

Quality is everything.



With **easy TOUCH**

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Perfect has never been this easy.

George Calombaris

Convothem Combination Steamers

No-compromise quality cooking

Our goal is to make life in the kitchen easy. Everyday more and more chefs are choosing Convothem combi-steamers. As a modern alternative to conventional cookers, woks and boilers, this technology saves time, energy and raw materials. And it consistently delivers quality results.

The exceptional capabilities of these combi steamers come from decades of careful research and development, both in our high-tech production facilities and within the heat and pressure of some of the world's most demanding kitchens.

In this time we have forged strong relationships with chefs, nutritionist, planners, engineers and other important industry specialists in over fifty countries. It is their incredible knowledge and experience that has enabled us to continue to enhance how we assist our clients.

The result? Innovative, intuitive kitchen technology that provides you with incredible functionality, astute cost-effectiveness and the enduring confidence that quality culinary fare can be produced each and every time.

The Convothem range delivers these capabilities in a number of both simple and innovative methods, be it with patented EasyToUCH programming, the precision of advanced analytical tools or the clever use of space and capacity to do more with less. It's fast, safe and energy-efficient technology that ultimately delivers healthy, juicy and crispy meals, consistently perfect.



It is our inherent belief that this uncompromising adherence to the quality will continue to provide big gains for our customers. From the biggest to the smallest tasks the Convothem range delivers.

Simplicity Efficiency Quality Mastery

There are a number of factors to consider when purchasing a combi-steamer. Here are some of the more important benefits Convotherm provides:

- **Range**
There are 28 standard models and 5 mini models for every possible need.
- **EasyToUCH**
This new user-friendly digital system provides incredible usability.
- **Disappearing door**
Globally patented, this unique feature provides safety and efficiency in even the smallest kitchens.
- **Advanced closed system**
Gain economic and environmental benefits with this energy saving measure.
- **Output**
Up to 16% higher capacity with the countertop units.
- **Consistency**
Unbeatable evenness with optimal steam saturation of food.
- **Greater choice**
Models are available in injector or boiler, electric or gas versions (MINI models come in electric only).

There are also these great features:

- Crisp&Tasty
- No aroma transfer when cooking mixed loads
- ConvoClean ease of clean
- Cook & Hold and Delta-T cooking
- Multipoint core temperature sensor – cook to perfection
- Reduced fan speed
- HACCP recording via logbook (additional option of a HACCP viewer software available)
- Door rotary lever lock
- Stacking kits available for 6 to 10 tray standard models and all MINI models



There are even more accessories, more options and more potential from Convotherm.

For the complete picture, book a free introductory session online (see page 34 for details).

EasyToUCH

Easy as...

With a large colour touch screen and a simple, easy-to-use interface the new EasyToUCH system provides an incredible new level of functionality to the modern kitchen. The system caters to all skill levels with a range of interactive options available. So business owners can be assured that quality can always be consistently maintained.

easy TOUCH



Easy, clear user interface.



Large symbols for rapid entering of recipes.



Simply press the desired product and you're away.

With EasyToUCH CONVOTHERM has continued to develop its successful +3 series and is ready for the future with the multi-functional touchtouch panel.

EasySystem –

central control of the menu.

There are an unlimited number of programs that can be set with the new EasyToUCH system. With this versatility comes control however – with pre-approved recipes regulated by a central user. Images can also be uploaded to the system – so easy associations can be made with certain meals and quality can be maintained. With simultaneous cooking different products can also be cooked at the same time without flavour transfer.

EasyService –

the best service and control.

The system offers automatic diagnostic capabilities and a clear display of any potential errors, preventing unnecessary service costs and providing consistent safety through automatic HACCP logging of all cooking processes.

EasyEco –

save energy, save money.

According to the current DIN 18873-1 standard the new Convotherm Eco-cooking system saves up to 25% energy.

