



PRODUCT DOCUMENT PACK

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PRODUCT

Convotherm CMINIPRO10.10 Mini Pro – 10 Tray Electric Combi-Steamer

Model / SKU: CMINIPRO10.10

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CMINIT10.10_minipro_AN.pdf

Convotherm mini pro easyTouch Combi Steamer

CMINIPRO10.10 ELECTRIC DIRECT STEAM 10 X 1/1 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



CMINIPRO10.10



CMINIPRO10.10-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 calendar with option for activating forced cleaning
- 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

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

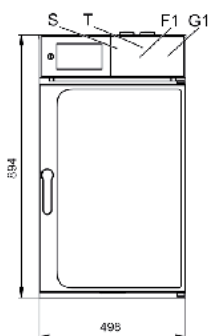
Accessories

- 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

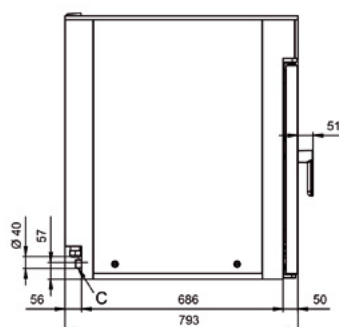
Convotherm mini pro easyTouch Combi Steamer

CMINIPRO10.10 ELECTRIC DIRECT STEAM 10 X 1/1 GN

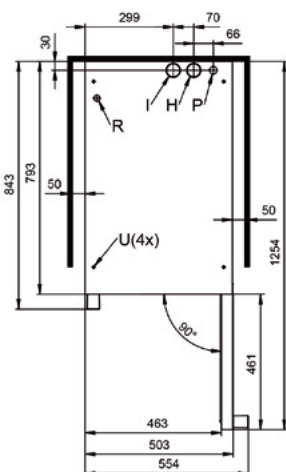
Front view



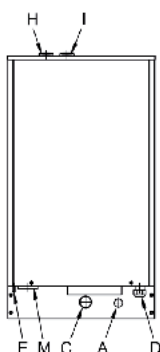
Side view



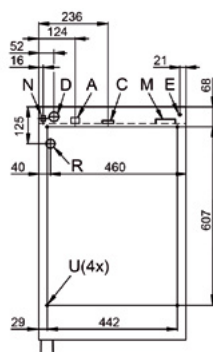
View from above with wall clearances



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	793mm
Height	894 mm
Weight	87 kg

PACKED DIMENSIONS

Width	580 mm
Depth	910 mm
Height	1060 mm
Weight	102 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	10
GN 1/1 (40-65mm deep) 8	
Plates max. Ø26cm	16

Max. loading weight

Per combi steamer	32 kg
Per shelf	5 kg

ELECTRICAL SUPPLY

3N~400-415V~50/60Hz (3P+N+E)	
Connected load	10.9kW
Rated current	15.2A
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 ⁻ (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	1400 KJ/h
Sensible heat	2100 KJ/h

Noise during operation max. 70 dBA



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