

Convotherm maxx pro **BAKE**



BAKE

Baked goods and snacks always fresh
and of professional quality.



Advancing Your Ambitions

Convotherm maxx pro BAKE

For perfect baking results.

Baking is both a craft and an art, and connoisseurs in particular have rather demanding quality standards when it comes to freshly baked products. This is where you can stand out with delicious bakery products with unbeatable quality – with the Convotherm maxx pro BAKE, which combines traditional baking know-how with state-of-the-art combi oven engineering to provide one-of-a-kind results.

The Convotherm maxx pro BAKE offers everything you expect from a premium combi oven as a pro. Uncompromising “Made in Germany” quality. Sophisticated functions and feature details. A focus on the important things in every detail and every innovation. A unique overall concept designed to ensure perfect baking results, efficiency, sustainability, and maximum reliability.

The Convotherm maxx pro BAKE brings professional quality to a whole new level.

maxx pro.
high definition.



Convotherm maxx pro BAKE – Professional quality baking.

BAKE

Official equipment supplier

Bocuse d'Or



- ▶ **Integrated baking cookbook**
Simplifies your work with pre-programmed baking and cooking recipes.
- ▶ **Connectivity**
Network access via WiFi and LAN for versatile data management.
- ▶ **Triple glazing**
Higher energy efficiency and improved safety achieved through optimal heat insulation.
- ▶ **Disappearing door**
Slides along a rail on the side when opened. This prevents contact with the hot pane and walkways remain unobstructed.
- ▶ **Injection instead of a boiler**
Steam generation like the pros: Even better baking using direct injection of water into the hot cooking chamber.
- ▶ **Convenient operation**
The icon-based easyTouch® full-touch operation can be understood by anyone.
- ▶ **Variable fan speed**
Available with 5 settings – a total pause can be programmed in with BakePro. For unbeatable results even with the most sensitive foods.
- ▶ **BakePro**
The multi-step baking function ensures ideal rising, optimal elasticity in the crumb and an ideal sheen on small baked goods.
- ▶ **Optimized suction panels**
Specially adapted openings guarantee ideal air circulation – for uniform results throughout the entire cooking chamber.
- ▶ **Baking trays and accessories, euronorm sized**
Perfectly interchangeable with bakers' racks.
- ▶ **Rise&Ready fermentation profiles**
Three fermentation levels specially for fresh yeast dough ensure optimal aroma and volume development as well as perfect crusts.



Inspired by the masters of their craft.

For over 40 years, we have meticulously analyzed the secrets to success in the art of baking – and together with bakers the world over, we have incorporated these secrets into the state-of-the-art engineering behind our combi ovens. The result engenders enthusiasm in pros and connoisseurs alike: The Convotherm maxx pro BAKE.

Enjoyment on a par with a traditional bakery

The combination of hot air and steam in the Convotherm maxx pro BAKE – individually adapted for every single product – guarantees optimal rising, uniform browning over the entire load and a loose, voluminous crumb as well as a crisp crust. And thanks to the one-of-a-kind Natural Smart Climate™ that is made possible by the Convotherm closed cooking system, you can benefit from significantly longer ready-to-sell freshness in your baked goods.

Fresh baked goods are always in demand

Whether for enjoyment on site or as take-away: Fresh baked goods are a timeless classic for breakfast, a light meal or for a small bite in between. Today, customers expect a standard equal to that of a fresh bakery even outside of traditional bakeries. You can offer just that: With the Convotherm maxx pro BAKE.

Great variety with consistent quality

Danish pastries, crisp rolls or perfect crusts on breads – with a tasty selection of baked goods, you will stand out from the competition. What matters most is that quality and freshness are guaranteed at all times. The Convotherm maxx pro BAKE ensures the best results of professional quality even with untrained personnel. Consistent products at their peak level.

A real plus: Perfect preparation of snacks and foods

Where fresh baked goods are in demand, a yen for snacks and small dishes is never far behind. While optimized for baking, the Convotherm maxx pro BAKE is also an all-rounder that delivers the full range of performance offered by the newest generation of Convotherm combi ovens. Whether grilling, stewing, roasting, steaming or more: From breakfast to evening meals, the Convotherm maxx pro BAKE also provides the maximum in terms of different preparation methods.

The Convotherm function managements: Making more room for efficiency.

With its four Convotherm Function Managements, the Convotherm maxx pro BAKE helps you maintain continuous top performance: It takes over arduous tasks and delivers optimized processes and results.



