



SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



Advancing Your Ambitions



FREE START UP WITH THE PURCHASE OF CONVOTHERM CERTIFIED INSTALLATION



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>

JANUARY 1, 2024

CONVOTHERM MAXX PRO & MINI EQUIPMENT PRICE LIST

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WHY CHOOSE CONVOTHERM

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.

MAXX PRO — 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

TWO USER-FRIENDLY OPERATING CONTROLS TO CHOOSE FROM

easyTouch®



easyDial®



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.

EASYTOUCH® STEAM GENERATOR (BOILER) MODELS

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

HYGIENICARE - 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®



maxx pro ET6.10



maxx pro ET10.10



maxx pro ET6.20



maxx pro ET10.20



maxx pro ET20.20

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

C4 ET 6.10EB-N	Electric Heated with Steam Generator	342/155	\$23,287
C4 ET 10.10EB-N	Electric Heated with Steam Generator	403/183	\$32,297
C4 ET 6.10GB-N	Gas Fired with Steam Generator	375/170	\$27,948
C4 ET 10.10GB-N	Gas Fired with Steam Generator	447/203	\$38,012

FULL-SIZE MODELS

C4 ET 6.20EB-N	Electric Heated with Steam Generator	476/216	\$35,115
C4 ET 10.20EB-N	Electric Heated with Steam Generator	525/238	\$44,947
C4 ET 6.20GB-N	Gas Fired with Steam Generator	520/236	\$41,670
C4 ET 10.20GB-N	Gas Fired with Steam Generator	591/268	\$54,137

HALF-SIZE ROLL-IN MODELS

C4 ET 20.10EB-N	Electric Heated with Steam Generator	745/338	\$57,242
C4 ET 20.10GB-N	Gas Fired with Steam Generator	811/368	\$65,172

FULL-SIZE ROLL-IN MODELS

C4 ET 20.20EB-N	Electric Heated with Steam Generator	948/430	\$79,740
C4 ET 20.20GB-N	Gas Fired with Steam Generator	1014/460	\$88,399

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)	\$1,675
DD-F	Disappearing Door (floor models only)	\$1,675
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$1,617
LCPL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$2,195
CPLC	Lockable Control Cover	\$1,460
ECP	External Core Probe with external socket (built in probe is standard)	\$1,064
SVP	Sous Vide Probe with external socket	\$1,488
CONVOGRILL	Grease Management System	\$1,964
MARINE PACKAGE		Call factory

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

CVOS2A	for floor models*	\$1,271
CVOS3A	for table top models *	\$982

*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
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)

EASYTOUCH® BOILERLESS (SPRITZER) MODELS

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

HYGIENICARE - 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®



maxx pro ET6.10



maxx pro ET10.10



maxx pro ET6.20



maxx pro ET10.20



maxx pro ET20.20

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

C4 ET 6.10ES-N	Electric Injection/Spritzer Steam Generation	320/145	\$27,098
C4 ET 10.10ES-N	Electric Injection/Spritzer Steam Generation	377/171	\$30,934
C4 ET 6.10GS-N	Gas Injection/Spritzer Steam Generation	337/153	\$29,844
C4 ET 10.10GS-N	Gas Injection/Spritzer Steam Generation	400/183	\$38,238

FULL-SIZE MODELS

C4 ET 6.20ES-N	Electric Injection/Spritzer Steam Generation	450/204	\$34,054
C4 ET 10.20ES-N	Electric Injection/Spritzer Steam Generation	491/223	\$38,833
C4 ET 6.20GS-N	Gas Injection/Spritzer Steam Generation	472/214	\$41,698
C4 ET 10.20GS-N	Gas Injection/Spritzer Steam Generation	525/238	\$50,995

HALF-SIZE ROLL-IN MODELS

C4 ET 20.10ES-N	Electric Heated with Steam Generator	712/323	\$63,249
C4 ET 20.10GS-N	Electric Heated with Steam Generator	745/338	\$70,615

FULL-SIZE ROLL-IN MODELS

C4 ET 20.20ES-N	Electric Injection/Spritzer Steam Generation	948/430	\$78,032
C4 ET 20.20GS-N	Gas Injection/Spritzer Steam Generation	1014/460	\$83,304

