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maxx pro. high definition.

The new generation of
premium Convotherm combi ovens.



Advancing Your Ambitions

maxx pro. high definition. For the highest expectations for every application.

Innovative, high-quality, powerful and yet energy efficient – all at the same time: The Convotherm maxx pro is our premium combi oven to meet the demands of professionals.

Available in many different versions, in their daily routines it assists users in every imaginable area of application. German engineering – for the best results.



Convotherm maxx pro
The professional league redefined.



Convotherm maxx pro BAKE
For perfect baking results.

IntelligentSimplicity

At Convotherm, we are convinced that technical solutions are not truly complete until their benefits are delivered in the simplest, most efficient, and most intelligent manner. In fact, this principle is so important to us that it has its own name: IntelligentSimplicity.

Official equipment supplier

Bocuse d'Or

Used by Bocuse d'Or champions
for over 20 years



Convotherm maxx pro ConvoSense
The world's first AI-powered combi oven.



Convotherm maxx pro floor-standing models
When size matters.

The Convotherm maxx pro embodies IntelligentSimplicity in every regard:

- ▶ It is simple to understand.
- ▶ Simple to operate.
- ▶ Simple to clean.
- ▶ Simple to maintain.
- ▶ And (in the rare event it becomes necessary) simple to repair.

Versions available:

- ▶ 6.10, 6.20
- ▶ 10.10, 10.20
- ▶ 20.10, 20.20

All models available as boiler or
injection, gas or electric.

The maxx pro: A technological leader. Uncompromisingly reliable.

The Convotherm maxx pro family is more than the sum of its individual parts. It embodies a unique overall concept from A to Z: Innovations that really make sense. Intelligent solutions for a multitude of requirements. Top quality. In short: high definition.

An overall concept that simply works

The high claims of the Convotherm maxx pro are proven in every respect:

- ▶ **Outstandingly user-friendly**
All functions are particularly simple, well-engineered, and easy to use.
- ▶ **Best results**
Whether used by a kitchen chef or frequently changing team members: Every single person can achieve first-class cooking and baking results with the Convotherm maxx pro.
- ▶ **Reliable quality**
Its first-class workmanship makes it robust, long-lasting – as well as being a beauty to behold.
- ▶ **Comprehensive sustainability**
Environmentally friendly both in production and operation. Saves time, energy and water.
- ▶ **Optimal overall cost balance**
The unparalleled ease of servicing, plus efficiency in terms of time saved and consumption, ensure an optimal relationship between investment and operating costs over its entire, long service life.

This is what we mean when we say:

maxx pro. high definition.

Highlights at a glance

▶ **Multiple variations**

Injection & boiler, electric & gas, BAKE, ConvoSense, marine, penitentiary.

▶ **Unique closed system**

Optimal energy efficiency and low water consumption.

▶ **Natural Smart Climate™**

Optimal cooking chamber climate for every product.



▶ **4 Function Managements**

For optimal efficiency and environmental friendliness.

▶ **Press&Go**

Automatic cooking and baking quick access buttons.

▶ **Connectivity**

Network capable via WiFi and LAN.

▶ **KitchenConnect®**

Welbilt's open-cloud network solution for versatile data management

▶ **Unique Disappearing Door**

For more space and operating safety.

▶ **10" TFT Hi-Res glass touch display**

Brilliant resolution, intuitive operation.

▶ **LED lighting**

Optimal lighting in the entire cooking chamber.

▶ **Triple glass cooking chamber door**

Energy efficient and safe.

▶ **2-stage door with slam function**

No manual latching required.

▶ **HygieniCare**

Hygienic handles, operating displays and HygienicSteam sterilization.

Options:

▶ **ConvoSmoke**

Hot and cold smoke integrated into the cooking profile.

▶ **ConvoGrill**

Perfect grill results, patented grease management system.

▶ **ConvoSense**

The world's first AI-powered assistance system for fully automatic cooking.

Meaningful innovation. And sustainability as a matter of principle.

The Convotherm maxx pro stands for the best in the art of German engineering: Clever innovations that make sense in a rigorous everyday work routine. Quality that is evident over the years in every action performed. With consistent sustainability over the entire value-added chain as well.

Reliability and durability “Made in Germany”

The engineers and technicians at Convotherm work in close cooperation with sector professionals. They untiringly pursue innovative solutions for our customers worldwide, with an uncompromising focus on perfection. 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 maxx pro goes through a full functional test lasting several hours before leaving the factory.

Certified sustainability and environmental friendliness.

Convotherm has been using 100% renewable energy sources already since 2012: For example, the heat for our production facility comes from a biomass thermal power plant. And we also obtain our electricity from renewable sources (wind, sun, hydropower). Convotherm’s commitment to the principle of CO₂-neutral, resource-efficient production was recognized as outstanding in 2017 and again in 2021 with the renowned Lean & Green Management Award.



Disappearing door: When opened the door slides neatly away along the side of the maxx pro to save space. It also protects against burns. Walkways are kept clear and not obstructed by the open door.



Touchscreen display: The 10" TFT Hi-Res glass touch display delivers brilliant images even from a distance. Its scroll function and pictograms make operation as easy and intuitive as using a smartphone.



Additional shelf: Whether the 6.10 or 10.10 – the Convotherm maxx pro offers you higher maximum capacity due to an additional shelf. Greater efficiency and more speed, thanks to the oven capacity being used to its optimum.



Even during production, the Convotherm maxx pro contributes to protecting the environment: The production facility in Bavarian Eglfing has

multiple ISO certifications relating to sustainability and has been recognized with various international awards.



LED lighting: The powerful and long-lasting LED light strip is integrated into the unit door to provide optimal interior lighting.

Door slam function: No need to fumble about with the handle when closing the unit door. Simply slam the door shut forcefully – just as you would expect a professional appliance should work.



Energy efficient triple glazing: The robust triple glazing of the table-top models minimizes heat losses – for lower energy consumption as well as offering a high level of safety and environmental friendliness.



HygieniCare: The hygienic handles, made of antibacterial and antimicrobial plastics, reduce the multiplication of micro-organisms over the entire life of the unit.

The Convotherm Function Management Features: For optimized workflows and the best results.

Day in and day out, you and your team perform at your peak in terms of tempo, quality and flexibility. The Convotherm maxx pro empowers you to work this way thanks to its four Function Management features.



climate management

The Convotherm maxx pro provides just the right climate in the oven cavity for every product. And it does so completely naturally with no complicated regulation or control – both simply and intelligently. This ensures not only perfect cooking and baking results, but also means the lowest possible energy consumption.

- **Natural Smart Climate™**
- **HumidityPro**
- **Crisp&Tasty**
- **ecoCooking**
- **Delta-T cooking**



production management

Whether fully automatic or manual cooking, whether single or mixed loads: Intelligent functions that are perfectly matched to each other enable the Convotherm maxx pro to handle many production work steps automatically and transparently. That means you can work with exceptional efficiency, clear focus and less stress.

