

maxx pro. high definition.



The new generation of premium
Convotherm combi ovens.



The best choice you can make.

This premium combi has been especially developed for 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 easyTouch – 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. Optimised functions in both hardware and software as well as forward thinking digitalisation – with technical intelligence yet exceptionally easy to operate.

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



Convotherm maxx pro easyDial

– Simple operation for every user.

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.

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 – the 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 provide 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. It is the premium of simplicity.

An overall concept that simply works

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

- 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 get first-class cooking and baking results with the Convotherm maxx pro.
- The unparalleled ease of servicing plus efficiency in terms of time saved and consumption ensure an optimal relationship between investment and operating costs over its entire, long service life.

▶ **Many variations**

Injection & boiler, electric & gas, 6.10 and 10.10.

▶ **10-inch TFT HiRes glass touch display**

Brilliant resolution, intuitive operation.

▶ **Disappearing Door**

For more space and operating safety. (Available only for easyTouch models)

▶ **Natural Smart Climate™**

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

▶ **LED lighting**

Optimal lighting in the entire cooking chamber.

▶ **Triple glass cooking chamber door**

Energy efficient and safe.

▶ **Door slam function**

No manual latching required.

▶ **Hygienic handles**

Antibacterial coating.

▶ **4 Function Managements**

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. (Option only for easyTouch models.)

IntelligentSimplicity – at a glance:

- ▶ Well thought out simplicity as a design principle
- ▶ Maximised 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 minimises 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 maximised benefits for everyday routines and minimal effort in the event servicing is required.

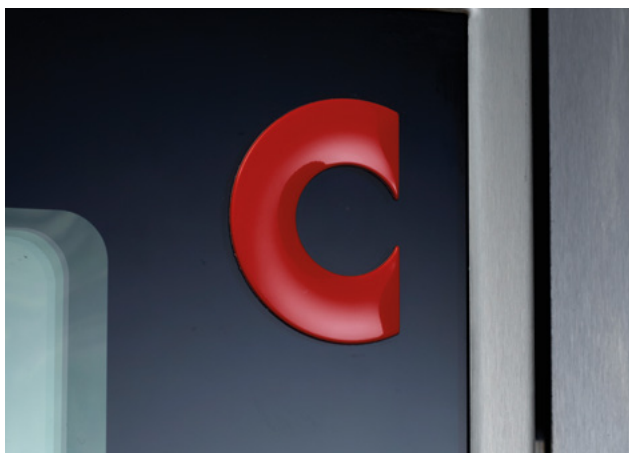


Reliability and durability “Made in Germany”

The engineers and technicians at Convotherm work in close co-operation 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%* as compared to the predecessor model, which already set new standards. What’s more, the wastewater is not harmful to the environment since the cleaning fluid is biodegradable.



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



Touchscreen display: The 10-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.



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



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 a greater maximum capacity due to an additional shelf. For more efficiency and speed thanks to optimal capacity utilisation.

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



Energy efficient triple glazing: The robust triple glazing minimises heat losses – for lower energy consumption as well as a high level of safety and environmental friendliness.



ConvoSmoke: Now new with “Hot Smoke” for fast and effective hot smoking that can be integrated into any desired cooking profile. (Option on easyTouch models)





The Convotherm Management Functions: Hand in hand for optimised 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 ideally to do so with its four Convotherm Management Functions.



climate management

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



production management

Whether fully automatic or manual, whether its 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. That 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 optimised processes and the best results.



quality management

With its great range of innovative features, the Convotherm maxx pro helps you to achieve the best results in cooking and baking every time. Smart sensor technology, an 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.



cleaning management

Perfect cleanliness at all times is essentially built into the Convotherm maxx pro. Its fully automatic and especially 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.

