



Accessories

Your meal. Our mission.

 **Convotherm**

Convotherm – Your meal. Our mission.

Anyone who has ever worked with a Convotherm combi steamer knows how our pioneering products inspire better food preparation. Our “Made in Germany” products, with the slogan “Your meal. Our mission.”, are the answer to all your needs.

Convotherm 4 brings style to 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 an often hectic daily life of catering. The scalable design applies 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.



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.

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



6.10 easyDial



6.20 easyTouch



10.10 easyDial



10.20 easyTouch

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 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**



12.20 easyDial

20.10 easyTouch

20.20 easyDial

Every Convotherm 4 come standard with optimum features

- 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
- ConvoSmoke, 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)
- ConvoGrill with grease management function (available on request)
- Prison version
- Marine version (electric units only)
- Available in various voltages

Unit stands - reliably stable

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

Unit stands for combi steamers

Open unit stand with storage shelf*

| | | 6.10 / 10.10 | 6.20 / 10.20 |
|------------------------------|----|-----------------|------------------|
| Standard | GN | 3251517 | 3251519 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 844 |
| On castors | GN | 3251541 | 3251542 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |



Open unit stand with storage shelf and cover panel

| | | 6.10 / 10.10 | 6.20 / 10.20 |
|------------------------------|----|-----------------|------------------|
| Standard | GN | 3251500 | 3251501 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 644 |
| On castors | GN | 3251502 | 3251503 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |



Unit stand, closed on two sides, 14 pairs of shelf rails

| | | 6.10 / 10.10 | 6.20 / 10.20 |
|------------------------------|----|-----------------|------------------|
| Standard | GN | 3251504 | 3251505 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 644 |
| On castors | GN | 3251506 | 3251507 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |



* without additional rigidity in the storage shelf for moving with a fork-lift truck

Unit stand, closed on three sides, 14 pairs of shelf rails

| | | 6.10 / 10.10 | 6.20 / 10.20 |
|------------------------------|----|-----------------|------------------|
| Standard | GN | 3251508 | 3251509 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 844 |
| On castors | GN | 3251510 | 3251511 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |
| NSF model, standard | GN | 3251547 | 3251548 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 844 |
| NSF model, on casters | GN | 3251549 | 3251551 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |



Unit stand, fully enclosed with double doors, 14 pairs of shelf rails

| | | 6.10 / 10.10 | 6.20 / 10.20 |
|------------------------------|----|-----------------|------------------|
| Standard | GN | 3251512 | 3251513 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 844 |
| On castors | GN | 3251514 | 3251515 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |
| NSF model, standard | GN | 3251552 | 3251553 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 644 | 670 x 1111 x 844 |
| NSF model, standard | GN | 3251554 | 3251555 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 644 | 682 x 1111 x 844 |



Unit stand, closed on two sides, for EN, 14 pairs of shelf rails

This unit raises the 6.10 and 6.20 to the same height as the 10.10 and 10.20.

| | | 6.10 / 10.10 |
|------------------------------|----|-----------------|
| Standard | EN | 3251516 |
| Dimensions in mm (H x W x D) | | 670 x 866 x 706 |
| On castors | EN | 3251518 |
| Dimensions in mm (H x W x D) | | 682 x 866 x 706 |



Unit stands - reliably stable

Unit stands for Convotherm 4

Spacer unit for unit stands

This unit raises the 6.10 and 6.20 to the same height as the 10.10 und 10.20. Ideal for installation with ConvoVent 4/4+.

| | | 6.10 / 10.10 | 6.20 / 10.20 |
|-------------------------------------|----|-----------------|------------------|
| Standard | GN | 3455900 | 3455901 |
| Dimensions in mm (H x W x D) | | 272 x 866 x 644 | 272 x 1111 x 844 |
| With sliding table, pull-out | GN | 3455902 | 3455903 |
| Dimensions in mm (H x W x D) | | 272 x 866 x 644 | 272 x 1111 x 844 |



