

mini OES 6.06

Special features

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

Standard features

- **Crisp&Tasty** (multi-level demisting)
- **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
- **Assembly step** (saves installation space)
- **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)
- **Core temperature sensor** (multi-point)
- **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**
- **Injector version**
- **IPX 4 spray guard**
- **Rotary lever door lock** with slam function

Optional features

- **PC-HACCP software** for fully-automated documentation and archiving of cooking processes
- **PC-Control software** to manage up to 31 CONVOTHERM appliances
- **Communication module** with RS 485, USB and Ethernet to network up to 31 CONVOTHERM appliances and Internet connection
- **Left-hinged version**
- **Special voltage levels**



Cooking programmes

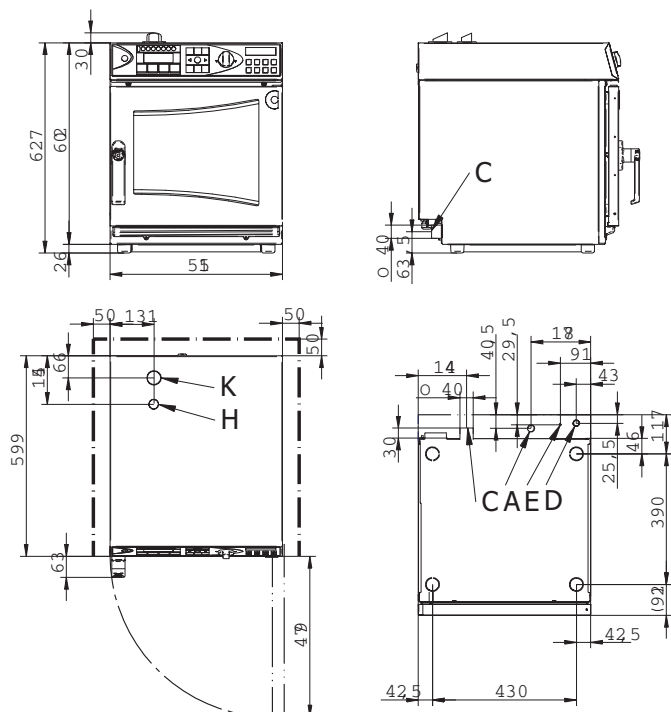
	STEAM 30 °C - 120 °C	For steaming, stewing and poaching
	HOT STEAM 100 °C - 250 °C	For roasting and baking
	HOT AIR 30 °C - 250 °C	For grilling, quick roasting, baking, toasting and cooking au gratin
	REGENERATE 120 °C - 160 °C	For regenerating dishes prepared cold on plates or platters

Accessories

	Oven stand		Stacking kit
	Wall bracket		Hand shower (can be retrofitted)
	Waste water installation kit		Grill, CNS containers, perforated, non-perforated, various sizes
	Sheets		Special Convotherm approved Cleaning Program

The market leader for 30 years: Advanced Closed System

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A = water connection: soft water, G $\frac{3}{4}$ ";
C = waste water connection DN50
D = Electrical connection
E = Potential compensation
H = Vent pipe
K = Ventilation pipe



1. Installing the combi steamer

Dimensions:

	Without packaging	With packaging
Width	515 mm	580 mm
Depth	599 mm	730 mm
Height	627 mm	800 mm
Weight	45 kg	60 kg

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

Safety gaps:

- Left/right: 50 mm
- Rear: 50 mm

- Top: 500 mm (for ventilation)

2. Electrical connection

Choose from 1/N/PE 230V 50/60Hz or 3/N/PE 400V 50/60Hz
(can be selected on site)

	1/N/PE 230V	3/N/PE 400V
Connected load [kW]	3.0	5.7
Rated current [A]	13.1	11.8
Connection cross-section* [mm²]	3.0 x 2.5	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.

3. Water connection

- Cold water $\frac{3}{4}$ " 2 - 6 bar flow pressure
- Fit water tap and dirt filter on site in close proximity to appliance
- Water: Drinking water quality with
overall hardness: 5-7°dH
pH: 6.5 - 8.5
Conductivity: 10-200 $\mu\text{S}/\text{cm}$
 Cl^- : max 100 mg/l
 SO_4^- : max 400 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

4. Water outlet:

DN 40, fixed connection or funnel siphon

5. Venting and ventilation:

Sensible heat: J/h
Latent heat: J/h

The appliance is intended for professional use only

Spray guard:	IPX4
Quality mark:	TÜV GS
Noise emission:	< 70 dBA
GN 2/3 shelves:	6
Shelf spacing:	50 mm variable

Shelves:

6 x 2/3 GN 40 mm deep
6 x 2/3 GN 20 mm deep