



# Convotherm 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 answers the varied needs of our customers.

Convotherm 4 combi steamer brings style into the professional kitchen. It is clear at first glance that this unit combines top-class technology with user-friendly, hygienic design. All unit sizes share the same logical and intuitive system of operation: a real plus in the often hectic daily life of catering. The scalable design is

applied to the entire range of combi steamers, which includes seven sizes, each with four basic units in a choice of two control-panel designs. 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 – world leaders

**A step ahead.** Manitowoc Foodservice is a world leader in innovative foodservice equipment and solutions for kitchen and restaurant. We represent some of the world's most renowned and trusted brands in the food and beverage industry. As a one-stop source covering all your equipment needs, we also go that step further to create comprehensive solutions for foodservice kitchens. Taking a holistic approach, we integrate our diverse product portfolio into efficient, high performance solutions that save customers space, time, energy and water – all helping to boost your profitability. Please talk to us about our Cleveland, Convotherm®, Delfield®, Frymaster®, Garland®,

Lincoln, Manitowoc® Ice, Merrychef® and Multiplex® portfolio. We have the equipment, the technical knowledge and the culinary expertise to help your business achieve its best. Contact Manitowoc and you'll discover that we are leaders in delivering best-in-class equipment. Built to perform. Built to last. Built around real culinary understanding, to help keep your menu ahead of the game, your people up to speed and your tables full to capacity.

**Turn our know-how into your success.**



# Convotherm 4 – Designed around you

Listening carefully to you, the customer, we have developed the Convotherm 4 around your needs in the kitchen. The two control-panel designs - easyTouch and easyDial™ - give you the degree of control you require: 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 also 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. Strictly fully-automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single dosage 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. Convotherm 4 represents our gold standard for energy efficiency and minimum water consumption. Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that for us, sustainability starts back at the factory.

**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 and baking, 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-touchscreen 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 automatic cleaning system with eco, express and regular modes, including optional single dosage
- **Ethernet interface (LAN)**

## 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 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
- Door with safety latch and slam function (table-top units 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® (table-top units only)
- ConvoClean in easyDial™, the fully automatic cleaning system in regular mode, with optional single dosage
- Ethernet interface (LAN) for easyDial™
- Sous-vide sensor, with external socket
- Steam and vapour removal (built-in condenser)
- Grill version with grease management
- Prison version
- Marine version (electric units 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-touchscreen 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
- **The TriColor indicator ring** indicates the current operating status:  
yellow for "in preparation"  
red for "in progress"  
green for "done"

## easyDial™ – the user interface

easyDial is the new standard in manual operation! Thanks to the clever design of the easyDial™ control 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) control.

- **easyDial™ regenerating function:** regenerate products to their peak level
- **99 cooking profiles**
- **C-Dial and TriColor:** our new operating philosophy
- **The TriColor indicator ring** indicates the current operating status:  
yellow for "in preparation"  
red for "in progress"  
green for "done"





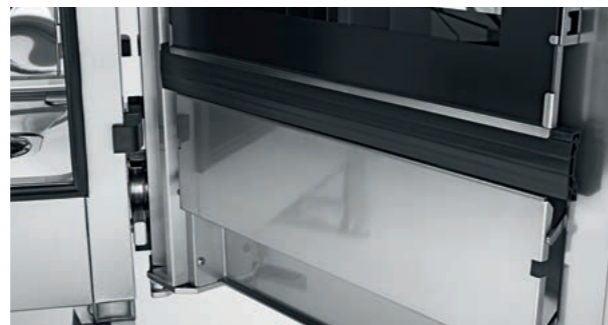
# Your cooking results in focus



## USB port

Helpfully located on the front in the control panel. USB sticks can be plugged in easily behind a self-closing cover which shuts automatically when you pull out the USB stick to provide 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 units:

- 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 control panel, 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. 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 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 though 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 unit 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 uses intelligent active control of air input and output. Delivers 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

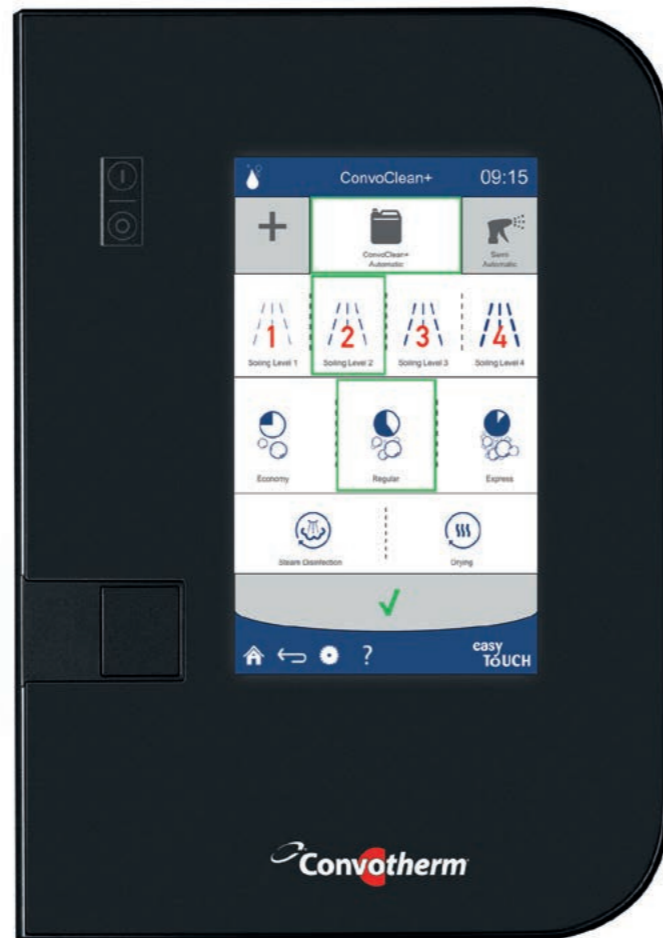
## ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single dosage **for absolutely every usage profile**. Strictly **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 whenever you need it – also includes optional single dosage:\*

- Four selectable cleaning levels 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
- Single-touch start at any time without needing 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 whenever you need it – also includes optional single dosage:\*

- Four selectable cleaning levels 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





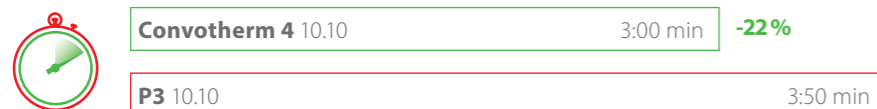
# Lower operating costs while helping the environment

Every watt and litre count. The Convotherm 4 represents 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.

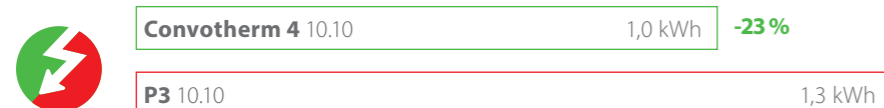
At our manufacturing site in Eglfing, we have been saving one million kg of CO<sub>2</sub> annually since converting to green electricity in 2009.



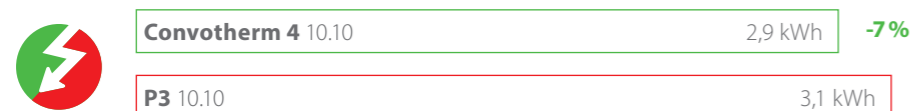
## Heat-up time in convection mode [min] for a temperature setting of 165°C in accordance with DIN 18873-1 2012-06 6.2\*



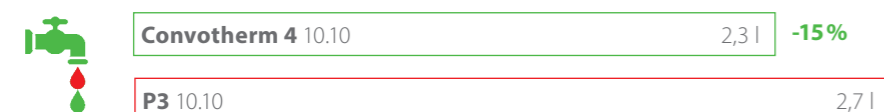
## Energy consumption under no load in convection mode (sensible heat output) [kWh] in accordance with DIN 18873-1 2012-06 6.3\*



