



Accessories

Convotherm 4 | Convotherm mini

Convotherm – Your meal. Our mission.

Anyone who has ever worked with a Convotherm combi steamer 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 steamer 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 steamers, 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 steamer: passion for excellence, for creativity, for practical partnership – and for making our customers more successful each and every day.

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.

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 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.

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.



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 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**

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

Unit stands - reliably stable

All unit stands are made of high-quality stainless steel and ensure maximum hygiene standards. To aid installation, all unit stands include additional rigidity so that a fork-lift truck can move both stand and unit together.

Unit stands for combi steamers

Open unit stand with storage shelf*

		6.10 / 10.10	6.20 / 10.20
Standard	GN	3251517	3251519
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 844
On castors	GN	3251541	3251542
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844



Open unit stand with storage shelf and cover panel

		6.10 / 10.10	6.20 / 10.20
Standard	GN	3251500	3251501
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 644
On castors	GN	3251502	3251503
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844



Unit stand, closed on two sides, 14 pairs of shelf rails

		6.10 / 10.10	6.20 / 10.20
Standard	GN	3251504	3251505
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 644
On castors	GN	3251506	3251507
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844



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

		6.10 / 10.10	6.20 / 10.20
Standard	GN	3251508	3251509
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 844
On castors	GN	3251510	3251511
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844
NSF model, standard	GN	3251547	3251548
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 844
NSF model, on castors	GN	3251549	3251551
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844



Unit stand, fully enclosed with double doors, 14 pairs of shelf rails

		6.10 / 10.10	6.20 / 10.20
Standard	GN	3251512	3251513
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 844
On castors	GN	3251514	3251515
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844
NSF model, standard	GN	3251552	3251553
Dimensions in mm (H x W x D)		670 x 866 x 644	670 x 1111 x 844
NSF model, standard	GN	3251554	3251555
Dimensions in mm (H x W x D)		682 x 866 x 644	682 x 1111 x 844



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

		6.10 / 10.10
Standard	EN	3251516
Dimensions in mm (H x W x D)		670 x 866 x 706
On castors	EN	3251518
Dimensions in mm (H x W x D)		682 x 866 x 706



Unit stands - reliably stable

Unit stands for Convotherm 4

Spacer unit for unit stands

This unit raises the 6.10 and 6.20 to the same height as the 10.10 und 10.20. Ideal for installation with ConvoVent 4/4+.

		6.10	6.20
Standard	GN	3455900	3455901
Dimensions in mm (H x W x D)		272 x 866 x 644	272 x 1111 x 844
With sliding table, pull-out	GN	3455902	3455903
Dimensions in mm (H x W x D)		272 x 866 x 644	272 x 1111 x 844



Unit stands for mini

Open unit stand

	6.06 mini	6.10 mini	10.10 mini
Storage shelf	3218570	3223762	3224362
Dimensions in mm (H x W x D)	900 x 515 x 475	900 x 515 x 653	670 x 1111 x 844
7 pairs of shelf rails	-	-	3224365
Dimensions in mm (H x W x D)	-	-	698 x 515 x 653
10 pairs of shelf rails	3219163	3223839	-
Dimensions in mm (H x W x D)	900 x 515 x 475	900 x 515 x 653	-



Open unit stand, on castors

	6.06 mini / mini mobil	6.10 mini	10.10 mini
Storage shelf	3426949	-	3226422
Dimensions in mm (H x W x D)	900 x 622 x 711	-	700 x 693 x 693
7 pairs of shelf rails	-	-	3229993
Dimensions in mm (H x W x D)	-	-	700 x 693 x 693
10 pairs of shelf rails	3424215	3225701	-
Dimensions in mm (H x W x D)	900 x 622 x 711	900 x 622 x 791	-

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
6.10 mini below, 6.10 mini above	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



Hoods – ever-fresh air quality

The efficient Convotherm condensation hoods with powerful extraction performance ensure that the air in your kitchen is always fresh. Easy to use, practical and convenient to operate and with low power consumption: what more could you want? Of course all hoods can be readily retrofitted to any unit.

