

# OES 10.10 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  $\Delta$ -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 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
- Height-adjustable feet

## Optional features

- easyTOUCH version (appliance will be 20 mm higher)
- CONVOControl 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 + autoreverse
- CONVOClean system (automatic cleaning) for min. flow pressure 3 bar (appliance will be 140 mm higher)



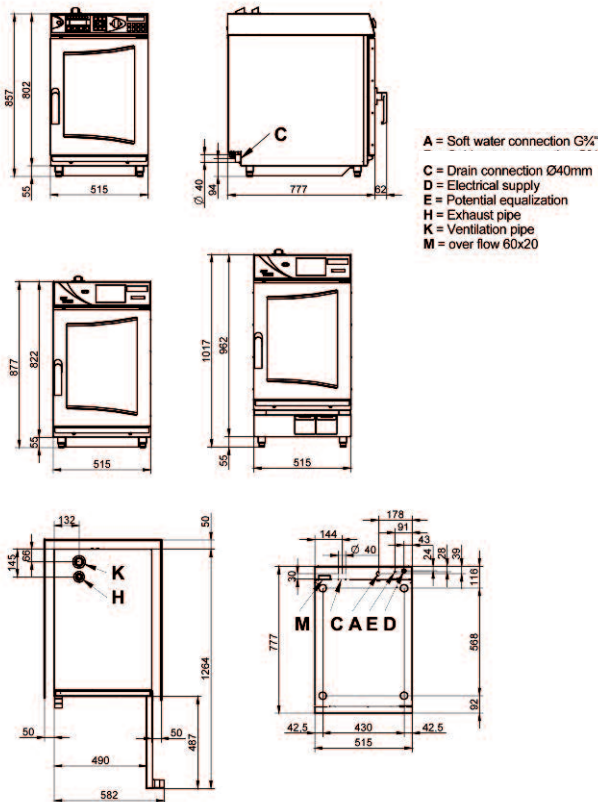
## Cooking programs

	<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

	Oven stand		Hand shower (retrofit)
	Water and waste water installation kit		Grill, Sheets, CNS containers, perforated, nonperforated, various sizes
	CONVOvent		Special Convotherm approved cleaning program

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## 1. Installing the combi steamer

### Dimensions:

	Without packaging	With packaging
<b>Width</b>	515 mm	580 mm
<b>Depth</b>	777 mm	908 mm
<b>Height</b>	857 mm / *997 mm	1065 mm / *1205 mm
<b>Weight</b>	69 kg	82 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)

## 2. Electrical connection

	3N~ 400V 50/60Hz
<b>Connected load [kW]</b>	10.5
<b>Rated current [A]</b>	15.7
<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

- 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<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 40, fixed connection or funnel siphon

## 5. Venting and ventilation

Sensible heat: 2030 kJ/h (3N ~ 400 V 50/60Hz)

Latent heat: 1850 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: 10

Shelf spacing: 50 mm variable

### Shelves:

10 x 1/1 GN 40 mm deep

10 x 1/1 GN 20 mm deep

6 x 1/1 GN 65 mm deep

12 plates (Ø 26 cm)