

OES 6.10 mini 2in1

Special features

- easyToUCH control panel / Touchscreen with self-explaining operator guidance
- Advanced Closed System – automatic optional moisture regulation, energy-efficient
- Press&Go easy to use for perfect results
- 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

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 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
- Cook & Hold and Δ -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



Cooking programs

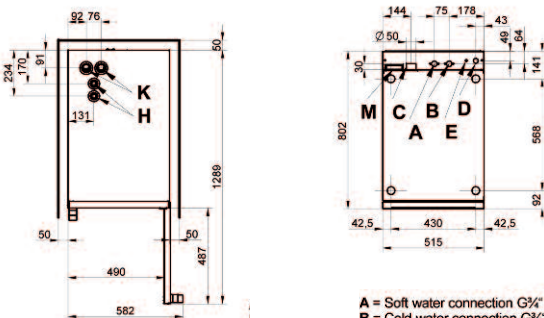
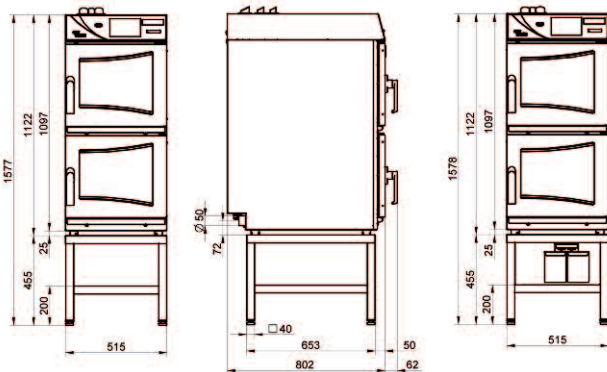
	STEAMING 30 °C - 120 °C	For steaming, stewing and poaching
	HOT STEAM 100 °C - 250 °C	For roasting and baking
	HOT AIR 30 °C - 250 °C	For grilling, quick roasting, baking, toasting and cooking au gratin
	REGENERATE 120 °C - 160 °C	For regenerating dishes prepared cold on plates or platters

Accessories

	Water and waste water installation kits		Hand shower (retrofit)
	Special CONVOTHERM approved cleaning program		Grills, sheets, CNS containers, perforated, non-perforated, various sizes
	CONVOVent		

- CONVOClean system (automatic cleaning) fumigated and sterilized, 4 levels, system components permanent installed
- HACCPViewer: to analyze stored HACCP data, incl. USB stick for export of data

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A = Soft water connection G $\frac{3}{4}$ "
B = Cold water connection G $\frac{3}{4}$ "
C = Drain connection \varnothing 50mm
D = Electrical supply
E = Potential equalization
H = Exhaust pipe
K = Ventilation pipe
M = Overflow 80x25



2. Electrical connection

	3N - 400V 50/60 Hz
Connected load [kW]	14,1
Rated current [A]	22
Connection cross-section* [mm²]	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 $\frac{3}{4}$ "
- 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

4 - 7 °dH

7 - 13 °TH

5 - 9 °e

70 - 125 ppm

0,7 - 1,3 mmol/l

p 2 - 6 bar

T max. 40 °C

min. 20 μ S/cm

pH 6,5 - 8,5

Cl⁻ max. 100 mg/l

SO₄²⁻ max. 150 mg/l

Fe max. 0.1 mg/l

Install water purifier if required

1. Installing the combi steamer

Dimensions:

	Without packing	With packing*
Width	515 mm	580 mm
Depth	802 mm	935 mm
Height	1577 mm	1305 mm
Weight	99 kg	115 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)

4. Water outlet

DN 50, fixed connection or funnel siphon

5. Venting and ventilation

Sensible heat: 2370 kJ/h (3N ~ 400 V 50/60Hz)

Latent heat: 3700 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 1/1 GN 20 mm deep

12 x 1/1 GN 40 mm deep

8 x 1/1 GN 65 mm deep

16 plates (\varnothing 26 cm)