



Your baking results in focus

Your meal. Our mission.

Convotherm – Your meal. Our mission.

Anyone who has ever worked with a Convotherm combi oven knows how our pioneering products inspire better food preparation. “Your meal. Our mission.” is our philosophy, born of our passion and commitment to provide the best combi oven solution to meet the varied needs of our customers.

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 ovens, 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 oven: passion for excellence, for creativity, for practical partnership – and for making our customers more successful each and every day.



Manitowoc Foodservice – world leaders

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.



Convotherm 4 – Designed around you

Your baking benefits:

The BakePro function, which is part of the ACS+ (Advanced Closed System+) convection mode, is the easy way to produce high-quality fresh and pre-cooked baked goods. BakePro adds the right amount of steam for your product and automatically sets the correct length of time for the subsequent rest period. You can enjoy the 5-level traditional baking function with every Convotherm 4 combi oven.

Your baking results in focus

The legend lives on!

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

Redefined: clear design meets functionality

The new Convotherm 4 design is ideal for bakeries and in-store bake-off stations, from supermarkets to bread shops.

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.





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 Eglfing site sends the clear message that for us, sustainability starts back at the factory.

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.

Your baked goods in focus



ACS+ ensures peak performance in the Convotherm 4. 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 baked products, from Danish pastries through baguettes and croissants to bread and much more – whether fresh, frozen, precooked or part-baked. Even when fully loaded, the Convotherm 4 achieves consistently excellent, evenly-baked results.

The benefits of baking with a Convotherm 4:

- ACS+ and BakePro ensure perfect baking with beautifully even results.
- No more need to defrost frozen baked goods before baking, thanks to ACS+.
- BakePro can be programmed in multi-level baking profiles.
- BakePro starts your baking profile by delivering the right amount of steam for your product to the cooking chamber. This is followed by a rest phase in which products can rise. For that optimum glaze to your products, simply finish baking with an extra BakePro step.
- ACS+ allows prolonged hold times.

Our **ACS system works like a pan lid**, keeping heat and moisture in the combi oven so that the temperature rises rapidly and less power and water are required.

The new ACS+ system can do even more: it uses smart **active control of air input and output** to produce precisely the crust you require.

The new standard in flexible, reliable cleaning



ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single dosage **for absolutely every usage profile**. Strictly **fully automatic**: avoids any contact with chemicals when starting the cleaning process.

ConvoClean+™ in easyTouch®

The fully automatic cleaning system **in selectable eco, express or regular mode** achieves optimum hygiene whenever you need it, plus optional single dosage.*

ConvoClean™ in easyDial™**

The fully automatic cleaning system **in regular mode** achieves optimum hygiene whenever you need it, and also includes optional single dosage.

The benefits of cleaning with a Convotherm 4:

- Cleaning in express* mode provides rapid results when time is limited.
- Cleaning in eco* mode saves cleaning products, energy and water. Ideal for economical and eco-friendly overnight cleaning.
- Single-dose dispensing for places like bakeries and in-store bake-off stations where canisters cannot be stored.

* only available in easyTouch® ** option in easyDial™

Redefined: clear design meets functionality



The new aesthetic **Convotherm 4 design is also ideal for in-store bake-off stations, from supermarkets to bread shops.** Our principle of "form follows function" is reflected in a clarity of design that also sets new standards in **intuitive controls and serviceability.**

The benefits of baking with a Convotherm 4:

- With Convotherm 4 easyTouch® you can configure your baking profiles with your own pictures, then simply touch to start.
- Press&Go automatic cooking uses quick-select buttons for optimum process reliability. Designed to guarantee that every product is baked to perfection every time.
- The TriColor indicator ring indicates the current operating status: yellow for "in preparation", red for "in progress" and green for "done". Signal tower available as optional accessory
- The disappearing door* saves space in small shops and reduces the risk of burns.

