

Combi oven

Convotherm mini

Standard mobile

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



Key features

- Cooking methods: Steam, Combi-steam, Convection, Rethermalization
- Extra functions:
 - Crisp&Tasty – 3 moisture-removal settings
 - Reduced fan speed and auto-reverse mode
- Manual control – digital tilt selector switch for easy temperature, time and core temperature settings
- With built-in water and wastewater drawers (no fixed water supply connection required)
- Semi-automatic cleaning system
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door with sure-shut function

Standard features

- Cooking methods:
 - Steam (30-120°C) with guaranteed steam saturation
 - Combi-steam (100-250 °C) with automatic moisture control
 - Convection (30-250 °C) with optimized heat transfer
 - Regenerating function

Standard features

- Default user interface:
 - Press&Go – quick selection buttons
 - Digital display
 - Regenerating function – regenerates products to their peak level
 - Program list for saving your own cooking profiles
- Multi-point core temperature probe
- Robust door latch handle with sure-shut function
- Preheat and cool down function
- Flexible shelf spacing
- Vapour reduction
- RS-232 port



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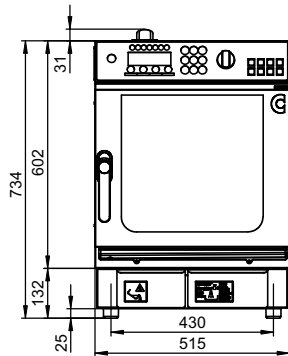
Options

- Left-hinged appliance door
- Available in various voltages
- Safety door latch (with sure-shut function and venting position)

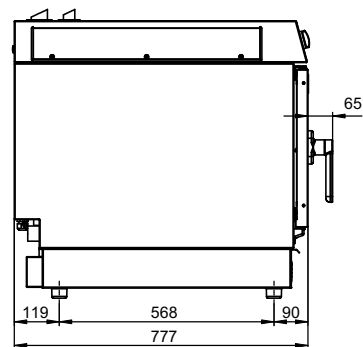
Accessories

- ConvoLink – HACCP and cooking profile management PC software
- Stands in various sizes and designs
- Care products for ConvoClean cleaning system
- Wall holder

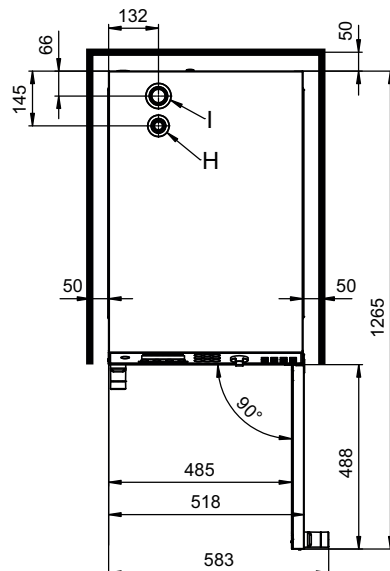
Front view



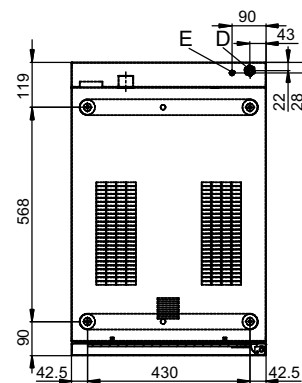
Side view



View from above with wall clearances

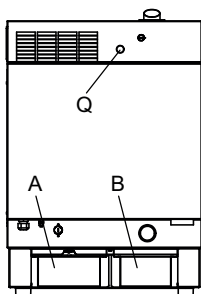


Connection points



- A Drinking water drawer
- B Wastewater drawer
- D Electrical connection
- E Equipotential bonding
- H Air vent $\varnothing$ 30mm
- I Dry air intake $\varnothing$ 43mm
- Q Safety thermostat reset

Rear view



Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	580 x 955 x 910 mm
Weight	
Empty weight without packaging	67 kg
Weight of packaging	13 kg
Safety clearances*	
Rear	50 mm
Right	50 mm
Left (larger gap recommended for servicing)	50 mm
Top**	500 mm

* Minimum distance from heat sources: 500 mm.

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

Loading capacity

Max. number of food containers	
GN 1/1 depth 40 mm	6
GN 1/1 depth 65 mm	4
Plates max. Ø 26 cm,	8
Maximum loading weight	
GN 1/1, per combi oven	20 kg
GN 1/1, per shelf level	5 kg

Electrical supply

3N~ 400V 50/60Hz (3/N/PE)	
Rated power consumption	7.1 kW
Convection power	6.8 kW @ 230V
Motor power	0.25 kW
Rated current	14.8 A
Fuse rating	16A
Recommended conductor cross-section	5G2.5

Water connection

Water drawer capacity	
Drinking water drawer	7.5 l
Wastewater drawer	6.0 l

Water quality

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
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

Emissions

Dissipated heat*	
Latent heat	1330 kJ/h / 0.37 kW
Sensible heat	1450 kJ/h / 0.40 kW
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 specialized design engineer for planning an air conditioning and ventilation system.

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

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.

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