ConvoVent mini: an ON/Off unit switch is used to operate the hood. The hood captures and condenses the steam from the air vent and then returns the air into the room. The hood does not require a cold-water connection. Not compatible with mini mobile.

ConvoVent mini*

Unit sizes	Part no.
6.06 mini	3424725
6.10 mini	
10.10 mini	
6.10 mini 2in1	3425012



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.

ConvoVent 4**

Unit sizes	Part no.
Convotherm 4 6.10 / 10.10	3455870
Convotherm 4 6.20 / 10.20	3455871
Convotherm 4 20.10	3455872
Convotherm 4 12.20 / 20.20	3455873
Convotherm 4 6.10 / 10.10 for use with the stacking kit	3455847
Convotherm 4 6.20 / 10.20 for use with the stacking kit	3455875



Front condenser (optional for ConvoVent 4)

Auxiliary module for enhanced front condensation

Unit sizes	Part no.
x.10	3455892
x.20	3455893

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
Convotherm 4 6.20 / 10.20	3455877
Convotherm 4 20.10	3455878
Convotherm 4 12.20 / 20.20	3455879
Convotherm 4 6.10 / 10.10 for use in the stacking kit	3455880
Convotherm 4 6.20 / 10.20 for use in the stacking kit	3455881



Lighting optional for ConvoVent 4 and ConvoVent 4+, 12 V

Unit sizes	Part no.
x.10	3455894
x.20	3455985

* not compatible with mini mobile
** electrical units only

** electrical units only

Baking trays, racks, pans in Gastronorm and Euronorm

In Convotherm combi steamers you can steam, roast, bake, grill, deep-fry and regenerate. However you want to prepare your meals, we have the right accessory for you.

Stainless steel pans, perforated

Our perforated stainless steel pans are ideal for steaming vegetables, potatoes, hot dogs, fish etc.

	2/3 GN	1/1 GN	2/1 GN	EN
40 mm deep	3013023	-	-	-
65 mm deep	3013022	3003074	3003080	-
100 mm deep	-	3003076	3003081	-



Stainless steel pans, unperforated

Ideal for preparing rice, noodles, sauces, boiled beef, traybakes etc.

	2/3 GN	1/1 GN	2/1 GN	EN
20 mm deep	3013020	3004070	3004080	-
40 mm deep	3013024	3004072	3004082	-
65 mm deep	3013021	3004074	3004084	-
100 mm deep	-	3004076	3004085	-



Granite enamelled tray

This versatile tray is especially good for roasting small joints and chicken pieces, preparing casseroles and cooking prawns.

	2/3 GN	1/1 GN	2/1 GN	EN
40 mm deep	3013028	3004034	-	-
60 mm deep	-	3013030	-	-



Electropolished stainless-steel rack

Equally suitable for roasting large joints, supporting pan trays or regenerating plated meals in the à la carte kitchen.

	2/3 GN	1/1 GN	2/1 GN	EN
Flat	3012001	3001075	3001085	3012000



Baking trays, racks, pans in Gastronorm and Euronorm

Following accessories are offering additional comfort thanks to the high-quality non-stick coating. It prevents food from sticking and eases cleaning.

Baking/frying basket, non-stick coating

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

	2/3 GN	1/1 GN	2/1 GN	EN
40 mm deep	3055638	3055637	-	-



Baking tray, perforated, non-stick coating

The aluminium tray is ideal for preparing frozen baked goods, pretzels, tarte flambée, pizza, toasted food and much more. There is no need for baking paper.

	2/3 GN	1/1 GN	2/1 GN	EN
Flat	3055634	3055633	-	3055635



Roasting and baking tray with drip drain, non-stick coating, useable on both sides

Thanks to its excellent heat conduction, this aluminium tray is perfect for preparing the classic "Wiener Schnitzel" but also for baking. The drip drain offers additional comfort and safety.

