



# Convotherm 4 Designed around you

**BEST CONVOTHERM  
COMBI OVEN EVER**

*Your meal. Our mission.*

**BE MORE  
EFFICIENT**



### Your cooking results in focus

The Advanced Closed System+ (ACS+) offers perfection in the 3<sup>rd</sup> generation. It delivers the ultimate in even cooking and baking, with results always optimized to your requirements.

## Ultimate cooking and baking results

- 1. Great evenness even with full load**  
Serve high quality food and use maximum capacity table-top units 6+1/10+1 and floor-standing units shelf spacing 67 mm
- 2. Lower temperature and less time**  
Consistently excellent results, saving energy and water
- 3. ACS+ automatically ensures perfect steam saturation**  
This delivers an ideal, constant environment in the cooking chamber for all products
- 4. Mixed load for maximum flexibility in your kitchen process**  
Use your Convotherm 4 combi oven instead of multiple other devices
- 5. Experienced in baking with BakePro and ACS+**  
No thawing required before baking; longer shelf life of baked goods increases profit

**TAILORED  
TO YOUR NEEDS**

## Unmatched functional design

- 1. Developed around your needs**  
Seven sizes, each with four basic units in a choice of two control-panel designs
- 2. easyDial™ – all functions available in one level**  
Ideal for manual operation  
Option: ConvoClean, the fully automatic cleaning system
- 3. easyTouch® – configurable user interface**  
For increased process safety, even with unskilled operators  
Inclusive: ConvoClean+ – the fully automatic cleaning system with eco, express and regular modes
- 4. Focus on each detail**  
USB port easy to access e. g. for downloading HACCP data
- 5. Maximize your working space in front of the unit**  
Disappearing door – more freedom of movement when working and minimized risk of injury or burns



### Redefined: clear design meets functionality

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.



**MORE  
SAFETY  
AND CONVENIENCE**

### The new standard in flexible, reliable cleaning

ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption.

## Flexible and reliable cleaning

- 1. Starts with one touch**  
Fully automatic cleaning system
- 2. Flexibility**  
ConvoClean+ in selectable eco, express or regular mode
- 3. Maximum safety**  
No contact with cleaning fluid and therefore no protective equipment required when starting the cleaning process
- 4. Biodegradable cleaning fluids**  
Waste water doesn't harm the environment
- 5. As much as necessary, as little as possible**  
New operating functions for absolutely every usage profile

**SAVE  
TIME & MONEY**

## Maximize your production capacity 24/7

- 1. Ultimate reliability**  
Emergency running function: even if a technical part is damaged, the Convotherm 4 can be still operated
- 2. Lower operating cost**  
Up to 19 %\* less water in convection mode and 44 %\*\* less energy consumption in cleaning mode
- 3. Convotherm 4 has 5 service hatches**  
Easy access minimizes downtime
- 4. Reduced parts variety**  
Only 8 tools needed for maintenance and repair, plus minimal basic spare part stock
- 5. Increased safety**  
FilterCare monitors water treatment systems



### Lower operating costs while helping the environment

The Convotherm 4 represents a new class of energy efficiency and water consumption compared with the previous P3 model.

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

The values shown have been checked by the TÜV, Germany's independent testing institute

\*\*Convotherm 4 10.10 Cleaning level 3, regular mode



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®



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