

CONVE BAKERY



pro
BAKE
SINCE 1979



Thermal-reflective interior glass
reduces energy consumption

Easy to open and easy to clean

IPX5 waterproof

Handle with cross closing

AISI304 stainless-steel
cooking chamber
with molded bottom and
fully-rounded edges

Adjustable feet

Lateral supports designed
for cooking uniformity
Removable to facilitate cleaning

Touch screen

Push-button dial

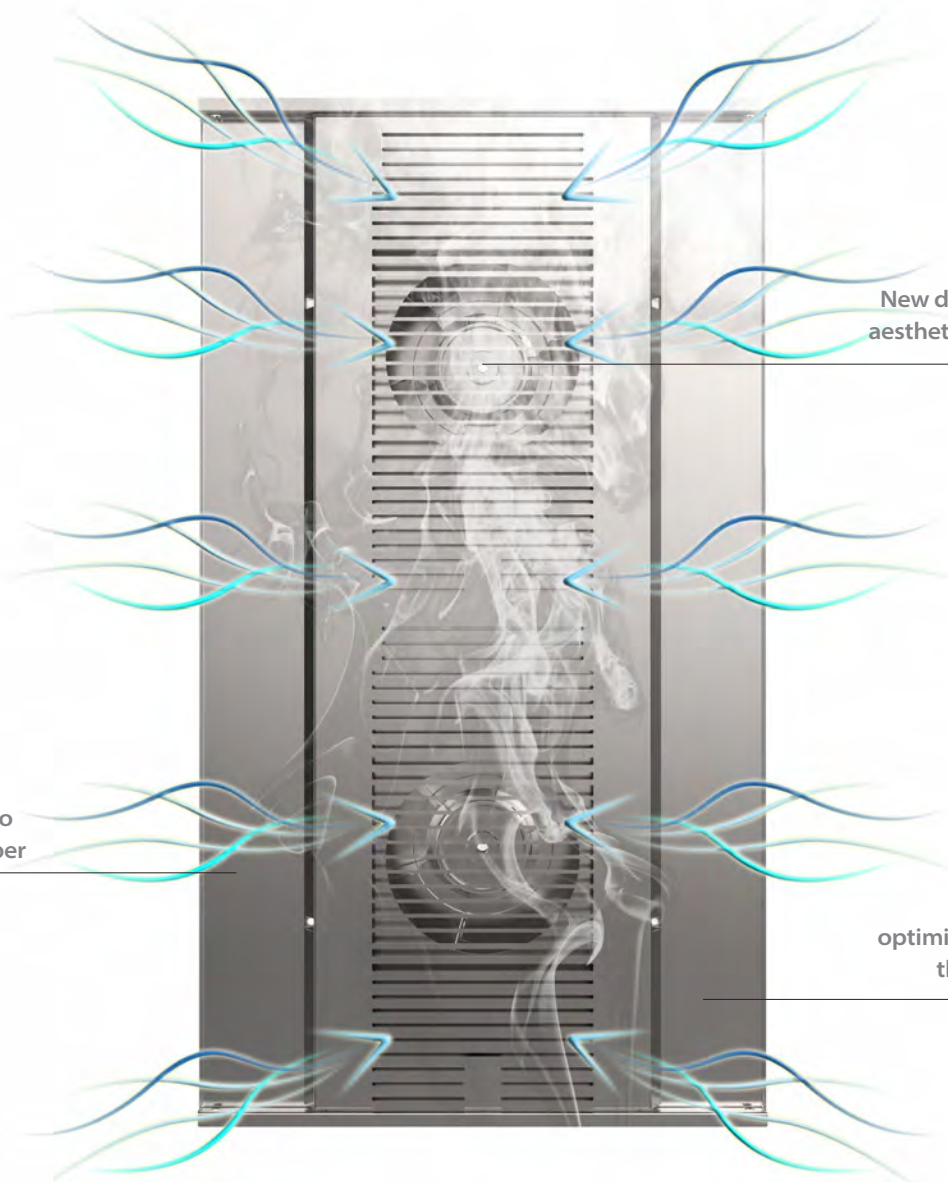
Innovative cooling system
allows the oven to be installed
even in narrow spaces

The door has rest positions at
60, 90, 120 and 180 degrees



DESIGN APPLICATION

Minimal and elegant design for a professional oven that combines functionality with technological innovations, aspects that contribute to the highest quality kitchen equipment.