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

- Natural Smart Climate™
- HumidityPro
- Crisp&Tasty



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

- Airflow Management
- Crisp&Tasty
- BakePro



With its intelligent functions, the Convotherm maxx pro BAKE 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
- kitchenconnect



The Convotherm maxx features a fully automatic cleaning system and innovative functions designed to maximize hygiene in your kitchen.

- ConvoClean
- Hygienic Steam
- Hygienic handles

IntelligentSimplicity: Simply better.

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. Needless to say, the Convotherm maxx pro BAKE exemplifies this 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.

The perfect climate for perfect baking results.

Temperature, humidity, air movement and time are the decisive factors in baking when it comes to an optimal cooking chamber climate. This is why it is crucial to adjust these parameters as required for the specific product being baked. And with the Climate Management feature in the Convotherm maxx pro BAKE, you are guaranteed to get it right. Thanks to its superior technology – but also to the unwavering laws of nature.

Naturally superior: Natural Smart Climate™

The Natural Smart Climate™ in the Convotherm maxx pro BAKE ensures that every type of food will absorb the ideal amount of moisture all on its own. This is made possible by our unique closed system. It guarantees the right cooking chamber climate at all times for all products for which optimal moisture is of importance for lasting freshness. For example, with fish, meat or vegetables, but especially with bread and larger baked goods.

Energy saving and super fast: Our closed system

The closed ACS+ cooking system in the Convotherm maxx pro BAKE retains heat and moisture optimally. The temperature rises more rapidly and less power and water need to be added. This ensures perfect steam saturation, automatic humidity adjustments for combi-steam cooking, and fast and even heat transfer in hot air mode – for the best results even when fully loaded.

For lasting ready-to-sell freshness

The Natural Smart Climate™ ensures the respective optimal degree of moisture in the products with no complicated regulation and control – completely naturally. The finished baked goods remain fresh significantly longer through this simple and ingenious method. They will not dry out prematurely in the sales area or react with ambient humidity which would cause a soft crust.



Bread rolls, 70 g

120 pieces¹
15 minutes²
480 pieces³



Stone oven bread, 500 g

40 pieces
17 minutes
120 pieces



Raisin whirl, 140 g

96 pieces
20 minutes
288 pieces

¹ Load size per appliance

² Baking time per load

³ Example load per hour

Valid for appliance 10.10



Convotherm maxx pro BAKE – Your advantages at a glance.

- **Perfect cooking chamber conditions**
Natural Smart Climate™: Baked goods absorb moisture ideally through completely natural means – for especially long-lasting freshness.
- **High process reliability**
Automatic baking with Press&Go quick-select buttons ensures the best, consistently reproducible results.
- **Networked baking**
Connectivity via a WiFi or LAN interface – for easy data management with one or more appliances.
- **Efficient mixed loads**
Simultaneous preparation of different types of baked goods with optimal results – thanks to Natural Smart Climate™.
- **Rolling baking and cooking**
A smart overview of each individual shelf with mixed loads. You can see down to the second what will be ready when.
- **Maximum capacity utilization**
Being able to make full use of the available capacity saves time and money and ensures uninterrupted product availability – even during peak hours.
- **Additional baking function**
Just add three more minutes at the press of a button.



Wheat or wholegrain? We understand the difference.

Baked goods are not all the same. It makes a big difference whether you are baking delicate Danish pastries or hearty, crisp farmer's bread. That's why the Convotherm maxx pro BAKE handles them differently too – and ensures perfect results with product-specific baking modes.

Achieving success with small baked goods

Especially for small or wheat baked goods, the Convotherm maxx pro BAKE offers a great deal of convenience and cost savings plus maximal process reliability and consistent results. With the special BakePro baking function, you can achieve results as good as those obtained with a traditional baker's oven: The products rise uniformly and obtain an appetizing sheen. Frozen baked goods do not need to be warmed or thawed. Perfect steam saturation, automatic humidity adjustment in combi-steam baking and fast, even heat transfer with hot air significantly shorten baking times.

BakePro: Tradition baking function

- **At the beginning:** The right amount of steam for the product is introduced into the cooking chamber – with 5 levels of precision.
- **Subsequent rest period:** The products can develop ideally with the fan switched off.
- **The result:** Ideal, constant cooking chamber conditions for all baked goods, regardless of whether they're fresh, pre-proofed, frozen, or parbaked!
- **Option:** Add a further BakePro step at the end of the baking profile to achieve an optimal sheen with extra steam.



