



CONVOTHERM®

A Welbilt Brand

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES

2022 PRICE LIST



ADVANCING YOUR AMBITIONS



EFFECTIVE | NOVEMBER 1, 2022

YOU'RE ENTITLED TO A FREE START UP
WITH THE PURCHASE OF YOUR
NEW CONVOTHERM COMBI OVEN.



PROCEDURES FOR THE FREE START-UP PROGRAM:

1

INSTALLATION INSPECTION:

After the equipment has been installed, the customer should contact RISE who will work with the local Factory Authorized Servicer to schedule your free equipment start up. The Service Technician will inspect the equipment for proper installation, and will review cleaning and maintenance instructions. Contact KitchenCare RISE at rise_callcenter@welbilt.com or 844- 724-2273 option 4, option 4.

2

EQUIPMENT DEMONSTRATION:

Once this equipment start up has been performed, the customer should contact their Convotherm sales representative and arrange for a free demonstration. The demonstration will cover proper operation, cooking instructions, as well as use and care of the equipment. to find your local Welbilt rep, visit <https://www.welbilt.us/Sales/Sales-Locators#Rep-Locator>

CONVOTHERM'S "FREE START-UP" PROGRAM IS ANOTHER
VALUE ADDED BENEFIT PROVIDED TO OUR CUSTOMERS.

NOV 1, 2022

CONVOTHERM 4, MAXX PRO & MINI EQUIPMENT PRICE LIST

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Listening carefully to you, the customer, we have developed the Convotherm around your needs in the kitchen. The two control-panel designs - easyTouch and easyDial - give you the degree of control you require: from full automation to maximum customisation. The aim of both is to deliver the functions you need in a user-friendly design.



1 | REDEFINED: CLEAR DESIGN MEETS FUNCTIONALITY

The new Convotherm 4 & Maxx Pro design is also ideal for “front-of-house cooking”. Developed in strict adherence to the principle of “form follows function”, clear aesthetics are combined with a new dimension in intuitive operation and straightforward servicing.

2 | LOWER OPERATING COSTS WHILE HELPING THE ENVIRONMENT

Every Watt and litre count Convotherm 4 & Maxx Pro represents our gold standard for energy efficiency and minimum water consumption. Using hydroelectric power and heat produced from biomass for production at our Eglfing site sends the clear message that sustainability starts back at the factory for us.

3 | THE NEW STANDARD IN FLEXIBLE, RELIABLE CLEANING

ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption. And strictly fully automatic cleaning means you avoid any contact with chemicals. With a new range of operating functions and a single-measure dispensing option, these cleaning systems can satisfy absolutely every user profile.

4 | YOUR COOKING RESULTS IN FOCUS

The legend lives on! The Advanced Closed System+ (ACS+) offers perfection in the 3rd generation. It delivers the ultimate in even cooking and baking, with results always optimised to your requirements.

CONVOTHERM 4 - YOUR BENEFITS

YOUR COOKING RESULTS IN FOCUS

- ACS+ - The advanced closed system with automatic moisture control starting from 86° F
- ACS+ - Fast and reliable cooking with perfect evenness - even in full load
- ACS+ - Our advanced closed system allows for no flavor transfer in mixed load cooking
- ecoCooking - Energy savings of up to 25%

REDUCED OPERATING COSTS - ALSO BENEFITING THE ENVIRONMENT

- ISO 9001 and 14001 certifications - Zero carbon footprint manufacturing
- 22% reduction in heat-up time compared with Plus3
- 38% reduction in cleaning-fluid consumption compared with Plus3
- 44% reduction in water consumption for cleaning compared with Plus3

THE NEW STANDARD IN FLEXIBLE, RELIABLE CLEANING

- Fully automatic: no contact with chemicals when starting the cleaning process
- ConvoClean+ - Eco, Regular and Express modes for maximum flexibility
- Multi-dosing and single dosing standard in both ConvoClean and ConvoClean+
- 38% chemical savings, 43% energy savings and 44% water savings compared to Plus3

CLEAR DESIGN MEETS FUNCTIONALITY

- Clean lines and clear aesthetics - perfect for front-of-house cooking
- Fast, intuitive operation - easyTouch and easyDial
- Industry leading straightforward servicing
- Tri-Color indicator ring - Immediate visual status of current operation

THE USER-FRIENDLY easyTouch® AND easyDial® CONTROLS.

CONVOTHERM 4, DESIGNED AROUND YOU.

easyTouch CONTROLS



easyDial CONTROLS



YOUR easyTouch ADVANTAGES:

THE NEW STANDARD FOR INTUITIVE TOUCHSCREEN CONTROLS

- 10in high resolution full - touchscreen
- WiFi enabled
- Functions appear on screen when available in selected mode
- Touch screen settings
- 5 speed fan with auto reversing
- 5 Humidity Pro levels of humidification
- 5 Crisp and Tasty levels of dehumidification
- 5 Bake Pro levels of steam injection for traditional baking
- Illuminated colored ring indicates operating status and point in cooking cycle
- Multipoint core temperature probe
- 399 digital and pictorial cooking recipe files
- Automatic wash is standard with 4 wash levels and economy, regular or express modes
- "Press and Go" password protected favorite recipe profiles
- Eco cooking
- On screen help video function
- Tray timer
- Smoker Option available (table top models)
- Electric mini & tabletop models are UL Listed ventless, no hood required, local codes prevail.
- ENERGY STAR® listed models available.

YOUR easyDial ADVANTAGES:

THE NEW STANDARD FOR MANUAL CONTROLS

- Large digital display
- All settings and functions available on one display level
- Large dial for easy scrolling
- 5 fan speeds with auto reversing
- 5 Humidity Pro levels of humidification
- 5 Crisp and Tasty levels of dehumidification
- 5 Bake Pro levels of steam injection for traditional baking
- Illuminated colored ring indicates operating status
- Multipoint core temperature probe
- 99 numerical cooking recipe files
- Automatic Cleaning system standard with 4 levels of cleaning
- Electric mini & tabletop models are UL listed ventless, no hood required, local codes prevail.
- ENERGY STAR® listed models available.

COMBI OVENS WITH STEAM GENERATORS & EASYTOUCH CONTROLS

STANDARD FEATURES

ACS+ (ADVANCED CLOSED SYSTEM +) OPERATING MODES:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

ACS+ EXTRA FUNCTIONS:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro - 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan - 5 speed settings
- easyTouch 10 inch wifi ready touchscreen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- TriColor indicator ring - indicates the current operating status here

HYGIENICCARE - FOOD SAFETY PROVIDED BY ANTIBACTERIAL SURFACES:

- easyTouch control panel
- Door handle and recoil hand shower

easyTouch USER INTERFACE:

- 10in full-touch screen
- WiFi enabled
- Press&Go - automatic cooking with quick-select buttons
- TrayTimer - oven-load management for different products at the same time
- Regenerate+ - flexible multi-mode retherm function
- ecoCooking - energy-save function
- Low-temperature cooking / Delta-T cooking
- Cook&Hold - cook and hold in one process
- 399 cooking profiles each containing up to 20 steps
- On-screen help with topic-based video function

- Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function
- Ethernet interface (LAN)
- USB port integrated in the control panel
- Steam generated by high-performance steam generator outside the cooking chamber
- Right-hinged door
- 24-hour quick ship on select models
- UL Listed ventless (no hood required; 6 & 10 shelf electric models; local codes prevail)
- ENERGY STAR®

MODEL	DESCRIPTION	SHIPPING WT. (LBS./KGS.)	PRICE
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HALF-SIZE MODELS

C4 ET 6.10EB	Electric Heated with Steam Generator	342/155	\$18,875
C4 ET 10.10EB	Electric Heated with Steam Generator	403/183	\$29,294
C4 ET 6.10GB	Gas Fired with Steam Generator	375/170	\$25,350
C4 ET 10.10GB	Gas Fired with Steam Generator	447/203	\$34,478

FULL-SIZE MODELS

C4 ET 6.20EB	Electric Heated with Steam Generator	476/216	\$30,402
C4 ET 10.20EB	Electric Heated with Steam Generator	525/238	\$38,915
C4 ET 6.20GB	Gas Fired with Steam Generator	520/236	\$36,078
C4 ET 10.20GB	Gas Fired with Steam Generator	591/268	\$0

HALF-SIZE ROLL-IN MODELS

C4 ET 20.10EB	Electric Heated with Steam Generator	745/338	\$63,055
C4 ET 20.10GB	Gas Fired with Steam Generator	811/368	\$72,298

FULL-SIZE ROLL-IN MODELS

C4 ET 12.20EB	Electric Heated with Steam Generator	703/319	\$62,484
C4 ET 20.20EB	Electric Heated with Steam Generator	948/430	\$67,588
C4 ET 12.20GB	Gas Fired with Steam Generator	769/349	\$71,745
C4 ET 20.20GB	Gas Fired with Steam Generator	1014/460	\$76,536

NOTE: Prices shown are for models with easyTouch user interface and ConvoClean+ fully automatic cleaning system. Disappearing door optional.

