





The new family of combi ovens from Convotherm. For everyone with great ambitions.



Advancing Your Ambitions

Do you have great plans? The Convotherm maxx is ready for everything.

Whether food service or the snack business, success depends on many factors: The right concept, the right product range, the right timing – and not insignificantly, on the right tools. That's where the new Convotherm maxx comes in. It offers you everything you need to be successful. Not too much, not too little. German engineering for a surprisingly small price.

Electric Spritzer Fast steam generation using direct water injection.

- 7-inch TFT HiRes glass touch display Brilliant resolution, intuitive operation.
- Additional shelf 6.10 and 10.10 – each with one extra shelf.





Press&Go

quick access buttons.

Connectivity

Network access via WiFi and LAN for versatile data management.

Triple glass cooking chamber door Energy efficient and safe.





LED lighting Optimal lighting in the entire cooking chamber.

Door slam function No manual latching required.

Integrated cookbook With 6 different categories and Favorites quick touch.



The Convotherm maxx. Just what you need.

- Robust reliability and a long service life



Flexible appliance feet height-adjustable by up to 40 mm.

Speed and efficiency for cooking and baking Uniform, high-quality results Simple operation and cutting-edge technology Economical operating costs and outstanding environmental friendliness

The Convotherm maxx. Everything you have a right to expect from us.

The Convotherm maxx is the right combi oven for everyone with good evaluation skills: Who know what they need - and what they don't. Who want the best value for their investment. And who know that it pays to rely on the experience and quality of a premium brand. People who decide on the Convotherm maxx believe in their own success. And make it possible.





Convotherm. A solid promise

For over 40 years, Convotherm has been building combi ovens that prove themselves in demanding everyday use: In food service, retail, catering and the care sector. Our uncompromising demand for quality and technical perfection has earned Convotherm combi ovens a unique reputation among professionals the world over. The decisive factor is: Not everyone needs the same solution everyone needs the solution that is best for them. With three appliance series and an almost limitless variety of versions, Convotherm offers the right appliance for everyone.

German engineering: The fine art of technical design

Convotherm combi ovens are the result of a continuous pursuit of technical perfection. It's a process that never ends, because we know: Better is always possible and there is always a more sophisticated solution. At the same time, superior technology proves itself by satisfying requirements as simply as possible. The Convotherm maxx embodies this principle: It offers everything you need to obtain optimal results. At the same time, it eliminates everything that complicates your work. German engineering ingenuity at its best.



Touchscreen display: The 7-inch TFT HiRes glass touch display delivers brilliant images even at greater distances. Its scroll function and pictograms make operation as easy and intuitive as using a smartphone.



Additional shelf: Whether 6.10 or 10.10 – the maxx offers you a greater maximum capacity due to an additional shelf. For more efficiency and speed thanks to optimal capacity utilization.

LED lighting: The powerful and long-lived LED light strip is integrated into the appliance door and lights the interior optimally.

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 glass: The robust triple glass minimizes heat loses – for lower energy consumption as well as a high level of safety and environmental friendliness.

Experience it everyday: Persuasive quality

The Convotherm maxx makes Convotherm's promise of quality visible and tangible in all the hard realities of the everyday work routine: Solid materials, careful workmanship, precision down to the last detail. It is manufactured with the same high demand for robustness and reliability as every other Convotherm combi oven over the past decades. The Convotherm maxx proves day in and day out: Your decision for Convotherm is a decision for life.

HygieniCare: The Hygienic handles made of antibacterial and antimocrobial plastics reduce the multiplication of microorganisms over the entire life of the appliance.



Flexible appliance feet: The round appliance feet made of stainless steel are both attractive and height adjustable from 120 mm to 160 mm.

The Convotherm function managements: Making more room for efficiency

The everyday routine in the kitchen is hard work. Variety is a necessity, things always need to go fast and, of course, the quality must always be just right. With its four Convotherm Function Managements, the Convotherm maxx helps you maintain continuous top performance: It takes over arduous tasks and delivers optimized processes and results.



climate management

The right climate in the cooking chamber is decisive for cooking and baking. Automatic or controlled individually - the Convotherm maxx ensures that every type of baked good or cooked food is reliably given the right amount of moisture, thanks to an exceptionally sophisticated steam saturation control system. If crispy crusts are also required, precisely metered hot air and moisture removal provide perfect results.



production management

No matter whether fully automatic or manual mode, whether single or mixed loads - many intelligent features enable the Convotherm maxx to ensure that you maintain a total overview, even with the most complex processes. That means you can work efficiently and with clear focus as well as with less stress.





Fast and healthy cooking with **steam:** Steam reduces cooking times to a minimum, while at the same time retaining the optimal product moisture level. Gentle cooking with steam retains vitamins and other valuable constituents. In addition, it ensures more freshness for longer in your foods.