Incredibly energy-efficient, Eco-cooking is suitable for all products that take a long time to cook (such as joints, roast beef, meat loaf and larger roasting items). Switching from Eco-cooking to convection and superheated steam methods can be done at any time.

So how does it work? Due to Convotherm’s outstanding heat retention via the Advanced Closed system the oven utilises the residual heat captured within the cooking chamber for an extended period. Apart from saving energy there is also a significant increase in quality – the meat is much more tender and retains far more moisture.

Error Code : E12.4

Description of error CTC temperaturB10 is too high.
 Possible reason: CTC already has higher temp, then the maximal set point (Sensor is not immersed enough in the goods)
 Art. No. of sensor B10: 5013001
 Contact service, no- **correct position of sensor.**





We are here.

As the art of cooking evolves so too must the kitchen technology that serves it. A key approach for delivering this capability involves providing an incredible level of adaptability and functionality while delivering ease of use across a range of individual skill levels and multi-faceted industry applications.

Our technology is here:

- Restaurants
- Hospitals
- Age-care facilities
- Schools
- Fast food chains
- Marine and mining stations
- Hotels and motels
- Catering and party services
- Service stations
- Stadium and convention centres



Food should delight firstly the eyes and then the stomach.

Johann Wolfgang von Goethe



A-La Carte.

Tips for the busy restaurant and café.

Cooking a la carte during a busy service can be extremely demanding. Speed and efficiency is vital.

The EasyToUCH control board and Advanced Closed System (ACS) provide outstanding heat recovery when loading menu items during service, eliminating time delays in the meal production. The ACS retains heat in the cooking chamber and efficiently reduces heat loss, reducing cooking times and speeding up service.

Additionally, the new tray timer system ensures the operator can control cooking times for individual items. From an uncomplicated digital display, simply choose the tray, set the desired cooking time and the oven will let you know when it's time to move on.

Banqueting.

What we bring to the party.

Supplying consistent quality despite rigid time constraints is extremely important when providing for large-scale events at hotels, motels, stadiums, convention centres, hospitals and canteens.

Convotherm's Plated Banqueting System delivers the reassurance of serving delicious dishes at the right time, at the correct temperature. Whole menus can be placed in position, chilled and later regenerated on the banqueting trolley, ready to be served. The benefits here are obvious. Dishes can be prepared days in advance and quantities can be easily increased. This delivers more time, creates more space and, with higher levels of overall efficiency, considerably lowers cost.

Small operations.

Minimum space, maximum performance.

Creating a new dimension in modern kitchens, the Convotherm mini is perfect for smaller businesses. Here, the dimensions speak for themselves. With a width of only 515mm they fit into any kitchen and their easy and intuitive interface is suitable even for the untrained operator.



Confidence from construction.



Now you see it...

Sometimes the simplest innovations are the best. Take the patented disappearing door, a feature that comes as standard throughout the Convotherm range.

After opening the door slides away into the space next to the appliance. This means the combi-steamers deliver greater freedom of movement and, with far less risk from the hot interior of the door, greater safety. And they can do so in even the smallest kitchens.

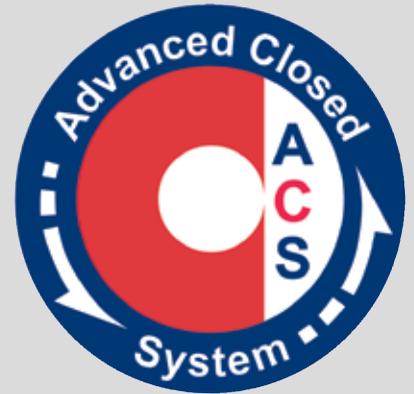


Advanced Closed System (ACS)

The Advanced Closed System delivers both unique advantages for cooking and remarkable cost-saving measures.

With unrivalled consistency of steam saturation no manual adjustments are required. Vitamins and minerals are retained due to the low oxygen cooking process, allowing for the retention of the food's natural colour and taste. Individual flavours also intact even when there are different types of food being cooked at the same time, and no expensive or unhealthy fats are required to aid the process.

