



Convotherm 4 Designed around you

Your meal. Our mission.

Convotherm – Your meal. Our mission.

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



Convotherm 4 – Designed around you

We listen to our customers. That's why, the new Convotherm 4 has been designed around your needs in the kitchen. The two control-panel designs – easyTouch and easyDial – give you the degree of control you need: from full automation to maximum customization. Our goal is to deliver the functions you need in a user-friendly design.

Page 8–9 Redefined: clear design meets functionality

The new Convotherm 4 design is ideal also for front-of-house cooking. Developed with the principal of "form follows function", the combi steamers pleasing aesthetics are combined with a new dimension in intuitive operation and easy servicing.

Page 14–15 The new standard in flexible, reliable cleaning

ConvoClean+™ and ConvoClean™ have been developed to deliver maximum flexibility with minimum chemical energy consumption. Our fully-automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single-dose dispensing option, our choices can satisfy every user need.



Page 16–17 Lower operating costs while helps the environment.

Every kilowatt and gallon count. The Convotherm 4 stands for a new class of energy efficiency and water savings. Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that sustainability starts back at the factory for us.

Page 11 Your cooking results in focus

The legend lives on! The Advanced Closed System+ (ACS+) presents perfection in the 3rd generation. It delivers the ultimate in even cooking and baking, with results always optimized to your requirements.

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



6.10 easyDial



6.20 easyTouch



10.10 easyDial



10.20 easyTouch



12.20 easyDial



20.10 easyTouch



20.20 easyDial

Convotherm 4 easyTouch

Unrivalled 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)

Redefined: clear design meets functionality

The new aesthetic design means that the Convotherm 4 is also ideal for front-of-the-house cooking. The new aesthetic design means that the Convotherm 4 is also ideal for front-of-the house cooking. Developed under the principal of "form follows function", the combi steamers pleasing, pure design also sets new standards for intuitive controls and serviceability.



easyTouch – the user interface

As a pioneer of full-touchscreen technology in combi steamers, Convotherm has now added a new dimension to operating convenience. The Convotherm 4 easyTouch brings you the latest touch controls via the full 9 inch touchscreen with a new flexible configurable user interface.

- **Press&Go:** automatic cooking using quick-select buttons for optimum process reliability. Eliminates the need to enter information such as size, browning level or core temperature
- **Versatile retherm function** with preselect programs for à la carte, plate banquet and buffet
- **Manual cooking**
- **Integrated easySystem** feature with separate Manager and Crew modes, an ideal solution for restaurant chains.
- **Detailed servicing information** to find the right help easy
- **399 cooking profiles** with up to 20 steps
- **On-screen Help** with topic-based video function
- **Tray Timer** management system for perfect timing for each loaded tray/pan/shelf
- **Cook&Hold:** Automatically lowers the temperature at the end of cooking to combine cooking and holding in one process
- **Delta-T cooking / Low Temperature cooking:** Ultra-gentle cooking – including overnight
- **TriColor indicator ring** indicates the current operating status:
Yellow for "in preparation"
Red for "in progress"
Green for "ready"

easyDial – the user interface

easyDial is the new standard in manual operation. Thanks to the clever design of the easyDial controls you can quickly set your own cooking profiles. All the functions are available in one level. You can see everything at a glance at all times – even from a distance – on the large brightly-lit digital display with the central Convotherm-Dial (C-Dial) controls.

- **easyDial retherm function:** Retherm products to their peak level
- **99 cooking profiles**
- **C-Dial and TriColor:** our new operating philosophy
- **TriColor indicator ring** indicates the current operating status:
Yellow for "in preparation"
Red for "in progress"
Green for "ready"



Your cooking results in focus



USB port

Ideally located on the front of each model. The USB stick plugs in easily which closes automatically when you pull the USB stick out. It provides IPX 5 water protection.

- For easy updates, uploading cooking profiles and images and also downloading HACCP data



Integrated preheat bridge

Standard on all Convothrm 4 floor models:

- Preheat bridge folds up automatically into the door frame
- For rapid preheating, without loading trolley in place
- No heat loss
- Improved safety



Disappearing door*

This Convothrm innovation saves space and reduces the risk of injury:

- Offers more freedom of movement when working
- Reduces the risk of injury or burns from the combi steamer door
- Large combi steamers with loading trolley can be installed in practically any situation, even in tight spaces



HygienicCare

The major concept in hygiene from Convothrm covers all main areas that come into contact with the user: the user panel, the door handle and recoil hand shower are made of an innovative material containing embedded silver ions

- All the contact surfaces at the center of operations are now logically included in the hygiene concept.
- Permanent antibacterial action
- Reduces the transfer of bacteria

The ACS+ system ensures peak cooking performance in all Convothrm 4 combi steamers. 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 to meat and fish, side dishes or baked goods, whether fresh, frozen or precooked. Even fully loaded, you achieve consistent excellent results: evenly cooked, succulent and crispy.