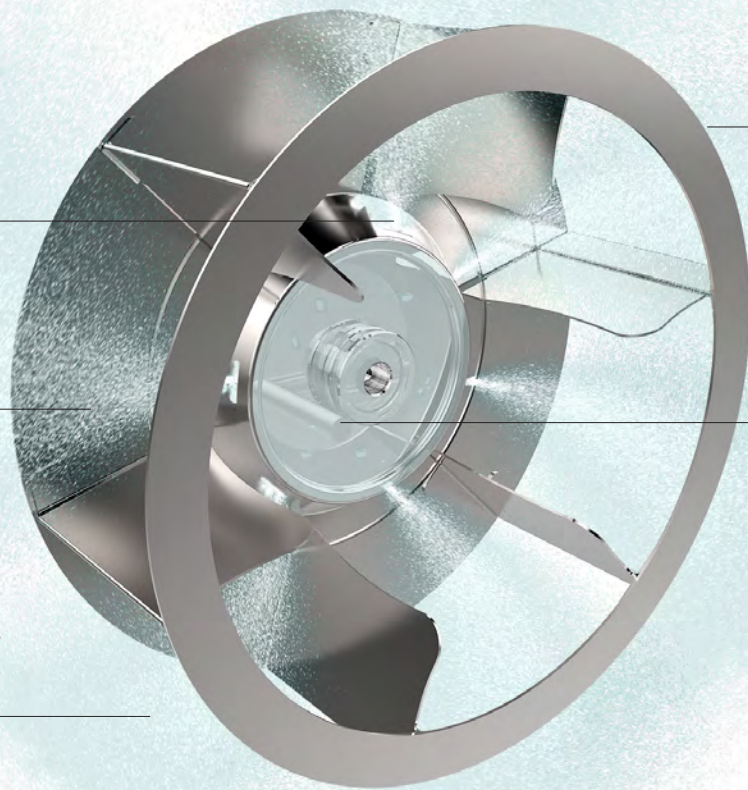


New design that combines aesthetics and functionality

Uniform airflow into the cooking chamber

Suction designed to optimize the air intake into the cooking chamber





The motion of the fan allows uniforme distribution

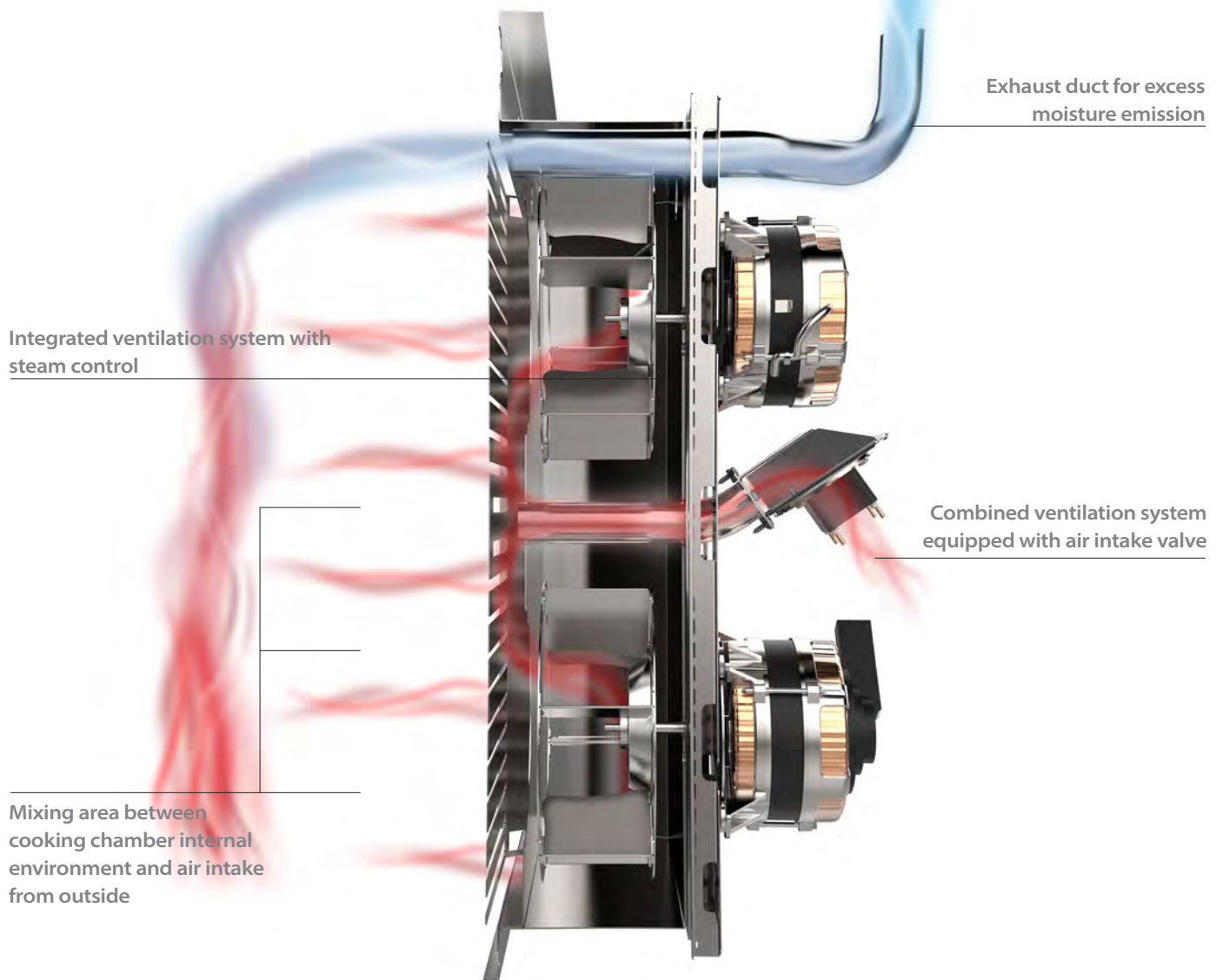
Water output nozzles

Contact with moving fan blades nebulizes the water into a fine mist

Water is introduced to the rear of the fan to humidify the cooking chamber

Steam is generated by the contact of the water particles with the high temperature in the cooking chamber





Plus



Oven firmware updates

Recipe updates

Moisture Management Software

Updates for technical documentation and user manuals

Wi-Fi connection

42

Languages

500

Programmable recipes

Favorite recipe quick settings

7" TFT capacitive 800x480 touch screen

Manage oven accessories from the control panel

Control knob with scroll and push functions

Delayed start
Programmable up to 24 hours

New touch screen interface



Plus

5

Fan speeds

86-518 °F

Temperature range

HACCP data management

Up to 10

steps per cooking program

Sous-vide cooking management
DELTA T cooking

Fast-cooking mode

Semi-static cooking

Multi-level cooking mode
allows you to manage cooking different foods for