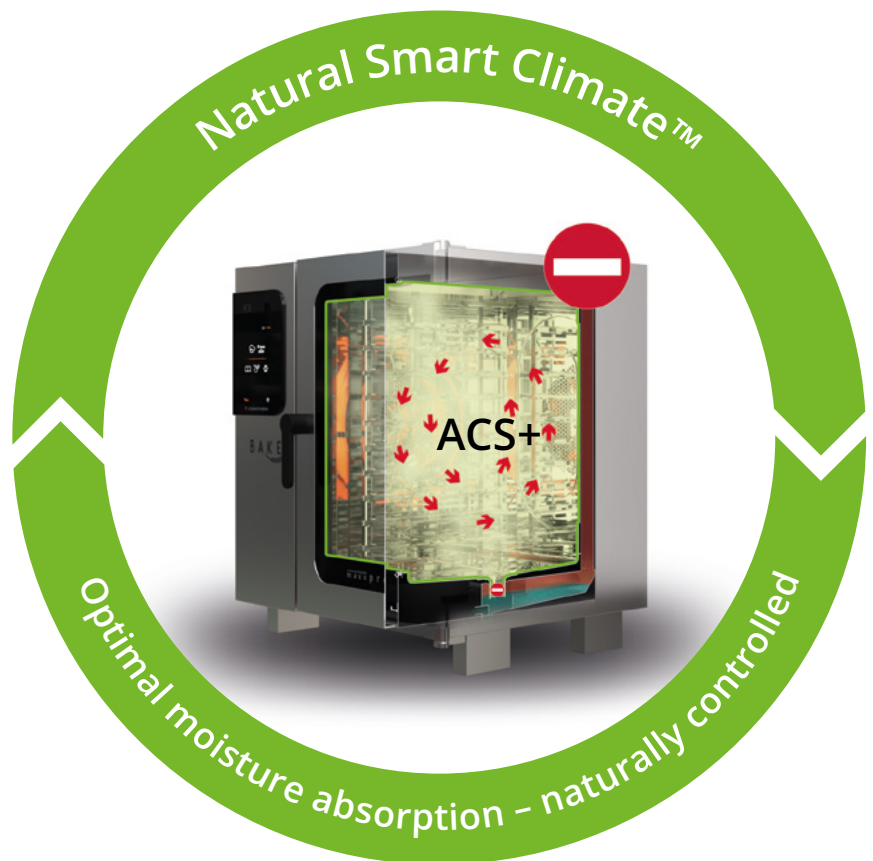


The perfect climate for every food.

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 with 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 with no 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, customised 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 appetising 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 the right climate for every type of food or baked goods
- ▶ **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 safeguards the best cooking and baking results at all times. Whether it is fine dining, function catering or a la carte: optimal consistency in your dishes and baked goods ensure 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 oven cavity climate for all baked goods, regardless of whether they're fresh, pre-proofed, frozen, or parbaked. Frozen baked goods do not need to be warmed or thawed. BakePro ensures optimal rising, ideal elasticity of the crumb and an optimal sheen. 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



Smart technology for efficient processes.

No matter whether it is 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. That reduces stress levels and safeguards 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.

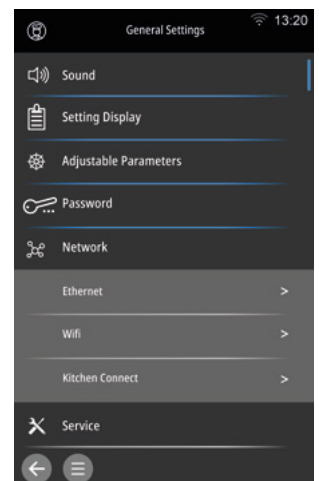
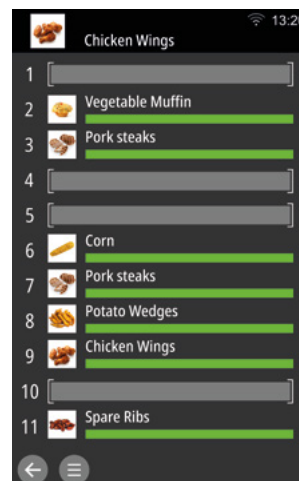
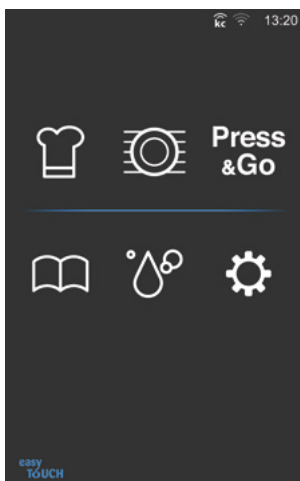


Maintain an overview during automatic cooking: TrayView

With rolling mixed loads, the Convotherm maxx pro with its 10-inch HiRes 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 analyse workflows
- ▶ **Connectivity:** Networked cooking via series WiFi or LAN interfaces
- ▶ **Cook&Hold:** Automatically lowers the temperature at the end of cooking sequence to combine cooking and holding in one

Effortless cleanliness and uncompromising hygiene.

