

Project _____
Item _____
Quantity _____
FCSI section _____
Approval _____
Date _____

Combi oven

Model

Convotherm mini Standard

Standard

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
- 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

With built-in water and wastewater drawers (no fixed water supply connection required)

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

Left-hinged appliance door

Available in various voltages

Accessories

ConvoLink – HACCP and cooking profile management PC software

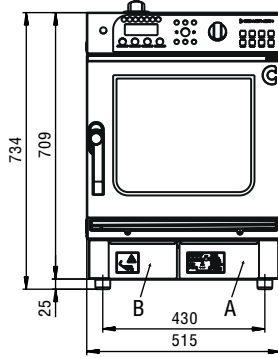
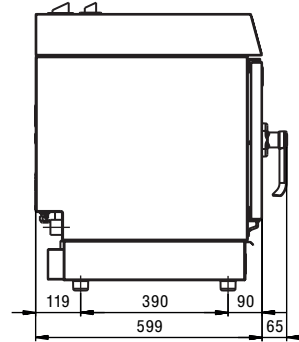
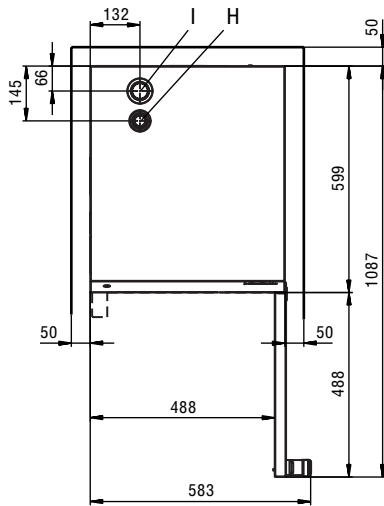
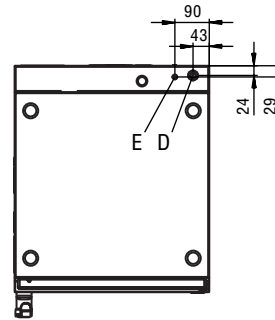
Stands in various sizes and designs



mini mobil 6.06

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 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 740 mm
Weight	
Empty weight without packaging	54 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%)
------------------------------------	----------------

Distributor:

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

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
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

Water connection

Water drawer capacity	
Drinking water drawer	5.5 l
Wastewater drawer	4.5 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 ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

Distributor:

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

sales@kidcateringequipment.com

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.

Distributor:

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