	2/3 GN	1/1 GN	2/1 GN	EN
Flat	3055631	3055630	-	3055632



Grilling accessories – crisp on the outside, juicy on the inside

You can be the BBQ king! Thanks to the specially designed grilling accessories, golden-brown chicken and succulent mackerel can be bestsellers in your business.

Grill grate with cross pattern, non-stick coating

The grill grate helps to make an appetizing grill pattern on your steaks, fish and antipasti. Thanks to the excellent heat conduction and storage the food remains succulent inside.

	2/3 GN	1/1 GN	2/1 GN	EN
Flat	-	3055636	-	-



Grill grate with bar pattern, non-stick coating

	2/3 GN	1/1 GN	2/1 GN	EN
Flat	3012004	-	-	-



Chicken grill rack

Golden-brown succulent chicken is now easy to achieve even in the combi steamer. Simply spear the chickens on the spit, cook and they're done!

	5 chickens	6 chickens	8 chickens
GN 2/3	3030197	-	-
GN 1/1	-	3030195	3030196



Grease drip tray

Helps to remove excess fat produced when cooking dishes with a high fat content. Simply place the grease drip tray in the cooking chamber and then empty at the end of the cooking process.

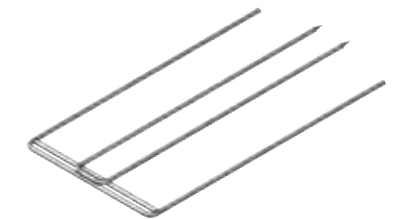
	1/1 GN	2/1 GN table-top units	2/1 GN floor-standing units
6.10	3417011	-	-
6.20	-	3417014	-
10.10	3417011	-	-
10.20	-	3417014	-
12.20	-	3417014	3417098
20.10	3417011	-	-
20.20	-	3417014	3417098



Special meat spit - for suckling pig and lamb

Thanks to the special meat spit, you can even cook an entire suckling pig or lamb perfectly in the Convotherm.

	horizontal design	vertical design
6.10	3418674	-
6.20	-	-
10.10	3418674	3418914
10.20	-	-
12.20	-	3403925
20.10	3418674	3417028
20.20	-	3403923



Spit rack

	13 skewers	no skewers	12 skewers	no skewers	capacity
6.10 mini	3317563	3317571	-	-	1
10.10 mini	3317563	3317571	-	-	1
6.10 mini 2in1	3317563	3317571	-	-	2
6.10	3317563	3317571	-	-	1
6.20	-	-	3417578	3417579	2
10.10	3317563	3317571	-	-	2
10.20	-	-	3417578	3417579	4
12.20	-	-	3417578	3417579	4
20.10	3317563	3317571	-	-	4
20.20	-	-	3417578	3417579	8



Grilling accessories – crisp on the outside, juicy on the inside

Individual skewer

For spit rack; available to order individually

Part no. 3317568



Thermally insulated oven gloves

These thermally-insulated gloves withstand even prolonged exposure to high temperatures.

