

# Combi oven

Cmx eT 6.10 ES

## Model

maxx easyTouch

- easyTouch
- 6+1 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



## Key features

- Cooking methods: Steam, Combi-steam, Convection
- Extra functions:
  - Crisp&Tasty – 3 moisture-removal settings
  - BakePro – 3 levels of traditional baking
  - HumidityPro – 3 humidity settings
  - Controllable fan – 3 speed settings
- easyTouch 7" TFT HiRes glass touch display (capacitive)
- Fully automatic cleaning system with 5 programs: Cleaning, rinse aid, lightly soiled, heavily soiled and express mode
- WiFi and Ethernet interface (LAN)
- USB port built into the control panel
- Steam generated by injecting water into the cooking chamber
- Appliance door with triple glazing, right-hinged
- LED lighting in the cooking chamber

## Standard features

- Cooking methods:
  - Steam (30-130°C) with guaranteed steam saturation
  - Combi-steam (30-250°C) with automatic humidity adjustment
  - Convection (30-250°C) with optimized heat transfer
- Operation, easyTouch user interface
  - 7" capacitive full touchscreen
  - Smooth-action, quick-reacting scrolling function
- Climate Management
  - Self ClimateControl, HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro
- Production Management
  - Automatic cooking with Press&Go with up to 399 profiles
  - Integrated cookbook with 7 different categories
  - TrayTimer – oven-load management for different products at the same time
  - TrayView – oven-load management for automatically cooking different products using Press&Go
  - Favorites management
  - HACCP data storage
  - USB port
- Cleaning Management
  - Fully automatic cleaning system
  - HygieneCare Solutions: Stored HygienicSteam profile - antibacterial hygienic handles

## Standard features

- Design
  - Appliance door with triple glazing, sure-shut function, right-hinged and LEDs for cooking chamber lighting
  - Steam generated by injecting water into the cooking chamber
  - Adjustable appliance feet, from 120 mm to 160 mm

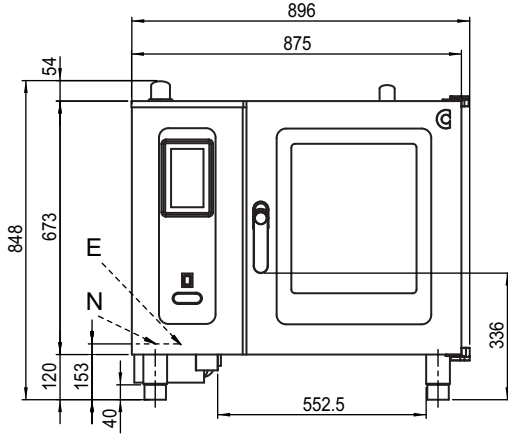
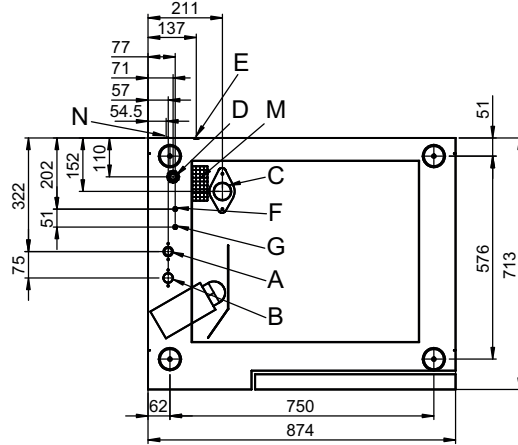
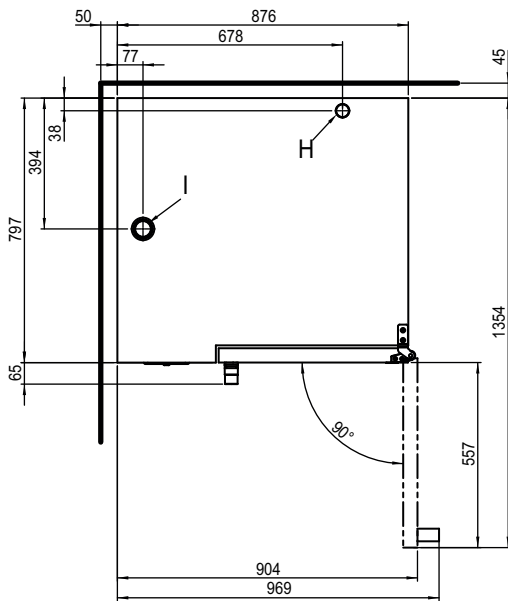
## Options

- Multi-point core temperature probe

## Accessories

- Recoil hand shower
- Production Management: kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- ConvoVent 4 condensation hood with grease filter, plus connection kit
- ConvoVent 4+ condensation hood with grease and odour filter, plus connection kit
- Stands in various sizes and designs, plus adapter
- Various baking trays, oven racks, gastronorm containers
- Stacking kit, center section, plus extra feet or base unit
- Care products for the fully automatic cleaning system



