



# Suggested List Price Standard Equipment and Accessories

**Effective: January 1, 2020**





***You're entitled to a***

**FREE**   
**START-UP**

***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](mailto: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.

January 1, 2020  
**Convotherm 4 & Mini Equipment Price List**

**TABLE OF CONTENTS**

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	<b>Page #</b>
<b>Product Information</b>	
Free Start-up Program. . . . .	1
Index. . . . .	2
Convotherm 4 . . . . .	3
easyTouch & easyDial . . . . .	4
<b>Equipment</b>	
Combi steamers with steam generators & easyTouch controls . . . . .	5
Combi steamers boilerless with easyTouch controls . . . . .	6
Combi steamers with steam generators & easyDial controls. . . . .	7
Combi steamers boilerless with easyDial controls. . . . .	8
Quickship Products . . . . .	9
Convotherm mini easyTouch combi steamers with easyTouch controls . . . . .	10
<b>Options &amp; Accessories</b>	
mini equipment stands & accessories. . . . .	11
Ventless hood for Mini . . . . .	11
Installation Kits. . . . .	12
Install Program and Start Up Check . . . . .	12
Convotherm 4 stainless steel equipment stands. . . . .	13
Convotherm 4 stainless steel stacking kits . . . . .	14
Convotherm 4 stacking kit over convection oven . . . . .	14
Convotherm 4 ConvoVent by Halton . . . . .	14
Pans, shelves & racks . . . . .	15
Heat shield, floor anchors, signal towers, Convolink . . . . .	16
Convotherm 4 banqueting sector . . . . .	17
Cleaning and care products. . . . .	18
Water treatment options . . . . .	19
<b>Company Information</b>	
Policies . . . . .	21
Ordering information . . . . .	21
Warranty & extended warranty . . . . .	22

# CONVOTHERM 4 - DESIGNED AROUND YOU

Listening carefully to you, the customer, we have developed the Convotherm 4 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.

## Redefined: clear design meets functionality

The new Convotherm 4 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.

## Lower operating costs while helping the environment.

Every Watt and litre count Convotherm 4 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.



## 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.

## 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 new user-friendly **easyTouch™** and **easyDial™** controls. Convotherm 4, designed around you.



**easyTouch™** controls



**easyDial™** controls



## The new standard for intuitive Touchscreen controls

*Your easyTouch advantages:*

- 9" high resolution full - touchscreen
- 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.

## The new standard for manual controls

*Your easyDial advantages:*

- 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 STEAMERS 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 9" full-touch screen

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:
  - 9" full-touch screen
  - 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 boiler outside the cooking chamber
- Right-hinged door
- 24-hour quick ship on select models
- UL Listed ventless (no hood required; 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 ET 6.10EB	Electric Heated with Steam Generator	342/155	\$21,576
C4 ET 10.10EB	Electric Heated with Steam Generator	403/183	\$29,294
C4 ET 6.10GB	Gas Fired with Steam Generator	375/170	\$25,342
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	\$28,526
C4 ET 10.20EB	Electric Heated with Steam Generator	525/238	\$33,309
C4 ET 6.20GB	Gas Fired with Steam Generator	520/236	\$33,218
C4 ET 10.20GB	Gas Fired with Steam Generator	591/268	\$40,501

### Half-Size Roll-In Models

C4 ET 20.10EB	Electric Heated with Steam Generator	745/338	\$49,595
C4 ET 20.10GB	Gas Fired with Steam Generator	811/368	\$56,865

### Full-Size Roll-In Models

C4 ET 12.20EB	Electric Heated with Steam Generator	703/319	\$49,147
C4 ET 20.20EB	Electric Heated with Steam Generator	948/430	\$61,905
C4 ET 12.20GB	Gas Fired with Steam Generator	769/349	\$56,430
C4 ET 20.20GB	Gas Fired with Steam Generator	1014/460	\$69,420

**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)	\$1,242
DD-F	Disappearing Door (floor models only)	\$1,242
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$1,051
PRISON PACKAGE		Call factory
MARINE PACKAGE		Call factory
CPLC	Lockable Control Cover	\$1,074
ECP	External Core Probe with external socket (built in probe is standard)	\$794
SVP	Sous Vide Probe with external socket	\$1,191
CONVOGRILL	Grease Management System	\$1,471

### 440/480 volts, 60 cycle, 3 phase (for electric models only)

CVOS2A	for floor models*	\$979
CVOS3A	for table top models *	\$663

\* (see specification for applicable models) See 24 hour Quickship models on page 9.

## Convotherm Unit Capacities

Model #	Slide Rails	Wire Shelves (# included with combi purchase)	Sheet Pans	Steam Table Pans** (12" x 20")		Frying Baskets**
				1"	2 1/2"	
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 = (12" x 20") Full size = (18" x 26")



C4ET6.10EB



C4ET10.10EB



C4ET6.20EB



C4ET10.20EB



C4ET12.20EB



C4ET20.20EB

# COMBI STEAMERS 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 9" full-touch screen
- 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:
- 9" full-touch screen
  - 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; electric models, does not include roll-ins; local codes prevail)
- ENERGY STAR®

