



Professional accessories and system solutions

for combi steamers

Dear Customers,

The company CONVOTHERM Elektrogeräte GmbH has been developing and producing its combi steamers incorporating leading-edge technology for almost 35 years. Our overriding objective is to satisfy our customers – this is what we work towards day in, day out. Under the term “accessories” we include everything that you require in addition to our combi steamers in order to prepare food perfectly. Accessories that are optimally designed for the job not only improve the

quality of your meals, they also shorten and simplify the work processes in your kitchen. Our products are manufactured solely from high quality materials (stainless steel, Teflon, chromium nickel). This promises a long service life and also consistent quality with daily use.

We hope that you enjoy working with your CONVOTHERM combi steamer.



CONVOTHERM premises in Eglfing, situated in the idyllic foothills of the Upper Bavarian Alps.

Five good reasons for choosing Convothem.

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 Convothem.



Our product lines: perfectly matched to your requirements.

+3 series*



6.10

6.20

10.10

10.20

+3 series

easyToUCH controls

Standard controls



* All appliances in the +3 series are available with easyToUCH or standard controls, as electric or gas, with steam generator or injection unit.



12.20

20.10

20.20

mini Serie

easyTOUCH controls



Standard controls



6.06 mini (6 x 2/3 GN)
6.10 mini (6 x 1/1 GN)



6.06 mini mobil 6 x 2/3 GN
6.10 mini mobil 6 x 1/1 GN



10.10 mini (10 x 1/1 GN)



6.10 mini 2in1
(2 x 6 x 1/1 GN)

For units with Standard Control Panel

CONVOControl

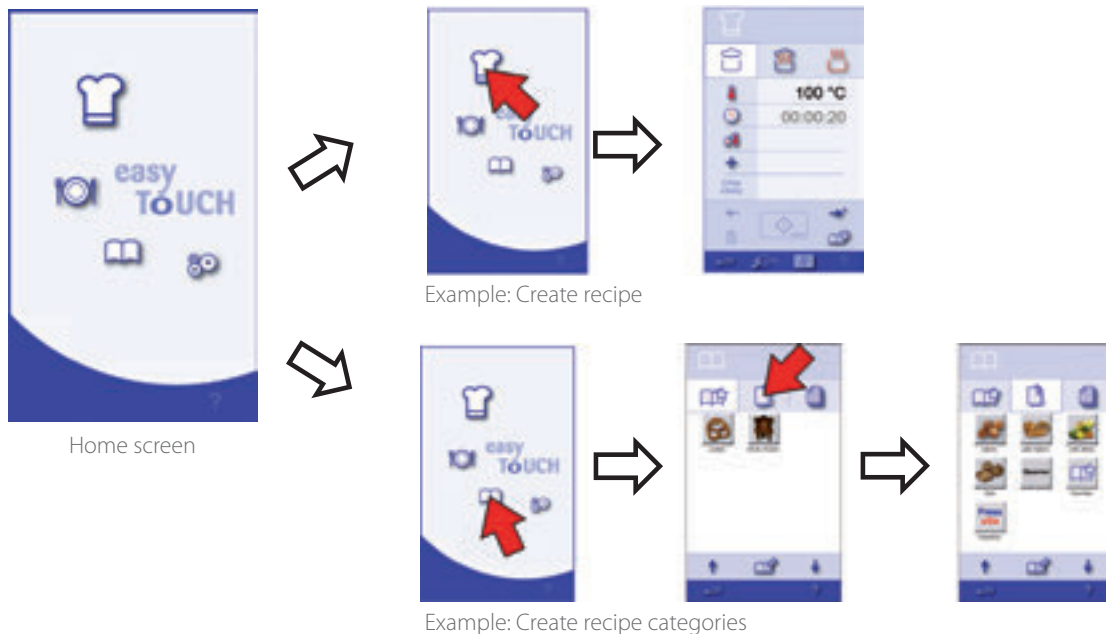
This software package includes the modules: HACCP- and Combi Steamer Management. Installation will be done on your own PC. With the help of the HACCP Management, all relevant HACCP data are recorded and checked. The Combi Steamer Management enables you to connect up to 120 combi steamers directly with a PC (except for mini units: only single installation possible) and thus monitors and operates them.

Product name	Additional information	Item no.
RS485 / USB interface	Retrofittable, indispensable for every combi steamer	2617838
Ethernet interface	Retrofittable, indispensable for every combi steamer	2619134
CONVOControl for interface RS485 incl. RS232/RS485-converter	HACCP- and Combi Steamer Management	5009216
CONVOControl for interface RS232/USB/ Ethernet	HACCP- and Combi Steamer Management	5009318

For units with easyToUCH Control Panel

easyRecipe

This is a software in order to create recipes for **easyToUCH** units on the computer. easyRecipe is similar to **easyToUCH** optically and operationally. You can create recipes, save them on an USB stick, and put it onto the appliance via the USB interface, or the other way round.



