



For all your baking creations

Ideal solutions for:

- **System operations**
- **Snack dining**
- **Petrol stations**
- **Canteens**
- **Baking systems**

The Bake Version



Enodis

Opening up new dimensions



Baking area

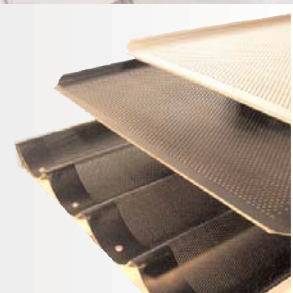
Turn your **CONVOTHERM** into the perfect baking headquarters. Can be converted to baking area (600x400 mm) in just a few easy steps. Remove the racks, insert the CONVOTHERM baking accessories, and you're ready to go!

Quality

The generous shelf spacing guarantees the even cooking results you would expect from **CONVOTHERM**, even with higher baked items. **Crisp & Tasty** makes your sponges deliciously light and airy. Create delicious-smelling rolls and croissants with the perfect crisp, aromatic finish.

Safety

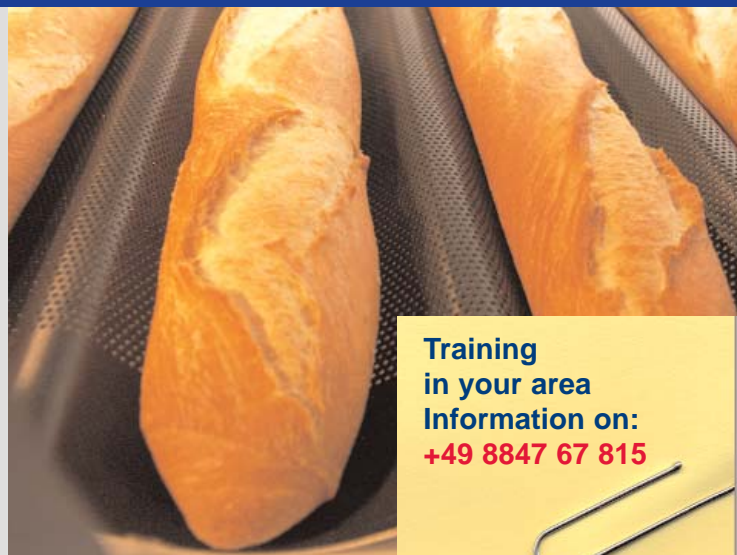
Press & Go is the practical way to make your dream results reality. Even semi-skilled staff can achieve consistent results every time with the touch of a button.



Do more - without the extra time!

**Enjoy the benefits:
save energy, time and money.**

Appliance type		6.10		10.10	
Sheets		GN 1/1 Gastronorm	600 x 400 Baking area	GN 1/1 Gastronorm	600 x 400 Baking area
Roll		72	120	120	200
Croissant		60	108	100	180
Baguette		24	30	40	50
Apple turnover		72	84	120	140



**Training
in your area
Information on:
+49 8847 67 815**

CONVOTHERM Combi Steamers

The allure of cookery – without compromise
The challenge of the banquet – more profit!

Cook & Chill with CONVOTHERM combi steamers guarantees exceptional quality even when preparing banquets. Stress-free preparation during quiet periods and cooking that is timed to the second for immediate serving all help reduce your staffing costs. Fast-freezing of ingredients retains fresh, appetising colours. You will also benefit from more flexibility when putting your menu together.

For the benefit of your guests... and your profits.



There is another unique CONVOTHERM feature which is sure to inspire you.

The Advanced Closed System function, fitted as standard, automatically controls moisture levels in the oven.

The inevitable condensate puddles on plates need be a problem no longer. And dishes of all kinds are still guaranteed to remain marvellously juicy and firm to the bite.

CONVOTHERM is the only name to have created this unique function. This is why CONVOTHERM is the worldwide leader in banqueting.

**World
leaders**

Two series of combi steamers. One mark of quality: CONVOTHERM



CONVOTHERM OS THE INDIVIDUAL SERIES

From the wide range of features available, you choose only those functions which you need for your business.

And you will pay only for these.

The patented CONVOTHERM highlights, the Advanced Closed System and disappearing door, of course come as standard. There is no higher standard of flexibility and efficiency.



CONVOTHERM OB THE PREMIUM SERIES

In addition to the CONVOTHERM highlights, this series presents an impressive, practical and complete range of features. The new **Press&Go** function, an integrated core temperature sensor, variable fan speeds and much more are all installed as standard.

All-round stress-free cooking. There is no higher standard of convenience and reliability.



The right model for every application

Model	Capacity	Size of function	Number of cycles	Accessory requirements
6.10	20 plates (+ 32 cm)	20ñ60 guests	1ñ3 cycles	Thermal cover, plate banquet trolley, roll-in frame and shelf racks
10.10	32 plates (+ 32 cm)	30ñ130 guests	1ñ4 cycles	Thermal hood, plate banquet trolley, roll-in frame and trolley
6.20	42 plates (+ 32 cm)	40ñ160 guests	1ñ4 cycles	Thermal cover, plate banquet trolley, roll-in frame and trolley
10.20	63 plates (+ 32 cm)	60ñ250 guests	1ñ4 cycles	Thermal hood, plate banquet trolley, roll-in frame and trolley
12.20	74 plates (+ 32 cm)	70ñ300 guests	1ñ4 cycles	Thermal cover, plate banquet trolley and pre-heat bridge
20.10	61 plates (+ 32 cm)	60ñ240 guests	1ñ4 cycles	Thermal cover, plate banquet trolley and pre-heat bridge
20.20	122 plates (+ 32 cm)	120ñ500 guests	1ñ4 cycles	Thermal cover, plate banquet trolley and pre-heat bridge

Everything the heart could wish for: CONVOTHERM accessories



Plated banqueting trolley
(illustrative example for 20.20 range)
To the cold storage room or the serving point ñ the banqueting trolley makes transporting easier, everywhere and any time



Plated banqueting system
(illustrative example for tabletop models)
The CONVOTHERM 10.10 range will easily hold up to 32 plates with a diameter of 32 cm



Thermal cover
Indispensable, especially with a large numbers of guests: the thermal cover keeps dishes hot for up to 20 minutes.

Always at the cutting edge Free CONVOTHERM seminars near you

If you would like to discover for yourself the many possibilities of our Cook & Chill plated banqueting system, why not take part in a CONVOTHERM training session? Whether in our CONVOTHERM Kitchen Centre or at your own premises, in a national or international setting, individually or in groups ñ each of our sessions is practical and informative.

