



maxx. just right.

The combi oven with strong performance and big value.

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| <ul style="list-style-type: none"> ▶ Electric Spritzer/Electric Boiler
The tabletop versions are spritzer only ▶ 7-inch TFT HiRes glass touch display
Brilliant resolution, intuitive operation. ▶ Additional shelf
Both the tabletop models - 6.10 and 10.10 feature one extra shelf ▶ LED lighting
Optimal lighting in the entire cooking chamber. | <ul style="list-style-type: none"> ▶ Door slam function
No manual latching required for the tabletop models ▶ Integrated cookbook
With 6 different categories and Favorites quick touch. ▶ Press&Go
Automatic cooking and baking quick access buttons. ▶ Connectivity
Network access via WiFi and LAN for versatile data management. | <ul style="list-style-type: none"> ▶ Energy efficient door glazing
Triple glass on tabletop models, double on floor-standing. ▶ Environmentally friendly cleaning
Fully automatic ConvoClean cleaning program. ▶ Hygienic handles
Antibacterial coating. ▶ Flexible appliance feet
Made of stainless steel; both attractive and height adjustable |
|--|--|---|

The Convotherm maxx. The right balance of price and performance.

- ▶ Speed and efficiency for cooking and baking
- ▶ Uniform, high-quality results
- ▶ Simple operation and cutting-edge technology
- ▶ Economical operating costs and outstanding environmental friendliness
- ▶ Robust reliability and a long service life



Advancing Your Ambitions

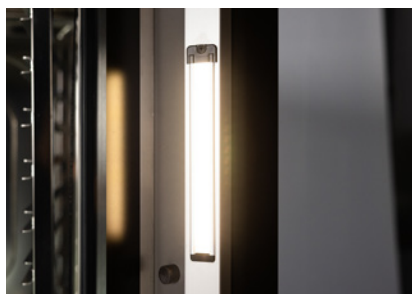
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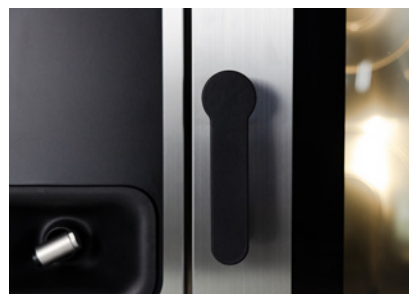
Experience the best of German Engineering with Convotherm quality. Strong on performance, the Convotherm maxx offers the right balance of price and performance.



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.



LED lighting: The powerful and long-lived 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 microorganisms over the entire life of the appliance.



Additional shelf: In the tabletop models, 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.



Energy efficient glass: Triple glass on the tabletop and double glass on the floor-standing models, for lower energy consumption as well as a high level of safety and environmental friendliness.



Flexible appliance feet: The feet made of stainless steel are both attractive and height adjustable from 120 mm to 160 mm for the tabletop units and can compensate for a 25 mm height difference in the floor-standing models.

Quantities examples



Quantities in a Convotherm maxx 10.10:
Poached fillet of salmon
Cooking method: Combi-steam
20 kg in 28 minutes

Quantities in a Convotherm maxx 6.10:
French fries
Cooking method:
Convection with Crisp&Tasty
10,5 kg in 18 min

Quantities in a Convotherm maxx 20.10:
Grilled Vegetables
Cooking method: Convection
40 kg in 12 min

Processing amounts in a Convotherm maxx 20.10:
Gigot of a lamb
Cooking method: low-temperature cooking & combi-steam
100 pieces over night

The Convotherm function managements: Making more room for efficiency

Delivering performance excellence in four areas



climate management

The maxx creates the right cooking climate to deliver the perfect results - 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.



quality management

The Convotherm maxx delivers exceptional quality thanks to refined sensor technology, exceptionally well-designed air flow and an intelligent programmable interaction of steam, hot air and precision timings.



production management

The Convotherm maxx pro keeps complex cooking under control. Intelligent production management streamlines workflows and monitors processes, helping teams work efficiently, consistently, and with confidence—even during peak service.



cleaning management

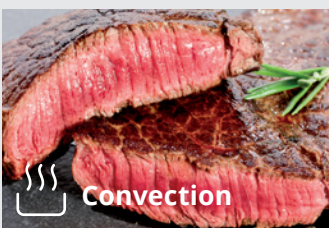
The maxx guarantees the highest hygiene standards with ConvoClean, fully automatic cleaning, certified for unattended operation. Hygienic handles further support maximum food safety.



Steam: Steam reduces cooking times while maintaining optimal moisture levels. Gentle steam cooking preserves vitamins and other nutrients and helps to keep food fresher for longer. .



Combi-steam: The combination of steam and hot air is ideal for roasting or baking products with a moist, tender interior and a crisp exterior.



Convection: Hot air convection for crispy results: When grilling, baking, or gratinating, pure hot air with precise temperature control delivers consistent even browning.



For further information,
please visit convotherm.com
also watch the product video



Technical data



6.10

Electric Spritzer

10.10

Electric Spritzer

20.10

Electric Spritzer/ Boiler

20.20

Electric Spritzer/ Boiler

	6.10	10.10	20.10	20.20
Dimensions (WxDxH)	875 x 797 x 794 mm	875 x 797 x 1066 mm	1170 x 970 x 2150 mm	1415 x 1150 x 2150 mm
Loading capacity (GN)	6+1 selves GN 1/1	10+1 shelves GN 1/1	20 shelves GN 1/1	20 Shelves GN 2/1
Shelf spacing	68 mm	68 mm	67 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60Hz	50 / 60Hz
Voltage	3N~ 380-415V	3N~ 380-415V	3N~ 400V	3N~ 400V
Rated power consumption	9.6 - 11.3 kW	17.2 - 20.4 kW	38.9 kW	67.3 kW
Weight	104 kg	125.5 kg	259 kg	340 kg

6.10 10.10 20.10 20.20

	6.10	10.10	20.10	20.20
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	▶	▶	▶	▶
Integrated cookbook with 7 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	▶	▶	▶	▶
USB port integrated in the control panel	▶	▶	▶	▶
Cleaning Management				
Fully automatic cleaning system with 5 cleaning programs: QuickRinse, CareStep, Light, Heavy and Express mode	▶	▶	▶	▶
HygieneCare Solutions:				
• Hygienic steam function	▶	▶	▶	▶
• Hygienic handles (door and hand-shower handles)	▶	▶	▶	▶
Design				
Door handle with sure-shut function	▶	▶	▷	▷
Steam generated by injecting water into the cooking chamber	▶	▶	▷	▷
Adjustable appliance feet to compensate for level difference	▶	▶	▶	▶
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 odour 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)	▶	▶	▶	▶
Retractable hand shower	▶	▶	▶	▶
Loading trolley	▷	▷	▶	▶
Thermal cover	▷	▷	▶	▶
Heat shield	▷	▷	▶	▶

Equipment features: Standard ▶ Not available ▷ Optional ▶