Software solutions – Everything safely networked

HACCPViewer

... is a software that makes HACCP data visible on your computer, which are saved on your easyToUCH combi steamer. The data transfer from the appliance to the PC works via USB stick.



HACCPViewer home screen



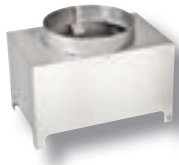
HACCPViewer with recipe view

easyView

The easyView software links the cooking program that is currently running on your combi steamer to a screen via a PC. The recipe name and the precise time remaining is shown on the screen until cooking is finished. This can be visualised in advertising to promote sales.



Product name	Additional information	Item no.
easyRecipe	Incl. USB stick for exporting data	3428213
HACCPViewer	Incl. USB stick for exporting data	3423669
easyView	Incl. USB stick	3429312



Gas flow safety device

Is placed on the flue for gas appliances. For fixed installation to the building's own flue system, it must be ordered at the same time as the oven.

Appliance size	Item no.
6.10 / 10.10	2616551
6.20	2616564
10.20, 12.20, 20.20	2616567
20.10	2616571



Wall-clearance brackets

Ensures that floor appliances are kept at a safe distance from the back wall.

Appliance size	Wall clearance	Item no.
12.20, 20.10, 20.20	100 mm	3419130
12.20, 20.10, 20.20	200 mm	3419129



Floor attachment

For securely fixing two appliance feet to the floor.

Appliance size	Item no.
12.20, 20.10, 20.20	2617348



Castor set for all units and stacking kit

2 fixed castors, 2 guide castors with locking brake and assembly material.

Appliance size	Item no.
6.10 / 10.10	3416396
6.20 / 10.20	3416397



Wall bracket

For flexible wall mounting of mini appliances.

Appliance size	Item no.
OES 6.06 mini	3418571
OES 6.10 mini	3423853

Other accessories

Water connection set

For simple assembly of a CONVOTHERM combi steamer.

Appliance size	Additional information	Item no.
all +3 appliances	Simple water connection set connecting all +3 appliances to water line / 1 x T-piece, 1 x connection hose (2m)	3423745
all +3 appliances and mini 2in1	Twin water connection set Connection to water line and water treatment system / 2 x connection hose (2m)	3423747
OES 6.06 / 6.10 / 10.10 mini	Water connection set Connection to water line / 1 x connection hose (2m)	3423746
OES 6.06/6.10/10.10 mini	Waste water installation set	3416709
all +3 appliances and mini 2in1	Waste water installation set	3416730

Water treatment systems

In areas with particularly hard water we recommend connection of water treatment systems to your CONVOTHERM combi steamer. Modern water treatment systems help to ensure optimum water quality and facilitate smooth operation.

CONVOTHERM recommends the use of Brita water treatment systems.

You can obtain further information under www.brita.de or from your CONVOTHERM specialist.



Oven stands – Safe and stable

All frames are made of high quality stainless steel and meet current hygiene standards.

Oven stands for combi steamers in the mini world



Oven stand, open

	OES 6.06 mini	OES 6.10 mini	OES 10.10 mini
Storage shelf	3218570	3223762	3224362
7 pairs shelf rails	–	–	3224365
10 pairs shelf rails	3219163	3223839	–

Oven stand, open on castors

(4 guide castors with locking brake)

	OES 6.06 mini/ mini mobil	OES 6.10 mini	OES 10.10 mini
Storage shelf	3426949	–	3226422
10 pairs shelf rails	3424215	3225701	–

Oven stands for combi steamers in the +3 series



Oven stand, open

		OS/OB 6.10 / 10.10	OS/OB 6.20 / 10.20
Storage shelf	GN	3216301	3216302
	BM	3216262	3216281
10 pairs shelf rails	GN	3216303	3216304
	BM	3216261	3216282
20 pairs shelf rails	GN	3216305	3216306
	BM	–	3216283



Oven stand, open on castors

(4 guide castors with locking brake)

Storage shelf	GN	3216319	3216320
	BM	3216274	3216290
10 pairs shelf rails	GN	3216321	3216322
	BM	3216275	3216291
20 pairs shelf rails	GN	3216323	3216324
	BM	–	3216292

