CONVOTHERM®

Marine combi ovens



Designed and built for life at sea

Advancing Your Ambitions

Delivering culinary excellence at sea

Convotherm's marine-grade combi ovens are designed, engineered and built specifically to meet the hectic demands and confined working spaces on board ship.

From compact and counter-top to floor-standing units, all offer the same high standards of design, manufacture and operation.

Score high on sustainability and low on consumption

'Made in Germany' since 1976 we pride ourselves on innovative and sustainable technology that is easy to use, service and operate.

Onboard ship resources are scarce so energy and water efficiency are integral to our design. Features such as our unique Advanced Closed System and Eco cleaning program ensure minimal consumption with no compromise on quality.





IntelligentSimplicity

Convotherm combi ovens are designed with innovative intelligent functions that maximize customer benefits as simply, efficiently and intelligently as possible.

maxx pro. high definition.

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

Tailored to meet the most intense demands 24/7: delivering consistency and the highest standards of food quality

Robust and functional design
Standard marine features: Marine feet for enhanced stability; specific marine-grade stainless steel to prevent corrosion; resistant to water and high vibrations. Available in a variety of voltages.

Efficient use of space
We deliver the highest output on a minimum footprint. Our unique Disappearing Door and the clever storage of cleaning solutions save space. The large variety of cooking options available within a single oven helps to reduce the number of appliances in the galley.

Sustainability
The Advanced Closed System, a fully sealed cooking chamber, uses less water and energy by retaining heat and moisture. ConvoClean, our fully automatic cleaning program uses bio-degradable products and offers Eco Mode, simply select and launch at the touch of a button.





mini. compact creativity.

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



The unique Disappearing Door creates more space and increases operating safety. Units sit side-by-side in tight spaces, keeping walkways clear and reducing the risk of burns.

Food safety
Advance HygieniCare solutions provide protection, keeping kitchens germ-free and crews and passengers safe. All ovens meet NSF and are aligned with USPH guidelines.

Health & safety
Enhanced safety features keep the crew safe, even in the most confined spaces. Disappearing Door and shelf safety bars protect against accidents.

24/7 service support
GalleyCare offers complete peace of mind by reducing equipment downtimes and maximizing its lifespan.

Easy to use and consistent
Icon-driven automatic cooking; Press&Go is user-friendly, avoiding human error to guarantee consistent results from all the team. Users can select the approved items from the menu created by Corporate and Executive chefs.

Delicious variety for thousands of connoisseurs.

Catering for 3,000 to 6,000 discerning passengers on the high seas is an art in itself. Whether a wide variety of dishes in large quantities, sophisticated à la carte cuisine or the finest snacks - with Convotherm combi ovens, everything is cooked quickly and offers absolutely consistent quality.

In the galley: high volume at gourmet quality

In the galley, everything revolves around time, quality and quantity. This is where the particularly large and powerful Convotherm maxx pro floor-standing ovens really come into their own.

- **Consistent results from top to bottom:** Fresh baked goods in the morning, thousands of crispy rolls and croissants at the same time. At lunchtime, vegetables are steamed until tender. And prime beef is cooked for the evening buffet - with different batches of rare, medium and well-done meat all being taken from a full load at the right time.
- **Variety for gourmets:** Thanks to automatic cooking with Press&Go, all dishes are consistently perfect in appearance and flavor: meat, fish or seafood, fresh vegetables and various side dishes, baked goods of all kinds and delicious desserts such as crème brûlée.

À la carte indulgence

In speciality restaurants on board ship, the maxx pro provides a delicious variety of à la carte dishes. A wide variety of dishes are cooked quickly and perfectly thanks to the automatic cooking function, Press&Go.

Be it Asian with delicately steamed dim sum, French with aromatic ratatouille from the combi oven or American with delicately smoked ribeye steaks grilled to perfection in hot air - the best results in all cooking modes are guaranteed.

