

mini. compact creativity.



Convotherm mini.
The compact combi oven for a broad range of ideas.



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Advancing Your Ambitions

For those with more ideas than space

The Convotherm mini is a genuine all-rounder. While unbeatably compact, its enormous range of capabilities is a real surprise. Ideal for cafés and snack businesses. For fast food and food to go. For delivery services and restaurants. For maximum creativity in the smallest space.

- ▶ **Compact:**
At a width of only 51.5 cm, get the best ratio of footprint to load quantity.
- ▶ **Flexible:**
Full-fledged combi oven with 3 different cooking modes. Available in 3 different sizes and 10 versions.
- ▶ **Digital:**
Thanks to WiFi and the KitchenConnect® network solution.
- ▶ **Sustainability:**
Durable quality, low water and energy consumption, high ease of servicing.



Convotherm mini 10.10



Convotherm mini 6.10
matte black exterior



Small cafés & snack bars: Flexible baking and cooking directly on or behind the counter. (P. 6-7)



Cafés with several locations: A broad variety around the clock. Intelligently connectable. (P. 8-9)

One for all

Its minimal footprint creates maximum opportunities for the Convotherm mini for everything to do with cooking and baking. It replaces many other appliances, like a deep-fryer, microwave, contact grill, toaster or oven. The mini stands out with speed and high throughput too – enjoy times savings of

around 40 percent as compared to traditional cooking systems. Add to that its amazing user friendliness, regardless of whether for professionals or semi-skilled personnel. And when the work is done, the ConvoClean cleaning program takes care of cleanliness effortlessly and fully automatically.

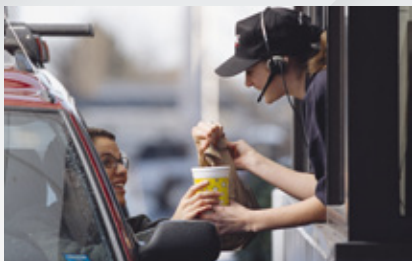


Convotherm mini mobil

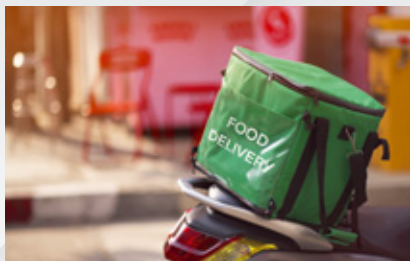
Convotherm mini easyTouch 2in1

Convotherm mini. The best choice if ...

- ▶ Every centimeter of space counts
- ▶ You want the freedom to choose any orientation – hanging or on the counter
- ▶ You want to enjoy all the advantages of steam, hot air and combi-steam
- ▶ The counter needs to be stocked quickly every morning
- ▶ Your range includes fresh baked goods
- ▶ A wide variety of different foods and methods of preparation are needed
- ▶ Flexible mixed loads are a fact of life
- ▶ Process reliability and consistent results are of decisive importance
- ▶ You need the option of a network connection
- ▶ Automatic cleaning with no direct contact with the cleaning agent is important



Fast food & food to go: Multi-functional and compact. Consistent quality across all locations. (P. 10–11)



Delivery service: Fast and flexible. So all your foods are appetizing when delivered. (P. 12–13)



Restaurants: The perfect station appliance for small quantities or for regeneration. (P. 16–17)

Compact all-rounder for unlimited creativity.

The areas of application for combi ovens cover an extremely broad range of scenarios. And the Convotherm mini family is just as varied. There are more than ten versions, so everyone can find the mini that perfectly meets their needs. Whether for snacks and baked goods, quick or more demanding dishes, across the counter or for delivery – the Convotherm mini always stands out with its perfectly tailored advantages.

► **Over 10 versions**

3 different sizes, 6.06, 6.10 and 10.10, black and mobile, easyTouch® and Standard.

► **Electric Spritzer**

Fast steam generation and more compact design using direct water injection.

► **7" TFT HiRes glass touch display**

Brilliant resolution, intuitive operation.

► **Connectivity**

With WiFi and with KitchenConnect® Solution for networking and data management.

Convotherm mini 6.06



► **4 intelligent Function Management systems for the best results every time**

► **Climate Management**

Intelligent solutions for an ideal cooking and baking climate.

► **Quality Management**

Functions and features for first-class results.

► **Production Management**

Well thought out technology for easier, safer and more efficient workflows.

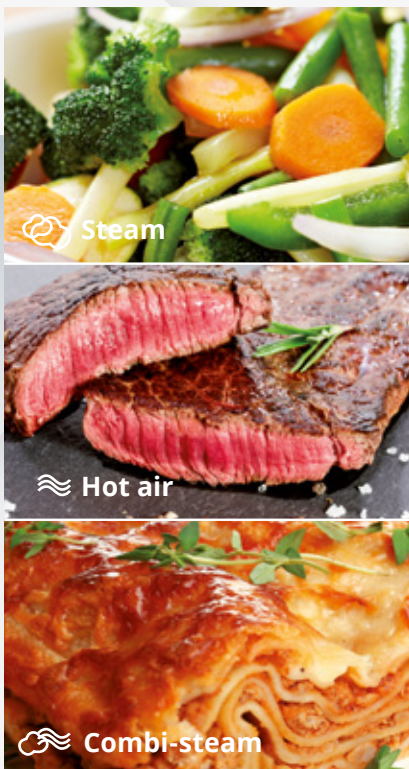
► **Cleaning Management**

Environmentally friendly overall concept for perfect cleanliness and hygiene, when and how you want it.

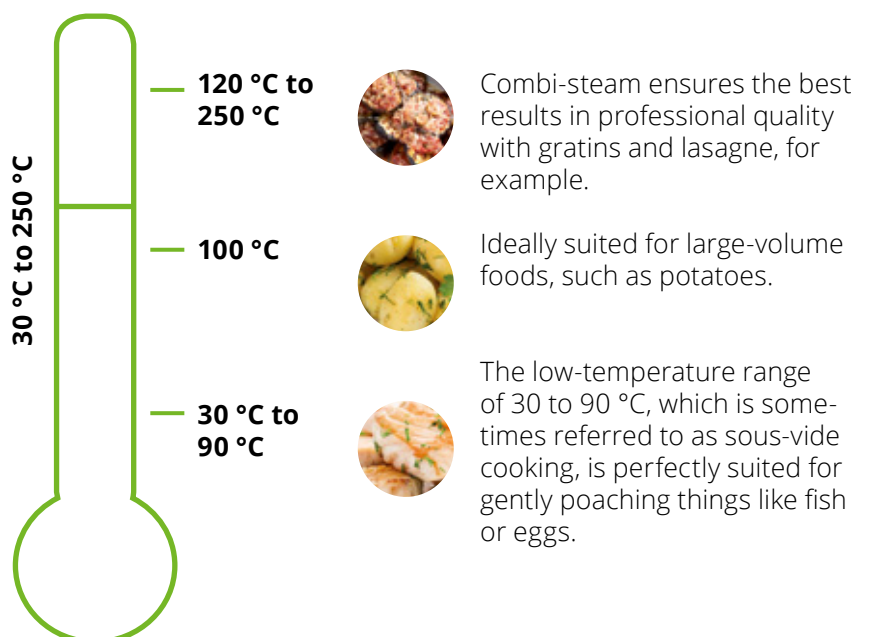
The mini creates more possibilities:

- ▶ **Automatic cooking with Press&Go**
Process reliability with up to 399 stored cooking profiles available at the touch of a button.
- ▶ **BakePro**
3 levels of traditional baking.
- ▶ **Hygienic surfaces**
Door handle and user interface with antibacterial coating.
- ▶ **Door slam function**
No manual latching required.
- ▶ **Condensation Hood Pro**
Powerful condensation hood deals with vapors and odors.

- ▶ Only 51.5 cm wide
- ▶ Full-fledged combi oven with 3 cooking modes
- ▶ Time savings of about 40% compared to conventional ovens
- ▶ Enhanced with many innovative functions from the maxx pro family
- ▶ Mixed and full loads
- ▶ Manual or automatic cooking
- ▶ Super easy "Common Controller" operating concept
- ▶ Open-Cloud-based networking solution and WiFi
- ▶ Even more precise results through optimized automatic compensation while cooking using Press&Go
- ▶ Stackable
- ▶ Also in matte black for a stylish appearance for front-of-house cooking



The persuasive versatility of steam



If “small & excellent” defines your concept.

Whether a cozy café, small kiosk or snack bar: Serving guests quickly with freshly prepared delicacies in close quarters is a real art.

The Convotherm mini masters this challenge brilliantly. It combines minimalistic space requirements with the maximum in flexibility and range of performance.

One for all

Especially when space is at a premium, it makes sense to replace a convection oven, sandwich grill, deep fryer etc. with a single Convotherm mini with a width of only 51.5 cm. No matter whether crisp, crunchy or succulent: You can cook with either steam, hot air or with a smart combination of both, depending on the type of food. If a number of different foods are needed at the same time, the Convotherm mini comes to your aid with the option of flexible mixed loads. And fresh baked goods are always a success and of bakery quality with the BakePro function.

Easy to learn and simple to operate

Thanks to the icon-based menu navigation, operating the Convotherm mini easyTouch® is simple, reliable and mainly language neutral, even for semi-skilled staff. The Press&Go function with integrated cookbook makes automatic cooking possible at the tap of a finger. Personal favorites can be recognized at a glance by their image. The MessageStep function allows insertion of custom notes between the individual profile steps.

Your advantages at a glance:

- ▶ Fits in every kitchen & behind every counter
- ▶ Full performance spectrum of a professional combi oven: steaming, baking, roasting, grilling, regeneration, etc.
- ▶ One universal appliance instead of many appliances
- ▶ Unlimited creativity on a minimalistic footprint
- ▶ Large capacity despite small external dimensions
- ▶ Favorite recipes can be saved in the cookbook at the tap of a finger
- ▶ Can also be operated without a hood
- ▶ Fully automatic cleaning



The mini black with a Condensation Hood Pro makes an especially good impression in front-of-house cooking.

In the mini Standard, all important functions can be operated easily and with a clear overview using manual controls.



Get going even without three-phase voltage

If no three-phase voltage is available, a Convotherm mini 6.06 can also be connected to a 230 V/16 A socket. That saves you expensive electrical installation work and provides more flexibility. As a spritzer, the mini delivers fast, water- and energy-saving steam generation without long heat-up times. The mobile version even makes working outdoors with the mini possible – with no water or drain connection necessary.

Elegant on the outside with hygienic cleanliness inside

The functional, attractive design of the Convotherm mini is an ideal accent either on or behind the counter. Especially the mini black with its matte black surface, it is an eye catcher that attracts attention and doesn't show fingerprints. The Convotherm Cleaning Management feature ensures that the mini is not only hygienically clean, but with its gleaming interior, is an optical highlight ideally suited for front-of-house cooking.



Small, but powerful: Baking with the mini 6.10

3 sheet pans of croissants at 70 g each in 20 min. = **72 pcs. per hour**

4 sheet pans of pizza slices in 12 min. = **120 pcs. per hour**

For tasty variety in all branches.

Cafés that like to pamper their guests with breakfast, midday specials and fresh sandwiches all day long as an attractive form of additional business, can depend on the Convotherm mini as a flexible, multifunctional and reliable all-rounder. What's more, it can also be networked, which facilitates planning and optimization across different locations.



For a complete culinary spectrum

Fresh baked goods, tasty snacks or more sophisticated culinary creations – the Convotherm mini accomplishes any task with class. The BakePro traditional baking function creates an ideal, consistent oven climate for all baked products. Snacks and small dishes are especially successful with gentle and healthy steam cooking. And the Crisp&Tasty function provides exceptionally crispy results when needed.

A big deal in terms of variety, capacity, quality and quantity

The Convotherm mini offers a surprisingly high capacity on its small footprint. For instance, when stocking the counter with fresh baked goods quickly in the morning is what matters, the Convotherm mini scores high marks thanks to Press&Go enabling batch cooking at the press of a button, and giving completely uniform results across all shelves. At midday, on the other hand, flexible mixed loads make it possible to offer various attractive set meals all at the same time: A different food is prepared on each sheet pan, each with individualized timing – and with no flavor or aroma transfer.

