

 **Convotherm**  
Your meal. Our mission.



**The best choice for barbecuing and smoking – Convotherm 4 easyTouch**

We recommend:



**Convotherm 4 easyTouch® 6.10 with right-hinged door**

Stand closed on three sides with cleaning-fluid box and grease collecting canister

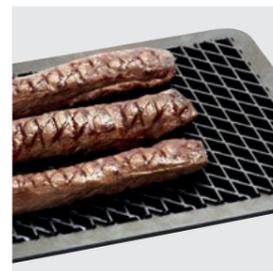
**Convotherm 4 easyTouch® 10.10 with disappearing door**

Oven stand fully enclosed with double doors and slide-in container for two canisters

With these starter sets you have everything you need for barbecues and smoking with your Convotherm 4

Contents	6.10
3x Baking/frying basket	3055640
3x Barbecue grill rack	

Contents	10.10
5x Baking/frying basket	3055641
5x Barbecue grill rack	



Perfect smoking results and easy cleaning thanks to the non-stick coating on the baking/frying basket.

The cross pattern of the grill rack makes steaks, fish and antipasti look even more appetizing



# Convotherm 4 easyTouch

## The full flavour all year round

The authentic taste and aroma of barbecued and smoked food: That's what you get from the optional "ConvoGrill" BBQ function and the optional "ConvoSmoke" food-smoking function of the Convotherm 4 easyTouch Combi steamer\*.

The proof is in the eating – get creative and give your food a unique taste with the endless possibilities of smoking. A wide variety of meals can be prepared to a consistently high standard: steaks, spare ribs, chicken wings, barbecued or smoked salmon and even vegetarian options such as cheese, butter or spices can all be cooked. Always with that unforgettable taste to meet the demands of your guests!



### HIGHLIGHTS

-  **Everything in a single unit** – barbecuing, smoking, baking, à la carte and banquets. The optional ConvoGrill and ConvoSmoke functions allow you to use your Combi steamer to its full potential.
-  **Indoor smoking** – the Advanced Closed System+ (ACS+) guarantees that the smoke remains in the cooking chamber during smoking.
-  **Perfect barbecuing results** – The barbecue grill rack with cross pattern and the Crisp&Tasty extra function allow you to create great-tasting, succulent dishes with an especially appetizing appearance.
-  **Clever preproduction** – The barbecuing and smoking function is fully automatic and reliable. The smoking function can be saved as part of a multi-level cooking profile, meaning that it can be combined with LT cooking.
-  **Clear design, maximum functionality** – As a pioneer in full-touchscreen technology in combi steamers, Convotherm has now added a new dimension to operating convenience with easyTouch®. Naturally this applies to both the barbecuing and smoking functions.
-  **Clever grease management\*\*** – The grease dripping down from the food is pumped cleanly into the grease collecting canister, protecting your waste water system and saving you money.
-  **Ready to use immediately** – The fully automatic cleaning system removes even the most stubborn residue from barbecuing and smoking. In express mode, cleaning time is reduced to 30 minutes, after which the Convotherm 4 is ready again for any use, e.g. baking.

\* ConvoGrill: optional in easyTouch, table-top and floor-standing units; ConvoSmoke: optional in easyTouch, table-top units only  
 \*\* ConvoGrill: optional in easyTouch, table-top and floor-standing units;

## The all-rounder – smoking, barbecuing, baking and steaming in one unit



The Convotherm 4 easyTouch® gives you additional production capacity by combining all cooking methods into one Combi steamer. Whether breakfast, a lunchtime buffet or an evening barbecue, creativity knows no bounds when it comes to preparing food.

**Advanced Closed System+ (ACS+)** ensures optimum cooking performance in all Convotherm 4 units. It guarantees perfect steam saturation, automatic humidity adjustment in combi-steam cooking and fast, even heat transfer for convection. The result: an ideal, consistent environment in the cooking chamber for all products, from vegetables through meat and fish to side dishes or baked goods, whether fresh, frozen or precooked.

