CONVOTHERM®
A Welbilt Brand



Convotherm mini
The best of the smallest

The compact combi steamer to suit all requirements.

As much combi steamer as you require

Top chefs have long since realised that successful cooking is all about efficiency! The Convotherm mini series offers you an opportunity to install a professional combi steamer in the tightest storage spaces. With minimum energy consumption and maximum capacity, you can now cook delicious and profitable dishes.



51.5 cm



51.5 cm

Convotherm mini – professionalism in its most compact form

With the new mini generation, Convotherm has once again lived up to its design motto “Less is more” at various different product levels. Its compact design means the mini has room even in the smallest kitchen and offers an amazingly voluminous cooking chamber for efficient cooking processes, thanks to its ingenious interior design. With its silver or black body, black control panel and an extra large observation window, it presents a striking visual impression as well. The multitude of application possibilities make the mini a genuine all-rounder.

- A unit size matched to the required capacity is the basis for optimal energy efficiency
- Fully compatible with 1/1 GN containers and accessories (6.06 mini 2/3 GN)
- Available with a standard manual user interface or the intuitive full-touchscreen easyTouch®
- Optionally available with exterior design in black on stainless steel*
- Direct injection technology generates steam with exceptional efficiency because no energy is lost
- Low mains connected loads save on installation and at peak times
- Large selection of accessories; find out more in the accessories brochure
- Plug & Play offers unlimited application possibilities in the mobile versions
- Robust units in Convotherm quality for maximum longevity



PATENT **Fully automatic cleaning***
No contact with cleaning fluid when starting the cleaning process. With a new range of operating-functions such as “Express cleaning on the fly” – for absolutely every user profile.

Easy operation
Manual and automatic cooking modes for time- and energy-saving cooking and baking operations. The intuitive controls reduce the workload for kitchen personnel during an otherwise stressful working day. And the best thing is that results can be reproduced at the tap of a finger.

Best cooking results
With minimal energy consumption and maximum performance – roast, grill, steam, au gratin cooking, convenience deep-frying, baking or regenerating.

The technology leader:
Developed in collaboration with users!
With more than 40 years of experience in product development and thanks to continuous interaction with practical users, Convotherm has the know-how to adapt their units to optimally suit their customers’ needs. This includes the Convotherm mini, which, for more than twelve years, has been prominently successful as a compact combi steamer with its technological sophistication, easy handling and low service-call rates.

* 2in1 and mobile versions not available with exterior design in black on stainless steel

* Series equipment for easyTouch® units, optional for standard units

Compact combi steamer – for everything, anytime and anywhere

Universally deployable:

- 51.5 cm width makes integration into kitchen workspaces possible – even in the tightest quarters
- Cooking methods: Steam, combi-steam, convection
- Additional functions: Overnight cooking, Δ-T cooking, Crisp&Tasty, BakePro, regenerating and cookbook/programmes
- Ideal for baked goods
- High flexibility through fast changeovers between cooking methods
- TrayTimer for time-delayed/rolling loading
- Optimally matched to suit your style of usage
- Low weight for more flexibility, e.g. in front-of-house cooking or catering
- Easy wall attachment offers numerous installation options



Uncluttered for you, unmistakable for your guests
Thanks to a large observation window, the mini shows you at a glance what's inside. You can always maintain a maximum of visual control over your food and offer onlookers a genuine feast for the eyes already during preparations in front-of-house cooking. The design with its metallic body (in silver or black*) and black panel is persuasive in its simple elegance: choose between easyTouch® or the classic standard controls. Thanks to the functional design, our robust units offer you high reliability and trouble-free operation.



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Fully automatic cleaning: You have more important things to do!
The ConvoClean system works fully automatically, ensuring shorter changeover times and reduced personnel needs. The cleaning agent container must simply be connected to the mini, where it then "disappears" into the stand.
And the best thing: The ConvoClean system is easy to operate and offers the right programme for every application. The new express cleaning, for example, makes a ten-minute cleaning job possible on the fly. Strictly fully automatic: avoids any contact with chemicals when starting the cleaning process.



