



Advancing Your Ambitions

Premium combi ovens that take you to the top.

Successful businesses in the food service industry worldwide rely on Convotherm combi ovens. They trust in the highest standards of design, manufacturing, operation, reliability, and service. In innovative and durable technology, engineered in Germany. In short: everything Convotherm stands for.



Convotherm has been an international main partner of the Bocuse d'Or for over 25 years.

Intelligent Simplicity

Aligned with our philosophy, our combi ovens are designed to deliver their benefits in the simplest, most efficient, and intelligent way possible.



INTELLIGENCE
EFFICIENCY
QUALITY



maxx pro.
high definition.

Our high-class family for those who don't compromise on design, technology or versatility.



Always the perfect Convotherm for your needs:



maxx.
just right.

Our mid-range combi ovens for those who want the best value for their investment.

FLEXIBILITY
PRODUCTIVITY
SUSTAINABILITY
CONNECTIVITY



mini pro.
king of compact.

Our new premium class for compact units. The smallest and smartest combi oven in the world.



mini.
compact creativity.

Our fully-fledged combi ovens for those who are limited on space.

A unique combination of features defines the Convotherm brand – proven in every single one of our combi ovens.

INTELLIGENCE
Smart design, smart technology, and smart solutions set today's standard in the food industry.

EFFICIENCY
Work faster and easier, achieve more in less time – while consuming less energy and saving money.

QUALITY
High-quality materials, service-friendly design, excellent finishing, durability, and attention to detail.

FLEXIBILITY
Baking, roasting, grilling, steaming, braising, blanching, poaching, frying, and regenerating – all with just one unit.

PRODUCTIVITY
Whether single or mixed loads, batch cooking, or banqueting – large quantities are prepared in no time with consistently perfect quality.

SUSTAINABILITY
A CO₂-neutral company headquarters and production, ISO-certified. Units with remarkable low energy and water consumption.

CONNECTIVITY
Our innovative networking solution, Kitchen-Connect®, enables real-time data management and remote monitoring for 1 to 1,000 combi ovens.

Unique innovations that keep customers coming back to Convotherm



Disappearing door

Slides neatly away along the side of the maxx pro.

Benefit: Saves space, improves work safety.



Unique Closed System (ACS+)

Heat and moisture remain inside the unit.

Benefit: Optimal energy efficiency and low water consumption.

Natural Smart Climate™

No complicated regulation or control – completely naturally.

Benefit: Optimal cooking chamber climate for every product.



ConvoSense

The world's first AI-powered assistance system for fully automatic cooking.

Benefit: Fast and reliable results with no manual input.



HygieniCare

Hygienic handles and displays, HygienicSteam sterilization.

Benefit: Maximum food safety for employees and customers.



KitchenConnect®

Welbilt's open-cloud network solution for versatile data management.

Benefit: Control, monitor and update your devices from anywhere and in real time.



Additional shelf

With Convotherm your capacity is always greater. Convotherm combi ovens have an extra shelf e.g. 6.10 model has 6 + 1 shelves.

Benefit: Higher maximum capacity for greater efficiency and more speed.



ConvoClean S2L

A premiere in the compact class: Integrated solid-to-liquid cleaning cartridges for automatic dosing.

Benefit: Space-saving, simple, and safe, with optimized consumption and environmentally friendly design.



EasyRack

The innovative rack system in the new mini pro, compatible with both GN trays and US sheet pans. Provides an extra rack slot.

Benefit: Maximum flexibility, faster loading, and up to 25% higher throughput.



Service-friendly design

Multiple service ports, easy to access components, online troubleshooting, emergency program.

Benefit: Easy and fast service and repair, minimum downtime.



Common Controller

Consistent operating concept across the Welbilt brand family.

Benefit: Simple and intuitive. Learn once, use across many devices.

Performance Management: Excellence in four areas

Each Convotherm product family offers an optimal combination of unique performance features in the areas of cooking climate, product quality, productivity, and cleaning – each tailored to the unit class and individual customer needs.

✓ Climate Management

Intelligent sensors regulate humidity and airflow inside the cooking chamber, ensuring the perfect cooking climate for every product. At the same time, energy and water consumption are optimized for efficient and cost-effective operation.

