

UNBELIEVEABLE!  
COOKING WITHOUT DETOURS

easy  
TOUCH

DIRECT TO YOUR GOAL

- Easy to operate
- Large self-explanatory symbols
- Intelligent pre-heating
- **Crisp&Tasty** – Outside crispy and inside tender
- **ACS** – oxygen-reduced bio-cooking
- **Press&Go** – Now uses photos of your product

 **CONVOTHERM**

+3 - Highlights



### Press&Go

- Large self-explanatory symbols
- Perfect and constant results



### + Crisp&Tasty



### ACS – Advanced Closed System

- More quality: The natural flavour and colour of the product is preserved
- More reliability: moisture is regulated automatically
- More cost control: optimum usage of water and electricity



Open the door...

...and push backwards along the side

### Disappearing door

- More space in small kitchens
- More freedom of movement
- Effortless handling



Press  
&Go



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Only available at CONVOTHERM Combi Steamers with

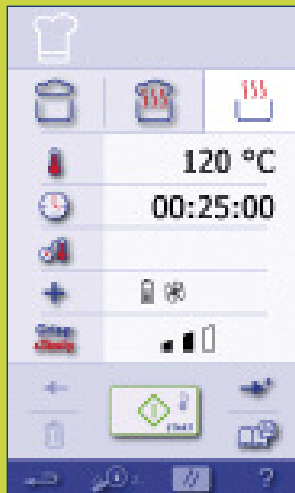
easyTOUCH

+3-Highlights

31 various models



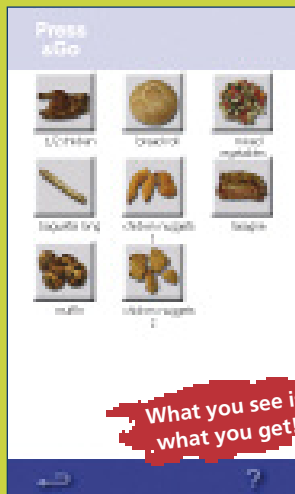
easy  
TOUCH



Cooking



Simple, fast inputs



What you see is what you get!

Press&Go – Now uses photos of your product



Administration and compilation of recipes

## easy Money

- No spoiled production due to operator error
- Minimal user training required
- Approx. 15% more products in a full load
- Economy through mixed loading

## easy Cooking

- Simple touch control delivers perfect results
- **Crisp&Tasty** – crisp on the outside, tasty on the inside
- Real natural taste and intense colours
- Gentle bio cooking preserves vitamins and essential nutrients
- Intelligent preheating provides ideal results
- **Press&Go** – now with your product photos too

## easy Service

- Safety through service programmes, e.g. Auto Check, HACCP
- Software updates

## easy Life

- Integration in networks (local and worldwide)
- Multimedia, e.g. recipe download, operating instructions using video clips

## easy System

- Simultaneous cooking (patent pending) – System solution for all chain and system catering