- **Press&Go**
- **Integrated recipe book for cooking and baking**
- **TrayView**
- **HACCP management**
- **Connectivity**
- **Cook&Hold**
- **ConvoServe**



No matter whether creative haute cuisine, catering or high-throughput business with various snacks and baked goods – the Convotherm maxx pro takes many arduous tasks off your hands and ensures both optimized processes and the best results.



quality management

With its great range of innovative features, the Convotherm maxx pro helps you to achieve the best results in cooking and baking every time. Smart sensor technology, exceptionally well-thought-out air flow as well as an intelligent, individually programmable interaction of steam, hot air and time for every food and baked good – the Convotherm maxx pro ensures optimal quality.

- **AirFlow Management**
- **BakePro**
- **Crisp&Tasty**
- **Variable fan speed**
- **ConvoSmoke**
- **ConvoServe**



cleaning management

Perfect cleanliness at all times is essentially built into the Convotherm maxx pro. Its fully automatic and exceptionally simple, reliable and environmentally friendly cleaning system is even certified for unattended operation. What's more, the innovative HygieniCare package provides an extra plus for hygiene in the kitchen.

- **4 cleaning settings and 3 cleaning modes**
- **Eco mode**
- **Express mode**
- **Cleaning Scheduler**
- **Customized cleaning profiles**
- **HygienicSteam**
- **Hygienic handles**
- **Certified splash-water protection**



climate
management

The perfect climate for every food.

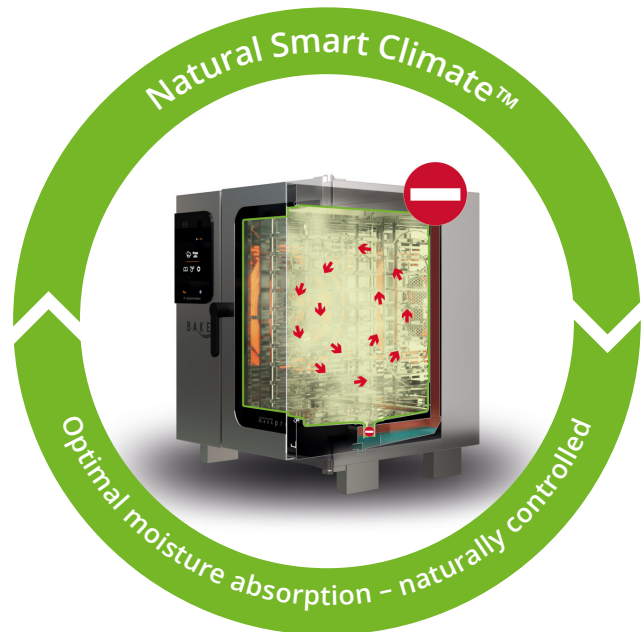
The Convotherm Climate Management system always ensures the right cooking climate in your Convotherm maxx pro, whether you are stewing, gratinating, steaming, grilling, or baking. Its natural climate control also saves time, water and energy – always offering the best results.

Automatically just right: Natural Smart Climate™

The Natural Smart Climate™ feature in the Convotherm maxx pro family ensures the optimal degree of moisture in every product with no complicated regulation or control – completely naturally. The closed system delivers perfect steam saturation every time. Automatic humidity adjustment in combi-steam cooking and fast, even heat transfer with hot air ensure the best results even when fully loaded.

Patented efficiency: The closed system

Convotherm's unique closed system retains heat and moisture, producing perfect cooking results with exceptionally low energy and water requirements. At the same time, no odors escape out.





Moisture on demand: HumidityPro

In addition to automatic moisture control, from 30°C you can also set the moisture level manually in combi-steam cooking, using the 5 levels within the HumidityPro feature. Achieve the most succulent cooking results, customized for perfection. Also ideal for holding food. Easily adjustable in five levels, no percent values need to be entered.



Quick moisture removal: Crisp&Tasty

The Convotherm maxx pro delivers top results for all foods that require a crispy finish, using the finely adjustable, 5-level Crisp&Tasty feature. The active removal of steam and the simultaneous introduction of fresh air dehumidify the cooking chamber in no time. Afterwards, the food attains an appetizing crispness by means of pure hot air. The five moisture removal levels can be selected manually or programmed.

Convotherm Climate Management at a glance:

- ▶ **Natural Smart Climate™:** Automatically creates the right climate for every type of food and baked good
- ▶ **Optimal energy efficiency:** Improved by about 10% compared to the previous model*
- ▶ **HumidityPro:** 5-level custom moisture control
- ▶ **Crisp&Tasty:** 5-level quick moisture removal and purely hot air for crispy results
- ▶ **ecoCooking:** Can be switched on as of 30 °C, ideal for foods with long cooking times
- ▶ **Delta-T cooking:** Gentle cooking in the low-temperature or sous-vide range – even overnight

* As measured on the Convotherm maxx pro 10.10 ES in convection mode.

Optimal support for top quality results.

The Convotherm Quality Management system of the Convotherm maxx pro ensures the best cooking and baking results at all times. Whether haute cuisine, communal catering or the snack business: Optimal consistency, freshness or browning and volume in your dishes and baked goods guarantees satisfied guests and customers, who will look forward to a return visit.

From sensitive to quick: Airflow Management

Whether the precision introduction of moist or dry air is required or rapid moisture removal from the cooking chamber climate: Thanks to the finely tuned variable fan speed with five levels and automatic reversal as well as the sophisticated air flow technology, you can always obtain perfectly uniform, top-quality results, even with the most sensitive products.



BakePro: Traditional baking function

The five-level BakePro baking feature in the Convotherm maxx pro creates an ideal, constant climate in the oven cavity for all baked goods, whether they're fresh, pre-proofed, frozen, or parbaked. Frozen baked goods do not need to be warmed or thawed. BakePro ensures optimal rising, ideal elasticity of the crumb and an optimal sheen. And, just as importantly, the finished products remain crisp and fresh for significantly longer.



Crispiness at every level: Crisp&Tasty

The active, five-level moisture removal in the oven cavity in hot-air mode creates an exceptionally crispy crust in no time, while still maintaining a tender core – with total consistency across all shelves. Especially for take-away and deliveries, this ensures that at home everything can be served while still tasty and fresh, retaining the desired texture.





Convotherm Quality Management at a glance:

- ▶ **AirFlow Management:** Precise and flexible air control for perfect baking results
- ▶ **BakePro:** Traditional, 5-level baking function for all baked goods
- ▶ **Crisp&Tasty:** Perfect and long-lasting crispy results
- ▶ **Variable fan speed:** With 5 levels as well as off to ensure top results
- ▶ **ConvoSmoke:** Optional function for hot and cold smoking, integrable in the cooking profiles
- ▶ **ConvoServe:** Integrated production concept including accessories for banqueting, buffets and catering





Smart technology for efficient processes.

