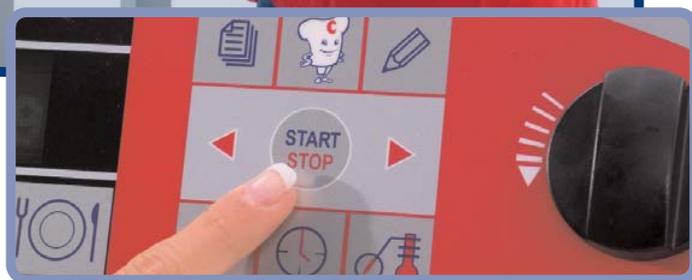


# CONVOTHERM MINI OES 6.06 USER MANUAL



# CONVOTHERM mini OES 6.06



## User Manual



Enodis



**EN**      English



**Thank you for choosing a CONVOTHERM.**

Your new CONVOTHERM perfectly combines ease of use with first-class and constantly reproducible quality for prepared dishes.

You will feel real satisfaction from your customers because: Best quality for your menus is guaranteed with your CONVOTHERM. Time and time again.

To ensure your success from the outset, we would like to provide you with all the necessary instructions and helpful hints for perfect dishes in this manual.

CONVOTHERM will take responsibility for the smooth functioning of your appliance.

We offer:

- Our customer helpline on +49 (0) 8847 67 899 for questions relating to your CONVOTHERM or by email at [chefshotline@convotherm.de](mailto:chefshotline@convotherm.de).
- You can find constantly updated information, a discussion forum for all questions related to CONVOTHERM, and a selection of international recipes to download on our website at [www.CONVOTHERM.com](http://www.CONVOTHERM.com).
- The CONVOTHERM customer service line (technical emergencies) is open 24 hours a day; announcement giving the current telephone number is available on +49(0)8847670.
- Rapid spare parts service, available by express delivery on request.
- The warranty conditions of your CONVOTHERM distributor shall apply. The warranty does not include damage to glass, electric light bulbs and sealant material nor damage caused by improper installation, usage, cleaning, maintenance, repair or de-scaling nor any alterations to the manufactured state.

We hope you enjoy using your CONVOTHERM oven and that you will have many satisfied guests!

CONVOTHERM Elektrogeräte GmbH

This manual describes the features and facilities of our CONVOTHERM planned at the time of printing as comprehensively as possible. Not all of these features will be available as standard. Some functions mentioned are only available for particular models as optional extras. This manual may contain errors and is subject to technical modifications.

To help you find what you are looking for more quickly, we have used various orientation symbols.

You will find the following symbols in the text:



Warning to take special care



Risk of explosion



Warning of high voltage



Warning of superheated steam



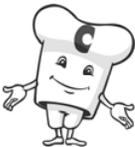
Observe loading height



Use protective gloves



Use eye protection



Tips on usage

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Improper maintenance or cleaning or modifications to the appliance can lead to serious injuries and damage to the appliance.

Read the user's manual carefully before operating the appliance.

The appropriate country-specific standards and regulations are to be observed.

### How your CONVOTHERM Mini works

You can prepare various foodstuffs in your CONVOTHERM. Steam, convection or superheated steam are used to do this.

Your CONVOTHERM therefore covers nearly all possible methods of cooking food. You can use it to steam, blanch, poach, simmer, braise, boil, roast, stew, bake, gratinate, grill, cook sous-vide, low-oxygen cook at low temperature, regenerate and defrost food. You place the food in your CONVOTHERM in CONVOTHERM approved accessories, select the cooking programme, cooking time or core temperature and start the appliance.

### Correct use

- Your CONVOTHERM may only be used for the cooking methods listed above.
- Your CONVOTHERM is intended for commercial use.
- The ambient temperature should not be below 4°C.
- To avoid accidents and damage to the CONVOTHERM, the operator must train staff regularly. The appliance may only be used by **trained employees**.

Regular **safety training** for operating staff is mandatory.

### The appliance should never

- be operated in toxic or poisonous atmospheres
- be operated at a temperature  $<+4^{\circ}\text{C}$
- be operated outside without protection from rain
- cook food in sealed containers (such as, for example, tins and cans).
- be used to heat up flammable objects such as, for example, oils, fats, cloths or similar items, etc.
- heat non-foods (with the exception of permitted appliance accessories).



### Risk of death

- **Electric shock**

Before opening the housing cover and carrying out repairs and maintenance (**by CONVOTHERM authorised electricians only**), turn off the building's electricity supply to the CONVOTHERM.

Risk of an **electric shock!**





## Risk of injury

- **Place of operation**  
Avoid cooking appliances with fat baths such as deep fat fryers, machines that bake with fat, etc. near the CONVOTHERM. There is a **serious risk of burns** for the operator, if water splashes into hot fat. A sufficient safe distance should be kept between fat baths or deep fat fryers and the appliance (operating range of optional hand-held spray).
- Do not install the CONVOTHERM above appliances which give off a lot of heat and/or steam, as this can affect how the CONVOTHERM functions.  
**Risk of an electric shock.**

## Cooking mode

- **Caution: steam!**  
When opening the oven door, proceed as follows: Turn handle and slowly open the door. Escaping steam may otherwise lead to **burns**, for example on the hands and face.
- **Risk of burns!**  
If containers filled with liquids or with a foodstuff which is liquid during cooking, no shelf levels which are higher than those which can be seen into may be used. Please observe the additional instructions / stickers on the appliance.

## Kitchen logistics

Do not store or use flammable gases or liquids near the appliance. These could **ignite** due to the heat given off by the appliance, endangering both people and product.

## Appliance malfunctions

- If you notice scratches, nicks or cracks on the inside panel of the appliance door, it must be replaced immediately. Otherwise, the glass panel could shatter during cooking, leading to **cuts**.
- The CONVOTHERM may only be operated with a working magnetic door switch. In the event of a malfunction, inform CONVOTHERM customer service department immediately.



## Cleaning

When cleaning, wear suitable **protective clothing** (gloves, protective glasses).



Leave the door open a little, when not operating for a while (e.g. overnight).

- The use of non-original CONVOTHERM cleaners may harm health by **irritating** the lungs or skin and may cause irreparable damage to the stainless steel surface. Please follow the safety instructions on the labels and/or on the safety data sheets of the cleaners.

## Possible damage to products or buildings

### Before operating for the first time

- In the vicinity of the unit, connect an accessible all pole isolation switch with a contact gap of at least 3mm as part of the building's installation. When carrying out external cleaning, repair or installation work, the appliance must be disconnected from the electrical supply.





- The exhaust pipe and its cover (top left) can reach a high temperature
- You can get more installation advice from the installation instructions. For the connected wattage, voltage and fuse rating, see the technical data or circuit diagram in the CONVOTHERM's wiring space.
- **All appliance models**
  - To ensure that your CONVOTHERM is working trouble-free, **maintenance** should be carried out at **least once a year** by a designated customer service department authorised by CONVOTHERM.
  - When not using the appliance for extended periods, shut off the water stopcock and disconnect the building's electricity supply to the CONVOTHERM.
- **Cleaning**
  - For the purposes of cleaning, the optional hand-held shower must only be used for the oven interior and not for the outer housing. Do not spray the air intake or outlet apertures of the CONVOTHERM.
  - Only carry out cleaning and maintenance work on the cold CONVOTHERM. Do not spray water into the hot oven. Allow the temperature in the CONVOTHERM's oven to cool down to below 60°C.
  - Regular cleaning of the CONVOTHERM, both inside and out and including the door appliance drip channel, after daily use will guarantee you years of pleasure with your CONVOTHERM!
  - Only use CONVOTHERM approved cleaning agents.
- See section "Daily maintenance and care". On no account use irritating, highly alkaline cleaners or scourers. In the event of damage which can be traced back to improper cleaning, any claim under the **warranty** becomes invalid!
- Do not use jet cleaners or water sprays to clean your CONVOTHERM!
- Do not treat the CONVOTHERM with acids or expose to acid steams, as stainless steel can then corrode.
- **Decalcification of the oven**
  - **remove light calcium films by spraying, letting CONVOCare work and wiping out thoroughly with a damp cloth**
  - **heavy calcium deposits should only be removed by approved CONVOTHERM authorised customer service department**
- **On a day to day basis**
  - **Before switching on**
    - Lock the rack as instructed.
    - If the ambient temperature at the installation site is below +4°C heat the CONVOTHERM up to room temperature before initial start up.
    - After transporting the CONVOTHERM when the outside temperature is below -4°C, the safety temperature limiter may have been triggered. This has to be corrected by a CONVOTHERM approved electrician.
    - In the case of an "E..." error message, refer to the section "What to do if ...".



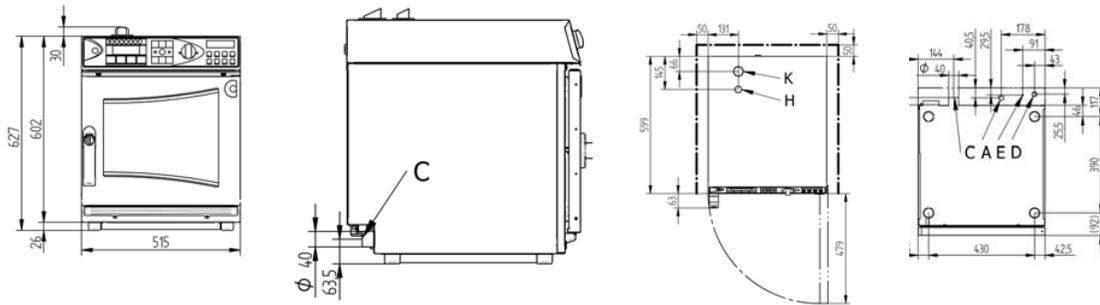
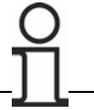
- **Loading/removing dishes**
  - **Risk of burns!**
    - Depending on the cooking temperature selected, high temperatures can occur, especially on the food containers, shelves and on the inside panel of the door. It is advisable to wear **protective gloves**.
    - During operation, the temperature of the glass panel in the door and the outer housing can sporadically get very hot.
  - **Risk of burns!**

Containers containing hot, liquid foods should only be transported if covered to avoid **spillage** of liquids.
  - The maximum permitted loading weight:  
20 kg (max. 10 kg per shelf)
  - Never reach behind the suction plate during operation and never stop the fans manually.
- **Working with standard core temperature sensor**
  - The core temperature sensor can become hot. Use **protective gloves**.
  - Ensure that you do not prick yourself or others with the tip of the sensor.
  - Do not allow the sensor to hang out of the oven. Always hang it correctly on the hook provided, as it is a sensitive measuring instrument.
  - Before taking out dishes, remove the sensor from the food.
- **General advice**
  - This user's manual forms a part of your CONVOTHERM
    - Always keep these instructions near the appliance for future reference.
    - Pass to any subsequent owner.
    - Also see the Installation Manual for the approved CONVOTHERM authorised customer service department or installer and the printed Operating Instructions (A3) for daily use.
- **Fixing the shelf rack**
  - Removing: Press shelf rack upwards and unhook.
  - Ensure that the runners do not become bent, otherwise shelves, trays and containers will no longer be safely supported.



## Product overview





## 1. Setting up the appliance

Appliance dimensions:

	Without packaging	With packaging
<b>Width</b>	515 mm	580 mm
<b>Depth</b>	599 mm	730 mm
<b>Height</b>	627 mm	800 mm
<b>Weight</b>	45 kg	60 kg

- Appliance must be installed level

Safety distances:

- Left-right : 50 mm
- Back : 50 mm
- Above : 500 mm (ventilation)

## 2. Connecting to the electrical supply

Either alternating current 1/N/PE 230V 50/60Hz or three-phase current 3/N/PE 400V 50/60Hz (can be converted on site by CONVOTHERM authorised service partner)

	1/N/PE 230V	3/N/PE 400V
Connected wattage [ kW]	3,0	5,7
Rated current [A]	13,1	11,8
Cable cross section* [mm <sup>2</sup> ]	3 x 2.5	5 x 2.5

\* recommended cable cross section open-air laid at max. 5 m in length.

- Main switch (all-pole separator) is to be installed by the customer in the vicinity of the appliance.
- Connection for potential compensation.
- WARNING 1/N/PE connection causes considerable power reduction and therefore extension of the cooking time.

