

Convotherm 4 Floor-Standing Models



Convotherm 4 Deluxe
Exceptionally robust combi ovens for everyday routines.



The Convotherm 4 floor-standing models. The very best from four decades of experience.

The Convotherm 4 Deluxe floor-standing models are the result of our engineers' know-how and passion combined with the multifaceted experiences shared with us by our customers the world over. Whenever peak performance and large quantities are required, the Convotherm 4 Deluxe floor-standing models are ideal. That's because they're built around user-friendliness and functionality – for the best results.

► Your cooking results in focus

Natural Smart Climate™: ensures the right cooking climate for every product – with no complicated settings or controls. This is made possible by our unique ACS+ closed cooking system. It delivers the ultimate in even cooking and baking, with results always optimised in line with your needs.

► Variety and individuality

The Convotherm 4 Deluxe floor-standing models are available in the sizes 20.10, 12.20 and 20.20, with electric injection, an electric boiler, gas injection, or a gas boiler.



► The new standard in flexible, reliable cleaning

ConvoClean+™ and ConvoClean™ have been developed to deliver maximum flexibility with minimum consumption and always fully automatic: no contact with cleaning fluid when starting the cleaning process. All this combined with new control functions and a single-measure dispensing option, ensuring that every single user will have their needs met.



► **Uncompromising quality: made in Germany**

A persuasive interplay of uncompromising manufacturing quality, outstanding reliability and a clear design. Well thought-out with numerous intelligent details for efficiency, hygiene, convenience, safety and ergonomics.

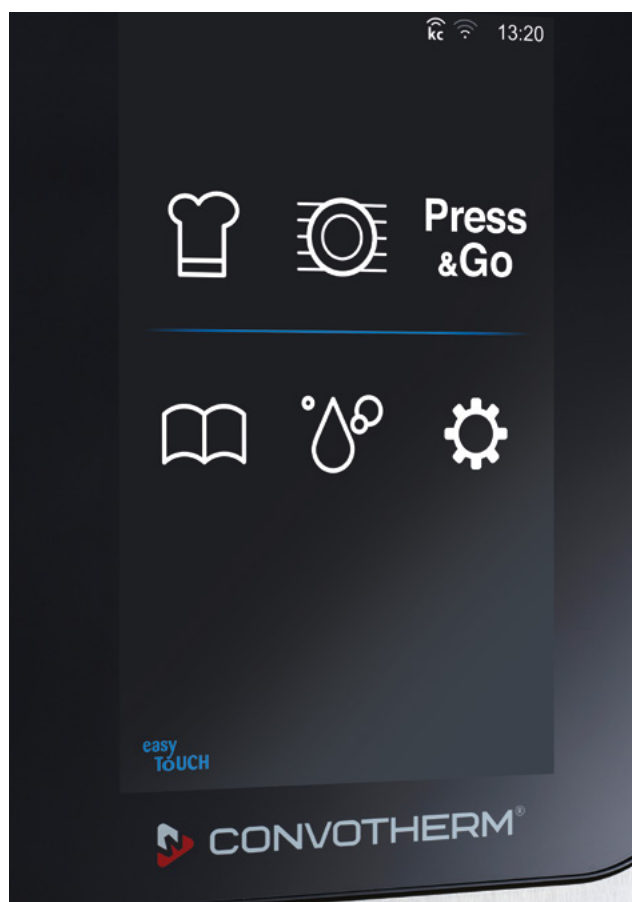
► **Unique disappearing door**

Slides neatly away along a side rail when opened. This prevents contact with the hot pane and walkways remain unobstructed (available for easyTouch models only).

► **Lower operating costs while helping the environment**

Every watt and litre count. The Convotherm 4 Deluxe floor-standing models represent a new class of energy efficiency and water consumption. On top of that, the fact that we use hydroelectric power and heat produced from biomass in order to run our production operations at our Eglfing location further proves it – “green” is not just a buzzword for us. We care about sustainability and are determined to protect our environment from the moment we start making things.

