CONVOTHERM OSC
CONVOTHERM OSP
CONVOTHERM OSG

CONVOTHERM

CONVOTHERM

1

2 6 4

Start
Stop

3

8
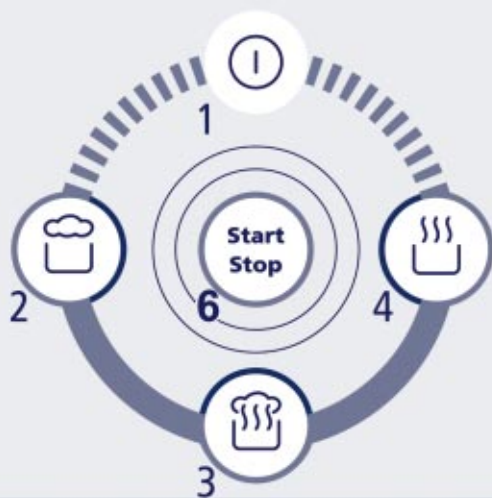
27 12 13

75°C   0:19

17

18 19 20

21 ◁   22 ▷

23

CLOSED SYSTEM

**You have decided in favour of a CONVOTHERM.
Many thanks for your faith.**

Your new CONVOTHERM combi steamer represents an exemplary combination of simple operation and handling with a high and reproducible quality of your meals.

You will feel the satisfaction of your guests, because you can be sure of the top quality of your menu with your CONVOTHERM. Time and time again.

In order to ensure this from the outset, this handbook aims to give you all the necessary tips and information for perfect production of your meals.

CONVOTHERM guarantees the perfect function of your combi steamer.

We offer you:

- 1 year manufacturer's guarantee of freedom from flaws; 18 months guarantee on the electronic board.
- On request, an introductory cooking course on your premises with sample cooking of your choice.
- Our applications advisory hotline +49 (0) 88 47/67 - 0 for all your questions related to your CONVOTHERM.
- Continuously updated information, a discussion forum for all questions related to the CONVOTHERM, and international recipes for downloading on our homepage **www.convotherm.com**
- The CONVOTHERM service telephone can be contacted around the clock. Call +49 (0) 88 47/67 - 0 for the latest service number.
- Rapid spare parts service, on request by express shipment.

We wish you every pleasure in working with your CONVOTHERM and satisfied guests at all times.

Your CONVOTHERM Elektrogeräte GmbH

This handbook describes the largest possible scope of features of our combi steamers planned at the time of going to print. Not all these features are available as standard. Some of the features mentioned are available as options only for certain models. Errors and technical modifications reserved.

1. Caution: Steam!

When opening the cooking chamber door, proceed as follows: First open the door only slightly and wait a few seconds, then open the door slowly all the way. A running cooking programme will be continued automatically when the door is closed.

Depending on the selected cooking temperature, high temperatures can build up, particularly on the cooking vessels, trays and on the inside of the door. We recommend the wearing of protective gloves.

2. Before using the hand shower, isolate the CONVOTHERM!

Caution: The hand shower may only be used for cleaning the cooking chamber!

3. Carry out cleaning and service work only on the cold oven!
Do not use the hand shower in the hot cooking chamber!

Allow the CONVOTHERM to cool down to below 60 °C.

4. Regular cleaning inside and outside after daily use will guarantee you many years of pleasure with your CONVOTHERM!

As a unique service to our customers, we supply a cleaning set with two 0.5 l sample bottles with every new oven. On request, we will naturally be glad to supply you with the original CONVOTHERM cleaning agents later, too.

Use only original CONVOTHERM cleaning agents CONVOClean or CONVOClean forte (do not use aggressive or highly alkaline cleaning or scouring agents). Damage caused by incorrect cleaning is not covered by the guarantee!

Please be sure to observe the safety instructions on the labels and safety data sheets of the cleaning agents!

5. Do not use high-pressure cleaners or water sprays to clean the inside and outside of your CONVOTHERM!

6. Do not handle containers with liquids or with foods which liquefy during cooking above eye level.
Caution! Risk of scalding!

7. Intended use

CONVOTHERM combi steamers may only be used for steaming, braising, cooking, roasting, stewing, baking, gratinating, grilling, pressure cooking, low-temperature cooking, regenerating and defrosting of **foodstuffs**!

These combi steamers are not good for:
– being used in toxic or explosive atmosphere,
– cooking of closed receptacles, if they are not suited for that.

Contents

Table top models

CONVOTHERM OSC 6.10
CONVOTHERM OSP 6.10
CONVOTHERM OSG 6.10
Table top models for 6 x 1/1 GN shelves

CONVOTHERM OSC 10.10
CONVOTHERM OSP 10.10
CONVOTHERM OSG 10.10
Table top models for 10 x 1/1 GN shelves

CONVOTHERM OSC 10.20
CONVOTHERM OSP 10.20
Table top models for 20 x 1/1 GN shelves
or 10 x 2/1 GN shelves

Floor models

CONVOTHERM OSC 12.20
CONVOTHERM OSP 12.20
CONVOTHERM OSG 12.20
Floor models for 24 x 1/1 GN shelves
or 12 x 2/1 GN shelves

CONVOTHERM OSC 20.10
CONVOTHERM OSP 20.10
Floor models for 20 x 1/1 GN shelves

CONVOTHERM OSC 20.20
CONVOTHERM OSP 20.20
CONVOTHERM OSG 20.20
Floor models for 40 x 1/1 GN shelves
or 20 x 2/1 GN shelves

Note: The illustrations show the standard version of the CONVOTHERM OSP.
The CONVOTHERM OSC and CONVOTHERM OSG steamers differ slightly in individual features.

CONVOTHERM OSC

Switching the CONVOTHERM ON/OFF (1)
- Cooking chamber light comes on or goes out
- Automatic filling of the steam generator

Cooking programme 'Steaming' (2)
- Automatic steaming at 100 °C

Cooking programme 'Superheated steam' (3)
- The cooking chamber temperature can be infinitely varied between 100 °C and 250 °C
- The right amount of steam is injected automatically

Cooking programme 'Convection' (4)
- The cooking chamber temperature can be infinitely varied between 50 °C and 250 °C

Start / Stop (6)
- Start the cooking programmes
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Mr.C (8)
- Setup of the CONVOTHERM
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Reduced fan speed (12)

Operating display (13)

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- Displays in Normal mode:
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  - Selection lists for Mr.C special functions
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- Read off the actual or set cooking chamber temperature

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Core temperature (option) (20)
- Set the required core temperature
- Read off the actual or set core temperature

Scroll left or scroll right (21/22)
- Operating functions in Normal mode:
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- Setting possibilities in Normal mode:
  - Cooking chamber temperature
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  - Core temperature
- Selection of Mr.C functions

Fault message lights up to signal low water (27)

Note

Magnetic door switch:

If you open the cooking chamber door during the programme, the magnetic door switch automatically interrupts the cooking programme. The cooking time does not continue to run. The CONVOTHERM automatically restarts the cooking programme when the cooking chamber door is closed.

If you open the cooking chamber door at the end of the cooking programme when the buzzer sounds, the buzzer stops automatically.

OSP/OSG

CONVOTHERM OSP
CONVOTHERM OSG

Switching the CONVOTHERM ON/OFF (1)

■ The CONVOTHERM goes into standby mode:
  – Cooking chamber light comes on
  – Automatic filling and heating of the steam generator
  – Automatic date-controlled steam generator flushing, on request

Cooking programme 'Steaming' (2)

■ The cooking chamber temperature can be infinitely varied between 30 °C and 120 °C
  – Automatic steaming at 100 °C
  – Bio-steaming between 30 °C and 99 °C;
  – Quick steaming between 101 °C and 120 °C.

Cooking programme 'Superheated steam' (3)

■ The cooking chamber temperature can be infinitely varied between 100 °C and 250 °C

■ The right amount of steam is injected automatically.

Cooking programme 'Convection' (4)

■ The cooking chamber temperature can be infinitely varied between 30 °C and 250 °C

Cooking programme 'Regeneration' (5)

■ The cooking chamber temperature can be infinitely varied between 120 °C and 160 °C

■ The right amount of steam is injected automatically

Start / Stop (6)

■ Start the cooking programmes, cooking ideas and cooking recipes from the cookbook

■ Stop:
  – Stop the active cooking programme
  – Confirm the finish of the cooking programme when the buzzer sounds and the CLOSED SYSTEM symbol has gone out
  – Quit Mr.C functions (Escape)

Cookbook (7)

■ Call up and quit cookbook

■ A list of stored cooking recipes appears in the display

Mr.C (8)

■ Setup of the CONVOTHERM

■ Set auxiliary functions

■ Call up a variety of 'Help' functions

Editing / writing (9)

■ Create, edit, copy and delete cooking recipes

Function and operating displays:

■ Light up when the selected function or operating programme is active:

  Reduced power (10)

  Reduced fan speed (12)

  Operating display (13)

  Key lock (14)

  Demoisturising (15)

  Programme protection (16)

Display (17)

■ Displays in Normal mode:
  – Date and time in standby
  – Set or actual cooking chamber temperature
  – Set or actual cooking time
  – Set or actual core temperature

■ Displays in programming mode:
  – Starting time preselection
  – Cooking recipes and memory numbers of the cooking recipes
  – Number of steps and current step of a cooking idea or cooking recipe
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  – Selection menu for Mr.C special functions
  – Editing and help functions

Cooking chamber temperature (18)

- Set the required cooking chamber temperature
- Read off the actual or set cooking chamber temperature

Cooking time (19)

- Set the cooking time from 1 minute to 9h 59 min or continuous mode (> 9:59)
- Read off the actual or set cooking time
- Call up the starting time preselection
- Read off the expired cooking time with core temperature measurement

Core temperature (option with OSG) (20)

- Setting the required core temperature
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◁ ▷ **Scroll left or scroll right (21/22)**

- Operating functions in Normal mode:
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Digital dial (23)

- Setting possibilities in Normal mode:
  – Cooking chamber temperature
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  – Core temperature
- Input possibilities in Programming mode:
  – Programme number
  – Programme name
- Selection of the Mr.C functions and editing functions as well as the list entries in the cookbook

Pictogram control with LED (24)

- Start stored cooking recipes directly
- LED alongside key lights up when the corresponding cooking recipe is started

Clima display (25)

- CLOSED SYSTEM lights up when the CONVOTHERM is started
- The red display pulses during active cooking chamber heating
- The blue display pulses during steam injection
- Only the red display is lit during demoisturising

Demoisturising key (middle) for CONVOTHERM OSP (26)

- Activate and deactivate demoisturising

Note

Magnetic door switch

If you open the cooking chamber door during the programme, the magnetic door switch automatically interrupts the cooking programme. The cooking time does not continue to run. The CONVOTHERM automatically restarts the cooking programme when the cooking chamber door is closed.

If you open the cooking chamber door at the end of the cooking programme when the buzzer sounds, the buzzer stops automatically.

OSC OSP/OSG

🍲 Steaming

Operating Instructions OSC

With the cooking programme 'Steaming' you can e.g. cook, steam, blanche and preserve.

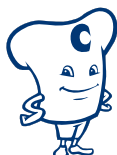**Proceed as follows:**

1. Switch on the CONVOTHERM with the key ⊙

2. Press key 🍲 → The default settings appear on the display.

   Press key (Start Stop) to start immediately.
   or:

3. Press key ⊙ → The cooking time appears on the display. Set the desired cooking time with the dial or the keys ◁ and ▷.

   (Core temperature 🌡 option, see OSP and OSG)

4. Press key (Start Stop) → The cooking programme 'Steaming' is started. '100°C' and the remaining cooking time appear on the display.

5. To change the set values during operation, press key ⊙ and correct the values.

6. Read off the set cooking time by pressing key ⊙ once.

7. When the cooking time has expired, the buzzer sounds and the cooking programme is terminated. Press key (Start Stop) or open the door.

Mr.C recommends:
Application examples and cooking recommendations can be found in section "Practical tips".

Operating Instructions OSP and OSG

With the cooking programme 'Steaming' you can **automatically steam, bio-steam, quick-steam**, i.e. cook, steam, blanche, poach and preserve.

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key 🍲 → 100°C and the last selected cooking time or the default settings for automatic steaming appear on the display.

   Press key (Start Stop) to start immediately.
   or:

3. Press key 🌡 → The cooking chamber temperature appears on the display. Set the desired cooking temperature with the dial or the keys ◁ and ▷:
   Bio-steaming 30°C to 99°C
   Automatic steaming 100°C
   Quick-steaming 101°C to 120°C.

4. Cooking time or core temperature mode:
   ■ Cooking time:
      Press key ⊙ → Set the desired cooking time or continuous operation (> 9:59).
   ■ Core temperature:
      Press key 🌡 → Set the desired core temperature.

5. Press key (Start Stop) → The cooking programme is started. The set cooking chamber temperature and the remaining cooking time or actual core temperature are shown on the display.

6. To change the set values during operation, press keys 🌡 ⊙ 🌡 and correct the values.

7. Read off the actual cooking chamber temperature, set cooking time or set core temperature by pressing the corresponding key once or twice.

8. When the cooking time has expired or the set core temperature is reached, the buzzer sounds and the cooking programme is terminated. Press key (Start Stop) or open the door.

OSC

OSP/OSG

🍞 Superheated steam

Use the cooking programme 'Superheated steam' to roast your large roasts and bake your cakes.

Operating Instructions OSC

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key 🍞 → The default settings for superheated steam appear on the display.

   Press key (Start/Stop) to start immediately with the displayed values.
   or:

3. Press key (🌡) → The cooking chamber temperature appears on the display. Set the desired cooking chamber temperature between 100 °C and 250 °C with the dial or the keys ◁ and ▷ .

4. Press key ⊙ → Set the desired cooking time. Core temperature 🌡 option, see OSP and OSG)

5. Press key (Start/Stop) → The cooking programme 'Superheated steam' is started. The set cooking chamber temperature and remaining cooking time appear on the display.