Fast and efficient evaluation, for learning and optimizing

Even with the very first additional location, KitchenConnect® comes into play – the open-Cloud networking solution from Welbilt that allows you to link and manage all appliances in real time. Get a centralized overview of trends, sales hits and slow sellers, for example. Learn more every day to optimize the range you offer. The operating logic and graphical user navigation are the same for all appliances of the Welbilt brand family. That makes the Convotherm mini especially intuitive and future oriented.



The entire product range at any time: Baking and cooking with the mini 6.10

4 sheet pans of baguettes in 12 min. = **60 pcs. per hour**

4 grill racks with chicken breast in 12 min. = **96 pcs. per hour**

Your advantages at a glance:

- ▶ An attractive appearance that is an eye-catcher – also in matte black
- ▶ Full performance spectrum on a small footprint: steaming, baking, roasting, grilling, regeneration, etc.
- ▶ Faster and greater capacity than many separate appliances
- ▶ No warming or thawing of frozen baked goods before baking thanks to BakePro
- ▶ Baked goods stay fresh and crisp longer
- ▶ User-friendly automatic cooking with Press&Go
- ▶ Online menu modifications with KitchenConnect®
- ▶ Results in perfectly uniform quality across all branches, even with personnel having little training
- ▶ Optimal hygiene through automatic cleaning



Flexibility and diversity: The capacity of the 10.10 is convincing in every respect. And with the practical stacking kit, two cooking modes in parallel are even possible.

Quality at your fingertips quickly.

The Convotherm mini is totally in its element in the fast food sector, at service stations and everywhere that food to go is served across the counter. With its width of only 51.5 cm, it can be integrated into every kitchen system with ergonomic perfection. It's the ideal helper to produce standardized foods and snacks quickly and with especially low fat across all locations.

Healthy and low-fat cooking with Crisp&Tasty

Light and healthy foods are also trending in the fast-food and food-to-go markets. With its four management functions, the Convotherm mini can play to its strengths as a combi oven: For example, hot-air cooking and roasting with single-digit temperature accuracy is not only especially fast with Crisp&Tasty, but also requires significantly less fat. Foods become particularly crispy and crunchy on the outside – but since the rapid heat does not overcook them, they remain tender and succulent inside. The result is wholesome delicacies that can be kept warm perfectly for a significantly longer time.

Simple operation, consistent results

In contrast to deep fryers, panini grills etc., the Convotherm mini is a universal appliance for preparing a diverse range of foods.



The mini fits seamlessly into any location – and is ideal for foods that are both fast and tasty yet low in fat.

Thanks to the intuitive easyTouch® user interface, it can be operated effortlessly and reliably even by changing personnel. BakePro ensures the counter will be stocked with fresh baked goods all day long. With Press&Go for automatic cooking, consistent cooking results can be reproduced at the tap of a finger with uniform quality time and again. The optimal arrangement of the cooking chamber also ensures the best, uniform, results from top to bottom. And with its three different sizes, you will always find the right mini for your load quantities.

Your advantages at a glance:

- ▶ A perfect complement to existing equipment
- ▶ Minimized external dimensions, because millimeters often make the difference
- ▶ The perfect solution for new, special-offer or seasonal products
- ▶ Automatic cooking at the tap of a finger
- ▶ Simple operation for the best in process reliability
- ▶ Consistent quality, regardless of who operates the appliance
- ▶ Central trend analysis for each individual location – online with KitchenConnect®
- ▶ Cloud-based remote diagnostics in the event of a problem
- ▶ Perfect cleaning results with low expenditure of time and effort
- ▶ No contact with cleaning fluid for the highest occupational safety
- ▶ Cleaning Scheduler for reliable cleaning at the desired point in time



Sustainable quality and the best in easy servicing

When you serve hurried customers and guests all day long, you need to be able to rely on your equipment with no compromises. In terms of engineering, manufacturing and materials, the Convotherm mini defines the premium standard in its class – which ensures the best in quality and reliability. In that infrequent case of need, the KitchenConnect® networking solution even makes online troubleshooting possible. That means the service professionals at Convotherm are in the know right away and are always ready to help with the necessary spare parts. And the appliance continues to operate in emergency mode in the meantime.

Perfect cleanliness and hygiene at all times

The mini's fully automatic, 3-level ConvoClean cleaning program makes keeping it clean and hygienic effortless. If needed, even in only about ten minutes on the fly. Thorough cleaning overnight is possible thanks to its special certification for unattended operation. Cleaning can be defined and monitored centrally online so that hygiene and food safety are always safeguarded even with frequent changes in personnel. The ready-to-use, biodegradable cleaning fluids from Convotherm are completely contact-free and very easy to dose, in contrast to conventional tablets.

Cool alternative for more flexibility: Mixed loads in the mini 6.10

1 sheet pan of bacon in 6 min.
= **150 strips of bacon per hour**

1 sheet pan of hash browns in 11 min. =
75 portions per hour

1 sheet pan of chicken nuggets in 10 min. = **6 kg per hour**

1 sheet pan of chicken wings in 14 min.
= **6 kg per hour**



The compact all-rounder for delivery service.

The delivery business is growing rapidly and modern concepts such as ghost kitchens or Cloud kitchens are blazing the trail for completely new business models. These allow quick reactions to new trends and the development of foods that are easy to create and specially designed for delivery. An innovative, future-oriented sector – ideal for the compact, versatile and flexible mini.



The small multifunctional wonder

With a Convotherm mini, your ghost kitchen designed for efficiency is almost completely equipped. Despite its compact dimensions, it offers an exceptionally broad range of capabilities as a full-fledged combi oven: The mini lets you steam, roast, bake, cook au gratin, grill, deep fry or regenerate and more. This makes it possible to produce larger quantities of the same foods, but also a flexible switch between different cuisines as needed. This saves you cost and space when compared to what other appliances would require, but also many paths and activities in the kitchen.

A champion in the battle against the clock

In the delivery service, the clock ticks even faster than in the usual catering business. That's why, as a powerful combi oven, the Convotherm mini carves out those decisive extra minutes for you: Steams transfers heat to the food being cooked exceptionally quickly so that the cooking operation is significantly faster than with conventional approaches. And with automatic cooking using Press&Go, both main dishes and side dishes are a success at the press of a button in only one appliance – and always with reliable, top quality, even with semi-skilled personnel.



