



PRODUCT DOCUMENT PACK

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PRODUCT

Convotherm CMINIPRO6.06 Mini Pro – 6 Tray Electric Combi-Steamer

Model / SKU: CMINIPRO6.06

KW COMMERCIAL KITCHEN

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CMINIT6.06_minipro_AN.pdf

Convotherm mini pro easyTouch Combi Steamer

CMINIPRO6.06 ELECTRIC DIRECT STEAM 6 X 2/3 GN

- Direct steam system
- Cooking methods: Steam, Combi-steam, Convection
- Extra functions:
 - Crisp&Tasty - 5 moisture removal settings
 - HumidifyPro - 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

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
- 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



CMINIPRO6.06

CMINIPRO6.06-B

- 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 calendar with option for activating forced cleaning
- HygieniCare: safety by antibacterial surfaces
 - 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

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

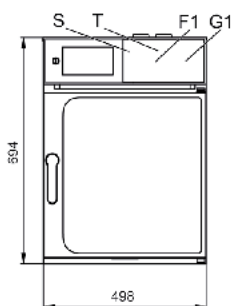
Accessories

- 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

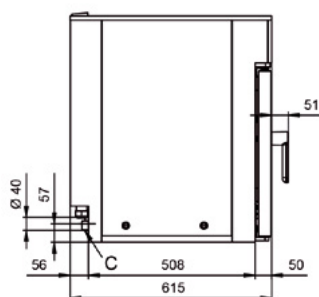
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CMINIPRO6.06 ELECTRIC DIRECT STEAM 6 X 2/3 GN

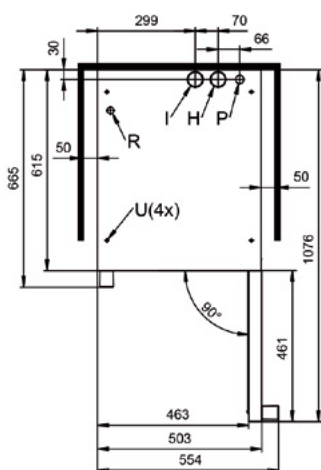
Front view



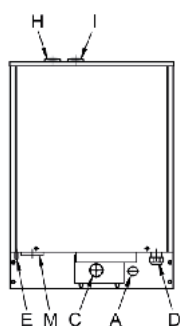
Side view



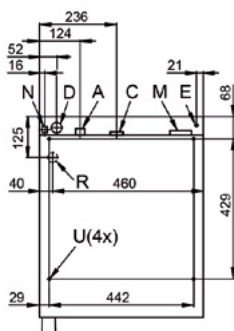
View from above with wall clearances



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	615 mm
Height	694 mm
Weight	64 kg

PACKED DIMENSIONS

Width	580 mm
Depth	730 mm
Height	890 mm
Weight	75 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 2/3 flat	6
GN 2/3 (40-65mm deep)	5
Plates max. Ø26cm	5

Max. loading weight

Per combi steamer	15 kg
Per shelf	5 kg

ELECTRICAL SUPPLY

3N~400-415V ~50/60Hz (3P+N+E)	
Connected load	6.1 kW
Rated current	8.4A
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 7 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 - 360 ppm / 7 - 35 °TH/5 - 25 °e
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Properties

pH	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 mg/l
Cl ₂ (free chlorine)	max. 0.2 mg/l
SO ₄ ²⁻ (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
Electrical conductivity	min 20 µS/cm
SiO ₂ (silicate)	max. 13 mg/l
NH ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40°C

EMISSIONS

Heat output

Latent heat	1100 KJ/h
Sensible heat	1600 KJ/h

Noise during operation max. 70 dBA



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