For gleaming results: Air Flow Management

The pride of every baker is a gleaming, crispy crust on wheat baked goods. The secret behind this: Moisture that is allowed to condense on the baked goods for a defined period of time. What can otherwise only be achieved with a real bakery deck oven is reproduced perfectly in the Convotherm maxx pro BAKE with BakePro: After preheating, a precisely measured amount of water is sprayed into the cooking chamber and then the fan is switched off completely. This is critical because it is only possible for the moisture to precipitate onto the baked goods perfectly if the air is completely still.

Rise&Ready: Fermentation levels for fresh dough

Specially designed for fresh yeast dough, three fermentation profiles can be activated in the baking cookbook: Precisely controlled rest periods for optimal aroma and volume development as well as an ideal crust.

Baking with combi-steam: The best thing for wholegrain and farmer's bread

A flour-dusted, appetizingly split crust – this sight transforms every dark farmer's bread into an irresistible temptation. The Convotherm maxx pro BAKE offers an ingenious solution for this: Individually programmable baking profiles that strictly use hot air at the beginning of the process. Afterwards, water is sprayed in, which immediately evaporates and does not condense on the surfaces. This keeps the crust dry and the dusting of flour remains appetizingly fresh. At the same time, the crumb retains its optimal elasticity during combi-steam baking thanks to the Natural Smart Climate™.



The clever extra: Quick snacks and fine foods.

The Convotherm maxx pro BAKE is more than a specialist for baking. As a genuine all-rounder, it offers maximum versatility in a small space – which opens up many possibilities for attractive additional business. Spoil your customers with extra snacks and foods around the clock. It's so easy!

Variety that pays off

Whether breakfast or a noon or evening meal, whether for big or small appetites: When on the go, people want all kinds of snacks and food in addition to baked goods. These, too, can be prepared easily, quickly, and flexibly with the Convotherm maxx pro BAKE. It allows you to offer your customers a wide variety of culinary delights from a single appliance.

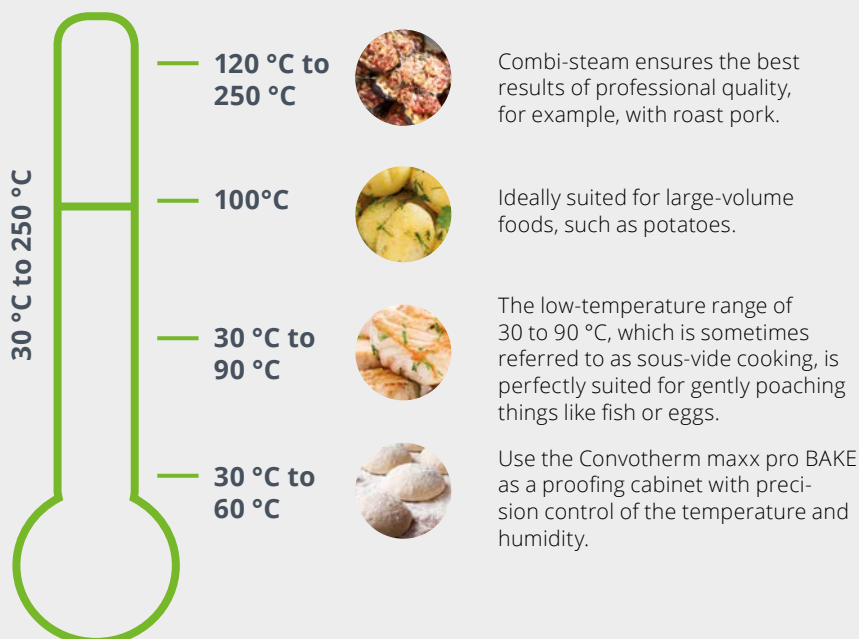
All the advantages of combi-steam

When cooking with combi-steam in the Convotherm maxx pro BAKE, the products' own moisture, flavors, and vitamins are retained thanks to the Natural Smart Climate™, all while minimizing weight losses. The combination of steam and hot air is perfect for roasting, for example: With the steam, the meat remains succulent inside and to finish off, hot air makes the outside perfectly crispy.

Using steam for getting food out fast

Steam transfers the heat to the food not only exceptionally gently, but also very quickly. This saves energy and valuable time and also protects the vitamins: The result is that, compared to conventional cooking methods, three times the quantity can be cooked in the same time. It's exactly what you need at peak times.

