



flexx pro

Multifunction cooking system



sous-vide

boil

bain-marie

saute

poach

simmer

blanche

grill

stir-fry

pressure-cook

braise

deep-fry

flambe

caramelise

pan-fry

The flexx pro: one solution, total flexibility

Meet the flexx pro. Convotherm's powerful **all-in-one multifunction cooking system** – boil, fry, grill, sous-vide and more – all within a single compact footprint. It is the smart response to today's biggest challenges – limited space, rising costs, skills shortages and increasing demand for higher output.

Drawing on more than 50 years of culinary and technical expertise, the flexx pro range of multifunction cookers replaces many smaller appliances and perfectly complements Convotherm's combi oven portfolio.

Engineered for demanding, high-volume kitchens, this heavy-duty cooker effortlessly replaces other equipment to create more work space, handling bulk production, batch cooking, overnight processes, and on-demand service.

With a wide range of capacity options – **from 2 × 30 liters up to 250 liters** – and two pressure models, there's a flexx pro to suit every operation, from large scale production to fine dining precision.

Fast, efficient and consistent

- Save up to 30 % space and expand kitchen capacity by up to 50 %
- Precision temperature control 30°C to 250°C
- The fastest pressure cooking on the market
- Press&Go automatic cooking – 800 cooking profiles
- On demand cooking – preheat to 180°C in just 3 minutes. Boost function
- Boil 100 liters of water in just 12 minutes
- Fully certified for unattended operation
- Lower costs thanks to reduced water and energy consumption
- Reduce food waste – no overcooking, burning or boiling

Tabletop and floor-standing models available:



flexx pro 101 DS
2 × 30 L



flexx pro 101 DM
2 × 50 L



flexx pro 251
250 L



Scan for more
information

Built to last – built to perform

Fast, efficient and robust, the **flexx pro** delivers consistent results with effortless operation. A rugged 2 mm stainless steel base ensures long-term reliability, while the automatic basket lift and lower adds hands-free convenience.



- 1 easyTouch control panel**
12" high-res color touchscreen. Adjustable brightness. Intuitive icons. Multi-language. Same user-friendly interface as the Convotherm combi ovens.

- 2 Steam release vent**
Fast controlled release

- 3 easyClean surfaces**
Scratch resistant. Water and grease-repellent. Cool to touch.

- 4 EnergySmart electronic lid**
Safety auto lock. Minimal heat loss – lid remains shut when baskets are inserted.

- 5 Retractable hand shower**
Integrated for easy cleaning and food rinse

- 6 Easy access**
Easy connect – 230 V/16 A socket and USB socket



Small space, small details, big impact

In a single unit, prepare multiple dishes at the same time. Easy to install, intuitive to use, and simple to clean, the **flexx pro** offers consistent high quality results.



Integrated drain

No need for a floor drain



Core temperature probe

Multi-sensor probe in secure holder



Even heat distribution

Uniform cooking with no hot or cold spots



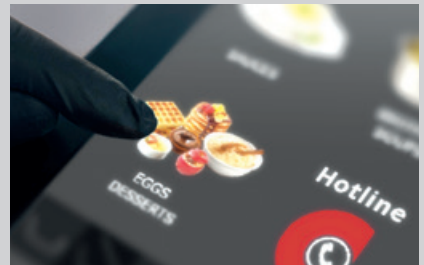
Automatic basket lift

Hands-free convenience and hygiene



Automatic water filling system

One touch with water fill-level indicator



Press&Go Automatic Cooking

800 cooking profiles, up to 12 steps and favorites management



Control panel left or right sided

Configure the set-up to meet your needs. Side-by-side allows for smoother workflow.



Easy Service

- Individual heating elements can be replaced, no need to replace the whole pan
- Front and top access for servicing
- Service diagnostics via *easyTouch* control panel
- Welbilt assured: product warranties



Built-in safety

- Electricity on the left and water on the right
- Only oil or water can be used at the same time
- Cool to touch surfaces, electronic locking system and steam release valve
- 90° electronic tilt reduces manual lifting and strain

The ultimate duo: maxx pro and flexx pro

Streamline your operation

The **flexx pro** integrates seamlessly into your kitchen. Pair with the **maxx pro**: one powerful combination, one trusted service partner and minimal training.

Keep kitchen life simple with the same user-friendly operating system and control panel, *easyTouch*, as Convotherm's award-winning combi ovens.

