



# Accessories

*Your meal. Our mission.*



# Convotherm – Your meal. Our mission.

Anyone who has ever worked with a Convotherm combi steamer knows 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.

The new Convotherm 4 series brings an unprecedented style into the professional commercial kitchen. From first glance, this combi steamer combines world-class technology with user-friendly, ergonomic and hygienic design and all models share the same logical

and intuitive system of operation. This is a real plus in the often hectic daily life of foodservice. Convotherm 4 includes seven sizes of combi steamers, each with eight 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

**A step ahead.** Manitowoc Foodservice is a world leader in innovative foodservice kitchen and restaurant equipment solutions. We represent some of the world's most recognized and trusted equipment brands in the food and beverage industry. We are a comprehensive, one-stop source for all of your equipment needs – and much more. We take a holistic approach to create solutions for foodservice kitchens. We integrate our diverse product portfolio into efficient, high performance solutions that save customers space, time, energy and water – all of which helps improve profitability. Talk with us about Cleveland, Convotherm®, Delfield®, Frymaster®,

Garland®, Lincoln, Manitowoc® Ice, Merrychef® and Multiplex®. We have the equipment, the technical knowledge, and the culinary expertise to support your business the best it can be. Talk with Manitowoc and you'll discover that when it comes to best-in-class equipment, we deliver nearly all of them. Built to perform. Built to last. And built around real culinary insights that help keep your menu on trend, your people up to speed and your tables full to capacity.

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



# easyTouch® and easyDial™ – 2 designs, 7 sizes each



6.10 easyDial



6.20 easyTouch



10.10 easyDial



10.20 easyTouch

## Convotherm 4 easyTouch

Unrivaled convenience and reliability.

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

- **ACS+** including perfectly harmonized 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 hands-free fully automatic cleaning system with eco, express and regular modes, including optional single-dose dispensing
- **Ethernet interface (LAN)**

## Convotherm 4 easyDial

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

- **ACS+** including perfectly harmonized 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**



12.20 easyDial



20.10 easyTouch



20.20 easyDial

### All Convotherm 4 models 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
- Model doors with slam function (table-top models only)
- HygienicCare: antibacterial surfaces in control panels, 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 models (table-top electric models only)
- ConvoClean™ in easyDial models, the fully automated cleaning system in regular mode, with optional single-dose dispensing
- Ethernet interface (LAN) for easyDial
- Sous-vide probe, with external connection
- Steam and vapor removal (built-in condensation)
- Grill version with grease management
- Prison version
- Marine version (electric models only)

# Equipment stands – reliably sturdy

All equipment stands are made of high-quality stainless steel and ensure maximum hygiene standards. To aid installation, all equipment stands include additional rigidity so that a fork-lift truck can move both stand and combi steamer together.

## Open equipment stand for Convotherm 4 table-top models with storage shelf and cover panel

	6.10 / 10.10	6.20 / 10.20
<b>Standard</b>	3251500	3251501
<b>On casters</b>	3251502	3251503



## Equipment stand for Convotherm 4 table-top models, closed on three sides, 14 pairs of shelf rails

	6.10 / 10.10	6.20 / 10.20
<b>NSF model, standard</b>	3251547	3251548
<b>NSF model, on casters</b>	3251549	3251551



## Equipment stand for Convotherm 4 table-top models, fully enclosed with double doors, 14 pairs of shelf rails

	6.10 / 10.10	6.20 / 10.20
<b>NSF model, standard</b>	3251552	3251553
<b>NSF model, on casters</b>	3251554	3251555





# Equipment stands / Stacking kits

Stacking two table-top models from the Convotherm 4 range or mini Convotherm not only makes sense but is so easy! The benefits are obvious: twice the capacity for the same footprint. When just one Convotherm is needed during quiet times, you save money compared with the larger floor-standing models because power consumption is lower.

