



## PRODUCT DOCUMENT PACK

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### PRODUCT

## Convotherm CMAXX6.10 – 7 Tray Electric Combi-Steamer Oven

**Model / SKU: CMAXX6.10**

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### DOCUMENT NOTICE

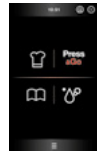
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Technical data sheet for

# Convotherm maxx easyTouch Combi Steamer

## CMAXX6.10 ELECTRIC DIRECT STEAM 7 x 1/1 GN



CMAXX6.10

- 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

### DIMENSIONS

|        |        |
|--------|--------|
| Width  | 875 mm |
| Depth  | 797 mm |
| Height | 794 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                                 | 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 |



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### 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 | 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

### Other 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 |
| NH <sub>2</sub> Cl (monochloramine)      | max. 0.2 mg/l |
| Temperature                              | max. 40°C     |
| Electrical conductivity                  | min. 20 µS/cm |

### EMISSIONS

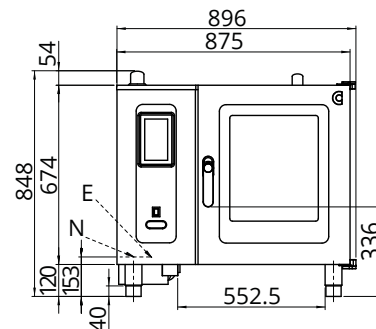
#### Heat output

|                         |                     |
|-------------------------|---------------------|
| 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         |

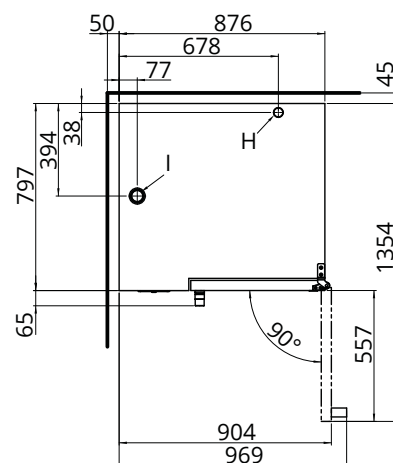
### STACKING KIT

|                        |                              |
|------------------------|------------------------------|
| Permitted combinations | 6.10 on 6.10 / 6.10 on 10.10 |
|------------------------|------------------------------|

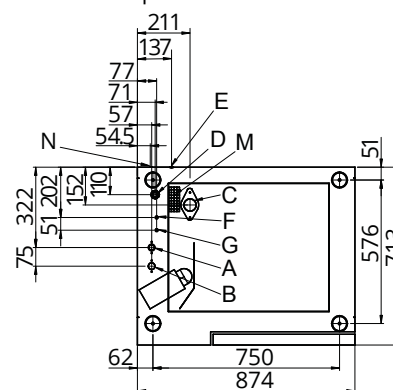
Front view



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 DN50 (Ø 50mm)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 40mm
- I Ventilation port Ø 50mm
- M Safety overflow 98mm x 43mm
- N Ethernet connection RJ45

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