Unit stands for mini

Open unit stand

| | 6.06 mini | 6.10 mini | 10.10 mini |
|--------------------------------|-----------------|-----------------|------------------|
| Storage shelf | 3218570 | 3223762 | 3224362 |
| Dimensions in mm (H x W x D) | 900 x 515 x 475 | 900 x 515 x 653 | 670 x 1111 x 844 |
| 7 pairs of shelf rails | - | - | 3224365 |
| Dimensions in mm (H x W x D) | - | - | 698 x 515 x 653 |
| 10 pairs of shelf rails | 3219163 | 3223839 | - |
| Dimensions in mm (H x W x D) | 900 x 515 x 475 | 900 x 515 x 653 | - |



Open unit stand, on castors

| | 6.06 mini / mini mobil | 6.10 mini | 10.10 mini |
|--------------------------------|------------------------|-----------------|-----------------|
| Storage shelf | 3426949 | - | 3226422 |
| Dimensions in mm (H x W x D) | 900 x 622 x 711 | - | 700 x 693 x 693 |
| 7 pairs of shelf rails | - | - | 3229993 |
| Dimensions in mm (H x W x D) | - | - | 700 x 693 x 693 |
| 10 pairs of shelf rails | 3424215 | 3225701 | - |
| Dimensions in mm (H x W x D) | 900 x 622 x 711 | 900 x 622 x 791 | - |

Stacking kit – the clever space-saver

Stacking two table-top units from the Convotherm 4 range or mini world 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 unit because power consumption is lower. Please note the water connection kits on page 30/31.

mini stacking kit

Maximum shelf height 1.60 m.

| Unit models | Part no. |
|--|----------|
| 6.06 mini on 6.06 mini | 3418572 |
| 6.06 mini with cleaning-fluid container on 6.06 mini with cleaning-fluid container | 3423558 |
| 6.06 mini on 6.10 mini | 3424913 |
| 6.10 mini on 6.10 mini | 3423832 |
| 6.10 mini with cleaning-fluid container on 6.10 mini with cleaning-fluid container | 3425638 |
| 6.10 mini on 10.10 mini | 3426383 |



Stacking kit set for Convotherm 4 table-top units (electric*)

| | 6.10 / 6.10 | 6.10 / 10.10 | 6.20 / 6.20 | 6.20 / 10.20 |
|--|-------------|--------------|-------------|--------------|
| Stacking kit foot height 150 mm | 3455861 | 3455861 | 3455864 | 3455864 |
| Stacking kit foot height 300 mm | 3456266 | - | 3456267 | - |
| Stacking kit on casters foot height 100 mm | 3455862 | 3455862 | 3455865 | 3455865 |

Stacking kit set for Convotherm 4 table-top units (gas*)

| | 6.10 / 6.10 | 6.10 / 10.10 | 6.20 / 6.20 | 6.20 / 10.20 |
|--|-------------|--------------|-------------|--------------|
| Stacking kit foot height 150 mm | 3456171 | 3456171 | 3456174 | 3456174 |
| Stacking kit foot height 300 mm | 3456276 | - | 3456277 | - |
| Stacking kit on casters foot height 100 mm | 3456172 | 3456172 | 3456175 | 3456175 |



* refers to the unit underneath

Hoods – ever-fresh air quality

The efficient Convothem condensation hoods with powerful extraction performance ensure that the air in your kitchen is always fresh. Easy to use, practical and convenient to operate and with low power consumption: what more could you want? Of course all hoods can be readily retrofitted to any unit.

ConvoVent mini: an ON/Off unit switch is used to operate the hood. The hood captures and condenses the steam from the air vent and then returns the air into the room. The hood does not require a cold-water connection. Not compatible with mini mobile.

ConvoVent mini*

| Unit sizes | Part no. |
|----------------|----------|
| 6.06 mini | 3424725 |
| 6.10 mini | |
| 10.10 mini | |
| 6.10 mini 2in1 | 3425012 |



ConvoVent 4: the condensation hood switches on automatically when the combi steamer is powered up. The hood captures and condenses the steam from the air vent. It also extracts and processes any vapour that escapes when the unit door is opened. The hood does not require a cold-water connection.

