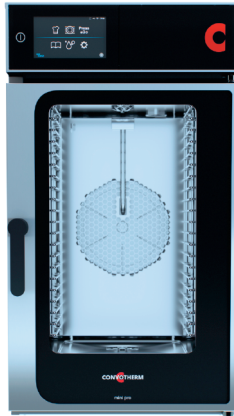


## Combi oven

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

### Convotherm mini pro

- Cmn 10.10 pro
- 10 shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



### Key features

- Cooking methods: Steam, Combi-steam, Convection
- 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 HiRes glass touch display (capacitive)
- ConvoClean S2L integrated cartridge cleaning system
- Integrated recoil hand shower
- Ethernet interface (LAN) and WiFi module (accessory)
- Appliance ready for installation
- LED oven light
- Appliance door with triple glazing and safety catch
- Appliance rests flush on the installation surface for improved hygienics
- EasyRack Rack for loading US and GN baking trays

### Standard features

- Cooking methods:
  - Steam (30-130°C) with guaranteed steam saturation
  - Combi-steam (30-250°C) with automatic moisture control
  - Convection (30-250°C) with optimized heat transfer
- Operation of easyTouch user interface:
  - 7" TFT HiRes 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 downfunction
- 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 function before cleaning (when door is closed)
  - Cleaning profiles can be set individually as favourites
  - Cleaning calendar with option for activating forced cleaning
  - Demand-controlled cleaning agent dosing for maximum efficiency

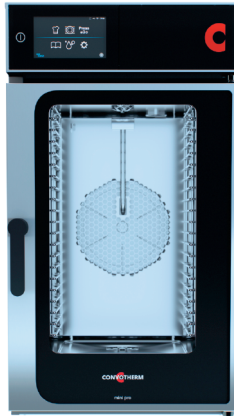
### Standard features

- 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 at the same time
  - TrayView – load management for automatic cooking of different products using Press&Go
  - Favourites management
  - HACCP data storage and event data log
  - ecoCooking - energy-save function
  - LT cooking (low-temperature cooking)/Delta-T cooking
  - Cook&Hold - cooking and holding in one process
  - AutoStart - start time preselection
  - Add steam
  - Regenerate - flexible multi-mode regenerating function with preselect
  - Message Step - display of preparation instructions
  - Manager and crew mode with password protection
  - Energy and water consumption display
- HygieniCare:
  - Hygienic handles (door and hand-shower handles)
  - Hygienic Steam function

**IPX5** **CE**

### Convotherm mini pro

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### Key features

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- LED oven light
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- Appliance rests flush on the installation surface for improved hygienics
- EasyRack Rack for loading US and GN baking trays