Even with a full load, ACS+ with the **Crisp&Tasty** extra function (5-level moisture removal) creates consistently succulent and crispy results!

**Mixed load** – gives added flexibility in the kitchen.

The legendary art of the closed system: the ability to simultaneously combi-steam a mixture of food, for instance roast pork, croissants, fish, frozen vegetables and a Madeira cake.

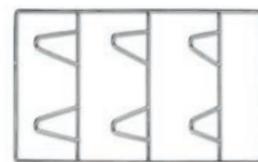
### Barbecuing – reasons to choose the Convotherm 4

- ACS+ with Crisp&Tasty extra function gives you consistently high-quality barbecuing results
- ACS+ provides maximum food conservation and keeps it tender and succulent
- The Crisp&Tasty extra function can be manually selected and programmed on five levels, meaning larger loads can also be cooked with that same freshly barbecued quality
- The grease dripping down is collected automatically in the grease collecting canister and can be easily removed or reused in future food preparation (only with the ConvoGrill option).

### Smoking – reasons to choose Convotherm 4 with the ConvoSmoke option

- Can be programmed into multi-level cooking profiles, e.g. Delta-T cooking / LT cooking (ultra-gentle cooking – including overnight) – no need to watch over it
- The smoke remains in the cooking chamber – higher smoke concentration accelerates the smoking process and creates a more intensive taste and aroma
- Wood bisquettes in the smoking box prevent ashes getting on the food

## Barbecue chicken



### Accessories:

Chicken grill rack 1/1 GN for 6 chickens, Part No. 3030195 for 8 chickens, Part No. 3030196

### Ingredients:

1 chicken (1000 g)  
50 ml olive oil  
2 teaspoons honey  
1 clove of garlic (crushed)  
Salt  
Pepper  
Sweet paprika



### Preparation:

Make a marinade from the spices and the oil, and marinate the chicken from all sides.

Barbecue in the Convotherm 4 easyTouch, set multi-level profile:

Convection: 200°C, 15 min.  
Convection: 220°C, 20 min., Crisp&Tasty level 5  
Convection: 100°C, 1 min., Crisp&Tasty level 5  
Convection: 30°C, 1 min., Crisp&Tasty level 5

We recommend serving with baked potato and herbs.

## Mango tofu skewer



### Accessories:

Grill rack with cross pattern 1/1 GN Part No. 3055636  
Baking/frying basket 1/1 GN Part No. 3055637

### Ingredients (serves 4):

800 g tofu  
2 large mangos  
For the marinade:  
100 ml olive oil  
100 ml tomato paste  
100 ml white balsamic vinegar  
100 ml soya sauce  
½ chilli pod  
2 level tablespoons salt  
1 level teaspoon black pepper  
½ teaspoon curry powder  
2 tablespoons liquid honey



### Preparation:

Cut the tofu into 3 cm cubes. Then marinate for 3-4 hours. Now put the tofu into a baking/frying basket for smoking.

Smoke in the Convotherm 4 easyTouch:  
1. Fill the smoking box with three wood bisquettes and place on the heating element.  
2. Put the filled baking/frying basket into the Convotherm.  
3. Set multi-level profile:  
Smoke for 2 hours  
Convection: 30°C, 5 min., fan speed level 2, Crisp&Tasty level 2

Peel the mango and cut the pulp into cubes. Thread tofu and mango cubes alternately onto wooden skewers. Lay the skewers on the hot rack with cross pattern and barbecue.

Barbecue in the Convotherm 4 easyTouch, set profile:  
Convection: 235°C, 6 min.

We recommend serving with tofu-courgette rolls, chickpea ragout and salad.

## Clear design, maximum functionality



When designing and developing the Convotherm 4 units, one of our key principles was that design and functionality should be in harmony. The same applies to the package of accessories, which is designed for perfect barbecuing and smoking results. For optimum smoking, the heating element for the smoking box is built directly into the cooking chamber, making it easier to use. For even greater convenience, the smoking box is extremely robust, and the lack of electronic components makes it easy to clean.