Wherever there is baking or cooking going on, cleanliness and hygiene are a main concern. 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.

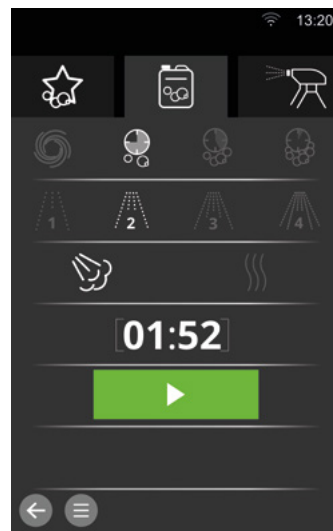
ConvoClean: Maximum flexibility, minimum consumption

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 economises on cleaning fluid, energy and water, while the Express mode saves time.



Effortless, customised scheduling

Use the Cleaning Scheduler to specify down to the minute and for every day when which cleaning program should start automatically. 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 sterilisation with steam

The Convotherm maxx pro is equipped with a feature which reliably and cost-effectively steam sterilises kitchen utensils. Thoroughly cleaned utensils and other heat-resistant kitchen tools can simply be placed in the appliance and safely sterilised 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 protected comprehensively 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. Moreover, 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:** economises on cleaning fluid, energy and water
- ▶ **Express mode:** Cleaning in only 38 minutes, thorough rinsing in only five minutes
- ▶ **Cleaning Scheduler:** Schedule your cleaning times in advance
- ▶ **Customised cleaning profiles:** Create your own and start them at the tap of a finger
- ▶ **HygienicSteam:** Easy steam sterilisation for cooking utensils
- ▶ **Hygienic handles:** Reduce the multiplication of micro organisms
- ▶ **Splash water protection:** Certified to protection class IPX5

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 the popular hot smoking.

Exclusively from Convotherm: Smoking integrated into the cooking profiles

ConvoSmoke allows the step of smoking 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 into 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 appetising 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. Moreover, 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 odour

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 that 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 odours escape thanks to the ACS+ closed system**



ConvoServe – The intelligent overall concept from preparation to serving.

Do you need to pamper 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 with the best 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 specialised 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 dinners, 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

Be able to pamper up to 200 guests à la carte, stress free, and with a small 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 is quantity, variety, quality and time, then preparation, refrigeration, regeneration and serving in gastronorm containers is unbeatable. With ConvoServe you can prepare your foods efficiently in advance, even for high demand, and can ensure perfect storage using Cook&Chill. At the required time, your foods can be finished in the Convotherm maxx pro quickly and conveniently

at the tap of a finger. Whether for service or self-service, you only regenerate the amount that is in demand. That ensures consistent quality, freshness and an appetising appearance. Any possible overproduction 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

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 minimisation 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

This is required 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.

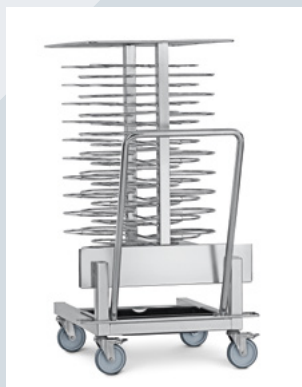


Plate banquet trolley

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 counter top model at once even without its own racks. For use in combination with the roll-in frame and the transport trolley.



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

The Convotherm maxx pro is designed for maximal 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 is 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-optimisation 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. 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 maximised 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 tipped. 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.

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
- ▶ Unrivaled service-friendly design

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.



