



## Convotherm combi ovens

Unbeatable in the  
healthcare sector



***Advancing Your Ambitions***

## Multifunctional and powerful. For the best results day in and day out.

Care sector and hospital catering is more than demanding: The highest hygienic standards, healthful preparation, complex logistics and, at the same time, a variety of different target groups are daily challenges. Convotherm combi ovens fulfill the highest requirements for quality and quantity, flexibility and reliability as well as efficiency and economy.

- ✓ **Maximum efficiency at peak capacity**  
Natural Smart Climate™ saves time and money even with a full load – and delivers the best quality across all shelves.
- ✓ **Optimal reliability**  
"Made in Germany": Robust, long-term quality right down to the last detail guarantees the highest level of operating reliability.



- ✓ **Easy operation for everyone**  
The full-touchscreen enables reliably consistent results with its pictogram-based menu even when personnel or temporary staff change frequently. With its intuitive operating logic, Convotherm consistently thinks ahead in terms of occupational safety and ergonomics.

- ✓ **Reliable and space-saving:  
The unique disappearing door**  
Slides neatly away along the side when opened. This avoids the risk of burns on the hot pane and walkways remain unobstructed. In addition, the safety door latch with a sure-shut function and a cracked-open position prevents injury due to escaping hot steam.



- ✓ **Simple networking for smart catering management**  
Whether acquisition of data for HACCP management, information about selected cooking programs or easy cook-book management: Convotherm combi ovens are always ready-to-connect.

- ✓ **Ergonomic powerhouse:  
The Convotherm 4 12.20**  
A highlight from Convotherm, especially suited for central kitchens for communal catering. With its height of only 141 cm, the Convotherm 4 12.20 enables exceptionally ergonomic working conditions. At the same time, the appliance is a powerhouse with 24 shelves x 1/1 GN and extremely low energy consumption.

- ✓ **Comprehensive hygiene for personnel and patients**  
Appliance cleaning is carried out by the one-of-a-kind, fully automatic Convoclean that is certified for unattended operation. Without tabs and with no follow-up inspection.



**Indispensable in the kitchen**  
Multifunctional Convotherm combi ovens form the backbone in the central production unit (CPU) for preparing healthy, fresh and tasty foods. In large quantities and on a very small footprint.



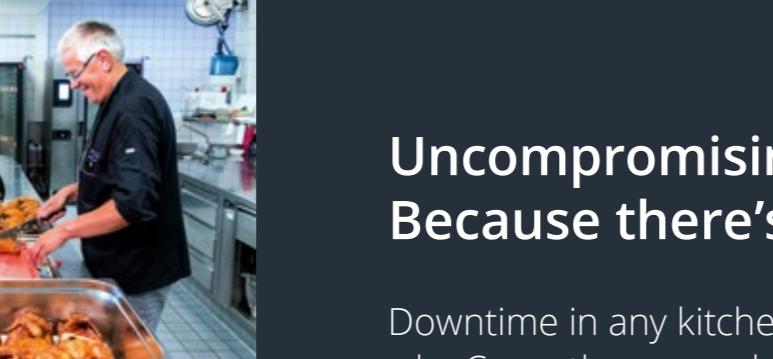
**Integrated into residential living space**  
As a built-in element in the living area kitchen, especially the Convotherm mini enables fast regeneration and, as needed, supplementary preparation of side dishes directly on site.



**Flexibility in regeneration**  
Convotherm combi ovens are unbeatable when it comes to decentralized regeneration of foods produced in advance. This enables flexible out-of-hours food solutions to patients and care home residents.



**Attractive in the dining hall**  
Quick, customized finalizing of meals is now the trend. This is no problem with the Convotherm mini black, for example, as an attractive and space-saving aid in front-of-house cooking.



## Operation: Very easy. The results: Very good.

The shortage of skilled workers in the community catering sector is becoming more and more noticeable. Convotherm combi ovens help you deliver optimal results even when personnel or temporary staff change frequently. Reliable, day after day.

### Automatic cooking and baking for consistent, top results

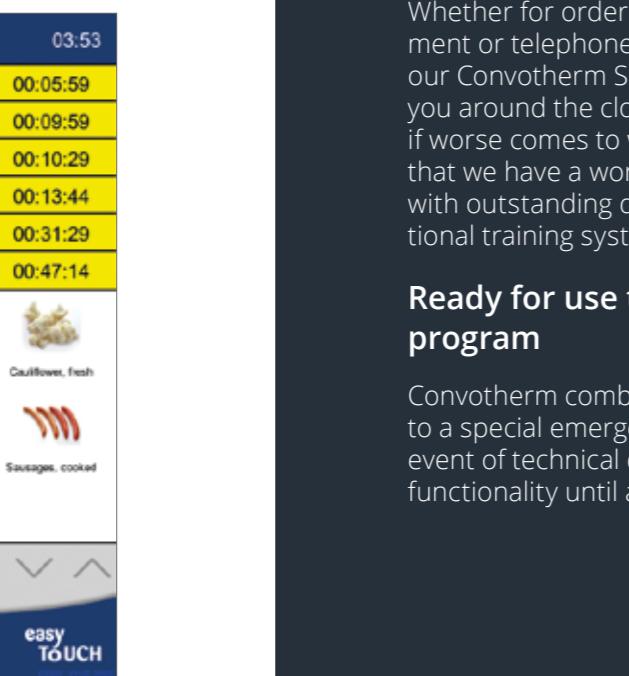
In the automatic cooking mode, even programs and sequences saved individually can be started as favorites at just the press of a button. The preheating, temperature stabilization, for example when the door is opened or with differing load quantities, as well as the selection of cooking modes takes place automatically. The programmable and customizable operation with pictograms provides a high level of convenience as well as process reliability. Any member of your team – including temporary personnel – will be able to carry out routine tasks after being quickly briefed.

