



Accessories

Convotherm 4 | Convotherm mini

moderní úsporné
MONTYCON[®]
gastronomické technologie

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Your Convotherm deserves only the best.

Convotherm combi ovens are premium appliances in terms of technology, innovation, service value and quality, all made in Germany. There is only one way to optimize them any further, based on your individual needs of course: And that is with our original Convotherm accessories.

From stainless steel spits to condensation hoods, from wall brackets to plate banquet trollies, all Convotherm accessory products follow a clear philosophy: They have been developed to further enhance the performance that Convotherm appliances offer – entirely according to your own wishes and needs. In addition, they are manufactured with the exact same high-quality standards as the Convotherm combi ovens themselves.

Regardless of whether in leading restaurants, catering, for Convenience stores or front-of-house cooking: We know what you need to be able to satisfy the quality demands of your Customers, day in and day out – while being able to work efficiently, safely and comfortably. Our range of accessories, presented on the following pages, proves the point. See for yourself.

Advancing Your Ambitions

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Convotherm mini accessories

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Convotherm accessories

- ▶ Cleaning and care products
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Convotherm 4 Stands GN

Convotherm stands in gastronorm sizes are made of high-quality stainless steel and comply with the very highest hygiene standards. To aid installation, they include reinforcements so that a pallet truck can move both the stand and appliance together.

► Open oven 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 oven 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



► oven 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



Convotherm 4 Stands GN

► Oven 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



► Oven 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



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

Convotherm 4

Stands EN

Convotherm stands in Euronorm sizes are made of high-quality stainless steel and comply with the very highest hygiene standards. To aid installation, they include reinforcements so that a pallet truck can move both the stand and appliance together.

► Oven 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

BAKE



► Oven stand, closed on two sides, with one door, 7 pairs of shelf rails

		6.10 / 10.10
On castors	EN	3251556
Dimensions in mm (H x W x D)		682 x 866 x 706

BAKE



Convotherm 4

Stands – other topics

► Spacer unit for oven stands

	6.10/10.10	6.20/10.20
GN/EN	3455900	3455901



► Slide-in pan for 2 canisters including hose feed-through

	6.10/10.10	6.20/10.20
GN/EN	3456310	3456310



► Box for cleaner and grease collector canister

Oven stand and mounting rail must be ordered separately.

	6.10/10.10	6.20/10.20
GN/EN	3456306	



► Box for water filter

Oven stand and mounting rail must be ordered separately.

	6.10/10.10	6.20/10.20
GN/EN	3456307	



► Mounting rail for cleaning-fluid and water-filter boxes

Oven stand and boxes must be ordered separately.

	6.10/10.10	6.20/10.20
GN/EN	3456527	3456528



Convotherm 4 Stacking kits

Two Convotherm 4 table-top models or two mini series appliances, one on top of the other, this is an intelligent solution with the practical stacking kits. The benefits are obvious: double the capacity within the same footprint. When just one Convotherm is needed during quieter times, reduced power consumption lets you save money compared with the larger floor-standing unit.

► Set for 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 rollers, foot height 150 mm	3462275	3462275	3462276	3462276
Stacking kit on rollers, foot height 350 mm	3431366	-	-	-
Drawer incl. water connection kit for cleaning agent and Brita water treatment cartridge**	3431355	-	-	-



Well designed and practical

Cleaner integrated



* refers to to the unit underneath ** compatible with stacking kit on rollers, foot height 350 mm

Convotherm 4 Stacking kits

► Set for 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 rollers, foot height 150 mm	3462277	3462277	3462278	3462278



* refers to to the unit underneath

Convotherm 4 Hoods

The powerful Convotherm condensation hoods, with their impressive 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 powerful condensation hood switches on automatically when the combi oven is powered up. It captures and condenses steam from the air vents as well as vapor that escapes when the appliance door is opened. The result: Humidity is reduced noticeably. The hood does not require a cold-water connection.

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	3455874
Convotherm 4 6.20 / 10.20 for use with the stacking kit	3455875



► Front condenser (optional for ConvoVent 4)

Auxiliary module for enhanced condensation in the front area

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

► Lighting (optional for ConvoVent 4 and ConvoVent 4+, 12 V)

For focused illumination of the front area.