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



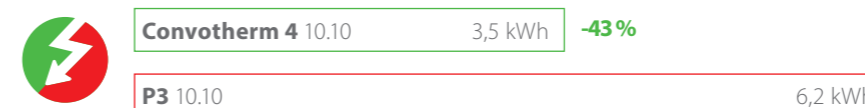
## Water consumption under load in steam mode [l] in accordance with DIN 18873-1 2012-06 8.3\*



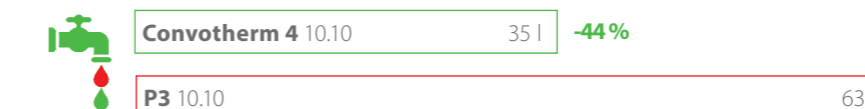
## Cleaning-fluid consumption\*\*



## Energy consumption\*\*



## Water consumption\*\*



# Accessories



## Stands

Provide stability for table-top units and are available with casters on request. You can choose from open and closed stands with 14 hygiene shelves.



## Banquet

Designed to fit table-top and floor-standing units perfectly, including in stacking kits. Thermal covers come 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.



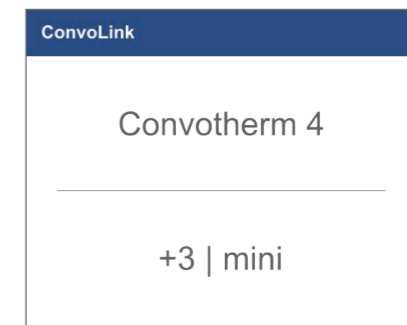
## Special accessories

Convotherm offers the right accessory for every task:

- The signal tower clearly indicates the status of the combi steamer when the user is far away.
- The heat shield lets you install the combi steamer 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 extract and condense steam and vapour that escape during cooking and 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 units and the +3 range.

## Combi steamer management

- Connection of a Convotherm 4 to a 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 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
<b>Dimensions, right-hinged door</b> (WxDxH) in mm	875 x 792 x 786	1120 x 992 x 786	875 x 792 x 1058	1120 x 992 x 1058
<b>Dimensions, disappearing door</b> (WxDxH) in mm	922 x 792 x 786	1167 x 992 x 786	922 x 792 x 1058	1167 x 992 x 1058
<b>GN</b>	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
<b>EN</b> (600 x 400 mm)	6	–	10	–
<b>Number of plates</b> (plate banquet system)	15 or 20 plates	27 or 33 plates	26 or 32 plates	48 or 57 plates
<b>Rated power consumption Electric Injection/Spritzer, Electric Boiler</b> (3N~ 400V 50/60Hz (3/N/PE))	11.0 kW	19.5 kW	19.5 kW	33,7 kW
<b>Rated power consumption Gas Injection/Spritzer, Gas Boiler</b> (1N~ 230V 50/60Hz)	0.6 kW	0.6 kW	0.6 kW	0,6 kW
<b>Heat output</b> (Natural gas 2H (E))	11.0 kW	21.0 kW	21.0 kW	31,0 kW

	12.20	20.10	20.20
<b>Dimensions, right-hinged door</b> (WxDxH) in mm	1135 x 1020 x 1406	890 x 820 x 1942	1135 x 1020 x 1942
<b>Dimensions, disappearing door</b> (WxDxH) in mm	1182 x 1020 x 1406	937 x 820 x 1942	1182 x 1020 x 1942
<b>GN</b>	24 x 1/1, 12 x 2/1	20 x 1/1	40 x 1/1, 20 x 2/1
<b>EN</b> (600 x 400 mm)	–	17	–
<b>Number of plates</b> (plate banquet system)	59 or 74 plates	50 or 61 plates	98 or 122 plates
<b>Rated power consumption Electric Injection/Spritzer, Electric Boiler</b> (3N~ 400V 50/60Hz (3/N/PE))	33.7 kW	38.9 kW	67.3 kW
<b>Rated power consumption Gas Injection/Spritzer, Gas Boiler</b> (1N~ 230V 50/60Hz)	0.6 kW	1.1 kW	1.1 kW
<b>Heat output</b> (Natural gas 2H (E))	31.0 kW	42.0 kW	62.0 kW



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](http://www.manitowocfoodservice.com)

