

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI section \_\_\_\_\_  
Approval \_\_\_\_\_  
Date \_\_\_\_\_

# Combi oven

OES 6.10 mini

Convotherm mini  
Standard

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



## Key features

- 4 operating modes: Steam, combi steam, convection, retherm
- Extra functions:
  - Crisp&Tasty – 3 moisture-removal settings
  - Reduced fan speed and auto reverse mode
- Control – digital tilt selector switch for easy temperature, time and core temperature settings
- ConvoClean system, fully automatic cleaning system (cleaning levels 1 to 4, CareStep) and Safe Cool Down function before cleaning
- Steam generated by injecting water into the oven cavity (without steam boiler)
- 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 (86-248°F) with guaranteed steam saturation
  - Combi-steam (212-482°F) with automatic moisture adjustment
  - Hot air (86-482°F) with optimized heat transfer
  - Retherm function

## Standard features

- Standard user interface
  - Press&Go – with quick access buttons
  - Digital display
  - Program list for saving custom cooking profiles
- Multi-point core temperature probe
- Robust rotary door lever with safety lock and sure-shut function
- Preheat and cool down function
- Flexible shelf spacing
- Steam reducer

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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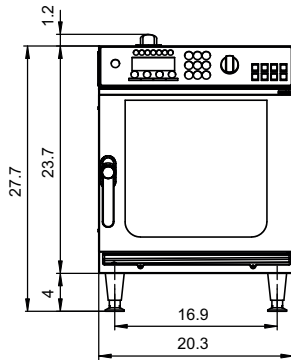
**Options**

- Matte-black-on-stainless-steel exterior
- Unit door with left-hand hinge
- Various voltages (single-phase on request)
- Fully automatic ConvoClean cleaning system can be deselected

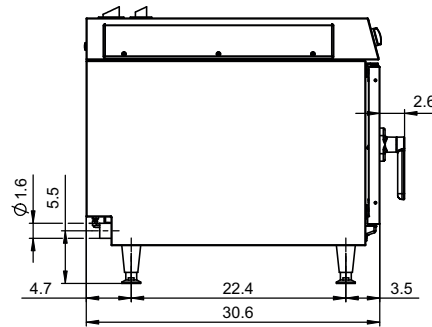
**Accessories**

- Spray head with continuously adjustable flow regulation
- ConvoLink – HACCP and cooking-profile management PC software
- Mini condensation hood pro
- Equipment stands in various sizes and designs
- Stacking stands
- Care products
- Pans
- Trays
- Racks
- Baskets
- Grilling accessories

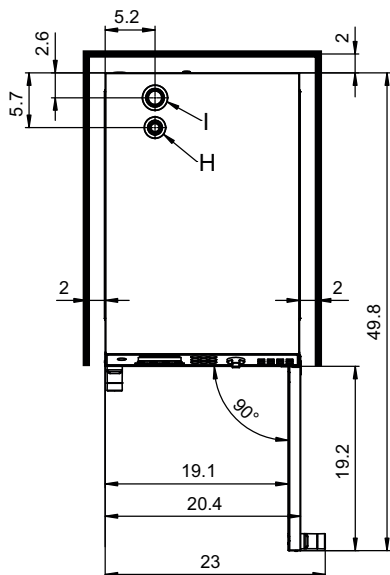
Front view



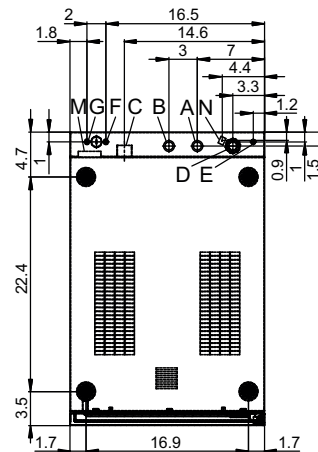
Side view



View from above with wall clearances

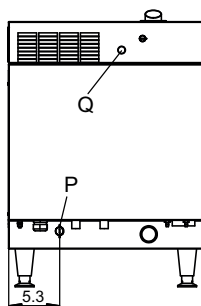


Connection points, bottom of unit



- 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  $\varnothing$  1.18"
- I Dry air intake  $\varnothing$  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<br>15-50P or L15-50P |
| Ground fault circuit interrupter (GFCI)      | according to UL 943<br>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<br>15-50P or L15-50P |
| Ground fault circuit interrupter (GFCI)      | according to UL 943<br>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<br>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<br>NEC NFPA70 |

\* SO, SOO, STO, STOO, SEO, SJO, SJOO, SJTO, SJTOO, SJE0, HSO, HSOO, HSJO, or HSJOO with or without suffix W

9733087\_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

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.