✓ Production Management

Thanks to perfectly synchronized intelligent functions, Convotherm combi ovens control and transparently manage many processes during production. This ensures an efficient results and stress-free workflow – even during peak times.

✓ Quality Management

Innovative features, intelligent sensors, and precise fan speeds ensure even heat distribution and accurate temperature control. This guarantees perfect results every time – regardless of the product, cooking method, cooking mode, or temperature range.

✓ Clean Management

The fully automatic cleaning functions of Convotherm combi ovens ensure effortless cleanliness and hygiene. The touch-free dosing of environmentally friendly cleaning agents provides maximum safety. All models are certified for unattended operation.

Compact

In the compact class, the two versatile product families, mini pro and mini, offer maximum flexibility in the smallest space, replacing numerous conventional cooking units. Additionally, steam cooking ensures healthier dishes compared to other preparation methods, keeping food fresh and appetizing for longer.



FLEXIBILITY

Only 49.8 cm or 19.6" wide

The mini pro offers the best foot-print-to-capacity ratio in its class. It fits into even the smallest kitchens – stacked or mounted against the wall.

A fully-fledged combi oven

Equipped with high-end functions such as regeneration, Delta-T cooking, and overnight cooking, plus a 7" TFT HiRes glass touch display.

Various sizes and combinations

3 different sizes, 6.06, 6.10 and 10.10, black and mobile, easyTouch® and Standard.

First choice for many businesses

The mini pro and mini are available in 6.06, 6.10, and 10.10 models. All units are easy to stack, with the mini pro allowing seamless stacking.

Elegant design for front cooking

With its award-winning design, even the preparation process becomes a culinary experience for customers.

Up to 25 % higher throughput

Thanks to MaxiCavity, the mini pro features an optimized cooking chamber-to-exterior ratio with an extra rack slot – allowing significantly higher throughput.

Connectivity

Equipped with WiFi and the KitchenConnect® networking and data management solution.

Groundbreaking innovation in the compact class.

The new mini pro product family is the answer to today's biggest challenges: increasingly limited space, ongoing labor shortages, and rising energy and water costs.

As the first compact unit with integrated AI-powered Optical Cooking, the mini pro sets new standards for intelligence, versatility, and efficiency in the smallest footprint.

The proven mini product family perfectly complements our compact-class offering.

QUALITY

More Power with the same Energy

AirFlowPro: 200 % faster airflow and 80 % more air circulation for consistently outstanding results in even less time. Extra-fast dehumidification in AirFry mode ensures instant, crispy results.

Fully automatic or manual

AI-powered Optical Cooking with ConvoSense operates fully automatic without manual input. Press&Go automatic cooking guarantees top results – even with frequently changing team members.

More space with seamless stacking

The EasyStack stacking system allows two mini pro units to be stacked easily and space-efficiently. As a 2-in-1 solution, both units can be controlled via a single interface.

Perfect baking results

The 3-level baking function BakePro ensures an ideal, consistent cooking chamber climate for all baked goods.

Less maintenance, reduced downtime

Service-friendly design: Removable panels provide easy access to all components. Fewer parts minimize service costs.

Exceptionally durable and reliable

Made in Germany: Thoughtful engineering, precise manufacturing, and high-quality materials guarantee the highest quality.



mini pro winner
Good Design Award 2025



mini 6.06, 6.10



mini 10.10



mini pro 6.06



mini pro 6.10



mini pro 10.10



mini pro 6.10 + 6.10



mini pro 6.10 + 10.10

Counter-top

Whether maxx pro or maxx: With two great product families in a wide range of sizes and variants, Convotherm offers counter-top combi ovens for a variety of applications.

All models are optimized for minimal energy and water consumption during operation and cleaning.

INTELLIGENCE

Optimized energy and water consumption

The closed system (ACS+) with Natural Smart Climate™ minimizes heat loss and ensures the perfect moisture level for every product.

Integrated cooking & baking book

Store up to 399 cooking profiles and recall them at the touch of a button.

Automatic cooking with Press&Go

Press&Go with TrayView provides full control for continuous mixed loading: real-time status updates and automatic recalculation of cooking times for each individual rack.

