



## Canada Price List



Effective: July 1, 2026



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**GARLAND**  
**CANADA**  
 **WELBILT DISTRIBUTION**

# Price List Canada

## NOTICE:

**CONVOTHERM PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. CONVOTHERM WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.**

## INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Voltage & Phase
4. Gas type
5. Delivery date and shipping instructions

## SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

## TERMS AND CONDITIONS

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars. Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

**Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at [www.GarlandCanada.ca](http://www.GarlandCanada.ca) for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.**

| GARLAND CANADA CUSTOMER SERVICE           | VOICE          | FAX            |
|-------------------------------------------|----------------|----------------|
| Sales                                     | (888) 442-7526 | (800) 361-2724 |
| KitchenCare (Parts, Service and Warranty) | (844) 724-2273 | N/A            |

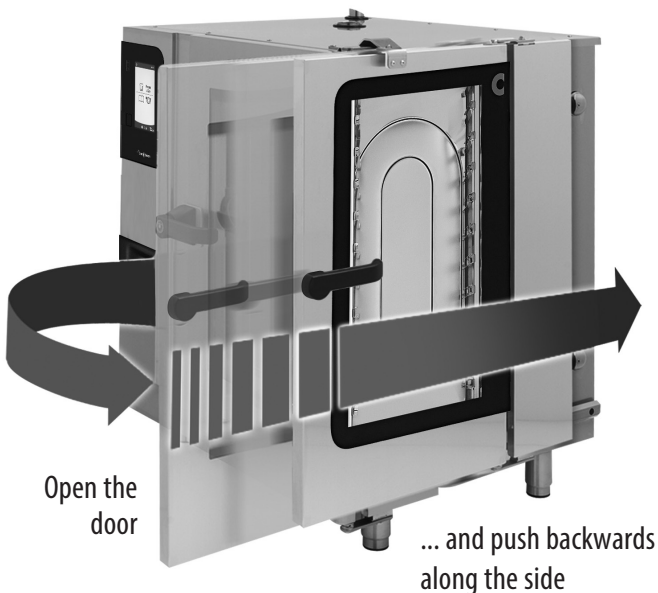
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# Advanced Closed System +



The “Heart and Soul” of the CONVOTHERM Combi Steamer, the “**Advanced Closed System +**” is the world’s first closed system that automatically controls moisture and heat based on the physical properties of the food being cooked.



## + **Disappearing Door** (optional) **Built-in safety:**

A helpful feature for more freedom of movement – now optional on all CONVOTHERM Combi Steamers.

- More space in small kitchens.
- More freedom of movement when working.
- Effortless handling.
- More safety when working – reduced risk of burns.

## + **Crisp & Tasty**

“Crisp & Tasty” guarantees perfect cooking results! The “**Advanced Closed System +**” technology is a revolution in the culinary world: your dishes will be crispier and more succulent with less meat loss.

- **Faster cooking:** No cool down required.
- **Simplicity:** Moisture is regulated automatically.
- **Better quality:** Better browning without internal moisture loss.
- **Better working climate:** No steam or heat escaping, keeping the kitchen cooler.
- **Lower costs:** Optimized usage of water and electricity.

## + **Automatic Wash – The easiest and safest clean up in the kitchen**

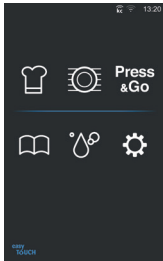
It couldn’t be simpler. With just the press of a button the combi steamer cleans itself. Truly hands free.

- **Simpler:** Uses two 10 liter jugs. No requirement to handle pucks daily.
- **Cost effective:** Choose your level of cleaning from economy to express.
- **Energy savings:** Recirculating pump uses approximately 40% less chemicals, electricity and water from previous models.
- **Labour savings:** Set automatic wash at the end of the day.

# 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:*

- 10" 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" favorite recipe profiles
- Eco cooking
- On screen help video function
- Tray timer
- Smoker Option (hot and cold) available (table top models)
- Electric mini & tabletop models are UL Listed ventless
- 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 wash standard with 4 levels in regular mode
- Electric mini & tabletop models are UL Listed ventless
- ENERGY STAR® listed models available

Specifications and prices subject to change without notice.