## Open equipment stands for mini

	6.10 mini	10.10 mini
<b>Storage shelf</b>	3223762	3224362
<b>7 pairs of shelf rails</b>	-	3224365
<b>10 pairs of shelf rails</b>	3223839	-



## Open equipment stand for mini, on casters

	6.10 mini	10.10 mini
<b>Storage shelf</b>	-	3226422
<b>10 pairs of shelf rails</b>	3225701	-



## mini stacking kit unit

Maximum shelf height 63"

Equipment models	Part no.
<b>6.10 mini on 6.10 mini</b>	3423832
<b>6.10 mini with cleaning-fluid container on 6.10 mini</b>	3425638
<b>6.10 mini on 10.10 mini</b>	3426383

## Stacking kit for Convotherm 4 table-top models

	6.10 / 10.10	6.20 / 10.20
<b>Stacking kit, foot height 6" (electric)</b>	3455861	3455864
<b>Stacking kit on casters, foot height 4" (electric)</b>	3455862	3455865
<b>Stacking kit (gas)</b>	on request	on request

Stacking kit, foot height 6"



# Hoods\* – comfortable working environment

The efficient Convotherm condensation hoods with powerful extraction performance ensure that the air in your kitchen is always pleasant. Easy to use, practical and convenient to operate and with low power consumption. All hoods can be readily retrofitted to any Convotherm 4 electric model.

**ConvoVent 4:** The condensation hood switches on automatically when the combi steamer is running. The hood captures and condenses the steam from the air vent. It also extracts and processes any vapor that escapes when the door is opened. Condensation without any water consumption.

## ConvoVent 4

For models	Part no.
Convotherm 4 6.10 / 10.10	3455882
Convotherm 4 6.20 / 10.20	3455883



## Front condenser (optional for ConvoVent 4)

Auxiliary model for enhanced front condensation

For models	Part no.
x.10	3455892
x.20	3455893

\*electric models only



**ConvoVent 4+:** The condensation hood switches on automatically when the combi steamer is running. The hood captures and condenses the steam from the air vent. It also extracts and processes any vapor that escapes when the door is opened. Condensation without any water consumption. A filter module cuts the release of fumes and smells.

#### ConvoVent 4+

For models	Part no.
Convotherm 4 6.10 / 10.10	3455886
Convotherm 4 6.20 / 10.20	3455887



#### Integrated front light (optional for ConvoVent 4 and ConvoVent 4+)

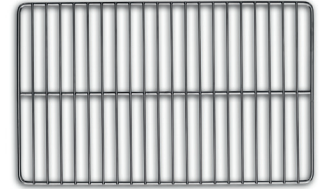
For models	Part no.
x.10	3455894
x.20	3455985

# Accessories

## Electropolished stainless-steel wire shelf

Suitable for roasting large meats or for supporting pan trays or retherm plated meals for à la carte service.

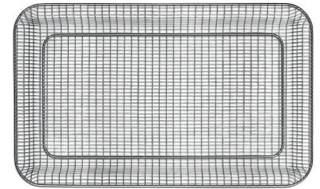
	12" x 20"	18" x 26"
<b>Flat</b>	3001085	3001075



## Electropolished stainless-steel baking/frying basket

Ideal for fat free oven roasting of French fries, potato wedges, spring rolls, chicken wings, finger food and much more which are traditionally fried.

	12" x 20"	18" x 26"
<b>1.5" deep</b>	-	3005000



## Aluminum grill rack with non-stick coating

The grill rack helps to make a grill pattern on your steaks, fish or antipasti while the food remains succulent inside.

	12" x 20"	18" x 26"
<b>Flat</b>	-	3012003

## Granite enameled pan

This versatile tray is especially good for roasting small joints and chicken pieces, preparing casseroles and cooking prawns.

	12" x 20"	18" x 26"
<b>0.75" deep</b>	-	3004033
<b>1.5" deep</b>	-	3013030
<b>2.5" deep</b>	-	3004034



## Grease drip tray

Helps to remove excess fat when cooking dishes with a high fat content. Place the grease drip tray in the cooking compartment and then empty at the end of the cooking process.

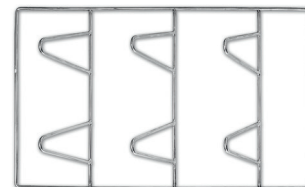
	12" x 20"	18" x 26" table-top models	18" x 26" floor-standing models
<b>6.10</b>	3417011	-	-
<b>6.20</b>	-	3417014	-
<b>10.10</b>	3417011	-	-
<b>10.20</b>	-	3417014	-
<b>12.20</b>	-	3417014	3417098
<b>20.10</b>	3417011	-	-
<b>20.20</b>	-	3417014	3417098



### Rotisserie style chicken or poultry rack

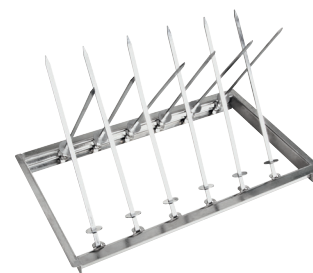
Golden-brown succulent chicken is now easy to achieve. Simply place the chickens on the rack, cook and they're done!

