

Combi steamer

Model

Convotherm mini Standard

- Standard
- 6 Shelves GN 2/3
- Electric
- Injection/Spritzer
- Right-hinged door



Key features

- Operating modes: Steam, Combi-steam, Convection
- Extra functions:
 - Crisp&Tasty – 3 moisture-removal settings
 - Reduced fan speed and auto-reverse mode (not with special voltages)
- 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

Standard features

- Operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- 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

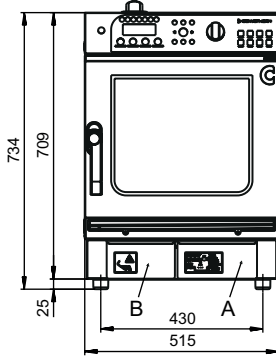
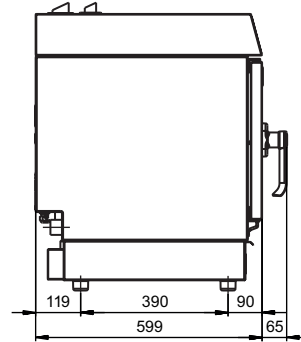
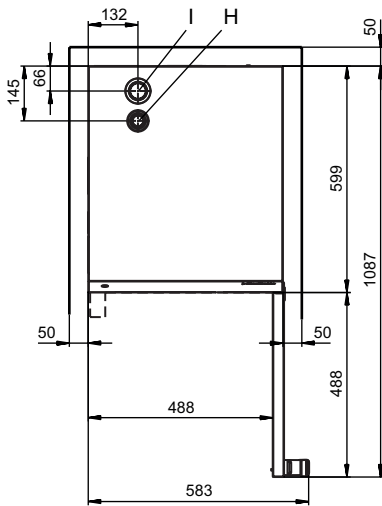
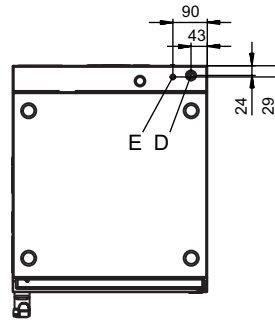
Options

- Exterior design in black on stainless steel
- Left-hinged appliance door
- Marine version
- Available in various voltages

Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent mini condensation hood
- Stands in various sizes and designs
- Stacking kits



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 Ø 50 mm
- I Ventilation port Ø 50 mm

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 580 x 935 x 740 mm

Weight

Empty weight without packaging 54 kg

Weight of packaging 12 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 2/3 depth 40 mm | 6 |
| GN 2/3 depth 65 mm | 4 |
| Plates max. Ø 28 cm, | 4 |
| Maximum loading weight | |
| GN 1/1, per combi steamer | 13 kg |
| GN 1/1, per shelf level | 5 kg |

Electrical supply

| 3N~ 400V 50/60Hz (3/N/PE) | |
|-------------------------------------|---------|
| Rated power consumption | 5.7 kW |
| Convection power | 5.4 kW |
| Motor power | 0.25 kW |
| Rated current | 11.8 A |
| Fuse rating | 16A |
| Recommended conductor cross-section | 5G2.5 |
| 1N~ 230V 50/60Hz (1/N/PE) | |
| Rated power consumption | 3.0 kW |
| Convection power | 2.7 kW |
| Motor power | 0.25 kW |
| Rated current | 13.1 A |
| Fuse rating | 16 A |
| Recommended conductor cross-section | 3G2.5 |

Water connection

| Water drawer capacity | |
|-----------------------|-------|
| Drinking water drawer | 5.5 l |
| Wastewater drawer | 4.5 l |

Water quality

| General requirements | Drinking water |
|--|---|
| 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 |
| NH ₂ Cl (monochloramine) | max. 0.2 mg/l |
| Temperature | max. 40 °C |
| Electrical conductivity | min. 20 µS/cm |

Emissions

| | |
|-------------------------|---------------------|
| Dissipated heat* | |
| Latent heat | 1000 kJ/h / 0.28 kW |
| Sensible heat | 1100 kJ/h / 0.31 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.

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 |

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.