



Convotherm 4 Designed around you

Your meal. Our mission.



The Moffat Group of companies is a global supplier of bakery and food service commercial equipment and services. The Group designs, develops, manufactures and exclusively distributes agency brands which compliment our manufactured offering.

Moffat has a large portfolio of manufactured brands Waldorf, Blue Seal, Turbofan, Cobra, Fast Fri, Rotel, Genesis and exclusively distribute over 25 agency brand names in Australia and New Zealand.

Moffat was acquired by the Ali Group in 2000. The Ali Group is the largest privately held Group in the food service industry and has more than 8000 employees, 76 brands and 55 manufacturing facilities.

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 out of our passion and commitment to provide the best combi steamer solution that answer the varied needs of our customers.

The new Convotherm 4 range of combi steamers brings style into the professional commercial kitchen. From first glance, this oven combines world-class technology with user-friendly, ergonomic and hygienic design. All models share the same logical and intuitive system of operation: a real plus in the often hectic daily life of food service. Our new combi steamers includes seven sizes of ovens, each with six different model options. 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.



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Redefined: clear design meets functionality

The new Convotherm 4 design is 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.

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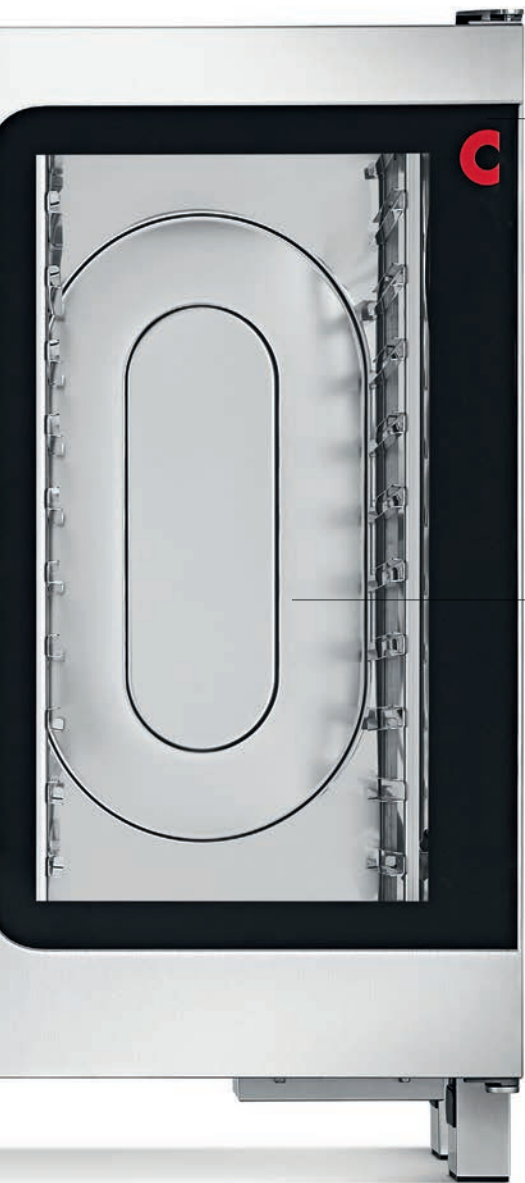
The new standard in flexible, reliable cleaning

ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption. And strictly fully-automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single-measure dispensing option, these cleaning systems can satisfy absolutely every user profile.



Convotherm 4 – designed around you

Because we listen to you, the customer, the Convotherm 4 range has been developed around your needs in the kitchen. The two control-panel designs – easyTouch and easyDial – give you the degree of control you need: from full automation to maximum customisation. The aim of both is to deliver the functions you need in a user-friendly design.



Page 16–17
Lower operating costs while helping the environment.

Every watt and litre count. The Convotherm 4 stands for our requirement on energy efficiency and minimal water consumption. We have tested it! Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that sustainability starts back at the factory for us.

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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, with results always optimised to your requirements.