## 3. Connecting to the water supply:

- Cold water ¾" 2 to 6 bar flow pressure
- Water tap and filter are to be installed by the customer in the vicinity of the appliance

- Water: Drinking water quality with Total hardness: **5-7°dH** (soft water)

pH:	6.5 to 8.5
Conductivity:	10-200µS/cm
Cl <sup>-</sup> :	max 100mg/l
SO <sub>4</sub> <sup>-</sup> :	max 400mg/l
Fe:	max 0.1mg/l
Mn:	max 0.05mg/l
Cu:	max 0.05mg/l
Cl <sub>2</sub> :	max 0.1mg/l

if necessary, install water treatment

## 4. Water drainage

DN 40, recommended tundish funnel or fixed connection

## 5. Ventilation

Sensible heat output	1100 kJ/h
Latent heat output	1000 kJ/h

## 6. Other data:

Splash protection	IPX4
Conformity marking	CE
Noise emission:	< 70 dBA
Inserts 2/3 GN (325x354mm)	6
Shelf spacing	50 mm



### Accessories

We can offer an extensive wide range of useful accessories for your CONVOTHERM 6.06.



#### Oven stand 3218570

For the safe setup of optimally adapted oven stands. There are several versions to choose from: open, closed on three sides, closed on all sides with folding doors, each with 10 or 20 pairs of shelf rails. We can also supply mobile oven stands on request.



#### Wall bracket 3418571

For safe setup in the front cooking area at working height.



#### Drainage set 3416709

For secure connection to the drainage system



#### Hand-held shower kit 3418722

For optimum cleaning



#### Gastronorm containers, oven shelves and trays

Sturdy chrome nickel steel containers, oven shelves and trays in all standard Gastronorm sizes.



#### Specially coated trays

Trays to optimise browning on the underside of food.

## CONVOTHERM Mini

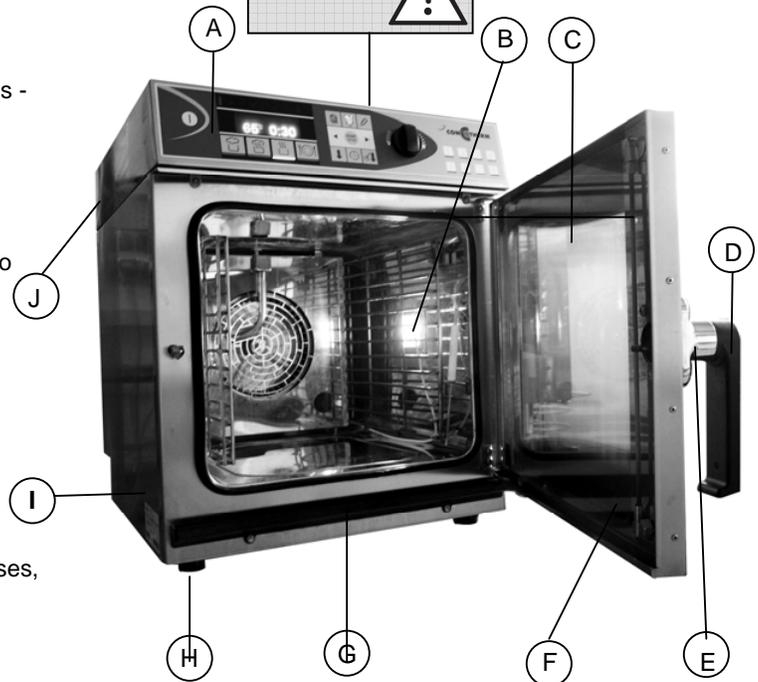


### Construction



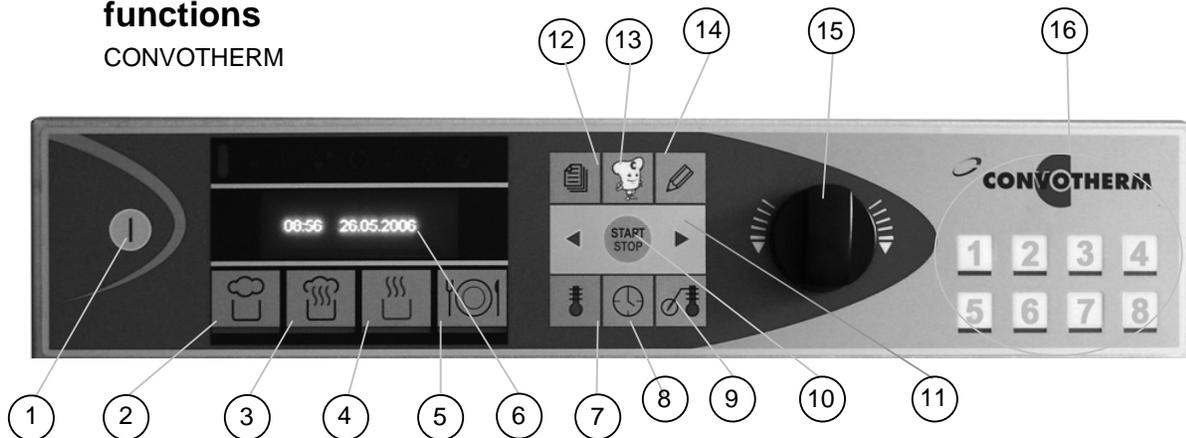
- A. Control panel**  
Operating elements and their functions - see below
- B. Oven light**
- C. Door with double glazed panel**
- D. Door handle**
  - To open appliance: Turn handle to the left or the right
- E. Contact-free door contact switch**
- F. Door drip tray integrated, self-emptying**
- G. Appliance drip tray**
- H. Appliance feet**
- I. Rating plate**  
with the following data: power consumption, voltage, number of phases, frequency and appliance type and number
- J. Air outlet pipe**

**Warning:**  
Appliance surfaces  
can be hot!



### Control panel and its functions

CONVOTHERM





# CONVOTHERM Mini

## Control panel and its functions

CONVOTHERM



### CONVOTHERM ON/OFF (1)

- CONVOTHERM goes into its ready state:
  - Self-diagnostics are performed
  - Oven light goes on



### Cooking programme 'Steam' (2)

- Oven temperature is continuously variable to any temperature between 30°C and 120°C



### Cooking programme 'Superheated steam' (3)

- Oven temperature is continuously variable to any temperature between 100°C and 250°C



### Cooking programme 'Convection' (4)

- Oven temperature is continuously variable to any temperature between 30°C and 250°C



### Cooking programme 'Regenerate' (5)

- Oven temperature is continuously variable to any temperature between 120°C and 160°C



### Display (6)

- Displays in normal mode:
  - Date, time, oven temperature, cooking time, core temperature
- Displays in programming mode:
  - Plain text, memory location numbers, symbols:

### Function and operating displays

- Lights if the relevant function or cooking mode is active:



Electrical heating on



Cooking mode



Button lock



Crisp&Tasty (Demoisturisation)



Vapour reduction



### Oven temperature (7)

- Setting the required oven temperature
- Reading off the actual or required oven temperature



### Cooking time (8)

- Setting of the cooking time from 1 minute to 9 hours 59 minutes or continuous mode (from 9:59 or 0:01 release selector dial and then turn it to the right or left again)
- Reading off the actual or required cooking time
- Calling up pre-select start time
- Reading off elapsed cooking time when measuring core temperature



### Optional core temperature (9)

- Setting the required core temperature
- Reading off the actual or required core temperature
- Reading off the actual core temperature during cooking time mode



### Scrolling to the left or right (11)

One step forwards or backwards (scrolling) in programming mode



### Start/Stop (10)

- Starting the cooking programmes, cooking plans and recipes from the cookbook
- Stop:
  - Stopping the active cooking mode
  - Confirming of the completed cooking mode when the buzzer sounds
  - Leaving Mr.C functions (Esc function)



## CONVOTHERM Mini

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### Control panel and its functions

CONVOTHERM



#### **Cookbook (12)**

- Calling up/exiting cookbook
- A list of stored cooking recipes appears in the display



#### **Mr.C (13)**

- Setting extra functions
- CONVOTHERM's set-up



#### **Writing/Editing (14)**

- Creating, changing, copying and deleting cooking recipes



#### **Selector dial (15)**

- Oven temperature
- Cooking time
- Core temperature
- Programme name
- Programme number
- Selecting Mr.C functions and the editing functions as well as cooking recipes in the cookbook



#### **Press&Go - buttons (16)**

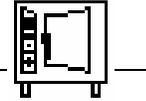
Starting cooking recipes directly

- LED below the button lights up when corresponding recipe is started

#### **N.B.:**

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- **Magnetic door switch**  
If you open the oven door while the programme is running, the magnetic door switch automatically interrupts the cooking programme. The cooking time does not continue in this situation. After the oven door is closed, the CONVOTHERM will automatically continue the cooking programme. If you open the oven door when the buzzer sounds at the end of a programme, it will automatically switch it off.
- Never operate **control panel** with sharp objects (e.g. knives).



## You will work with the following symbols in the setup

You are able to set up your CONVOTHERM oven according to the requirements of your kitchen.

	Signal tone		Date		Temperature display
	Volume		Cookbook index		Network address
	Time		Default setting or memo settings		Language

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Setup'  and confirm by pressing the  button.

2. Confirm 'Yes' with the  button. → Various options will appear in the display:

**N.B.:**

- The various setup options are described in detail below.
- You can exit the Mr. C options menu again at any time by pressing the  button.

### Signal tone

The signal tone is selected from the 'Setup' menu .

1. Use the selector dial to select 'Signal tone'  and confirm by pressing the  button. → A list of the tones which can be selected will appear in the display.
2. To select a signal tone, use the selector dial to switch between them. → If you pause on a selected signal tone, the tone will sound. Confirm by pressing the  button.

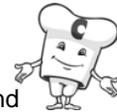
### Volume

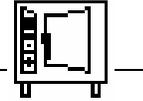
You can set the volume from the 'Setup' menu .

1. Use the selector dial to select 'Volume'  and confirm by pressing the  button. → Various volume options will appear in the display and the signal will sound. Use the selector dial to select the required volume and confirm by pressing the  button.

**Mr.C recommends:**

When selecting the volume, keep in mind the noise levels in your kitchen when food preparation is in progress.





## Time

You can set the time from the 'Setup' menu .

1. Use the selector dial to set 'Time'  and confirm by pressing the  button. → A list of the possible time formats will appear in the display. Select the required format with the selector dial.
2. Use the buttons ◀ and ▶ to switch between hours and minutes and set the correct time with the selector dial.  
Confirm by pressing the  button.

### N.B.:

If the CONVOTHERM is disconnected from the power supply for more than three days, the date and time will have to be re-set.

## 1 Date

You can set the date from the 'Setup' menu .

1. Use the selector dial to set 'Date'  and confirm by pressing the  button.  
→ A list of the possible date formats will appear in the display. Select the required format with the selector dial.
2. Use the buttons ◀ and ▶ to switch between day, month and year and set the right date using the selector dial.  
Confirm by pressing the  button.

### N.B.:

If the CONVOTHERM is disconnected from the power supply for more than three days, the date and time will have to be re-set.

## Cookbook index

You can alphabetically index recipes in the Cookbook or sort them according to memory location number from the 'Setup' menu .

1. With the selector dial select 'Cookbook alphabetical'  and confirm by pressing the  button.
2. Confirm 'Yes' with the  button. → Indexing will be set to alphabetical.

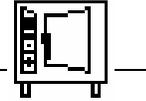
### N.B.:

- To work with memory location numbers, in the 'Cookbook alphabetical' menu, select 'No'. The CONVOTHERM will now index according to memory location number.
- Switching from alphabetical to numerical indexing or vice versa can take some time depending on the number of recipes stored.

### Mr.C recommends:

To enable you to find a particular recipe in your Cookbook again quickly without having to remember the memory location number, you can index the cooking recipes alphabetically by recipe name.





## Default setting or memo setting

Here you can select whether the default settings or the memo settings (i.e. the last settings used) for cooking time and oven temperature appear in the display when you select a cooking programme.

You can also adjust the default settings which are set in the factory (see table) to your needs.

You can select default or memo settings from the 'Setup' menu .

- Use the selector dial to select 'Default setting'  and confirm by pressing the  button.
- Confirm 'Yes' with the  button. → A list of the default settings will appear in the display. Select the default setting to be changed using the selector dial.**
- With the  button, scroll through to the right number and set the required default setting using the selector dial.
- Use the  button to scroll back to transfer the setting.
- To change more numbers, repeat the procedure above.
- Press the  button → Settings you have made are confirmed.