COMMON CONVOTHERM OPTIONS

DD-TT	Disappearing Door (table top models only)	\$1,450
DD-F	Disappearing Door (floor models only)	\$1,450
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$1,400
LCPL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$1,995
CPLC	Lockable Control Cover	\$1,264
ECP	External Core Probe with external socket (built in probe is standard)	\$895
SVP	Sous Vide Probe with external socket	\$1,288
CONVOGRILL	Grease Management System	\$1,700
MARINE PACKAGE		\$1,500
C4 WITH NUOVAIR® PACKAGES	Bundle Nuovair roll in blast chiller with any Convotherm 4 20.10 or 20.20 combi oven	Call factory

440/480 VOLTS, 60 CYCLE, 3 PHASE (FOR ELECTRIC MODELS ONLY)

CVOS2A	for floor models*	\$1,100
CVOS3A	for table top models *	\$850

*See specification for applicable models

MODEL #	SLIDE RAILS	WIRE SHELVES (# INCLUDED WITH COMBI PURCHASE)	SHEET PANS	STEAM TABLE PANS** (12" X 20")		FRYING BASKETS**
				1"	2 1/2"	

CONVOTHERM UNIT CAPACITIES

6.10	7	7 half size (3)	7 half size	7	6	6 half size
10.10	11	11 half size (5)	11 half size	11	10	10 half size
20.10	20	20 half size (10)	20 half size	20	20	20 half size
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size

* wire shelves required, ** wire shelves not required, Half size = (12in x 20in) Full size = (18in x 26in)



C4ET6.10EB



C4ET10.10EB



C4ET6.20EB



C4ET10.20EB



C4ET12.20EB



C4ET20.20EB

COMBI OVENS BOILERLESS WITH EASYTOUCH CONTROLS

STANDARD FEATURES

ACS+ (ADVANCED CLOSED SYSTEM +)

OPERATING MODES:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

ACS+ EXTRA FUNCTIONS:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro - 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan - 5 speed settings
- easyTouch 10 inch wifi ready touchscreen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- TriColor indicator ring - indicates the current operating status

HYGIENICCARE - FOOD SAFETY PROVIDED BY ANTIBACTERIAL SURFACES:

- easyTouch control panel
- Door handle and recoil hand shower

easyTouch USER INTERFACE:

- 10in full-touch screen
- WiFi enabled
- Press&Go - automatic cooking with quick-select buttons
- TrayTimer - oven-load management for different products at the same time
- Regenerate+ - flexible multi-mode retherm function
- ecoCooking - energy-save function
- Low-temperature cooking / Delta-T cooking
- Cook&Hold - cook and hold in one process
- 399 cooking profiles each containing up to 20 steps

- On-screen help with topic-based video function
- Start-time preset

Multi-point core temperature probe Door handle with safety latch and slam function Data storage for HACCP and pasteurization figures Preheat and cool down function Ethernet interface (LAN) USB port integrated in the control panel Right-hinged door 24-hour quick ship on select models UL Listed ventless (no hood required; 6 & 10 shelf electric models; local codes prevail) ENERGY STAR®



C4ET6.10EB



C4ET10.10EB



C4ET6.20EB



C4ET10.20EB



C4ET12.20EB



C4ET20.20EB

MODEL	DESCRIPTION	SHIPPING WT. (LBS./KGS.)	PRICE
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HALF-SIZE MODELS

C4 ET 6.10ES	Electric Injection/Spritzer Steam Generation	320/145	\$25,808
C4 ET 10.10ES	Electric Injection/Spritzer Steam Generation	377/171	\$29,461
C4 ET 6.10GS	Gas Injection/Spritzer Steam Generation	337/153	\$28,423
C4 ET 10.10GS	Gas Injection/Spritzer Steam Generation	400/183	\$36,417

FULL-SIZE MODELS

C4 ET 6.20ES	Electric Injection/Spritzer Steam Generation	450/204	\$32,432
C4 ET 10.20ES	Electric Injection/Spritzer Steam Generation	491/223	\$36,984
C4 ET 6.20GS	Gas Injection/Spritzer Steam Generation	472/214	\$39,712
C4 ET 10.20GS	Gas Injection/Spritzer Steam Generation	525/238	\$48,567

HALF-SIZE ROLL-IN MODELS

C4 ET 20.10ES	Electric Heated with Steam Generator	712/323	\$60,237
C4 ET 20.10GS	Electric Heated with Steam Generator	745/338	\$67,252

FULL-SIZE ROLL-IN MODELS

C4 ET 12.20ES	Electric Injection/Spritzer Steam Generation	703/319	\$59,685
C4 ET 20.20ES	Electric Injection/Spritzer Steam Generation	948/430	\$74,316
C4 ET 12.20GS	Gas Injection/Spritzer Steam Generation	769/349	\$66,701
C4 ET 20.20GS	Gas Injection/Spritzer Steam Generation	1014/460	\$79,337

NOTE: Prices shown are for models with easyTouch user interface and ConvoClean+ fully automatic cleaning system. Disappearing door optional.

COMMON CONVOTHERM OPTIONS

DD-TT	Disappearing Door (table top models only)	\$1,450
DD-F	Disappearing Door (floor models only)	\$1,450
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$1,400
LPCL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$1,995
CPCL	Lockable Control Cover	\$1,264
ECP	External Core Probe with external socket (built in probe is standard)	\$895
SVP	Sous Vide Probe with external socket	\$1,288
CONVOGRILL	Grease Management System	\$1,700
MARINE PACKAGE		\$1,500
C4 WITH NUOVAIR® PACKAGES	Bundle Nuovair roll in blast chiller with any Convotherm 4 20.10 or 20.20 combi oven	Call factory

440/480 VOLTS, 60 CYCLE, 3 PHASE (FOR ELECTRIC MODELS ONLY)

CVOS2A	for floor models*	\$1,100
CVOS3A	for table top models *	\$850

*See specification for applicable models. See 24 hour Quickship models on page 9.

MODEL #	SLIDE RAILS	WIRE SHELVES (# INCLUDED WITH COMBI PURCHASE)	SHEET PANS	STEAM TABLE PANS** (12" X 20")		FRYING BASKETS**
				1"	2 1/2"	

CONVOTHERM UNIT CAPACITIES

6.10	7	7 half size (3)	7 half size	7	6	6 half size
10.10	11	11 half size (5)	11 half size	11	10	10 half size
20.10	20	20 half size(10)	20 half size	20	20	20 half size
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size

* wire shelves required, ** wire shelves not required , Half size = (12in x 20in) Full size = (18in x 26in)

COMBI OVENS WITH STEAM GENERATORS & EASYDIAL CONTROLS

STANDARD FEATURES

ACS+ (ADVANCED CLOSED SYSTEM +)

OPERATING MODES:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

ACS+ EXTRA FUNCTIONS:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro - 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan - 5 speed settings

easyDial:

All functions are set in one operating level
Semi-automatic cleaning system
TriColor indicator ring - indicates the current operating status

HYGIENICARE - FOOD SAFETY PROVIDED BY ANTIBACTERIAL SURFACES:

- easyDial control panel
- Door handle and recoil hand shower

easyTouch USER INTERFACE:

- easyDial control panel
- Door handle and recoil hand shower

easyDial USER INTERFACE:

- Convotherm Dial (C-Dial) central control unit
- Digital display
- Retherming function - retherm products to peak quality
- 99 cooking profiles each containing up to 9 steps

Multi-point core temperature probe
Door handle with safety latch and slam function

Data storage for HACCP and pasteurization figures
Preheat and cool down function
USB port integrated in the control panel
Right-hinged door
ConvoClean with fully automatic cleaning with 4 levels of cleaning and optional single dose dispensing
UL Listed ventless (no hood required; 6 & 10 shelf electric models; does not include roll-ins; local codes prevail)
ENERGY STAR®

MODEL	DESCRIPTION	SHIPPING WT. (LBS./KGS.)	PRICE
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HALF-SIZE MODELS

C4 ED 6.10EB	Electric Heated with Steam Generator	328/149	\$15,575
C4 ED 10.10EB	Electric Heated with Steam Generator	390/177	\$23,750
C4 ED 6.10GB	Gas Fired with Steam Generator	361/164	\$21,208
C4 ED 10.10GB	Gas Fired with Steam Generator	434/197	\$27,645

FULL-SIZE MODELS

C4 ED 6.20EB	Electric Heated with Steam Generator	463/210	\$25,815
C4 ED 10.20EB	Electric Heated with Steam Generator	511/232	\$31,904
C4 ED 6.20GB	Gas Fired with Steam Generator	507/230	\$30,136
C4 ED 10.20GB	Gas Fired with Steam Generator	577/262	\$39,734

HALF-SIZE ROLL-IN MODELS

C4 ED 20.10EB	Electric Heated with Steam Generator	730/331	\$53,984
C4 ED 20.10GB	Gas Fired with Steam Generator	796/361	\$59,113

FULL-SIZE ROLL-IN MODELS

C4 ED 12.20EB	Electric Heated with Steam Generator	690/313	\$56,712
C4 ED 20.20EB	Electric Heated with Steam Generator	933/424	\$61,858
C4 ED 12.20GB	Gas Fired with Steam Generator	756/343	\$65,796
C4 ED 20.20GB	Gas Fired with Steam Generator	999/454	\$69,824

NOTE: Prices shown are for models with easyDial controls and with automatic cleaning system. Disappearing door optional.