Oven stands – Safe and stable

Oven stands for combi steamers in the +3 series



Oven stand closed on three sides

		OS/OB 6.10 / 10.10	OS/OB 6.20 / 10.20
Storage shelf	GN	3216307	3216308
	BM	3216270	3216284
10 pairs shelf rails	GN	3216309	3216310
	BM	3216271	3216285
20 pairs shelf rails	GN	3216311	3216312
	BM	–	3216286



Oven stand closed on three sides on castors

(4 guide castors with locking brake)

Storage shelf	GN	3216325	3216326
	BM	3216276	3216293
10 pairs shelf rails	GN	3216327	3216328
	BM	3216277	3216294
20 pairs shelf rails	GN	3216329	3216330
	BM	–	3216295



Oven stand, closed with swing doors

		OS/OB 6.10 / 10.10	OS/OB 6.20 / 10.20
Storage shelf	GN	3216313	3216314
	BM	3216272	3216287
10 pairs shelf rails	GN	3216315	3216316
	BM	3216273	3216288
20 pairs shelf rails	GN	3216317	3216318
	BM	–	3216289
Grill version	GN	3216414	3216415



Oven stand, closed with swing doors on castors

(4 guide castors with locking brake)

Storage shelf	GN	3216331	3216332
	BM	3216278	3216296
10 pairs shelf rails	GN	3216333	3216334
	BM	3216279	3216297
20 pairs shelf rails	GN	3216335	3216336
	BM	–	3216298
Grill version	GN	3216416	3216417

GN = gastronorm
BM = baking tray (600 x 400 mm)

Stacking kit – The clever space-saver

The useful stacking of two table top appliances from the +3 appliance series or combi steamers from the mini world becomes as easy as child's play. The advantages are obvious – twice the capacity in the same amount of space. If only one CONVOTHERM is required in quieter times, thanks to the lower connected wattages you save real money compared to the larger floor appliance.



mini stacking kit set

Maximum shelf height 1.60 m

Product name	Item no.
OES 6.06 mini on top of OES 6.06 mini	3418572
OES 6.06 mini with cleaning tank on top of OES 6.06 mini with cleaning tank	3423558
OES 6.06 mini on top of OES 6.10 mini	3424913
OES 6.10 mini on top of OES 6.10 mini	3423832
OES 6.10 mini with cleaning tank on top of OES 6.10 mini with cleaning tank	3425638
OES 6.10 mini on top of OES 10.10 mini	3426383



Stacking kit set for +3 table top appliances

Product name	Item no.
OEB/OES 6.10/10.10 underneath, OB/OS 6.10 above	3427850
OEB/OES 6.20/10.20 underneath, OB/OS 6.20 above	3427851
OGB/OGS 6.10 underneath, OB/OS 6.10 above	3427852
OGB/OGS 10.10 underneath, OB/OS 6.10 above	3427853
OGB/OGS 6.20 underneath OB/OS 6.20 above	3427854
OGB/OGS 10.20 underneath, OB/OS 6.20 above	3427855



Apron

For raising your stacking kit combi by 200 mm.

Appliance models	Item no.
6.10	3217347
6.20	3218347

Hoods – A fresh indoor environment – always

With effective condensation hoods from CONVOTHERM you can always ensure a fresh environment in your kitchen thanks to their high level of suction output. Easy operation, low energy consumption and practical ease of use leave nothing else to be desired. All hoods can of course be retrofitted at any time.

CONVOVent mini: The hood is operated using an ON/OFF switch. The steam from the air outlet pipe is collected and condensed. The air is returned to the room. The hood does not require a cold water connection.



CONVOVent mini

Appliance sizes	Item no.
OES 6.06 mini OES 6.10 mini OES 10.10 mini	3424725
OES 6.10 mini 2in1	3425012

CONVOVent: When the steamer is switched on, the condensation hood comes on automatically. The steam from the air outlet pipe is collected and condensed. The vapours coming out of the door when it is opened are also collected and taken off to the rear. The hood does not require a cold water connection.



CONVOVent

Appliance sizes	Item no.
OES/OEB 6.10 OES/OEB 10.10	3427011
OES/OEB 20.10	3426644

CONVOVent Plus: The hood is operated using an ON/OFF switch. The vapours coming out of the door when it is opened and the steam from the air outlet pipe is collected and condensed. The air is returned to the room. Condensation with extra cold water connection.



CONVOVent Plus

Appliance sizes	Item no.
OES/OEB 6.10 / 10.10	3423400
OES/OEB 6.20 / 10.20	3423401
OES/OEB 12.20	3423403
OES/OEB 20.10	3423402

Trays, racks, containers in gastronorm and baking size

In our combi steamers you can broil, bake, grill, deep fry, steam and regenerate. Regardless of how you want to prepare your food, we have the right accessories for every type of food and cooking method.



