



Maximum Performance. Minimum Space.

A compact combi steamer to suit all requirements.

Welcome to the mini world, You will love it ...

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 of spaces 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 steamers are perfect for roasting, grilling, steaming, convenience frying, baking and rethermalizing. The small dimensions speak for themselves – with a width of only 20.3 inches, they will fit in every kitchen. Thanks to the large viewing window it's easy to see exactly what's inside. The high-quality stainless steel finish is ideal for cooking in front of customers.

The mini series combi oven steamers are perfect for:

Quick Serve Restaurants

- Bake, fry, steam, grill or roast.
- Unsurpassed "Fresh Like" quality.
- Great for breakfast items and more.
- Simple to operate **Press & Go** controls with consistent results.
- Easy system for one button recipe control.

Kiosk's, Cafés & Food Courts

- Ideal for cooking small quantities on demand.
- Cook quickly and efficiently.
- Simple to use: Load – Press a Button – Remove – Perfectly Cooked!
- Attract more customers with enhanced visual and aromatic appeal.

24 Hour Service

- Ideal for hotels and hospitals.
- Offers high quality "after -hour" foodservice.
- Retherm preplated or vacuum packaged foods quickly and efficiently.
- Prepare Chef quality meals without a Chef.



Vegetables Fresh, Crisp and Colorful

Fresh vegetables will be cooked gently. Low-oxygen cooking ensures that vitamins, nutrients and fresh colors will be preserved.



Desserts and Cakes

The mini is incredibly multifunctional. Perfect for preparing desserts, whether you bake cakes or poach pears in wine.

Pizzas and Snacks

Even using the smallest mini, cooking ten pizzas in only eight minutes is an easy task. Thanks to the **Crisp&Tasty** function they come out crispy and delicious.



Breads

Up to 24 baguettes can be baked at once in the CONVOTHERM mini. The auto-reverse fan bakes all items even, from the top to the bottom shelf.



Grilled Meats

You can grill twelve cutlets in only eleven minutes. Juicy steaks get a delicious grilled look with the special **CONVOGrill** grilling rack.



Fish and Seafood

The bio-steam cooking program cooks fish gently. Fish, meat and vegetables can be baked at the same time. There will be no flavor transfer.

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

Unique! – Only available from Convotherm



Crisp&Tasty

With the **Crisp&Tasty** function you can give your food crisp and crunchy crusts while the inside stays tender and juicy. Foods are baked, not fried, offering healthier food with significantly less fat content.

The Antibacterial Hygienic Door Handle

All minis are now equipped with an antibacterial "Hygienic Handle".

The door handle has silver ions embedded. This reduces the risk of transferring bacteria or microbes (such as salmonella) from the door handle to containers, plates, or the food itself. Prepared food is safer now than ever before!

The new "Hygienic Handle" is also environmentally friendly, no longer requiring harsh chemicals for cleaning.



Your easyToUCH advantages

With the optional **easyToUCH** control panel you are making the confident step into the future. Easy to understand symbols will help you navigate through unlimited possibilities. Perfect results at the touch of a button.



- Press&Go** With individual pictures of your dishes.
- easyCooking** Simple touch screen operation. USB Interface for transferring recipes.
- easyControl** Product safety through automatic HACCP data logging of cooking processes.
- easyService** Visual service diagnostic display.
- ecoCooking** Up to 25% energy savings.

There's a mini for everyone.

Add "the mini" to your menu and ...

- Attract more customers and increase sales with aromatic and visually appealing fresh cooked food.
- Improve your marketing efforts with high quality "front of the house" cooking.
- Improve operational efficiency by freeing up kitchen space for other use.
- Benefit from today's health-based menu's.
- Easily adapt to constant menu changes.
- Stop investing in equipment when your menu changes.



6.10 mini (three 12" x 20" x 2 1/2" pans)



10.10 mini (five 12" x 20" x 2 1/2" pans)

Our minis offer unbeatable durability and provide all the features you need in today's kitchen.

- **Crisp&Tasty** for healthier results, food that is baked, not fried.
- **Press&Go** – self-explanatory symbols, perfect results at the touch of a button.
- Robust rotary lever door lock.
- Double glazed door glass – hot inside, cold outside.
- Multi-point core temperature probe.
- Reduced fan speed for delicate pastries.
- Auto-reverse fan for evenness of your baked products.
- Well illuminated cooking compartment .
- Space saving installation.



easyToUCH controls



Two OES 6.10 minis - one with left and one right hinged doors



Support stands



Stacking stand for mounting two OES 6.10's

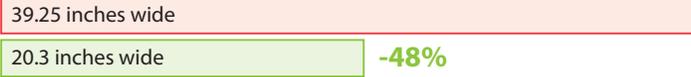
... and many options & accessories to match your needs:

- Hand shower with continuously variable setting.
- **easyToUCH** operating panel.
- **CONVOControl** software.
- Fully automatic **CONVOClean** cleaning system.
- Support stands.
- Stacking stand.
- Height adjustable legs.

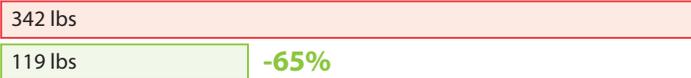
Maximum performance with minimum effort.



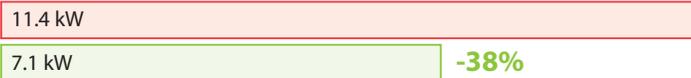
Footprint



Weight



Power Connection



Power consumption (cold start up in steam mode)



Legend

- █ **Standard size table top units**
(capacity for three 12" x 20" x 2 1/2" pans)
- █ **6.10 mini**
(capacity for three 12" x 20" x 2 1/2" pans)

Technical data

Capacities

OES 6.10 mini	OES 10.10 mini
3 - 13" x 18" half size sheet pans or	5 - 13" x 18" half size sheet pans or
3 - 12" x 20" by 2 1/2" steam table pans or	5 - 12" x 20" by 2 1/2" steam table pans or
3 - 12" x 20" wire fry baskets or	5 - 12" x 20" wire fry baskets or
3 - 12" x 20" grill racks or	5 - 12" x 20" grill racks or
1 - 12" x 20" chicken grill racks or	2 - 12" x 20" chicken grill racks or
6 - 10" plates	10 - 10" plates

Electrical

OES 6.10 mini
3 phase 208-240 volt, 17.9 amp
1 phase 208-220 volt, 22.7 amp
1 phase 240 volt, 24.5 amp

OES 10.10 mini
3 phase 208-240 volt, 27.1 amp

Dimensions

OES 6.10 mini
20.28 wide
34.57" deep
29.61 high

OES 10.10 mini
20.27 wide
34.17" deep
37.50" high



SOLUTIONS

CONVOTHERM provides many of the operational solutions from Manitowoc Foodservice, 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.



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.



SERVICE

CONVOTHERM products are backed nationwide by STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. STAR Service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

