

Our Combis,

So Simple they're Smart!

*We offer the best
of both worlds!*



German engineering excellence and built with precision and pride in the USA.

*“The selection is great
and the choice is yours”.*

Convotherm by Cleveland offers a model to fit any size operation, and to meet any application. We manufacture a complete line of 24 different models in 6 standard sizes right here in Cleveland.

Our Combis are available in gas or electric, with a boiler-less steam injection system or a powerful steam generator.

We have you covered!

Cleveland offers the **“CONVOLive”** menu workshop. This is where an operator can attend one of our over 30 demonstration centers and work with a certified chef to learn how their menu will work with the Convotherm by Cleveland Combi.

We offer a **“three-step free start-up program”** to ensure all of our customers receive the proper instructions for use and care, operation and performance. The program consists of an installation check-out performed by our Authorized Service Agency and equipment demonstration by a factory trained representative and a use and care video for future reference.

Our **“STAR”** Certified Service & Parts nationwide network provides best-in-class service and parts support whenever and where-ever you need it. Our partners are validated annually with performance audits designed to drive continuous improvements within our service network. We are committed to your satisfaction by supplying reliable, responsive, and superior service excellence and local parts availability.



Our unique features offer powerful operator benefits!



Simplicity: Intuitive and **easy to use** manual or **easyToUCH** controls.

The **Press&Go** feature is standard on every unit. It is a fast and easy place to store the most commonly used recipes.



Great Tasting Food

Outfitted with our exclusive **ACS (Advanced Closed System)** for saving energy and automatic humidity. This self-regulating control takes the guesswork out and provides the right amount of moisture for the perfect product, every time.

Our patented **Crisp&Tasty** feature works in conjunction with the **Advanced Closed System**. This offers a healthy way of cooking products that are typically fried. It keeps the inside moist while making the outside perfectly brown and crispy. When activated, the moisture is pulled out of the cavity, but the closed system is kept intact and is not wasting energy.



Operator and Food Safety

The patented **“Disappearing Door”** comes standard on every P3 series model for added safety in the kitchen. This exclusive design allows the user to slide the door back and out of the way, making room for a clear aisle-way. It makes product loading and unloading easier and safer. All door handles are made of **“antimicrobial material”**, which greatly reduces the growth and spread of harmful bacteria.



Labor Savings

A fully **“automatic and completely hands-free cleaning system”** is an available option on all models. Five cleaning levels are included. At the touch of a button, the right amount of cleaning and rinse agents are automatically injected. The user does not have to touch the chemicals and there is no chemical residue left in the cavity at the end of the cleaning cycle. Our **ConvoClean** and **ConvoCare** solutions are environmentally friendly, when compared to other products on the market.



Energy Savings

Our **“Energy Efficiency”** is among the highest in the industry. As a result, many Combi owners qualify to receive a substantial cash rebate directly from a participating local utility company. In addition, our exclusive **easyToUCH** controls with **“ecoCooking”** mode can save up to an additional 25% on energy.



Expand Your Menu

Our Combi **CONVOSmoker™** option adds to greater profits and menu variety. Add a smoked flavor with the touch of a button for ribs, smoked salmon, and many more menu items.