

 **CONVOTHERM**[®]
A Welbilt Brand



Convotherm mini

The compact combi oven
for professional demands

Advancing Your Ambitions

Small. Because space is precious.

Combi ovens are extremely versatile due to its many cooking applications. Whether large or small restaurant, QSR, healthcare facility, school, coffee shop, bakery, caterer, or convenience store, – our tiny winners are guaranteed to shine everywhere with their customizable advantages.

▶ **Compact:**
At a width of only 20.3", the Convotherm mini sets standards in terms of the ratio between footprint and the usable cavity space.

▶ **Versatile:**
Whether baking, grilling, stewing, roasting, steaming, defrosting or more: this tiny combi-oven delivers for every cooking application.

▶ **Fast:**
Whenever speed and high throughput are needed, Convotherm mini combi ovens win hands down over conventional units.



Less is more

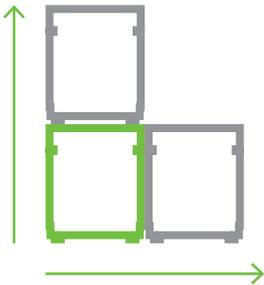
Whether behind the counter or in the kitchen: Wherever space is limited, every inch counts. The Convotherm mini scores double here. It works wonders in small spaces with its small footprint. Replace several pieces of equipment such as a deep-fryer, microwave, grill, toaster or oven, griddle, steamer, now you only need one: the Convotherm mini.



Replaces 6-9 other units, like a deep-fryer, microwave, grill, toaster or oven, griddle, steamer

Versatile and future-proof

In spite of its small size, the Convotherm mini provides you with the full performance of a full size combi oven. Even when the expectations of your customers rise and the range of fare you offer changes or expands – you'll be prepared for whatever may come with the mini. It's versatility, quality and speed are always a benefit. And you get it all in one single unit.



Scalable, future-proof

Convotherm mini

Simply unbeatable

- ▶ A width of 20.3" means it can fit anywhere, even when space is at a premium
- ▶ Functional, appealing design. Also as the mini black with a matte black coated surface.
- ▶ easyStart*, Press&Go and the ConvoLink software solution ensure unrivaled ease of use
- ▶ Automatic cooking functions for roasting, grilling, steaming, au gratin cooking, frying, baking, and rethermalizing
- ▶ A large variety of accessories
- ▶ Durable "Made in Germany" quality and worldwide service

* For easyTouch® units only

Behind the counter or in a professional kitchen

No matter whether in the convenience sector for operationally reliable processes with consistent results from "frozen" to "ready-to-serve," or in the high-end cuisine sector as a powerful additional unit – the mini always guarantees you fresh and appetizing results in the blink of an eye.



Smart cooking with hot air and steam.

Steam or hot air? The Convotherm mini provides both – and especially with both in combination. That makes professional food preparation exceptionally fast, flexible, reliable and healthy.

Using steam for getting food out fast

Cooking with steam means decisive advantages in all applications. Steam transfers the heat to the food not only exceptionally gently, but also very quickly. The result is that, compared to conventional cooking methods, three times the quantity can be cooked in the same time. It's exactly what you need at the peak times in the morning, at noon and in the evening. What's more, the Convotherm mini gets you to the starting line significantly faster and more economically as its boilerless system delivers shorter preheat time and dramatically reduced water consumption as compared to boiler units.

