

Product brochure



EC 01/07

Enodis UK Food Service - Convotherm

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Enodis UK Food Service

For details of other Enodis products please visit our website at www.enodisuk.com.



Convothem innovation

30 years of global expertise
Making life easier

For years Convothem has offered unique, user-friendly appliances to food service professionals.

Every day more chefs are choosing Convothem combi steamers. A versatile appliance, it is the modern alternative to conventional kitchen equipment, cookers, woks and boilers.

Time and energy-savings and reduced waste are only some of the aspects that win over Convothem customers throughout the world. The guaranteed quality of food is second to none. Crisp vegetables in bright colours, succulent roasts with crisp crusts, delicate fish dishes, all cooked at the same time with no transfer of flavour.

Discover new possibilities with Convothem.

Over 100,000 Convothem combi steamers in use around the world.



Convothem quality

Two series of Combi Steamers
One mark of quality: Convothem

Option of electric (OE) or gas (OG) connection

Convothem OS - The Individual Series
 Spritzer Version

From the wide range of features available, you choose only those functions which you need for your business. The patented Convothem features, the Advanced Closed System and the Disappearing Door, of course come as standard. There is no higher level of flexibility and efficiency.

Convothem OB - The Premium Series
 With Built-in Boiler

In addition to the unique Convothem features, this series presents an impressive, practical and complete range of standard options. The new Press&Go function, an integrated core temperature sensor, variable fan speeds are all installed as standard. The Convothem OB series means all round stress-free cooking. There is no higher standard of convenience and reliability.

OS and OB Series

Convothem combi steamers include auto-reverse fans as standard*

The right model for every application:

6.10	20 plates	20-60 guests	1-3 cycles
10.10	32 plates	30-130 guests	1-3 cycles
6.20	42 plates	40-160 guests	1-3 cycles
10.20	63 plates	60-250 guests	1-3 cycles
12.20	74 plates	70-300 guests	1-3 cycles
20.10	61 plates	60-240 guests	1-3 cycles
20.20	122 plates	120-500 guests	1-3 cycles

*Convothem Mini 6.06 does not include auto-reverse fan





The new OES 6.06 mini

Mini Space – Maximum Performance!

A round-the-clock “mini freshness concept” the Convothem Mini guarantees on-demand quality results at any time.

A small world-class all-rounder for everyday kitchen applications:

- Fits anywhere – tiny floor surface 0.31 m²
- Fits everything in – enormous number of cooking options
- Flexible – can do everything a large unit can

Unique technology, economical and quality assured

- Advanced Closed System with Crisp&Tasty
- Press&Go: perfect results at the touch of a button
- Multi level Steam exhaust reduction for a clean kitchen environment
- Core temperature sensor (multi point)
- Wall bracket
- Hand shower add on kit, variable settings
- Software PC-HACCP and PC control
- Easy to install
- Left or right hinged door (please specify on order)
- Choice of power supply - single or 3 phase (3kw or 5.7kw)
- Stands, wall brackets and stacking kits available



Innovation without compromise

Globally patented Disappearing Door – only from Convothem

Built in safety, fitted as standard on all Convothem combi steamers
Open the door And push backwards along the side

- Space saving in small kitchens
- Freedom of movement while working
- Effortless handling
- Increased safety, less risk of burns



Advanced Closed System NEW with Crisp&Tasty

Revolutionising kitchens everywhere: Crisp&Tasty guarantees perfect cooking results. Dishes are crispier, succulent, even crusts and light baked goods.

- More time: no cool down required
- More consistency: moisture is automatically regulated
- More quality: flavour and colour are preserved
- More comfort: no annoying vapours
- More cost control: optimum use of water and electricity
- Less Waste: accurate portion control



Grounds For Success...
Lancashire Cricket Club



Lancashire County Cricket Club is one of the North West's most prestigious venues with 12 meeting rooms, executive viewing boxes and banqueting suites catering for up to 400.

Executive Chef, Nick Ashurst, heads up this mammoth operation, which can serve up to 9,000 meals during a four day test match. Nick credits Convothem as the power behind the catering operation's success:

“Our investment in Convothem technology has halved catering overheads. A top quality silver service banquet for 400 can be prepared by just three chefs, a huge labour saving.”

For the ultimate in combination cooking choose Convothem

Royal Navy sea benefits of Convothem ...



Convothem's award winning disappearing door has proved a winner in the galley kitchen of the Royal Navy's largest ship, HMS Ocean, where space is tight.

Chief Petty Officer Dave Weightman commented on the ship's six Convothem Plus 3 ovens:

“With crews of up to 1,600 the galley equipment can be in use 24 hours a day. Convothem has refocused the way we cook, bringing economies in equipment and increased reliability, essential during operations at sea.”

For the ultimate in combination cooking choose Convothem



Door Lever Lock - *More control*

Convotherm means user friendly!

