



# Maximum performance in minimum space.

The compact combi steamer to suit all requirements.

*Your meal. Our mission.*

# Just the amount of combi steamer you need.

It is no secret for clever chefs: those who cook efficiently, cook successfully! The Convotherm mini world brings you the opportunity to install a professional combi steamer in the tightest storage spaces – all this with minimum energy consumption and maximum capacity, you can now cook both delicious and profitable dishes.



## Now even more user-friendly.

The mini series combi steamer are the perfect kitchen all-rounders for roasting, grilling, steaming, au gratin, convenience frying, baking and regenerating. The small dimensions speak for themselves – with a width of only 51.5 cm, they will fit in every kitchen. It's easy to see exactly what's inside thanks to the large viewing window. The high-quality silver finish is ideal for front cooking areas in restaurants and shops.

### The mini series combi steam ovens are perfect for:

- Hotel and Catering
- Outside Catering
- Catering in nurseries, schools, retirement homes etc.
- Restaurant chain
- Quick Service Restaurants (QSR)
- Shop in Shop concepts
- Takeaways
- Cash & Carry / food retailers
- Service stations
- Petrol stations / Forecourts
- Butchers & Bakers

## Compact combi steamer: anything, anytime, anywhere.

### All inclusive:

- Full combi steamer in a wide range of sizes
- Minimum width of only 51.5 cm
- Cooking types: steam, hot steam, hot air
- Functions: overnight cooking, Δ-T-cooking, regenerate and cookbook
- Tough, high-quality CONVOTHERM appliances for unbeatable durability
- Low power connection

### Very easy to use:

- Intuitive control concepts – available with easyTouch™ and manually with buttons and setting switches
- Press&Go: Self-explanatory symbols – Perfect results at the touch of a button
- TrayTimer for timeshift/rolling loading
- Save and share recipes, manually or by using a USB memory stick with the easyTouch™ appliances



### Cost-effective and environmentally friendly:

- Using the size of the appliance to suit capacity is the basis of optimum energy efficiency
- Modern injection technology generates steam very efficiently, directly in the cooking chamber
- Lower power input means savings at installing and at peak times
- ecoCooking with easyTouch™ appliances
- Fully compatible with 1/1 GN containers and accessories (6.06 mini 2/3 GN)

### All-purpose:

- Flexible through quick change of cooking methods
- Designed for different customer user styles
- Low weight and therefore greater flexibility, e.g. for front cooking or catering
- Plug & Play offers unlimited mobility on the mobile versions
- Trouble-free wall mounting offers unlimited installation options
- 51.5 cm wide means integration possible in kitchen preparation areas with even the smallest spaces
- Also ideal for baking



Light or rich, crisp or juicy – it's always delicious with a mini.



**Vegetables fresh & crunchy**  
Fresh vegetables well-cooked in a mini. Healthy steaming retains vitamins, nutrients and fresh colours.

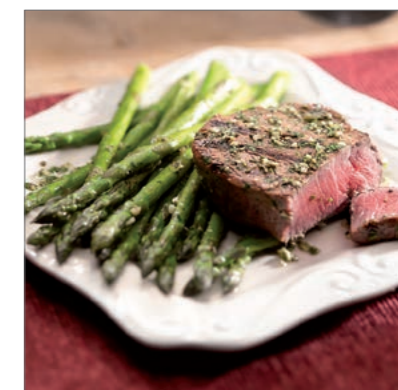
**Fish and seafood**  
The ingenious Convotherm biosteam cooking programme allows you to cook fillets of fish and at the same time fish and vegetables in one cooking chamber without flavour transfer.



**Gratins, pizzas and snacks**  
6 pizzas in only a few minutes is no problem even for the smallest mini. They will be delicious and crusty every time thanks to the Crisp&Tasty clima function!



**Meat and grilled products**  
Grill cutlets in only a few minutes! Juicy steaks are cooked with appetising grill stripes and an authentic grilled look with the special ConvoGrill grid. The mini also offers overnight cooking – it works around-the-clock for you!



**Bread and artisan bakery**  
Up to 24 baguettes can be baked at the same time in the mini. Danish pastries cooked from fresh or frozen in handmade quality.



**Desserts and cakes**  
The Convotherm mini is incredibly versatile when it comes to sweet dishes. Bake cakes or pears poached in red wine. A great thing is: With the mini 2in1 you can bake at the bottom and poach at the top at the same time!