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

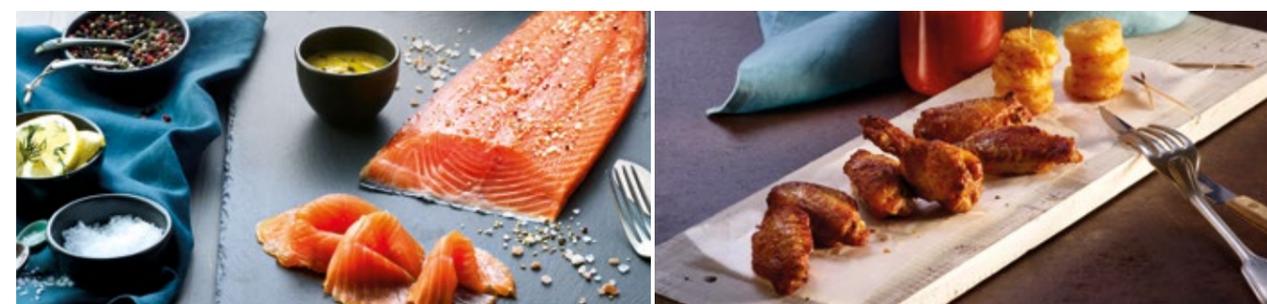
* electrical units only

Convotherm 4 Hoods

► ConvoVent 4+*

This powerful condensation hood switches on automatically when the combi oven is powered up. It captures and condenses steam from the air vents as well as vapor that escapes when the appliance door is opened. An additional filter module restricts the release of fumes and smells. The result: A noticeably improved room climate. The hood does not require a cold-water connection.

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 with the stacking kit	3455880
Convotherm 4 6.20 / 10.20 for use with the stacking kit	3455881



* electrical units only

Convotherm 4

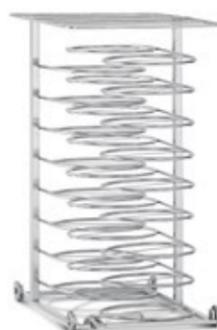
Banqueting

At banquet events, quality, time and team spirit are what matter – as does the technology as well, of course. You can rely one hundred percent on appliances and accessories from Convotherm when many demanding guests want to be pampered with high-quality foods at precisely the right moment. That's because Convotherm has a long track record of delivering world-leading technology, reliability and user friendliness in the banqueting business.

► Plate rack*

Slide-out plate rack for retherming plated meals (table-top models).

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/EN containers (table-top models).

Unit sizes	Additional information		Part no.
6.10	GN	6 shelves, Shelf spacing 67 mm	3355760
6.20	GN	6 shelves, Shelf spacing 67 mm	3355761
10.10	GN	10 shelves, Shelf spacing 67 mm	3355762
10.20	GN	10 shelves, Shelf spacing 67 mm	3355763



Unit sizes	Additional information		Part no.
6.10	EN	5 shelves, Shelf spacing 80 mm	3355764
10.10	EN	8 shelves, Shelf spacing 80 mm	3355765

BAKE



* not compatible with the ConvoSmoke option

Convotherm 4

Banqueting

► Roll-in frame*

Required for working with the mobile shelf rack or plate rack.

Unit 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 Convotherm safely and conveniently.

Unit sizes	Additional information	Part no.
6.10 / 10.10	Includes 4 casters with parking brake, suitable for table-top unit on stand	3355775
6.20 / 10.20	Includes 4 casters with parking brake, suitable for table-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



► Thermal covers

With the Convotherm thermal cover, you can keep meals warm for up to 20 minutes without loss of quality. It encloses the entire trolley to prevent any heat escaping. The practical magnetic closure is easy to clean, exceptionally hygienic and saves space when stored.



	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

* not compatible with the ConvoSmoke option

Convothem 4 Banqueting

► 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



Convothem 4 Banqueting

► Plate banquet trolley

Thanks to the generous spacing between rings, Convothem plate banquet trolleys give you the freedom to be creative when arranging food on the plate.

Unit sizes	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



Convothem 4

Grilling

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

► Grill grate with cross pattern, non-stick coating

The grill rack helps create an appetizing grill pattern on your steaks, fish and antipasti. Thanks to excellent heat conduction and storage, the foods remain succulent inside.

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



Appetizing grill pattern



► 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.