Intuitive user interface for ease in operation



easyTouch®

The incredibly user-friendly and intuitive full touchscreen

With its language-neutral full touchscreen that anyone can understand, the Convotherm 4 Deluxe makes operation easy for you and your staff.

Easy and intuitive – for maximum process reliability

Manual and automatic preparation modes for baking and cooking processes that save both time and energy reduce workloads for frequently changing staff. The best thing? Thanks to the preset baking and cooking programs, results can be consistently reproduced at the tap of a finger.

easyDial™

Manual operation for individualists

Thanks to the clever operating concept embodied in the easyDial™, 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 Convotherm-Dial (C-Dial) control unit.

- **easyDial™ rethermalisation function:**
Retherm products to their peak level
- **99 cooking profiles**
- **C-Dial and TriColor**
Our intuitive operating philosophy
- **The TriColor indicator ring**
Indicates the current operating status:
yellow for "in preparation," red for "in progress,"
green for "ready"



Intelligent extra functions



Crisp&Tasty

In hot air 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



BakePro

Select the right amount of added steam for your product in hot air mode, then the Convotherm will add the subsequent rest period automatically.

- 5 levels of traditional baking
- Steaming and resting times produce baking results as good as those obtained with a traditional baker's oven
- No need to defrost frozen baked goods before baking
- Programmable, including multi-stage baking profiles



TrayView

With rolling mixed loads, the display shows you precisely what is being baked or cooked on each shelf and how much time is still remaining. The appliance signals when the product is finished. Every time the unit door is opened, TrayView recalculates the cooking and baking time for each shelf separately.



Press&Go

With Press&Go, you can get started immediately in different product categories. The preheating, compensation for heat losses, for example when the door is opened or with differing load quantities, as well as the selection of the baking and cooking modes takes place automatically.



HumidityPro

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

- 5 levels of humidification
- Super-succulent dishes cooked precisely to your requirements
- No need to enter percentages
- Also ideal for holding food

Also provided with easyTouch®



ecoCooking

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

- The gentle cooking sequence improves the product quality with very low cooking loss
- ecoCooking can be activated as desired, starting at 30 °C and above, for hot air and combi-steam cooking



Cook&Hold

Automatically lowers the temperature at the end of cooking sequence to combine cooking and holding in one process.



Delta-T cooking / low-temperature cooking

Gentle cooking - even overnight.

Smart technology for efficient processes.

No matter whether you're automatic or manual cooking – with its sophisticated combination of intelligent solutions, the Convotherm 4 Deluxe easyTouch combis makes work especially easy, safe and efficient for you and your team. That reduces stress levels and safeguards reliable, top performance.



Automatic cooking with quick access buttons: Press&Go

Press&Go gets you started immediately in many different product categories. The preheating, compensation for heat losses – for example when the door is opened or with different load sizes – as well as the selection of the cooking and baking modes, takes place automatically.

The integrated cookbook with six preset product categories allows storage of up to 399 cooking profiles with up to 20 cooking steps. These can be retrieved at the press of a button. Cooking profiles that complement each other are shown to you automatically and you can always keep your favorites in focus. Press&Go is available optionally with password protection – for creating separate Manager and Crew modes.

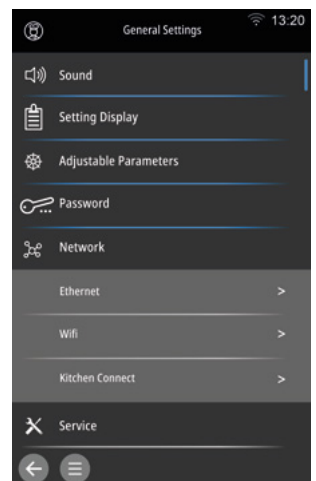
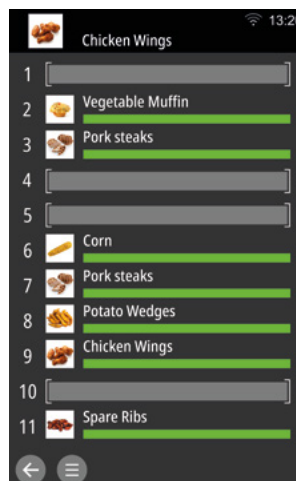
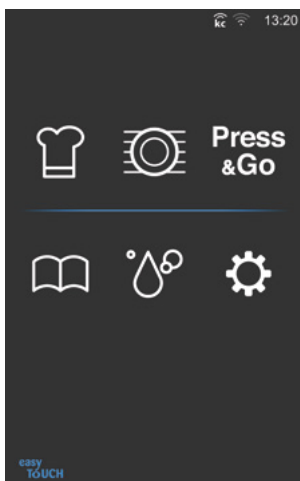


