

CONVOOTHERM®

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.



> 49.8 cm <
19.6"

Available in silver or
matte black

Stack two ovens for
double product output

At a glance

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

Save space
only

49.8 cm

or 19.6" wide

Increase production
up to

25%

mini pro winner
Good Design Award
2025

GOOD
DESIGN

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%*

* CO₂-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, minimizing 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

AI-driven optical cooking for the ultimate in ease of use and consistency

ConvoSense

Save time per day

60 mins

Increase profit up to

40%

KitchenConnect®

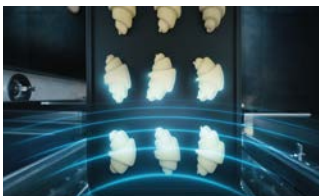
ConvoSense

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.

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 be 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

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



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

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.



mini pro 6.10 + 6.10



mini pro 6.10 + 10.10



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

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.

Intelligent Steam Management

Save water up to

85%

Save energy up to

15%

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 engineering and enhanced physical capacity, achieve higher product output more quickly with the mini pro.

The Climate Management of the mini pro has been optimized to significantly speed up cooking. AirFlowPro delivers 80 % more air flow and is 200 % faster while remaining gentle on delicate products. This is achieved without any additional energy consumption, thanks to the new brushless motor and air blade design.

MaxiCavity optimizes cavity volume efficiency, enabling greater production within the same space. The 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.



More output up to

25%

AirflowPro Faster up to

200%

More air flow up to

80%

- Rapid responsiveness – from 0 °C to 150 °C in just 2.33 minutes
- Double production using EasyStack seamless stacking
- EasyRack offers 67 mm clearance for easy mixed loads
- Faster more uniform cooking thanks to AirFlowPro



Dimensions (W x D x H)	498 x 615 x 694 mm 19.6 x 24.2 x 27.3"	498 x 793 x 694 mm 19.6 x 31.2 x 27.3"	498 x 793 x 894 mm 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 – humidification in 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	●
Advanced 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 choosable 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 & recoil hand shower)	●
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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	●

* Software implementation Q4/2025