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 high-resolution 9" full-touch screen 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 automated cleaning system with eco, express and regular modes, including optional single-measure dispensing
- **Ethernet / LAN interface**

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
- **ConvoClean**: the fully automated cleaning system with regular mode, with optional single-measure dispensing



12.20 easyDial

20.10 easyTouch

20.20 easyDial

All Convotherm 4 appliances come with optimum features as standard

- 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
- Doors with sure-shut function (table-top appliances 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, in easyTouch appliances
- ConvoSmoker, the built-in food-smoking function in easyTouch appliances (table-top electric appliances only)
- Ethernet/LAN interface for easyDial
- Sous-vide sensor, with external socket
- Steam and vapour removal (built-in condensation hood)
- Grill version
- Prison models
- Marine models (electrical appliances only)
- Available in various voltages

* and if it really won't fit, simply choose one of our minis

Redefined: clear design meets functionality

The new aesthetic design means that Convotherm 4 is also ideal for front-of-house cooking. Our principle of “form follows function” is reflected in a clarity of design that also sets new standards in intuitive controls and serviceability.



easyTouch – the user interface

As a pioneer of full-touchscreen technology in combi steamers, Convotherm has now added a new dimension to operating convenience. The Convotherm 4 easyTouch brings you the latest touch controls via the 9" full-touch screen with new configurable user interface.

- **Press&Go:** automatic cooking using quick-select buttons for optimum process reliability. No need to enter information such as size, browning level or core temperature
- **Versatile regenerating function** with preselect for à la carte, plate banquet and buffet
- **Manual cooking**
- **Integral easySystem** feature with separate Manager and Crew modes, as the ideal solution for restaurant chains.
- **Detailed servicing information** so that you find the right help quickly in the event of a fault
- **399 cooking profiles** containing up to 20 steps
- **On-screen Help** with topic-based video function
- **Tray Timer** management system for perfect timing from top shelf to bottom
- **Cook&Hold:** Automatically lowers the temperature at the end of cooking to combine cooking and holding in one process
- **Delta-T cooking / LT cooking:** Ultra-gentle cooking - including overnight

easyDial – the user interface

EasyDial is the new standard in manual operation. Thanks to the clever design of the easyDial controls you can quickly configure your own cooking profiles. All the functions are available in one level. You can see everything at a glance at all times – even from a distance – on the large brightly-lit digital display with the central Convotharm-Dial (C-Dial) controls. The TriColor indicator ring indicates the current operating status: yellow for “in preparation”, red for “in progress” and green for “ready”.

- **easyDial regenerating function:** regenerate products to their peak level
- **99 cooking profiles**
- **C-Dial and TriColor:** our new operating philosophy

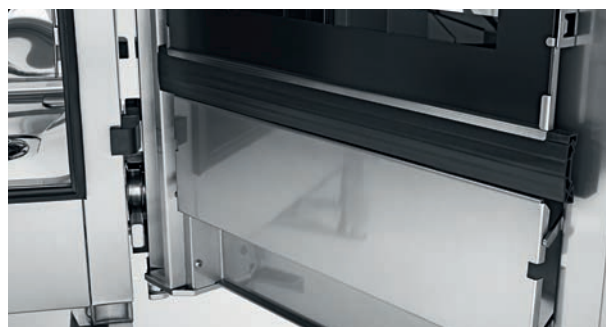




USB port

Helpfully located on the front of the appliance. USB sticks can be plugged in easily behind a self-closing cover which shuts automatically when you pull out the USB stick and provides IPX 5 protection from water jets.

- For easy updates, uploading cooking profiles and images and downloading HACCP data



Integral preheat bridge

Fitted as standard in all Convotherm 4 floor-standing appliances:

- Preheat bridge folds up automatically into the door frame
- Rapid preheating even without loading trolley fitted
- No heat loss
- Improved safety



Disappearing door*

This Convotherm innovation saves space and reduces the risk of injury:

- Ideal for more freedom of movement when working
- Cuts the risk of injury or burns from the hot inside-oven door
- Means that large combi steamers with loading trolley can be installed in practically any situation, even where space is tight



HygienicCare

The new concept in hygiene from Convotherm covers all main areas that come into contact with the user: the user panel, the door handle and recoil hand shower are made of an innovative material containing embedded silver ions

- All the contact surfaces at the centre of operations are now logically included in the hygiene concept.
- Permanent antibacterial action
- Reduces the transfer of bacteria

* optional

Your cooking results in focus

The ACS+ system ensures peak cooking performance in all Convotherm 4 appliances. 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 products, from vegetables through meat and fish to side dishes or baked goods, whether fresh, frozen or precooked. Even when the combi steamer is fully loaded, you achieve consistently excellent results: evenly cooked, succulent and crispy.

Our **ACS system works like a pan lid**, keeping heat and moisture in the combi steamer 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**. After all, if you want to reduce a sauce, you **take the lid off the pan**.

New and improved functions in ACS+



Crisp&Tasty

In convection mode you can produce food that is tender inside yet super-crispy outside in minimum time.

- 5 levels of moisture removal
- All 5 levels can be set manually or programmed



Fan speed

For unbeatable results, even with the most sensitive products such as pastry puffs:

- Fan speeds – 5 levels provided
- Permanently programmable if required
- Perfectly consistent results, even when combi steamer is fully loaded



BakePro

Select the right amount of added moisture for your food items in convection mode and the Convotherm will add the required rest time period automatically.

- Traditional baking function in 5 stages
- Steaming and resting produce baking results as good as the traditional baker's oven
- No need to defrost frozen baked goods before baking
- Programmable, including multi-stage baking profiles



HumidityPro

In addition to automatic control, this new function lets you control the moisture level manually in combi-steam mode from as low as 30°C, precise to suit your personal preference:

- 5 moisture-level settings
- Super-succulent dishes cooked precisely to your requirements
- No need to enter percentages
- Also ideal for holding food

Cooking functions in ACS+



Steam: particularly effective steam-cooking from 30°C to 130°C, with the system remaining closed throughout the process. For optimum results including vegetables, dough products and fish. Retains vitamins and colour and minimises oxidation.



Combi-steam: from 30°C with automatic moisture regulation. The system remains closed throughout cooking. Retains the intrinsic moisture and flavours of the products. You achieve particularly tender, succulent and tasty cooking results while minimising weight loss.



Convection: from 30°C, the intrinsic moisture of the products in the fully closed system produces a slightly humid atmosphere for rapid, even heat transfer right into the centre of the food. You can selectively adjust the crust and crispness to suit your requirements by simply enabling the Crisp&Tasty function.



Regenerating with easyDial: You can regenerate your products precisely as if freshly cooked.

Regenerate+ easyTouch: versatile regenerating function with preselect for à la carte, plate banquet and buffet. The way to optimum quality.



Mixed load

The legendary art of the closed system: combi-steaming a mixture of food, for instance roast pork, croissants, fish, frozen vegetables and a Madeira cake, **simultaneously with no transfer of flavour.**

Achieving optimum results and maximum value:

- More flexibility in kitchen procedure
- Thanks to automatic moisture regulation in ACS+ combi-steaming each product receives the right amount of moisture

Full loads

Each appliance size has its own tailor-made suction panel delivering uniform air distribution, which guarantees consistent browning of the product even when the combi steamer is fully loaded:

- New software algorithms, customised solid-state relay technology, latest air-flow engineering and optimised heat exchangers ensure the fastest thermal response times and bring the cooking chamber rapidly up to the required temperature, even when fully loaded with frozen products
- The new Crisp&Tasty function draws most of the moisture out of the cooking chamber for fast and reliable roasting and grilling – even when cooking difficult food such as marinated meat

ecoCooking*

The energy-save function is ideal for food with long cooking times such as roasts, joints of beef and large roasting joints:

- Energy savings of up to 25% compared with DIN18873-1.
- The especially gentle cooking process actually improves the product quality
- ecoCooking can be activated at 30°C and above for convection and combi-steam cooking

* easyTouch only

The new standard in flexible, reliable cleaning

ConvoClean+ & ConvoClean

Developed for **maximum flexibility with minimum consumption**. With new operating functions and single-measure dispensing **for absolutely every usage profile**. Still **fully automatic**: avoids any contact with chemicals.

ConvoClean+ in easyTouch

The fully automatic cleaning system **in selectable eco, express or regular mode** achieves optimum hygiene when you need it – also includes optional single-measure dispensing:

- Cleaning intensity has 4 selectable settings with fully automatic dispensing of cleaning fluid
- **eco mode** economises on cleaning fluids, energy and water
- **express mode** saves time and allows ultra-fast cleaning even during business hours
- **regular mode** balances speed with economy
- Maximum food safety thanks to the fully automatic cleaning process
- Final steam-disinfection and drying cycles guarantee perfect hygiene
- Starts with one touch whenever you want, with no need for manual rapid cooling
- No contact with cleaning fluid when starting the cleaning process



ConvoClean in easyDial

The fully automatic cleaning system **in regular mode** achieves optimum hygiene when you need it – also includes optional single-measure dispensing:

- Cleaning intensity has 4 selectable settings with fully automatic dispensing of cleaning fluid
- No contact with cleaning fluid when starting the cleaning process
- Starts with one touch whenever you want, with no need for manual rapid cooling
- Maximum food safety thanks to the fully automatic cleaning process
- Final steam-disinfection and drying cycles guarantee perfect hygiene



Lower operating costs while helping the environment

Every watt and litre counts. The Convotherm 4 stands for a new class of energy efficiency and water consumption. The Energy Star and environmental standard ISO 14001 send a clear message that for us, sustainability starts back at the factory.

At our manufacturing site in Eglfing, we have already saved one million kg of CO₂ since converting to green electricity in 2009.

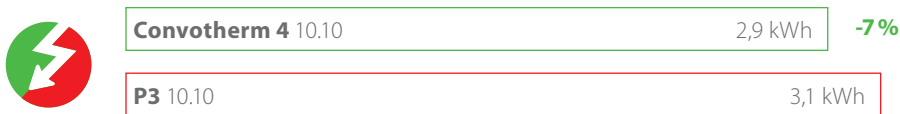
Heat-up time in convection mode [min] for a temperature setting of 165°C in accordance with DIN 18873-1 2012-06 6.2*



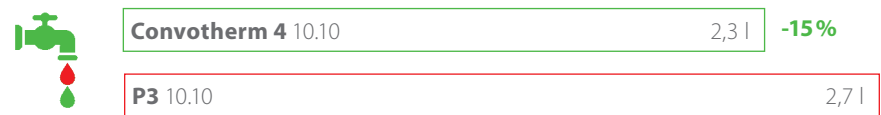
Energy consumption under no load in convection mode (sensible heat output) [kWh] in accordance with DIN 18873-1 2012-06 6.3*



Energy consumption under load in steam mode [kWh] in accordance with DIN 18873-1 2012-06 8.3*



Water consumption under load in steam mode [l] in accordance with DIN 18873-1 2012-06 8.3*



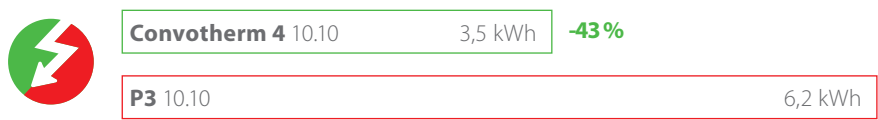
* the values shown have been checked by the TÜV, Germany's independent testing institute



Cleaning-fluid consumption



Energy consumption



Water consumption



Accessories

For each combi-steamer you will find the right accessories: appliance stands, banquet, cleaning and maintenance products, trays and grids, and much more.



Appliance stands – reliably stable

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

Appliance stands for combi steamers

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

		6.10 / 10.10	6.20 / 10.20
Standard	GN	3216304	3251505
Stand to raise 6.10 to same height as 10.10	GN	3251504	3455900



Stacking kit – the clever space-saver

Stacking two table-top appliances 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 appliance because power consumption is lower.

Stacking kit unit for C4 table-top appliances (electrical appliances only)		
	6.10 / 10.10	6.20 / 10.20
Stacking kit, foot height 100 mm*	3455860	3455863
Stacking kit, foot height 150 mm	3455861	3455864
Stacking kit on casters foot height 100 mm	3455862	3455865

Stacking kit, foot height 150 mm



Base unit	
For raising the height by 200 mm (for 6.x on 6.x)	
Appliance models	Part no.
Stacking kit x.10	3455866
Stacking kit x.20	3455867



*for 6.x on 6.x stacking kits with base unit

Hoods – ever-fresh air-conditioning

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 appliance.

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 appliance door is opened. The hood does not require a cold-water connection.

ConvoVent 4*	
Appliance sizes	Part no.
C4 6.10 / 10.10	3455870
C4 6.20 / 10.20	3455871
C4 20.10	3455872
C4 12.20 / 20.20	3455873
C4 6.10 / 10.10 for use in the stacking kit	3455847
C4 6.20 / 10.20 for use in the stacking kit	3455875

*electrical appliances only

Hoods – ever-fresh air-conditioning

Front condenser (optional for ConvoVent 4)

Auxiliary model for enhanced front condensation

Appliance 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 appliance 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+*

Appliance sizes	Part no.
C4 6.10 / 10.10	3455876
C4 6.20 / 10.20	3455877
C4 20.10	3455878
C4 12.20 / 20.20	3455879
C4 6.10 / 10.10 for use in the stacking kit	3455880
C4 6.20 / 10.20 for use in the stacking kit	3455881

Lighting for ConvoVent 4 and ConvoVent 4+

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

*electrical appliances only

Baking trays, racks, pans in Gastronorm 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.