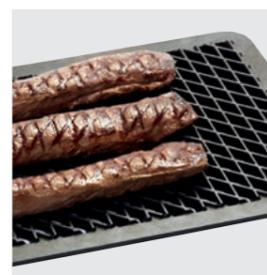


ConvoGrill with grease management function

**ConvoSmoke:**  
The built-in smoking function for easyTouch® (table-top units only) with heating element for the smoking box integrated into the cooking chamber

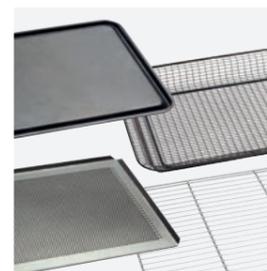


Montagebeispiel



The perfect accessories for all uses

The cross pattern of the grill rack makes steaks, fish and antipasti look even more appetizing.



**The ConvoGrill grease management function gives you the following original accessories:**

- Grease-collecting canister (empty canister for the removed grease) including connecting pipe
- Forked bracket for simple, safe emptying and cleaning of the grease-collecting canister

## The new standard in flexible, reliable cleaning



The fully automatic ConvoClean+ cleaning system in the easyTouch® with eco, express and regular modes makes cleaning simple and reliable – whenever you want. Depending on the level of dirt, the fully automatic cleaning system has four intensity levels to give you complete control. Cleaning in express mode saves time and allows ultra-fast cleaning so that the units are immediately ready to be used again. This means that straight after barbecuing and/or smoking you can bake a chocolate soufflé for dessert.

## Lower operating costs while also helping the environment



Use the full production capacity of your Convotherm 4 and save yourself money. The unique ACS+ significantly reduces power consumption. ConvoGrill with grease management function protects the grease remover. The removed grease is clean and can therefore also be used for future food preparation, saving you money.

# Accessories – starter kit

## Baking trays and racks

### Starter kit

In addition to our sets of accessories, we supply the starter kit, which contains the following:

Contents	Additional information	6.10 and 10.10
1x Baking/frying basket	non-stick coating, 40 mm, deep, GN 1/1	3055642
1x Baking tray	perforated, non-stick coating, flat, GN 1/1	
1x Roasting and baking tray	with drip drain, non-stick coating, usable on both sides, flat, GN 1/1	
1x Grill grate with cross pattern	with cross pattern, non-stick coating, flat, GN 1/1	

Our baking trays and racks are given a high-quality non-stick coating, making food preparation quick and easy and simplifying the cleaning process for your convenience.

### Baking/frying basket, non-stick coating, 40 mm, deep, GN 1/1

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



### Roasting and baking tray with drip drain, non-stick coating, usable on both sides, flat, GN 1/1

This aluminium tray is an excellent heat conductor, making it perfect for preparing classic dishes like "Wiener Schnitzel", but it is suitable for baking too. The drip drain makes it safer and easier to use.



### Baking tray, perforated, non-stick coating, flat, GN 1/1

This aluminium tray is designed for preparing frozen cakes and pastries, pretzels, tarte flambée, pizzas and toast – and all without baking paper.



### Grill grate with cross pattern, non-stick coating, flat, GN 1/1

The rack gives steak, fish and antipasti their appetizing appearance that makes the mouth water. Its excellent heat-conducting properties ensure that food remains tender and succulent on the inside too.

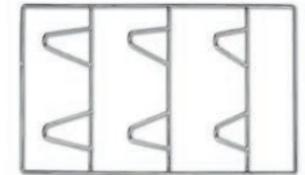


You can be the BBQ king! Our special BBQ accessories make golden-brown chicken and succulent mackerel your future signature dishes!

### Chicken grill rack

Golden-brown chicken with tender, succulent meat – expect no less from our Combi steamers. Simply spear the chickens on the spit, cook and they're done!