R Give us a call or write to us:
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Enodis

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Life can be so simple.

**Professional Plated
Banqueting System**
with Cook & Chill



 **CONVOTHERM**

Enodis

1000 meals in 8 minutes: no problem with the CONVOTHERM Plated Banqueting System

Banqueting ñ the professional event.

Quality, time and team spirit are what counts. You know your ingredients, you know your staff, you know your guests. It is only with the technology that you can sometimes feel in the dark. Just do it! CONVOTHERM has been a pioneer in technology, user-friendliness and reliability in the banqueting industry for many years.

Creativity through organisation ñ profit through quality.

Family celebrations, gala dinners, formal dinners or corporate functions.

Functions of every kind are becoming ever more popular and provide additional business opportunities. Chefs from all around the

world have been impressed with the CONVOTHERM Plated Banqueting System for many years. Preparation of the banquet is simply scheduled for quiet times during the day so that the time prior to serving can then be used for the creative arrangement of dishes. The exceptional quality of every dish provided by this approach is quite astonishing.

There is also no disruption to the preparation of day-to-day or à la carte menus.

Life can be so simple.


Take on any challenge with CONVOTHERM

20 - 2000 guests

Banqueting guests can be demanding. Everything must be just right. Whether a corporate function, gala dinner or wedding reception, the guests have come to eat together and they expect timeliness. To ease the stress on both the kitchen and the serving staff, CONVOTHERM has developed a plated banqueting system that makes every one of your culinary events a success.

A la carte

New!

Broaden your repertoire in the restaurant. Ready-prepared meals for your menu of the day can be regenerated at any time with the touch of a button. Prepare dishes at your leisure, chill for up to 72 hours and then cook 1 or 20 dishes, whatever is required, exactly the way you want it. No adjustments necessary - simply press the regenerate button  and off you go!

The useful auxiliary timer allows you to regenerate additional dishes at any time without affecting cooking processes which are already running. Your CONVOTHERM will automatically continue working and will sound a signal when each dish is ready.



Your CONVOTHERM Plated Banquet Planner

Prepare – cook – serve hot, all at the same time

The preparation Time-saving made easy

1



Step 1:

Preparing the food

When workloads are low, the time can be used much more profitably by preparing all the necessary ingredients in advance. This is the time to wash and chop vegetables, peel potatoes, prepare meat etc all helping to optimise more than just staff costs.

2



Step 2:

Pre-cooking in the combi steamer

When cooking large volumes in your CONVOTHERM, you can enjoy peace of mind: constantly high levels of quality are assured through automatic moisture control, adjusted for the volume and type of food being cooked, meaning you can relax!

3



Step 3:

Fast-freezing

The pre-cooked food is chilled to +3 C in a separate fast-freezer in a short space of time, immediately halting the cooking process. The great advantage of this method is that vitamins and nutrients are preserved to the greatest possible extent and all foods retain their flavour and fresh colour. Quality is assured.

The preparation Arranging the dishes

Step 4: Arranging dishes on the plates

Time to do some creative arranging at your leisure. A plated banquet trolley can accommodate 20 to 122 plates, depending on size.



Step 5: Filling the oven as easy as can be!

One unbeatable benefit of the CONVOTHERM banqueting system is the generous spacing between shelves on the banqueting trolley. The generous spacing between rings also allows dishes to be piled up high in creative arrangements.



Step 6: Storing food in the cold store

When the plated banquet trolley is fully loaded, park it just as it is in the cold store. Your prepared dishes will stay fresh and crisp for up to 72 hours.



On the day of the banquet No time pressures

7



Step 7: Getting it perfect

The cold dishes are transported straight from the cold store to the CONVOTHERM combi steamer on the plated banquet trolley ñ it couldn't be easier or more convenient. 8 minutes is all it takes to cook up to 122 plates with delicious food, all done to perfection. Thanks to the CONVOTHERM Advanced Closed System you won't find drips of condensate on the plates, since the supply of moisture is automatically and precisely controlled.

8



Step 8: Keep hot for 20 minutes

The CONVOTHERM thermal cover enfolds the whole plated banquet trolley and does not allow any heat to escape. The high level of quality required is retained ñ for up to 20 minutes.

9



Step 9: Serving from an alternative location

If the dishes are not being served straight from the kitchen, no problem: simply move the plates on the trolley to wherever they are being served. Easy-running castors, together with the thermal cover, make transportation an easy job.

On the day of the banquet Important: keeping it simple

Step 10: Garnishing

Garnishing and the final creative touches can all be achieved at the serving point by a small team. More time for what you do best: create!



10

Step 11: Serving the finished dishes

You can now serve out within a very short space of time, every dish demonstrating consistent quality, everything piping hot and absolutely perfect.



11

Step 12: Quality without compromise

Regenerating is the modern and pioneering way of achieving precise cookery. Your guests will be enchanted.



12



Lose that fat!

Ideal solutions for:

- Events catering
- Large kitchens
- System catering
- Hospitals
- Residential

The Deep-Fry Version



Enodis

Opening up new dimensions



Benefits

The **CONVOTHERM** Deep-Fry Version can help you save up to **50%** on your costs. It does away with the need to buy and dispose of additional fats and saves you from time-consuming clean-up tasks. This means enormous benefit for both the environment and your

Quality

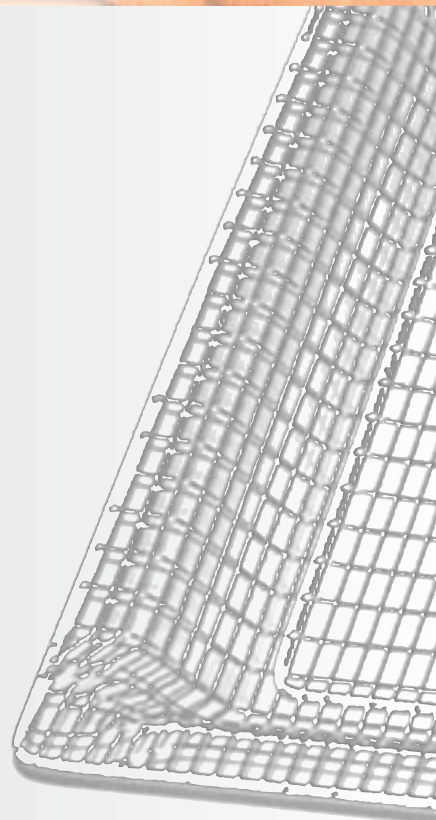
Thanks to **Crisp&Tasty**, the new Deep-Fry Version offers nutritional benefits when compared with conventional frying methods due to the significant reduction of fat content. There is optimum retention of vitamins and minerals.