**GARLAND**  
**CANADA**  
WELBILT DISTRIBUTION

# COMBI STEAMERS with STEAM GENERATORS & easyTouch Controls

## Standard Features -

- 10" high resolution touch screen
- Patented ACS+ (Advanced Closed System+)
- "Crisp and Tasty" 5 levels of dehumidification
- "BakePro" 5 levels for traditional baking functions
- "HumidityPro" 5 levels of humidification
- 5 fan speeds with auto reversing
- Multi point core temperature probe
- Built-in, hands free, automatic washing system
- Slammable right hand hinged door
- Two stage door handle with safety vent position
- Easy access USB port
- Built-in retractable hand shower
- Antibacterial hygienic door handle, hand shower and touch screen
- Cookbook library with 399 programmable recipes with up to 20 steps
- HACCP data storage

| Model # | Description | Shipping Wt. (Lbs./Kgs.) | Price |
|---------|-------------|--------------------------|-------|
|---------|-------------|--------------------------|-------|

## Half-Size Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ET6.10EB  | Electric Heated with Steam Generator | 342/155 | \$23,960 |
| C4ET10.10EB | Electric Heated with Steam Generator | 403/183 | \$34,070 |
| C4ET6.10GB  | Gas Fired with Steam Generator       | 375/170 | \$28,860 |
| C4ET10.10GB | Gas Fired with Steam Generator       | 447/203 | \$39,470 |

## Full-Size Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ET6.20EB  | Electric Heated with Steam Generator | 476/216 | \$37,050 |
| C4ET10.20EB | Electric Heated with Steam Generator | 525/238 | \$47,000 |
| C4ET6.20GB  | Gas Fired with Steam Generator       | 520/236 | \$42,790 |
| C4ET10.20GB | Gas Fired with Steam Generator       | 591/268 | \$56,710 |

## Half-Size Roll-In Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ET20.10EB | Electric Heated with Steam Generator | 745/338 | \$57,570 |
| C4ET20.10GB | Gas Fired with Steam Generator       | 811/368 | \$64,730 |

## Full-Size Roll-In Models (comes with CSRT Trolley)

|             |                                      |          |          |
|-------------|--------------------------------------|----------|----------|
| C4ET12.20EB | Electric Heated with Steam Generator | 703/319  | \$52,970 |
| C4ET20.20EB | Electric Heated with Steam Generator | 948/430  | \$81,950 |
| C4ET12.20GB | Gas Fired with Steam Generator       | 769/349  | \$65,770 |
| C4ET20.20GB | Gas Fired with Steam Generator       | 1014/460 | \$92,340 |

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

## Common CONVOTHERM Options & Accessories

|        |                                                                          |         |
|--------|--------------------------------------------------------------------------|---------|
| DD-TT  | Disappearing Door (table top models only)                                | \$1,040 |
| DD-F   | Disappearing Door (floor models only)                                    | \$1,570 |
| CSMOKE | ConvoSmoker, installed at the factory                                    | \$1,030 |
| CTP    | Core Temperature Probe with external socket (built in probe is standard) | \$1,080 |
| SVP    | Sous Vide Probe with external socket                                     | \$1,080 |

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

|        |                        |       |
|--------|------------------------|-------|
| CVOS2A | for floor models*      | \$970 |
| CVOS3A | for table top models * | \$660 |

\*(see specification for applicable models)

