

## Technical data sheet for **CONVOTHERM mini OES 6.06**

### General features:

- Advanced Closed System - automatic moisture regulation, energy-efficient
- Press&Go - easy to use for perfect results
- Requires minimum space - fits anywhere, saving expensive floor space
- Multi-purpose engaging frame - flexible use, various GN sizes
- Fume reducer - minimal steam in the kitchen
- 3-phase/alternating current - select when installing

### Standard features:

- Crisp&Tasty (multi-level demisting)
- Double glass doors with integrated door lock position and self-emptying condensate drip tray (door drip tray)
- Tray Timer (time-delayed loading for each level)
- Menus and icons make the appliance easy to operate
- Bright graphic interface with full-text display
- Digital dial for easy adjustment of temperature, time and core temperature
- Preselect start time in real-time mode
- Programme up to 250 recipes with up to 20 steps each
- CONVOTHERM Cookbook with pre-programmed recipes
- Cook & Hold and Delta-T cooking
- RS 232 interface
- Stores all device settings and recipes in an additional memory module (ID module)
- Core temperature sensor (multi-point)
- Robust stainless steel design
- Zero-wear door contact switch
- Removable engaging frame and suction plate
- Hygienic plug-in gasket
- Condensate drip tray on appliance
- Oven light with shockproof glass cover
- Perpetual self-diagnosis for error recognition
- Emergency programme mode: Appliance can be operated with restricted functionality even when technical malfunctions arise
- Detailed documentation, spare parts lists and circuit diagrams
- IPX 4 spray guard
- Rotary lever door lock with slam function
- Hand shower
- Injector version

### Optional features:

- PC-HACCP software for fully-automated documentation and archiving of cooking processes
- PC-Control software to manage up to 31 CONVOTHERM appliances
- Communication module with RS 485, USB and Ethernet to network up to 31 CONVOTHERM appliances and Internet connection
- Left-hinged version
- Special voltage levels



### 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 cooking as gratin.

**Regeneration** 120°C-160°C



- For regenerating dishes prepared cold on plates or platters.

### Optional Accessories

- Oven stand
- Wall bracket
- Waste water installation kit
- Baking sheets / pans
- Stacking kit



**CONVOTHERM®**

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### Dimensions

Width (mm)	515
Depth (mm)	599
Height (mm)	627
Weight (kg)	45

### Packed Dimensions

Width (mm)	580
Depth (mm)	730
Height (mm)	800
Weight (kg)	60

### Installation conditions

- Appliance must be installed on the level
- Do not install the appliance near, above or below a source of heat or near flammable surfaces

### Installation clearances

- Left/right (mm)	50
- Rear (mm)	50
- Top (mm)	500 (for ventilation)

### Electrical Connection

Choose from 230-240V ~ 50/60Hz 1P+N+E or 400-415V ~ 50/60Hz 3P+N+E (can be selected on site)

	1P+N+E	3P+N+E
	<b>230V</b>	<b>400V</b>
Connected load (kW)	3.0	5.7
Rated current (A)	13.1	11.8
Connection cross-section*(mm <sup>2</sup> )	3.0x2.5	5.0x2.5

\* recommended cross-section for uncovered connection with max. length of 5m.

- Fit main switch (all-pin-circuit-breaker) on site, in close proximity to the appliance.
- Connection for potential compensation.

### Water connection

- Cold water R<sup>3</sup>/<sub>4</sub>" 2 - 6 bar flow pressure
- Fit water tap and dirt filter on site in close proximity to appliance
- Backflow prevention valve (supplied)
- Water: Drinking water quality with:

### Overall hardness:

Overall hardness:	5-7 dH
pH:	6.5 - 8.5
Conductivity:	10-200 µS/cm
Cl <sup>-</sup> :	max 100 mg/l
SO <sub>4</sub> <sup>-2</sup> :	max 400 mg/l
Fe:	max 0.1 mg/l
Mn:	max 0.05 mg/l
Cu:	max 0.05 mg/l
Cl <sub>2</sub> :	max 0.1 mg/l

Install water purifier if required

### Water outlet

R40, fixed connection or funnel siphon

### Venting and ventilation

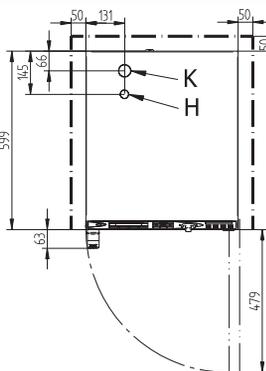
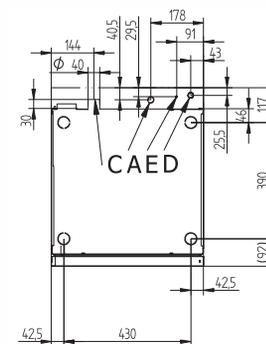
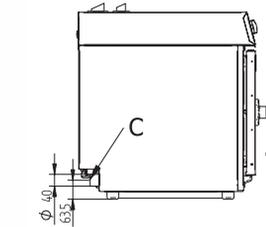
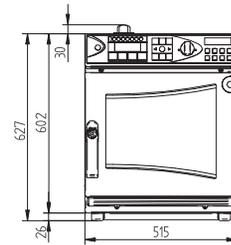
Sensible heat:	1100 KJ/h
Latent heat:	100 KJ/h

### The appliance is intended for professional use only

Spray guard:	IPX4
Quality mark:	TÜV GS
Noise emission:	< 70 dBA
GN 2/3 shelves:	6
Shelf spacing:	50 mm variable

### Shelves:

- 6 x 2/3 GN 40 mm deep
- 6 x 2/3 GN 20 mm deep



- A = water connection: soft water, G<sup>3</sup>/<sub>4</sub>"
- C = waste water connection DN50
- D = Electrical connection
- E = Potential compensation
- H = Vent pipe
- K = Ventilation pipe



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