Maintain an overview during automatic cooking: TrayView

With rolling mixed loads, the Convotherm easyTouch with its 10-inch HiRes display shows you precisely what is cooking or baking on each shelf and how much time remains for each. The appliance signals you both optically and acoustically when a product is finished. To compensate for heat losses, for example, every time the appliance door is opened, TrayView recalculates the cooking and baking time for each shelf separately.

Networked cooking via LAN and WiFi

The future of professional cooking is networked. That's why the Convotherm 4 Deluxe can go online easily and anywhere via its series WiFi or LAN

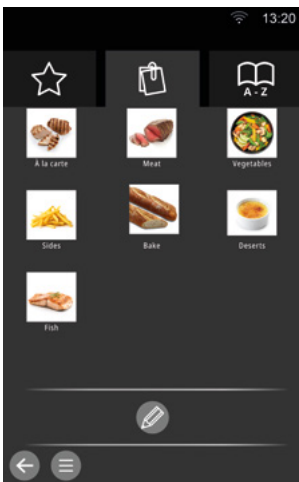




interface. This allows access to software updates, for example, or an upload of new recipes centrally to multiple appliances, or access to HACCP data.

Manual mode for experts

With the Convotherm easyTouch, you always remain in control when cooking. If desired, you can intervene in any cooking process parameters at any time even when using preset cooking profiles. All cooking parameters can also be specified manually in advance. With rolling mixed loads as well, you are able to use TrayTimer to set cooking times for every product on every shelf precisely and individually, just as you would like.



Cooking with easyTouch® at a glance:

- ▶ **Press&Go:** automatic cooking in different product categories, easily at the tap of a finger
- ▶ **Integrated recipe book for cooking and baking:** save up to 399 cooking profiles and access them at the press of a button
- ▶ **TrayView:** full control over rolling mixed loads
- ▶ **HACCP management:** evaluate HACCP data easily and analyse workflows
- ▶ **Connectivity:** networked cooking via series WiFi or LAN interfaces
- ▶ **Cook&Hold:** automatically lowers the temperature at the end of cooking sequence to combine cooking and holding in one
- ▶ **ConvoServe:** the intelligent production process: Cook, chill, regenerate, serve

ConvoServe – The intelligent overall concept from preparation to serving.

Do you need to pamper a large number of discerning gourmets with first-class dishes all at the same time, yet without hassle? No problem thanks to ConvoServe. With our intelligent production concept, you can use the Convotherm 4 Deluxe floor-standing models to prepare all the foods in advance and then finish them with precision timing on demand. Fast, fresh and with the best quality.



ConvoServe makes regenerating easy

Carefully preparing large quantities of food or getting numerous different dishes ready for serving, then keeping them fresh and regenerating them at just the right moment so they arrive at the buffet or the table at the same time in top quantity is a complex process. That's why, with ConvoServe, we have developed an intelligent overall concept for this which features the Convotherm 4 Deluxe floor-standing models with specialised accessories.

Perfectly timed finishing instead of holding

Whether gala dinners, large-scale events, care-sector catering or company catering: hours of holding or reheating are a thing of the past. With ConvoServe, the required foods can be put into the combi oven when you have the time and capacity to do so. There, they are pre-produced and then cooled using the Cook&Chill process to prevent undesired continuation of cooking. A sophisticated regeneration process completes the foods with timed precision in the highest quality.

