

OES 6.06 mini mobile

Special features

- Advanced Closed System – automatic optional moisture regulation, energy-efficient
- Press&Go – easy to use for perfect results
- No water connection necessary – due to integrated drinking water/waste water drawers
- Applicable anywhere – only electrical connection required
- Easy to handle
- Rack for grids and different containers – flexible use, various GN sizes
- 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 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

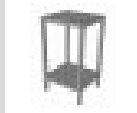





- easyTOUCH version (appliance will be 20 mm higher)
- CONVOControl software for fully-automated documentation and archiving of cooking processes and to manage up to 100 CONVOTHERM appliances
- Communication modules with RS232, RS485, USB and Ethernet to network up to 100 CONVOTHERM appliances and Internet connection
- Left-hinged version
- Special voltage levels
- Reduced fan speed
- Height-adjustable feet



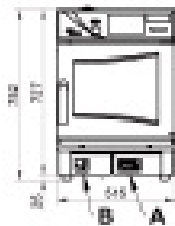
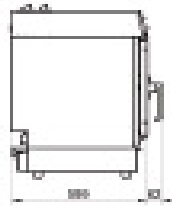
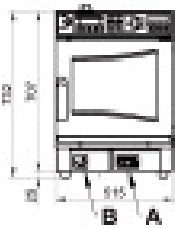
Cooking programs

	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

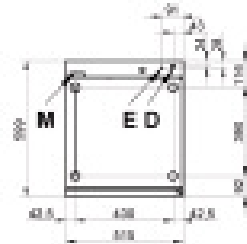
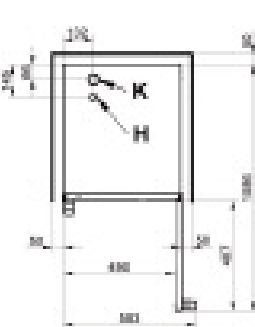
Accessories

	Oven stand		Sheets
	Wall mount		Special Convotherm approved cleaning program
	CNS containers, perforated, non-perforated, various sizes		CONVOVent

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A = Fresh water container
 B = Waste water container
 D = Electrical connection
 E = Equipotential bonding
 H = Exhaust pipe
 K = Ventilation pipe
 M = over flow 60x20



1. Installing the combi steamer

Dimensions :

	Without packaging	With packaging
Width	515 mm	580 mm
Depth	599 mm	740 mm
Height	732 mm / *752 mm	935 mm
Weight	50 kg	60 kg

*easyTOUCH 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
- Rear: 50 mm
- Top: 500 mm (for ventilation)

2. Electrical connection

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

	1N~ 230V 50/60Hz	3N~ 400V 50/60Hz
Connected load [kW]	3.0	5.7
Rated current [A]	13.1	11.8
Connection cross-section* [mm²]	3 G 2.5	5 G 2.5

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

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

3. Water connection

Capacity:

Drinking water drawer 5.5 l
Waste water drawer 4.5l

- Fill drinking water drawer with
- 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
 Use water purifier if required

4. Water outlet

Empty waste water drawer periodically.

5. Venting and ventilation

Sensible heat: 1100 kJ/h (3N~ 400V 50/60Hz)
 Latent heat: 1000 kJ/h (3N~ 400V 50/60Hz)

The appliance is intended for professional use only

IP-Code: IPX4
 Quality mark: TÜV GS, DIN GOST TÜV,
 Noise emission: < 60 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
 4 x 2/3 GN 65 mm deep
 4 plates (Ø 28 cm)