### Standard features, continued

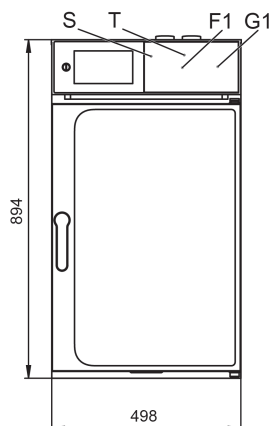
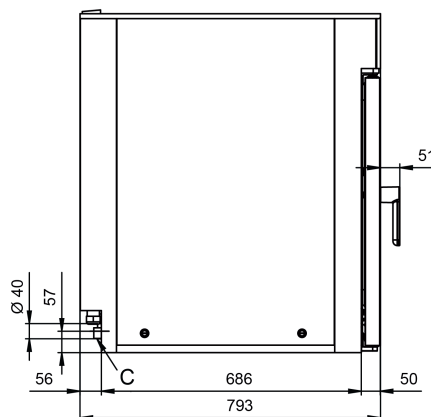
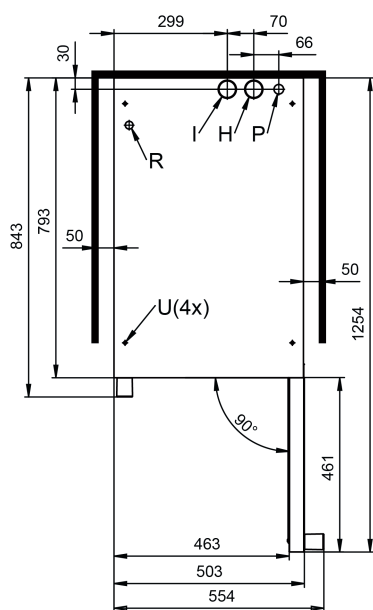
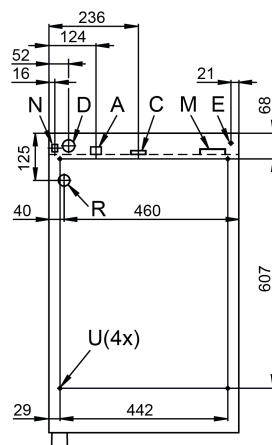
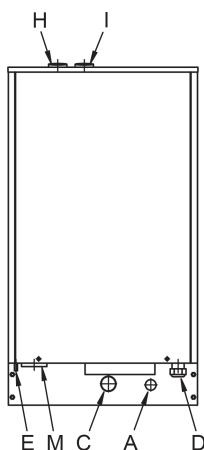
- Design:
  - Appliance door with triple glazing, safety catch, sure-shut function, venting position, right-hand hinge and LED oven light
  - Steam generation by injecting water into the cooking chamber
  - Appliance rests flush on the installation surface for improved hygienics
  - Multi-point core temperature probe
  - Integrated recoil hand shower
  - Appliance ready for installation
  - Side panels and rear panel completely removable for easy service access
  - USB A and USB C connection
  - Ethernet/cellular module interface (LAN) and WiFi module (accessory)
  - EasyRack Rack for loading US and GN baking trays
  - EasyStack Seamless stacking of two appliances
  - MaxiCavity Best ratio of cooking chamber volume to appliance size

### Options

- ConvoSense - optical food recognition with innovative assistance system (artificial intelligence for automatic recognition - understanding - action)
- SmartDoor with AutoLock, AutoVent, AutoOpen
- Available with a black finish
- Left-hinged appliance door
- Marine version
- Available in various voltages

### Accessories

- Production Management: KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- mini pro condensation hood FE with grease filter and front extraction - also available in black and for stacking kit
- mini pro condensation hood
- Stands in various sizes and designs
- Adapter plate for mini stands
- EasyStack stacking kit
- Care products for ConvoClean fully automatic cleaning system (S2L)
- Baking trays, shelf grills, containers
- Wall holder
- WiFi module

**Front view**

**Side view**

**View from above with wall clearances**

**Connection points**

**Rear view**


- A Water connection, G 3/4"
- C Drain connection, DN 40 (Ø40 mm)
- D Electrical connection
- E Protective equipotential bonding
- F1 Shelf for rinse aid cartridge
- G1 Shelf for cleaning agent cartridge
- H Air vent connection Ø48mm
- I Ventilation port Ø48mm
- M Safety overflow 60mmx20mm
- N RJ45 Ethernet port
- P Electrical connection for hood
- R Control cable connection for hood
- S USB C port / USB A port
- T WiFi module - accessory
- U Mounting point accessories (STK/hood)

### Dimensions and weights

<b>Dimensions including packaging</b>	
Width x Height x Depth	580 x 1060 x 910 mm
<b>Weight</b>	
Empty weight without packaging	87 kg
Weight of packaging	15 kg
<b>Safety clearances*</b>	
Right	50 mm
Left (larger gap recommended for servicing)	50 mm
Top**	500 mm

\* Minimum distance from heat sources: 500 mm.

