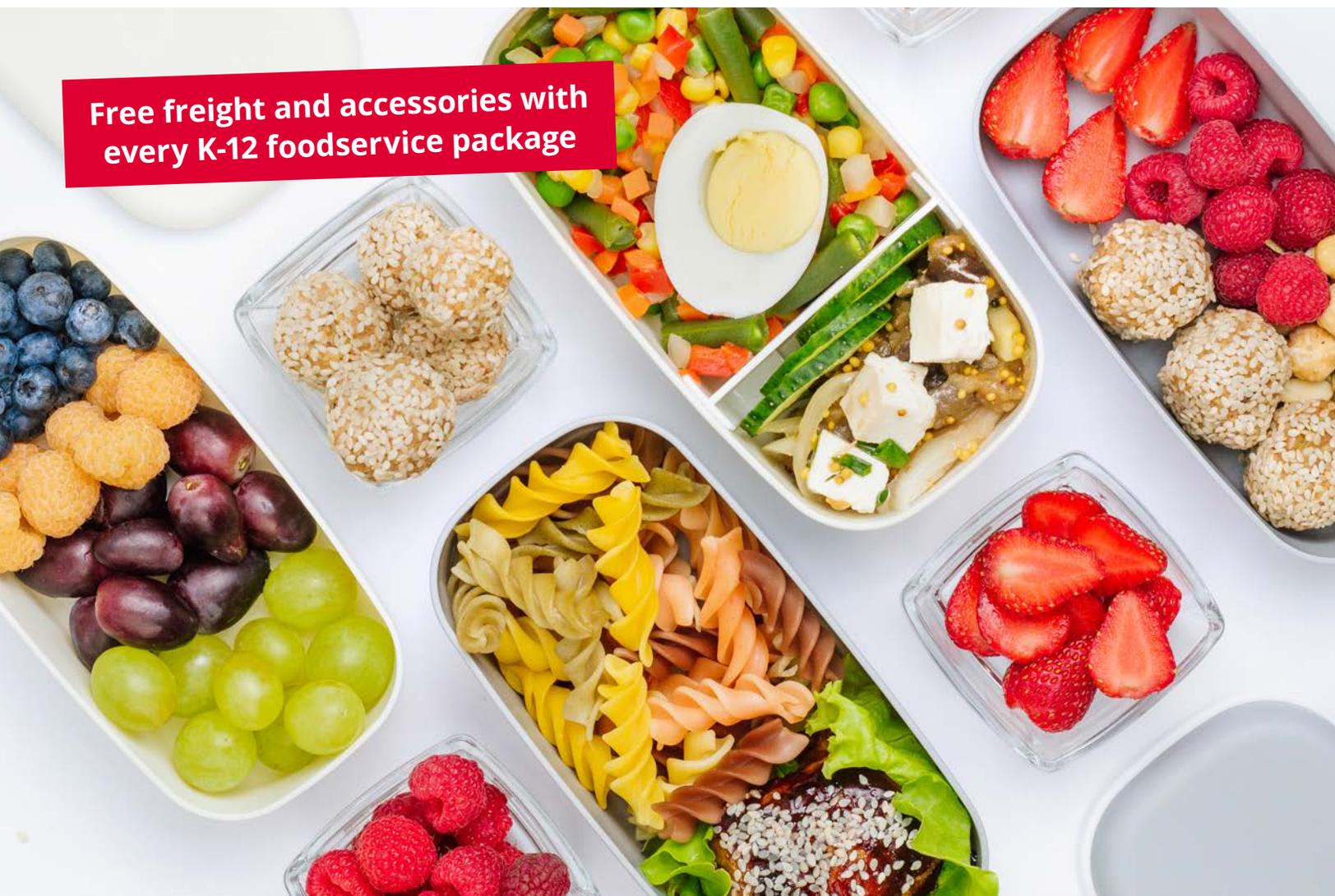




Top of the class in K-12 foodservice

Free freight and accessories with every K-12 foodservice package



Convotherm maxx pro combi ovens

for nutritious and delicious food that kids will love

Advancing Your Ambitions

Elevating **School** Foodservice Programs

Core of the K-12 Kitchen

K-12 foodservice equipment are under pressure to meet high demands of many stakeholders: from the administration, faculty, parents, and – most importantly – the students. Convotherm combi ovens help K-12 foodservice directors and kitchen staff serve varied, healthy and tasty meals every day – in large quantities and on tight budgets.