COMMON CONVO THERM OPTIONS

DD-TT	Disappearing Door (table top models only)	\$1,450
DD-F	Disappearing Door (floor models only)	\$1,450
ECP	External Core Probe with external socket (built in probe is standard)	\$895
SVP	Sous Vide Probe with external socket	\$1,288
LCPL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$1,995
CPLC	Lockable Control Cover	\$1,264
MARINE PACKAGE		\$1,500
C4 WITH NUOVAIR® PACKAGES	Bundle Nuovair roll in blast chiller with any Convotherm 4 20.10 or 20.20 combi oven	Call factory

440/480 VOLTS, 60 CYCLE, 3 PHASE (FOR ELECTRIC MODELS ONLY)

CVOS2A	for floor models*	\$1,100
CVOS3A	for table top models *	\$850

*(see specification for applicable models) Convosmoke and Grease Management System not available on easyDial units

MODEL #	SLIDE RAILS	WIRE SHELVES (# INCLUDED WITH COMBI PURCHASE)	SHEET PANS	STEAM TABLE PANS** (12" X 20")		FRYING BASKETS**
				1"	2 1/2"	

CONVO THERM UNIT CAPACITIES

6.10	7	7 half size (3)	7 half size	7	6	6 half size
10.10	11	11 half size (5)	11 half size	11	10	10 half size
20.10	20	20 half size (10)	20 half size	20	20	20 half size
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size

* wire shelves required, ** wire shelves not required, Half size = (12in x 20in) Full size = (18in x 26in)



C4ED6.10EB



C4ED10.10EB



C4ED6.20EB



C4ED10.20EB



C4ED12.20EB



C4ED20.20EB

COMBI OVENS BOILERLESS WITH EASYDIAL CONTROLS

STANDARD FEATURES

ACS+ (ADVANCED CLOSED SYSTEM +)

OPERATING MODES:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

ACS+ EXTRA FUNCTIONS:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro - 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan - 5 speed settings

easyDial:

All functions are set in one operating level
Semi-automatic cleaning system
TriColor indicator ring - indicates the current operating status

HYGIENICARE - FOOD SAFETY PROVIDED BY ANTIBACTERIAL SURFACES:

- easyDial control panel
- Door handle and recoil hand shower

easyDial USER INTERFACE:

- Convotherm Dial (C-Dial) central control unit
- Digital display
- Retherming function - retherm products to peak quality
- 99 cooking profiles each containing up to 9 steps

Multi-point core temperature probe
Door handle with safety latch and slam function
Data storage for HACCP and pasteurization figures
Preheat and cool down function
USB port integrated in the control panel

Right-hinged door
ConvoClean with fully automatic cleaning with 4 levels of cleaning and optional single dose dispensing
UL Listed ventless (no hood required; 6 & 10 shelf electric models; does not include roll-ins; local codes prevail)
ENERGY STAR®



C4ED6.10ES



C4ED10.10ES



C4ED6.20ES



C4ED10.20ES



C4ED12.20ES



C4ED20.20ES

MODEL	DESCRIPTION	SHIPPING WT. (LBS./KGS.)	PRICE
HALF-SIZE MODELS			
C4 ED 6.10ES	Electric Injection/Spritzer Steam Generation	306/139	\$21,073
C4 ED 10.10ES	Electric Injection/Spritzer Steam Generation	364/165	\$27,479
C4 ED 6.10GS	Gas Injection/Spritzer Steam Generation	324/147	\$27,066
C4 ED 10.10GS	Gas Injection/Spritzer Steam Generation	386/175	\$32,164
FULL-SIZE MODELS			
C4 ED 6.20ES	Electric Injection/Spritzer Steam Generation	436/198	\$28,888
C4 ED 10.20ES	Electric Injection/Spritzer Steam Generation	478/217	\$33,701
C4 ED 6.20GS	Gas Injection/Spritzer Steam Generation	458/208	\$33,611
C4 ED 10.20GS	Gas Injection/Spritzer Steam Generation	511/232	\$41,906
HALF-SIZE ROLL-IN MODELS			
C4 ED 20.10ES	Electric Injection/Spritzer Steam Generation	696/316	\$54,516
C4 ED 20.10GS	Gas Injection/Spritzer Steam Generation	730/331	\$61,390
FULL-SIZE ROLL-IN MODELS			
C4 ED 12.20ES	Electric Injection/Spritzer Steam Generation	657/298	\$53,972
C4 ED 20.20ES	Electric Injection/Spritzer Steam Generation	893/405	\$70,773
C4 ED 12.20GS	Gas Injection/Spritzer Steam Generation	690/313	\$60,848
C4 ED 20.20GS	Gas Injection/Spritzer Steam Generation	926/420	\$75,298

NOTE: Prices shown are for models with easyDial controls and with automatic cleaning system. Disappearing door optional.

COMMON CONVOTHERM OPTIONS

DD-TT	Disappearing Door (table top models only)	\$1,450
DD-F	Disappearing Door (floor models only)	\$1,450
ECP	External Core Probe with external socket	\$895
SVP	Sous Vide Probe with external socket	\$1,288
LCPL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$1,995
CPLC	Lockable Control Cover	\$1,264
MARINE PACKAGE		\$1,500
C4 WITH NUOVAIR® PACKAGES	Bundle Nuovair roll in blast chiller with any Convotherm 4 20.10 or 20.20 combi oven	Call factory

440/480 VOLTS, 60 CYCLE, 3 PHASE (FOR ELECTRIC MODELS ONLY)

CVOS2A	for floor models*	\$1,100
CVOS3A	for table top models *	\$850

*(see specification for applicable models) Convosmoke and Grease Management System not available on easyDial units

MODEL #	SLIDE RAILS	WIRE SHELVES (# INCLUDED WITH COMBI PURCHASE)	SHEET PANS	STEAM TABLE PANS** (12" X 20")		FRYING BASKETS**
				1"	2 1/2"	

CONVOTHERM UNIT CAPACITIES

6.10	7	7 half size (3)	7 half size	7	6	6 half size
10.10	11	11 half size (5)	11 half size	11	10	10 half size
20.10	20	20 half size(10)	20 half size	20	20	20 half size
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size

* wire shelves required, ** wire shelves not required , Half size = (12in x 20in) Full size = (18in x 26in)

CONVOTHERM MINI COMBI OVENS

STANDARD FEATURES

- 7 inch high resolution touchscreen
- Wifi enabled
- Safe Cool Down
- Steam Protect
- Improved cook time compensation
- Additional service panel
- Crisp&Tasty – Delivers deep-fried like texture
- Press&Go – Perfect results even with unskilled labor

- Boilerless steam injection system
- Requires minimum space – fits anywhere saving expensive floor space (only 20.3" wide)
- Vented, double glass door with integrated door stop and self draining condensate drip pan
- Easy to understand menu icons with bright graphics display
- Continuous self diagnostic system with full text message display

- Program up to 250 multi step recipes
- Cook & Hold and Overnight Slow Cook
- Antibacterial hygienic door handle.
- Hands-free automatic cleaning system
- Option: Left Hinge Door available
- UL Listed ventless (no hood required; local codes prevail)
- ENERGY STAR®



OES 6.10eT mini with easyTouch



OES 6.10eT mini Black with easyTouch



OES 10.10eT mini with easyTouch

MODEL	DESCRIPTION	SHIPPING WT. (LBS./KGS.)	PRICE
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6.10ET MINI WITH EASYTOUCH USER-INTERFACE

Capacity for:

- Six (6) – 13in x 18in half size sheet pans* or
- Four (4) – 12in x 20in by 2 1/2in steam table pans or
- Four (4) – 12in x 20in wire fry baskets

OES 6.10ET MINI	Electric, Injection/Spritzer Steam Generation Combi "Stainless steel"	148/67	\$20,050
OES 6.10ET MINI BLK	Electric, Injection/Spritzer Steam Generation Combi "Black matte"	148/67	\$20,858
MARINE PACKAGE			\$1,500

*The "6.10 mini" will hold six 13in x 18in half size bake pans but is designed for optimal cooking results for four pans. NOTE: Price shown with easyTouch controls and with automatic cleaning system. Includes 3 half size wire shelves (13inx21in). Optional Single phase voltage available

10.10ET MINI WITH EASYTOUCH USER-INTERFACE

Capacity for:

- Ten (10) – 13in x 18 in half size sheet pans or
- Five (5) – 12in x 20in x 2 1/2in steam table pans or
- Five (5) – 12in x 20in wire fry baskets

OES 10.10ET MINI	Electric, Injection/Spritzer Steam Generation Combi "Stainless steel"	155/70	\$24,366
OES 10.10ET MINI BLK	Electric, Injection/Spritzer Steam Generation Combi "Black matte"	155/70	\$25,366
MARINE PACKAGE			\$1,500

NOTE: Price shown with easyTouch controls and with automatic cleaning system. Includes 5 half size wire shelves (13inx21in).