Perfect moisture content thanks to Natural Smart Climate™

Regeneration of the prepared foods is accomplished simply and adapted individually to the respective product or method. Because this involves perfectly timed finishing and not merely warming up your foods, the right cooking chamber climate is of decisive importance. The Natural Smart Climate™ in the unique ACS+ closed system ensures that the foods get the optimal amount of energy and moisture completely naturally and on their own for perfect freshness on the plate.

The perfect accessories for regeneration with ConvoServe



Thermal cover

The Convotherm thermal cover encloses the entire loaded trolley. This minimisation of escaped heat means foods can be held for up to 20 minutes with no quality loss. It's perfect for longer transport paths to satellite kitchens, but also for rolling loads for large quantities.



Loading trolley

With the loading trolley, full gastronomic containers or plates can be moved through the kitchen effortlessly, e.g. for convenient and safe transport from the cold store directly to the floor-standing model. Afterwards, the loading trolley is moved directly to the large blast chiller for Cook&Chill and intermediate storage without having to remove individual sheet pans.

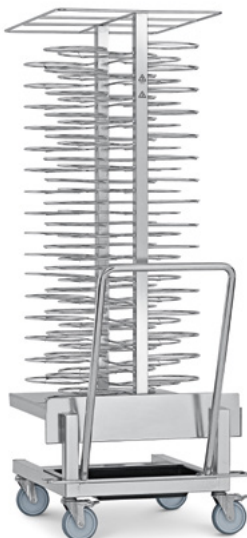


Plate banquet trolley

The plate banquet trolley with a range of plate spacings provides plenty of room for your creatively arranged dishes – from fine dining to large-scale catering.

The new standard in flexible, reliable cleaning.

Developed for maximum flexibility with minimum consumption with new operating functions and single-dose dispensing for absolutely every user profile always fully automatic: no contact with cleaning fluid when starting the cleaning process.

ConvoClean+ in easyTouch®

The fully automatic cleaning system, featuring **eco, express, and regular modes**, combines optimum hygiene with minimum preparation so that it is always ready to go at the touch of a button (available with single-measure dispensing as well):*

- 4 selectable cleaning intensity settings with fully automatic cleaning fluid dispensing
- The **eco mode** economises on cleaning fluids, energy and water
- The **express mode** saves time and allows ultra-fast cleaning even during business hours
- **Regular mode** balances speed with economy
- Maximum food safety guaranteed by a fully automatic cleaning process
- Final steam disinfection and/or drying cycles guarantee perfect hygiene
- Starts with one touch whenever you want with no need for manual rapid cooling



ConvoClean in easyDial™

The fully automatic cleaning system, **featuring regular mode**, combines optimum hygiene with minimum preparation so that it is always ready to go at the touch of a button (available with single-measure dispensing as well):*

- 4 selectable cleaning intensity settings with fully automatic cleaning fluid dispensing
- 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

HygieniCare solutions for maximum safety:



HygienicSteam: easy sterilisation with steam

The Convotherm 4 Deluxe is equipped with a feature for reliable and cost-effective steam sterilisation of kitchen utensils. Thoroughly cleaned utensils and other heat-resistant kitchen tools can simply be placed in the appliance and safely sterilised at the tap of a button using the 30-minute, automatic steam cleaning program at 130 °C.



Playing it safe: hygienic handles

The hygienic handles of the Convotherm 4 Deluxe consist of antibacterial and antimicrobial plastic and reduce the multiplication of microorganisms on the neuralgic, manually operated points of contact over the entire life of the appliance.



For powerful external cleaning: certified splash-water protection

The Convotherm 4 Deluxe is protected comprehensively against the entry of splashing water in accordance with protection rating IPX5. This means that even when the work surroundings are subject to intensive disinfection, any contamination of the appliance's interior by cleaning or disinfection agents is avoided. Moreover, the housing is particularly resistant to conventional cleaning agents. Consequently, the kitchen or sales area can be cleaned with exceptional thoroughness but no adverse hygienic effects on the interior of the appliance.

Additional accessories

Apart from the special ConvoServe accessories, we offer additional accessories for the Convotherm 4 Deluxe floor-standing models that are perfectly suited for every need and application.



