

# Combi oven

OES 6.10 mini eT

Convotherm mini  
easyTouch

- 6.10
- Electric
- 6 shelves
- Injection/Spritzer
- 13" x 18"
- Right-hinged door



## Key features

- 4 operating modes: Steam, combi steam, convection, retherm
- Extra functions:
  - Crisp&Tasty – 3 moisture-removal settings
  - HumidityPro – 3 humidity settings
  - BakePro – 3 levels of traditional baking
  - Reduced fan speed and auto reverse mode
- easyTouch 7" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ system for a fully automatic cleaning system with three intensity levels and Express mode
- Safe Cool Down function before cleaning
- HygieniCare
- WiFi and Ethernet port (LAN)
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door and sure-shut function
- Safety door latch (with sure-shut function and venting position)
- UL listed ventless (KNLZ) no hood required, local codes prevail

## Standard features

- Operating modes:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic moisture adjustment
  - Hot air (86-482°F) with optimized heat transfer
  - Retherm function
- easyTouch user interface controls:
  - 7" TFT high-resolution glass touch display (capacitive)
  - Smooth-action, quick-reacting scrolling function
- Climate Management
  - HumidityPro
  - Crisp&Tasty
- Quality Management
  - Airflow Management
  - BakePro
  - Multi-point core temperature probe
  - Preheat and cool down function
- Cleaning Management
  - ConvoClean+ fully automatic cleaning system with three intensity settings, with clean and care booster
  - 10-minute express cleaning
  - 2-minute quick rinse (water rinse)
  - Safe cooldown function before cleaning (with door closed)
  - Cleaning profiles can be set as favorites individually
  - Cleaning calendar
- HygieniCare
  - Hygienic handles (door and spray head handles)
  - Hygienic steam function
  - Hygienic control panel films

## Standard features

- Production Management
  - Automatic cooking with Press&Go with up to 399 profiles
  - Integrated cookbook with 7 different categories
  - TrayTimer – load management for different products simultaneously
  - TrayView – load management for automatic cooking of different products using Press&Go
  - Favorites management
  - HACCP data storage
  - WiFi and Ethernet port (LAN)
  - ecoCooking – energy saving function
  - LT cooking (low-temperature cooking) / Delta-T cooking
  - Cook&Hold – cooking and keeping food warm in a single process
  - Auto Start
  - Manual steaming
  - Rethermalization – versatile multi-mode rethermalization function
  - Flexible shelf spacing
  - Automatic cooling down during cooking and baking (can be activated optionally)

Commercial combination oven with integral systems for limiting the emissions of grease-laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using the EPA202 test method.



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**Options**

- Matte-black-on-stainless-steel exterior
- Unit door with left-hand hinge
- Available in various voltages

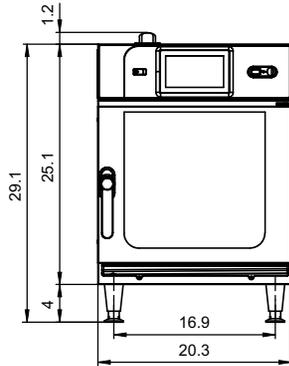
**Accessories**

- Spray head with continuously adjustable flow regulation
- Equipment stands in various sizes and designs
- KitchenConnect®
- Stacking kits (on feet or casters with compartment for cleaner canister)
- Care products
- Pans
- Trays
- Racks
- Baskets
- Grilling accessories
- mini condensation hood pro (also available coated in black)