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

### Loading capacity

<b>Max. number of food containers</b>	
GN 1/1, flat	10
GN 1/1 depth 40 mm	8
GN 1/1 depth 65 mm	8
Plates max. Ø 26 cm	16
<b>Maximum loading weight</b>	
Per combi oven	32 kg
Per shelf level	5 kg

### Electrical supply

<b>3N~ 380-415 V 50/60 Hz (3/N/PE)</b>	
Rated power consumption	9.2-10.9 kW
Rated current	14.0-15.2 A
Fuse rating	16 A
Recommended conductor cross-section	5G2.5
Residual-current device (recommended)	Type A
<b>3~ 220-240 V 50/60 Hz (3/PE)</b>	
Rated power consumption	9.3-11.0 kW
Rated current	24.4-26.5 A
Fuse rating	32 A
Recommended conductor cross-section	4G4
Residual-current device (recommended)	Type A

## Water connection

### Water supply

Shut-off device	With check valve (type EA) and dirt filter <b>For UK:</b> With double non-return valve (type DCV) and dirt filter
Water supply	G 3/4"
Flow pressure	150 - 600 (1.5 - 6 bar)

### Appliance drain

Drain version	Fixed connection with drain trap (recommended), or funnel waste trap
Type	DN 40
Slope for drain pipe	min. 5% (3°)

## Water quality

### Water-supply connection A\*

General requirements	Drinking water, typically treated water, install water treatment system
General hardness	4 - 20 °dh / 70 - 360 ppm / 7 - 35 °TH / 5 - 25 °e
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 mg/l
Cl <sub>2</sub> (free chlorine)	max. 0.2 mg/l
SO <sub>4</sub> <sup>2-</sup> (sulphate)	max. 150 mg/l
Fe (iron)	max. 0.1 mg/l
SiO <sub>2</sub> (silicate)	max. 13 [mg/l]
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 mg/l
Temperature	max. 40 °C
Electrical conductivity	min. 20 µS/cm

\* See diagram of connection points, page 3.

## Water consumption

### Water-supply connection A\*

Ø Consumption for cooking**	0 - 20 l/h
Max. water flow rate	10 l/min

\* Values for selecting the capacity of the water treatment system.

\*\* Including water used for cooling the wastewater.

PLEASE NOTE: See diagram of connection points, page 3.

## Emissions

### Dissipated heat\*

Latent heat	1400 kJ/h / 0.40 kW
Sensible heat	2100 kJ/h / 0.60 kW

<b>Waste water temperature</b>	max. 60 °C
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<b>Noise during operation</b>	max. 70 dBA
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\* The type and frequency of appliance usage are decisive for the specification of an air conditioning and ventilation system. These values can be higher than the values indicated for dissipated heat. Guide values can be found in the technical literature, e.g. in VDI 2052.  
Please consult your specialized design engineer for planning an air conditioning and ventilation system.

## ACCESSORIES

(Please refer to the Accessories brochure for detailed information)

### Stacking kits

Permitted combinations	mini 6.10 pro on mini 10.10 pro
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### mini Pro condensation hood FE

<b>Electrical supply*</b>	
Rated voltage	1N-200-240V 50/60Hz
Rated power consumption	150-190
Rated current	0.7-0.8
<b>Dimensions excluding packaging</b>	
Width x Height x Depth	504 x 243 x 866 mm
<b>Weight excluding packaging</b>	28.5 kg
<b>Safety clearance above**</b>	500 mm

\* Power supply via combi oven

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

### mini Pro condensation hood

<b>Electrical supply</b>	
Rated voltage	1N-200-240V 50/60Hz
Rated power consumption	30-32 W
Rated current	0.2-0.24 A
<b>Dimensions excluding packaging</b>	
Width x Height x Depth	500 x 135 x 612 mm
<b>Weight excluding packaging</b>	11.5 kg
<b>Safety clearance above**</b>	500 mm

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

#### Please observe the following points:

- This document is to be used solely for planning purposes.
- Please refer to the Installation manual for further technical data and guidance on installation and positioning.

9737425\_00 ENG\_GBR 02/25, © 2025 Welbilt Continuous improvements to the product may mean changes to the specification are made without explicit mention.