STACKING STANDS FOR MINIS

CST2610MOB	Open base stand with legs for two 6.10 mini's (P/N 113808)		\$2,614
CST2610MOBC4	Open base stand with casters for two 6.10 mini's (P/N 113590)		\$2,869
3251524	Open base stand with casters for one 6.10 mini on one 10.10 mini		\$2,750

CONVOTHERM MINI COMBI OVENS ACCESSORIES



CST610MOB
Stand and 8104735
ConvoVent hood

MODEL	DESCRIPTION	PRICE
THE MINI OPTIONS & ACCESSORIES		
3055636	Grill Plate grilling rack	\$272
3055637	12" x 20" x 1.5" wire basket for frying products	\$215
CWR10	Wire shelves 13" x 21" (P/N WS5)	\$140
3055630	Baking and roasting tray with drip drain 12" x 20" x 1.5"	\$204
3055633	Baking tray, perforated, non-stick 12"x20"	\$128
3417011	Grease drip try 12" x 20" x 0.75"	\$453
3317563	Spit rack with 13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	\$492
3317571	Spit rack without skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	\$322
3030195	Chicken grill rack for 6 chickens 13"x21"	\$85
3030196	Chicken grill rack for 8 chickens 13"x21"	\$113
CSH610M	Spray hose for 6.10 & 10.10 mini (P/N 112775)	\$373
CSH2610M	Spray hose for stacked mini units (P/N 113051)	\$407
3004034	Granite enameled baking tray, 13 X 21, 2 inches deep	\$147
HOOD		
8104735	ConvoVent Condensation hood by Halton for 6.10 mini or 10.10 mini. UL Listed ventless. 120V, single phase.	145/52 \$6,820
EQUIPMENT STANDS		
3430970	ConvoVent retrofit kit - requires installation by Welbilt trained service technician. (Installation cost not included)	\$278
CST610MOB	Open base stand with adjustable legs for 6.10 mini (P/N 113426)	85/39 \$1,833
CST1010MOB	Open base stand with adjustable legs for 10.10 mini (P/N 113332)	85/39 \$1,833
Stands with casters not available for mini		
EQUIPMENT STANDS		
POSK-CON	Pull-Out Shelf Kit (P/N 111724-CON)	\$919
URK-CON	Pan Rack Kit (P/N 111726-CON)	\$722

INTRODUCING...

North America's fastest blast chiller, Perfect with Convotherm Roll in combi-ovens

NUOVAIR® IS AN ITALIAN GLOBAL MANUFACTURER OF BLAST CHILLERS/
FREEZERS. THE NUOVAIR® TEAM HAS OVER 20 YEARS OF EXPERIENCE WITH
ICONIC INDUSTRY-LEADING REFRIGERATION COMPANIES.

NUOVAIR® ROLL IN BLAST CHILLER/FREEZER



CONVOTHERM 4 20.20 ROLL IN COMBI OVEN



NUOVAIR® ROLL IN BLAST CHILLER

STANDARD FEATURES

- Blast chill cycle: 265lb. (120kg) from 200°F to 37°F in 90 minutes
- Shock Freeze cycle: 220lb. (100kg) from 200°F to 0°F in 240 minutes
- Trolley Sizes (not included): GN2.1 Combi Oven Trolley or similar size plate trolleys, 20 full-size sheets pans (26in x18in) or GN1.1 Combi Oven Trolley, 40 half size pans (12inx20in)
- "Full" model will accommodate a standard bun rack
- Electronic expansion valve: up to 30% more efficient than manual valves.
- XL Evaporator surface: 10 ft² of surface; 30% larger than competitive units
- Refrigerant Type: R449a
- Auto Stop Evaporator Fans
- Cabinet Insulation: 3.2in thick (80mm) high density CFC-free polyurethane foam panel walls
- Digital Controls: Heavy duty industrial electronic board (PLC). 7in touch screen with resistive touch
- Connectivity: Ethernet or USB ready
- ONE Core Probe: cone shape for easy removal
- HACCP data Ethernet, USB or WIFI router (router not included).
- 66 chilling and freezing profiles 42 cycles pre-programmed and 24 customizable programs
- Monoblock cabinet eliminates "air leaks"

UNIQUE FEATURES

- Ziehl abegg® Electronic evaporator fans: FOUR 11.8in IP54 waterproof fans; 9,000 m³/h air flow.
- ElectroFin® Corrosion Resistant Evaporator coating.
- 4 HP Bitzer® Compressor
- IP67 waterproof and dust protection control board
- Stainless Steel internal surfaces and door frame.
- NSF covered cabinet floor
- Evaporator Adaptive Defrosting: manual defrosting with auto stop

OPTIONS

- Trolley kit to retrofit alternative combi-oven brand trolleys
- 95 ° Door stop.
- Left hand door
- Internal or external stainless steel bumper.
- WIFI HACCP data download (the Wifi router is not included)

MODEL	DESCRIPTION	LIST PRICE
NUOVAIR MODELS		
NA T1 SC	Roll in Blast Chiller/Shock Freezer (Self Contained) for use with combi trolley	\$98,500
OPTIONS		
NA T1 SC L	Left door option	\$765
NA T1 SC IDP	Door protector - internal	\$2,009
NA T1 SC EDP	Door protector - external	\$2,009
NA T1 SC RSA	Remote Service Access - includes modem	\$1,530
NA T1 SC WIFI	Wifi enabled for data transfer; includes 3 year subscription (Wifi router not included. Additional costs may apply - see details)	\$2,009
NA T1 SC CT	Adapter to accommodate competitive manufacturer's trolleys (must specify brand)	\$2,581
INSTALLATION SERVICES* - NET PRICED, NO FURTHER DISCOUNTS		NET PRICE
11000115867	Installation site survey - Nuovair Blast Chiller	\$250
11000115868	Installation - Nuovair Blast Chiller	\$2,150
11000115869	Installation Secure Location / Extended Travel	\$500

*see page 15 for Installation Services Terms & Conditions

EASY TO NAVIGATE CONTROL PANEL



INSTALLATION PROGRAM AND KITS

STANDARD INSTALLATION PRICING INCLUDES:

- Travel to and from installation location by Factory Authorized Servicer (FAS) - **up to 200 miles round trip**
- Professionally reviewed and managed install process
- Delivery of purchased equipment
- Uncrating of purchased equipment
- Inspection of purchased equipment prior to install
- Assembly of purchased equipment
- Stacking of purchased equipment (if required)
- Placement of unit
- Leveling of unit
- Connection of existing utilities within 3 feet of unit
- Operational/functional test
- Disposal of new equipment packaging and dunnage
- Operator functional training on day of installation
- Equipment Startup

STANDARD INSTALLATION PRICING DOES NOT INCLUDE:

- Pre-installation site survey (required*)
- Installation kit (recommended)
- Installation of water filtration, stacking kit, hood are additional charges as shown below
- FAS travel over 200 miles round trip is available. "Extended Travel / Secure Location" Option
- Special licensing and permits
- Installation outside normal business hours
- Site modifications**
- Some installation locations will require additional materials to be purchased by customer
- In the event that pre-installation site survey or installation visit is aborted due to the site not being ready, the customer will be required to pay the FAS directly for any additional labor and travel charges for subsequent visits
- Disposal of old equipment - (Optional - Additional charges as shown below)

Roll-in/Floor model combis and Blast chillers must only be shipped to installation site due to size of equipment. FAS, dealer, or rep will meet the shipment at the install site, if necessary.

* This survey confirms that the site is ready for installation. If the site requires modification prior to installation, the customer, dealer, and rep will be notified.

** Costs to modify site are the responsibility of the dealer and / or customer and are NOT included in the prices shown below.

If more than 2 combis are to be installed in a single location and during the same FAS trip, please order installation as follows: 1 - 1st unit installation and 2 - 2nd unit for the remaining combis to be installed. For example, if 4 combis are to be installed, order 1 - 1st unit and 3 - 2nd units.

