



Convotherm mini

The best of the smallest

The compact combi steamer to suit all requirements.

As much combi steamer as you require

Top chefs have long since realised that successful cooking is all about efficiency! With minimum energy consumption and maximum capacity, the Convotherm mini series offers you an opportunity to install a professional combi steamer in the tightest storage spaces.



51.5 cm

Convotherm mini – professionalism in its most compact form

With the new mini generation, Convotherm has once again lived up to its design motto “Less is more”. Its compact design suits even the smallest kitchen and offers an amazingly voluminous cooking chamber for efficient cooking processes. Sleek in design with its silver or black body, black control panel and an extra large observation window, the multitude of application possibilities makes the mini a genuine all-rounder.

- Fully compatible with 1/1 GN containers and accessories (6.06 mini 2/3 GN)
- Intuitive full-touchscreen easyTouch®
- Direct injection technology generates steam with exceptional efficiency as no energy is lost
- Optional exterior design in black on stainless steel*
- Low mains connected loads save on installation and at peak times
- Large selection of accessories
- Plug & Play in all mobile versions
- Robust quality for longevity



The technology leader: Developed around you.

With more than 40 years of experience in product development and continuous interaction with practical users, Convotherm has the know-how to adapt their units to optimally suit their customers' needs. For more than twelve years, the Convotherm mini has been prominently successful as a compact combi steamer with its technological sophistication, easy handling and low service-call rates.

Fully automatic cleaning*

Convotherm offers a new range of cleaning functions such as "Express cleaning on the fly" in its fully automatic cleaning system - users will have no contact to cleaning chemicals to start the cleaning process.

Easy operation

Time and energy-saving in both manual and automatic cooking and baking modes. The intuitive controls reduce the workload of the kitchen personnel - and consistent results can be reproduced at the touch of a button.

Best cooking results

With minimal energy consumption and maximum performance – roast, grill, steam, au-gratin cooking, convenience deep-frying, baking or regenerating.

Compact combi steamer – for everything, anytime and anywhere

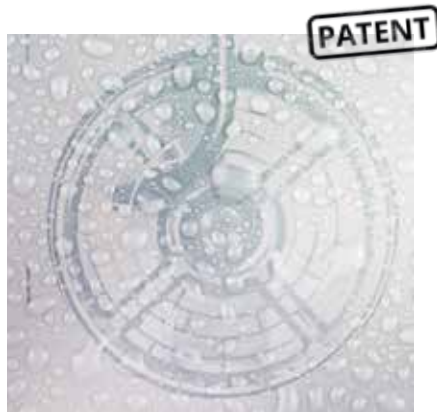
Universally deployable:

- 515mm width makes integration into kitchen workspaces possible
- Cooking methods: Steam, combi-steam, convection
- Additional functions: Overnight cooking, Δ -T cooking, Crisp&Tasty, BakePro, regenerating and cookbook/programmes
- Ideal for baked goods
- High flexibility through fast changeovers between cooking methods
- TrayTimer for time-delayed/rolling loading
- Optimally matched to suit your style of usage
- Low weight for more flexibility, e.g. in front-of-house cooking or catering
- Easy wall attachment offers numerous installation options



Uncluttered for you, unmistakable for your guests

With the large observation window, the mini shows you what's inside at a glance. Maintain visual control over your food and offer onlookers a genuine open kitchen experience.



Fully automatic cleaning: You have more important things to do!

Simply connect the cleaning container to the mini and it will be cleverly hidden on the stand. The fully automatic ConvoClean system is easy to operate and offer the right program for every application. The new express cleaning function caters for a quick ten-minute cleaning cycle.



Professional functions for your top results

• Crisp&Tasty

In convection mode, you can produce food that is tender inside yet super crispy outside in minimal time.

• BakePro

For optimal baking results - the mini now includes BakePro 3 level baking function program. The subsequent baking steps are individually adjustable to suit your products. Each level of the BakePro profile will start with the right amount of steam being fed into the cooking chamber, followed by a resting phase to ensure you achieved the best baking result each time.

The best results automatically



Press&Go – Quick-select buttons for automatic cooking and baking!

The size, browning level or core temperature of your personal cooking concepts can now be saved within a customised menu with a photo in the new Press&Go function. They can be easily retrieved for instantaneous use or transferred via USB.



easyStart – Automatic cooking and baking by product suggestions

easyStart is an automatic cooking profile that allows routine procedures to be carried out based on six different product categories. It also provides appropriate suggestions for mixed loads and help you achieve perfect utilisation of your mini, even at peak times.



ConvoLink – Software solution

Our intuitive software on the mini allows you to design your creations on the computer and transfer them via a USB on to all of your minis. Your dishes will have uniformed standards anytime and everywhere.

A mini for everyone

No matter whether you are a system caterer, restaurant chain owner, bakery shop operator or star chef: the mini supports all manner of gastronomic concepts. The mini combi steamers consisted of three sizes, two mobile versions and a 2in1 model available.



Our robust units provide all the functions needed today in a modern kitchen:

- Press&Go quick selection buttons
- easyTouch® – full-touchscreen control panel
- easyStart – rolling loading with picture-based control
- Reduced fan speed and auto-reverse operation
- Fully automatic ConvoClean system
- Robust door latch handle with sure-shut function
- Multi-point core temperature sensor
- Space-saving installation available
- Integrated water and wastewater container with all mobile versions
- Height-adjustable unit feet (10.10 mini)
- Hand shower with infinitely variable adjustment

Accessories perfectly matched to your needs:

- ConvoLink software
- Equipment stands in various configurations
- Flexible wall mounting
- ConvoVent Mini condensation hood
- Stacking kit – Allows two Minis to set above one another to maximise production and saves pace under the same footprint
- Extensive range of baking trays, shelf grills and pans

* Not available with exterior design in black on stainless steel.