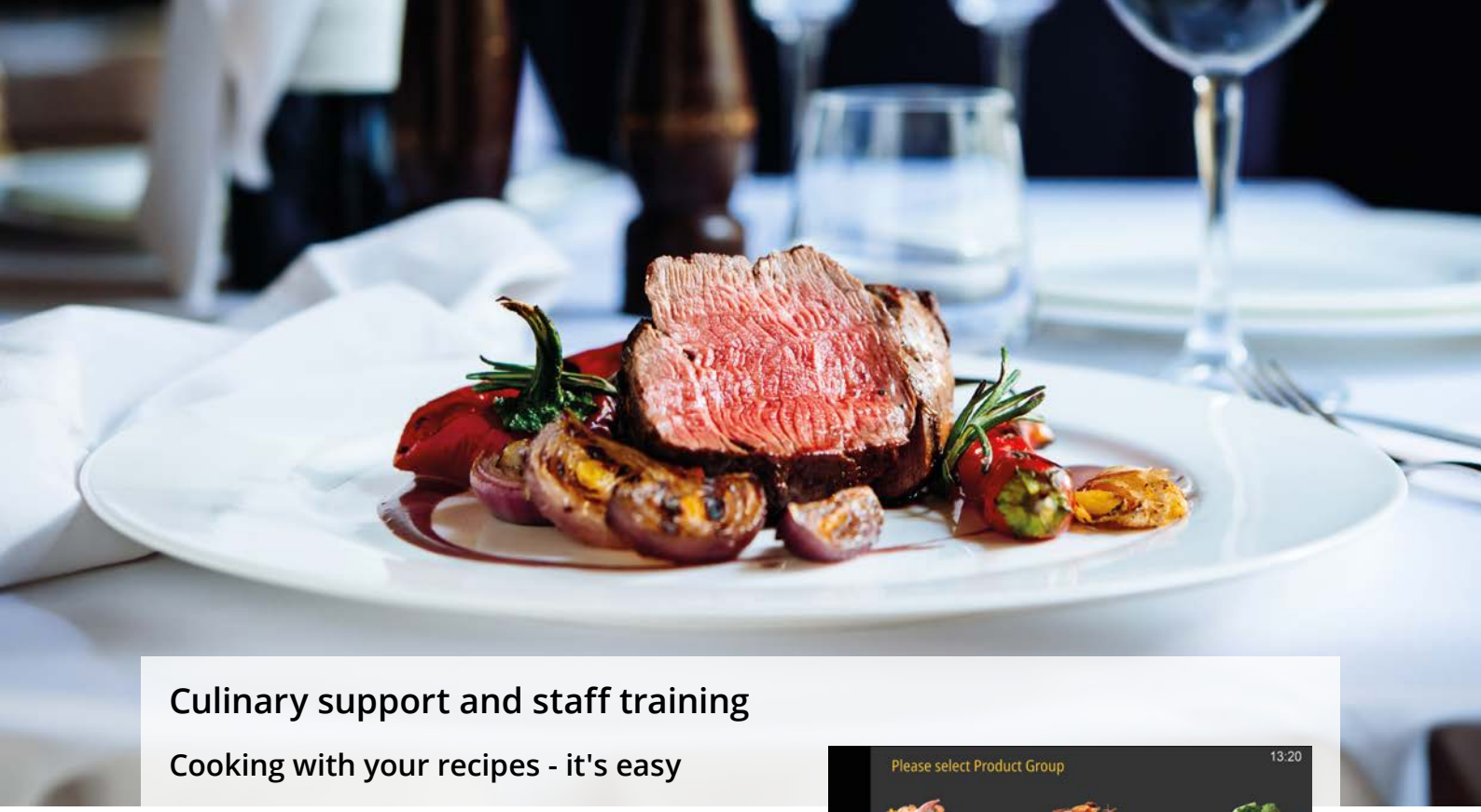
Attractive front-of-house cooking

In bar areas where space is tight, the Convotherm mini offers both visual and culinary benefits – the mini black is available in elegant matt black.

The mini, which is only 51.5 cm or 20.3'' wide, offers the full performance of a fully-fledged combi oven. BakePro ensures easy and high-quality production of freshly pre-proofed or frozen baked goods.

