

Technical data sheet for CONVOTHERM OES 20.20

General features:

- Advanced Closed System (for detailed information, see reverse)
- Sturdy model in stainless steel
- Height-adjustable feet 230 - 250 mm
- Anti-wear door contact switch
- Oven has rounded corners
- Pivoting removable suction plate
- Hygienic plug-in gasket for day-to-day cleaning, easy to remove
- Self-emptying condensate drip tray
- Oven light with shock-resistant glass cover
- Permanent self-diagnosis for error recognition
- System with full-text error description
- Emergency programme mode: appliance operates with limited functionality even when technical defects arise
- Detailed documentation, spare parts lists, circuit diagrams in appliance
- Injector version
- incl. trolley (easy course roll Ø 125 mm)

Standard features:

- Disappearing door
- Butterfly valve: less steam escapes when oven door is opened
- Hand shower with continuously variable setting
- Door rotary lever lock with raised position, supplementary function and safety function
- Fan with auto-reverse
- Seamlessly welded high-shine oven chamber
- Lengthwise shelf (2/1 GN)
- Double glass door with integrated lock position and self-emptying condensate drip tray
- Module-based processor control with plain text display and module auto-control
- Crisp & Tasty (demoisturising in closed system with several levels)
- Auxiliary timer
- Easy to operate with menus/icons
- Bright graphic display
- Digital dial makes it easy to set temperature, time and core temperature
- Pre-set start time in real-time mode
- Programme in 250 recipes of up to 20 steps each
- CONVOTHERM Cookbook with pre-programmed recipes
- Cook & Hold and Delta-T cooking
- RS 232 interface
- Can be connected up to energy optimisation unit
- Programme protection (prevents programmes in progress from being interrupted through energy optimisation unit)
- Save all settings and recipes in additional memory module (identity module)

Optional features:

- CONVOClean system (automatic cleaning programme)
- Press&Go (symbol)
- Multi-point core temperature sensor
- PC-HACCP software for fully automated documentation and archiving of cooking processes
- PC-Control software manages up to 31 CONVOTHERM combi steamers
- RS 232, RS 485 and USB communication modules to network up to 31 CONVOTHERM combi steamers
- RS 232, RS 485 and USB communication modules plus Ethernet to network up to 31 CONVOTHERM combi steamers and for Internet connection
- Version for ships, version for prisons
- Special voltage levels
- Baking area 600x400
- Reduced fan speed for cooking sensitive products (programmable)
- Reduced heat output for operating at peak periods (programmable)



Cooking programmes

Steaming at 30°C-120°C



- For steaming, stewing and poaching.

Superheated steam 100°C-250°C



- For roasting and baking.

Convection 30°C-250°C



- For grilling, quick roasting, baking, toasting and gratinating.

Regeneration 120°-160°C



- For fast heating of prepared dishes ready to be arranged on the plate or platter.

Accessories

- Plated banqueting system
- Thermal cover
- Chicken set
- Baking sheets
- Pre-heat bridge
- CONVOClean new (oven cleaner, non-hazardous, kind to the environment)
- CONVOClean forte (oven cleaner)
- CONVOCare (nozzle cleaner)
- CONVOCaI (decalcifier)
- CONVOCaI forte (decalcifier)