Convotherm Quality Management: The regeneration function allows dishes prepared in advance to be brought to perfection even in meal trays.

Full flexibility in ghost kitchens: Delicious variety in the mini 6.10

4 sheet pans of dim sum in 8 min.
= **560 pcs. per hour**

4 sheet pans of spring rolls in 10 min.
= **240 pcs. per hour**

4 sheet pans of burritos in 10 min.
= **192 pcs. per hour**

4 sheet pans of chicken wings in 14 min.
= **24 kg per hour**



Even more flexibility on the smallest footprint: The mini 2in1 with two separate cooking chambers makes it possible to grill and steam at the same time, for example.

Your advantages at a glance:

- ▶ Fits in every professional kitchen – even in pop-up kitchens
- ▶ Maximum flexibility
- ▶ Full performance spectrum of a combi oven: steaming, baking, roasting, grilling, regeneration, etc.
- ▶ Replaces things like a grill, deep fryer and cooking pots in the smallest space possible
- ▶ Very easy operation thanks to Press&Go – even at peak times
- ▶ Favorite recipes can be saved in the cook-book at the tap of a finger
- ▶ Consistent quality, regardless of who operates the appliance
- ▶ Optimal hygiene through fully automatic cleaning



For satisfied customers at the point of delivery

With its four management functions, the Convotherm mini is true-to-brand in delivering first-class quality that is maintained exceptionally well on its journey to the customer. With the ideally configured Convotherm Climate Management system, vegetables, for example, retain their color and flavor and arrive at the customer's still tasty and appealing even after being kept warm for a longer period. And with the unique Crisp&Tasty feature, the mini ensures that crispy foods still have that coveted crunchy texture and wonderful flavor when consumed at home.

Smart efficiency: The Convotherm mini with KitchenConnect®.

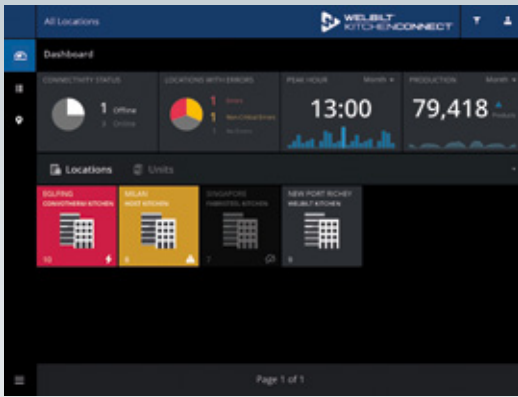
Thanks to KitchenConnect®, working with your minis can be exceptionally efficient and customer oriented. Cloud-based networking allows either a handful or more than 1000 appliances to be controlled, monitored and updated from anywhere. And with data and information updated daily, you can optimize your range and processes on an ongoing basis.

The full potential of digitalization in cooking

Working with the Convotherm mini generates a wealth of data and information – and provides the perfect basis for optimal analysis, evaluation and planning of all cooking and baking processes. KitchenConnect® allows customized and clearly focused online remote access to this appliance data – Cloud-based and secure. Use KitchenConnect® right on your monitor to conveniently take care of all your

- Asset and service management
- Efficiency and quality management
- Menu management





Comprehensive appliance information, such as branch and appliance ID, location, status and installation data.

Asset and service management: Complete control in your kitchen

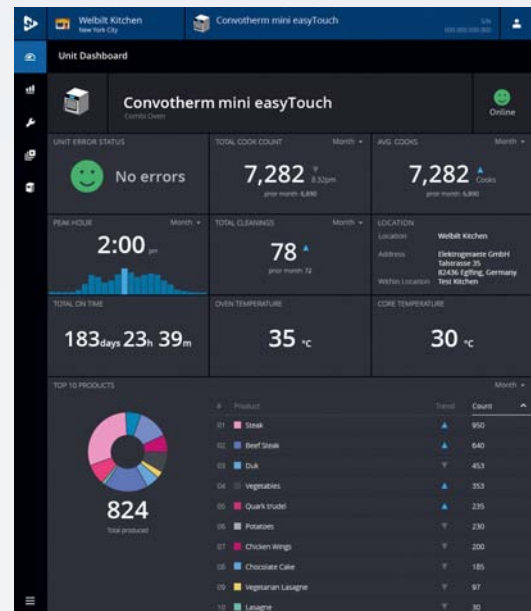
Various different customizable dashboards give you an overview of all the information relating to your appliances for planning, control and service at all times.

- Network 1-1000 appliances or more
- Simple management of all appliances at different sites
- Display of all relevant production information for every appliance
- Recognize site-specific trends
- Immediate, detailed error messages
- First-time fixes: Enables remote analysis of many malfunctions
- Working with a digital twin: Precise information for service professionals concerning malfunctions, required spare parts, etc.
- Effective access control through encryption and user profiles

Efficiency and quality management: Learn from your data

Use this data and the information it provides to continually optimize all your cooking and baking processes. Attain daily improvement with the help of KitchenConnect®.

- Increase the continuous utilization of all appliances
- Quickly recognize and take action when trends change
- Avoid over production and faulty production
- Safeguard quality standards with transparent real-time data
- Automatic detection, documentation and storage of all HACCP data
- Comprehensive report management for automated and focused reporting: The right information at the right time and for the right people

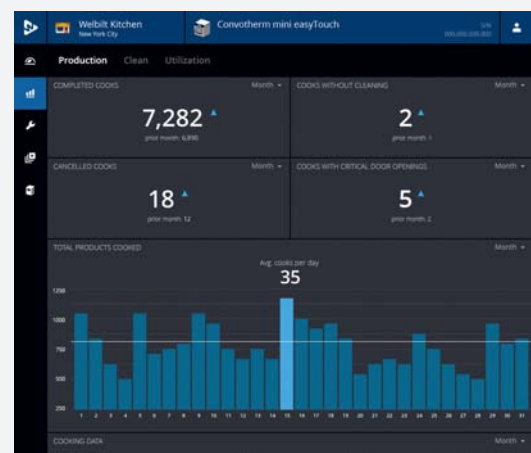


Detailed information such as product highlights, timing, peak and average values.