The persuasive versatility of steam:





Hot air for crispy foods

Whether grilling or in au gratin cooking, the Convotherm maxx pro BAKE consistently achieves the best results with pure hot air and single-digit temperature accuracy. In the closed system, a rapid and uniform heat transfer all the way to the food's center is ensured. You can adjust the crust formation and crispness in detail by simply enabling the Crisp&Tasty function.

Rapid variety thanks to mixed loads

When the pressure mounts at breakfast, noon, or evening mealtimes, a lot of different dishes will be in demand at the same time. Thanks to the ability to cook flexible mixed loads with the combi-steam mode, you can prepare things like chicken wings, quiches, frozen vegetables, and a pound cake simultaneously in the Convotherm maxx pro BAKE. Quickly, with individualized timing, and, of course, without any flavors or aromas getting mixed.

Many cooking functions for the best results

Quite apart from its versatile baking functions, the Convotherm maxx pro BAKE also facilitates your work with numerous automated cooking functions for roasting, grilling, steaming, gratin recipes, deep-frying convenience food, baking, and regeneration. Press&Go provides consistent high quality in your snacks and foods, regardless of who operates the appliance.



Extremely simple operation for anyone.

With its intuitive, exceptionally user-friendly easyTouch® full touchscreen, the Convotherm maxx pro BAKE makes your work easy whether baking or preparing snacks and other foods.

Simple and intuitive – for maximum process reliability

Manual and automatic preparation modes for baking and cooking processes save both time and energy and reduce workloads for frequently changing staff. The best thing? Thanks to the preset baking and cooking programs, results can be consistently reproduced at the tap of a finger with uniform quality.

Automatic cooking and baking with Press&Go

With Press&Go, you can get started immediately in many different product categories. Preheating compensates for any heat loss, for example when the door is opened or with differing load quantities, and baking and cooking modes are selected automatically.

Press&Go with password protection is available as an option – for creating separate Manager and Crew modes.

Playing it safe

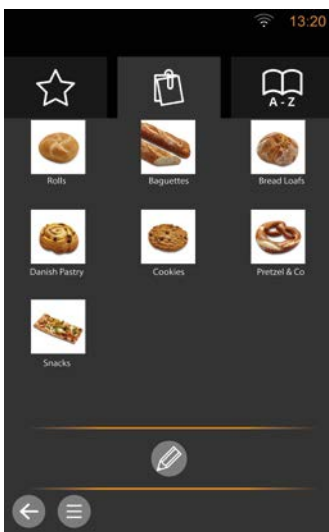
Icon-based, programable and customizable operation provides a high level of convenience and process reliability. Any member of your team – including internationals – will be able to carry out routine tasks after a quick briefing.

Additional baking function for the final touch

If baked goods need a little more time at the end of a baking profile, simply press a button on the touch panel to add 3 minutes of baking time at 200 degrees.

Keep an eye on everything with TrayView

With rolling mixed loads, the display shows you precisely what is being baked or cooked on each shelf and how much time is still remaining. The appliance signals when the product is finished. Every time the appliance door is opened, TrayView recalculates the baking time for each shelf separately.



The baking cookbook facilitates your work with preprogrammed baking and cooking recipes.



TrayView: Simplifies work steps with mixed loads

- Keep tabs on what's baking on every shelf
- Precise indication of the remaining baking time for each shelf
- Remaining baking time is automatically readjusted every time the door is opened.
- Visual and acoustic indicator as soon as products on one shelf are finished

Individualized operation for unbeatable results.

To handle professional requirements, the Convotherm maxx pro BAKE has a manual mode for custom time and temperature settings as well as baking and cooking modes. In addition, intelligent extra functions ensure consistent, perfect baking and cooking results.

For experts – just the way they like it

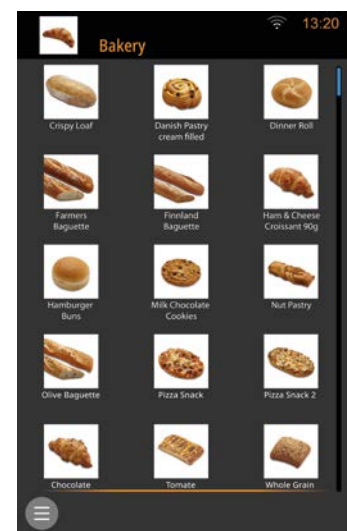
With the Convotherm maxx pro BAKE, you can maintain command of the exact situation that you want when baking and cooking. Intervene in any baking process parameters at any time even when using preset baking profiles. All baking and cooking parameters can also be specified manually in advance, regardless of whether using steam, combi-steam or hot air. With rolling mixed loads you are able to use TrayTimer to set baking and cooking times for every product on every shelf precisely and individually, to meet your exact requirements.

