



BAKE

Convotherm 4 BAKE

Baked goods and snacks always
fresh and in professional quality.

Advancing Your Ambitions

Inspired by the masters of their craft.

Anyone who wants to compete with the pros in baking would be well advised to learn from them. For 40 years, we have meticulously analyzed the secrets for success of traditional bakeries – and we have applied them in cooperation with professional bakers the world over to the modern principles of operation found in combi ovens. The result engenders enthusiasm in pros and connoisseurs alike: The Convotherm 4 BAKE.

Enjoyment on a par with a traditional bakery

The combination of hot air and steam in the Convotherm 4 BAKE – individually adapted for every single product – guarantees optimal rising, uniform browning over the entire load and a loose, voluminous crumb as well as a crisp crust. With our truly unique Natural Smart Climate™, enabled by our closed system ACS+, you benefit from significantly longer ready-to-sell freshness in your baked goods.

Fresh baked goods are always in demand

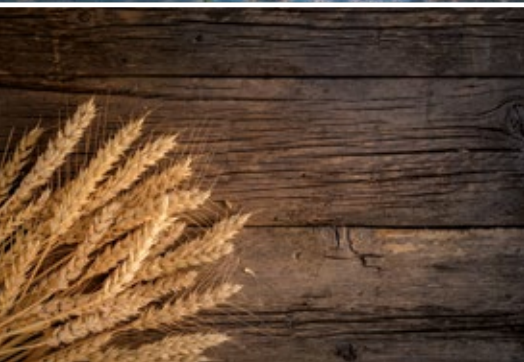
Whether for enjoyment on site or as take-away: Fresh baked goods are a timeless classic for breakfast, a light meal or for a small bite in between. Today, customers expect a standard equal to that of bakery fresh even outside of traditional bakeries. You can offer just that: With the Convotherm 4 BAKE.

Great variety with consistent quality

Danish pastries, crisp rolls or perfect crusts on breads – with a tasty selection of baked goods, you will stand out from the competition. What matters most is that quality and freshness are guaranteed at all times. The Convotherm 4 BAKE ensures best results in professional quality even with untrained personnel: Consistency at it's highest level.

A real plus: Perfect preparation of snacks and foods

Where fresh baked goods are in demand, deli foods a desire for snacks and small dishes is never far behind. While optimized for baking, the Convotherm 4 BAKE is also an allrounder that delivers the full range of performance offered by the newest generation of Convotherm combi ovens. Whether grilling, stewing, roasting, steaming or more: From breakfast to evening meals, the Convotherm 4 BAKE also provides maximum flexibility in terms of preparation methods.



Convotherm 4 BAKE – Designed for perfect baking results

BAKE

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- **Integrated baking cookbook**
Simplifies your work with preprogrammed baking and cooking recipes.

- **Rise&Ready proofing profiles**
Three proofing levels specially for fresh yeast dough ensure optimal aroma and volume development as well as perfect crusts.

- **Disappearing door**
Slides along a rail on the side when opened. This prevents contact with the hot pane and walkways remain unobstructed.

- **Variable fan speed**
Available with 5 settings – and of special note, it can also be switched off completely. For unbeatable results even with the most sensitive foods.

- **BakePro**
The multi-step baking function ensures ideal rising, optimal elasticity in the crumb and an ideal sheen on small baked goods.
- **Optimized suction panels**
Specially adapted openings guarantee ideal air circulation – for uniform results throughout the entire cooking chamber.
- **Baking trays and accessories, EN sized**
Perfect interchangeability with bakers' racks.
- **Spritzer instead of a boiler**
Steam generation like the pros: Even better baking using direct injection of water into the hot cooking chamber.

- **Easy-to-use**
The icon-based easyTouch® full-touch user interface can be understood by everyone.

The perfect climate for perfect baking results

Temperature, humidity, air flow and time are the decisive factors in baking when it comes to an optimal cooking chamber climate. The fine art is to bring these factors together for each baked product with such precision that the result is simply awesome. With the Convotherm 4 BAKE, success is ensured. Thanks to superior technology – but also due to the perfect laws of nature.

Naturally superior: Natural Smart Climate™

Natural Smart Climate™ in the Convotherm 4 BAKE ensures that every type of food absorbs the ideal amount of moisture all on its own and naturally. This is made possible by our unique closed system ACS+. It guarantees the correct cooking chamber climate at all times for all products for which optimal moisture is important for lasting freshness. For example, with fish, meat or vegetables, but especially with bread and larger baked goods.