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
<b>Half-Size Models</b>			
C4 ET 6.10ES	Electric Injection/Spritzer Steam Generation	320/145	\$20,693
C4 ET 10.10ES	Electric Injection/Spritzer Steam Generation	377/171	\$26,541
C4 ET 6.10GS	Gas Injection/Spritzer Steam Generation	337/153	\$24,559
C4 ET 10.10GS	Gas Injection/Spritzer Steam Generation	400/183	\$30,298
<b>Full-Size Models</b>			
C4 ET 6.20ES	Electric Injection/Spritzer Steam Generation	450/204	\$26,731
C4 ET 10.20ES	Electric Injection/Spritzer Steam Generation	491/223	\$31,677
C4 ET 6.20GS	Gas Injection/Spritzer Steam Generation	472/214	\$31,811
C4 ET 10.20GS	Gas Injection/Spritzer Steam Generation	525/238	\$38,967
<b>Half-Size Roll-In Models</b>			
C4 ET 20.10ES	Electric Heated with Steam Generator	712/323	\$47,380
C4 ET 20.10GS	Electric Heated with Steam Generator	745/338	\$52,896
<b>Full-Size Roll-In Models</b>			
C4 ET 12.20ES	Electric Injection/Spritzer Steam Generation	670/304	\$46,945
C4 ET 20.20ES	Electric Injection/Spritzer Steam Generation	908/412	\$60,632
C4 ET 12.20GS	Gas Injection/Spritzer Steam Generation	703/319	\$52,463
C4 ET 20.20GS	Gas Injection/Spritzer Steam Generation	942/428	\$66,071
<b>NOTE:</b> Prices shown are for models with easyTouch user interface and ConvoClean+ fully automatic cleaning system. Disappearing door optional.			
<b>Common Convotherm Options</b>			
DD-TT	Disappearing Door (table top models only)		\$1,242
DD-F	Disappearing Door (floor models only)		\$1,242
CSMOKE	ConvoSmoker, installed at the factory (table top models only)		\$1,051
PRISON PACKAGE			Call factory
MARINE PACKAGE			Call factory
CPLC	Lockable Control Cover		\$1,074
ECP	External Core Probe with external socket (built in probe is standard)		\$794
SVP	Sous Vide Probe with external socket		\$1,191
CONVOGRILL	Grease Management System		\$1,471
<b>440/480 volts, 60 cycle, 3 phase (for electric models only)</b>			
CVOS2A	for floor models*		\$979
CVOS3A	for table top models *		\$663

\* (see specification for applicable models) See 24 hour Quickship models on page 9.



C4ET6.10ES



C4ET10.10ES



C4ET6.20ES



C4ET10.20ES



C4ET12.20ES



C4ET20.20ES

## Convotherm Unit Capacities

Model #	Slide Rails	Wire Shelves (# included with combi purchase)	Sheet Pans	Steam Table Pans**		Frying Baskets**
				1"	2 1/2"	
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 = (12" x 20") Full size = (18" x 26")

# COMBI STEAMERS 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

HygienicCare - 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; electric models, does not include roll-ins; local codes prevail)

ENERGY STAR®

Model #	Description	Shipping Wt. (Lbs./Kgs.)	List Price
<b>Half-Size Models</b>			
C4 ED 6.10EB	Electric Heated with Steam Generator	328/149	\$17,232
C4 ED 10.10EB	Electric Heated with Steam Generator	390/177	\$23,747
C4 ED 6.10GB	Gas Fired with Steam Generator	361/164	\$20,998
C4 ED 10.10GB	Gas Fired with Steam Generator	434/197	\$27,368
<b>Full-Size Models</b>			
C4 ED 6.20EB	Electric Heated with Steam Generator	463/210	\$25,555
C4 ED 10.20EB	Electric Heated with Steam Generator	511/232	\$30,966
C4 ED 6.20GB	Gas Fired with Steam Generator	507/230	\$29,838
C4 ED 10.20GB	Gas Fired with Steam Generator	577/262	\$38,568
<b>Half-Size Roll-In Models</b>			
C4 ED 20.10EB	Electric Heated with Steam Generator	730/331	\$43,297
C4 ED 20.10GB	Gas Fired with Steam Generator	796/361	\$47,416
<b>Full-Size Roll-In Models</b>			
C4 ED 12.20EB	Electric Heated with Steam Generator	690/313	\$45,490
C4 ED 20.20EB	Electric Heated with Steam Generator	933/424	\$60,043
C4 ED 12.20GB	Gas Fired with Steam Generator	756/343	\$52,774
C4 ED 20.20GB	Gas Fired with Steam Generator	999/454	\$67,776

**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)	\$1,242
DD-F	Disappearing Door (floor models only)	\$1,242
ECP	External core probe with external socket	\$794
SVP	Sous Vide Probe with external socket	\$1,191
CPLC	Lockable Control Cover	\$1,074
Prison Package		Call Factory
Marine Package		Call Factory
<b>440/480 volts, 60 cycle, 3 phase (for electric models only)</b>		
CVOS2A	for floor models*	\$979
CVOS3A	for table top models *	\$663

\*(see specification for applicable models)

Convosmoke and Grease Management System not available on easyDial units

## Convotherm Unit Capacities

Model #	Slide Rails	Wire Shelves (# included with combi purchase)	Sheet Pans	Steam Table Pans**		Frying Baskets**
				(12" x 20")		
				1"	2 1/2"	
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 = (half size - 12" x 20") Full size = (full size - 18" x 26")



C4ED6.10EB



C4ED10.10EB



C4ED6.20EB



C4ED10.20EB



C4ED12.20EB



C4ED20.20EB



# COMBI STEAMERS 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

HygienicCare - 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; electric models, does not include roll-ins; local codes prevail)

ENERGY STAR®

Model #	Description	Shipping Wt. (Lbs./Kgs.)	List Price
<b>Half-Size Models</b>			
C4 ED 6.10ES	Electric Injection/Spritzer Steam Generation	306/139	\$17,037
C4 ED 10.10ES	Electric Injection/Spritzer Steam Generation	364/165	\$23,655
C4 ED 6.10GS	Gas Injection/Spritzer Steam Generation	324/147	\$22,786
C4 ED 10.10GS	Gas Injection/Spritzer Steam Generation	386/175	\$27,521
<b>Full-Size Models</b>			
C4 ED 6.20ES	Electric Injection/Spritzer Steam Generation	436/198	\$24,320
C4 ED 10.20ES	Electric Injection/Spritzer Steam Generation	478/217	\$29,793
C4 ED 6.20GS	Gas Injection/Spritzer Steam Generation	458/208	\$29,302
C4 ED 10.20GS	Gas Injection/Spritzer Steam Generation	511/232	\$36,715
<b>Half-Size Roll-In Models</b>			
C4 ED 20.10ES	Electric Injection/Spritzer Steam Generation	696/316	\$43,724
C4 ED 20.10GS	Gas Injection/Spritzer Steam Generation	730/331	\$49,241
<b>Full-Size Roll-In Models</b>			
C4 ED 12.20ES	Electric Injection/Spritzer Steam Generation	657/298	\$43,289
C4 ED 20.20ES	Electric Injection/Spritzer Steam Generation	893/405	\$57,842
C4 ED 12.20GS	Gas Injection/Spritzer Steam Generation	690/313	\$48,807
C4 ED 20.20GS	Gas Injection/Spritzer Steam Generation	926/420	\$63,388