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)	\$1,675
DD-F	Disappearing Door (floor models only)	\$1,675
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$1,617
LPCL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$2,195
CPCL	Lockable Control Cover	\$1,460
ECP	External Core Probe with external socket (built in probe is standard)	\$1,064
SVP	Sous Vide Probe with external socket	\$1,488
CONVOGRILL	Grease Management System	\$1,964
MARINE PACKAGE		Call factory

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

CVOS2A	for floor models*	\$1,271
CVOS3A	for table top models *	\$982

*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
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)

EASYDIAL® STEAM GENERATOR (BOILER) MODELS

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
HALF-SIZE MODELS			
C4 ED 6.10EB-N	Electric Heated with Steam Generator	328/149	\$19,810
C4 ED 10.10EB-N	Electric Heated with Steam Generator	390/177	\$28,678
C4 ED 6.10GB-N	Gas Fired with Steam Generator	361/164	\$26,948
C4 ED 10.10GB-N	Gas Fired with Steam Generator	434/197	\$33,381
FULL-SIZE MODELS			
C4 ED 6.20EB-N	Electric Heated with Steam Generator	463/210	\$32,518
C4 ED 10.20EB-N	Electric Heated with Steam Generator	511/232	\$41,904
C4 ED 6.20GB-N	Gas Fired with Steam Generator	507/230	\$38,776
C4 ED 10.20GB-N	Gas Fired with Steam Generator	577/262	\$50,676
HALF-SIZE ROLL-IN MODELS			
C4 ED 20.10EB-N	Electric Heated with Steam Generator	730/331	\$56,242
C4 ED 20.10GB-N	Gas Fired with Steam Generator	796/361	\$64,172
FULL-SIZE ROLL-IN MODELS			
C4 ED 20.20EB-N	Electric Heated with Steam Generator	933/424	\$73,516
C4 ED 20.20GB-N	Gas Fired with Steam Generator	999/454	\$83,381



maxx pro ED 6.10



maxx pro ED 10.10



maxx pro ED 6.20



maxx pro ED 10.20

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)	\$1,675
DD-F	Disappearing Door (floor models only)	\$1,675
ECP	External Core Probe with external socket (built in probe is standard)	\$1,064
SVP	Sous Vide Probe with external socket	\$1,488
LCPL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$2,195
CPLC	Lockable Control Cover	\$1,460
MARINE PACKAGE		Call Factory

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

CVOS2A	for floor models*	\$1,271
CVOS3A	for table top models *	\$982

*(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
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)

EASYDIAL® BOILERLESS (SPRITZER) MODELS

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
Fully 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®



maxx pro ED 6.10



maxx pro ED 10.10



maxx pro ED 6.20



maxx pro ED 10.20



maxx pro ED 20.20

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

C4 ED 6.10ES-N	Electric Injection/Spritzer Steam Generation	306/139	\$26,098
C4 ED 10.10ES-N	Electric Injection/Spritzer Steam Generation	364/165	\$33,181
C4 ED 6.10GS-N	Gas Injection/Spritzer Steam Generation	324/147	\$28,844
C4 ED 10.10GS-N	Gas Injection/Spritzer Steam Generation	386/175	\$38,838

FULL-SIZE MODELS

C4 ED 6.20ES-N	Electric Injection/Spritzer Steam Generation	436/198	\$33,054
C4 ED 10.20ES-N	Electric Injection/Spritzer Steam Generation	478/217	\$37,833
C4 ED 6.20GS-N	Gas Injection/Spritzer Steam Generation	458/208	\$40,698
C4 ED 10.20GS-N	Gas Injection/Spritzer Steam Generation	511/232	\$49,995

HALF-SIZE ROLL-IN MODELS

C4 ED 20.10ES-N	Electric Injection/Spritzer Steam Generation	696/316	\$62,249
C4 ED 20.10GS-N	Gas Injection/Spritzer Steam Generation	730/331	\$69,615

FULL-SIZE ROLL-IN MODELS

C4 ED 20.20ES-N	Electric Injection/Spritzer Steam Generation	893/405	\$77,032
C4 ED 20.20GS-N	Gas Injection/Spritzer Steam Generation	926/420	\$82,304

