

## Convotherm 4 BAKE

Baked goods and snacks always fresh and in professional quality.

The Convotherm 4 BAKE combines traditional baking know-how with the modern principles of combi oven. The result is always fresh baked goods in professional quality.

- ▶ **BakePro:** Ensures perfect rising, a moist center and an ideal sheen on the crust for small baked goods.
- ▶ **Easy-to-use:** The icon-based easyTouch<sup>®</sup> full-touch user interface can be understood by everyone.
- ▶ **Integrated baking cookbook:** Simplifies your work with preprogrammed baking and cooking recipes.
- ▶ **Rise&Ready proofing profiles:** 3 proofing levels specially for fresh yeast dough ensure optimal aroma and volume development.
- ▶ **Spritzer instead of a boiler:** Steam generation like the pros using direct injection of water into the hot cooking chamber.
- ▶ **Optimized suction panels:** For uniform results throughout the entire cooking chamber.
- ▶ **Baking trays and accessories, EN sized**
- ▶ **Variable fan speed:**  
With 5 settings as well as off.
- ▶ **Disappearing door:**  
Saves space and provides more safety.



Official equipper for

*Bourse d'Or*

**Advancing Your Ambitions**

# Specialist for baked goods. All-rounder for snacks and deli foods.

The Convotherm 4 BAKE offers maximized flexibility in a small space – which opens up many possibilities for attractive additional business with tasty snacks and deli foods.



► **Perfect cooking climate**

Natural Smart Climate™: Baked goods absorb the ideal amount of moisture completely naturally – for especially long-lasting freshness.

► **High process reliability**

Automatic baking with Press&Go quick-select buttons ensures the best, consistently reproducible results.

► **For every product, the right mode**

Product-specific baking modes for wheat or wholegrain baked goods guarantee optimal success. Additional cooking modes and functions for ideal preparation of snacks and hot meals.

► **Efficient mixed loads**

Simultaneous preparation of different types of baked goods and snacks with top results – thanks to Natural Smart Climate™.

► **Maximum capacity utilization**

Being able to use the full available capacity saves time and money and ensures uninterrupted product availability – even during peak hours.

► **Rolling baking and cooking**

A smart overview of each individual shelf with mixed loads. You can see down to the second what will be done when.

► **Additional baking time**

For that final touch, add three more minutes at the tap of a finger if needed.

## Convotherm 4 BAKE



6.10



10.10

For more information about the Convotherm 4 BAKE and its accessories, please visit our website at [www.convotherm.com](http://www.convotherm.com).



Your dealer: