



Convothem 4 Designed around you

Your meal. Our mission.

Convotherm – Your meal. Our mission.

Anyone who has ever worked with a Convotherm combi steamer knows how our pioneering products inspire better food preparation. "Your meal. Our mission." is our philosophy born out of our passion and commitment to provide the best combi steamer solution that answer the varied needs of our customers.

The new Convotherm 4 range of combi steamers brings style into the professional commercial kitchen. From first glance, this oven combines world-class technology with user-friendly, ergonomic and hygienic design and all models share the same logical and intuitive system

of operation: a real plus in the often hectic daily life of foodservice. Our new combi steamers includes seven sizes of ovens, each with six different model options. The result is a combination of functional versatility and consistent design that is revolutionary in this product category.

Passion is behind every Convotherm combi steamer: passion for excellence, for creativity, for practical partnership – and for making our customers more successful each and every day.



Manitowoc Foodservice – global leaders

Manitowoc Foodservice, a division of The Manitowoc Company, Inc., designs, manufactures and supplies best-in-class food and beverage equipment for the global foodservice market. Manitowoc Foodservice offers customers unparalleled operator and patron insights, collaborative kitchen solutions, culinary expertise, and world-class support and service, whether locations are around the corner or across the globe.

With operations in the Americas, Europe, and Asia, the company has a large portfolio of best-in-class brands including Cleveland, Convotherm®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Manitowoc® Ice, Merrychef®, Multiplex® and Servend®. For more information, visit www.manitowocfoodservice.com.



Convotherm 4 – designed around you

Because we listen to you, the customer, the Convotherm 4 range has been developed around your needs in the kitchen. The two control-panel designs – easyTouch and easyDial – give you the degree of control you need: from full automation to maximum customisation. The aim of both is to deliver the functions you need in a user-friendly design.

Page 8–9
Redefined: clear design meets functionality
The new Convotherm 4 design is ideal for “front-of-house cooking”. Developed in strict adherence to the principle of “form follows function”, clear aesthetics are combined with a new dimension in intuitive operation and straightforward servicing.

Page 14–15
The new standard in flexible, reliable cleaning
ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption. And strictly fully-automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single-measure dispensing option, these cleaning systems can satisfy absolutely every user profile.



Page 16–17
Lower operating costs while helping the environment.

Every watt and litre count. The Convotherm 4 stands for our requirement on energy efficiency and minimal water consumption. We have tested it!. Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that sustainability starts back at the factory for us.

Page 11
Your cooking results in focus

The legend lives on!
The Advanced Closed System+ (ACS+) offers perfection in the 3rd generation. It delivers the ultimate in even cooking, with results always optimised to your requirements.

easyTouch and easyDial – 2 designs, 7 sizes each



6.10 easyDial



6.20 easyTouch



10.10 easyDial



10.20 easyTouch



12.20 easyDial



20.10 easyTouch



20.20 easyDial

Convotherm 4 easyTouch

Our concept for convenience and reliability.

The easyTouch complete package gives you a full range of impressive and **practical features** including a high-resolution 9" full-touch screen and customisation options for your every need. The operating concept is incredibly easy, incorporating both established and new functions:

- **ACS+** including perfectly harmonised extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- **ConvoClean+**: the fully automated cleaning system with eco, express and regular modes, including optional single-measure dispensing
- **Ethernet / LAN interface**

Convotherm 4 easyDial

For creative chefs! easyDial sets **new standards in manual operation**: all settings and extra functions can be selected and adjusted in one operating level and are visible at all times.

- **ACS+** including perfectly harmonised extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- **Semi-automatic cleaning system**

All Convotherm 4 appliances come with optimum features as standard

- Ground-breaking design, also ideal for front-of-house cooking.
- ACS+: perfection in the third generation
- Space-saving footprint for a perfect fit in any kitchen*, however small.
- Doors with sure-shut function (table-top appliances only)
- HygienicCare: antibacterial surfaces in operating areas, door handles and recoil hand shower – the new concept that promotes food safety.
- USB port integrated in the control panel.
- The "made-in-Germany" seal of quality: our own demanding standard.

