



We do our best for your kitchen.

The platinum standard amongst combi steamers: the Convotherm + 3.



All our appliances have 35 years of experience built in.

Our chefs and engineers know what's cooking in kitchens around the world.

They are constantly sharing ideas and exchanging information with chefs, food scientists, designers, engineers and customers in more than 100 countries. The result is a product range that is practically unrivaled in its choice of designs and functions. We have the perfect solution for every kitchen.

It has never been simpler to treat guests to top quality meals while still working with a very healthy profit. Convotherm kitchen appliances are renowned for their reliability, long working life and their especially user-friendly design.



One appliance, countless applications:

- Conventional cooking with
 - Steam
 - Combi-steam
 - Convection
- Cook&Chill
- Banquet plates
- Overnight cooking
- Cook&Hold
- Baking
- Sous-vide cooking
- System cooking

Five good reasons for choosing Convotherm.

Crisp&Tasty – for meals that need to be really crisp on the outside yet lovely and juicy on the inside.



CONVOclean system – hygienically clean in the twinkling of an eye thanks to steam disinfection.



Easy to operate: easyToUCH™ – makes work really easy. The ingeniously simple user interface lets you access entirely new options that are displayed clearly on a large color touchscreen. It requires just one-finger operation: the rest is self-explanatory.

Press&Go – complete success quite simply at the press of a button, and always in consistently perfect quality.



Advanced Closed System – guarantees minimal heat escape during cooking, delivering energy savings of up to 25%.



Disappearing door – creates space in small kitchens and reduces the risk of burns. Exclusively available worldwide only from Convotherm.



Our product lines: perfectly matched to your requirements.



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easyTOUCH controls

easyToUCH makes work really easy. The ingeniously simple user interface lets you access entirely new options that are displayed clearly on a large color touchscreen. It requires just one-finger operation: the rest is self-explanatory.

Standard features:

- easyToUCH touchscreen user interface
- Press&Go quick-select function
- ecoCooking energy-saving program
- ACS (Advanced Closed System)
- Crisp&Tasty oven-environment function
- Disappearing door
- Multi-point core temperature sensor
- Reduced heating power; electric appliances only
- Reduced fan speed
- Antibacterial rotary door catch with on-latch position and safety function
- Recoil hand shower with automatic recoil
- Program lock; electric appliances only
- Internal HACCP data storage
- USB and Ethernet ports
- CONVOClean system (fully automatic cleaning)
- Program list for saving personal recipes with pictures



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Standard controls

The standard controls are also ergonomically designed for ideal user guidance. Using buttons and a selector dial, all the functions are easily under your control.

Standard features:

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- Crisp&Tasty oven-environment function
- Disappearing door
- Multi-point core temperature sensor
- Reduced heating power; electric appliances only
- Reduced fan speed
- Antibacterial rotary door catch with on-latch position and safety function
- Recoil hand shower with automatic recoil
- Program lock; electric appliances only
- RS232 port
- Program list for saving personal recipes

In use wherever top quality is demanded.

In the kitchen there are so many different day-to-day requirements to be met when preparing meals. Convotherm has the perfect solution for each. After all, Convotherm does have the largest and most versatile range of combi steamers in the world.

All 28 standard models can be configured precisely to your requirements. The choice of custom fittings in kitchen-tested functional designs is practically limitless.

Ships



A reliable ocean-going partner

Your galley equipment specialist for the maritime industry: cruise liners, passenger ferries and cargo ships, luxury yachts and naval craft.

Chain



Corporate clients and chain-outlet customers

easyToUCH also provides ideal custom solutions for corporate clients and chain outlets. For instance, kitchen outlets can choose to enable only specific areas in the menu for combi steamers.

Gastronomy



Source: bbmc Tobias Ranzinger

Munich's Hofbräuhaus

Up to 30,000 visitors a day are treated to Bavarian specialities at the Munich Hofbräuhaus. Using 27 Convotherm easyToUCH combi steamers, the chefs are able to serve top quality meals at any time of day.

Fine Dining



Bocuse d'Or

The Bocuse d'Or chef championship, recognized as the Oscars of the culinary world, is a valuable source of feedback that proves indispensable in developing our product portfolio.