Safety

With **Press&Go**, pre-programmed cooking processes guarantee consistent top quality. Simple controls help turn your kitchen assistants into experts for your standard products.

Accessories

The newly developed deep-frying basket, lightweight and highly stable, is an exceptional **CONVOTHERM** accessory item.



The benefits are obvious

200 portions in just 13 minutes:

Achieve **more** with less.
The Deep-Fry Version from **CONVOTHERM** provides you with the potential.



**Training
in your area
Information on:
+49 8847 67 815**



Boost your profit!

Ideal solutions for:

- Butchery / snacks**
- Retail areas**
- Front cooking**
- Party catering**
- Events catering**

The Grill Version


Enodis

Opening up new dimensions



In practice

Helpful details such as the maximum shelf height of **1.5 m** and high floor clearance provide high occupational safety and hygiene standards.

Solutions

Even when dealing with large amounts of fat, the **CONVOTHERM** Grill Version with integrated fat drain guarantees a clean oven chamber.

Safety

With **Press&Go**, pre-programmed cooking processes guarantee consistent top quality. Simple controls help turn your kitchen assistants into experts for your standard products.

Applications

Create fresh dishes wherever they're needed. The gas-heated **OG 6.10** model on an oven stand with lightweight castors is the ideal solutions for events and party catering.

Quality / Economy

The Advanced Closed System with **Crisp&Tasty** allows you to create more succulent roasts, more tender chicken and more aromatic pastries. Increase your profits with up to **30 %** less meat loss.



The small oven with a big appetite!

Top-quality results in the smallest of spaces.

Appliance type	6.10	6.20	10.10
Rissoles	90	180	150
Escalope	48	96	80
Meatloaf, baking dishes	6	12	9
Chicken	18	60	27



**Training
in your area
Information on:
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Combi Steamer with
State-of-the-Art Technology



Enodis

Food should delight firstly the eyes
and then the stomach.

(Johann Wolfgang von Goethe)



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CONVOTHERM Combi Steamer

30 years
of expertise

As a CONVOTHERM customer, you can depend on almost 30 years of experience in the development of professional kitchen appliances.

Our CONVOTHERM development specialists are familiar with the day-to-day requirements of kitchens across the world.

The daily exchange of knowledge between ourselves, chefs, nutritionists, planners, engineers and our customers in more than 50 countries has formed the basis for the exceptional quality of CONVOTHERM combi steamers for many years.

For us, however, quality means much more than sturdy, durable and reliable designs.

For decades, CONVOTHERM has been offering unique and world-famous user-friendly appliances for everyday work in the kitchen.

With your CONVOTHERM combi steamer, you have every reason to take pride and delight in your work.

The allure of cookery –
without compromise.





Kitchen technology from **CONVOTHERM**

Innovation –
without compromise

Our goal is to make day-to-day work in
the kitchen easier for you.

Every day, every week, more and more chefs are choosing CONVOTHERM combi steamers. A versatile appliance, it is the modern alternative to conventional kitchen appliances - cookers, woks and boilers.

It is not only the noticeable time and energy-saving effects and savings in raw materials which can be made which wins over CONVOTHERM customers throughout the world. The quality of the dishes produced, guaranteed time after time, is sure to delight every chef.

Crisp vegetables in fresh, brilliant colours, succulent roasts with crisp crusts, delicate fish dishes - your CONVOTHERM does all this and much more. All cooked at the same time without transfer of flavour. Whether for 4 portions or 60 000. Discover for yourself the many possibilities.



[...Quality
is paramount...]



The search is over!

28 all-rounders for every kitchen

Cookery à la carte! Whether baking, roasting, grilling, steaming, stewing, blanching or poaching – we have the optimum solution that's right for any requirement in your kitchen. CONVOTHERM offers the world's largest and most flexible range of combi steamers. The 28 basic models can be tailor-designed to any requirement and provide a unique, practical selection of individual setups.

Hotel / Ship

Large capacities in flexible times CONVOTHERM is a world leader from hotel kitchens to installations on board ships.



- **CONVOTHERM 20.20 model:**
 - Regenerate 122 plates in around 8 minutes
 - 40 GN containers (1/1)

CONVOTHERM benefit

- Large capacities in the Plateted banqueting system
- **Press&Go**
- Disappearing door for narrow kitchens
- Self-regulating moisture supply through Advanced Closed System technology – perfect regeneration

CONVOTHERM at work

* JUMEIRAH BEACH HOTEL, DUBAI
* CORINTHIA HOTEL, BUDAPEST
* DORCHESTER, LONDON

* QUEEN MARY II
* HOTEL SACHER, VIENNA

Catering / Events

Large volumes double-quick! CONVOTHERM HACCP allows you to work much more economically with constantly monitored use of products



- **CONVOTHERM 20.10 model:**
 - 400 portions of fresh vegetables
 - 80 kg roast

CONVOTHERM benefit

- **Press&Go** – Perfect results at the touch of a button
- HACCP / PC-Control for secure documentation
- Self-regulating moisture supply through Advanced Closed System technology – perfect regeneration

CONVOTHERM at work

* COMPASS GROUP
* GUINNESS STORE HOUSE, DUBLIN

* SODEXHO
* GLOBEN STOCKHOLM



System catering / Leisure

Solutions such as **Press&Go**, mean that fewer staff are needed and the highest standards of hygiene are guaranteed.



- **CONVOTHERM 12.20 model:**
 - 80 chickens
 - 24 GN containers (1/1)

CONVOTHERM benefit

- **Press&Go** – Perfect results at the touch of a button
- HACCP / PC-Control for secure documentation
- Low-oxygen cooking with Advanced Closed System and **Crisp&Tasty**
- Cooking at low temperatures

CONVOTHERM at work

- * VOLKSWAGEN PLANT RESTAURANT, WOLFSBURG
- * JOHANNESBURG GENERAL HOSPITAL

- * HENDU UNIVERSITY HOSPITAL, CHINA

Hospitals / Residential

Guaranteed optimum quality Constant, reproducible and easy to monitor – **Press&Go** is the solution



- **CONVOTHERM 6.10/20.10 model:**
 - 20.10: 400 portions of fresh vegetables
 - 6.10: 7 GN containers (1/1)

CONVOTHERM benefit

- **Press&Go** – Perfect results at the touch of a button
- HACCP / PC-Control for large capacity
- **Crisp&Tasty** in the Advanced Closed System for optimum results

CONVOTHERM at work

- * EUROPA PARK GERMANY
- * DISNEYRESORT PARIS

- * DISNEYLAND HONGKONG
- * CENTER PARKS



Retail / Department store catering/ Snack bistros

Ideal for front cooking, no odour problems thanks to Advanced Closed System, mixed loads as required.