Unit sizes	1/1 GN	2/1 GN
6.10	3417011	-
6.20	-	3417014
10.10	3417011	-
10.20	-	3417014
12.20	-	3417098
20.10	3417011	-
20.20	-	3417098



Convothem 4

Grilling

► Special meat spit - for suckling pig and lamb

With the special meat spit, you can cook suckling pig or lamb perfectly in the Convothem.

Unit sizes	1/1 GN
6.10	3418674
10.10	3418674
20.10	3418674



► Spit rack

Up to 13 skewers, e.g. for meat, fish, poultry or vegetables, can be easily snapped into the stainless steel spit rack and removed again after cooking.

Unit sizes	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



► Individual skewer

For spit rack, made of hygienic stainless steel. Available for order individually.

Part no.: 3317568



► Stainless steel duck hanging hooks

For perfect Peking duck preparation.

Part no.: 3011084



Convotherm 4 Grilling

► Chicken grill rack

Convotherm combi ovens are ideally suited for preparing golden-brown chicken with crispy skin and succulent meat. Simply spear the chickens on the spit, cook and they're done!

	5 chickens	6 chickens	8 chickens
GN 1/1	-	3030195	3030196



► Thermally insulated oven gloves

Even at high temperatures, you can keep a firm grip on things – even for longer periods – thanks to the thermally insulated gloves.

Part no.: 3007035



► Grease collector canister

Suitable for ConvoGrill with grease management function.

Part no.: 3057878

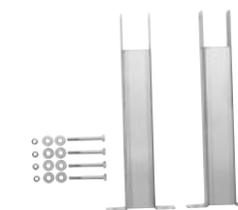


Convotherm 4 Other topics

► Wall clearance retainer

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

Unit sizes	Wall distance	Part no.
12.20 / 20.10 / 20.20 & staking kit with feet	100 mm	3463090
12.20 / 20.10 / 20.20 & staking kit with feet	200 mm	3463091



► Floor anchor

For fixing two appliance feet securely to the floor.

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



► Set shelf rack (600 x 400 mm) EN with L profile*

Easily removable rack for EN sheet pans and containers.

Unit sizes	Additional information	Part no.
6.10	5 shelves with shelf spacing 94 mm (set)	3451335
6.20	5 shelves with shelf spacing 94 mm (set)	3451336
10.10	8 shelves with shelf spacing 94 mm (set)	3451337
10.20	8 shelves with shelf spacing 94 mm (set)	3451338



► Signal Tower

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

	Part no.
Indicator tower for all Convotherm 4 units	3455896



Convotherm 4 Trays GN and EN

In Convotherm combi ovens you can steam, roast, bake, broil, convenience deep-frying and regenerating. We have the right accessory for you, however you want to prepare your meals.

► Baking tray, perforated, non-stick coating

This aluminum tray is perfectly suited for the preparation of all frozen baking products such as pretzels, rolls, baguettes, Danish pastries, croissants as well as tarte flambée, pizzas, toasts, etc. No baking paper necessary.

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

BAKE



► Granite enamelled tray

This versatile, very robust sheet pan is especially suitable for preparing casseroles or roasts, for example.

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



Convotherm 4 Trays GN and EN

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

This aluminum tray is a real all-rounder. Thanks to its excellent heat conduction, it is perfect for preparing the classic "Wiener Schnitzel" but also for meatballs, shrimps and fish as well as for baking. The drip drain provides additional convenience and safety.

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

BAKE



Usable on both sides



Convothem 4 Pans GN

► Stainless steel pans, perforated

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

	1/1 GN	2/1 GN	EN
55 mm deep	3003074	-	-
65 mm deep	-	3003080	-



► Stainless steel pans, unperforated

Ideal for preparing rice, noodles, sauces, boiled beef, sheet cakes etc.

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



Convothem 4 Racks and baskets GN and EN

► Stainless-steel rack, electropolished

Equally suitable for preparing large roasts, supporting sheet pans or regenerating plated meals in the à la carte kitchen.

