TECHNICAL DATA SHEET FOR Convotherm OES 6.06 mini Convotherm OES 6.06 mini CC (includes CONVOClean system)

6 x 2/3 GN 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 demoisturising)
- 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

For steaming, stewing and poaching.

30°C-120°C

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
- Wall bracket
- Waste water installation kit
- Baking sheets / pans
- Stacking kit
- Condensation hood













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Water connection

Overall hardness:

Conductivity:

Water outlet

Sensible heat:

Latent heat:

use only

Spray guard:

Quality mark:

Noise emission:

GN 2/3 shelves:

Shelf spacing:

pH:

CI

Fe:

Mn:

Cu:

Cl₂:

SO4²⁻ :

proxmity to appliance

- Cold water R3/4" 2 - 6 bar flow pressure

- Backflow prevention valve (supplied)

- Water: Drinking water quality with:

Install water purifier if required

Venting and ventilation

R40, fixed connection or funnel siphon

The appliance is intended for professional

- Fit water tap and dirt filter on site in close

70-125 ppm 6.5 - 8.5

10-200 µS/cm

max 100 mg/l

max 150 mg/l

max 0.1 mg/l

max 0.05 mg/l

max 0.05 mg/l

max 0.1 mg/l

1100 KJ/h

100 KJ/h

IPX4

6

GF

CQS/

TÜV GS

< 60 dBA

50mm variable

6 x 2/3 GN Tray Electric Combination Oven Steamers

with CC

Dimensions

Width (mm)	515	515
Depth (mm)	599	599
Height (mm)	627	627
Weight (kg)	45	56

Packed Dimensions

Width (mm)	580	580
Depth (mm)	730	730
Height (mm)	800	970
Weight (kg)	60	68

Shelves

6 x 2/3 GN 40 mm deep 6 x 2/3 GN 20 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 flamable surfaces

Installation clearances

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

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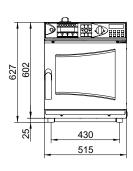
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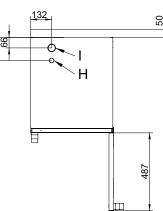
Electrical connection

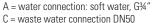
Choose from 230-240V ~ 50/60Hz 1P+N+E or 400-415V ~50/60Hz 3P+N+E

(can be selected on site)		
	1P+N+E	3P+N+E
	230V	400V
Connected load (kW)	3.0	5.7
Rated current (A)	13.1	11.8
Connection		
cross-section*(mm2)	3.0 x 2.5	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.







- D = Electrical connection
- E = Potential compensation
- H = Vent pipe
- K = Ventilation pipe

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