CONVOTHERM®

THE KING OF COMPACT

mini pro combi oven



A breakthrough in compact cooking

mini pro the King of Compact for more speed and output in less space

The mini pro is designed to meet today's biggest challenges – smaller spaces, shortage of trained staff and high energy and water costs. A fully fledged combi oven, versatile and efficient, it delivers high volumes in limited time, space and effort to produce high quality food-to-go that stays fresher longer.

Designed for front-of-house and effortless operation, even with minimal training, operators of all skill levels will be able to consistently produce food of exceptional quality.

At a glance

- Only 49.8 cm/19.6" wide
- ConvoSense – AI-driven optical cooking
- ConvoClean S2L Solid-to-Liquid cleaning system
- 80 % more airflow
- Seamless stacking
- Optimized for lower energy and water consumption
- Ventless operation possible

Save space
only

49.8 cm
or 19.6" wide

Increase production
up to

25 %

GOOD DESIGN

reddot winner 2025

> 49.8 cm 19.6" <



Available in silver or matte black



EasyStack – stack two ovens for double product output, same footprint

Solid-to-Liquid cleaning system – space saving, safe & hygienic

ConvoClean S2L cartridges

Less packaging and storage space
up to

90 %

Less carbon footprint
Reduced packaging and shipping

88 %*

* CO_2-CALCULATOR (carboncare.org)



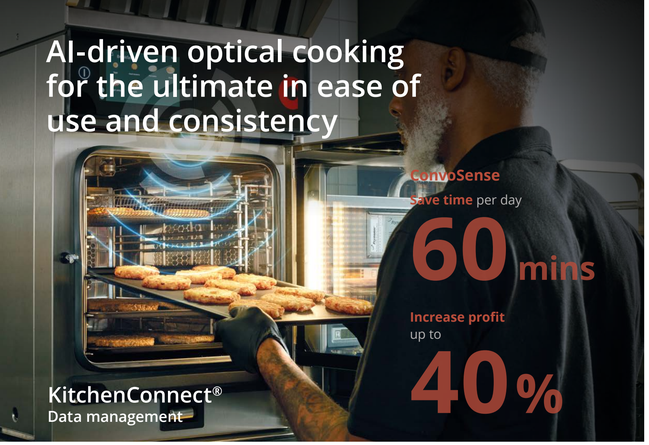
ConvoClean S2L Solid-to-Liquid cartridges are revolutionizing cleaning in the compact combi oven category. These contactless cartridges are integrated into the oven, saving valuable storage space and offering greater convenience and safety.

They also promote a more sustainable operation. With auto-dosage technology, only the precise amount of chemicals is used. This ensures lower consumption and reduces waste. Additionally, reduced packaging, shipping costs, and storage decreases carbon footprint by approximately 88 %.

The Integrated Water Quality Manager automatically monitors and optimizes cleaning and descaling programs to safeguard components, minimize downtime and extend oven lifespan.

ConvoClean automatic cleaning

- 100 % recyclable, phosphate free and biodegradable
- 3 cleaning levels: regular, eco and plus care
- Cleaning cycle ≈ 19 liters water
- Integrated hand shower
- Cleaning Scheduler for programmed automatic cleaning
- Certified for unattended cleaning



ConvoSense

For the first time, AI-driven optical cooking is now available in the compact combi oven category. Convotherm's world-leading technology, ConvoSense, automatically detects food and selects the right cooking profile. Simply load the tray and go! No manual input means minimal training, freeing up staff time to focus on serving customers.

Production Manager: The next level of interaction

Real-time data is captured and analyzed, using KitchenConnect®, Convotherm's open cloud-based data management system. This provides learning and actions for production planning and service diagnostics, as well as menu push direct to up to 1,000 ovens.

Take your business to the next level with ConvoSense*

- 28 % reduction in energy consumption
- 18 % shorter baking times
- 17 % less food waste

* Compared to professional convection ovens



With ConvoSense, optical sensors recognize products and start the right cooking profile automatically



Automatic cooking, Press&Go, allows operators to easily select recipes and favorites

Where space is limited. Minimum footprint. Maximum output and quality.

The world's smallest full GN combi oven

The mini pro packs all the power and versatility of combi cooking into a space barely wider than a high-speed oven.

mini pros can be installed flush mount. The ovens can be placed directly to the wall, or can be easily integrated into standard kitchen units.

EasyStack seamless stacking saves both space and money. The 2in1 Control allows simultaneous operation of both ovens, using either control panel, for the ultimate in ease of use.

Fits in the smallest space

49.8 cm

or 19.6" wide

EasyStack seamless stacking save space

17 %



mini pro 6.06



mini pro 6.10



mini pro 10.10



Easy stacking allows effortless scalability, helping your business grow with demand

Space-saving

- Only 49.8 cm or 19.6" wide
- ConvoClean S2L integrated cartridges take up zero space when in use and 80 % less storage space
- Flush mount installation
- Integrated hand shower for convenient, clutter-free access
- Ventless operation possible

Fresh delicious food every time

The mini pro delivers unmatched versatility with the widest range of cooking modes, from frying to sous vide, making it a valuable replacement for multiple pieces of kitchen equipment.

The magic combination of convection heat and steam ensures food stays moist and fresh for longer. With Intelligent Steam Management, it optimizes moisture levels to create exceptional menus while reducing water and energy consumption, and food waste.



mini pro 6.10 + 6.10



mini pro 6.10 + 10.10

Intelligent Steam Management

Save water
up to
85 %

Save energy
up to
15 %



Expand your menu offer thanks to the greater versatility of combi cooking

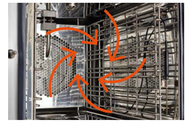
High-end functions deliver exceptional results

- AirFry mode: high power convection with rapid dehumidification
- BakePro: specialist baking program for perfect volume and sheen
- Crisp&Tasty in 5 levels: rapid dehumidification for the ultimate crispy results
- HumidityPro in 5 levels and Intelligent Steam Management for fresh succulent results
- Perfect retherming
- Delta-T and sous vide cooking

More speed and quantity with no increase in energy consumption

Through cutting-edge technology and EasyRack, the mini pro enables significantly higher output with the same energy consumption. The Climate Management System has been optimized with AirFlowPro and Intelligent Steam Management to deliver perfect cooking results with 25 % more capacity.

AirFlowPro delivers 80 % more air flow, while remaining gentle on delicate foods. This is achieved without any additional energy consumption, thanks to a new brushless motor and air blade system.



MaxiCavity optimizes cavity volume efficiency, enabling greater production within the same spaceThe additional shelf increases output by 25 %.

Enjoy faster and easier loading thanks to the innovative EasyRack shelf system, the first to accommodate both GN and US-sized trays.



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6.06 

6.10 

10.10 

	6.06	6.10	10.10
Dimensions (W x D x H)	498 x 615 x 694 mm	498 x 793 x 694 mm	498 x 793 x 894 mm
	19.6 x 24.2 x 27.3"	19.6 x 31.2 x 27.3"	19.6 x 31.2 x 35.2"
Weight	64 kg	73 kg	87 kg
Loading capacity (GN)	6 x 2/3	6 x 1/1	10 x 1/1
Shelf spacing	67 mm	67 mm	67 mm
Voltage	3N~ 380–415 V (3/N/PE)	3N~ 380–415 V (3/N/PE)	3N~ 380–415 V (3/N/PE)
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Rated power consumption	5.1–6.1 kW	6.4–7.6 kW	9.2–10.9 kW

Electric injection

Construction	
EasyStack – seamless stacking	●
EasyRack shelf system for both GN and US sheet pans	●
MaxiCavity – optimized cavity volume to oven size	●
Flush Mount	●
Hygienic footless base	●
2in1 Control*	●
Only 1 water supply required (4°dH–20°dH)	●
LED lighting	●
Triple glazed oven door right hand hinged	●
Integrated hand shower	●
Door handle with slam function	●
Safety door lock with lift position 2-stages	●
Multipoint core temperature sensor fixed to the unit	●
Ethernet (LAN)	●
Wifi ready*	●
USB A and C port integrated on panel	●
Various voltages available	●
Cooking types	
Steam (30–120 °C) with guaranteed steam saturation	●
Combined steam (30–250 °C) with automatic humidity adjustment	●
Convection (30–250 °C) with optimized heat transfer	●
Operation	
7" TFT HiRes-glass-touchdisplay	●
Smooth and responsive display with scroll function	●
Climate Management	
HumidityPro – humidificationin 5 levels	●
Crisp&Tasty – dehumidification in 5 levels	●
Manual steam injection on demand	●
AirFlowPro – improved air flow management with new fan and motor, also in reverse mode	●
Intelligent Steam Management	●
Quality Management	
BakePro – baking function in 5 levels	●
AirFry mode	●
Automatic preheat and cool down function	●

Production Management	
Automatic cooking with Press&Go with up to 399 profiles	●
Manager mode and crew mode	●
Integrated cookbook with 7 categories	●
TrayTimer – management of different products at the same time	●
TrayView – management for the automatic cooking of different products with Press&Go	●
Favorites management	●
AutoStart	●
Message Step	●
ecoCooking	●
Delta T	●
Low temperature cooking	●
Regenerate – flexible regeneration function with preselection	●
HACCP data storage	●
Cleaning Management	
Advanced recirculatory cleaning	●
ConvoClean S2L Solid-to-Liquid cleaning system. Fully automatic cleaning with integrated cartridge system	●
3 intensity levels chosable between regular or eco cleaning	●
DryingStep	●
Express cleaning	●
QuickRinse	●
Precise detergent dosing for maximum efficiency	●
Optional Safe Cool Down function before cleaning (with door closed)	●
Cleaning favorites & individual saving	●
Cleaning Scheduler	●
HygieniCare Solutions	
Hygienic points of contact to reduce the multiplication of microorganisms (door handle & hand shower)	●
Service	
Emergency program	●
Visual service diagnosis system	●
5 service hatches	●
Options	
ConvoSense AI-driven optical cooking	●
SmartDoor with AutoLock, AutoVent, AutoOpen**	●
Exterior design in matte black	●
Unit with left-hand hinged door	●

* WiFi module and cellular module available as accessories
** Software implementation Q4/2025

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