

Converge® Multi-Cook Oven

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Converge® Multi-Cook Ovens combine the flexibility of a multi-cook oven, power of Structured Air Technology®, and the versatility of combi cooking in each oven chamber. Controlled humidity to execute an all-day menu and boost production capacity. Increase production capacity without increasing labor. Two or three independent ovens in one give you the freedom to steam, air fry, bake, grill and more at the same time without flavor transfer—all in a ventless, self-cleaning design.

Control the temperature, fan speed, humidity level and cook time in each individual oven chamber.

Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results.

Reduce labor by eliminating extra steps in food production and the need to watch and rotate pans.

An advanced control—designed intentionally simple—features an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights (deluxe control only).

ISO 9001:2015-certified.

Standard features

- Three cooking modes:
 - Convection 30°C to 274°C
 - Steam 30°C to 120°C
 - Combination 100°C to 274°C
- Single-point probe on Deluxe control models
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Integrated catalyst wash
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- EPA 202 compliant



CAPACITY

- 2** CMC-H2H: 2 GN 1/1 pans—530mm x 325mm x 100mm
or 2 GN 2/3 pans—354mm x 325mm x 100mm
- 3** CMC-H3H: 3 GN 1/1 pans—530mm x 325mm x 100mm
or 3 GN 2/3 pans—354mm x 325mm x 100mm

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as “fatty raw proteins.” These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

ALTO-SHAAM



CMC-H3H



CMC-H2H

Configurations (select one)

Models

- ☐ CMC-H2H ☐ CMC-H3H

Control

- ☐ Deluxe ☐ Simple

Door swing

- ☐ Right hinged ☐ Left hinged

Electrical CMC-H2H

- ☐ 380–415V, 3PH, 30A, No cord, no plug

Electrical CMC-H3H

- ☐ 380–415V, 3PH, 50A, No cord, no plug

Accessories (select all that apply)

Casters and legs

- ☐ Mobile base with 76mm casters [5031664]
☐ 110mm adjustable legs, set of four [5031908]
☐ Seismic legs, set of four [5032087]

Cookware

- ☐ Pan, pizza screen 360mm [PN-47175]
☐ Pan, grill, corrugated [PN-47173]
☐ Pan, egg, 6-count [PN-47177]
☐ Pan, egg, 9-count [PN-47178]
☐ Probe, T-shape [PR-47968]

Cleaning

- ☐ Automatic tablet-based cleaning system, standard
☐ Cleaner, non-caustic, 90 packets [CE-49338]
☐ Catalyst descaler, 30 packets [CE-47859]
☐ Decarbonizer + degreaser spray, four 32oz bottles [CE-48623]

Plumbing and Electric kit

- ☐ CPVC, 30A [5032853]
☐ CPVC, 40A [5032854]
☐ Copper, 30A [5032855]
☐ Copper, 40A [5032856]

Plumbing only kit

- ☐ CPVC [5033029]
☐ Copper [5033030]



