

Combi steamer

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Model

Convotherm 4 easyDial

- easyDial
- 6+1 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Right-hinged door



Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyDial: all functions can be set on one operating level
- Semi-automatic cleaning system
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- HygienicCare – food safety thanks to antibacterial surfaces:
 - easyDial control panel
 - Door handle and recoil hand shower
- easyDial user interface:
 - Central control unit, Convotherm-Dial (C-Dial)
 - Digital display
 - Regenerating function – regenerates products to their peak level
 - 99 cooking profiles each with up to 9 steps
- Multi-point core temperature probe
- Door handle with safety latch and sure-shut function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- ConvoClean fully automatic cleaning system – including optional single-measure dispensing
- Steam and vapour removal – built-in condensation module (on request)
- Disappearing door – more space and greater safety at work (see separate datasheet)
- Marine version (see separate datasheet)
- Prison version
- Ethernet interface (LAN)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean fully automatic cleaning system (multiple and single-measure dispensing) and for semi-automatic oven cleaning



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Model

Convotherm 4 easyTouch

- easyTouch
- 6+1 Shelves GN 1/1
- Electric
- Boiler
- Disappearing door



Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- HygienicCare – food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go – automatic cooking using quick-select buttons
 - TrayTimer – load management for different products at the same time
 - Regenerate+ – flexible multi-mode regenerating function
 - ecoCooking – energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cooks and holds in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and sure-shut function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- Steam and vapour removal – built-in condensation module (on request)
- ConvoGrill with grease management function (on request)
- ConvoSmoke – built-in food-smoking function
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

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- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyDial: all functions can be set on one operating level
- Semi-automatic cleaning system
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged appliance door

Standard features

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- ConvoClean fully automatic cleaning system – including optional single-measure dispensing
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C4eT 10.10 EB DD

Model

Convotherm 4 easyTouch

- easyTouch
- 10+1 Shelves GN 1/1
- Electric
- Boiler
- Disappearing door



Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

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 - Combi-steam (30-250°C) with automatic humidity adjustment
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- HygienicCare – food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go – automatic cooking using quick-select buttons
 - TrayTimer – load management for different products at the same time
 - Regenerate+ – flexible multi-mode regenerating function
 - ecoCooking – energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cooks and holds in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
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- Door handle with safety latch and sure-shut function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- Steam and vapour removal – built-in condensation module (on request)
- ConvoGrill with grease management function (on request)
- ConvoSmoke – built-in food-smoking function
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
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Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
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Key features

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- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
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Options

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- ConvoGrill with grease management function (on request)
- ConvoSmoke – built-in food-smoking function
- Marine version (see separate datasheet)
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- Available in various voltages
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Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stands in various sizes and designs
- Racks, choice of GN or BM versions (BM = standard baking sheet size)
- Stacking kits
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)



Combi oven

CMX ET 10.10 ES

Model

maxx easyTouch

easyTouch

10+1 Shelves GN 1/1

Electric

Injection/Spritzer

Right-hinged door



Key features

Cooking methods: Steam, Combi-steam, Convection

Extra functions:

- Crisp&Tasty – 3 moisture-removal settings
- BakePro – 3 levels of traditional baking
- HumidityPro – 3 humidity settings
- Controllable fan – 3 speed settings

easyTouch 7" TFT HiRes glass touch display (capacitive)

Fully automatic cleaning system with 5 programs: Cleaning, rinse aid, lightly soiled, heavily soiled and express mode

WiFi and Ethernet interface (LAN)

USB port built into the control panel

Steam generated by injecting water into the cooking chamber

Appliance door with triple glazing, right-hinged

LED lighting in the cooking chamber

Standard features

Cooking methods:

- Steam (30-130°C) with guaranteed steam saturation
- Combi-steam (30-250°C) with automatic humidity adjustment
- Convection (30-250°C) with optimized heat transfer

Operation, easyTouch user interface

- 7" capacitive full touchscreen
- Smooth-action, quick-reacting scrolling function

Climate Management

- Self ClimateControl, HumidityPro, Crisp&Tasty

Quality Management

- Airflow Management, BakePro

Production Management

- Automatic cooking with Press&Go with up to 399 profiles
- Integrated cookbook with 7 different categories
- TrayTimer – oven-load management for different products at the same time
- TrayView – oven-load management for automatically cooking different products using Press&Go
- Favorites management
- HACCP data storage
- USB port
- Multi-point core temperature probe