Professional functions for your top results

- **Crisp&Tasty**

In convection mode you can produce food that is tender inside yet super-crispy outside in minimum time.

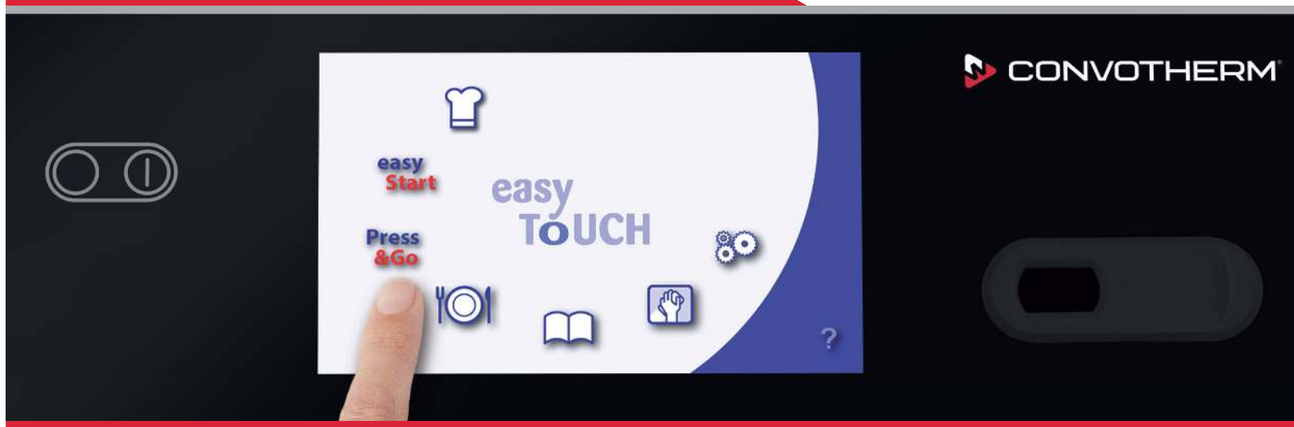
- **BakePro**

Your new profiles for optimal baking results.
BakePro is a baking function with 3 levels. At the beginning of your BakePro profile, the proper amount of steam for the selected level is fed into the cooking chamber, followed by a resting phase matched to the steam quantity. You can individually adjust the subsequent baking steps to suit your products.

* 2in1 and mobile versions not available with exterior design in black on stainless steel

The best results automatically

In addition to the manual control variant using buttons and a tilt selector switch, the Convotherm easyTouch® feature proves itself to be exceptionally user friendly.





Press&Go – Automatic cooking and baking using quick-select buttons
With Press&Go, your personal cooking concepts can go into series production. Develop your own cooking profiles and save them in the unit unmistakably with a customised photo. At the tap of a finger, your creations are always ready to be retrieved and can be transferred via USB with no restrictions. For optimal process reliability. No need to enter information such as size, browning level or core temperature.

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easyStart – Automatic cooking and baking using product suggestions
Automatic cooking is growing in importance because it allows routine procedures to be carried out independently by any team member after only brief basic training. With easyStart, you can start off right away in six different product categories. The clever cooking profiles provide you with appropriate suggestions for mixed loads and help you achieve perfect utilisation of your mini, even at peak times.



ConvoLink – Software complete solution
Our software with intuitive operation supplies the mini with your customised ideas. Design ingenious creations on the computer and transfer them to all of your minis via USB: This lets you set uniform standards for all your dishes – anytime and everywhere!

A mini for everyone

No matter whether you are a system caterer, restaurant chain owner, bakery shop operator or star cook: the mini supports all manner of gastronomic concepts.
Our mini series comprises combi steamers in four sizes with a choice of two different control concepts. Available optionally with exterior design in black on stainless steel as well as in two mobile versions.