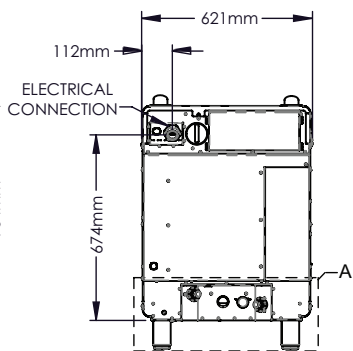
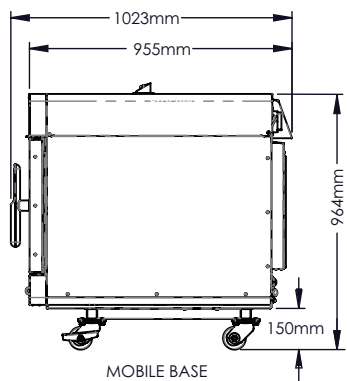
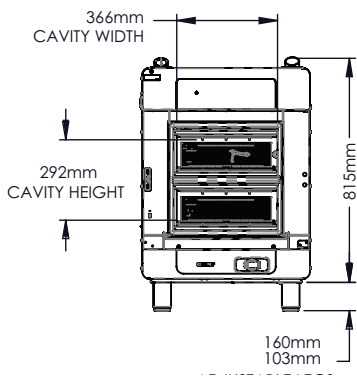
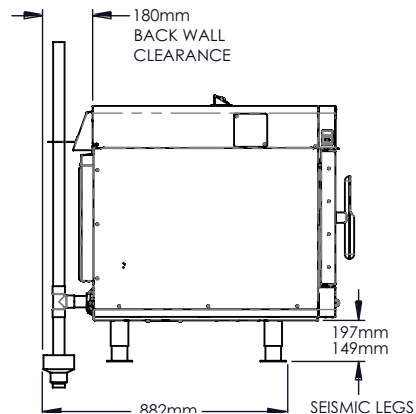
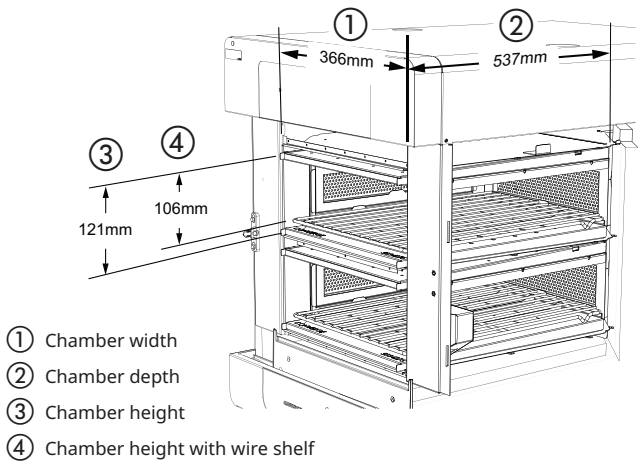
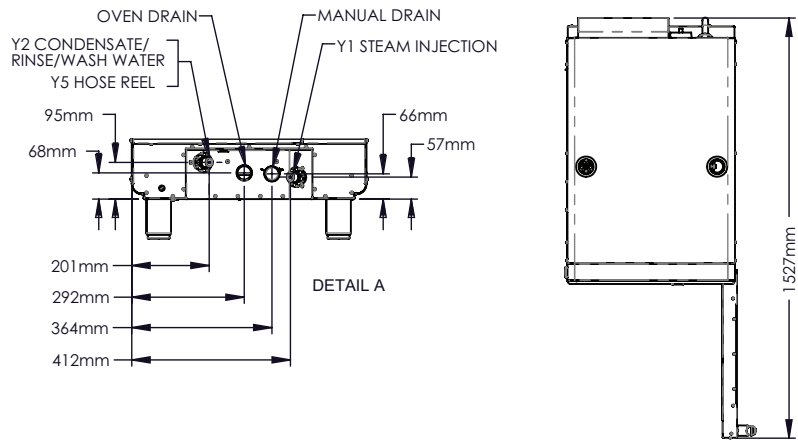
COA #5879

IP X5

Converge® Multi-Cook Oven



CMC-H2H



Model **Exterior (H x W x D)**
CMC-H2H 975mm with adjustable legs fully extended x 621mm x 1023mm