ConvoVent 4**

| Unit sizes | Part no. |
|--|----------|
| Convothem 4 6.10 / 10.10 | 3455870 |
| Convothem 4 6.20 / 10.20 | 3455871 |
| Convothem 4 20.10 | 3455872 |
| Convothem 4 12.20 / 20.20 | 3455873 |
| Convothem 4 6.10 / 10.10 for use with the stacking kit | 3455847 |
| Convothem 4 6.20 / 10.20 for use with the stacking kit | 3455875 |



* not compatible with mini mobile

** electrical units only

Front condenser (optional for ConvoVent 4)

Auxiliary module for enhanced front condensation

| Unit sizes | Part no. |
|------------|----------|
| x.10 | 3455892 |
| x.20 | 3455893 |

ConvoVent 4+: The condensation hood switches on automatically when the combi steamer is powered up. The hood captures and condenses the steam from the air vent. It also extracts and processes any vapour that escapes when the unit door is opened. The hood does not require a cold-water connection. An additional filter module cuts the release of fumes and smells.

ConvoVent 4+**

| Unit sizes | Part no. |
|---|----------|
| Convotherm 4 6.10 / 10.10 | 3455876 |
| Convotherm 4 6.20 / 10.20 | 3455877 |
| Convotherm 4 20.10 | 3455878 |
| Convotherm 4 12.20 / 20.20 | 3455879 |
| Convotherm 4 6.10 / 10.10 for use in the stacking kit | 3455880 |
| Convotherm 4 6.20 / 10.20 for use in the stacking kit | 3455881 |



Lighting optional for ConvoVent 4 and ConvoVent 4+, 12 V

| Unit sizes | Part no. |
|------------|----------|
| x.10 | 3455894 |
| x.20 | 3455985 |

** electrical units only

Baking trays, racks, pans in Gastronorm and Euronorm

In Convotherm combi steamers you can steam, roast, bake, grill, deep-fry and regenerate. However you want to prepare your meals, we have the right accessory for you.

Stainless steel pans, perforated

Our perforated stainless steel pans are ideal for steaming vegetables, potatoes, hot dogs, fish etc.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|--------------------|---------|---------|---------|----|
| 40 mm deep | - | - | 3013023 | - |
| 65 mm deep | 3003080 | 3003074 | 3013022 | - |
| 100 mm deep | 3003081 | 3003076 | - | - |



Stainless steel pans, unperforated

Ideal for preparing rice, noodles, sauces, boiled beef, traybakes etc.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|--------------------|---------|---------|---------|----|
| 20 mm deep | 3004080 | 3004070 | 3013020 | - |
| 40 mm deep | 3004082 | 3004072 | 3013024 | - |
| 65 mm deep | 3004084 | 3004074 | 3013021 | - |
| 100 mm deep | 3004085 | 3004076 | - | - |



Granite enamelled tray

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

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------------|--------|---------|---------|----|
| 40 mm deep | - | 3004034 | 3013028 | - |
| 60 mm deep | - | 3013030 | - | - |



Electropolished stainless-steel rack

Equally suitable for roasting large joints, supporting pan trays or regenerating plated meals in the à la carte kitchen.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------|---------|---------|---------|---------|
| Flat | 3001085 | 3001075 | 3012001 | 3012000 |



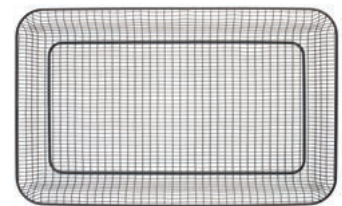
Baking trays, racks, pans in Gastronorm and Euronorm

Following accessories are offering additional comfort thanks to the high-quality non-stick coating. It prevents food from sticking and eases cleaning.

Baking/frying basket, non-stick coating

The aluminium basket is ideal for fat-free frying of French fries, potato wedges, spring rolls, chicken wings, finger food and much more.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------------|--------|---------|---------|----|
| 40 mm deep | - | 3055637 | 3055638 | - |



Baking tray, perforated, non-stick coating

The aluminium tray is ideal for preparing frozen baked goods, pretzels, tarte flambée, pizza, toasted food and much more. There is no need for baking paper.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------|--------|---------|---------|---------|
| Flat | - | 3055633 | 3055634 | 3055635 |



Roasting and baking tray with drip drain, non-stick coating, useable on both sides

Thanks to its excellent heat conduction, this aluminium tray is perfect for preparing the classic “Wiener Schnitzel” but also for baking. The drip drain offers additional comfort and safety.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------|--------|---------|---------|---------|
| Flat | - | 3055630 | 3055631 | 3055632 |



Grill grate with cross pattern, non-stick coating

The grill grate helps to make an appetizing grill pattern on your steaks, fish and antipasti. Thanks to the excellent heat conduction and storage the food remains succulent inside.

