

maxx pro. high definition.



The new generation of
premium Convotherm combi ovens.



Advancing Your Ambitions

The best choice you can make.

We've developed it specially for the premium combi oven league where there is only one standard to be applied: to meet the high demands of professional users and meet the challenges of their everyday work routines.



Convotherm maxx pro

– The professional league redefined.

In the Convotherm maxx pro, everything is just right: High quality materials employed with excellent workmanship. Innovations that really make sense. Optimized functions in both hardware and software as well as forward-looking digitalization – with technical intelligence, yet exceptionally easy to operate.

Well thought-out processes for the best cooking and baking results. And last but not least, end-to-end energy and resource efficiency and unparalleled easy servicing – for sustainably cost-effective operating costs over the entire service life of the appliance.



Convotherm maxx pro BAKE

– For perfect baking results.



Convotherm maxx pro ConvoSense

– Fully automatic, AI controlled.

The Convotherm maxx pro has been conceived from the user's perspective from beginning to end. Long-lasting and reliable. German engineering at its best. It is redefining the standard for high end combi ovens.

That's what we mean when we say:

maxx pro. high definition.

The Convotherm maxx pro. From professionals for professionals.

The Convotherm maxx pro is more than the sum of its parts. It embodies a unique overall concept from A to Z – for perfect results, efficiency, sustainability, and low operating costs. Exactly what you, as a professional, expect from a premium combi oven.

IntelligentSimplicity: Focusing on the essential

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

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. It operates efficiently and economically. Everything has its place, its purpose, its logic. Simply optimal processes. Simply perfect results. IntelligentSimplicity is the type of simplicity that is not easy to attain. Premium simplicity, so to speak.

An overall concept that simply works

The Convotherm maxx pro is the perfect solution for the requirements of professionals in every way:

- Its first-class workmanship makes it robust, long-lasting – and a beauty to behold.
- All functions are particularly simple, well-engineered, and easy to use.
- Whether used by a kitchen chef or constantly changing team members: Every single one of them can obtain first-class cooking and baking results with the Convotherm maxx pro.
- The unparalleled ease of servicing plus efficiency, in terms of time saved and energy consumption, ensure an optimal relationship between investment and operating costs over its entire, long service life.

► **Multiple variants**

Injection & boiler, electric & gas, 6.10 and 10.10. BAKE, ConvoSense, marine, penitentiary.

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

Brilliant resolution, intuitive operation.

► **Disappearing Door**

For more space and operating safety.

► **Natural Smart Climate™**

Perfect oven cavity climate thanks to the ACS+ closed system.

► **LED lighting**

Optimal lighting in the entire cooking chamber.

- ▶ **Triple glass door**
Energy efficient and safe.
- ▶ **2-stage door with slam function**
No manual latching required.
- ▶ **Hygienic handles**
Antibacterial coating.
- ▶ **4 Management Functions**
For optimal efficiency and environmental friendliness.



- ▶ **Press&Go**
Automatic cooking and baking quick access buttons.
- ▶ **Connectivity**
Network access via WiFi and LAN for versatile data management.
- ▶ **ConvoSmoke**
Hot and cold smoke integrated into the cooking profile.
- ▶ **ConvoGrill**
Perfect grill results, patented grease management system.
- ▶ **ConvoServe**
Serve large quantities in the best quality all at the same time.

IntelligentSimplicity – at a glance:

- ▶ Well thought-out simplicity as a design principle
- ▶ Maximized benefits with the least possible time and effort

Benefits for you!

- ▶ Simple to operate – for every user
- ▶ Highly efficient time, water and energy consumption
- ▶ Exceptionally easy and efficient to clean
- ▶ Top quality minimizes maintenance and repairs
- ▶ Unrivalled service-friendly design

Perfect quality day after day.

The Convotherm maxx pro stands for German engineering ingenuity at its best: A robust, reliable and long-lasting design. First-class workmanship. Well thought-out solutions for maximized benefits in everyday routines and minimal effort in the event servicing is required. Put briefly: Premium quality.



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.

For a pleasant work experience and the best results

The Convotherm maxx pro's promise of quality can be experienced at every turn during arduous everyday routines: The best materials, robust workmanship and precision down to the last detail. Exceptionally simple and user-friendly functions. So that everyone – whether the head chef or frequently changing team members – can attain first-class cooking and baking results.

Efficiency and sustainability at a new level

The Convotherm maxx pro embodies economical and ecological rationality through and through: The best in reliability for many years to come. Amazingly easy to service and repair. Unsurpassed efficiency in terms of energy and water consumption – including an improvement in energy efficiency of up to another 10%* when compared with the previous model which had already set new standards. What's more, the wastewater is not harmful to the environment as the cleaning fluid is biodegradable.