Energy saving and super fast: Our closed system

ACS+ in the Convotherm 4 BAKE retains heat and moisture ideally because it is a closed system. The temperature rises more rapidly and less power and water need to be added. ACS+ guarantees perfect steam saturation, automatic humidity adjustment in combi-steam cooking and fast, even heat transfer with hot air – for the best results even when fully loaded.

For lasting ready-to-sell freshness

Natural Smart Climate™ ensures the respective optimal degree of moisture in the products with no complicated regulation and control – completely naturally. The finished baked goods remain fresh significantly longer through this simple and ingenious method. They will not dry out prematurely in the sales area or react with humidity causing a soft crust.



Bread rolls, 70 g

120 pieces¹
15 minutes²
480 pieces³



Stone oven bread, 500 g

40 pieces
17 minutes
120 pieces



Raisin snails, 140 g

96 pieces
20 minutes
288 pieces

¹ Load size per appliance

² Baking time per load

³ Example load per hour.



Convotherm 4 BAKE – Your advantages at a glance.

- Perfect cooking climate**
 Natural Smart Climate™: Baked goods absorb moisture ideally through completely natural means – for especially long-lasting freshness.
- High process reliability**
 Automatic baking with Press&Go quick-select buttons ensures the best, consistently reproducible results.
- Efficient mixed loads**
 Simultaneous preparation of different types of baked goods with top results – thanks to Natural Smart Climate™.
- Rolling baking and cooking**
 A smart overview of each individual shelf with mixed loads. You can see down to the second what will be ready when.
- Maximum capacity utilization**
 Being able to use the full available capacity saves time and money and ensures uninterrupted product availability – even during peak hours.
- Additional baking time**
 Just add three more minutes at the press of a button.



Wheat or wholegrain?

We understand the difference.

Baked goods are not all the same. It makes a big difference whether you are baking delicate Danish pastries or hearty, crusty farmer's bread. That's why the Convotherm 4 BAKE handles them differently too – and ensures perfect results with product-specific baking modes.

Achieving success with small baked goods

Particularly for small or wheat baked goods, the Convotherm 4 BAKE offers a great deal of user-friendliness and cost savings, as well as maximal process reliability and consistent results. With the special BakePro baking function, you can achieve results reaching those obtained with a traditional baker's oven: The products rise uniformly and obtain an appetizing sheen. Frozen baked goods do not need to be warmed or thawed. Perfect steam saturation, automatic humidity adjustment in combi-steam baking and fast, even heat transfer with hot air significantly shorten baking times.

BakePro: Tradition baking function

- **At the beginning:** The right amount of steam for the product is injected into the cooking chamber – with 5 levels of precision.
- **Subsequent rest period:** The products can develop ideally with the fan switched off.
- **The result:** Ideal, constant cooking climate for all baked goods. Regardless of whether they are fresh, pre-proofed, frozen, or par-baked!
- **Option:** Add a further BakePro step at the end of the baking profile to achieve an optimal sheen with extra steam.



For shining results: Air Flow Management

The pride of every baker is a shining, crispy crust on wheat baked goods. The secret behind this: Moisture that is allowed to condense on the baked goods for a defined period of time. What can otherwise only be achieved with a real bakery deck oven is reproduced perfectly in the Convotherm 4 BAKE with BakePro: After preheating, a precisely measured amount of water is sprayed into the cooking chamber and then the fan is switched off completely. This is critical because it is only possible for the moisture to settle on the baked goods perfectly if the air is completely still.

Rise&Ready: Proofing levels for fresh dough

Specially designed for fresh yeast dough, three proofing profiles can be activated in the baking cookbook: Precisely controlled rest periods for optimal aroma and volume development as well as an ideal crust.

Baking with combi-steam: The best thing for wholegrain and farmer's loaves

A flour-dusted, appetizing split crust: A sight to transform every farmer's loaf into irresistible temptation. The Convotherm 4 BAKE offers an ingenious solution for this: Individually programmable baking profiles that strictly use hot air at the beginning of the process. Afterwards, water is sprayed in, which immediately evaporates and does not condense on the surfaces. This keeps the crust dry and the dusting of flour remains appetizingly fresh. At the same time, the crumb retains its optimal elasticity during combi-steam baking thanks to the Natural Smart Climate™.



The clever extra: Quick snacks and deli foods.

The Convotherm 4 BAKE is more than a specialist for baking. As a genuine multi talent, it offers maximized versatility in a small space – which opens up many possibilities for attractive additional business. Spoil your customers with extra snacks and foods around the clock. It's so easy!

Versatility that pays off.