Trusted partner all over the world

With more than 45 years of experience, Convotherm is a trusted partner in school foodservice all over the world. As part of the Welbilt family of brands, Convotherm benefits from a comprehensive ecosystem of kitchen solutions, ensuring seamless integration of all aspects of school foodservice, from storage and preparation to cooking and serving.

Healthy and delicious food – every day

Convotherm ovens combine steam, convection, and combination cooking modes, allowing kitchens to prepare a wide range of dishes – from baking to steaming – using a single appliance. This versatility simplifies kitchen operations, saves time and expands menu options. Food cooked in the Convotherm combi ovens is healthier, more digestible, and stays fresh longer than with convection alone.

Cooking with combi steam



Preserves vitamins and other valuable nutrients



Significantly reduces the use of fat



Steam transfers heat quickly for faster cooking of large food quantities



The combination of steam and hot air ensures an exceptionally crispy crust while maintaining a tender core



Food remains fresh and tasty even for extended holding periods

Designed to support your school kitchen

Convotherm combi ovens are designed to support K-12 kitchens, especially where culinary skill levels may vary, by offering features that simplify cooking processes and enhance meal quality:

✓ User-Friendly Controls

The easyTouch control panel provides an intuitive interface, allowing staff to operate the oven with minimal training.

✓ The Quality Management System

monitors and adjusts cooking parameters in real-time, ensuring consistent quality and nutritional standards across every meal.

✓ Automated Cooking Programs

Pre-programmed settings, such as the Press&Go function, enable staff to select specific recipes or cooking methods at the touch of a button, reducing the need for manual adjustments and ensuring uniformity in meal preparation.

✓ Production Management

This combination of functions during automatic cooking with Press&Go allows for precise control over cooking schedules and portions, ensuring food availability aligns with peak serving times.

✓ Consistent Quality Management

Advanced technology, intelligent sensors and highly precise fan speeds in Convotherm combi ovens ensure even heat distribution and precise temperature control, leading to consistently high-quality meals that meet nutritional standards for students.

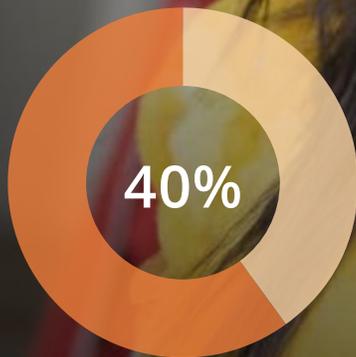
✓ Climate Management System

Humidity level and air flow is regulated within the oven by intelligent sensors. This preserves the texture and taste of each dish while optimizing power and water consumption to keep operations cost-effective and efficient.

✓ Efficient Cleaning Management

The fully-automatic cleaning system with ConvoClean+ is enabled with streamline maintenance and autodosage, allowing staff to focus more on meal preparation and less on equipment upkeep.

By integrating these features and management systems, Convotherm combi ovens empower K-12 kitchen staff to efficiently produce nutritious and appealing meals, regardless of their culinary experience.



Up to 40% faster
than convection ovens



Saves energy – 50% less energy than steamers and 40% less energy than convection ovens¹



Save up to 2-3 labor hours per day²

- **No need to slack out food** or manually clean the combi oven
- **Baked goods are more consistently browned**, more volume, and longer shelf life than convection ovens³
- **Crispy oven-ready fried products** drive student participation while reducing food costs due to longer hold times vs deep fried products
- Virtually **eliminates the need for added fat** without sacrificing taste
- **Reduces hood space up to 30%** by replacing multiple pieces of equipment with Convotherm

¹ HKI ² Compared to conventional cooking methods ³ siehe alte Welbilt promotion blatt???

The maxx pro – a combi oven family that is **Best in Class**

Production kitchens for K-12 foodservice demand heavy-duty robustness, high productivity and sophisticated performance. Designed with USDA guidelines in mind, Convotherm combi ovens enhance food quality and nutrient retention, making it ideal for health-focused programs like NSLP.