- **CONVOTHERM 10.10/20.10 model:**
 - **20.10:**
20 GN containers (1/1, 65 mm)
 - **10.10:**
20 kg French fries

CONVOTHERM benefit

- Disappearing door creates space behind narrow counters
- Auxiliary timer allows controlled, time-delayed cooking
- **Press&Go** – Perfect results at the touch of a button

CONVOTHERM at work

* SPAR MARKETS, SOUTH AFRICA
* Tesco, UK
* IKEA
* REAL, POLAND
* LECLERC, FRANCE

Restaurants / Inns

From poaching to grilling and baking – perfect culinary results for top-quality products, for every requirement.



- **CONVOTHERM 6.10/10.10 stacking kit:**
 - 18, 11 or 7 GN (1/1) shelves: flexible, energy-saving use of technology

CONVOTHERM benefit

- **Crisp&Tasty** in the Advanced Closed System for sensitive products
- Optimum cooking with the core temperature sensor
- No time wasted through unnecessary cooling down thanks to Advanced Closed System
- Secure door close function

CONVOTHERM at work

* PAUL BOCUSE
* JOHANN LAFER'S STROMBOURG
* HARD ROCK CAFÉ
* LAUS WEITBRECHT
* BOCUSE D'OR

[...Colour, aroma and
flavour –
without compromise...]



Highlights

Globally patented
disappearing door –
only from
CONVOTHERM.

Built-in safety:

A helpful feature for more freedom of movement – **now fitted as standard** on all CONVOTHERM combi steamers.

- More space in small kitchens
- More freedom of movement when working
- Effortless handling
- More safety when working – reduced risk of burns

Open the
door...

... and push backwards
along the side



Advanced
Closed System
NEW with
Crisp&Tasty



Crisp&Tasty



It surpasses anything you have seen before:
Crisp&Tasty guarantees you the perfect cooking results! The advancement of Closed System technology is a revolution in the culinary world: your dishes will be crispier and more succulent with less meat loss. Crispy, light baking also introduces new quality to the kitchen.

- **More time:** no cool-down required
- **More security:** moisture is regulated automatically
- **More quality:** a product's own flavour and colour are preserved
- **More convenience:** no damage caused in the kitchen by escaping moisture
- **More cost control:** optimum usage of water and electricity



Advanced Closed System –
you can save yourself the rest!

Press&Go

The auto-pilot for the kitchen

Press&Go


It couldn't be simpler:

Superior quality – at just the press of a button – guaranteed any time and every time. CONVOTHERM means user-friendly!

- **Press&Go** programme starts automatically at the touch of a button
- **More cost control:** turn your semi-skilled staff into professionals for your standard products
- **More appliance quality:** water-repellent, highly robust operating panel
- **More convenience:** logical, easy-to-understand symbols
- **More time:** another 100 tried-and-tested recipes provided as standard in the Cookbook function; a total of 250 recipe memory spaces of 20 steps each available in the Cookbook



Press&Go – Perfect results at the touch of a button!



[The goods delivery is early in the morning –
I like the atmosphere in the kitchen.
Everything is so fresh and aromatic.

You can take such pleasure in cooking...
...and in our CONVOTHERM combi steamer
everything retains its fresh colour and flavour.]

More efficiency
More control
More quality

Simply CONVOTHERM



DOOR ROTARY LEVER LOCK • MORE CONTROL

- **More safety:** specially designed for extended day-to-day usage, highly robust
- **Door close function:** close the door easily even when your hands are full. Give the door a gentle push.
- **Raised position:** no hot air is blown around your face. After rotating by ninety degrees, the door will open far enough to allow the hot steam to escape automatically and safely upwards.
- **In-out function:** all appliances can be opened to the raised position from the oven interior. Even careless accidents can be prevented.



CONVOClean • AUTOMATIC CLEANING

CONVOClean, the automatic cleaning system from CONVOTHERM, provides you with guaranteed standards of hygiene thanks to automatic steam disinfection and hot air sterilisation. Start CONVOClean with **Press&Go** easy for anyone.

- **More flexibility:** all grids can be cleaned directly at the same time – PATENT.
- **More cost control:** select the cleaning level you need (1-4) and save unnecessary water and electricity consumption.

- **More safety:** after a power cut, an automatic forced cleaning cycle is performed. The cleaner is optimally metered out.
- **Kind to the environment:** non-hazardous cleaner and low consumption levels

⚙️ **Also available: the CONVOTHERM Cleaning Set (see page 34).**

It goes without saying that all appliances are fitted as standard with the semi-automatic cleaning programme.



Extra
secure



PC-CONTROL & HACCP • KITCHEN MANAGEMENT

HACCP for fully automatic documentation in accordance with food hygiene regulations.

In conjunction with PC-Control or as an independent PC solution. All relevant data are saved in graphic and in written form. Safeguard all information in line with HACCP guidelines.

- **More time:** clear, secure archiving of all cooking processes – all completely automatic.
- **More security:** Automatic HACCP documentation in line with food safety standards.

PC-Control – Programme, start up and monitor individual functions with one software package.

Up to 31 combi steamers can be controlled from one central computer. The optimum solution for documentation in conjunction with PC-HACCP software in accordance with food safety regulations.

- **More time:** programme and manage up to 31 combi steamers from one central PC.

⚙️ **Download a demo version from:**
www.convotherm.de



CORE TEMPERATURE SENSOR • PRECISION

Several highly-sensitive measurement points ensure absolute control over the core temperature of food being cooked. This innovative multi-point core temperature sensor controls and monitors with a high level of precision and, in the case of deviations, regulates the required oven temperature fully automatically.

