

CONVOTHERM mini mobile

The most mobile Combi Steamer in the world

You need a mobile kitchen with full-fledged equipment?

The mini mobile with integrated water tank bakes, fries, broils, steams, and cooks your food in perfection.

Your reliant allrounder for on-site service.



„ I want everything...

...in the smallest of spaces.“

- Dimensions (w x d x h) 515 mm x 599 mm x 730 mm
- Weight 50 kg
- Shelves 6 x 2/3 GN 20 mm deep, 6 x 2/3 GN 40 mm deep
4 x 2/3 GN 65 mm deep
- Number of plates 4 plates (Ø 28 cm)
- Fits in anywhere – Smallest platform **0,31 m²**
- **ACS** (Advanced Closed System) with **Crisp&Tasty**
- **Press&Go** Perfect results at the touch of a button!
- 230 V or 400 V power connection
- Multi-level steam reduction for a clean kitchen environment
- Core temperature sensor (multi-point)
- Software **CONVOControl**
- Easy to install
- Right-hinged or left-hinged door optional
- No water or drain connection necessary
- Water/drain drawer stainless steel → removable, dishwasher proof
- easyTOUCH version optional

My CONVOTHERM mini mobile for

- Caterers • Diners • Snack bars

Hours of operation

- Maximum cooking time at AC connection (1 phase): approx. 4 hours steaming or approx. 12 hours superheated steam
- Maximum cooking time at connection to high-voltage current (3 phases): approx. 2 hours steaming or approx. 6 hours superheated steam

CONVOTHERM +3

Unbeatable range of other CONVOTHERM hot air steamers, electric or gas, injector or steam generator.



Your Retailer:

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