

CONVOOTHERM®



maxx. just right.



The new family of combi ovens from Convootherm.
For everyone with great ambitions.



MOFFAT®

Advancing Your Ambitions

Do you have great plans? The Convotherm maxx is ready for everything.

Whether it's foodservice 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.

► **Electric direct steam system**

Fast steam generation using direct water injection.

► **7-inch TFT HiRes glass touch display**

Brilliant resolution, intuitive operation.

► **Additional shelf**

6.10 and 10.10 – each with one extra shelf.



► **LED lighting**

Optimal lighting in the entire cooking chamber.

► **Door slam function**

No manual latching required.

► **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.
- ▶ **Triple glass cooking chamber door**
Energy efficient and safe.



- ▶ **Environmentally friendly cleaning**
Fully automatic ConvoClean cleaning program.
- ▶ **Hygienic handles**
Antibacterial coating.
- ▶ **Flexible appliance feet**
Height-adjustable by up to 40 mm.

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

The Convotherm maxx. Everything you have a right to expect from us.

The Convotherm maxx is the right combi oven for everyone with good evaluation skills: who knows what they need – and what they don't. Who wants the best value for their investment and who knows that it pays to rely on the experience and quality of a premium brand. People who decide on the Convotherm maxx believe in their own success and make it possible.



Convotherm. A solid promise

For over 40 years, Convotherm has been building combi ovens that prove themselves in demanding everyday use: In foodservice, retail, catering and the care sector. Our uncompromising demand for quality and technical perfection has earned Convotherm combi ovens a unique reputation among professionals all over the world. The decisive factor is: not everyone needs the same solution – everyone needs the solution that is best for them. With three appliance series and an almost limitless variety of versions, Convotherm offers the right appliance for everyone.

German engineering: The fine art of technical design

Convotherm combi ovens are the result of a continuous pursuit of technical perfection. It's a process that never ends, because we know: better is always possible and there is always a more sophisticated solution. At the same time, superior technology proves itself by satisfying requirements as simply as possible. The Convotherm maxx embodies this principle: it offers everything you need to obtain optimal results. At the same time, it eliminates everything that complicates your work. German engineering ingenuity at its best.

Experience it everyday: Persuasive quality

The Convotherm maxx makes Convotherm's promise of quality visible and tangible in all the hard realities of the everyday work routine: solid materials, careful workmanship, precision down to the last detail. It is manufactured with the same high demand for robustness and reliability as every other Convotherm combi oven over past decades. The Convotherm maxx proves it day in and day out: your decision for Convotherm is a decision for life.



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-life 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 6.10 or 10.10 – the maxx offers you a greater maximum capacity due to an additional shelf. Plus more efficiency and speed thanks to optimal capacity utilisation.



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



Flexible appliance feet: The round appliance feet made of stainless steel are both attractive and height adjustable from 120 mm to 160 mm.

The Convotherm function management: Making more room for efficiency

The everyday routine in the kitchen is hard work. Variety is a necessity, things always need to go fast and, of course, the quality must always be just right. With four Convotherm function management features, the Convotherm maxx helps you maintain continuous top performance: it takes over arduous tasks and delivers optimised processes and results.



climate management

The right climate in the cooking chamber is decisive for cooking and baking. Automatic or controlled individually – the Convotherm maxx ensures that every type of baked good or cooked food is reliably given the right amount of moisture, thanks to an exceptionally sophisticated steam saturation control system. If crispy crusts are also required, precisely meter the hot air and moisture removal to provide perfect results.



production management

No matter whether fully automatic or manual mode, whether single or mixed loads – many intelligent features enable the Convotherm maxx to ensure that you maintain a total overview, even with the most complex processes. That means you can work efficiently and with clear focus as well as with less stress.



Fast and healthy cooking with steam: Steam reduces cooking times to a minimum, while at the same time retaining the optimal product moisture level. Gentle cooking with steam retains vitamins and other valuable constituents. In addition, it ensures more freshness for longer in your foods.





quality management

The best cooking and baking results are not a coincidence, but are instead obtained with the help of the special functions the Convotherm maxx features: refined sensor technology, exceptionally well-thought-out air flow as well as an intelligent, individually programmable interaction of steam, hot air and time for every food – the Convotherm maxx ensures optimal quality.



cleaning management

Perfect cleanliness is indispensable in cooking and baking. That's why the Convotherm maxx is equipped with a fully automatic and especially simple, reliable and environmentally friendly cleaning system that is even certified for unattended operation. What's more, the innovative HygieniCare package provides an extra plus for hygiene in the kitchen.