Cleaning Management

- Fully automatic cleaning system
- HygieneCare Solutions: Stored HygienicSteam profile - antibacterial hygienic handles

Standard features

Design

- Appliance door with triple glazing, sure-shut function, right-hinged and LEDs for cooking chamber lighting
- Steam generated by injecting water into the cooking chamber
- Adjustable appliance feet, from 120 mm to 160 mm

Accessories

Recoil hand shower

Production Management: kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere

ConvoVent 4 condensation hood with grease filter, plus connection kit

ConvoVent 4+ condensation hood with grease and odour filter, plus connection kit

Stands in various sizes and designs, plus adapter

Various baking trays, oven racks, gastronorm containers

Stacking kit, center section, plus extra feet or base unit

Care products for the fully automatic cleaning system



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Convotherm 4 easyTouch

- easyTouch
- 20 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Disappearing door



Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250°C) with automatic humidity adjustment
 - Convection (30-250°C) with optimized heat transfer
- HygienicCare – food safety thanks to antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go – automatic cooking using quick-select buttons
 - TrayTimer – load management for different products at the same time
 - Regenerate+ – flexible multi-mode regenerating function
 - ecoCooking – energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold – cooks and holds in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch
- Built-in preheat bridge
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- Steam and vapour removal – built-in condensation module (on request)
- ConvoGrill with grease management function (on request)
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)



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C4eT 20.20 EB

Model

Convotherm 4 easyTouch

- easyTouch
- 20 Shelves GN 2/1
- Electric
- Boiler
- Right-hinged door



Key features

- ACS+ operating modes: Steam, Combi-steam, Convection
- ACS+ Extra Functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
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 - Controllable fan – 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes, including optional single-measure dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Right-hinged appliance door

Standard features

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 - easyTouch control panel
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- Prison version
- Available in various voltages
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- Ethernet interface (LAN)
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- USB port integrated in the control panel
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 - easyTouch control panel
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- easyTouch user interface:
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- Marine version (see separate datasheet)
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- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink – HACCP and cooking profile management PC software
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)



Combi oven

Convotherm 4 deluxe
easyTouch

- 20.10
- 20 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Disappearing door



Key features

- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ (ACS+) with extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the oven cavity
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Standard features

- Cooking methods:
 - Steam (30-130°C) with guaranteed steam saturation
 - Combi-steam (30-250 °C) with automatic moisture control
 - Convection (30-250 °C) with optimized heat transfer
- Operation of easyTouch user interface:
 - 10" TFT HiRes glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
 - Natural Smart Climate™ (ACS+)
- Climate Management
 - Natural Smart Climate™ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, Multi-point core temperature probe, Preheat and cool down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – load management for different products at the same time (manual mode)
 - TrayView – Load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - USB port
 - ecoCooking – energy-save function
 - LT cooking (low-temperature cooking) / Delta-T cooking
 - Cook&Hold – cook and hold in one process
 - Auto Start
 - Regenerate+ – flexible multi-mode rethermalization function with preselect

Standard features

- Cleaning Management:
 - Convoclean+: Fully automatic cleaning system
 - Quick access to individually created and saved cleaning profiles
 - Cleaning Scheduler
 - FilterCare Interface
- HygieniCare:
 - Hygienic Steam Function
 - Hygienic Handles
 - SteamDisinfect
- Design:
 - Unit door with safety latch, sure-shut function, venting position
 - Steam generated by injecting water into the oven cavity
 - Adjustable appliance feet, from 100 mm to 125 mm
 - Multi-point core temperature probe
 - Integrated recoil hand shower



**Convotherm 4 deluxe
easyTouch**

- 20.10
- 20 Shelves GN 1/1
- Electric
- Injection/Spritzer
- Disappearing door


Key features

- Natural Smart Climate™ (ACS+) cooking methods: Steam, Combi-steam, Convection
- Natural Smart Climate™ (ACS+) with extra functions:
 - Crisp&Tasty – 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro – 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 10" TFT HiRes glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet interface (LAN)
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the oven cavity
- Disappearing door: more space and greater safety at work (optionally available for an extra charge)