SIRHA
BOCUSE D'OR
MAIN EQUIPMENT SUPPLIER

For over 25 years, the champions of the Bocuse d'Or have relied on Convotherm combi ovens.



Culinary support and staff training

Cooking with your recipes - it's easy

Our experts work with your kitchen team to develop menus perfectly tailored to your kitchen infrastructure and appliance combinations and will program the cookbooks for all appliances. This enables all team members to make use of Convotherm's intelligent Production Management functions, for fully automatic cooking and baking. For consistently excellent results, even with frequently changing staff.

Same user interface for all models

All Convotherm easyTouch combi ovens have the same user interface, based on a standardized operating concept. Once the operating steps have been learnt, they can be used on all appliances. On request, we can train your team on how to use the ovens in the optimum way. For consistently reliable results, even under pressure.



Production management with Press&Go enables automatic cooking at the touch of a button. Images and icons make operation simple.

The Convotherm Function Management Systems: For optimized workflows and best results.

climate management

Creates the right cooking climate for every food.

quality management

Guarantees optimal and consistent quality of cooking and baking results.

production management

Provides for a highly efficient operation with peak performance and less stress.

cleaning management

Effortless automatic cleaning to give the highest standards of hygiene.

maxx pro: Small space, big output

Our premium class of counter-top and floor-standing ovens offer sophisticated features from AI to automatic cleaning, as well as advanced optional extras.

Available as counter-top: with 6 and 10 levels either GN1/1 or GN2/1 and suited for our marine stacking kit, and as floor-standing models: 20 levels with GN1/1 or GN2/1. The maxx pro is also available as a bake version.

maxx pro: Highlights at a glance

Advanced Closed System
The fully sealed cooking chamber offers the optimal climate to produce consistent results across all products.

Natural Smart Climate™
Maximum steam saturation for every product.

Unique Disappearing Door
More space to manoeuvre and reduced risk of burns.

Automatic cooking
Press&Go is icon-driven, for easy consistent results.

Connectivity
Network capable via WiFi and LAN.

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

Advanced Hygiene
Cleaning Scheduler, Hygienic Handles, Steam Disinfect option and Certified Splash Protection.

Emergency Running program
Even if there is an error the maxx pro is able to continue to operate.

Energy efficient and safe
Two-stage door with slam function. No manual latching required for counter top units.

10" TFT HiRes glass touch display
Brilliant resolution, easy operation.

maxx pro floor-standing: When bigger is better

When catering for large numbers of guests on board, these large and powerful combi ovens offer the highest throughput without any compromise on quality.

Available as 20.10 and 20.20, either as boiler or spritzer versions, the maxx pro floor-standing models are packed with additional features:

- Device status floor lighting to show cooking status from a distance
- Condensation tray: Improved for easy use
- New wheel-in rails with color coding for more practicability
- Entry ramp helps to smooth over floor irregularities, such as water channels, while rolling in loading trolleys.
- Compatible with existing accessories
- Easy drain connection – integrated into the oven



Additional door restraint on the Disappearing Door keeps it in place even during rough seas.



The galley of the RRS Sir David Attenborough, state-of-art polar research vessel

ConvoServe: banqueting system

This intelligent production solution includes accessories for banqueting and catering and ensures that many thousands of guests are served the perfect meal at exactly the right moment.



The loading trolley makes loading and transfer easy. Time matters in banqueting and the Thermo trolley cover will keep meals warm for up to 20 minutes.

Available extra options

ConvoSmoke: Hot and cold smoking. Fully integrated into the oven and cooking profiles. Wood chips or biscuits.

ConvoGrill: Heavy-duty grilling. Perfect grill results and efficient grease management.

ConvoSense: Fully automatic cooking. The world's first AI-powered combi oven. No manual input required.

mini: Compact and flexible

Our unbeatable compact combi oven for those with more ideas than space, the mini is the perfect all-rounder in the galley or front-of-house. It prevents the larger production ovens from getting blocked and is perfect in both a support role and as a fully-fledged combi oven in its own right.

