

Project _____
Item _____
Quantity _____
FCSI section _____
Approval _____
Date _____

Combi oven

mini eT 10.10

Model

Convotherm mini easyTouch

easyTouch

Capacity 10 shelves
13" x 18"

Electric

Injection/Spritzer
Right-hinged door



Key features

4 operating modes: Steam, Combi-steam, Convection, Rethermalization

Extra functions:

- Crisp&Tasty – 3 moisture-removal settings
- BakePro - 3 levels of traditional baking (added steam and resting phase)
- Reduced fan speed and auto-reverse mode

easyTouch 7" full-touch screen

ConvoClean system, fully automatic cleaning system with express mode and Safe Cool Down function before cleaning

Ethernet port (LAN)

USB port integrated in the control panel

Steam generated by injecting water into the cooking chamber (boilerless)

Right-hinged door

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
- Convection (86-482°F) with optimized heat transfer
- Rethermalization function – products are rethermalized at the highest level of quality

easyTouch user interface:

- 7" full touchscreen
- Press&Go – Automatic cooking and baking using quick-select buttons
- easyStart - automatic cooking and baking with product profile and smart suggestions
- TrayTimer – oven-load management for different products at the same time
- ecoCooking – energy-save function
- Low-temperature cooking / Delta-T cooking
- Cook&Hold – cook and hold in one process
- Programmable with an unlimited number of cooking profiles, each with up to 99 steps and one picture
- On-screen Help
- Start-time preset

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

Steam Protect (activate in service mode)

Safe Cool Down (activate in service mode)

ConvoClean Fully Automatic System

Options

Exterior design in matte black on stainless steel

Unit door with left-hand hinge

Various voltages (single-phase on request)

RJ45 Ethernet port

Accessories

Spray head with continuously adjustable flow regulation

Equipment stands in various sizes and designs

Care products

Pans

Trays

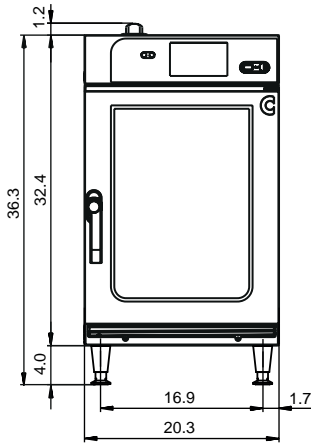
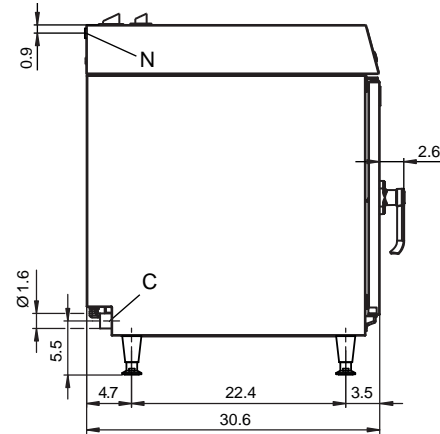
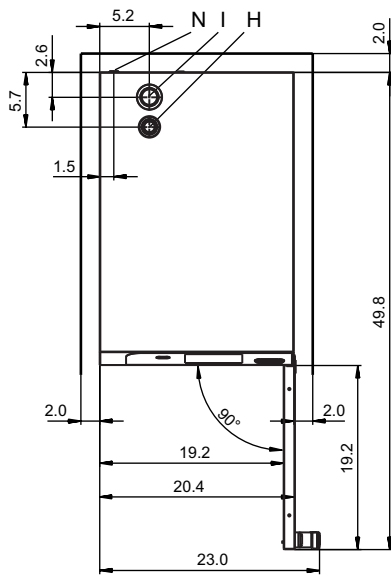
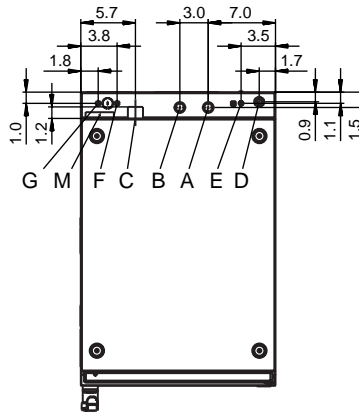
Racks

Baskets

Grilling accessories

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 EPA202 test method.



Front view

Side view

View from above with wall clearances

Connection points, unit floor


- 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 Electrical Ground
- 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

Dimensions and weights

Dimensions including packaging	
Width x Height x Depth	22.8 x 46.3 x 35.8 "
Weight	
Empty weight without packaging	154 lbs
Weight of packaging	29 lbs
Safety clearances*	
Rear	2.0 "
Right	2.0 "
Left (larger gap recommended for servicing)	2.0 "
Top**	20.0 "

* Minimum clearance from heat sources: 20".

** Depends on type of air ventilation system and nature of ceiling.

Installation requirements

Max. absolute appliance inclination during operation	max. 2° (3.5%)
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Loading capacity

Max. number of food containers [Unit has 5 silde rails; rail spacing 2.68" max.]	
13" x 18" half size sheet pans	10
12" x 20" by 2 1/2" steam table pans	5
12" x 20" wire fry baskets	6
Plates, max Ø 11"	12
Maximum loading weight	
Per combi oven	66 lbs
Per shelf level	11 lbs

Electrical supply

3~ 208V-240V 60Hz (3/PE)	(for 208V)
Rated power consumption	8.50 kW
Hot air output	8.16 kW
Motor output	0.25 kW
Rated current	23.6 A
Supplied with a 4 conductor 6 foot long cord	AWG 8
Conductor insulation rating	SOOW
Plug (customer supplied)	15-50P or L15-50P
3~ 208V-240V 60Hz (3/PE)	(for 240V)
Rated power consumption	11.25 kW
Hot air output	11.12 kW
Motor output	0.25 kW
Rated current	27.1 A
Supplied with a 4 conductor 6 foot long cord	AWG 8
Conductor insulation rating	SOOW
Plug (customer supplied)	15-50P or L15-50P

Water connection

Water supply	
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 permanent hookup to the water supply that uses a connecting hose with a minimum 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)
Appliance drain	
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 1.5".

Water quality

Water connection A* for water injection	
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)
Water connection B* for cleaning	
General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4-21 gpg)
Water connections A, B*	
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104 °F / max. 40 °C

* Please refer to connection points graphic, p. 2.

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

Water consumption

Water connection A*	
Ø water consumption during cooking	0 - 4.0 gph
Max. water throughput	0.13 gpm
Water connections A, B with ConvoClean system	
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. 2.

Emissions

Dissipated heat*	
Latent heat	1740 BTU/h
Sensible heat	1911 BTU/h
Waste water temperature	
	max. 140°F / 60°C
Noise during operation	
	max. 60 dBA

The type and frequency of unit use are decisive when it comes to sizing the air conditioning and ventilation system. The actual values may deviate from specifications. Please consult your specialized design engineer for planning an air conditioning and ventilation system.

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.

ACCESSORIES

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

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