

CONVOTHERM®

maxx. just right.



The right balance of price and performance.
For everyone with great ambitions.

 **MOFFAT**

Advancing Your Ambitions

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

Whether it's 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 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**
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 7 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.
- ▶ **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**
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 know what they need – and what they don't. Who want the best value for their investment and who know 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 food service, retail, catering and the care sector. Our uncompromising demand for quality and technical perfection has earned Convotherm combi ovens a unique reputation among professionals the world over. 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 the 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.

Door slam function:

No need to fumble about with the handle when closing the appliance door. Simply slam the door shut - just as you would expect a professional appliance should work.



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 glass:

Robust 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 round appliance 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.

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 work-flows and monitors processes, helping teams work efficiently, consistently, and with confidence - even during peak service.



cleaning management

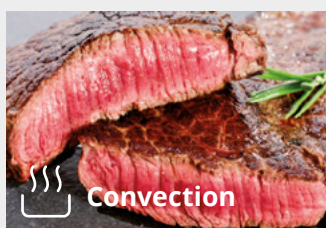
The maxx guarantees the highest hygiene standards with ConvoClean, fully automatic cleaning, certified for unattended operation. Hygienic handles further support maximum food safety.



Steam



Combi-steam



Convection

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.

A bigger maxx to meet bigger demands.

The two floor-standing models

The Convotherm maxx range has grown to meet additional market needs. The two new floor-standing maxx combi ovens bring greater capacity and performance to meet higher production demands, whether growing your menu, increasing covers, or streamlining service during peak periods.

Designed for busy professional kitchens, the floor-standing models deliver the same precision cooking, consistency and ease of use that define the range - now scaled up for larger volumes. With increased loading capacity and an efficient footprint, they are ideal for operations that need to produce more without compromising quality or work-flow.



20.10

20.20

Product highlights

- ▶ **Integrated retractable hand shower**
Convenient and easy to store and use for both cooking and cleaning operations
- ▶ **Consistent results**
The tried and trusted Convotherm Airflow Management system ensures even cooking and consistent results every time, even over larger capacity loads
- ▶ **Double glass door**
For energy efficient operation
- ▶ **Compatible with existing accessories**
Floor-standing accessories offer everything you need to cater for larger numbers. Other original Convotherm accessories are compatible. There's no need to buy new ones.

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.



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.

Optimal moisture: Self ClimateControl

The Convotherm maxx offer 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 automatic regulation. Obtain the most succulent cooking results, customised for perfection. Also ideal for holding food. Easily adjustable in three levels, no percentage values need to be entered.



Quantities in a Convotherm maxx 10.10:

Poached fillet of salmon

Cooking method: Combi-steam

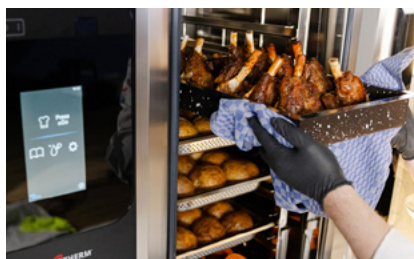
20kg in 28 minutes

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 20.10:

Gigot of lamb

Cooking method: Low-temperature cooking & combi-steam

100 pieces overnight

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 par baked. 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 convection 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 while still tasty and fresh, and with the desired texture.



Quantities in a Convotherm maxx 6.10:

French fries

Cooking method:
Convection with Crisp&Tasty

10.5kg in 18minutes

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.