	5 chickens	6 chickens	8 chickens
12" x 20"	-	3030195	3030196



### Spit rack

	13 skewers	no skewers	12 skewers	no skewers	capacity
6.10 mini	3317563	3317571	-	-	1
10.10 mini	3317563	3317571	-	-	1
6.10	3317563	3317571	-	-	1
6.20	-	-	3417578	3417579	2
10.10	3317563	3317571			2
10.20	-	-	3417578	3417579	4
12.20	-	3317571	3417578	3417579	4
20.10	3317563	-	-	-	4
20.20	-	-	3417578	3417579	8



### Heat shield, Convotherm 4

Protects models electronics from overheating due to radiant heat.

Models size	Part no.
6.10	3455849
6.20	3455851
10.10	3455850
10.20	3455852
12.20	3455853
20.10	3455854
20.20	3455855



### Floor anchor, Convotherm 4 floor-standing models or equipment stands\*

For fixing two feet securely to the floor.

Models size	Part no.
12.20 / 20.10 / 20.20	2617348

### Signal tower, Convotherm 4

Visual indication of current operating status. 10m cable and mounting adapter included.

	Part no.
Signal tower for all Convotherm 4 models	3455896



\*comes standard with floor-standing models



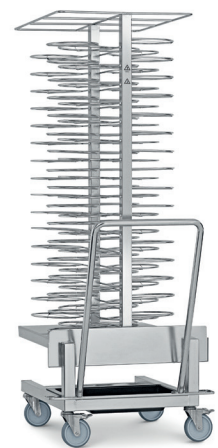
# The banqueting sector – for the professional catering event

**Where quality, time and team spirit matter.** You know your ingredients, you know your staff, you know your guests. Convotherrm has a long track record of delivering world-leading technology, reliability and user-friendly design banqueting.

## Plate banquet trolleys

Thanks to the large space between rings, plate holders for the Convotherrm plate banquet trolleys give you the freedom to be creative when arranging food on the plate.

		Ring spacing in inches	Number of plates (12" dia)	Part no.
<b>12.20</b>	4 swivel casters and parking brake	3.2	59	3318555
<b>20.10</b>	4 swivel casters and parking brake	3.2	50	3316967
<b>20.20</b>	4 swivel casters and parking brake	3.2	98	3318563



## Thermal covers

The Convotherrm thermal cover encloses the entire trolley or rack to prevent heat from escaping, keeping meals warm for up to 20 minutes without loss of quality. The magnetic closure makes it hygienic and easy to clean.

	6.10	6.20	10.10	10.20	12.10	20.10	20.20
<b>Rack loading trolleys and plate banquet trolleys</b>	3055780	3055781	3055782	3055783	3055784	3055785	3055786



## Loading trolley

Extra loading trolley designed for containers (for floor-standing models).

For models		Part no.
<b>12.20</b>		3315205
<b>20.10</b>	12" x 20" steam table pans 4 swivel casters, 2 with parking brake	3315206
<b>20.20</b>		3315207



## Plate racks\*

Roll-out plate rack for retherm plated meals (for table-top models).

For models	Ring spacing in inches	Number of plates (12" dia)	Part no.
<b>6.10</b>	3.1	15	3355767
<b>6.20</b>	3.2	27	3355769
<b>10.10</b>	3.1	26	3355771
<b>10.20</b>	3.2	48	3355773



## Mobile shelf rack\*

Roll-out shelf rack for containers (for table-top models).

For models		Number of plates (12" dia)	Part no.
<b>6.10</b>	12" x 20" Steam table pans	6 shelves Shelf spacing 2.6"	3355760
<b>6.20</b>	12" x 20" Steam table pans	6 shelves Shelf spacing 2.6"	3355761
<b>10.10</b>	12" x 20" Steam table pans	10 shelves Shelf spacing 2.6"	3355762
<b>10.20</b>	12" x 20" Steam table pans	10 shelves Shelf spacing 2.6"	3355763



\*not compatible with the ConvoSmoker option

### Roll-in frame\*

Required for sliding the shelf rack or plate rack in and out of Convotherm 4.

For models	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.