Combi-steam - Tender inside, crispy outside: The combination of steam and hot air is perfect for roasting, for example: With steam, the meat remains succulent inside and afterwards, hot air makes the outside perfectly crispy.



hygiene in the kitchen.



Convection for crispy

delicacies: When grilling, baking or gratinating, pure hot air with single-digit temperature precision always ensures the best, uniform results.



The perfect climate for every food.

The Convotherm Climate Management feature in the Convotherm maxx always ensures the right cooking climate no matter whether you are stewing, gratinating, steaming, grilling, or baking. Tender and succulent foods are always given just the right amount of moisture, and those that must be served crisp and fresh get the perfect touch of extra heat.



The correct amount of moisture automatically: Self ClimateControl

The Convotherm maxx offers the Self ClimateControl feature which ensures that every type of food absorbs the ideal amount of moisture all on its own. A barrier automatically closes off the system in the steam mode and combi-steam at a defined level of steam saturation. This enables the self-regulating function to maintain the optimal level of steam saturation in the cooking chamber at all times.

Moisture on demand: HumidityPro

From 30 °C, the HumidityPro feature gives you the opportunity to set the moisture in combi-steam manually to the exact level you desire, in addition to the automatic regulation. Obtain the most succulent cooking results,



customized for perfection. Also ideal for holding food. Easily adjustable in three levels, no percent values need to be entered.

Quick moisture removal: Crisp&Tasty

When you're going for that crispy finish, Crisp&Tasty in the Convotherm maxx guickly delivers top results. 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 three moisture removal levels can be selected manually or programmed.



Ouantities in a Convotherm maxx 10.10:

Poached fillet of salmon Cooking method: Combi-steam 20 kg in 28 minutes



Optimal solutions for the best results.

The Convotherm Quality Management feature helps you get food on the table or across the counter in consistent first-class quality. This is how the Convotherm maxx ensures optimal uniformity, brownness and volume in the resulting products. For satisfied guests and customers, who will look forward to a return visit.

From sensitive to quick: Airflow Management

No matter whether the precision introduction of moist or dry air is required or rapid moisture removal from the cooking chamber climate: Thanks to the variable fan speed with three 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 using the Convotherm maxx.



Processing amounts in a Convotherm maxx 10.10:

Croissants (70g) Cooking method: BakePro 80 pieces in 19:30 minutes

BakePro: Tradition baking function

With the three-level BakePro baking feature, the maxx allows you to obtain an ideal, uniform cooking Ouantities in a chamber climate for all baked products, whether Convotherm maxx 10.10: pre-proofed fresh, pre-proofed frozen or parbaked. Frozen baked goods do not need to be warmed or French fries thawed. BakePro in the Convotherm maxx ensures Cooking method: Convection optimal rising, ideal elasticity of the crumb and an 18 kg in 18 minutes optimal sheen.



Crispiness at every level: Crisp&Tasty

The active, three-level moisture removal in the cooking chamber in hot-air mode creates an exceptionally crispy crust in no time while still maintaining a tender core. And it works completely uniformly across all shelves. For take-away and deliveries, that ensures that at home everything can be served while still tasty and fresh, and with the desired texture.





Smart technology for efficient processes.

The Convotherm Production Management feature lightens your work load with its combination of intelligent solutions, making it more reliable and efficient. The Convotherm maxx helps you and your team to accomplish peak performance time and again – even when things get a bit crazy in the kitchen.

Automatic or manual cooking and baking: It's your choice

For professional demands, the Convotherm maxx is equipped with a manual mode that allows customized setting of the time, temperature and cooking mode. Fully automatic cooking modes for time- and energy-saving cooking and baking processes provide relief for frequently changing personnel during a stressful workday.



Automatic cooking with quick access buttons: 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 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 HiRes display shows you precisely what is cooking or baking on each shelf and how much time remains for each. The appliance signals you both optically and acoustically when a product is finished. To compensate for heat losses, every time the appliance door is opened, TrayView recalculates the cooking and baking time for each shelf separately.







Quantities in a Convotherm maxx 10.10:

Chicken on the bone Cooking method: Crisp&Tasty 22 kg in 30 minutes

Manual load management: TrayTimer

With the TrayTimer load management feature in the Convotherm maxx, use your professional intuition to guide you for the perfect timing from the first to the last shelf. Even with rolling mixed loads, you have the option of individually setting the cooking and baking times for each product on each shelf according to your requirements. The TrayTimer feature in the Convotherm maxx provides you with a continuous overview of the remaining cooking times for all foods on all shelves.

Future-proof data management: Networked cooking

The future of professional cooking is networked. That's why the Convotherm maxx 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.