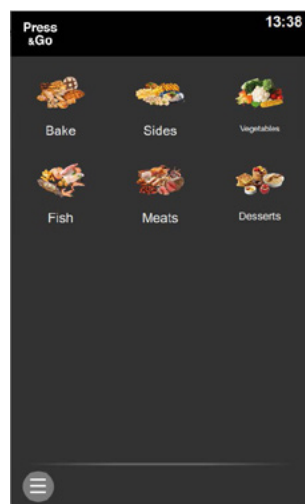
Automatic or manual cooking and baking: It's your choice

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

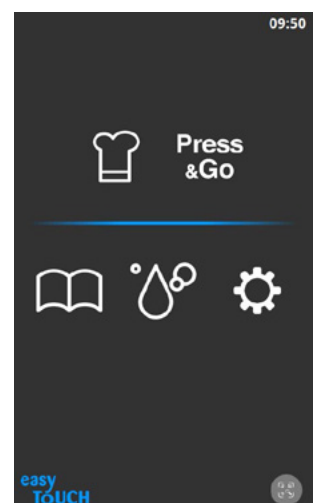
With Press&Go, you can get started immediately in many different product categories. The preheating, compensation for heat losses, for example when the door is opened or with different load sizes, as well as the selection of the cooking and baking modes takes place automatically.

The integrated cookbook with seven pre-set 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 favourites in focus. Press&Go is available optionally with password protection – for creating separate Manager and Crew modes.



Quantities in a Convotherm maxx 20.10:

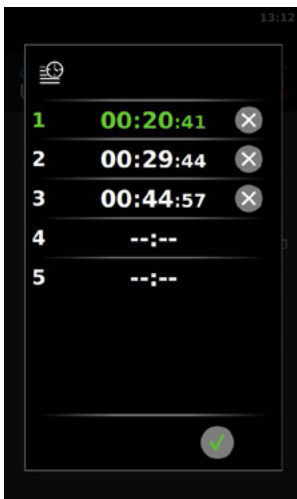
Grilled Vegetables
Cooking method: Convection
40kg in 12 minutes





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.

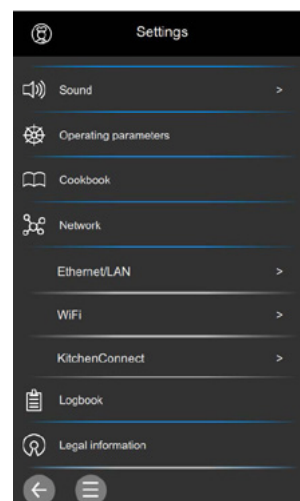


Maintain an overview during automatic cooking: TrayView

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.

Future-proof data management: Networked cooking

The Convotherm maxx can go online easily and anywhere via its series WiFi or LAN interface. This allows access to software updates, for example, uploading 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, five-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.

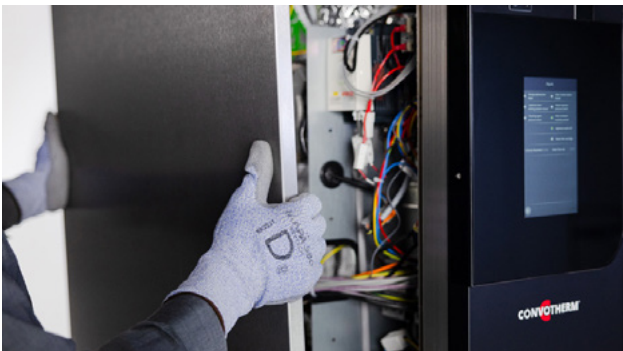
Playing it safe: Hygienic handles

The hygienic handles of the Convotherm maxx consist of antibacterial and antimicrobial material and reduce the multiplication of micro-organisms on the neuralgic, manually operated points of contact over the entire life of the appliance.



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

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 help 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. And all the measures employed to keep service work as easy as possible provide a noticeable reduction in costs.

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 maxx pro 6.10 and 10.10 stands usable with the Convotherm maxx as well. With tabletop models, they offer optimal stability.



Retractable hand shower

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



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.

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



Electric Direct Steam	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	126 kg	259 kg	340 kg
Cooking methods				
	6.10	10.10	20.10	20.20
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	▶	▶	▶	▶
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	▶	▶	▶	▶
Favourites 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	▶	▶	▶	▶
HygieniCare 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 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 ▶



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The Spirit of Excellence