For models		Part no.
6.10 / 10.10	Includes 4 casters with parking brake	3355775
6.20 / 10.20	Includes 4 casters with parking brake	3355776
Stacking kit x.10	Includes 4 casters with parking brake, height adjustable	3355777
Stacking kit x.20	Includes 4 casters with parking brake, height adjustable	3355778



\*not compatible with the ConvoSmoker option





# Software solutions – for secure networking

For all models with easyTouch® and easyDial™ controls

## ConvoLink

The ConvoLink software package is the complete solution for HACCP and combi steamer management.

You can install the software on your PC for use with Convotherm 4 models, the +3 models and the Convotherm mini.

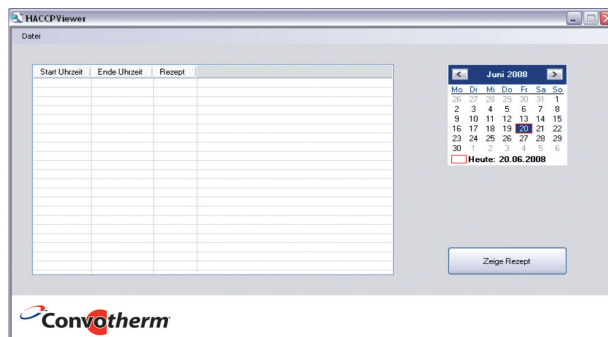


Product name	Part no.
ConvoLink	free-of-charge download

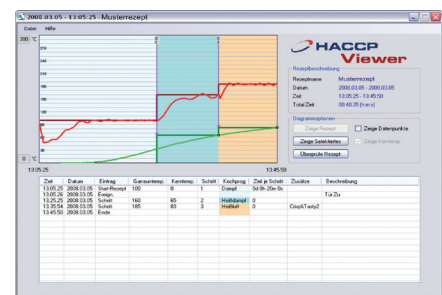
## HACCPViewer

For exporting HACCP data and information such as pasteurization data for displaying and managing on your PC.

The HACCP data is saved in the combi controller (for at least 10 days) and can be retrieved at any time. This does not require a permanent connection.



Home screen in the HACCPViewer



HACCPViewer with Recipe screen

# Cook & Chill

The **ConvoChill** brand from Convotherm offers the most effective means of keeping food fresh for extended shelf life without loss of quality. Cook & Chill involves cooking (= producing dishes in the combi steamer) and chilling (= rapid cooling of the cooked food). Of course the loading trolleys are all inter-compatible.

1

## Cook

The prepared food is cooked particularly carefully in the combi steamer thanks to the ACS+ system, ensuring no loss of vitamins or minerals.

2

## Blast chill or flash freeze

The precooked food is cooled rapidly in the ConvoChill to the required temperature, allowing dishes to be stored for up to 72 hours.

3

## Portion and retherm

The chilled food can now be arranged creatively on plates and retherm in the plate banquet trolley entirely in the combi steamer.





**Produce**





**Chill**





**Retherm**

# ConvoChill – blast chiller and flash freezer

Blast chilling or flash freezing offers the most effective means of keeping food fresh for extended shelf life without loss of quality.

## Blast chilling

+194°F → +3°F

The temperature range between 149°F and 50°F is particularly critical when storing food. Bacteria numbers will double every 20 minutes at a temperature of around 98.6°F. Thanks to our blast chillers, food passes through this dangerous temperature range as fast as possible, with the core temperature dropping to 37.4°F within 90 minutes. Any bacteria left in the food after cooking is kept to a minimum. The food's quality, color and aroma is preserved almost entirely and its shelf-life extended significantly.

## Flash freezing

+194°F → 0°F

ConvoChill flash freezing uses an especially powerful cooling system with an air temperature of -104°F to take the core product temperature down to -65°F in less than 240 minutes. The rapid drop in temperature prevents damage to the cell structure, so that when the food is defrosted there is no loss in weight, consistency or taste.

### All your benefits at a glance

#### • Time saving of up to 30%

The longer shelf-life of blast-chilled goods lets you optimize your food production plan. Preparing large quantities of finished and semi-finished products dispenses with those daily preparation steps needed in the past. This guarantees peak freshness and quality at all times.

#### • Low weight loss

After cooking, food releases moisture through evaporation and loses valuable constituents. Blast chilling stops this process immediately while managing to conserve up to 7% more in weight.

#### • Save on shopping

By choosing the flash-freeze function you are preserving your meals at peak quality over a longer period. This means you can buy your ingredients in advance, in season at lower prices and in larger volumes.

#### • Less waste

The blast chiller/flash freezer extends the shelf-life of products, letting you use food in a more controlled way. This means you can cut food waste considerably.