Whether breakfast, noon or evening meal, whether for big or small appetites: The spectrum of away-from-home fare includes every type of snack and hot meals in addition to baked goods. These, too, can be prepared easily, quickly and with great flexibility using the Convotherm 4 BAKE. It allows you to offer your customers a wide variety of culinary delights from a single appliance. And, as you know: The offer creates the demand.

Using steam for getting food out fast

Steam transfers the heat to the food not only exceptionally gently, but also very quickly. This saves energy and valuable time as well as protecting the vitamins. Compared to conventional cooking methods, three times the quantity can be cooked in the same time. It's exactly what you need at the peak times in the morning, at noon and in the evening.

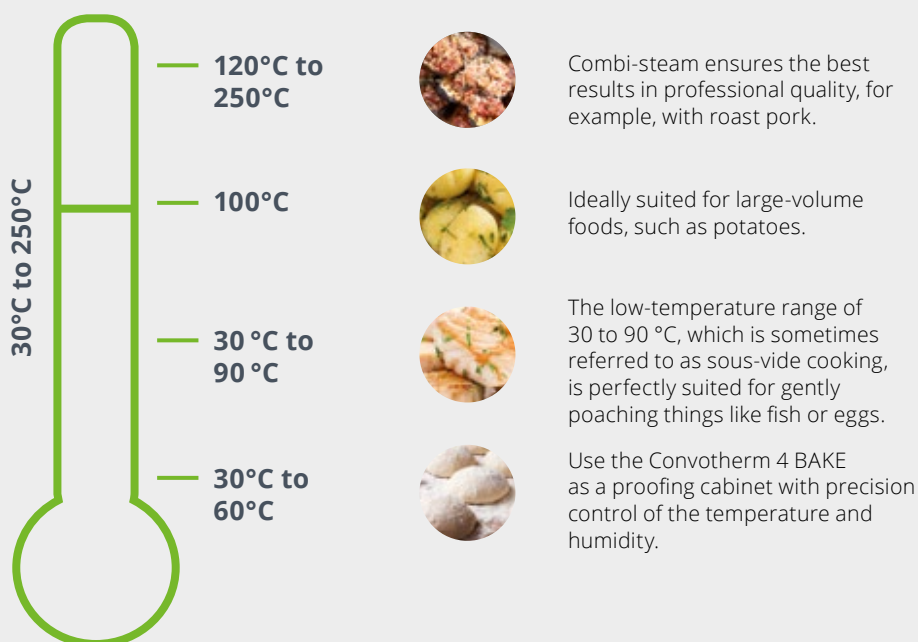
All the advantages of combi-steam

When cooking with combi-steam, the product's own moisture, flavors and vitamins are retained in the Convotherm 4 BAKE with Natural Smart Climate™. You achieve particularly tender, succulent and tasty cooking results while minimizing weight loss. The combination of steam and hot air is perfect for roasting, for example: With the steam, the meat remains succulent inside and to finish off, hot air makes the outside perfectly crispy.

Hot air for crispy foods

Whether grilling or in au gratin cooking, the Convotherm 4 BAKE consistently achieves the best results with pure hot air and single-digit temperature accuracy. Thanks to our closed system ACS+, we achieve rapid and uniform heat transfer all the way to the food's center. You can selectively adjust the crust formation and crispness to suit your requirements by simply enabling the Crisp&Tasty function.

The persuasive versatility of steam:





Many cooking functions for the best results

Quite apart from its versatile baking functions, the Convotherm 4 BAKE also facilitates your work with numerous automated cooking functions for roasting, grilling, steaming, gratin cooking, convenience deep-frying, baking, and rethermalizing. Press&Go provides consistent high quality in your snacks and deli foods, regardless of who operates the appliance.

Rapid variety thanks to mixed loads

When the pressure mounts at breakfast, noon or evening mealtimes, many different foods are in demand at the same time. With the option for flexible mixed loads in combi-steam, you can prepare things like chicken wings, quiches, frozen vegetables and a pound cake simultaneously in the Convotherm 4 BAKE. Always optimal and fast with individualized timing – and, of course, with no flavor or aroma transfer.



Extremely simple operation for everyone.

With its intuitive, exceptionally user-friendly easyTouch® full touchscreen, the Convotherm 4 BAKE makes your work easy whether in baking or preparing snacks and other foods.

Simple 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 with uniform quality.

Automatic cooking and baking with Press&Go

With Press&Go, you can get started immediately in many 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.

Press&Go is available optionally with password protection – for creating separate Manager and Crew modes.

Playing it safe

Icon-based, programmable and customizable operation provides a high level of convenience and process reliability. Any member of your team – including internationals – will be able to carry out routine tasks after being quickly briefed.