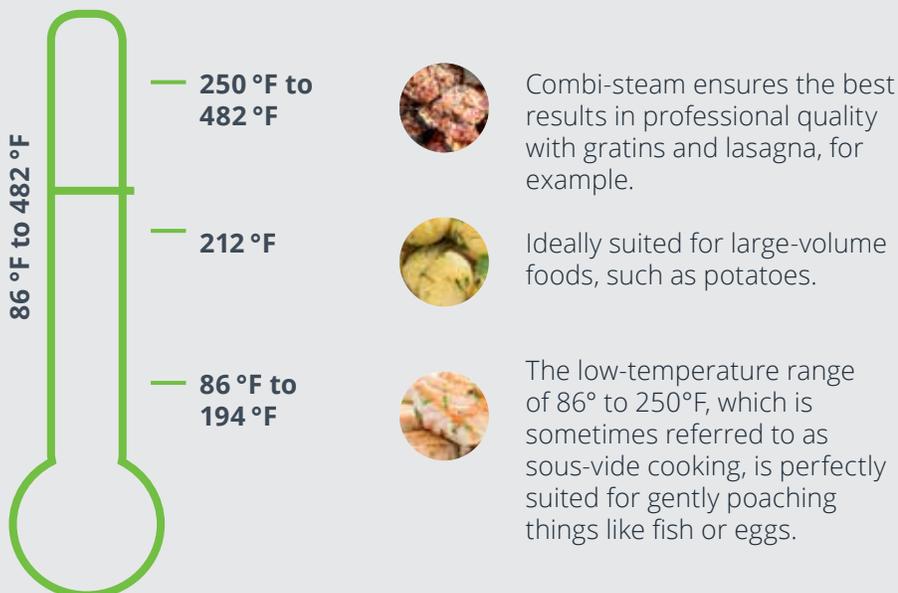
Healthy cooking with steam

Even though the Convotherm mini reduces cooking times to a minimum with steam, the product moistness is preserved. Gentle cooking with steam retains vitamins and it ensures more freshness for longer in your foods.

Steam, hot air or both

The Convotherm mini combi oven gives you the choice: Depending on the type of food, you can cook with either steam, hot air or with a smart combination of both. In the temperature range of 86° to 250 °F, cooking with steam alone provides maximum flexibility. On the other hand, the combination of steam and hot air is perfect for roasting: With steam, the meat remains succulent inside and afterwards, hot air makes the outside perfectly crispy. With grilling or au gratin cooking, the mini consistently achieves the best results with pure hot air and precise temperature accuracy.

The persuasive versatility of steam





Rapid variety thanks to mixed loads

When the pressure mounts at breakfast, lunch or evening mealtimes, many different foods are in demand at the same time. With the option of flexible mixed loads, the Convotherm mini offers the perfect solution: A different food on each sheet pan, all prepared optimally and fast with individualized timing – and, of course, with no flavor or aroma transfer. That reduces stress for kitchen staff and ensures happy customers.

Speed
(quantity per hour)



Steaming cooking method:
40 lbs. basmati rice / hour*



Hot air cooking method:
15 lbs. French fries / hour*



Combi-steam cooking method:
48 croissants 70 g ea. / hour



Bread, fine baked goods and desserts

You can bake up to 24 baguettes at the same time in the mini. With the BakePro function, croissants and pastries are as good as scratch-made whether fresh (pre-proofed) or frozen.



Pizza, snacks, gratins

Even the smallest mini takes only a few minutes to bake six pizzas. With the Crisp&Tasty function, they will always be tasty and crispy!

* Data relates to the 6.10 mini under ideal conditions

The highlight in front-of-house applications: the mini black

The new Convotherm mini black is a real eye-catcher when used in front-of-house scenarios such as convenience stores, bakeries, supermarkets, snack stores, coffee shops or cafés. And even when things get busy, the Convotherm mini black radiates calm elegance day in, day out. Its matte black coated surface and the control panel in the same color remain impervious to even the most greasy fingerprints.

The extra-large viewing window allows customers to experience the baking of rolls, snacks and other foods with all their senses, live – you can't get any fresher than that! And since the Convotherm mini black is equally good at cooking and baking, it's the ideal unit for high-throughput, versatile counter business.



Extremely simple operation for anyone.

With its intuitive, exceptionally user-friendly easyTouch® full touchscreen, the new Convotherm mini generation always simplifies your workday, especially in the convenience and snack sector.