For more information, please contact your regional sales manager.





# Water treatment systems

## Claris

For delivering high quality filtered water

Claris Water Treatment System (CWT-06) includes:

- one (1) Pre Filter
- one (1) Claris Flow Meter
- one (1) Claris X-Large Steam System
- one (1) Water Test Kit

### Filter Accessories

### Part no.

**Claris X-Large Filter Cartridge**

CWT-XLC

**Prefilter Replacement Cartridge**

EC-110



## KLEENSTEAM® II

For all boiler combi steamers delivering high quality filtered water with inhibitor -

KLEENSTEAM II Water Treatment System (9797-K2PF) includes:

- one (1) Prefilter (9795-90)
- one (1) SS10 ScaleStick Cartridge (9799-0201)
- two (2) 7CB5 five micron carbon-block cartridges (9618-11)

For all boilerless combi steamers -

KLEENSTEAM II Water Treatment System (9797-K2PF) includes:

- two (2) 7CB5 five micron carbon-block cartridges (9618-11)
- (Prefilter not included, to add prefilter use part# 9795-90)



### Filter Accessories

### Part no.

**SS10 Replacement Cartridge (1 pack) replaces 9496-10**

9799-0201

**SS10 Replacement Cartridge (12 per case)**

9799-02

**Prefilter, filters out larger dirt and rust particles (20" clear housing)**

9795-90

**7CB5 Replacement Cartridge (1 pack)**

9618-11



## NOTES

The owner / operator / purchaser must ensure that the drinking / potable water quality requirements are met. Not meeting the water quality requirements will void the original equipment warranty. A water quality analysis is required prior to installing the water treatment system, since water conditions vary throughout the country.

### Water Quality Requirements for Convotherm 4 combi steamers

	Spritzer/Injection	Boiler
For water injection system		
TDS	70-125 ppm	-
Hardness	70-125 ppm (4-7 gpg)	-
For cleaning, recoil hand shower		
TDS	70-360 ppm	
Hardness	70-360 ppm (4-21 gpg)	
General Requirements		
pH value	6.5 - 8.5	
Cl <sup>-</sup> (chloride)	max. 60 ppm	
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm	
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm	
Fe (iron)	max. 0.1 ppm	
SiO <sub>2</sub> (silicate)	max. 13 ppm	
Temperature	max. 104 °F / 40 °C	
Chloramines	max. 0.2 ppm	

If an RO (reverse osmosis) system is required, consult manufacturer.

# Cleaning and care products

## ConvoClean hands-free fully automatic cleaning system

Includes Cleaning Kit (C-Start):

- One (1) - 10 liter container of ConvoClean solution (C-CLEAN)
- One (1) - 10 liter container of ConvoCare solution (C-CARE)
- set of connectors and hose

## Spray unit

Pressure spray bottle for manual cleaning. Holds 1 liter.

**Part no.** CPSB2

## ConvoClean new

One (1) 10-liter cooking-compartment cleaning fluid for semi and fully automatic cleaning, unlabelled, environmentally friendly. Moderate cleaning strength.

**Part no.** C-CLEAN

## ConvoClean forte

One (1) 10-liter cooking-chamber cleaning fluid for semi and fully automatic cleaning. High cleaning strength.

**Part no.** C-CLEAN-F

## ConvoCare (ready to use)

Two (2) 10-liter containers.

**Part no.** C-CARE

## ConvoCare Concentrate

Two (2) 1-liter concentrate for ConvoClean system, must be diluted with water as instructed.

**Part no.** C-CARE-C

## Single-dosage dispenser (minimum order quantity 1 box containing 20 bottles)

ConvoClean forte S

**Part no.** 3050883

ConvoClean new S

**Part no.** 3050884

ConvoCare S

**Part no.** 3050882

## Dissolve Descaling Solution

Six (6) 1-gallon containers with quart markings.

**Part no.** C106174

## Stainless Steel Storage Container

For holding for ConvoCare and ConvoClean containers.

**Part no.** 111875

## Fiberglass molded dolly

For storage container.

**Part no.** 108963





**FINANCE**

*Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.*



**SERVICE**

*Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.*

**OUR BEST-IN-CLASS BRANDS INCLUDE:**

*Cleveland, Convotherm, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Kysor Panel Systems, Lincoln, Manitowoc Beverage Systems, Manitowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range and Welbilt*

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at [www.manitowocfoodservice.com](http://www.manitowocfoodservice.com) then find the regional or local resources available to you.