Baking



Biedronka, Poland

Biedronka, Polish for ladybug, is the largest retail chain in Poland with more than 2000 stores in over 800 locations. It works with over five hundred Polish producers and sells freshly baked bread and pastries.

Public-sector catering



Episcopal Seminary, Graz

1000 pupils and students are catered for here every day. This is made possible by the user-friendly easyTOUCH combi steamers. Head chef Mr. Leitner places his faith in the easyTOUCH: "for me it is synonymous with ultra-simple operation at the highest level. This means that untrained staff can get to know the appliance perfectly in just a few minutes."

Cook&Chill



Sarrasani Trocadero, Dresden

A dinner show with a five-course menu, and not just once, but every day for 400 guests in twelve minutes. Cook&Chill are the magic words here. This culinary art lets you prepare menus in advance.

Hotel



Parkhotel, Stuttgart

"In our small kitchen, which supplies several restaurants, the breakfast service and the conference and banqueting halls, it would have been impossible without a combi steamer that has a disappearing door. Also the easyTOUCH appliances make à la carte work so straightforward thanks to the user-friendly Tray Timer and its clear graphics. Insert plate, set time and done!" says head chef Mr. Ronald Erler.

Achieve more. Achieve it fast.

The system is as easy as it is ingenious: the Cook&Chill procedure lets you prepare huge quantities of meals in minimum time and then serve them as and when needed in next to no time. This is done simply by flash-freezing the precooked meals, which can then be stored for up to 72 hours in this state. Then they simply need regenerating with Convotherm to arrive appetizingly on the table in an instant.

More time: by breaking the tie between preparation and serving.

More space: thanks to greater capacities.

More efficient: from more productive working.

Cook&Chill is the perfect solution for:

- Hospitals
- Canteens
- Banquets
- Catering

The systematic chilling of cooked dishes ensures that they retain valuable nutrients and ingredients, along with their firm bite and fresh color.



Of course our product range also includes professional blast chillers.

1000 meals in 8 minutes: our banqueting system makes it possible.

We know from experience that banqueting guests are discerning and naturally expect to be served high quality meals at the perfect temperature – and for everyone to be served at once of course. Using the Cook&Chill procedure and the Convotherm plate banquet system it's a stress-free operation: simply arrange complete ready-to-serve menus on the plate banquet trolleys, chill and then regenerate them at precisely the right time.

More space: thanks to unrivaled plate capacities.

More profitable: by employing fewer staff.

More efficient: by providing maximum capacity in minimum space.

More time: for developing delicious dishes.

More success: thanks to satisfied customers.



A product line that meets every need: Convotherm combi steamers.

The perfect appliance for every professional kitchen: electric or gas combi steamers available with injection unit or steam generator.



	6.10	6.20	10.10	10.20
Dimensions (WxDxH) in mm	932 x 805 x 852	1217 x 1027 x 895	932 x 805 x 1120	1217 x 1027 x 1120
GN	7 x 1/1	14 x 1/1, 7 x 2/1	11 x 1/1	22 x 1/1, 11 x 2/1
Baking sheet size (400 x 600 mm)	5	12	7	18
Number of plates (plate banquet system)	20 plates	42 plates	32 plates	63 plates

OEB installation requirements

Convection power	10,5 kW	18,9 kW	18,9 kW	33 kW
Rated current (3N~400V 50/60 Hz)	15,7 A	26,6 A	26,6 A	48 A

OES installation requirements

Convection power	10,5 kW	18,9 kW	18,9 kW	33 kW
Rated current (3N~400V 50/60 Hz)	15,3 A	26,3 A	26,3 A	47,6 A



	12.20	20.10	20.20
Dimensions (WxDxH) in mm	1232 x 1055 x 1416	947 x 855 x 1952	1232 x 1055 x 1952
GN	24 x 1/1, 12 x 2/1	20 x 1/1	40 x 1/1, 20 x 2/1
Baking sheet size (400 x 600 mm)	10	17	17
Number of plates (plate banquet system)	59 or 74 plates	50 or 61 plates	98 or 122 plates

OEB installation requirements

Convection power	33 kW	37,8 kW	66 kW
Rated current (3N~400V 50/60 Hz)	48 A	52,8 A	95,4 A

OES installation requirements

Convection power	33 kW	37,8 kW	66 kW
Rated current (3N~400V 50/60 Hz)	47,6 A	52,4 A	95 A



Baking sheets and shelf grills

Everything is designed to run smoothly: baking sheets and shelf grills are available in a wide range of coatings and in GN and standard baking tray sizes.