Whether automatic or manual cooking and baking – with its sophisticated combination of intelligent solutions, the Convotherm maxx pro makes work especially easy, safe and efficient for you and your team. This reduces stress levels and ensures 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.

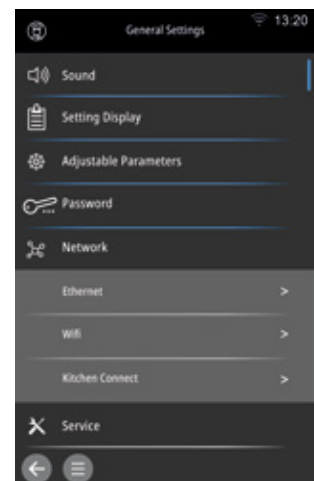
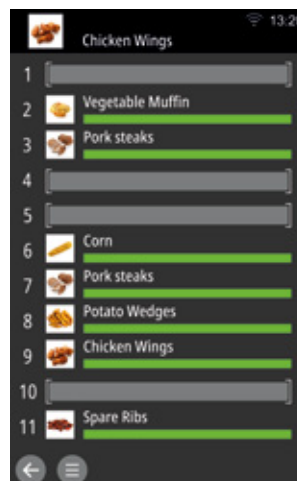
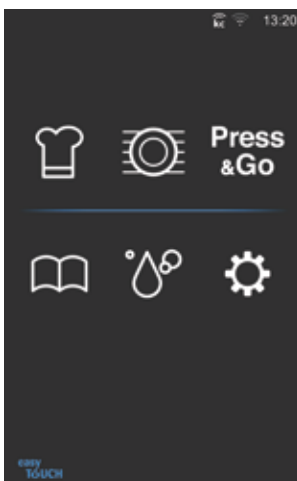


Maintain an overview during automatic cooking: TrayView

With rolling mixed loads, the Convotherm maxx pro with its Hi-Res glass display shows you precisely what is cooking or baking on each shelf and how much time remains for each. The unit lets you know, both visually and by sound, when a product is finished. To compensate for heat losses, for example, every time the unit 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 maxx pro can go online easily and anywhere via its series WiFi or LAN

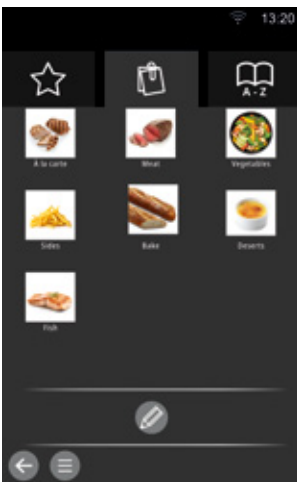




interface. This allows access to software updates, for example, or an upload of new recipes centrally to multiple appliances, or access to HACCP data.

Manual mode for experts

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



Convotherm Production Management 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 analyze workflows
- ▶ **Connectivity:** Networked cooking via series WiFi or LAN interfaces
- ▶ **Cook&Hold:** Automatically lowers the temperature at the end of a cooking sequence to combine cooking and holding in one
- ▶ **ConvoServe:** The intelligent production process: Cook, chill, regenerate, serve

Effortless cleanliness and uncompromising hygiene.

Wherever there is baking or cooking going on, cleanliness and hygiene are a main priority. The Convotherm Cleaning Management system in the Convotherm maxx pro provides unique assistance so that you can achieve total reliability when it comes to cleaning: Especially effective, convenient and environmentally friendly.

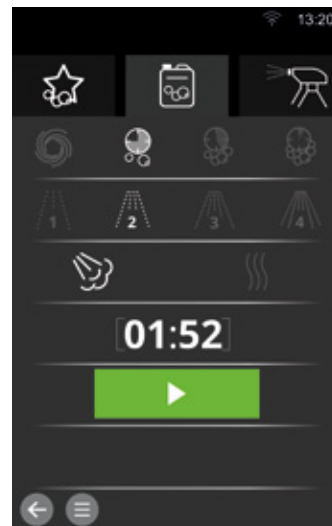
ConvoClean: Maximum flexibility, minimum consumption

The fully automatic ConvoClean cleaning system in the Convotherm maxx pro always ensures optimal hygiene with 4 cleaning settings and 3 cleaning modes. The Eco mode economizes on cleaning fluid, energy and water, while the Express mode saves time.



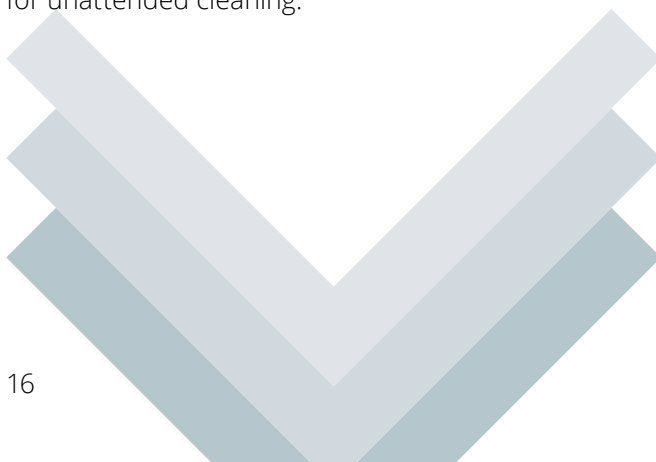
Effortless, customized scheduling

Use the Cleaning Scheduler to specify on what day and exactly when a cleaning program should automatically start. Custom cleaning profiles with their own name and icon can be created easily and started at the tap of a finger.



Environmentally friendly and exceptionally safe

ConvoClean ensures maximal safety as well because there is no contact with chemicals when starting the cleaning process. What's more, the cleaning liquids are biodegradable and environmentally friendly. The Convotherm maxx pro is certified for unattended cleaning.



HygieniCare solutions for maximum safety:

HygienicSteam: Easy sterilization with steam

The Convotherm maxx pro is equipped with a feature which reliably and cost-effectively steam sterilizes kitchen utensils. Utensils and other heat-resistant kitchen tools can simply be placed in the unit and safely sterilized 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 maxx pro consist of antibacterial and antimicrobial plastic and reduce the multiplication of micro organisms on the neuralgic, manually operated points of contact over the entire life of the unit.



For powerful external cleaning: Certified splash-water protection

The Convotherm maxx pro is comprehensively protected against the entry of splashing water in accordance with protection rating IPX5. This avoids any contamination of the unit's interior by cleaning or disinfection agents, even when the work surroundings are subject to intensive disinfection. What's more, the housing is particularly resistant to conventional cleaning agents.