Stainless steel container, perforated

Our perforated stainless steel containers are extremely well suited to steaming vegetables, potatoes, frankfurters, poached fish, etc.

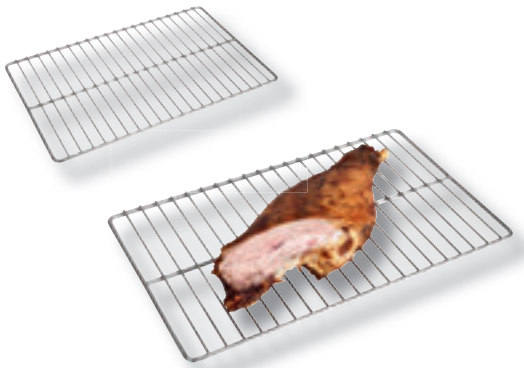
	2/1 GN	1/1 GN	2/3 GN	BM
40 mm deep	–	–	3013023	–
65 mm deep	3003080	3003074	3013022	–
100 mm deep	3003081	3003076	–	–
150 mm deep	–	3003077	–	–



Stainless steel container, unperforated

Ideally suited for the preparation of rice, pasta, sauces, boiled fillet, yeast cakes etc.

	2/1 GN	1/1 GN	2/3 GN	BM
20 mm deep	3004080	3004070	3013020	–
40 mm deep	3004082	3004072	3013024	–
65 mm deep	3004084	3004074	3013021	–
100 mm deep	3004085	3004076	–	–



Stainless steel grill grid, electro-polished

Suitable for preparing larger roasting items and for positioning trays, as well as for regenerating plates in à la carte businesses.

	2/1 GN	1/1 GN	2/3 GN	BM
Flach	3001085	3001075	3012001	3012000



Baking/frying basket, stainless steel, electro-polished

They are especially suited for use in fat-free frying of potato chips, wedges, spring rolls, chicken wings, finger food, etc.

	2/1 GN	1/1 GN	2/3 GN	BM
40 mm deep	–	3005000	3013025	–

GN = gastronorm
BM = baking tray (600 x 400 mm)

Trays, racks, containers in gastronorm and baking size

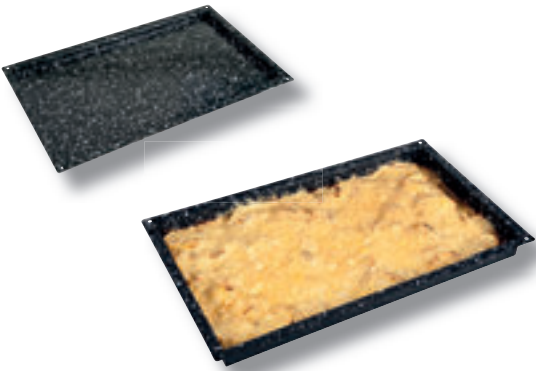


CONVOgrill rack made from aluminium

non-stick coating

The CONVOgrill rack helps you to achieve an attractive grill pattern for your steaks, fish and antipasti. The food remains beautifully succulent on the inside.

	2/1 GN	1/1 GN	2/3 GN	BM
Flat	–	3012003	3012004	–



Tray, granite enameled

This versatile tray is very well suited to the preparation of small roasting items, poultry cuts, casseroles and shrimps.

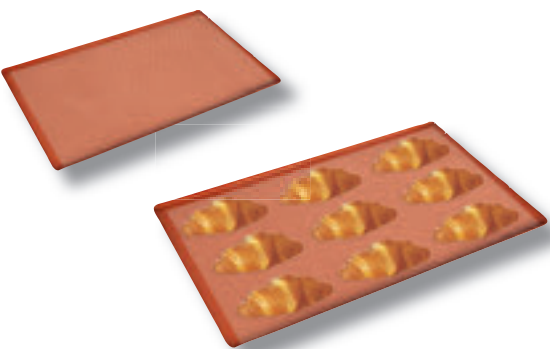
	2/1 GN	1/1 GN	2/3 GN	BM
20 mm deep	–	3004033	3013026	–
40 mm deep	–	3004034	3013028	–
60 mm deep	–	3013030	–	–



Roasting and baking tray, Teflon coated

Due to its excellent heat conduction this aluminium tray is extremely well suited to the preparation of the classic "Wiener schnitzel" and also for baking croissants und rolls.

	2/1 GN	1/1 GN	2/3 GN	BM
Flat	–	3001091	3001092	3001093



CONVObaking tray made from aluminium, perforated

non-stick coating

The non-stick coating prevents food from sticking and is ideal for frozen pastries, pretzels, tarte flambee and pizza (frozen), toast with toppings, fish fingers, etc.