Menu management: Digital cookbook – and more

KitchenConnect® opens up completely new ways of combining creativity and efficiency in cooking and baking.

- Access to the “Recipes Around the World” community – including a recipe collection available for download that’s growing all the time.
- An option to create your own digital collection of recipes
- Remotely pass menu adaptations in parallel to a virtually unlimited number of appliances located at different sites



Display of events with relevance for quality, such as omitted cleaning cycles or canceled cooking processes.

A powerful little helper in quality kitchens.

The best tools are always in use whenever high quality cuisine is pursued. And that's why the Convotherm mini is the perfect companion to provide support with the preparation or regeneration of smaller quantities in professional catering kitchens.

A powerful station appliance in the professional kitchen

Especially in the demanding à-la-carte business, the Convotherm mini makes a perfect, flexible station appliance. With its minimalistic footprint, there's space for it in every professional kitchen. In terms of its performance, though, the mini is a full-fledged combi oven that is effortlessly up to the most demanding tasks. It can replace many specific appliances, such as a sous-vide bath for poaching, a holding cabinet or a dehydrator. And for gentle overnight cooking, you can rely on the mini, with no need to block your large appliances.



With its flexible wall bracket, space can be found for the mini anywhere.



The mini Standard control panel keeps the essentials in focus.



Your advantages at a glance:

- ▶ Fits into every professional kitchen, on the counter or mounted on the wall
- ▶ No hood necessary
- ▶ Full performance spectrum for all cooking methods
- ▶ With TrayTimer, enjoy full control with different, parallel orders
- ▶ Precise maintenance of the core temperature when poaching sensitive pieces of meat
- ▶ The perfect helper for daily mise en place
- ▶ Quick and easy operation both with easy-Touch® and using the standard control panel
- ▶ Automatic start preselection, perfect for the break between midday and evening operations
- ▶ No lost time before, after-hours or during service hours thanks to fully automatic cleaning



**Small all-rounder, big performance:
The mini 6.06 as a station appliance**

4 sheet pans* of blanched vegetables
in 8 min. = **28 kg per hour**

4 sheet pans of sous vide salmon in 22 min.
= **64 pcs. per hour**

4 sheet pans of steak grilled medium
in 6 min. = **160 pcs. per hour**

4 au gratin sheet pans in 10 min.
= **120 portions per hour**

*Containers with a depth of 65 mm

**The small appliance you
can rely on**

At a width of only 51.5 cm, the Convotherm mini fits into the most demanding professional kitchens at any station. That means as a chef, you have direct access to a powerful appliance in every situation without having to leave your station. No matter whether you are freshly preparing special side dishes or small delicacies, or want to gently regenerate or hold foods prepared beforehand – the mini has always got your back.



The mini Standard is the perfect appliance for experts. For example, in à-la-carte service, where it provides support with all the functions necessary for holding or regeneration.

**Convotherm mini Standard.
Simply professional.**

The watchword "less is more" is realized brilliantly on the Convotherm mini Standard control panel where a single glance provides clarity. Classic controls like switches, rotary selectors and buttons enable operation of all essential functions easily, quickly and individually, holding special appeal for professionals.

Of course, the mini Standard also has quick access buttons for saving favorites. And in terms of performance, flexibility and convenience, it by no means takes a back seat to the other family members with a touch display.

The Convotherm Function Management systems: Innovative performance diversity optimizes your work.

Tempo, quality and flexibility: Your customers and guests demand a great deal from you and your team every day. That's why the Convotherm mini with its 4 Function Management systems helps you maintain continuous top performance. It takes over many tedious routine tasks and delivers optimized processes and results.



climate management

The right climate in the cooking chamber is decisive for cooking and baking. Automatic or controlled individually – the Convotherm mini ensures that every type of baked good or cooked food is reliably given the right amount of moisture, thanks to an exceptionally effective steam saturation control system. If crispy crusts are also required, precisely circulating hot air and moisture removal provide perfect results.



production management

No matter whether fully automatic or in manual mode, whether single or mixed loads – the many intelligent features enable the Convotherm mini to ensure that you maintain a total overview, even when things become a bit hectic. That means you can work efficiently and with clear focus as well as with less stress.





quality management

The best cooking and baking results are not a coincidence, but are instead obtained with the help of special functions the Convotherm mini features: Sophisticated sensor technology, an exceptionally well-thought-out air flow as well as an intelligent, individually programmable interaction of moisture, hot air and time for every food – the Convotherm mini ensures optimal quality.



cleaning management

Perfect cleanliness is indispensable in cooking and baking. That's why the Convotherm mini is equipped with a fully automatic and especially simple, reliable and environmentally friendly cleaning system that is even certified for unattended operation. What's more, the innovative HygieniCare package provides an extra plus for hygiene in the kitchen.

The perfect climate for every food.

Whether steaming, stewing, grilling, gratinating or baking – the Convotherm Climate Management in your Convotherm mini always ensures a perfect cooking climate. Tender and succulent foods are always given just the right amount of moisture, and those that must be crisp and have a nice crust get the perfect touch of extra heat. Naturally, always with optimized efficiency in terms of both time and energy consumption.



Quick moisture removal: Crisp&Tasty

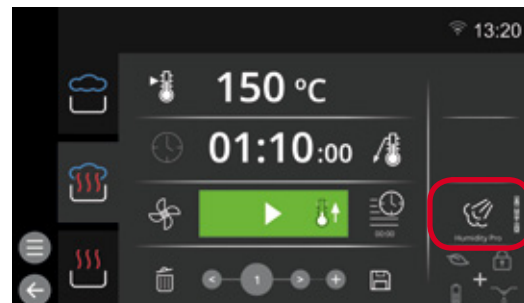
The Crisp&Tasty function in the Convotherm mini ensures the fastest top results when it comes to a crispy finish. The active removal of steam and the simultaneous introduction of fresh air dehumidify the cooking chamber in no time. Afterwards, the food attains an appetizing crispness by means of pure hot air. The 3 levels of moisture removal can be selected manually or programmed.

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.

