 kW
Rated current	2.3 A
Fuse	16 A
RCD (GFCI), frequency converter (recommended), type B/F (optional)	Type A Cordset fitted
3 Pin plug (10 Amp)	

**GAS SUPPLY**

Gas Connection for natural or LPG	R3/4
Installation conditions	customer premise
Nominal gas consumption	74 MJ/hr
Convection power output	74 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  
 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 odh / 70-125 ppm / 7-13oTH / 5-9 oe
Cleaning, recoil shower	4-20 °dh / 70 - 360 ppm / 7 - 35°TH / 5 - 25°e
Shower (hard water)	

**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
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

**EMISSIONS**

Heat output	
Latent heat	3200 kJ/h / 0.89 kW
Sensible heat	5000 kJ/h / 1.39 kW

Waste water temperature	max. 80 °C
Noise during operation	max. 70 dBA

**STACKING KIT**

Permitted combinations (Gas on gas appliance)	6.20 on 6.20 / 6.20 on 10.20
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