	2/1 GN	1/1 GN	2/3 GN	BM
Flat	3004041	3004040	3004039	3013000

GN = gastronorm
BM = baking tray (600 x 400 mm)

Grill accessories – crisp on the outside, juicy on the inside

Become a barbecue expert! Thanks to the special grill accessories, golden brown chickens and juicy mackerels will become a hit in your business. Thanks to the **ACS** technology of our combi steamer the roasting smell that is created during cooking remains in the appliance, and the strength of the smell is minimised.



Chicken grill set

Golden brown chickens with juicy meat are now easy to achieve even in the combi steamer. Simply skewer the chickens on the device provided, cook them and that's it.

	9 chickens	10 chickens	Capacity
6.10	3011080	–	2
6.20	–	3001086	4
10.10	3011080	–	3
10.20	–	3001086	6
12.20	–	3001086	8
20.10	3011080	–	6
20.20	–	3001086	12



Skewer rack

Whether it is mackerels, shasliks or kebabs, preparing food is as easy as cake thanks to the skewer rack.

	13 skewers	ohne skewers	12 skewers	ohne skewers	Capacity
6.10 mini	3317563	3317571	–	–	1
10.10 mini	3317563	3317571	–	–	1
6.10 mini 2in1	3317563	3317571	–	–	2
6.10	3317563	3317571	–	–	1
6.20	–	–	3417578	3417579	2
10.10	3317563	3317571	–	–	2
10.20	–	–	3417578	3417579	4
12.20	–	–	3417578	3417579	4
20.10	3317563	3317571	–	–	4
20.20	–	–	3417578	3417579	8



Skewer, single

For skewer rack, to be ordered individually.

Item no.: 3317568

Grill accessories – crisp on the outside, juicy on the inside



horizontal version



vertical version

Special spit

for suckling pig, lamb etc.

Thanks to the special spit you can cook even whole suckling pigs or lambs perfectly in the CONVOTHERM.

	horizontal version	vertical version
6.10	3418674	–
6.20	–	–
10.10	3418674	3418914
10.20	–	–
12.20	–	3403925
20.10	3418674	3417028
20.20	–	3403923

Grease drip tray

To remove excess fat when preparing very fatty foods in the cooking chamber simply insert the grease drip. Tray and dispose of it when cooking is complete.



	1/1 GN	2/1 GN Table appliances	2/1 GN Floor appliances
6.10	3417011	–	–
6.20	–	3417014	–
10.10	3417011	–	–
10.20	–	3417014	–
12.20	–	3417014	3417098
20.10	3417011	–	–
20.20	–	3417014	3417098



Grill gloves

The thermo-coated gloves can withstand even high temperatures over a longer period of time.

Item no.: 3007035

Additional special accessories on request

Professional plated banquet system – 1,000 meals in 8 minutes

Banquet guests are demanding guests. And everything has to be just right. Whether it is a business dinner, gala event or wedding banquet: The people have come to eat together, which means at the same time. To avoid putting both the kitchen and the service staff under too much strain, CONVOTHERM has developed the perfect components for a plated banquet system that makes each and every one of your culinary events a success.

Prepare – Cook – Serve all guests hot food at once



Step 1: Preparing and pre-cooking the food

All of the required ingredients can be prepared in advance when your workload is low. Then they are pre-cooked in the CONVOTHERM combi to the highest quality – in this way it is not only your personnel costs that are optimised.



Step 2: Rapid cooling in the shock cooler

In a separate shock cooler the pre-cooked food is lowered to +3°C in an extremely short period of time and the cooking process is thus stopped immediately. The great advantage: nutrients and vitamins in the food are retained as far as possible, and all of the products retain their taste and their fresh colour. Quality is assured.



Step 3: Arranging food on plates and loading

The cold food is arranged on plates at your leisure and without any rush. Thanks to the large spacing between rings, the CONVOTHERM plate banquet trolleys allow food on plates to be arranged creatively at all times. Depending on the size of the equipment, 20 to 122 plates fit on one plate banquet trolley.



Step 4: Storage in cold store

When the plate banquet trolley is fully laden the entire trolley is parked in the cold store. The prepared meals remain fresh and crisp for up to 72 hours!

[... It is easy to please a single guest.
The plated banquet system from CONVOTHERM
takes care of the others...]



Step 5: The final destination

The cold food is moved directly from the cold store into the CONVOTHERM combi steamer on the plated banquet trolley – it doesn't get any easier and simpler than this!

In 8 minutes up to 122 plates are ready with exquisite food, beautifully garnished. With the CONVOTHERM Advanced Closed System you do not have any pools of condensation on the plates as the moisture supply is automatically controlled.