### N.B.:

To work with memo settings, select 'No' in the 'Default settings' menu. The CONVOTHERM will now use the memo settings.

## Mr.C recommends:



- If you work primarily with semi-skilled staff, using the default settings prevents incorrect usage. Every time a cooking programme is selected, the settings you enter will be stored.
- Memo settings are particularly suitable if you regularly cook several batches one after the other. There is then no need to select time and temperature settings and the cooking programme can be started immediately.

## Factory default settings

Cooking programme	Oven temperature	Core temperature	Cooking time
	100°C	70°C	25 mins
	150°C	70°C	70 mins
	170°C	70°C	30 mins
	135°C	70°C	5 mins



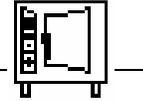
## Temperature display

You can select °C or °F for temperature display in the 'Setup' menu .

- Using the selector dial select 'Temperature in °C'  and confirm by pressing the  button.
- Confirm 'Yes' with the  button. → The temperature display will be set to °C.

### N.B.:

To set the temperature display to °F, in the 'Temperature in °C' menu, select 'No'. Now the temperature display °F will be used.



### Network address

The network address is required for the use of PC Control, PC-HACCP and the CONVOTHERM Service System.

You can set the network address from the 'Setup' menu .

1. Use the selector dial to select 'Network address'  and confirm by pressing the  button. → In the display will appear the network address that is currently set. Using the selector dial, select the desired network address (1 - 99) and confirm by pressing the  button.

#### **N.B.:**

The network address 1 is always set in the factory. Ensure that you select a different network address for each of your appliances.



### Language

You can select your language from the 'Setup' menu .

1. Use the selector dial to select 'Language'  and confirm by pressing the  button. → A list of the possible languages will appear in the display.



## Steaming at 30°C to 120°C

The 'Steaming' programme allows you to "low oxygen organic cook", low temperature cook, boil, steam, blanch, poach, simmer and preserve.

1. Switch on using the  button.
2. Press the  button. → In the display will appear 100°C and the default setting or the last selected cooking time for steaming.  
To start immediately, press  button.  
or:
3. Press the  button → The oven temperature will be called up in the display. Select the required oven temperature using the selector dial.
4. Cooking time or core temperature mode:
  - Cooking time: Press the  button. → Set the desired cooking time or continuous operation mode (at 9:59 or 0:01, release dial and then turn again to left or right).
  - Core temperature:  
Press the  button. Set the desired core temperature.
5. Press the  button → The cooking programme is started. The display will show the required oven temperature and the cooking time remaining or the actual core temperature.
6. To alter the values set during operation, press the    buttons and enter the correct values.
7. You can read off the actual oven temperature, the required cooking time and the required core temperature by pressing the relevant button either once or twice as appropriate.
8. When the cooking time has elapsed or the core temperature set has been reached, the buzzer will sound and the cooking programme finishes. Press the  button or open the door.

### Mr.C recommends:

- The following extra functions and programmes are available in the 'Steaming' programme (see below).



Tray Timer



Pre-heating



Vapour reduction

### Caution:

- **Hot steam!**  
→ **Risk of scalding**
- Hot containers, shelves and oven interior! → Risk of burns



## Steaming at 100°C

- Steaming is particularly good for preserving vitamins, minerals and secondary plant products such as colours and dietary fibre.
- Flavours are not transferred if different foods such as fish and vegetables are steamed at the same time.
- You can work quickly since steam is constantly available.

### Steaming at 100°C for example:

Vegetables, rice, durum wheat pasta, dumplings, potatoes





### Steaming at 30°C to 99°C

- Your foodstuffs are prepared particularly gently.
- Burst skins are avoided when boiling or heating up sausage products.
- Optimum culinary results are achieved for sensitive foodstuffs and dietary foods.
- Temperatures which are precise to the degree ensure optimum preservation of proteins, i.e. they will not leak from the food.

Steaming at 30°C to 99°C for example:

Fish fillets, terrines, galantines, flans, forcemeats, small dumplings, crème caramel

### Steaming at 101°C to 120°C

- Steaming at temperatures above 100°C is mainly for non-sensitive foods such as jacket potatoes, beetroot, turnips, pulses and cabbage.



### Superheated steam 100°C to 250°C

The 'Superheated steam' programme is mainly intended for roasting large well cooked pieces of meat and for baking.

1. Switch on using the  button.
2. Press the  button. → The display will show the last required values set or the default settings for superheated steam.  
To start immediately with the values displayed, press the  button.  
or:
3. Press the  button → The oven temperature will be called up in the display. Select the desired oven temperature from 100°C to 250°C using the selector dial.
4. Cooking time or core temperature mode:
  - Cooking time: Press the  button.  
→ Set the desired cooking time or continuous operation mode (at 9:59 or 0:01, release the dial and then turn again to the left or the right).
  - Core temperature:  
Press the  button. → Set the desired core temperature.
5. Press the  button. → The 'Superheated steam' cooking programme will start. The display will show the required oven temperature and the cooking time remaining or the actual core temperature.
6. To alter the values set during operation, press the    buttons and enter the correct values.
7. You can read off the actual oven temperature, the required cooking time and required core temperature by pressing the relevant button either once or twice as appropriate.
8. When the cooking time set has elapsed or the core temperature set has been reached, the buzzer will sound and the cooking programme finishes.  
Press the  button or open the door.

#### N.B.:

To find out the core temperature reached in cooking time mode, press and hold down the  button.

At the same time press the  button. The current core temperature will be shown in the display.



### Mr.C recommends:

- The following extra functions and programmes are available in the 'Superheated steam' programme (see below).
  -  Crisp&Tasty (Demoisturisation)
  -  Tray Timer
  -  Pre-heating
  -  Vapour reduction
  - $\Delta T$  Delta-T cooking
- You can find cooking recommendations and tips in the 'Practical hints' section.

### Superheated steam

- Using superheated steam you will always achieve the optimum oven climate.
- Moisture values need not be set manually.
- Food will not dry out.
- Flavours are not transferred if different foods are cooked at the same time.

### Caution:

- **Hot steam and vapour!**  
→ Risk of scalding
- **Hot containers, shelves and oven interior!**  
→ Risk of burns



### Superheated steaming for example:

Well cooked large roasts, gratins and bakes, bakery goods such as Danish pastries, baguettes etc.

- Bakery items such as yeast and bread doughs and puff pastry rise perfectly during baking.
- If required, the interior of the oven can be demoisturised (Crisp&Tasty function) to achieve succulent or crispy products that are evenly browned all over.
- In general reduce the oven temperature by 10-20% compared with traditional cooking methods



## Convection 30°C to 250°C

The 'Convection' programme is suitable for all roasting and bakery products as well as for low-oxygen organic cooking, low temperature cooking and overnight cooking, all of which require no moisture.

1. Switch on using the  button.
2. Press the  button. → The display will show the last required values set or the default settings for convection.  
To start immediately, press the  button.  
or:
3. Press the  button. → The oven temperature will be called up in the display. Use the selector dial to set the required oven temperature from 30°C to 250°C.
4. Cooking time or core temperature mode:
  - Cooking time: Press the  button  
→ Set the desired cooking time or continuous operation mode (at 9:59 or 0:01, release the dial and then turn again to the left or the right).
  - Core temperature:  
Press the  button. → Set the desired core temperature.

## Cooking with the CONVOTHERM mini



5. Press the  button. → The 'Convection' cooking programme will start. The display will show the required oven temperature and the cooking time remaining or actual core temperature.
6. To alter the values set during operation, press the    buttons and enter the correct values.
7. You can read off the actual oven temperature, the required cooking time and required core temperature by pressing the relevant button either once or twice as appropriate.
8. When the cooking time has elapsed or the core temperature set has been reached, the buzzer will sound and the cooking programme finishes.  
Press the  button or open the door.

### N.B.:

To find out the core temperature reached in cooking time mode, press and hold down the  button.

At the same time press the  button. The core temperature reached will be shown in the upper part of the display.

### Convection

- Pre-heat the CONVOTHERM for at least 10-15 minutes prior to cooking at a temperature of 20-30°C above the cooking temperature.
- If necessary, the oven can be demoisturised to create a crisp, crusty dish which is evenly browned all over.
- When roasting, reduce the oven temperature by 10-20% compared to traditional processes.
- The higher the oven temperature, the higher the meat loss (shrinkage).

### Mr.C recommends:

- The following extra functions and programmes are available in the 'Convection' programme (see below).
  -  Crisp & Tasty (Demoisturisation)
  -  Tray Timer
  -  Pre-heating
  -  Vapour reduction
  -  Manual addition of moisture
  - $\Delta T$  Delta-T cooking

### Convection cooking for example:

Quick roast items, finger food, gratinating of gratins, deep frying of potato products, etc.

#### Caution:

- **Hot steam & vapour!**  
→ Risk of scalding
- Hot containers, shelves and oven interior! → Risk of burns



#### Low temperature overnight cooking

- Large joints are roasted so gently that the raw weight is almost entirely retained.
- Low-temperature cooking can also be used to prepare meals overnight.
- The meat becomes very tender and succulent.
- This method of cooking creates no crust.

#### Caution:

Only insert containers within the bars. If the containers are laid on the bars, they can skew and tip out of the shelf rack or the trolley.





## Regeneration

The 'Regenerate' programme allows you to regenerate prepared dishes on plates or platters in a short space of time.

1. Switch on using the  button.
2. Press the  button. → The display will show the last required values set or the default settings for regeneration.  
To start immediately, press the  button.  
or:
  3. Press the  button. → The oven temperature will be called up in the display. Set the desired oven temperature from 120°C to 160°C using the selector dial.
  4. Regenerating time or core temperature mode:
    - Regeneration time: Press the  button → Set the desired regeneration time or continuous operation mode (at 9:59 or 0:01, release the switch and then turn again to the left or the right).
    - Core temperature: Press the  button. → Set the desired core temperature.
  5. Press the  button. → The 'Regenerate' cooking programme will start. The display will show the required oven temperature and the regeneration time remaining or the actual core temperature.
  6. To alter the values set during operation, press the    buttons and enter the correct values.
  7. You can read off the actual oven temperature and the required regeneration time by pressing the relevant button either once or twice as appropriate.
  8. When the cooking time has elapsed or the required core temperature has been reached, the buzzer will sound and

regeneration finishes. Press the

 button or open the door.

### Mr.C recommends:

- When regenerating, **pre-heating is particularly important**. This is the only way to ensure that dishes are regenerated to the optimum.
- To achieve good quality, do not interrupt the regeneration process.
- The following extra functions and programmes are available in the 'Regenerate' programme (see below).



Tray Timer



Pre-heating



Vapour reduction

### Caution:

- **Hot steam!**  
→ Risk of scalding
- Hot plates, racks and oven interior! → Risk of burns



## Regeneration

- **Always pre-heat the CONVOTHERM**
- When regenerating you will always achieve the optimum oven climate.
- Ready-prepared dishes will not dry out during regeneration.
- Neither puddles of condensation nor dry edges form on the plates
- After regenerating, pour sauces on to plates with a sauce dispenser.
- Prepare dishes consistently at low temperature.



### Regeneration

- You can create dishes at quiet times when not busy and arrange them on plates or platters.
- For banquets, you can regenerate however many plates you need on demand.
- Large, compact pieces of foods such as dumplings, roulades and oven bakes take longer to regenerate than items such as sliced meats, vegetable side dishes, rice and quartered or diced potatoes.
- The parts of the meal should be distributed evenly over the plate in small pieces. Avoid overlapping by large amounts and arranging food to different heights.
- Place fish and meat on a base so that it is evenly regenerated and does not stick to the plate.
- Meat should be pre-roasted to 'rare', if it is to be cooked to 'medium' after regeneration.
- Vegetables, rice and pasta should be buttered before regeneration.

### Guide values for pre-heating temperatures, regeneration times and regeneration temperatures when oven is fully loaded

(Regeneration times and temperatures are dependent on the number of plates to be regenerated)

CONVOTHERM OES	Plate capacity up to 32 cm dia.	Pre-heating temperature with convection	Pre-heating time	Regeneration temperature	Regeneration time
6.06	4	180°C	10 mins	120 – 130°C	4 - 8 mins
Reheating	After the third regeneration, pre-heat again to the pre-heating temperature.				



### Core temperature measurement

Measuring the core temperature is particularly recommended when cooking slow roasts and when regenerating foodstuffs in GN containers.