INSTALLATION SERVICES ARE NET PRICED AND NON-DISCOUNTABLE

INSTALLATION OF FIRST UNIT		NET PRICE
11000115824	6.10 Mini, 10.10 Mini	\$900
11000115826	6.10, 6.20, 10.10, 10.20	\$1,150
11000115828	12.20, 20.10, 20.20	\$1,150

INSTALLATION OF SECOND UNIT AT THE SAME LOCATION AND AT SAME TIME		NET PRICE
11000115825	6.10 Mini, 10.10 Mini	\$700
11000115827	C4.10, 6.20, 10.10, 10.20	\$900
11000115829	12.20, 20.10, 20.20	\$1,200

ADDITIONAL INSTALLATION PRODUCTS		INSTALLATION SERVICES CAN ONLY BE PURCHASED WITH AND FOR THE ACCESSORIES IN THIS PRICE LIST	NET PRICE
11000115830	Convotherm combi oven	Pre-installation site survey (required)	\$202
11000115831	Convotherm 4 Stacking Kit	Installation (per stack)	\$404
11000115832	ConvoVent 4 by Halton	hood installation	\$202
11000115833	Water filtration	installation	\$177
11000115834	Installation for Reverse Osmosis	2, 5, and 10 gallon systems	\$354
11000115835	Installation for Reverse Osmosis	16 and 50 gallon systems	\$505
11000115836	Installation for the ConvoGrill	grease management (Fat Pump & Containment) system	\$120
11000115837	Removal and disposal of each combi oven	(or similar size equipment) from installation location	\$250
11000115838	Nuovair Blast Chiller	Pre-install site survey	\$250
11000115868	Installation Nuovair Blast Chiller	Model NA T1 SC or FULL	\$2,150
11000115869	EXTENDED TRAVEL / HIGH SECURITY LOCATION	Required for locations beyond 200 miles round trip or that require visitor security screening such as military bases, cruise ships, or airports	\$500

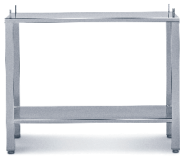
SERVICE START-UP CHECK FOR CONVOTHERM COMBI-OVENS		NET PRICE
FAS START UP	Inspect installation, start warranty protection. Start Up Services are free with the purchase of Convotherm units. Contact RISE for Start Up: email them at Rise.callcenter@welbilt.com	NO CHARGE

INSTALLATION KITS

Installation kits contain the necessary parts to connect utilities to the combi. Installation of the combi requires common tools that are not included in this kit. (Order One for each Combi). **INSTALLATION KITS ARE NET PRICED AND NON-DISCOUNTABLE. ORDER 1 PER COMBI.**

MODEL	DESCRIPTION	NET PRICE
11000115806	Installation kit for 6.10, 6.20, 10.10 - Electric- DWV Copper	\$540
11000115805	Installation kit for 6.10, 6.20, 10.10 - Gas - DWV Copper	\$625
11000115817	Installation kit for 10.20, 12.20, 20.10, 20.20 - Electric - DWV Copper	\$550
11000115816	Installation kit for 10.20, 12.20, 20.10, 20.20 - Gas - DWV Copper	\$710
11000115890	Installation kit for 6. 10 and 10.10 mini DWV Copper	\$275

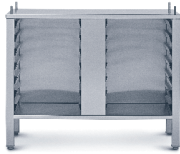
ACCESSORIES — CONVOTHERM 4 & MAXX PRO STAINLESS STEEL EQUIPMENT STANDS



CST20OB-4



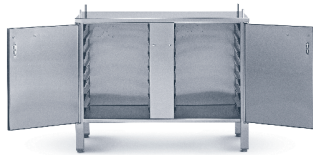
CST20OB-4



CST20CB-4



CST20CB-4



CST10CBHD-4



CST10CBHD-4



SPACER STAND

PART #	DESCRIPTION	SHIPPING WT. LBS. / KGS.	PRICE
OPEN EQUIPMENT STAND FOR TABLE-TOP MODELS WITH STORAGE SHELF AND ADJUSTABLE LEGS			
CST10OB-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251500)	134/61	\$1,049
CST20OB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251501)	166/75	\$1,303
OPEN EQUIPMENT STAND FOR TABLE-TOP MODELS WITH STORAGE SHELF AND CASTERS*			
CST10OB-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251502)	134/61	\$1,450
CST20OB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251503)	166/75	\$1,670
OPEN EQUIPMENT STAND FOR TABLE-TOP MODELS WITH 14 PAIRS OF RAILS			
3251505	for C4 & Maxx Pro models 6.20 & 10.20, legs	134/61	\$2,310
3251506	for C4 & Maxx Pro models 6.10 & 10.10, casters	166/75	\$2,520
3251507	for C4 & Maxx Pro models 6.20 & 10.20, casters	134/61	\$2,650
EQUIPMENT STAND FOR TABLE-TOP MODELS, CLOSED ON THREE SIDES, 14 PAIRS OF SHELF RAILS AND ADJUSTABLE LEGS			
CST10CB-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251547)	142/65	\$2,463
CST20CB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251548)	173/79	\$2,681
EQUIPMENT STAND FOR TABLE-TOP MODELS, CLOSED ON THREE SIDES, 14 PAIRS OF SHELF RAILS AND CASTERS*			
CST10CB-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251549)	142/65	\$2,846
CST20CB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251551)	173/79	\$3,100
EQUIPMENT STAND FOR TABLE-TOP MODELS, FULLY ENCLOSED WITH DOUBLE DOORS, 14 PAIRS OF SHELF RAILS AND ADJUSTABLE LEGS			
CST10CBHD-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251552)	142/65	\$3,465
CST20CBHD-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251553)	173/79	\$3,656
EQUIPMENT STAND FOR TABLE-TOP MODELS, FULLY ENCLOSED WITH DOUBLE DOORS, 14 PAIRS OF SHELF RAILS AND CASTERS*			
CST10CBHD-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251554)	142/65	\$3,831
CST20CBHD-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251555)	173/79	\$4,053
SPACER STAND ADDS HEIGHT AND EXTRA STORAGE SPACE			
3455900	Spacer shelf for stands C4 6.10	—	\$874
3455901	Spacer shelf for stands C4 6.20	—	\$1,097

All equipment stands are made of high-quality stainless steel and ensure maximum hygiene standards. To aid installation, all equipment stands include additional rigidity so that a fork-lift truck can move both stand and combi steamer together.

Caution when ordering Spacer Stands with Maxx Pro models:

- For use with 6.20 and any stand (if installing with condensation hood, use stand with feet only)
- For use with 6.10 only on stand with feet
- Do not use with 10.10 OR 10.20 size combis

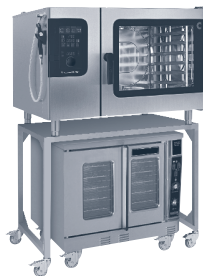
Order stands with feet when adding a condensation hood. A stand with casters should not be used when a hood is included.

CONVOTHERM 4 & MAXX PRO ACCESSORIES — STACKING KITS



1
+
2

**C4ET6.10 ON 6.10 WITH
3431366
STACK KIT AND 3431355
CHEMICAL DRAWER**



CBST62042CA
SHOWN WITH ONE CONVOTHERM
6.20 COMBI OVEN* AND ONE
CONVECTION OVEN*
(*PURCHASED SEPARATELY)

STACKING KIT FOR CONVOTHERM 4 TABLE-TOP MODELS

PART #	DESCRIPTION	CASTERS / FEET HEIGHT	PRICE
STACKING KITS WITH CASTERS — ELECTRIC			
3462275	Stacking kit with casters for ELE 6.10 /6.10 and 6.10 / 10.10	6" (150mm)	\$2,935
3462276	Stacking kit with casters for ELE 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$3,377
3431366	Stacking kit with casters for ELE 6.10/6.10 only. (req'd for chem drawer)	13.8" (350mm)	\$2,805
3431606	Stacking kit with casters for ELE 6.20/6.20 only. (req'd for chem drawer)	13.8" (350mm)	\$3,335

STACKING KITS WITH CASTERS — GAS			
3462277	Stacking kit with casters for GAS 6.10 /6.10 and 6.10 / 10.10	6" (150mm)	\$3,543
3462278	Stacking kit with casters for GAS 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$4,060
3456268	Stacking kit with casters for Gas 6.10 on 6.10 only (req'd for chem drawer)	13.8" (350mm)	\$3,551
3456269	Stacking kit with casters for Gas 6.20 on 6.20 only (req'd for chem drawer)	13.8" (350mm)	\$4,220

STACKING KITS WITH LEGS — ELECTRIC			
3455861	Stacking kit with 6" legs for ELE 6.10 / 6.10 and 6.10 / 10.10	6" (150mm)	\$2,374
3455864	Stacking kit for 6" with legs ELE 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$2,888
3456266	Stacking kit with legs for ELE 6.10 / 6.10	12"(300mm)	\$2,805
3456267	Stacking kit with legs for ELE 6.20 /6.20	12"(300mm)	\$3,207

STACKING KITS WITH LEGS — GAS			
3456171	Stacking kit 6" legs for Gas 6.10 / 6.10 and 6.10 / 10.10	6" (150mm)	\$3,074
3456174	Stacking kit 6: legs for Gas 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$3,627
3456276	Stacking kit 12" legs for GAS 6.10 / 6.10	12"(300mm)	\$3,414
3456277	Stacking kit 12" legs for GAS 6.20 / 6.20	12"(300mm)	\$4,058

It is recommended to use a 12 INCH leg stacking kit when stacking (2) 6.20 size combis. A 12 inch leg stacking kit can NOT be used when stacking with a 10.20 size

CHEMICAL DRAWERS FOR STACKING KITS			
3431355	Chemical drawer for 6.10 combi stack (must purchase 3431366)		\$1,965
3471200	Chemical drawer for 6.20 combi stack (must purchase 3431606)		\$2,100

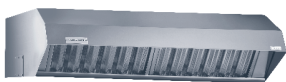
Gas and electric combis can be stacked. Purchase the stacking kit that matches the fuel type of the bottom combi (e.g. gas or elec). Can stack mixed door types (e.g. Dis door stacked on right door)

STACKING STAND FOR MOUNTING A CONVOTHERM 6.20 ON A GARLAND MCO

PART	DESCRIPTION	PRICE
STACKING STAND ACCOMMODATES STACKING ONE 6.20 GAS OR ELECTRIC COMBI, OVER ONE GARLAND MCO GAS OR ELECTRIC OVEN. *		
CBST62042	Stacking Stand with legs (PN 11000115594)	\$6,822
CBST62042CA	Stacking Stand with casters (PN 11000115593)	\$7,045

* Convotherm Combi Oven and Garland Convection Oven must be purchased separately. Only for use with 6.20 size Convotherm and a Garland brand MCO. This stand is not designed to accommodate other combi or convection oven brands or sizes
NOTE: The Convection Oven manufacturer and installers are responsible for proper venting and if needed installing a flue diverter for the Convection Oven (not supplied by Convotherm). This stand can not support smaller Convotherm units or other types of equipment.