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)	\$1,675
DD-F	Disappearing Door (floor models only)	\$1,675
ECP	External Core Probe with external socket	\$1,064
SVP	Sous Vide Probe with external socket	\$1,488
LCPL	Corrections Package - Door window is extra high strength safety glass. Roll in model trolley has a fixed, specially coated handle.	\$2,195
CPLC	Lockable Control Cover	\$1,460
MARINE PACKAGE		Call Factory

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

CVOS2A	for floor models*	\$1,271
CVOS3A	for table top models *	\$982

*(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
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



OES 10.10eT mini Black with easyTouch

MODEL	DESCRIPTION	SHIPPING WT. (LBS./KGS.)	PRICE
6.10ET MINI WITH EASYTOUCH USER-INTERFACE			
Capacity for:			
- Six (6) – 13in x 18in half size sheet pans*			
- 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	\$22,105
OES 6.10ET MINI BLK	Electric, Injection/Spritzer Steam Generation Combi “Black matte”	148/67	\$23,105
MARINE PACKAGE			Call factory

*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	\$26,830
OES 10.10ET MINI BLK	Electric, Injection/Spritzer Steam Generation Combi “Black matte”	155/70	\$27,830
MARINE PACKAGE			Call factory

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)		\$3,019
CST2610MOBC4	Open base stand with casters for two 6.10 mini’s (P/N 113590)		\$3,314
3251524	Open base stand with casters for one 6.10 mini on one 10.10 mini		\$3,176



CST610MOB
Stand and 8104735
ConvoVent hood

MODEL	DESCRIPTION	PRICE
THE MINI OPTIONS & ACCESSORIES		
3055636	Grill Plate grilling rack	\$314
3055637	12" x 20" x 1.5" wire basket for frying products	\$248
CWR10	Wire shelves 13" x 21" (P/N WS5)	\$162
3055630	Baking and roasting tray with drip drain 12" x 20" x 1.5"	\$236
3055633	Baking tray, perforated, non-stick 12"x20"	\$148
3417011	Grease drip try 12" x 20" x 0.75"	\$523
3317563	Spit rack with 13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	\$568
3317571	Spit rack without skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	\$372
3030195	Chicken grill rack for 6 chickens 13"x21"	\$98
3030196	Chicken grill rack for 8 chickens 13"x21"	\$131
CSH610M	Spray hose for 6.10 & 10.10 mini (P/N 112775)	\$899
CSH2610M	Spray hose for stacked mini units (P/N 113051)	\$899
3004034	Granite enameled baking tray, 13 X 21, 2 inches deep	\$170
HOOD		
8104735	ConvoVent Condensation hood by Halton for 6.10 mini or 10.10 mini. UL Listed ventless. 120V, single phase.	145/52 \$9,700
EQUIPMENT STANDS		
3430970	ConvoVent retrofit kit - requires installation by Welbilt trained service technician. (Installation cost not included)	\$403
CST610MOB	Open base stand with adjustable legs for 6.10 mini (P/N 113426)	85/39 \$2,117
CST1010MOB	Open base stand with adjustable legs for 10.10 mini (P/N 113332)	85/39 \$2,117
Stands with casters not available for mini		
EQUIPMENT STANDS		
POSK-CON	Pull-Out Shelf Kit (P/N 111724-CON)	\$1,061
URK-CON	Pan Rack Kit (P/N 111726-CON)	\$834

INSTALLATION PROGRAM AND KITS

STANDARD INSTALLATION PRICING INCLUDES:

- Travel to and from installation location by Factory Authorized Servicicer (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

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	\$1,100
11000115826	6.10, 6.20, 10.10, 10.20	\$1,375
11000115828	20.10, 20.20	\$1,650

INSTALLATION OF SECOND UNIT AT THE SAME LOCATION AND AT SAME TIME		NET PRICE
11000115825	6.10 Mini, 10.10 Mini	\$880
11000115827	C4.10, 6.20, 10.10, 10.20	\$1,100
11000115829	20.10, 20.20	\$1,375