Combi-steam – Tender inside, crispy outside: The combination of steam and hot air is perfect for roasting, for example: with steam, the meat remains succulent inside and afterwards, hot air makes the outside perfectly crispy.



Convection for crispy delicacies: When grilling, baking or gratinating, pure hot air with single-digit temperature precision always ensures the best, uniform results.

The perfect climate for every food.

The Convotherm Climate Management feature in the Convotherm maxx always ensures the right cooking climate no matter whether you are stewing, gratinating, steaming, grilling, or baking. 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.



customised for perfection. It is also ideal for holding food. Easily adjustable in three levels, no percentage values need to be entered.

Quick moisture removal: Crisp&Tasty

When you're going for that crispy finish, Crisp&Tasty in the Convotherm maxx quickly delivers top results. The active removal of steam and the simultaneous introduction of fresh air dehumidifies the cooking chamber in no time. Afterwards, the food attains an appetising crispness by means of pure hot air. The three moisture removal levels can be selected manually or programmed.

The correct amount of moisture automatically: Self ClimateControl

The Convotherm maxx offers the Self ClimateControl feature which ensures that every type of food absorbs the ideal amount of moisture all on its own. A barrier automatically closes off the system in the steam mode and combi-steam at a defined level of steam saturation. This enables the self-regulating function to maintain the optimal level of steam saturation in the cooking chamber at all times.

Moisture on demand: HumidityPro

From 30°C, the HumidityPro feature gives you the opportunity to set the moisture in combi-steam manually to the exact level you desire, in addition to the automatic regulation. Obtain the most succulent cooking results,



Quantities in a
Convotherm maxx 10.10:

Poached fillet of salmon

Cooking method: Combi-steam

20 kg in 28 minutes



Optimal solutions for the best results.

The Convotherm Quality Management feature helps you get food on the table or across the counter in consistent first-class quality. This is how the Convotherm maxx ensures optimal uniformity, brownness and volume in the resulting products for satisfied guests and returning customers.

From sensitive to quick: Airflow Management

No matter whether the precision introduction of moist or dry air is required or rapid moisture removal from the cooking chamber climate: thanks to the variable fan speed with three levels and automatic reversal as well as the sophisticated air flow technology, you can always obtain perfectly uniform, top-quality results - even with the most sensitive products using the Convotherm maxx.



Quantities in a
Convotherm maxx 10.10:

Croissants (70g)
Cooking method: BakePro
80 pieces in 19:30 minutes

BakePro: Tradition baking function

With the three-level BakePro baking feature, the maxx allows you to obtain an ideal, uniform cooking chamber climate for all baked products, whether pre-proofed fresh, pre-proofed frozen or parbaked. Frozen baked goods do not need to be warmed or thawed. BakePro in the Convotherm maxx ensures optimal rising, ideal elasticity of the crumb and an optimal sheen.



Crispiness at every level: Crisp&Tasty

The active, three-level moisture removal in the cooking chamber in hot air mode creates an exceptionally crispy crust in no time while still maintaining a tender core - and it works uniformly across all shelves. For take-away and deliveries, this ensures that everything can be served at home still tasty and fresh, and with the desired texture.



Quantities in a
Convotherm maxx 10.10:

French fries
Cooking method: Convection
18 kg in 18 minutes

Smart technology for efficient processes.

The Convotherm Production Management feature lightens your work load with its combination of intelligent solutions, making it more reliable and efficient. The Convotherm maxx helps you and your team to accomplish peak performance time and again – even when things get a bit crazy in the kitchen.

Automatic or manual cooking and baking: It's your choice

For professional demands, the Convotherm maxx is equipped with a manual mode that allows customised setting of the time, temperature and cooking mode. Fully automatic cooking modes for time and energy saving cooking and baking processes provide relief for frequently changing personnel during a stressful workday.



Automatic cooking with quick access buttons: Press&Go

With Press&Go, you can get 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 will take 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.



