CONVOTHERM®

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

Combi oven

mini mobil eT 6.10

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
With built-in water and wastewater drawers (no fixed water supply connection required)
Semi-automatic cleaning system
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

Left-hinged appliance door
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))
Available in various voltages

* This means that the drinking water drawer must be refilled more frequently.

Accessories

ConvoLink – HACCP and cooking profile management PC software
Stands in various sizes and designs

CE

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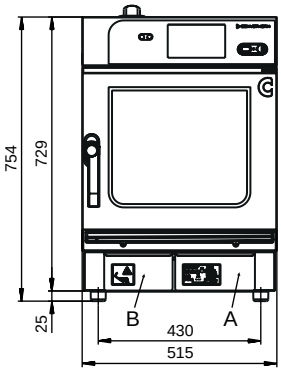
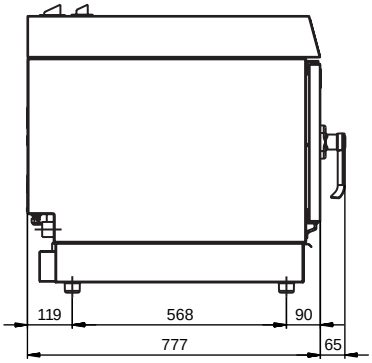
WELBILT

mini mobil et 6.10

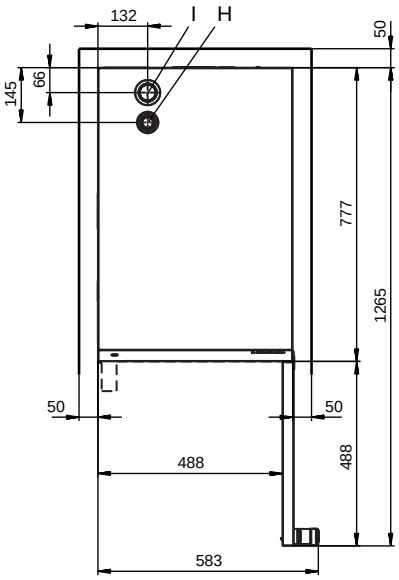
Front view



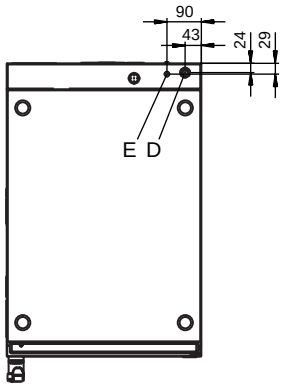
Side view



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 30 mm
I Ventilation port Ø 43 mm

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	580 x 935 x 910 mm
Weight	
Empty weight without packaging	67 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 oven	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

Water connection

Water drawer capacity	
Drinking water drawer	7.5 l
Wastewater drawer	6.0 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_2Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

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. 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.

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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