

Combi steamer

Model

Convotherm mini easyTouch

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



Key features

- Operating modes: Steam, Combi-steam, Convection
- 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 system, fully automatic cleaning system with express mode
- Ethernet interface (LAN)
- USB port built into the control panel
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door

Standard features

- Operating modes:
 - Steam (30-120°C) with guaranteed steam saturation
 - Combi-steam (100-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- 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 – oven-load management for different products at the same time
 - Regenerate – flexible multi-mode retherm function
 - 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
- Multi-point core temperature probe
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function
- Flexible shelf spacing
- Vapour reduction

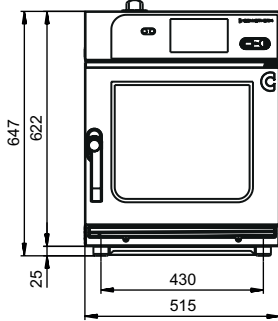
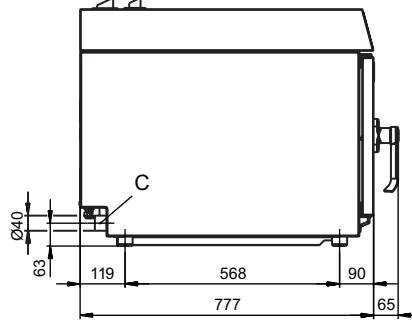
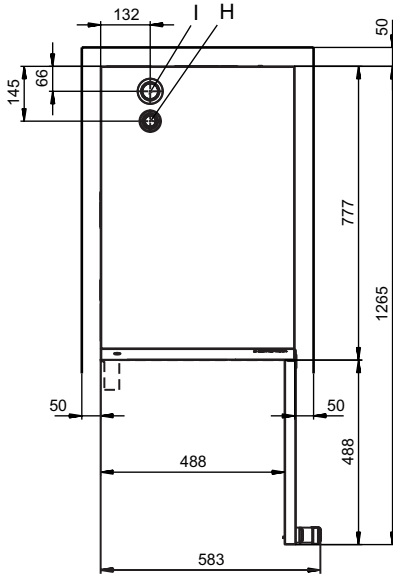
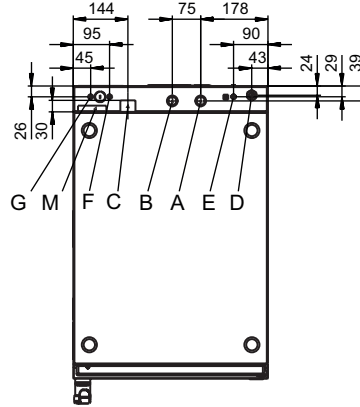
Options

- Exterior design in black on stainless steel
- Left-hinged appliance door
- mini mobil – with built-in water and wastewater drawers; no fixed water supply connection required (see separate data sheet)
- Available in various voltages

Accessories

- Hand shower with smooth flow control
- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent mini condensation hood
- Stands in various sizes and designs
- Stacking kits
- 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 40
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent \varnothing 30 mm
- I Ventilation port \varnothing 43 mm
- M Safety overflow 60 mm x 20 mm

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 580 x 830 x 910 mm

Weight

Empty weight without packaging 55 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.

Installation instructions

Absolute tilt of unit in operation max. 2° (3.5%)

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 steamer | 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 |
| Motor power | 0.25 kW |
| Rated current | 14.8 A |
| Fuse rating | 16A |
| Recommended conductor cross-section | 5G2.5 |
| 3~ 230V 50/60Hz (3/PE) | |
| Rated power consumption | 7.1 kW |
| Convection power | 6.8 kW |
| Motor power | 0.25 kW |
| Rated current | 28.5 A |
| Fuse rating | 35 A |
| Recommended conductor cross-section | 4G4 |
| 3~ 200V 50/60Hz (3/PE) | |
| Rated power consumption | 7.1 kW |
| Convection power | 6.8 kW |
| Motor power | 0.25 kW |
| Rated current | 21.1 A |
| Fuse rating | 25 A |
| Recommended conductor cross-section | 4G4 |

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 40 |

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 |
| 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 | 0 - 15 l/h |
| Max. water flow rate | 0.5 l/min |
| Water-supply connections A, B with ConvoClean system | |
| Ø Consumption for cooking** | 0 - 20 l/h |
| Max. water flow rate | 10 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 | 1330 kJ/h / 0.37 kW |
| Sensible heat | 1450 kJ/h / 0.40 kW |
| Waste water temperature | max. 80 °C |
| Noise during operation | max. 70 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.

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.

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 135 x 564 mm |
| Weight excluding packaging | 17 kg |
| Safety clearance above** | 500 mm |

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

Stacking kits

| | |
|--|---|
| Stacking kit unit | |
| Permitted combinations | mini 6.06 on the bottom, mini 6.06 on top mini 6.10 on the bottom, mini 6.06 on top mini 6.10 on the bottom, mini 6.10 on top mini 10.10 on the bottom, mini 6.10 on top |
| Stacking kit unit with compartment for cleaning agent canister, on casters | |
| Permitted combinations | mini 6.06 on the bottom, mini 6.06 on top mini 10.10 on the bottom, mini 10.10 on top |