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------|--------|---------|--------|----|
| Flat | - | 3055636 | - | - |



Grill grate with bar pattern, non-stick coating

| | 2/1 GN | 1/1 GN | 2/3 GN | EN |
|------|--------|--------|---------|----|
| Flat | - | - | 3012004 | - |

Grilling accessories – crisp on the outside, juicy on the inside

You can be the BBQ king! Thanks to the specially designed grilling accessories, golden-brown chicken and succulent mackerel can be bestsellers in your business.

Chicken grill rack

Golden-brown succulent chicken is now easy to achieve even in the combi steamer. Simply spear the chickens on the spit, cook and they're done!

| | 5 chickens | 6 chickens | 8 chickens |
|---------------|------------|------------|------------|
| GN 2/3 | 3030197 | - | - |
| GN 1/1 | - | 3030195 | 3030196 |



Grease drip tray

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

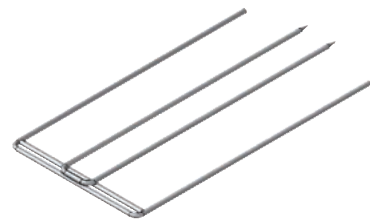
| | 1/1 GN | 2/1 GN table-top units | 2/1 GN floor-standing units |
|--------------|---------|------------------------|-----------------------------|
| 6.10 | 3417011 | - | - |
| 6.20 | - | 3417014 | - |
| 10.10 | 3417011 | - | - |
| 10.20 | - | 3417014 | - |
| 12.20 | - | 3417014 | 3417098 |
| 20.10 | 3417011 | - | - |
| 20.20 | - | 3417014 | 3417098 |



Special meat spit - for suckling pig and lamb

Thanks to the special meat spit, you can even cook an entire suckling pig or lamb perfectly in the Convotherm.

| | horizontal design | vertical design |
|--------------|-------------------|-----------------|
| 6.10 | 3418674 | - |
| 6.20 | - | - |
| 10.10 | 3418674 | 3418914 |
| 10.20 | - | - |
| 12.20 | - | 3403925 |
| 20.10 | 3418674 | 3417028 |
| 20.20 | - | 3403923 |



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 mini 2in1 | 3317563 | 3317571 | - | - | 2 |
| 6.10 | 3317563 | 3317571 | - | - | 1 |
| 6.20 | - | - | 3417578 | 3417579 | 2 |
| 10.10 | 3317563 | 3317571 | - | - | 2 |
| 10.20 | - | - | 3417578 | 3417579 | 4 |
| 12.20 | - | - | 3417578 | 3417579 | 4 |
| 20.10 | 3317563 | 3317571 | - | - | 4 |
| 20.20 | - | - | 3417578 | 3417579 | 8 |



Grilling accessories – crisp on the outside, juicy on the inside

Individual skewer

For spit rack; available to order individually

Part no. 3317568



Thermally insulated oven gloves

These thermally-insulated gloves withstand even prolonged exposure to high temperatures.

Part no. 3007035



Grease collector canister

Appropriate for ConvoGrill with grease management function.

Part no. 3057878





The banqueting sector – the professional catering event

Where quality, time and team spirit matter. You know your ingredients, you know your staff, you know your guests. So would you simply put blind faith in the technology? You can with Convotherm! Convotherm has a long track record of delivering world-leading technology, reliability and user-friendly design in the banqueting sector.

Plate banquet trolley

Thanks to the large gap between rings, Convotherm plate banquet trolleys give you the freedom to be creative when arranging food on the plate.

