

# Convotherm maxx pro easyDial Combi Steamer

## CXGSD6.10 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
- easyDial: all functions are set on one operating level
- ConvoClean fully automatic cleaning system
- HygieniCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the oven chamber
- LED lighting in oven cavity
- Triple glass appliance door
- Right-hinged appliance 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 easyDial user interface:
  - Central control unit, Convotherm-Dial (C-Dial)
  - Digital display
- Climate Management
  - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
  - Airflow Management, BakePro, Multi-point core temperature probe
- Production Management
  - 99 cooking profiles each containing up to 9 steps
  - HACCP data storage
  - USB port
  - Regenerating function - regenerates products to their peak level
  - Preheat and cool down function
- Cleaning Management:
  - ConvoClean: Fully automatic cleaning system, with optional single-dose dispensing
- HygieniCare: safety by antibacterial surfaces
  - Hygienic Handles
- Door handle with safety latch and sure-shut function

- Adjustable appliance feet, from 100 mm to 125 mm
- Integrated recoil hand shower

### Options

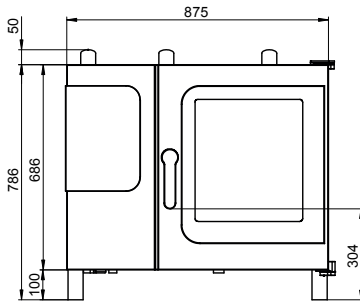
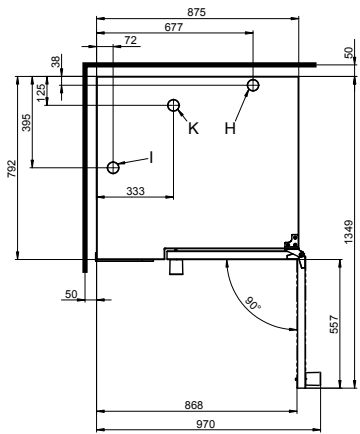
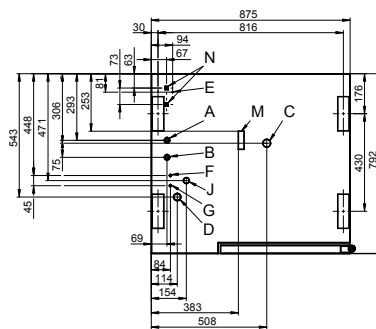
- Steam and vapour removal (built-in condensation hood)
- Sous-vide sensor, with external socket
- Core temperature sensor, with external socket
- Ethernet / LAN interface
- Available in various voltages

### 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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**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	875 mm
Depth	792 mm
Height	786 mm
Weight	126 kg

**PACKED DIMENSIONS**

Width	1100 mm
Depth	940 mm
Height	1025 mm
Weight (including cleaning system)	151 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**

<b>Max. number of food containers</b>	
Shelf distance	68 mm
GN 1/1 (with standard rack)	7
600 x 400 baking sheet (with appropriate rack)	5
<b>Max. loading weight GN 1/1 / 600 x 400</b>	
Per combi steamer	30 kg
Per shelf	15 kg

**ELECTRICAL SUPPLY**

<b>1N- 230-240V 50/60Hz (1P+N+E)</b>	
Rated power consumption	0.6 kW
Rated current	2.3 A
Fuse	16 A
RCD (GFCI), frequency converter	Type A
(singlephase) (recommended), type 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
<b>Supply flow pressure</b>	
Natural Gas	1.13kPa – 3kPa
LPG	2.75kPa – 4kPa

**WATER CONNECTION**

<b>Water supply</b>	
2 x G 3/4" permanent connection, optionally including connecting pipe (min. DN13 / 1/2")	
Flow pressure	150 - 600 kPa (1.5 - 6 bar)
<b>Appliance drain</b>	
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**

<b>Drinking water</b>	
(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
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**

<b>Heat output</b>	
Latent heat	2100 kJ/h / 0.58 kW
Sensible heat	3500 kJ/h / 0.97 kW
<b>Waste water temperature</b>	max. 80 °C
<b>Noise during operation</b>	max. 70 dBA

**STACKING KIT**

<b>Permitted combinations</b>	6.10 on 6.10 / 6.10 on 10.10
(Gas on gas appliance)	



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