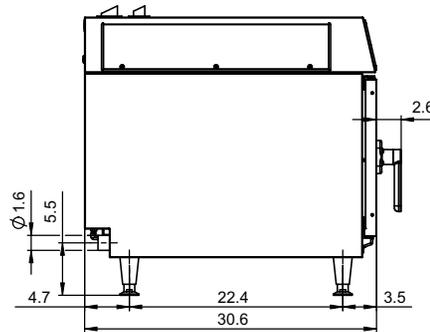
**Accessories by partners**

- ConvoVent mini condensation hood by Halton

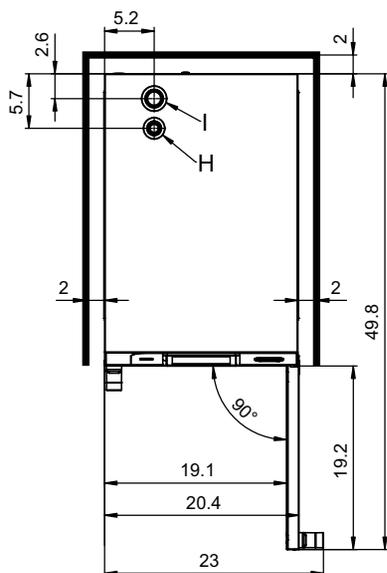
Front view



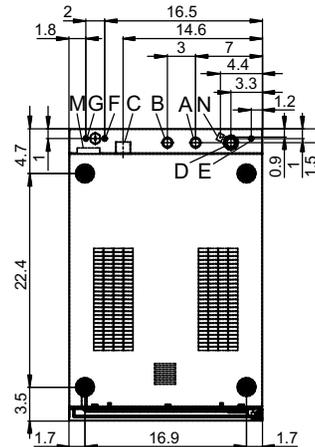
Side view



View from above with wall clearances

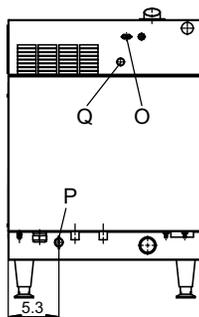


Connection points, bottom of unit



- A Water connection (soft water (filtered), for water injection)
- B Water connection (cold water (unfiltered), for cleaning)
- C Drain connection 1.5"
- D Electrical connection
- E Grounding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent Ø 1.18"
- I Dry air intake Ø 1.69"
- M Safety overflow 2.36" x 0.79"
- N Ethernet connection RJ45
- P Condensation hood accessory CH Pro - optional
- Q Thermal cutout reset

Rear view



### Dimensions and weights

Dimensions including packaging	
Width x height x depth	22.8 x 37.6 x 35.8 "
Weight	
Empty weight without packaging	121 lbs
Packaging weight	29 lbs
Safety clearances*	
Rear	2.0 "
Right-hand side	2.0 "
Left-hand side (larger gap recommended for servicing)	2.0 "
Top**	20.0 "

\* Minimum clearance to heat sources, 20".

\*\* Depends on the type of exhaust system and the ceiling's characteristics.

### Loading capacity

Max. number of food containers	
13" x 18" half size sheet pans	6
12" x 20" by 2 1/2" steam table pans	4
12" x 20" wire fry baskets	4
Plates, max Ø 11"	8
2/3 US hotel pan	4
Max. loading weight	
Per combi oven	44 lbs
Per shelf level	11 lbs

### Electrical supply

3~ 208V/240V 60Hz (3/PE) (for 208V)	
Rated power consumption	5.65 kW
Hot air power	6.8 kW @ 230V
Motor output	0.25 kW
Rated current	15.7 A
Supplied with a 4 conductor 6 foot long cord	AWG 10
Recommended supply connection: ground wire	AWG 10
Conductor insulation rating	SOOW*
Permissible connectors	15-30P or L15-30P 15-50P or L15-50P
Ground fault circuit interrupter (GFCI)	according to UL 943 NEC NFPA70

3~ 208V/240V 60Hz (3/PE) (for 240V)	
Rated power consumption	7.45 kW
Hot air power	6.8 kW @ 230V
Motor output	0.25 kW
Rated current	17.9 A
Supplied with a 4 conductor 6 foot long cord	AWG 10
Recommended supply connection: ground wire	AWG 10
Conductor insulation rating	SOOW
Permissible connectors	15-30P or L15-30P 15-50P or L15-50P
Ground fault circuit interrupter (GFCI)	according to UL 943 NEC NFPA70