6. To change the set values during operation, press keys (🌡) ⊙ and correct the values.

7. Read off the set cooking time by pressing key ⊙ once.

8. When the cooking time has expired, the buzzer sounds and the cooking programme is terminated. Press key (Start/Stop) or open the door.

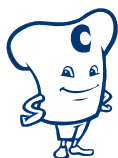**Mr.C recommends:**
Application examples and cooking recommendations can be found in section "Practical tips".

Operating Instructions OSP and OSG

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key 🍞 → The last set values or the default settings for superheated steaming appear on the display.

   Press key (Start/Stop) to start immediately with the displayed values.
   or:

3. Press key (🌡) → The cooking chamber temperature appears on the display. Set the desired cooking chamber temperature between 100 °C and 250 °C with the dial or the keys ◁ and ▷ .

4. Cooking time or core temperature mode:
   ■ Cooking time:
     Press key ⊙ → Set the desired cooking time or continuous operation (> 9:59).
   ■ Core temperature:
     Press key 🌡 → Set the desired core temperature.

5. Press key (Start/Stop) → The cooking programme 'Superheated steam' is started. The set cooking chamber temperature and remaining cooking time or the actual core temperature appear on the display.

6. To change the set values during operation, press keys (🌡) ⊙ 🌡 and correct the values.

7. Read off the actual cooking chamber temperature, set cooking time or set core temperature by pressing the corresponding key once or twice.

8. When the cooking time has expired or the set core temperature is reached, the buzzer sounds and the cooking programme is terminated. Press key (Start/Stop) or open the door.

Note

To check the current core temperature during cooking time mode, press key ⊙ and hold depressed. At the same time, press key 🌡. The current core temperature is shown at the top of the display.

OSC   OSP/OSG

Convection

The cooking programme 'Convection' is suitable for all roasts and cakes or pastries which require no moisture.

Operating Instructions OSC

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key ⊍ → The default settings for convection appear on the display.

   Press key 🌡 to start immediately.
   or

3. Press key 🌡 → The cooking chamber temperature appears on the display. Set the desired cooking chamber temperature between 50 °C and 250 °C with the dial or the keys ◁ and ▷ .

4. Press key ⊙ → Set the desired cooking time. (Core temperature 🌡 option, see OSP and OSG)

5. Press key (Start Stop) → The cooking programme 'Convection' is started. The set cooking chamber temperature and remaining cooking time appear on the display.

6. To change the set values during operation, press keys 🌡 ⊙ and correct the values.

7. Read off the set cooking time by pressing key ⊙ once.

8. When the cooking time has expired, the buzzer sounds and the cooking programme is terminated. To cancel the buzzer, press key (Start Stop) or open the door.

Mr.C recommends:
Application examples and cooking recommendations can be found in section "Practical tips".

Operating Instructions OSP and OSG

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key ⊍ → The last set values or the default settings for convection appear on the display.

   Press key 🌡 to start immediately.
   or

3. Press key 🌡 → The cooking chamber temperature appears on the display. Set the desired cooking chamber temperature between 30 °C and 250 °C with the dial or the keys ◁ and ▷ .

4. Cooking time or core temperature mode:
   - Cooking time:
     Press key ⊙ → Set the desired cooking time or continuous operation (> 9:59).
   - Core temperature: Press key 🌡 → Set the desired core temperature (see also 'Core temperature' in the operating manual).

5. Press key (Start Stop) → The cooking programme 'Convection' is started. The set cooking chamber temperature and remaining cooking time or actual core temperature appear on the display.

6. To change the set values during operation, press keys 🌡 ⊙ 🌡 and correct the values. .

7. Read off the actual cooking chamber temperature, set cooking time or set core temperature by pressing the corresponding key once or twice.

8. When the cooking time has expired or the set core temperature is reached, the buzzer sounds, the CLOSED SYSTEM display goes out and the cooking programme is terminated. To cancel the buzzer, press key (Start Stop) or open the door.
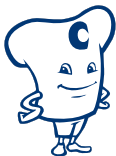
Note

To check the current core temperature, press key ⊙ and hold depressed. At the same time, press key 🌡. The current core temperature is shown at the top of the display.

Regeneration

Using this cooking programme you regenerate portioned food served on plates or platters within a very short time.

Operating Instructions OSP and OSG

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key ⊚ → The last set values or the default settings for regeneration appear on the display.

   Press key (Start/Stop) to start immediately.
   or

3. Press key (🌡) → The cooking chamber temperature appears on the display. Set the desired cooking chamber temperature between 120°C and 160°C with the dial or the keys ◁ and ▷ .

4. Press key (🕐) → Set the desired regeneration time or continuous operation.

5. Press key (Start/Stop) → The cooking programme 'Regeneration' starts. The set cooking chamber temperature and remaining regeneration time appear on the display.

6. To change the set values during operation, press keys (🌡) (🕐) and correct the values.

7. Read off the actual cooking chamber temperature and set regeneration time by pressing the corresponding key once or twice.

8. When the cooking time has expired, the buzzer sounds and regeneration is terminated. Press key (Start/Stop) or open the door.

Mr.C recommends:

- Preheating is particularly important during regeneration. Only then will you produce optimally regenerated meals.
- Further **Application examples** can be found in the section "Practical tips".
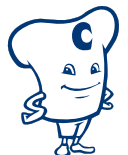
Core Temperature Control

Core temperature control is particularly to be recommended during cooking of slow roasting meats.

Operating Instructions

Proceed as follows:

1. Switch on the CONVOTHERM with the key ⊙.

2. Insert the core temperature probe through the middle of the food.

3. Select the desired cooking programme 🍞 🍲 🤚 🍽.

4. Press key 🌡 → The cooking chamber temperature appears on the display. Set the desired cooking chamber temperature with the dial or the keys ◁ and ▷ .

5. Press key 🌡 → Set the desired core temperature.

6. Press key (Start/Stop) → The selected cooking programme is started. The set cooking chamber temperature and actual core temperature appear on the display.

7. To change the set values during operation, press keys 🌡 🌡 and correct the values.

8. Read off the actual cooking chamber temperature (for OSP and OSG) and set core temperature by pressing the corresponding key once or twice.

9. When the set core temperature is reached, the buzzer sounds and the cooking programme is terminated. Press key (Start/Stop) or open the door.

Note

■ To check the expired cooking time, press key 🌡 and hold depressed. At the same time, press key ⊙. The expired time is shown at the top of the display for OSP and OSG.

■ To check the current core temperature in cooking time mode, press key ⊙ and hold depressed. At the same time, press key 🌡 for OSP and OSG.
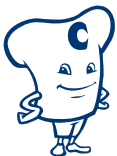
Mr.C recommends:
Application examples and cooking recommendations can be found in section "Practical tips".

△T Delta-T

For Delta-T cooking you have to work with core temperature control since with this cooking programme, the cooking chamber temperature increases in relation to the measured core temperature. The cooking chamber temperature is always the selected Delta-T temperature higher than the actual core temperature.

Operating Instructions OSP and OSG

1. Switch on the CONVOTHERM with the key ⊙.

2. Press key 🙂 → Various possible selections appear on the display. Select 'Delta-T ' △T using the dial or the keys ◁ and ▷ and confirm by pressing the key 🙂 .

3. Confirm 'Yes' by pressing the key 🙂 .

4. Press key 🌡 → Set the desired Delta-T temperature with the dial or the keys ◁ and ▷.

5. Press key ⌀ → Set the desired core temperature.

6. Press key (Start Stop) → Delta-T is started. The Delta-T temperature and the actual core temperature appear on the display.

7. When the set core temperature is reached, the buzzer sounds and Delta-T is stopped. Press key (Start Stop) or open the door.

Your benefits

You cook large roasts particularly gently. They remain succulent and tender.

Points to note

The higher the Delta-T temperature, the higher the weight loss, but also the more intensive the browning of the food.

Mr.C recommends:

Delta-T helps you to make excellent use of off-peak periods. Use the starting time preselection.

Large roasts	Delta-T temperature	Core temperature
Roast beef	△ T 50 – 55 °C	48 – 58 °C
Fillet of beef	△ T 50 – 60 °C	50 – 60 °C
Roast veal	△ T 50 – 70 °C	78 °C
Roast pork	△ T 50 – 70 °C	78 °C
Boiled ham	△ T 50 – 60 °C	78 °C

Temperature

△T

■ Cooking chamber temperature

■ Core temperature

Time

Start   △T= Difference between cooking chamber temperature and core temperature

Core temperature reached

OSP/OSG
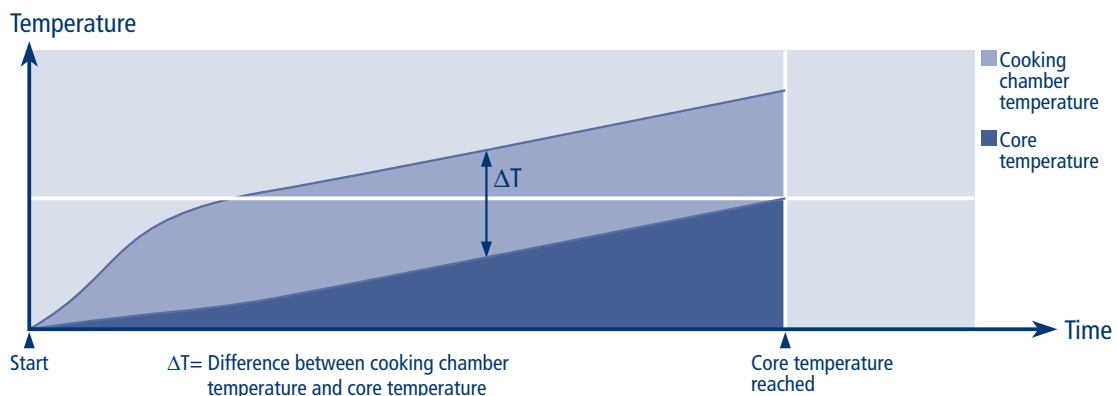
cook
&
hold

Cook & Hold

During Cook & Hold, a Cook phase is followed by a Hold phase.
The steamer switches automatically from the Cook phase to the Hold phase when the set core temperature is reached (see diagram below).

Operating instructions OSP and OSG

1. Press key ✎ → Possible selections appear on the display. Select 'New cooking recipe' using the dial or the keys ◁ and ▷ and confirm by pressing the key ✎.

2. For the further procedure in the Cook phase and for input of the recipe name, please refer to the CONVOTHERM cookbook.

3. To enter the Hold phase, press 🕹 while the cooking programme keys are flashing → Various selection possibilities appear on the display. Select cook & hold using the dial or the keys ◁ and ▷ and confirm by pressing the key 🕹 again.

4. Confirm 'Yes' by pressing the key 🕹.

5. Press key 🌡 → Set the desired Hold temperature and press key ✎ to confirm.

Your benefits

■ During the Cook phase, the meat is cooked very gently with 'Convection' or 'Superheated steam'.

■ In the Hold phase, the product is finished extremely gently.

Points to note

■ In the Cook phase, a temperature range of 120°C to 150°C is expedient in the cooking programme 'Convection' or 'Superheated steam'.

■ The switching over point into the Hold phase depends on the charge size, the type of meat and the size of the piece of meat.

■ Select the desired final core temperature as Hold temperature so that no overcooking is possible.

Mr.C recommends:

You can prepare food during off-peak periods as normal, load the CONVOTHERM and start the Cook & Hold programme long before you need the finished meals.
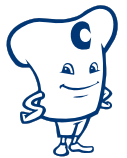
Large roasts	Cooking programme	Cooking chamber temperature	Core temperature	Information
Roast beef (roast size approx. 2 kg)	Convection Cook & Hold	130 –160°C C & H 50°C	20°C	2-step cooking programme
Pork ham (roast size approx. 3 kg)	Convection Cook & Hold	130°C C & H 75°C	55 – 60°C	2-step cooking programme

Temperature — Cook-Phase — Hold-Phase — finish — hold — Time
Start / Cooking chamber preheated / Switching over point vfrom cook to hold / Ready for serving / Maximum hold time

Cooking chamber temperature
Core temperature
Desired core temperature = Hold temperature

OSP/OSG
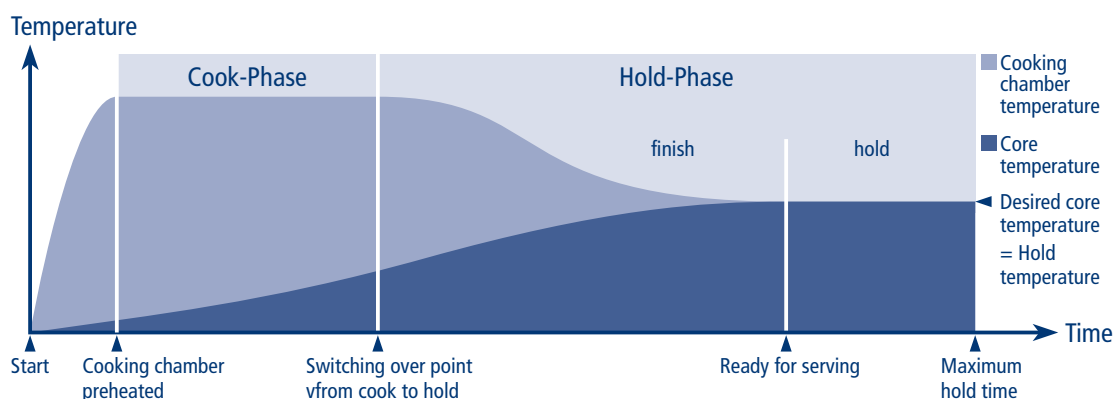
Auxiliary functions

The CONVOTHERM offers further functions to help you optimise your day-to-day work in the kitchen and the cooking process.

Pre-select start time

With the starting time preselection you determine when the CONVOTHERM is to automatically start the desired cooking programme, cooking idea or cooking recipe.

Note that the cooling process of your foodstuffs is interrupted by the starting time preselection.

Operating Instructions OSP and OSG

1. Press key ⊙ and hold depressed. At the same time, turn the dial → The following times, for example, appear on the display:

```
┌─────────────────────────────┐
│            ⊢01:00→           │
│ [00:48] ──→ 10:23    11:23   │
└─────────────────────────────┘
```

Explanation of the example
- Top: Total cooking time (the value is displayed only in cooking time mode)
- Bottom left: The CONVOTHERM starts after 48 minutes (display in cooking time and core temperature mode)
- Bottom middle: Starting time 10:23 h (display in cooking time and core temperature mode)
- Bottom right: End of cooking time 11:23 h (display of the value only in cooking time mode)

2. Hold key ⊙ depressed and at the same time turn the setting switch to select the starting time and end of cooking (cooking time mode only).

3. The CONVOTHERM switches automatically to the pre-select start time when key ⊙ is released.

4. To change the set pre-select start time, hold key ⊙ depressed and correct the value with the dial.

5. When the starting time is reached, the selected cooking programme is started automatically.

Note

If you wish to quit the function prematurely, press key (Start Stop). The pre-select start time is deleted.

Mr.C recommends:
- Use this auxiliary function to avoid bottlenecks in production and preparation.
- You can prepare food as normal, load the CONVOTHERM, set the desired cooking programme and cooking time or the core temperature long before the cooking process is to start.
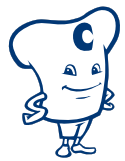
Demoisturising ◖

Use the demoisturising function for very moist foodstuffs. Excess moisture is drawn out of the cooking chamber and the product.

Operating Instructions OSP

1. Press the key in the Clima display → Demoisturising is activated. The blue display (in the Clima display) goes out. The symbol ◖ lights up.

2. You can activate or deactivate the demoisturising function at any time during cooking simply by pressing the key in the Clima display.

Note

■ Demoisturising is possible only in the cooking programmes 'Convection' and 'Superheated steam'.

■ Demoisturising can be combined at random with further auxiliary functions.

■ Demoisturising is programmable, i.e. you can include it in cooking recipes.

■ At the end of the cooking programme, the CONVOTHERM automatically switches demoisturising back to the standard setting.
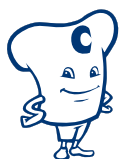
Mr.C recommends:

Use the demoisturising function for short roasts, damp fruit cakes, moussaka, schnitzels, gratinating of roasts and gratinées.

All further auxiliary functions are activated via Mr.C.

■ Mr.C functions can be selected at any time during cooking mode by pressing the key 🙂 and then be activated or deactivated.

■ Mr.C functions can be combined at random.

■ Mr.C functions (except 'add moisture') are programmable, i.e. you can include them in cooking recipes.

■ After finishing the cooking programme, the CONVOTHERM automatically switches the selected auxiliary function (except the key lock) back to the standard setting.

■ You can quit the Mr.C selection menu again at any time by pressing the key (Start Stop).

Preheating ◷

The preheating programme allows you to preheat the CONVOTHERM for the meal production. This gives you optimum production reliability.

Operating Instructions OSP and OSG

1. Press key 🙂 → Selection possibilities appear on the display. Select 'Preheating' ◷ with the setting switch or keys ◁ and ▷ and confirm by pressing key 🙂 again.

2. Confirm 'Yes' with the key 🙂.

3. Press key 🌡 → Set the preheating temperature.

4. Press key → Set the preheating time.

5. Press key (Start Stop) → The CONVOTHERM starts the preheating programme.

Mr.C recommends:

Always preheat sufficiently for baking and regenerating and for short roasts to a temperature of 20 – 30°C above the later set cooking temperature.
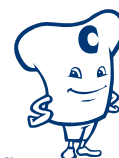
Reduced fan speed ❀

With the reduced fan speed you decrease the flow velocity in the cooking chamber.

Operating Instructions OSC (Option)

1. Press key ⊛ → 'Red' and 0 appear on the display. With the dial or the keys ◁ and ▷, select '1' for 'Reduced fan speed' ❀ and confirm by pressing the key ⊛.
   → The symbol ❀ lights up and the setpoints for the selected cooking programme, cooking idea or cooking recipe appear on the display.

2. Press key (Start/Stop) → The CONVOTHERM starts with reduced fan speed.

Operating Instructions OSP

1. Press key ⊛ → Selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Reduced fan speed' ❀ and confirm by pressing the key ⊛.

2. Confirm 'Yes' with the key ⊛ → The symbol ❀ lights up and the setpoints for the selected cooking programme, cooking idea or cooking recipe appear on the display.

3. Press key (Start/Stop) → The CONVOTHERM starts with reduced fan speed.

Mr.C recommends:

- Use the reduced fan speed for flow-sensitive products such as soufflés, meringues, biscuits, cream puffs or puff pastry articles.
- Use the reduced fan speed only with partial loads.
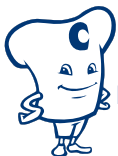
Reduced power ▮

In order to reduce the power consumption and to relieve power peaks in the kitchen you can set the CONVOTHERM to operate at reduced power.

Note that a reduced power can prolong the cooking time of the foodstuffs.

Operating Instructions OSP

1. Press key ⊛ → Selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Reduced power' ▮ and confirm by pressing the key ⊛ .

2. Confirm 'Yes' with the key ⊛ → The symbol ▮ lights up and the setpoints for the selected cooking programme, cooking idea or cooking recipe appear on the display.

3. Press key ⊛ → The CONVOTHERM starts with reduced power.

Mr.C recommends:

- Use reduced power for less delicate products such as large roasts, for low-temperature cooking, with small loads, for preheating and when several consumers are in operation together.
- Do not use reduced power for regeneration due to the desired short cooking times.

OSP/OSG

Key lock ✐

A large number of the keys on the CONVOTHERM can be locked.

The following operating elements cannot be locked: 🔘 ⓞ (Start Stop) ◁ ▷ and the digital dial.

Operating Instructions OSP und OSG

Locking

1. Press key 🔘 → Selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Key lock' ✐ and confirm by pressing the key 🔘.

2. Confirm 'Yes' with the key 🔘.

3. Press the keys to be locked in turn. Locking and unlocking is possible by pressing each of these keys again. → 'Key locked' or 'Key unlocked' appears on the display. The symbol ✐ lights up as soon as at least one key is locked.

4. Press key 🔘 → The key lock is activated and the setpoints of the selected cooking programme appear on the display.

5. Press key (Start Stop) → The CONVOTHERM starts.

Unlocking

1. Press key 🔘 → Selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Key lock' ✐ and confirm by pressing the key 🔘.

2. Confirm 'No' with the key 🔘 → All the keys are unlocked.

Add moisture ✹

You can add moisture into the cooking chamber. A steam jet is then generated.

Operating Instructions OSP und OSG

1. Press key 🔘 → Selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Add moisture' ✹ and confirm by pressing the key 🔘.

2. Confirm 'Yes' with the key 🔘 → The CONVOTHERM generates a steam jet.

Note

Add moisture cannot be programmed, i.e. you cannot include this auxiliary function in a cooking recipe.
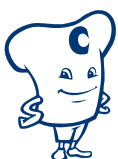
Mr.C recommends:

This lock allows you to prevent unauthorised persons changing settings on the CONVOTHERM. You can thus be sure that your meals are always a complete success and that your guests are satisfied.

You can use the key lock very effectively especially for standardised convenience products.

Programme protection ✍

(Precondition: Energy optimisation system installed and connected on site)

If the CONVOTHERM is connected to an energy optimisation system it is possible in critical phases (during load peaks in the kitchen) that the power supply from the energy optimisation system is interrupted. The programme protection automatically prevents running cooking programmes from being interrupted. The energy optimisation system regulates only the other connected appliances and has no influence on the combi steamer.

Operating Instructions OSP

1. Press key ⊙ → Selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Programme protection' ✍ and confirm by pressing the key ⊙.

2. Confirm 'Yes' with the key ⊙ → The symbol ✍ lights up and the setpoints for the selected cooking programme, cooking idea or cooking recipe appear on the display.

3. Press key (Start Stop) → The CONVOTHERM starts with programme protection. The energy optimisation system cannot intervene in the active cooking process.

Mr.C recommends:

■ Use barring of the energy optimisation system when exact compliance with the preselected cooking processes is critical for the quality of the food, for example with delicate foodstuffs with short cooking time or for regeneration.

■ In cooking recipes you can protect individual cooking steps with the programme protection. Then, for example, the energy optimisation system intervenes only during the less critical cooking phase and not during the browning phase.
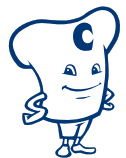
Steaming

Using the cooking programme 'Steaming' you can automatically steam, bio-steam, quick-steam, i.e. cook, steam, blanche, poach and preserve.

Automatic steaming with cooking chamber temperatures of 100 °C

Your benefits:

- You get food with a strong colour, firm consistency and intensive flavour.
- Steaming is particularly gentle on vitamins and minerals.
- Flavours are not mixed when you steam different foodstuffs such as vegetables and fish together.
- You need less herbs, fat and salt.
- You work quickly because steam is available at all times.

Points to note:

- Perforated GN vessels with a depth of 65 mm are particularly suitable for use when steaming. These ensure short cooking times and prevent food at the bottom of the vessel being over-cooked.
- Be sure to break up lumps of frost in frozen foods before cooking to ensure that everything is ready at the same time.
- If you steam different foodstuffs in one charge, pay attention to the cooking times of each of the foods.
- During preserving, the cooking time depends on the type of product, jar size and condition. The CONVOTHERM is suitable for producing $1/2$ to $3/4$ preserves. Please observe the normal methods for preserving.

Mr.C recommends:

- Rinse, butter and season **vegetables** after steaming.
- Use the stock to produce **thickened vegetables**. Steam the vegetable in perforated vessels and simply collect the stock in unperforated containers placed underneath.
- Steam **long-grain rice** in unperforated containers. For one part rice you need $1\frac{1}{2}$ parts cold water or cold juice for cooking.
- Steam **durum wheat noodles** in unperforated containers. For one part noodles you need at least 5 parts cold water for cooking.
- Place **dumplings of all kinds** on greased trays for steaming. Cover immediately after cooking. If they are not served straight away, keep warm in starched water.
- Sprinkle fine-grain salt on **potatoes** immediately before steaming and mix, or place into salty water for 15 minutes before steaming.
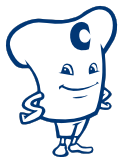
Bio-steaming with cooking chamber temperatures between 30°C and 99°C (OSP and OSG)

Your benefits:

- Particularly gentle preparation of your food.

- You reduce the weight loss from meat and sausage while maintaining the optimum flavour, aroma and colour.

- You avoid burst skins during boiling or heating sausages.

- You achieve optimum food qualities with delicate foodstuffs such as terrines, fancy foods, flans, stuffed dumplings, creme caramel and diet foods.

- Well suited to the use of vacuum bags using the pressure cooking process.

- At a set cooking chamber temperature of less than 100°C, the fan wheel simply ticks over.

- Cooking at the exact set temperature ensures that the proteins remain in the food and do not run out.

Points to note:

- Remember that the cooking time is longer than when steaming at 100°C.

Mr.C recommends:

- Allow **balls** of yeast, bread or pudding dough to rise at a temperature setting of 32° C.

- Swell **cereals** gently for health food preparations such as muesli.

- You can make **trout au bleu** by dousing the trout with vinegar or wine.

- You can boil **hams** and **sausages**.

Quick-steaming with cooking chamber temperatures between 101°C and 120°C (OSP and OSG)

Your benefits:

- Quick-steaming is primarily suitable for robust foodstuffs such as boiled potatoes, beetroot, root vegetables, legumes and cabbage.

- The cooking times are approx. 10 % shorter than when steaming at 100°C.

Points to note:

- Set a cooking chamber temperature of between 105°C and 110°C for small loads and between 110°C and 120°C for full loads.

Mr.C recommends:

- Use GN vessels with lids for gentle regeneration of **pre-portioned foodstuffs** with short cooking times.

Superheated steam

Use the cooking programme 'Superheated steam' to roast your large roasts and bake your cakes and pastries.

Your benefits:

- With Superheated steam the right amount of steam is injected automatically, i.e. the oven climate is controlled automatically by the CLOSED SYSTEM.
- No need to select moisture values.
- The foodstuffs do not dry out.
- The best possible flavour and aroma of the food is retained.
- Foodstuffs are cooked very quickly with a minimum of weight loss.
- Flavours are not mixed when you steam different foodstuffs together. Mixed loads are possible at any time.
- Breads and pastries rise perfectly during baking.
- The pores of large roasts close immediately due to the injected steam so that frying on all sides beforehand becomes superfluous.
- Roasts with crackling do not have to be steamed separately before roasting because the CONVOTHERM automatically injects steam at the start of the cooking process.
- You can open the CONVOTHERM at any time because it always injects steam to create the optimum cooking chamber atmosphere before switching on the heating.

Points to note:

- Preheat the CONVOTHERM for at least 10 - 15 minutes at a temperature of 20 – 30 °C above the baking temperature before baking.
- The higher the cooking chamber temperature, the more intense the browning of the food – and also the higher the weight loss.
- The browning of foodstuffs starts from a temperature setting of 120 °C.
- You should generally reduce the cooking chamber temperature by 10 - 20 % compared with traditional cooking methods.

Mr.C recommends:

- Place the **roasts** on the shelf. This allows the pores of the roasts to close on all sides and you obtain an even roasting result without having to turn the roasts.
- To produce **sauces** and **sauce** blends, place a tray under the shelves with the roasts. Put bones, mixed vegetables and herbs into the tray and top up gradually with water or stock.
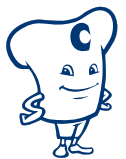
Convection

The cooking programme 'Convection' is suitable for all roasts and cakes or pastries which require no moisture.

Roasting or baking

Your benefits:

- In Convection you can roast and bake food-stuffs which require no moisture or which give off moisture themselves.
- You have a large capacity.
- You achieve uniform cooking results.
- You reduce the fat required by up to 95 % compared with conventional cooking methods.

Points to note:

- Preheat the CONVOTHERM for at least 10-15 minutes at a temperature of 20-30 °C above the cooking temperature before cooking.
- The higher the cooking chamber temperature, the more intense the browning of the food – and also the higher the weight loss.