Simple and intuitive – for maximum process reliability

Manual and automatic cooking modes for cooking and baking processes that save both time and energy are perfect for reducing the workload for even staff with minimal culinary skill. The best thing? Thanks to the preset cooking programs, results can be consistently reproduced at the tap of a finger with uniform quality.

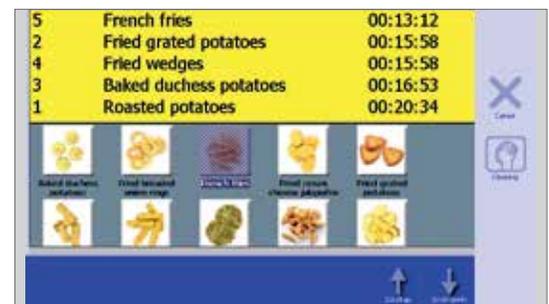


Icon-based menu navigation makes operation easy and reliable even for unskilled staff.

easyStart – Automatic cooking and baking with product suggestions

With easyStart, you can get started immediately in several different product categories such as meat, side dishes or desserts. Preheating, cook mode selection, and adjusting cook time when necessary (for example, if the door is opened to add another tray) are all done automatically. And on top of that, smart cooking profiles will provide you with the right suggestions for efficiently preparing various dishes simultaneously. The result? Any member of your team will be able to carry out routine tasks after being quickly briefed.*

* For easyTouch® units only



TrayView:

- Keep tabs on what's being prepared on every shelf
- Precise indication of the remaining time for each shelf





Customize your operations for unbeatable results.

For maximum flexibility, the Convotherm mini has a manual mode for custom time, temperature and cooking mode settings. In addition, intelligent extra functions ensure consistent, perfect cooking and baking results.

Press&Go – Your favorites, right at your fingertips

With Press&Go, you can put your personal culinary creations into series production. Simply create your own customized cooking profile and save it with a picture of the item. Your creations will always be available with a finger tap, and you will be able to transfer them anywhere with a USB drive.



Custom cooking profiles can be saved easily and reproduced at any time.

BakePro

BakePro ensures that fresh (pre-proofed) and frozen products can be prepared easily while delivering top-quality results. The multi-stage baking profiles guarantee perfect results and ensure that they will remain fresh for a long time. All you have to do is adjust the time and temperature. Being able to use the full available capacity saves time and money and ensures uninterrupted product availability – even during peak hours.*



BakePro in three levels guarantees perfect baking results.

Crisp&Tasty

Active moisture removal ensures that you will get results that are tender inside, yet super-crispy outside, in no time.

* For easyTouch® units only

Sophisticated features for convenience and safety.

Cooking and baking with the Convotherm mini not only delivers perfect results, but also makes convenient and safe work possible.

ConvoClean system

The fully automatic ConvoClean system cleaning program ensures that the Convotherm mini stays perfectly clean at all times. The new express cleaning mode offers a ten-minute cleaning routine that is ideal for in between, even during peak hours. The CareStep rinsing function is designed to leave the cooking chamber looking like new and consistently dazzle customers.** The benefit of enhanced safety: No contact with cleaning fluid when starting the cleaning process.

Our cleaning system is certified for unattended cleaning. This means you don't have to wait until cleaning is finished before going home. Or, after cleaning is finished, work can be continued immediately with no follow-up inspection.

NEW! SteamProtect

Automatic cooking chamber dehumidification before the door is opened helps prevent steam from escaping.*

NEW! SafeCoolDown

The oven temperature is safely lowered automatically while the door is still closed.

* For easyTouch® units only

** Comes as standard with easyTouch® units; optionally deselectable for standard units



Top "Made in Germany" quality

Since 1976, Convotherm has stood for uncompromising quality and durability – and in 1995 became the world's first combi oven manufacturer to be DIN ISO 9001 certified. Developed and made in Germany, every single Convotherm combi oven goes through a full functional test lasting several hours before leaving the factory.