ADDITIONAL INSTALLATION PRODUCTS INSTALLATION SERVICES CAN ONLY BE PURCHASED WITH AND FOR THE ACCESSORIES IN THIS PRICE LIST		
11000115830	Convotherm combi oven Pre-installation site survey (required)	\$500
11000115831	Convotherm 4 Stacking Kit Installation (per stack)	\$468
11000115832	ConvoVent 4 by Halton hood installation	\$275
11000115833	Water filtration installation	\$275
11000115834	Installation for Reverse Osmosis 2, 5, and 10 gallon systems	\$440
11000115835	Installation for Reverse Osmosis 16 and 50 gallon systems	\$605
11000115836	Installation for the ConvoGrill grease management system (NC with the purchase of CONVOTHERM certified oven installation)	\$120

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 (Contiental U.S. only - NET PRICE - No further discount applies)	\$550
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SERVICE START-UP CHECK FOR CONVOTHERM COMBI-OVENS		
FAS START UP	Mechanical Startup for one (1) Convotherm Oven by Convotherm Authorized Servicicer when Convotherm Certified Installation NOT purchased , includes 100 mile roundtrip (Contact RISE for Start Up: email: Rise.callcenter@welbilt.com) (Non-discountable net)	\$500

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	\$624
11000115805	Installation kit for 6.10, 6.20, 10.10 - Gas - DWV Copper	\$722
11000115817	Installation kit for 10.20, 20.10, 20.20 - Electric - DWV Copper	\$635
11000115816	Installation kit for 10.20, 20.10, 20.20 - Gas - DWV Copper	\$820
11000115890	Installation kit for 6. 10 and 10.10 mini DWV Copper	\$330

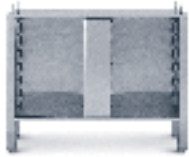
ACCESSORIES — CONVOTHERM 4 & MAXX PRO STAINLESS STEEL EQUIPMENT STANDS



CST20OB-4



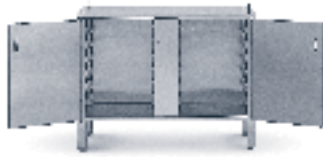
CST20OB-4



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	\$1,212
CST20OB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251501)	166/75	\$1,505
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	\$1,675
CST20OB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251503)	166/75	\$1,929
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	\$2,668
3251506	for C4 & Maxx Pro models 6.10 & 10.10, casters	166/75	\$2,911
3251507	for C4 & Maxx Pro models 6.20 & 10.20, casters	134/61	\$3,061
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	\$2,845
CST20CB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251548)	173/79	\$3,097
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	\$3,287
CST20CB-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251551)	173/79	\$3,581
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	\$4,002
CST20CBHD-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251553)	173/79	\$4,223
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	\$4,425
CST20CBHD-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251555)	173/79	\$4,681
SPACER STAND ADDS HEIGHT AND EXTRA STORAGE SPACE			
3455900	Spacer shelf for stands C4 6.10	—	\$1105
3455901	Spacer shelf for stands C4 6.20	—	\$1,349

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)	\$3,513
3462276	Stacking kit with casters for ELE 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$3,900
3431366	Stacking kit with casters for ELE 6.10/6.10 only. (req'd for chem drawer)	13.8" (350mm)	\$4,037
3431606	Stacking kit with casters for ELE 6.20/6.20 only. (req'd for chem drawer)	13.8" (350mm)	\$4,563
STACKING KITS WITH CASTERS — GAS			
3462277	Stacking kit with casters for GAS 6.10 /6.10 and 6.10 / 10.10	6" (150mm)	\$4,092
3462278	Stacking kit with casters for GAS 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$4,689
3456268	Stacking kit with casters for Gas 6.10 on 6.10 with chemical drawer only	13.8" (350mm)	\$5,015
3456269	Stacking kit with casters for Gas 6.20 on 6.20 with chemical drawer only	13.8" (350mm)	\$6,101
STACKING KITS WITH LEGS — ELECTRIC			
3455861	Stacking kit with 6" legs for ELE 6.10 / 6.10 and 6.10 / 10.10	6" (150mm)	\$2,742
3455864	Stacking kit for 6" with legs ELE 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$3,336
3456266	Stacking kit with legs for ELE 6.10 / 6.10	12"(300mm)	\$3,240
3456267	Stacking kit with legs for ELE 6.20 /6.20	12"(300mm)	\$3,704
STACKING KITS WITH LEGS — GAS			
3456171	Stacking kit 6" legs for Gas 6.10 / 6.10 and 6.10 / 10.10	6" (150mm)	\$3,550
3456174	Stacking kit 6: legs for Gas 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	\$4,189
3456276	Stacking kit 12" legs for GAS 6.10 / 6.10	12"(300mm)	\$3,943
3456277	Stacking kit 12" legs for GAS 6.20 / 6.20	12"(300mm)	\$4,687