	6 chickens	8 chickens
GN 1/1	3030195	3030196



### Additional accessories

### Grease collecting canister, suitable for ConvoGrill with grease management function

Product name	6.10 and 10.10
Grease collecting canister	3057878



### Hoods – ever-fresh air-conditioning

The high extraction capacity of Convotherm condensation hoods ensures that your kitchen environment is kept fresh at all times! Easy to use, practical and convenient to operate and with low power consumption: what more could you want? Our hoods can always be upgraded.

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

### ConvoVent 4+\*

Unit sizes	Part no.
Convotherm 4 6.10 / 10.10	3455876



# Accessories

## Oven stands

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

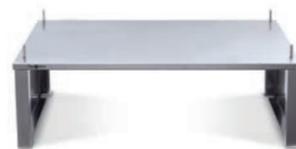
6.10 / 10.10		
<b>Standard</b>	GN	3251508
Size in mm (H x W x D)		670 x 866 x 644
<b>On casters</b>	GN	3251510
Size in mm (H x W x D)		682 x 866 x 644



### Spacer unit for unit stands

This spacer unit brings 6.10 up to the same height as 10.10. Ideal for installation with ConvoVent 4+.

6.10 / 10.10		
<b>Standard</b>	GN	3455900
Size in mm (H x W x D)		272 x 866 x 644
<b>With sliding table, pull-out</b>	GN	3455902
Size in mm (H x W x D)		272 x 866 x 644



## Additional accessories

### Oven stand and storage systems

Product name	Additional information	6.10 and 10.10	
		GN	EN
<b>Slide-in container for two canisters including pipe feed-through</b>	fits GN unit stands	3456310	–
<b>Cleaning-fluid box and grease collecting canister</b> (The matching oven stand and mounting rail must be ordered separately)	fits mounting rail/wall assembly	3456306	
<b>Mounting rail for cleaning-fluid box and grease collecting canister</b> (The matching oven stand and boxes must be ordered separately)	fits unit stands	3456527	



## Cleaning agents and care products

All Convotherm cleaning and care products are optimally designed for use with our combi steamers. They ensure that no residue remains in the cooking chamber when cleaning fluids are used, for example. All our products meet ISO standards and are environmentally friendly, biodegradable and halal and kosher certified.

Product name	Additional information	6.10 and 10.10
<b>ConvoClean new</b>	Minimum order quantity 3 units, assorted 10 l cooking chamber cleaner, unlabelled, environmentally friendly, moderate cleaning strength	3007015
<b>ConvoClean forte</b>	Minimum order quantity 3 units, assorted 10 l cooking chamber cleaner High cleaning strength	3007017
<b>ConvoCare K</b>	Minimum order quantity 3 units, assorted 1 l Rinse aid, concentrated Must be diluted with water as instructed	3007028
<b>Empty canister for ConvoCare K</b>		3007029
<b>Single-measure dispensing</b>	(Minimum order quantity 1 box containing 20 bottles)	
<b>ConvoClean new S</b>	Single-measure dispensing, 125 ml per bottle	3050884
<b>ConvoClean forte S</b>	Single-measure dispensing, 125 ml per bottle	3050883
<b>ConvoCare S</b>	Single-measure dispensing, 125 ml per bottle	3050882



<b>Spray unit</b>	For 1 l	3007025
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Further accessories can be found in the Convotherm accessories brochure.



*Bringing innovation to the table* | [welbilt.com](http://welbilt.com)

Welbilt provides the world's top chefs, and premier chain operators or growing independents with industry leading equipment and solutions. Our cutting-edge designs and lean manufacturing tactics are powered by deep knowledge, operator insights, and culinary expertise. All of our products are backed by KitchenCare® – our aftermarket, repair, and parts service.

- ▶ CLEVELAND
- ▶ DELFIELD®
- ▶ FRYMASTER®
- ▶ KOLPAK®
- ▶ MANITOWOC®
- ▶ MERRYCHEF®
- ▶ CONVOTHERM®
- ▶ FITKITCHENSM
- ▶ GARLAND®
- ▶ LINCOLN
- ▶ MERCO®
- ▶ MULTIPLEX®