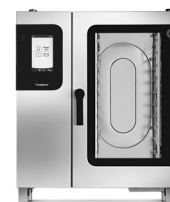
## CONVOTHERM Unit Capacities

| Model # | Slide Rails | Wire Shelves                                       | Sheet Pans                                         | Steam Table Pans** |        | Frying Baskets**                                   | ConvoGrill Racks |
|---------|-------------|----------------------------------------------------|----------------------------------------------------|--------------------|--------|----------------------------------------------------|------------------|
|         |             | (half size - 12" x 20")<br>(full size - 18" x 26") | (half size - 12" x 20")<br>(full size - 18" x 26") | 1"                 | 2 1/2" | (half size - 12" x 20")<br>(full size - 18" x 26") |                  |
| 6.10    | 7           | 7 half size                                        | 7 half size                                        | 7                  | 6      | 6 half size                                        | 7                |
| 10.10   | 11          | 11 half size                                       | 11 half size                                       | 11                 | 10     | 10 half size                                       | 11               |
| 20.10   | 20          | 20 half size                                       | 20 half size                                       | 20                 | 20     | 20 half size                                       | 20               |
| 6.20    | 7           | 7 full size (3 std)                                | 14 half size*<br>7 full size*                      | 14                 | 12     | 14 half size<br>6 full size                        | 14               |
| 10.20   | 11          | 11 full size (5 std)                               | 22 half size*<br>11 full size*                     | 22                 | 20     | 20 half size<br>10 full size                       | 22               |
| 12.20   | 12          | 12 full size (6 std)                               | 24 half size*<br>12 full size*                     | 24                 | 24     | 24 half size<br>11 full size                       | 24               |
| 20.20   | 20          | 20 full size (10 std)                              | 40 half size*<br>20 full size*                     | 40                 | 40     | 40 half size<br>18 full size                       | 40               |

\* wire shelves required, \*\* wire shelves not required



C4ET6.10EB



C4ET10.10EB



C4ET6.20EB



C4ET10.20EB



C4ET12.20EB



C4ET20.20EB

Specifications and prices subject to change without notice.

# COMBI STEAMERS BOILERLESS with easyTouch Controls

## Standard Features -

- 10" high resolution touch screen
- Patented ACS+ (Advanced Closed System+)
- "Crisp and Tasty" 5 levels of dehumidification
- "BakePro" 5 levels for traditional baking functions
- "HumidityPro" 5 levels of humidification
- 5 fan speeds with auto reversing
- Multi point core temperature probe
- Built-in, hands free, automatic washing system
- Slammable right hand hinged door
- Two stage door handle with safety vent position
- Easy access USB port
- Built-in retractable hand shower
- Antibacterial hygienic door handle, hand shower and touch screen
- Cookbook library with 399 programmable recipes with up to 20 steps
- HACCP data storage

| Model # | Description | Shipping Wt. (Lbs./Kgs.) | Price |
|---------|-------------|--------------------------|-------|
|---------|-------------|--------------------------|-------|

## Half-Size Models

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ET6.10ES  | Electric Injection/Spritzer Steam Generation | 320/145 | \$23,000 |
| C4ET10.10ES | Electric Injection/Spritzer Steam Generation | 377/171 | \$32,710 |
| C4ET6.10GS  | Gas Injection/Spritzer Steam Generation      | 337/153 | \$27,710 |
| C4ET10.10GS | Gas Injection/Spritzer Steam Generation      | 400/183 | \$37,890 |

## Full-Size Models

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ET6.20ES  | Electric Injection/Spritzer Steam Generation | 450/204 | \$35,570 |
| C4ET10.20ES | Electric Injection/Spritzer Steam Generation | 491/223 | \$45,120 |
| C4ET6.20GS  | Gas Injection/Spritzer Steam Generation      | 472/214 | \$41,080 |
| C4ET10.20GS | Gas Injection/Spritzer Steam Generation      | 525/238 | \$54,440 |

## Half-Size Roll-In Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ET20.10ES | Electric Heated with Steam Generator | 712/323 | \$55,270 |
| C4ET20.10GS | Electric Heated with Steam Generator | 745/338 | \$62,140 |

## Full-Size Roll-In Models (comes with CSRT Trolley)

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ET12.20ES | Electric Injection/Spritzer Steam Generation | 670/304 | \$50,850 |
| C4ET20.20ES | Electric Injection/Spritzer Steam Generation | 908/412 | \$78,680 |
| C4ET12.20GS | Gas Injection/Spritzer Steam Generation      | 703/319 | \$63,140 |
| C4ET20.20GS | Gas Injection/Spritzer Steam Generation      | 942/428 | \$88,190 |

