

Convotherm mini pro

- Cmn 10.10 pro
- 10 shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



Key features

- Cooking methods: Steam, Combi-steam, Convection
- Extra functions:
 - Crisp&Tasty – Moisture removal in 5 levels
 - HumidityPro – Moisture input in 5 levels
 - BakePro – Traditional baking function in 5 levels
 - Fan speed, 5 levels
 - AirFry Mode
- easyTouch 7" TFT HiRes glass touch display (capacitive)
- ConvoClean S2L - Integrated cartridge cleaning system
- Integrated recoil hand shower
- Ethernet interface (LAN) and WiFi-ready
- Appliance ready for installation
- LED oven light
- Appliance door with triple glazing and safety catch
- Appliance rests flush on the installation surface for improved hygienics
- EasyRack - rack for loading US and GN baking trays

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 optimized heat transfer
- Operation of easyTouch user interface:
 - 7" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
 - Intuitive, image-based user guidance
 - TriColor indicator ring - indicates the current operating status
 - 2in1 Control - two stacked appliances that can be operated via one display
- Climate Management:
 - Intelligent Steam Management
 - HumidityPro
 - Crisp&Tasty
 - AirFlowPro
- Quality Management:
 - BakePro
 - AirFry Mode
 - Preheat and cool downfunction
- Cleaning Management:
 - ConvoClean S2L - unique integrated Solid2Liquid cleaning system with cleaning cartridges - contactless, compact, biodegradable, space-saving
 - 3 intensity levels, Express Cleaning, QuickRinse, DryStep, CareStep and Eco Cleaning
 - Safe Cool Down - function before cleaning (with door closed)
 - Cleaning profiles can be set individually as favourites
 - Cleaning calendar with option for activating forced cleaning
 - Demand-controlled cleaning agent dosing for maximum efficiency

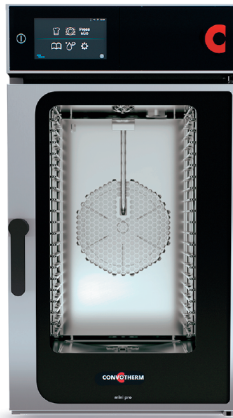
Standard features

- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles and load-dependent cooking time optimization
 - Integrated cookbook with 7 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 and event data log
 - ecoCooking – Energy save function
 - LT cooking (low-temperature cooking)/Delta-T cooking
 - AutoStart – Start time preselection
 - Add steam – introduction of moisture in convection mode as required
 - Regenerate – Flexible regeneration function with preselection
 - Message Step – Displays preparation instructions
 - Manager and Crew Modus with password protection
 - Energy and water consumption display
- HygieniCare:
 - Hygienic handles (door and hand-shower handles)
 - Hygienic Steam function



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Standard features, continued

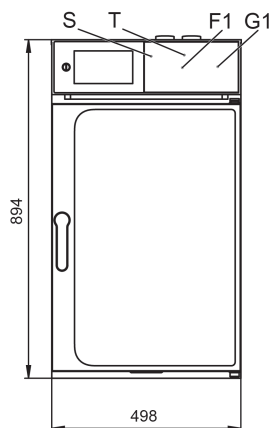
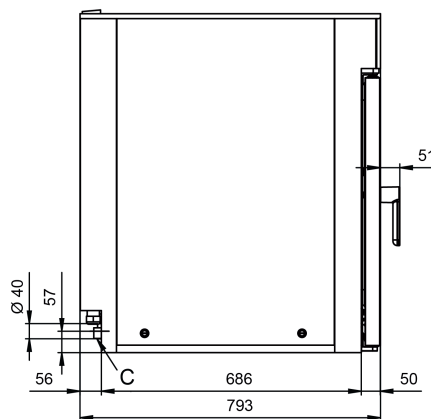
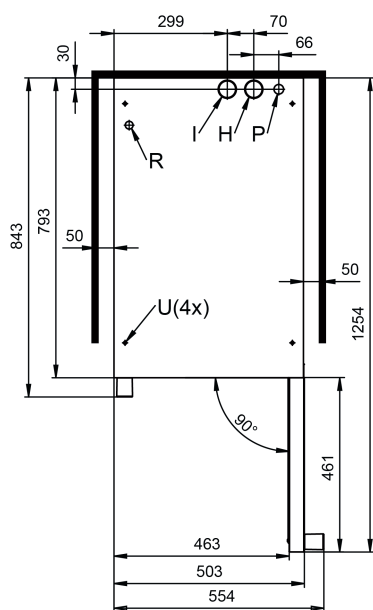
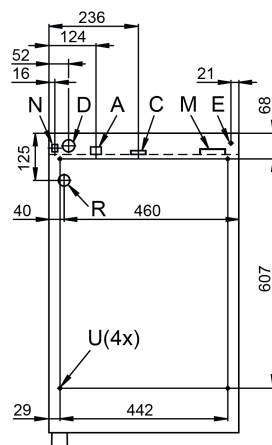
- Design:
 - Appliance door with triple glazing, safety catch, sure-shut function, venting position, right-hand hinge and LED oven light
 - Steam generation by injecting water into the cooking chamber
 - Appliance rests flush on the installation surface for improved hygienics, self-sealing, no need to clean under the appliance
 - Multi-point core temperature probe
 - Integrated recoil hand shower
 - Appliance ready for installation
 - Side panels and rear panel completely removable for easy service access
 - USB A and USB C connection
 - Ethernet/Cellular-module interface (LAN) and WiFi-ready
 - EasyRack - rack for loading US and GN baking trays
 - EasyStack - seamless stacking of two appliances
 - MaxiCavity - best ratio of cooking chamber volume to appliance size