Your options

- The disappearing door for more space and safety at work.
- ConvoSmoker, the built-in food-smoking function in easyTouch appliances (table-top electric appliances only).
- ConvoClean in easyDial appliances, the fully automated cleaning system in regular mode, with optional single-measure dispensing
- Ethernet/LAN interface for easyDial
- Sous-vide sensor, with external socket
- Steam and vapour removal (built-in condensation hood)
- Grill version
- Prison models
- Ship models (electrical appliances only)
- Available in various voltages

Redefined: clear design meets functionality

The new aesthetic design means that Convotherm 4 is also ideal for front-of-house cooking. Our principle of "form follows function" is reflected in a clarity of design that also sets new standards in intuitive controls and serviceability.



easyTouch – the user interface

As a pioneer of full-touchscreen technology in combi steamers, Convotherm has now added a new dimension to operating convenience. The Convotherm 4 easyTouch brings you the latest touch controls via the 9" full-touch screen with new configurable user interface.

- **Press&Go:** automatic cooking using quick-select buttons for optimum process reliability. No need to enter information such as size, browning level or core temperature
- **Versatile regenerating function** with preselect for à la carte, plate banquet and buffet
- **Manual cooking**
- **Integral easySystem** feature with separate Manager and Crew modes, as the ideal solution for restaurant chains.
- **Detailed servicing information** so that you find the right help quickly in the event of a fault
- **399 cooking profiles** containing up to 20 steps
- **On-screen Help** with topic-based video function
- **Tray Timer** management system for perfect timing from top shelf to bottom
- **Cook&Hold:** Automatically lowers the temperature at the end of cooking to combine cooking and holding in one process
- **Delta-T cooking / LT cooking:** Ultra-gentle cooking - including overnight

easyDial – the user interface

EasyDial is the new standard in manual operation. Thanks to the clever design of the easyDial controls you can quickly configure your own cooking profiles. All the functions are available in one level. You can see everything at a glance at all times – even from a distance – on the large brightly-lit digital display with the central Convotherm-Dial (C-Dial) controls. The TriColor indicator ring indicates the current operating status: yellow for "in preparation", red for "in progress" and green for "ready".

- **easyDial regenerating function:** regenerate products to their peak level
- **99 cooking profiles**
- **C-Dial and TriColor:** our new operating philosophy



Your cooking results in focus



USB port

Helpfully located on the front of the appliance. USB sticks can be plugged in easily behind a self-closing cover which shuts automatically when you pull out the USB stick and provides IPX 5 protection from water jets.

- For easy updates, uploading cooking profiles and images and downloading HACCP data



Integral preheat bridge

Fitted as standard in all Convotherm 4 floor-standing appliances:

- Preheat bridge folds up automatically into the door frame
- Rapid preheating even without loading trolley fitted
- No heat loss
- Improved safety



Disappearing door*

This Convotherm innovation saves space and reduces the risk of injury:

- Ideal for more freedom of movement when working
- Cuts the risk of injury or burns from the hot inside-oven door
- Means that large combi steamers with loading trolley can be installed in practically any situation, even where space is tight



HygienicCare

The new concept in hygiene from Convotherm covers all main areas that come into contact with the user: the user panel, the door handle and recoil hand shower are made of an innovative material containing embedded silver ions

- All the contact surfaces at the centre of operations are now logically included in the hygiene concept.
- Permanent antibacterial action
- Reduces the transfer of bacteria

The ACS+ system ensures peak cooking performance in all Convotherm 4 appliances. It guarantees perfect steam saturation, automatic humidity adjustment in combi-steam cooking and fast, even heat transfer for convection. This delivers an ideal, constant environment in the cooking chamber for all products, from vegetables through meat and fish to side dishes or baked goods, whether fresh, frozen or precooked. Even when the combi steamer is fully loaded, you achieve consistently excellent results: evenly cooked, succulent and crispy.

Our **ACS system works like a pan lid**, keeping heat and moisture in the combi steamer so that the temperature rises rapidly and less power and water are required.

The new ACS+ system can do even more: it uses smart **active control of air input and output**. After all, if you want to reduce a sauce, you **take the lid off the pan**.

New and improved functions in ACS+



Crisp&Tasty

In convection mode you can produce food that is tender inside yet super-crispy outside in minimum time.

- 5 levels of moisture removal
- All 5 levels can be set manually or programmed



Fan speed

For unbeatable results, even with the most sensitive products such as pastry puffs:

- Fan speeds – 5 levels provided
- Permanently programmable if required
- Perfectly consistent results, even when combi steamer is fully loaded



BakePro

Select the right amount of added moisture for your food items in convection mode and the Convotherm will add the required rest time period automatically.