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



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 | | 3315207 |
| 20.10 | EN 4 swivel casters, 2 with parking brake | 3317460 |



The banqueting sector – the professional catering event

Transport trolley*

For transporting the plate rack and mobile 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 | Includes 4 casters with parking brake, suitable for tabel-top unit on stand | 3355775 |
| 6.20 / 10.20 | Includes 4 casters with parking brake, suitable for tabel-top unit on stand | 3355776 |



| Unit sizes | Additional information | Part no. |
|-------------------|--|----------|
| 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 |



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 |



* not compatible with the ConvoSmoke option

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 | | Additional information | 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 67 mm | 3355761 |
| 10.10 | GN | 10 shelves Shelf spacing 67 mm | 3355762 |
| 10.10 | EN | 8 shelves Shelf spacing 80 mm | 3355765 |
| 10.20 | GN | 10 shelves Shelf spacing 67 mm | 3355763 |



* not compatible with the ConvoSmoke option

The banqueting sector – the professional catering event

Thermal covers

The Convothem 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. The magnetic closure makes it particularly hygienic and easy to clean.

| | 6.10 | 6.20 | 10.10 | 10.20 | 12.20 | 20.10 | 20.20 |
|---|---------|---------|---------|---------|---------|---------|---------|
| GN or EN loading trolleys and plate banquet trolleys | 3055780 | 3055781 | 3055782 | 3055783 | 3055784 | 3055785 | 3055786 |



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 (ring spacing 80 mm), thermal cover | - | - | - | - | 3155795 | 3155796 | 3155797 |



* not compatible with the ConvoSmoke option



Cook&Chill

The **ConvoChill** brand from Convotherm offers the most effective means of keeping food fresh for prolonged periods 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 regenerate

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



Produce



Chill



Regenerate

ConvoChill – blast chiller and flash freezer

Blast chilling or flash freezing offers the most effective means of keeping food fresh for prolonged periods without loss of quality.

Blast chilling

+90°C → +3°C

The temperature range between +65°C and +10°C is particularly critical when storing food. Bacteria numbers will double every 20 minutes at a temperature of around +37°C. Thanks to our blast chillers, food passes through this dangerous temperature range as fast as possible, with the core temperature dropping to +3°C within 90 minutes. Any bacteria left in the food after cooking is kept to a minimum. The food's quality, colour and aroma is preserved almost entirely and its shelf-life extended significantly.

Flash freezing

+90°C → -18°C

ConvoChill flash freezing uses an especially powerful cooling system with an air temperature of -40°C to take the core product temperature down to -18°C 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.



Additional accessories

Wall clearance retainer, Convotherm 4 floor-standing units and Convotherm 4 stacking kit with feet



Ensures that the floor-standing units are at a safe distance from the wall behind.

| Unit size | Wall distance | Part no. |
|---|---------------|----------|
| 12.20 / 20.10 / 20.20 & staking kit with feet | 100 mm | 3419130 |
| 12.20 / 20.10 / 20.20 & staking kit with feet | 200 mm | 3419129 |

Floor anchor, Convotherm 4 floor-standing units and Convotherm 4 stacking kit with feet



For fixing two unit feet securely to the floor.

| Unit size | Part no. |
|---|----------|
| 12.20 / 20.10 / 20.20 & staking kit with feet | 2664128 |

Holder for trolley handle

For handle of trolley.
Can be installed on the foot of the floor-standing units.

| Unit size | Part no. |
|-----------------------|----------|
| 12.20 / 20.10 / 20.20 | 2162319 |

Heat shield, Convotherm 4

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

Signal Tower, Convotherm 4



Indicates the current operating status; visible from a distance. Yellow for "in preparation", red for "in progress" and green for "ready".

| | Part no. |
|--|----------|
| Indicator tower for all Convotherm 4 units | 3455896 |

Wall bracket, mini



Versatile wall bracket for mini units

| Unit size | Part no. |
|-----------|----------|
| 6.06 mini | 3418571 |
| 6.10 mini | 3423853 |

Hand shower, mini



| | 6.06 mini* | 6.10 mini* | 10.10 mini | 6.10 mini 2in1 |
|--|------------|------------|------------|----------------|
| Mounting kit for right-hinged door / mounted on left | 3429153 | 3429155 | 3429155 | 3424392 |
| Mounting kit for left-hinged door / mounted on right | 3429154 | 3429156 | 3429156 | 3424393 |