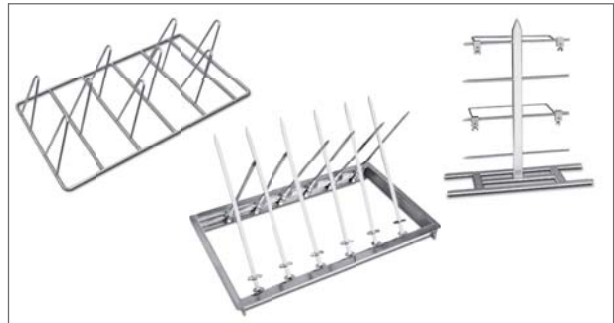
CONVOVent

The extractor/condensation hood ensures a perfect working environment in the kitchen by removing excess steam and vapor when the appliance door is opened.



Oven stands

These provide stability for table-top appliances and a mobile model is also available on request. You can choose between an open design or a model with doors and 10/20 shelf rails.



Special accessories

Convotherm has the right accessory for every application. The range includes spits for lamb, pork and chicken, frying baskets and baking accessories.



Cleaning kit

To make everything hygienically clean again with the minimum of effort, we provide special cleaners for your combi steamer:

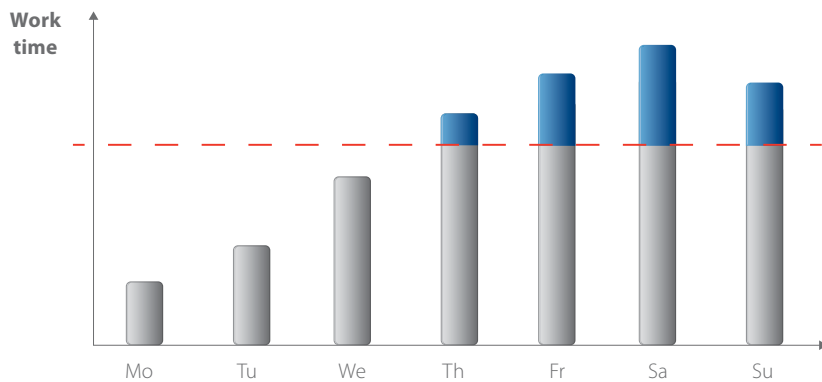
- CONVOClean forte (cleaner)
- CONVOClean new (cleaner)
- CONVOCare (rinse aid / neutralizer)
- CONVOCal (descaler)
- CONVOCal forte (descaler)

Whether peak time or down time – optimize your workload.

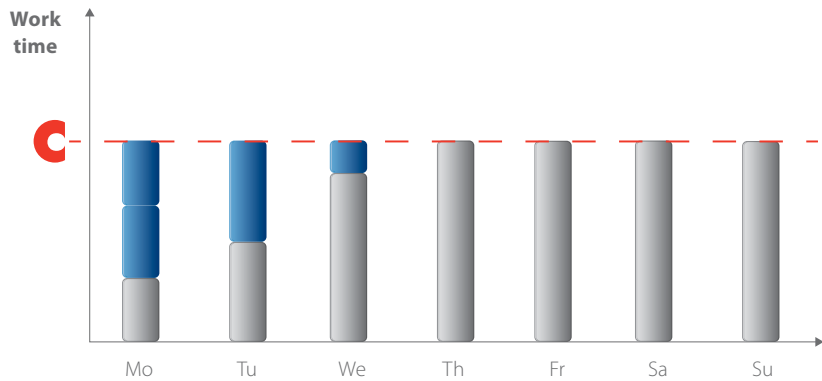
With Convotherm you can prepare for those busy times at your ease. You cook when the kitchen is calm, and when the storm arrives you simply need a moment to

regenerate the meals. This smooths out your working day and delivers greater productivity.

Did you know that you can save these spikes in demand?



Whether peak time or down time – optimize your workload. Your combi steamer makes your work easier.



Dealer

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