- Traditional baking function in 5 stages
- Steaming and resting produce baking results as good as the traditional baker's oven
- No need to defrost frozen baked goods before baking
- Programmable, including multi-stage baking profiles



HumidityPro

In addition to automatic control, this new function lets you control the moisture level manually in combi-steam mode from as low as 30°C, precise to suit your personal preference:

- 5 moisture-level settings
- Super-succulent dishes cooked precisely to your requirements
- No need to enter percentages
- Also ideal for holding food

Cooking functions in ACS+



Steam: particularly effective steam-cooking from 30°C to 130°C, with the system remaining closed throughout the process. For optimum results including vegetables, dough products and fish. Retains vitamins and colour and minimises oxidation.



Combi-steam: from 30°C with automatic moisture regulation. The system remains closed throughout cooking. Retains the intrinsic moisture and flavours of the products. You achieve particularly tender, succulent and tasty cooking results while minimising weight loss.



Convection: from 30°C, the intrinsic moisture of the products in the fully closed system produces a slightly humid atmosphere for rapid, even heat transfer right into the centre of the food. You can selectively adjust the crust and crispness to suit your requirements by simply enabling the Crisp&Tasty function.



Regenerating with easyDial: You can regenerate your products precisely as if freshly cooked.

Regenerate+ easyTouch: versatile regenerating function with preselect for à la carte, plate banquet and buffet. The way to optimum quality.



Mixed load

The legendary art of the closed system: combi-steaming a mixture of food, for instance roast pork, croissants, fish, frozen vegetables and a Madeira cake, **simultaneously with no transfer of flavour.**

Achieving optimum results and maximum value:

- More flexibility in kitchen procedure
- Thanks to automatic moisture regulation in ACS+ combi-steaming each product receives the right amount of moisture

Full loads

Each appliance size has its own tailor-made suction panel delivering uniform air distribution, which guarantees consistent browning of the product even when the combi steamer is fully loaded:

- New software algorithms, customised solid-state relay technology, latest air-flow engineering and optimised heat exchangers ensure the fastest thermal response times and bring the cooking chamber rapidly up to the required temperature, even when fully loaded with frozen products
- The new Crisp&Tasty function draws most of the moisture out of the cooking chamber for fast and reliable roasting and grilling – even when cooking difficult food such as marinated meat

ecoCooking*

The energy-save function is ideal for food with long cooking times such as roasts, joints of beef and large roasting joints:

- Energy savings of up to 25% compared with DIN18873-1.
- The especially gentle cooking process actually improves the product quality
- ecoCooking can be activated at 30°C and above for convection and combi-steam cooking

* easyTouch only

The new standard in flexible, reliable cleaning

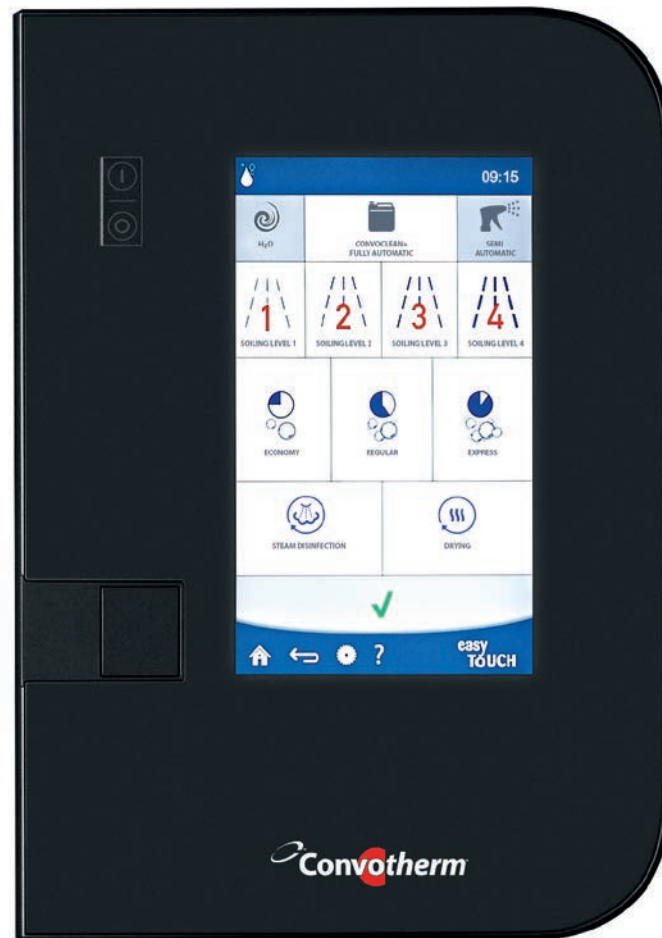
ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single-measure dispensing **for absolutely every usage profile**. Still **fully automatic**: avoids any contact with chemicals.