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

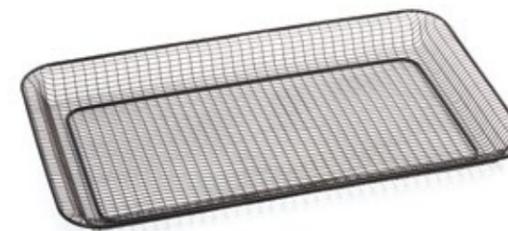
BAKE



► Baking/frying basket, non-stick coating

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

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



Convotherm mini Stands

The stands for the mini are made of high-quality stainless steel and comply with very the highest hygiene standards.

► Open oven stand for für mini/mini mobile

	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	700 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	-
10 pairs of shelf rails on castors	3424215	3225701	-
Dimensions in mm (H x W x D)	900 x 622 x 626	900 x 622 x 805	
7 pairs of shelf rails	-	-	3224365
Dimensions in mm (H x W x D)	-	-	698 x 515 x 653
7 pairs of shelf rails on castors	-	-	3229993
Dimensions in mm (H x W x D)	-	-	700 x 709 x 705



Convotherm mini Stacking kits

Combining two table-top models from the mini family one on top of the other becomes child's play with the stacking kit. The benefits are obvious: double the capacity within the same footprint. If one Convotherm mini is not enough at peak times, simply power up the second one.

► mini stacking kit

Maximum shelf height 1.60 m.

Unit models	Part no.
6.06 mini on 6.06 mini	3418572
6.06 mini on 6.10 mini	3424913
6.10 mini on 6.10 mini	3423832
6.10 mini on 10.10 mini	3426383



► mini stacking kit with compartment for cleaning agent canister, on castors

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



Convotherm mini Hoods

The powerful condensation hoods for the Convotherm mini bring relief for staff in their demanding daily routine, especially in smaller kitchens and front-cooking areas with high throughput.

► mini condensation hood Pro*/**

For a significantly more pleasant room climate thanks to the front extraction that kicks in directly when the door is opened. The hood is operated conveniently via the Convotherm mini and runs in the economical standby mode during the cooking operation.

Unit sizes	Part no.
6.06 mini	3432600
6.10 mini	3432601
10.10 mini	

Energy efficient



► mini condensation hood Pro black*/**

With the same equipment and function as the mini Condensation Hood Pro, but with a flat black finish to match the Convotherm mini black. For an ideal room climate and perfect appearance.

Unit sizes	Part no.
6.06 mini	3432602
6.10 mini	3432603
10.10 mini	

Energy efficient



► ConvoVent mini*

An ON/Off appliance 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.

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



* not compatible with mini mobile **Retrofitting possible at any time. Compatible for minis with delivery from November 2019

Convotherm mini Other topics

► Wall bracket

For versatile wall mounting. Consultation with an architect/structural engineer and the building owner required concerning mounting and mounting materials.

Unit sizes	Part no.
6.06 mini	3418571
6.10 mini	3423853



► Handshower

Practical hand shower for a quick cleanup in between operations. Antibacterial coating for ideal hygiene.

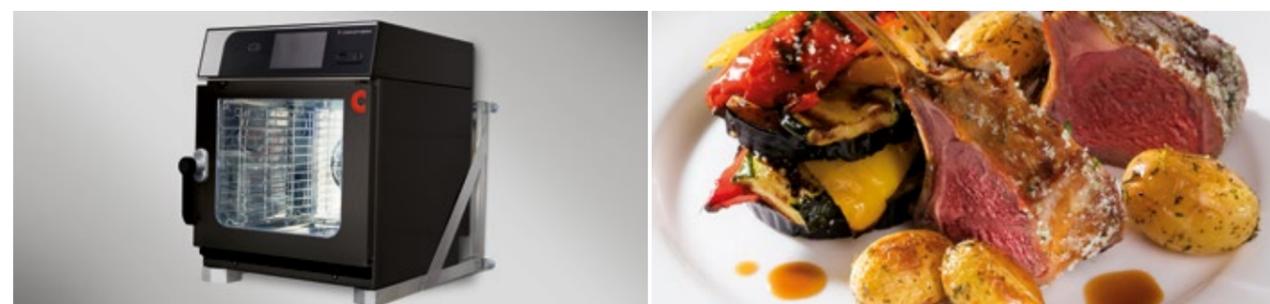
	6.06 mini*	6.10 mini*	10.10 mini	6.10 mini 2in1
Mounting kit for right-hinged door mounted on left	3429153	3429155	3429155	3424392
Mounting kit for left-hinged door mounted on right	3429154	3429156	3429156	3424393



► Cleaning agent drawer*

For appliances with ConvoClean system.