**Dimensions**
**Weights**
**Views**
**Front view**

**Connection points**

**View from above with wall clearances**


- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection DN 50 (Ø 50 mm)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 40 mm
- I Ventilation port Ø 50 mm
- M Safety overflow 98 mm x 43 mm
- N Ethernet connection RJ45

**Dimensions and weights**

Dimensions including packaging	
Width x Height x Depth	1060 x 1070 x 960 mm
Weight	
Empty weight without options* / accessories	104 kg
Weight of packaging	32.5 kg
Safety clearances**	
Rear	45 mm
Right	50 mm
Left (larger gap recommended for servicing)	50 mm
Top***	500 mm

\* Weight of options 15 kg max.

\*\* Minimum distance from heat sources: 500 mm.

\*\*\* Depends on type of air ventilation system and nature of ceiling.

**Installation instructions**

Absolute tilt of unit in operation*	max. 0.2° (0.3 %; 3 mm)
-------------------------------------	----------------------------

\* Adjustable feet included as standard.

### Loading capacity

Max. number of food containers	
GN 1/1*	6+1
Maximum loading weight	
GN 1/1	
Per combi oven	30 kg
Per shelf level	15 kg

\* Matching rack included as standard.

### Electrical supply

3N~ 380-415V 50/60Hz*	
Rated power consumption	9.6 - 11.3 kW
Rated current	14.6 - 15.7 A
Fuse rating	16A
Equipment grounding conductor current	6.14 mA
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B (optional)
Recommended conductor cross-section	5G4
3~ 220-240V 50/60Hz*	
Rated power consumption	9.6 - 11.3 kW
Rated current	25.2 - 27.2 A
Fuse rating	35 A
Equipment grounding conductor current	6.6 mA
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B (optional)
Recommended conductor cross-section	4G6
3~ 200 V 50/60 Hz*	
Rated power consumption	10.5 kW
Rated current	30.3 A
Fuse rating	35 A
Equipment grounding conductor current	6.6 mA
RCD (GFCI), frequency converter (single phase)	Type A (recommended), type B (optional)
Recommended conductor cross-section	4G6

\* Connection to energy optimization system included as standard.

### Water connection

Water supply	
Water supply	2 x G 3/4" fixed connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 kPa (1.5 - 6 bar)
Appliance drain	
Drain version	Fixed connection (recommended) or funnel waste trap
Type	DN 50 (min. internal Ø: 46 mm)
Slope for drain pipe	min. 3.5% (2°)

### Water quality

Water-supply connection A* for water injection	
General requirements	Drinking water, typically soft water (install water treatment system if necessary)
General hardness	4 - 7 °dh / 70 - 125 ppm / 7 - 13 °TH / 5 - 9 °e
Water-supply connection B* for cleaning, recoil hand shower	
General requirements	Drinking water, typically hard water
General hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
Water-supply connections A, B*	
pH value	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
SiO <sub>2</sub> (silicate)	max. 13 mg/l
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

\* See diagram of connection points, page 2.

### Water consumption

Water-supply connection A*	
Ø Consumption for cooking	2.3 l/h
Max. consumption	0.6 l/min
Water-supply connections A, B	
Ø Consumption for cooking**	3.5 l/h
Max. water flow rate	15 l/min

\* Values for selecting the capacity of the water treatment system.

\*\* Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 2.

## Emissions

Dissipated heat*	
Latent heat	7128 kJ/h / 1.98 kW
Sensible heat	4752 kJ/h / 1.32 kW
Waste water temperature	max. 80 °C
Noise during operation	max. 60 dBA

\* The dissipated heat values are guide values from VDI 2052. Please consult your specialized design engineer for planning an air conditioning and ventilation system.

## ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

### Stacking kit

Permitted combinations	6.10 on 6.10 6.10 on 10.10
------------------------	-------------------------------

For a combination of two electric appliances  
Select "Stacking kit for maxx electric appliance"

### Condensation hood ConvoVent 4\*

Electrical supply	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	130-260 W
Rated current	1.0-1.9 A
Fuse rating	2.5 A
Dimensions excluding packaging	
Width x Height x Depth	877 x 240 x 1085 mm
Weight excluding packaging	66 kg
Safety clearance above**	500 mm

\* Condensation hoods specially designed for stacking kits are available.

\*\* Depends on type of air ventilation system and nature of ceiling.

### Condensation hood ConvoVent 4+\*

Electrical supply	
Rated voltage	1N~ 200-240V 50/60Hz
Rated power consumption	130-260 W
Rated current	1.0-1.9 A
Fuse rating	2.5 A
Dimensions excluding packaging	
Width x Height x Depth	877 x 373 x 1085 mm
Weight excluding packaging	85 kg
Safety clearance above**	500 mm

\* Condensation hoods specially designed for stacking kits are available.

\*\* Depends on type of air ventilation system and nature of ceiling.

Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.