ConvoClean+ in easyTouch

The fully automatic cleaning system **in selectable eco, express or regular mode** achieves optimum hygiene when you need it – also includes optional single-measure dispensing:

- Cleaning intensity has 4 selectable settings with fully automatic dispensing of cleaning fluid
- **eco mode** economises on cleaning fluids, energy and water
- **express mode** saves time and allows ultra-fast cleaning even during business hours
- **regular mode** balances speed with economy
- Maximum food safety thanks to the fully automatic cleaning process
- Final steam-disinfection and drying cycles guarantee perfect hygiene
- Starts with one touch whenever you want, with no need for manual rapid cooling
- No contact with cleaning fluid when starting the cleaning process



ConvoClean in easyDial*

The fully automatic cleaning system **in regular mode** achieves optimum hygiene when you need it – also includes optional single-measure dispensing:

- Cleaning intensity has 4 selectable settings with fully automatic dispensing of cleaning fluid
- No contact with cleaning fluid when starting the cleaning process
- Starts with one touch whenever you want, with no need for manual rapid cooling
- Maximum food safety thanks to the fully automatic cleaning process
- Final steam-disinfection and drying cycles guarantee perfect hygiene



* option in easyDial

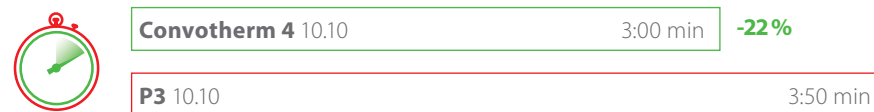
Lower operating costs while helping the environment

Every watt and litre counts. The Convotherm 4 stands for a new class of energy efficiency and water consumption. The Energy Star and environmental standard ISO 14001 send a clear message that for us, sustainability starts back at the factory.

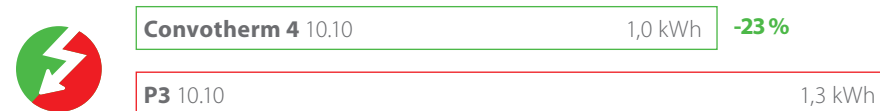
At our manufacturing site in Eglfing, we have already saved one million kg of CO₂ since converting to green electricity in 2009.



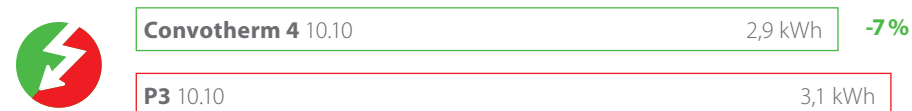
Heat-up time in convection mode [min] for a temperature setting of 165°C in accordance with DIN 18873-1 2012-06 6.2*



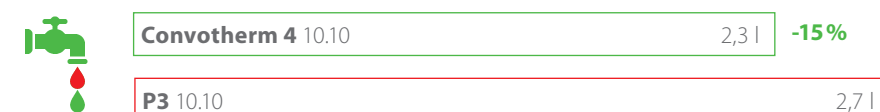
Energy consumption under no load in convection mode (sensible heat output) [kWh] in accordance with DIN 18873-1 2012-06 6.3*



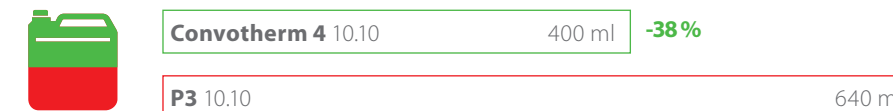
Energy consumption under load in steam mode [kWh] in accordance with DIN 18873-1 2012-06 8.3*



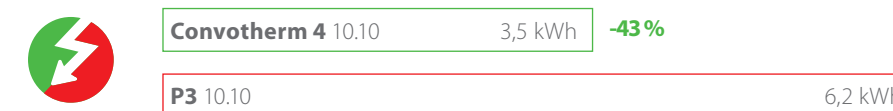
Water consumption under load in steam mode [l] in accordance with DIN 18873-1 2012-06 8.3*



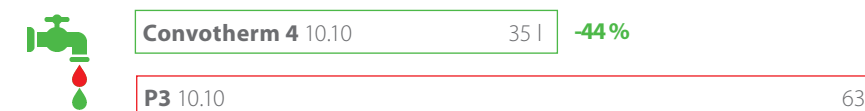
Cleaning-fluid consumption



Energy consumption



Water consumption



* the values shown have been checked by the TÜV, Germany's independent testing institute

Accessories



Oven stands

Provide stability for table-top appliances and are available as mobile models on request. You can choose between open or closed models with 14 hygiene shelves.