- **More security:** precise, optimum cooking
- **More quality:** optimum results every time

- **More flexibility:** special sensor for sous-vide cooking

⚙️ **Fitted as standard in the CONVOTHERM OB series and an optional feature in the CONVOTHERM OS series.**



Particularly
professional



STACKING KIT • ONE OF MANY SPECIAL FEATURES

The CONVOTHERM range has many more highlights and special solutions to offer, such as

- **Smart solution: the stacking kit**

The 18 shelf levels available provide more capacity and a practical stacking solution for double smaller appliances offers more flexibility, saving not only space but also a great deal of energy! You can stack various combinations: 2 x 6.10 models, 6.10 model on 10.10 model or 2 x 6.20 models, 6.20 model on 10.20 model available in gas or electric versions.

- **Unique: the 12.20 model**

For many years, CONVOTHERM has placed great emphasis on occupational safety, which led us to develop the 12.20.

With a shelf height under 1.5 m, it is not only convenient and safe to load but also offers exceptionally large capacities.

The CONVOTHERM 12.20 meets even the highest food safety standards: its exceptionally high ground clearance makes it a simple matter to clean underneath the appliance!

COOKING ROUND THE CLOCK • EFFICIENCY

Time-consuming cooking processes such as DELTA-T, Cook&Hold or classic low-temperature cooking are particularly essential for the preparation of high-quality meat dishes. However, they can also slow things down in the kitchen.

With CONVOTHERM combi steamers, you can simply allow these cooking processes to run overnight.

This also acts as a cost-saving measure. Achieve around 30% less meat loss with the 100% safe low-temperature cooking process in the Advanced Closed System. The benefits could not be simpler or safer.





[As soon as we've got everything together we start the preparations

The atmosphere around here is really good.

No wonder: thanks to CONVOTHERM, planning is as easy as can be
saving us a lot of time and stress!]

More
volume
in
less
time:
Cookchill

CONVOTHERM COOKCHILL - PERFECT FOR LARGE VOLUMES

1

Production of dishes

Preparing dishes during quiet periods and then cooking them optimises staff costs and ensures constant product quality.

2

Chilling in a separate Blast chiller Storing in the cold store – up to 72 hours.

Systematic chilling of cooked dishes retains the nutrients and vitamins of the ingredients as well as their crisp bite and fresh colours.

3

Regenerating chilled dishes

In the kitchen or any other location – on plates or on sheets. 1000 meals can be served to the table in minutes. It's only a question of the process. Cookchill with CONVOTHERM.

Whether for hospitals or office canteens, banquets or functions – with Cookchill you can create dishes in large volumes and in the shortest time possible.

The process is simple: pre-cook all your dishes, chilling, store for up to 72 hours and then regenerate with your CONVOTHERM oven.


The benefits are obvious: you can prepare dishes days before they need to be served and preparation capacities can be flexibly increased without a problem.

- **More time:** cooking without time constraints; the processes of preparing and serving food can be separated
- **More space:** large capacities
- **More efficiency:** lower costs coupled with a high level of efficiency


☀ **If you would like any information on suitable Blast chillers, feel free to call us:**
Tel 0049 8847 67 0

1 000 meals
in
8 minutes:
**Our
Planted Banqueting System**

CONVOTHERM PLATED BANQUETING SYSTEM

- 
- 1** The generous shelf spacing allows the banqueting trolley to be loaded easily from any side.

CONVOTHERM plated banqueting systems are available to meet every requirement – even for tabletop appliances.

- 
- 2** Optimum regeneration, anywhere, of ready-prepared dishes in your CONVOTHERM combi steamer.

- 
- 3** Ready-prepared dishes can be kept hot for up to 20 minutes under the CONVOTHERM thermal cover.

They can then be transported directly to wherever they need to be served on the banqueting trolley.

For banquets, it's absolutely vital that high-quality dishes can be served simultaneously and at the correct temperature. Whole menus can be placed in position, frozen and later regenerated on the banqueting trolley, ready to be served.

In conjunction with the Cook & Chill process, the CONVOTHERM plated banqueting system is the ideal solution for anyone who needs to serve a large number of guests with perfect dishes - without the stress.

- **More space:** unmatched plate capacities!
- **More benefits:** lower staff requirements
- **More efficiency:** high capacity in the smallest space
- **More time:** more time to do what you do best: create!
- **More creativity:** large spacing between rings

Unlimited flexibility with **CONVOTHERM** special solutions



OPENING UP NEW DIMENSIONS

BAKE VERSION – create all your baking

Enjoy the benefits of the flexible baking area:

- **More flexibility:** can be converted to Bäckernorm whenever required.
- **More benefits:** less loss of product thanks to systematic production.
- **More confidence:** always consistent results with **Press&Go** or the auxiliary timer for snack meals.

- **More quality:** with **Crisp&Tasty**, crisp, light baking introduces a new dimension to your kitchen! Evenly baked products with special baking accessories and generous shelf spacing



GRILL VERSION – increase the benefits

With CONVOTHERM, butchery becomes an all-round activity. Enjoy the various new possibilities and increase your turnover.

- **More flexibility:** for lunches, snack meals, sausagemaking and party catering.

- **More confidence:** pre-programmed cooking processes guarantee consistent top quality with **Press&Go**.
- **More quality:** with **Crisp&Tasty**, your dishes are even crisper and more succulent with the lowest possible meat loss.



DEEP-FRY VERSION – lose that fat

- **More quality:** with **Crisp&Tasty**, golden on the outside and deliciously flavourful on the inside.
- **More benefit:** no need to buy and then dispose of expensive deep-frying fats.

- **More health:** significantly less fat content in dishes.
- **More environmental protection:** little cleaning effort required, no disposal of used oil.





[When we're ready, I've got the time to
organise the sequence of dishes
precisely on our PC:

luckily, even programming the
combi steamer is as easy as can be!]

**The choice
is yours!**



CONVOTHERM OS • THE INDIVIDUAL SERIES

For novices or made-to-measure kitchens – the injector version

Tricky situations can crop up in everyday work. Checking, planning, discussing. Get the help that's personally right for you. Our new standard programme allows you to perfectly adjust the most modern combi steamer to your individual needs.

You can depend on two particular CONVOTHERM highlights, however, because the disappearing door and Advanced Closed System are fitted as standard on all appliances in the OS series.



CONVOTHERM OB • THE PREMIUM SERIES

All-round stress-free cooking with high level of convenience – the boiler version

There is no higher standard of convenience and reliability. The Premium series offers simply everything that a professional kitchen requires. As standard. Besides the disappearing door and Advanced Closed System, all appliances in this series are equipped with many additional, practical series features.