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 Requires 3431366 stacking kit (electric) or 3456268 (gas)	\$2,467
3471200	Chemical drawer for 6.20 combi stack (must purchase 3431606) Requires 3431606 (electric) or 3456269 (gas)	\$2,562

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)

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)	\$7,879
CBST62042CA	Stacking Stand with casters (PN 11000115593)	\$8,137

* 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

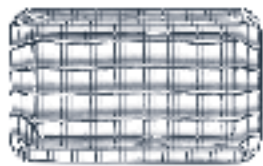


PART	DESCRIPTION	PRICE
60264	Ventless hood for Convotherm 4 & Maxx Pro 6.20 & 10.20 electric combis	\$12,500
60265	Hood Connection kit for 6.20 & 10.20 electric stacked units	\$886
3455901	Spacer stand for Convotherm 4 & Maxx Pro 6.20 combi	\$1,349
60268	Ventless hood for Convotherm 4 & Maxx Pro - 6.10 & 10.10 electric	\$12,500
60269	Hood connection for Convotherm 4 & Maxx Pro - 6.10 & 10.10 electric stacked units	\$886
3455900	Spacer stand for Convotherm 4 & Maxx Pro - 6.10 combi	\$1,105
11790	Optional Charcoal filter; fits 60264 and 60268	\$50

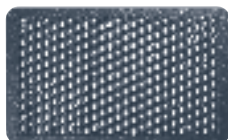
It is recommended to add a spacer stand when purchasing a 6.10 or 6.20 combi and hood on a stand to provide additional headspace. See page 11 for ConvoVent for mini hood. Order a stand with feet when using a hood. A hood can be installed on stacking kits with feet or casters.



CWR10



3055637



3055636



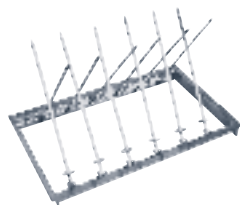
3055630



3055633



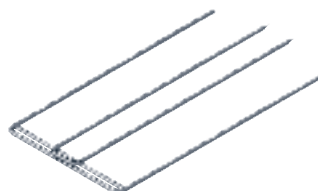
GREASE DRIP TRAY



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)	\$162
CWR20	21" x 23" for models 6.20, 10.20, 12.20 & 20.20 (P/N WS-46)	\$221
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)	\$248
CWB20	20" x 26" frying wire basket (P/N C-WB-20)	\$370
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	\$314
ROASTING & BAKING TRAY WITH DRIP DRAIN, NON-STICK		
This versatile tray is especially good for roasting.		
3055630	12" x 20" x 1.5" deep	\$236
BAKING TRAY		
3055633	Baking tray, perforated, non-stick 12"x20"	\$148
3004034	Granite enameled baking tray, 13 X 21, 2 inches deep	\$170
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	\$523
3417014	18" x 26" for table top models	\$536
3417098	18" x 26" x 2.5" for floor models	\$549
SPIT RACK		
3317563	13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	\$568
3317571	No skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	\$372
3417578	12 skewers, for 6.20, 10.20, 12.20 and 20.20	\$579
3417579	No skewers, for 6.20, 10.20, 12.20 and 20.20	\$382
MEAT SPIT		
3418674	Horizontal Meat Spit for all C4 sizes	\$357
CHICKEN GRILL RACK		
3030195	13"x21" — 6 Chickens	\$98
3030196	13"x21" — 9 Chickens	\$131



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)	\$568
CHS6.20	for C4 & Maxx Pro model 6.20 (P/N 3455851)	\$626
CHS10.10	for C4 & Maxx Pro model 10.10 (P/N 3455850)	\$745
CHS10.20	for C4 & Maxx Pro model 10.20 (P/N 3455852)	\$842
CHS20.10	for C4 & Maxx Pro model 20.10 (P/N 3455854)	\$922
CHS20.20	for C4 & Maxx Pro model 20.20 (P/N 3455855)	\$1,108
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	\$224
3466305	for Convotherm 4 6.20/10.20	\$236
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	\$195
SIGNAL TOWER		
New: Visual and audio indication of current status. 10m cable and mounting adapter included.		
3455896	for all C4 models	\$758
EXHAUST PIPE EXTENSION		
3466388	Exhaust Pipe Condensation Separator	\$319
GREASE CONTAINER		
3057878	Additional grease container for ConvoGrill units	\$47

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.



