



Banquet

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

How the banquet system benefits you

The **regenerating function** makes it easy to provide ready-to-serve, pre-cooked products. Prepare your products in the Convotherm 4 combi steamer during quiet periods before placing them in the ConvoChill blast chiller for rapid cooling/flash freezing*. Then, when needed, simply carry out the **finishing touches and serve in next to no time**. There's a great choice of combi steamers available to suit any kitchen size and a huge range of requirements.

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.

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.



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.

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.

Your cooking results in focus



ACS+ ensures optimum cooking performance in the 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 full, you achieve consistently excellent results: evenly cooked, succulent and crispy.

Our **ACS system works like a pan lid**, keeping heat and moisture in so that the temperature rises rapidly and less power and water needs to be added.

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**.

The benefits of the banquet system at a glance

- **ACS+** uses automatic moisture control to prevent drops forming on the plate.
- Make the most of quiet times to prepare menu items in advance. Then precook in the Convotherm 4, knowing that these dishes will lose none of their high quality.
- Consistent quality thanks to automatic cooking

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

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 user profile**. Always **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.

ConvoClean in easyDial™**

The fully automatic cleaning system **in regular mode** achieves optimum hygiene whenever you need it – also includes optional single dosage.

The benefits of the banquet system at a glance

- Cleaning in express* mode: rapid cleaning as a handy stop-gap
- Cleaning in eco* mode saves cleaning products, energy and water. Ideal for careful overnight cleaning.

- Single dosage, e.g. for satellite kitchens in schools where large quantities of cleaning products cannot be stored

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.

The benefits of the banquet system at a glance

- Products are arranged on plates when the food is cold. A creative height arrangement is possible thanks to the ample gap between ring levels in the Convotherm plate loading trolley. Depending on the unit size, 20 to 122 plates will fit on a plate loading trolley.
- A la carte regenerating in front-of-house cooking. With its award-winning design (iF and Red Dot prizes), our Convotherm 4 range is ideal for this area.
- Flexible response to variations in guest numbers. Ready-prepared meals can be kept for several days in cold storage.
- TrayTimer on the large full 9" touchscreen – all cooking processes in view
- Press&Go: automatic cooking using quick-select buttons for optimum process reliability. Lets you serve every prepared meal precisely to perfection.

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 CO₂ annually since converting to green electricity in 2009.

The benefits of the banquet system at a glance

- Precise portioning of meals enables exact procurement.
- Optimum use of available capacities with low staffing costs
- Production decoupled from output
- Plating meals according to a model arrangement is easily possible even for assistants
- Seven sizes, each with four basic units in a choice of two control-panel designs means we always have the right size solution, as well as stacking kit.

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™ is setting **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 oven cleaning**
- **ConvoClean™** for easyDial™ units (option); fully automatic oven cleaning in regular mode; single dosage also optionally available

Convotherm 4 Banquet

Seven sizes, each with four basic units in a choice of two control-panel designs to make your life easier. Convotherm 4 lets you optimize your processes, conserve your resources, improve and safeguard your quality and make your kitchen even more profitable. The large range of banquet accessories meets all your needs.

Unit	Plate capacity (Ø 32 cm)	Plate spacing in mm	Event size Number of guests	Number of cycles	Accessories required
6.10	20 15	66 79	20-60	1-3	Thermal cover, plate rack, roll-in frame and transport trolley
10.10	32 26	66 79	30-130	1-4	Thermal cover, plate rack, roll-in frame and transport trolley
6.20	33 27	66 79	40-160	1-4	Thermal cover, plate rack, roll-in frame and transport trolley
10.20	57 48	66 79	60-250	1-4	Thermal cover, plate rack, roll-in frame and transport trolley
12.20	74 59	66 79	70-300	1-4	Thermal cover, plate loading trolley
20.10	61 50	66 79	60-240	1-4	Thermal cover, plate loading trolley
20.20	122 98	66 79	120-500	1-4	Thermal cover, plate loading trolley

The banqueting sector – the professional catering event

Plate loading trolley

The generous gap between levels in the Convotherm plate loading trolley gives you the space to be creative when arranging plated meals.