Mr.C recommends:

- Use convenience products suitable for Combi steamers for making **breaded dishes**.

Low-temperature cooking above cooking chamber temperatures of 30 °C

Your benefits:

- Red meats are well suited to low-temperature cooking.
- Large roasts are cooked so gently that they lose practically no weight.
- In order that the surface of the food does not dry out, the fan wheel only ticks over at cooking chamber temperatures under 100 °C.

Points to note:

- The cooking chamber temperature should be only a few degrees above the final core temperature.
- The higher the cooking chamber temperature, the higher the roasting loss.
- This cooking method does not produce a crust.

Mr.C recommends:

- You can keep prepared food warm for up to two hours at a cooking chamber temperature of 80 °C with a slowly rotating fan wheel without the surface drying out.

Regeneration (OSP and OSG)

Using this cooking programme you regenerate portioned food served on plates or platters within a very short time.

Your benefits:

- During regeneration you always have the optimum oven climate, i.e. the right amount of steam is injected automatically by the CLOSED SYSTEM.
- You produce the meals in quiet, off-peak periods and present them on plates or platters.
- No need to keep the meals warm – so there's no loss of quality.
- The ready prepared meals do not dry out during regeneration.
- Neither pools of condensation nor dry edges are formed on the plates.
- During a banquet, you can regenerate any number of plates at a time.
- You load the banquet tray trolley easily from all sides.

Points to note:

- Always preheat the CONVOTHERM.
- For preheating temperatures, regeneration times and temperatures, please refer to the table below.
- After preheating, open the doors of the CONVOTHERM only when the fan wheel has come to a standstill and then load the CONVOTHERM quickly with prepared plates or platters. In this way the warm air remains inside the CONVOTHERM.
- Large, compact meal components such as dumplings, roulades, soufflés take longer to regenerate than, for example, slices of roast meat, vegetables, rice, quartered or sliced potatoes.

- Distribute meal components uniformly and in small portions on the plate. Avoid excessive overlapping and different serving heights of the components.
- After regenerating, pour sauces onto the plates using a sauce dispenser.

Mr.C recommends:

- Place **fish** and **meat** on a base so that it regenerates uniformly and does not stick to the plate.
- Preroast **meat** rare if it is to be medium after regeneration.
- **Vegetables, rice** and **noodles** should be buttered before regeneration.
- Break up compact **components** before regeneration.
- Use **thermal blankets** if the food has to be transported longer distances. Place the **thermal blankets** on the CONVOTHERM to preheat before use.
- At **larger banquets**, work with several banquet tray trolleys. With **thermal blankets** you can keep plates warm for up to 20 minutes. During this time you can regenerate further charges so that you can serve the meal to all your guests at the same time.
- Prepare **sauces** to be thickened slightly so that they can absorb the remaining moisture from fish and vegetables.
- Store optimised regeneration times for standard plates as **regeneration recipes**. This guarantees smooth work during banquets or à la carte meals.
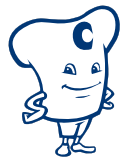
Guide values for preheating temperatures, regeneration times and temperatures with full load

(regeneration time and temperature are dependent on the number of plates to be regenerated)

CONVOTHERM	Plate capacity with corrugated regeneration grid Plates up to 26 cm	Plate capacity with banquet plate trolley Plates up to 32 cm	Preheating temperature with super-heated steam	Preheating time	Regeneration temperature	Regeneration time
OSP 6.10	24	20	180 °C	10 min	125-135 °C	4-8 min
OSP 10.10	40	32	180 °C	10 min	125-135 °C	4-8 min
OSP 10.20	50	–	250 °C	20 min	135-140 °C	6-10 min
OSP 12.20	60	60	250 °C	20 min	135-140 °C	6-10 min
OSP 20.10	80	76	250 °C	20 min	135-140 °C	6-10 min
OSP 20.20	100	114	250 °C	20 min	135-140 °C	6-10 min
OSG 6.10	12	–	200 °C	15 min	125-135 °C	4-8 min
OSG 10.10	20	–	200 °C	15 min	125-135 °C	4-8 min
OSG 12.20	60	58	250 °C	20 min	135-140 °C	6-10 min
OSG 20.20	100	103	250 °C	20 min	135-140 °C	6-10 min

Core Temperature Control

Core temperature control is to be recommended during cooking of slow roasting meats.

Your benefits:

- You cook your roasts perfectly, irrespective of the size and weight – your guarantee for high quality.
- You don't waste time and energy monitoring and checking if the slow roasting meats are ready.
- You reduce the roasting losses by up to 50% compared with conventional cooking methods.
- The 4-point probe measures the temperatures at several points along the probe tip and automatically identifies the lowest measured core temperature as the middle of the roast. The 4-point probe prevents incorrect measurements and simplifies handling.
- The CONVOTHERM PC-HACCP software uses the core temperature measurement for automatic acquisition and archiving of the HACCP-relevant data. You should therefore use this software.
- Use the 4-point probe for documentation in a temperature range from −5°C up to 150°C.

Points to note:

- The 4-point probe must not be used for lifting food out of the cooking chamber.
- Insert the 4-point probe through the middle of the roast.
- When the buzzer sounds for the end of cooking, remove the slow roasting meat from the CONVOTHERM immediately in order to prevent overcooking.
- Note when selecting the final core temperature that the temperature of slow roasting meats rises by approx. 3° C after removal from the CONVOTHERM.
- The core temperature to be selected is greatly dependent on the eating habits of your guests and their demands on your cooking.

Mr.C recommends:

- Refer to the table for core temperature guide values.
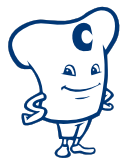
Guide values for core temperatures

Degree of cooking	Description	Core temperature
Pink, medium	Roasts not completely roasted through	48-52°C
Juicy	Roasts with a low level of fat	60-65°C
Juicy	Roasts with a high level of fat	75-80°C
Well-done	Meat fibres come away from the joint and tender	82-87°C

CONVOTHERM Cookbook (OSP and OSG)

The following cooking recipes optimised for the CONVOTHERM are already stored for you in the CONVOTHERM cookbook.

1	Lasagne
2	Roast chicken
3	Chicken drumsticks
4	Meat loaf
5	Knuckles of pork
6	Roasts with crackling
7	Leg of lamb
8	Croissantes
9	Roast beef
10	Goose
11	Duck
12	Roast ham
13	Fruit pastry

Cooking tables

The following pages contain cooking table for different groups of foodstuffs and recommendations from Mr.C.

They are intended to help you get to know your CONVOTHERM better.

In the cooking tables you will also find cooking recipes for the above-mentioned foodstuffs for CONVOTHERM OSC, CONVOTHERM OSP and CONVOTHERM OSG.

The cooking times listed in the cooking tables are guide values which can vary depending on the eating habits, the type of cut, size and quality of the foodstuffs.

The CONVOTHERM can, of course, be used to prepare more than just the foodstuffs listed in the cooking tables.

	Vegetables Filling side-dishes gg dishes	Cooking programme	Cooking chamber temperature	Cooking time	Core temperature	
Boiling	Noodles (durum wheat)	Steam	100 °C	10 – 14 min		
	Long-grain rice Round-grain rice Basmati rice	Steam	100 °C	20 – 25 min		
Steaming / blanching	Vegetables, fresh Cauliflower, sprouts, carrots, asparagus	Steam	100 °C	8 – 15 min		
	Vegetables, frozen (small)	Steam	100 °C	10 – 15 min		
	Vegetables, frozen (large)	Steam	100 °C	15 – 20 min		
	Tomatoes	Steam	100 °C	2 – 6 min		
	Potatoes (quartered)	Steam	100 °C	25 – 35 min		
	Dumplings	Steam	100 °C	20 – 25 min		
	Eggs	Steam	100 °C	8 – 15 min		
	Cabbage Potatoes in skins Root vegetables	Steam	110 – 115 °C	25 – 30 min		
Poaching	Royale Scrambled egg, frozen Omelette, frozen	Steam	85 °C	20 – 25 min		
Baking	Vegetable soufflé	Convection	130 – 150 °C	40 – 60 min		

Mr.C recommends:

■ **Caution**
Always open the CONVOTHERM carefully.
The escaping steam can cause scalding!

■ **Season**
Rinse, butter and season vegetables after steaming.

■ **Thickened vegetables**
Steam the vegetables in perforated vessels and simply collect the stock in unperforated containers placed underneath.

■ **Asparagus**
Boil asparagus with a high bitterness in the asparagus stock in unperforated vessels.

■ **Gratinées**
Vegetables and filling side-dishes can be gratinéed in the 'Convection' programme at 230 °C – 250 °C for 2 – 5 minutes.

■ **Poaching of vegetables**
Please note that the cooking times for vegetables when poaching are longer than when steaming.

Information	Tabletop models			Floor models		
	6.10	**10.10**	**10.20**	**12.20**	**20.10**	**20.20**
	6 x GN 1/1	10 x GN 1/1	10 x GN 2/1 20 x GN 1/1	12 x GN 2/1 24 x GN 1/1	20 x GN 1/1	20 x GN 2/1 40 x GN 1/1
	OSC, OSP, OSG	OSC, OSP, OSG	OSC, OSP	OSC, OSP, OSG*	OSC, OSP	OSC, OSP, OSG*
Use unperforated vessel No need to stir, 1 parts noodles, min. 5 parts cold salted water	12 kg	20 kg	40 kg	48 kg	40 kg	80 kg
Use unperforated vessel 1 part rice, 1.5 to 2 parts cold water or stock, depending on the type of rice	12 kg	20 kg	40 kg	48 kg	40 kg	80 kg
Sliced, separated	15 – 18 kg	25 – 30 kg	50 – 60 kg	60 – 72 kg	50 – 60 kg	100 – 120 kg
	25 – 30 kg	90 – 100 kg	90 – 100 kg	100 – 120 kg	20 pieces 70 – 80 kg	180 – 200 kg
	25 – 30 kg	90 – 100 kg	90 – 100 kg	100 – 120 kg	90 – 100 kg	180 – 200 kg
Do not fill tray too tightly	Depending on the size of the tomatoes					
Before cooking, place in salted water for 15 minutes or sprinkle with fine salt	24 – 30 kg	45 – 50 kg	90 – 100 kg	100 – 120 kg	90 – 100 kg	180 – 200 kg
Place on greased trays Cover immediately after cooking	90 pieces	150 pieces	300 pieces	360 pieces	300 pieces	600 pieces
No need to pierce Soft after approx. 10 minutes Hard after approx. 15 minutes	360 pieces	600 pieces	1.200 pieces	1.440 pieces	1.200 pieces	2.400 pieces
	25 – 30 kg	90 – 100 kg	90 – 100 kg	100 – 120 kg	90 – 100 kg	180 – 200 kg
	6 trays	10 trays	10 trays (GN 2/1) 20 trays (GN 1/1)	12 trays (GN 2/1) 24 trays (GN 1/1)	20 trays	20 trays (GN 2/1) 40 trays (GN 1/1)
Steam vegetables before baking	6 trays	10 trays	10 trays (GN 2/1) 20 trays (GN 1/1)	12 trays (GN 2/1) 24 trays (GN 1/1)	20 trays	20 trays (GN 2/1) 40 trays (GN 1/1)

*OSG: For the sizes CONVOTHERM OSG 12.20 and CONVOTHERM OSG 20.20, please reduce the charge sizes with weights given in kg by approx. 10 % (shelf spacing 60 mm).

- **Poaching in vacuum sachets**
  Please note that the cooking times for poaching in vacuum sachets are longer than for steaming.

- **Regeneration of vegetables and filling side-dishes**
  Place cold foodstuffs on plates or platters and regenerate with the cooking programme 'Regeneration' at 135 °C for 5 minutes. For quick regeneration, quick-steam cold foodstuffs in covered GN vessels at 120 °C.

- **Dough balls**
  Allow balls of yeast, bread or pudding dough to rise at a temperature setting of 32° C

- **Cereals**
  Swell cereals gently for health food preparations

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Fish and crustaceans Pressure cooking		Cooking programme	Cooking chamber temperature	Cooking time	Core temperature	
Roasting	Trout Place Sole, whole	Convection	220 – 240°C	12 – 15 min		
	Salmon steak or salmon slices	Convection	210 – 230°C	6 – 12 min		
	Breaded fish fillet, frozen	Convection	210 – 230°C	12 – 16 min		
	Prawns	Convection	180 – 200°C	4 – 8 min		
Steaming	Lobster Crayfish	Steam	100°C	ca. 12 min		
Poaching	Mussels	Steam	96°C	10 – 12 min		
	Trout	Steam	72°C	12 – 15 min		
	Prawns	Steam	72 – 80°C	4 – 8 min		
	Salmon slices	Steam	65 – 72°C	4 – 8 min		
	Fish terrines	Steam	65 – 72°C	60 – 70 min	60 – 65°C	
	Fish dumplings/Fish balls Fish in cabbage leaf	Steam	72°C	8 – 12 min		
	Trout in vacuum sachet	Steam	65°C	18 – 24 min		
	Terrines, fancy foods in vacuum sachet	Steam	70°C	app. 2 hours	60 – 65°C	
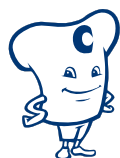
Mr.C recommends:

■ **Caution**
Always open the CONVOTHERM carefully. The escaping steam can cause scalding!

■ **Roasting with browning fat**
When roasting in the CONVOTHERM you achieve very good results with oils and fats with low smoking point.
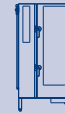
■ **Roasting on enamelled trays or coated/superpen trays**
When roasting you achieve very good results also on the under-side of the products using these trays.