Together the **maxx pro** and **flexx pro** cover every cooking application and minimize the need for additional equipment.

The **flexx pro** handles searing, frying, braising and boiling like no other, while Convotherm combi ovens shine with their expertise in steaming, combi-steaming, baking, smoking and roasting.

Pair with the **maxx pro** to unlock even greater speed, capability and versatility.



Which combination is right for me?

MEALS PER DAY	CONFIGURATION
80-150	maxx pro 10.10 + flexx pro 101 DM
150-300	maxx pro 20.10 + flexx pro 101 DL
300-500	maxx pro 20.20 + flexx pro 201



Meet the maxx pro

The award-winning energy-efficient maxx pro is the ultimate combi oven. Available as boiler or spritzer, gas or electric, choose from four tabletop or two floor-standing models or special-ist baking or AI models.

It has been the combi oven of choice for *Bocuse d'Or*, the world's most prestigious culinary competition, for more than 25 years.

Packed with innovative features and options, including AI-driven Optical Cooking, smoking, banqueting and grease management, it delivers maximum culinary results and output.



Scan for more information



SIRH4
BOCUSE D'OR
2026 MAIN PARTNER



Performance meets sustainability

The **flexx pro** operates in the most energy and water efficient way and significantly reduces food waste.

- Consumption display on the *easyTouch* control panel shows exactly how much energy / water has been consumed at the end of each cooking cycle
- The insulated pan ensures minimum power consumption
- EnergySmart sealing – no heat escape when baskets are inserted as the lids can remain down
- Pressure cooking reduces food shrinkage and uses 99 % less water than competitor products
- JPX 17 energy-saving heating system for consistent cooking and minimum energy consumption

Pressure Cooking

Faster by design – better by nature

Designed for high-performance kitchens, the two pressure models of the **flexx pro** – 100 or 150 liters – offer the fastest pressure development and release on the market to deliver the ultimate control and efficiency.

Pressure cooking delivers consistently higher-quality dishes by locking in flavor, protecting nutrients and minimizing food shrinkage.



**0.48 bar
pressure**



**2 minutes
steam release**



**101°C–110°C
temperature range**



**99 % less water
consumption**

Faster, healthier and tastier results

PRODUCT	STANDARD COOKING	FLEXX PRO PRESSURE COOK	FASTER
Pork knuckle	150 mins	90 mins	60 %
Beef shoulder	150 mins	80 mins	53 %
Whole potatoes	40 mins	19 mins	47.5 %
Chicken thighs	45 mins	17 mins	38 %

Save space and increase capacity

The **flexx pro** frees up valuable kitchen space with quick, easy installation and no disruption to service. By replacing multiple pieces of equipment, it can save up to 30 % of your footprint.

Smaller single-use equipment often sits idle, whilst the flexx pro works harder, more often. With the flexx pro, greater capacity does not have to mean more space – the 250 L and the 200 L have the same footprint and both are smaller than competitor products.

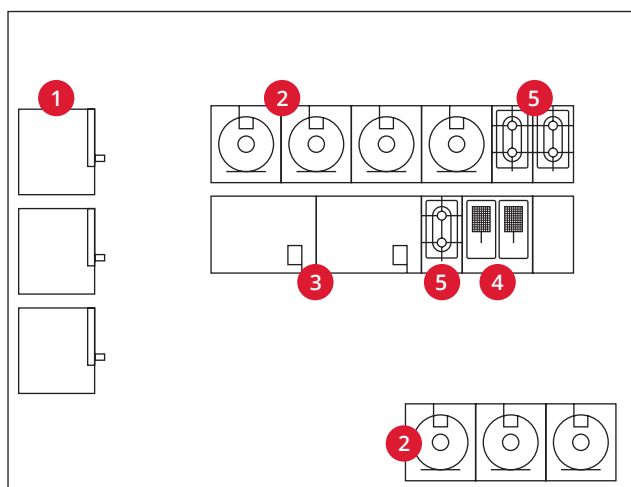
Streamline further for greater scale and efficiency – use the freed space for smarter and more flexible high-capacity combi ovens to increase kitchen capacity by up to 50 %.

