Convotherm mini pro easyTouch Combi Steamer
CMINIPRO6.10 ELECTRIC DIRECT STEAM 6 X 1/1 GN

- Direct steam system
- Cooking methods: Steam, Combi-steam, Convection
- Extra functions:
  – Crisp&Tasty - 5 moisture removal settings
  – HumidiftyPro - 5 humidity settings
  – BakePro - 5 levels of traditional baking
  – Controllable fan - 5 speed settings
  – AirFry mode
- easyTouch 7" TFT HiRes glass touch display (capacitive)
- ConvoClean S2L integrated cleaning system
- HygieniCare
- EasyStack - seamless stacking of two appliances
- MaxiCavity - best ratio for cooking chamber volume to appliance size
- Ethernet interface (LAN) and WiFi module (accessory)
- Multipoint core temperature probe
- LED lighting in oven cavity
- Triple glass appliance door and safety catch
- Integrated recoil hand shower
- Right-hinged appliance door

CMINIPRO6.10   CMINIPRO6.10-B

Standard Features
- Cooking methods:
  – Steam (30-130°C) with guaranteed steam saturation
  – Combi-steam (30-250 °C) with automatic moisture control
  – Convection (30-250 °C) with optimised heat transfer
  – Regenerating function
- Operation of easyTouch user interface:
  – 7" TFT HiRes glass touch display (capacitive)
  – Intuitive, image-based user guidance
  – TriColor indicator ring - indicates the current operating status
  – Smooth-action, quick reacting scrolling function
- Climate Management
  – Intelligent Steam Management, HumidityPro, Crisp&Tasty, AirFlowPro
- Quality Management
  – BakePro, AirFry Mode
  – Preheat and cool down function
- Production Management
  – Automatic cooking with Press&Go with up to 399 cooking profiles
  – Integrated cookbook with 7 different categories
  – TrayTimer – load management for different products at the same time
  – TrayView – load management for automatic cooking of different products using Press&Go
  – Favourites management
  – HACCP data storage
  – ecoCooking – energy-save function
  – LT cooking (low temperature cooking) / Delta-T cooking
  – Cook&Hold – cook and hold in one process
  – Autostart – start time preselection
  – Add steam
  – Regenerate - flexible multi-mode rethermalisation function with preselect
  – Manager and crew mode with password protection
  – Energy and water consumption display

- Cleaning Management:
  – ConvoClean S2L unique integrated space saving Solid2Liquid cleaning system with cleaning cartridges - contactless, compact, biodegradable, space saving
  – 3 intensity levels - express, QuickRinse, DryingStep, CareStep & Eco cleaning
  – Safe Cool Down function before cleaning (when door is closed)
  – Cleaning profiles can be set individually as favourites
  – Cleaning scheduler
- HygieniCare:
  – Hygienic handles (door and hand-shower handles)
  – Hygienic Steam function
- Appliance rests flush on the installation surface for improved hygiene
- Side panels and rear panel completely removable for easy service access
- EasyRack - rack for loading US and GN baking trays
- IPX5 rated

Options
- Left-hinged appliance door
- ConvoSense - AI optical food recognition
- Available in various voltages
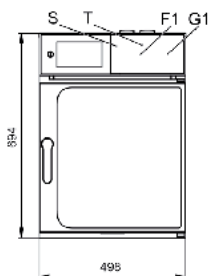- SmartDoor with AutoLock, AutoVent, AutoOpen

Accessories
- Stands in various sizes and designs
- KitchenConnect
- EasyStack stacking kit Stands in various sizes and designs
- Wall mounting brackets
- mini pro condensation hood with grease filter and front extraction
- WiFi module
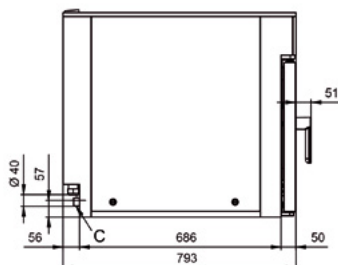- RO Systems available if water quality is outside of specification

CONVOTHERM®

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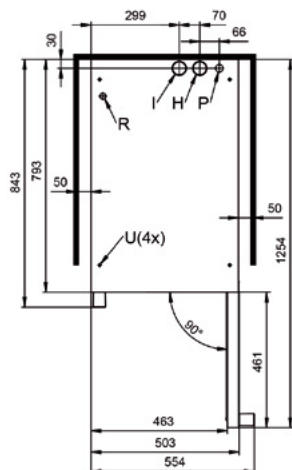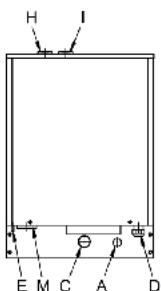## CMINIPRO6.10 ELECTRIC DIRECT STEAM 6 X 1/1 GN

Front view

Side view

View from above with wall clearances

Rear view

Connection points

DIMENSIONS
Width	498 mm
Depth	793 mm
Height	694 mm
Weight	73 kg

PACKED DIMENSIONS
Width	580 mm
Depth	910 mm
Height	890 mm
Weight	87 kg

Safety clearances*
Right	50 mm
Left	50 mm
Top (for ventilation)**	500 mm

*Heat sources must lie at a minimum distance of 500mm from the appliance.
** Depends on type of air ventilation system and nature of ceiling.

INSTALLATION REQUIREMENTS
For precise installation instructions please refer to the units installation manual

LOADING CAPACITY
Shelf distance	67mm
GN 1/1 flat	6
GN 1/1 (40-65mm deep)	5
Plates max. Ø26cm	10

Max. loading weight
Per combi steamer	20 kg
Per shelf	5 kg

ELECTRICAL SUPPLY
3N~400-415V~50/60Hz (3P+N+E)
Connected load	7.6kW
	7.7kW
Rated current	10.5A
Fuse	16A

RCD (GFCI), frequency converter Type A
Special voltage options available on request. Connection to an energy optimisation system as standard

WATER CONNECTION
Water supply
G 3/4'' permenent connection.
Flow pressure 150 - 600 kPa (1.5 - 6 bar)

Appliance drain
Drain version   Permanent connection (recommended) or funnel waste trap
Type   DN40 (Ø40mm)
Slope for waste-water pipe min. 5% (3°)

Water consumption
Ø Consumption for cooking 0-20l/h
Max. water flow rate 10 l/min

WATER QUALITY
Drinking water
(install water treatment system if necessary). Treated tap water for water injection. Untreated tap water for cleaning, recoil hand shower.
Overall hardness   4 - 20 °dh / 70 -360ppm
                                / 7 - 35 °TH /5 - 25 °e

Properties
pH	6.5 - 8.5
Cl- (chloride)	max. 60 mg/l
Cl2 (free chlorine)	max. 0.2 mg/l
SO4²- (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Electrical conductivity	min 20 µS/cm
SiO2 (silicate)	max. 13 mg/l
NH2Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40°C

EMISSIONS
Heat output
Latent heat	1400 KJ/h
Sensible heat	1700 KJ/h

Noise during operation max. 70 dBA

24:7 Service Support

A	Water connection, G 3/4''	**M**	Safety overflow 60mmx20mm
C	Drain connection, DN 40 (Ø 40 mm)	**N**	RJ45 Ethernet port
D	Electrical connection	**P**	Electrical connection for hood
E	Protective equipotential bonding	**R**	Control cable connection for hood
F1	Shelf for rinse aid cartridge	**S**	USB C port / USB A port
G1	Shelf for cleaning agent cartridge	**T**	WiFi module - accessory
H	Air vent connection Ø48mm	**U**	Mounting point accessories
I	Ventilation port Ø48mm		(STK/hood)

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