CONVOTHERM & MAXX PRO CONVOVENT BY HALTON — EFFICIENTLY CONDENSES STEAM AND VAPOR WITH A 3 STAGE FILTER DESIGN



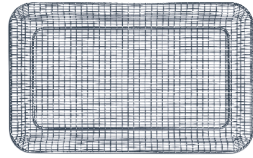
PART	DESCRIPTION	PRICE
60264	Ventless hood for Convotherm 4 & Maxx Pro 6.20 & 10.20 electric combis	\$9,500
60265	Hood Connection kit for 6.20 & 10.20 electric stacked units	\$478
3455901	Spacer stand for Convotherm 4 & Maxx Pro 6.20 combi	\$1,097
60268	Ventless hood for Convotherm 4 & Maxx Pro - 6.10 & 10.10 electric	\$9,200
60269	Hood connection for Convotherm 4 & Maxx Pro - 6.10 & 10.10 electric stacked units	\$478
3455900	Spacer stand for Convotherm 4 & Maxx Pro - 6.10 combi	\$874
11790	Optional Charcoal filter; fits 60264 and 60268	\$43

It is recommended to add a spacer stand when purchasing a 6.10 or 6.20 combi and hood on a stand to provide additional headspace. See page 11 for ConvoVent for mini hood. Order a stand with feet when using a hood. A hood can be installed on stacking kits with feet or casters.

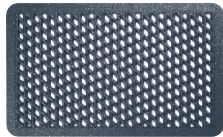
CONVOTHERM ACCESSORIES — PANS, SHELVES & RACKS



CWR10



3055637



3055636



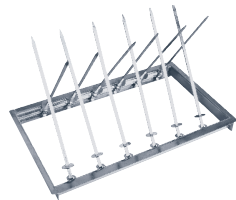
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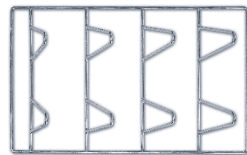
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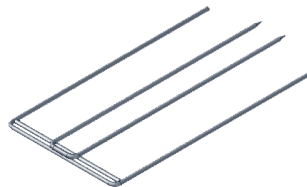
GREASE DRIP TRAY



SPIT RACK



3030196

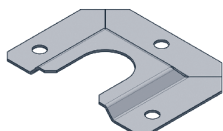


HORIZONTAL MEAT SPIT

MODEL #	DESCRIPTION	PRICE
ELECTROPOLISHED STAINLESS-STEEL WIRE SHELF		
For supporting pans, plates for re-therm or for roasting meats.		
CWR10	13" x 21" for models 6.10, 10.10 & minis (P/N WS5)	\$140
CWR20	21" x 23" for models 6.20, 10.20, 12.20 & 20.20 (P/N WS-46)	\$191
ELECTROPOLISHED STAINLESS-STEEL BAKING/FRYING BASKET		
Ideal for fat free oven roasting of French fries, potato wedges, spring rolls, chicken wings, finger food and much more which are traditionally fried.		
3055637	12" x 20" for all models for frying products (1.5" deep)	\$215
CWB20	20" x 26" frying wire basket (P/N C-WB-20)	\$320
GRILL GRATE WITH CROSS PATTERN, NON-STICK		
The grill rack helps to make a grill pattern on your steaks, fish or antipasti while the food remains succulent inside.		
3055636	12" x 20" Grill Plate Rack	\$272
ROASTING & BAKING TRAY WITH DRIP DRAIN, NON-STICK		
This versatile tray is especially good for roasting.		
3055630	12" x 20" x 1.5" deep	\$204
BAKING TRAY		
3055633	Baking tray, perforated, non-stick 12"x20"	\$128
3004034	Granite enameled baking tray, 13 X 21, 2 inches deep	\$147
GREASE DRIP TRAY		
Helps to remove excess fat when cooking dishes with a high fat content. Place the grease drip tray in the cooking compartment and then empty at the end of the cooking process.		
3417011	12" x 20" x 0.75" deep	\$453
3417014	18" x 26" for table top models	\$464
3417098	18" x 26" x 2.5" for floor models	\$475
SPIT RACK		
3317563	13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	\$492
3317571	No skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	\$322
3417578	12 skewers, for 6.20, 10.20, 12.20 and 20.20	\$501
3417579	No skewers, for 6.20, 10.20, 12.20 and 20.20	\$331
MEAT SPIT		
3418674	Horizontal Meat Spit for all C4 sizes	\$309
CHICKEN GRILL RACK		
3030195	13"x21" — 6 Chickens	\$85
3030196	13"x21" — 9 Chickens	\$113



CHS6.10



FLOOR ANCHOR
2664128



SIGNAL TOWER
3455896

MODEL #	DESCRIPTION	PRICE
HEAT SHIELD		
Protects models electronics from overheating due to radiant heat.		
CHS6.10	for C4 & Maxx Pro model 6.10 (P/N 3455849)	\$492
CHS6.20	for C4 & Maxx Pro model 6.20 (P/N 3455851)	\$542
CHS10.10	for C4 & Maxx Pro model 10.10 (P/N 3455850)	\$645
CHS10.20	for C4 & Maxx Pro model 10.20 (P/N 3455852)	\$729
CHS12.20	for C4 & Maxx Pro model 12.20 (P/N 3455853)	\$763
CHS20.10	for C4 & Maxx Pro model 20.10 (P/N 3455854)	\$798
CHS20.20	for C4 & Maxx Pro model 20.20 (P/N 3455855)	\$959
HEAT SHIELD EXTENDER		
The heat shield extension is built solely for providing additional heat protection if the combi oven is located beside another heat source.		
3466306	for Convotherm 4 6.10/10.10	\$194
3466305	for Convotherm 4 6.20/10.20	\$204
FLOOR ANCHOR, FOR FLOOR-STANDING MODELS, EQUIPMENT OR STACKING STANDS		
For fixing two feet securely to the floor. (standard with floor-standing models).		
2664128	for model 12.20, 20.10 and 20.20 — Set of 2	\$169
SIGNAL TOWER		
New: Visual and audio indication of current status. 10m cable and mounting adapter included.		
3455896	for all C4 models	\$656
EXHAUST PIPE EXTENSION		
3466388	Exhaust Pipe Condensation Separator	\$276
GREASE CONTAINER		
3057878	Additional grease container for ConvoGrill units	\$41

ConvoLink & easyRecipe 5.0

The ConvoLink & easyRecipe software packages are the complete solution for HACCP and combi oven management. You can install the software on your PC for use with Convotherm 4, Maxx Pro models, the +3 models and the Convotherm mini.

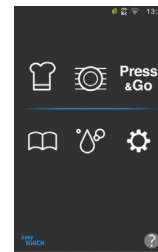
Download from the convotherm website (convotherm.com) free of charge

Use Convolink if your controller looks like this.

Download easyRecipe if your controller looks like this.



9" CONTROLLER



10" CONTROLLER

CONVOTHERM ACCESSORIES — CONVOTHERM 4 BANQUETING SYSTEMS

TROLLEY SYSTEMS

Where quality, time and team spirit matter. You know your ingredients, you know your staff, you know your guests. Convotherm has a long track record of delivering world-leading technology, reliability and user-friendly design banqueting.