Options

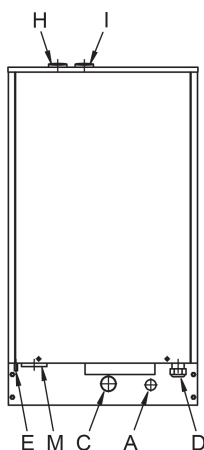
- ConvoSense - optical food recognition with innovative assistance system (artificial intelligence for automatic recognition - understanding - action)
- SmartDoor with AutoLock, AutoVent, AutoOpen
- Available with a black finish
- Left-hinged appliance door
- Marine version
- Available in various voltages

Accessories

- Production Management: KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- mini pro condensation hood FE with grease filter and front extraction - also available in black and for stacking kit
- mini pro condensation hood
- Stands in various sizes and designs
- Adapter plate for mini stands
- EasyStack - stacking kit incl. 2in1 Control connecting cable
- Care products for ConvoClean fully automatic cleaning system (S2L)
- Baking trays, shelf grills, containers
- WiFi module

Front view

Side view

View from above with wall clearances

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)

Rear view


Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	580 x 1060 x 910 mm
Weight	
Empty weight without packaging	87 kg
Weight of packaging	15 kg
Safety clearances*	
Right**	50 mm
Left**	50 mm
Top***	500 mm

* Minimum distance from heat sources: 500 mm.

** Larger gap recommended for servicing

*** Depends on type of air ventilation system and nature of ceiling.

Loading capacity

Max. number of food containers	
GN 1/1, flat	10
GN 1/1 depth 40 mm	8
GN 1/1 depth 65 mm	8
Plates max. Ø 26 cm	16
Maximum loading weight	
Per combi oven	32 kg
Per shelf level	5 kg

Electrical supply

3N~ 380-415 V 50/60 Hz (3/N/PE)	
Rated power consumption	9.2-10.9 kW
Rated current	14.0-15.2 A
Fuse rating	16 A
Recommended conductor cross-section	5G2.5
Residual-current device (recommended)	Type A
3~ 220-240 V 50/60 Hz (3/PE)	
Rated power consumption	9.3-11.0 kW
Rated current	24.4-26.5 A
Fuse rating	32 A
Recommended conductor cross-section	4G4
Residual-current device (recommended)	Type A

Water connection

Water supply	
Shut-off device	With check valve (type EA) and dirt filter For UK: For UK: With double non-return valve (type DCV) and dirt filter
Water supply	G 3/4"
Flow pressure	150 - 600 (1.5 - 6 bar)
Appliance drain	
Drain version	A fixed connection with a siphon or a funnel waste trap is recommended. The connection to the wastewater system must be away from the base of the appliance. There must be no drains or open pipes under the appliance. Distance between connection and open funnel/wastewater channel min. 30cm.
Type	DN 40
Slope for drain pipe	min. 5% (3°)

Water quality

Water-supply connection A*	
General requirements	Drinking water, typically treated water, install water treatment system
General hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
pH value	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
SiO ₂ (silicate)	max. 13 [mg/l]
NH ₂ Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

* See diagram of connection points, page 3.

Water consumption

Water connection A*	
Ø Consumption for cooking**	3.3 l/h
Max. water flow rate	10 l/min

* Values for selecting the capacity of the water treatment system.

** Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 3.

Emissions

Dissipated heat*	
Latent heat	1400 kJ/h / 0.4 kW
Sensible heat	2100 kJ/h / 0.6 kW
Ø Waste water temperature	60°C
Noise during operation	max. 70 dBA

* The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052.
Please consult your specialized design engineer for planning an air conditioning and ventilation system.

ACCESSORIES

(Further details on accessories can be found in the Product Info Portal at <https://productinfo.convotherm.com>)

Stacking kits

Permitted combinations	mini pro 6.10 on mini pro 10.10
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mini Pro condensation hood FE

Electrical supply*

Rated voltage	1N 220-240V 50/60Hz
Rated power consumption	180-275
Rated current	0.8-1.0

Dimensions excluding packaging

Width x Height x Depth	504 x 243 x 866 mm
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Weight excluding packaging	28.5 kg
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Safety clearance above**	500 mm
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* Power supply and fuse protection integrated via combi oven

** Depends on type of air ventilation system and nature of ceiling.

mini Pro condensation hood

Electrical supply

Rated voltage	1N 220-240V 50/60Hz
Rated power consumption	25-35 W
Rated current	0.1-0.2 A

Dimensions excluding packaging

Width x Height x Depth	500 x 135 x 612 mm
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Weight excluding packaging	11.5 kg
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Safety clearance above**	500 mm
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** Depends on type of air ventilation system and nature of ceiling.

Please observe the following points:

- This document is to be used solely for planning purposes.
- Further technical data as well as installation and set-up instructions can be found in the Product Info Portal at <https://productinfo.convotherm.com>.