

TECHNICAL DATA SHEET FOR
Convotherm OES 6.10 mini mobile
 6 Tray Electric Combination Oven Steamers

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)
- Multi-point core temperature sensor
- 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)
- 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:

- EasyToUCH operating panel with touch screen display
- HACCPViewer - including USB stick for exporting data
- easyRecipe - including USB stick for exporting data
- Left-hinged version
- Special voltage levels
- ConvoClean Automatic Cleaning System



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 stand
- Baking sheets / pans
- Stacking kit



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Dimensions

Width (mm)	515
Depth (mm)	777
Height (mm)	732
Weight (kg)	67

Packed Dimensions

Width (mm)	580
Depth (mm)	910
Height (mm)	935
Weight (kg)	80

Shelves

6 x 1/1 GN 40 mm deep
12 x 1/2 GN 40 mm deep

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

400-415V ~50/60Hz 3P+N+E

Connected load (kW)	7.1
Rated current (A)	14.8
Connection cross-section*(mm ²)	5.0 x 2.5

* 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 Drawer

- Capacity to hold 7.5l
- Water: Drinking water quality with:

Overall hardness:	70-125 ppm
pH:	6.5 - 8.5
Conductivity:	20-200 µS/cm
Cl ⁻ :	max 100 mg/l
SO ₄ ²⁻ :	max 150 mg/l
Fe:	max 0.1 mg/l
Mn:	max 0.05 mg/l
Cu:	max 0.05 mg/l

Cl₂: max 0.1 mg/l

Waste water drawer

- Maximum capacity 6l

Venting and ventilation

Sensible heat:	1450 KJ/h
Latent heat:	1330 KJ/h

The appliance is intended for professional use only

Spray guard:	IPX4
Quality mark:	TÜV GS
Noise emission:	< 60 dBA
GN 2/3 shelves:	6
Shelf spacing:	40 mm variable

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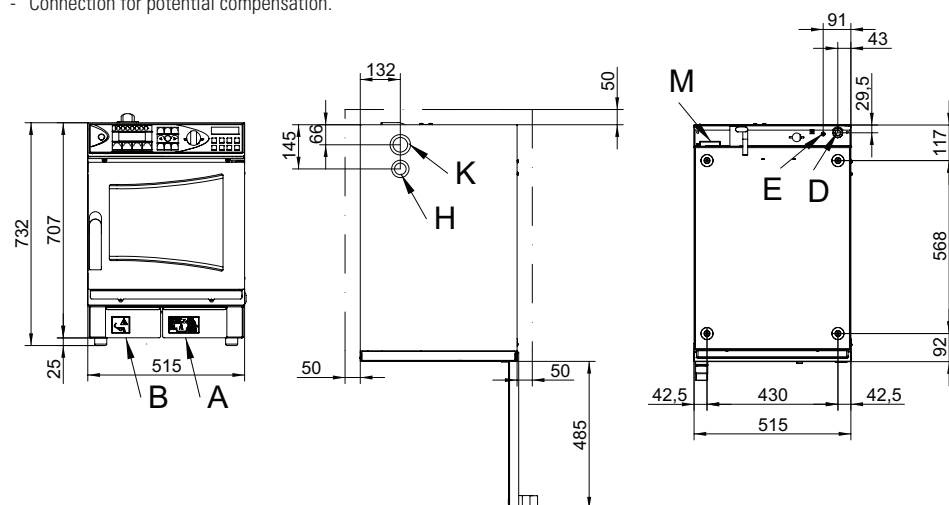
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24:7
Service Support



A = Drinking water drawer
B = Waste water drawer
D = Electrical connection
E = Equipotential bonding
H = Air bleed tube
K = Ventilation pipe



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