Convotherm Cleaning Management at a glance:

- ▶ **Flexible like no other:** 4 cleaning settings and 3 cleaning modes to choose from
- ▶ **Eco mode:** economizes on cleaning fluid, energy and water
- ▶ **Express mode:** Cleaning in only 38 minutes; thorough rinsing (Quick Rinse) in only five minutes
- ▶ **Cleaning Scheduler:** Schedule your cleaning times in advance
- ▶ **Customized cleaning profiles:** Create your own and start them at the tap of a finger
- ▶ **HygienicSteam:** Easy steam sterilization for cooking utensils
- ▶ **Hygienic handles:** Reduce the multiplication of micro organisms
- ▶ **Splash water protection:** Certified to protection class IPX5

Networked with KitchenConnect®: Fast and efficient planning, monitoring and working.

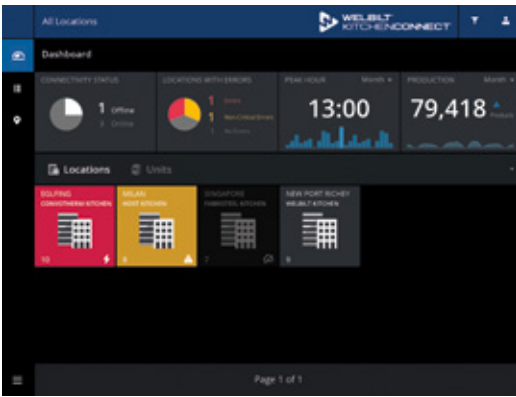
The Convotherm maxx pro lets you connect to the smart world of cooking and baking – with KitchenConnect®, the innovative, future-proof networking solution from Welbilt. Use it to control, monitor and update your appliances from anywhere – cloud-based and in real time.

The full potential of digitalization in cooking

A wealth of data and information is generated in the modern kitchen – and provides the perfect basis for optimal analysis, evaluation and planning of all kitchen processes. KitchenConnect® allows customized and clearly focused online remote access to this appliance data – Cloud-based and secure. Use KitchenConnect® right on your monitor to conveniently take care of all your

- Asset management
- Efficiency and quality management
- Menu and software management





Comprehensive appliance information, such as branch and appliance ID, location, status and installation data.

Asset and service management: Complete control in your kitchen

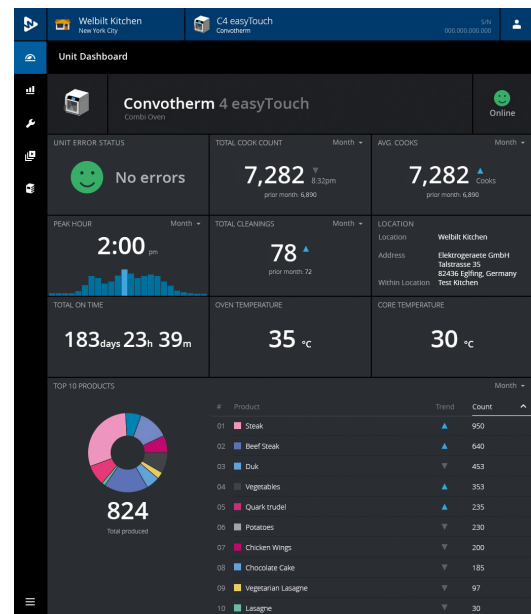
A variety of customizable dashboards give you an overview of all the information relating to your appliances for planning, control and service at all times.

- Network 1–1000 appliances or more
- Simple management of all appliances at different sites
- Display of all relevant production information for every appliance
- Recognize site-specific trends
- Immediate, detailed error messages
- Enables remote analysis of many malfunctions
- Precise information for service professionals concerning malfunctions, required spare parts, etc.

Efficiency and quality management: Learn from your data

Use this data and the insights it provides for continuous improvement of all your cooking and baking processes. Attain daily improvement with the help of KitchenConnect®.

- Increase the continuous use of all appliances
- Quickly recognize and take action when trends change
- Avoid over production and faulty production
- Safeguard quality standards with transparent real-time data
- Automatic detection, documentation and storage of all HACCP data
- Effective access control through encryption and user profiles



Detailed information such as product highlights, timing, peak and average values.

Menu and software management: Digital cookbook – and more

KitchenConnect® opens up completely new ways to combine creativity and efficiency in cooking and baking.

- Access to the “Recipes Around the World” community – including a recipe collection available for download that’s growing all the time.
- An option to create your own digital collection of recipes
- Remotely pass menu adaptations in parallel to a virtually unlimited number of appliances located at different sites



Display of events with relevance for quality, such as omitted cleaning cycles or canceled cooking processes.

maxx pro floor-standing models. When bigger is better.



Whenever peak performance and large quantities are required, the Convotherm maxx pro floor-standing models are ideal. With the entire selection of features the maxx pro provides, these extra large and extra powerful combi ovens are reliable helpers always at the ready, for the everyday demands of production kitchens. Quality “made in Germany”.



maxx pro 20.10



maxx pro 20.20

▶ **Multiple variations**

Injection & boiler, electric & gas, 20.10 and 20.20, marine & penitentiary.

▶ **Reduced water and energy consumption**

Considerable savings in the steam mode compared to the previous model (electric).

▶ **Device status floor lighting**

Visible from a distance, the different colors indicate the operating status.

▶ **Flexible operation**

Manual or automatic cooking (Press&Go).

▶ **Connectivity**

Network capable via WiFi and LAN for versatile data management, incl. HACCP data.

▶ **Optimized wheel-in rails**

Improved design and practical color coding.

▶ **Improved condensation collecting tray**

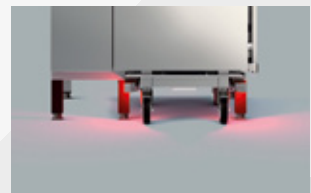
IntelligentSimplicity: Optimized design for better operating safety.

▶ **LED lighting**

Three powerful and long-lasting LED light strips are integrated into the combi oven door and light up the interior.



Device status floor lighting: Yellow light stands for “Pre-heat” and “Door open”.



Red light indicates “Malfunction”.



Green light means “Cooking” and blinking means “End of cooking”.



High throughput on a compact footprint

With their ideal ratio of capacity to footprint, the Convotherm maxx pro floor-standing models are the perfect workhorses in a production kitchen. Their well thought-out engineering, high quality materials and first-class workmanship make them exceptionally robust and long life.

Even lower energy consumption

Compared to previous models, the already optimized energy consumption has been lowered significantly once again. For the lowest possible operating costs.

The best results on all shelves

In professional kitchens optimal cooking results, combined with absolute consistency are of the essence. Our Natural Smart Climate™ feature accomplishes just that. It ensures an ideal cooking chamber climate at all times – with no complicated regulation or control.

