

Technical Data



Convotherm maxx pro	6.10	6.20	10.10	Stacking kit 6.10	Stacking kit 6.20
Loading capacity	6+1 x 1/1 GN	12+2 x 1/1 GN 6+1 x 2/1 GN	10+1 x 1/1 GN	12+2 x 1/1 GN	24+4 x 1/1 GN 12+2 x 2/1 GN
Dimensions (WxDxH)	875 x 792 x 786 mm	1120 x 992 x 786 mm	875 x 792 x 1058 mm	875 x 792 x 1872 mm	1120 x 992 x 1872 mm
Shelf spacing	68 mm	68 mm	68 mm	68 mm	68 mm
Number of meals per day	30-100	60-160	80-150	60-200	120-320
Electric	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	3N~ 400 V	3N~ 400 V	3N~ 400 V	3N~ 400 V	3N~ 400 V
Rated power consumption	11.0 kW	19.5 kW	19.5 kW	2 x 11.0 kW	2 x 19.5 kW
Weight ES	114 kg	137 kg	119 kg	301 kg	360 kg

6.10 BAKE	10.10 BAKE	Stacking kit 6.10 BAKE
5 x EN	8 x EN	10 x EN
875 x 792 x 786 mm	875 x 792 x 1058 mm	875 x 792 x 1872 mm
94 mm	94 mm	94 mm
-	-	-
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
3N~ 400 V	3N~ 400 V	3N~ 400 V
11.0 kW	19.5 kW	2 x 11.0 kW
114 kg	119 kg	301 kg



maxx pro – For a wide variety of meals and snacks

Advanced Closed System

The fully sealed cooking chamber guarantees optimum steam saturation and saves water, energy and costs.

Natural Smart Climate™

Ideal moisture absorption of the food in a completely natural way - for particularly long-lasting freshness.

Various cooking modes

Steam, hot air and combination steam guarantee the best results for meat, fish, vegetables and carbohydrates - no matter how complex the composition of the dishes.

Press&Go

Automatic cooking and baking with quick-select buttons.

Unique disappearing door

Slides to the side of the oven when opened, for more space and work safety.

KitchenConnect®

Opencloud network solution for 1,000 and more appliances. Enables centralized data analysis, menu and software management and more.

ConvoSmoke

Option for popular hot and cold smoking, integrated into the cooking profiles.

ConvoGrill

Option for perfect grilling results even when producing high quantities, with patented fat management system.



maxx pro BAKE – Always fresh baked goods of professional quality

Spritzer instead of boiler

Steam generation like a professional baker by injecting water directly into the hot cooking chamber.

Integrated baking cookbook

Makes work easier with pre-programmed baking and cooking recipes.

BakePro

Multi-stage baking function for the best rise, optimum elasticity of the crumb and optimum shine for small baked goods.

Rise&Ready proofing profiles

Specially designed for fresh yeast dough, ensures optimum aroma and volume formation as well as an ideal crust.

Baking trays and accessories in baker's size

Perfect in combination with the baker's hanging racks.