CONVOTHERM®

Convotherm maxx pro

Highlights at a glance

▶ **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.

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
▶ Unrivaled service-friendly design

Advancing Your Ambitions

Unique features for optimized workflows and the best results.

With its four Convotherm Function Management features, the Convotherm maxx pro provides you with perfect support during your daily routines. It takes over many arduous tasks and delivers optimized processes and results. For instance, with the optional features, ConvoSmoke and ConvoGrill, or its intelligent production concept, ConvoServe.

climate management

quality management

production management

cleaning management

ConvoSmoke. The intelligent way to smoke foods.

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

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 outside**

ConvoGrill – Tasty, efficient and intelligent grilling.

Whether 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.

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 food in advance and then finish them with precision timing on demand: In the Convotherm maxx pro – fast, fresh and of the best quality.

ConvoServe at a glance:

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

ConvoGrill

... reduces costs:

- ▶ **Up to 50% less energy consumption than rotary grills**
- ▶ **No clogged drain pipes thanks to purified liquids**
- ▶ **Profitable utilization of the purified grease is possible**

... saves time and work:

- ▶ **Fully automatic process using the desired cooking profile**
- ▶ **Preparation of the cleaning cycles without manual operation**
- ▶ **Quick change and disposal of canisters**

... is good for the environment:

- ▶ **No wastewater contamination by grease**
- ▶ **Enables sensible grease recycling**
- ▶ **Lower energy consumption**

Grilled chicken capacity:

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

* Weight 1,2 kg

Technical Data

6.10   **10.10**

Electric ES/EB

	6.10	10.10
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

	EasyTouch®	EasyDial™
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:		
10-inch TFT HiRes 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)	▶	▷
HygieniCare 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 & BM	▷	▷
Various stacking kits on feet, wheels or optionally with cleaning agent drawer	▷	▷
Care products for the fully automatic cleaning system (multiple and single dosing)	▷	▷

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

Equipment features: Standard ▶   Additionally available ▷