



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

## Convotherm CMINIPRO6.10 Mini Pro – 6 Tray Electric Combi-Steamer

**Model / SKU: CMINIPRO6.10**

### KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email [sales@kwcommercial.com.au](mailto:sales@kwcommercial.com.au)

Web [www.kwcommercial.com.au](http://www.kwcommercial.com.au)



Scan for the current KW product page

### DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: [https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CMINIT6.10\\_minipro\\_AN.pdf](https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CMINIT6.10_minipro_AN.pdf)

# 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
  - HumidityPro - 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

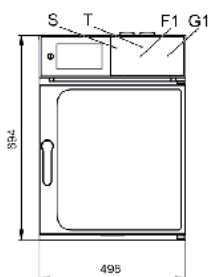
### Accessories

- Stands in various sizes and designs
- KitchenConnect
- EasyStack stacking kit
- 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

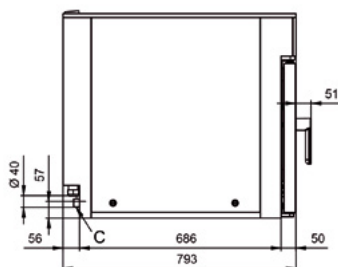
## Convotharm mini pro easyTouch Combi Steamer

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

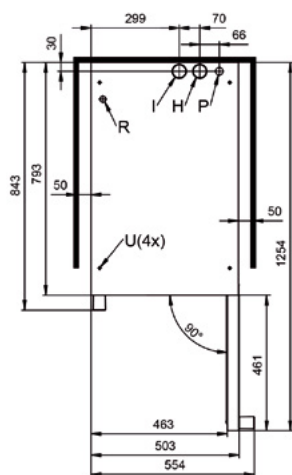
Front view



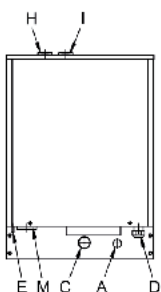
Side view



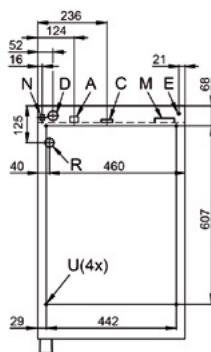
View from above with wall clearances



Rear view



Connection points



- A** Water connection, G 3/4"
- C** Drain connection, DN 40 (Ø40 mm)
- D** Electrical connection
- E** Protective equipotential bonding
- F1** Shelf for rinse aid cartridge
- G1** Shelf for cleaning agent cartridge
- H** Air vent connection Ø48mm
- I** Ventilation port Ø48mm

- M** Safety overflow 60mmx20mm
- N** RJ45 Ethernet port
- P** Electrical connection for hood
- R** Control cable connection for hood
- S** USB C port / USB A port
- T** WiFi module - accessory
- U** Mounting point accessories (STK/hood)

#### 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" permanent 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 <sup>-</sup> (chloride)               | max. 60 mg/l  |
| Cl <sub>2</sub> (free chlorine)          | max. 0.2 mg/l |
| SO <sub>4</sub> <sup>2-</sup> (sulphate) | max. 150 mg/l |
| Fe (iron)                                | max. 0.1 mg/l |
| Electrical conductivity                  | min 20 µS/cm  |
| SiO <sub>2</sub> (silicate)              | max. 13 mg/l  |
| NH <sub>2</sub> Cl (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



Australia

moффat.com.au

New Zealand

moффat.co.nz

Australia

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Ph 03-9518 3888

Fax 03-9518 3833

vsales@moffat.com.au

www.moffat.com.au

New South Wales

Ph 02-8833 4111

nswsales@moffat.com.au

South Australia

Ph 03-9518 3888

vsales@moffat.com.au

Queensland

Ph 07-3630 8600

qldsals@moffat.com.au

Western Australia

Ph 08-9413 2400

wasales@moffat.com.au

New Zealand

Moffat Limited

Christchurch

45 Illinois Drive

Izone Business Hub

Rolleston 7675

New Zealand

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

sales@moffat.co.nz

Auckland

Ph +64 9-574 3150

sales@moffat.co.nz

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd  
AN.CON.S.01.25



an Ali Group Company



The Spirit of Excellence