

Combi oven

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Convotherm maxx
 easyTouch

- 6.10
- 6+1 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



Key features

- Cooking methods: Steam, Combi-steam, Convection
- Extra functions:
 - Crisp&Tasty – Moisture removal in 3 levels
 - HumidityPro – Moisture input in 3 levels
 - BakePro – Traditional baking function in 3 levels
 - Fan with 3 speed settings
- easyTouch 7" TFT HiRes glass touch display (capacitive)
- Fully automatic cleaning system with 5 programs: Quick Rinse, CareStep, Light, Heavy and Express mode
- WiFi and Ethernet interface (LAN)
- USB port integrated in the operating panel
- Steam generation by injecting water into the cooking chamber
- LED lighting in the cooking chamber
- Appliance door with triple glazing, right-hinged

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 optimized heat transfer
- Operation of easyTouch user interface:
 - 7" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management:
 - Self ClimateControl
 - HumidityPro
 - Crisp&Tasty
- Quality Management:
 - Airflow Management
 - BakePro
 - Multi-point core temperature probe
 - Preheat and cool down function
- Cleaning Management:
 - Fully automatic cleaning system with 5 programs: Quick Rinse, CareStep, Light, Heavy and Express mode

Standard features

- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – Loading management for different products at the same time
 - TrayView - Load management for automatic cooking of different products using Press&Go
 - Favourites management
 - HACCP data storage
 - USB port
 - LT cooking (low-temperature cooking)
 - AutoStart
 - Manager and crew mode with password protection
 - Message Step – Displays preparation instructions
 - Add steam – introduction of moisture in convection mode as required
- HygieneCare:
 - Hygienic Steam function
 - Hygienic handles (door and hand-shower handles)

maxx 6.10 ES

IPX5 CE

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Standard features, continued

- Design:
 - Appliance door with double glazing and sure-shut function
 - Right-hinged door and LED cooking chamber lighting
 - Steam generation by injecting water into the cooking chamber
 - Adjustable appliance feet, from 120 mm to 160 mm
 - Multi-point core temperature probe

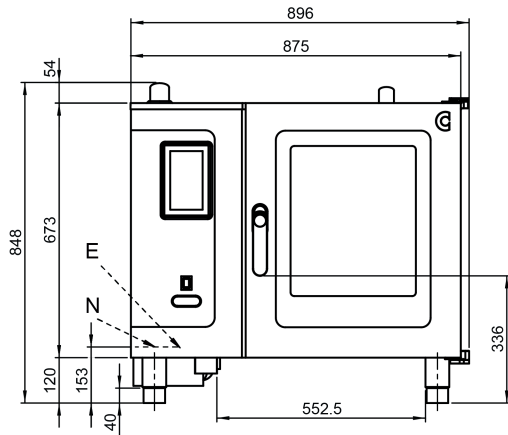
Options

- Available in various voltages

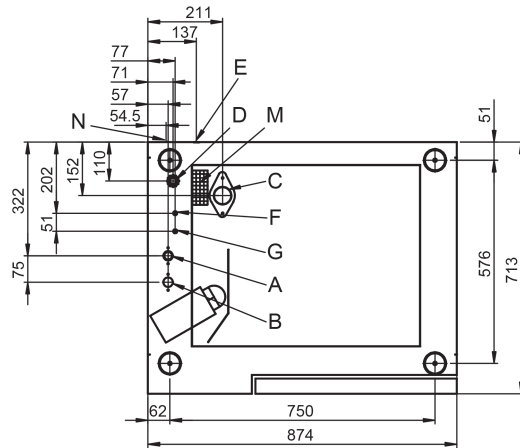
Accessories

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

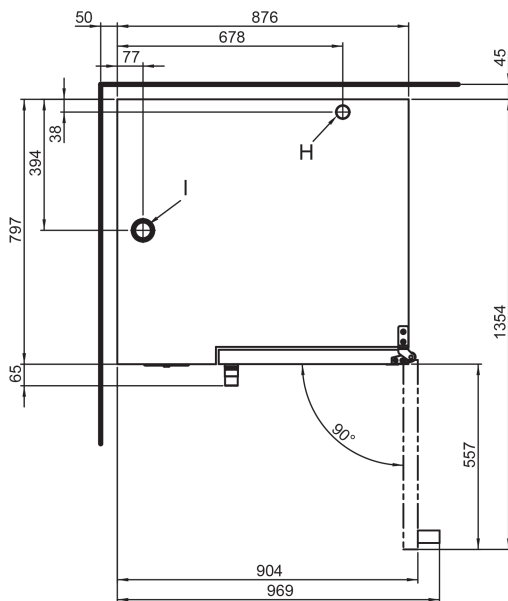
Front view



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
- D Electrical connection
- E Protective equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent connection Ø40mm
- I Ventilation port Ø50mm
- M Safety overflow 98 x 43 mm
- N RJ45 Ethernet port

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	1060 x 1070 x 960 mm
Weight	
Empty weight without packaging	104 kg
Weight of packaging	32.5 kg
Safety clearances*	
Rear	45 mm
Right*	50 mm
Left*	50 mm
Top**	500 mm

* Required for the appliance to function.

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

Installation instructions

Clearance from heat sources	min. 500 mm
Recommended clearance for service, left appliance side	500 mm
Adjustable appliance feet*	max. 40 mm
Absolute tilt of unit in operation	max. 0.2° (0.3%) (3mm)

* Fully screwed in illustrations

Food capacity

Max. number of food containers	
GN 1/1*	6+1
600 x 400** baking tray	5
Maximum loading weight	
GN 1/1 / 600 x 400	
Per combi oven	30 kg
Per shelf level	15 kg

* Matching rack included as standard.

** Matching rack available as an accessory.

Electrical supply

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

* Connection to energy optimization system included as standard.

Water connection

Water supply	
Water supply connection	2 x G 3/4" fixed connection, optionally including connecting pipe (min. DN13 / 1/2")
Flow pressure	150 - 600 (1.5 - 6 bar)
Appliance drain	
Drain version	Fixed connection (recommended) or funnel waste trap. Due to possible vapours, open drains or ducts must be at least 60 cm beyond the base of the appliance.
Type	DN 50 (min. internal Ø: 46 mm)
Slope for drain pipe	min. 3.5% (2°)

Water quality

Water connection A* for water injection	
General requirements	Untreated 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 connection B* for cleaning, recoil hand shower	
General requirements	Untreated 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 3.

** Despite compliance with the general hardness limits, non-hardness deposits may occur in certain cases. Measures must be coordinated with the technical service.

Water consumption

Water connection A*	
Ø Consumption for cooking**	2.3 l/h
Max. water flow rate	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 3.

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 were measured as per DIN 18873-1 "Methods for measuring the energy use of equipment for commercial kitchens — Part 1".

The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052.

Please consult your specialised design engineer for planning an air conditioning and ventilation system.

Appliance type

Approval designation	Cmx eT 6.10 ES
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ACCESSORIES

(Further details on accessories can be found in the Product Info Portal at <https://productinfo.convotherm.com>)

ConvoVent 4 condensation hood

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

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

ConvoVent 4+ condensation hood

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

* 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.
- Further technical data as well as installation and set-up instructions can be found in the Product Info Portal at <https://productinfo.convotherm.com>.

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