6.06 mini
(6 x 2/3 GN)



6.06 mini mobile*
(6 x 2/3 GN)



6.10 mini
(6 x 1/1 GN)



6.10 mini mobile*
(6 x 1/1 GN)



10.10 mini
(10 x 1/1 GN)



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

Our robust units provide all the functions needed today in a modern kitchen:

- Press&Go quick selection button – your desired results at the press of a button
- easyTouch® – full-touchscreen control panel for the ultimate in operating convenience
- easyStart – rolling loading with picture-based control**
- Reduced fan speed and auto-reverse operation
- ConvoClean system (fully automatic cleaning) is standard equipment in easyTouch® units***
- Robust door latch handle with sure-shut function
- Multi-point core temperature sensor
- Space-saving installation possible
- mini mobile (optional) with integrated water and wastewater container (no permanent water connection required) makes operation possible nearly anywhere – even using steam and combi-steam
- Height-adjustable unit feet (10.10 mini)

Accessories perfectly matched to your needs:

- Hand shower with infinitely variable adjustment
- ConvoLink software
- Equipment stands in various configurations
- Flexible wall mounting
- ConvoVent mini condensation hood
- Stacking kit – set two minis one above the other for practical double usage with same footprint
- Extensive range of baking trays, shelf grills and pans

* Not available with exterior design in black on stainless steel
** Only in easyTouch® version
*** Not available with mini mobile

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



Fresh and tasty vegetables
Fresh vegetables are prepared gently in the mini. The special cooking method ensures that vitamins, nutrients and the fresh colour are retained.



Au gratin, pizzas and snacks
Even the smallest mini can bake six pizzas in just a few minutes. With the Crisp&Tasty extra function, they are always tasty and crispy!



Meat and grilled foods
Grill chops in just a few minutes! Succulent steaks have an appetising grilled appearance with the authentic sear marks from the special grill grate. Overnight cooking is also possible in the mini – it works for you around the clock!



Fish and crustaceans
The ingenious Convotherm bio-steam cooking programme lets you gently cook fish fillets while cooking fish and vegetables in the same cooking chamber with no transfer of flavours.



Bread, pastries, cakes and desserts
You can simultaneously bake up to 24 baguettes in the mini. Thanks to the BakePro extra function, Danish pastries are a success in handmade quality whether made from scratch or frozen. The Convotherm mini is unbelievably versatile for sweet foods – from cakes to pears poached in red wine.

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Technical Data

Unit	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) easyTouch®***	515 x 599 x 647 515 x 599 x 754	515 x 777 x 647 515 x 777 x 754	515 x 777 x 877	515 x 802 x 1552
Dimensions (W x D x H) (mm) Standard***	515 x 599 x 627 515 x 599 x 734	515 x 777 x 627 515 x 777 x 734	515 x 777 x 857	-
Weight (kg) mini easyTouch®***	46 / 54	55 / 67	70	119
Weight (kg) mini Standard***	45 / 54	54 / 67	69	-
Slide-in size	2/3 GN	1/1 GN	1/1 GN	1/1 GN
Capacity, 20/40 mm deep GN containers	6	6	10	12
Capacity, 65 mm deep GN containers	4	4	6	8
Number of plates	4 (Ø 28 cm)	8 (Ø 26 cm)	12 (Ø 26 cm)	16 (Ø 26 cm)
Connected load, 1N~ 230V 50/60Hz	3 kW / 13,1 A	–	–	–
Connected load, 3N~ 400V 50/60Hz	5,7 kW / 11,8 A	7,1 kW / 14,8 A	10,5 kW / 15,7 A	14,1 kW / 22 A

* mini mobile not available with ConvoClean system
** With pedestal and easyTouch® as standard
*** Without packaging

PATENT The products manufactured by Convotherm are protected under one or more of the following patents, utility models or design models:
DE 10207306 B4, EP 1338850 B1, US 6986817 B2, DE 502005005970 D1, EP 1798479 B2, US 8609167 B2, DE 102004007227 B4, DE 202008017544 U1, EP 2233016 B1

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Delfield®, fitkitchen℠, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

Bringing innovation to the table • **welbilt.com**

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