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

## Common CONVOTHERM Options & Accessories

|        |                                                                          |         |
|--------|--------------------------------------------------------------------------|---------|
| DD-TT  | Disappearing Door (table top models only)                                | \$1,040 |
| DD-F   | Disappearing Door (floor models only)                                    | \$1,580 |
| CSMOKE | ConvoSmoker, installed at the factory                                    | \$1,030 |
| CTP    | Core Temperature Probe with external socket (built in probe is standard) | \$1,080 |
| SVP    | Sous Vide Probe with external socket                                     | \$1,080 |

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

|        |                        |       |
|--------|------------------------|-------|
| CVOS2A | for floor models*      | \$970 |
| CVOS3A | for table top models * | \$660 |

\*(see specification for applicable models)

## CONVOTHERM Unit Capacities

| Model # | Slide Rails | Wire Shelves                                       | Sheet Pans                                         | Steam Table Pans** |        | Frying Baskets**                                   | ConvoGrill Racks |
|---------|-------------|----------------------------------------------------|----------------------------------------------------|--------------------|--------|----------------------------------------------------|------------------|
|         |             | (half size - 12" x 20")<br>(full size - 18" x 26") | (half size - 12" x 20")<br>(full size - 18" x 26") | 1"                 | 2 1/2" | (half size - 12" x 20")<br>(full size - 18" x 26") |                  |
| 6.10    | 7           | 7 half size                                        | 7 half size                                        | 7                  | 6      | 6 half size                                        | 7                |
| 10.10   | 11          | 11 half size                                       | 11 half size                                       | 11                 | 10     | 10 half size                                       | 11               |
| 20.10   | 20          | 20 half size                                       | 20 half size                                       | 20                 | 20     | 20 half size                                       | 20               |
| 6.20    | 7           | 7 full size (3 std)                                | 14 half size*<br>7 full size*                      | 14                 | 12     | 14 half size<br>6 full size                        | 14               |
| 10.20   | 11          | 11 full size (5 std)                               | 22 half size*<br>11 full size*                     | 22                 | 20     | 20 half size<br>10 full size                       | 22               |
| 12.20   | 12          | 12 full size (6 std)                               | 24 half size*<br>12 full size*                     | 24                 | 24     | 24 half size<br>11 full size                       | 24               |
| 20.20   | 20          | 20 full size (10 std)                              | 40 half size*<br>20 full size*                     | 40                 | 40     | 40 half size<br>18 full size                       | 40               |

\* wire shelves required, \*\* wire shelves not required



C4ET6.10ES



C4ET10.10ES



C4ET6.20ES



C4ET10.20ES



C4ET12.20ES



C4ET20.20ES

Specifications and prices subject to change without notice.

# COMBI STEAMERS with STEAM GENERATORS & easyDial Controls

## Standard Features -

- Easy to operate manual controls
- Patented ACS+ (Advanced Closed System+)
- "Crisp and Tasty" 5 levels of dehumidification
- "BakePro" 5 levels for traditional baking functions
- "HumidityPro" 5 levels of humidification
- 5 fan speeds with auto reversing
- Multi point core temperature probe
- Slammable right hand hinged door
- Two stage door handle with safety vent position
- Easy access USB port
- Built-in retractable hand shower
- Antibacterial hygienic door handle, hand shower and touch screen
- Cookbook library with 99 programmable recipes
- HACCP data storage
- Cook book library for up to 250 stored recipes
- Built-in hands-free automatic washing system

| Model # | Description | Shipping Wt. (Lbs./Kgs.) | Price |
|---------|-------------|--------------------------|-------|
|---------|-------------|--------------------------|-------|

## Half-Size Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ED6.10EB  | Electric Heated with Steam Generator | 328/149 | \$18,720 |
| C4ED10.10EB | Electric Heated with Steam Generator | 390/177 | \$26,730 |
| C4ED6.10GB  | Gas Fired with Steam Generator       | 361/164 | \$22,620 |
| C4ED10.10GB | Gas Fired with Steam Generator       | 434/197 | \$30,740 |

