



Convotherm mini

The compact combi oven
for professional demands

Advancing Your Ambitions

Small all-rounder. Because space is precious.

The areas of application for combi ovens are extremely versatile. And the Convotherm mini series is just as varied. There are more than ten versions, so everyone can find the mini that perfectly meets their needs. Whether system caterer, bakery, or convenience store – our tiny winners are guaranteed to shine everywhere with their customized advantages.

► **Compact:**
At a width of only 51.5 cm, the Convotherm mini sets standards in terms of the ratio between footprint and the usable cavity space.

► **Flexible:**
More than 10 versions in 3 different sizes: 6.06, 6.10 and 10.10 – always with a minimalist footprint.

► **Versatile:**
Whether baking, grilling, stewing, roasting, steaming, defrosting or more: the types of preparation are maximized for every area of application.

► **Fast:**
Whenever speed and high throughput are needed, Convotherm mini combi ovens win hands down over conventional units.



Less is more

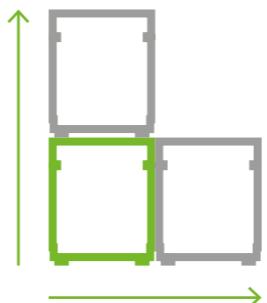
Whether behind the counter or in the kitchen: Wherever space is limited, every inch counts. The Convotherm mini scores double here. It works wonders in small spaces with its minimalist footprint. Where you used to need a whole series of units, such as a deep-fryer, microwave, contact grill, toaster or oven, now you only need one: the Convotherm mini.



Replaces 6–9 other units, like a deep-fryer, microwave, contact grill, toaster or oven

Versatile and future-proof

In spite of its minimal dimensions, the Convotherm mini provides you with the full performance range of a professional combi oven. Even when the expectations of your customers rise and the range of fare you offer changes or expands – you'll be prepared for whatever may come with the mini. Its versatility, top quality and speed are always persuasive. And you get it all in one single unit.



Scalable, future-proof

Convotherm mini Simply unbeatable

- The versatile mini series – the right unit for every application
- A width of 51.5 cm means it can fit anywhere, even when space is at a premium
- Functional, appealing design. Also as the mini black with a matte black coated surface.
- easyStart*, Press&Go and the ConvоЛink software solution ensure unrivaled ease of use
- Automatic cooking functions for roasting, grilling, steaming, au gratin cooking, convenience deep-frying, baking, and rethermalizing
- A large variety of accessories
- Durable "Made in Germany" quality and worldwide service

* For easyTouch® units only

Behind the counter or in a professional kitchen

No matter whether in the convenience sector for operationally reliable processes with consistent results from "frozen" to "ready-to-serve," or in the high-end cuisine sector as a powerful additional unit – the mini always guarantees you fresh and appetizing results in the blink of an eye.



Smart cooking with hot air and steam.

Steam or hot air? The Convotherm mini provides you with both – and especially with both in combination. That makes professional food preparation exceptionally fast, flexible, reliable and healthy.

Using steam for getting food out fast

Cooking with steam means decisive advantages in all applications. Steam transfers the heat to the food not only exceptionally gently, but also very quickly. The result is that, compared to conventional cooking methods, three times the quantity can be cooked in the same time. It's exactly what you need at the peak times in the morning, at noon and in the evening. What's more, the Convotherm mini gets you to the starting line significantly faster and more economically as an injection with its noticeably shorter warm-up time and dramatically reduced water consumption as compared to boiler units.

Healthy cooking with steam

Even though the Convotherm mini reduces cooking times to a minimum with steam, the product moisture is preserved ideally. Gentle cooking with steam retains vitamins and other valuable constituents. In addition, it ensures more freshness for longer in your foods.