Step 6: Thermocover and CONVOHold keep it "hot"

The cooked food can be held at the right temperature either in the CONVOHold thermotrolley or under the CONVOTHERM thermocover for a longer period of time. Both the plate banquet trolleys and the CONVOHold have easily rotating castors and can be very comfortably moved to any serving station.



Step 7: Garnishing

At the serving station the plates can now be creatively garnished even with very little manpower requirement, and then they are ready to serve. More time to do what you do best: create.



Step 8: Serving the prepared food

Now you can serve everything wonderfully hot in the shortest possible period of time with consistent quality from the first plate to the last.

The banquet business – the professional event

Quality, timing and team spirit are what counts here. You know your ingredients, you know your staff, you know your guests. It is only the technology that you have to blindly rely on, so to speak. Do just that! For years CONVOTHERM has also been a global leader in the banquet business in the areas of technology, operability and reliability.

Plate banquet trolley

Thanks to the large spacing between rings, the plated banquet trolleys from CONVOTHERM allow food on plates to be arranged creatively at all times.



	Additional information	Spacing between rings in mm	Number of plates (Ø 32 cm)	Item no.
12.20	2 fixed castors, 2 guide castors, locking brake	66	74	3316771
12.20	4 guide castors locking brake	66	74	3316774
12.20	2 fixed castors, 2 guide castors, locking brake	80	59	3318554
12.20	4 guide castors locking brake	80	59	3318555
20.10	2 fixed castors, 2 guide castors, locking brake	66	61	3316772
20.10	4 guide castors locking brake	66	61	3316775
20.10	2 fixed castors, 2 guide castors, locking brake	80	50	3316968
20.10	4 guide castors locking brake	80	50	3316967
20.20	2 fixed castors, 2 guide castors, locking brake	66	122	3316773
20.20	4 guide castors locking brake	66	122	3316776
20.20	2 fixed castors, 2 guide castors, locking brake	80	98	3318562
20.20	4 guide castors locking brake	80	98	3318563





Thermal covers

The CONVOTHERM thermal cover encloses the entire plated banquet trolley and stops all heat from escaping. Food can thus be kept warm and at top quality for up to 20 minutes.

Appliance sizes	Additional information	Item no.
6.10	Plate regeneration rack and shelf rack trolley, GN	3017040
6.20	Plate regeneration rack and shelf rack trolley, GN	3017048
10.10	Plate regeneration rack and shelf rack trolley, GN	3017041
10.20	Plate regeneration rack and shelf rack trolley, GN	3017049
12.20	Trolley	3017042
12.20	Plate banquet trolley	3017045
20.10	Trolley	3017046
20.10	Plate banquet trolley	3017043
20.20	Trolley	3017044
20.20	Plate banquet trolley	3017047



Trolley

Additional trolley for holding GN containers (floor appliances).

Appliance sizes	Additional information	Item no.
12.20	GN	3315202
20.10	2 fixed castors, 2 guide castors,	3315203
20.20	locking brake	3315204
12.20	GN	3315205
20.10	4 guide castors, 2 of these with	3315206
20.20	locking brake	3315207
12.20	BM	3317801
20.10	2 fixed castors, 2 guide castors,	3317459
20.20	locking brake	3317811
12.20	BM	3317802
20.10	4 guide castors, 2 of these with	3317460
20.20	locking brake	3317812



Preheat bridge

Required for preheating and automatically cleaning the CONVOTHERM without trolleys.

Appliance sizes	Item no.
12.20, 20.20	3417029
20.10	3417030

GN = gastronorm
BM = baking tray (600 x 400 mm)

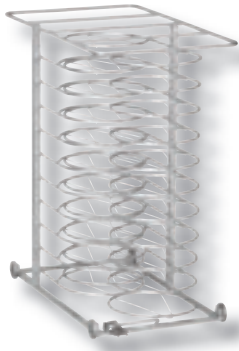


Plate regeneration rack

Required for regenerating food on plates for CONVOTHERM table top appliances.

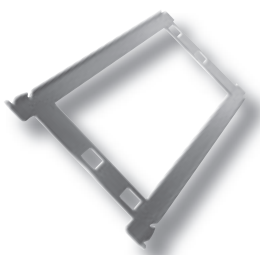
Appliance sizes	Spacing between rings in mm	Number of plates (Ø 32 cm)	Item no.
6.10	66	20	3316940
6.10	76	17	3323490
6.20	66	42	3317034
10.10	66	32	3316943
10.10	80	26	3319350
10.20	66	63	3317035



Mobile shelf rack

Additional pull-out mobile shelf rack for holding GN containers (table top appliances).