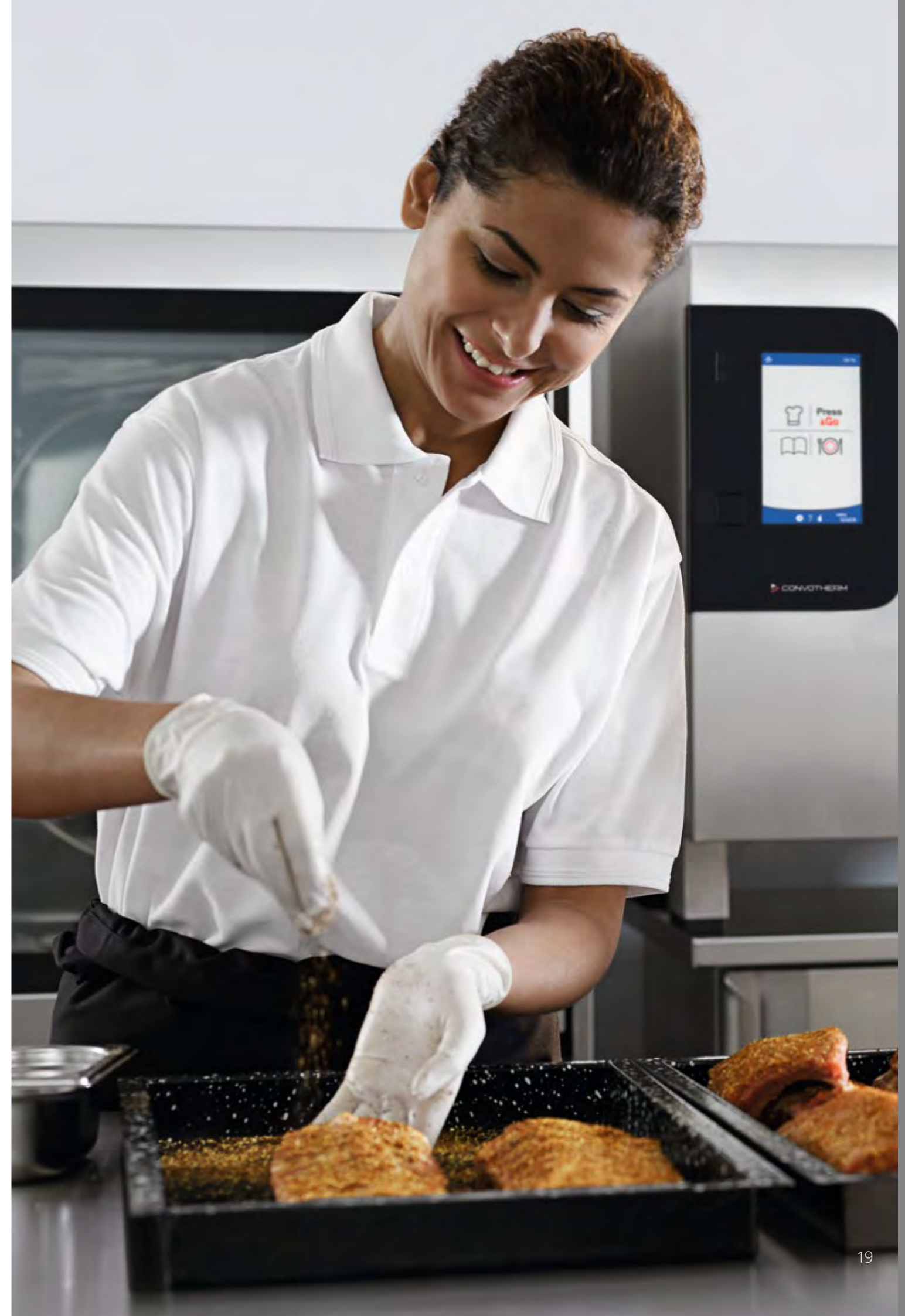
Part no. 3007035



Grease collector canister

Appropriate for ConvoGrill with grease management function.

Part no. 3057878



The banqueting sector – the professional catering event

Where quality, time and team spirit matter. You know your ingredients, you know your staff, you know your guests. So would you simply put blind faith in the technology? You can with Convotherm! Convotherm has a long track record of delivering world-leading technology, reliability and user-friendly design in the banqueting sector.

Plate banquet trolley

Thanks to the large gap between rings, Convotherm plate banquet trolleys give you the freedom to be creative when arranging food on the plate.