Steam, hot air – or both

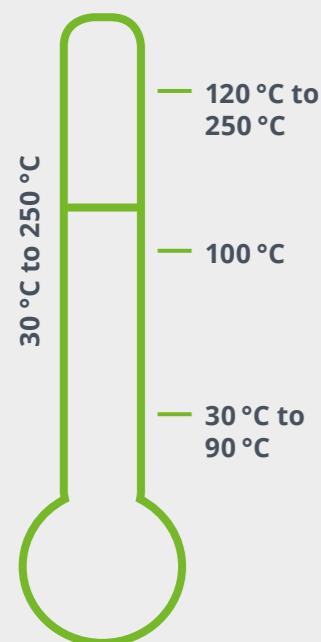
The Convotherm mini combi oven gives you the choice: Depending on the type of food, you can cook with either steam, hot air or with a smart combination of both. In the temperature range of 30° to 120 °C, cooking with steam alone provides maximum flexibility. On the other hand, the combination of steam and hot air is perfect for roasting: With steam, the meat remains succulent inside and afterwards, hot air makes the outside perfectly crispy. With grilling or au gratin cooking, the mini consistently achieves the best results with pure hot air and single-digit temperature accuracy. Thanks to its intelligent mix of cooking methods, the Convotherm mini delivers another convincing argument minimal energy consumption.



Rapid variety thanks to mixed loads

When the pressure mounts at breakfast, noon or evening mealtimes, many different foods are in demand at the same time. With the option of flexible mixed loads, the Convotherm mini offers the perfect solution: A different food on each sheet pan, all prepared optimally and fast with individualized timing – and, of course, with no flavor or aroma transfer. That avoids stressful situations and ensures happy customers.

The persuasive versatility of steam



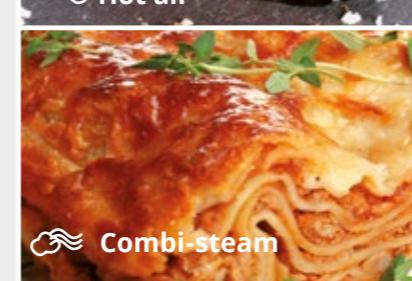
Combi-steam ensures the best results in professional quality with gratins and lasagna, for example.



Ideally suited for large-volume foods, such as potatoes.



The low-temperature range of 30 to 90 °C, which is sometimes referred to as sous-vide cooking, is perfectly suited for gently poaching things like fish or eggs.



Steam

Hot air

Combi-steam

Speed
(quantity per hour)



Steaming cooking method:
18 kg basmati rice / hour*



Hot air cooking method:
7 kg French fries / hour*



Combi-steam cooking method:
48 croissants 70 g ea. / hour



Bread, fine baked goods and desserts

You can bake up to 24 baguettes at the same time in the mini. With the BakePro extra function, croissants and Danish pastries succeed in handmade quality whether fresh (pre-proofed) or frozen.



Gratins, pizzas and snacks

Even the smallest mini takes only a few minutes to bake six pizzas. With the Crisp&Tasty extra function, they will always be tasty and crispy!

* Data relates to the 6.10 mini under ideal conditions

The highlight in front-of-house applications: the mini black

The new Convotherm mini black is a real eye-catcher when used in front-of-house scenarios such as convenience stores, bakeries, supermarkets, snack stores, coffee shops or cafés. And even when things get busy, the Convotherm mini black radiates calm elegance day in, day out. Its matte black coated surface and the control panel in the same color remain impervious to even the most greasy fingerprints.

The extra-large viewing window allows customers to experience the preparation of rolls, snacks and other foods with all their senses, live – you can't get any fresher than that! And since the Convotherm mini black is equally good at cooking and baking, it's the ideal unit for high-throughput, versatile counter business.



Extremely simple operation for anyone.

With its intuitive, exceptionally user-friendly easyTouch® full touchscreen, the new Convotherm mini generation always simplifies your workday, especially in the convenience and snack sector.

Simple and intuitive – for maximum process reliability

Manual and automatic cooking modes for cooking and baking processes that save both time and energy are perfect for reducing workloads for untrained staff. The best thing? Thanks to the preset cooking programs, results can be consistently reproduced at the tap of a finger with uniform quality.