Then there are the cost savings. The ACS can use up to 30% less energy and water usage in comparison to conventional cooking techniques. The closed system enables the heat energy to remain in the cooking chamber so, with no reheating required, there can be far shorter cooking times.



Tray spacing

Tray loading capacity is paramount. This is why the range of Mini ovens offers ultimate flexibility to small restaurants when loading 20mm flat or 65mm deep trays. Additionally, our traditional bench units (6.10, 6.20, 10.10, 10.20) and our roll-in units (20.10, 12.20, 20.20) offer tray loading based on a full oven capacity of 65mm pans (compared to 63mm from our competitors). When we say it's a 20-tray machine, we mean it.

A stack of good reasons

Stacking kits are a practical solution to drastically increase the output of smaller spaces. Offering more flexibility to save space and energy, the Convotherm range provides stacking kit options for various models in both the gas and electric models.



Double glazed door

When energy saving and oven efficiency is a priority the double glazed door ensures the heat produced remains where it should be. Coupled with the advanced closed system, the door design reduces possible burn hazards and unwanted heat in the kitchen. The self-emptying condensate drip tray in the door also ensures any condensation that forms on the glass door is automatically directed to the drain.



Greater control

Convotherm's door rotary lever locking system is specially designed for a safer kitchen environment.

By rotating the robust door handle ninety degrees the door will open far enough to allow the hot steam to escape automatically and safely upwards. The door then closes easily with a simple push, even when your hands are full.



Easy clean

Cleaning is a big part of kitchen life. Making this task as quick and easy as possible is essential. A built-in retractable shower gun has variable flow control for quick cleaning and there is a hygienic plug-in gasket for daily cleaning. The hinged inner glass door provides easy cleaning access and the hinged side rack runners and fan cover allow for efficient and effective spot cleaning.

Hygienic handle

It's sometimes the little things that matter most. The Convotherm door handle is made of an innovative plastic material embedded with silver ions. The antibacterial effect of this handle will never change and is medically and ecologically safe. The practical advantages are obvious: there is no transfer of possible bacteria from the operator from the door handle to the food containers or plates. Even this small measure helps the bigger picture – because you no longer need to use aggressive chemicals to clean the external components of the equipment there is even less impact on the environment.

Overall construction

There were a number of mandatory design features that were agreed upon early in the development phase of Convotherm production. The rounded corners with formed indents inside the oven chamber increase airflow and deliver consistent, even results. The oven light needed to be effective and durable, encased in a shock-resistant glass cover. The built-tough internal tray runners needed to be hinged and removable for easy cleaning and access into traditionally difficult to reach areas.

Since its development of the first combi steamer in 1976, CONVOTHERM has always been conducting pioneer work at all levels. Always with the goal in mind of being the first, the one and only, and the best.

Advanced Functionality.



CONVOTHERM's convection steaming technology - allowing for a perfect cooking chamber environment. Completely automatically. The result is extremely successful meals and energy and water savings.



Crisp&Tasty

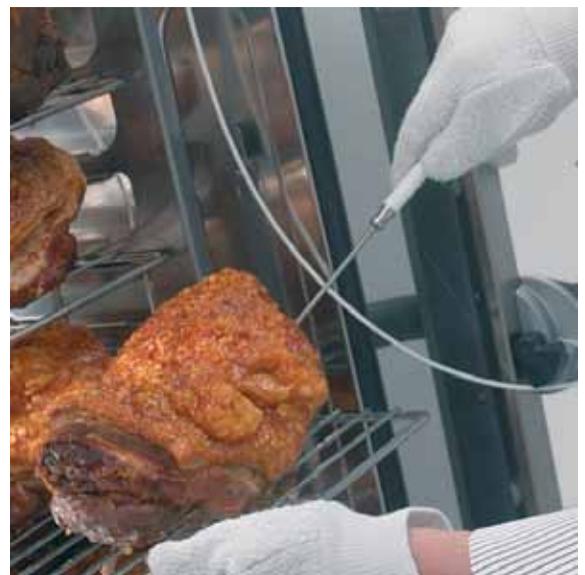
The Crisp&Tasty function helps your food achieve crisp crusts while maintaining a beautifully succulent interior. This means that even french fries, wedges or an airy soufflé can be cooked to perfection. Crisp&Tasty can be individually switched into the cooking program at three different levels, and the dehumidification function also allows for no loss of energy in the cooking chamber.