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



Touchscreen display: The 10" TFT Hi-Res glass touch display delivers brilliant images even at greater distances. Its scroll function and picto-grams make operation as easy and intuitive as using a smartphone.



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



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



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

Door slam function: No need to fumble about with the handle when closing the appliance 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 minimizes heat losses – for lower energy consumption as well as a high level of safety and environmental friendliness.



ConvoSmoke: Now with new 'Hot Smoke' for fast and effective hot smoking that can be integrated into any desired cooking profile.

The Convotherm Function Managements: Hand in hand 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 Management Functions features.



c l i m a t e 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.



p r o d u c t i o n management

Whether fully automatic or manual, whether single or mixed loads: Perfectly matched intelligent functions ensure that operating the Convotherm maxx pro is always exceptionally simple and clear, even with the most complex workflows. This means you can work efficiently and with clear focus as well as with less stress.



No matter whether creative top-notch 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.



q u a l i t y 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.



c l e a n i n g management

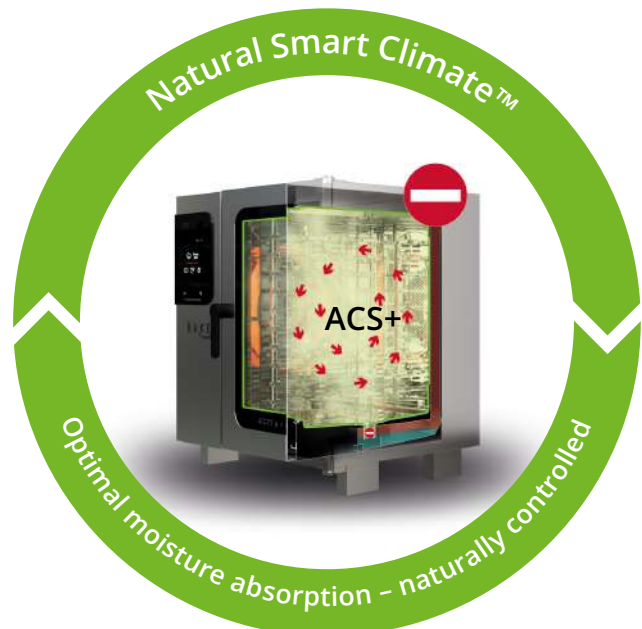
Perfect cleanliness at all times is essentially built into the Convotherm maxx pro. Its fully automatic and exceptionally simple, reliable and environmentally friendly cleaning system is even certified for unattended operation. What's more, the innovative HygieniCare package provides an extra plus for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

The perfect climate for every food.

The Convotherm Climate Management feature always ensures the right cooking climate in your Convotherm maxx pro, no matter 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 perfect: Natural Smart Climate™

The Natural Smart Climate™ in the Convotherm maxx pro ensures the respective optimal degree of moisture in every product without complicated regulation and control – completely naturally. The ACS+ closed system retains the ideal amount of heat and moisture, ensuring there is always a perfect level of steam saturation and that the temperature rises more quickly and less power and water need to be added. Automatic humidity adjustment in combi-steam cooking and fast, even heat transfer with hot air ensure the best results even when fully loaded.





Moisture on demand: HumidityPro

In addition to automatic moisture control, you can also specify the moisture level manually in combi-steam cooking already as of 30 °C using the 5 levels provided by the HumidityPro feature. Obtain 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 requiring 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 at 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 solutions for the best results.

The Convotherm Quality Management feature 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 you need to precisely introduce moist or dry air or quickly remove moisture from the cooking chamber: thanks to the finely tuned five level variable fan speed and sophisticated air flow technology, you can always achieve perfectly uniform quality results, even with the most sensitive products.



BakePro: Tradition 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, regardless of whether they're fresh, pre-proofed, frozen, or parbaked. 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.

No matter 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 HiRes glass display shows you precisely what is cooking or baking on each shelf and how much time remains for each. The appliance lets you know, both visually and by sound, when a product is finished. To compensate for heat losses, for example, every time the appliance door is opened, TrayView recalculates the cooking and baking time for each shelf separately.

Networked cooking via LAN and WiFi

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

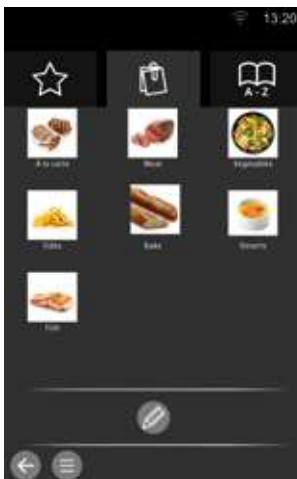




interface. This allows access to software updates, for example, or an upload of new recipes centrally to multiple appliances, or access to HACCP data.

