

Combi oven

Zink Commercial Service Models:
6.10ET MINI ZWEN-L
6.10ET MINI ZWEN-R

OES 6.10 mini eT

Convotherm mini
easyTouch

- 6.10
- 5 shelves
- Electric
- Injection
- Left-hinged door



Key features

- Operating modes: steam, combi steam, convection
- Extra functions:
 - Crisp&Tasty – 3 moisture-removal settings
 - HumidityPro – 3 humidity settings
 - BakePro – 3 levels of traditional baking
 - Reduced fan speed and auto reverse mode
- easyTouch 7" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ system for a fully automatic cleaning system with three intensity levels and Express mode
- Safe Cool Down function before cleaning
- HygieniCare
- WiFi and Ethernet port (LAN)
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door and sure-shut function
- Safety door latch (with sure-shut function and venting position)
- UL listed ventless (KNLZ) no hood required, local codes prevail

Standard features

- Operating modes:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic moisture adjustment
 - Hot air (86-482°F) with optimized heat transfer
- easyTouch user interface controls:
 - 7" TFT high-resolution glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management
 - HumidityPro
 - Crisp&Tasty
- Quality Management
 - Airflow Management
 - BakePro
 - Preheat and cool down function
- Cleaning Management
 - ConvoClean+ fully automatic cleaning system with three intensity settings, with clean and care booster
 - 10-minute express cleaning
 - 2-minute quick rinse (water rinse)
 - Safe cooldown function before cleaning (with door closed)
 - Cleaning profiles can be set as favorites individually
 - Cleaning calendar
- HygieniCare
 - Hygienic handles (door and spray head handles)
 - Hygienic control panel films

Standard features

- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - TrayTimer – load management for different products simultaneously
 - TrayView – load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - WiFi and Ethernet port (LAN)
 - ecoCooking – energy saving function
 - Cook&Hold – cooking and keeping food warm in a single process
 - Auto Start
 - Manual steaming
 - Automatic cooling down during cooking and baking

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 the EPA202 test method.



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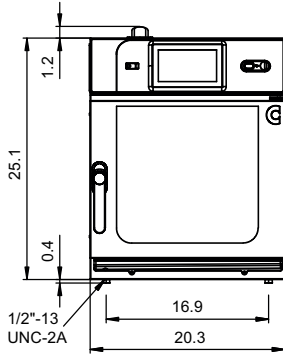
Options

- Right-hinged door
- Available in various voltages

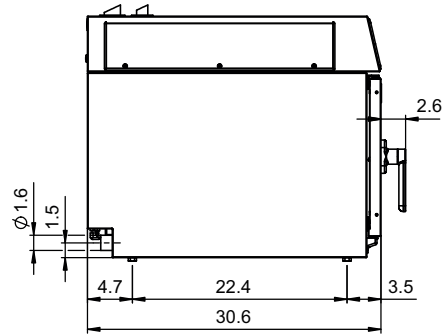
Accessories by partners

- Installation kit (vent riser kit)

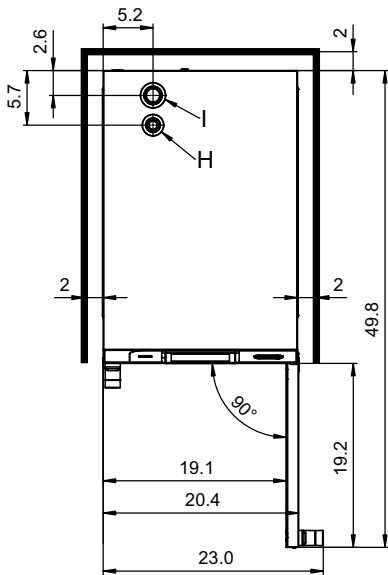
Front view



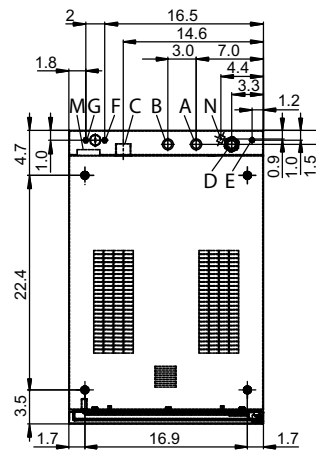
Side view



View from above with wall clearances

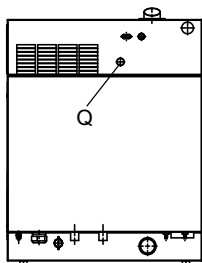


Connection points, bottom of unit



- 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 Equipotential bonding
- 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
- Q Thermal cutout reset

Rear view



Dimensions and weights

Dimensions including packaging	
Width x height x depth	22.8 x 37.6 x 35.8 "
Weight	
Empty weight without packaging	121 lbs
Packaging weight	29 lbs
Safety clearances*	
Rear	2.0 "
Right-hand side	2.0 "
Left-hand side (larger gap recommended for servicing)	2.0 "
Top**	20.0 "

* Minimum clearance to heat sources, 20".

** Depends on the type of exhaust system and the ceiling's characteristics.

Loading capacity

Max. number of food containers	
13" x 18" half size sheet pans	5
Max. loading weight	
Per combi oven	44 lbs
Per shelf level	11 lbs

Electrical supply

3~ 208V/240V 60Hz (3/PE)	(for 208V)
Rated power consumption	5.65 kW
Hot air power	6.8 kW @ 230V
Motor output	0.25 kW
Rated current	15.7 A
Supplied with a 4 conductor 6 foot long cord	AWG 10
Recommended supply connection: ground wire	AWG 10
Conductor insulation rating	SOOW*
Plug (preinstalled)	15-30P
Ground fault circuit interrupter (GFCI)	according to UL 943 NEC NFPA70

3~ 208V/240V 60Hz (3/PE)	(for 240V)
Rated power consumption	7.45 kW
Hot air power	6.8 kW @ 230V
Motor output	0.25 kW
Rated current	17.9 A
Supplied with a 4 conductor 6 foot long cord	AWG 10
Recommended supply connection: ground wire	AWG 10
Conductor insulation rating	SOOW
Plug (preinstalled)	15-30P
Ground fault circuit interrupter (GFCI)	according to UL 943 NEC NFPA70

* SO, SOO, STO, STOO, SEO, SJO, SJOO, SJTO, SJTOO, SJEO, HSO, HS00, HSJO, or HSJOO with or without suffix W

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 fixed connection to the water supply using a connecting hose with a minimum inner 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)
Unit 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 1½" or 2"

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
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104 °F / max. 40 °C

* Please refer to the connection points diagram, p. 3.

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. 3.

Emissions

Dissipated heat*	
Latent	1263 BTU/h
Sensible	1365 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 60 dBA

* When sizing the ventilation system, the type and frequency of equipment use is crucial. Actual values may deviate from specifications. Please contact an expert so that they can assist you in designing an appropriate ventilation system.

ACCESSORIES

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

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.