Compatible with existing accessories

The Convotherm maxx pro floor-standing models allow convenient continued use of existing original accessories from previous models, such as the banquet and loading trolleys, sheet pans, oven racks, skewers or the condensation hoods. This aspect of sustainability and the thoughtful protection of your investment are practical examples of our IntelligentSimplicity philosophy.

Improved stability in production kitchens

Water channels and other uneven features in the flooring of professional production kitchens are typical. That's why Convotherm maxx pro floor-standing models can optionally be equipped with a front foot to compensate for height differences and provide additional stability. The entry ramp, also available optionally, also helps to smooth over floor irregularities while rolling in loading trolleys.

Easy drain connection

IntelligentSimplicity: A fixed connection for the Convotherm maxx pro floor-standing models does not require a drain trap because the odor trap and the ventilated outflow section are integrated into the units as standard.

Now for floor-standing models as well!

ConvoSmoke – The option for hot and cold smoking

Effective immediately, the optional food-smoking function, ConvoSmoke, is also available for maxx pro floor-standing models – with no additional space required. Thanks to the patented closed system, there are no external odors.

Find out more about the Convotherm smoker option on the next page.

ConvoSmoke.

The intelligent way to smoke foods.

When gently smoked, meat, fish or vegetarian delicacies become top culinary highlights. The intelligent ConvoSmoke smoking option transforms the Convotherm maxx pro into an ideal smoker – with no additional space requirement. The perfect solution for both cold and popular hot smoking.

Exclusively from Convotherm: Smoking integrated into the cooking profiles

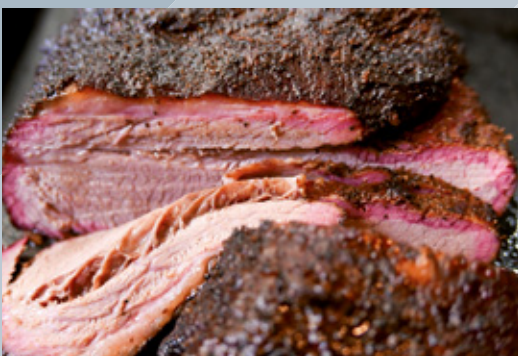
ConvoSmoke allows the smoking step to be included in the individual cooking profiles for seamless integration into the respective cooking process – whether at the beginning, in the middle or at the end. Hot smoking is possible in all three cooking modes. Since the Smoker Box is filled before the recipe is started, only a fingertap is required for the complete cooking and smoking process to run automatically with no interruptions, even overnight.

HotSmoke for effective hot smoking

When equipped with the ConvoSmoke option, the Convotherm maxx pro features a HotSmoke mode for especially effective hot smoking. The intensity of the smoky aroma depends on which phase of the cooking profile you integrate the smoking process. For instance, if brisket of beef or turkey breast is first smoked and then cooked, the smoky aroma is less intense and the “smoke ring” popular with connoisseurs can form. The skin of poultry that has been smoked before roasting attains a particularly appetizing sheen. If a specially intensive smoky aroma is desired, the smoking can be carried out at the end of the cooking process.

Cold smoking – the classic approach specially for sensitive foods

For sensitive products such as salmon, trout or cheese, ConvoSmoke in the Convotherm maxx pro offers the option of gentle cold smoking. In this case, the Smoker Box is activated directly and the oven cavity is not heated during the smoking. The intensity is controlled by the duration of smoking as well as the number of smoker bisquettes used. The cold smoking process can also be integrated into a multi-stage cooking profile as desired.





Permanently installed – for safety, cleanliness and efficiency

ConvoSmoke is permanently installed in the Convotherm maxx pro. That means no additional power connection is required for the Smoker heater. In addition, the heater is also cleaned during the regular appliance cleaning so that no combustion residues can build up on the surfaces and the performance remains consistently high. The separate box for the smoker bisquettes, which is usually typical, is omitted with ConvoSmoke – this patented solution means that all shelves in the combi oven can be used with no loss of capacity.

Intensive smoking with no smoke odor

Thanks to the ACS+ closed system in the Convotherm maxx pro, the concentration of smoke in the oven cavity is significantly higher than usual – and this means the smoking process is faster. The best thing? You don't smell a thing on the outside.

Convenient and safe: smoker bisquettes

ConvoSmoke works using smoker bisquettes which can be portioned out more easily and precisely than wood chips or smoker pellets. They can be layered on the heating element with no additional fastening, they burn very evenly, and they retain their shape even after use, so that no ash can be whirled up during cooking. Smoker bisquettes are available with different flavor notes and can be used immediately with no need to soak.

Only from Convotherm:

- ▶ **Smoking integrated into cooking profiles**
 - In every phase of the cooking process
 - In all cooking modes
- ▶ **Permanently installed heating elements**
 - Greater safety
 - Regular cleaning
- ▶ **Clean the smoker box easily under running water**
- ▶ **All shelves are usable (on table-top models) due to the space-saving integration of ConvoSmoke**
- ▶ **No odors escape thanks to the ACS+ Closed System**



ConvoGrill – Tasty, efficient and intelligent grilling.

Whether it's the ever-popular chicken or delicious crispy knuckles: With ConvoGrill, the new Convotherm maxx pro enables you to achieve perfect grilling results every time – and to work faster, more cost effectively and with environmental awareness, thanks to an intelligent grease management system.

Uniform, high-quality grilling results

The Convotherm maxx pro saves you the need for an additional rotary grill in your kitchen or sales area. That's because, even at a high throughput rate, the ConvoGrill equipment option ensures consistent, high-quality results. With Press&Go, select the ideal cooking profile for your grilled foods at the tap of a finger – your chicken, for example, will be grilled fully automatically. This ensures optimal, consistent quality results, even with frequently changing personnel.

Tender inside, wonderfully crispy outside.

Thanks to Natural Smart Climate™, foods like chicken absorb exactly the right amount of moisture while grilling – for appetizing meat tender to the core with a minimum of product shrinkage. In addition, the smart Cooking Climate Management reduces the energy consumption to an optimal level. In the final phase of the grill process, Crisp&Tasty ensures that the moisture is removed from the oven cavity and the outer surface of the grilled foods attains a perfect level of crispness by using the exact amount of hot air required.

The Convotherm maxx pro with ConvoGrill ...

... reduces costs:

- ▶ Up to 50% lower energy consumption as compared to rotary grills
- ▶ Disposal of purified liquids via the wastewater system
- ▶ No clogged drain pipes, lower service costs
- ▶ Profitable utilization of the purified grease

... saves time and work:



Grilled chicken capacity*:

- ▶ 6.10: 16 pieces per grilling cycle
- ▶ 10.10: 24 pieces per grilling cycle
- ▶ 6.10 + 10.10 stacking kit: 40 pieces per grilling cycle

* Weight/chicken 1.2 kg

The mobile equipment stand with its separate box for the water filter offers the Convotherm maxx pro ConvoGrill the best in flexibility.