■ **Roasting**
Do not use deep GN vessels as roasts otherwise do not brown uniformly. Place roasts on the shelf. This allows the pores of the roasts to close on all sides and you

Information	Tabletop models			Floor models		
	6.10 6 x GN 1/1 OSC, OSP, OSG	**10.10** 10 x GN 1/1 OSC, OSP, OSG	**10.20** 10 x GN 2/1 20 x GN 1/1 OSC, OSP	**12.20** 12 x GN 2/1 24 x GN 1/1 OSC, OSP, OSG*	**20.10** 20 x GN 1/1 OSC, OSP	**20.20** 20 x GN 2/1 40 x GN 1/1 OSC, OSP, OSG*
Use every 2nd shelf	12 – 15 pieces	20 – 30 pieces	40 – 60 pieces	48 – 72 pieces	40 – 60 pieces	80 – 120 pieces
Use every 2nd shelf	30 – 36 pieces	50 – 60 pieces	100 – 120 pieces	120 – 144 pieces	100 – 120 pieces	200 – 240 pieces
Use every 2nd shelf Use non-stick tray	18 – 24 pieces	30 – 40 pieces	60 – 80 pieces	72 – 96 pieces	60 – 80 pieces	120 – 160 pieces
Use every 2nd shelf	Depending on the size of the prawns					
Use every 2nd shelf	Depending on the size of the lobster or crayfish					
	Depending on the size of the mussels					
Place trout on tray with underside open	24 – 30 pieces	40 – 50 pieces	80 – 100 pieces	96 – 120 pieces	80 – 100 pieces	160 – 200 pieces
	Depending on the size of the prawns					
	60 – 72 pieces	100 – 120 pieces	200 – 240 pieces	240 – 288 pieces	200 – 240 pieces	400 – 480 pieces
Use every 2nd shelf	12 – 15 pieces	20 – 30 pieces	40 – 60 pieces	48 – 72 pieces	40 – 60 pieces	80 – 120 pieces
	Ca. 240 pieces	Ca. 400 pieces	Ca. 800 pieces	Ca. 960 pieces	Ca. 800 pieces	Ca. 1.600 pieces
	24 – 30 pieces	40 – 50 pieces	80 – 100 pieces	96 – 120 pieces	80 – 100 pieces	160 – 200 pieces
Use every 2nd shelf	12 – 15 pieces	20 – 30 pieces	40 – 60 pieces	48 – 72 pieces	40 – 60 pieces	80 – 120 pieces

*OSG: For the sizes CONVOTHERM OSG 12.20 and CONVOTHERM OSG 20.20, please reduce the charge sizes with weights given in kg by approx. 10 % (shelf spacing 60 mm).

obtain an even roasting result without having to turn the roasts.

■ **Sauces**
Use the stock produced to enhance the sauces. Place a tray under the shelves with the roasts. Put bones, mixed vegetables and herbs into the tray and top up gradually with water or stock.

■ **Trout au bleu**
Douse the trout with vinegar or wine.

■ **Banquet**
For banquets, chill the food after cooking and prepare on plates.

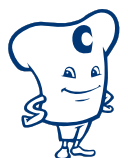| Meat and sausages Large roasts		Cooking programme	Cooking chamber temperature	Cooking time	Core temperature
Raosting	Neck of pork Roast pork Saddle of pork	Superheated steam	135 – 160 °C	80 – 90 min	approx. 75° C
	Veal knuckle Pork knuckle	Superheated steam	135 – 160°C	70 – 90 min	approx. 78° C
	Meat loaf, fresh roast 4 kg	Superheated steam 1. Steam 2. Convection	130 °C 1. 68 °C 2. 180 °C	70 – 90 min	65 – 68 °C 1. ap. 58° C 2. 68 °C
	Leg of lamb Roast lamb	Superheated steam	135 – 160 °C	60 – 70 min	approx. 62° C
	Mince balls	Convection	140 – 160 °C	70 – 80 min	approx. 80 – 85 °C
	Rolled veal Roast veal	Superheated steam	135 – 145 °C	80 – 100 min	approx. 80 °C
	Fillet of beef Beef in puff pastry	Convection Superheated steam	160 – 180 °C	20 – 25 min 35 – 40 min	50 – 55 °C
	Roast beef	Convection	135 – 160 °C	25 – 30 min	48 – 55°C
	Baked ham	1 Steam 2 Convection	1. ap. 78 °C 2. 180 °C		1. 60 °C 2. 65 °C
Braising	Stuffed cabbage Filled peppers	Superheated steam	130 – 150 °C	60 – 70 min	
	Roulade Braised beef	Superheated steam	130 – 145 °C	40 – 60 min 70 – 90 min	
Poaching	**Boiled ham**	Steam	approx. 78°C	per kg 70 min	65°C
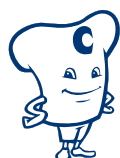
Mr.C recommends:

■ **Caution**
Always open the CONVOTHERM carefully. The escaping steam can cause scalding!

■ **Cooking chamber temperature**
Select a cooking chamber temperature lower than for traditional methods.

■ **Seasoning**
Rub the seasoning well into large roasts so that it is not flushed off.

■ **Core temperature measurement**
In general the best results are obtained with the multipoint sensor. The roasting losses rise significantly with every degree above the necessary core temperature.
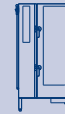
■ **Roasting losses**
The cooking programme 'Hot steam' minimises the roasting losses.

■ **Roasting**
Place the roasts on a shelf so that they cook evenly. Turning is not necessary. The meat can, of course, also be cooked in an unperforated vessel and the sauce prepared in the same vessel.

Information	Tabletop models			Floor models		
	6.10 6 x GN 1/1 OSC, OSP, OSG	**10.10** 10 x GN 1/1 OSC, OSP, OSG	**10.20** 10 x GN 2/1 20 x GN 1/1 OSC, OSP	**12.20** 12 x GN 2/1 24 x GN 1/1 OSC, OSP, OSG*	**20.10** 20 x GN 1/1 OSC, OSP	**20.20** 20 x GN 2/1 40 x GN 1/1 OSC, OSP, OSG*
	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Cut crackling in slices	18 pieces 12 pieces	30 pieces 20 pieces	60 pieces 40 pieces	72 pieces 48 pieces	60 pieces 40 pieces	120 pieces 80 pieces
Press meat firmly into tray to avoid holes Either hot steam 130° C or 2-stage cooking recipe	8 x 4 kg trays	12 x 4 kg t rays	18 x 4 kg trays	24 x 4 kg trays	24 x 4 kg trays	36 x 4 kg trays
	6 pieces 22 – 25 kg	10 pieces 35 – 40 kg	20 pieces 70 – 80 kg	24 pieces 88 – 100 kg	20 pieces 70 – 80 kg	40 pieces 140 – 150 kg
Form into a block or pack in tray form Cook on shelf	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Coat pastry lightly with egg and fry fillet slightly in advance. Please preheat.	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Coat lightly with mustard, cut top in slices	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
After steaming, cut crackling in slices 2-step cooking recipe	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Please preheat Unperforated vessel with or without stock	90 pieces	150 pieces	300 pieces	360 pieces	300 pieces	600 pieces
Unperforated vessel, douse with sauce after approx. 1/2 hour	90 pieces 22 – 25 kg	150 pieces 35 – 40 kg	300 pieces 70 – 80 kg	360 pieces 88 – 100 kg	300 pieces 70 – 80 kg	600 pieces 140 – 150 kg
Heating time depends on load	Depending on size					

*OSG: For the sizes CONVOTHERM OSG 12.20 and CONVOTHERM OSG 20.20, please reduce the charge sizes with weights given in kg by approx. 10 % (shelf spacing 60 mm).

■ **Braising**
Place the meat for braising in a deep vessel, and douse with the stock.

■ **Frying**
Time-consuming frying as with conventional methods is a thing of the past. The hot steam closes the pores immediately.

■ **Roasting in pastry**
Preheat the CONVOTHERM; this produces a very good quality for roasts wrapped in pastry shells.

■ **Crackling**
The crackling is very easy to cut if you first steam the roast for approx. 10 minutes and then cut and season the skin.

■ **Sauces**
You don't have to do without sauces and sauce bases. Place a tray under the shelves with the roasts. Put bones, mixed vegetables and herbs into the tray and top up gradually with water or stock.
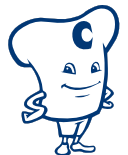
Practical tips

Meat and sausages Short roasts		Cooking programme	Cooking chamber temperature	Cooking time	Core temperature	
Grilling	Filet steak, beef 180 g	Convection	210 – 230 °C	6 – 15 min		
	Rump steak 180 – 200 g	Convection	230 – 250 °C	6 – 12 min		
	Veal steak 160 g	Convection	210 – 230 °C	8 – 10 min		
	Fillet of pork 80 g	Convection	210 – 230 °C	5 – 8 min		
	Liver slices	Convection	200 – 220 °C	4 – 6 min		
	Rissoles 150 g Cured rib of pork 160 g	Superheated steam	180 – 200 °C 200 – 220 °C	12 – 15 min		
	Lamb stew	Convection	180 – 210 °C	10 – 15 min		
	Meat skewer	Superheated steam	180 – 210 °C	15 – 20 min		
	Breaded chop or schnitzel Cordon bleu	Convection	180 – 210 °C	10 – 15 min		
	Turkey escalope 200 g	Convection	180 – 210 °C	12 – 16 min		
	Grilled sausages	Convection	180 – 210 °C	10 – 15 min		
Steaming / poaching	Sausage preserve (230g) Meat loaf preserve Boiled sausage	Steam Steam Steam	100 °C 50 °C/100 °C 80 °C	90 min 20 min/70 min	72 °C	
	Canned sausage 200g 400g	Steam	100 °C	65 min 90 min		
	White sausage Viennese sausage	Steam	Je nach Darm Ca. 78 °C	12 – 20 min 12 – 20 min		
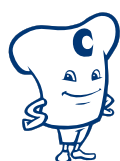
Mr.C recommends:

■ **Caution**
Always open the CONVOTHERM carefully. The escaping steam can cause scalding!

■ **Preheating**
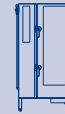Always preheat the CONVOTHERM for short roasts.

■ **Short roasting**
Place the short roasts on shelves or trays. Do not use deep unperforated vessels, if possible, as these can lead to uneven results.

■ **Seasoning**
Season the short roasts before applying the fat.

Information	Tabletop models			Floor models		
	6.10 6 x GN 1/1 OSC, OSP, OSG	**10.10** 10 x GN 1/1 OSC, OSP, OSG	**10.20** 10 x GN 2/1 20 x GN 1/1 OSC, OSP	**12.20** 12 x GN 2/1 24 x GN 1/1 OSC, OSP, OSG*	**20.10** 20 x GN 1/1 OSC, OSP	**20.20** 20 x GN 2/1 40 x GN 1/1 OSC, OSP, OSG*
Rare 6-8 min Medium 8-10 min Well done 10–15 min	90 pieces	150 pieces	300 pieces	360 pieces	300 pieces	600 pieces
Rare 6-8 min Medium 8-10min Well done 10–12min	48 pieces	80 pieces	160 pieces	192 pieces	160 pieces	320 pieces
	48 pieces	80 pieces	160 pieces	192 pieces	160 pieces	320 pieces
	96 pieces	160 pieces	320 pieces	384 pieces	320 pieces	640 pieces
Do not flour	48 pieces	80 pieces	160 pieces	192 pieces	160 pieces	320 pieces
Possible grease trays (depending on weight)	48 pieces	80 pieces	160 pieces	192 pieces	160 pieces	320 pieces
	48 pieces	80 pieces	160 pieces	192 pieces	160 pieces	320 pieces
	60 pieces	100 pieces	200 pieces	240 pieces	200 pieces	400 pieces
	48 pieces	80 pieces	160 pieces	192 pieces	160 pieces	320 pieces
	36 pieces	60 pieces	120 pieces	144 pieces	120 pieces	240 pieces
Place jars on corrugated regeneration tray, then allow to cool	150 pieces OSP only	210 pieces OSP only	Depending on size			
Net weight + 15 g, close lid, then allow to cool	Depending on size					
Heating time depends on charge size Temperature for white sausage depends on skin	Depending on product					

*OSG: For the sizes CONVOTHERM OSG 12.20 and CONVOTHERM OSG 20.20, please reduce the charge sizes with weights given in kg by approx. 10 % (shelf spacing 60 mm).
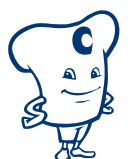
■ **Fat**
Always apply plenty of fat to short roasts. This helps achieve a better heat transmission.
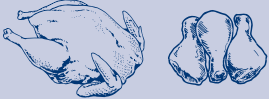
■ **Heat transmission**
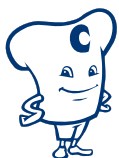Use enamelled or coated trays. They offer better heat transmission and provide a heat accumulator.

■ **Grilled effect**
If you wish to achieve a grilled effect, preheat the shelves

Game and poultry		Cooking programme	Cooking chamber temperature	Cooking time	Core temperature	
Roasting	Leg of wild boar approx. 2-2.5 kg	Superheated steam	135 –160 °C	100 – 120 min	approx. 65 °C	
	Leg of venison, without bone	Superheated steam	140 – 160 °C	70 – 80 min	60 – 68 °C	
	Duck	Superheated steam	170 –180 °C	50 – 65 min		
	Goose approx. 4.5 kg	Convection	120 °C	Ca. 3 – 3,5 Std.		
	Turkey approx. 3 – 4 kg	Superheated steam	130 – 140 °C	110 – 120 min	approx. 80 °C	
	Turkey breast	Superheated steam	135 – 150 °C	40 – 50 min	approx. 60 °C	
	Saddle of hare	Superheated steam	160 – 180 °C	15 – 20 min	60 – 65 °C	
Grilling/ Braising	Haunch of hare	Superheated steam	140 – 160 °C	45 – 50 min	approx. 68 °C	
Braising	Roast venison	Superheated steam	130 – 150 °C	70 – 90 min	55 – 60 °C	
Baking	Venison pasty	Convection	1. ap. 15 min 2. ap. 60 min	Ca. 75 min		
Grilling	Chicken	Convection	180 – 200 °C	35 – 40 min		
	Leg of chicken	Convection	180 – 210 °C	20 min		

Mr.C recommends:

- **Caution**
  Always open the CONVOTHERM carefully. The escaping steam can cause scalding!

- **Cooking chamber temperature**
  Select a cooking chamber temperature for large roasts lower than for traditional methods.