1. Switch on using the  button.
2. Insert the multi-point sensor through the centre of the food item.
3. Select desired cooking programme    .
4. Press the  button. → The oven temperature will be called up in the display. Set the required oven temperature using the selector dial.
5. Press the  button. → Set the desired core temperature.
6. Press the  button → The selected cooking programme will start. The display will show the required oven temperature and the actual core temperature.
7. To alter the values set during operation, press the



  buttons and enter the correct values.

8. You can read off the actual oven temperature and the required regeneration time by pressing the relevant button either once or twice as appropriate.
9. When the core temperature set has been reached, the buzzer will sound and the cooking programme finishes. Press the  button or open the door.

## N.B.

- To find out the cooking time which has already passed, press and hold the  button. At the same time press the  button. The time which has already elapsed will be shown in the display.
- To find out the core temperature reached in cooking time mode, press and hold the  button. At the same time press the  button. The current core temperature will be shown in the display.

## You will experience the following benefits:

- Irrespective of the size and weight of the joint, you will cook it just right.
- There is no need to spend time and energy keeping an eye on and checking the roast's degree of cooking.
- Meat shrinkage is reduced by up to 50 % compared with standard cooking methods.
- The multi-point sensor always records the optimum core temperature, prevents incorrect insertion and simplifies handling.

Large roasting items	$\Delta T$	Core temperature
Roast beef	50 – 55°C	48 – 58°C
Beef fillet	50 – 60°C	48 – 60°C
Roast veal	50 – 70°C	78°C
Neck of pork	50 – 70°C	78°C
Baked ham	50 – 60°C	78°C

## Mr.C recommends:

- The core temperature sensor is a multi-point sensor. You will still achieve optimum cooking results even if you don't find the centre exactly.
- Only use the sensor to measure core temperature and not in place of a meat fork or similar tools; do not bend it and do not pull on the cable. This will avoid malfunctions.
- Cool down the sensor with cold water before inserting into the meat.
- You can find cooking recommendations and tips in the 'Practical hints' section.

## Caution:

### Core temperature sensor

- **Can become hot**
- **When not in use, keep in holder**
- **Do not allow to hang out of the combi steamer**
- **Remove from food before taking items out of the oven**
- **Be careful not to accidentally stab yourself or others.**



## Please note:

- The multi-point sensor should not be used to remove food from the oven.
- Insert the multi-point sensor through the centre of the piece of meat.
- When the buzzer sounds for the end of cooking, slow roasts should be removed immediately from the CONVOTHERM. This will prevent overcooking.
- When selecting the final core temperature, ensure that slow roasts are able to recover by approx. 3°C after being taken out of the CONVOTHERM.



## Guide values for core temperature

sensor:

### Beef / Veal / Fish

Food	Degree of cooking	Core temp
Beef fillet Roast beef	Medium	52 – 58 °C
Beef pot roast Roulades Soured boiled rump	Well done	85 – 90°C 90 – 95°C
Rack of veal	Medium	55 – 62°C
Breast of veal Shoulder of veal	Well done	75 – 80°C
Leg of veal	Well done	76 – 78°C
Salmon steaks	Medium	63 – 65°C

### Pork / Lamb/ Poultry

Food	Degree of cooking	Core temp
Rack of pork Neck of pork	Medium	65 – 68°C 74 – 77°C
Pork belly Pork hock	Well done	82 – 85°
Cured smoked pork	Medium	65 – 68°C
Leg of lamb Rack of lamb	Medium	58 – 62°C 52 – 56°C
Whole chicken Chicken breast Chicken leg	Well done	88 – 92°C 75 – 77°C 85 – 89°C

## $\Delta T$ Delta-T cooking

When using Delta-T-cooking you must use the core temperature sensor, since with this cooking programme the oven temperature increases depending on the core temperature. The oven temperature will always be the  $\Delta T$  temperature plus the core temperature (cf. illustration below).

1. Switch on using the  button.
2. Press the  button → In the display will appear various options. Using the selector dial select Delta-T-cooking  $\Delta T$ . Confirm by pressing the  button.
3. Confirm 'Yes' with the  button.
4. Press the  button. → Set the desired Delta-T temperature using the selector dial.
5. Press the  button. → Set the desired final core temperature.
6. The Delta-T process will start. The display will show the Delta-T temperature and the actual core temperature.
7. When the core temperature set has been reached, the buzzer will sound and the Delta-T process finishes. Press the  button or open the door.

### You will experience the following benefits:

Large roasts are prepared particularly gently. They remain succulent and tender. In addition you will experience less meat shrinkage.

### Please note:

- The higher the Delta-T temperature, the greater the loss in weight but the more intensively will the meat be browned.

### Mr.C recommends:

Delta-T-cooking allows you to make good use of quiet operating times (for example, at night). In these cases, use the pre-select start time function.

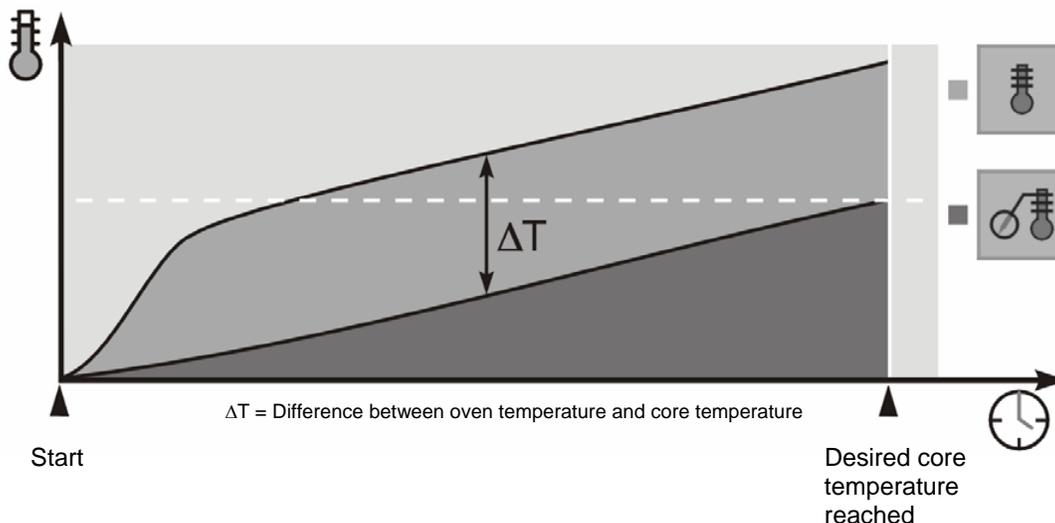


### N.B.:

**Delta-T-cooking is only possible with the core temperature sensor.**



## $\Delta T$ Delta-T-cooking



## cook & hold

### Cook & Hold

The Cook & Hold function includes a 'Cook' phase and a 'Hold' phase, in which food slowly matures. The switch from Cook phase to Hold phase is automatic when the set switchover core temperature is reached. (See illustration below.)

1. Switch on using the button.
2. Press the button. → Various options will appear in the display. Use the selector dial to select 'New recipe' and confirm by pressing the button.
3. For more information on the Cook phase and entering recipe names, see the CONVOTHERM Cookbook.
4. To enter the hold phase, when the programme buttons flash, press the button → In the display various options will appear. Using the selector dial select . Confirm by pressing the button.
5. Confirm 'Yes' with the button.
6. Press the button → Set desired Hold temperature. Confirm by pressing the button.

### You will experience the following benefits:

In the Cook phase, meat is cooked particularly gently with the 'Convection' or 'Superheated steam' functions.

In the Hold phase, the food matures extremely gently.

### Please note:

In the Cook phase, a temperature range from 120°C to 150°C in the 'Convection' or 'Superheated steam' programme is appropriate.

The time at which the oven switches to the Hold phase will depend on the volume being cooked, the type of meat and size of the meat items.

For the Hold temperature, select the desired required core temperature so that overcooking is impossible.



## Mr.C recommends:

You can prepare food as normal during quiet times, load the CONVOTHERM and start the Cook & Hold process long before the finished dishes are required.

Cook & Hold can also be used for overnight cooking.

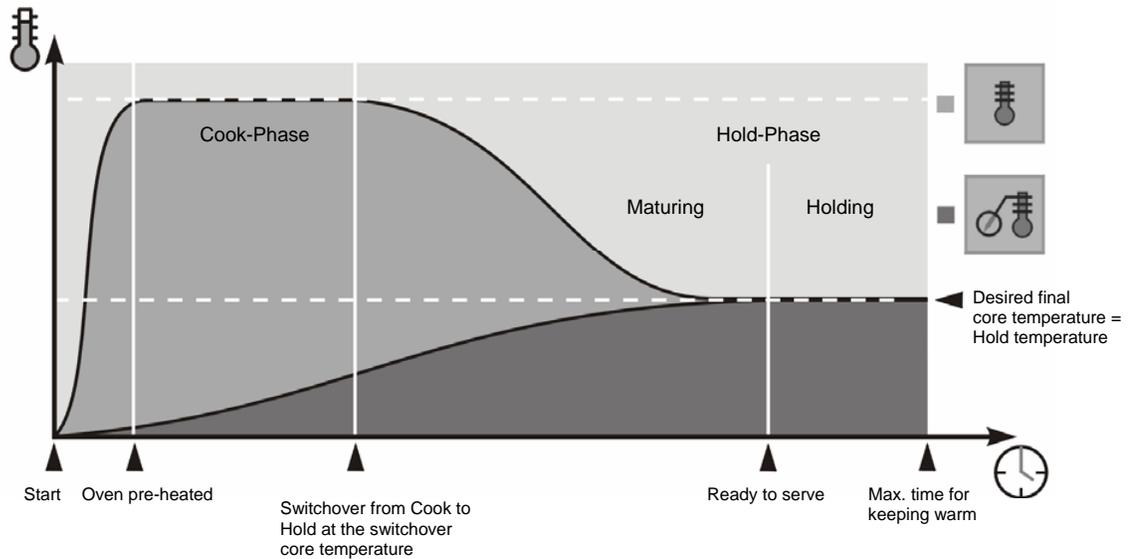
## N.B.:

**Cook & Hold is only possible with the core temperature sensor.**

## Examples for Cook & Hold

Large roasting items	Cooking programme	Oven temperature	Switchover core temperature	Information
Roast beef (Size about 2 kg)	Convection Cook & Hold	110 – 140°C Cook & Hold 50°C	20°C	2-step cooking programme
Ham (Size about 3 kg)	Convection Cook & Hold	130°C Cook & Hold 75°C	55 – 60°C	2-step cooking programme

## The principle behind Cook & Hold



## Practical hints for cooking



	 Vegetables, accompaniments, egg dishes	Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
Boiling	Pasta (durum wheat semolina)		100°C	10 - 14 mins	-	use unperforated containers, no need to stir, 1 part pasta, min. parts cold water
	Long grain rice Short grain rice Basmati rice		100°C	30 mins 35-40 mins 25 mins	-	use unperforated containers, 1 part rice, 1.5 - 2 parts cold water or stock
	Vegetables fresh, cauliflower, carrots, asparagus		100°C	8 - 15 mins	-	chopped into pieces
Steaming/ Blanching	Vegetables, deep-frozen (small pieces)		100°C	10 - 15 mins	-	
	Vegetables, deep-frozen (large pieces)		100°C	15 - 20 mins	-	
	Potatoes (quartered)		100°C	35 - 45 mins	-	before cooking, soak in salted water for 15 minutes or sprinkle with fine salt
	Dumplings		100°C	20 - 25 mins	-	place on greased trays, cover directly after cooking
	Eggs		100°C	8 - 15 mins	-	No need to pierce, soft after approx. 10 mins, hard after approx. 15 mins
	Cabbage /pulses Jacket potatoes Turnips		110 - 115°C	20-45 mins 25-40 mins 20-40 mins	-	
Poaching	Egg garnish 'Royale' Deep-frozen scrambled eggs Deep-frozen omelette		85°C	20 - 25 mins	-	
Baking	Vegetable bake		130 - 150°C	40 - 60 mins	-	Steam vegetables before preparing dish



### Caution:

Always open the CONVOTHERM carefully. Escaping steam can cause scalding.



### Mr.C recommends:

#### Seasoning

Rinse, season and butter vegetables after steaming.

#### Vegetables in sauce

Steam the vegetables in perforated containers and catch the stock in an unperforated container.

#### Asparagus

Cook bitter asparagus in unperforated containers in an asparagus stock.

#### Baking/Gratinating

Vegetables and side dishes can be gratinated with the 'Convection' programme at 230°C - 250°C in 2 - 5 minutes.

## Practical hints for cooking



	 Fish, crustaceans, sous-vide process	Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
Roasting	Trout Plaice Sole, whole		200 - 220°C	12 - 15 mins	-	use every 2nd shelf position
	Salmon steak		200 - 220°C	6 - 12 mins	-	use every 2nd shelf position
	Fish fillet, breaded, deep-frozen		200 - 220°C	12 - 16 mins	-	use every 2nd shelf position use a non-stick baking sheet
	Prawns		180 - 210°C	4 - 8 mins	-	use every 2nd shelf position
Steaming	Lobster Crayfish		100°C	About. 12 mins	-	use every 2nd shelf position
Poaching	Mussels		96°C	10 - 12 mins	-	
	Trout		72°C	12 - 15 mins	-	Lay trout on a tray with belly flaps open
	Prawns		72 - 80°C	4 - 8 mins	-	
	Salmon fillets		65 - 72°C	4 - 8 mins	-	
	Fish terrine		65 - 72°C	60 - 70 mins	60 - 65°C	
	Fish dumplings Forcemeat in vegetables		72°C	8 - 12 mins	-	
	Trout in vacuum pouch		65°C	18 - 24 mins	-	
	Terrines, galantines in vacuum bags (sous vide)		70°C	About 1- 2 hours	60 - 65°C	



### Warning

Always open the CONVOTHERM carefully. Escaping steam can cause scalding.

### Mr.C recommends:



- **Oven temperature**  
Set the oven temperature about 10 - 20 °C lower compared with traditional methods.
- **Trout au bleu**  
Pour wine or vinegar over the trout.

## Practical hints for cooking



	 Meat, sausages large joints	 Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
Roasting	Neck of pork Roast pork Rack of pork		130 - 160°C	80 - 90 mins	about. 75°C	
	Pork hock Knuckle of veal		130 - 160°C	70 - 90 mins	about. 78°C	Slash skin
	Minced meat loaf, fresh sausage meat 4 kg		1. 110 -120°C	60 - 90 mins	about. 68 - 72°C	
	Leg of lamb Roast lamb		130 - 160°C	60 - 70 mins	about. 62°C	
	Meat loaf		140 - 160°C	70 - 80 mins	about. 80 - 85°C	form into a brick shape or pack into a baking tin.
	Roast rump of veal Roast veal		130 - 145°C	80 - 100 mins	about. 80°C	
	Fillet of beef in puff pastry		140 - 180°C	20 - 25 mins 35 - 40 mins	50 - 55°C	Brush pastry lightly with egg, sear fillet first.
	Roast beef / Beef or veal fillet		110 - 160°C	25 - 30 mins	48 - 55°C	
	Baked ham	1.  2. 	1. about. 78°C 2. 180°C	-	1.60°C 2.65°C	Slash skin 2-step recipe
Braising	Cabbage roulades Peppers, stuffed		120 - 150°C	60 - 70 mins	-	
	Roulade Beef pot roast		130 - 145°C	40 - 60 mins 70 - 90 mins	-	
Poaching	Boiled ham		about. 78°C	1 - 4 hours	65°C	Cooking time depends on weight

### Mr.C recommends:

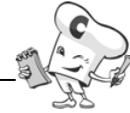
#### Seasoning

Rub seasoning well into large joints of meat, so they are not rinsed away.



- Core temperature measurement**  
 As a general rule, the best results are achieved with the multi-point sensor. Every degree in excess of the required core temperature significantly increases meat shrinkage.
- Meat shrinkage**  
 The 'Superheated steam' programme considerably reduces meat loss.
- Roasting on enamelled trays or coated trays**  
 When roasting, these trays will provide extremely good browning even on the underside of the products.  
 Place roasting joints on oven shelves. This will close the pores of the meat all the way round, guaranteeing even cooking results without having to turn the meat over.

## Practical hints for cooking



### Mr.C recommends:

- **Roasting**  
Place roasting joints on an oven shelf so that they cook evenly.  
**Pot roasts**  
Place pot roasts as usual in deep containers and pour stock over.
- **Searing**  
There is no need to carry out time-consuming searing as with normal methods. The steam will close the pores immediately.
- **Roasting in pastry**  
Pre-heat the CONVOTHERM to achieve high quality when roasting meat wrapped in pastry.
- **Pork rind**  
Rind can very easily be cut into if you first steam the meat for approx. 10 minutes and then cut into it and season.
- **Sauces**  
There is no need to leave out the sauce or sauce bases. Place the roasting joints on an oven shelf and place a tray underneath the shelf. To the tray add bones, mire poix (vegetable mix for roasts) and flavourings and gradually add water or stock.



Use the stock created to refine sauces.

- **Fats and oils**  
When roasting in the CONVOTHERM, you get good results with oils and fats with a high smoking point.
- **Greasing**  
Always grease quick roast items well. This will give you better heat transfer.
- **Heat transfer**  
Use enamelled or coated trays (Superpan). This will give you better heat transfer and provides a heat reservoir.
- **Char-grill effect**  
If you wish to create a char-grill pattern, pre-heat the oven shelves.

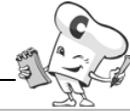
Arrange chilled foods on plates or platters and

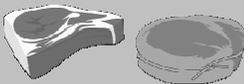
- **Poaching vegetables**  
Please be aware that the cooking times for vegetables are longer for poaching in comparison with steaming.
- **Poaching in vacuum pouches**  
Note that the cooking times for vegetables will be longer when poaching in a vacuum pouch compared with steaming.
- **Regeneration of vegetables and accompaniments**

regenerate using the Regeneration programme from 120°C for 4 - 8 minutes.

- **Grains**  
You can gently swell grains for wholefood dishes.
- **Chilled foods**  
For rapid regeneration, steam chilled food in covered GN containers at 120°C.
- **Baking/Gratinating**  
Vegetables and side dishes can be gratinated with the 'Convection' programme at 230°C - 250°C in 2 - 5 minutes.

## Practical hints for cooking



	 Meat, sausages, quick roast items	 Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
Grilling	Fillet steak, beef 180 g		190 - 230° C	6 - 15 mins	44 -48° C 49 - 55° C 56 - 62° C	
	Rump steak 180 - 200 g		190 - 230 ° C	6 - 12 mins	44 -48° C 49 - 55° C 56 - 62° C	
	Veal steak 160 g		190 - 230°C	8 - 10 mins	56 - 62°° C	
	Pork fillet 80 g		190 - 230°C	5 - 8 mins	56 - 62°° C	
	Slices of liver		200 - 220°C	4 - 6 mins	-	do not flour
	Rissoles 150 g Cured smoked pork chop 160 g		180 - 200°C 200 - 220°C	12 - 15 mins	-	grease trays, if necessary (depending on amount)
	Rack of lamb		150 - 180° C	10 - 15 mins	-	
	Meat kebab on spit		180 - 210°C	15 - 20 mins	-	
	Breaded cutlet or escalope Cordon bleu		180 - 220°C	10 - 15 mins	-	
	Turkey escalope 200 g		180 - 215°C	12 - 16 mins	-	
	Sausages		180 - 210°C	10 - 15 mins	-	
Poaching	Sausages in jars (230 g) Liver loaf in jars Boiled sausage		100°C 75°C 75°C	90 mins 30 mins/ 70 mins	72°C	
	Tinned sausage 200 g 400 g		100°C	65 mins 90 mins	-	Fill with bottled weight + 15 g, close lid, cool down afterwards
	Veal sausage Frankfurters		Depending on sausage skin About. 78°C	12 - 20 mins 12 - 20 mins	-	



### Caution

Dripping fat residues may cause burns. After roasting fatty foods, clean the interior of the oven thoroughly. Otherwise, smoke may develop during subsequent cooking processes.

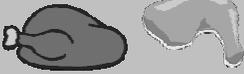
### Mr.C recommends:

- **Pre-heating**  
Always pre-heat the oven well for quick roast items.
- **Quick roasting**  
Place quick roast items on oven shelves or baking trays. If possible, do not use deep unperforated containers. These can lead to uneven results.



## Practical hints for cooking



	 Game and poultry	Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
Roasting	Leg of boar about 2 - 2.5 kg		130 - 160°C	100 - 120 mins	about 65°C	
	Leg of venison, boned		130 - 160°C	70 - 80 mins	60 - 68°C	possibly lard or marinate
	Duck		130 - 180°C	50 - 65 mins	-	possibly stuff with apples and onions
	Goose About 4.5 kg		130 - 180°C	about 3 - 3.5 hours	-	add water at intervals during cooking process
	Turkey about 3 - 4 kg		120 - 180°C	110 - 120 mins	about 80°C	possibly stuff with forcemeat and herbs
	Turkey breast		120 - 180°C	40 - 50 mins	about 60°C	possibly stuff with forcemeat and herbs
	Saddle of hare		120 - 160°C	15 - 20 mins	60 - 65°C	possibly lard or marinate
Roasting/ Braising	Leg of hare		120 - 160°C	45 - 50 mins	about 68°C	possibly lard or braise in stock
Braising	Venison joint		130 - 160°C	70 - 90 mins	55 - 60°C	Place joint in deep container and gradually add stock
Baking	Venison pasties		1.160°C 2.120°C	1. about 15 mins 2. about 60 mins	-	always set up fume extractors 2-step recipe
Grilling	Chicken		160 - 200°C	35 - 40 mins	-	special chicken grid with grease drip tray rub seasoning in well
	Chicken leg		160 - 210°C	25 mins	-	



### Warning

Always open the CONVOTHERM carefully. Escaping steam can cause scalding.



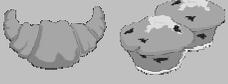
### Mr.C recommends:

- **Oven temperature**  
Select the oven temperature for large roasting joints about 10 - 20 °C lower compared with traditional cooking methods.
- **Heat transfer**  
For quick roast items, use enamelled or coated baking trays (Superpan).

- **Core temperature measurement**  
As a general rule, the best results for large roasting joints are achieved with the multi-point sensor. Every degree in excess of the required core temperature significantly increases meat shrinkage.
- **Meat shrinkage**  
The 'Superheated steam' programme considerably reduces meat loss
- **Roasting**  
Place the roasting joints on an oven shelf so that they cook evenly. It is not necessary to turn meat.

## Practical hints for cooking



	 Bakery goods and desserts	Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
Baking	Tray bakes		160 - 170°C	40 - 50 mins	-	use every 2nd shelf position
	Sponge bases		140 - 160°C	15 - 30 mins	-	
	Cheesecakes		I.)105°C II.)160°C III.)80°C	I.)20 mins II.)35 mins III.)5 mins	-	use every 2nd shelf position, 3-step recipe
	Madeira cake Fruit flans		140 - 160°C	50 - 60 mins	-	use every 2nd shelf position
	Viennese fingers Shortcrust pastries Pretzels		140 - 160°C	12 - 18 mins	-	number per sheet depends on size; do not arrange items too closely together
	Apple strudel		140 - 170°C	40 - 50 mins	-	use every 2nd shelf position; number per sheet depends on size; do not arrange items too closely together
	Mixed-flour bread		150 - 170°C	30 - 40 mins	-	use every 2nd shelf position; number per sheet depends on size; do not arrange items too closely together
	Buns/rolls Puff pastries Flaky pastries		150 - 180°C	15 - 25 mins	-	number per sheet depends on size; do not arrange items too closely together
	Croissants		140 - 165°C	12 - 15 mins	-	number per sheet depends on size; do not arrange items too closely together
	Yeast plait		140 - 160°C	25 - 35 mins	-	use every 2nd shelf position; number per sheet depends on size; do not arrange items too closely together
	Buns/rolls, deep-frozen		150 - 180°C	6 - 12 mins	-	number per sheet depends on size; do not arrange items too closely together
	Baguettes, deep-frozen		150 - 180°C	6 - 12 mins	-	number per sheet depends on size; do not arrange items too closely together
Poaching	Crème caramel Crème Royal		80°C	35 - 50 mins	-	use every 2nd shelf position, use corrugated regeneration grid



### Warning

Always open the CONVOTHERM carefully.  
Escaping steam can cause scalding.

### Mr.C recommends:



#### • Pre-heating

Before baking, pre-heat the appliance for at least 10 to 15 minutes at a temperature of 20 - 30°C above the baking temperature.

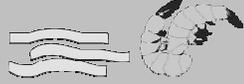
#### • Yeast products

Leave yeast products made of yeast, bread or brioche doughs to rise or work at a temperature of 35°C.

Wait until the fan is still before loading the food. This will avoid loss of heat. For deep-frozen products, always pre-heat for at least 15 minutes at 250°C.

## Practical hints for cooking



	 Potato products, Asian food, finger food	Cooking programme	 Oven temperature	 Cooking time	 Core temperature	 Information
<b>Baking without fat using Crisp&amp;Tasty function (Demoisturation)</b>	<b>Chips (French fries)</b>		210°C	8 - 12 mins		use CONVOTHERM frying basket; use every 2nd shelf position, max. 2kg of product
	<b>Potato wedges / cubes</b>		210°C	10 - 12 mins		use CONVOTHERM frying basket; use every 2nd shelf position
	<b>Waffles</b>		210°C	8 - 10 mins		use CONVOTHERM frying basket; use every 2nd shelf position
	<b>Mini spring rolls</b>		210°C	8 - 10 mins		use CONVOTHERM frying basket; possibly prepare with combi phase
	<b>Shrimp rolls</b>		210°C	8 - 10 mins		use CONVOTHERM frying basket; possibly prepare with combi phase; use every 2nd shelf position
	<b>Cheese nuggets</b>		210°C	8 - 10 mins		use CONVOTHERM black bakeware
	<b>Vegetable tempura</b>		200°C	8 - 10 mins		use CONVOTHERM black bakeware
	<b>Samosas</b>		210°C	8 - 12 mins		use CONVOTHERM frying basket possibly prepare with combi phase
<b>Steaming</b>	<b>Dim Sum</b>		100°C	8 - 12 mins		use CONVOTHERM black bakeware
	<b>Sushi rice</b>		100°C	30 - 35 mins		use a 65 mm Gastronorm
<b>Roasting using Crisp&amp;Tasty function</b>	<b>Chicken fingers Chicken wings Chicken sticks</b>		210°C	10 - 14 mins		use CONVOTHERM black bakeware or grill
	<b>BBQ ribs</b>		180°C		75 - 78°C	place on grills



### Caution:

Always open the CONVOTHERM carefully. Escaping steam can cause scalding.



### Mr.C recommends:

- **Sauces**  
Serve finger food with a tasty, fruity dip.
- **Pre-heating**  
Simply use the automatic pre-heat programme under Mister C.

- **Crisp&Tasty (Demoisturation)**  
Breaded products achieve an even crispier finish.
- **Finger food**  
Straight from the freezer into the pre-heated CONVOTHERM.
- **Rice**  
Soak rice; this leads to a shorter cooking time.



## Extra functions

With its additional functions, your CONVOTHERM enables you to optimise everyday work in the kitchen and food preparation processes.

### Pre-select start time

By pre-setting the start time, you can determine when the CONVOTHERM automatically starts the desired cooking programme, cooking plan or cooking recipe.

1. Press and hold the  button. Turn the selector dial → The display will show, for example, the following time details:



#### Explanation of the example

- top: total cooking time 1:00 (this value only displayed in cooking time mode)
  - bottom left: will start in 48 minutes (displayed in cooking time and core temperature mode)
  - bottom middle: start time 10:23 (displayed in cooking time and core temperature mode)
  - bottom right: end of cooking time 11:23 (this value only displayed in cooking time mode)
2. By holding the  button and turning the selector dial at the same time, select start time or end of cooking (in cooking time mode only).
  3. The CONVOTHERM automatically switches to pre-select start time when the  button is released.
  4. To alter the pre-select start time set, press and hold the  button. Use the selector dial to set the correct value.
1. When the start time is reached, the cooking programme set will start automatically.

### N.B.:

Should you need to cancel the function prematurely, press the  button. This will delete the pre-select start time.

### Mr.C recommends:

- Use these extra functions to avoid bottlenecks in production and food preparation.
- You can prepare food as normal, load the CONVOTHERM and select the desired programme and cooking time or the core temperature long before the cooking process is to start.



### Caution:

**Please be aware that storing food for a long period of time in the unrefrigerated, unheated oven breaks the cold chain and is therefore potentially harmful!**





## Extra functions that can be activated via Mr.C

-  Crisp&Tasty (Demoisturisation)
-  Tray Timer
-  Pre-heating
-  Vapour reduction
-  Button lock
-  Manual addition of moisture

- Extra functions and their symbols will only be available and visible if they are appropriate to the selected cooking programme.
- Mr. C functions can be selected and activated/deactivated at any time during operation by pressing the  button.
- You can combine Mr.C functions in any way you like.
- Mr.C functions (apart from add moisture, vapour reduction) can be programmed i.e. they can be integrated into cooking recipes.
- When a programme comes to an end, the CONVOTHERM will automatically reset the selected extra function (with the exception of button lock) to the standard setting.
- You can exit the Mr.C options menu at any time by pressing the  button.

## Crisp&Tasty (Demoisturisation)

Use Crisp&Tasty for foods that contain a lot of moisture. Excess moisture is drawn out of the oven.

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Crisp&Tasty'  confirm by pressing the  button.
2. Confirm 'Yes' with the  button.
3. Use the selector dial to select the Crisp&Tasty level.
  -  low demoisturisation
  -  medium demoisturisation
  -  high demoisturisation
4. Confirm 'Yes' with the  button. → The symbol  will be illuminated and the display will show the required values for the selected cooking programme, cooking plan or cooking recipe.
5. Press the  button. → The CONVOTHERM will start with the Crisp&Tasty function.

### N.B.:

- Crisp&Tasty can be utilised in the 'Convection' and 'Superheated steam' programmes.
- You can combine Crisp&Tasty with other extra functions in any way you like.
- Crisp&Tasty is programmable, i.e. it can be integrated into cooking recipes.
- When the cooking programme comes to an end, the CONVOTHERM automatically resets Crisp&Tasty to the standard setting.



## Mr.C recommends:

Using Crisp&Tasty you can remove moisture from the oven. With the Crisp&Tasty function on 'high' a lot of moisture is drawn out, whereas on the 'low' setting on the other hand, only a little moisture is removed.

Use:

- for moist fruit flans, moussaka, gratinating crusty roasts and gratins
- for quick roast items, breaded escalopes, flaky pastries
- for omelettes.



## Tray Timer

The Tray Timer function provides you with several timers.

1. Press the button. → Various options will appear in the display. Use the selector dial to select 'Tray Timer' and confirm by pressing the button.
2. In the display will appear  
 Timer 1: 00:00 00:00  
 Timer 2: 00:00 00:00  
 Timer 3: 00:00 00:00  
 In the display the required time and the time remaining are displayed.
3. Use the button to change to required time and use the selector dial to bring up the timer. → The selected timers will start as soon as a time greater than 0:00 is entered.
4. Use the button or leave the timer function again.
5. When the timer time has elapsed, the buzzer sounds. → Press the button or open the door.
6. Resetting a timer to 0:00 will stop the timer function.

## Mr.C recommends:

- Use up to 20 Tray Timers for mixed oven loads to keep track of the optimum finish for each different dish.
- Please note that the selected cooking programme will continue to run even after the buzzer has sounded.



## Pre-heating

The pre-heating programme allows you to pre-heat the CONVOTHERM for food production. This will ensure that you can guarantee your output.

1. Press the button. → Various options will appear in the display. Use the selector dial to select 'Pre-heating' and confirm by pressing the button.
2. Confirm 'Yes' with the button.
3. Press the button → Set the pre-heating temperature
4. Press the button → Set the pre-heating time.
5. Press the button. → The CONVOTHERM will start the pre-heating programme. In the display will appear the symbol .

## Mr.C recommends:

It is important always to pre-heat sufficiently when baking and regenerating and for quick roasting (20 – 30°C above the subsequent required cooking temperature). When the oven is fully loaded, it is recommended that you set the maximum possible temperature for 15 minutes.





### Vapour reduction:

Vapour reduction allows you to reduce the vapour discharge from the oven to the greatest possible extent.

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Vapour reduction'  and confirm by pressing the  button.

2. Confirm 'Yes' with the  button. →

The symbol  will be illuminated and the display will show the required values for the cooking programme, cooking plan or cooking recipe set.

3. Press the  button. → The CONVOTHERM will start with vapour reduction.



### Mr.C recommends:

Use vapour reduction when there is a lot of exhaust steam for the programmes:

 Steaming and  Superheated steam

### N.B.:

Manual vapour reduction can also be programmed, i.e. You can include this extra function in a cooking recipe.



### Button lock

You can lock nearly all the buttons on your CONVOTHERM. Buttons can be locked and unlocked with a PIN number.

You cannot lock the following controls: 

   the selector dial and the Press&Go buttons, if available.

### Locking:

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Button Lock'  and confirm by pressing the  button.
2. Confirm 'Yes' with the  button. The display will show "PIN 000".
3. Use the selector dial to select the PIN code and confirm by pressing the  button.  
(The factory setting is "PIN 001". To change the PIN, please contact your service technician.)
4. Press the buttons to be locked one after the other. Buttons can be locked or unlocked by pressing them repeatedly. The display will show 'Button locked' or 'Button unlocked'.
5. Press the  button. → The button lock is now activated and the symbol for the button lock will be shown in the display. The symbol  is illuminated as soon as at least one button has been locked.



### Unlocking:

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Button Lock'  and confirm by pressing the  button.
2. Confirm 'Yes' with the  button. The display will show "PIN 000".
3. Use the selector dial to select the PIN code (factory setting is '001') and confirm by pressing the  button. → all buttons are unlocked.

### Unlocking, even when is locked:

1. Switch off CONVOTHERM using the  button → The time and date will appear in the display.
2. Press the  button. → The display will show "PIN 000".
3. For how to proceed, see the section 'Unlocking'.



### Mr.C recommends:

- The lock function allows you to prevent unauthorised individuals from altering settings on the CONVOTHERM. This will give you peace of mind, knowing that you can achieve optimum results for your dishes and satisfaction for your guests.
- It is recommended that you choose a PIN with a low number so as to reduce the amount of time spent entering it.



### Manual addition of moisture

To add moisture, you can activate the steam supply. This will generate a jet of steam.

1. Press the  button. → Various options will appear in the display. Use the selection dial to select 'Add Moisture'  and confirm by pressing the  button.
2. Confirm 'Yes' with the  button. → The CONVOTHERM generates a jet of steam.

### N.B.:

The manual addition of moisture is not programmable, i.e. You cannot include this extra function in a cooking recipe.



## You will encounter the following symbols in the Cookbook

	Recording		Copy cooking recipe		Insert step
	Transfer		Delete cooking recipe		Append step
	New cooking recipe		Change cooking recipe		Delete step

## Working with multi-step cooking plans

Dishes which you would like to create in one or more cooking steps can be easily prepared by using cooking plans.

### Creating a multi-step cooking plan

Creating a cooking plan allows you to select one or more programmes of your choice or a cooking programme with different required settings (max. 20) and set these to operate automatically.

1. Enter first cooking step: Press one of the buttons     for 3 seconds. → At the top of the display you will see 01/01 for the first cooking step, with the time and temperature settings underneath.
2. Press the  button. → The oven temperature will be called up in the display. Set the required oven temperature using the selector dial.
3. Press the  button or  button. → Set the desired cooking time or core temperature.
4. To enter more steps, proceed as above.
5. Press the  button. → The cooking plan will start. If the cooking plan has three steps, for example, in the display the CONVOTHERM will show 01/03 at the top for the first of the three cooking steps. The time and temperature settings of the active cooking step will be shown underneath as usual.
6. When one cooking step has finished, the CONVOTHERM switches automatically from one cooking step to the next step (display changes to 02/03).
7. When the cooking time has elapsed or the core temperature has been reached,

the buzzer will sound and the cooking plan ends.

Press the  button or open the door.

8. To exit the cooking plan, press any cooking programme button or restart the plan with the  button.

### N.B.:

- Extra functions, Delta-T cooking and Cook & Hold cooking can also be integrated into cooking plans. For more information on how to proceed, see the section on 'Cooking with the CONVOTHERM'.
- You can exit a cooking plan at any time by briefly pressing a cooking programme button. Any information entered will be lost.
- You can check a cooking plan before starting by pressing the buttons  and . This allows you to change the oven temperature, cooking time and/or core temperature for each step. When checking the cooking plan with the buttons  and  you cannot append any further steps to the cooking plan.



