

Combi steamer

Model

Convotherm mini Standard

- Standard
- 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
 - 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
- Semi-automatic cleaning system
- 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
- 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

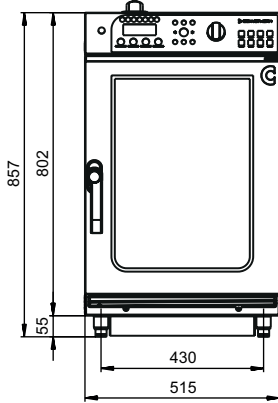
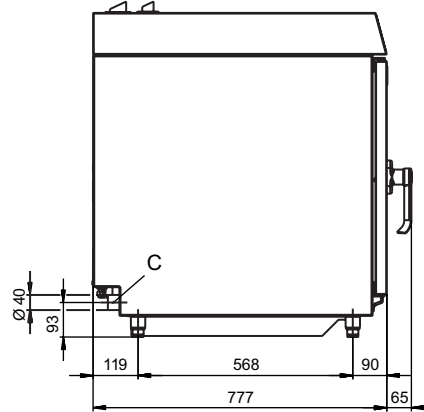
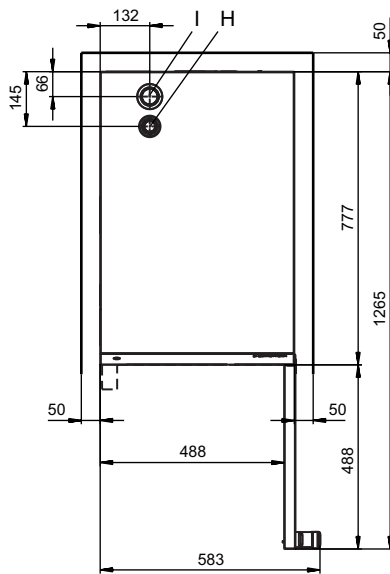
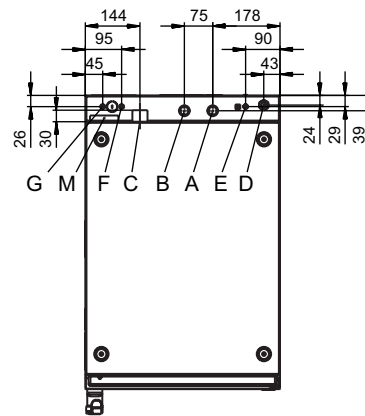
Options

- ConvoClean system – fully automatic cleaning system (cleaning levels, 1 to 4, CareStep)
- Exterior design in black on stainless steel
- Left-hinged appliance door
- Marine version
- 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 1065 x 910 mm

Weight

Empty weight without packaging 69 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	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 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	1850 kJ/h / 0.51 kW
Sensible heat	2030 kJ/h / 0.56 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