It is available in three sizes: 6.06, 6.10 and 10.10 as both easyTouch and Standard models.

Small on size, big on help

As a support oven on stations the mini supplements larger production – both banqueting and à-la-carte. It can also replace many appliances, such as a deep-fryer, microwave, contact grill, toaster, sous-vide bath, holding cabinet or dehydrator.

It offers variety and high performance, saving time and money thanks to its speed, high throughput and low water and energy consumption. Enjoy time savings of around 40 percent when compared to traditional cooking systems.



ENERGY STAR PARTNER

Designed for front-of-counter

Available in black, it is perfect for hot counter and buffet offers. The shine boost option in our cleaning program ensures it retains its appeal. Thanks to its compact footprint, it can also be fitted by your interior outfitters and galley contractor as a built-in oven.

mini: Highlights at a glance

Compact: At a width of only 51.5 cm or 20.3", get the best ratio of footprint to load quantity.

Flexible: Full-fledged combi oven with 3 different cooking modes.

Connectivity: With WiFi and with KitchenConnect® Solution for networking and data management.

Automatic cooking: icon-driven Press&Go offers up to 399 stored cooking profiles available at the touch of a button.

BakePro: Three levels of traditional baking.

Sustainable: Durable quality, low water and energy consumption, easy to service.

Electric Spritzer: Fast steam generation and more compact design using direct water injection.

7" TFT HiRes glass touch display: Brilliant resolution, easy operation.

GalleyCare

Complete peace of mind for all your Welbilt equipment. Breakfast, lunch, dinner and all the snacks in between, as well as catering for the crew, there is no break for equipment in the galley.

Our GalleyCare service reduces equipment downtimes and maximizes its lifespan and performance.

Support
Remote service at your disposal. If you have any questions we are here to support worldwide: telephone calls or emails.

Service
We provide installation, training and 5 star maintenance packages on board – as the original equipment manufacturer, we have the expertise.

Repairs
In case of unexpected events, we also provide a dedicated service.

Parts
We ensure we only supply and use original parts.

Monitor
We support you from fleet equipment assessments throughout the life of the equipment.

Preventative maintenance is better than corrective repair:

- Minimize downtimes
- Maximize performance: enabling nominal power and water consumptions
- Maximize the equipment lifespan
- Reduce logistic costs: parts, labor and all logistics are planned in advance so you only need a single visit to service ALL equipment





Technical data

				
Convotherm maxx pro	**6.10**	**6.20**	**10.10**	**10.20**
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	20+2 x 1/1 GN 10+1 x 2/1 GN
Dimensions (WxDxH)	875 x 792 x 786 mm	1120 x 992 x 786 mm	875 x 792 x 1058 mm	1120 x 792 x 1058 mm
Shelf spacing	68 mm	68 mm	68 mm	68 mm
Number of meals per day	30–100	60–160	80–150	150–300
Frequency	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
Rated power consumption	11,0 kW	19,5 kW	19,5 kW	33,4–33,7 kW
Weight ES / EB	114 / 124 kg	137 / 149 kg	119 / 131 kg	178 / 193 kg

			
Convotherm mini	**6.06**	**6.10**	**10.10**
Loading capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN
Dimensions (WxDxH)	515 x 599 x 665 mm	515 x 777 x 665 mm	515 x 777 x 895 mm
Shelf spacing	flexible	flexible	flexible
Number of meals per day	30	30	30
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	1N~ 230V / 3N~ 400V	3N~ 400 V	3N~ 400 V
Rated power consumption	3.0–5.7 kW	7.1 kW	10.5 kW
Weight (without options/accessories)	45 kg	55 kg	70 kg

CE







	20.10	**20.20**
	20 x 1/1 GN	40 x 1/1 GN 20 x 2/1 GN
	880 x 820 x 1942 mm	1135 x 1020 x 1942 mm
	67 mm	67 mm
	150–300	300–500
	50 / 60 Hz	50 / 60 Hz
	3N~ 400 V	3N~ 400 V
	38,2–38,9 kW	66,4–67,3 kW
	257 / 272 kg	338 / 356 kg



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