Electropolished stainless-steel rack

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

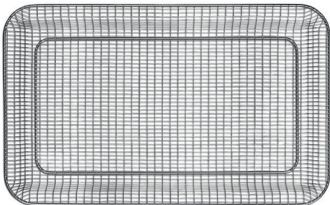
	2/1 GN	1/1 GN	2/3 GN	EN/BM
Flat	3001085	3001075	3012001	3012000



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/BM
40 mm deep	-	3005000	3013025	-



Baking trays, racks, pans in Gastronorm 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/BM
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/BM
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/BM
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/BM
Flat	3004041	3004040	3004039	3013000



Regenerating rack

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

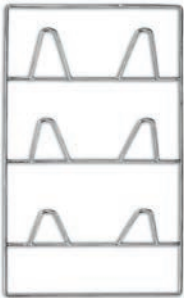
Grilling accessories – crisp on the outside, juicy on the inside

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 appliances	2/1 GN floor-standing appliances
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	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





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	12.10	20.10	20.20
GN or EN/BM 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/BM containers (floor-standing appliances).

Appliance 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/BM 4 swivel casters, 2 with parking brake	3317460



Plate rack

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

Appliance 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 appliances).

Appliance sizes		Number of plates (Ø 32 cm)	Part no.
6.10	GN	6 shelves Shelf spacing 67 mm	3355760
6.10	EN/BM	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/BM	8 shelves Shelf spacing 82 mm	3355765
10.20	GN	10 shelves Shelf spacing 67 mm	3355763



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.

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



Transport trolley

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

Appliance 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
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



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

Appliance 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/BM

Appliance sizes	Additional information	Part no.
6.10	6 shelves	on request
10.10	10 shelves	on request



Software solutions – secure networking

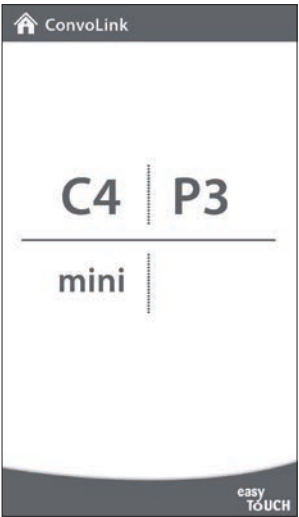
For appliances with easyTouch and easyDial controls

ConvoLink

The ConvoLink software package is the complete solution for HACCP and combi-steamer management. You can install the software on your PC for use with Convotherm 4 appliances, the +3 appliance range and the mini world.

Product name	Part no.
ConvoLink	3455506

Product name	Maximum distance between appliance and PC	P3/mini		Convotherm 4	
		Standard	easyTouch	easyDial	easyTouch
Ethernet (for any number of appliances)	no limit	2619134*	-	2619134*	≤

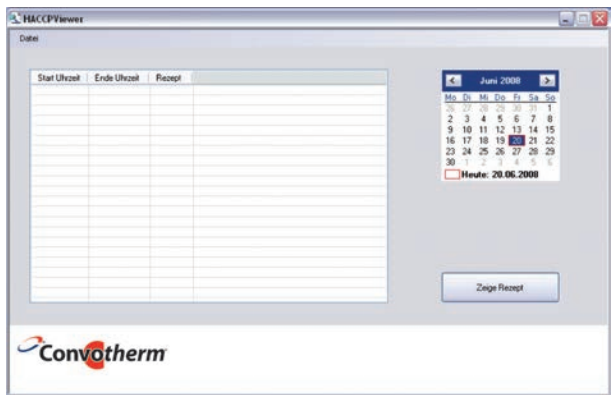


* Ethernet interface

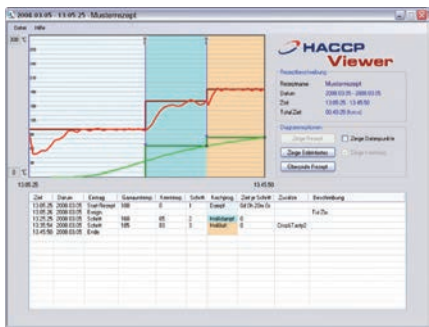
HACCPViewer

Easily export HACCP data and information such as pasteurisation figures for displaying and managing on your PC.

The HACCP data is saved in the appliance controller (for at least 10 days) and can be retrieved at any time. This does not require a permanent connection.