### Operation: Intuitively understandable

Using a language-neutral full-touchscreen that anyone can understand, Convotherm combi ovens make operation easy for you and your staff.

### Our philosophy: The cook always remains in control

With Convotherm combi ovens, you always remain the master of the situation when cooking and baking. You can intervene in any cooking process parameters at any time even when using preset cooking profiles. All cooking and baking parameters can also be specified manually in advance regardless of whether with steam, combi-steam or hot air.



TrayView:  
• Keep tabs on what's being prepared on every shelf.  
• Precise indication of the remaining cooking time for each shelf.

## Uncompromisingly reliable. Because there's a lot at stake.

Downtime in any kitchen operation is simply not an option. That's why Convotherm combi ovens stand for the best in quality and reliability as well as for first-class service. This makes them the strongest link in your complex logistics chain.

### Top "Made in Germany" quality

Since 1976, Convotherm has stood for uncompromising quality and durability. In close cooperation with industry professionals, we work nonstop and with unbound passion on reliable and innovative solutions. Developed and made in Germany, every single Convotherm combi oven goes through a full functional test lasting several hours before leaving the factory.

### Unrivaled service – worldwide

Whether for ordering spare parts, a service appointment or telephone support: When it really matters, our Convotherm Service Hotline will be there to help you around the clock with advice and resources. And if worse comes to worst, you can rest assured knowing that we have a worldwide network of service partners with outstanding qualifications based on our international training system.

### Ready for use thanks to an emergency program

Convotherm combi ovens remain ready for use thanks to a special emergency program mode even in the event of technical defects and ensure a high level of functionality until a service partner arrives.



*"The Convotherm 4 is the Rolls-Royce of combi ovens – it has more horsepower than any of the others. The quality resulting from the perfect air circulation system makes all the difference compared to competitors."*

Adolf Kulterer  
Managing Director, Feine Küche Kulterer, Klagenfurt

## Healthy, tasty and with the best quality.

No matter whether you work with the Cook&Serve method à la minute or use Cook&Chill to service a complex food logistics system: Convotherm combi ovens ensure that consumers of catered products always enjoy high-quality, healthy and fresh foods.

### For healthier, vitamin-preserving cooking

Natural Smart Climate™ technology enables a significant minimization of oxidation caused by oxygen at the cellular level in the products. This preserves not only the vitamins in the food, but also the natural colors and the finished products retain a fresh and appetizing appearance for longer.

### Especially healthy steam cooking

Steam cooking at less than 100 °C is ideal for vegetables, for example. The foods are cooked in an energy-saving manner with consistent high quality, even with full loads. Vitamins are retained, thanks to this particularly gentle preparation method.

### High efficiency for economical operations

Many factors make working with Convotherm combi ovens especially economical: For example, the flexibility of mixed loads using combi-steam and Natural Smart Climate™ technology for quick cooking with minimized energy. Using the ecoCooking mode optimizes energy and use of water during the cooking time while further minimizing product shrinkage.

For power loading the Convotherm 12.20 is ideal for the care sector. It uses just 33.7 kW versus 38.9 kW for the classic 20.10 and it gives you higher capacity with optimal ergonomic height.



## Top performance in terms of hygiene and safety

When it comes to hygiene and safety, Convotherm combi ovens are ahead of the game. Not only your care catering consumers will benefit, so will your kitchen staff. As an employer, you can score points with occupational safety.

### ConvoClean: Optimal hygiene – fully automatically.

#### The fully automatic cleaning system ConvoClean

provides effortless cleanliness with maximal flexibility

and a minimum of consumption. The liquid cleaner

can also be kept in a separate room and connected

by means of a hose.

### The benefit of enhanced safety

There is no need for contact with the cleaner either when starting or during the cleaning process. Final steam disinfection and drying cycles guarantee perfect hygiene. Certified for unattended cleaning.

After cleaning is finished, work can be continued

immediately with no follow-up inspection, which

saves a good deal of time.



## Combi ovens in the premium league. For 10 to 10,000 meals daily.

### Convotherm mini



Unique

### Convotherm 4



Unique



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

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