Effortless installation

- Configure to your exact needs – control panel can be right or left sided
- Works with cold water feed only, or hot and cold water
- No floor drain required
- Flush mount to maximize space
(100 DS requires 50 cm)
- Fixing options:
wall mount, plinth or legs
- Height adjustable feet 110 to 260 mm
- DS models available in tabletop version or on castor wheels for extra mobility

Before

Cater for 800 guests

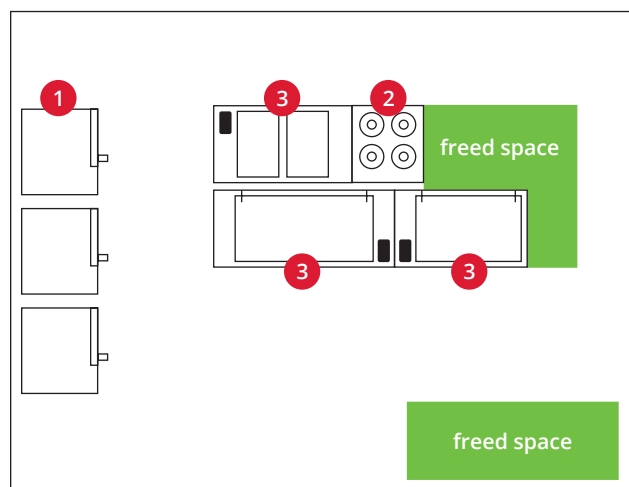


- 1 3 × maxx pro
- 2 7 × boilers (4+3)
- 3 2 × tilting frying pans
- 4 2 × deep fryers
- 5 6 × stoves (4+2)

After

≈ 30% more space

Ready to serve up to 1,200 guests



- 1 3 × maxx pro
- 2 4 × stoves
- 3 3 × flexx pro:
101 DM (2×50 L), 151 F (150 L), 251 (250 L)

Technical data



Convotherm flexx pro

101 DS

101 DM

101 DL

101

Basic information

Load capacity	2 × 30 L	2 × 50 L	2 × 80 L	100 L
Pressure cooking	-	-	-	-
Pressure	-	-	-	-
GN-capacity	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1
Pan depth	170 mm	220 mm	280 mm	280 mm
Usable pan surface	2 × 20 dm ²	2 × 25 dm ²	2 × 30 dm ²	43 dm ²

Overall dimensions

Length	1290 mm	1580 mm	1756 mm	1293 mm
Width	850 mm	850 mm	850 mm	850 mm
Height	500 mm	1050 mm	1050 mm	1050 mm

Connection

Rated power consumption in kW (Electric) (3N~ 400V 50Hz)	22,5 kW	27,5 kW	36,9 kW	24,6 kW
Fuse protection	32 A	40 A	50 A	32 A
Protection	IPx5	IPx5	IPx5	IPx5
Cold water inlet	R 3/4	R 3/4	R 3/4	R 3/4
Water drain	DN - 50	DN - 50	DN - 50	DN - 50

Accessories



Oil filter trolley



**Battery-powered
lifting trolley**



**Transport trolley for
cooking and frying baskets**



101 P

151

151 P

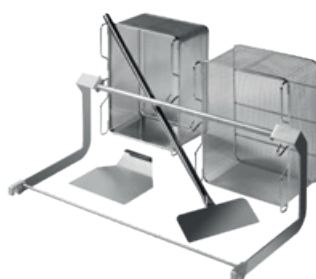
201

251

100 L	150 L	150 L	200 L	250 L
✓	-	✓	-	-
0,48 bar	-	0,48 bar	-	-
2 × GN 1/1	3 × GN 1/1	3 × GN 1/1	4 × GN 1/1	4 × GN 1/1
280 mm	280 mm	280 mm	280 mm	340 mm
43 dm ²	63 dm ²	63 dm ²	83 dm ²	83 dm ²
1293 mm	1651 mm	1651 mm	2009 mm	2009 mm
950 mm	850 mm	950 mm	850 mm	850 mm
1050 mm	1050 mm	1050 mm	1050 mm	1050 mm
24,6 kW	36,9 kW	36,9 kW	49,2 kW	49,2 kW
32 A	50 A	50 A	63 A	63 A
IPx5	IPx5	IPx5	IPx5	IPx5
R 3/4	R 3/4	R 3/4	R 3/4	R 3/4
DN - 50	DN - 50	DN - 50	DN - 50	DN - 50



Stainless steel stand



**Basket lifting arm
Large and small spatulas**



OTHER ACCESSORIES

Spaetzle sieve

Drain strainer

**Grid 1/1 GN for
LT cooking**



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