

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

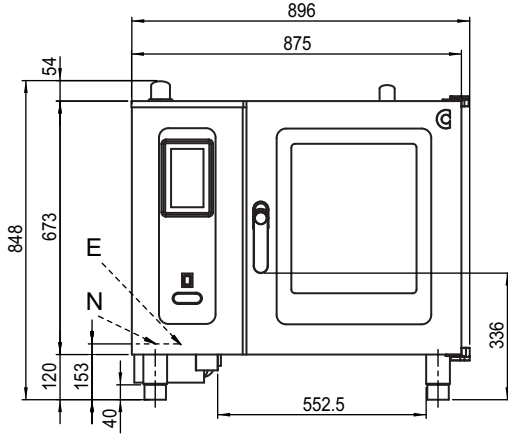
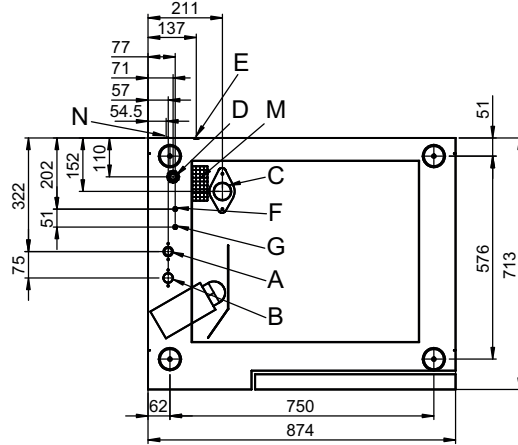
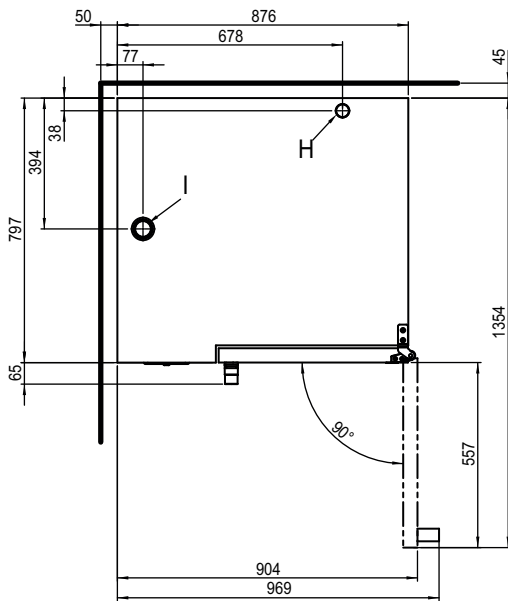
Options

- 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)
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* 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 ⁻ (chloride)	max. 60 mg/l
Cl ₂ (free chlorine)	max. 0.2 mg/l
SO ₄ ²⁻ (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
SiO ₂ (silicate)	max. 13 mg/l
NH ₂ 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
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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.