

Technical data

6.10



10.10



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

6.10 10.10



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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)	▶	▶
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	▶	▶
HygieneCare Solutions:		
• Steam Disinfect cleaning function	▶	▶
• 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 ▷		

maxx. just right.



Highlights at a glance

- ▶ **Press&Go**
Automatic cooking and baking quick access buttons.
- ▶ **Electric Spritzer**
Fast steam generation using direct water injection.
- ▶ **Connectivity**
Network access via WiFi and LAN for versatile data management.
- ▶ **7-inch TFT HiRes glass touch display**
Brilliant resolution, intuitive operation.
- ▶ **Triple glass cooking chamber door**
Energy efficient and safe.
- ▶ **Additional shelf**
6.10 and 10.10 – each with one extra shelf.
- ▶ **Environmentally friendly cleaning**
Fully automatic ConvoClean cleaning program.
- ▶ **LED lighting**
Optimal lighting in the entire cooking chamber.
- ▶ **Hygienic handles**
Antibacterial coating.
- ▶ **Door slam function**
No manual latching required.
- ▶ **Flexible appliance feet**
height-adjustable by up to 40 mm.
- ▶ **Integrated cookbook**
With 6 different categories and Favorites quick touch.

The Convotherm maxx. Just what you need.

- ▶ 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

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.



Original accessories. The best for the Convotherm maxx.



- ▶ A simple adapter makes the Convotherm 4 6.10 and 10.10 equipment stands usable with the Convotherm maxx as well
- ▶ Open stacking kits with front panel on the spacer unit
 - ▶ Lower appliance on standard appliance feet
 - ▶ Lower appliance on 220 mm appliance feet
 - ▶ Lower appliance on equipment stand on 200 mm standard feet
- ▶ Compatible with ConvoVent 4 / 4+ condensation hood
- ▶ Recoil hand shower
- ▶ All sheet pans, grill racks etc. compatible with 1/1 GN



Quantities in a Convotherm maxx 10.10:



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



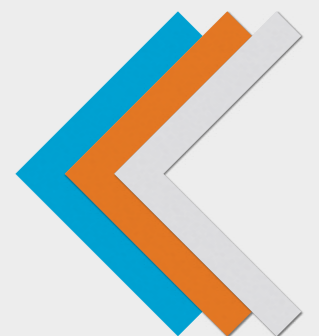
Chicken on the Bone
Cooking method: Crisp&Tasty
22 kg in 30 minutes



Croissants (70g)
Cooking method: BakePro
80 pieces in 19.5 minutes



French fries
Cooking method: Convection
18 kg in 18 minutes



The Convotherm function managements: Making more room for efficiency

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

Well thought-out functions that ensure the right climate in the cooking chamber during cooking and baking with the Convotherm maxx.

- ▶ Self ClimateControl
- ▶ HumidityPro
- ▶ Crisp&Tasty



quality management

Special functions which enable the Convotherm maxx to ensure optimal uniformity, brownness and volume in the resulting products.

- ▶ Airflow Management
- ▶ Crisp&Tasty
- ▶ BakePro



production management

With its intelligent functions, the Convotherm maxx ensures that you will always work more efficiently, with focus, and with less stress – whether manually, or in the automatic mode. For results with optimal reliability.

- ▶ Manual or automatic Press&Go
- ▶ Trayview
- ▶ TrayTimer
- ▶ Networked cooking



cleaning management

The Convotherm maxx has a fully automatic cleaning system as well as the innovative HygieniCare package for an extra plus in kitchen hygiene.

- ▶ ConvoClean
- ▶ Hygienic Steam
- ▶ Hygienic handles