Moisture on demand: HumidityPro

As of 30 °C, the HumidityPro feature provided by the Convotherm mini in combi-steam mode allows you to manually set the moisture to the exact level you desire, or make use of automatic regulation. Obtain the most succulent cooking results, customized for perfection. Also ideal for holding food. Easily adjustable in three levels, no percent values need to be entered.



3 levels of additional moisture with Humidity Pro can be selected in combi mode.

Optimal solutions for the best results.

The unique functions and features provided by Convotherm Quality Management help you get food on the table or across the counter in consistent first-class quality. That's how the mini ensures optimal consistency, volume and freshness in your dishes and baked goods – for satisfied guests and customers, who will look forward to a return visit.

From sensitive to quick: Airflow Management

No matter whether the precise introduction of moist or dry air is required, or rapid moisture removal from the cooking chamber climate: Thanks to the variable fan speed with automatic reversal as well as the sophisticated air flow technology, you can always obtain perfectly uniform, top-quality results using the Convotherm mini, even with the most sensitive products.

BakePro

The BakePro 3-level baking function in the Convotherm mini ensures ideal, constant cooking chamber conditions for all baked goods, regardless of whether they're fresh, pre-proofed, frozen, or parbaked. Frozen baked goods do not need to be warmed or thawed. BakePro ensures optimal rising, ideal elasticity of the crumb and an optimal sheen as well as freshness that lasts longer. All you have to do is adjust the time and temperature. Being able to use the full available capacity ensures uninterrupted product availability – even during peak hours.



Accuracy down to one degree: Core temperature probe

The Convotherm mini has a multi-point core temperature probe with insertion error detection as well as an optional, externally insertable sous-vide sensor. This means the temperature in the food can always be determined with precision.

Finished to a tee: Regeneration function

With the Convotherm mini's regeneration function, foods can be prepared in advance and then easily finished at the appropriate time. Your customers always get fresh dishes, and both work time and the associated personnel costs are reduced.

Smart technology for efficient processes.

With its sophisticated combination of intelligent solutions, the Convotherm Production Management system lightens your work load and makes it more reliable and efficient. This means the mini helps you and your team to accomplish peak performance time and again – even when things get a bit crazy in the kitchen.

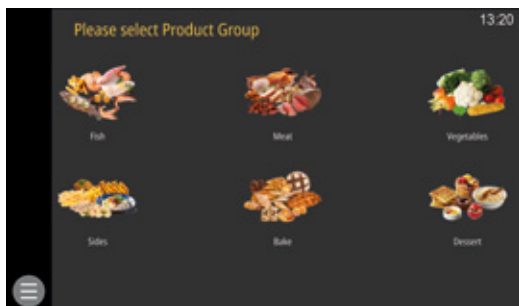
Automatic cooking with quick access buttons: Press&Go

In your stressful everyday work routine, Press&Go offers a welcome breather – and helps with frequently changing personnel as well: They can get started right away in many different product categories. The preheating, compensation for heat losses – for example when the door is opened or with different load sizes – as well as the selection of the cooking and baking modes takes place auto-

matically. The integrated cookbook with six preset product categories allows storage of up to 399 cooking profiles with up to 20 cooking steps each that can be retrieved at the tap of a finger. Cooking profiles that complement each other for efficient mixed loads are shown to you automatically and you can always keep your favorites in focus.

Maintain an overview during automatic cooking: TrayView

With rolling mixed loads, the Convotherm mini HiRes display shows you precisely what is cooking or baking on each shelf and how much time remains for each. The appliance signals visually and audibly when a product is finished. To compensate for heat losses, every time the appliance door is opened, TrayView recalculates the cooking and baking time for each shelf separately.



Press&Go: Easy operation, even for multilingual personnel thanks to clear photos of the foods and product groups as well as animation-supported user information and prompts.



The clear and simply structured display shows the progress status at a glance, for example with Press&Go and TrayView.



Manual load management: TrayTimer

With the TrayTimer load management feature in the Convotherm mini, use your professional intuition to guide you for the perfect timing from the first to the last shelf. Even with rolling mixed loads, you have the option of individually setting the cooking and baking times for each product on each shelf according to your requirements. The TrayTimer feature in the Convotherm mini provides you with a continuous overview of the remaining cooking times for all foods on all shelves.



TrayTimer: Indication of the remaining cooking time for each shelf down to the second with color coding.

Convotherm Production Management at a glance:

- ▶ Press&Go: Automatic cooking, easily at the tap of a finger
- ▶ Integrated cookbook: Save up to 399 cooking profiles
- ▶ TrayTimer – Load management in manual mode
- ▶ TrayView: Load management in automatic mode
- ▶ MessageStep: For custom notes between individual profile steps
- ▶ HACCP management
- ▶ Connectivity: Networked cooking via series WiFi or LAN interfaces
- ▶ Cook&Hold: Automatically lowers the temperature at the end of cooking sequence to combine cooking and holding in one
- ▶ ecoCooking: Can be switched on as of 30 °C, ideal for foods with long cooking times
- ▶ Delta-T cooking

Effortless cleanliness and uncompromising hygiene.

Both in the kitchen and behind the counter, cleanliness and hygiene are indispensable – but it has to go fast and not be too much work. That's why the mini, with its Convotherm Cleaning Management, provides you with a whole series of unique features and functions for exceptionally effective, convenient and environmentally friendly cleaning.

ConvoClean: Maximum flexibility, minimum consumption

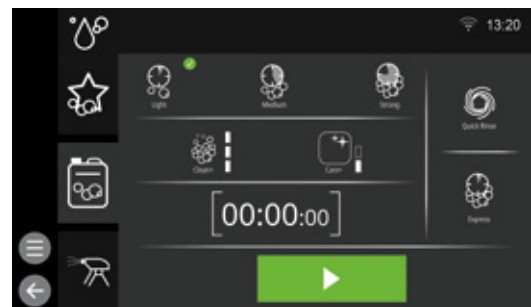
The fully automatic ConvoClean+ cleaning system in the Convotherm mini always ensures optimal hygiene with 3 cleaning settings which can each be enhanced with a Clean and Care booster mode. The practical Express mode offers a ten-minute cleaning routine that is ideal for in between operations, even during peak hours. And, thanks to the extra rinsing function, the cooking chamber will always make a dazzling impression on customers.



