



Accessories

Your meal. Our mission.

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.



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.



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

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



* without additional rigidity in the storage shelf for moving with a fork-lift truck

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 casters	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

This unit raises the 6.10 and 6.20 to the same height as the 10.10 and 10.20.

		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 / 10.10	6.20 / 10.20
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 32.

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



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

Hoods – ever-fresh air-conditioning

The efficient Convothem 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.
Convothem 4 6.10 / 10.10	3455870
Convothem 4 6.20 / 10.20	3455871
Convothem 4 20.10	3455872
Convothem 4 12.20 / 20.20	3455873
Convothem 4 6.10 / 10.10 for use in the stacking kit	3455847
Convothem 4 6.20 / 10.20 for use in the stacking kit	3455875



* electrical units only

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 for ConvoVent 4 and ConvoVent 4+

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

* electrical units only

Baking trays, racks, pans in Gastro-norm and standard European sizes

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.

	2/1 GN	1/1 GN	2/3 GN	EN
40 mm deep	-	-	3013023	-
65 mm deep	3003080	3003074	3013022	-
100 mm deep	3003081	3003076	-	-
150 mm deep	-	3003077	-	-



Stainless steel pans, unperforated

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

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



Electropolished stainless-steel rack

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

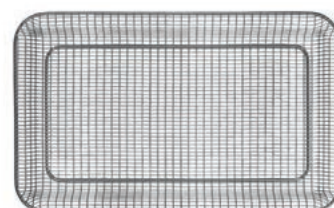
	2/1 GN	1/1 GN	2/3 GN	EN
Flat	3001085	3001075	3012001	3012000



Electropolished stainless-steel baking/frying basket

Ideal for fat-free frying of French fries, potato wedges, spring rolls, chicken wings, finger food and much more.

	2/1 GN	1/1 GN	2/3 GN	EN
40 mm deep	-	3005000	3013025	-



Baking trays, racks, pans in Gastro-norm and standard European sizes

Aluminium grill rack with non-stick coating

The grill rack helps to make an appetizing grill pattern on your steaks, fish and antipasti while the food remains nice and succulent inside.

	2/1 GN	1/1 GN	2/3 GN	EN
Flat	-	3012003	3012004	-

Granite enamelled tray

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

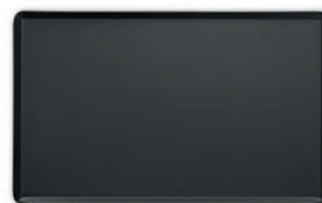
	2/1 GN	1/1 GN	2/3 GN	EN
20 mm deep	-	3004033	3013026	-
40 mm deep	-	3004034	3013028	-
60 mm deep	-	3013030	-	-



Aluminium, Teflon-coated roasting and baking tray

Thanks to its excellent heat conduction, this aluminium tray is perfect for preparing the classic “Wiener Schnitzel” but also for baking.

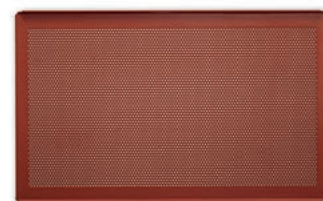
	2/1 GN	1/1 GN	2/3 GN	EN
Flat	-	3001091	3001092	3001093



Perforated aluminium baking tray with non-stick coating

The non-stick finish prevents food sticking fast, so is ideal for frozen baked goods, pretzels, tarte flambée, pizza, toasted food and much more.

	2/1 GN	1/1 GN	2/3 GN	EN
Flat	3004041	3004040	3004039	3013000



Regenerating rack

	2/1 GN	1/1 GN	2/3 GN	EN
Flat	-	-	3001094	-

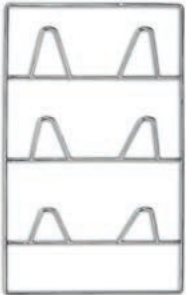
Grilling accessories – crisp on the outside, juicy on the inside

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.

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.