CSRT2010-4



CSRC1010-4



CPRC1010-4



CCTT10-4



CRF10-4



CTC1010-4

MODEL #	DESCRIPTION	PRICE
SHELF ROLL-IN TROLLEY (WIRE SHELVES NOT INCLUDED)		
CSRT2020-4	for model 20.20 (P/N 3315207)	\$4,779
CSRT1220-4	for model 12.20 (P/N 3315205)	\$4,861
CSRT2010-4	for model 20.10 (P/N 3315206)	\$4,326
PLATE BANQUET TROLLEY		
3316776	for model 20.20 (122 plates to 12")	\$5,600
CPRT2020-4	for model 20.20 (P/N 3318563) (96 plates to 12")	\$4,551
CPRT1220-4	for model 12.20 (P/N 3318555) (59 plates to 12")	\$4,861
CPRT2010-4	for model 20.10 (P/N 3316967) (50 plates to 12")	\$4,770
MOBILE SHELF RACK (ROLL-IN FRAME AND CASSETTE TRANSPORT TROLLEY REQUIRED)		
CSRC610-4	for model 6.10 (P/N 3355760)	\$1,509
CSRC1010-4	for model 10.10 (P/N 3355762)	\$1,620
CSRC620-4	for model 6.20 (P/N 3355761)	\$1,681
CSRC1020-4	for model 10.20 (P/N 3355763)	\$1,943
MOBILE PLATE RACK (ROLL-IN FRAME AND CASSETTE TRANSPORT TROLLEY REQUIRED)		
CPRC610-4	for model 6.10 (P/N 3355767) (15 plates to 12")	\$1,782
CPRC1010-4	for model 10.10 (P/N 3355771) (27 plates to 12")	\$2,155
CPRC620-4	for model 6.20 (P/N 3355769) (26 plates to 12")	\$2,626
CPRC1020-4	for model 10.20 (P/N 3355773) (48 plates to 12")	\$3,139
CASSETTE TRANSPORT TROLLEY		
CCTT10-4	for models 6.10 & 10.10 (P/N 3355775)	\$2,023
CCTT20-4	for models 6.20 & 10.20 (P/N 3355776)	\$2,851
CCTT10S	for stacking kit models 6.10 & 10.10, height adjustable (P/N 3355777)	\$3,207
CCTT20S	for stacking kit models 6.20 & 10.20, height adjustable (P/N 3355778)	\$3,870
ROLL-IN FRAME (FOR COMBI OVEN COMPARTMENT)		
CRF10-4	for models 6.10 & 10.10 (P/N 3455787)	\$373
CRF20-4	for models 6.20 & 10.20 (P/N 3455788)	\$475
THERMAL COVER FOR TROLLEY		
CTC610-4	for model 6.10 (P/N 3055780)	\$1,261
CTC1010-4	for model 10.10 (P/N 3055782)	\$1,400
CTC620-4	for model 6.20 (P/N 3055781)	\$1,557
CTC1020-4	for model 10.20 (P/N 3055783)	\$2,009
CTC1220-4	for model 12.20 (P/N 3055784)	\$2,553
CTC2010-4	for model 20.10 (P/N 3055785)	\$2,538
CTC2020-4	for model 20.20 (P/N 3055786)	\$3,220

CONVOTHERM ACCESSORIES — CLEANING AND CARE PRODUCTS



MODEL #	DESCRIPTION	PRICE
C-START		
Includes: - One - 2.5 Gal container of ConvoClean solution (C-CLEAN Forte Strength) - One - 2.5 Gal container of ConvoCare solution (C-CARE) - Set of connectors and hoses		1 PER COMBI
PRESSURE SPRAY BOTTLE (FOR MANUAL CLEANING)		
CPSB2	Holds one liter, two recommended - one for CCLEAN and one for CCARE.	\$108
CONVOCLEAN FORTE (STRONG CLEANING STRENGTH)		
CC102	Two (2) 2.5 gallon containers	\$243
CONVOCARE (READY TO USE)		
CC202	Two (2) 2.5 gallon containers.	\$191
CONVOCARE CONCENTRATE		
CCAREC	Two (2) 1-liter concentrate for ConvoClean system, must be diluted with soft water.	\$151
SINGLE-DOSAGE DISPENSER (MINIMUM ORDER QUANTITY 1 BOX CONTAINING 20 BOTTLES)		
3050883	ConvoClean forte S	\$129
3050882	ConvoCare	\$129
DISSOLVE DESCALING SOLUTION		
DISSOLVE-CON	Six (6) 1-gallon containers with quart markings. (P/N 106174-CON)	\$657
CLEANING CONTAINER STORAGE		
ESRC-01-050518-P	Stainless steel storage container holds Two 2.5 gal cleaning jugs. Fits on CSCD dolly or mounting rail	\$460
3456527	Mounting Rail for stainless storage container to fit 6.10/10.10 stands (requires Stainless Storage box shown above)	\$272
3456528	Mounting Rail for stainless storage container to fit 6.20/10.20 stands (requires Stainless Storage box shown above)	\$591
CSCD	Holds 1 jug ea ConvoClean and ConvoCare. (P/N 108963)	\$729

STAINLESS STEEL STORAGE CONTAINER



STAINLESS CHEMICAL STORAGE BOX WITH LOCKABLE HASP. ESRC-01-050518-P

CONVOTHERM ACCESSORIES — WATER TREATMENT OPTIONS

REQUIRED WATER QUALITY

Combi oven maintenance and ensuring water quality standards are met are the responsibility of the owner/user. The use of water that is outside the manufacturer's specifications will void the warranty. The RO systems below are mandatory in every case where a mail-in water test (1150360-CON) has not been conducted.

REVERSE OSMOSIS SYSTEMS — ALL RO SYSTEMS ARE NET PRICED — NO FURTHER DISCOUNTS

*RO Systems below combines water and mineral addition and include: Mineral Addition, Pre-filtration and/or post-filtration for sediment, chlorine, and Chloramines, hose, tubing & fittings required for installation. See spec sheets for more information.

MODEL #	DESCRIPTION	NET PRICE NO FURTHER DISCOUNTS	6.10	6.20	10.10	10.20	20.20	12.2/20.10	STACKED	6.10	6.20	10.10	10.20	20.20	12.2/20.10	STACKED	6.10	10.10	STACKED	
			BOILERLESS (COMBI MODELS ENDING IN ES OR GS)						GENERATOR (COMBI MODELS ENDING IN EB OR GB)						MINI					
WBT-OPS70CR/2	Reverse Osmosis System* & 2.5-Gallon Storage Tank. For use with Mini, or C4610ES or GS models (NET)	\$700	X															X	X	
WBT-OPS70CR/10	Reverse Osmosis System* & 5-Gallon Storage Tank (NET) For use with C4610EB or GB models	\$700								X										
WBT-OPS175CR/5	Reverse Osmosis System* & 5-Gallon Storage Tank. For use with C4 6.20, 10.10, 10.20, 12.20 OR 20.10 ES or GS models (NET)	\$860		X	X	X		X												
WBT-OPS175CR/10	Reverse Osmosis System* & 10-Gallon Storage Tank. For use with C4 20.20 ES or GS OR C4 6.20, 10.10 EB OR GB models (NET)	\$910					X			X	X									
WBT-OPS175CR/16	Reverse Osmosis System* & 16-Gallon Storage Tank. For use with C4 10.20, 12.20, 20.10 OR 20.20 EB OR GB OR Stacked Mini models (NET)	\$1,020										X	X	X						X
WBT-OP175/16	Reverse Osmosis System* & 16-Gallon Storage Tank. For Stacked ES OR GS models Use (2) for stacked EB OR GB OR (1) WBT-OP175/50 (NET)	\$1,820							X											2
WBT-OP175/50	Reverse Osmosis System* & 50-Gallon Storage Tank. For Stacked EB OR GB models. OR use (2) WBT-OP175/16 (NET)	\$1,950														X				

REPLACEMENT FILTERS AND CARTRIDGES FOR RO SYSTEMS — LIST PRICES - REPLACEMENT PARTS ONLY

MODEL #	DESCRIPTION	LIST PRICE	WBT-OPS70CR/2	WBT-OPS70CR/10	WBT-OPS175CR/5	WBT-OPS175CR/10	WBT-OPS175CR/16	WBT-OP175/16	WBT-OP175/50
1150360-CON	Water sample test kit	\$57							
WBT-CTO-Q10-CON	Replacement - Sediment & Chlorine filter	\$186	X	X	X	X	X	2	2
WBT-CTO-Q10CR	Replacement - Chloramines filter	\$138	X	X	X	X	X		
WBT-ILMA-6.14	Replacement - Mineral addition	\$85	X	X					
WBT-ILMA-10.14	Replacement - Mineral addition	\$172			X	X	X		
WBT-MA-Q10	Replacement - Mineral addition	\$110						X	X
WBT-AMS-QT10	Replacement membrane	\$300	X	X					
WBT-AMS-Q15	Replacement membrane	\$700			X	X	X	X	X

CONVOTHERM ACCESSORIES — WATER TREATMENT OPTIONS (CONT.)

REQUIRED WATER QUALITY

Combi oven maintenance and ensuring water quality standards are met, are the responsibility of the owner/user. The use of water that is outside the manufacturer's specifications will void the warranty.

A filtration system (in lieu of an RO system) should be ordered ONLY if the incoming water into the combi was sampled, (1150360-CON) lab tested by Optipure, and found to be within the required water spec as outlined on the Convotherm spec sheets.

*Filter Systems below are dual cartridge and include: pressure gauge, inlet shut-off valve, and mounting bracket.

