

## Technical data sheet for **CONVOTHERM OEB 6.10**

### General features:

- Advanced Closed System (for detailed information, see reverse)
- Stainless steel construction
- Height-adjustable feet 120 - 160 mm
- Anti-wear door contact switch
- Steam generator is automatically ready to operate, low maintenance, electronic water level check and dry heat protection
- Oven has rounded corners
- Pivoting rack and removable suction plate
- Hygienic plug-in gasket for day-to-day cleaning, easy to remove
- Self-emptying condensate drip tray
- Oven light with shock-resistant glass cover
- Permanent self-diagnosis for error recognition
- System with full-text error description
- Emergency programme mode: appliance operates with limited functionality even when technical defects arise
- Detailed documentation, spare parts lists, circuit diagrams in appliance
- Steam generator version

### Standard features:

- Disappearing door
- Multi-point core temperature sensor
- Fan with auto-reverse
- Reduced fan speed for cooking sensitive products (programmable)
- CONVOTHERM Cookbook with pre-programmed recipes
- Butterfly valve: less steam escapes when oven door is opened
- Hand shower with continuously variable setting
- Automatic flushing of steam generator
- Door rotary lever lock with raised position, supplementary function and safety function
- Seamlessly welded high-shine oven chamber
- Lengthwise shelf loading (1/1 GN)
- Double glass door with integrated lock position and self-emptying condensate drip tray
- Module-based processor control with plain text display and module auto-control
- Press&Go (symbol)
- Crisp&Tasty (demoisturising in closed system with several levels)
- Auxiliary timer
- Easy to operate with menus/icons
- Bright graphic display
- Digital dial makes it easy to set temperature, time and core temperature
- Pre-set start time in real-time mode
- Programme in 250 recipes of up to 20 steps each
- Cook & Hold and Delta-T cooking
- Reduced heat output for operating at peak periods (programmable)
- RS 232 interface
- Can be connected up to energy optimisation unit
- Programme protection (prevents programmes in progress from being interrupted through energy optimisation unit)
- Save all settings and recipes in additional memory module (identity module)

### Optional features:

- CONVOClean system (automatic cleaning programme)
- PC-HACCP software for fully automated documentation and archiving of cooking processes
- PC-Control software manages up to 31 CONVOTHERM combi steamers
- RS 232, RS 485 and USB communication modules to network up to 31 CONVOTHERM combi steamers
- RS 232, RS 485 and USB communication modules plus Ethernet to network up to 31 CONVOTHERM combi steamers and for Internet connection
- Grill version with separate fat drain
- Version for ships, version for prisons
- Special voltage levels
- Baking area 600x400 mm



### Cooking programmes

#### Steaming at 30°C-120°C



- For steaming, stewing and poaching.

#### Superheated steam 100°C-250°C



- For roasting and baking.

#### Convection 30°C-250°C



- For grilling, quick roasting, baking, toasting and gratinating.

#### Regeneration 120°-160°C



- For fast heating of prepared dishes pre-arranged on the plate or platter.

### Optional Accessories

- Oven stands in various models
- Stacking kit for 6.10 tabletop models on 6.10 or 10.10
- Extraction hood
- Condensation hood
- Plated banqueting system
- Thermal cover
- Chicken set
- Baking sheets
- CONVOClean forte (oven cleaner)
- CONVOCare neutralising cleaner



# CONVOTHERM®

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## Dimensions

Width (mm)	932
Depth (mm)	805
Height (mm)	852
Weight (kg)	170

## Packed Dimensions

Width (mm)	1127
Depth (mm)	950
Height (mm)	1032
Weight (kg)	200

## Shelves

1/1 GN	7
2/1 GN	-
Shelf spacing (mm)	68

Baking area 600x400	6
Shelf spacing (mm) 600x400	78

## Plated banqueting system

Number of plates	20
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Latent heat kJ/h*	6804
Sensitive heat kJ/h*	4536
*calculated according to VDI 2052	

## Advanced Closed System

- with automatically regulated steam injection
- no manual input of moisture levels required
- no waiting time for cooling off
- switch immediately to any steam programme even at oven temperatures over 100°C
- low water and energy consumption
- Crisp&Tasty for perfect results
- no negative effect on air in the kitchen during the cooking process

## Installation conditions

(for precise installation instructions, please refer to our installation manual)

Power connection requirements  
AC connection  
Multi-pin circuit breaker, effective separator installed near appliance and supply line  
Voltage 380-415V~ 50/60 Hz, 3P+N+E

Special voltage options  
220-240V~ 50/60Hz, 3P+E  
400V~ 50/60Hz, 3P+E  
440V~ 60Hz, 3P+E

Installation conditions (customer premises)  
Power connection  
Connection value (kW) 11,5  
Convection power output (kW) 10,5  
Steam generator power output (kW) 9,9  
Rated current [A] 15,7

IPX5 spray-proof and hose-proof.

For connection value, voltage and fuse rating, refer also to the circuit diagram.

## Installation distance from wall

- rear 50 mm
- right 50 mm
- left 100 mm

If heat sources are located near the combi steamer, ensure that an adequate safe distance is maintained.

**Install in accordance with local body regulations** only on horizontal surfaces and not against combustible walls.

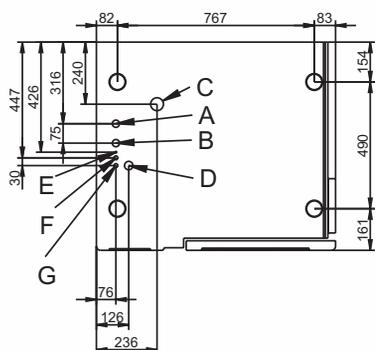
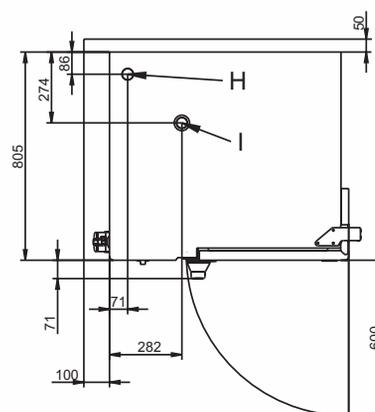
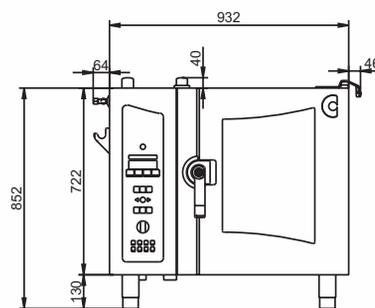
## Water connection requirements

(\*Water softener may be required. Please refer to installation manual for water treatment values.)

- cold water
- flow pressure (2 to 6 bar)
- soft water connection\*
- shut-off valve with return flow inhibitor and dirt filter
- water supply (R3/4) with 1/2" pressure pipe
- backflow prevention valve (supplied)
- R50 waste water connection

Workplace-specific sound emission value

< 70 dB



- A = R<sup>3</sup>/<sub>4</sub> soft water supply connection
- B = R<sup>3</sup>/<sub>4</sub> cold water supply connection
- C = R50 waste water connection
- D = Power connection
- E = Equipotential earth connection
- F = Clear rinse connection
- G = Cleaner connection
- H = Vent pipe
- I = Low-pressure failsafe device



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