different times in the same oven environment

360 ° management of oven functions

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Washing system

L1 ECO

L2 NORMAL

L3 INTENSIVE

R RINSE

- 30%

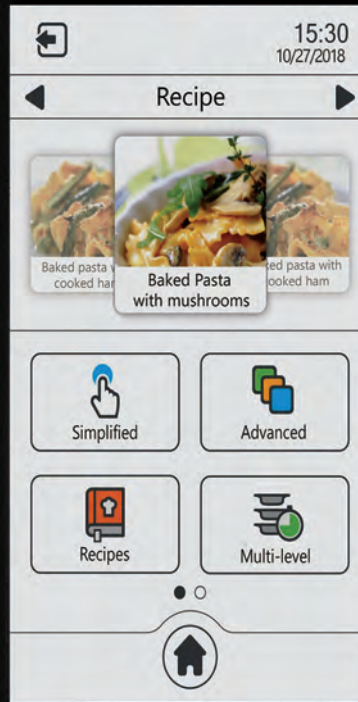
Minimal water consumption

Detergent and rinse aid combined
in a single liquid product



Automatic washing system comes standard
Outstanding cleaning performance

CONVE_464TS



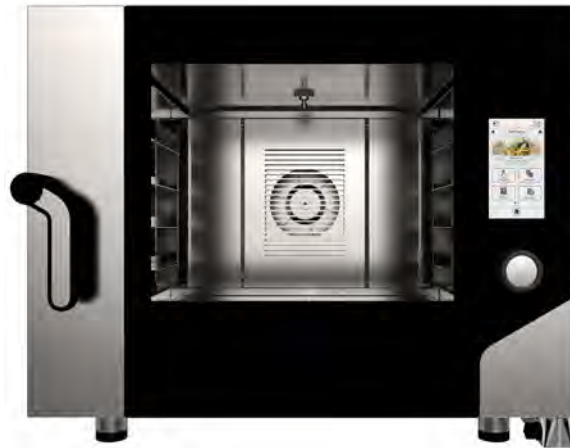
Electric combi oven

Four 18" x 26" tray capacity

Touch screen control

Available in single-phase or three-phase power

Stackable (with CONVE_664TS, CONVE_1064TS, LIEV_664 or another CONVE_464TS)



Tray capacity	(4) 18" x 26" full-size pans (8) 12" x 20" / hotel pans (with grids) (8) 13" x 18 half-size (with grids)
Grids included	(2) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	7.8 kW
Voltage - single-phase option	208/240v
Voltage - three-phase option	208/240v
Frequency	60 Hz
Number of programs	500
Automatic washing	Included
Removable multi-point core probe	Included
Dimensions (WxDxH)	33 15/32 x 40 3/4 x 27 5/16 in
Weight	173.8 lb (79 kg)

CONVE_664TS



Electric combi oven

Six 18" x 26" tray capacity

Touch screen control

Stackable (with CONVE_464 TS, LIEV_664 or another CONVE_664 TS)