Additional baking time

For that final touch, add three more minutes of baking time at 200 degrees at the tap of a finger if needed.

Keep an eye on everything with 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 appliance door is opened, TrayView recalculates the baking time for each shelf separately.



The baking cookbook facilitates your work with preprogrammed baking and cooking recipes.



TrayView: Simplifies work steps with mixed loads

- Keep tabs on what's baking on every shelf
- Precise indication of the remaining baking time for each shelf
- Remaining baking time is automatically readjusted after every time the door is opened.
- Visual and acoustic indicator as soon as products on one shelf are finished

Individualized operation for unbeatable results.

To handle professional requirements, the Convotherm 4 BAKE has a manual mode for custom time and temperature settings as well as baking and cooking modes. In addition, intelligent extra functions ensure consistent, perfect baking and cooking results.

For experts – just the way they like it

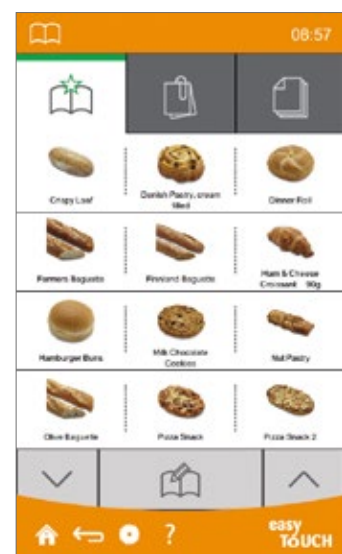
With the Convotherm 4 BAKE, you can maintain a command of the situation just as you like when baking and cooking. Intervene in any baking process parameters at any time even when using preset baking profiles. All baking and cooking parameters can also be specified manually in advance regardless of whether with steam, combi-steam or hot air. With rolling mixed loads as well, you are able to use TrayTimer to set baking and cooking times for every product on every shelf precisely and individually, just as you like.

Press&Go+ – Your favorites, right at your fingertips

With Press&Go+, you can put your personal culinary creations into series production. Create your own cooking profiles and save them with a custom picture in the appliance. Your creations will always be available at the tap of a finger. With the practical additional baking function, you can manually add 3 minutes if needed at the end of a profile.

Crisp&Tasty

Thanks to active dehumidification of the hot-air cooking climate, you can achieve a crispy crust in no time – with a tender, succulent center as well.



Press&Go+: Access individual baking and cooking profiles as favorites easily with a touch.

Details that make all the difference.

The Convotherm 4 BAKE generates enthusiasm not merely with its excellent baking and cooking results. Things like cleaning, safety, economy and eco-friendliness score as well.

Clean in the blink of an eye

The fully automatic ConvoClean+ cleaning program provides effortless cleanliness in the Convotherm 4 BAKE – with maximal flexibility and a minimum of consumption.

Our cleaning system is certified for unattended cleaning. This means you don't have to wait until cleaning is finished before going home. Or, after cleaning is finished, work can be continued immediately with no follow-up inspection.

Extra safety: No need for contact with cleaning fluid when starting the cleaning process. Single dosage also possible.



Economical and environmentally friendly

With up to 19%* less water in the hot air mode and 44%** less energy consumption in the cleaning mode, the Convotherm 4 BAKE is extremely efficient in terms of power and water consumption. What's more, the wastewater is not harmful to the environment since the cleaning fluid is biodegradable.

Our manufacturing facility in Eglfing also sets new standards for eco-friendliness and sustainability: Ever since switching over to green energy in 2009, we have reduced our emissions by one million kg of CO₂ a year. This commitment was recognized in 2017 with the 1st place in the Lean & Green Management Awards.



KOSTEN SENKEN - UMWELT SCHÖNEN - MITARBEITER SENSIBILISIEREN

Lean & Green ist eine Initiative von GreenIT Consulting Europe GmbH. Als Lean Management, Effizienz- und Ressourcen-Officer ist GreenIT als Prozess- und Management-Partner tätig.

- * Energy consumption under no load in hot air mode (sensitive heat output) [kWh] in accordance with DIN 18873-1 2012-06 6.3
The following values have been verified by the independent TÜV institute.
- ** Convotherm 4 10.10 cleaning level 3, regular mode



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. Every single Convotherm 4 BAKE is the visible proof of this.