Options

- Disappearing door – more space and greater safety at work
- ConvoGrill with grease management function (on request)
- Steam and vapour removal – built-in condensation module (on request)
- Marine version (see separate datasheet)
- Prison version
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- Production Management: kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere
- ConvoVent 4 condensation hood with grease filter
- ConvoVent 4+ condensation hood with grease and odour filter
- Signal tower – external operating-state indicator
- Banquet system (optionally as a package or individually): Plate loading trolley, loading trolley, thermal cover
- Care products for the ConvoClean+ fully automatic cleaning system (multiple and single-measure dispensing)

Convotherm 4 – Designed around you

Listening carefully to you, the customer, we have developed the Convotherm 4 around your needs in the kitchen. The two control-panel designs - easyTouch and easyDial™ - give you the degree of control you require: from full automation to maximum customisation. The aim of both is to deliver the functions you need in a user-friendly design.

Redefined: clear design meets functionality

The new Convotherm 4 design is also ideal for “front-of-house cooking”. Developed in strict adherence to the principle of “form follows function”, clear aesthetics are combined with a new dimension in intuitive operation and straightforward servicing.

Your cooking results in focus

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

The new standard in flexible, reliable cleaning

ConvoClean+™ and ConvoClean™ have been developed to deliver maximum flexibility with minimum consumption. Strictly fully automatic: avoids any contact with chemicals when starting the cleaning process. With a new range of operating functions and a single dosage option, these cleaning systems can satisfy absolutely every user profile.

Lower operating costs while helping the environment

Every watt and litre count. The Convotherm 4 represents a new class of energy efficiency and water consumption compared with the previous P3 model. Using hydroelectric power and heat produced from biomass for production at our Egfling site sends the clear message that for us, sustainability starts back at the factory.



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

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



mini stacking kit with compartment for cleaning agent canister, on casters

Maximum shelf height 1.60 m.

Unit models	Part no.
6.06 mini below, 6.06 mini above	3429540
	3429550

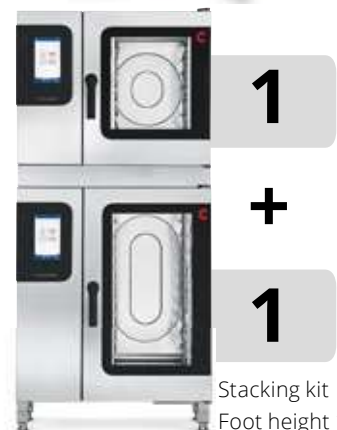


Stacking kit set for Convotherm 4 table-top units (electric*)

	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



Stacking kit
Foot height 150 mm



Stacking kit
Foot height 300 mm

* refers to the unit underneath

Convotherm 4 – designed around you

Because we listen to you, the customer, the Convotherm 4 range has been developed 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 customisation. The aim of both 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 for “front-of-house cooking”. Developed in strict adherence to the principle of “form follows function”, clear aesthetics are combined with a new dimension in intuitive operation and straightforward servicing.

Page 14–15
The new standard in flexible, reliable cleaning
ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption. And strictly fully-automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single-measure dispensing option, these cleaning systems can satisfy absolutely every user profile.



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

Every watt and litre count. The Convotherm 4 stands for our requirement on energy efficiency and minimal water consumption. We have tested it!. 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+) offers perfection in the 3rd generation. It delivers the ultimate in even cooking, with results always optimised 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

Our concept for convenience and reliability.

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

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**

All Convotherm 4 appliances 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*, however small.
- Doors with sure-shut function (table-top appliances 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.
- ConvoSmoker, the built-in food-smoking function in easyTouch appliances (table-top electric appliances only).
- ConvoClean in easyDial appliances, the fully automated cleaning system in regular mode, with optional single-measure dispensing
- Ethernet/LAN interface for easyDial
- Sous-vide sensor, with external socket
- Steam and vapour removal (built-in condensation hood)
- Grill version
- Prison models
- Ship models (electrical appliances only)
- Available in various voltages

