

Combi oven

miniET 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

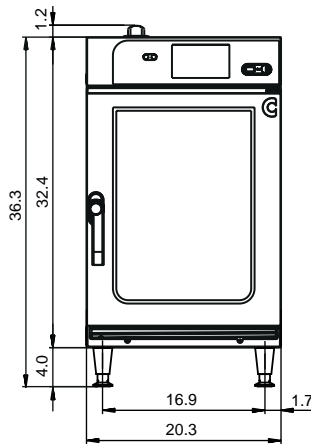
Baskets

Grilling accessories

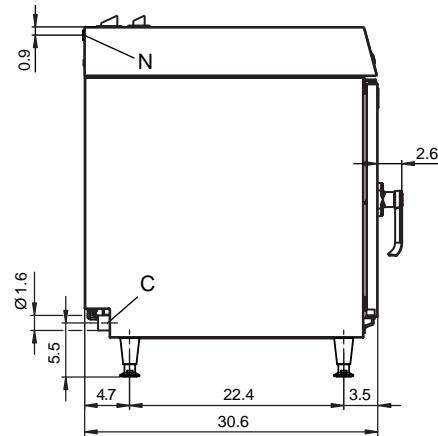
Commercial combination oven with integral systems for limiting the emissions of grease laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.



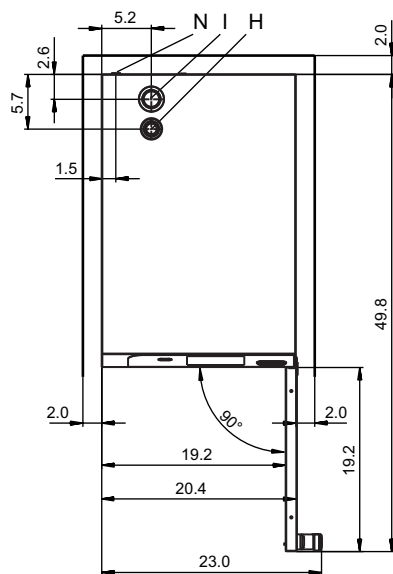
Front view



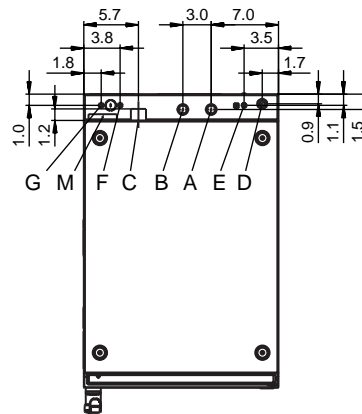
Side view



View from above with wall clearances



Connection points, unit floor



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.

- 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 Ø 1.18"
- I Dry air intake Ø 1.69"
- M Safety overflow 2.36" x 0.79"
- N Ethernet connection RJ45

Installation requirements

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

Loading capacity

Max. number of food containers

[Unit has 5 slide 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

Cl₂ (free chlorine) max. 0.2 ppm

SO₄²⁻ (sulfate) max. 150 ppm

Fe (iron) max. 0.1 ppm

NH₂Cl (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
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Max. water throughput	0.13 gpm
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Water connections A, B with ConvoClean system

Ø water consumption during cooking**	0 - 5.3 gph
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Max. water throughput	2.6 gpm
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* 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
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Sensible heat	1911 BTU/h
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Waste water temperature	max. 140°F / 60°C
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Noise during operation	max. 60 dBA
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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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