Press&Go

Perfect results at the touch of a button Press&Go has a brilliant pictogram control system, comparable to the mode of operation of car radios. You can store your favourite recipe on a selected key then, at the simple push of a button, call up the required cooking steps for the dish. Which means you'll be able reproduce top quality dishes any time you need.

Multi-point core temperature sensor

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

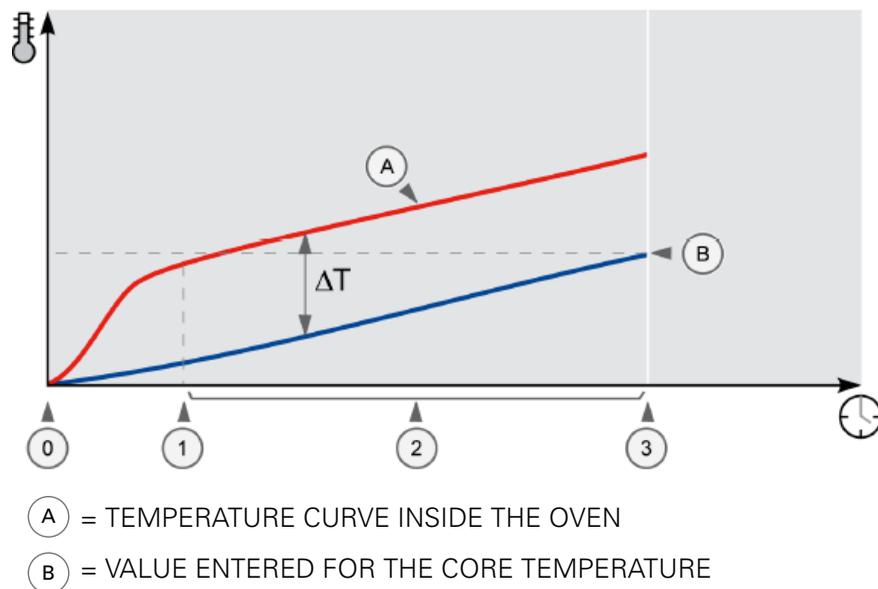


Delta T.

Delta T cooking provides operators an evenness of cooking like no other, when utilising Delta T your Convotherm controls the temperature variance between the food's core temperature and the operating oven temperature. The benefit of this control is a reduction in excessive residual heat penetrating the food during cooking which may result in overcooking of your products.

Items such as rare roast beef cooked using Delta T will provide evenness in colour and cooking doneness from edge to edge, the product will retain high moisture content resulting in increased natural flavours and greater product yield.

The cooking process



Automation satisfaction

CONVOClean – automatic cleaning system

The chore of cleaning has never been this easy. That's thanks to CONVOClean, an automatic cleaning system that provides you with guaranteed standards of hygiene thanks to automatic steam disinfection and hot air sterilisation. Based on the level of need four different cleaning levels and a quick cleaning function can be individually selected. Standard on all models (except Minis).

CONVOControl – kitchen management

It is important that customers can trust the conditions within the kitchen. CONVOControl allows you to manage your appliances from a central computer and produce automated HACCP documentation in accordance with food hygiene regulations. This system provides the ability to programme, use pre-set start times, monitor and block operating panels and transfer programmes with speed and ease.



CONVOTHERM's teams of experts are continuously able to implement the needs of our customers in brilliantly detailed technological solutions.