Efficient, environmentally friendly and cost saving: Patented grease management system

Professional grill systems are confronted with a difficult dilemma: Excess grease must not be allowed into the wastewater system, while large amounts of cooking juices cause problems in grease recycling systems. With the patented ConvoGrill grease management system, the Convotherm maxx pro solves this problem with technical perfection.

German high tech: Separation of grill grease and juices

The sensor-controlled, intelligent pump system separates the grease of the grilled food from the other cooking juices fully automatically. Concentrated and in a significantly purer form than is typically the case, the grease is then pumped into canisters for further processing.

The food particles that are unavoidable during grilling are ground up perfectly by the pump's high-performance grinder, which reliably minimizes blockages in the grease separator pipes.

Remaining, predominantly grease-free, liquids can be disposed of in the wastewater with no risk of clogging. Even longer drain pipes, such as when the Convotherm maxx pro is set up at the center of the sales area, consequently pose no problems.

- ▶ Fully automatic process using the desired cooking profile
- ▶ Preparation of the cleaning cycles without manual operation

... is good for the environment:

- ▶ No wastewater contamination by grease
- ▶ Enables sensible grease recycling



ConvoServe – The intelligent banquet concept from preparation to serving.

Do you need to indulge 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 prepare all the foods in advance and then finish them with precision timing on demand: In the Convotherm maxx pro – fast, fresh and of the highest 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. With ConvoServe, we have developed an intelligent holistic concept for this challenge which also features specialized accessories for the Convotherm maxx pro. As a result, the demanding becomes simple – entirely in keeping with IntelligentSimplicity.

Perfectly timed finishing instead of holding

Whether gala diners, large-scale events, care-sector catering or company catering: Hours of holding or reheating are a thing of the past: Today, no one would subject their guests and customers to dried-out and unappealing dishes, not to mention the loss of nutrients. With ConvoServe, all the foods you need can be put into the Convotherm maxx pro 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 in the Convotherm maxx pro completes the highest quality foods with timed precision.

Perfect moisture content thanks to Natural Smart Climate™

Because regeneration 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 closed system of the Convotherm maxx pro ensures that foods get the optimal amount of energy and moisture completely naturally and on their own. For perfect freshness on the plate.

ConvoServe at a glance:

- ▶ The intelligent production concept for large quantities
- ▶ Ideal for à-la-carte service, buffets and plate banquets
- ▶ Stress-free advance production, followed by precision-timed finishing ready for serving
- ▶ Sophisticated regeneration process – no holding, no re-warming
- ▶ Perfect results thanks to Natural Smart Climate™



À-la-carte with ConvoServe

Need to pamper up to 200 guests à la carte, stress free, and with a small number of kitchen staff? Provide room service with a broad selection around the clock? ConvoServe makes it possible: The foods prepared calmly in advance wait, well-refrigerated, for incoming orders. Only then are they arranged on a plate and cooked to completion in the Convotherm maxx pro so they are ready for serving. Thanks to ConvoServe, you can offer your guests a comprehensive menu with a freshness and quality that will delight them even at peak times or in the middle of the night.

Buffets with ConvoServe

If what matters are quantity, variety, quality and time, then preparation, refrigeration, regeneration and serving in gastronorm containers is unbeatable. With ConvoServe you can prepare your foods efficiently in advance, even for high demand, and can ensure perfect storage using Cook&Chill. At the required time, your foods can be finished in the Convotherm maxx pro quickly and conveniently at the tap of a finger. Whether for service or self-

service, you regenerate only the amount that is in demand. That ensures consistent quality, freshness and an appetizing appearance. Any possible over-production can be used economically and sensibly in the à-la-carte business.

Plate banquets with ConvoServe

A plate banquet for hundreds or even thousands of guests can drive a kitchen team right to the limit. Unless you use ConvoServe to ensure that all foods are prepared in advance in sufficiently large quantities with no stress and are subsequently quickly chilled and stored refrigerated. In this way, you will even be able to accommodate numerous variations such as meat, fish and vegetarian with no trouble. When the time comes, the foods are then arranged on the plates while cold, if necessary stored refrigerated once again on special Convotherm plate banquet trolleys and finally, just before being served, are cooked until finished in the Convotherm maxx pro right on the trolley. For a large number of guests, large quantities of food can be served with perfect timing thanks to rolling regeneration.



The perfect accessory for banquets with ConvoServe.

With ConvoServe, many elements go hand in hand. The unique performance spectrum offered by the Convotherm maxx pro is enhanced by a bespoke selection of perfectly matched accessories.



Thermal cover

The Convotherm 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.



Roll-in frame

Required equipment to allow use of the mobile shelf rack so that the plate rack can be put in and taken out of the cooking chamber. For use together with the transport trolley.



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.



Transport trolley

With the transport trolley, full gastronorm containers and plate racks can be moved through the kitchen effortlessly. Guide rails aid the shelf or plate rack, allow them to slide into the oven easily. For use in combination with the roll-in frame and the mobile shelf rack.



Mobile shelf rack

Developed to allow several gastronorm containers to be put into a table-top model at once even without its own racks. For use in combination with the roll-in frame and the transport trolley.



Loading trolley

The loading trolley, which accommodates both GN and EN containers (floor-standing models), allows large quantities of foods to be conveniently rolled in on up to 17 shelves.



The Convotherm maxx pro BAKE. Baked goods and snacks always fresh and of professional quality.

Inspired by the masters of their craft: The Convotherm maxx pro BAKE combines traditional baking know-how with the modern principles of the combi oven. The result is that you can always offer fresh baked goods, snacks and small dishes of the highest quality.

The Convotherm maxx pro for professional baking.

What characterizes the Convotherm maxx pro in general is especially true of the BAKE model and ensures first-class baking results: Natural Smart Climate™ guarantees ideal moisture absorption in baked goods – and that ensures long-lasting freshness. Automatic baking with Press&Go in product-specific baking modes ensures the best, consistently reproducible results. Flexible mixed loads provide maximum capacity utilization and efficiency. And with rolling baking and cooking, the Convotherm maxx pro BAKE offers a perfect overview of the status on every individual shelf.

▶ **Injector instead of a boiler:**

Steam generation like the pros using direct injection of water into the hot cooking chamber.

▶ **Optimized suction panels**

For uniform results throughout the entire oven cavity.

▶ **Sheet pans and accessories, euronorm sized**

Matches the professional equipment in bakeries.

▶ **BakePro**

Ensures perfect rising, a moist center and an ideal sheen on the crust for small baked goods.

▶ **Integrated baking cookbook**

Simplifies your work with preprogrammed baking and cooking recipes.