### Recording a Cooking Plan

To save all settings which you have entered for a particular dish, start the recorder. It will record all programme, temperature and



time changes for up to 20 steps until you stop it again.

1. To start the recorder, press the  button. → Various options will appear in the display. Use the selector dial to select 'Recording'  and confirm by pressing the  button.
2. Confirm 'Yes' with the  button. → Recorder will record until stopped (maximum of 20 cooking steps). In addition the display shows the symbol .
3. For more information, see the operating instructions in the section 'Cooking with the CONVOTHERM'.
4. To stop the recorder, press the  button. → Various options will appear in the display. Use the selector dial to select 'Recording'  and confirm by pressing the  button.

## N.B.:

You can also press the  button during the cooking process, without your cooking steps being lost or being overwritten.

The manual addition of moisture and cooking steps of less than one minute are not recorded.



## Transferring a cooking plan into the Cookbook

You can transfer the last cooking plan created or recorded into the Cookbook.

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Transfer'  and confirm by pressing the  button.
2. To enter the name of a recipe, select the letters with the selector dial and use the buttons  and  to switch between placeholders. When the recipe name has been written, confirm with the  button.

3. Use the selector dial to select a memory location and confirm with the  button.
4. The cooking plan will be stored as a cooking recipe in the Cookbook.

## N.B.:

Using the selector dial, you can also select a memory location which is already being used and overwrite it with a new recipe by pressing the  button.

## Mr.C recommends:

- The use of cooking plans is particularly suitable for gently cooking food through in the first cooking step and for browning it perfectly in the second step. This step-by-step procedure allows you to create a succulent roast with a crisped outside with very low meat shrinkage. 
- Use cooking plans for roasts and joints with crisped outsides, poultry, bakes, for Delta-T cooking, Cook & Hold cooking, low-temperature cooking and for patisserie.
- You can save particularly successful dishes in the Cookbook. This allows you to recreate these dishes to the same level of quality any time you wish.
- Use cooking plans to try out dishes which you prepare often or which are complex to prepare, until you have the perfect results. These perfected plans can then be stored as recipes in the CONVOTHERM Cookbook.



## Working with the Cookbook

Your CONVOTHERM allows you to combine up to 20 cooking steps to make a cooking recipe. You can then save the cooking recipe under a name in the Cookbook, call it up and start it whenever you wish.

### Entering a cooking recipe in the Cookbook

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'New recipe'  and confirm by pressing the  button.
2. Cooking programme buttons will flash → 01/01 appears in the display. Select the desired cooking programme and set time and temperature settings. Transfer by pressing the  button.
3. Cooking programme buttons will flash → 02/02 appears in the display. Enter further cooking steps as indicated above. To end the entry of new cooking steps when programme buttons are flashing, press the  button.
4. To enter the name of a recipe, select the letters using the selector dial and use the buttons ◀ and ▶ to switch between the placeholders. Confirm recipe name with the  button.
5. Use the selector dial to select a memory location and confirm with the  button.
6. The cooking recipe will be saved in the Cookbook.

#### N.B.:

- You can also incorporate Delta-T cooking, Cook & Hold and extra functions into cooking recipes. For more information on how to proceed, see the section 'Cooking with the CONVOTHERM'.
- To check or modify individual cooking steps, you can scroll back and forwards using the buttons ◀ and ▶.
- Using the selector dial, you can also select a memory location which is

already being used and overwrite it with a new cooking recipe by pressing the  button.

### Integrating pre-heating into a cooking recipe

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'New recipe'  and confirm by pressing the  button.
2. Cooking programme buttons will flash → 01/01 appears in the display. Use the  button to select Pre-heat . Transfer by pressing the  button.
3. Cooking programme buttons will flash → 02/02 appears in the display. Select the desired cooking programme and set time and temperature settings. Transfer by pressing the  button.
4. For more information on how to proceed, see 'Entering a recipe' .

#### N.B.:

- When you start a cooking recipe which includes integrated pre-heating time, the buzzer will sound once pre-heating is finished and the display will show 'Open door and load'. The cooking recipe will then continue after the door have been closed.
- **Caution:** if the door is not opened and closed, the CONVOTHERM will interrupt the programme and pause the cooking recipe at this point.





## Integrating a buzzer signal into a cooking recipe

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'New recipe'  and confirm by pressing the  button.
2. Cooking programme buttons will flash → 01/01 appears in the display. Use the  button to select buzzer . Transfer by pressing the  button. The display will show 'Action' if a recipe with integrated buzzer is started.
3. Cooking programme buttons will flash → 02/02 appears in the display. Select the desired cooking programme and set time and temperature settings. Transfer by pressing the  button.
4. For more information on how to proceed, see 'Entering a recipe' .



### Mr.C recommends

- Use the buzzer programming function to remind yourself to switch something off or place something in the oven, for example.
- Be aware that when the buzzer sounds, an 'Action' such as switching something off or placing something in the oven must be carried out. After you have opened and then closed the door, the CONVOTHERM will automatically continue with the cooking recipe.
- If no 'Action' is performed, after 3 minutes of the buzzer sounding, the cooking recipe will be continued with the next cooking step.

## Executing a cooking recipe from the Cookbook

1. Press the  button → The saved cooking recipes will appear in the display. Use the selector dial to select the desired cooking recipe.
2. Press the  button → The CONVOTHERM will carry out the desired cooking recipe. The cooking steps will follow automatically one after the other. The display will show the recipe name, the current cooking step and the number of cooking steps at the top. The time and temperature settings are shown at the bottom as usual.
3. When the cooking time has elapsed or the core temperature has been reached, the buzzer will sound and the cooking recipe ends. Press the  button or open the door.

### N.B.:

- If you have selected the desired recipe, you can check the individual cooking steps by pressing the  button.
- You can alter the oven temperature and the cooking time or core temperature of a cooking recipe at any time while the oven is operating.
- You can also save changes to a cooking recipe while the oven is operating. For how to proceed, see 'Transferring a cooking plan into the Cookbook'.
- You can start any cooking recipe with the pre-select start time. For more information on how to proceed, see the section 'Pre-select start time'.

### Mr.C recommends:

- Use the option of saving cooking recipes in the Cookbook for dishes which are regularly prepared by semi-skilled staff.
- To enable you to find a particular cooking recipe in the Cookbook quickly, you should sort recipes alphabetically by recipe name.





## Editing cooking recipes in the Cookbook

You can change, copy or delete recipes saved in the Cookbook at any time or also edit individual cooking steps.

By pressing the  button you can exit the cooking recipe at any time and return to the Cookbook, without transferring the changes.



### Copying a cooking recipe

1. Press the  button → The saved cooking recipes will appear in the display. Select the desired recipe.
2. Press the  button. → Various options will appear in the display. Select 'Copy cooking recipe'  and confirm by pressing the  button.
3. For more information on how to proceed, see 'Entering a cooking recipe' .

3. Use the buttons  and  to select the cooking step to be changed, correct cooking programme and/or settings and confirm by pressing the .
4. For more information on how to proceed, see 'Entering a cooking recipe' .



### Deleting a cooking recipe

1. Press the  button → The saved cooking recipes will appear in the display. Select the desired recipe.
2. Press the  button. → Various options will appear in the display. Select 'Delete cooking recipe'  and confirm by pressing the .
3. The cooking recipe will be deleted. The memory location number occupied by the deleted recipe is now free again.



### Inserting a step into cooking recipe

1. Press the  button → The saved cooking recipes will appear in the display. Use the selector dial to select the desired cooking recipe and confirm using the .
2. Select 'Change cooking recipe'  and confirm with the .
3. Use the buttons  and  to select the cooking step before which a cooking step is to be inserted.
4. Press the  button. → Selection criteria will appear in the display. Select 'Insert step'  and confirm by pressing the .
5. The CONVOTHERM will insert a new cooking step at the selected point. All subsequent cooking steps will be re-numbered accordingly. The new cooking step will be selected and all cooking programme buttons will flash.
6. For more information on how to proceed, see 'Creating a cooking recipe' .



### Changing a cooking step in a recipe

1. Press the  button → The saved cooking recipes will appear in the display. Use the selector dial to select the desired cooking recipe.
2. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Change cooking recipe' .



## **N.B.:**

If a cooking recipe already has 20 cooking steps, no more steps may be added.



## **Appending a cooking step to a cooking recipe**

1. Press the  button → The saved cooking recipes will appear in the display. Select the desired cooking recipe and confirm with the  button.
2. Select 'Change cooking recipe'  and confirm using the  button.
3. Use the buttons  and  to select the cooking step before which a cooking step is to be inserted.
4. Press the  button. → Selection criteria will appear in the display. Select 'Append step'  and confirm by pressing the  button.
5. The CONVOTHERM will append a new step at the selected point. The new cooking step will be selected and all programme buttons will flash.
6. For more information on how to proceed, see 'Creating a cooking recipe' .

## **N.B.:**

If a cooking recipe already has 20 cooking steps, no more steps may be added.



## **Deleting a cooking step from a cooking recipe**

1. Press the  button → The saved cooking recipes will appear in the display. Select the desired cooking recipe and confirm with the  button.
2. Select 'Change cooking recipe'  and confirm with the  button.

3. Use the buttons  and  select the cooking step before which a cooking step is to be inserted.
4. Press the  button → Selection criteria will appear in the display. Select 'Delete step'  and confirm by pressing the  button.
5. The CONVOTHERM will delete the selected cooking step. All subsequent cooking steps will be re-numbered.
6. For more information on how to proceed, see 'Creating a cooking recipe' .

## **N.B.:**

After deleting a cooking recipe with only one cooking step or deleting the last remaining step, all cooking programme buttons will flash and you can then enter a new cooking step.

## **Mr.C recommends:**

- Use the edit cooking recipe function if you change the ingredients of a cooking recipe, for example. If ingredients are modified, the time required to cook a dish may change, for example.
- By editing the cooking recipes, you can make best, flexible use of your creativity whenever the need arises.





## Working with Press&Go buttons

The CONVOTHERM allows you to assign cooking recipes stored in the Cookbook and cleaning to Press&Go buttons (see above), so that you can start the assigned cooking recipe or cleaning at any time with just one press of a Press&Go button.

### Assigning a cooking recipe or semi-automatic cleaning to a Press&Go button

1. Press the  button → The saved cooking recipes will appear in the display. Use the selector dial to select the desired recipe or semi-automatic cleaning.
2. Hold down the desired Press&Go button for three seconds.
3. When the signal sounds, this means the cooking recipe or cleaning process has been assigned to the selected Press&Go button.

#### N.B.:

- If the desired Press&Go button is already being used, you can overwrite it. Select cooking recipe and hold down Press&Go button for three seconds.
- When the signal sounds, this means the cooking recipe has been assigned to the Press&Go button.

### Executing a cooking recipe with Press&Go

1. Press the Press&Go button → The CONVOTHERM will carry out the desired cooking recipe. The display will show the recipe name, current cooking step and number of cooking steps at the top. The time and temperature will be shown underneath as usual.
2. When the cooking time has elapsed or the core temperature has been reached, the buzzer will sound and the cooking recipe ends. Press the  button or open the door.

#### Mr.C recommends:

- Press&Go buttons allow you to work quickly and easily, since you do not need to perform any settings.
- The Press&Go buttons are particularly suitable for dishes which you prepare on a regular basis, such as baking pretzels, rolls and croissants. These items can then be produced even by semi-skilled staff to a very high quality standard.
- In addition by locking the control panel when working with the Press&Go-buttons you will make your production process secure, as no changes can be made by your staff.
- Assign a Press&Go button to the pre-heating programme to allow you to pre-heat the CONVOTHERM quickly and easily for food production.





### Cleaning the oven

#### Caution:

In order to maintain the high quality of the stainless steel in the oven, to meet hygiene requirements for daily work in the CONVOTHERM and to prevent interruptions to operation, please clean the oven every day when you finish operating the unit.



#### N.B.:

- With every new appliance you will receive comprehensive information and an order form for CONVOTHERM cleaning materials.
- To prevent discoloration and corrosion of the stainless steel you must clean the steamer regularly, even if it is used solely for steam programmes.
- The fan area behind the suction plate should also be cleaned when it is dirty. To do this remove the suction plate fasteners and take out the suction plate. After cleaning, re-insert the suction plate again and fix in place with the fasteners.
- For a clear view inside the appliance, clean the interior double glazed door regularly. To do this open the quick release lock. **Take care** not to scratch the glass. This can cause the **glass to break**.
- **Be careful** not to scratch the oven interior and rack. Scratches can cause **rust**.
- Regular cleaning of the hygienic push-in seal will increase its life. In the case of severe soiling or grease build up, this can be removed with no need for tools (start with the corners) and cleaned. The seal should be allowed to cool first. Only use gentle, odour-neutral cleaning agents (no abrasive agents or cleaning processes which may attack the surface). The seal, once dry, can be



replaced with no need for tools (at the corners first).