The compact cleaning agent drawer is designed for filling with ConvoCare rinse aid and ConvoClean cleaning agent.

Environmentally friendly and exceptionally safe

ConvoClean ensures maximum safety as well because there is no contact with chemicals when starting the cleaning process. What's more, the cleaning liquids are biodegradable and environmentally friendly. The Convotherm mini is certified for unattended cleaning. That means: You can start the program after-hours and don't need to wait around for the completion of cleaning. After cleaning is finished, work can be continued immediately the next morning with no need for a follow-up inspection.



The menu navigation makes for particularly easy selection of the cleaning program at the tap of a finger.

Effortless, customized scheduling

Use the Convotherm mini's Cleaning Scheduler to specify down to the minute and for every day when and which cleaning program should start automatically. Your personal cleaning favorites with their own name and icon can be created easily and started at the tap of a finger.



Cleaning Scheduler: Program the cleaning with down-to-the-minute accuracy in advance – for each day of the week.

Convotherm Cleaning Management at a glance:

- ▶ A great deal of flexibility: 3 cleaning settings each enhanceable with Clean and Care booster modes
- ▶ Express mode: Cleaning in only 10 minutes, thorough rinsing (Quick Rinse) in only two minutes
- ▶ Cleaning Scheduler: Schedule your cleaning times in advance
- ▶ Personal cleaning favorites: Create your own and start them at the tap of a finger
- ▶ Hygienic handles and control panel surfaces reduce the multiplication of microorganisms
- ▶ Splash water protection: Certified to protection class IPX4

HygieniCare solutions for maximum safety:

Playing it safe: Hygienic surfaces

The hygienic handles of the Convotherm mini consist of antibacterial and antimicrobial plastic and reduce the multiplication of microorganisms on the neuralgic, manually operated points of contact over the entire life of the appliance.

Quickly at hand: The hand shower

The Convotherm mini's practical hand shower is ideal for a quick cleanup in between operations. It has an antibacterial coating to provide optimal hygiene.

Clean on the outside, safe inside: Certified splash-water protection

The Convotherm mini is protected comprehensively against the entry of splashing water in accordance with protection class IPX4. So even when the work surroundings are given a thorough cleaning, there can be no contamination of the appliance's interior by cleaning or disinfection agents.



For even more safety in the preparation of foods with the Convotherm mini: Innovative incorporation of silver ions in the material of the hygienic handle.

High-quality, sustainable and economical – during operation and servicing.

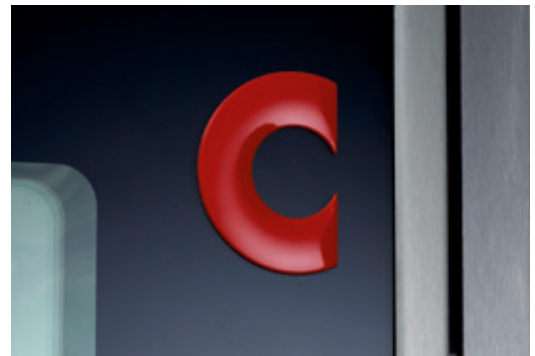
The Convotherm mini stands for the best in reliability and durability. Its first-class workmanship and exceptionally easy service-friendly design represent our philosophy of IntelligentSimplicity. For maximized benefits in everyday routines and minimal effort if the worst comes to worst.

IntelligentSimplicity: Focusing on the essential

Cutting-edge technical solutions unleash their benefits in the simplest, most cost-effective and efficient way. We call this principle IntelligentSimplicity – and the Convotherm mini exemplifies it in every regard: It is simple to understand. Simple to operate. Simple to clean. Simple to maintain. And simple to repair. It operates efficiently and economically. Everything has its place, its purpose, its logic.

A service-friendly design at every turn

The Convotherm mini design focuses on optimal ease of servicing. Networked appliances not only send error messages, but also enable online diagnostics. Four service ports provide easy access to the inner workings of the appliance, which enables fast and effortless servicing or repair. The number of components in the mini is purposely kept low and in some cases they are identical to the maxx family, which improves availability. No matter what the service task, they can all be carried out using only standard tools. It doesn't get any easier than that.



The Convotherm mini's service-friendly design, encountered at every turn, features four service ports and makes servicing and repair easier, faster and more cost effective.



IntelligentSimplicity

Well thought out simplicity as a design principle.

Maximized benefits with the least possible time and effort.

Competent service: Any time, any place

Even in the event of a technical fault, the Convotherm mini still offers high functional reliability thanks to a special emergency program. If necessary, our worldwide network of service partners is available with their top qualifications obtained through our international service training scheme. Our guarantee: Fast response times, on-call personnel, and available spare parts.

Reliability and durability "Made in Germany"

The engineers and technicians at Convotherm work in close cooperation with sector professionals. They untiringly pursue innovative solutions for our customers worldwide with an uncompromising focus on perfection. As a result, in 1995 Convotherm became the world's first combi oven manufacturer to be DIN ISO 9001 certified. Developed and made in Germany, every single Convotherm mini goes through a full functional test lasting several hours before leaving the factory.

In addition, in the year 2000, Convotherm was one of the first companies in Germany to attain the ISO 14001 environmental standard. The enterprise also has ISO 50001 certification for energy management.



IntelligentSimplicity at a glance:

Benefits for you!

- ▶ Simple to operate – for every user
- ▶ Highly efficient time, water and energy consumption
- ▶ Exceptionally easy and efficient to clean
- ▶ Top quality minimizes maintenance and repairs
- ▶ A service-friendly design at every turn

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 – there is hardly a better way to multiply your output by two while not taking up additional floor space. Available with or without casters and drawers for cleaning agents.



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. With various sizes and versions, they provide stability and are available as a mobile model on request.



Cleaning agents and care products

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



Hand shower

The practical hand shower with continuously adjustable flow control is ideal for a quick manual cleanup in between operations. Antibacterial coating for ideal hygiene.



Sheet pans and oven racks

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



Cleaning agent drawer

Designed for filling with ConvoClean cleaning agent – the practical and especially space-saving solution.

For good air quality in the kitchen.