- More safety: specially designed for extended day-to-day usage, highly robust
- Sure-Shut function: Close the door easily even when your hands are full, all it needs is a gentle nudge
- Vent position: You won't have hot vapour blasting past your ears here. After only a quarter turn the door opens wide enough to allow the hot steam to escape automatically and safely upwards
- In/Out function: All units can be opened from the inside to access the vent position ... preventing careless accidents



Press&Go

The autopilot for the kitchen. Superior results at the press of a button

- Press&Go programmes start automatically at the touch of a button
- Cost control: make professionals out of your trainees on standard products
- More 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



Convo-Night

Maximise your output using the night cooking mode. Convotherm's new standard programme provides a safe hygienic method of cooking overnight using our patented Advanced Closed System.

The three easy-to-operate cooking modes are suitable for chefs or newly trained staff. Each mode has preset programmes that will automatically switch the temperature and times to achieve a tender and succulent finished product every time.

BENEFITS:

- Reduce weight loss and food shrinkage and increase profits
- Reduce energy bills using the system at night
- Increase oven capacity by freeing up day time use for other products



CONVOClean

It really is fully automatic cleaning

Guaranteed hygiene standards thanks to automatic steam disinfection and hot air sterilisation. Eliminates the need for staff to manually handle chemicals.

- Start CONVOClean with Press&Go, simple
- More speed: all grids can be cleaned directly at the same time. Patented Convotherm system
- More cost control: select the cleaning level required and save on water and electricity consumption
- More safety: A forced rinse cycle is always performed after power outage. Cleaner is dispensed automatically. No residual cleaner left after cleaning cycle complete
- Environmentally friendly: Registration free cleaner and minimal volume requirements



Core Temperature Probe

Four highly sensitive measurement points ensure absolute control over the core temperature of the food being cooked. This innovative multi-point inner temperature probe allows cooking temperatures to be controlled with great precision and compensates automatically for temperature deviations.

- More security: precise, optimum cooking
- More quality: optimum results every time
- More flexibility: special probe for sous-vide cooking processes

Fitted as standard in the Convotherm OB series and an optional feature in the Convotherm OS series



Stacking Kit - Smart Solution

The 18 shelf levels provide more capacity and a practical stacking solution for double smaller appliances.

- More flexibility: saving not only space, but a great deal of energy
- 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.





Plated Banqueting System

1,000 meals in eight minutes
Take on any challenge with CONVOTHERM

Quality, time and team spirit are what counts. You know your ingredients, you know your staff, you know your guests. It is only with technology that you can sometimes feel in the dark..

CONVOTHERM has been a pioneer in technology, user-friendliness and reliability in the banqueting industry for over 30 years.

Preparation of the banquet is scheduled for quiet times during the day so time prior to serving can be used in the creative arrangement of dishes.

Life can be so simple

NEW À La Carte

Broaden your kitchen repertoire. Ready-prepared meals 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 exactly the way you want to – simply press the regeneration button and you're off!

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



AR Regeneration Ovens



As good as freshly prepared food!

Available in nine different sizes, from 8 to 108 meals, there's a Convotherm AR to suit every kitchen.

Thaw and regenerate large quantities of frozen food in 30-40 minutes.



- When time and space is at a premium and you need to serve good food to large numbers, the Convotherm AR regeneration oven thaws and regenerates frozen food to a high standard. Ideal for precooked, chilled or frozen foods:
- Quick thaw
- Even heat
- Forced air convection gives the appearance of freshly prepared food
- Bread, cakes and pastries are finished to perfection
- User friendly panel

Model	Dimensions (mm)	Shelves	Shelf pitch (mm)	Baking area (mm)	Connection Kw	Rated current
AR Ovens						
AR8	670x412x430	4	60	380x265	3.2	230V
AR12	725x476x550	6	60	380x265	3.2	230V
AR18	787x476x730	9	60	380x265	5.5	400V
AR28	940x591x680	7	70	530x360	10.1	400V
AR40	968x591x890	10	70	530x360	10.3	400V
AR54	1028x721x820	9	70	590x500	13.7	400V
AR72	1116x756x1069	12	70	590x500	20.4	400V
AR72B	1116x756x1544	12	70	590x500	20.4	400V
AR108	1161x862x1810	18	70	590x500	27.3	400V

The Oval bowled over by Convotherm ...



The Oval's unique surroundings prove a popular location and Oval Events cater for all sorts of events with numbers ranging from 5 to 500 people. With 12 kitchens, three member restaurants, 54 boxes and ten fast food restaurants, the team need versatile equipment to cater for large numbers while serving the freshest food to each guest.

Michael Quayle, deputy manager at Oval Events, says:

"Convotherm is always working hard behind the scenes. The speed at which the ovens achieve core temperatures and hold it, is the best I have ever known. It never lets us down."



Accessories



Plated Banqueting Trolley

To the cold storage room or the serving point, the banqueting trolley makes transporting easier, everywhere and any time.



Baking Rack

Maximises your efficiency, ensures even browning. Create all your baking with specially designed perforated racks for bread items, including baguettes.



G/N Tray Trolley

Save time with the G/N tray trolley; prepare food before the busy periods begin. Your vegetables will be prepared and ready for cooking on the G/N tray trolley.