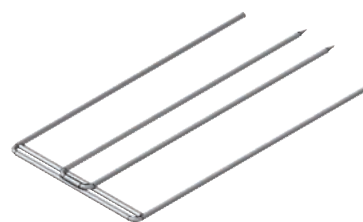
	1/1 GN	2/1 GN table-top units	2/1 GN floor-standing units
6.10	3417011	-	-
6.20	-	3417014	-
10.10	3417011	-	-
10.20	-	3417014	-
12.20	-	3417014	3417098
20.10	3417011	-	-
20.20	-	3417014	3417098



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

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

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 and parking brake	66	74	3316774
12.20	4 swivel casters and parking brake	80	59	3318555
20.10	4 swivel casters and parking brake	66	61	3316775
20.10	4 swivel casters and parking brake	80	50	3316967
20.20	4 swivel casters and parking brake	66	122	3316776
20.20	4 swivel casters and parking brake	80	98	3318563



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



The banqueting sector – the professional catering event

Loading trolley

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

Unit sizes	Additional information	Part no.
12.20	GN 4 swivel casters, 2 with parking brake	3315205
20.10		3315206
20.20		3315207
20.10	EN 4 swivel casters, 2 with parking brake	3317460



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



* not compatible with ConvoSmoke option

The banqueting sector – the professional catering event

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



Transport trolley*

For transporting the plate rack and mobile shelf rack. Guide rails ensure that the racks can slide into your Convothem safely and conveniently.

Unit sizes	Additional information	Part no.
6.10 / 10.10	Includes 4 casters with parking brake	3355775
6.20 / 10.20	Includes 4 casters with parking brake	3355776



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

* not compatible with ConvoSmoke option

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



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.

1

Cook

The prepared food is cooked particularly carefully in the combi steamer thanks to the ACS+ system, ensuring no loss of vitamins or minerals.

2

Blast chill or flash freeze

The precooked food is cooled rapidly in the ConvoChill to the required temperature, allowing dishes to be stored for up to 72 hours.

3

Portion and regenerate

The chilled food can now be arranged creatively on plates and regenerated in the plate banquet trolley entirely in the combi steamer.



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.

Blast chilling

+90°C → +3°C

The temperature range between +65°C and +10°C is particularly critical when storing food. Bacteria numbers will double every 20 minutes at a temperature of around +37°C. Thanks to our blast chillers, food passes through this dangerous temperature range as fast as possible, with the core temperature dropping to +3°C within 90 minutes. Any bacteria left in the food after cooking is kept to a minimum. The food's quality, colour and aroma is preserved almost entirely and its shelf-life extended significantly.

Flash freezing

+90°C → -18°C

ConvoChill flash freezing uses an especially powerful cooling system with an air temperature of -40°C to take the core product temperature down to -18°C in less than 240 minutes. The rapid drop in temperature prevents damage to the cell structure, so that when the food is defrosted there is no loss in weight, consistency or taste.

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.

• 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.

• 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.

• 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.



Software solutions

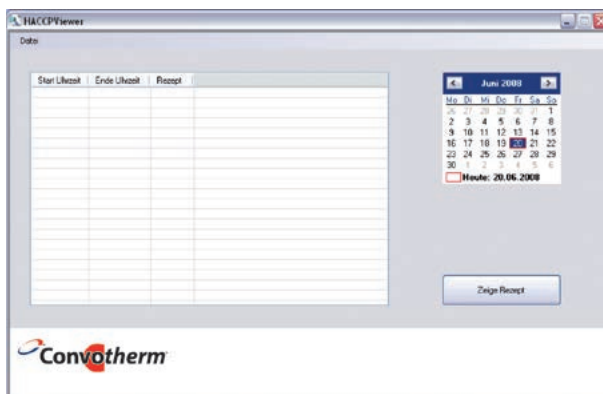
ConvoLink

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.