The world of **Mini.**





The space saver

Minimum space, maximum performance – that's the ethos behind the Convotherm Mini range, a series designed to deliver incredible functionality while occupying an extremely compact footprint.

With a maximum width of 515mm the units are perfect for cafes and other businesses where space is at a premium. There are three cooking programs available (convection, superheated steam and steam), a mobile solution model and there's also the option of having the EasyToUCH function on this range.

Some of the standard features of the Mini range include:

- Advanced Closed System with Crisp&Tasty
- Press&Go
- Reduced fan speed
- Overnight cooking, Delta-T, regeneration
- Memory capacity for 250 recipes
- Multi-point core temperature sensor
- Tray timer (time-delayed loading)
- Hand shower with variable setting
- RS 232 interface
- Right hand hinged door
- Robust rotary lever door lock
- Double glazed door
- Illuminated cooking chamber
- Robust stainless steel construction

Optional features include:

- CONVOClean system
- EasyToUCH operating panel with touch-screen display
- Stand options
- CONVOVent condensation hood
- Set for waste water connection
- Left hand hinged door
- CONVOCControl software

You want to roast, grill, steam, fry, bake, and regenerate? No problem – our full-fledged combi steamers of the mini world are perfect kitchen all-rounders.

Convotherm MINI Combination Oven Steamers

OES 6.06 MINI

W 515mm x D 599mm x H 627mm
(H 647mm with EasyToUCH)

Standard features

- 6 x 2/3 GN tray capacity
- 40mm shelf distance
- 1 or 3 phase voltage selectable during installation
- Vapour reduction
- Hard and soft water connections

OES 6.06 MINI MOBILE

W 515mm x D 599mm x H 732mm
(H 752mm with EasyToUCH)

Standard features

- 6 x 2/3 GN tray capacity
- 40mm shelf distance
- No water or drain connection

OES 10.10 MINI

W 515mm x D 599mm x H 857mm
(H 877mm with EasyToUCH)

Standard features

- 10 x 1/1 GN tray capacity
- 40mm shelf distance
- Vapour reduction
- Hard and soft water connections

OES 6.10 MINI

W 515mm x D 599mm x H 627mm
(H 647mm with EasyToUCH)

Standard features

- 6 x 1/1 GN tray capacity
- 40mm shelf distance
- Vapour reduction
- Hard and soft water connections

OES 6.10 MINI MOBILE

W 515mm x D 599mm x H 732mm
(H 752mm with EasyToUCH)

Standard features

- 6 x 1/1 GN tray capacity
- 40mm shelf distance
- No water or drain connection

Optional extras

- EasyToUCH operating panel
- Stainless steel oven stand
- Stacking kit underneath (except mobile versions)
- CONVOVent condensation hood
- Wall mounting bracket (except 10.10 Mini version)
- Hand shower add-on kit for left hinged door (except mobile versions)



OES 6.06 MINI

OES 6.06 MINI MOBILE

OES 6.10 MINI

OES 10.10 MINI

CONVOTHERM

easy TOUCH



The EasyToUCH operating panel with its touchscreen display helps you take the right step forward into the future. Available for all combi steamers from CONVOTHERM and standard on the OS and OB series.



A new standard.

EasyToUCH now comes as standard on the injector, boiler, electric and gas models. That means users can gain the full benefits of this innovative new method of programming and analytical feedback.

Also included as standard in the range are:

- CONVOClean system
- Advanced Closed System with Crisp&Tasty
- Disappearing door
- Press & Go
- EcoCooking
- Hand shower with continuously variable setting
- EasyToUCH interface
- Overnight cooking, Delta-T, regeneration
- Permanent self-diagnosis for error recognition
- Safety door lock
- Multi-point core temperature sensor
- Rack runners for GN
- Waste water connection kit
- Butterfly valve lessens steam escape when opening door
- Antibacterial door handle
- Auxiliary timer (time-delayed loading)
- Right hand hinged door
- Robust rotary lever door lock
- Double glazed door
- Anti-wear door contact switch
- Illuminated cooking chamber
- Robust stainless steel construction

Optional features include:

- HACCP Viewer software
- CONVOVent condensation hood
- Version for ships and prisons
- Special voltage levels

The choice is yours...