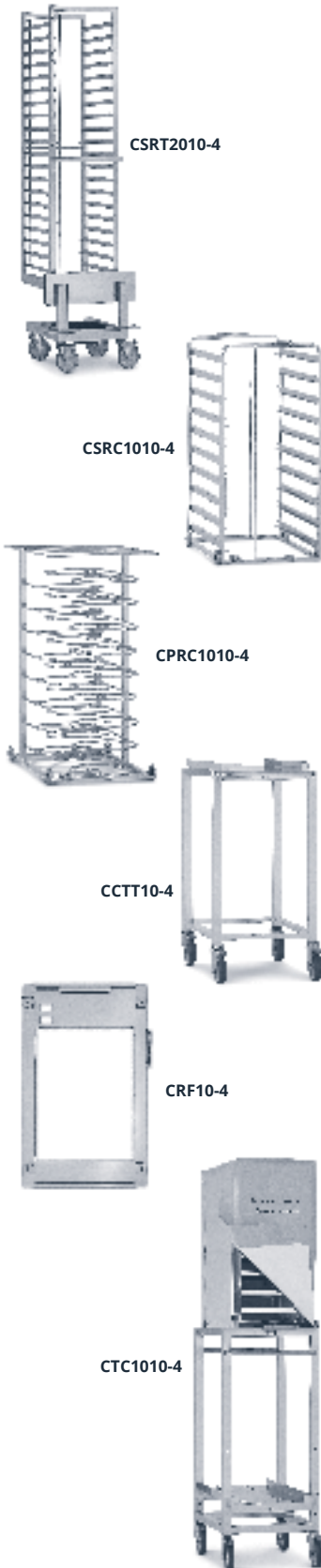
9" CONTROLLER



10" CONTROLLER

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.



MODEL #	DESCRIPTION	PRICE
SHELF ROLL-IN TROLLEY (WIRE SHELVES NOT INCLUDED)		
CSRT2020-4	for model 20.20 (P/N 3315207)	\$5,520
CSRT2010-4	for model 20.10 (P/N 3315206)	\$4,997
PLATE BANQUET TROLLEY		
3316776	for model 20.20 (122 plates to 12")	\$6,468
CPRT2020-4	for model 20.20 (P/N 3318563) (96 plates to 12")	\$6,832
CPRT2010-4	for model 20.10 (P/N 3316967) (50 plates to 12")	\$5,509
MOBILE SHELF RACK (ROLL-IN FRAME AND CASSETTE TRANSPORT TROLLEY REQUIRED)		
CSRC610-4	for model 6.10 (P/N 3355760)	\$1,743
CSRC1010-4	for model 10.10 (P/N 3355762)	\$2,043
CSRC620-4	for model 6.20 (P/N 3355761)	\$1,942
CSRC1020-4	for model 10.20 (P/N 3355763)	\$2,244
MOBILE PLATE RACK (ROLL-IN FRAME AND CASSETTE TRANSPORT TROLLEY REQUIRED)		
CPRC610-4	for model 6.10 (P/N 3355767) (15 plates to 12")	\$2,058
CPRC1010-4	for model 10.10 (P/N 3355771) (27 plates to 12")	\$2,489
CPRC620-4	for model 6.20 (P/N 3355769) (26 plates to 12")	\$3,033
CPRC1020-4	for model 10.20 (P/N 3355773) (48 plates to 12")	\$3,626
CASSETTE TRANSPORT TROLLEY		
CCTT10-4	for models 6.10 & 10.10 (P/N 3355775)	\$2,337
CCTT20-4	for models 6.20 & 10.20 (P/N 3355776)	\$3,293
CCTT10S	for stacking kit models 6.10 & 10.10, height adjustable (P/N 3355777)	\$3,704
CCTT20S	for stacking kit models 6.20 & 10.20, height adjustable (P/N 3355778)	\$4,470
ROLL-IN FRAME (FOR COMBI OVEN COMPARTMENT)		
CRF10-4	for models 6.10 & 10.10 (P/N 3455787)	\$431
CRF20-4	for models 6.20 & 10.20 (P/N 3455788)	\$549
THERMAL COVER FOR TROLLEY		
CTC610-4	for model 6.10 (P/N 3055780)	\$1,456
CTC1010-4	for model 10.10 (P/N 3055782)	\$1,617
CTC620-4	for model 6.20 (P/N 3055781)	\$1,798
CTC1020-4	for model 10.20 (P/N 3055783)	\$2,320
CTC2010-4	for model 20.10 (P/N 3055785)	\$2,931
CTC2020-4	for model 20.20 (P/N 3055786)	\$3,719