## Full-Size Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ED6.20EB  | Electric Heated with Steam Generator | 463/210 | \$28,600 |
| C4ED10.20EB | Electric Heated with Steam Generator | 511/232 | \$38,730 |
| C4ED6.20GB  | Gas Fired with Steam Generator       | 507/230 | \$33,430 |
| C4ED10.20GB | Gas Fired with Steam Generator       | 577/262 | \$43,710 |

## Half-Size Roll-In Models

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ED20.10EB | Electric Heated with Steam Generator | 730/331 | \$48,650 |
| C4ED20.10GB | Gas Fired with Steam Generator       | 796/361 | \$55,110 |

## Full-Size Roll-In Models (comes with CSRT Trolley)

|             |                                      |         |          |
|-------------|--------------------------------------|---------|----------|
| C4ED12.20EB | Electric Heated with Steam Generator | 690/313 | \$46,900 |
| C4ED20.20EB | Electric Heated with Steam Generator | 933/424 | \$69,780 |
| C4ED12.20GB | Gas Fired with Steam Generator       | 756/343 | \$59,580 |
| C4ED20.20GB | Gas Fired with Steam Generator       | 999/454 | \$79,110 |

**NOTE:** Prices shown are for models with easyDial controls and without automatic cleaning system. Disappearing door optional.

## Common CONVOTHERM Options & Accessories

|       |                                                                          |         |
|-------|--------------------------------------------------------------------------|---------|
| DD-TT | Disappearing Door (table top models only)                                | \$1,040 |
| DD-F  | Disappearing Door (floor models only)                                    | \$1,580 |
| CTP   | Core Temperature Probe with external socket (built in probe is standard) | \$1,080 |
| SVP   | Sous Vide Probe with external socket                                     | \$1,080 |

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

|        |                        |       |
|--------|------------------------|-------|
| CVOS2A | for floor models*      | \$970 |
| CVOS3A | for table top models * | \$660 |

\*(see specification for applicable models)



C4ED6.10EB



C4ED10.10EB



C4ED6.20EB



C4ED10.20EB



C4ED12.20EB



C4ED20.20EB

## CONVOTHERM Unit Capacities

| Model # | Slide Rails | Wire Shelves                                       | Sheet Pans                                         | Steam Table Pans** |        | Frying Baskets**                                   | ConvoGrill Racks |
|---------|-------------|----------------------------------------------------|----------------------------------------------------|--------------------|--------|----------------------------------------------------|------------------|
|         |             | (half size - 12" x 20")<br>(full size - 18" x 26") | (half size - 12" x 20")<br>(full size - 18" x 26") | 1"                 | 2 1/2" | (half size - 12" x 20")<br>(full size - 18" x 26") |                  |
| 6.10    | 7           | 7 half size                                        | 7 half size                                        | 7                  | 6      | 6 half size                                        | 7                |
| 10.10   | 11          | 11 half size                                       | 11 half size                                       | 11                 | 10     | 10 half size                                       | 11               |
| 20.10   | 20          | 20 half size                                       | 20 half size                                       | 20                 | 20     | 20 half size                                       | 20               |
| 6.20    | 7           | 7 full size (3 std)                                | 14 half size*<br>7 full size*                      | 14                 | 12     | 14 half size<br>6 full size                        | 14               |
| 10.20   | 11          | 11 full size (5 std)                               | 22 half size*<br>11 full size*                     | 22                 | 20     | 20 half size<br>10 full size                       | 22               |
| 12.20   | 12          | 12 full size (6 std)                               | 24 half size*<br>12 full size*                     | 24                 | 24     | 24 half size<br>11 full size                       | 24               |
| 20.20   | 20          | 20 full size (10 std)                              | 40 half size*<br>20 full size*                     | 40                 | 40     | 40 half size<br>18 full size                       | 40               |

\* wire shelves required, \*\* wire shelves not required

Specifications and prices subject to change without notice.