- **Heat transmission**
  Use enamelled or coated trays.

- **Core temperature measurement**
  In general the best results are obtained with the multipoint sensor. The roasting losses rise significantly with every degree above the necessary core temperature..

- **Roasting losses**
  The cooking programme 'Superheated steam' minimises the roasting losses.

- **Preheating**
  Always preheat the CONVOTHERM for short roasts.

Information	Tabletop models			Floor models		
	6.10	**10.10**	**10.20**	**12.20**	**20.10**	**20.20**
	6 x GN 1/1 OSC, OSP, OSG	10 x GN 1/1 OSC, OSP, OSG	10 x GN 2/1 20 x GN 1/1 OSC, OSP	12 x GN 2/1 24 x GN 1/1 OSC, OSP, OSG*	20 x GN 1/1 OSC, OSP	20 x GN 2/1 40 x GN 1/1 OSC, OSP, OSG*
	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Possibly lard or marinade	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Possibly fill with apples and onions	12 pieces	20 pieces	40 pieces	48 pieces	40 pieces	80 pieces
Douse occasionally	2 pieces	4 pieces	6 pieces	9 pieces	8 pieces	15 pieces
Possibly fill with mince and herbs	4 pieces	6 pieces	12 pieces	16 pieces	12 pieces	24 pieces
Possibly fill with mince and herbs	12 pieces	20 pieces	40 pieces	48 pieces	40 pieces	80 pieces
Possibly lard or marinade	12 pieces	20 pieces	40 pieces	48 pieces	40 pieces	80 pieces
Possibly lard or marinade in stock	24 pieces	40 pieces	80 pieces	96 pieces	80 pieces	160 pieces
Place roast in deep vessel and top up gradually with the stock	22 – 25 kg	35 – 40 kg	70 – 80 kg	88 – 100 kg	70 – 80 kg	140 – 150 kg
Be sure to put on hood 2-step cooking recipe	18 – 24 kg	35 – 40 kg	70 – 80 kg	72 – 100 kg	70 – 80 kg	140 – 150 kg
Special chicken grilling shelf with grease drip tray Rub in seasoning well	24 pieces OSG 18 pieces	36 pieces OSG 27 pieces	60 pieces	72 pieces OSG 60 pieces	60 pieces	120 pieces OSG 100 pieces
	48 pieces	80 pieces	160 pieces	176 pieces	160 pieces	320 pieces

*OSG: For the sizes CONVOTHERM OSG 12.20 and CONVOTHERM OSG 20.20, please reduce the charge sizes with weights given in kg by approx. 10 % (shelf spacing 60 mm).

■ **Seasoning**
Season the short roasts before applying the fat. Rub in the seasoning well on large roasts so that it is not washed off.
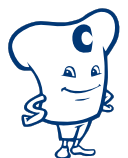
■ **Roasting**
Place the roasts on a shelf so that they cook evenly. Turning is not necessary.

■ **Braising**
Place the meat for braising in a deep vessel, and douse with the stock.

■ **Sauces**
You don't have to do without sauces and sauce bases. Place a tray under the shelves with the roasts. Put bones, mixed vegetables and herbs into the tray and top up gradually with water or stock.

Further tips can be found under Large - and Short roasts.

Bakeries and desserts		Cooking programme	Cooking chamber temperature	Cooking time	Core temperature	
Baking	**Tray cake**	Convection	160 – 170 °C	40 – 50 min		
	Biscuit base	Convection	1. 105 °C 2. 150 °C	10 min 15 min		
	Cheesecake	Convection	1. 105 °C 2. 160 °C 3. 80 °C	20 min 35 min 5 min		
	Plain cake Fruit cake	Convection	160 – 180 °C	50 – 60 min		
	Shortbread Short pastries Pretzels	Convection	170 – 190 °C	12 – 18 min		
	Apple strudel	Convection	170 – 190 °C	40 – 50 min		
	Wheat and rye bread	Superheated steam	170 – 190 °C	30 – 40 min		
	Bread rolls Puff pastries Pudding pastries	Superheated steam	160 – 185 °C	15 – 25 min		
	Croissants	Superheated steam	140 – 165 °C	12 – 15 min		
	Plaits	Superheated steam	150 – 160 °C	25 – 35 min		
	Bread rolls, frozen	Superheated steam	160 – 180 °C	6 – 12 min		
	Baguettes, frozen	Superheated steam	160 – 180 °C	6 – 12 min		
Poaching	**Cream caramel Creme Royal**	steam	85 °C	35 – 40 min		
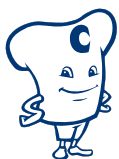
Mr.C recommends:

■ **Caution**
Always open the CONVOTHERM carefully.
The escaping steam can cause scalding!

■ **Preheating**
Preheat the CONVOTHERM for at least 10 – 15 minutes at a temperature of 20 – 30 °C above the baking temperature before baking.
Wait until the fan wheel has come to a standstill before loading the CONVOTHERM with foodstuffs in order to avoid heat losses.

Information	Tabletop models			Floor models		
	6.10	**10.10**	**10.20**	**12.20**	**20.10**	**20.20**
	6 x GN 1/1 OSC, OSP, OSG	10 x GN 1/1 OSC, OSP, OSG	10 x GN 2/1 20 x GN 1/1 OSC, OSP	12 x GN 2/1 24 x GN 1/1 OSC, OSP, OSG*	20 x GN 1/1 OSC, OSP	20 x GN 2/1 40 x GN 1/1 OSC, OSP, OSG*
Use every 2nd shelf	3 trays	5 trays	10 trays	12 trays	10 trays	20 trays
2-step cooking recipe	6 trays	10 trays	20 trays	24 trays	20 trays	40 trays
Use every 2nd shelf 3-step cooking recipe	3 tins	5 tins	10 tins	12 tins	10 tins	20 tins
Use every 2nd shelf	3 trays	5 trays	10 trays	12 trays	10 trays	20 trays
Number per tray according to size Do not fill trays too full	6 trays	10 trays	20 trays	24 trays	20 trays	40 trays
Use every 2nd shelf Number per tray according to size Do not fill trays too full	3 trays	5 trays	10 trays	12 trays	10 trays	20 trays
Use every 2nd shelf Number per tray according to size Do not fill trays too full	3 trays	5 trays	10 trays	12 trays	10 trays	20 trays
Number per tray according to size Do not fill trays too full	6 trays	10 trays	20 trays	24 trays	20 trays	40 trays
Number per tray according to size Do not fill trays too full	6 trays	10 trays	20 trays	24 trays	20 trays	40 trays
Use every 2nd shelf Number per tray according to size Do not fill trays too full	3 trays	5 trays	10 trays	12 trays	10 trays	20 trays
Number per tray according to size Do not fill trays too full	6 trays	10 trays	20 trays	24 trays	20 trays	40 trays
Number per tray according to size Do not fill trays too full	6 trays	10 trays	20 trays	24 trays	20 trays	40 trays
Use every 2nd shelf Use regenerating trays	90 pieces	150 pieces	300 pieces	360 pieces	300 pieces	600 pieces

* OSG: For the sizes CONVOTHERM OSG 12.20 and CONVOTHERM OSG 20.20, please reduce the charge sizes with weights given in kg by approx. 10 % (shelf spacing 60 mm).

■ **Cooking**
Use the cooking programme 'Steaming' with a temperature setting of 32° C to allow yeast, bread or pudding dough to rise.

■ **Baking**
Use the cooking programme 'Superheated steam' to give the products a glossy surface.

OSP/OSG
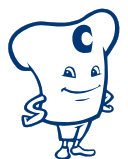
The following symbols are used for working in the CONVOTHERM cookbook:

- Record
- Copy recipe
- Insert step

- Save
- Delete recipe
- Append step

- New recipe
- Edit recipe
- Delete step

Working with Cooking Ideas

Meals that you wish to produce in one or more steps can be very easily prepared by working with cooking ideas.

Creating a cooking idea

The creation of a cooking idea allows one or more cooking programmes at random or one cooking programme with different setpoint settings to be selected and subsequently run automatically.

1. Enter the first cooking step: Press key ⊞ ⊞ ⊟ for 3 seconds → 01/01 appears at the top of the display for the first cooking step and at the bottom the time and temperature values.

2. Press key 🌡 → The cooking time is high-lighted on the display. Set the desired cooking chamber temperature with the dial or the keys ◁ and ▷.

3. Press key 🕐 or 🌡 → Set the desired cooking time or core temperature.

4. Repeat this procedure for the input of further steps.

5. Press key (Start/Stop) → The cooking idea starts. If the cooking idea has e.g. three steps, the display of the CONVOTHERM shows 01/03 at the top for the first of three cooking steps. At the bottom the time and temperature values of the current cooking step are displayed as normal.

6. At the end of a cooking step the CONVOTHERM switches automatically to the next cooking step (the display changes to 02/03).

7. At the end of the cooking time or when the core temperature is reached, the buzzer sounds and the cooking idea is finished.
Press key (Start/Stop) or open the door.

8. Press any cooking programme key to quit the cooking idea or start the cooking idea again with the key (Start/Stop).

Notes

- You can also integrate auxiliary functions, Delta-T and Cook & Hold into cooking ideas. For further details, see chapter 'Cooking with the CONVOTHERM'.

- The cooking idea can be quit at any time by briefly pressing one of the cooking programme keys. The inputs made are then lost.

- You can check the cooking idea before starting with the keys ◁ and ▷ Cooking programme (hold the key pressed for 3 seconds), cooking chamber temperature, cooking time and/or core temperature can be changed at each step. After checking the cooking idea with the keys ◁ and ▷, no further steps can be appended to the cooking idea.

Recording a cooking idea

In order to store all the settings necessary for a meal, start the recorder. This records cooking programme, temperature and time changes for up to 20 steps before you stop it again.

1. **To start the recorder,** press key ✏ → The selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Record' and confirm by pressing key ✏ again.

2. Confirm 'Yes' by pressing key ✏ → The recorder starts to record until it is stopped (max. 20 cooking steps).

3. For further details, see the operating instructions in chapter 'Cooking with the CONVOTHERM'.

4. **To stop the recorder,** press key ✏ → The selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Record' and confirm by pressing key ✏ again.

5. Select 'No' and confirm with key ✏.

Notes

■ You can press the key (Start Stop) even during the cooking process without cooking steps being lost or overwritten.

■ Add moisture is not recorded.

Saving a cooking idea in the cookbook

You can save the last cooking idea created or recorded in the cookbook.

1. Press key ✏ → The selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Save' and confirm by pressing key ✏ again.

2. To enter the recipe name, select letters with the dial and switch between input fields with the keys ◁ and ▷. When the recipe name has been written, confirm with the key ✏.

3. Select a memory location with the dial and confirm with the key ✏ .

4. The cooking idea is saved as a recipe in the cookbook.

Note

■ The dial can also be used to select an occupied memory location. When the key ✏ is pressed, the old recipe is overwritten with the new recipe.

Mr.C recommends:

■ Working with cooking ideas is particularly useful for cooking food through gently in the first step and browning it in the second step. This step-by-step cooking gives you, for example, a succulent and crisp coated roast. Use cooking ideas for coated roasts, pork knuckles, poultry, soufflés, for Delta-T, Cook & Hold, low-temperature cooking and in the patisserie.

■ Particularly successful meals can be saved in the cookbook. This enables you to produce these meals with the same quality every time.

■ Use cooking ideas to try out frequently used or difficult recipes until the result is perfect. This perfected cooking idea can now be saved as a recipe in the CONVOTHERM cookbook.

OSP/OSG
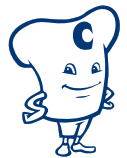
Working with the cookbook

The CONVOTHERM offers you the possibility of combining up to 20 cooking steps into a recipe. The recipe can be saved under a name in your cookbook and then called up and started at any time.

Saving of a recipe to the cookbook

1. Press key 🖉 → The selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'New recipe' and confirm by pressing key 🖉 again.

2. The cooking programme keys flash → 01/01 appears on the display. Select the desired cooking programme and set the time and temperature values. Confirm by pressing key 🖉.

3. The cooking programme keys flash → 02/02 appears on the display. Enter further cooking steps as described above. To terminate the input of new cooking steps, press key 🖉 with the cooking programme keys flashing.

4. To enter the recipe name, select letters with the dial and switch between input fields with the keys ◁ und ▷. Confirm the recipe name with the key 🖉.

5. Select a memory location with the dial and confirm with the key 🖉.

6. The recipe is saved in the cookbook.

Note

■ You can also integrate Delta-T, Cook & Hold and auxiliary functions into recipes. For further details, see chapter 'Cooking with the CONVOTHERM'.

■ Scroll back and forth to check or edit individual cooking steps with the keys ◁ and ▷.

■ The dial can also be used to select an occupied memory location. When the key 🖉 is pressed, the old recipe is overwritten with the new recipe.

Starting a recipe from the cookbook

1. Press key 📖 → The stored recipes appear on the display. Select the desired recipe with the dial.

2. Press key (Start Stop) → The CONVOTHERM performs the desired recipe. The cooking steps are performed automatically in succession. The recipe name, the cooking steps and at the bottom the time and temperature values appear on the display.

3. At the end of the cooking time or when the core temperature is reached, the buzzer sounds and the recipe is terminated. Press key (Start Stop) or open the door.

Note

■ When you have selected the desired recipe, you can check the individual cooking steps by pressing key 🐷.

■ The cooking chamber temperature and the cooking time or core temperature for a recipe can be changed at any time during the cooking process.

■ Changes made to a recipe during the cooking process can also be saved. Procedure, see 'Saving a cooking idea in the cookbook'.

■ You can start any recipe with the pre-set start time. Select the desired recipe. For further informations see section pre-set start time.

Mr.C recommends:

■ Use the possibility of saving recipes in the cookbook for the meals you regularly have prepared by trained personnel.

■ In order to be able to find a particular recipe in your cookbook quickly, you should sort the recipes in the cookbook alphabetically by recipe name.

OSP/OSG
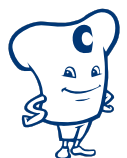
Editing of recipes in the cookbook

You can edit, copy or delete a recipe stored in the cookbook or edit individual cooking steps at any time.