Appliance sizes		Number of plates (Ø 32 cm)	Item no.
6.10	GN	6 shelf racks; Distance between levels 67 mm	3315260
6.10	BM	5 shelf racks; Distance between levels 80 mm	3317549
6.20	GN	6 shelf racks; Distance between levels 72 mm	3317032
10.10	GN	10 shelf racks; Distance between levels 67 mm	3315280
10.10	BM	8 shelf racks; Distance between levels 82 mm	3317548
10.20	GN	10 shelf racks; Distance between levels 67 mm	3317033



Roll-in frame

Required when working with mobile shelf racks or plated regeneration racks.

Appliance sizes	Item no.
6.10 / 10.10	3417036
6.20 / 10.20	3417037

GN = gastronorm
BM = baking tray (600 x 400 mm)



Shelf rack trolley

For transporting plate regeneration racks and mobile shelf racks. Guide rails ensure that racks can be inserted safely and comfortably into your CONVOTHERM combi.

Appliance sizes		Additional information	Item no.
6.10 / 10.10	GN GN BM	4 guide castors, 2 of these with locking brake	3315248
6.20 / 10.20			3317031
6.10 / 10.10			3317540



Zusätzliches Einhängegerüst

for baking size (600 x 400 mm)

Appliance sizes	Additional information	Item no.
6.10	Set for right and left, 5 shelf racks with distance between levels 95 mm	2219981
6.20	Set for right and left, 6 shelf racks with distance between levels 80 mm	2224030
10.10	Set for right and left, 7 shelf racks with distance between levels 104 mm	2219982
10.20	Set for right and left, 9 shelf racks with distance between levels 80mm	2224031



GN = gastronorm
BM = baking tray (600 x 400 mm)

Cook & Chill & Hold – The CONVOProcess

With its brands **CONVOChill** and **CONVOHold**, CONVOTHERM offers all the components of the CONVOProcess from one source. The CONVOProcess includes Cook (= producing food in the combi), Chill (= cooling the produced food rapidly) and Hold (= after regenerating the food it is held at a desired serving temperature). All of the trolleys are of course compatible with each other.

Step 1: Cooking



The prepared food is cooked especially gently in the CONVOTHERM Combi thanks to the Advanced Closed System. Vitamins and minerals are completely retained.

Step 2: Rapid cooling or shock freezing



The pre-cooked food is rapidly cooled to the desired temperature in the **CONVOChill**. This allows the food to be stored for up to 72 hours.



Step 3: Portioning and regenerating



The cooled food can now be arranged creatively on plates and completely regenerated in the plate banquet trolley inside the CONVOTHERM Combi.

Step 4: Keeping food warm and serving



The hot plates are pushed into the **CONVOHold** together with the plate banquet trolley. Inside the desired temperature of the food is kept constant for up to 90 minutes without any loss of quality.



Producing

Chilling

Regenerating

Retaining constant temperature

CONVOHold – thermocabinets

The thermocabinets from **CONVOHold** offer a safe way to keep meals warm. Optimised climate controlled channels ensure that precise temperatures are maintained, the oven heats up quickly and the recovery time is short. Exact temperature regulation and constant even heat distribution allow food to be kept warm over long periods while retaining a product quality that is just as if “freshly made”.

Keeping food warm - e.g. large roasted items



- Always available, perfectly cooked
- No idle time due to reheating.
- Retain the desired roasting level.

Benefit: Carving in front of the guests!

After regenerating



The regenerated food retains colour, aroma and taste.

The ideal complement to the **Cook&Chill** banquet system

Benefit: Stress-free work in the banqueting business!

Preparing food on the production line



Arranging food that is always hot on the serving line. Hot, top quality meals are easily and conveniently taken out of the **CONVO-Hold** in GN containers

Benefit: Shortcuts for fast preparation!

Keep warm until serving



Ideal for every buffet and canteen business. Fast, safe and hot.

Benefit: Instant hot, fresh supplies with no waiting.



CONVOHold 12.20

Additional information

Capacity	CONVOTHERM trolley 24 x 1/1 GN, 12 x 2/1 GN or 20 x 1/1 GN
	CONVOTHERM plated banquet trolley for 74 plates
Dimensions (WxDxH)	880 x 1130 x 1554 mm
Connected wattage	1N ~ 230V 50/60 Hz
	2,8 kW



CONVOHold 20.10* / 20.20

Additional information

Capacity	CONVOTHERM trolley 40 x 1/1 GN or 20 x 2/1 GN
	CONVOTHERM plated banquet trolley for 122 plates
Dimensions (WxDxH)	880 x 1130 x 2090 mm
Connected wattage	1N ~ 230V 50/60 Hz
	2,8 kW

* Additional adapter sheeting necessary

CONVOChill – rapid cooler and shock freezer

Rapid cooling and shock freezing is the most effective method of gently preserving food for longer.



