

Convotharm maxx easyTouch Combi Steamer

CMAXX20.20 ELECTRIC DIRECT STEAM 20 x 2/1 GN

- 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
- WiFi and Ethernet interface (LAN)
- USB port built into control panel
- Double glass right hinged appliance door
- LED lighting



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 optimised heat transfer
- HygienicCare: safety by antibacterial surfaces
 - Door handle
 - Retractable hand shower
- easyTouch user interface:
 - 7" capacitive glass full touch screen
 - Integrated Press&Go (Manager mode and Crew Mode)
 - TrayTimer – oven load management for different products at the same time
 - 399 cooking profiles each containing up to 20 steps
 - Start-time preset
- HACCP data storage
- Preheat and cool down function
- Emergency running program
- Multi-point core temperature probe
- Cleaning management
 - Fully automatic cleaning system
 - 5 programs - Quick rinse, CareStep, Light, Heavy and Express mode
 - FilterCare interface

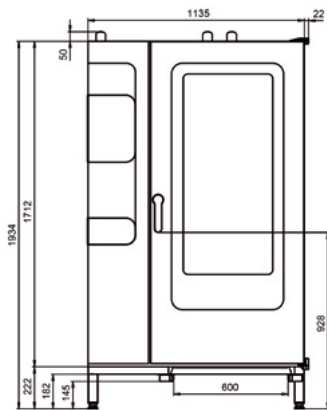
Accessories

- EN loading trolley (400 x 600mm)
- Kitchenconnect® (WiFi/LAN), cloud-based and real time networking solution from Convotharm to update and monitor your appliances from anywhere
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Care products for the fully automatic cleaning system (multiple measure dispensing)
- Various baking trays, shelf grills, GN trays
- Heat shield

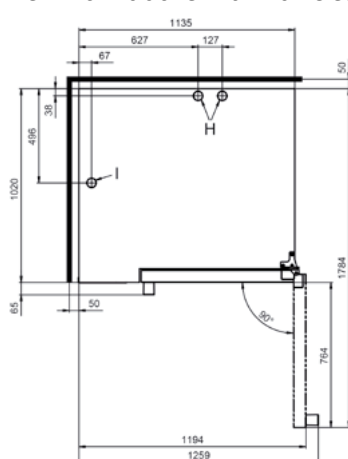
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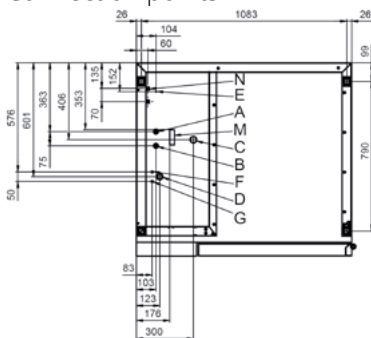
Front view



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 Protective equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent connection Ø50mm
- I Ventilation port Ø50mm
- M Safety overflow 80 x 25 mm
- N RJ45 Ethernet port

DIMENSIONS

Width	1135 mm
Depth	1020 mm
Height	1934 mm
Weight	340 kg

PACKED DIMENSIONS

Width	1415 mm
Depth	1150 mm
Height	2150 mm
Weight (including cleaning system)	374.5 kg

Safety clearances*

Rear	50 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	67 mm
GN 2/1	20
600 x 400 baking sheet (with appropriate rack)	17

Max. loading weight GN 2/1 / 600 x 400

Per combi steamer	180 kg
Per shelf	15 kg

ELECTRICAL SUPPLY

3N~ 400V 50/60Hz (3P+N+E)	67.3 kW
Rated power consumption	97.3 A
Rated current	100 A
Fuse	Type A
RCD (GFCI), frequency converter (singlephase)	(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 DN50 (min. internal Ø: 46 mm)
Type	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 ⁻ (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
NH ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40°C
Electrical conductivity	min. 20 µS/cm

EMISSIONS

Heat output

Latent heat	11000 kJ/h / 3.6 kW
Sensible heat	14100 kJ/h / 3.92 kW

Waste water temperature

Noise during operation	max. 80 °C
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