Unit sizes	Part no.
6.06 mini	2628820
6.10 mini	
10.10 mini	2628920



* not compatible with mini mobile

Convotherm mini Grilling

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

► Grill grate with cross pattern, non-stick coating

This grill rack gives your steaks, fish and antipasti an authentic steakhouse pattern. Thanks to excellent heat conduction and storage, the foods remain succulent inside.

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



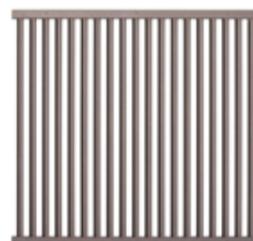
Appetizing
 grill pattern



► Grill grate with bar pattern, non-stick coating

The grill rack helps create appetizing, classic grill stripes on your steaks, fish and antipasti. Thanks to excellent heat conduction and storage, the foods remain succulent inside.

	2/3 GN	1/1 GN
Flat	3012004	-



Convotherm mini Grilling

► Chicken grill rack

Convotherm combi ovens are ideally suited for preparing golden-brown chicken with crispy skin and succulent meat. Simply spear the chickens on the spit, cook and they're done!

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



► Spit rack

Up to 13 skewers, e.g. for meat, fish, poultry or vegetables, can be easily snapped into the stainless steel spit rack and removed again after cooking.

	2/3 GN	1/1 GN
13 skewers	-	3317563
No skewers	-	3317571



► Individual skewer

For spit racks, made of hygienic stainless steel. Available for individual order.

Part no.: 3317568



Convothem mini Trays GN

In Convothem combi ovens you can steam, roast, bake, broil, convenience deep-frying and regenerating. We have the right accessory for you, however you want to prepare your meals.

► Baking tray, perforated, non-stick coating

This aluminum tray is perfectly suited for the preparation of all frozen baking products such as pretzels, rolls, baguettes, Danish pastries, croissants as well as tarte flambée, pizzas, toasts, etc. No baking paper necessary.

	2/3 GN	1/1 GN
Flat	3055634	3055633



► Granite enamelled tray

This versatile, very robust sheet pan is especially suitable for preparing casseroles or roasts, for example.

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



Convothem mini Trays GN

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

This aluminum tray is a real all-rounder. Thanks to its excellent heat conduction, it is perfect for preparing the classic "Wiener Schnitzel" but also for meatballs, shrimps and fish as well as for baking. The drip drain provides additional convenience and safety.

	2/3 GN	1/1 GN
Flat	3055631	3055630



Usable on
both sides



Convothem 4 Pans GN

► Stainless steel pans, perforated

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

	2/3 GN	1/1 GN
40 mm deep	3013023	-
60 mm deep	-	3003074
65 mm deep	3013022	-



► Stainless steel pans, unperforated

Ideal for preparing rice, noodles, sauces, boiled beef, sheet cakes etc.

	2/3 GN	1/1 GN
20 mm deep	3013020	3004070
40 mm deep	3013024	3004072
65 mm deep	3013021	3004074
100 mm tief	-	3004076



Convothem 4 Racks and baskets GN

► Stainless-steel rack, electropolished

Equally suitable for preparing large roasts, supporting sheet pans or regenerating plated meals in the à la carte kitchen.

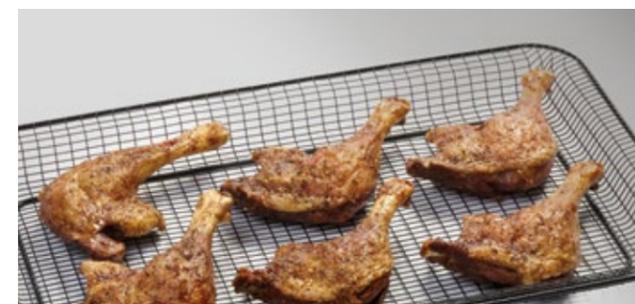
	2/3 GN	1/1 GN
Flat	3012001	3001075



► Baking/frying basket, non-stick coating

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

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



Convotherm

Cleaning and care products

All Convotherm cleaning and care products are optimally designed for use with our combi ovens. Using liquid cleaners means that no residues are left in the cooking chamber. Convotherm cares about the environment, so all our products meet the ISO standard and are biodegradable.

