

SUGGESTED LIST PRICE STANDARD EQUIPMENT AND ACCESSORIES



**mini pro (compact)**  
Electric, Spritzer



6.06 mini    6.10 mini    10.10 mini

**maxx pro (tabletop)**  
Electric, Gas, Boiler, Spritzer



6.10 maxx pro    6.20 maxx pro    10.10 maxx pro    10.20 maxx pro

**Maxx pro (floor-standing)**  
Electric, Gas, Boiler, Spritzer



20.10 maxx pro    20.20 maxx pro

# 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](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>

# 2026

## CONVOTHERM MAXX PRO & MINI PRO 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 ET 6.10



maxx pro ET10.10



maxx pro ET 6.20



maxx pro ET10.20



maxx pro ET 20.20

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	\$26,444
C4 ET 10.10EB-N	Electric Heated with Steam Generator	403/183	\$35,783
C4 ET 6.10GB-N	Gas Fired with Steam Generator	375/170	\$31,807
C4 ET 10.10GB-N	Gas Fired with Steam Generator	447/203	\$41,607

### FULL-SIZE MODELS

C4 ET 6.20EB-N	Electric Heated with Steam Generator	476/216	\$39,807
C4 ET 10.20EB-N	Electric Heated with Steam Generator	525/238	\$51,847
C4 ET 6.20GB-N	Gas Fired with Steam Generator	520/236	\$46,161
C4 ET 10.20GB-N	Gas Fired with Steam Generator	591/268	\$58,580

### HALF-SIZE ROLL-IN MODELS

C4 ET 20.10EB-N	Electric Heated with Steam Generator	745/338	\$61,208
C4 ET 20.10GB-N	Gas Fired with Steam Generator	811/368	\$69,120

### FULL-SIZE ROLL-IN MODELS

C4 ET 20.20EB-N	Electric Heated with Steam Generator	948/430	\$83,326
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)	\$1,034
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 included)	7 half size	7	6	6 half size
10.10	11	11 half size (5 included)	11 half size	11	10	10 half size
20.10	20	20 half size (10 included)	20 half size	20	20	20 half size
6.20	7	7 full size (3 included)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 included)	22 half size* 11 full size*	22	20	20 half size 10 full size
20.20	20	20 full size (10 included)	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® SPRITZER (BOLIERLESS) 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 ET 6.10



maxx pro ET10.10



maxx pro ET 6.20



maxx pro ET10.20



maxx pro ET 20.20

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	\$26,144
C4 ET 10.10ES-N	Electric Injection/Spritzer Steam Generation	377/171	\$34,386
C4 ET 6.10GS-N	Gas Injection/Spritzer Steam Generation	337/153	\$31,442
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	\$36,779
C4 ET 10.20ES-N	Electric Injection/Spritzer Steam Generation	491/223	\$45,263
C4 ET 6.20GS-N	Gas Injection/Spritzer Steam Generation	472/214	\$43,864
C4 ET 10.20GS-N	Gas Injection/Spritzer Steam Generation	525/238	\$55,904

### HALF-SIZE ROLL-IN MODELS

C4 ET 20.10ES-N	Electric Heated with Steam Generator	712/323	\$58,850
C4 ET 20.10GS-N	Electric Heated with Steam Generator	745/338	\$66,663

### FULL-SIZE ROLL-IN MODELS

C4 ET 20.20ES-N	Electric Injection/Spritzer Steam Generation	948/430	\$81,468
C4 ET 20.20GS-N	Gas Injection/Spritzer Steam Generation	1014/460	\$85,541

NOTE: Prices shown are for models with easyTouch user interface and ConvoClean+ fully automatic cleaning system. RH door standard. Disappearing door optional.....\$499.00 non-discountable NET.

### 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
CPLC	Lockable Control Cover	\$1,460
ECP	External Core Probe with external socket (built in probe is standard)	\$1,034
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 included)	7 half size	7	6	6 half size
10.10	11	11 half size (5 included)	11 half size	11	10	10 half size
20.10	20	20 half size (10 included)	20 half size	20	20	20 half size
6.20	7	7 full size (3 included)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 included)	22 half size* 11 full size*	22	20	20 half size 10 full size
20.20	20	20 full size (10 included)	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®



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 6.10EB-N	Electric Heated with Steam Generator	328/149	\$23,800
C4 ED 10.10EB-N	Electric Heated with Steam Generator	390/177	\$32,205
C4 ED 6.10GB-N	Gas Fired with Steam Generator	361/164	\$28,626
C4 ED 10.10GB-N	Gas Fired with Steam Generator	434/197	\$37,447

### FULL-SIZE MODELS

C4 ED 6.20EB-N	Electric Heated with Steam Generator	463/210	\$35,826
C4 ED 10.20EB-N	Electric Heated with Steam Generator	511/232	\$46,662
C4 ED 6.20GB-N	Gas Fired with Steam Generator	507/230	\$41,545
C4 ED 10.20GB-N	Gas Fired with Steam Generator	577/262	\$52,722

### HALF-SIZE ROLL-IN MODELS

C4 ED 20.10EB-N	Electric Heated with Steam Generator	730/331	\$55,087
C4 ED 20.10GB-N	Gas Fired with Steam Generator	796/361	\$62,208

### FULL-SIZE ROLL-IN MODELS

C4 ED 20.20EB-N	Electric Heated with Steam Generator	933/424	\$74,993
C4 ED 20.20GB-N	Gas Fired with Steam Generator	999/454	\$86,879

NOTE: Prices shown are for models with easyDial controls and with automatic cleaning system. RH door standard. Disappearing door optional: \$499.00 non-discountable NET.

### 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)	\$1,034
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 included)	7 half size	7	6	6 half size
10.10	11	11 half size (5 included)	11 half size	11	10	10 half size
20.10	20	20 half size (10 included)	20 half size	20	20	20 half size
6.20	7	7 full size (3 included)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 included)	22 half size* 11 full size*	22	20	20 half size 10 full size
20.20	20	20 full size (10 included)	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	\$23,530
C4 ED 10.10ES-N	Electric Injection/Spritzer Steam Generation	364/165	\$30,947
C4 ED 6.10GS-N	Gas Injection/Spritzer Steam Generation	324/147	\$28,297
C4 ED 10.10GS-N	Gas Injection/Spritzer Steam Generation	386/175	\$36,719

### FULL-SIZE MODELS

C4 ED 6.20ES-N	Electric Injection/Spritzer Steam Generation	436/198	\$33,101
C4 ED 10.20ES-N	Electric Injection/Spritzer Steam Generation	478/217	\$40,736
C4 ED 6.20GS-N	Gas Injection/Spritzer Steam Generation	458/208	\$39,478
C4 ED 10.20GS-N	Gas Injection/Spritzer Steam Generation	511/232	\$50,314

### HALF-SIZE ROLL-IN MODELS

C4 ED 20.10ES-N	Electric Injection/Spritzer Steam Generation	696/316	\$52,965
C4 ED 20.10GS-N	Gas Injection/Spritzer Steam Generation	730/331	\$59,997

### FULL-SIZE ROLL-IN MODELS

C4 ED 20.20ES-N	Electric Injection/Spritzer Steam Generation	893/405	\$73,322
C4 ED 20.20GS-N	Gas Injection/Spritzer Steam Generation	926/420	\$80,587

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	\$1,034
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 included)	7 half size	7	6	6 half size
10.10	11	11 half size (5 included)	11 half size	11	10	10 half size
20.10	20	20 half size (10 included)	20 half size	20	20	20 half size
6.20	7	7 full size (3 included)	14 half size* 7 full size*	14	12	14 half size 6 full size
10.20	11	11 full size (5 included)	22 half size* 11 full size*	22	20	20 half size 10 full size
20.20	20	20 full size (10 included)	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 PRO COMBI OVENS

## STANDARD FEATURES

Cooking methods: Steam, com-  
bi-steam, hot air

Extra functions:

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

- easyTouch 7" TFT high-resolution glass touch display (capacitive)
- ConvoClean S2L - integrated cartridge cleaning system
- Integrated recoil hand shower
- Ethernet interface (LAN) and WiFi-ready
- Unit suitable for built-in installation
- LED oven light

- Unit door with triple glazing and safety catch
- Unit rests flush on the installation surface for improved hygienics
- EasyRack - rack to easily accommodate both US sheet and GN pans
- UL KNLZ listed for ventless operation



mini pro 6.06



mini pro 6.10



mini pro 10.10



Available in black  
(all models)

MODEL	DESCRIPTION	Shipping Weight (lbs/KG)	PRICE
<b>mini pro 6.06</b>	Cmn 6.06 pro 5 shelves, 2/3 hotel pan, Injection/spritzer, RH door	165/75	<b>\$19,850</b>
	<ul style="list-style-type: none"> <li>• Right-hinged unit door with triple glazing, safety catch, sure-shut function, venting position, and LED oven light</li> <li>• Steam generated by injecting water into the cooking chamber</li> <li>• Unit rests flush on the installation surface for improved hygienics, self-sealing, no need to clean under the unit</li> <li>• Multi-point core temperature probe</li> <li>• Integrated recoil hand shower</li> <li>• Unit suitable for built-in installation</li> <li>• Side and rear panel completely removable for easy service access</li> <li>• USB-A and USB-C ports</li> <li>• Ethernet/Cellular-module interface (LAN) and WiFi-ready</li> <li>• EasyRack - easily accommodate both US sheet and GN pans</li> <li>• EasyStack - seamless stacking of two units</li> <li>• CavityMax - best ratio of oven cavity volume to unit size</li> </ul>		
<b>mini pro 6.10</b>	Cmn 6.10 pro, 5 shelves, 1/1 hotel pan, Injection/spritzer, RH door	192/87	<b>\$22,105</b>
	as above		
<b>mini pro 10.10</b>	Cmn 10.10 pro, 5 shelves, 1/1 hotel pan, Injection/spritzer, RH door	225/102	<b>\$26,830</b>
	as above		
<b>Marine Package</b>	Spit rack with 13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10		<b>\$568</b>
<b>Black Powder Coat</b>	For 6.06, 6.10, and 10.10 mini pro - non-discountable NET		<b>\$429</b>
<b>3437090</b>	EZ Stack For 6.06 on 6.06 - non-discountable NET		<b>\$457</b>
<b>3437091</b>	EZ Stack 6.10 on 6.10 - non-discountable NET		<b>\$697</b>
<b>3437092</b>	EZ Stack 6.10 on 10.10 - non-discountable NET		<b>\$715</b>
<b>3030196</b>	Chicken grill rack for 8 chickens 13"x21"		<b>\$131</b>
<b>CSH610M</b>	Spray hose for 6.10 & 10.10 mini (P/N 112775)		<b>\$899</b>
<b>CSH2610M</b>	Spray hose for stacked mini units (P/N 113051)		<b>\$899</b>
<b>3004034</b>	Granite enameled baking tray, 13 X 21, 2 inches deep		<b>\$170</b>
<b>CST2610MOB</b>	Open base stand with legs for two 6.10 mini's (P/N 113808)		<b>\$3,019</b>
<b>CST2610MOBC4</b>	Open base stand with casters for two 6.10 mini's (P/N 113590)		<b>\$3,314</b>
<b>3251524</b>	Open base stand with casters for one 6.10 mini on one 10.10 mini		<b>\$3,176</b>

## CONVOTHERM MINI COMBI OVENS ACCESSORIES



3437051



3437052



3437343



3437055



3437053



3437341



CST610MOB  
Stand and 8104735  
ConvoVent hood

MODEL	DESCRIPTION	PRICE
<b>MINI, MINI PRO OPTIONS AND ACCESSORIES</b>		
<b>3055636</b>	Grill Plate grilling rack	<b>\$314</b>
<b>3055637</b>	12" x 20" x 1.5" wire basket for frying products	<b>\$248</b>
<b>CWR10</b>	Wire shelves 13" x 21" (P/N WS5)	<b>\$162</b>
<b>3055630</b>	Baking and roasting tray with drip drain 12" x 20" x 1.5"	<b>\$236</b>
<b>3055633</b>	Baking tray, perforated, non-stick 12"x20"	<b>\$148</b>
<b>3417011</b>	Grease drip try 12" x 20" x 0.75"	<b>\$523</b>
<b>3317563</b>	Spit rack with 13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10	<b>\$568</b>
<b>3317571</b>	Spit rack without skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.10	<b>\$372</b>
<b>3030195</b>	Chicken grill rack for 6 chickens 13"x21"	<b>\$98</b>
<b>3030196</b>	Chicken grill rack for 8 chickens 13"x21"	<b>\$131</b>
<b>CSH610M</b>	Spray hose for 6.10 & 10.10 mini (P/N 112775)	<b>\$899</b>
<b>CSH2610M</b>	Spray hose for stacked mini units (P/N 113051)	<b>\$899</b>
<b>3004034</b>	Granite enameled baking tray, 13 X 21, 2 inches deep	<b>\$170</b>
<b>HOODS</b>		
<b>8104735</b>	ConvoVent Condensation hood by Halton for 6.10 mini or 10.10 mini. UL Listed ventless. 120V, single phase.	<b>\$9,700</b>
<b>3437035</b>	ConvoVent Hood Pro for 6.06 mini pro - stainless - non discountable NET	<b>\$2,731</b>
<b>3437036</b>	ConvoVent Hood Pro for 6.10 or 10.10 mini pro - stainless - non discountable NET	<b>\$2,791</b>
<b>3437037</b>	ConvoVent Hood Pro for 6.06 mini pro - black - non discountable NET	<b>\$2,864</b>
<b>3437038</b>	ConvoVent Hood Pro for 6.10 or 10.10 mini pro - black - non discountable NET	<b>\$2,964</b>
<b>3430970</b>	ConvoVent retrofit kit - requires installation by Welbilt trained service technician. (Installation cost not included)	<b>\$403</b>
<b>EQUIPMENT STANDS</b>		
<b>CST610MOB</b>	Open base stand with adjustable legs for 6.10 mini (P/N 113426)	<b>\$2,117</b>
<b>CST1010MOB</b>	Open base stand with adjustable legs for 10.10 mini (P/N 113332)	<b>\$2,117</b>
<b>3437343</b>	Open oven stand for 10.10 mini pro, 7 pairs of shelf rails on casters	<b>Call</b>
<b>3437055</b>	Open oven stand for 10.10 mini pro, 7 pairs of shelf rails standard	<b>Call</b>
<b>3437341</b>	Open oven stand for 6.06 mini pro, 10 pairs of shelf rails on casters	<b>Call</b>
<b>3437342</b>	Open oven stand for 6.10 mini pro, 10 pairs of shelf rails on casters	<b>Call</b>
<b>3437053</b>	Open oven stand for 6.06 mini pro, 10 pairs of shelf rails standard	<b>Call</b>
<b>3437054</b>	Open oven stand for 6.10 mini pro, 10 pairs of shelf rails standard	<b>Call</b>
<b>3437050</b>	Open oven stand for 6.06 mini pro, one open shelf	<b>Call</b>
<b>3437051</b>	Open oven stand for 6.10 mini pro, one open shelf	<b>Call</b>
<b>3437052</b>	Open oven stand for 10.10 mini pro, one open shelf	<b>Call</b>
Stands with casters not available for mini		
<b>STAND KITS</b>		
<b>POSK-CON</b>	Pull-Out Shelf Kit (P/N 111724-CON)	<b>\$1,061</b>
<b>URK-CON</b>	Pan Rack Kit (P/N 111726-CON)	<b>\$834</b>

## INSTALLATION PROGRAM AND KITS

### STANDARD INSTALLATION PRICING INCLUDES:

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

### STANDARD INSTALLATION PRICING DOES NOT INCLUDE:

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

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 (Non Discountable NET)	\$1,100
11000115826	6.10, 6.20, 10.10, 10.20 (Non Discountable NET)	\$1,375
11000115828	20.10, 20.20 (Non Discountable NET)	\$1,650

INSTALLATION OF SECOND UNIT AT THE SAME LOCATION AND AT SAME TIME		
11000115825	6.10 Mini, 10.10 Mini (Non Discountable NET)	\$880
11000115827	C4.10, 6.20, 10.10, 10.20 (Non Discountable NET)	\$1,100
11000115829	20.10, 20.20 (Non Discountable NET)	\$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) (Non Discountable NET)	\$500
11000115831	Convotherm 4 Stacking Kit Installation (per stack) (Non Discountable NET)	\$250
11000115832	ConvoVent 4 by Halton hood installation (Non Discountable NET)	\$275
11000115833	Water filtration installation (Non Discountable NET)	\$275
11000115834	Installation for Reverse Osmosis 2, 5, and 10 gallon systems (Non Discountable NET)	\$175
11000115835	Installation for Reverse Osmosis 16 and 50 gallon systems (Non Discountable NET)	\$175
11000115836	Installation for the ConvoGrill grease management system (with the purchase of CONVOTHERM certified oven installation)	No Charge
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)	\$450

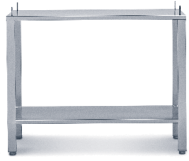
SERVICE START-UP CHECK FOR CONVOTHERM COMBI-OVENS		
FAS START UP	Mechanical Startup for one (1) Convotherm Oven by Convotherm Authorized Servicer includes 200 mile round trip (Additional charges will apply outside of this range. Contact RISE for Start Up: email: Rise.callcenter@welbilt.com)	No Charge

## INSTALLATION KITS

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

MODEL	DESCRIPTION	NET PRICE
11000115806	Installation kit for 6.10, 6.20, 10.10 - Electric- DWV Copper	\$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

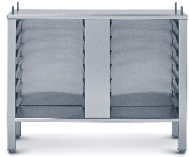
## ACCESSORIES — CONVOTHERM 4 & MAXX PRO STAINLESS STEEL EQUIPMENT STANDS



CST200B-4



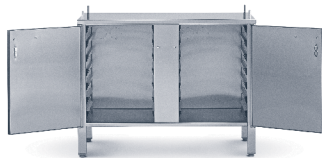
CST200BCA-4



CST20CB-4



CST20CBCA-4



CST10CBHD-4



CST10CBHDCA-4



SPACER STAND

PART #	DESCRIPTION	SHIPPING WT. LBS. / KGS.	PRICE
<b>OPEN EQUIPMENT STAND FOR TABLE-TOP MODELS WITH STORAGE SHELF AND ADJUSTABLE LEGS</b>			
CST100B-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251500)	134/61	\$1,212
CST200B-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251501)	166/75	\$1,505
<b>OPEN EQUIPMENT STAND FOR TABLE-TOP MODELS WITH STORAGE SHELF AND CASTERS*</b>			
CST100BCA-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251502)	134/61	\$1,675
CST200BCA-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251503)	166/75	\$1,929
<b>OPEN EQUIPMENT STAND FOR TABLE-TOP MODELS WITH 14 PAIRS OF RAILS</b>			
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
<b>EQUIPMENT STAND FOR TABLE-TOP MODELS, CLOSED ON THREE SIDES, 14 PAIRS OF SHELF RAILS AND ADJUSTABLE LEGS</b>			
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
<b>EQUIPMENT STAND FOR TABLE-TOP MODELS, CLOSED ON THREE SIDES, 14 PAIRS OF SHELF RAILS AND CASTERS*</b>			
CST10CBCA-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251549)	142/65	\$3,287
CST20CBCA-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251551)	173/79	\$3,581
<b>EQUIPMENT STAND FOR TABLE-TOP MODELS, FULLY ENCLOSED WITH DOUBLE DOORS, 14 PAIRS OF SHELF RAILS AND ADJUSTABLE LEGS</b>			
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
<b>EQUIPMENT STAND FOR TABLE-TOP MODELS, FULLY ENCLOSED WITH DOUBLE DOORS, 14 PAIRS OF SHELF RAILS AND CASTERS*</b>			
CST10CBHDCA-4	for C4 & Maxx Pro models 6.10 & 10.10 (P/N 3251554)	142/65	\$4,425
CST20CBHDCA-4	for C4 & Maxx Pro models 6.20 & 10.20 (P/N 3251555)	173/79	\$4,681
<b>SPACER STAND ADDS HEIGHT AND EXTRA STORAGE SPACE</b>			
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



**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
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#### STACKING KITS WITH CASTERS — ELECTRIC

<b>3462275</b>	Stacking kit with casters for ELE 6.10 /6.10 and 6.10 / 10.10	6" (150mm)	<b>\$3,513</b>
<b>3462276</b>	Stacking kit with casters for ELE 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	<b>\$3,900</b>
<b>3431366</b>	Stacking kit with casters for ELE 6.10/6.10 only. (req'd for chem drawer)	13.8" (350mm)	<b>\$4,037</b>
<b>3431606</b>	Stacking kit with casters for ELE 6.20/6.20 only. (req'd for chem drawer)	13.8" (350mm)	<b>\$4,563</b>

#### STACKING KITS WITH CASTERS — GAS

<b>3462277</b>	Stacking kit with casters for GAS 6.10 /6.10 and 6.10 / 10.10	6" (150mm)	<b>\$4,092</b>
<b>3462278</b>	Stacking kit with casters for GAS 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	<b>\$4,689</b>
<b>3456268</b>	Stacking kit with casters for Gas 6.10 on 6.10 with chemical drawer only	13.8" (350mm)	<b>\$5,015</b>
<b>3456269</b>	Stacking kit with casters for Gas 6.20 on 6.20 with chemical drawer only	13.8" (350mm)	<b>\$6,101</b>

#### STACKING KITS WITH LEGS — ELECTRIC

<b>3455861</b>	Stacking kit with 6" legs for ELE 6.10 / 6.10 and 6.10 / 10.10	6" (150mm)	<b>\$2,742</b>
<b>3455864</b>	Stacking kit for 6" with legs ELE 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	<b>\$3,336</b>
<b>3456266</b>	Stacking kit with legs for ELE 6.10 / 6.10	12"(300mm)	<b>\$3,240</b>
<b>3456267</b>	Stacking kit with legs for ELE 6.20 /6.20	12"(300mm)	<b>\$3,704</b>

#### STACKING KITS WITH LEGS — GAS

<b>3456171</b>	Stacking kit 6" legs for Gas 6.10 / 6.10 and 6.10 / 10.10	6" (150mm)	<b>\$3,550</b>
<b>3456174</b>	Stacking kit 6" legs for Gas 6.20 /6.20 and 6.20 / 10.20	6" (150mm)	<b>\$4,189</b>
<b>3456276</b>	Stacking kit 12" legs for GAS 6.10 / 6.10	12"(300mm)	<b>\$3,943</b>
<b>3456277</b>	Stacking kit 12" legs for GAS 6.20 / 6.20	12"(300mm)	<b>\$4,687</b>

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

<b>3431355</b>	Chemical drawer for 6.10 combi stack Requires 3431366 stacking kit (electric) or 3456268 (gas)		<b>\$2,467</b>
<b>3471200</b>	Chemical drawer for 6.20 combi stack (must purchase 3431606) Requires 3431606 (electric) or 3456269 (gas)		<b>\$2,562</b>

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
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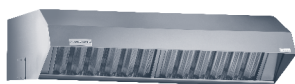
#### STACKING STAND ACCOMMODATES STACKING ONE 6.20 GAS OR ELECTRIC COMBI, OVER ONE GARLAND MCO GAS OR ELECTRIC OVEN. \*

<b>CBST62042</b>	Stacking Stand with legs (PN 11000115594)	<b>\$7,879</b>
<b>CBST62042CA</b>	Stacking Stand with casters (PN 11000115593)	<b>\$8,137</b>

\* 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

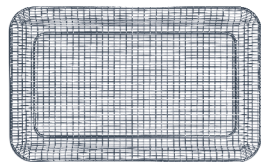


PART	DESCRIPTION	PRICE
<b>60264</b>	Ventless hood for Convotherm 4 & Maxx Pro 6.20 & 10.20 electric combis	<b>\$12,500</b>
<b>60265</b>	Hood Connection kit for 6.20 & 10.20 electric stacked units	<b>\$886</b>
<b>3455901</b>	Spacer stand for Convotherm 4 & Maxx Pro 6.20 combi	<b>\$1,349</b>
<b>60268</b>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

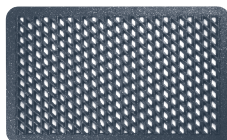
It is recommended to add a spacer stand when purchasing a 6.10 or 6.20 combi and hood on a stand to provide additional headspace. See page 11 for ConvoVent for mini hood. Order a stand with feet when using a hood. A hood can be installed on stacking kits with feet or casters.



CWR10



3055637



3055636



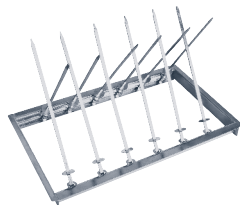
3055630



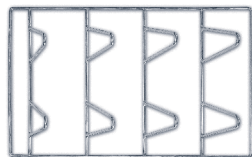
3055633



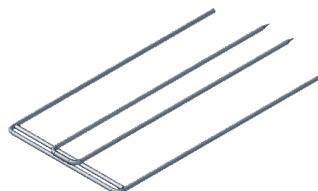
GREASE DRIP TRAY



SPIT RACK



3030196

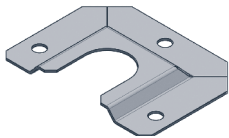


HORIZONTAL MEAT SPIT

MODEL #	DESCRIPTION	PRICE
<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)	\$162
CWR20	21" x 23" for models 6.20, 10.20, 12.20 & 20.20 (P/N WS-46)	\$221
<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)	\$248
CWB20	20" x 26" frying wire basket (P/N C-WB-20)	\$370
<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	\$314
<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	\$236
<b>BAKING TRAY</b>		
3055633	Baking tray, perforated, non-stick 12"x20"	\$148
3004034	Granite enameled baking tray, 13 X 21, 2 inches deep	\$170
<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	\$523
3417014	18" x 26" for table top models	\$536
3417098	18" x 26" x 2.5" for floor models	\$549
<b>SPIT RACK</b>		
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
<b>MEAT SPIT</b>		
3418674	Horizontal Meat Spit for all C4 sizes	\$357
<b>CHICKEN GRILL RACK</b>		
3030195	13"x21" — 6 Chickens	\$98
3030196	13"x21" — 9 Chickens	\$131



CHS6.10



FLOOR ANCHOR  
2664128



SIGNAL TOWER  
3455896

MODEL #	DESCRIPTION	PRICE
<b>HEAT SHIELD</b>		
Protects models electronics from overheating due to radiant heat.		
<b>CHS6.10</b>	for C4 & Maxx Pro model 6.10 (P/N 3455849)	<b>\$568</b>
<b>CHS6.20</b>	for C4 & Maxx Pro model 6.20 (P/N 3455851)	<b>\$626</b>
<b>CHS10.10</b>	for C4 & Maxx Pro model 10.10 (P/N 3455850)	<b>\$745</b>
<b>CHS10.20</b>	for C4 & Maxx Pro model 10.20 (P/N 3455852)	<b>\$842</b>
<b>CHS20.10</b>	for C4 & Maxx Pro model 20.10 (P/N 3455854)	<b>\$922</b>
<b>CHS20.20</b>	for C4 & Maxx Pro model 20.20 (P/N 3455855)	<b>\$1,108</b>
<b>HEAT SHIELD EXTENDER</b>		
The heat shield extension is built solely for providing additional heat protection if the combi oven is located beside another heat source.		
<b>3466306</b>	for Convotherm 4 6.10/10.10	<b>\$224</b>
<b>3466305</b>	for Convotherm 4 6.20/10.20	<b>\$236</b>
<b>FLOOR ANCHOR, FOR FLOOR-STANDING MODELS, EQUIPMENT OR STACKING STANDS</b>		
For fixing two feet securely to the floor. (standard with floor-standing models).		
<b>2664128</b>	for model 12.20, 20.10 and 20.20 — Set of 2	<b>\$195</b>
<b>SIGNAL TOWER</b>		
New: Visual and audio indication of current status. 10m cable and mounting adapter included.		
<b>3455896</b>	for all C4 models	<b>\$758</b>
<b>EXHAUST PIPE EXTENSION</b>		
<b>3466388</b>	Exhaust Pipe Condensation Separator	<b>\$319</b>
<b>GREASE CONTAINER</b>		
<b>3057878</b>	Additional grease container for ConvoGrill units	<b>\$47</b>

## 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.

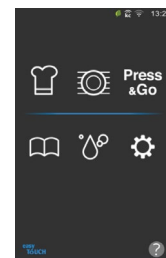
Download from the convotherm website ([convotherm.com](http://convotherm.com)) free of charge

Use Convolink if your controller looks like this.

Download easyRecipe if your controller looks like this.



9" CONTROLLER



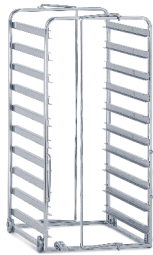
10" CONTROLLER

**TROLLEY SYSTEMS**

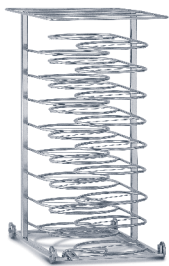
Where quality, time and team spirit matter. You know your ingredients, you know your staff, you know your guests. Convotherm has a long track record of delivering world-leading technology, reliability and user-friendly design banqueting.



T2010-4



CSRC1010-4



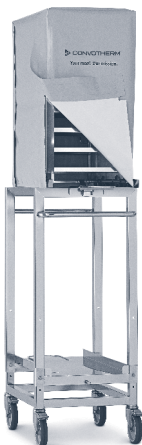
PRC1010-4



CCTT10-4



CRF10-4



CTC1010-4

MODEL #	DESCRIPTION	PRICE
<b>SHELF ROLL-IN TROLLEY (WIRE SHELVES NOT INCLUDED)</b>		
CSRT2020-4	for model 20.20 (P/N 3315207)	\$5,520
CSRT2010-4	for model 20.10 (P/N 3315206)	\$4,997
<b>PLATE BANQUET TROLLEY</b>		
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
<b>MOBILE SHELF RACK (ROLL-IN FRAME AND CASSETTE TRANSPORT TROLLEY REQUIRED)</b>		
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
<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")	\$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
<b>CASSETTE TRANSPORT TROLLEY</b>		
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
<b>ROLL-IN FRAME (FOR COMBI OVEN COMPARTMENT)</b>		
CRF10-4	for models 6.10 & 10.10 (P/N 3455787)	\$431
CRF20-4	for models 6.20 & 10.20 (P/N 3455788)	\$549
<b>THERMAL COVER FOR TROLLEY</b>		
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
<b>C-START</b>		
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.		<b>\$580.00</b>
<b>PRESSURE SPRAY BOTTLE (FOR MANUAL CLEANING)</b>		
<b>CPSB2</b>	Holds one liter, two recommended - one for CCLEAN and one for CCARE.	<b>\$125</b>
<b>CONVOCLEAN FORTE (STRONG CLEANING STRENGTH)</b>		
<b>CC102</b>	Two (2) 2.5 gallon containers (non-discountable NET)	<b>\$101</b>
<b>CONVOCARE (READY TO USE)</b>		
<b>CC202</b>	Two (2) 2.5 gallon containers. (non-discountable NET)	<b>\$74</b>
<b>CONVOCARE CONCENTRATE</b>		
<b>CCAREC</b>	Two (2) 1-liter concentrate for ConvoClean system, must be diluted with soft water.	<b>\$174</b>
<b>SINGLE-DOSAGE DISPENSER (MINIMUM ORDER QUANTITY 1 BOX CONTAINING 20 BOTTLES)</b>		
<b>3050883</b>	ConvoClean forte S	<b>\$159</b>
<b>3050882</b>	ConvoCare	<b>\$159</b>
<b>DISSOLVE DESCALING SOLUTION</b>		
<b>DISSOLVE-CON</b>	Six (6) 1-gallon containers with quart markings. (P/N 106174-CON)	<b>\$724</b>
<b>CLEANING CONTAINER STORAGE</b>		
<b>ESRC-01-050518-P</b>	Stainless steel storage container holds Two 2.5 gal cleaning jugs. Fits on CSCD dolly or mounting rail (Non discountable NET)	<b>\$999</b>
<b>3456527</b>	Mounting Rail for stainless storage container to fit 6.10/10.10 stands (requires Stainless Storage box shown above)	<b>\$314</b>
<b>3456528</b>	Mounting Rail for stainless storage container to fit 6.20/10.20 stands (requires Stainless Storage box shown above)	<b>\$683</b>
<b>CSCD</b>	Holds 1 jug ea ConvoClean and ConvoCare. (P/N 108963)	<b>\$842</b>

## 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.

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.

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

Water Test Kit FLT0001-COV \$66.00\*

OVEN MODEL	FILTRATION	Non-discountable NET*	RO System	Non-discountable NET*
<b>SINGLE OVENS</b>				
<b>6.10 mini and 10.10 mini</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>6.10 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>6.10 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>6.10 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>6.10 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>6.20 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>6.20 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>6.20 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>6.20 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>10.10 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>10.10 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>10.10 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>10.10 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>10.20 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0031-COV (16-gallon)	<b>\$1,533</b>
<b>10.20 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>10.20 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0031-COV (16-gallon)	<b>\$1,533</b>
<b>10.20 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0032-COV (5-gallon)	<b>\$1,554</b>
<b>20.10 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>20.10 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>20.10 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>20.10 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>20.20 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>20.20 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>20.20 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>20.20 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0030-COV (10-gallon)	<b>\$1,631</b>
<b>DOUBLE STACK - (2) INDICATES ONE REQUIRED FOR EACH OVEN</b>				
<b>mini: 6.10/6.10 or 6.10/10.10</b>	FLT0039-COV	<b>\$290</b>	FLT0031-COV (16-gallon)	<b>\$1,533</b>
<b>6.10 EB ON 10.10 EB</b>	(2) FLT0040-COV	<b>\$290 ea.</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.10 EB ON 6.10 EB</b>	(2) FLT0040-COV	<b>\$290 ea.</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.10 ES ON 10.10 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>6.10 ES ON 6.10 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>6.10 GB ON 10.10 GB</b>	(2) FLT0040-COV	<b>\$290 ea.</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.10 GB ON 6.10 GB</b>	(2) FLT0040-COV	<b>\$290 ea.</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.10 GS ON 10.10 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0031-COV (16-gallon)	<b>\$1,533</b>
<b>6.10 GS ON 6.10 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0031-COV (16-gallon)	<b>\$1,533</b>
<b>6.20 EB ON 10.20 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.20 EB ON 6.20 EB</b>	FLT0040-COV	<b>\$290</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.20 ES ON 10.20 ES</b>	FLT0039-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>6.20 ES ON 6.20 ES</b>	FLT0039-COV	<b>\$606</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>6.20 GB ON 10.20 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.20 GB ON 6.20 GB</b>	FLT0040-COV	<b>\$290</b>	FLT0025-COV (50-gallon)	<b>\$3,312</b>
<b>6.20 GS ON 10.20 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>
<b>6.20 GS ON 6.20 GS</b>	FLT0039-COV	<b>\$290</b>	FLT0024-COV (16-gallon)	<b>\$2,768</b>

\* All Prices are non-discountable NET

## 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.









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