With the powerful condensation hoods for the Convotharm mini, steam and moisture are eliminated right at their source. For a striking appearance in front-of-house cooking and a pleasant working climate in the kitchen.



mini Condensation Hood Pro

For a significantly more pleasant room climate thanks to the front extraction which kicks in directly when the door is opened. The hood is operated conveniently via the Convotharm mini and runs in the economical standby mode during the cooking operation.

mini Condensation Hood Pro black

Equipped with the same functions as the mini Condensation Hood Pro plus a matte black finish to match the Convotharm mini black. For an ideal room climate and stylish appearance.

ConvoVent mini

The hood captures and condenses the steam from the air vent and then returns the air into the room. An ON/Off appliance switch is used to operate the hood. The hood does not require a cold-water connection.

| Options | easyTouch® | Standard |
|---|------------|----------|
| A black matte exterior design on stainless steel | ▷ | ▷ |
| Left-hinged appliance door | ▷ | ▷ |
| Maritime version | ▷ | ▷ |
| mini mobile – with integrated water and wastewater drawer eliminating the need for a fixed water connection | ▷ | ▷ |
| Safety door catch (with sure-shut function and venting position) | ▷ | ▷ |
| Available in various voltages | ▷ | ▷ |

Equipment features: Additionally available ▷

Space can be found for the mini virtually anywhere.

The Convotherm mini fits perfectly into any working environment – not only due to its compact external dimensions. Thanks to the clever solutions it boasts for installation, it makes itself useful anywhere that you choose.

Two minis one on top of the other: Additional 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.

Space-saving and practical: wall mounting

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



In addition, the mini black with its matte black finish mounted safely on the wall is an attractive eye catcher in the sales area.



For open air and on the go

Whether in a beer garden, at outdoor events or in a food truck – the Convotherm mini mobil can also be used outdoors virtually anywhere and offers the maximum in flexible mobility. Its integrated water and wastewater drawers make it completely independent of fixed fresh water and wastewater connections.

What's more, the compact version of the mini mobil can be used with a conventional 230 volt power connection. With the Convotherm mini mobil in outdoor food service, food preparation takes place in even closer proximity to the guests – and dishes on the table fresher and faster.



Technical data

6.06



6.10



10.10



| Electric injection | | | | |
|---|---------------------|--------------------|---------------------------|----------|
| Dimensions (WxDxH) Standard | 515 x 599 x 647 mm | 515 x 777 x 647 mm | 515 x 777 x 877 mm | |
| Dimensions (WxDxH) easyTouch | 515 x 599 x 665 mm | 515 x 777 x 665 mm | 515 x 777 x 895 mm | |
| Loading capacity (GN) | 6 x 2/3 | 6 x 1/1 | 10 x 1/1 | |
| Shelf spacing | flexible | flexible | flexible | |
| Frequency | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | |
| Voltage | 1N~ 230V / 3N~ 400V | 3N~ 400 V | 3N~ 400 V | |
| Rated power consumption | 3.0 - 5.7 kW | 7.1 kW | 10.5 kW | |
| Weight (without options/accessories)* | 45 kg | 55 kg | 70 kg | |
| | | | easyTouch® | Standard |
| Cooking methods | | | | |
| Steam (30-120 °C) with guaranteed steam saturation | | | ▶ | ▶ |
| Combi-steam (100-250 °C) with automatic moisture control | | | ▶ | ▶ |
| Convection (30-250 °C) with optimized heat transfer | | | ▶ | ▶ |
| Operation easyTouch® user interface: | | | | |
| 7" TFT HiRes glass touch display (capacitive) | | | ▶ | |
| Smooth-action, quick-reacting scrolling function | | | ▶ | |
| TriColor indicator ring - indicates the current operating status | | | ▶ | |
| Climate Management | | | | |
| HumidityPro – 3 humidity settings | | | ▶ | |
| Crisp&Tasty – 3 moisture-removal settings | | | ▶ | ▶ |
| Quality Management | | | | |
| Airflow Management – reduced fan speed and autoreverse mode | | | ▶ | ▶* |
| BakePro – 3 levels of traditional baking | | | ▶ | |
| Regeneration – flexible regeneration function with preselect | | | ▶ | ▶ |
| Delta-T | | | ▶ | ▶ |
| Low-temperature cooking | | | ▶ | |
| Manual steaming | | | ▶ | ▶ |
| Production Management | | | | |
| Automatic cooking with Press&Go with up to 399 profiles (Manager mode and Crew mode) | | | ▶ | |
| Integrated cookbook with 7 different categories | | | ▶ | |
| TrayTimer – load management for different products at the same time | | | ▶ | ▶ |
| TrayView – Load management for automatic cooking of different products using Press&Go | | | ▶ | |
| Favorites management | | | ▶ | ▶ |
| ecoCooking | | | ▶ | |
| Auto Start | | | ▶ | |
| Message Step | | | ▶ | |
| Cookbook merge | | | ▶ | |
| Automatic preheat and cool down function | | | ▶ | ** |
| HACCP data storage | | | ▶ | ▶ |
| WiFi/Ethernet interface (LAN) | | | ▶ | |
| RS-232 interface | | | | ▶ |
| USB port integrated in the control panel | | | ▶ | |
| Cleaning Management | | | | |
| ConvoClean+ fully automatic cleaning system with three cleaning settings, can be combined with a Clean and Care Booster, 10 minute Express cleaning and a 2-minute Quick Rinse (rinse with water) | | | ▶ *** | ▶ |
| Safe Cool Down function before cleaning (with the door closed) | | | ▶ | ▶ |
| HygieniCare Solutions: | | | | |
| Hygienic points of contact to reduce the multiplication of microorganisms (door handle & continuously adjustable hand shower) | | | ▶ | ▶ |
| Design | | | | |
| Low-maintenance Xelogen lighting in the entire cooking chamber | | | ▶ | ▶ |
| Right-hinged unit door with double glazing | | | ▶ | ▶ |
| Door handle with sure-shut function | | | ▶ | ▶ |
| Multi-point core temperature probe attached to unit, with insertion error detection | | | ▶ | |
| Steam generated by injecting water into the cooking chamber | | | ▶ | ▶ |

*** not with mini mobil
** manual
* not with special voltages

Equipment features: Standard ▶



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