Press&Go+ – Your favorites, right at your fingertips

With Press&Go+, you can put your personal culinary creations into series production. Create your own cooking profiles and save them with a custom picture in the appliance. Your creations will always be available at the tap of a finger. With the practical additional baking function, you can manually add 3 minutes, if needed, at the end of a profile.

Crisp&Tasty

Thanks to active dehumidification of the hot-air cooking climate, you can achieve a crispy crust in no time – with a tender, succulent center as well.



Easy at-a-touch access to individual baking and cooking profiles as favorites.

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 BAKE provides unique assistance so that you can achieve total and uncompromising reliability when it comes to cleaning: Especially effective, convenient and environmentally friendly.

ConvoClean: Maximum flexibility, minimum consumption

The fully automatic cleaning system in the Convotherm maxx pro BAKE always ensures optimal hygiene. With four selectable cleaning levels, ConvoClean always offers the right cleaning performance. A special eco mode economizes on cleaning fluids, energy and water. Express mode saves time and allows ultra-fast cleaning in a mere seven minutes, even during business hours.



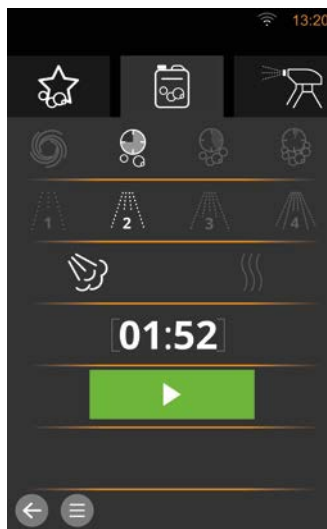
Customized and extraordinarily safe

With the Convotherm maxx pro BAKE cleaning scheduler, it is possible to define which cleaning program will run, and when, down to the specific minute of each day – in fact, an automatic program start is one of the available options as well. In addition, you can create custom cleaning profiles with a custom name and icon and start them at the touch of a button. ConvoClean also ensures maximum safety because there is no contact with chemicals when starting the cleaning process. In addition, the cleaning liquids are biodegradable and environmentally friendly. The Convotherm maxx pro BAKE is certified for unattended cleaning.



Hygienic Steam: Easy sterilization with steam

The Convotherm maxx pro BAKE 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 touch 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 BAKE consist of antibacterial and antimicrobial plastic and reduce the multiplication of micro organisms on the manually operated points of contact over the entire life of the appliance.



Even better: Cost-effective and environmentally friendly

The Convotherm maxx pro BAKE is extremely efficient when it comes to energy and water consumption – and it is a whole 10% more energy-efficient than its record-setting predecessor. What's more, the wastewater is not harmful to the environment since the cleaning fluid is biodegradable. Our manufacturing facility in Eglfing also sets new standards for eco-friendliness and sustainability: Ever since switching to green energy in 2009, we have reduced our emissions by one million kg of CO₂ a year. This commitment was recognized in 2017 with 1st place in the Lean & Green Management Awards.



KOSTEN SENKEN · UMWELT SCHONEN · MITARBEITER SENSIBILISIEREN

Lean & Green ist eine Initiative von GreenIT Consulting Europe GmbH, die Lean Management Fähigkeiten und Ressourcen für alle Prozesse eines Unternehmens lenkbar macht.

- * Energy consumption under no load in hot air mode (sensitive heat output) [kWh] in accordance with DIN 18873-1 2012-06 6.3
The following values have been verified by the independent TÜV institute.
- ** Convotherm 4 10.10 cleaning level 3, regular mode



Perfect quality day after day.

The Convotherm maxx pro BAKE embodies the highest standards of German engineering. Our pursuit of innovation and perfection goes far beyond pure technology – this is thanks to our unique design solutions. They provide advantages day after day, make servicing as straightforward as possible. An investment in premium class quality pays for itself. No matter which way you look at it.

Maximum quality from every perspective

The uncompromisingly high quality of the Convotherm maxx pro BAKE is evident at all levels: Premium materials and unparalleled workmanship make the appliance not only sturdy and durable, but an absolute joy to look at as well. 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 obtain first-class cooking and baking results with the Convotherm maxx pro BAKE. In addition, IntelligentSimplicity as a design approach ensures maximum ease of servicing and consumption efficiency, resulting in consistently low operating costs.

