

TECHNICAL DATA SHEET FOR

Convotherm OES 6.10 mini

Convotherm OES 6.10 mini CC (includes CONVOClean system)

6 Tray Electric Combination Oven Steamers

General features:

- Advanced Closed System - automatic moisture regulation, energy-efficient
- Press&Go - easy to use for perfect results
- Requires minimum space - fits anywhere, saving expensive floor space
- Multi-purpose engaging frame - flexible use, various GN sizes
- Fume reducer - minimal steam in the kitchen
- 3-phase/alternating current - select when installing

Standard features:





- Crisp&Tasty (multi-level demisting)
- Multi-point core temperature sensor
- Double glass doors with integrated door lock position and self-emptying condensate drip tray (door drip tray)
- Tray Timer (time-delayed loading for each level)
- Menus and icons make the appliance easy to operate
- Bright graphic interface with full-text display
- Digital dial for easy adjustment of temperature, time and core temperature
- Preselect start time in real-time mode
- Programme up to 250 recipes with up to 20 steps each
- CONVOTHERM Cookbook with pre-programmed recipes
- Cook & Hold and Delta-T cooking
- RS 232 interface
- Stores all device settings and recipes in an additional memory module (ID module)
- Robust stainless steel design
- Zero-wear door contact switch
- Removable engaging frame and suction plate
- Hygienic plug-in gasket
- Condensate drip tray on appliance
- Oven light with shockproof glass cover
- Perpetual self-diagnosis for error recognition
- Emergency programme mode: Appliance can be operated with restricted functionality even when technical malfunctions arise
- Detailed documentation, spare parts lists and circuit diagrams
- IPX 4 spray guard
- Rotary lever door lock with slam function
- Hand shower
- Injector version

Optional features:

- EasyToUCH operating panel with touch screen display
- HACCPViewer - including USB stick for exporting data
- easyRecipe - including USB stick for exporting data
- Left-hinged version
- Special voltage levels
- ConvoClean Automatic Cleaning System



Cooking programmes

- | | | |
|--------------------------|---|---|
| Steaming at | 30°C-120°C |  |
| - | For steaming, stewing and poaching. | |
| Superheated steam | 100°C-250°C |  |
| - | For roasting and baking. | |
| Convection | 30°C-250°C |  |
| - | For grilling, quick roasting, baking, toasting and gratinating. | |
| Regeneration | 120°-160°C |  |
| - | For fast heating of prepared dishes pre-arranged on the plate or platter. | |

Optional Accessories

- Oven stand
- Wall bracket
- Waste water installation kit
- Baking sheets / pans
- Stacking kit
- Condensation hood



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Dimensions	with CC	
Width (mm)	515	515
Depth (mm)	777	777
Height (mm)	627	627
Weight (kg)	54	69

Packed Dimensions	with CC	
Width (mm)	580	580
Depth (mm)	910	910
Height (mm)	800	970
Weight (kg)	67	82

Shelves

- 6 x 1/1 GN 40 mm deep
- 12 x 1/2 GN 40 mm deep

Installation conditions

- Appliance must be installed on the level
- Do not install the appliance near, above or below a source of heat or near flammable surfaces

Installation clearances

- Left/right (mm) 50
- Rear (mm) 50
- Top (mm) 500 (for ventilation)

Electrical connection

400-415V ~50/60Hz 3P+N+E

	3P+N+E
Connected load (kW)	400V
Rated current (A)	7.1
Connection	14.8
cross-section*(mm ²)	5.0 x 2.5

* recommended cross-section for uncovered connection with max. length of 5m.

- Fit main switch (all-pin-circuit-breaker) on site, in close proximity to the appliance.
- Connection for potential compensation.

Water connection

- Cold water R³/₄" 2 - 6 bar flow pressure
- Fit water tap and dirt filter on site in close proximity to appliance
- Backflow prevention valve (supplied)
- Water: Drinking water quality with:

Overall hardness:	70-125 ppm
pH:	6.5 - 8.5
Conductivity:	10-200 µS/cm
Cl ⁻ :	max 100 mg/l
SO ₄ ²⁻ :	max 150 mg/l
Fe:	max 0.1 mg/l
Mn:	max 0.05 mg/l
Cu:	max 0.05 mg/l
Cl ₂ :	max 0.1 mg/l

Install water purifier if required

Water outlet

R40, fixed connection or funnel siphon

Venting and ventilation

Sensible heat:	1100 KJ/h
Latent heat:	100 KJ/h

The appliance is intended for professional use only

Spray guard:	IPX4
Quality mark:	TÜV GS
Noise emission:	< 60 dBA
GN 2/3 shelves:	6
Shelf spacing:	50mm variable



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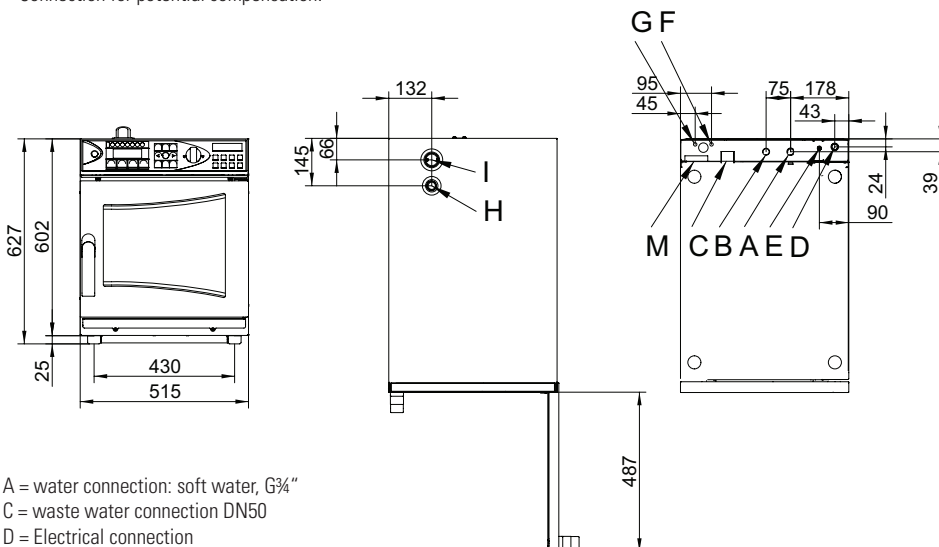
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A = water connection: soft water, G³/₄"
C = waste water connection DN50
D = Electrical connection
E = Potential compensation
H = Vent pipe
K = Ventilation pipe



ISO 9001
ISO 14001