Model **Ship Dimensions (L x W x H)***
CMC-H2H 1219mm x 737mm x 1422mm

Interior (H x W x D)
292mm x 366mm x 537mm

Ship Weight
181 kg

Net Weight
138 kg



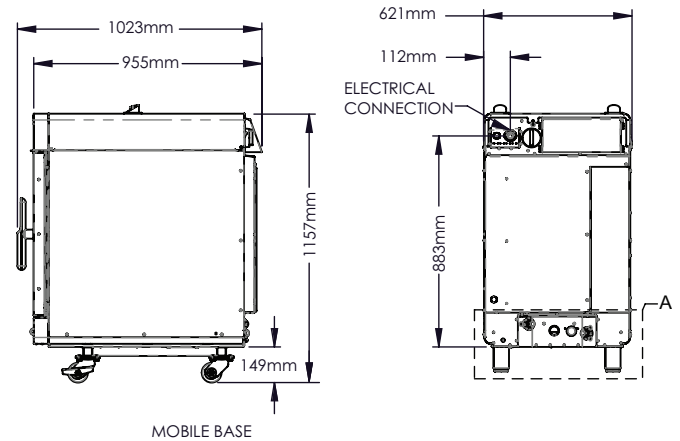
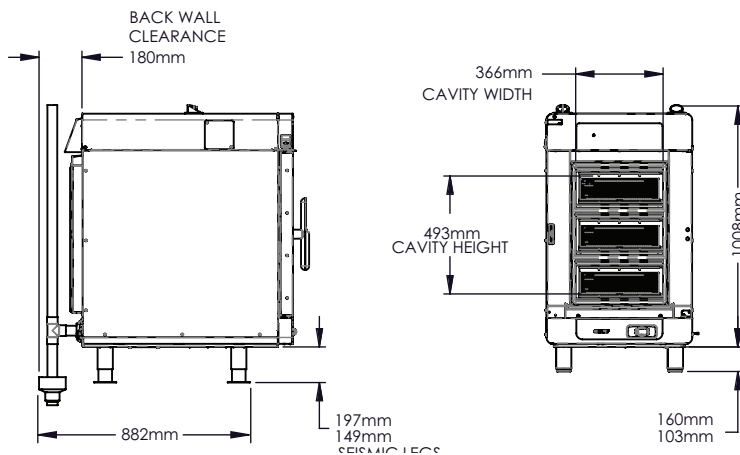
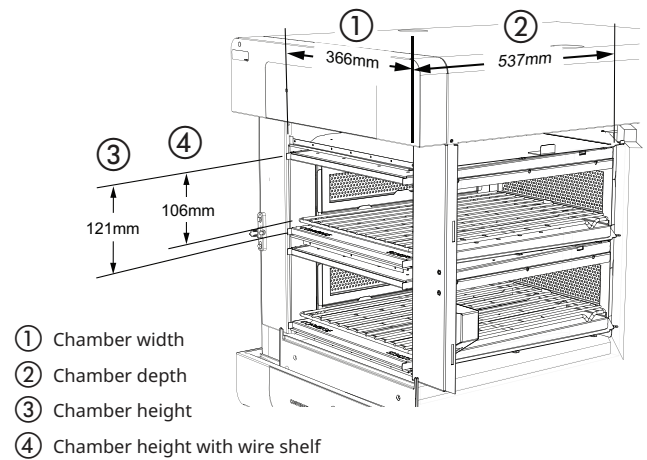
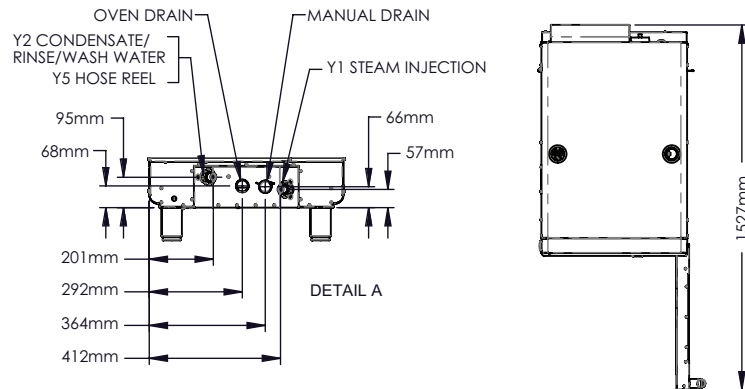
CMC-H2H	V	Ph	Hz	Awg	IEC	A	Breaker [A]*	kW	Plug Configuration**
380-415V	380	3	50/60	—	2.5	11	30	7.5	No cord, no plug
	415	3	50/60	—	2.5	12	30	8.9	No cord, no plug

**Electrical connections must meet all applicable federal, state, and local codes.
* For use on individual branch circuit only.

Converge® Multi-Cook Oven

ALTO-SHAAM

CMC-H3H



Model CMC-H3H **Exterior (H x W x D)** 1168mm with adjustable legs fully extended x 621mm x 1023mm

Interior (H x W x D) 366mm x 373mm x 537mm

Net Weight 179 kg

Model CMC-H3H **Ship Dimensions (L x W x H)*** 1219mm x 737mm x 1422mm

Ship Weight 222 kg



CMC-H3H	V	Ph	Hz	Awg	IEC	A	Breaker [A]*	kW	Plug Configuration**
380-415V	380	3	50/60	—	6.0	17	50	11.3	No cord, no plug
	415	3	50/60	—	6.0	19	50	13.4	No cord, no plug

**Electrical connections must meet all applicable federal, state, and local codes.

* For use on individual branch circuit only.

Converge® Multi-Cook Oven



CLEARANCE

Top: 500mm*
Left: 51mm
Right: 51mm
Front: 508mm
Back: 179 mm

* 457mm recommended for service access



CHECK FIRST

- The oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance.
- Oven not intended for built-in installation.



HEAT

Heat of rejection

	Heat Gain qs, BTU/hr	Heat Gain qs, kW
CMC-H2H	471	0.14
CMC-H3H	706	0.21



NOISE

Noise emissions

Without hood system, a maximum 63.3 dBA was measured at 1 m from unit.



WATER

Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 0.6 L/min.
- One untreated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 15 L/min.
- Water drain: 40mm connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 93°C.
- Water supply connections to be 3/4" NPT male fittings.

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30–70 ppm	30–70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50–125 ppm	50–360 ppm



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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