	Additional information	Ring spacing in mm	Number of plates (Ø 32 cm)	Part no.
12.20	4 swivel casters with parking brake	66	74	3316774
12.20	4 swivel casters with parking brake	80	59	3318555
20.10	4 swivel casters with parking brake	66	61	3316775
20.10	4 swivel casters with parking brake	80	50	3316967
20.20	4 swivel casters with parking brake	66	122	3316776
20.20	4 swivel casters with parking brake	80	98	3318563



Loading trolley

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

Unit sizes	Additional information	Part no.
12.20	GN	3315205
20.10	4 casters, 2 with parking brake	3315206
20.20	Shelf spacing 67 mm	3315207
20.10	EN	
	4 casters, 2 with parking brake	3317460
	Shelf spacing 80 mm	



The banqueting sector – the professional catering event

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	Includes 4 casters with parking brake, suitable for tabel-top unit on stand	3355775
6.20 / 10.20	Includes 4 casters with parking brake, suitable for tabel-top unit on stand	3355776

Unit sizes	Additional information	Part no.
Stacking kit x.10	Includes 4 casters with parking brake, height adjustable, suitable for stacking kit	3355777
Stacking kit x.20	Includes 4 casters with parking brake, height adjustable, suitable for stacking kit	3355778



Roll-in frame*

Base required for sliding the mobile shelf rack or plate rack into and out of the chamber.

Unit sizes	Part no.
6.10 / 10.10	3455787
6.20 / 10.20	3455788



Plate rack*

Slide-out plate rack for regenerating plated meals (table-top units).

Unit sizes	Ring spacing in mm	Number of plates (Ø 32 cm)	Part no.
6.10	78	15	3355767
6.10	65	20	3355766
6.20	80	27	3355769
6.20	67	33	3355768
10.10	78	26	3355771
10.10	65	32	3355770
10.20	80	48	3355773
10.20	67	57	3355772



Mobile shelf rack*

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

Unit sizes		Additional information	Part no.
6.10	GN	6 shelves Shelf spacing 67 mm	3355760
6.10	EN	5 shelves Shelf spacing 80 mm	3355764
6.20	GN	6 shelves Shelf spacing 67 mm	3355761
10.10	GN	10 shelves Shelf spacing 67 mm	3355762
10.10	EN	8 shelves Shelf spacing 80 mm	3355765
10.20	GN	10 shelves Shelf spacing 67 mm	3355763



The banqueting sector – the professional catering event

Thermal covers

The Convothem thermal cover encloses the entire trolley to prevent any heat escaping, letting you keep meals warm for up to 20 minutes without loss of quality. The magnetic closure makes it particularly hygienic and easy to clean.

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
GN or EN loading trolleys and plate banquet trolleys	3055780	3055781	3055782	3055783	3055784	3055785	3055786



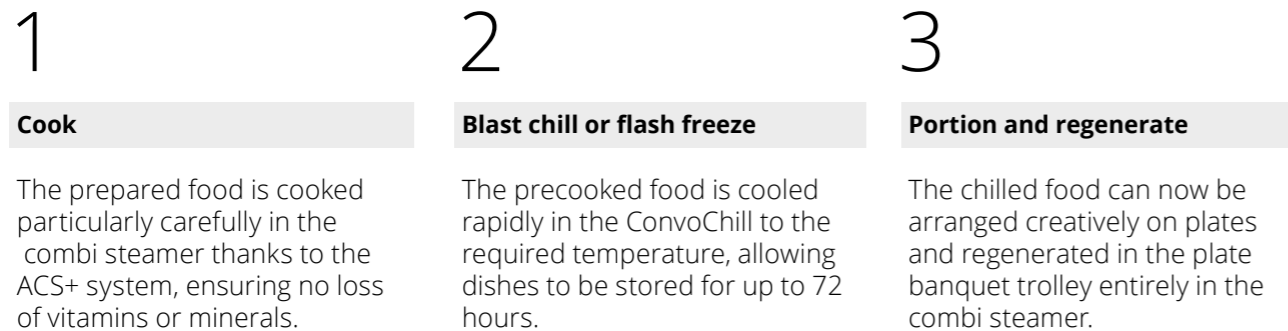
Banquet system set*

	6.10	6.20	10.10	10.20	12.20	20.10	20.20
Includes plate rack, transport trolley, thermal cover, roll-in frame	3155791	3155792	3155793	3155794	-	-	-
Includes plate loading trolley (ring spacing 80 mm), thermal cover	-	-	-	-	3155795	3155796	3155797