Designed for ease of use

Convotherm combi ovens are specially designed to be easy to operate, even for frequently changing team members. This ensures safe and standardized workflows in the kitchen – and consistently delivers the best results.

- Available in sizes **6.10, 6.20, 10.10, 10.20, 20.10 and 20.20** as Electric 6 and 10 shelf units are UL® Listed
- **Disappearing Door**– minimizes injuries and saves space
- The **icon-driven Press&Go** automatic cooking function is easy to use – even with frequent staff changes – and ensures consistent quality results
- **Integrated K-12 cookbook** for 399 cooking and baking profiles
- **10" TFT Hi-Res glass touch display** with scroll function
- **5 level specialist baking function** for perfect rise and sheen with no need to thaw (BakePro)
- **5 level Rapid dehumidication** for outstanding crispiness (Crisp&Tasty)
- A sealed cooking cavity “**Advanced closed system**” ensures lower electricity and water consumption
- **Energy Star certified** for their energy efficiency and environmentally friendly design.
- **28% more Energy efficiency** with triple glass cooking chamber door (compared to double glass)
- **Ventless** – no hood required
- **WLAN and kitchenConnect** for real time HACCP data management
- **Fully automatic cleaning**, autod dosage with cleaning scheduler for automatic start
- **3 year warranty** – on Parts and Labor

1 Welbilt testing 2 Customer studies 3 Fishnick.com 4 HKI



maxx pro 6.10



maxx pro 6.20



maxx pro 10.10



maxx pro 10.20



maxx pro 20.10



maxx pro 20.20



Fully automated cooking with AI-based optical cooking: **ConvoSense**

The Convotherm maxx pro ConvoSense is the world's first AI-based combi oven for optical cooking. ConvoSense uses advanced sensors to recognize and cook automatically – no manual input needed.



- Ensures consistent perfect quality as optimal cooking profile is automatically selected
- 15% Less food waste
- 18% Faster baking times
- Reduction of incorrect cooking from x to x %
- More flexibility in teams as no expertise is required
- Lower energy and consumption

From croissant to schnitzel, ConvoSense technology will automatically recognize the products and automatically select the right cooking or baking profile.



Support you can rely on

- Culinary Support is provided by experienced Welbilt Chefs to assist with finetuning your specific menu items
- Free equipment start up by an authorized servicer when Convotherm certified installation has been purchased

Convotherm K-12 Bundles

Free freight and accessories included with every package.
3-year parts and labor warranty.

| Model | Wire Shelves | Fry Baskets | Stands Trolley | Stacking Kit | Disappearing Door | Free Freight |
|--------------------|--------------|--------------|--------------------|--------------|-------------------|--------------|
| Tabletop 6.10 | 6 | 6 half size | Stand w 12" feet | NA | Yes | Yes |
| Tabletop 6.20 | 6 | 6 half size | Stand w 12" feet | NA | Yes | Yes |
| Tabletop 10.10 | 10 | 10 half size | Stand w 12" feet | NA | Yes | Yes |
| Tabletop 10.20 | 10 | 10 half size | Stand w 12" feet | NA | Yes | Yes |
| Floor Model 20.20 | 20 | 20 half size | Additional Trolley | NA | Yes | Yes |
| Stacked 6.10/6.10 | 12 | 12 half size | Stand w 12" feet | Included | Yes | Yes |
| Stacked 6.10/10.10 | 16 | 16 half size | Stand w 12" feet | Included | Yes | Yes |
| Stacked 6.20/6.20 | 12 | 12 half size | Stand w 12" feet | Included | Yes | Yes |
| Stacked 6.20/10.20 | 16 | 16 half size | Stand w 12" feet | Included | Yes | Yes |

Also included:

Cleaning system along with cleaning chemicals and hoses (CSTART: 2.5 gal ea. detergent and conditioner), Software package for HACCP and cooking profile management (CONVOLINK), Culinary Support by an experienced Chef to assist with fine tuning your specific menu items, Free equipment Start Up by an Authorized Servicer when Convotherm Certified Installation has been purchased

Convotherm offers filtration products, and installation packages, which can be selected in AutoQuotes.

Note: Installation Programs and Kits are non-discountable, non-commissionable, and are priced net.