* not compatible with mini mobile

Additional accessories

Shelf rack (600 x 400 mm) EN with L profile*

| Unit sizes | Additional information | Part no. |
|------------|--|----------|
| 6.10 | 5 shelves with 94 mm shelf spacing (set) | 3451335 |
| 10.10 | 8 shelves with 94 mm shelf spacing (set) | 3451337 |



Butchers' shelf rack (600 x 400 mm) EN

| Unit sizes | Additional information | Part no. |
|------------|------------------------|----------|
| 6.10 | 6 shelves | 3451993 |
| 10.10 | 9 shelves | 3451994 |

Water connection kit

For straightforward installation of a Convotherm combi steamer.



| Product name | Additional information | Contents | Part no. |
|--|---|---|----------|
| Kit for single water-connection (if water treatment already installed) | For connecting 6.10 to 20.20 units to the water supply pipe only | 1 x T-piece 1 x connection hose (2m) | 3423745 |
| Kit for dual water-connection (if soft water and hard water available) | For connecting 6.10 to 20.20 and 6.10 mini 2in1 units to the water supply pipe and the water-treatment pipe | 2 x connection hose (2m) | 3423747 |
| Water connection kit | For connecting 6.06/6.10/10.10 mini units to the water supply pipe | 2 x connection hose (2m) | 3429190 |
| Waste-water installation kit | For 6.06 mini/6.10 mini/10.10 mini units | | 3416709 |
| Waste-water installation kit | For 6.10 to 20.20 | | 3416730 |
| FilterCare installation kit | Connects the filter head of water-treatment system to the Convotherm 4 | | 3465183 |



* 6.20 and 10.20 on request

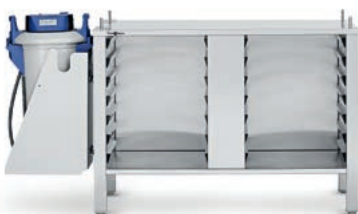
Water treatment systems

In areas that have particularly hard water, we recommend connecting a water-treatment system upstream of your Convotherm combi steamer. Modern water-treatment systems help to guarantee optimum water quality for wear-free use.

Only with Convotherm: FilterCare included in every Convotherm 4. Simply connect the filter head of the water-treatment system* to the combi steamer and you need never forget to change the filter cartridge again.



| Product name | Additional information | 6.10/10.10 | | 6.20/10.20 | |
|---|-------------------------------|------------|----|------------|----|
| | | GN | EN | GN | EN |
| Slide-in pan for 2 canisters including hose feed-through | Suitable for oven stands GN | 3456310 | – | 3456310 | – |
| Box for cleaner and grease collector canister (oven stand and mounting rail must be ordered separately) | Fits on mounting rail or wall | | | 3456306 | |
| Box for water filter (oven stand and mounting rail must be ordered separately) | Fits on mounting rail or wall | | | 3456307 | |
| Mounting rail for cleaning-fluid and water-filter boxes (oven stand and boxes must be ordered separately) | Suitable for oven stands | 3456527 | | 3456528 | |



* currently only takes Brita

Software solutions

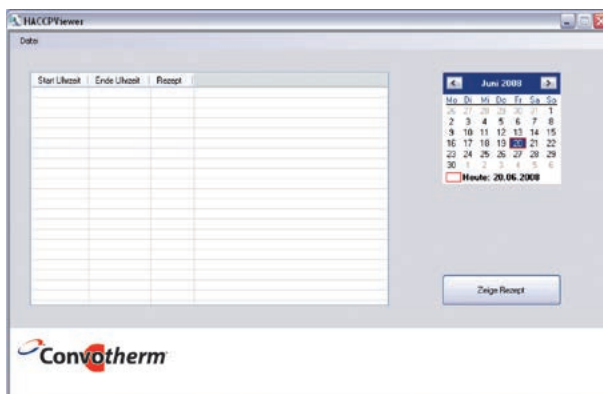
ConvoLink

The ConvoLink software package is the complete solution for HACCP, cooking-profile management and PC unit connectivity. You can install the software on your PC for use with Convotherm 4 units as well as units from the mini and +3 series.