General note

Press the key (📖) at any time to quit the recipe and return to the cookbook without saving the changes.

Copying a recipe

1. Press key (📖) → The stored recipes appear on the display. Select the desired recipe.

2. Press key (✏) → The selection possibilities appear on the display. Select 'Copy recipe' and confirm with key (✏).

3. For further details see 'Creating a recipe'.

Deleting a recipe

1. Press key (📖) → The stored recipes appear on the display. Select the desired recipe.

2. Press key (✏) → The selection possibilities appear on the display. Select 'Delete recipe' and confirm with key (✏).

3. The recipe is deleted. The memory location number of the deleted recipe is vacant again.

Editing a cooking step in a recipe

1. Press key (📖) → The stored recipes appear on the display. Select the desired recipe with the dial.

2. Press key (✏) → The selection possibilities appear on the display. With the dial or the keys ◁ and ▷, select 'Edit recipe'.

3. Select the cooking step to be edited with the keys ◁ and ▷, correct the cooking programme and/or values and confirm by pressing key (✏).

4. For further details see 'Creating a recipe'.

Inserting a cooking step into a recipe

1. Press key (📖) → The stored recipes appear on the display. Select the desired recipe and confirm with key (✏).

2. Select the cooking step in front of which a cooking step is to be inserted with the keys ◁ and ▷.

3. Press key (🐣) → The selection possibilities appear on the display. Select 'Insert step' and confirm by pressing key (✏).

4. The CONVOTHERM inserts a new cooking step at the selected position. All subsequent cooking steps are renumbered.
The new cooking step is selected and all the cooking programme keys flash.

5. For further details see 'Creating a recipe'.

Note

If a recipe already has twenty steps, no further cooking steps can be added.

Appending a cooking step to a recipe

1. Press key 🔲 → The stored recipes appear on the display. Select the desired recipe and confirm with key ✏.

2. Select the last cooking step of the recipe with the keys ◁ and ▷.

3. Press key 🔲 → The selection possibilities appear on the display. Select 'Append step' and confirm by pressing key ✏.

4. The CONVOTHERM inserts a new cooking step at the selected position.
   The new cooking step is selected and all the cooking programme keys flash.

5. For further details see 'Creating a recipe'.

Note

■ If a recipe already has twenty steps, no further cooking steps can be added.

Deleting a cooking step from a recipe

1. Press key 🔲 → The stored recipes appear on the display. Select the desired recipe and confirm with key ✏.

2. Select the cooking step to be deleted with the keys ◁ and ▷.

3. Press key 🔲 → The selection possibilities appear on the display. Select 'Delete step' and confirm by pressing key ✏.

3. The CONVOTHERM deletes the selected cooking step. All subsequent cooking steps are renumbered.

5. For further details see 'Creating a recipe'.

Note

■ If a recipe with only one cooking step or the last remaining step is deleted, all the cooking programme keys flash to prompt the input of a new cooking step.

Mr.C recommends:

■ Use editing of recipes, for example, when you change the ingredients of a recipe. The different ingredients may, for example, alter the time necessary for cooking a meal.

■ The editing of the recipes allows you to be flexible in your creativity at any time.

OSP/OSG
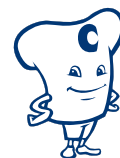
Working with the Pictogram Control (Option)

The CONVOTHERM offers you the possibility of assigning recipes stored in the cookbook to pictogram keys. The assigned recipe can be started at any time via the pictogram key.

Assigning a recipe to a pictogram key

1. Press key 📃 → The stored recipes appear on the display. Select the desired recipe with the dial.

2. Press the desired pictogram key for three seconds.

3. When the acoustic signal sounds, the recipe has been assigned to the selected pictogram key.

Note

■ If the desired pictogram key is already assigned the stored recipe can be overwritten. Select the desired recipe and press the pictogram key for five seconds.

  When the acoustic signal sounds, the recipe has been assigned to the selected pictogram key.

Starting a recipe with pictogram key

1. Press the pictogram key → The CONVOTHERM performs the selected recipe. The recipe name, the current cooking step and the number of cooking steps appear at the top of the display. The time and temperature values appear at the bottom as usual.

2. At the end of the cooking time or when the core temperatures is reached, the buzzer sounds and the recipe is terminated. Press key (Start/Stop) or open the door.

Mr.C recommends:

■ You can work easily and quickly using the pictogram keys as no settings have to be made.

■ The pictogram keys are particularly suitable for products which you prepare regularly, such as baking of pretzels, bread rolls and croissants. You can then have these produced in excellent quality by trained personnel.

■ By barring the control panel when working with the pictogram keys you also gain a higher production reliability because the personnel cannot manipulate settings.

■ If you assign the preheating programme to a pictogram key, you can preheat the CONVOTHERM quickly and easily for the production of meals.

OSC   OSP/OSG
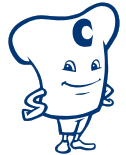
You have the possibility to set up the CONVOTHERM according to the needs of your kitchen.

Operating Instructions OSC

Time and date

1. Press key ⊗ → 'Red' or 'Set' appears on the display. Select 'Set' with the dial.

2. Scroll to '0' with key ▷ and select '0' or '1' with the dial.

3. Press key ⊗ → '00:00' or the set time now appears on the display. To enter the current time, switch between hours and minutes with the keys ◁ and ▷ and set the correct time with the dial.

4. Switch to the date input by pressing key ⊙.

5. To enter the current time, switch between day, month and year with the keys ◁ and ▷ and set the correct date with the dial. Confirm by pressing key ⊗.

Network address, temperature display, time format

1. In Standby mode (steamer switched off), press key ⊗ and hold. At the same time press ⊙ → The following selection possibilities appear on the display:

   'U1' Network address (1 – 99)
   'U2' Temperature display (°C oder F)
   'U3' Time format (12 oder 24).

   Select the U value to be changed with the dial.

2. Scroll to the value to be changed with the key ▷ and set the desired value with the dial.

3. Scroll back with key ◁ to save the value.

4. Repeat the procedure to change other values.

5. Press key ⊗ → The settings carried out are confirmed.

Operating Instructions OSP und OSG

1. Press key ⊗ → The selection possibilities appear on the display. With the dial or keys ◁ and ▷, select 'Set up' 🖳 and confirm by pressing the key ⊗.

2. Confirm 'Yes' with the key ⊗ → The following selection possibilities appear on the display:

   ♫ Signal tone

   ◀ Volume

   🕐 Time

   1️⃣ Date

   ²₄⁄₂₅₀ Cookbook index (alphabetically or by memory location numbers)

   Auto/Memo Default settings or memo settings

   °C/F Temperature display (°C or F)

   🖧 Network address

   🌍 Language

   £¥ż/Çñ@/?$# Special character set.

The various setting possibilities are described in details below.

Note

You can quit the Mr.C selection menu again at any time by pressing the key (Start Stop).

Signal tone

The choice of signal tone is made starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Signal tone' and confirm by pressing the key 🙂. → A list of the available signal tones appears on the display.

2. Switch between the displayed tones with the dial to select the desired signal tone. → If you remain on a particular tone, it will be played. Confirm by pressing the key 🙂.

Volume

The setting of the volume is carried out starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Volume' and confirm by pressing the key 🙂. → A choice of volumes appears on the display and the tone sounds. Select the desired volume with the dial and confirm by pressing the key 🙂.

Mr.C recommends:

Give consideration to the noise level in your kitchen during meal production when setting the volume.

Time

The setting of the time is carried out starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Time' and confirm by pressing the key 🙂. → A choice of the possible time formats appears on the display. Select the desired format with the dial.

2. To enter the current time, switch between hours and minutes with the keys ◁ and ▷ and set the correct time with the dial. Confirm by pressing key 🙂.

Date

The setting of the date is carried out starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Date' and confirm by pressing the key 🙂. → A choice of the possible date formats appears on the display. Select the desired format with the dial.

2. To enter the current date, switch between day, month and year with the keys ◁ and ▷ and set the correct date with the dial. Confirm by pressing key 🙂.

OSP/OSG

Cookbook index

The alphabetical sorting of the cooking recipes in the cookbook or the sorting by memory location numbers is carried out starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Cookbook index' and confirm by pressing the key ⊙.

2. Confirm 'Yes' with the key ⊙ → Sorting is set to alphabetical.

Note

To work with memory location numbers, select 'No' in the selection menu 'Cookbook index'. The CONVOTHERM now uses memory location numbers.
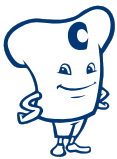
Mr.C recommends:

In order to be able to find a particular cooking recipe in your cookbook quickly without having to remember the memory location number, the cooking recipes should be sorted alphabetically by recipe name.

Default settings or memo settings

Here you can select whether the default settings or the memo settings (i.e. the values last used) for cooking time and cooking chamber temperature should appear on the display when a cooking programme is selected.

Furthermore you can adapt the default settings set at the factory (see table) to meet your requirements.

The choice of default settings or memo settings is made starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'default settings' and confirm by pressing the key ⊙.

2. Confirm 'Yes' with the key ⊙ → A selection list of the set default settings appears on the display. Select the default settings to be changed with the dial.

3. Scroll to the numeric value with the key ▷ and set the desired default setting with the dial.

4. Scroll back with key ◁ to save the new value.

5. Repeat the procedure to change further numeric values.

6. Press key ⊙ → The settings are confirmed.

Note

To work with memo settings, select 'No' in selection menu 'default settings'. The CONVOTHERM now uses the memo values.

Mr.C recommends:

■ When you work mainly with trained personnel, working with default settings reduces the number of operating errors. Every cooking programme selected is based on values input by you.

■ Memo settings are particularly suitable when you regularly have to cook several batches of the same meal in succession. The input of time and temperature values is then eliminated and the cooking programme can be started immediately.
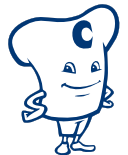
Cooking programme	Oven temperature	Core temperature	Cooking time
⊙	100 °C	70 °C	25 min
⊙	150 °C	70 °C	70 min
⊙	170 °C	70 °C	30 min
⊙	135 °C	70 °C	5 min

Temperature display

The choice of temperature display °C or F is made starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Temperature in °C' and confirm by pressing the key ⊙.

2. Confirm 'Yes' with the key ⊙ → The temperature display is set to °C.

Note

To work with the temperature display F, select 'No' in the selection menu 'Temperature in °C'.
The CONVOTHERM now uses the temperature display F.

Network address

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

The setting of the network address is carried out starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Network address' and confirm by pressing the key ⊙ → The currently set network address appears on the display. Select the desired network address (1 – 99) with the dial and confirm by pressing the key ⊙.

Note

Ensure that a different network address is assigned to each of your appliances.

Language

The choice of language is made starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Language' and confirm by pressing the key ⊙. → A choice of the possible languages appears on the display.

2. Select the desired language with the dial and confirm by pressing the key ⊙.

Mr.C recommends:

Select your national language or the language spoken by your personnel.

Special character set*

The choice of special character set is made starting from the menu 'Set up'.

1. With the dial or the keys ◁ and ▷, select 'Special character set' and confirm by pressing the key ⊙ → A choice of possible special character sets appears on the display. Select the desired special character set with the dial and confirm by pressing the key ⊙.

Note: Set up marked with an asterisk (*) may possibly not be included in your CONVOTHERM in certain countries.

OSC

OSP

At the start of work:
Empty and flush the steam generator

Daily flushing of the steam generator of your CONVOTHERM prolongs the service life of the steam generator heater elements and prevents malfunctions.

Operating Instructions OSC

The steam generator must be drained and flushed manually **before the start of work every day** with the **CONVOTHERM switched off.**

1. Open the water inlet.

2. Open the cap on the rear panel of the cooking chamber by 2 to 3 turns.

3. When the pressure of the draining water decreases, remove the cap completely.

4. Spray short water jets (2 to 4 seconds) into the drain opening several times using the hand shower.

5. Switch on the CONVOTHERM. Fresh water flows through the steam generator.

6. Leave the CONVOTHERM switched on until the water flowing through the generator is clear.

7. While the water is running, fit the cap again and screw on finger tight

8. The steam generator is filled again automatically.

Caution when opening the cap!
Risk of scalding!

Operating Instructions OSP

We recommend that the automatic steam generator flushing cycle be performed every day immediately after switching on!

1. Switch on the CONVOTHERM.

2. The message 'Flush steam generator?' 'Yes/No' appears on the display.

3. The selection is already set to 'Yes'. Press the key (Start/Stop) to start the steam generator flushing.

4. If steam generator flushing is not wanted, select 'No' with the selector switch and confirm with key (Start/Stop). The steam generator flushing cycle is then automatically terminated and the CONVOTHERM is ready for the input of a cooking programme. In this case, flushing of the steam generator **must** be carried out later!

5. If the selection is not set to 'No' within 10 seconds, steam generator flushing is started automatically.

6. The steam generator is drained, flushed and then refilled. This process can take up to 5 minutes, depending on the size of the CONVOTHERM. The CONVOTHERM is then ready for operation.

For inspection, the steam generator can also be drained and flushed manually via the steam generator drain plug as with the CONVOTHERM OSC.

Operating Instructions OSG

No flushing is necessary with the CONVOTHERM OSG.

OSC   OSP

At the end of work:
Cleaning of the cooking chamber

Instructions for OSC

1. Allow the cooking chamber to cool down.

2. Heat up to 70 °C in the cooking programme 'Convection'.

3. Spray the cooking chamber incl. shelves, trays, etc. with original CONVOTHERM cooking chamber cleaner. Close the door and allow to work for 10 minutes.

4. Operate for 10 minutes with automatic steaming (100 °C).

5. Switch off the CONVOTHERM.

6. Rinse out the cooking chamber, accessories and behind the air intake plate thoroughly with the hand shower, and spray a few water jets into the drain opening

7. Spray approx. 20 ml of CONVOClean forte into the steam measuring opening (finger-sized opening hear the cooking chamber light) every week and rinse out with the hand shower.