The new Press&Go function, in particular, will simplify your tasks considerably. Then there is the integrated core temperature sensor and the fan speed settings which can be adjusted at the touch of a button - to name just a few features which are sure to win over any professional.



Patented
quality comes
as standard



OS series: standard features

- Advanced Closed System for optimum product quality
- **Crisp&Tasty** (multi-level demisting)
- Patented double-glazed disappearing door
- Lengthwise and crosswise shelves (depending on type) corresponding to Gastronorm (GN) with up to 68 mm between shelf levels
- Rotary lever lock on door with raised position, door closing function and safety function (easy to open from inside)
- Hand shower with continuously variable flow control
- Fan with auto-reverse
- CONVOTHERM Cookbook function with pre-programmed recipes
- Cook & Hold and Delta-T cooking
- Can be connected up to: energy optimisation system, CONVOTHERM Service System, PC-HACCP/PC-Control
- Memory capacity for 250 recipes (20 steps)
- Butterfly valve – less steam escapes when oven door is opened
- Control system with plain text display
- Large, bright graphic display (optimum legibility)
- Pre-set start time in real-time mode
- Programme protection (prevents programmes in progress from being interrupted through energy optimisation unit)
- All settings and recipes are automatically saved
- RS 232 interface

OB series: standard features

- Advanced Closed System for optimum product quality
 - **Crisp&Tasty** (multi-level demisting)
 - Patented double-glazed disappearing door
 - Lengthwise and crosswise shelves (depending on type) corresponding to Gastronorm (GN) with up to 68 mm between shelves
 - Rotary lever lock on door with raised position, door closing function and safety function (easy to open from inside)
 - Hand shower with continuously variable flow control
 - Fan with auto-reverse and two speed settings
 - CONVOTHERM Cookbook function with pre-programmed recipes
 - Cook & Hold and Delta-T cooking
 - Can be connected up to: energy optimisation system, CONVOTHERM Service System, PC-HACCP/PC-Control
 - Memory capacity for 250 recipes (20 steps)
 - Butterfly valve: less steam escapes when oven door is opened
 - Control system with plain text display
 - Large, bright graphic display (optimum legibility)
 - Pre-set start time in real-time mode
 - Programme protection (prevents programmes in progress from being interrupted through energy optimisation unit)
 - All settings and recipes are automatically saved
 - RS 232 interface
- Exclusive to the OB series:**
- + **core temperature sensor**
 - + **reduced fan speed for cooking sensitive products**
 - + **reduced heat output for operating at peak times**
 - + **Press&Go (symbols)**

Quality
means:
errors can
be avoided
through
clear symbols



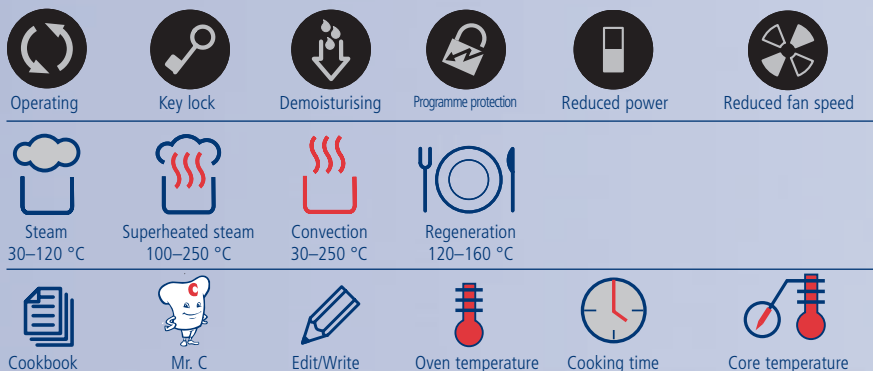
OB operating panel



Special features

- Automatic cleaning programme CONVOClean
- **Press&Go (symbols)**
- Core temperature sensor
- PC-HACCP and PC-Control software for modern kitchen management
- Various modules with RS 232, RS 485 and USB plus Ethernet to network up to 31 combi steamers
- Grill version with fat drain fixture (tabletop appliances)
- Version for ships and special voltage levels on request
- Reduced fan speed for cooking sensitive products
- Reduced heat output for operating at peak times

OS operating panel



Special features

- Automatic cleaning programme CONVOClean
- PC-HACCP software for fully automated documentation and archiving of cooking processes
- PC-Control software for managing up to 31 combi steamers. Various modules with RS 232, RS 485 and USB plus Ethernet to network up to 31 CONVOTHERM combi steamers
- Grill version with fat drain fixture (tabletop appliances)
- Version for ships and special voltage levels on request



[...Time to make the finishing touches - everything has to be just right! Here, experience is of the essence – and being able to depend on your colleagues.

Fortunately, our CONVOTHERM gives us freedom and flexibility day after day. It's invaluable, particularly when serving large numbers of guests...]

Technical data

OES/OGS

Option of electrical or gas connection



CONVOTHERM OES/OGS 6.10



CONVOTHERM OES/OGS 6.20

Appliance type	Combi steamer, tabletop	Combi steamer, tabletop
Appliance dimensions (W x D x H)	932 x 805 x 852 mm	1217 x 1027 x 895 mm
Weight	170 kg	220 kg
Shelves		
1/1 GN	7	14
2/1 GN	–	7
Baking area 600 x 400	6	12
Number of plates (Plated Banqueting System)	20 plates	42 plates
GN shelf spacing	68	68
Installation conditions OES		
Connection value: electrical connection	11.4 kW	19.8 kW
Convection power output	10.5 kW	18.9 kW
Rated current	15.3 A	26.3 A
Installations conditions OGS		
Connection value: electrical connection	1.3 kW	1.3 kW
Convection power output: gas connection	12 kW	20 kW
Rated current	4.5 A	4.5 A
Exhaust gas connection OGS	Ventilation system with safety switch	Ventilation system with safety switch