Our **ACS system works like a pot lid**, keeping heat and moisture in so that the temperature rises rapidly requiring less power and water.

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 pot**.

New and improved functions in ACS+



Crisp&Tasty

In convection mode you can produce food that is tender inside yet super-crispy outside in minimum time.

- 5 levels of moisture removal
- All 5 levels can be set manually or programmed



Fan speed

For unbeatable results, even for the most sensitive products such as pastry:

- Fan speeds – 5 levels to select
- Programmable if required
- Perfectly consistent results, even when combi steamer is fully loaded



BakePro

Select the right amount of added steam for your product in convection mode, and the Convothrm will calculate the subsequent rest period automatically.

- Traditional baking function in 5 stages
- Steaming and resting produces baking results like a traditional baker's oven
- No need to defrost frozen baked goods before baking
- Programmable, including multi-stage baking profiles



HumidityPro

In addition to the automatic control, this new function lets you control the moisture level manually in combi-steam mode from as low as 85°F, to suit your personal preference:

- 5 moisture-level settings
- Super-succulent dishes cooked to perfection
- No need to enter percentages
- Ideal for holding food

Cooking functions in ACS+



Steam: for very effective steam-cooking from 85°F to 265°F, with the system remaining closed throughout the process. For optimum results including vegetables, dumplings, pasta products and fish. Retains vitamins and color and minimizes oxidation.



Combi-steam: from 85°F with automatic moisture regulation. The system remains closed throughout cooking. Retains the moisture and flavors of the products. You achieve particularly tender, succulent and tasty cooking results while minimizing weight loss.



Convection: from 85°F, the moisture of the products in the fully closed system produces a slightly humid atmosphere for rapid, even heat transfer right into the core of the product. You can select and or adjust the crust and crispness to suit your requirements by using the Crisp&Tasty function.



Retherm with easyDial: you can retherm your food perfectly freshly cooked.

Retherm+ easyTouch: versatile retherm function with preselect for à la carte, plate banquet and buffet style cooking for optimum quality.



Mixed load

The legendary closed system: combi-steaming a variety of food, for instance roast pork, croissants, fish, frozen vegetables and a pound cake, **simultaneously with no transfer of flavor.**

Achieving optimum results and maximum value:

- More flexibility in kitchen
- Thanks to automatic moisture regulation in ACS+ combi-steaming, each product receives the right amount of moisture

Full loads

Each model size has its own tailor-made suction panel delivering uniform air distribution, which guarantees consistent browning of the product even with a full capacity load:

- New software algorithms, customized solid-state relay technology, latest air-flow engineering and optimized heat exchangers ensure the fastest thermal response times and bring the cooking chamber rapidly to the required temperature, even when fully loaded with frozen products
- The new Crisp&Tasty function draws most of the moisture out of the cooking chamber for fast and reliable roasting and broiling

ecoCooking*

The energy-save function is ideal for food with longer cooking times such as roasts:

- Energy savings of up to 25% compared with DIN18873-1.
- The especially gentle cooking process actually improves the product quality
- ecoCooking can be selected at 85°F and above for convection and combi-steam cooking