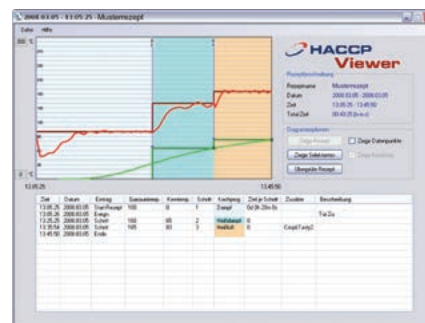
Element: HACCP management

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

The HACCP data is saved in the unit controller (for at least 10 days) and can be retrieved when you need it. You do not need a permanent connection.



Home screen in the HACCP management



HACCP management with recipe screen

Element: easyRecipe4

The easy way to manage your cooking profiles. Lets you create and manage your profiles, product groups and much more.

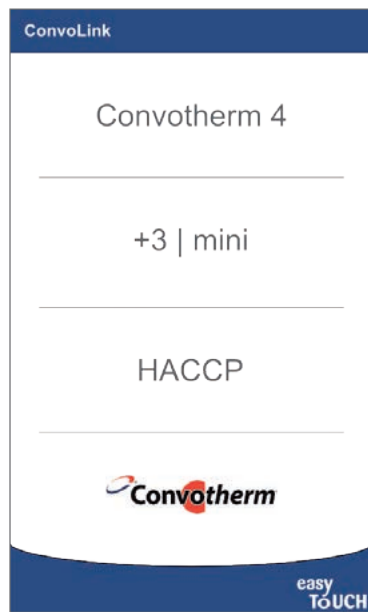
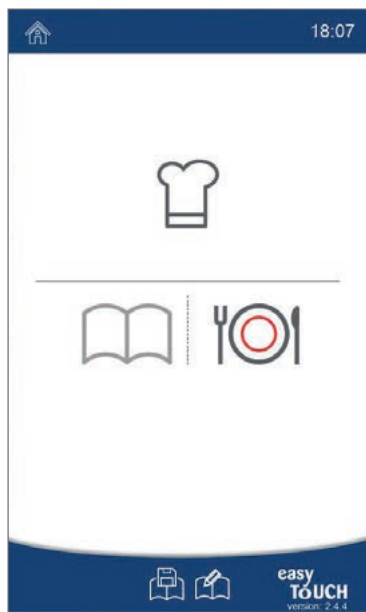
Element: ConvoLink

Connection of a Convotherm 4 to a PC with your network*

- Lets you monitor and control the Convotherm 4 from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles
- Conduct software updates or download HACCP data from your Convotherm 4 comfortably from your PC

* for units with Ethernet interface (LAN)

| Product name | Additional information | Part no. |
|--------------|--|---|
| ConvoLink | Software package with HACCP management, cooking profile management and network-functions | Download for free from www.convotherm.com |



Cleaning and care products – a neat solution

All Convotherm cleaning and care products are optimally balanced for use with our combi steamers. Using liquid cleaners means that no residues are left in the cooking chamber. We also care about the environment, so all our products meet the ISO standard and are biodegradable. In addition, all our cleaning fluids are Halal and Kosher certified.

ConvoClean new (minimum order quantity 3 units, assorted)



10 l cooking chamber cleaner, no hazard label,
environmentally friendly, moderate cleaning strength
Part no. 3007015

ConvoClean forte (minimum order quantity 3 units, assorted)



10 l cooking chamber cleaner
high cleaning strength
Part no. 3007017

ConvoCare K (minimum order quantity 3 units, assorted)



1 l rinse aid concentrate
Must be diluted with water as instructed
Part no. 3007028

Empty ConvoCare K canister



Part no. 3007029

Spray unit



for 1 l
Part no. 3007025

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



ConvoClean new S
Part no. 3050884



ConvoClean forte S
Part no. 3050883



ConvoCare S
Part no. 3050882



GN = Gastronorm 325 x 530 mm
EN = Euronorm 600 x 400 mm

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