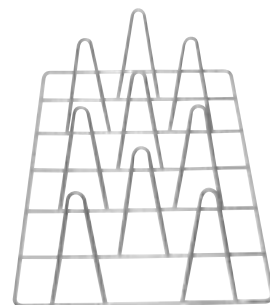
Fry Basket

Ideal for buffet style items e.g. breaded chicken, bhajis, samosas, and chips. With Crisp&Tasty, items are golden brown, the wire tray allows food to be evenly cooked, giving best quality every time.



Thermal Cover

Indispensable, especially with a large number of guests. The thermal cover keeps dishes hot for up to 20 minutes.



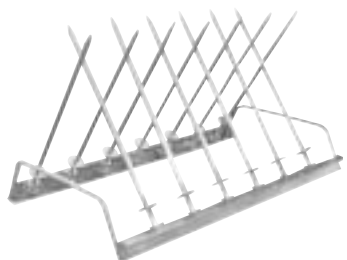
Chicken Spit

Cook several chickens at once, all to equal perfection. Innovative spit allows the fat to drain away, making chicken a healthy option.



Hand Shower

With variable settings to enable you to effectively rinse clean the oven chamber and accessories.



Kebab Skewers

The innovative rack allows each skewer to be cooked to perfection evenly, whilst allowing the fat to drain away from the product.

Technical Specifications

Model	Dimensions (mm)	Shelves	Shelf pitch (mm)	Plates	Baking area (600x400)	Connection Kw	Rated current
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OB Series with integral boiler: Gas (OGB) and Electric (OEB)							
OEB6.10	932x805x852	1/1: 7 2/1: -	68	20	6	11.5	400V 15.7A
OGB6.10	932x805x852	1/1: 7 2/1: -	68	20	6	1.4	230V 4.9A
OEB6.20	1217x1027x895	1/1: 14 2/1: 7	68	42	12	19.9	400V 26.6A
OGB6.20	1217x1027x852	1/1: 14 2/1: 7	68	42	12	1.4	230V 4.9A
OEB10.10	932x805x1120	1/1: 11 2/1: -	68	32	9	19.9	400V 26.6A
OGB10.10	932x805x1120	1/1: 11 2/1: -	68	32	9	1.4	230V 4.9A
OEB10.20	1217x1027x1120	1/1: 22 2/1: 11	68	63	18	34.4	400V 48A
OGB10.20	1217x1027x1120	1/1: 22 2/1: 11	68	63	18	1.8	230V 6.2A
OEB12.20	1232x1055x1416	1/1: 24 2/1: 12	67	74	On request	34.4	400V 48A
OGB12.20	1232x1055x1416	1/1: 24 2/1: 12	67	74	On request	1.8	230V 6.2A
OEB20.10	947x855x1952	1/1: 20 2/1: -	67	61	On request	39.7	400V 52.8A
OGB20.10	947x855x1952	1/1: 20 2/1: -	67	61	On request	2.6	230V 9.1A
OEB20.20	1232x1055x1952	1/1: 40 2/1: 20	67	122	On request	68.6	400V 95.4A
OGB20.20	1232x1055x1952	1/1: 40 2/1: 20	67	122	On request	2.7	230V 9.4A

OS Series : Gas (OGS) and Electric (OES)							
OES6.06 (Mini)	515x599x627	2/3 x4 2/3 x6	65 40	4 (28mm)	N/A	3.0 or 5.7	230/1 or 400/3
OES6.10	932x805x852	1/1: 7 2/1: -	68	20	6	11.4	400V 15.3A
OGS6.10	932x805x852	1/1: 7 2/1: -	68	20	6	1.3	230V 4.5A
OES6.20	1217x1027x895	1/1: 14 2/1: 7	68	42	12	19.8	400V 26.3A
OGS6.20	1217x1027x895	1/1: 14 2/1: 7	68	42	12	1.3	230V 4.5A
OES10.10	932x805x1120	1/1: 11 2/1: -	68	32	9	19.8	400V 26.3A
OGB10.10	932x805x1120	1/1: 11 2/1: -	68	32	9	1.3	230V 4.5A
OES10.20	1217x1027x1120	1/1: 22 2/1: 11	68	63	18	34.3	400V 47.6A
OGS10.20	1217x1027x1120	1/1: 22 2/1: 11	68	63	18	1.7	230V 5.7A
OES12.20	1232x1055x1416	1/1: 24 2/1: 12	67	74	On request	34.3	400V 47.6A
OGS12.20	1232x1055x1416	1/1: 24 2/1: 12	67	74	On request	1.7	230V 5.8A
OES20.10	947x855x1952	1/1: 20 2/1: -	67	61	On request	39.6	400V 52.4A
OGS20.10	947x855x1952	1/1: 20 2/1: -	67	61	On request	2.5	230V 8.7A
OES20.20	1232x1055x1952	1/1: 40 2/1: 20	67	122	On request	68.5	400V 95A
OGS20.20	1232x1055x1952	1/1: 40 2/1: 20	67	122	On request	2.6	230V 9.0A

*G/N pan capacity based on 65mm depth