Home screen in the HACCPViewer



HACCPViewer with Recipe screen

Cooking-profile management

- Convotherm 4 can be connected to one PC.
- Lets you monitor and manage the combi steamers from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles.

Additional accessories

Wall spacing bracket, Convotherm 4 floor-standing appliances



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

Appliance 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 appliances or appliance stands



For fixing two appliance feet securely to the floor.

Appliance size	Part no.
12.20 / 20.10 / 20.20	2617348

Indicator tower, Convotherm 4



	Part no.
Indicator lamp for all C4 appliances	3455896

Heat shield, Convotherm 4

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

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 appliances 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 appliances to the water supply pipe and the water-treatment pipe	2 x connection hose (2m)	3423747
Waste-water installation kit	For 6.10 to 20.20		3416730

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



Oven cleaning fluid for automatic and fully automatic cleaning.
For use on any model with ConvoClean System.
Moderate cleaning strength
Part no. CC10L (10L), CC15L (carton of 3 x 5L), CC20L (20L)

ConvoCare



Rinse neutraliser for use in ConvoClean fully automatic cleaning system models.
Already diluted and ready to use straight from canister.
Part no. CCCARE10L (10L), CCCARE (carton of 3 x 5L), CCCARE20L (20L)

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

ConvoClean
Part no.3050884

ConvoCare
Part no.3050882



A range that covers every need: Convotherm 4 combi steamers 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	922 x 792 x 786	1167 x 992 x 786	922 x 792 x 1058	1167 x 992 x 1058
GN	7 x 1/1	14 x 1/1, 7 x 2/1	11 x 1/1	11 x 2/1
Baking tray (600 x 400 mm)	6	–	10	–
Number of plates (plate banquet system)	15 or 20 plates	27 or 33 plates	26 or 32 plates	48 or 57 plates

Installation requirements C4 EB/ES

Rated power consumption	11,0 kW	19,5 kW	19,5 kW	33,7 kW
Rated current (3N~400V 50/60 Hz)	15,9 A	28,1 A	28,1 A	48,7 A

Installation requirements C4 GB/GS

Rated power consumption	0,6kW (GB) 0,5kW (GS)	0,6kW (GB) 0,5kW (GS)	0,6kW (GB) 0,5kW (GS)	0,6kW (GB) 0,5kW (GS)
Gas supply	43 MJ	82 MJ	82 MJ	125 MJ

Rated current: 1N~220V 50/60 Hz

	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	1182 x 1020 x 1406	937 x 820 x 1942	1182 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
Baking tray (600 x 400 mm)	–	17	–
Number of plates (plate banquet system)	59 or 74 plates	50 or 61 plates	98 or 122 plates

Installation requirements C4 EB/ES

Rated power consumption	33,7 kW	38,9 kW	67,3 kW
Rated current (3N~400V 50/60 Hz)	48,7 A	56,2 A	97,3 A

Installation requirements C4 GB/GS

Rated power consumption	0,6kW (GB) 0,5kW (GS)	0,6kW (GB) 0,5kW (GS)	0,6kW (GB) 0,5kW (GS)
Gas supply	125 MJ	164 MJ	250 MJ

Rated current: 1N~220V 50/60 Hz

* easyTouch appliances only

Service 24/7



The Moffat Service Department provides full service backup, 24 hours a day, 7 days a week. There is a team of trained service personnel at every Moffat branch and authorised service providers offer further support to outlying areas. Additionally, a free-phone number allows clients to have immediate access to the entire service network.

Moffat Australia 1800 622 216
Moffat New Zealand 0800 663 328

Our network of dealer showrooms also has a wealth of information on the Convotharm range. To see the technology in action book in for a demonstration at a Moffat test kitchen near you.

Introductory sessions can be booked online.

Moffat Australia moffat.com.au
Moffat New Zealand moffat.co.nz





Australia
moffat.com.au

New Zealand
moffat.co.nz

Australia
Moffat Pty Limited
Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au
New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au
South Australia
Telephone 03-9518 3888
vsales@moffat.com.au
Queensland
Telephone 07-3630 8600
qldsales@moffat.com.au
Western Australia
Telephone 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited
Christchurch
16 Osborne Street
Christchurch 8011
Telephone 03-389 1007
Facsimile 03-389 1276
sales@moffat.co.nz
Auckland
Telephone 09-574 3150
sales@moffat.co.nz



Australia



New Zealand

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