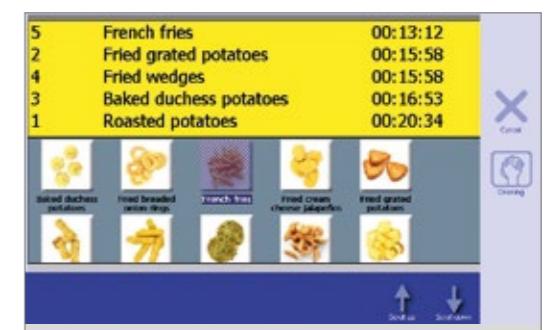
easyStart – Automatic cooking and baking with product suggestions

With easyStart, you can get started immediately in six different product categories such as meat, side dishes or desserts. The preheating, compensation for heat losses, for example when the door is opened or with differing load quantities, as well as the selection of the cooking modes takes place automatically. And on top of that, smart cooking profiles will provide you with the right suggestions for efficiently preparing various dishes simultaneously. The result? Any member of your team will be able to carry out routine tasks after being quickly briefed.*

* For easyTouch® units only



Icon-based menu navigation makes operation easy and reliable even for unskilled staff.



TrayView:

- Keep tabs on what's being prepared on every shelf
- Precise indication of the remaining baking time for each shelf





Individualized operation for unbeatable results.

To handle professional requirements, the Convotherm mini has a manual mode for custom time, temperature and cooking mode settings. In addition, intelligent extra functions ensure consistent, perfect cooking and baking results.

Press&Go – Your favorites, right at your fingertips

With Press&Go, you can put your personal culinary creations into series production. Simply create your own elaborate cooking profile and save it with a distinctive picture in the unit. Your creations will always be available with a finger tap, and you will be able to transfer them anywhere with a USB drive.

BakePro

BakePro ensures that fresh (pre-proofed) and frozen products can be prepared easily while delivering top-quality results. With defined, optimal preparation sequences for various products, the multi-stage baking profiles guarantee perfect results and ensure that they will remain fresh for a long time. All you have to do is adjust the time and temperature. Being able to use the full available capacity saves time and money and ensures uninterrupted product availability – even during peak hours.*

Crisp&Tasty

Active moisture removal ensures that you will get results that are tender inside, yet super-crispy outside, in no time.



Custom cooking profiles can be saved easily and reproduced at any time.



BakePro in three levels guarantees perfect baking results.

* For easyTouch® units only

Sophisticated features for convenience and safety.

Cooking and baking with the Convotherm mini not only delivers perfect results, but also makes convenient and safe work possible.

ConvoClean system

The fully automatic ConvoClean system cleaning program ensures that the Convotherm mini stays perfectly clean at all times. The new express cleaning mode offers a ten-minute cleaning routine that is ideal for in between, even during peak hours. The CareStep rinsing function is designed to leave the cooking chamber looking like new and consistently dazzle customers.**

The benefit of enhanced safety: No contact with cleaning fluid when starting the cleaning process.

Our cleaning system is certified for unattended cleaning. This means you don't have to wait until cleaning is finished before going home. Or, after cleaning is finished, work can be continued immediately with no follow-up inspection.



SteamProtect

Automatic cooking chamber dehumidification before the door is opened helps prevent steam from escaping.*

SafeCoolDown

Both between cooking and baking processes with different temperatures as well as before cleaning, the oven temperature is safely lowered automatically while the door is still closed.

* For easyTouch® units only

** Comes as standard with easyTouch® units; optionally deselectable for standard units



Top "Made in Germany" quality

Since 1976, Convotherm has stood for uncompromising quality and durability – and in 1995 became the world's first combi oven manufacturer to be DIN ISO 9001 certified. Developed and made in Germany, every single Convotherm combi oven goes through a full functional test lasting several hours before leaving the factory.

Space can always be found for the mini.

It fits perfectly into any working environment not only due to its compact external dimensions. Thanks to the clever solutions for installation, it makes itself useful anywhere you like.

Two in one: The added benefit of flexibility

With the practical stacking kit, you can use two Convotherm minis one directly above the other. The mini easyTouch® is also available as a 2in1, which allows two cooking chambers to be controlled via a single control panel. Both solutions give you more capacity and versatility, especially at peak times. For example, you can steam in the top unit and bake in the lower one simultaneously.



An ideal solution, for example, for communal catering in retirement homes or rehabilitation facilities: Wherever professional food preparation and a personal atmosphere are equally important, the mini solutions for built-in installation are convincing.

