



Maximum performance in minimum space.

The compact combi steamer to suit all requirements.

Just the amount of combi steamer you need.

It is no secret for clever chefs: those who cook efficiently, cook successfully! The CONVOTHERM mini world brings you the opportunity to install a professional combi steamer in the tightest storage spaces – all this with minimum energy consumption and maximum capacity, you can now cook both delicious and profitable dishes.



Now even more user-friendly.

The mini series combi steamer are the perfect kitchen all-rounders for roasting, grilling, steaming, au gratin, convenience frying, baking and regenerating. The small dimensions speak for themselves – with a width of only 51.5 cm, they will fit in every kitchen. It's easy to see exactly what's inside thanks to the large viewing window. The high-quality silver finish is ideal for front cooking areas in restaurants and shops.

The mini series combi steam ovens are perfect for:

- Hotel and Catering
- Outside Catering
- Catering in nurseries, schools, retirement homes etc.
- Restaurant chain
- Quick Service Restaurants (QSR)
- Shop in Shop concepts
- Takeaways
- Cash & Carry / food retailers
- Service stations
- Petrol stations / Forecourts
- Butchers & Bakers

Compact combi steamer: anything, anytime, anywhere.

All inclusive:

- Full combi steamer in a wide range of sizes
- Minimum width of only 51.5 cm
- Cooking types: steam, hot steam, hot air
- Functions: overnight cooking, Δ -T-cooking, regenerate and cookbook
- Tough, high-quality CONVOTHERM appliances for unbeatable durability
- Low power connection

Very easy to use:

- Intuitive control concepts – available with easyToUCH™ and manually with buttons and setting switches
- Press&Go: Self-explanatory symbols – Perfect results at the touch of a button
- TrayTimer for timeshift/rolling loading
- Save and share recipes, manually or by using a USB memory stick with the easyToUCH™ appliances



Cost-effective and environmentally friendly:

- Using the size of the appliance to suit capacity is the basis of optimum energy efficiency
- Modern injection technology generates steam very efficiently, directly in the cooking chamber
- Lower power input means savings at installing and at peak times
- ecoCooking with easyToUCH™ appliances
- Fully compatible with 1/1 GN containers and accessories (6.06 mini 2/3 GN)

All-purpose:

- Flexible through quick change of cooking methods
- Designed for different customer user styles
- Low weight and therefore greater flexibility, e.g. for front cooking or catering
- Plug & Play offers unlimited mobility on the mobile versions
- Trouble-free wall mounting offers unlimited installation options
- 51.5 cm wide means integration possible in kitchen preparation areas with even the smallest spaces
- Also ideal for baking

Light or rich, crisp or juicy – it's always delicious with a mini.



Vegetables fresh & crunchy
Fresh vegetables well-cooked in a mini. Healthy steaming retains vitamins, nutrients and fresh colours.

Gratins, pizzas and snacks
6 pizzas in only a few minutes is no problem even for the smallest mini. They will be delicious and crusty every time thanks to the Crisp&Tasty clima function!



Bread and artisan bakery
Up to 24 baguettes can be baked at the same time in the mini. Danish pastries cooked from fresh or frozen in handmade quality.





Fish and seafood

The ingenious CONVOTHERM biosteam cooking programme allows you to cook fillets of fish and at the same time fish and vegetables in one cooking chamber without flavour transfer.



Meat and grilled products

Grill cutlets in only a few minutes! Juicy steaks are cooked with appetising grill stripes and an authentic grilled look with the special CONVOGrill grid. The mini also offers overnight cooking – it works around-the-clock for you!



Desserts and cakes

The CONVOTHERM mini is incredibly versatile when it comes to sweet dishes. Bake cakes or pears poached in red wine. A great thing is: With the mini 2in1 you can bake at the bottom and poach at the top at the same time!

There's a mini for everyone.

There are combi steam ovens in four different sizes available in our mini series:



6.06 mini
(6 x 2/3 GN) – also mobile
6.10 mini
(6 x 1/1 GN) – also mobile



10.10 mini (10 x 1/1 GN)



6.10 mini 2in1
(2 x 6 x 1/1 GN)

Our tough appliances offer unbeatable durability and provide all functions you need in today's kitchen:

- Press&Go – Perfect results at the touch of single button
- easyToUCH™ touchscreen control panel gives the ultimate in user-friendliness*
- ecoCooking*
- Flexible plating rack
- Tough door rotary lever lock with door-close function
- Antibacterial door handle for added hygiene
- Double glass safety door
- Multipoint core temperature sensor
- Space-saving fitting option



CONVOent mini condensation hood; ideal for front cooking.



6.06 mini mobile 6 x 2/3 GN
6.10 mini mobile 6 x 1/1 GN



Support stands suitable for every unit.



Flexible wall mount

Accessories designed to suit your requirements:

- Fully automatic cleaning system CONVOClean system
- Hand shower with continuously variable setting
- Software CONVOClean
- Oven stands in various designs
- Flexible wall mount
- CONVOent mini condensation hood
- Mobile mini with integrated water and tap water drawer (no fixed water connection required) means the oven can be operated virtually anywhere – even with steam and hot steam
- Height adjustable appliance legs (10.10 mini)
- Extensive range of plates, grilles and containers

Three combinations – minimum space requirements

Do you want to use two different cooking processes at the same time? No problem – we have got the right solution for all spaces:

- Duo: Two Minis with right-hand and left-hand position for side-by-side application
- Stacking kit: Two Minis on top of each other – for double the volume on the same surface
- 2in1: Two separate cooking areas in one appliance operated on only one control panel

These equipment or accessory versions vary depending on the appliance version or are available as options only.

Maximum performance with minimum effort.



Footprint

standard table top unit 6 x 1/1 GN: 99.7 cm width

6.10 mini: 51.5 cm width **-48%**



Weight

standard table top unit 6 x 1/1 GN: 155 kg

6.10 mini: 54 kg **-65%**



Power connection

standard table top unit 6 x 1/1 GN: 11.4 kW

6.10 mini: 7.1 kW **-38%**



Power consumption cold start up (in steam mode according to DIN 18873-1)

standard table top unit 6 x 1/1 GN: 1.26 kW/h

6.10 mini: 0.5 kW/h **-60%**

Technical data.

Unit type	6.06 mini*/ 6.06 mini mobile*	6.10 mini*/ 6.10 mini mobile*	10.10 mini*	6.10 mini 2in1**
Dimensions (W x D x H) (mm)	515 x 599 x 627/ 515 x 599 x 732	515 x 777 x 627/ 515 x 777 x 732	515 x 777 x 857	515 x 802 x 1552
Weight (kg)	45 / 54	54 / 67	69	99
Shelf size	2/3 GN	1/1 GN	1/1 GN	1/1 GN
Capacity GN containers 20/40 mm deep	6	6	10	12
Capacity GN containers 65 mm deep	4	4	6	8
Number of plates	4 (Ø 28 cm)	8 (Ø 26 cm)	12 (Ø 26 cm)	16 (Ø 26 cm)
Connection values 1N~ 230V 50/60Hz	3 kW / 13.1 A	-	-	-
Connection values 3N~ 400V 50/60Hz	5.7 kW / 11.8 A	7.1 kW / 14.8 A	10.5 kW / 15.7 A	14.5 kW / 21.8 A

* All data is valid for standard versions without easyToUCH™ and CONVOClean system

** Equipped as standard with stand and easyToUCH™

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