

Combi oven

mini eT 6.10 2in1

Convotherm mini easyTouch

- 6.10
- 12 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
 - BakePro – 3 levels of traditional baking
 - Reduced fan speed and auto-reverse mode
- easyTouch 7" full touchscreen
- ConvoClean fully automatic cleaning system with express mode and Safe Cool Down function before cleaning
- Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door with sure-shut function
- Stand containing cleaning-agent drawer

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
- easyTouch user interface:
 - 7" full touchscreen
 - Press&Go – Automatic cooking and baking using quick-select buttons
 - easyStart – Automatic cooking and baking using product suggestions
 - TrayTimer – load management for different products at the same time (manual mode)
 - Regenerate – flexible multi-mode rethermalization function with preselect
 - ecoCooking – energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Programmable with an unlimited number of cooking profiles, each with up to 99 steps and one picture
 - On-screen Help
 - Start-time preset

Standard features

- Multi-point core temperature probe
 - Data storage for HACCP and pasteurization figures
- Preheat and cool down function
- Flexible shelf spacing
- Vapour reduction
 - Cleaning-agent drawer



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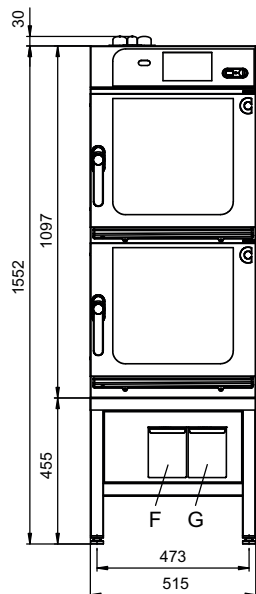
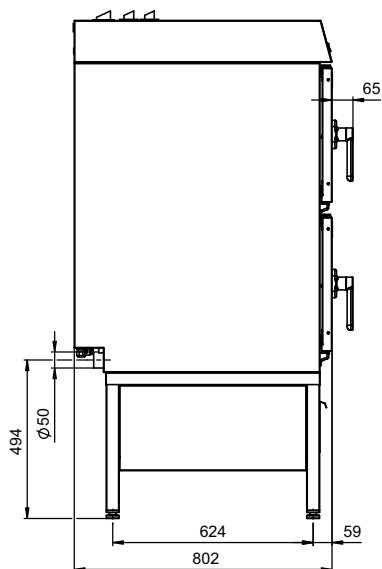
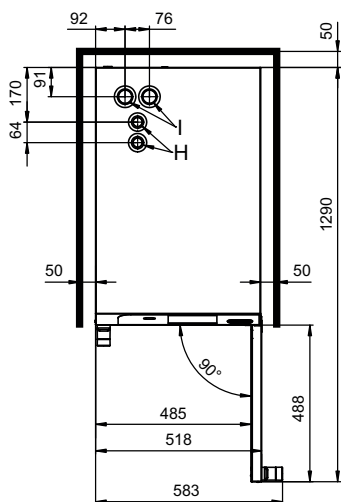
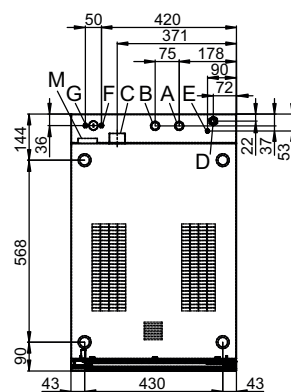
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Options

- Steam Protect (automatic moisture removal (can be permanently enabled if required))
- Safe Cool Down (automatic cooling during cooking and baking (can be permanently enabled if required))
- Left-hinged appliance door
- Safety door latch (with sure-shut function and venting position)
- Available in various voltages

Accessories

- Hand shower with infinitely variable flow adjustment
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent mini condensation hood
- Stands in various sizes and designs
- Care products for the ConvoClean system fully automatic cleaning system

Front view

Side view

View from above with wall clearances

Connection points


- A Water-supply connection (for water injection)
- B Water-supply connection (for cleaning)
- C Drain connection DN 50
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 30mm
- I Dry air intake Ø 43mm
- M Safety overflow 60mmx20mm

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	800 x 1750 x 935 mm
Weight	
Empty weight without packaging	119 kg
Weight of packaging	16 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	12
GN 1/1 depth 65 mm	8
Plates max. Ø 26 cm,	16
Maximum loading weight	
GN 1/1, per combi oven	40 kg
GN 1/1, per shelf level	5 kg

Electrical supply

3N~ 400V 50/60Hz (3/N/PE)	
Rated power consumption	14.1 kW
Convection power	2 x 6.8 kW
Motor power	2 x 0.25 kW
Rated current	22.0 A
Fuse rating	25A
Recommended conductor cross-section	5G2.5
Rated power consumption	14.1 kW
Convection power	2 x 6.8 kW
Motor power	2 x 0.25 kW
Rated current	42.1 A
Fuse rating	50A
Recommended conductor cross-section	4G10

Water connection

Water supply	
Shut-off device	With EA (verifiable) check valve and dirt filter
Water supply	2 x G 3/4", Fixed connection recommended
Flow pressure, without ConvoClean system	200 - 600 kPa (2 - 6 bar)
Flow pressure, with ConvoClean system	300 - 600 kPa (3 - 6 bar)
Appliance drain	
Drain version	Fixed connection (recommended) or funnel waste trap
Type	DN 50
Slope for drain pipe	min. 5% (3°)

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 connection B* for cleaning	
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 3.

Water consumption

Water-supply connection A*	
Ø Consumption for cooking	0 - 15 l/h
Max. water flow rate	1.0 l/min
Water-supply connections A, B with ConvoClean system	
Ø Consumption for cooking**	0 - 40 l/h
Max. water flow rate	20 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	3700 kJ/h / 1.03 kW
Sensible heat	2370 kJ/h / 0.69 kW
Waste water temperature	max. 68 °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 specialized design engineer for planning an air conditioning and ventilation system.

ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

Condensation hood ConvoVent mini

Electrical supply	
Rated voltage	1N~ 230V 50/60Hz
Rated power consumption	60 W
Rated current	0.26 A
Fuse rating	16 A
Dimensions excluding packaging	
Width x Height x Depth	515 x 175 x 589 mm
Weight excluding packaging	17 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.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.

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