

# Combi steamer

Project	
Item	
Quantity	
FCSI section	
Approval	
Date	

### Model

## Convotherm mini easyTouch

- easyTouch
- 10 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
  - O BakePro 3 levels of traditional baking
  - o 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:
  - $\circ\quad$  Steam (30-120°C) with guaranteed steam saturation
  - o Combi-steam (100-250°C) with automatic humidity adjustment
  - o 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
  - o Regenerate flexible multi-mode retherm function
  - ecoCooking energy-save function
  - o 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
- 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

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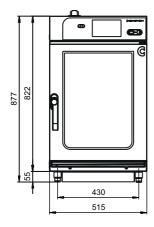


### **Dimensions**

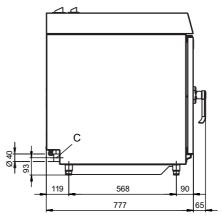
## Weights

### **Views**

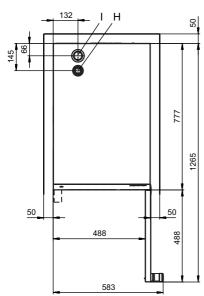
### Front view



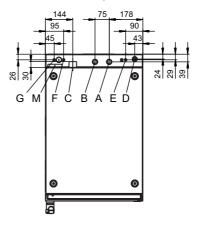
## Side view



## View from above with wall clearances



## Connection points



### Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	580 x 1065 x 910 mm
Weight	
Empty weight without packaging	70 kg
Weight of packaging	13 kg
Safety clearances*	
Rear	50 mm
Right	50 mm
Left (larger gap recommended for ser	vicing) 50 mm
Top**	500 mm

- \* Minimum distance from heat sources: 500 mm.
- \*\* Depends on type of air ventilation system and nature of ceiling.

- 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 Ø 30 mm
- I Ventilation port Ø 43 mm
- M Safety overflow 60 mm x 20 mm

### Installation instructions

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

## **Electrical supply**

## Water

## Loading capacity

Max. number of food containers	
GN 1/1 depth 40 mm	10
GN 1/1 depth 65 mm	6
Plates max. Ø 26 cm,	12
Maximum loading weight	
GN 1/1, per combi steamer	30 kg
GN 1/1, per shelf level	5 kg

## Electrical supply

3N~ 400V 50/60Hz (3/N/PE)	
Rated power consumption	10.5 kW
Convection power	10.2 kW
Motor power	0.25 kW
Rated current	15.7 A
Fuse rating	20A
Recommended conductor cross-section	5G2.5
3~ 230V 50/60Hz (3/PE)	
Rated power consumption	10.5 kW
Convection power	10.2 kW
Motor power	0.25 kW
Rated current	26.5 A
Fuse rating	32 A
Recommended conductor cross-section	4G4
3~ 200V 50/60Hz (3/PE)	
Rated power consumption	10.5 kW
Convection power	10.2 kW
Motor power	0.25 kW
Rated current	31.0 A
Fuse rating	35 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 cle	aning
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 <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C

min. 20 μS/cm

Electrical conductivity

<sup>\*</sup> See diagram of connection points, page 2.



#### Water

#### **Emissions**

### **Accessories**

### Water consumption

0 151/5	
0 - 15 1/11	
0.5 l/min	
onvoClean system	
0 - 20 l/h	
10 l/min	
	onvoClean system 0 - 20 l/h

- \* 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**

1850 kJ/h / 0.51 kW
2030 kJ/h / 0.56 kW
max. 80 °C
max. 70 dBA

<sup>\*</sup> 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 135 x 564 mm
Width x Height x Depth Weight excluding packaging	515 x 135 x 564 mm 17 kg

### 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

Permitted combinations mini 6.06 on the bottom,

mini 6.06 on top mini 10.10 on the bottom, 9732121\_01 ENG\_GBR 06/18, © 2018 Welbilt. Continuous improvements to the product may mean changes to the specification are made without explicit mention

mini 10.10 on top

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.