WATER FILTER SYSTEM FOR CONVOTHERM 4 AND 6.10 & 10.10 MINI

MODEL #	DESCRIPTION	LIST PRICE	6.10	6.20	10.10	10.20	20.20	12.2/20.10	STACKED	6.10	6.20	10.10	10.20	20.20	12.2/20.10	STACKED	6.10	10.10	STACKED
			BOILERLESS (COMBI MODELS ENDING IN ES OR GS)							GENERATOR (COMBI MODELS ENDING IN EB OR GB)					MINI				
WBT-QT1+CR	Filter System* Includes (1) Sediment & Chlorine filter and (1) Chloramines filter (NET)	\$525	X	X	X	X	X	X	1 EA								X	X	1 EA
WBT-QT11-CR-CON	Filter System* Includes (1) Sediment & Chlorine filter and (1) ISONET Scale inhibiting Chloramines filter (NET)	\$780								X	X	X	X	X	X	1 EA			
WBT-QTSX-2PG-CON	Filter System* Includes (1) Sediment & Chlorine filter and (1) ScaleX2 Scale inhibiting filter (NET)	\$1,087								IF HARDNESS ABOVE 170 PPM AND/OR PH BELOW 8.5					1 EA				

REPLACEMENT PARTS - FILTERS SYSTEMS — LIST PRICES - REPLACEMENT PARTS ONLY

MODEL #	DESCRIPTION	LIST PRICE	WBT-QT1+CR	WBT-QT11-CR-CON	WBT-QTSX-2PG
1150360-CON	Water sample test kit	\$57	X	X	X
WBT-CTO-Q	Replacement - Sediment & Chlorine filter	\$187			X
WBT-CTO-Q10-CON	Replacement - Sediment & Chlorine filter	\$186	X	X	
WBT-CTO-Q10CR	Replacement - Chloramines filter	\$138	X		
WBT-CTOS-QCR	Replacement - Chloramines filter	\$244		X	
WBT-SCLX2-Q-CON	Replacement - ScaleX2 Scale inhibitor filter	\$355			X

NOTE: The owner / operator / purchaser must ensure that the drinking/potable water quality requirements are met. Not meeting the water quality requirements will void the original equipment warranty. A water quality analysis is required prior to installing the water treatment system, since water conditions vary throughout the country. A booster pump is required if the existing flow pressure is less than 60 psi | Contact Optipure for low water pressure solutions

STATEMENT OF POLICY

Convotherm Combi-Oven Cooking Equipment is intended for Commercial use only by professionally trained personnel.

Convotherm Combi-Oven Cooking Equipment is built to comply with applicable standards of manufacturers. Included among these approval agencies are: U.L., N.S.F., A.S.M.E./Ntl. Bd., C.S.A., A.G.A., C.G.A., E.T.L., C.E., and others. Many local codes exist, and it is the responsibility of the Owner and Installer to comply with these codes.

Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

Convotherm Combi-Oven are National Board registered and carry the approved stampings and listing of the American Society of Mechanical Engineers (A.S.M.E.).

Convotherm Combi-Oven Cooking Equipment, when properly installed according to instructions, complies with the intent of the O.S.H.A. Act.

SALES POLICIES

All orders are subject to acceptance at Convotherm USA.

All quotations are subject to acceptance within 60 days unless otherwise noted at the time of quotation.

All shipments must be made within 90 days from date of quotation or may be subject to increase in price, unless price is protected in writing by the Factory.

All damaged shipments should be inspected immediately upon receipt and, any damage should be reported to carrier. All claims must be filed by consignee with carrier, not by or with Cleveland Range, LLC.

Payment Terms: Net 30 days only.

RETURN POLICY

- 1 | All returned product must have an RMA number from Customer Service prior to sending the product back.
- 2 | The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
- 3 | If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
- 4 | Custom product is **non-returnable**.
- 5 | Applicable freight charges and re-crating will be the customer's responsibility.
- 6 | MA number must be clearly written on all shipping paperwork to factory/warehouse.
- 7 | RMA will be valid for 45 days from date of issue.

ORDERING INFORMATION

All orders must have the Dealer's name and address; shipping address; and installation location, including name, address and phone number before the order can be processed.

All orders should indicate model number, electrical characteristics, type of gas, altitude (if installation is over 2000 feet) and, when required, the incoming steam pressure.

Approved drawings, when required, and firm shipping date must be received before equipment can be scheduled for production.

FREIGHT CLASSIFICATION

- All Convotherm Products have a freight classification of 85.

LIMITED WARRANTY FOR CONVOTHERM 4 AND MINI OVENS - UNITED STATES AND CANADA

Convotherm Elektrogeräte GmbH (“Convotherm”) warrants this Combi oven (the “Product”) to be free from defects in material and workmanship under normal use and service for a period of two (2) years for parts and labor from the date the Product is installed or thirty (30) months from date of shipment from the manufacturer’s U.S. or Canada warehouse to the dealer or end user, whichever comes first (the “Warranty Period”). During the Warranty Period, Convotherm agrees to repair or replace, at its option any part of the Product which proves to be defective due to defects in material or workmanship, provided the Product is unaltered, and has been properly installed, maintained and operated in accordance with the Convotherm Owner’s Manual.

During the Warranty Period, Convotherm agrees to pay any factory authorized equipment service agency (within the continental United States and Hawaii or Canada) for reasonable labor required to repair or replace, at Convotherm’s option, any part of the Product which proves to be defective due to defects in material or workmanship. This includes travel time not to exceed two hours and mileage not to exceed 50 miles/ 80 km (100 miles / 160 km round-trip) but does not include post start-up tightening of loose fittings, minor adjustments, maintenance, cleaning or descaling.

WHO IS COVERED

This Limited Warranty is available only to the original owner-operator of the Product and is not transferable.

EXCLUSIONS FROM COVERAGE

Damage resulting because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance.

- Normal maintenance items, including but not limited to, light bulbs, gaskets, interior and exterior finishes, de-liming, broken glass, etc.
- Damage caused by improper or erratic voltages.
- Improper or unauthorized repair.
- Damage resulting from transportation and/or improper handling.
- Damage caused by fire, floods, other hazards or acts of God that are beyond the control of Convotherm
- This Limited Warranty does not cover Products installed or used in a residential or non-commercial application.
- Damage resulting from use of non-approved Convotherm parts and/or non-approved Convotherm cleaning solutions.
- Proper installation is the responsibility of the dealer, the owner-user, and/or installing contractor, and installation costs are not covered. Many local codes, including but not limited to building and fire codes exist, and it is the responsibility of the owner and/or installer to comply with these codes. Convotherm equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME/Ntl., Bd., CSA, and others. IMPROPER INSTALLATION WILL VOID THIS LIMITED WARRANTY.
- Preventive maintenance is the responsibility of the owner-operator-purchaser, maintenance supplies / wear items are not covered. Preventive maintenance records must be available showing maintenance performed according to Convotherm manuals.
- The use of good quality feed-water is the responsibility of the owner-operator. Non-compliance with the water quality guidelines can damage the product / components and will void this Limited Warranty. See owner’s manual or the Convotherm filtration selection guideline document for filtration requirements by combi-oven size and type.

REPLACEMENT PARTS

Replacement parts are warranted for 90 days or the balance of the original Limited Warranty, whichever is greater. All replacement parts must be approved Convotherm parts obtained through the Welbilt Authorized Service Network.

LIMITATIONS OF LIABILITY

Except where manufacturer offers and customer purchases an extended warranty on the Product, this Limited Warranty sets forth the sole and exclusive remedy and the full liability of Convotherm for all claims based on failure of, or defect in, Products sold hereunder, whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY.

THIS WARRANTY EXPRESSLY EXCLUDES ALL INCIDENTAL, SPECIAL, CONSEQUENTIAL AND PUNITIVE DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGES FOR INCONVENIENCE, RENTAL OR REPLACEMENT EQUIPMENT, LOST PROFITS OR PRODUCT, OR OTHER COMMERCIAL LOSS.

CONVOTHERM DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS. With respect to equipment, materials, parts and accessories manufactured by others, Convotherm’s sole obligation shall be to use reasonable efforts to obtain the benefit of the manufacturer’s warranties. Convotherm shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Convotherm manufactured products.

REMEDIES

The liability of Convotherm for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the defective part; or (ii) at Convotherm’s option, the replacement of said Product.

WARRANTY CLAIM PROCEDURE

All warranty claims are to be made through a member of the Welbilt Authorized Service Network. Claimant shall be responsible to:

- Immediately advise the Dealer or Convotherm’s Authorized Service Agent of the equipment serial number and the nature of the problem.
- Cooperate with the Service Agency so that warranty service may be completed.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the State of Delaware, USA, excluding its conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

CONVOTHERM ELEKTROGERÄTE GMBH

Talstrasse 35
82436 Eglfing, Germany
<https://www.convotherm.com>

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, or 6 months from original invoice date, which-ever comes first.

- * An additional one (1) year Labor Warranty can be purchased for each piece of Convotherm equipment.
- * Extended Warranty must be purchased at the same time the equipment is purchased.
- * Extended Warranty has the same exclusions as stated in our standard warranty.

PART NUMBER	SERVICES PURCHASED	ITEM DESCRIPTION	NET PRICE
TABLE TOP COMBI STEAMERS			
EW CON TABLE	—	1 year labor warranty con TABLETOP	\$600
FLOOR MODEL COMBI STEAMERS			
EW CON FLOOR	—	1 year labor warranty con FLOOR	\$850



Welbilt offers fully-integrated kitchen systems with award-winning product brands: **Cleveland™, Convotherm®, Crem™, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc® Ice, Merco®, Merrychef®** and **Multiplex®**. Supported by service brands: **KitchenCare®**, aftermarket parts and service; **FitKitchen®**, fully-integrated kitchen systems; and **KitchenConnect®**, cloud-based open digital platform.

Bringing innovation to the table • **welbilt.com**