Unrivalled service – worldwide

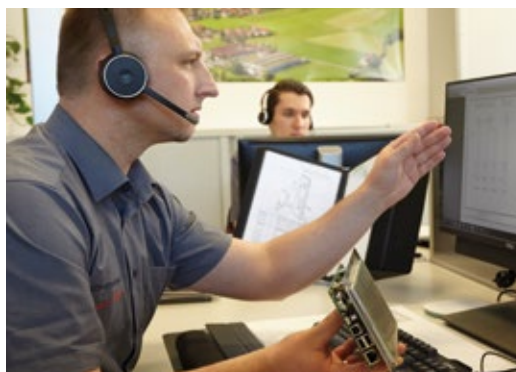
Always ready for operation thanks to a one-of-a-kind emergency program that ensures Convotherm combi ovens can still deliver good functional reliability after a technical malfunction.

But 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. Our guarantee: Fast response times, on-call personnel, and available spare parts.



Always there for you: Our Service Hotline

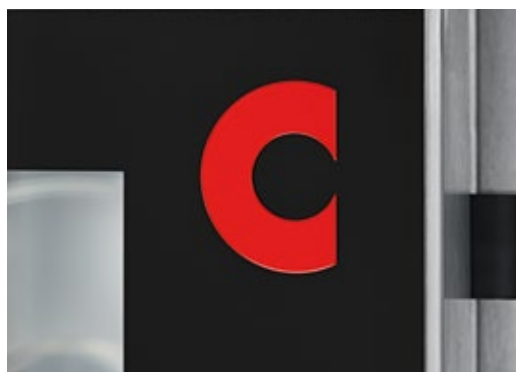
Whether for ordering spare parts, a service appointment or telephone support: When it really matters, our Convotherm Service Hotline will be there for you around the clock with advice and resources.



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.



A wide variety of accessories. Perfectly fine-tuned for your needs.

Whether for use in grocery stores, at service stations, convenience stores or bake shops, whether in sales rooms, behind the counter or in the kitchen: We offer the perfect accessories for every need and application for your Convotherm 4 BAKE.



Equipment stands

These provide stability for table-top models. You can opt for an open version with 14 pairs of shelf rails or a semi-closed mobile design with 7 pairs of shelf rails.



Baking trays in the euronorm size

Everything runs smoothly here:



Five shelves for 6.10 or eight shelves for 10.10 that conform to the euronorm size.



Baking trays of stainless steel with a non-stick coating as well as racks are available for the Convotherm 4 BAKE in the euronorm size.



Stacking kit

More flexibility and twice the capacity on the same footprint: With the stacking kit, placing two Convotherm 4 BAKE table-top models one on top of the other is a snap.



Condensation hood

With the efficient condensation hood, ConvoVent 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 balanced for use with the fully automatic ConvoClean+ cleaning system, are biodegradable, and are halal and kosher certified.



Mobile shelf rack

Fast and easy handling. Euronorm sized baking trays can be loaded and removed at the same time. No manual, individual loading necessary. A transport trolley and roll-in frame are required for this.

Equipment/Technical details



6.10



10.10

Standard features

Suction panel optimized for uniformity, for EN rack	✓
Rack set (600 x 400 mm) EN with L profile	✓
Sieve in the unit drip tray	✓
35 baking profiles and 14 profiles for Snacks&Hot Counter	✓
Rise&Ready – 3 proofing profiles integrated in the baking cookbook	✓
Additional baking time at the end of a profile (Time+)	✓
BakePro (5 levels of traditional baking)	✓
HumidityPro (5 humidity settings)	✓
Controllable fan (5 speed settings)	✓
Natural Smart Climate™ with ACS+ closed system	✓
Cook&Hold (cook and hold in one process)	✓
Flexible rethermalization function with preselect	✓
Automatic cooking and baking with quick-select buttons (Press&Go+)	✓
Integrated Press&Go (Manager and Crew mode)	✓
Right-hinged door	✓
ConvoClean+ fully automatic cleaning system with eco, regular and express modes (optionally with single-dosing)	✓
FilterCare interface	✓
USB interface, Ethernet interface (LAN)	✓
Data storage for HACCP and pasteurization figures	✓

Options

Core temperature probe
Disappearing door: more space and greater working safety
Custom voltages

Technical data

	6.10 5 x EN	10.10 8 x EN
Dimensions with right hinge* (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058
Dimensions with disappearing door* (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058
Empty weight without options**/accessories in kg	ES: 111 Disappearing door ES: 119	ES: 116 ES: 126
Rated power consumption in kW (electric injection) (three-phase 400 V 50/60 Hz (3/N/PE))	11.0	19.5

* Please consult the technical data sheet for further details ** weight of options, max. 15 kg

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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®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

*Bringing innovation to the table • **welbilt.com***