



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 quality of design 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. Our new 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



12.20 easyDial



20.10 easyTouch



20.20 easyDial

Convotherm 4 easyTouch

Unrivaled convenience and reliability.

The easyTouch package gives you a full range of impressive and **practical features** including a high-resolution full 9" 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 fully automated hands-free cleaning system with eco, express and regular modes, including optional single-dose dispensing
- **Ethernet / LAN interface**

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**

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*.
- 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/LAN interface for easyDial
- Sous-vide sensor, with external connection
- Steam and vapor removal (built-in condensation hood)
- Grill version with separate grease outlet (table-top models only)
- Prison models
- Marine models (electrical models only)

* and if it really won't fit, simply choose one of our minis

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 together.

Open equipment stand for C4 table-top models with storage shelf and cover panel

		6.10 / 10.10	6.20 / 10.20
Standard	GN*	3251500	3251501
On casters	GN*	3251502	3251503



Equipment stand for C4 table-top models, closed on three sides, 14 pairs of shelf rails

		6.10 / 10.10	6.20 / 10.20
NSF model, standard	GN*	3251547	3251548
NSF model, on casters		3251549	3251551



Equipment stand for C4 table-top models, fully enclosed with double doors, 14 pairs of shelf rails

		6.10 / 10.10	6.20 / 10.20
NSF model, standard	GN*	3251552	3251553
NSF model, on casters		3251554	3251555



GN* = 12" x 20" steam table pans.

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

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
Storage shelf	3223762	3224362
7 pairs of shelf rails	-	3224365
10 pairs of shelf rails	3223839	-



Open equipment stand for mini, on casters

	6.10 mini	10.10 mini
Storage shelf	-	3226422
10 pairs of shelf rails	3225701	-



mini stacking kit unit

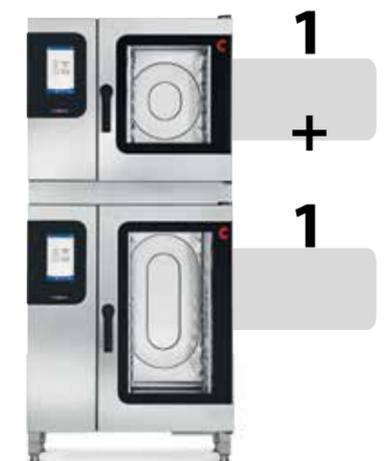
Maximum shelf height 63"

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

Stacking kit unit for C4 table-top models (electrical models only)

	6.10 / 10.10	6.20 / 10.20
Stacking kit, foot height 4" **	3455860	3455863
Stacking kit, foot height 6"	3455861	3455864
Stacking kit on casters foot height 6"	3455862	3455865

Stacking kit, foot height 6"



*for 6.x on 6.x stacking kits with base unit

Hoods – ever-fresh air-conditioning

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

ConvoVent mini: an ON/Off 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.

ConvoVent mini

For models	Part no.
6.10 mini	3424725
10.10 mini	



ConvoVent 4: the condensation hood switches on automatically when the combi oven is turned. 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. The hood does not require a cold-water connection.

ConvoVent 4*

For models	Part no.
C4 6.10 / 10.10	3455870
C4 6.20 / 10.20	3455871
C4 20.10	3455872
C4 12.20 / 20.20	3455873

Front condenser (optional for ConvoVent 4)

Auxiliary model for enhanced front condensation

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

ConvoVent 4+: The condensation hood switches on automatically when the combi oven is turned on. 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. The hood does not require a cold-water connection. A filter module cuts the release of fumes and smells.

ConvoVent 4+*

For models	Part no.
C4 6.10 / 10.10	3455876
C4 6.20 / 10.20	3455877
C4 20.10	3455878
C4 12.20 / 20.20	3455879

Light for ConvoVent 4 and ConvoVent 4+

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

*electrical models only

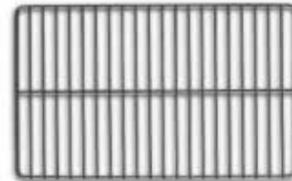
*electrical models only

Accessories

Electropolished stainless-steel wire shelf

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

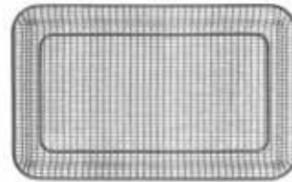
	12" x 20"	18" x 26"
Flat	3001085	3001075



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"
0.16" deep	-	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"
Flat	-	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"
3/4" deep	-	3004033
1/4" deep	-	3013030
3/13" deep	-	3004034



Grease drip tray

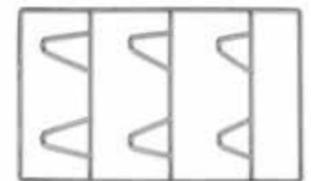
Helps to remove excess fat when cooking dishes with a high fat content. Place the grease drip tray in the cooking compartment and then empty at the end of the cooking process.