Tray capacity	(6) 18" x 26" full-size pans (12) 12" x 20" / hotel pans (with grids) (12) 13" x 18 half-size (with grids)
Grids included	(3) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	11.4 kW
Voltage	208/240v 3ph
Frequency	60 Hz
Number of programs	500
Automatic washing	Included
Removable multi-point core probe	Included
Dimensions (WxDxH)	33 15/32 x 40 3/4 x 33 15/32 in
Weight	237.6 lb (108 kg)

CONVE_1064TS



Electric combi oven

Six 18" x 26" tray capacity

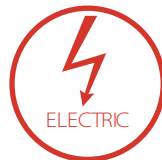
Touch screen control

Stackable (with CONVE_464 TS or LIEV_664)



Tray capacity	(10) 18" x 26" full-size pans (20) 12" x 20" / hotel pans (with grids) (20) 13" x 18 half-size (with grids)
Grids included	(5) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	17 kW
Voltage	208/240v 3ph
Frequency	60 Hz
Number of programs	500
Automatic washing	Included
Removable multi-point core probe	Included
Dimensions (WxDxH)	33 15/32 x 40 3/4 x 44 1/2 in
Weight	321.2 lb (146 kg)

CONVE_1664TS



Electric combi oven

Sixteen 18" x 26" tray capacity

Touch screen control

Roll-in trolley included





Number of tray supports (trolley)	16
Tray capacity	(16) 18" x 26" full-size pans (32) 12" x 20" / hotel pans (with grids) (32) 13" x 18 half-size (with grids)
Grids included	(8) 18" x 26" stainless-steel
Pitch between tray supports	3 5/32 in
Temperature range	86 - 518 °F
Power rating	31 kW
Voltage	208/240v 3ph
Frequency	60 Hz
Number of programs	500
Automatic washing	Included
Removable multi-point core probe	Included
Dimensions (WxDxH)	36 5/8 x 40 3/4 x 74 13/16 in
Weight	543.8 lb (247.2 kg)

Proofer and holding cabinet





LIEV_664

Electric proofer and holding cabinet for 4, 6 and 10 tray ovens.
Touch screen controlled by the oven



Number of trays	6
Tray dimension	(6) 18" x 26" full-size pans (12) 12" x 20" hotel pans (with grids) (12) 13" x 18 half-size (with grids)
Pitch between tray supports	3 11/32 in
Temperature range - proofer	68 - 104 °F
Temperature range - holding cabinet	149 - 185 °F
Power	1.8 kW
Voltage	available in 120v or 208/240v single-phase
Frequency	60 Hz
Dimensions (WxDxH)	33 15/32 x 40 35/64 x 30 5/16 in
Weight	179 lb (81.4 kg)

Model Comparison

CONVE_464TS**CONVE_664TS****CONVE_1064TS****CONVE_1664TS**

4

6

10

16

18" x 26"

18" x 26"

18" x 26"

18" x 26"

3 5/32 in

3 5/32 in

3 5/32 in

3 5/32 in

86 - 518 °F

86 - 518 °F

86 - 518 °F

86 - 518 °F

7.8 kW

11.4 kW

17 kW

31 kW

208/240v 1ph/3ph

208/240v 3ph

208/240v 3ph

208/240v 3ph

60 Hz

60 Hz

60 Hz

60 Hz

500

500

500

500

Included

Included

Included

Included

Included

Included

Included

Included

33 15/32 x 40 3/4 x 27 5/16 in

33 15/32 x 40 3/4 x 33 15/32 in

33 15/32 x 40 3/4 x 44 1/2 in

36 5/8 x 40 3/4 x 74 13/16 in

174.2 lb

237.6 lb

321.2 lb

543.8 lb

Popular Configurations

Our ovens, proofers and accessories can be configured many different ways to suit your needs.

Several configurations are shown here.

Contact your dealer to help determine which configuration is best for you.

Oven / Proofer stacks

CONVE_464TS
with LIEV_664



Shown with SUPP_ST464
mounting kit

CONVE_664TS
with LIEV_664



Shown with SUPP_T664
mounting kit

CONVE_1064TS
with LIEV_664



Shown with SUPP_64
mounting kit

Full-size Oven Stacks

CONVE_464TS with
CONVE_464TS



Shown mounted on CAV_64D
floor stand with SUPP_ST464
and SUPP_64 mounting kits

CONVE_464TS with
CONVE_664TS



Shown mounted on
CAV_64D floor stand with
two SUPP_64 mounting kits

CONVE_664TS with
CONVE_664TS



Shown mounted on
CAV_64D floor stand with
two SUPP_64 mounting kits

CONVE_464TS with
CONVE_1064TS



Shown mounted on
CAV_64D floor stand with
two SUPP_64 mounting kits



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