8. Repeat the procedure in the event of severe soiling.

9. After use or cleaning, do not close the cooking chamber door completely.

Instructions for OSP

The CONVOTHERM OSP is equipped with an **automatic cleaning programme "clean"**.

1. Open the cookbook (📖), select clean programme (No. 250) with the dial and start the programme with the key (Start Stop).

2. After the first signal, spray the cooking chamber, cooking chamber drain, shelves, trays, etc. with original CONVOTHERM cooking chamber cleaner. Close the door and allow to work. The cleaning programme starts again automatically. (Do not press the key (Start Stop) again!)

3. After the second signal, switch off the CONVOTHERM.

4. Rinse out the cooking chamber, accessories and behind the air intake plate thoroughly with the hand shower.

5. Clean the demoisturising valve: Remove any food residues from the drain opening in the bottom. Remove the screen insert. Spray original CONVOTHERM cleaner into the pipe insert and allow to work. Rinse out thoroughly with the hand shower. Check the free movement of the valve rod by moving up and down.

6. Spray approx. 20 ml of CONVOClean forte into the steam measuring opening (finger-sized opening near the cooking chamber light) every week and rinse out with the hand shower.

7. Repeat the cleaning procedure in the event of severe soiling.

8. After use or cleaning, do not close the cooking chamber door completely.

Spray with cooking chamber cleaner

Clean the steam measuring opening

Rinse out the cooking chamber

OSG · OSC/OSP/OSG

At the end of work:
Cleaning of the cooking chamber

Instructions for OSG

1. Allow the cooking chamber to cool down.

2. Heat up to 60°C in the cooking programme 'Convection'.

3. Spray the cooking chamber incl. shelves, trays, etc., behind the air intake plate and in the steam measuring opening in the top of the cooking chamber with original CONVOTHERM cooking chamber cleaner. Close the door and allow to work for 10 minutes.

4. Rinse out the residues of cleaning behind the air intake plate thoroughly using the hand shower.

5. Operate for 10 minutes with automatic steaming (100°C).

6. Switch off the CONVOTHERM. Rinse the cooking chamber and accessories thoroughly with the hand shower, and spray a few water jets into the drain opening and steam measuring opening.

7. Repeat the procedure in the event of severe soiling.

8. After use or cleaning, do not close the cooking chamber door completely.

Further instructions for cleaning

■ **Use only original CONVOTHERM cleaning agent CONVOClean or CONVOClean forte** (do not use aggressive or highly alkaline cleaning or scouring agents). Damage caused by incorrect use is not covered by the guarantee! **Please be sure to observe the safety instructions on the labels and safety data sheets of the cleaning agents! Please make use of the supplied protective clothing!**

■ Depending on the degree of soiling, the **fan compartment** behind the air intake plate must be cleaned. Release the quick fasteners of the air intake plate and swing the plate into the cooking chamber. After cleaning, close the intake plate again and secure with the quick fasteners.

■ Regular cleaning of the **plug-in hygiene seal** prolongs its service life. In the event of severe soiling or greasiness, the seal can be removed and cleaned without the use of tools. Allow the seal to cool down before removing. Use only mild, odourless detergents for cleaning (do not use scouring agents or cleaning methods which attack the surface). You can install the dry seal again without the use of tools, starting at the corners.
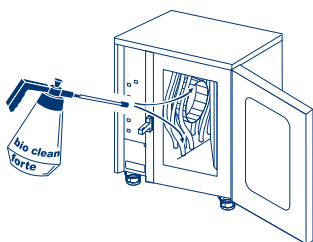
Spray with cooking chamber cleaner
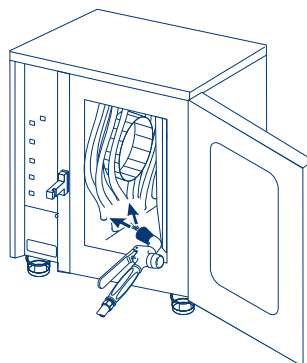
Rinse behind the air intake plate
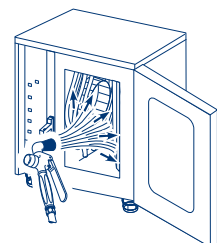
Rinse out the cooking chamber

Remedying Faults

The following table helps you in the event of faults or malfunctions during the operation of your CONVOTHERM. It shows possible causes and their remedies.

The CONVOTHERM signals possible faults on the display with an error message, e.g. E 01. On the CONVOTHERM OSP / OSG, the fault is also displayed in plain text.

Fault	Message on display (OSP/OSG)	Possible cause	Remedy
E 01	Low water level	Water supply closed	Open water supply
		Steam generator drain plug leaking	Screw in drain plug finger-tight
		Solenoid valve dirt screen soiled	Remove and clean screen
		Solenoid valve defective	Call Service
E 02	EL-temp. too high	Connection box ventilation defective, air supply blocked	Allow steamer to cool down or continue cooking with a lower cooking chamber temperature. Call Service
E 03	Fan fault	Motor temperature monitor has tripped, external fuse has blown	Call Service
		Fan motor defective	Call Service
E 04	EL-fan fault	Auxiliary fan defective	Call Service
E 05	Gas fault	Gas supply interrupted	Open gas supply
E 11/E 21	Oven overtemp/ Oven probe error	Oven overheating	Call Service
		Oven sensor defective	Call Service
E 13/E 23	SG overtemp/ SG probe error	Steam generator sensor defective	Call Service
E 15/E 25	Condenser overtemp / Con. probe error	Water supply closed	Open water supply
		Condenser overheating due to connection to hot water supply	Connect steamer to a cold water supply and switch on again
		Solenoid valve dirt screen soiled	Remove and clean screen
		Solenoid valve defective	Call Service
		Condenser sensor defective	Call Service
E 22	CTC error	KTM sensor defective	Select cooking programmes with time, Call Service
E 24	Bypass probe error	Bypass sensor defective	Call Service
E 26	SG probe error	STB sensor in steam generator defective	Call Service
E 27	SG overtemp.	Steam generator soiled	Flush steam generator
E 33	SG heat error	Steam generator heater defective	Call Service
E 34	SG pump error	Steam generator pump defective	Call Service
E 80/E 95/E 96	ID error/Software error/ Connection broken	Controller defective	Call Service

In the following table, other irregularities during operation are described which are not signalled with an error message.

Fault	Possible cause	Remedy
Uneven browning	Air intake plate not correctly closed	Close air intake plate correctly
	Cooking chamber temperature set too high	Set temperature lower and extend cooking time
	Not preheated	Preheat, see instructions 'Preheating'
The display is dark and does not react to switching on	Mains lead not connected, external fuse has blown	Call Service
No cooking chamber light	Cooking chamber light defective	Call Service
Water jet from the exhaust air opening when door is closed	Steam measuring cable soiled	Clean steam measuring cable: see chapter "Cleaning and servicing"
	Steamer drain clogged	Clean drain
During operation, water sprays from the steam generator into the cooking chamber	Steam generator has not been flushed for too long (OSC)	Flush steam generator thoroughly, see chapter "Cleaning and servicing"
	Automatic steam generator flushing not performed for too long (OSP)	Trigger automatic flushing or flush steam generator thoroughly
Pools of water in the cooking chamber	Drain is clogged	Flush condenser and steamer drain, inspect and clean drain system on site
Clouds of steam from the exhaust air opening on the top of the steamer	Demoisturising valve in drain of cooking chamber jammed (OSP)	Clean and flush (move back and forth)

If the fault cannot be remedied using the tips in the list, please call your local Service.

Emergency Operation

In order that you can continue to work with your CONVOTHERM even in the case of a fault that cannot be remedied at short notice, the control board has an 'Emergency operation'.

This allows you limited use of the steamer, despite the error message. Nevertheless, be sure to contact your local Service!

Please note

■ The cooking times can be slightly longer than under normal circumstances.

■ Pay particular attention to the cooking process and the level of cooking of your product.

Operating Instructions

The steamer has a fault or malfunction:
  – The buzzer sounds.
  – An error number, e.g. E 01, is shown.

1. Press key (Start/Stop) (thereby acknowledging the fault).

   The cooking programmes, that can now be selected, are indicated by flashing. Further operation is as normal:

2. Press the appropriate key to select a cooking programme (the barred programmes do not react to the pressing of the keys).

3. Set the operating data (as described for the respective programmes). Depending on the fault, only a limited operation may be possible (e.g. in the range of temperatures).

4. Press key (Start/Stop) to start.

5. At the end of the cooking time, press key (Start/Stop) .

6. After the fault has been remedied, the steamer switches automatically back to normal operation
   – The error number is no longer displayed,
   – The back-lighting/function display of the programme keys no longer flashes,
   – The keys react as normal when pressed.

Operation is still possible in the case of the following faults:

Fault	Message on display	OSG	OSP/ OSC[1]	Steaming[2]	Superheated steam	Convection	Regene- ration	Cook & Hold	Delta T
E 01	Low water level	X	X	–	–	up to 180 °C	–	X	X
E 02	EL-temp. to high	X	X	X	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C
E 03	Fan fault	–	X	up to 100 °C	–	–	–	–	–
E 04	EL-fan fault	–	X	X	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C
E 05	Gas fault	X	–	X	X	X	X	X	X
E 15	Condenser overtemp.	X	X	–	–	up to 180 °C	–	X	X
E 21	Oven probe error	–	X	only 100 °C	–	–	–	–	–
E 22	CTC error	X	X	X	X	X	X	X	X
E 23	SG-probe error	X	X	X	X	X	X	X	X
E 24	Bypass probe error	–	X	up to 99 °C	–	X	–	X	X
E 25	Con. Probe error	–	X	X[3]	up to 180 °C[3]	up to 180 °C[3]	up to 180 °C[3]	X[3]	X[3]
E 26	SG probe error	–	X	X	X	X	X	X	X
E 23 & E 26[4]	SG probe error[4]	–	X	X[4]	X[4]	X[4]	–	X[4]	X[4]
E 33	SG heat error	–	X	X	X	X	X	X	X
E 34	SG pump error	–	X	X	X	X	X	X	X
E 81	Prog.-memory-error	X	X	X	X	X	X	X	X
E 83	Algo.-error	X	X	X	X	X	X	X	X
E 89	I2C-error	X	X	X	X	X	X	X	X

X Operation possible
– No operation possible

1) On the CONVOTHERM OSC, only the cooking programmes steaming, Superheated steam and Convection are available
2) Cooking time is increased significantly, food on the upper shelves is finished first
3) Water injection into the condenser is activated the whole time (high water consumption)
4) Faults E23 and E26 simultaneously, steam generator is not preheated

All your heart desires: We offer you a wide range of useful accessories for your CONVOTHERM.

Oven stands

The perfectly matched oven stands are ideal for the secure installation of the CONVOTHERM tabletop models. Several versions are available: Open, closed on three sides, closed on all sides with sash doors, each with 10 or 20 pairs of runners. Mobile subframes are also available, on request.

Stacking kit

Flexibility in a minimum of space: The stacking kit allows two tabletop models to be stacked securely above one another.

GN containers and grids

Sturdy stainless steel containers and grids in all standard GN sizes.

Corrugated regeneration shelf

The regenerated, portioned plates can no longer slip off. In the CONVOTHERM OSP 10.10 you can regenerate up to 40 plates with a diameter of 25.6 cm at the same time

Plated banqueting system for tabletop models

Up to 32 plates with a diameter of up to 32 cm can be easily loaded and regenerated in the CONVOTHERM OSP 10.10.

Plated banqueting trolley for floor models

Simple regeneration of up to 114 plates (in the CONVOTHERM OSP 20.20) with a diameter of up to 32 cm is the basis for the success of your banquet.

Thermal blankets

Important for the banquet: The plates stay at serving temperature for up to 20 minutes under the CONVOTHERM thermal blankets.
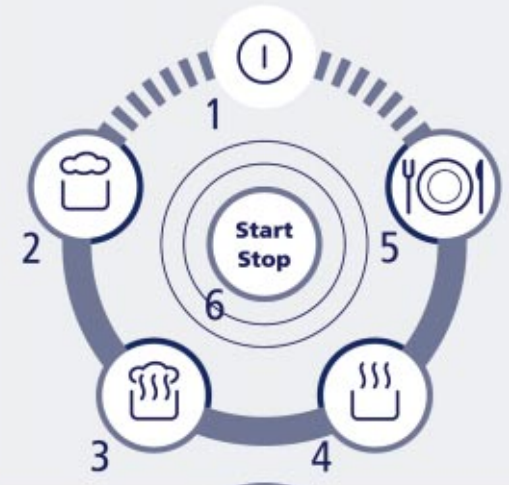
PC-Control

A software programme which couldn't be more user friendly: CONVOTHERM PC-Control. Programming, starting (also with timer), monitoring, locking individual functions can all be done from a Window based PC. Central control of up to 62 combi steamers.

PC-HACCP

PC HACCP stores all relevant data in written and graphic form after each cooking process whether it is used on its own or in conjunction with PC-Control software. Central control and documentation of several combis as stipulated by health & safety regulations is also possible.

For further information on the topics plated banqueting system and PC-Control / PC-HACCP, please ask for our detailed special brochures!

CONVOTHERM

1

2   3   4   5

Start
Stop

6

7   8   9

10   12   13   14   15   16

17   **75°C**   **0:19**

18   19   20

21   22

23

24

25, 26   CLOSED SYSTEM

Valuable information and practical tips on the use of the CONVOTHERM combi steamers in your kitchen

CONVOTHERM OSC 6.10
CONVOTHERM OSP 6.10
CONVOTHERM OSG 6.10

CONVOTHERM OSC 10.10
CONVOTHERM OSP 10.10
CONVOTHERM OSG 10.10

CONVOTHERM OSC 10.20
CONVOTHERM OSP 10.20

CONVOTHERM OSC 12.20
CONVOTHERM OSP 12.20
CONVOTHERM OSG 12.20

CONVOTHERM OSC 20.10
CONVOTHERM OSP 20.10

CONVOTHERM OSC 20.20
CONVOTHERM OSP 20.20
CONVOTHERM OSG 20.20

The combi steamer with the worldwide unique CLOSED SYSTEM

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