The new standard in flexible, reliable cleaning

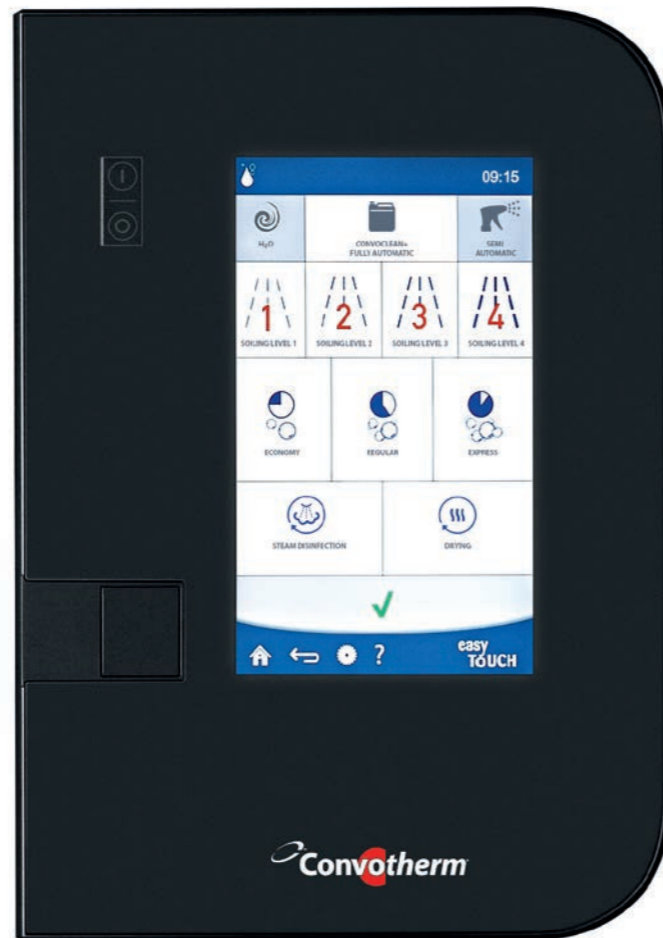
ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single-measure dispensing **for absolutely every usage profile**. Still **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 includes optional single-measure dispensing:

- Cleaning intensity has 4 selectable settings with fully automatic dispensing of cleaning fluid
- **eco mode** economises 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
- Final steam-disinfection and drying cycles guarantee perfect hygiene
- Starts with one touch whenever you want, with no need for manual rapid cooling
- No contact with cleaning fluid when starting the cleaning process



ConvoClean in easyDial*

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

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



* option in easyDial

Accessories



Oven stands

Provide stability for table-top appliances and are available as mobile models on request. You can choose between open or closed models with 14 hygiene shelves.



Banquet

Designed to fit table-top and floor-standing appliances perfectly, including in stacking kits. 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.



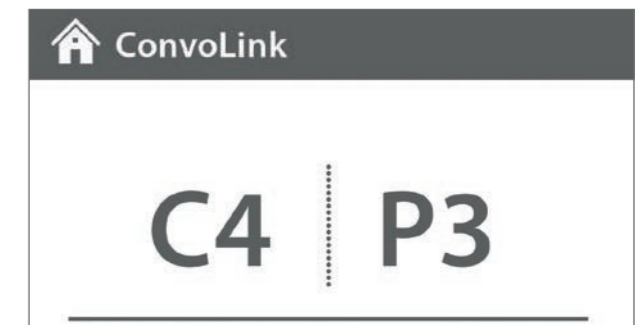
Special accessories

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 even close to heat sources such as stoves.

Condensation hood

Powerful condensation hoods let you cook front-of-house and ensure a pleasant atmosphere in the kitchen. They will also extract and process steam and vapour that escape when the door is opened.



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 appliances and the +3 appliance range.

Combi steamer management

- Convotherm 4 appliances can be connected to one PC
- Lets you monitor and control 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 pasteurisation figures for displaying and managing on your PC.



Cleaning agents and care products

A range of care products which is optimised for ConvoClean and ConvoClean+ is available for ultra-easy cleaning delivering consistently hygienic results.

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



Baking sheets and shelf grills

Everything runs smoothly here: stainless steel baking sheets and shelf grills, plus special accessories with non-stick coatings are available in a huge range of finishes, GN sizes and standard baking-tray sizes.