

Technical data

6.06



6.10



10.10



Electric injection

	6.06	6.10	10.10
Dimensions (WxDxH) Standard	515 x 599 x 647 mm	515 x 777 x 647 mm	515 x 777 x 877 mm
Dimensions (WxDxH) easyTouch	515 x 599 x 665 mm	515 x 777 x 665 mm	515 x 777 x 895 mm
Loading capacity (GN)	6 x 2/3	6 x 1/1	10 x 1/1
Shelf spacing	flexible	flexible	flexible
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	1N~ 230V / 3N~ 400V	3N~ 400 V	3N~ 400 V
Rated power consumption	3.0 - 5.7 kW	7.1 kW	10.5 kW
Weight (without options/accessories)*	45 kg	55 kg	70 kg

	easyTouch®	Standard
Cooking methods		
Steam (30-120 °C) with guaranteed steam saturation	▶	▶
Combi-steam (100-250 °C) with automatic moisture control	▶	▶
Convection (30-250 °C) with optimized heat transfer	▶	▶
Operation easyTouch® user interface:		
7" TFT HiRes glass touch display (capacitive)	▶	
Smooth-action, quick-reacting scrolling function	▶	
TriColor indicator ring – indicates the current operating status	▶	
Climate Management		
HumidityPro – 3 humidity settings	▶	
Crisp&Tasty – 3 moisture-removal settings	▶	▶
Quality Management		
Airflow Management – reduced fan speed and autoreverse mode	▶	▶*
BakePro – 3 levels of traditional baking	▶	
Regeneration – flexible regeneration function with preselect	▶	▶
Delta-T	▶	▶
Low-temperature cooking	▶	
Manual steaming	▶	▶
Production Management		
Automatic cooking with Press&Go with up to 399 profiles (Manager mode and Crew mode)	▶	
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	▶	
Favorites management	▶	▶
ecoCooking	▶	
Auto Start	▶	
Message Step	▶	
Cookbook merge	▶	
Automatic preheat and cool down function	▶	**
HACCP data storage	▶	▶
WiFi/Ethernet interface (LAN)	▶	
RS-232 interface		▶
USB port integrated in the control panel	▶	
Cleaning Management		
ConvoClean+ fully automatic cleaning system with three cleaning settings, can be combined with a Clean and Care Booster, 10 minute Express cleaning and a 2-minute Quick Rinse (rinse with water)	▶ ***	▶
Safe Cool Down function before cleaning (with the door closed)	▶	▶
HygieneCare Solutions:		
Hygienic points of contact to reduce the multiplication of microorganisms (door handle & continuously adjustable hand shower)	▶	▶
Design		
Low-maintenance Xelogen lighting in the entire cooking chamber	▶	▶
Right-hinged unit door with double glazing	▶	▶
Door handle with sure-shut function	▶	▶
Multi-point core temperature probe attached to unit, with insertion error detection	▶	
Steam generated by injecting water into the cooking chamber	▶	▶

* not with special voltages ** manual *** not with mini mobil

Equipment features: Standard ▶