Reliability and durability “Made in Germany”

Since 1976, Convotherm has stood for uncompromising quality and durability. In close cooperation with industry professionals and with a traditional, high drive for perfection, we work nonstop and with unbounded passion on innovative solutions focused on our customers' core business. 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 combi oven goes through a full functional test lasting several hours before leaving the factory.



Well thought through: Service-friendly design

The Convotherm maxx pro BAKE design focuses on maximized 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. 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 our IntelligentSimplicity philosophy help to avoid errors in replacements.



Competent service: Any time, any place

In the event of a technical fault, the Convotherm maxx pro BAKE offers a special emergency program for high functional reliability. And, if necessary, our worldwide network of service partners is available, offering top qualifications obtained through our international service training concept. Our guarantee: Fast response times, on-call personnel, and available spare parts.



Always there for you: Our Service Hotline

Whether for ordering spare parts, a service appointment or telephone support: When it really matters, our Convotherm Service Hotline is there for you around the clock with advice and resources.



Cost-optimization across the board: Operation and service

When it comes to the Convotherm maxx pro BAKE, efficiency is the optimal link between performance and cost-effectiveness. 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 we've employed to make servicing as easy as possible, help to keep costs noticeably low.



A wide variety of accessories. Perfectly fine-tuned for your needs.

Whether for use in grocery stores, at service stations, convenience stores or bake shops, whether in sales rooms, behind the counter or in the kitchen: We offer the perfect accessories for every need and application for your Convotherm maxx pro BAKE.



Equipment stands

These provide stability for table-top models. 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.



Baking trays in the euronorm size

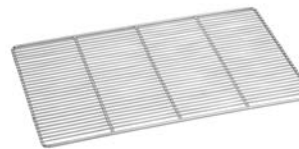
Everything runs smoothly here:



Five shelves for 6.10 or eight shelves for 10.10 that conform to the euronorm size.



Baking trays of stainless steel with a non-stick coating as well as racks are available for the Convotherm maxx pro BAKE in the euronorm size.



Stacking kit

More flexibility and twice the capacity on the same footprint: With the stacking kit, placing two Convotherm maxx pro BAKE table-top models one on top of the other is a snap.



Condensation hood

With the efficient condensation hood, ConvoVent 4, you can work safely and with a fresh room climate at all times.



Cleaning agents and care products

All Convotherm cleaning and care products are optimally balanced for use with the fully automatic ConvoClean+ cleaning system. They are also biodegradable and halal and kosher certified.



Mobile shelf rack

Fast and easy handling. Euronorm sized baking trays can be loaded and removed at the same time. No manual, individual loading necessary. A transport trolley and roll-in frame are required for this.

Equipment / Technical details



6.10



10.10

Standard features

Design		
Suction panel optimized for uniformity, for EN rack		✓
Rack set (600 x 400 mm) EN with L profile		✓
Sieve in the unit drip tray		✓
Right-hinged door		✓
Climate Management		
HumidityPro (5 humidity settings)		✓
Natural Smart Climate™ with ACS+ closed system		✓
C&T		✓
Quality Management		
BakePro (5 levels of traditional baking)		✓
Additional baking at the end of a profile (Time+)		✓
Controllable fan (5 speed settings)		✓
Production Management		
Integrated Press&Go (Manager and Crew mode)		✓
TrayView		✓
35 baking profiles and 14 profiles for Snacks&Hot Counter		✓
Data storage for HACCP and pasteurization figures		✓
USB interface, Ethernet interface (LAN), WIFI		✓
Cook&Hold (cook and hold in one process)		✓
Flexible rethermalization function with preselect		✓
kitchenconnect		✓
Cleaning Management		
ConvoClean+ fully automatic cleaning system with eco, regular and express modes (optionally with single-dosing)		✓
FilterCare interface		✓
Cleaning Scheduler		✓
Hygienic Steam function	Hygienic Steam function	✓
	Hygienic handles	✓

Options

Core temperature probe	
Disappearing door: more space and greater working safety	
Custom voltages	

Technical data

	6.10 5 x EN	10.10 8 x EN
Dimensions with right hinge* (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058
Dimensions with disappearing door* (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058
Empty weight without options**/accessories in kg	Right-hinged door	ES: 111
	Disappearing door	ES: 119
Rated power consumption in kW (electric injection) (three-phase 400 V 50/60 Hz (3/N/PE))	11.0	19.5

* Please consult the technical data sheet for further details ** weight of options, max. 15 kg

Subject to change without notice.

BAKE 

Official equipment supplier

Bocuse d'Or