▶ **Rise&Ready cooking profile**

Three fermentation levels specially for fresh yeast dough ensure optimal aroma and volume development.

▶ **Additional baking function**

For that final touch, add three more minutes if needed at the tap of a finger.





BAKE

**Specialist for baked goods.
All-rounder for snacks and
foods.**

Whether breakfast, noon or evening meal, whether for big or small appetites: The spectrum of out-of-home fare includes every type of snack and food in addition to baked goods. The Convotherm maxx pro BAKE offers maximum flexibility in a small space – which opens up many possibilities for attractive additional business with tasty snacks and foods.



ConvoSense. Fully automatic cooking with the Convotherm maxx pro.

The Convotherm maxx pro ConvoSense embodies the future of automated cooking and baking. With its artificial intelligence and cutting-edge sensor technology, the innovative ConvoSense assistance system opens up completely new horizons in food preparation. No manual input and no previous knowledge required. For maximum efficiency and reliable results.



The future of cooking is automated

For decades, Convotherm has been working with great focus on the task of intelligently preplanning complex cooking processes in such a way that they can run largely automatically in the hectic daily routine. ConvoSense represents a decisive step towards making the vision of fully automated cooking become a reality. A future in which nothing is left to chance in food preparation. In which you can attain totally consistent quality – faster, more efficiently and more reliably than ever before. A future in which you and your staff are more relaxed and enjoy more convenience while carrying out your work.

Provides you with support – And promotes your strengths

With ConvoSense, Convotherm combi ovens are equipped with capabilities comparable to those of the people who operate them – but they deploy them with significantly more precision, endurance and reliability. The sophisticated interaction between sensor technology, intelligence and functionality makes ConvoSense truly unique.

Human capabilities – without human weaknesses

Thanks to highly innovative technology and intelligent algorithms, the Convotherm maxx pro with ConvoSense possesses the three fundamental capabilities required for automated cooking and baking:

1 Recognize

A compact, highly sensitive optical sensor above the door in the Convotherm maxx pro scans each individual load including the level while it is inserted.

2 Understand

ConvoSense is tuned individually to the customer-specific products and can therefore identify each type of load in real time.

3 Act

ConvoSense undertakes all of the necessary work steps automatically: It chooses the appropriate cooking program for the load and warns of inadmissible mixed loads immediately.

ConvoSense perceives, comprehends and acts

Like an eye, a modern optical sensor recognizes the different products. The artificial intelligence involved works on the basis of software and intelligent algorithms much like our brain. It recognizes, interprets and processes the information – and then decides on the individually, custom-made cooking process developed for the respective foods. Afterwards, the Convotherm maxx pro implements this cooking process to perfection.

Your advantages at a glance:

- ▶ Less routine work, more freedom
- ▶ Process reliability like never before
- ▶ Automation saves time and money
- ▶ Efficiency thanks to artificial intelligence
- ▶ Conserves resources through optimized consumption

Operation and service – efficient, simple and cost-effective.

The Convotherm maxx pro is designed for maximum reliability and is manufactured to meet the highest quality demands. These uncompromisingly high expectations and our philosophy of IntelligentSimplicity make the Convotherm maxx pro the price-to-performance champion in the professional league, both in terms of operation and service.

An overall concept that makes sense

The value of a Convotherm maxx pro is significantly greater than its price. That's because the cost calculation for the investment in a professional's most important tool is influenced by many more factors than the purchase price. With the Convotherm maxx pro, an assessment of the total operating costs over the entire service life (total cost of ownership) shows that its cost of acquisition is only one aspect of the calculation – its longevity as well as the economical overall operating and follow-up costs are another that are at least equally as important. German engineering and IntelligentSimplicity also make the Convotherm maxx pro the best decision you can make in economic terms.

Cost-optimization across the board: Operation and service

From the ACS+ closed system to the triple glazing to the ConvoClean cleaning program, many well thought-out details in the Convotherm maxx pro help save water and electricity – and costs as well – in everyday operation. Convotherm combi ovens are certified with the ENERGY STAR® of the US Environmental Protection Agency (EPA) for their energy efficiency and environmentally friendly design. The newly developed door seal of the Convotherm maxx pro is significantly more durable than its predecessor. And finally, if all else fails, the individual components can be replaced instead of entire assemblies – IntelligentSimplicity that pays off.



Service-friendly design through IntelligentSimplicity

The Convotherm maxx pro design focuses on ease of servicing. Networked appliances not only send error messages, but also enable online diagnostics. Five service ports provide easy access to the inner workings of the appliance without requiring it to be tediously tipped up. All of the Convotherm maxx pro components can be accessed without difficulty and can be serviced, repaired or replaced effortlessly. No matter what service task, they can all be carried out with only 9 standard tools. It doesn't get any easier than that.

Competent service: Any time, any place

Even in the event of a technical fault, the Convotherm maxx pro still offers high functional reliability thanks to a special emergency program. And, if necessary, our worldwide network of service partners is available to you, with their top qualifications obtained through our international service training concept. Our guarantee: Fast response times, on-call personnel, and available spare parts.



Economical operation and service – Your advantages at a glance:

- ▶ IntelligentSimplicity: The optimal link between performance and cost-effectiveness
- ▶ Advantageous overall operating costs (total cost of ownership)
- ▶ The highest production quality and longevity
- ▶ Optimal consumption efficiency for economical operation
- ▶ Unrivalled service-friendly design
- ▶ Reliable service worldwide

Original accessories. Make the Convotherm maxx pro even better.

Original accessories from Convotherm enhance the performance potential of the Convotherm maxx pro directly in line with your needs and requirements.



Equipment stands

The stands for table-top models in GN and EN sizes are made of high-quality stainless steel and comply with even the highest standards of hygiene.



To aid installation, they incorporate reinforcements so that a pallet truck can move both the stand and the combi oven together. Also available completely enclosed to accommodate cleaning agent and grease collecting canister.



Stacking kit

More flexibility and performance on the same footprint: The practical stacking kit allows two Convotherm maxx pro appliances to be placed one above the other both easily and safely.



Cleaning agents and care products

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



Chemical drawer

A pull out drawer with water connection kit for cleaner and Brita water treatment cartridge. Compatible with stacking kit on wheels, foot height 350 mm.



Condensation hood

The effective ConvoVent 4/4+ condensation hood always provides a safe and pleasant working environment with a fresh room climate.



Grill rack with cross pattern, non-stick coating

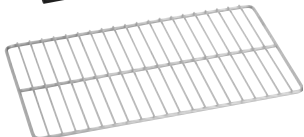


Frying basket, non-stick coating



Trays and pans

Everything runs smoothly here: Stainless steel sheet pans and oven racks, as well as special accessories with non-stick coatings, are available in GN and EN sizes.



Further special accessories for the Convotherm maxx pro can be found in this brochure under the respective topics.