► For all Convotherm combi ovens

	Additional information	Content	Part no.
ConvoClean new*	Cooking chamber cleaner No hazard label Environmentally friendly, moderate degree of soiling	10 l	3007015
ConvoClean forte*	Cooking chamber cleaner (Ready to use) High degree of soiling	10 l	3007017
ConvoCare K*	Rinse aid concentrate Must be diluted with water as instructed Produces 30 l of ready-to-use solution	1 l	3007028
ConvoCare*	Rinse aid/neutralizer (Ready for use)	10 l	3017063
Empty canister for ConvoCare K	For mixing ConvoCare K with soft water	For 10 l	3007029
Spray unit	For manual cleaning	For 1 l	3007025



Convotherm

Cleaning and care products

► For Convotherm 4 only

	Additional information	Content	Part no.
ConvoCare forte*	Rinse aid for removing lime residues Only for operation with hard water as of 20 °dH (German hardness)	10 l	3063095



Cleaning and care products for single dosage

No bulky canisters in the work area. Nonetheless, original Convotherm cleaning and care products in suitable doses are always at hand.

Single dosage** ConvoClean new S	125 ml	3050884
Single dosage** ConvoClean forte S	125 ml	3050883
Single dosage** ConvoCare S	125 ml	3050882



* Minimum order quantity 3 units, assorted

*Minimum order quantity 3 units, assorted ** Minimum order quantity 1 box containing 20 bottles

Convotherm

Water installation

Convotherm combi ovens are designed for use with a fixed on-site water connection. The practical connection kits from Convotherm provide everything you need for safe and professional installation.



For all Convotherm Kombidämpfer

For straightforward installation of a Convotherm combi oven.

	Additional information	Part no.
Set for single water connection	1 x T-piece 1 x connection hose (2m)	3423745
Kit for dual water-connection	If soft water and hard water available 2 x connection hose (2m)	3423747
FilterCare installation kit	Connects the filter head of water-treatment system to the Convotherm 4	3465183



▶ Convotherm mini (DN 40)

	Additional information	Part no.
Waste-water installation kit	DN 40	3416709



▶ Convotherm 4 (DN 50)

	Additional information	Part no.
Waste-water installation kit	DN 50	3416730



▶ Other topics

	Additional information	Part no.
Sediment filter	For installation on the unit side of the soft water connection	3465490



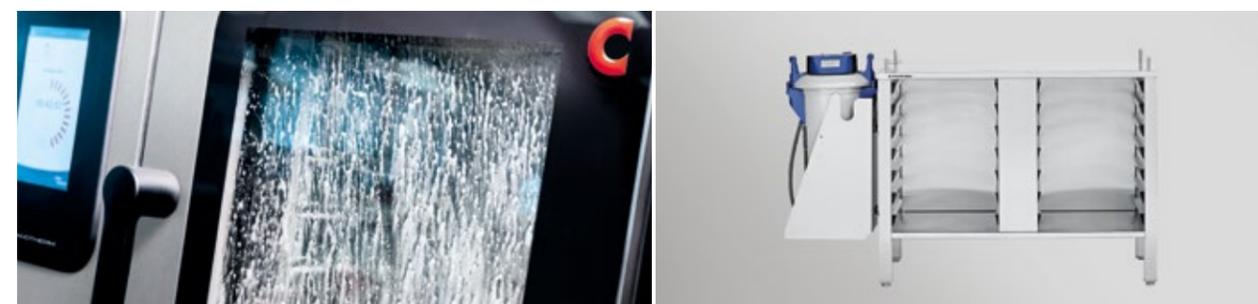
Convotherm

Water treatment systems

▶ Water treatment systems

In areas that have particularly hard water, we recommend connecting a water-treatment system upstream of your Convotherm combi oven. Modern water-treatment systems help ensure optimal water quality for trouble-free use of your appliance.

Unique to Convotherm: FilterCare is included in every Convotherm 4. Simply connect the filter head of the water-treatment system* to the combi oven and you need never forget to change the filter cartridge again.



* currently only takes Brita



moderní úsporné
MONTYCON®
gastronomické technologie

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