

OES 6.10 mini

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
- 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 full-text signal
- 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 Δ -T cooking (overnight cooking)
- RS232 interface
- Stores all device settings and recipes in an additional memory module (ID module)
- Core temperature probe (multi-point)
- Robust stainless steel design
- Zero-wear door contact switch
- Removable hanging rack 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









- easyToUCH version (appliance will be 20 mm higher)
- CONVOClean software for fully-automated documentation and archiving of cooking processes and to manage up to 100 CONVOTHERM appliances
- Communication modules with RS232, RS485, USB and Ethernet to network up to 100 CONVOTHERM appliances and Internet connection
- Left-hinged version
- Special voltage levels
- Reduced fan speed and fan with auto-reverse
- CONVOClean system (automatic cleaning) for min. flow pressure 3 bar (appliance will be 140 mm higher)
- Height-adjustable feet



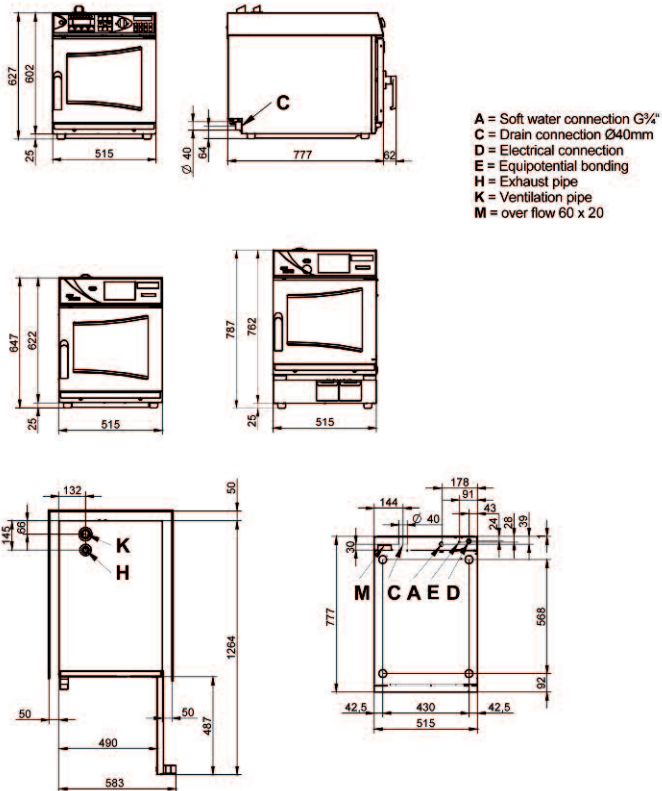
Cooking programs

	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

	Oven stand		Stacking kit (not with CONVOClean system)
	Wall mount		Hand shower (retrofit)
	Water and waste water installation kits		Grills, sheets, CNS containers, perforated, non-perforated, various sizes
	CONVOVent		Special CONVOTHERM approved cleaning program

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2. Electrical connection

	3N~ 400V 50/60 Hz
Connected load [kW]	7.1
Rated current [A]	14.8
Connection cross-section* [mm²]	5 G 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 ¾" 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 µS/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

4. Water outlet

DN 40, fixed connection or funnel siphon

5. Venting and ventilation

Sensible heat: 1450 kJ/h (3N~ 400V 50/60Hz)

Latent heat: 1330 kJ/h (3N~ 400V 50/60Hz)

The appliance is intended for professional use only

Spray guard: IPX4

Quality mark: TÜV/GS, DIN GOST TÜV, SVGW,

Noise emission: < 60 dBA

GN 1/1 shelves: 6

Shelf spacing: 50 mm variable

Shelves:

6 x 1/1 GN 40 mm deep

6 x 1/1 GN 20 mm deep

4 x 1/1 GN 65 mm deep

8 plates (Ø 26 cm)

1. Installing the combi steamer

Dimensions:

	Without packaging	With packaging
Width	515 mm	580 mm
Depth	777 mm	910 mm
Height	627 mm/*767 mm	830 mm/*970 mm
Weight	54 kg	67 kg

*CONVOClean version

- 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)