CONVOTHERM OS SERIES

The injector version

Tricky situations are a part of everyday work. Checking, planning, discussing. Our new standard programme allows you to perfectly adjust the most modern combi steamer to your individual needs - you get the help that's personally right for you. You can depend on three particular CONVOTHERM highlights - the disappearing door, the Press&Go function and Advanced Closed System are fitted as standard on all appliances in the OS series.

CONVOTHERM OB SERIES

The boiler version

There is no higher standard of convenience and reliability. The OB Series offers everything that a professional kitchen requires as standard. As well as the disappearing door and Advanced Closed System, all appliances in this series are equipped with many additional, practical series features. The Press&Go function will simplify your tasks considerably. Then there is the integrated core temperature sensor and the fan speed settings that can be adjusted at the touch of a button.



6.10 - 7 tray Combination Oven Steamers

OES 6.10

W 932mm x D 805mm x H 852mm

Standard features:

- Electric injector version
- 7 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 6.10

W 932mm x D 805mm x H 852mm

Standard features:

- Gas injector version
- 7 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- Stainless steel multi-stand
- Stacking kit
- Plated Banqueting system consisting of transport trolley plate shelf rack and roll-in frame
- Transport trolley
- Plate shelf rack
- Roll-in frame
- Mobile shelf rack
- Thermal cover for plated banqueting system & shelf rack
- Condensation hood – electric models
- Grill version with separate fat drain

OEB 6.10

W 932mm x D 805mm x H 852mm

Standard features:

- Electric boiler version
- 7 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 6.10

W 932mm x D 805mm x H 852mm

Standard features:

- Gas boiler version
- 7 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function



OES 6.10

OEB 6.10

10.10 - 11 tray Combination Oven Steamers

OES 10.10

W 932mm x D 805mm x H 1120mm

Standard features:

- Electric injector version
- 11 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 10.10

W 932mm x D 805mm x H 1120mm

Standard features:

- Gas injector version
- 11 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- Stainless steel multi-stand
- Stacking kit
- HACCPViewer software
- CONVOVent condensation hood
- Plated Banqueting system consisting of transport trolley plate shelf rack and roll-in frame
- Transport trolley
- Plate shelf rack
- Roll-in frame
- Mobile shelf rack
- Thermal cover for plated banqueting system & shelf rack
- Extraction hood – electric models
- Grill version with separate fat drain

OEB 10.10

W 932mm x D 805mm x H 1120mm

Standard features:

- Electric boiler version
- 11 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 10.10

W 932mm x D 805mm x H 1120mm

Standard features:

- Gas boiler version
- 11 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function



OES 10.10

OEB 10.10

6.20 - 14 tray Combination Oven Steamers

OES 6.20

W 1217mm x D 1027mm x H 895mm

Standard features:

- Electric injector version
- 14 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 6.20

W 1217mm x D 1027mm x H 895mm

Standard features:

- Gas injector version
- 14 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- Stainless steel multi-stand
- Stacking kit
- HACCPVierwer software
- CONVOVent condensation hood
- Plated Banqueting system consisting of transport trolley plate shelf rack and roll-in frame
- Transport trolley
- Plate shelf rack
- Roll-in frame
- Mobile shelf rack
- Thermal cover for plated banqueting system & shelf rack
- Extraction hood – electric models
- Grill version with separate fat drain

OEB 6.20

W 1217mm x D 1027mm x H 895mm

Standard features:

- Electric boiler version
- 14 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 6.20

W 1217mm x D 1027mm x H 895mm

Standard features:

- Gas boiler version
- 14 x 1/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed



OES 6.20

OEB 6.20

10.20 - 22 tray Combination Oven Steamers

OES 10.20

W 1217mm x D 1027mm x H 1120mm

Standard features:

- Electric injector version
- 22 x 1/1 or 11 x 2/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 10.20

W 1217mm x D 1027mm x H 1120mm

Standard features:

- Gas injector version
- 22 x 1/1 or 11 x 2/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- Stainless steel multi-stand
- Stacking kit
- HACCPViewer software
- CONVOVent condensation hood
- Plated Banqueting system consisting of transport trolley plate shelf rack and roll-in frame
- Transport trolley
- Plate shelf rack
- Roll-in frame
- Mobile shelf rack
- Thermal cover for plated banqueting system & shelf rack
- Extraction hood – electric models
- Grill version with separate fat drain

OEB 10.20

W 1217mm x D 1027mm x H 1120mm

Standard features:

- Electric boiler version
- 22 x 1/1 or 11 x 2/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 10.20

W 1217mm x D 1027mm x H 1120mm

Standard features:

- Gas boiler version
- 22 x 1/1 or 11 x 2/1 GN tray capacity
- 68mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed



OES 10.20

OEB 10.20





12.20 - 24 tray Combination Oven Steamers

OES 12.20

W 1232mm x D 1055mm x H 1416mm

Standard features:

- Electric injector version
- 24 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 12.20

W 1232mm x D 1055mm x H 1416mm

Standard features:

- Gas injector version
- 24 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- HACCPViewer software
- CONVOVent condensation hood
- Plated banquet trolley (59 or 74 plate capacities available)
- Roll-in trolley
- Thermal cover for plated banqueting system & trolley
- Pre-heat bridge
- Wall clearance retainer (100mm or 200mm distance available)

OEB 12.20

W 1232mm x D 1055mm x H 1416mm

Standard features:

- Electric boiler version
- 24 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 12.20

W 1232mm x D 1055mm x H 1416mm

Standard features:

- Gas boiler version
- 24 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed



OES 12.20

OEB 12.20

20.10 - 20 tray Combination Oven Steamers

OES 20.10

W 947mm x D 855mm x H 1952mm

Standard features:

- Electric injector version
- 20 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 20.10

W 947mm x D 855mm x H 1952mm

Standard features:

- Gas injector version
- 20 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- HACCPViewer software
- CONVOVent condensation hood
- Plated banquet trolley (59 or 74 plate capacities available)
- Roll-in trolley
- Thermal cover for plated banqueting system & trolley
- Pre-heat bridge
- Wall clearance retainer (100mm or 200mm distance available)

OEB 20.10

W 947mm x D 855mm x H 1952mm

Standard features:

- Electric boiler version
- 20 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 20.10

W 947mm x D 855mm x H 1952mm

Standard features:

- Gas boiler version
- 20 x 1/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed



OES 20.10

OEB 20.10

20.20 - 40 tray Combination Oven Steamers

OES 20.20

W 1232mm x D 1055mm x H 1952mm

Standard features:

- Electric injector version
- 40 x 1/1 OR 20 x 2/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGS 20.20

W 1232mm x D 1055mm x H 1952mm

Standard features:

- Gas injector version
- 40 x 1/1 OR 20 x 2/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed

Optional extras

- HACCPViewer software
- CONVOVent condensation hood
- Plated banquet trolley (59 or 74 plate capacities available)
- Roll-in trolley
- Thermal cover for plated banqueting system & trolley
- Pre-heat bridge
- Wall clearance retainer (100mm or 200mm distance available)

OEB 20.20

W 1232mm x D 1055mm x H 1952mm

Standard features:

- Electric boiler version
- 40 x 1/1 OR 20 x 2/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed and reduced heat output
- Programme protection

OGB 20.20

W 1232mm x D 1055mm x H 1952mm

Standard features:

- Gas boiler version
- 40 x 1/1 OR 20 x 2/1 GN tray capacity
- 67mm shelf distance
- CONVOClean system
- Press&Go function
- Reduced fan speed