CONVOTHERM OES/OGS 10.10

CONVOTHERM OES/OGS 10.20

CONVOTHERM OES/OGS 12.20

Combi steamer, tabletop

932 x 805 x 1120 mm

215 kg

11

–

9

32 plates

68

19.8 kW

18.9 kW

26.3 A

1.3 kW

35 kW

4.5 A

Ventilation system
with safety switch

Combi steamer, tabletop

1217 x 1027 x 1120 mm

245 kg

22

11

18

63 plates

68

34.2 kW

33 kW

47.6 A

1.7 kW

40 kW

5.7 A

Ventilation system
with safety switch

Combi steamer, floor model

1232 x 1055 x 1416 mm

325* kg

24

12

11

74 plates

67

34.2 kW

33 kW

47.6 A

1.7 kW

40 kW

5.7 A

Ventilation system
with safety switch

* incl. trolley



CONVOTHERM OES/OGS 20.10

CONVOTHERM OES/OGS 20.20

Combi steamer, floor model

947 x 855 x 1952 mm

340* kg

20

—

On request

61 plates

67

39.6 kW

37.8 kW

52.4 A

2.5 kW

40 kW

8.6 A

Ventilation system
with safety switch

* incl. trolley

Combi steamer, floor model

1232 x 1055 x 1952 mm

440* kg

40

20

18

122 plates

67

68.4 kW

66 kW

95 A

2.6 kW

70 kW

9 A

Ventilation system
with safety switch

* incl. trolley



[...It's all go in the kitchen!

It's great that with CONVOTHERM, you don't need cool-down time and the programmes can be changed directly.

This leaves you enough time for creating, garnishing and arranging. And I enjoy my work all the more!]

Technical data

OEB/OGB

Option of electrical or gas connection



CONVOTHERM OEB/OGB 6.10



CONVOTHERM OEB/OGB 6.20

Appliance type	Combi steamer, tabletop	Combi steamer, tabletop
Appliance dimensions (W x D x H)	932 x 805 x 852 mm	1217 x 1027 x 895 mm
Weight	170 kg	220 kg
Shelves		
1/1 GN	7	14
2/1 GN	–	7
Baking area 600 x 400	6	12
Number of plates (Plated Banqueting System)	20 plates	42 plates
GN shelf spacing	68	68
Installation conditions OEB		
Connection value: electrical connection	11.5 kW	19.9 kW
Convection power output	10.5 kW	18.9 kW
Steam generator power output	9.9 kW	16.5 kW
Rated current	15.7 A	26.6 A
Installation conditions OGB		
Connection value: electrical connection	1.1 kW	1.1 kW
Convection power output: gas connection	12 kW	20 kW
Steam generator power output	12 kW	18 kW
Rated current	2.9 A	2.9 A
Exhaust gas connection OGB	Ventilation system with safety switch	Ventilation system with safety switch



CONVOTHERM OEB/OGB 10.10

CONVOTHERM OEB/OGB 10.20

CONVOTHERM OEB/OGB 12.20

Combi steamer, tabletop

932 x 805 x 1120 mm

215 kg

11

–

9

32 plates

68

19.9 kW

18.9 kW

16.5 kW

26.6 A

1.1 kW

20 kW

18 kW

2.9 A

Ventilation system
with safety switch

Combi steamer, tabletop

1217 x 1027 x 1120 mm

245 kg

22

11

18

63 plates

68

34.4 kW

33 kW

26.4 kW

48 A

1.5 kW

35 kW

30 kW

3.5 A

Ventilation system
with safety switch

Combi steamer, floor model

1232 x 1055 x 1416 mm

325* kg

24

12

11

74 plates

67

34.4 kW

33 kW

29.7 kW

48 A

1.5 kW

40 kW

35 kW

3.5 A

Ventilation system
with safety switch

* incl. trolley



CONVOTHERM OEB/OGB 20.10



CONVOTHERM OEB/OGB 20.20



Combi steamer, floor model

947 x 855 x 1952 mm

340* kg

20

–

On request

61 plates

67

39.7 kW

37.8 kW

29.7 kW

52.8 A

2.15 kW

40 kW

30 kW

5 A

Ventilation system
with safety switch

* incl. trolley

Combi steamer, floor model

1232 x 1055 x 1952 mm

440* kg

40

20

18

122 plates

67

68.6 kW

66 kW

39.6 kW

95.4 A

2.2 kW

70 kW

35 kW

5.4 A

Ventilation system
with safety switch

* incl. trolley



[...The guests are happy and everything is at just the right temperature, looks delicious and tastes wonderful!

It's all happened thanks to the CONVOTHERM combi steamer:
it's really proved itself...]

Even more possibilities with even more **accessories.**



CONVOVent Extractor / Condensation hood

For better air quality and reduced stress caused by steam and expelled moisture when opening the door.



Special accessories

CONVOTHERM offers accessories which are tailor-made to every requirement: whether lamb spits, suckling pig spits, chicken spits, deep-frying baskets or baking accessories, the right equipment for every one.



• Baking accessories



• Chicken spit



• Lamb spit



• Deep-frying basket

Sheets and grids

We've got the right one for every application, in various coatings and Gastronorm sizes and available as baking accessories.

Oven stands

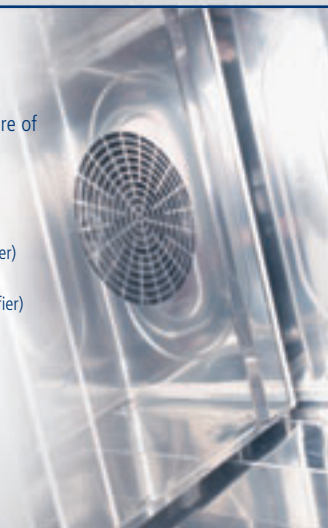
Providing stability: oven stands appropriate to your CONVOTHERM tabletop appliance. Available as open version but also with doors or 10/20 shelf runners. Mobile versions on request.



Cleaner Set

The special cleaner for easy care of your CONVOTHERM combi steamer:

- CONVOClean new
- CONVOClean forte
- CONVOCare (nozzle cleaner)
- CONVOCal (decalcifier)
- CONVOCal forte (decalcifier)





More
service.

Available 24 hours
a day - around the
globe



FOR CHEFS, THE QUALITY OF THE FOOD IS THE MOST IMPORTANT FACTOR

CONVOTHERM stands for technology tailored to your everyday needs and a close relationship with our customers. Our own team of chefs works day in, day out to improve our services to you.

- **Service:**

We're always there for you: our global service network provides rapid assistance at your location (even at weekends) and over the phone and offers a reliable spare parts delivery service.

- **Training / Person-to-person:**

Whether individually or in groups, at the CONVOTHERM Kitchen Centre or in your own kitchen: our skilled chefs will familiarise you with everything you need to know about your combi steamer.