Cook&Chill

The **ConvoChill** brand from Convotherm offers the most effective means of keeping food fresh for prolonged periods without loss of quality. Cook&Chill involves cooking (= producing dishes in the combi steamer) and chilling (= rapid cooling of the cooked food). Of course the loading trolleys are all inter-compatible.



Produce



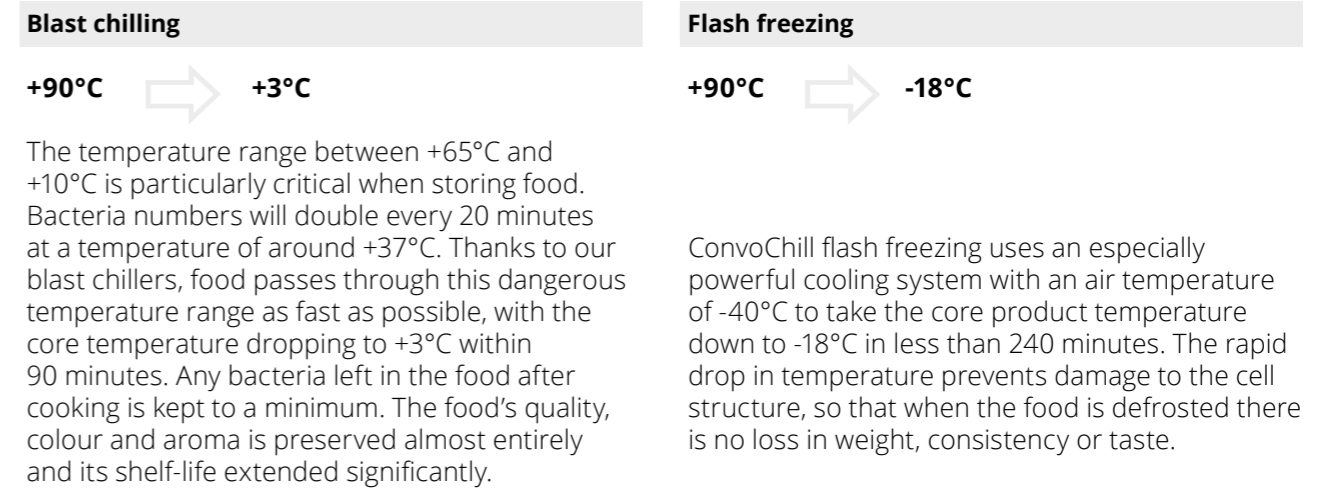
Chill



Regenerate

ConvoChill – blast chiller and flash freezer

Blast chilling or flash freezing offers the most effective means of keeping food fresh for prolonged periods without loss of quality.



All your benefits at a glance

- **Time saving of up to 30%**
The longer shelf-life of blast-chilled goods lets you optimize your food production plan. Preparing large quantities of finished and semi-finished products dispenses with those daily preparation steps needed in the past. This guarantees peak freshness and quality at all times.
- **Save on shopping**
By choosing the flash-freeze function you are preserving your meals at peak quality over a longer period. This means you can buy your ingredients in advance, in season at lower prices and in larger volumes.
- **Low weight loss**
After cooking, food releases moisture through evaporation and loses valuable constituents. Blast chilling stops this process immediately while managing to conserve up to 7% more in weight.
- **Less waste**
The blast chiller/flash freezer extends the shelf-life of products, letting you use food in a more controlled way. This means you can cut food waste considerably.

For more information, please contact your regional sales manager.