Optionally available with password for separate Manager and Crew modes – the ideal solution for chain outlets.

* optional

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. Not only are some of our units certified with the **ENERGY STAR®** but our environmental and energy management systems comply with **ISO standards 14001** and **50001**. Because we believe that sustainability starts back at the factory.

At our manufacturing site in Eglfing, we have been **saving one million kg of CO₂ annually** since converting to green electricity in 2009.

The benefits of baking with a Convotherm 4:

- Saves energy thanks to ACS+.
- Adding steam in the ACS+ system uses less water than conventional technology.
- 7 sizes, each in 2 control panel designs and 4 basic models means we always have the right size of unit, including in a stacking kit.

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

Accessories for your baking business

Please refer to the Convotherm accessories brochure for details of Gastronorm (GN) and other accessories.

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

		6.10/10.10
Standard	EN	3251516
On casters	EN	3251518



Spacer unit for unit stands

This unit raises the 6.10 to the same height as the 10.10.

		6.10
Standard	EN	3455900
With pull-out table	EN	3455902

Loading trolley

Extra loading trolley designed to take EN containers (floor-standing units).

Unit sizes	Additional information	Part no.
20.10	EN 4 casters, 2 with parking brake	3317460



Roll-in frame*

Base for sliding the mobile shelf rack or plate rack into and out of the combi oven.

Unit sizes	Part no.
6.10/10.10	3455787



Mobile shelf rack*

Slide-out shelf rack designed to take GN containers (table-top units)

Unit sizes	Additional information	Part no.
6.10	EN 5 shelves, shelf spacing 80 mm	3355764
10.10	EN 8 shelves, shelf spacing 82 mm	3355765



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	4 casters with parking brake	3355775
Stacking kit x.10	4 casters with parking brake, height adjustable	3355777



* not compatible with ConvoSmoke option

Accessories for your baking business

Stacking two table-top units from the Convotherm 4 range 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 refer to our water connection kits.

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

	6.10/6.10	6.10/10.10
Stacking kit foot height 150 mm	3455861	3455861
Stacking kit foot height 300 mm	3456266	–
Stacking kit on casters foot height 100 mm	3455862	3455862

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

	6.10/6.10	6.10/10.10
Stacking kit foot height 150 mm	3456171	3456171
Stacking kit foot height 300 mm	3456276	–
Stacking kit on casters foot height 100 mm	3456172	3456172



ConvoVent 4: the condenser switches on automatically when the combi oven 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.
Convotherm 4 6.10/10.10	3455870
Convotherm 4 20.10	3455872
Convotherm 4 6.10/10.10 for use with the stacking kit	3455874



Front condenser (optional for ConvoVent 4)

Add-on module to boost condensing action in front of the unit.

Unit sizes	Part no.
x.10	3455892

ConvoVent 4+: the condenser switches on automatically when the combi oven 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 20.10	3455878
Convotherm 4 6.10/10.10 for use with the stacking kit	3455880



Lighting for ConvoVent 4 and ConvoVent 4+

Unit sizes	Part no.
x.10	3455894

* electric units only

Accessories for your baking business

Convotherm 4 signal tower

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

	Part no.
Signal tower for all Convotherm 4 combi ovens	3455896



Water connection kit

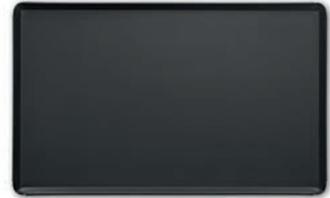
For straightforward installation of a Convotherm combi oven.

	Product name	Additional information	Contents	Part no.
	Kit for single water connection (if water treatment already installed)	Suitable for size 6.10 to 20.20 units for connecting 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)	Suitable for size 6.10 to 20.20 and mini 2in1 units, for connecting 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		3416709
	Waste-water installation kit	For sizes 6.10 to 20.20		3416730

Aluminium, Teflon-coated roasting and baking sheet

Thanks to its excellent heat conduction, this aluminium sheet is ideal for baking Danish pastries, filled products, pizza, toast etc.