Space-saving and practical: wall mounting

Even in the tightest quarters, an ideal spot for the Convotherm mini can be found. The unit can be easily and safely attached to the wall with the special wall bracket.

A built-in solution cuts a particularly good figure

Well thought out methods for built-in installation are available for the Convotherm mini. Whether space saving in a cabinet system or prominently in a front-cooking area: the professional combi oven can always be integrated perfectly.



Unrivaled service – worldwide

Always ready for operation thanks to a one-of-a-kind emergency program that ensures Convotherm combi ovens can still deliver good functional reliability after a technical malfunction. But if worse comes to worst, you can rest assured knowing that we have a worldwide network of service partners with outstanding qualifications based on our international training system. Our guarantee: Fast response times, on-call personnel, and available spare parts.

A wide variety of accessories. Perfectly fine-tuned for your needs.

Comprehensive and well-engineered accessories make working with the Convotherm mini even easier, more efficient, and more convenient:



Stacking kit

Two Convotherm minis on top of each other – that means double the benefit on the same footprint. Available with or without casters and drawers for cleaning agents.



Sheet pans and oven racks

Stainless steel sheet pans and oven racks with a non-stick coating for the Convotherm mini are available in GN sizes.



Wall mount

This convenient wall mount can be used to mount the Convotherm mini on a suitable wall and save a considerable amount of space.



Equipment stands
The stands for the Convotherm mini are made of high-quality stainless steel and comply with even the highest standards of hygiene. They provide stability and are available as mobile models upon request.



Cleaning agents and care products
All Convotherm cleaning and care products are optimally balanced for use with the ConvоКlean system cleaning program and are biodegradable.



Technical data

Unit model	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	46 / 54	55 / 67	70	-
Shelf size	2/3 GN	1/1 GN	1/1 GN	1/1 GN
GN containers with a depth of 20/40 mm	6	6	10	12
GN containers with a depth of 65 mm	4	4	6	8
Number of plates	4 (Ø 28 cm)	8 (Ø 26 cm)	12 (Ø 26 cm)	16 (Ø 26 cm)
Rated load with 1N~ 230 V 50/60 Hz	3 kW / 13.1 A	-	-	-
Rated load with 3N~ 400 V 50/60 Hz	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 ConvоКlean system

** Comes with base and easyTouch® as standard

The right mini for everyone

* Not available as mini black

** easyTouch® only



6.06 mini
(6 x 2/3 GN)



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



6.10 mini
(6 x 1/1 GN)



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



10.10 mini
(10 x 1/1 GN)



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

Your advantages with the mini

Three cooking modes: Steam, combi-steam, hot air	✓
Always ready for operation at once. Fast warm-up through use of the standby temperature	✓
3 moisture-removal settings (Crisp&Tasty).	✓
BakePro - 5 levels of traditional baking	✓
Overnight cooking with LT and Delta-T cooking	✓
250 cooking and baking programs and a favorite function with Press&Go	✓

Easy to operate

Full touchscreen 7" color monitor with easyTouch®	✓
Icon-based cooking for language-neutral, easy operation (easyStart and Press&Go)	✓
Automatic cooking and baking with product suggestions (easyStart)	✓
Load management for different products at the same time (TrayView)	✓
Shelves for individual loading and optimal cooking monitoring with a continuous overview of the remaining cooking times for all foods and shelves (TrayTimer)	✓
Visual and acoustic indicator as soon as foods on one shelf are finished	✓

Individually adjustable

Write your own recipes and save them with Press&Go	✓
Add your own recipe pictures	✓

Comprehensive safety

Easy, language-neutral operation thanks to menu and icon-based user guidance	✓
Automatic cooking chamber dehumidification before the door is opened (SteamProtect) for ideal operating safety.	✓

Clean in the blink of an eye

Fully automatic ConvoClean system cleaning program at a tap of your finger – also perfect for unattended cleaning overnight	✓
4 cleaning levels depending on the degree of soiling for excellent cleaning results	✓
Express cleaning function – finished in 10 minutes	✓
Quick Rinse function	✓



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