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 feature 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.

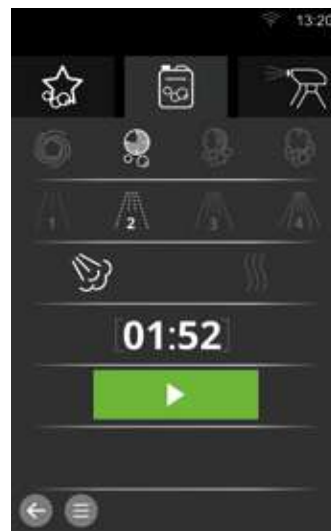
ConvoClean: Maximum flexibility, minimum consumption

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 programme 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. Thoroughly cleaned utensils and other heat-resistant kitchen tools can simply be placed in the appliance 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 microorganisms on the neuralgic, manually operated points of contact over the entire life of the appliance.



For powerful external cleaning: Certified splash-water protection

The Convotherm maxx pro is comprehensively protected against the entry of splashing water in accordance with protection rating IPX5. This avoids any contamination of the appliance'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® gives you customized secure remote access to your cloud-based appliance data. Use kitchenconnect® from your monitor to conveniently take care of all your:

- Asset management
- Efficiency and quality management
- Menu 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 information it provides for continuous improvement of all your cooking and baking processes. Improved daily 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

Menu management: Digital cookbook – and more

kitchenconnect® opens up completely new ways of combining 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



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



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

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 – no matter 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 the tap of a finger 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, that is otherwise 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 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



Grilled chicken capacity*:

- ▶ 6.10: 16 pieces per grilling cycle
- ▶ 10.10: 24 pieces per grilling cycle
- ▶ 6.10 + 10.10 Stapelkit: 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 an obnoxious 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, for example when the Convotherm maxx pro is set up at the center of the sales area, consequently pose no problems.



... saves time and work:

- ▶ 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 overall 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 foods with timed precision in the highest quality.

Perfect moisture content thanks to Natural Smart Climate™

Regeneration of the prepared foods in the Convotherm maxx pro is accomplished simply at the tap of a finger, adapted individually to the respective product or method. Because this involves perfectly timed finishing and not merely warming up your foods, the right cooking chamber climate is of decisive importance. The Natural Smart Climate™ in the unique 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 gastronomic 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. Except if 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 many variations such as meat, fish and vegetarian without 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 accessories for regeneration 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 loaded trolley. This minimization of escaped heat means foods can be held for up to 20 minutes with no quality loss. Thanks to its magnetic closing system, it is particularly easy to clean – for optimal hygiene.



Roll-in frame

Required equipment to allow use of the mobile shelf rack so that plates or gastronorm containers can be put in and taken out of the Convotherm maxx pro. 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 can be moved through the kitchen effortlessly. Guide bar rails aid the rack to allow ease of sliding into the oven cavity. 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.



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.

► 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.

► Injector instead of a boiler

Generate steam 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.





BAKE

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

Whether breakfast or a noon or evening meal, whether for big or small appetites: The spectrum of away-from-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 training 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 Perceive

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 with 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 maximized 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 thus 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

Ensure optimal stability of the Convotherm maxx pro. 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. The cleaning-fluid box and the grease collecting canister provide additional tidiness. The optional intermediate frame for equipment stands facilitates flexibility in terms of height.



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. Practically and conveniently stowed away in the stacking kit pull-out.



Condensation hood

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



Trays and pans

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

Grill rack with cross pattern, non-stick coating

Frying basket, non-stick coating

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

Technical Data

6.10



10.10



Electric ES/EB

Dimensions (WxDxH)	875 x 792 x 786 mm	875 x 792 x 1058 mm
Loading capacity (GN)	6+1	10+1
Shelf spacing	68 mm	68 mm
Number of plates (banquet system)	15 or 20 plates	26 or 32 plates
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	3N~ 400 V	3N~ 400 V
Rated power consumption	10,9 - 11,0 kW	19,3 - 19,5 kW
Weight (without options/accessories)	114/124 kg	120/132 kg

Cooking methods	EasyTouch®	EasyDial™
Steam (30-130 °C) with guaranteed steam saturation	▶	▶
Combi-steam (30-250 °C) with automatic moisture control	▶	▶
Convection (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)	▶	▶
Design		
Low-maintenance, long-lived LED lighting in the oven cavity	▶	▶
Right-hinged unit door with triple glazing	▶	▶
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)	▶	▶
Options		
Disappearing door with triple glazing – 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	▶	▶
Various racks, GN & EN	▶	▶
Various stacking kits on feet, wheels or optionally with cleaning agent drawer	▶	▶
Care products for the fully automatic cleaning system (multiple and single dosing)	▶	▶

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