0	10:52	0
È	Display Settings	
\$	Operating Parameter	
Ш	Cockbook	
02	Password	
æ	Network	
	Etherneri	
	wa	
	Kitchen Cornect	*
1	Ш	



Effortless cleanliness and uncompromising hygiene.



Cleanliness and hygiene are topics of major importance in the kitchen. The Convotherm Cleaning Management feature in the Convotherm maxx assists you in a unique way to strive for total reliability in terms of cleaning: Especially effective, convenient and environmentally friendly.

ConvoClean: Maximum flexibility, minimum consumption

The fully automatic, four-level ConvoClean cleaning system in the Convotherm maxx always ensures optimal hygiene. In addition to the two regular cleaning programs, the Express mode saves time and provides for ultra-fast cleaning in between. An extra rinse function ensures additional cleanliness.

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

Hygienic Steam: Easy sterilization with steam

The Convotherm maxx is equipped with a feature for non-poisonous and cost-effective steam sterilization of 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 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.







Convotherm Service – always at hand.

It's well known that the best service is the one that is never needed in the first place. That's why we have designed the Convotherm maxx for the greatest possible reliability and manufacture it with the highest quality requirements. However, if the need arises, your Convotherm service partners are always there for you.

Competent service: Any time, any place

Even in the event of a technical fault, the Convotherm maxx still offers you a special emergency program for high functional reliability. 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.

Well thought through: Service-friendly design

The Convotherm maxx design focuses on maximized ease of servicing. Networked appliances not only send error messages, but also even enable online diagnostics. Two service ports provide easy access to the inner workings of the appliance. The number of components and the tools required have been kept as small as possible. In addition, the design of important components in line with Plug&Play and Poke Yoke philosophyhelp to avoid errors during replacements.

Cost-optimization across the board: Operation and service

The Convotherm maxx is the ideal investment for everyone who would like to combine performance and economy. Many well-thought-through details help save water and electricity in daily operation. It all adds up – and it's not just good for the budget, but for the environment as well. And all the measures employed to keep service work as easy as possible provide a noticeable reduction in costs.



Original accessories. The best for the Convotherm maxx.

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





Equipment stands A simple adapter makes the Convotherm 4 6.10 and 10.10 stands usable with the Convotherm maxx as well. With table-top models, they offer optimal stability. 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.



LUUIIII



Condensation hood The effective

ConvoVent 4/4+ condensation hood also fits on the Convotherm maxx. It provides a continuously safe and pleasant working environment with a fresh room climate.

Baking trays and shelf grills

Everything runs smoothly here: Baking trays and shelf grills made of stainless steel as well as special accessories with non-stick coatings are available in GN sizes.



Technical data

6.10 10.10 Electric Dimensions (WxDxH) 875 x 797 x 794 mm 875 x 797 x 1066 mm Loading capacity (GN) 10+1 6+1 68 mm 68 mm Shelf spacing 50 / 60 Hz 50 / 60 Hz Frequency 3N~ 380-415V 3N~ 380-415V Voltage 17.2 - 20.4 kW 9.6 - 11.3 kW Rated power consumption Weight 104 kg 125.5 kg

	6.10	10.10 💿
		Co
Cooking methods 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:		
7" capacitive full touchscreen		
Smooth-action, quick-reacting scrolling function	-	
Climate Management		
Self ClimateControl		
HumidityPro – 3 humidity settings	_	
Crisp&Tasty – 3 moisture-removal settings	•	•
Quality Management		_
Airflow management: Fan speed with 3 levels		
BakePro – 3 levels of traditional baking		
Production Management		
Automatic cooking with Press&Go with up to 399 profiles (Manager mode and Crew mode)	<u> </u>	
Integrated cookbook with 6 different categories		
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		
HACCP data storage		
kitchenconnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere – Cloud-based and in real time		•
USB port integrated in the control panel		
Cleaning Management		
Fully automatic cleaning system with 4 cleaning programs: Cleaning, rinse aid, lightly soiled, heavily soiled and express mode	•	•
HygieniCare Solutions:		
Steam Disinfect cleaning function	<u> </u>	
Antibacterial hygienic handles		
Design		
Door handle with sure-shut function		
Steam generated by injecting water into the cooking chamber		
Adjustable appliance feet, from 120 mm to 160 mm		
Right-hinged door	•	
Options		
Multi-point core temperature probe		
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 trays, grids and containers in Gastronorm	•	
Stacking kits		
Care products for the fully automatic cleaning system (multiple dosing)		
Recoil hand shower		

Equipment features: Standard
Not available



Recoil hand shower The practical hand shower for quick manual cleaning in between has an antibacterial coating











CONVOTHERM ELEKTROGERÄTE GMBH TALSTRASSE 35, 82436 EGLFING | GERMANY, T +49(0)8847 67-0, F +49(0)8847 414 WWW.CONVOTHERM.COM



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

Bringing innovation to the table .welbilt.com