

# Combi oven

mini eT 6.06

## Model

Convotherm mini easyTouch

- easyTouch
- 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
  - BakePro – 3 levels of traditional baking
  - Reduced fan speed and auto-reverse mode
- easyTouch 7" full touchscreen
- ConvoClean fully automatic cleaning system with express mode and Safe Cool Down function before cleaning
- 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

- Exterior design in black on stainless steel
- 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))
- mini mobil – with built-in water and wastewater drawers; no fixed water supply connection required (see separate data sheet)
- Available in various voltages

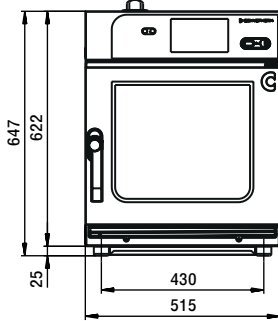
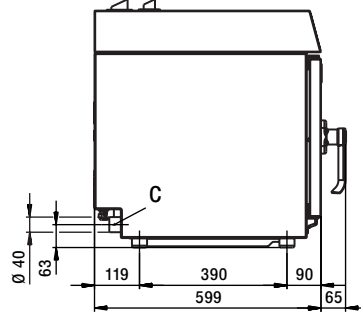
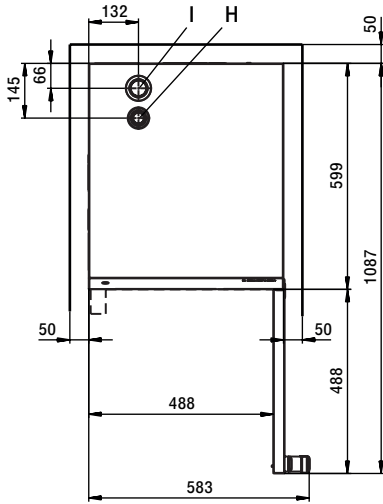
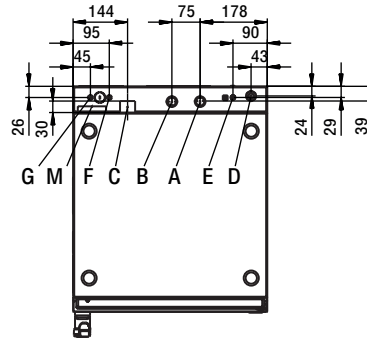
## Accessories

- 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



### Distributor:

 KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
 Tel: 0333 123 2450 sales@kidcateringequipment.com

**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 Ø 30 mm
- I Ventilation port Ø 43 mm
- M Safety overflow 60 mm x 20 mm

## Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	580 x 830 x 740 mm
Weight	
Empty weight without packaging	46 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%)
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### 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 oven	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
3~ 230V 50/60Hz (3/PE)	
Rated power consumption	5.7 kW
Convection power	5.4 kW
Motor power	0.25 kW
Rated current	23.5 A
Fuse rating	25 A
Recommended conductor cross-section	4G4
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
3~ 200V 50/60Hz (3/PE)	
Rated power consumption	5.7 kW
Convection power	5.4 kW
Motor power	0.25 kW
Rated current	17.1 A
Fuse rating	20 A
Recommended conductor cross-section	5G2.5

### 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 <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

\* See diagram of connection points, page 2.

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## 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	7 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	1000 kJ/h / 0.28 kW
Sensible heat	1100 kJ/h / 0.31 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.

## 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
Stacking kit unit with compartment for cleaning agent canister, on casters	
Permitted combinations	mini 6.06 on the bottom, mini 6.06 on top

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