1N~ 208V 60Hz (1N/PE)	
Rated power consumption	5.45 kW
Hot air power	5 kW @ 208V
Motor output	0.25 kW
Rated current	26.2 A
Supplied with a 3 conductor 6 foot long cord	AWG 10
Recommended supply connection: ground wire	AWG 10
Conductor insulation rating	SOOW*
Permissible connectors	6-50P or L6-50P
Ground fault circuit interrupter (GFCI)	according to UL 943 NEC NFPA70

1N~ 240V 60Hz (1N/PE)	
Rated power consumption	5.9 kW
Hot air power	5 kW @ 230V
Motor output	0.25 kW
Rated current	24.5 A
Supplied with a 3 conductor 6 foot long cord	AWG 10
Recommended supply connection: ground wire	AWG 10
Conductor insulation rating	SOOW*
Permissible connectors	6-50P or L6-50P
Ground fault circuit interrupter (GFCI)	according to UL 943 NEC NFPA70

\* SO, SOO, STO, STOO, SEO, SJO, SJOO, SJTO, SJTOO, SJE, HSO, HSOO, HSJO, or HSJOO with or without suffix W

9732915\_01 ENG\_USA 07/22, © 2022 Welbilt. Please note that the product is being continuously improved and that, as a result, these specifications are subject to change without notice.

## Water connection

<b>Water supply</b>	
Shut-off device	The unit may need to be installed with an appropriate backflow preventer in order to comply with all applicable federal, state, and local laws and regulations.
Water supply	Two 3/4" inner diameter GHT-M (garden hose adapter). The unit is designed for a fixed connection to the water supply using a connecting hose with a minimum inner diameter of 1/2"
Flow pressure, without ConvoClean system	29 - 87 psi (2 - 6 bar)
Flow pressure, with ConvoClean system	43.5 - 87 psi (3 - 6 bar)
<b>Unit drain</b>	
Version	Naturally ventilated pipe to open pan or drain/channel, min. 1" ventilation clearance
Type	Depending on the length of the line and the elements used in the line, the minimum inner diameter of the line is 1½" or 2"

## Water quality

<b>Water connection A* for water injection</b>	
General requirements	Drinking water, typically soft water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4-7 gpg)
<b>Water connection B* for cleaning</b>	
General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4-21 gpg)
<b>Water connections A, B*</b>	
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104 °F / max. 40 °C

\* Please refer to the connection points diagram, p. 3.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

## Water consumption

<b>Water connection A*</b>	
Ø water consumption during cooking	0 - 4.0 gph
Max. water throughput	0.13 gpm
<b>Water connections A, B with ConvoClean system</b>	
Ø water consumption during cooking**	0 - 5.3 gph
Max. water throughput	2.6 gpm

\* Values intended as guide for specifying the water treatment system.

\*\* Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 3.

## Emissions

<b>Dissipated heat*</b>	
Latent	1263 BTU/h
Sensible	1365 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 60 dBA

\* When sizing the ventilation system, the type and frequency of equipment use is crucial. Actual values may deviate from specifications. Please contact an expert so that they can assist you in designing an appropriate ventilation system.

## ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

### Condensation hood accessory CH Pro

Electrical supply*	
Rated voltage	208/240V 1PH 60Hz
Rated power consumption	215 W
Power supply wire gauge	AWG 16
Plug (preinstalled)	NEMA 6-15P
Dimensions without packaging	
Width x height x depth	20.5 x 9.3 x 33.7 "
Weight without packaging	68 lbs
Top safety clearance**	20 "

\* Mains electrical supply required at customer's site

### Halton condensation hood

Electrical supply	
Rated voltage	120V 1PH 60Hz
Rated power consumption	220 W
Rated current	1.8 A
Power supply wire gauge	AWG
Plug (preinstalled)	NEMA 5-15
Dimensions without packaging	
Width x height x depth	20.5 x 15.0 x 41.3 "
Weight without packaging	115 lbs
Top safety clearance**	20 "

\*\*Depends on the type of exhaust system and the ceiling's characteristics.

Please note:

- This document is to serve planning purposes only.
- Please refer to the Installation manual for further technical data and for instructions on installation and setup.