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

Rotisserie 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

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



Indicator tower, Convotherm 4

	Part no.
Indicator lamp for all C4 models	3455896



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. Convotherm 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 Convotherm plate banquet trolleys give you the freedom to be creative when arranging food on the plate.

	Additional information	Ring spacing in inches	Number of plates (12" dia.)	Part no.
12.20	4 swivel casters and parking brake	3.6	59	3318555
20.10	4 swivel casters and parking brake	3.6	50	3316967
20.20	4 swivel casters and parking brake	3.6	98	3318563



Thermal covers

The Convotherm thermal cover encloses the entire trolley 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
Rack loading trolleys and plate banquet trolleys	3055780	3055781	3055782	3055783	3055784	3055785	3055786



Loading trolley

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

For models	Additional information	Part no.
12.20	12 x 20 steam table pans 4 swivel casters, 2 with parking brake	3315205
20.10		3315206
20.20		3315207



Plate racks

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

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



Mobile shelf rack

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

For models		Number of plates (12" dia)	Part no.
6.10	12" x 20" steam table pans	6 shelves Shelf spacing 2.6"	3355760
6.20	12" x 20" steam table pans	6 shelves Shelf spacing 2.8"	3355761
10.10	12" x 20" steam table pans	10 shelves Shelf spacing 2.6"	3355762
10.20	12" x 20" steam table pans	10 shelves Shelf spacing 2.6"	3355763



The banqueting sector – for the professional catering event

Roll-in frame

Required for sliding the mobile shelf rack or plate rack into and out of the compartment.
Required for plate racks.

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 Convothem safely and conveniently. Required for plate racks and mobile shelf rack.

For models	Additional information	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



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 Convothem 4 models, the +3 models and the Convothem mini.

Product name	Part no.
ConvoLink	3455506



Product name	Maximum distance between equipment and PC	P3/mini		Convothem 4	
		Standard	easyTouch	easyDial	easyTouch
Ethernet (for any number of models)	no limit	2619134*	-	2619134*	≤

* Ethernet interface

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

Cooking-profile management

- Convothem 4 can be connected to one PC.
- Lets you monitor and manage the combi ovens from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles.

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 oven) 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 oven 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 retherm in the plate banquet trolley entirely in the combi oven.



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.
- 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.
- 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.
- 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 Combi's 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 OEB & OGB series Combi's with a generator delivering high quality filtered water with inhibitor -

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

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

For all boilerless OES & OGS series Combi's -

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

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

Filter Accessories	Part no.
SS10 Replacement Cartridge (1 pk) replaces 9496-10	9799-0201
SS10 Replacement Cartridge (12 per case)	9799-02
Pre Filter, 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 combi's

TDS.....	50-125 ppm	pH Factor.....	7.0-8.5	Chloride	< 25 ppm
Total Alkalinity.....	50-100 ppm	Free Chlorine.....	< 0.1 ppm	Dynamic Water Pressure	35-80 psi
Silica	< 13 ppm	Hardness.....	50-100 ppm (3<6 gpg)		

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

Cleaning and care products

ConvoClean Hands Free Built-in Automatic Cleaning System

Includes Auto Wash Cleaning Kit (C-Start):

- one - 10 liter container of ConvoClean solution (C-CLEAN)
- one - 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 10 liter cooking-compartment cleaning fluid for automatic and fully automatic cleaning, unlabelled, environmentally friendly. Moderate cleaning strength.

Part no. C-CLEAN

ConvoCare

Two 10 liter containers.

Part no. C-CARE

ConvoCare Concentrate

Two 1 liter concentrate, nozzle detergent for ConvoClean system, must be diluted with water as instructed.

Part no. C-CARE-C

Dissolve Descaling Solution

Six 1 gallon containers with quart markings.

Part no. C106174

Stainless Steel Storage Container

For holding for ConvoCARE and ConvoClean new containers.

Part no. 111875

Fiberglass molded dolly

For storage container.

Part no. 108963

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

ConvoClean new S

Part no. 3050883

ConvoCare S

Part no. 3050882





FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Maniwoc 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.

To learn how Maniwoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