**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)	\$1,242
DD-F	Disappearing Door (floor models only)	\$1,242
ECP	External core probe with external socket	\$794
SVP	Sous Vide Probe with external socket	\$1,191
Prison Package		Call Factory
Marine Package		Call Factory

## 460/480 volts, 60 cycle, 3 phase (for electric models only)

CVOS2A	for floor models*	\$979
CVOS3A	for table top models *	\$663

\* (see specification for applicable models)

Convosmoke and Grease Management System not available on easyDial units

## Convotherm Unit Capacities

Model #	Slide Rails	Wire Shelves (# included with combi purchase)	Sheet Pans	Steam Table Pans** (12" x 20")		Frying Baskets**
				1"	2 1/2"	
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 = (12" x 20") Full size = (18" x 26")



C4ED6.10ES



C4ED10.10ES



C4ED6.20ES



C4ED10.20ES



C4ED12.20ES



C4ED20.20ES

## QUICK SHIP MODELS

*The Welbilt® QuickShip Program offers quick shipment on many Welbilt brands allowing you to satisfy your customer's urgent equipment requirements.*

### PROGRAM DETAILS

- Orders received by noon eastern ship the next business day or sooner
- Order must be marked as "QuickShip" program and no clarification is required
- Account must be in good credit standing and any orders that require buying group credit approval may have delayed for credit approval
- Only the models listed are in the Quick Ship program
- 2019 Quick Ship program ends 12/31/19
- Pricing and Freight per 2019 Welbilt Select Program if applicable
- Program only available for the contiguous states only (excludes Alaska and Hawaii and all off-shore United States territories and possessions, which include American Samoa, Guam, the Northern Mariana Islands, Puerto Rico, and the U.S. Virgin Islands).

### CONVOTHERM EQUIPMENT AVAILABLE FOR QUICKSHIP

MODEL	DESCRIPTION	MODEL	DESCRIPTION
C4eT6.20EB; 208-240V;3PH	Disappearing Door, Cleaning	C4eT6.20GS; NAT; 120V;1PH	Right Hand Door, Cleaning
C4eT6.20ES; 208V;3PH	Disappearing Door, Cleaning, Smoker	C4eT6.20GS; NAT; 120V;1PH	Disappearing Door, Cleaning
C4eT6.20ES; 208-240V;3PH	Disappearing Door, Cleaning	C4eT6.20GS; NAT; 120V;1PH	Disappearing Door, Cleaning, Smoker
C4eT6.20ES; 440-480V;3PH	Disappearing Door, Cleaning	C4eT10.10GS; NAT; 120V;1PH	Disappearing Door, Cleaning
C4eT6.20GB; NAT;120V;1PH	Right Hand Door, Cleaning	C4eT10.20GS; NAT; 120V;1PH	Disappearing Door, Cleaning
C4eT6.20GB; NAT;120V;1PH	Disappearing Door, Cleaning	C4eT10.20GS; NAT; 120V;1PH	Disappearing Door, Cleaning, Smoker
C4eT6.20GB; NAT; 120V;1PH	Disappearing Door, Cleaning, Smoker	C4eT20.20GB; NAT; 120V;1PH	Disappearing Door, Cleaning
C4eT10.20GB; NAT; 120V;1PH	Disappearing Door, Cleaning		
C4eT6.10GS; NAT; 120V;1PH	Disappearing Door, Cleaning		

# Convotherm MINI COMBI STEAMERS WITH easyTouch CONTROLS

## Standard Features -

- NEW! Safe Cool Down
- NEW! Steam Protect
- NEW! Improved cook time compensation
- NEW! 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
- 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®

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
<b>6.10eT mini with easyTouch user-interface</b>			
Capacity for:			
• Four (4) - 13" x 18" half size sheet pans* or			
• Four (4) - 12" x 20" by 2 1/2" steam table pans or			
• Four (4) - 12" x 20" wire fry baskets			
6.10eT Mini	Electric, Injection/Spritzer Steam Generation Combi "Stainless steel"	148/67	\$16,375
6.10eT Mini	Electric, Injection/Spritzer Steam Generation Combi "Black matte"	148/67	\$17,375

\*The "6.10 mini" will hold six 13" x 18" 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 (13"x21").  
Optional Single phase voltage available



6.10eT mini with easyTouch

<b>10.10eT mini with easyTouch user-interface</b>			
Capacity for:			
• Five (5) - 12" x 20" x 2 1/2" steam table pans or			
• Five (5) - 12" x 20" wire fry baskets			
10.10eT Mini	Electric, Injection/Spritzer Steam Generation Combi "Stainless steel"	155/70	\$19,875
10.10eT Mini	Electric, Injection/Spritzer Steam Generation Combi "Black matte"	155/70	\$20,875

NOTE: Price shown with easyTouch controls and with automatic cleaning system. Includes 5 half size wire shelves (13"x21").



6.10eT mini Black with easyTouch

<b>Two 6.10eT mini's (with easyTouch user-interface) on Stand</b>			
Consisting of:			
Two - 6.10 mini's for each 6.10 mini see above			
One - CST2610MOB open base stand with legs for two 6.10 mini's (P/N 113808)			\$2,221
or			
One - CST2610MOBC4 open base stand with casters for two 6.10 mini's (P/N 113590)			\$2,437



10.10eT mini with easyTouch



Two 6.10eT mini's on stand



10.10eT mini Black with easyTouch

# Convotherm MINI COMBI STEAMERS WITH easyTouch CONTROLS ACCESSORIES

## The mini Options & Accessories

3055636	Grill Plate grilling rack	\$231
3055637	12" x 20" x1.5" wire basket for frying products	\$209
CWR10	Wire shelves 13" x 21" (P/N WS5)	\$140
3055630	Baking and roasting tray with drip drain 12" x 20" x 1.5"	\$173
3055633	Baking tray, perforated, non-stick 12"x20"	\$108
3417011	Grease drip try 12" x 20" x 0.75"	\$385
3317563	Spit rack with 13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	\$418
3317571	Spit rack without skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	\$274
3030195	Chicken grill rack for 6 chickens 13"x21"	\$72
3030196	Chicken grill rack for 8 chickens 13"x21"	\$101
CSH610M	Spray hose for 6.10 & 10.10 mini (P/N 112775)	\$317
CSH2610M	Spray hose for stacked mini units (P/N 113051)	\$346

See page 16 for further item descriptions

## Hood

8104735	ConvoVent Condensation hood by Halton for 6.10 mini or 10.10 mini. UL Listed ventless. 120V, single phase.	145/52	\$
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## Equipment Stands

CST610MOB	Open base stand with adjustable legs for 6.10 mini (P/N 113426)	85/39	\$1,557
CST1010MOB	Open base stand with adjustable legs for 10.10 mini (P/N 113332)	85/39	\$1,557

Stands with casters not available for mini

## Equipment Stands Options

POSK	Pull-Out Shelf Kit (P/N 111724)	\$539
URK	Pan Rack Kit (P/N 111726)	\$415



CST610MOB  
Stand and 8104735 ConvoVent  
hood

# 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
- 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
- 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)

\* 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.

Installation and Installation kits are non-discountable.

Installation of First Unit		
11000115824	6.10 Mini, 10.10 Mini	\$875
11000115826	6.10, 6.20, 10.10, 10.20	\$1,075
11000115828	12.20, 20.10, 20.20	\$1,275
Installation of Second Unit at the same location and at same time		
11000115825	6.10 Mini, 10.10 Mini	\$600
11000115827	6.10, 6.20, 10.10, 10.20	\$800
11000115829	12.20, 20.10, 20.20	\$1,000
Additional Installation Products		
11000115830	Pre-installation site survey (required)	\$200
11000115831	Convotherm 4 Stacking Kit Installation (per stack)	\$400
11000115832	ConvoVent 4 by Halton hood installation	\$200
11000115833	Water filtration installation (only for filtration systems included in this price list)	\$175
11000115834	Installation for Reverse Osmosis 2, 5, and 10 gallon systems (only for systems included in this price list)	\$350
11000115835	Installation for Reverse Osmosis 16 and 50 gallon systems (only for systems included in this price list)	\$500
11000115836	Installation for the ConvoGrill grease management (Fat Drain) system	\$100
11000115837	Removal and disposal of each combi oven (or similar size equipment) from installation location	\$250

## Service Start-Up Check

ASA Start Up	Inspect installation, review cleaning and maintenance instructions, 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
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## 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 non-discountable

Part #	Description	Net Price
11000115806	Installation kit for 6.10, 6.20, 10.10 - Electric- DWV Copper	\$375
11000115805	Installation kit for 6.10, 6.20, 10.10 - Gas - DWV Copper	\$550
11000115817	Installation kit for 10.20, 12.20, 20.10, 20.20 - Electric - DWV Copper	\$475
11000115816	Installation kit for 10.20, 12.20, 20.10, 20.20 - Gas - DWV Copper	\$615
11000115890	Installation kit for 6.10 and 10.10 mini electric DWV Copper	\$250
11000115891	Installation kit for 6.10 and 10.10 mini electric CPVC	\$285
11000115892	Installation kit for 6.10, 6.20, 10.10 - Electric CPVC	\$355
11000115893	Installation kit for 6.10, 6.20, 10.10 - Gas CPVC	\$550
11000115894	Installation kit for 10.20, 12.20, 20.10, 20.20 - Electric CPVC	\$430
11000115895	Installation kit for 10.20, 12.20, 20.10, 20.20 - Gas CPVC	\$575

# CONVOTHERM ACCESSORIES

## CONVOTHERM 4 STAINLESS STEEL EQUIPMENT STANDS

Model #	Description	Shipping Wt. Lbs. / Kgs.	Price
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*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.*

### Open equipment stand for table-top models with storage shelf and adjustable legs

CST10OB-4	for models 6.10 & 10.10 (P/N 3251500)	134/61	\$999
CST20OB-4	for models 6.20 & 10.20 (P/N 3251501)	166/75	\$1,182



CST20OB-4



CST20OB-4-CA

### Open equipment stand for table-top models with storage shelf and casters

CST10OB-4-CA	for models 6.10 & 10.10 (P/N 3251502)	134/61	\$1,341
CST20OB-4-CA	for models 6.20 & 10.20 (P/N 3251503)	166/75	\$1,514



CST20CB-4



CST20CB-4-CA

### Equipment stand for table-top models, closed on three sides, 14 pairs of shelf rails and adjustable legs

CST10CB-4	for models 6.10 & 10.10 (P/N 3251547)	142/65	\$2,234
CST20CB-4	for models 6.20 & 10.20 (P/N 3251548)	173/79	\$2,437

### Equipment stand for table-top models, closed on three sides, 14 pairs of shelf rails and casters

CST10CB-4-CA	for models 6.10 & 10.10 (P/N 3251549)	142/65	\$2,580
CST20CB-4-CA	for models 6.20 & 10.20 (P/N 3251551)	173/79	\$2,768

### Equipment stand for table-top models, fully enclosed with double doors, 14 pairs of shelf rails and adjustable legs

CST10CBHD-4	for models 6.10 & 10.10 (P/N 3251552)	142/65	\$3,143
CST20CBHD-4	for models 6.20 & 10.20 (P/N 3251553)	173/79	\$3,316



CST10CBHD-4



CST10CBHD-4-CA

### Equipment stand for table-top models, fully enclosed with double doors, 14 pairs of shelf rails and casters

CST10CBHD-4-CA	for models 6.10 & 10.10 (P/N 3251554)	142/65	\$3,475
CST20CBHD-4-CA	for models 6.20 & 10.20 (P/N 3251555)	173/79	\$3,676

### Spacer stand adds height and extra storage space

3455900	Spacer shelf for stands 6.10		\$793
3455901	Spacer shelf for stands 6.20		\$995



SPACER STAND

# CONVOTHERM ACCESSORIES

## STACKING KITS

### Stacking kit for Convotherm 4 table-top models

#### Stacking Kits with casters - ELECTRIC

Part Number	Description	Casters / Feet height	List Price
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

#### 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

#### 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)	\$2,723
3456267	Stacking kit with legs for ELE 6.20 /6.20	12"(300mm)	\$3,114

#### 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)	\$3,315
3456277	Stacking kit 12" legs for GAS 6.20 / 6.20	12"(300mm)	\$3,940

Model #	Description	Price
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#### Stacking Stand for mounting:

#### 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)	\$6,190
CBST62042CA	Stacking Stand with casters (PN 11000115593)	\$5,707

\* Convotherm Combi Steamer and Garland Convection Oven must be purchased separately.

#### 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.



**CBST62042CA**



**CBST62042CA**

Shown with one Convotherm 6.20 Combi Steamer\* and one Convection Oven\* (\*purchased separately)

## CONVOTHERM 4 CONVOVENT BY HALTON

Efficiently condenses steam and vapor with a 3 stage filter design

Model #	Description	List Price
60264	Ventless hood for 6.20 & 10.20 electric combis	\$8,311
60265	Hood Connection kit for 6.20 & 10.20 electric stacked units	\$423
3455901	Spacer stand for 6.20 combi	\$995
60268	Ventless hood for Convotherm 4 - 6.10 & 10.10 electric	\$8,003
60269	Hood connection for Convotherm 4 - 6.10 & 10.10 electric stacked units	\$423
3455900	Spacer stand for Convotherm 4 - 6.10 combi	\$793
11790	Optional Charcoal filter; fits 60264 and 60268	\$36



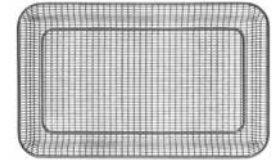
It is recommended to add a spacer stand when purchasing a 6.10 or 6.20 combi and hood on a stand to provide additional headspace. See page 10 for ConvoVent for mini hood

# CONVOTHERM ACCESSORIES PANS, SHELVES & RACKS

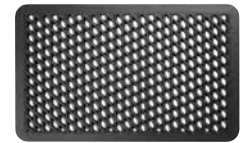
Model #	Description	Price	
<b>Electropolished Stainless-Steel Wire Shelf</b>			
For supporting pans, plates for re-therm or for roasting meats.			
CWR10	13" x 21" for models 6.10, 10.10 & minis (P/N WS5)	\$140	
CWR20	21" x 23" for models 6.20, 10.20, 12.20 & 20.20 (P/N WS-46)	\$191	
<b>Electropolished stainless-steel baking/frying basket</b>			
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)	\$209	
CWB20	20" x 26" frying wire basket (P/N C-WB-20)	\$320	
<b>Grill grate with cross pattern, non-stick</b>			
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	\$231	
<b>Roasting &amp; baking tray with drip drain, non-stick</b>			
This versatile tray is especially good for roasting.			
3055630	12" x 20" x 1.5" deep	\$173	
<b>Baking tray</b>			
3055633	Baking tray, perforated, non-stick 12"x20"	\$108	
<b>Grease drip tray</b>			
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	\$385	
3417014	18" x 26" for table top models	\$394	
3417098	18" x 26" x 2.5" for floor models	\$404	
<b>Spit Rack</b>			
3317563	13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	\$418	
3317571	no skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	\$274	
3417578	12 skewers, for 6.20, 10.20, 12.20 and 20.20	\$425	
3417579	no skewers, for 6.20, 10.20, 12.20 and 20.20	\$281	
<b>Chicken Grill Rack</b>			
3030195	13"x21"	6 chickens	\$72
3030196	13"x21"	8 chickens	\$101



CWR10



3055637



3055636



3055630



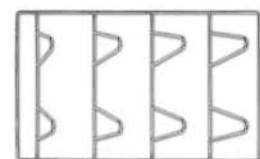
3055633



Grease drip tray



Spit Rack



3030196

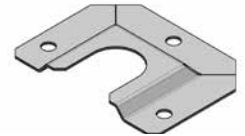


# CONVOTHERM ACCESSORIES

Model #	Description	Price
<b>Heat shield</b>		
Protects models electronics from overheating due to radiant heat.		
CHS6.10	for model 6.10 (P/N 3455849)	\$418
CHS6.20	for model 6.20 (P/N 3455851)	\$461
CHS10.10	for model 10.10 (P/N 3455850)	\$548
CHS10.20	for model 10.20 (P/N 3455852)	\$620
CHS12.20	for model 12.20 (P/N 3455853)	\$649
CHS20.10	for model 20.10 (P/N 3455854)	\$678
CHS20.20	for model 20.20 (P/N 3455855)	\$815
<b>Heat Shield Extender</b>		
The heat shield extension is built solely for providing additional heat protection if the combi oven is standing beside another heat source.		
3466306	for Convotherm 4 6.10/10.10	\$115
3466305	for Convotherm 4 6.20/10.20	\$130
<b>Floor anchor, for floor-standing models or equipment stands</b>		
For fixing two feet securely to the floor. (comes standard with floor-standing models).		
	for model 12.20, 20.10 and 20.20 (P/N 2664128) Set of 2	\$144
<b>Signal Tower</b>		
New: Visual and audio indication of current status. 10m cable and mounting adapter included.		
	for all models (P/N 3455896)	\$584
<b>Exhaust Pipe Extension</b>		
3466388	Exhaust Pipe Condensation Separator	\$199



CHS6.10



FLOOR ANCHOR



CVOS2A

Model #	Description	Price
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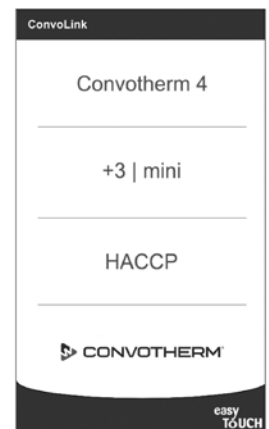
## ConvoLink

The ConvoLink software package is the complete solution for HACCP and combi steamer management.

You can install the software on your PC for use with Convotherm 4 models, the +3 models and the Convotherm mini.

*ConvoLink*

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



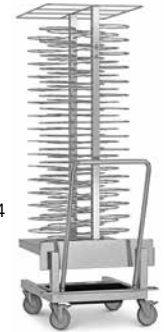
# Convotherm accessories

## Convotherm 4 banqueting sector

Model #	Description	Price
<b>TROLLEY SYSTEMS</b>		
<b>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.</b>		
<b>Shelf Roll-in Trolley (Wire Shelves not included)</b>		
CSRT2020-4	for model 20.20 (P/N 3315207)	\$4,253
CSRT1220-4	for model 12.20 (P/N 3315205)	\$4,130
CSRT2010-4	for model 20.10 (P/N 3315206)	\$3,676
<b>Plate Banquet Trolley</b>		
3316776	for model 20.20 (P/N 3316776) (122 plates to 12")	\$5,238
CPRT2020-4	for model 20.20 (P/N 3318563) (96 plates to 12")	\$4,432
CPRT1220-4	for model 12.20 (P/N 3318555) (59 plates to 12")	\$4,330
CPRT2010-4	for model 20.10 (P/N 3316967) (50 plates to 12")	\$4,052
<b>Mobile Shelf Rack (Roll-in Frame and Cassette Transport Trolley required)</b>		
CSRC610-4	for model 6.10 (P/N 3355760)	\$1,282
CSRC1010-4	for model 10.10 (P/N 3355762)	\$1,377
CSRC620-4	for model 6.20 (P/N 3355761)	\$1,428
CSRC1020-4	for model 10.20 (P/N 3355763)	\$1,650
<b>Mobile Plate Rack (Roll-in Frame and Cassette Transport Trolley required)</b>		
CPRC610-4	for model 6.10 (P/N 3355767) (15 plates to 12")	\$1,514
CPRC1010-4	for model 10.10 (P/N 3355771) (27 plates to 12")	\$1,831
CPRC620-4	for model 6.20 (P/N 3355769) (26 plates to 12")	\$2,231
CPRC1020-4	for model 10.20 (P/N 3355773) (48 plates to 12")	\$2,667
<b>Cassette Transport Trolley</b>		
CCTT10-4	for models 6.10 & 10.10 (P/N 3355775)	\$1,801
CCTT20-4	for models 6.20 & 10.20 (P/N 3355776)	\$2,537
CCTT10S	for stacking kit models models 6.10 & 10.10, height adjustable (P/N 3355777)	\$2,854
CCTT20S	for stacking kit models models 6.20 & 10.20, height adjustable (P/N 3355778)	\$3,445
<b>Roll-In Frame (for combi steamer compartment)</b>		
CRF10-4	for models 6.10 & 10.10 (P/N 3455787)	\$317
CRF20-4	for models 6.20 & 10.20 (P/N 3455788)	\$404
<b>Thermal Cover (for Trolley)</b>		
CTC610-4	for model 6.10 (P/N 3055780)	\$1,071
CTC1010-4	for model 10.10 (P/N 3055782)	\$588
CTC620-4	for model 6.20 (P/N 3055781)	\$1,386
CTC1020-4	for model 10.20 (P/N 3055783)	\$1,707
CTC1220-4	for model 12.20 (P//N 3055784)	\$2,169
CTC2010-4	for model 20.10 (P//N 3055785)	\$2,156
CTC2020-4	for model 20.20 (P//N 3055786)	\$3,009



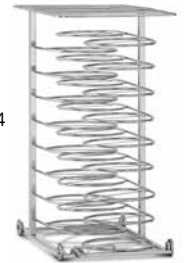
CSRT2010-4



CPRT1220-4



CSRC1010-4



CPRC610-4



CCTT10-4



CRF10-4



CTC610-4

# CONVOTHERM ACCESSORIES

## CLEANING AND CARE PRODUCTS

### 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

### Pressure Spray Bottle (for manual cleaning)

CPSB2 Holds one liter, two recommended - one for CCLEAN and one for CCARE. \$92

### ConvoClean forte (strong cleaning strength)

CC102 Two (2) 2.5 gallon containers \$221

### ConvoCare (ready to use)

CC202 Two (2) 2.5 gallon containers. \$173

### ConvoCare Concentrate

CCAREC Two (2) 1-liter concentrate for ConvoClean system, must be diluted with soft water. \$137

### Single-dosage dispenser (minimum order quantity 1 box containing 20 bottles)

3050883 ConvoClean forte S \$115

3050882 ConvoCare \$115

### Dissolve Descaling Solution

DISSOLVE Six (6) 1-gallon containers with quart markings. (P/N 106174) \$444

### Cleaning container storage

ESRC-01-050518 Stainless steel storage container holds Two 2.5 gal cleaning jugs. Fits on CSCD dolly or mounting rail \$410

3456527 Mounting Rail for stainless storage container to fit 6.10/10.10 stands \$242

3456528 Mounting Rail for stainless storage container to fit 6.20/10.20 stands \$526

CSCD Holds 1 jug ea ConvoClean and ConvoCare. (P/N 108963) \$620



CPSB2



CC102



CC202



CCAREC



DISSOLVE



CSCD

# 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 complete water test has not been conducted.

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

## WATER QUALITY REQUIREMENTS FOR Convotherm 4

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.

CONVOTHERM C4 ES/GS (BOILERLESS)	WATER QUALITY	
	MEETS STANDARD	NOT AT STANDARD
6.10	QT1+CR	OPS70CR/2
6.20	QT1+CR	OPS175CR/5
10.10	QT1+CR	OPS175CR/5
10.20	QT1+CR	OPS175CR/5
12.20	QT1+CR	OPS175CR/5
20.10	QT1+CR	OPS175CR/5
20.20	QT1+CR	OPS175CR/10
Stacked Ovens	QT1+CR	OP175/16
<b>MINI COMBI</b>		
6.10 Mini	QT1+CR	OPS70CR/2
10.10 Mini	QT1+CR	OPS70CR/2

CONVOTHERM C4 GB/EB (GENERATORS)	WATER QUALITY		
	MEETS STANDARD		DOES NOT MEETS STANDARD
	ALL APPLICATIONS	HARDNESS ABOVE 170 PPM, pH IS BELOW 8.5	ALL APPLICATIONS
6.10	QTI1+CR	QTSX2-PG	OPS70CR/10
6.20	QTI1+CR	QTSX2-PG	OPS175CR/10
10.10	QTI1+CR	QTSX2-PG	OPS175CR/10
10.20	QTI1+CR	QTSX2-PG	OPS175CR/16
12.20	QTI1+CR	QTSX2-PG	OPS175CR/16
20.10	QTI1+CR	QTSX2-PG	OPS175CR/16
20.20	QTI1+CR	QTSX2-PG	OPS175CR/16
Stacked ovens	QTI1+CR ea.	QTSX2-PG ea.	OP175/50

A booster pump is required if the existing flow pressure is less than 60 psi  
Contact *Optipure* for low water pressure solutions

Model #	Description	Price
<b>Water treatment system for Convotherm 4 and 6.10 &amp; 10.10 mini</b>		
<b>Optipure - filtration for boilerless combi-ovens</b>		
QT1+CR	Dual-cartridge water treatment system, reduce sediment over 0.5 microns. The system includes - (1) CTO-Q10 Sediment activated Carbon filter (300-05828) - (1) CTO-QCR Catalytic Carbon Filter (300-05831). (PN# 160-52080)	\$475
<b>Filter Accessories</b>		
CTO-Q10	Replacement Cartridge #300-05828 for QT1+CR	\$143
CTO-QCR	Replacement Cartridge # (300-05831) for QT1+CR	\$185
1150360	H2O Water Quality Test Kit (180-80181)	\$45
<b>Optipure - filtration for generator combi-ovens</b>		
QTI1+CR	Dual-cartridge water treatment system, reduce sediment over 0.5 microns, reduce chlorine. The system includes IsoNet®, patented scale-inhibiting technology. (PN# 160-52081) System includes: - (1) CTOS-QCR Catalytic Carbon Scale Inhibitor (300-05832) - (1) CTO-Q10 sediment activated carbon filtration (300-05828)	\$727
<b>Filter Accessories</b>		
CTO-Q10	Replacement Cartridge #300-05828 for QTI1+CR	\$143
CTOS-QCR	Replacement Cartridge # (300-05832) for QTI1+CR	\$215
1150360	H2O Water Quality Test Kit (180-80181)	\$45
<b>Optipure filtration for generator combi-ovens with high hardness conditions (+170ppm)</b>		
QTSX-2PG	dual-cartridge water treatment system for High Hardness applications, reduce sediment over 0.5 microns, reduce chlorine. (PN# 160-52822) System includes: - (1) CTO-Q Sediment Cartridge (300-05830) - (1) SCLX2-Q ScaleX2 cartridge (300-05860)	\$856
<b>Filter Accessories</b>		
SCLX2-Q	Replacement cartridge 300-05830 for QTSX2-PG	\$272



QTI1+CR



QTSX-2PG

# CONVOTHERM ACCESSORIES

## WATER TREATMENT OPTIONS CONT.

<b>Reverse osmosis systems with mineral addition for Mini and BOILERLESS 6.10 size C4 combi-ovens</b>		
OPS70CR/2	70 Gallon per day reverse osmosis filter with 2 gallon storage tank (PN# 164-01505) and mineral addition	\$1,480
<b>OPS70CR/2 Replacement Filters &amp; Cartridges</b>		
CTO-Q10	QT Replacement cartridge for OPS70CR, OPS175CR - 300-05828	\$143
CTO-Q10CR	QT Replacement cartridge (300-05821)	\$188
1150360	H2O water quality test kit (180-80181)	\$45
<b>Reverse osmosis systems with mineral addition for GENERATOR 6.10 size C4 combi-ovens</b>		
OPS70CR/10	70 Gallon per day reverse osmosis filter with 10 gallon storage tank with mineral addition (PN# 164-01510)	\$2,355
<b>OPS70CR/10 Replacement Filters &amp; Cartridges</b>		
CTO-Q10	QT Replacement cartridge - 300-05828	\$143
CTO-Q10CR	QT Replacement cartridge (300-05821)	\$188
1150360	H2O water quality test kit (180-80181)	\$45
ILMA-6.14	Replacement cartridge mineral addition	\$78
<b>Reverse osmosis system with mineral addition for BOILERLESS 10.10, 6.20, 10.20, 20.10 and 12.20 size C4 combi-ovens</b>		
OPS175CR/5	175 Gallon per day reverse osmosis filter with 5 gallon storage tank (PN# 164-01405)	\$2,020
<b>OPS175CR/5 Replacement Filters &amp; Cartridges</b>		
CTO-Q10	QT Replacement cartridge - 300-05828	\$143
CTO-Q10CR	QT Replacement cartridge (300-05821)	\$188
<b>Reverse osmosis system with mineral addition for BOILERLESS 20.20 and GENERATOR 6.20 &amp; 10.10 size C4 combi-ovens</b>		
OPS175CR/10	175 Gallon per day reverse osmosis filter with 10 gallon storage tank (PN# 164-01410)	\$2,130
<b>OPS175CR/10 Replacement Filters &amp; Cartridges</b>		
CTO-Q10	QT Replacement cartridge - (300-05828)	\$143
CTO-Q10CR	QT Replacement cartridge (300-05821)	\$188
<b>Reverse osmosis system with mineral addition for GENERATOR 10.20, 12.20, 20.10, 20.20 size C4 combi-ovens</b>		
OPS175CR/16	175 Gallon per day reverse osmosis filter with 16 gallon storage tank (PN# 164-01416)	\$4,195
<b>OPS175CR/16 Replacement Filters &amp; Cartridges</b>		
CTO-Q10	QT Replacement cartridge - (300-05821)	\$143
CTO-Q10CR	QT Replacement cartridge (300-05821)	\$188
CCM-10	Replacement cartridge for FXPT-11CR	\$85
ILMA-10.14	Replacement cartridge, mineral addition, (252-70255)	\$85
<b>Reverse osmosis system for BOILERLESS stacked combi-ovens</b>		
OP175/16	175 Gallon per day reverse osmosis filter with 16 gallon storage tank (PN# 164-00216)	\$4,195
<b>OP175/16 Replacement Filters &amp; Cartridges</b>		
MA-Q10	RO Membrane replacement cartridge (204-52820)	\$146
<b>Reverse osmosis system GENERATOR stacked combi-ovens</b>		
OP175/50	175 Gallon per day reverse osmosis filter with 50 gallon storage tank (PN# 164-00225)	\$4,625
<b>OP175/50 Replacement Filters &amp; Cartridges</b>		
MA-Q10	RO Membrane replacement cartridge (204-52820)	\$146

**Refer to spec sheets for water quality specifications by model**

# CONVOTHERM STATEMENT OF POLICIES

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## STATEMENT OF POLICY

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Convotherm Steam Cooking Equipment is intended for Commercial use only by professionally trained personnel.

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

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

## SALES POLICIES

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**All orders** are subject to acceptance at Cleveland Range's Home Office.

**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

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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. RMA 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

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**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

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All Convotherm Products have a freight classification of 85.

# CONVOTHERM STATEMENT OF POLICIES

## L I M I T E D W A R R A N T Y

CONVOTHERM products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of two (2) years for PARTS & LABOR from date of installation or thirty (30) months from date of shipment from the manufacturer's U.S. warehouse to the dealer or end user, whatever date occurs first.

Convotherm agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED AND OPERATED IN ACCORDANCE WITH THE Convotherm OWNER'S MANUAL.

Convotherm agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTENING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and 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.

Preventive maintenance is the responsibility of the OWNER - OPERATOR - PURCHASER, which is not covered by the original equipment manufacturers warranty.

The use of good quality feed-water is the responsibility of the OWNER - OPERATOR. See chart for minimum water quality requirements below.

Non-compliance with the min. water quality standards can damage the equipment / components and WILL VOID THE ORIGINAL MANUFACTURERS WARRANTY. Refer to page 20 for minimum water quality requirements by combi-oven size and type

Maintenance supplies / wear items are not covered under warranty. Preventive maintenance records must be available showing maintenance performed according to the Convotherm manuals.

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Convotherm for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRIT-TEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

Convotherm's liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL Convotherm BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

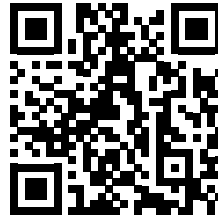
### LIMITED EXTENDED WARRANTY COVERAGE

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.

	Services Purchased	Part Number	Item Description	Net Price
<i>Table Top Combi Steamers</i>		<i>EW CON TABLE</i>	<i>+1 year labor warranty con TABLETOP</i>	<i>\$574</i>
	<i>Install Discount</i>	<i>EWI CON TABLE</i>	<i>+1 year labor warranty con TT with install Discount</i>	<i>\$516</i>
	<i>PM Discount</i>	<i>EWP CON TABLE</i>	<i>+1 year labor warranty con TT with PM Discount</i>	<i>\$459</i>
	<i>Install &amp; PM Discount</i>	<i>EWIP CON TABLE</i>	<i>+1 year labor warranty con TT - install PM Discount</i>	<i>\$399</i>
<i>Floor Model Combi Steamers</i>		<i>EW CON FLOOR</i>	<i>+1 year labor warranty con FLOOR</i>	<i>\$861</i>
	<i>Install Discount</i>	<i>EWI CON FLOOR</i>	<i>+1 year labor warranty con FLR with install Discount</i>	<i>\$775</i>
	<i>PM Discount</i>	<i>EWP CON FLOOR</i>	<i>+1 year labor warranty con FLR with PM Discount</i>	<i>\$689</i>
	<i>Install &amp; PM Discount</i>	<i>EWIP CON FLOOR</i>	<i>+1 year labor warranty con FLR - install PM Discount</i>	<i>\$599</i>

Scan the code below to locate a dealer, distributor or sales representative in your area.



Or go to  
[www.welbilt.us/Sales/Sales-Locators](http://www.welbilt.us/Sales/Sales-Locators)



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

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