



My CONVOTHERM mini for:

- Catering and Hotels
- Full service and quick service restaurants
- Butchers, bakers, snack bars
- Caterers
- School and nursery meals
- Home delivery service and takeaways
- Store concessions, forecourts
- Food retailing, cash&carry
- Promotional stands and kiosks

Technical Details

Dimensions (W x D x H)	515 x 599 x 627 mm
Weight	45 kg
Connected wattage	1P+N+E 230V 3kW 13.1A 3P+N+E 400V 5.7kW 11.8A
Shelves	6 x 2/3 GN 20 mm deep 6 x 2/3 GN 40 mm deep 4 x 2/3 GN 65 mm deep
Number of plates	4 (dia. 28 cm)

Connection to the water supply required

FOR CHEFS, THE QUALITY OF THE FOOD IS THE MOST IMPORTANT FACTOR

CONVOTHERM stands for technology tailored to your everyday needs and a close relationship with our customers.

• **Service:**
We're always there for you: our service network provides rapid assistance at your location (even at weekends) and over the phone and offers a reliable spare parts delivery service.

Australia call free 1800 023 953
New Zealand call free 0800 MOFFAT (663328)

- **Training / Person-to-person:**
Whether individually or in groups, at our test kitchen facilities or in your own kitchen: our skilled chefs will familiarise you with everything you need to know about your combi steamer.
- **NEW: the CONVOTHERM Chef's email:**
mrc@moffat.com.au



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mini space — maxi power
mini OES 6.06

Combi Steamer with State-of-the-Art Technology



The world of the **CONVOTHERM mini** mini space — maxi power

The new **CONVOTHERM mini**. Your Team Player for freshness.
CONVOTHERM mini is a round-the-clock "**mini FRESHNESS CONCEPT**".
Guarantees on-demand freshness for quality and turnover at any time.
A small class all-rounder for everyday kitchen applications!



Snack bar / Front cooking

mini Freshness Concept everywhere for:

- Fresh food is sold by the portion
- Ease of use
- Guaranteed food quality and reduced wastage
- A clean working environment

👉 Load 👉 One press of a button 👉 Take out
👉 Perfectly cooked!

Press&Go

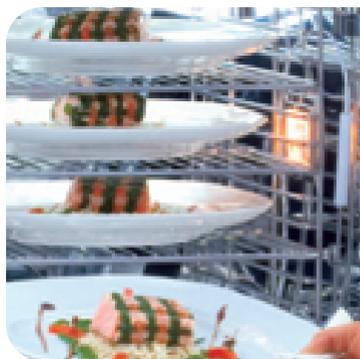


Takeaway

mini Freshness Concept to take home

Takeaway, portion catering or delivery service for:

- Increased sales
- Optimisation of product use
- Customer loyalty
- Tapping new markets
- Production equalisation (seasonal business)
- Regeneration of individual portions



Small Batch / A la carte

Perfect individual portions or small batch cooking. The same high quality you find in a large unit.

- "A la minute" cooking
- Regeneration to perfection
- Cooking small quantities on demand
- **ACS** – controls moisture levels automatically to match product's needs

"I want everything..."

... in the smallest of spaces."

You only have to work with the **CONVOTHERM mini** once to recognise its uniqueness.

- **ACS** (Advanced Closed System) with **Crisp&Tasty**
- **Press&Go** – Perfect results at the touch of a button
- Multi-level steam reduction for a clean kitchen environment
- 230 V/400 V Power Connection can be selected on site
- Core temperature sensor (multi-point)
- Stacking kit – for the practical stacking of two **minis** on top of one another
- Flexible wall bracket
- Hand shower add-on kit with variable settings
- Software PC-HACCP and PC-Control
- Easy to install



left-hand door
(optional)

right-hand door

CONVOTHERM[®]

Highlights

mini space — maxi power

Your benefits:

- Fits everywhere – tiny floor surface **0.31m²**
- Fits everything in – enormous number of options
- Flexible – can do everything a big one can

Your benefits:

- Simple, self-explanatory operation
- You control the result which always remains constant



Advanced **C**losed System
with **Crisp&Tasty**

Unique technology, economical
and quality assured!

Your benefits:

- Best possible quality with minimum waste
- Savings on daily costs such as energy and water
- Oven moisture levels automatically regulated to the product's needs

MOFFAT[®]

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