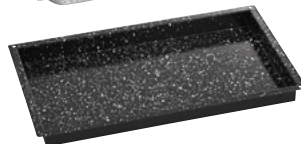
Condensation hood

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

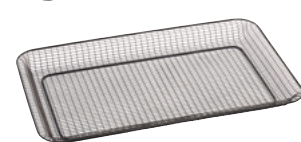


Trays and pans

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

Technical Data



6.10

6.20

10.10

10.20

Convotherm maxx pro easyTouch®

Dimensions (WxDxH) mm	966 x 792 x 786	1211 x 992 x 786	966 x 792 x 1058	1211 x 992 x 1058
Loading capacity (GN)	7 x 1/1 GN	14 x 1/1 GN 7 x 2/1 GN	11 x 1/1 GN	22 x 1/1 GN 11 x 2/1 GN
Number of plates	15 or 20 plates	27 or 33 plates	26 or 32 plates	48 or 57 plates
Rated power consumption Electric injection and boiler models (3N~ 400 V 50/60 Hz (3/N/PE))	11,0kW	19,5 kW	19,5 kW	33,7 kW
Rated power consumption Gas injection and boiler models (single-phase 230 V 50/60 Hz)	0,6 kW	0,6 kW	0,6 kW	0,6 kW
Gas consumption	42 MJ/hr	74 MJ/hr	81 MJ/hr	115 MJ/hr



6.10

6.20

10.10

10.20

Convotherm maxx pro easyDial®

Dimensions (WxDxH) mm	875 x 792 x 786	1120 x 992 x 786	875 x 792 x 1058	1120 x 992 x 1058
Loading capacity (GN)	7 x 1/1 GN	14 x 1/1 GN 7 x 2/1 GN	11 x 1/1 GN	22 x 1/1 GN 11 x 2/1 GN
Number of plates	15 or 20 plates	27 or 33 plates	26 or 32 plates	48 or 57 plates
Rated power consumption Electric injection and boiler models (3N~ 400 V 50/60 Hz (3/N/PE))	11,0kW	19,5 kW	19,5 kW	33,7 kW
Rated power consumption Gas injection and boiler models (single-phase 230 V 50/60 Hz)	0,6 kW	0,6 kW	0,6 kW	0,6 kW
Gas consumption	42 MJ/hr	74 MJ/hr	81 MJ/hr	115 MJ/hr

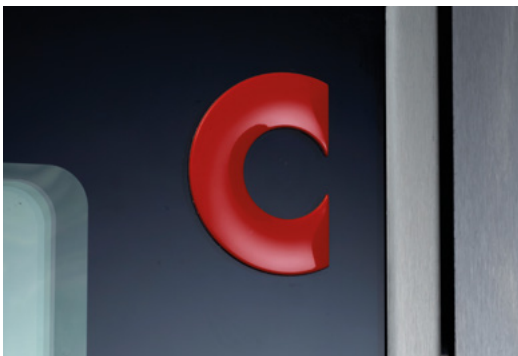
* Please consult the technical data sheet for further details.

	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 optimised 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	▶	
Favourites management	▶	▶
Data storage for HACCP and pasteurisation 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)	▷	
Steam and vapor removal – built-in condensation (electric units only)	▷	▷
Accessories		
ConvoVent 4 condensation hood with grease filter	▶	▶
ConvoVent 4+ condensation hood with grease and odour 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)

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 pro 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 pro still offers you a special emergency program for high functional reliability. The Moffat Service Department provides full service backup, 24 hours a day, 7 days a week. There is a team of trained service personnel at every Moffat branch and authorised service providers offer further support to outlying areas. Additionally, a free-phone number allows clients to have immediate access to the entire service network.

Moffat Australia 1300 264 217
Moffat New Zealand 0800 663 328

Commitment to customers: Training seminars

Our network of dealer showrooms also has a wealth of information on the Convotherm range. To see the technology in action book in for a demonstration at a Moffat test kitchen near you.

Introductory sessions can be booked online.

Moffat Australia moffat.com.au
Moffat New Zealand moffat.co.nz

Well thought-out: Service-friendly design

The Convotherm maxx design focuses on maximised 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 philosophy helps to avoid errors during replacements.

Cost-optimisation 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-out 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. All the measures employed to keep service work as easy as possible provide a noticeable reduction in costs.







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In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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The Spirit of Excellence