Banquet

Designed to fit table-top and floor-standing appliances perfectly, including in stacking kits. Thermal covers with an innovative magnetic catch for optimum cleanliness and hygiene in your kitchen. Plate banquet trolleys with a range of plate spacings provide plenty of room for your creative dishes.



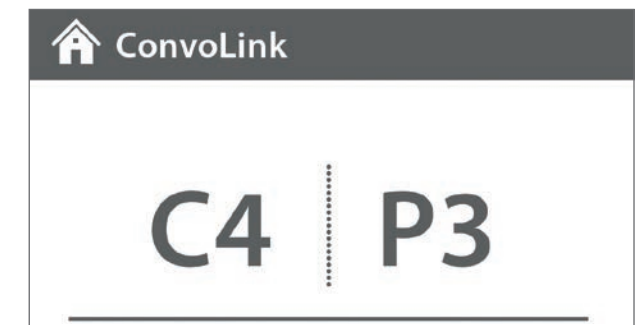
Special accessories

Convotherm offers the right accessory for every task:

- The signal tower clearly indicates the status of the combi steamer to the user even at a distance.
- The heat shield lets you install the combi steamer even close to heat sources such as stoves.

Condensation hood

Powerful condensation hoods let you cook front-of-house and ensure a pleasant atmosphere in the kitchen. They will also extract and process steam and vapour that escape when the door is opened.



ConvoLink

The ConvoLink software package is the complete solution for HACCP and cooking-profile management. You can install the software on your PC for use with Convotherm 4 appliances and the +3 appliance range.

Combi steamer management

- Convotherm 4 appliances can be connected to one PC
- Lets you monitor and control the Convotherm 4 from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles.

HACCP management

Easily export HACCP data and information such as pasteurisation figures for displaying and managing on your PC.



Cleaning agents and care products

A range of care products which is optimised for ConvoClean and ConvoClean+ is available for ultra-easy cleaning delivering consistently hygienic results.

- ConvoClean forte (high cleaning strength)
- ConvoClean new (moderate cleaning strength)
- ConvoCare (rinse aid/neutraliser)



Baking sheets and shelf grills

Everything runs smoothly here: stainless steel baking sheets and shelf grills, plus special accessories with non-stick coatings are available in a huge range of finishes, GN sizes and standard baking-tray sizes.

A range that covers every need: Convotherm 4 combi steamers Designed around you

	6.10	6.20	10.10	10.20
Dimensions, right-hinged door (WxDxH) in mm	875 x 792 x 786	1120 x 992 x 786	875 x 792 x 1058	1120 x 992 x 1058
Dimensions, disappearing door (WxDxH) in mm	922 x 792 x 786	1167 x 992 x 786	922 x 792 x 1058	1167 x 992 x 1058
GN	6+1 x 1/1	12+2 x 1/1, 6+1 x 2/1	10+1 x 1/1	10+1 x 2/1
Baking tray (600 x 400 mm)	6	–	10	–
Number of plates (plate banquet system)	15 or 20 plates	27 or 33 plates	26 or 32 plates	48 or 57 plates

Installation requirements C4 EB/ES

Rated power consumption	11,0 kW	19,5 kW	19,5 kW	33,7 kW
Rated current (3N~400V 50/60 Hz)	15,9 A	28,1 A	28,1 A	48,7 A

	12.20	20.10	20.20
Dimensions, right-hinged door (WxDxH) in mm	1135 x 1020 x 1406	890 x 820 x 1942	1135 x 1020 x 1942
Dimensions, disappearing door (WxDxH) in mm	1182 x 1020 x 1406	937 x 820 x 1942	1182 x 1020 x 1942
GN	24 x 1/1, 12 x 2/1	20 x 1/1	40 x 1/1, 20 x 2/1
Baking tray (600 x 400 mm)	–	17	–
Number of plates (plate banquet system)	59 or 74 plates	50 or 61 plates	98 or 122 plates

Installation requirements C4 EB/ES

Rated power consumption	33,7 kW	38,9 kW	67,3 kW
Rated current (3N~400V 50/60 Hz)	48,7 A	56,2 A	97,3 A



Manitowoc Foodservice is one of the world's largest manufacturers and suppliers of professional gastronomic appliances. We supply our customers with energy-saving, reliable and market-leading technologies from a single source.

If you want to find out more about Manitowoc Foodservice and its company brands, please visit us at www.manitowocfoodservice.com