EN	
Flat	3001093



Perforated aluminium baking sheet with non-stick coating

The non-stick finish prevents food sticking fast, so is ideal for frozen baked goods such as pretzels, bread rolls etc.

EN	
Flat	3013000



Water treatment systems

In areas that have particularly hard water, we recommend connecting a water-treatment system upstream of your Convotherm combi oven. 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 oven and never have to worry about forgetting to change the filter cartridge again.



Product name	Additional information	6.10/10.10		6.20/10.20	
		GN	EN	GN	EN
Slide-in container for two canisters including hose feed-through	Fits GN unit stands	3456310	–	3456310	–
Cleaning-product box	Fits on mounting rail or wall	3456306			
Water-filter box	Fits on mounting rail or wall	3456307			
Mounting rail for cleaning-product and water-filter boxes	Fits unit stands	3456527		3456528	



* currently only works with Brita filters (not supplied with the Convotherm combi oven)

Software solutions

For units with easyTouch® and easyDial™ controls

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.

Product name	Additional Information
ConvoLink	Download for free from www.convotherm.com

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.

Element: easyRecipe4

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

Element: ConvoLink

Connection of a Convotherm 4 to a PC.

- 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

A range that covers every need: Convotherm 4 combi ovens – Designed around you

	6.10	6.20	10.10	10.20
Dimensions, right-hinged door* (WxDxH) in mm	875 x 792 x 786	1120 x 992 x 786	875 x 792 x 1058	1120 x 992 x 1058
Dimensions, disappearing door* (WxDxH) in mm	966 x 792 x 786	1211 x 992 x 786	966 x 792 x 1058	1211 x 992 x 1058
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
EN (600 x 400 mm)	5	–	8	–
Number of plates (plate banquet system)	15 or 20 plates	27 or 33 plates	26 or 32 plates	48 or 57 plates
Rated power consumption Electric Injection/Spritzer, Electric Boiler (3N~ 400V 50/60Hz (3/N/PE))	11.0 kW	19.5 kW	19.5 kW	33,7 kW
Rated power consumption Gas Injection/Spritzer, Gas Boiler (1N~ 230V 50/60Hz)	0.6 kW	0.6 kW	0.6 kW	0,6 kW
Heat output (Natural gas 2H (E))	11.0 kW	21.0 kW	21.0 kW	31,0 kW

	12.20	20.10	20.20
Dimensions, right-hinged door* (WxDxH) in mm	1135 x 1020 x 1406	890 x 820 x 1942	1135 x 1020 x 1942
Dimensions, disappearing door* (WxDxH) in mm	1247 x 1020 x 1406	1002 x 820 x 1942	1247 x 1020 x 1942
GN	24 x 1/1, 12 x 2/1	20 x 1/1	40 x 1/1, 20 x 2/1
EN (600 x 400 mm)	–	17	–
Number of plates (plate banquet system)	59 or 74 plates	50 or 61 plates	98 or 122 plates
Rated power consumption Electric Injection/Spritzer, Electric Boiler (3N~ 400V 50/60Hz (3/N/PE))	33.7 kW	38.9 kW	67.3 kW
Rated power consumption Gas Injection/Spritzer, Gas Boiler (1N~ 230V 50/60Hz)	0.6 kW	1.1 kW	1.1 kW
Heat output (Natural gas 2H (E))	31.0 kW	42.0 kW	62.0 kW

* For further details please refer to the technical data sheet.



We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convotherm,® Dean,® Delfield,® Frymaster,® Garland,® Kolpak,® Koolaire,® Lincoln, Manitowoc,® Beverage Systems, Manitowoc,® Ice, Merco,® Merrychef,® Multiplex,® RDI Systems, Servend,® U.S. Range & Welbilt®