# COMBI STEAMERS BOILERLESS with easyDial Controls

## Standard Features -

- Easy to operate manual controls
- Patented ACS+ (Advanced Closed System+)
- "Crisp and Tasty" 5 levels of dehumidification
- "BakePro" 5 levels for traditional baking functions
- "HumidityPro" 5 levels of humidification
- 5 fan speeds with auto reversing
- Multi point core temperature probe
- Slammable right hand hinged door
- Two stage door handle with safety vent position
- Easy access USB port
- Built-in retractable hand shower
- Antibacterial hygienic door handle, hand shower and touch screen
- Cookbook library with 99 programmable recipes
- HACCP data storage
- Cook book library for up to 250 stored recipes
- Built-in hands-free automatic washing system

| Model # | Description | Shipping Wt. (Lbs./Kgs.) | Price |
|---------|-------------|--------------------------|-------|
|---------|-------------|--------------------------|-------|

## Half-Size Models

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ED6.10ES  | Electric Injection/Spritzer Steam Generation | 306/139 | \$17,980 |
| C4ED10.10ES | Electric Injection/Spritzer Steam Generation | 364/165 | \$25,660 |
| C4ED6.10GS  | Gas Injection/Spritzer Steam Generation      | 324/147 | \$21,710 |
| C4ED10.10GS | Gas Injection/Spritzer Steam Generation      | 386/175 | \$29,520 |

## Full-Size Models

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ED6.20ES  | Electric Injection/Spritzer Steam Generation | 436/198 | \$27,460 |
| C4ED10.20ES | Electric Injection/Spritzer Steam Generation | 478/217 | \$37,180 |
| C4ED6.20GS  | Gas Injection/Spritzer Steam Generation      | 458/208 | \$32,100 |
| C4ED10.20GS | Gas Injection/Spritzer Steam Generation      | 511/232 | \$41,960 |

## Half-Size Roll-In Models

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ED20.10ES | Electric Injection/Spritzer Steam Generation | 696/316 | \$46,700 |
| C4ED20.10GS | Gas Injection/Spritzer Steam Generation      | 730/331 | \$52,910 |

## Full-Size Roll-In Models (comes with CSRT Trolley)

|             |                                              |         |          |
|-------------|----------------------------------------------|---------|----------|
| C4ED12.20ES | Electric Injection/Spritzer Steam Generation | 657/298 | \$45,020 |
| C4ED20.20ES | Electric Injection/Spritzer Steam Generation | 893/405 | \$66,990 |
| C4ED12.20GS | Gas Injection/Spritzer Steam Generation      | 690/313 | \$57,190 |
| C4ED20.20GS | Gas Injection/Spritzer Steam Generation      | 926/420 | \$75,950 |

**NOTE:** Prices shown are for models with easyDial controls and without automatic cleaning system. Disappearing door optional.

## Common CONVOTHERM Options & Accessories

|       |                                                                          |         |
|-------|--------------------------------------------------------------------------|---------|
| DD-TT | Disappearing Door (table top models only)                                | \$1,040 |
| DD-F  | Disappearing Door (floor models only)                                    | \$1,580 |
| CTP   | Core Temperature Probe with external socket (built in probe is standard) | \$1,080 |
| SVP   | Sous Vide Probe with external socket                                     | \$1,080 |

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

|        |                        |       |
|--------|------------------------|-------|
| CVOS2A | for floor models*      | \$970 |
| CVOS3A | for table top models * | \$660 |

\*(see specification for applicable models)