Unit sizes	Additional information	Ring spacing in mm	Number of plates (Ø 32 cm)	Part no.
12.20	4 swivel casters and parking brake	66	74	3316774
12.20	4 swivel casters and parking brake	80	59	3318555
20.10	4 swivel casters and parking brake	66	61	3316775
20.10	4 swivel casters and parking brake	80	50	3316967
20.20	4 swivel casters and parking brake	66	122	3316776
20.20	4 swivel casters and parking brake	80	98	3318563



Thermal covers

The Convotherm thermal cover encloses the entire trolley to prevent any heat escaping, letting you keep meals warm for up to 20 minutes without loss of quality. Especially easy to clean for optimum hygiene thanks to the magnetic catch.

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
Loading trolley GN or EN and plate loading trolley	3055780	3055781	3055782	3055783	3055784	3055785	3055786



Loading trolley

Extra loading trolley designed to take GN and EN containers (floor-standing units).

Unit sizes	Additional information	Part no.
12.20	GN	3315205
20.10	4 swivel casters, 2 with parking brake	3315206
20.20	4 swivel casters, 2 with parking brake	3315207
20.10	EN* 4 swivel casters, 2 with parking brake	3317460



The banqueting sector – the professional catering event

Plate rack*

Slide-out plate rack for regenerating plated meals (table-top units).

Unit sizes	Ring spacing in mm	Number of plates (Ø 32 cm)	Part no.
6.10	78	15	3355767
6.10	65	20	3355766
6.20	80	27	3355769
6.20	67	33	3355768
10.10	78	26	3355771
10.10	65	32	3355770
10.20	80	48	3355773
10.20	67	57	3355772



Mobile shelf rack*

Slide-out shelf rack designed to take GN containers (table-top units).

Unit sizes		Number of plates (Ø 32 cm)	Part no.
6.10	GN	6 shelves Shelf spacing 67 mm	3355760
6.10	EN	5 shelves Shelf spacing 80 mm	3355764
6.20	GN	6 shelves Shelf spacing 72 mm	3355761
10.10	GN	10 shelves Shelf spacing 67 mm	3355762
10.10	EN	8 shelves Shelf spacing 82 mm	3355765
10.20	GN	10 shelves Shelf spacing 67 mm	3355763



Roll-in frame*

Base required for sliding the mobile shelf rack or plate rack into and out of the chamber.

Unit sizes	Part no.
6.10 / 10.10	3455787
6.20 / 10.20	3455788



Transport trolley

For transporting the plate rack and shelf rack. Guide rails ensure that the racks can slide into your Convotherm safely and conveniently.

Unit sizes	Additional information	Part no.
6.10 / 10.10	4 casters with parking brake	3355775
6.20 / 10.20	4 casters with parking brake	3355776
Stacking kit x.10	4 casters with parking brake, height adjustable	3355777
Stacking kit x.20	4 casters with parking brake, height adjustable	3355778



Banquet system set*

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
Includes plate rack, transport trolley, thermal cover, roll-in frame	3155791	3155792	3155793	3155794	–	–	–
Includes plate loading trolley (4 swivel casters, ring spacing 80 mm), thermal cover	–	–	–	–	3155795	3155796	3155797

A range that covers every need: Convotherm 4 combi steamer 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
EN (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
Rated power consumption Electric Injection/Spritzer, Electric Boiler (3N~ 400V 50/60Hz (3/N/PE))	11.0 kW	19.5 kW	19.5 kW	33.7 kW
Rated power consumption Gas Injection/Spritzer, Gas Boiler (1N~ 230V 50/60Hz)	0.6 kW	0.6 kW	0.6 kW	0.6 kW
Heat output (Natural gas 2H (E))	11.0 kW	21.0 kW	21.0 kW	31.0 kW

	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
EN (600 x 400 mm)	–	17	–
Number of plates (plate banquet system)	59 or 74 plates	50 or 61 plates	98 or 122 plates
Rated power consumption Electric Injection/Spritzer, Electric Boiler (3N~ 400V 50/60Hz (3/N/PE))	33.7 kW	38.9 kW	67.3 kW
Rated power consumption Gas Injection/Spritzer, Gas Boiler (1N~ 230V 50/60Hz)	0.6 kW	1.1 kW	1.1 kW
Heat output (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