Rapid cooling

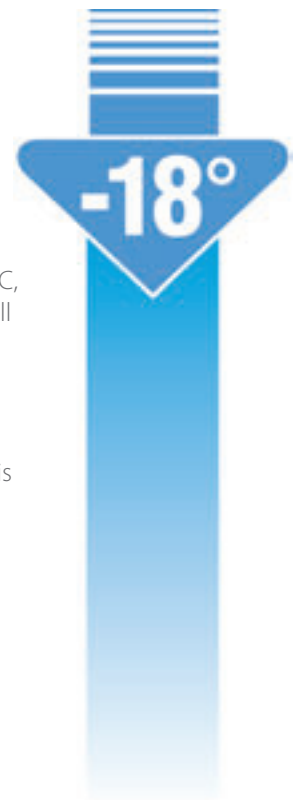
+90° C ⇨ **+3° C**

Food storage within the temperature range of +65°C and +10°C is especially critical. In the range of +37°C the amount of bacteria doubles every 20 minutes. With our rapid coolers this dangerous temperature range is overcome as quickly as possible and the core temperature is lowered to +3°C in less than 90 minutes. The amount of bacteria present in the food after cooking is reduced to a minimum. The quality, colour and aroma of the food is retained to the fullest extent and its life is increased significantly.

Shock freezing

+90° C ⇨ **-18° C**

Thanks to a special high-performance cooling system with an air temperature of -40°C, shock freezers from CONVOChill achieve a temperature of -18°C in the centre of the product in less than 240 minutes. Due to the rapid lowering of the temperature the cell structure is not destroyed; therefore when the food is thawed there is no loss in weight, consistency or taste.



- **Time saving of up to 30%:** The longer product life of the rapidly cooled items facilitates optimum planning and production. Preparing larger amounts of finished and semifinished goods takes the place of preparation steps that were previously required on a daily basis. The highest level of freshness and quality of food is thus always guaranteed.
- **Saving on purchases:** The selection of freezer function guarantees that your food retains top quality over a longer period of time. You are now able to pre-purchase your products seasonally, at lower prices and in greater quantities.
- **Saving on purchases:** The selection of freezer function guarantees that your food retains top quality over a longer period of time. You are now able to pre-purchase your products seasonally, at lower prices and in greater quantities.
- **Less wastage:** The rapid cooler/shock freezer increases product life and allows you to use the food more selectively. The amount of wastage can be significantly reduced.

If interested, please contact your area sales manager.

Cleaning and care products – Neat solutions

All of the cleaning and care products from CONVOTHERM are perfectly suited for use in our combi steamers. The use of liquid cleaning agents ensures that no residue remains in the cooking chamber. We have also taken the environment into account – all of our products correspond with the ISO norm and are biodegradable.



CONVOClean new (minimum purchase 3 units, assorted)

10 litres of cooking chamber cleaner for automatic cleaning, no hazard labels, environmentally friendly. Suitable for cleaning lightly soiled cooking chambers. *(Not suitable for fullautomatic CONVOClean system)*
Item no.: 3007015



CONVOClean forte (minimum purchase 3 units, assorted)

10 litres of strong cooking chamber cleaner for semi-automatic cleaning as well as for the fullautomatic CONVOClean system. Suitable for cleaning medium to heavily soiled cooking chambers.
Item no.: 3007017



CONVOCare (minimum purchase 3 units, assorted)

1 litre of nozzle cleaner concentrate for the prevention and loosening of scale deposits. Especially suited for use in regions with very hard water.
Item no.: 3007028



Stainless steel care spray

For cleaning and care of all stainless steel parts on combi steamers, oven stands, trolleys, etc. Also suitable for removing areas of light soiling. Do not use for cleaning the interior of the cooking chamber! Contents 400 ml.
Item no.: 3007010



Stainless steel cleaner

Removes all types of soiling from stainless steel parts on combi steamers, oven stands, trolleys, etc. Do not use for cleaning the interior of the cooking chamber! Contents 400 ml.
Item no.: 3007012



Pressure atomiser

For use on combi steamers with automatic cleaning. Fill with desired CONVOTHERM cleaning agent, if required dilute with water as specified and spray inside the cooking chamber depending on the degree of soiling. Volume 1 litres.
Item no.: 3007025



Container for cleaning agents

For the safe storage of two 10-litre cleaning agent canisters.
Can also be wall-mounted.
Item no.: 3417270