CONVOTHERM®

Combi oven

Convotherm mini pro

- Cmn 6.10 pro
  5 shelves 13" x 18"
- Electric
- Injection/Spritzer
- Right-hinged door

Key features

- Cooking methods: Steam, combi-steam, hot air
- Extra functions:
  - Crisp&Tasty - 5 moisture-removal settings
  - HumidityPro – 5 humidity settings
  - BakePro – 5 levels of traditional baking
  - Controllable fan, 5 speed settings
  - AirFry Mode
- easyTouch 7" TFT high-resolution glass touch display (capacitive)
- ConvoClean S2L – integrated cartridge cleaning system
- Integrated recoil hand shower
- Ethernet interface (LAN) and WiFi ready
- Unit suitable for built-in installation
- LED oven light
- Unit door with triple glazing and safety catch
- Unit rests flush on the installation surface for improved hygienics
- EasyRack - rack to easily accommodate both US sheet and GN pans
- UL KNLZ listed for ventless operation

Standard features

- Cooking methods:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- easyTouch user interface controls:
  - 7" TFT high-resolution glass touch display (capacitive)
  - Smooth-action, quick-reacting scrolling function
  - Intuitive, image-based user guidance
  - TriColor indicator ring - indicates the current operating status
- Climate Management:
  - Intelligent Steam Management
  - HumidityPro
  - Crisp&Tasty
  - AirFlowPro
- Quality Management:
  - BakePro
  - AirFry Mode
  - Preheat and Cool Down function
- Cleaning Management:
  - ConvoClean S2L - unique integrated Solid2Liquid cleaning system with cleaning cartridges - contactless, compact, biodegradable, space-saving
  - 3 intensity levels, Express Cleaning, QuickRinse, DryingStep, CareStep and Eco Cleaning
  - Safe Cool Down – safe cooldown function before cleaning (with door closed)
  - Cleaning profiles can be set as favorites individually
  - Cleaning calendar with option for forced cleaning
  - Demand-controlled cleaning agent dosing for maximum efficiency

Standard features

- Production Management
  - Automatic cooking with Press&Go with up to 399 profiles and load-dependent cooking time optimization
  - Integrated cookbook with 7 different categories
  - TrayTimer – load management for different products simultaneously
  - TrayView – load management for automatic cooking of different products usingPress&Go
  - Favorites management
  - HACCP data storage and event data log
  - ecoCooking - energy saving function
  - LT Cooking (low-temperature cooking)/Delta-T Cooking
  - AutoStart - start time preset
  - Manual steaming - option for increasing the humidity in hot air mode
  - Regenerate - flexible regenerating function with preselect
  - Message Step - display of preparation instructions
  - Manager and Crew Modus with password protection
  - Energy and water consumption display
- HygieniCare:
  - Hygienic handles (door and hand shower handles)
  - Hygienic Steam function

IPX5 ENERGY STAR UL LISTED COOKING APPLIANCE E360598 c UL NSF

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an Ali Group Company

1

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Standard equipment, continued

- Design:
  - Right-hinged unit door with triple glazing, safety catch, slam-shut function, venting position, and LED oven light
  - Steam generated by injecting water into the cooking chamber
  - Unit rests flush on the installation surface for improved hygienics
  - Multi-point core temperature probe
  - Integrated recoil hand shower
  - Unit suitable for built-in installation
  - Side panels and rear panel completely removable for easy service access
  - USB-A and USB-C ports
  - Ethernet/Cellular-Module interface (LAN) and WiFi module (accessories)
  - EasyRack – rack to easily accommodate both US sheet and GN pans
  - EasyStack – seamless stacking of two units
 - MaxiCavity – best ratio of oven cavity volume to unit size

Options

- ConvoSense - Optical food recognition with innovative assistance system (artificial intelligence for automatic recognition - understanding - action)
- SmartDoor with AutoLock, AutoVent, AutoOpen
- Available coated in black
- Unit door with left-hand hinge

Accessories

- Production Management: KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring units from anywhere
- mini pro CH FE Condensation Hood Accessory with grease filter and front extraction - also available in black and for stacking kit
- Equipment stands in various sizes and designs
- EasyStack – stacking set
- Care products for ConvoClean fully automatic cleaning system (S2L)
- Sheet pans, oven racks, containers
- WiFi module

CONVOTHERM®

Cmn 6.10 pro

Front view

S T   F1 G1

27.3

19.6

Side view

2

Ø 1.6
2.2

2.2   C   27   2

31.2
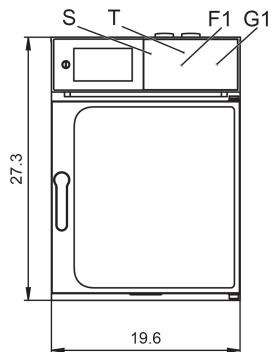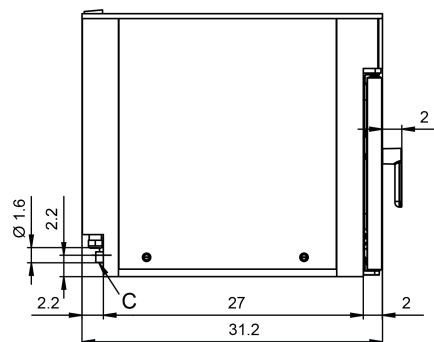
View from above with wall clearances

11.8   2.8
2.6
1.2

I H P
R

33.2 31.2

2

2

U(4x)