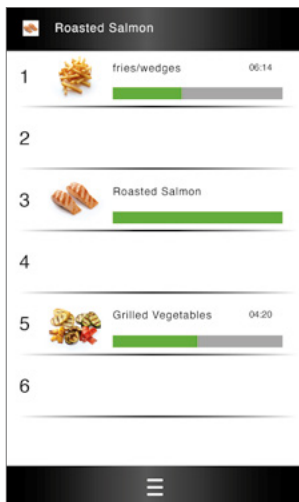
Quantities in a
Convotherm maxx 10.10:

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



Maintain an overview during automatic cooking: TrayView

With rolling mixed loads, the Convotherm maxx HiRes display shows you precisely what is cooking or baking on each shelf and how much time remains for each. The appliance signals you both optically and acoustically when a product is finished. To compensate for heat losses, every time the appliance door is opened, TrayView recalculates the cooking and baking time for each shelf separately.

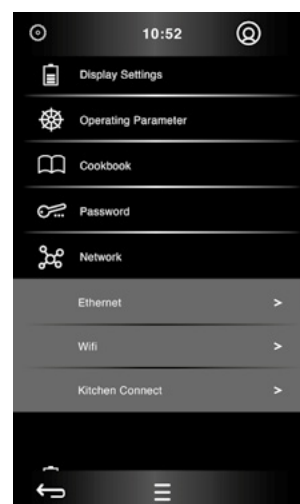


Manual load management: TrayTimer

With the TrayTimer load management feature in the Convotherm maxx, use your professional intuition to guide you for the perfect timing from the first to the last shelf. Even with rolling mixed loads, you have the option of individually setting the cooking and baking times for each product on each shelf according to your requirements. The TrayTimer feature in the Convotherm maxx provides you with a continuous overview of the remaining cooking times for all foods on all shelves.

Future-proof data management: Networked cooking

The Convotherm maxx can go online easily and anywhere via its series of WiFi or LAN interfaces. This allows access to software updates, for example, upload of new recipes centrally to multiple appliances, or access to HACCP data.



Effortless cleanliness and uncompromising hygiene.



Cleanliness and hygiene are topics of major importance in the kitchen. The Convotherm Cleaning Management feature in the Convotherm maxx assists you in a unique way to strive for total reliability in terms of cleaning: especially effective, convenient and environmentally friendly.

ConvoClean: Maximum flexibility, minimum consumption

The fully automatic, four-level ConvoClean cleaning system in the Convotherm maxx always ensures optimal hygiene. In addition to the two regular cleaning programs, the Express mode saves time and provides for ultra-fast cleaning in between. An extra rinse function ensures additional cleanliness.

ConvoClean ensures maximal safety as well because there is no contact with chemicals when starting the cleaning process. Moreover, the cleaning liquids are biodegradable and environmentally friendly. The Convotherm maxx is certified for unattended cleaning.

Hygienic Steam: Easy sterilisation with steam

The Convotherm maxx is equipped with a feature for non-poisonous and cost-effective steam sterilisation of 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 consist of antibacterial and antimicrobial plastic and reduce the multiplication of micro-organisms on the neuralgic, manually operated points of contact over the entire life of the appliance.



Original accessories. The best for the Convotherm maxx.

Original accessories from Convotherm develop the performance potential of the Convotherm maxx directly in line with your needs and requirements.



Equipment stands

A simple adapter makes the Convotherm 4 6.10 and 10.10 stands usable with the Convotherm maxx as well. With table-top models, they offer optimal stability.



Stacking kit

More flexibility and performance on the same footprint: the practical stacking kit allows two Convotherm maxx appliances to be placed one above the other both easily and safely.



Condensation hood

The effective ConvoVent 4/4+ condensation hood also fits on the Convotherm maxx. It provides a continuously safe and pleasant working environment with a fresh room climate.



Recoil hand shower

The practical hand shower for quick manual cleaning in between has an antibacterial coating for optimal hygiene.



Baking trays and shelf grills

Everything runs smoothly here: baking trays and shelf grills made of stainless steel as well as special accessories with non-stick coatings are available in GN sizes.

Technical data



6.10



10.10



Electric

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



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:

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 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	▶	▶
HygieniCare 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 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 ▷

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 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 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 through: 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 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. All the measures employed to keep service work as easy as possible provide a noticeable reduction in costs.





Australia
moffat.com.au

Moffat Pty Limited
Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +61 3-9518 3888
Facsimile +61 3-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +61 2-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +61 3-9518 3888
vsales@moffat.com.au

Queensland / Northern Territory
Telephone +61 7-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +61 8-9413 2400
wasales@moffat.com.au

New Zealand
moffat.co.nz

Moffat Limited
Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz

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

© Copyright Moffat Ltd
AN.CM.B.01.23



an Ali Group Company



The Spirit of Excellence