- To clean outflow: clean outflow in the oven of food residues. Spray on original CONVOTHERM oven cleaner and leave to take effect. Rinse out thoroughly with the optional hand shower or wipe out thoroughly with a damp sponge.
- Flush out the door and appliance drip trays regularly and ensure that the outflow is not blocked.
- Flush out the appliance outflow regularly and ensure that it is not blocked.
- If a white deposit forms inside the oven interior over time, the water softener is not set correctly. Correct the water hardness settings (see page 12; point 3.)
- **Decalcification of the oven**
  - remove light calcium films by spraying CONVOCare, letting it work and wiping out thoroughly with a damp cloth
  - heavy calcium deposits should only be removed by approved CONVOTHERM authorised customer service department.



### Semi-automatic cleaning of the oven interior

The CONVOTHERM is equipped with a semi-automatic oven cleaning programme called "clean".

1. Press the  button. → Various options will appear in the display. Use the selector dial to select 'Cleaning'  and confirm by pressing the  button.
2. Confirm 'Yes' with the  button. → The symbol  will be illuminated and the display will show the required values for the cleaning programme.
3. Press the  button. → The CONVOTHERM will start the cleaning process.
4. After the **first** signal, spray the oven interior, oven floor outflow, oven shelves, trays, etc. with original CONVOTHERM oven cleaner. Close the door and leave to take effect. The cleaning programme will continue automatically. **(Do not press the  button again!)**
5. After the **next** signal, switch off the CONVOTHERM.
6. Using the optional hand shower thoroughly rinse the oven interior and accessories or just wipe out thoroughly with a **non abrasive** sponge or cotton cloth.
7. In the case of severe staining or soiling, repeat the cleaning process.
8. Do not close the appliance door after use or after cleaning, but leave it ajar.

#### General safety advice



- When working with cleaners, wear suitable protective clothing, protective gloves and protective glasses.
- Do not inhale the spray mist.
- Only use original CONVOTHERM cleaning and nozzle rinsing agents (no irritant, high-alcohol cleaners or abrasive agents). In the event of damage which can be traced back to improper cleaning, any claim under the warranty becomes invalid. Follow the safety instructions on the labels and on the safety data sheets of the cleaners. Other cleaners can cause damage to the appliance.
- Ensure that the suction plate and the shelf racks are inserted and locked in accordance with the instructions.
- Never leave spray bottles unused and under pressure for long periods. Turn the pump head slowly to relieve air pressure.
- Rinse nozzle, nozzle extension and nozzle connection after each use.
- Before heating up the appliance, remove all cleaning residues thoroughly.





## Troubleshooting

CONVOTHERM combi steamers have a fully automatic error diagnosis system, which, in the event that an error occurs, not only displays codes but also a description of the error. To continue operating, emergency operation is available (see below).

The table below will help you should errors or malfunctions occur while your CONVOTHERM is operating. It shows possible causes and remedies.

Error	Message in the display	Possible cause	Remedy
E01	Not enough water	Water tap closed	Open water tap
		Solenoid valve dirt filter has not been cleaned	Remove and clean filter
		Solenoid valve faulty	Call customer service
E02	Elec. temp. too high	Wiring space ventilation faulty, air supply blocked	Let appliance cool down or continue to cook at a lower oven temperature, call customer service
E04	Electric fan malfunction	Auxiliary fan faulty	Call customer service
E11/E32	Excess temp. in oven/oven sensor failure	Excessive oven temperature	Call customer service
		Oven sensor faulty	Call customer service
E15/E36	Excess temp. in condenser / condenser sensor failure	Water tap closed	Water tap closed
		Excess temperature in the condenser via hot water connection	Connect appliance to cold water, restart
		Solenoid valve dirt filter has not been cleaned	Remove and clean filter
		Solenoid valve faulty	Call customer service
		Condenser sensor faulty	Call customer service
E33	Core temp. faulty	Core temp. sensor faulty	Set cooking programmes with time, call customer service
E29	Earth connection of a sensor	A temperature sensor faulty	Call customer service
E80/E95/E96	ID error / software error / connection faulty	Controller faulty	Restart, call customer service
E82	Working parameter error	Problems during switch between °C / F	Check settings in the cookbook, if nec. check °C / F in appliance setup.
		Link between operating module and control module interrupted	Call customer service

## What to do if...



The following table shows other operating irregularities which are not displayed with an error message.

Error	Possible cause	Remedy
Uneven browning	Suction plate not on its hinges correctly	Hang suction plate correctly on its hinges
	Required oven temperature too high	Select lower temperature and increase cooking time
	Fan faulty	Call customer service
	Not pre-heated	Always pre-heat appliance, see. 'General advice'
	Incorrect accessories, containers	Use suitable accessories
Control elements not illuminated and do not react when switched on	No power connection, external fuse triggered, internal fuse F1 has triggered	Call customer service
Appliance does not react to information entered	The software has hung	Hold down the ON/OFF button for 5 seconds or disconnect appliance from the power supply for 5 seconds
Appliance cannot be switched on or off	ON/OFF is locked for 3 seconds	Try again after 3 seconds
No oven lighting	Oven lights faulty	Call customer service
Water sprays from air outlet pipe when door is closed	Appliance drain blocked	Clean outflow
Water inside the oven	Outflow blocked	Rinse condenser and appliance outflow thoroughly, clean/check building's drainage system
Steam/water coming out of base of appliance (condenser)	Air outlet pipe blocked or covered	Remove object
	Drainage installation faulty	Correct installation
	Outflow/condenser blocked	Rinse condenser and appliance outflow thoroughly, clean/check building's drainage system
White or black marks in the oven interior	Incorrect cleaning agent	Use original cleaning agents CONVOClean forte or CONVOClean new
	Water hardness too high	Set total water hardness to 5° dH – 7° dH



**Caution:**

**If an error cannot be rectified with the aid of this list, please contact the CONVOTHERM authorised customer service team that is appropriate for you.**



### Emergency operation

To ensure that you can continue to use your CONVOTHERM in the event of an error which cannot be solved immediately, the controller has an 'emergency operation' function.

This allows you to use at least some of the appliance functions despite a malfunction. You must however inform your customer service team of the problem in all cases!

#### **Please note:**

- Cooking times can be somewhat longer than those you are accustomed to from previous experience.
- Please carefully monitor the cooking process and the state of your product as it cooks.

#### **Operating instructions for emergency operation**

When the appliance is in error mode:

- the buzzer will sound
- display of an error code, e. g. E 01

1. Press the  button. (This confirms the error).  
The programmes which can be selected will be indicated by flashing. You can then proceed as normal.
2. Select a programme by pressing the corresponding button (locked programmes will not respond to buttons being pressed).
3. Set operating information (as described under the individual programmes). Depending upon the error, only limited operation will be possible (e. g. in temperature selection).
4. To start, press the  button.
5. When the cooking time has elapsed, press the  button.
6. When the error has been rectified, the appliance will automatically switch back to normal operation:
  - the error number will no longer be displayed,
  - the back lighting/function display of the programme buttons will not be flashing,
  - the buttons will react normally when they are pressed.



## The oven will operate if these errors occur

Error	Message in the display	OES	Steaming	Superheated steam	Convection	Regeneration	Cook & Hold	Delta-T
E01	Not enough water	X	-	-	up to 180°C	-	X	X
E02	Elec. temp. too high	X	X	up to 140°C	up to 140°C	up to 140°C	up to 140°C	up to 140°C
E04	Electric fan malfunction	X	X	up to 140°C	up to 140°C	up to 140°C	up to 140°C	up to 140°C
E11	Excessive oven temperature	-	-	-	-	-	-	-
E15	Excessive temperature of condenser	X	-	-	up to 180°C	-	X	X
E33	Core temp. fault	X	X	X	X	X	X	X
E36	Condenser sensor failure	X	X <sup>2)</sup>	up to 180°C <sup>2)</sup>	up to 180°C <sup>2)</sup>	up to 180°C <sup>2)</sup>	X <sup>2)</sup>	X <sup>2)</sup>
E 29	Sensor earth connection	-	-	-	-	-	-	-
E80	ID error	-	-	-	-	-	-	-
E81	Programme memory error	X	X	X	X	X	X	X
E82	Working parameter error	X	X	X	X	X	X	X
E83	Algo. error	X	X	X	X	X	X	X
E89	I2C error	X	X	X	X	X	X	X

X      Operation possible      1)      Injection of water into the condenser constantly activated (higher water consumption)  
 -      Operation not possible



## Operation

<b>A</b>			<b>M</b>		
	Accessories	13		Maintenance	51
	Append step	49		Maintenance	51
<b>B</b>				Manual addition of moisture	43
	Button lock	42		Memo setting	19
<b>C</b>			<b>N</b>		
	Change cooking recipe	48		Network address	31
	Cleaning	51		New cooking recipe	46
	Convection	23	<b>O</b>		
	Cook & Hold	29	<b>P</b>		
	Cookbook index	31		Pre-heating	41
	Cookbook	44		Pre-select start time	39
	Cooking plan	44		Press&Go (symbol)	50
	Cooking recipe	46		Programme lock	42
	Copy cooking recipe	48	<b>Q</b>		
	Core temperature measurement	37	<b>R</b>		
	Crisp&Tasty (Demoisturisation)	40		Recording	45
<b>D</b>				Regeneration	36
	Date	18	<b>S</b>		
	Default setting	19		Safety instructions	7
	Delete cooking recipe	48		Semi-automatic cleaning	52
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	Delta-T cooking	28		Signal tone	17
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	Integrating buzzer tone	47	<b>V</b>		
	Integrating pre-heating	46		Volume	17
<b>J</b>			<b>W</b>		
<b>K</b>			<b>X</b>		
<b>L</b>			<b>Y</b>		
	Language	53	<b>Z</b>		



## Cooking recipes for foodstuffs

<b>A</b>		<b>G</b>	
Apple strudel	37	Goose	36
Asparagus	31	<b>H</b>	
<b>B</b>		<b>I</b>	
Baguette	37	<b>J</b>	
Baked ham	33	Jacket potatoes	31
Beef fillet	35	<b>K</b>	
Beef pot roast	33	Knuckle of veal	33
Boiled ham	33	<b>L</b>	
Boiled sausage	35	Leg of boar	36
Buns	37	Leg of hare	36
<b>C</b>		Leg of lamb	33
Cabbage roulades	33	Leg of venison	36
Cabbage	31	Lobster	32
Cabbage	31	<b>M</b>	
Carrots	31	Madeira cake	37
Cauliflower	31	Meat kebab	35
Cheese Nuggets	38	Meat loaf	33
Cheesecake	37	Minced meat loaf	35
Chicken fingers	38	Mixed-flour bread	37
Chicken pieces	36	Mussels	32
Chicken sticks	38	<b>N</b>	
Chicken wings	38	<b>O</b>	
Chicken, whole	36	<b>P</b>	
Chips (French fries)	38	Pasta	31
Cordon bleu	35	Peppers, stuffed	33
Crayfish	32	Plaice	32
Crème caramel	37	Pork fillet	35
Crème royal	37	Pork hock	33
Croissants	37	Potatoes	31
Cubes	38	Prawns	32
Cured pork (Kassler)	35	Pretzels	37
<b>D</b>		Puff pastry	37
Dim Sum	38	Pulses	31
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Dumplings	31	<b>R</b>	
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Egg garnish "Royale"	31	<i>Basmati</i>	31
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Fish dumplings	32	<i>Sushi</i>	38
Fish fillet, breaded	32	Rack of lamb	35
Fish terrine	32	Rissoles	35
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Roulade	33
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Saddle of hare	36
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Sausages	35
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Terrines	32
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Turkey, breast	36
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<b>U</b>	
<b>V</b>	
Veal sausage	35
Vegetable bake	31
Vegetable tempura	38
Vegetables	31
Venison joint	36
<b>W</b>	
Waffles	38
<b>X</b>	
<b>Y</b>	
Yeast plait	37
<b>Z</b>	

# CONVOTHERM

## mini OES 6.06

New technical developments, changes and errors excepted.



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