Up to 85% less water consumption

Intelligent Steam Management continuously and precisely measures steam saturation in the cooking chamber, ensuring optimal water efficiency.

Variable fan speed

Adjustable in five levels, with automatic reverse rotation and a full stop function for consistently outstanding results.

ConvoServe

The intelligent production concept for catering and banquets, including dedicated accessories.

Options for special requirements

ConvoServe

The world's first AI-powered assistance system for fully automatic cooking. Ensures maximum efficiency, consistent results, and minimal waste.

ConvoSmoke

An intelligent function for hot and cold smoking, seamlessly integrated into the cooking profiles.

ConvoGrill

Delivers perfect grilling results, even with high throughput. Thanks to intelligent fat management, it is particularly eco-friendly and cost-saving.

CONNECTIVITY

KitchenConnect®

Welbilt's innovative networking solution for controlling, monitoring and updating your appliances from anywhere.

• Asset and service management

Perfect overview of all the information relating to your appliances for planning, control and service diagnostics. Sustainable and money saving.

• Efficiency and quality management

Use the data from your appliances to continuously improve all cooking and baking processes.

• HACCP management

Automatic detection, documentation and storage of all HACCP data with KitchenConnect®.

• Menu and software management

New ways to combine creativity and efficiency in cooking and baking with connected appliances.

Recipes Around the World

Access to Ready Recipes: downloadable recipes which can be pushed directly to Convotherm combi ovens.

Common controller

Consistent operating concept across Convotherm devices as well as across other Welbilt brands. This makes it much more user-friendly.

Future-proof investment

The future of professional cooking and baking is smart and connected – with KitchenConnect® you are part of it.

Official equipment supplier

**SIRH+
BOCUSE D'OR**

Used by Bocuse d'Or champions for over 25 years



maxx 6.10



maxx 10.10



maxx pro 6.10



maxx pro 6.20



maxx pro BAKE 6.10, 10.10



maxx pro 10.20

The best choice for countertop units.

The maxx pro countertop units offer state-of-the-art cooking functions and are available as boiler or spritzer models, in gas or electric versions. Options include ConvoGrill for high-performance grilling, the ConvoSmoke smoking function, and ConvoSense with integrated Optical Cooking. The maxx product family stands out with an unbeatable price-performance ratio.

Floor-standing

Production kitchens demand heavy-duty robustness, high productivity and sophisticated performance. Our maxx pro floor-standing combi ovens combine to give you the best of all.



maxx pro 20.10



maxx pro 20.20

EFFICIENCY

Reduced water and energy consumption

The intelligent measurement of steam saturation in the cooking chamber ensures optimal resource efficiency and saves up to 85 % water.*

Device status floor lighting

Visible from a distance, the different colors indicate the operating status.

Flexible operation

Automatic cooking with quick access buttons (Press&Go). Manual mode lets experts take full control.

Optimized wheel-in rails

Color-coded for easy trolley insertion.

LED lighting

Three powerful and long-lasting LED light strips are integrated into the combi oven door and light up the interior.

Improved condensation collecting tray

Optimized design for better operating safety.

* Compared to the previous model (electric).



PRODUCTIVITY

Multiple variations

Injection & boiler, electric & gas, 20.10 and 20.20, marine & penitentiary.

High throughput on a compact footprint

The perfect workhorses in a production kitchen with an ideal ratio of capacity to footprint.

Best results on all shelves

Natural Smart Climate™ ensures an ideal cooking chamber climate at all times for optimal and consistent cooking results.

Extra front foot

Compensates for height differences in the flooring of professional production kitchens and provide additional stability.

Entry ramp

Helps to smooth over floor irregularities, such as water channels, while rolling in loading trolleys.

maxx pro floor-standing models. When bigger is better.

Whenever peak performance and large quantities are required, the Convotherm maxx pro floor-standing models are ideal. With the entire selection of features the maxx pro provides, these extra large and extra powerful combi ovens are reliable helpers always at the ready, for the everyday demands of production kitchens.



WELBILT DEUTSCHLAND GMBH
TALSTRASSE 35, 82436 EGLFING | GERMANY, T +49(0)8847 67-0, F +49(0)8847 414
WWW.CONVOTHERM.COM

convotherm.com Accessories brochure