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.		\$580.00
PRESSURE SPRAY BOTTLE (FOR MANUAL CLEANING)		
CPSB2	Holds one liter, two recommended - one for CCLEAN and one for CCARE.	\$125
CONVOCLEAN FORTE (STRONG CLEANING STRENGTH)		
CC102	Two (2) 2.5 gallon containers	\$282
CONVOCARE (READY TO USE)		
CC202	Two (2) 2.5 gallon containers.	\$221
CONVOCARE CONCENTRATE		
CCAREC	Two (2) 1-liter concentrate for ConvoClean system, must be diluted with soft water.	\$174
SINGLE-DOSAGE DISPENSER (MINIMUM ORDER QUANTITY 1 BOX CONTAINING 20 BOTTLES)		
3050883	ConvoClean forte S	\$159
3050882	ConvoCare	\$159
DISSOLVE DESCALING SOLUTION		
DISSOLVE-CON	Six (6) 1-gallon containers with quart markings. (P/N 106174-CON)	\$724
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	\$999
3456527	Mounting Rail for stainless storage container to fit 6.10/10.10 stands (requires Stainless Storage box shown above)	\$314
3456528	Mounting Rail for stainless storage container to fit 6.20/10.20 stands (requires Stainless Storage box shown above)	\$683
CSCD	Holds 1 jug ea ConvoClean and ConvoCare. (P/N 108963)	\$842

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)	\$820	X															X	X
WBT-OPS70CR/10	Reverse Osmosis System* & 5-Gallon Storage Tank (NET) For use with C4610EB or GB models	\$1,073								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)	\$1,329		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)	\$1,395					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)	\$1,526										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)	\$2,289							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)	\$2,289														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	\$66							
WBT-CTO-Q10-CON	Replacement - Sediment & Chlorine filter	\$215	X	X	X	X	X	2	2
WBT-CTO-Q10CR	Replacement - Chloramines filter	\$159	X	X	X	X	X		
WBT-ILMA-6.14	Replacement - Mineral addition	\$98	X	X					
WBT-ILMA-10.14	Replacement - Mineral addition	\$199			X	X	X		
WBT-MA-Q10	Replacement - Mineral addition	\$127						X	X
WBT-AMS-QT10	Replacement membrane	\$347	X	X					
WBT-AMS-Q15	Replacement membrane	\$809			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)	\$606	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)	\$901								X	X	X	X	X	X	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	\$66	X	X	X
WBT-CTO-Q	Replacement - Sediment & Chlorine filter	\$216			X
WBT-CTO-Q10-CON	Replacement - Sediment & Chlorine filter	\$215	X	X	
WBT-CTO-Q10CR	Replacement - Chloramines filter	\$159	X		
WBT-CTOS-QCR	Replacement - Chloramines filter	\$282		X	
WBT-SCLX2-Q-CON	Replacement - ScaleX2 Scale inhibitor filter	\$410			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



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Welbilt's portfolio of award-winning brands includes **Cleveland™, Coffee Queen®, Convotherm®, Crem®, Crystal Tips®, Dean®, Delfield®, Expobar®, Fabristeel®, Frymaster®, Garland®, Inducs®, Koldtech®, Kolpak®, Lincoln®, McCann's™, Merco®, Merrychef®, Multiplex®, RDI®, SerVend™, Spengler®, SunFire® and U.S. Range™**. Supported by service brands: **KitchenCare®**, aftermarket service; **FitKitchen®**, kitchen systems; and **KitchenConnect®**, cloud-based open platform.

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