Sheet pans and oven racks

Everything runs smoothly here: stainless steel sheet pans and shelf grills, as well as special accessories with non-stick coatings, are available in GN sizes and standard patisserie sizes.



Condensation hood

With the efficient condensation hood, ConvoVent 4/4+, you can work safely and with a fresh room climate at all times.



Cleaning agents and care products

All Convotherm cleaning and care products are optimally suited for use with the fully automatic cleaning system, are biodegradable, and are halal and kosher certified.

Made in Germany, in capable hands the world over.

Experience, innovative force, perfectionism, quality consciousness and an uncompromising customer orientation are virtues that have been rooted in Convotherm's DNA for more than 40 years.

Top "Made in Germany" quality

Since 1976, Convotherm has stood for uncompromising quality and durability. In close cooperation with industry professionals and with a traditional, high drive for perfection, we work nonstop and with unbounded passion on innovative solutions focused on our customers' core business. As a result, in 1995 Convotherm became the world's first combi oven manufacturer to be DIN ISO 9001 certified. Developed and made in Germany, every single Convotherm combi oven goes through a full functional test lasting several hours before leaving the factory.



The Convotherm 4 Deluxe floor-standing models: Our large appliances that cover every need.



Convotherm 4 Deluxe easyTouch®

Dimensions (WxDxH)	1247 x 1020 x 1406 mm	1002 x 820 x 1942 mm	1247 x 1020 x 1942 mm
Loading capacity (GN)	24 x 1/1 GN 12 x 2/1 GN	20 x 1/1	40 x 1/1 GN 20 x 2/1 GN
Number of plates	59 or 74 plates	50 or 61 plates	98 or 122 plates
Rated power consumption Electric injection and boiler models (3N~ 400 V 50/60 Hz (3/N/PE))	33,7 kW	38,9 kW	67,3 kW
Rated power consumption Gas injection and boiler models (single-phase 230 V 50/60 Hz)	0,6 kW	1,1 kW	1,1 kW
Gas consumption	115 MJ/hr	162 MJ/hr	230 MJ/hr



Convotherm 4 Deluxe easyDial™

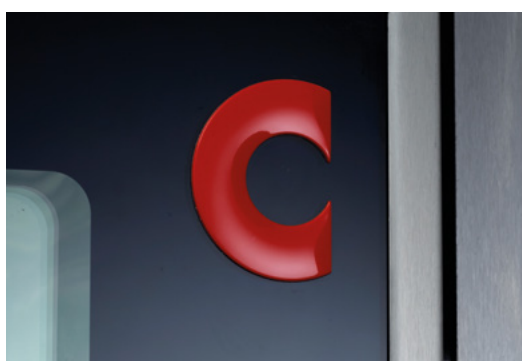
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* Please consult the technical data sheet for further details.

Convotherm Service – always at hand.

It's well known that the best service is the one that is never needed in the first place. That's why we have designed the Convotherm maxx for the greatest possible reliability and manufacture it with the highest quality requirements. However, if the need arises, your Convotherm service partners are always there for you.



Competent service: Any time, any place

Even in the event of a technical fault, the Convotherm maxx still offers you a special emergency program for high functional reliability. 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 1300 264 217
Moffat New Zealand 0800 663 328

Commitment to customers: Training seminars

Our network of dealer showrooms also has a wealth of information on the Convotherm 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

Well thought-out: Service-friendly design

The Convotherm maxx design focuses on maximised ease of servicing. Networked appliances not only send error messages, but also even enable online diagnostics. Two service ports provide easy access to the inner workings of the appliance. The number of components and the tools required have been kept as small as possible. In addition, the design of important components in line with Plug&Play and Poke Yoke philosophy helps to avoid errors during replacements.

Cost-optimisation across the board: Operation and service

The Convotherm maxx is the ideal investment for everyone who would like to combine performance and economy. Many well thought-out details help save water and electricity in daily operation. It all adds up – and it's not just good for the budget, but for the environment as well. All the measures employed to keep service work as easy as possible provide a noticeable reduction in costs.





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The Spirit of Excellence