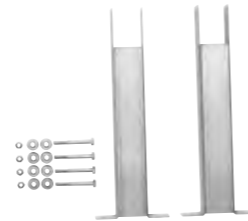


Additional accessories

Wall clearance retainer, Convotherm 4 floor-standing units and Convotherm 4 stacking kit with feet

Ensures that the floor-standing units are at a safe distance from the wall behind.

Unit size	Wall distance	Part no.
12.20 / 20.10 / 20.20 & staking kit with feet	100 mm	3419130
12.20 / 20.10 / 20.20 & staking kit with feet	200 mm	3419129



Floor anchor, Convotherm 4 floor-standing units and Convotherm 4 stacking kit with feet

For fixing two unit feet securely to the floor.

Unit size	Part no.
12.20 / 20.10 / 20.20 & staking kit with feet	2664128



Holder for trolley handle

Universal holder for the handle of the loading trolley.

Unit size	Part no.
12.20 / 20.10 / 20.20	3465085

Heat shield, Convotherm 4

Additional heat protection when the unit is installed next to a heat source.

Unit size	Part no.
6.10	3455849
6.20	3455851
10.10	3455850
10.20	3455852
12.20	3455853
20.10	3455854
20.20	3455855

Signal Tower, Convotherm 4

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

Part no.
Indicator tower for all Convotherm 4 units



Wall bracket, mini

Versatile wall bracket for mini units.

Unit size	Part no.
6.06 mini	3418571
6.10 mini	3423853



Hand shower, mini

	6.06 mini*	6.10 mini*	10.10 mini	6.10 mini 2in1
Mounting kit for right-hinged door / mounted on left	3429153	3429155	3429155	3424392
Mounting kit for left-hinged door / mounted on right	3429154	3429156	3429156	3424393



Cleaning agent drawer*

For mini series units with the ConvoClean system

Unit size	Part no.
6.06 mini	2628820
6.10 mini and 10.10 mini	2628920



Additional accessories

Shelf rack (600 x 400 mm) EN with L profile*

Unit sizes	Additional information	Part no.
6.10	5 shelves with 94 mm shelf spacing (set)	3451335
10.10	8 shelves with 94 mm shelf spacing (set)	3451337



Butchers' shelf rack (600 x 400 mm) EN

Unit sizes	Additional information	Part no.
6.10	6 shelves	3451993
10.10	9 shelves	3451994

Water connection kit

For straightforward installation of a Convotherm combi steamer.

Product name	Additional information	Contents	Part no.
Set for single water connection	For all Convotherm 4 and mini combi steamers	1 x T-piece 1 x connection hose (2m)	3423745
Kit for dual water-connection (if soft water and hard water available)	For all Convotherm 4 and mini combi steamers	2 x connection hose (2m)	3423747
Waste-water installation kit	For all mini combi steamers (DN 40)		3416709
Waste-water installation kit	For all Convotherm 4 combi steamers (DN 50)		3416730
FilterCare installation kit	Connects the filter head of water-treatment system to the Convotherm 4		3465183
Sediment filter	For installation on the unit side of the soft water connection		3465490



Water treatment systems

In areas that have particularly hard water, we recommend connecting a water-treatment system upstream of your Convotherm combi steamer. 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 steamer and you need never forget to change the filter cartridge again.

Product name	Additional information	6.10/10.10		6.20/10.20	
		GN	EN	GN	EN
Slide-in pan for 2 canisters including hose feed-through	Suitable for unit stands GN	3456310	–	3456310	–
Box for cleaner and grease collector canister (unit stand and mounting rail must be ordered separately)	Fits on mounting rail or wall			3456306	
Box for water filter (unit stand and mounting rail must be ordered separately)	Fits on mounting rail or wall			3456307	
Mounting rail for cleaning-fluid and water-filter boxes (unit stand and boxes must be ordered separately)	Suitable for unit stands	3456527			3456528



Software solutions

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.