49.4

90°

18.1

18.2
19.8
21.8
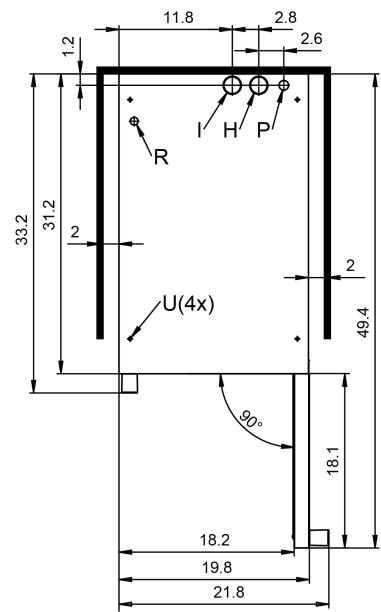
Connection points, bottom of unit

9.3
4.9
2
0.6   0.8

N   D A   C M E
2.7

4.9

1.6   R   18.1

23.9

U(4x)

1.1   17.4
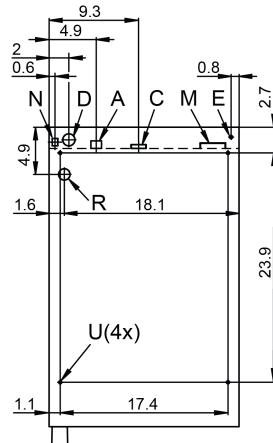
A   Water connection 1 x G 3/4'' (adapter for 3/4" GHT-M included)
C   Drain connection Ø 1.6"
D   Electrical connection
E   Protective equipotential bonding system
F1 Slot for rinse aid cartridge
G1 Slot for cleaning agent cartridge
H   Air vent Ø 1.9"
I   Dry air intake Ø 1.9"
M   Safety overflow 2.6" x 0.8"
N   Ethernet connection RJ45
P   Hood electrical connection
R   Hood control cable connection
S   USB-C port / USB-A port
T   WiFi module - Accessories
U   Mounting point accessories (STK/hood)

Rear view

H   I

E M C   A   D

Cmn 6.10 pro
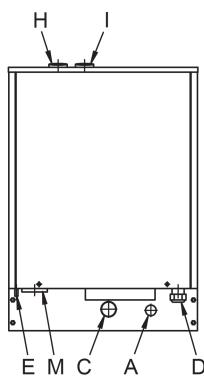
Dimensions and weights

Dimensions including packaging

Width x height x depth	22.8 x 33.9 x 35.8"

Weight

Empty weight without packaging	161 lbs
Packaging weight	31 lbs

Safety clearances*

Right-hand side**	2"
Left-hand side**	2"
Top***	20"

* Minimum clearance to heat sources, 20".

** For servicing, a greater distance is recommended.

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

Loading capacity

Quantity

Baking tray GN 1/1	6
13" x 18" half size sheet pans	5
12" x 20" by 2 1/2" steam table pans	5
12" x 20" wire fry baskets	5
Plates, max Ø 11"	10

Max. loading weight

Per combi oven	44 lbs
Per shelf level	11 lbs

Electrical supply

3~ 208/240V 60Hz (3/PE)

Rated power consumption	5.8/7.7 kW
Rated current	16.1/18.4 A
Plug*	NEMA 15-30P
Power supply cord gauge 3 phase	AWG 10
Ground fault circuit interrupter (GFCI) (recommended)	According to NFPA and NEC

* Canada: NEMA 15-30P plug preinstalled
USA: No plug supplied. The plug is to be selected and installed only by qualified service personnel or electricians. Use only a UL listed grounding type attachment plug rated for 208-240V, 30 AMP minimum, 3PH, 4 wire.

Cmn 6.10 pro

Water connection

Water connection*

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. Dirt filter and/or sediment filter mandatory.
Water supply	1 x G 3/4'' connection thread, 3/4" GHT-M (garden hose connection as a brass adapter included). 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	22 - 87 psi (1.5 - 6 bar)

Unit drain

Version	Naturally ventilated pipe to open pan or drain/channel, min. 1" ventilation clearance. The connection between the drain pipe and the sewer system must be located outside the perimeter of the unit's base area. Due to potential wastewater vapors, there must not be a drain connection or open sewer line below the unit's base area.
Type	Depending on the length of the line and the elements used in the line, the minimum inner diameter of the line is 1 ½" to 2".
Slope for drainpipe	min. 5% (3°)

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

Water quality

Water quality

General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 360
Hardness	70 - 360 (4 - 21 gpg)
pH Factor	6.5 - 8.5
Cl^- (Chloride)	max. 60 ppm
Cl_2 (Free Chlorine)	max. 0.2 ppm
SO_4^{2-} (Sulphate)	max. 150 ppm
Fe (Iron)	max. 0.1 ppm
SiO2 (Silica)	max. 13
NH2Cl (Monochloramine)	max. 0.2 ppm
Temperature	max. 104 °F / 40 °C
Water pressure	22 -87 psi

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

Water consumption

Water consumption*

Average consumption when cooking**	0 - 5.2 gph
Max. water throughput	2.6 gpm

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

** Incl. water required for cooling the wastewater.

Emissionen

Dissipated heat*

Latent	1300 BTU/h
Sensible	1600 BTU/h
Wastewater temperature	max. 140 °F / 60 °C
Decibel rating	max. 70 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

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.

ACCESSORIES

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

Stacking set

Combinations allowed	mini pro 6.10 on mini pro 6.10 mini pro 6.10 on mini pro 10.10

mini Pro CH FE Condensation Hood Accessory

Electrical supply*	
Rated voltage	208/240 V
Rated power consumption	215 W
Rated current	0.7-0.8 A
Dimensions without packaging	
Width x height x depth	20 x 10 x 34"
Weight without packaging	63 lbs
Top safety clearance**	20"

* Integrated power supply via combi oven

** 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.