- **NEW: the CONVOTHERM Chef's Hotline:**
Essential tips and hints from colleagues - advice from the professionals:

Tel: 0049 8847 67 899

**E-mail: chefshotline@convotherm.de
or on the Internet: www.convotherm.de**



FOR PLANNERS, THE QUALITY OF THE KITCHEN IS THE MOST IMPORTANT FACTOR

CONVOTHERM stands for unique combi steamer technology. Flexible, simple and efficient - for modern, first-class kitchen planning. Our special CONVOTHERM features, such as the disappearing door, will open up a world of new possibilities for you.

- **On the Internet:**

From specifications to technical data:
at www.convotherm.de you will find helpful hints and
all the information you need.

- **Person-to-person:**

We will be delighted to provide you with more
information in person, by phone or by e-mail.

- **On CD-ROM or as a manual:**

Request our free Kitchen Planner CD-ROM or Kitchen
Planner Manual now.

CONVOTHERM Elektrogeräte GmbH

Talstraße 35 · D-82436 Egfling

Tel 0049 8847 67 0

E-mail: marketing@convotherm.de

Discover it
for yourself!
Try
CONVOTHERM.



GET IN TOUCH

Whether you would like to participate in one of our information and training sessions, are interested in a personal meeting or would simply like to know more about CONVOTHERM combi steamers, accessories and possible

applications, simply fill in the card, indicate what you are interested in and send it to us!

We will be delighted to deal with your request.



Surname _____

First name _____

Company _____

Position _____

First line of address _____

Town/Postcode _____

Tel _____

Fax _____

E-Mail _____

I work in the following sector:

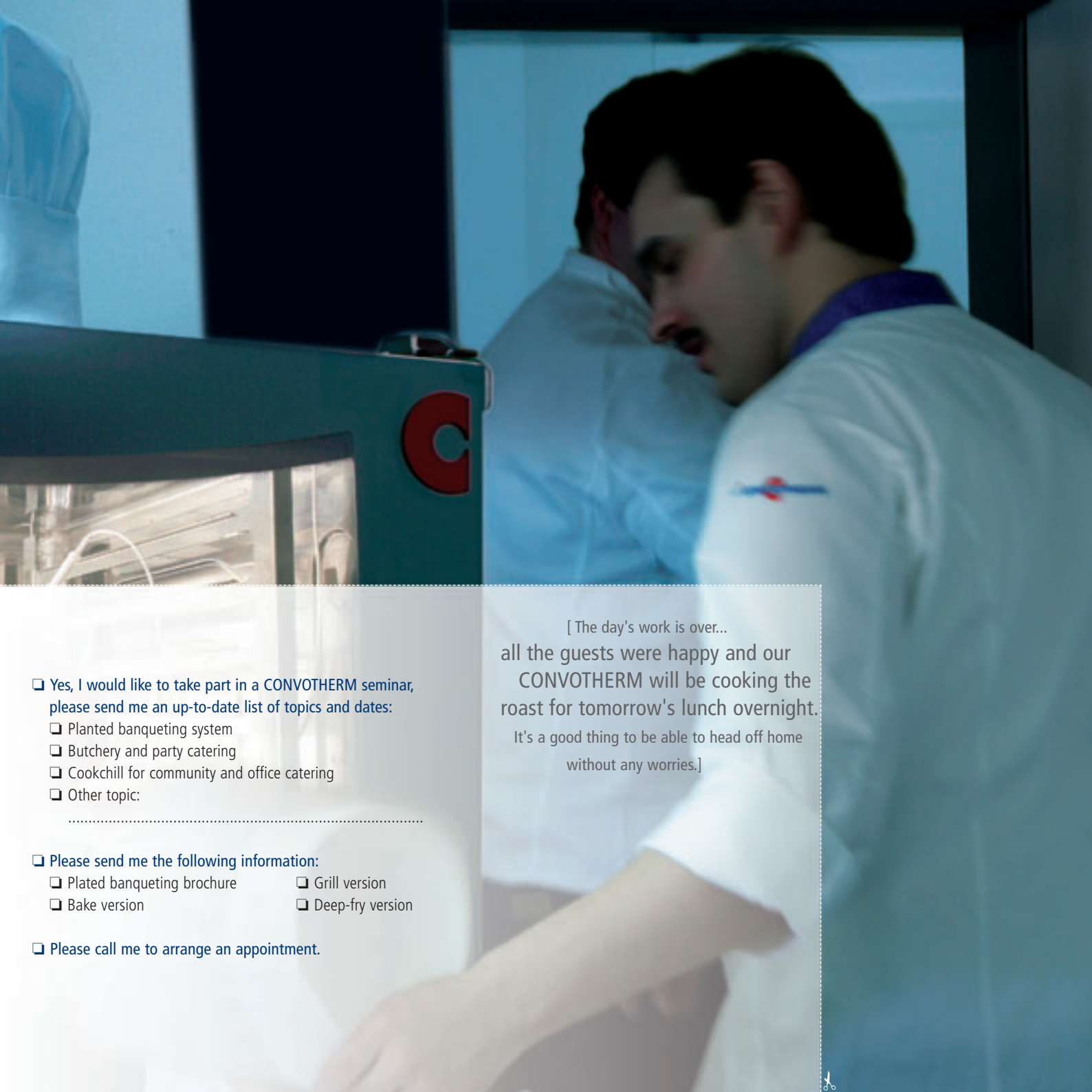
- ☐ Hotel / ship
- ☐ Catering / events
- ☐ Hospital / community catering
- ☐ System catering / leisure
- ☐ Retail / snack food / bistro
- ☐ Restaurants / inns

Please use
stamp if one
is available

REPLY

CONVOTHERM Elektrogeräte GmbH
Talstraße 35

82436 Eglfing
Germany



[The day's work is over...
all the guests were happy and our
CONVOTHERM will be cooking the
roast for tomorrow's lunch overnight.

It's a good thing to be able to head off home
without any worries.]

☐ Yes, I would like to take part in a CONVOTHERM seminar,
please send me an up-to-date list of topics and dates:

- ☐ Planted banqueting system
- ☐ Butchery and party catering
- ☐ Cookchill for community and office catering
- ☐ Other topic:
.....

☐ Please send me the following information:

- | | |
|---|---|
| <input type="checkbox"/> Plated banqueting brochure | <input type="checkbox"/> Grill version |
| <input type="checkbox"/> Bake version | <input type="checkbox"/> Deep-fry version |

☐ Please call me to arrange an appointment.