The new standard in flexible, reliable cleaning

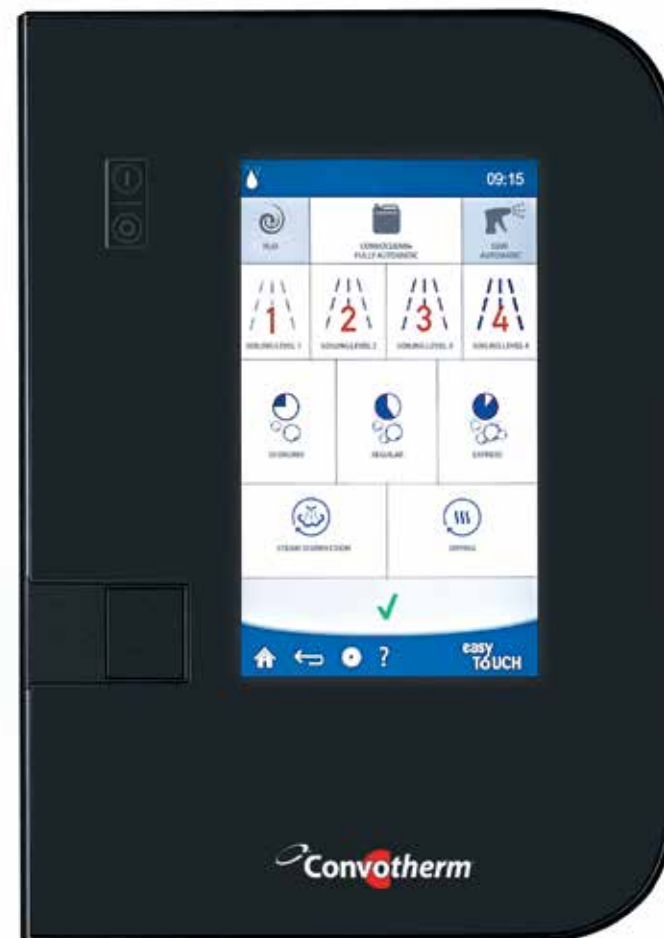
ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single-dose dispensing **for every usage profile**. **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 when you need it – also for optional single-dose dispensing.*

- Cleaning has 4 selectable soiling levels with fully automatic dispensing of cleaning fluid
- **eco mode** economizes on cleaning fluids, energy and water
- **express mode** saves time and allows ultra-fast cleaning even during business hours
- **regular mode** balances speed with economy
- Maximum food safety thanks to the fully automatic cleaning process
- No contact with chemicals, so no need to wear protective clothing
- Final steam-disinfection and drying cycles guarantee perfect hygiene
- Starts with one touch whenever you want, with no need for manual rapid cooling



ConvoClean in easyDial™**

The fully automatic cleaning system **in regular mode** achieves optimum hygiene when you need it – also includes optional single-dose dispensing:

- Cleaning has 4 selectable soiling levels with fully automatic dispensing of cleaning fluid
- No contact with cleaning fluid when starting the cleaning process
- Starts with one touch whenever you want, no need for manual rapid cooling
- Maximum food safety thanks to the fully automatic cleaning process
- No contact with chemicals, so no need to wear protective clothing
- Final steam-disinfection and drying cycles guarantee perfect hygiene



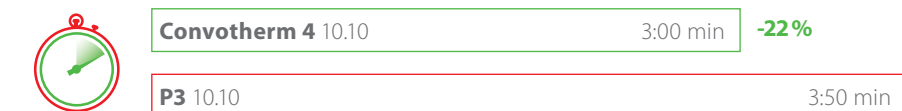
Lower operating costs while helping the environment

Every kilowatt hour and gallon counts. The Convotherm 4 stands for a new class of energy efficiency and water savings. The Energy Star and environmental standard ISO 14001 send a clear message that for us, sustainability starts back at the factory.

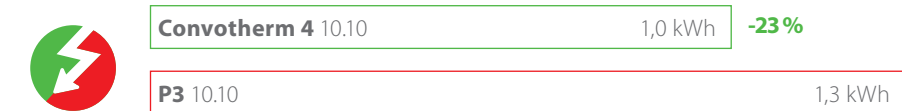
At our manufacturing site in Eglfing, we have already saved one million kg of CO₂ since converting to green electricity in 2009.



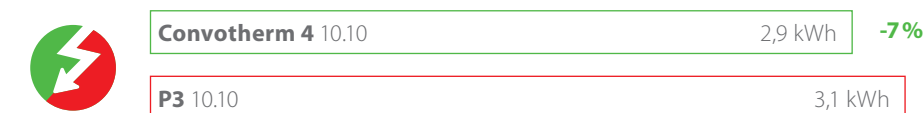
Heat-up time in convection mode [min] for a temperature setting of 328°F in accordance with DIN 18873-1 2012-06 6.2*



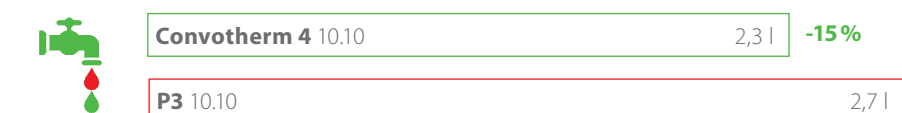
Energy consumption under no load in convection mode (sensible heat output) [kWh] in accordance with DIN 18873-1 2012-06 6.3*