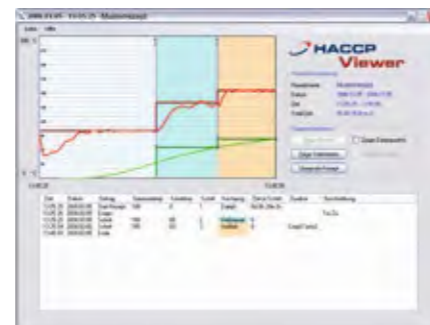
Element: HACCP management

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.

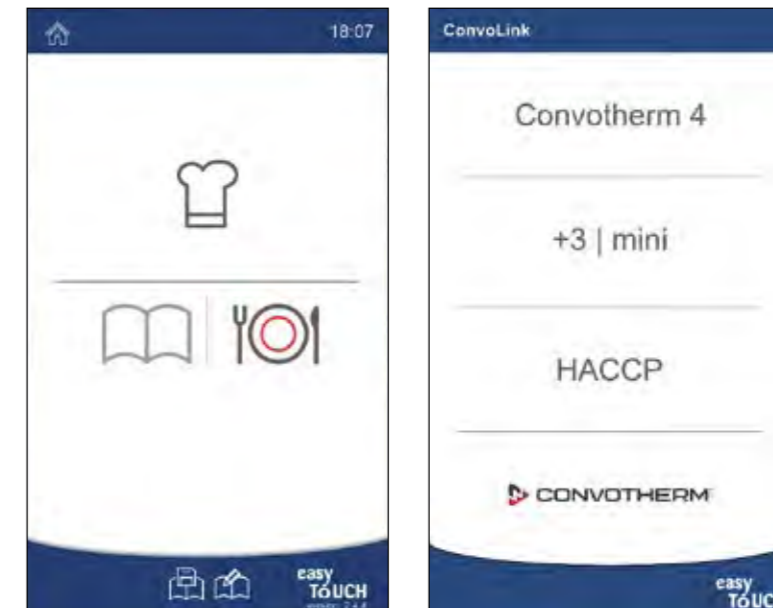


Home screen in the HACCP management



HACCP management with recipe screen

Product name	Additional information	Part no.
ConvoLink	Software package with HACCP management, cooking profile management and network-functions	Download for free from www.convotherm.com



Element: easyRecipe4

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

Element: ConvoLink

Connection of a Convotherm 4 to a PC with your network*

- 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

Cleaning and care products – a neat solution

All Convotherm cleaning and care products are optimally balanced for use with our combi steamers. Using liquid cleaners means that no residues are left in the cooking chamber. We also care about the environment, so all our products meet the ISO standard and are biodegradable. In addition, all our cleaning fluids are Halal and Kosher certified.

For all Convotherm combi steamers

ConvoClean new (minimum order quantity 3 units, assorted)

10 l cooking chamber cleaner, unlabelled, environmentally friendly, moderate degree of soiling
Part no. 3007015



ConvoClean forte (minimum order quantity 3 units, assorted)

10 l cooking chamber cleaner (ready to use) High degree of soiling
Part no. 3007017



ConvoCare K (minimum order quantity 3 units, assorted)

1 l Rinse aid, concentrated Must be diluted with water as instructed Produces 30 l of ready-to-use solution
Part no. 3007028



Empty ConvoCare K canister

For mixing ConvoCare K with soft water
Part no. 3007029



Spray unit

for 1 l, for manual cleaning
Part no. 3007025



Only for Convotherm 4

ConvoCare forte (minimum order quantity 3 units, assorted)

10 l rinse aid For removing limescale residues Only for operation with hard water as of 20 °dH (German hardness)
Part no. 3063095



Single-measure dispenser (minimum order quantity 1 box containing 20 bottles)

ConvoClean new S
Part no. 3050884

ConvoClean forte S
Part no. 3050883

ConvoCare S
Part no. 3050882



GN = Gastronorm 325 x 530 mm
EN = Euronorm 600 x 400 mm



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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