

## COMPARISON CHART

## CONVERGE® SIMPLE

VS.

## CONVERGE® **DELUXE**

Multi-Cook Ovens







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	SIMPLE MULTI-COOK OVEN	<b>DELUXE</b> MULTI-COOK OVEN
Ideal User	Experienced chef looking for complete control over oven settings	Inexperienced employee looking for automation and to execute multiple menu items with little involvement
Application	Line oven, a la carte cooking Flexibility in menu execution	Production oven, repeatability, guided cooking of pre-programmed recipes
Cooking	Professional Mode - Manual selection of temperature, humidity level and cook time limited to one step - settings not stored in oven	My Recipe Library for pre-programmed recipes  Optional chamber cookbook - recipes only show if cooking temperature falls within set guidelines (50°F of current chamber temperature)  Replay button for batch cooking menu items  Manual Cook - Selection of temperature, humidity level and cook time – potential to save as a recipe
Recipe Management	- One page of text-based recipes found by scrolling	<ul> <li>Recipes categorized into folders</li> <li>Pictures available for easy recipe identification, to show action steps and final product as needed</li> </ul>

	SIMPLE MULTI-COOK OVEN	<b>DELUXE</b> MULTI-COOK OVEN
Cook by Probe	- Optional for extra cost	- Standard in each chamber with configurable probe [T-shape, sous vide]
Software Updates	- Upload/download via USB	- Software is automatically pushed to connected ovens (Wi-Fi or Ethernet) - Upload/download via USB
Oven Features	- No lighted door handle	- Lighted door handle provides visual notification of oven status
Recipe Updates	- Upload/download via USB	- Upload/download via USB - Create, push and pull recipes remotely with ChefLinc
Service	- Error messages and steps to resolve on screen	- Error messages and steps to resolve on screen
Remote Oven Management (ChefLinc™)	- N/A	- Remote oven monitoring  - Oven alerts sent to desired parties  - Eight reports help drive business insights  - Create, push and pull recipes and oven settings