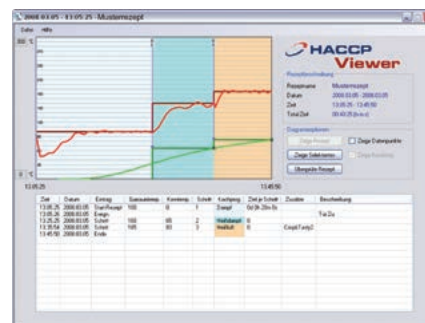
Element: HACCP management

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

Element: easyRecipe4

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

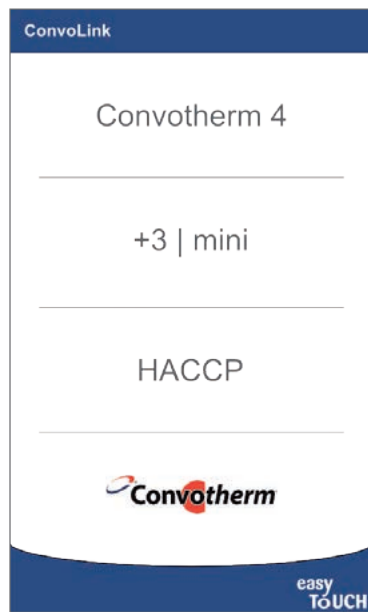
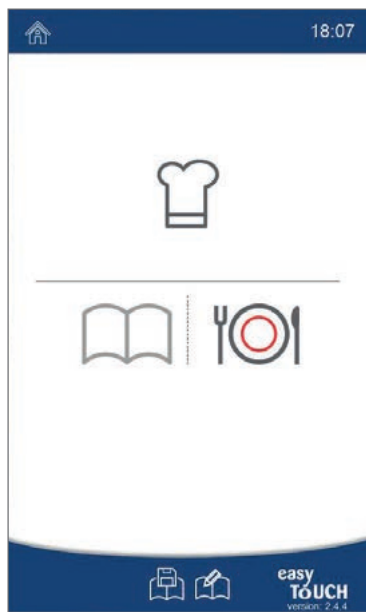
Element: ConvoLink

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

* Ethernet interface

Name	Additional information	Part no.
ConvoLink		Download for free from www.convotherm.com



Additional accessories

Wall spacing bracket, Convotherm 4 floor-standing units and Convotherm 4 stacking kits



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	100 mm	3419130
12.20 / 20.10 / 20.20	200 mm	3419129

Floor anchor, Convotherm 4 floor-standing units and Convotherm 4 stacking kits



For fixing two unit feet securely to the floor.

Unit size	Part no.
12.20 / 20.10 / 20.20	2664128

Holder for trolley handle

For handle of trolley.
Can be installed on the foot of the floor-standing units.

Unit size	Part no.
12.20 / 20.10 / 20.20	2162319

Wall bracket, mini



Versatile wall bracket for mini units

Unit size	Part no.
6.06 mini	3418571
6.10 mini	3423853

Indicator 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 lamp for all Convotherm 4 units	3455896





Heat shield, Convotherm 4

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

Additional accessories

Water connection kit

For straightforward installation of a Convotherm combi steamer.

	Product name	Additional information	Contents	Part no.
	Kit for single water-connection (if water treatment already installed)	For connecting 6.10 to 20.20 units 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)	For connecting 6.10 to 20.20 and mini 2in1 units 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 units		3416709
	Waste-water installation kit	For 6.10 to 20.20		3416730
	FilterCare installation kit	All units		3465183

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 container for two canisters including hose feed-through	fits GN unit stands	3456310	–	3456310	–
Cleaning-fluid box	fits on mounting rail or wall			3456306	
Water-filter box	fits on mounting rail or wall			3456307	
Mounting rail for cleaning-fluid and water-filter boxes	fits unit stands	3456527		3456528	



* currently only takes Brita

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.

ConvoClean new (minimum order quantity 3 units, assorted)



10 l cooking-chamber cleaning fluid for automatic and fully automatic cleaning, no hazard label, environmentally friendly.
Moderate cleaning strength
Part no. 3007015

ConvoClean forte (minimum order quantity 3 units, assorted)



10 l cooking-chamber cleaning fluid for automatic and fully automatic cleaning.
High cleaning strength
Part no. 3007017

ConvoCare K (minimum order quantity 3 units, assorted)



1 l concentrate, nozzle detergent for ConvoClean system, must be diluted with water as instructed.
Part no. 3007028

Empty ConvoCare K canister



Part no. 3007029

ConvoCare (minimum order quantity 3 units, assorted)



10 l care and shine agent
Neutralises detergent residue and removes limescale
Part no. 3063095

Spray unit



for 1 l
Part no. 3007025

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



ConvoClean forte S
Part no. 3050883



ConvoClean new S
Part no. 3050884



ConvoCare S
Part no. 3050882

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



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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