# There's a mini for everyone.

There are combi steam ovens in four different sizes available in our mini series:



6.06 mini  
(6 x 2/3 GN) – also mobile  
6.10 mini  
(6 x 1/1 GN) – also mobile

10.10 mini (10 x 1/1 GN)

6.10 mini 2in1  
(2 x 6 x 1/1 GN)

## Our tough appliances offer unbeatable durability and provide all functions you need in today's kitchen:

- Press&Go – Perfect results at the touch of single button
- easyTouch™ touchscreen control panel gives the ultimate in user-friendliness\*
- ecoCooking\*
- Flexible plating rack
- Tough door rotary lever lock with door-close function
- Antibacterial door handle for added hygiene
- Double glass safety door
- Multipoint core temperature sensor
- Space-saving fitting option

\* standard on easyTouch™ appliances



Support stands suitable for every unit.

Flexible wall mount



ConvoVent mini condensation hood; ideal for front cooking.



6.06 mini mobile 6 x 2/3 GN  
6.10 mini mobile 6 x 1/1 GN

## Accessories designed to suit your requirements:

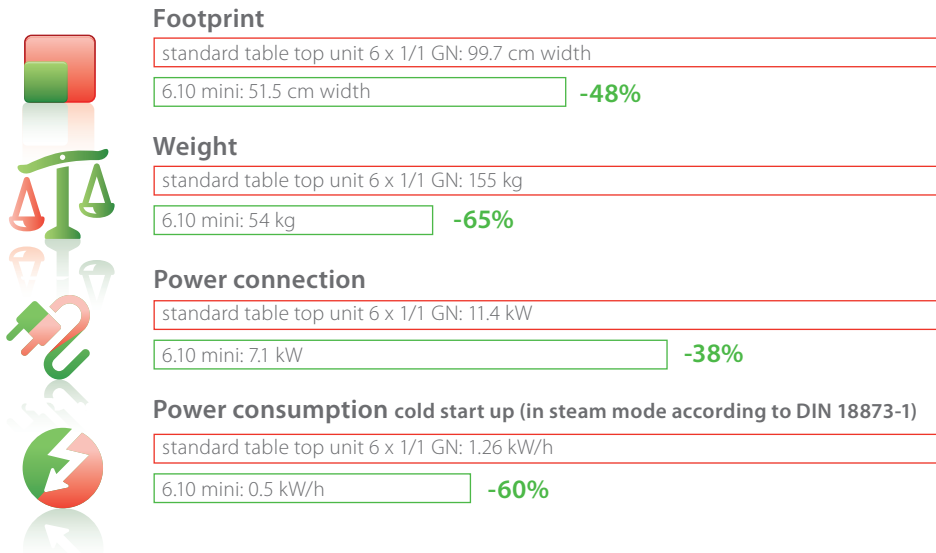
- Fully automatic cleaning system ConvoClean system
- Hand shower with continuously variable setting
- Software ConvoControl
- Oven stands in various designs
- Flexible wall mount
- ConvoVent mini condensation hood
- Mobile mini with integrated water and tap water drawer (no fixed water connection required) means the oven can be operated virtually anywhere – even with steam and hot steam
- Height adjustable appliance legs (10.10 mini)
- Extensive range of plates, grilles and containers

## Three combinations – minimum space requirements

- Do you want to use two different cooking processes at the same time? No problem – we have got the right solution for all spaces:
- Duo: Two Minis with right-hand and left-hand position for side-by-side application
  - Stacking kit: Two Minis on top of each other – for double the volume on the same surface
  - 2in1: Two separate cooking areas in one appliance operated on only one control panel

These equipment or accessory versions vary depending on the appliance version or are available as options only.

# Maximum performance with minimum effort.



## Technical data.

Unit type	6.06 mini*/ 6.06 mini mobile*	6.10 mini*/ 6.10 mini mobile*	10.10 mini*	6.10 mini 2in1**
Dimensions (W x D x H) (mm)	515 x 599 x 627/ 515 x 599 x 732	515 x 777 x 627/ 515 x 777 x 732	515 x 777 x 857	515 x 802 x 1552
Weight (kg)	45 / 54	54 / 67	69	99
Shelf size	2/3 GN	1/1 GN	1/1 GN	1/1 GN
Capacity GN containers 20/40 mm deep	6	6	10	12
Capacity GN containers 65 mm deep	4	4	6	8
Number of plates	4 (Ø 28 cm)	8 (Ø 26 cm)	12 (Ø 26 cm)	16 (Ø 26 cm)
Connection values 1N~ 230V 50/60Hz	3 kW / 13.1 A	-	-	-
Connection values 3N~ 400V 50/60Hz	5.7 kW / 11.8 A	7.1 kW / 14.8 A	10.5 kW / 15.7 A	14.5 kW / 21.8 A

\* All data is valid for standard versions without easyTouch™ and ConvoClean system

\*\* Equipped as standard with stand and easyTouch™



Manitowoc Foodservice is a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

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