OES 20.20

OEB 20.20

SPECIFICATIONS	MINI RANGE					STANDARD EasyToUCH RANGE									
	6 TRAY MINI		10 TRAY MINI			7 TRAY				11 TRAY				14 TRAY	
	OES 6.06 MINI	OES 6.06 MINI MOBILE	OES 6.10 MINI	OES 6.10 MINI MOBILE	OES 10.10 MINI	OES 6.10 CCET	OEB 6.10 CCET	OGS 6.10 CCET	OGB 6.10 CCET	OES 10.10 CCET	OEB 10.10 CCET	OGS 10.10 CCET	OGB 10.10 CCET	OES 6.20 CCET	OEB 6.10 CCET

RACK/SHELF POSITIONS

Shelf distance (mm)	40	40	40	40	40	68	68	68	68	68	68	68	68	68	68
TRAY/PAN CAPACITY															
Gastronorm 1/1 GN tray			6	6	10	7	7	7	7	11	11	11	11	14	14
Gastronorm 2/1 GN tray															
Gastronorm 2/3 GN tray	6	6													
ELECTRICAL RATING															
400-415V, 3 Phase	5.7kW	5.7kW	7.1kW	7.1kW	10.5kW	11.4kW	11.5kW			19.8kW	19.9kW			19.8kW	19.9kW
220-240V, 1 Phase								•	•			•	•		
GAS RATING								48MJ/hr	48MJ/hr			80MJ/Hr	80MJ/Hr		
POWER SYSTEM															
Injector version	•	•	•	•	•	•		•		•		•		•	
Boiler Version								•		•		•		•	
EXTERNAL Width (mm)	515	515	515	515	515	932	932	932	932	932	932	932	932	1217	1217
Depth (mm)	599	599	777	777	777	805	805	805	805	805	805	805	805	1027	1027
Height (mm)	627	732	627	732	857	852	852	852	852	1120	1120	1120	1120	895	895

STANDARD FEATURES

EasyToUCH	option	option	option	option	option	•	•	•	•	•	•	•	•	•	•
Advanced Closed System	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Crisp & Tasty	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Press & Go	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Core temperature probe	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Reduced fan speed	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Reduced heat output						•	•			•	•			•	•
Eco cooking (with EasyToUCH)	option	option	option	option	option	•	•	•	•	•	•	•	•	•	•
Fan with auto-reverse				•	•	•	•	•	•	•	•	•	•	•	•
Cook & Hold and Delta-T	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Automatic steam generator								•		•		•		•	
Vapour reduction	•		•												
CONVOClean system	option	option	option	option	option	•	•	•	•	•	•	•	•	•	•
Program memory capacity	250	250	250	250	250	unlimited									
Program protection						•	•			•	•			•	•
USB interface						•	•	•	•	•	•	•	•	•	•
Error recognition	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Patented disappearing door						•	•	•	•	•	•	•	•	•	•
Hand shower	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Antibacterial door handle	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Door rotary level lock	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Shelf timers	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Hard/soft water connections	•		•		•										
Waste water connection kit	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
No water or drain connection		•		•											
Trolley included															
HACCPViewer						option									
HACCP/PC-Control	option	option	option	option	option										



Service 24/7

The Moffat Service Department provides full service backup, 24 hours a day, 7 days a week. There is a team of trained service personnel at every Moffat branch and authorised service providers offer further support to outlying areas. Additionally, a free-phone number allows clients to have immediate access to the entire service network.

Moffat Australia	1800 622 216
Moffat New Zealand	0800 663 328

Our network of dealer showrooms also has a wealth of information on the Convotherm range. To see the technology in action book in for a demonstration at a Moffat test kitchen near you.

Introductory sessions can be booked online.

Moffat Australia	moffat.com.au
Moffat New Zealand	moffat.co.nz



When the success of your business hangs on the dependability of your equipment, you need to know you have the backup service that complements your dedication to keep the wheels turning, 24/7.



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