

# OES 6.06 mini 2in1

## Special features

- Advanced Closed System – automatic optional moisture regulation, energy-efficient
- easyToUCH
- Requires minimum space – fits anywhere, saves expensive floor space
- Rack for grids and different containers – flexible use, various GN sizes
- Steam reducer – minimal steam in the kitchen
- easyToUCH control panel / Touchscreen with self-explaining operator guidance

## Standard features





- Crisp&Tasty (multi-level demoisturising)
- 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 display with touchscreen
- Assembly step (saves installation space)
- Preselect start time in real-time mode
- Programme as many recipes as you wish up to 99 steps and one picture each
- CONVOTHERM Cookbook with pre-programmed recipes
- Cool & Hold and  $\Delta$ -T cooking, overnight cooking
- RS232 interface, RS485, USB, Ethernet / LAN
- Stores all device settings and recipes in an additional memory module (ID module)
- Two core temperature probe (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
- IPX 4 spray guard
- Rotary lever door lock with slam function
- Two cooking chambers with one shared controllable control panel
- Steam generation through injection system in cooking chamber
- Press&Go (symbols) for fast selection of defined recipes
- Simultaneous cooking with easyToUCH system
- Self-emptying condensation drip tray in the oven door
- Reduced fan speed for cooking sensitive products can be programmed in recipes
- Fan with auto-reverse
- Module-based processor control with clear text display and self-control of all modules
- Operating instructions as help function stored
- Internal HACCP data storage
- Basic version for prisons
- Rounded corners
- With stand and height-adjustable feet

## Optional features

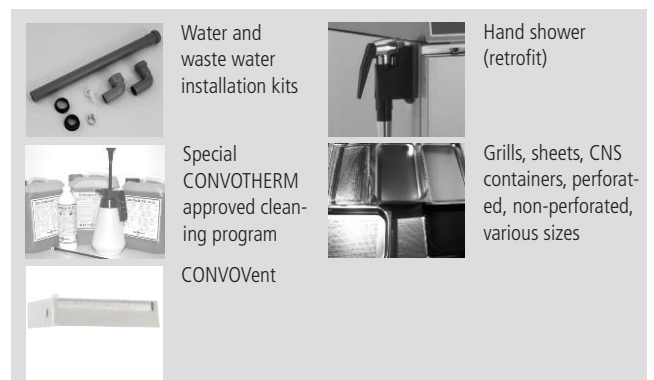
- Left-hinged version
- Special voltage levels
- CONVOClean system (automatic cleaning) fumigated and sterilized,



## Cooking programs

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

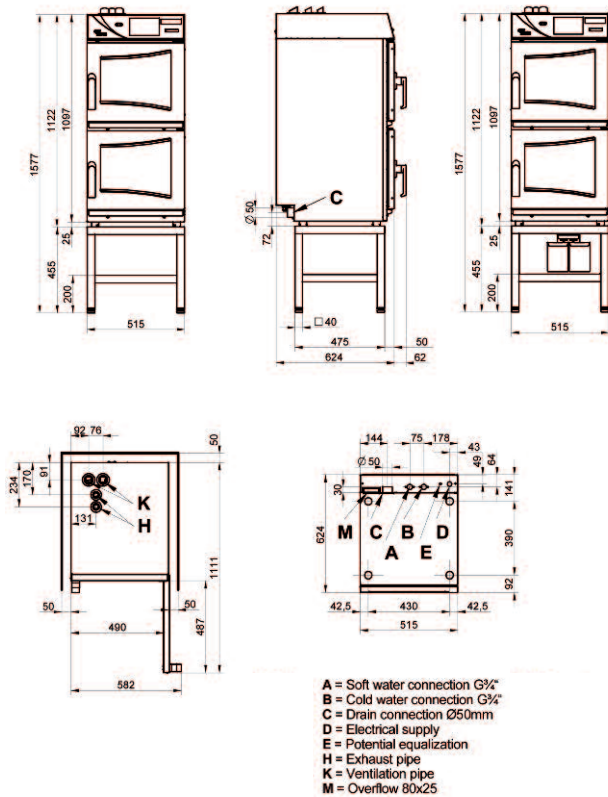
## Accessories



4 levels, system components permanent installed

- HACCPViewer: to analyze stored HACCP data, incl. USB stick for export of data

# OES 6.06 mini 2in1



ISO 9001

ISO 14001



## 1. Installing the combi steamer

### Dimensions:

	Without packing	With packing*
<b>Width</b>	515 mm	580 mm
<b>Depth</b>	624 mm	910 mm
<b>Height</b>	1577 mm	1305 mm
<b>Weight</b>	86 kg	102 kg

\*Oven stand in separate packing

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

### Safety distance:

- Left/right: 50 mm  
with hand shower 100 mm  
depending on side of door hinge
- Rear: 50 mm
- Top: 500 mm (for ventilation)

## 2. Electrical connection

	3N- 400V 50/60 Hz
<b>Connected load [kW]</b>	11.4
<b>Rated current [A]</b>	17.8
<b>Connection cross-section* [mm<sup>2</sup>]</b>	5 G 2,5

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

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

## 3. Water connection

- Soft water
- Cold water  $\frac{3}{4}$ " 2 - 6 bar flow pressure ~ 1 - 15 l/h
- Fit water tap and dirt filter on site in close proximity to appliance
- Water: Drinking water quality with
- Injection and cleaning

**4-20 °dH**

**7 - 27 °TH**

**5 - 19 °e**

**70 - 270 ppm**

**0,7 - 2,7 mmol/l**

p	2 - 6 bar
T	max. 40 °C
	min. 20 $\mu$ S/cm
pH	6,5 - 8,5
Cl <sup>-</sup>	max. 100 mg/l
SO <sub>4</sub> <sup>2-</sup>	max. 150 mg/l
Fe	max. 0,1 mg/l
	Install water purifier if required

## 4. Water outlet

DN 50, fixed connection or funnel siphon

## 5. Venting and ventilation

Sensible heat:	1800 kJ/h (3N ~ 400 V 50/60Hz)
Latent heat:	2000 kJ/h (3N ~ 400 V 50/60Hz)

### The appliance is intended for professional use only

IP-Code:	IPX4
Quality mark:	TÜV/GS, DIN GOST TÜV, SVGW
Noise emission:	< 60 dBA
GN 1/1 shelves:	2 x 6
Shelf spacing:	50 mm variable

### Shelves:

- 12 x 2/3 GN 40 mm deep
- 12 x 2/3 GN 20 mm deep
- 8 x 2/3 GN 65 mm deep
- 8 plates ( $\varnothing$  28 cm)