The full range of original Convotherm accessories can be found in our comprehensive accessories brochure.



Technical data



| Convotherm maxx pro | 6.10 | 6.20 | 10.10 | 10.20 |
|-------------------------|--------------------|-------------------------------|---------------------|--------------------------------|
| Loading capacity | 6+1 x 1/1 GN | 12+2 x 1/1 GN 6+1 x 2/1 GN | 10+1 x 1/1 GN | 20+2 x 1/1 GN 10+1 x 2/1 GN |
| Dimensions (WxDxH) | 875 x 792 x 786 mm | 1120 x 992 x 786 mm | 875 x 792 x 1058 mm | 1120 x 792 x 1058 mm |
| Shelf spacing | 68 mm | 68 mm | 68 mm | 68 mm |
| Number of meals per day | 30–100 | 60–160 | 80–150 | 150–300 |
| Electric | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz |
| Voltage | 3N~ 400 V | 3N~ 400 V | 3N~ 400 V | 3N~ 400 V |
| Rated power consumption | 11,0 kW | 19,5 kW | 19,5 kW | 33,4–33,7 kW |
| Weight ES / EB | 114 / 124 kg | 137 / 149 kg | 119 / 131 kg | 178 / 193 kg |
| Gas | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz |
| Voltage | 1N~230V | 1N~230V | 1N~230V | 1N~230V |
| Rated power consumption | 0,6 kW | 0,6 kW | 0,6 kW | 0,6 kW |
| Weight GS / GB | 117 / 131 kg | 143 / 158kg | 123 / 137 kg | 189 / 204 kg |



| Cooking methods | easyTouch® | easyDial™ |
|--|------------|-----------|
| Steam (30–130 °C) with guaranteed steam saturation | ▶ | ▶ |
| Combi-steam (30–250 °C) with automatic moisture control | ▶ | ▶ |
| Hot air (30–250 °C) with optimized heat transfer | ▶ | ▶ |
| Operation easyTouch® user interface: | | |
| 10" TFT Hi-Res glass touch display | ▶ | |
| Smooth-action, quick-reacting scrolling function | ▶ | |
| Climate Management | | |
| Natural Smart Climate (ACS+) with additional features | ▶ | ▶ |
| HumidityPro – 5 humidity settings | ▶ | ▶ |
| Crisp&Tasty – 5 moisture-removal settings | ▶ | ▶ |
| Quality Management | | |
| Airflow Management: Controllable fan – 5 speed settings | ▶ | ▶ |
| BakePro – 5 levels of traditional baking | ▶ | ▶ |
| Regenerate+ (flexible multi-mode retherm function) | ▶ | * |
| Production Management | | |
| Automatic cooking with Press&Go with up to 399 profiles (Manager mode and Crew mode) | ▶ | |
| TrayTimer – load management for different products at the same time (manual mode) | ▶ | |
| Trayview – Load management for automatic cooking of different products using Press&Go | ▶ | |
| Favorites management | ▶ | ▶ |
| Data storage for HACCP and pasteurization figures | ▶ | ▶ |
| WiFi | ▶ | |
| Ethernet interface (LAN) | ▶ | ▷ |
| USB port integrated in the control panel | ▶ | ▶ |
| Cleaning Management | | |
| ConvoClean+ fully automatic cleaning system with eco, regular and express modes (with optional single-dose dispensing) | ▶ | ▷ |
| HygieneCare Solutions: | | |
| · Steam Disinfect cleaning function | ▶ | ▷ |
| · Hygienic points of contact to reduce the multiplication of microorganisms (door handle & recoil hand shower) | ▶ | ▶ |



20.10



20.20



6.10 BAKE



10.10 BAKE

| | | | |
|---------------------|----------------------------|--------------------|---------------------|
| 20 x 1/1 GN | 40 x 1/1 GN 20 x 2/1 GN | 5 x-EN | 8 x EN |
| 880 x 820 x 1942 mm | 1135 x 1020 x 1942 mm | 875 x 792 x 786 mm | 875 x 792 x 1058 mm |
| 67 mm | 67 mm | 94 mm | 94 mm |
| 150–300 | 300–500 | - | - |
| 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz | 50 / 60 Hz |
| 3N~ 400 V | 3N~ 400 V | 3N~ 400 V | 3N~ 400 V |
| 38,2–38,9 kW | 66,4–67,3 kW | 11,0 kW | 19,5 kW |
| 257 / 272 kg | 338 / 356 kg | 114 / - kg | 119 / - kg |
| 50 / 60 Hz | 50 / 60 Hz | - | - |
| 1N~230V | 1N~230V | - | - |
| 1,1 kW | 1,1 kW | - | - |
| 271 / 288 kg | 359 / 377 kg | - | - |



easyTouch®

easyDial™

| Design | easyTouch® | easyDial™ |
|---|------------|-----------|
| Low-maintenance, long-lived LED lighting in the oven cavity | ▶ | ▶ |
| Right-hinged unit door with triple glazing (table-top models) | ▶ | ▶ |
| Door handle with venting position and sure-shut function | ▶ | ▶ |
| Multi-point core temperature probe attached to unit, with insertion error detection | ▶ | ▶ |
| Steam generated by injecting water into the oven cavity or an external high-performance steam generator (boiler) | ▶ | ▶ |
| Integral recoil hand shower | ▶ | ▶ |
| Height-adjustable feet (25 mm leveling compensation possible) | ▶ | ▶ |
| Appliance status floor light for floor-standing models | ▶ | ▶ |
| Options | | |
| Disappearing door with triple glazing (table-top models) – more space and greater working safety | ▷ | ▷ |
| ConvoSmoke – built-in food-smoking function (hot/cold smoke) | ▷ | |
| ConvoGrill with grease management function** | ▷ | |
| Steam and vapor removal – built-in condensation (electric units only) | ▷ | ▷ |
| Accessories | | |
| KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere – Cloud-based and in real time | ▶ | |
| ConvoVent 4 condensation hood with grease filter | ▶ | ▶ |
| ConvoVent 4+ condensation hood with grease and odor filter | ▶ | ▶ |
| Equipment stands in various sizes and designs | ▶ | ▶ |
| Diverse racks, GN & EN | ▶ | ▶ |
| Diverse stacking kits on feet, wheels or optionally with cleaning agent drawer | ▶ | ▶ |
| Care products for the fully automatic cleaning system (multiple and single dosing) | ▶ | ▶ |
| 3. Front foot for floor-standing models provides stability and height compensation | ▶ | ▶ |
| Entry ramp (available as of Q3/2023) for mobile shelf rack trolleys | ▶ | ▶ |

Equipment features: Standard ▶ Optional ▷

* Instead of Regeneration+ equipped with regeneration function ** not in combination with steam and vapor removal (built-in condensation hood)

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