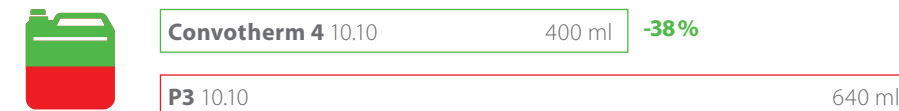
Energy consumption under load in steam mode [kWh] in accordance with DIN 18873-1 2012-06 8.3*



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



Cleaning-fluid consumption **



Energy consumption**



Water consumption**



Accessories



Stands
Provide stability for table-top models and available on castors on request. You can choose between open or closed models with 14 hygiene shelves.



Banquet
Designed for table-top and floor-standing units, as well as stacked models. Thermal covers with an innovative magnetic catch for optimum cleanliness and hygiene in your kitchen. Plate banquet trolleys with a range of plate spacings provide plenty of room for your creative dishes.



Cleaning agents and care products
For ultra-easy cleaning with consistently hygienic results there is a range of care products optimized for ConvoClean.

- ConvoClean forte (high cleaning strength)
- ConvoClean new (moderate cleaning strength)
- ConvoCare (rinse aid/neutralizer)



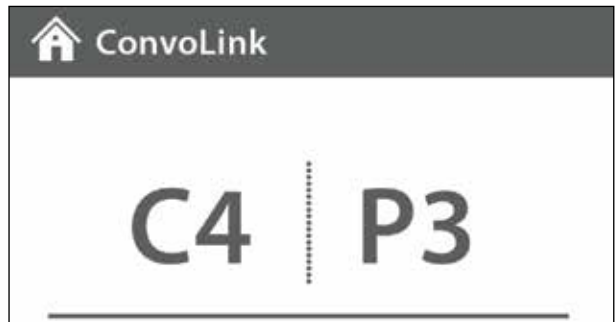
Baking sheets and grill racks
Everything runs smoothly here: stainless steel baking sheets and grill racks, plus special accessories with non-stick coatings are available in a range of finishes.



Special accessories
Convotherm offers the right accessory for every task:

- The signal tower clearly indicates the status of the combi steamer to the user even at a distance.
- The heat shield lets you install the combi steamer close to heat sources such as a range.

Condensation hood
Powerful condensation hoods for front-of-house cooking, for a more pleasant atmosphere in the kitchen.



ConvoLink
The ConvoLink software package is the complete solution for HACCP and cooking-profile management. You can install the software on your PC for use with Convotherm 4 and the +3 range.

Combi-steamer management

- Up to 120 Convotherm 4 models (easyDial user interface) can be connected to one PC
- Lets you monitor the Convotherm 4 from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles.

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

Convotherm 4 covers every need: Designed around you

	6.10	6.20	10.10	10.20
Dimensions, right-hinged door (WxDxH) in [in]	34,5 x 31 x 31	44 x 39 x 31	34,5 x 31 x 41,5	44 x 39 x 41,5
Dimensions, disappearing door (WxDxH) in [in]	36 x 31 x 31	46 x 39 x 31	36 x 31 x 41,5	46 x 39 x 41,5
Pan capacity – 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
Number of plates (plate banquet system)	15 plates	27 plates	26 plates	48 plates

Installation requirements C4 EB/ES

Rated power consumption	11,0 kW	19,5 kW	19,5 kW	33,7 kW
Rated current (3N~400V 50/60 Hz)	15,9 A	28,1 A	28,1 A	48,7 A

	12.20	20.10	20.20
Dimensions, right-hinged door (WxDxH) in [in]	44,5 x 40 x 55	35 x 32 x 76,5	44,5 x 40 x 76,5
Dimensions, disappearing door (WxDxH) in [in]	46,5 x 40 x 55	37 x 32 x 76,5	46,5 x 40 x 76,5
Pan capacity – GN	24 x 1/1, 12 x 2/1	20 x 1/1	40 x 1/1, 20 x 2/1
Number of plates (plate banquet system)	59 plates	50 plates	98 plates

Installation requirements C4 EB/ES

Rated power consumption	33,7 kW	38,9 kW	67,3 kW
Rated current (3N~400V 50/60 Hz)	48,7 A	56,2 A	97,3 A



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.

To learn how Manitowoc 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.