Space can always be found for the mini.

It fits perfectly into any working environment not only due to its compact external dimensions. Thanks to the clever solutions for installation, it makes itself useful anywhere you like.

Two in one: The added benefit of flexibility

With the practical stacking kit, you can use two Convotherm minis one directly above the other.

Stacking two minis gives 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.



Unrivalled service – worldwide

Always ready for operation thanks to a one-of-a-kind emergency program that ensures Convotherm combi ovens can still deliver good functional reliability after a technical malfunction. But if worse comes to worst, you can rest assured knowing that we have a worldwide network of service partners with outstanding qualifications based on our international training system. Our guarantee: Fast response times, on-call personnel, and available spare parts.

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 stand

Two Convotherm minis on top of each other – that means double the benefit on the same footprint.



Equipment stands

The stands for the Convotherm mini are made of high-quality stainless steel and comply with even the highest standards of hygiene.



Sheet pans and oven racks

Stainless steel sheet pans and oven racks with a non-stick coating for the Convotherm mini.



Cleaning agents and care products

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

Easy Installation

Installation kits ensure all parts are available for easy install. The Welbilt install program means a Welbilt Authorized Service Agency will install the combi-oven quickly and correctly.

Technical data

Unit model	6.10 mini/	10.10 mini
Dimensions (W x D x H) (inches) easyTouch®	20.3 x 30.6 x 25.5	20.3 x 30.6 x 34.5
Weight (lb) mini easyTouch®	121	154
Shelf size	13x21	13x21
Capacity: 13 x 21 sheet pans	6	10
Capacity 13 x 21 x 2.5 pans	4	6
Number of plates	8 (10")	12 (10")
Rated load with 3~ 208V-240V 60Hz (3/PE)	5.7 kW / 15.7 A (208) 7.5 kW / 17.9 A (240)	8.5 kW/ 23.6A (208) 11.1 kW / 27.1 A (240)

The right mini for everyone


6.10 mini Stainless
(6 x 13x21 sheet pans)

6.10 mini - Black
(6 x 13x21 sheet pans)

10.10 mini - Stainless
(10 x 13x21 sheet pans)

10.10 mini - Black
(10 x 13x21 sheet pans)

Your advantages with the mini

Three cooking modes: Steam, combi-steam, hot air	✓
Always ready for operation. Fast warm-up through use of the standby temperature	✓
3 moisture-removal settings (Crisp&Tasty).	✓
BakePro - 5 levels of traditional baking	✓
Overnight cooking with LT and Delta-T cooking	✓
250 cooking and baking programs and a favorite function with Press&Go	✓
UL Listed ventless, no hood required, local codes prevail.	✓

Easy to operate

Full touchscreen 7" color monitor with easyTouch®	✓
Icon-based cooking for language-neutral, easy operation (easyStart and Press&Go)	✓
Automatic cooking and baking with product suggestions (easyStart)	✓
Load management for different products at the same time (TrayView)	✓
Shelves for individual loading and optimal cooking monitoring with a continuous overview of the remaining cooking times for all foods and shelves (TrayTimer)	✓
Visual and acoustic indicator as soon as foods on one shelf are finished	✓

Individually adjustable

Write your own recipes and save them with Press&Go	✓
Add your own recipe pictures	✓

Comprehensive safety

Easy, language-neutral operation thanks to menu and icon-based user guidance	✓
Automatic cooking chamber dehumidification before the door is opened (SteamProtect) for ideal operating safety.	✓
Automatic cool down function without need to open door (Safe Cool Down)	✓

Clean in the blink of an eye

Fully automatic ConvoClean system cleaning program at a tap of your finger – perfect for unattended or overnight cleaning	✓
4 cleaning levels for excellent cleaning results	✓
Express cleaning function – finished in 10 minutes	✓
Quick Rinse function	✓



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com