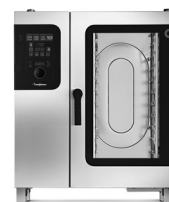
## CONVOTHERM Unit Capacities

| Model # | Slide Rails | Wire Shelves                                       | Sheet Pans                                         | Steam Table Pans** |        | Frying Baskets**                                   | ConvoGrill Racks |
|---------|-------------|----------------------------------------------------|----------------------------------------------------|--------------------|--------|----------------------------------------------------|------------------|
|         |             | (half size - 12" x 20")<br>(full size - 18" x 26") | (half size - 12" x 20")<br>(full size - 18" x 26") | 1"                 | 2 1/2" | (half size - 12" x 20")<br>(full size - 18" x 26") |                  |
| 6.10    | 7           | 7 half size                                        | 7 half size                                        | 7                  | 6      | 6 half size                                        | 7                |
| 10.10   | 11          | 11 half size                                       | 11 half size                                       | 11                 | 10     | 10 half size                                       | 11               |
| 20.10   | 20          | 20 half size                                       | 20 half size                                       | 20                 | 20     | 20 half size                                       | 20               |
| 6.20    | 7           | 7 full size (3 std)                                | 14 half size*<br>7 full size*                      | 14                 | 12     | 14 half size<br>6 full size                        | 14               |
| 10.20   | 11          | 11 full size (5 std)                               | 22 half size*<br>11 full size*                     | 22                 | 20     | 20 half size<br>10 full size                       | 22               |
| 12.20   | 12          | 12 full size (6 std)                               | 24 half size*<br>12 full size*                     | 24                 | 24     | 24 half size<br>11 full size                       | 24               |
| 20.20   | 20          | 20 full size (10 std)                              | 40 half size*<br>20 full size*                     | 40                 | 40     | 40 half size<br>18 full size                       | 40               |

\* wire shelves required, \*\* wire shelves not required



C4ED6.10ES



C4ED10.10ES



C4ED6.20ES



C4ED10.20ES



C4ED12.20ES



C4ED20.20ES

Specifications and prices subject to change without notice.

# CONVOTHERM mini pro COMBI STEAMERS WITH easyTouch CONTROLS

## Key Features -

- Cooking methods: Steam, Combi-steam, Convection
- Crisp&Tasty – Moisture removal in 5 levels
- HumidityPro – Moisture input in 5 levels
- BakePro – Traditional baking function in 5 levels
- Fan speed, 5 levels
- AirFry Mode
- easyTouch 7" TFT HiRes glass touch display (capacitive)
- ConvoClean S2L - Integrated cartridge cleaning system
- Integrated recoil hand shower
- Ethernet interface (LAN) and WiFi-ready
- Appliance ready for installation
- LED oven light
- Appliance door with triple glazing and safety catch
- Appliance rests flush on the installation surface for improved hygienics
- EasyRack - rack for loading US and GN baking trays

| Model # | Description | Shipping Wt. (Lbs./Kgs.) | Price |
|---------|-------------|--------------------------|-------|
|---------|-------------|--------------------------|-------|

## CMN 6.10 mini pro with easyTouch controls

Capacity for:

- Five (5) – 13" x 18" half size sheet pans\* or
- Five (5) – 12" x 20" by 2 1/2" steam table pans or
- Five (5) – 12" x 20" wire fry baskets

|            |                                                                       |        |          |
|------------|-----------------------------------------------------------------------|--------|----------|
| CMN 6.10eT | Electric, Injection/Spritzer Steam Generation Combi (Stainless steel) | 192/87 | \$21,700 |
| CMN 6.10eT | Electric, Injection/Spritzer Steam Generation Combi (Black Matte)     | 192/87 | \$22,550 |

## CMN 10.10 mini pro with easyTouch controls

Capacity for:

- Eight (8) – 13" x 18" half size sheet pans\* or
- Eight (8) – 12" x 20" by 2 1/2" steam table pans or
- Eight (8) – 12" x 20" wire fry baskets

|             |                                                                       |         |          |
|-------------|-----------------------------------------------------------------------|---------|----------|
| CMN 10.10eT | Electric, Injection/Spritzer Steam Generation Combi (Stainless steel) | 225/102 | \$24,900 |
| CMN 10.10eT | Electric, Injection/Spritzer Steam Generation Combi (Black Matte)     | 225/102 | \$25,790 |

## The MINI Options & Accessories

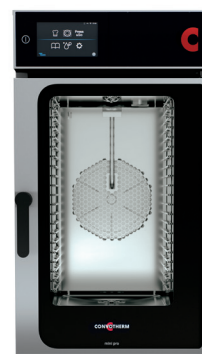
|         |                                           |       |
|---------|-------------------------------------------|-------|
| DHL     | Door Hinged Left (special order)          | \$890 |
| 3055636 | ConvoGrill grilling rack                  | \$280 |
| 3055637 | 12" x 20" wire basket for frying products | \$180 |



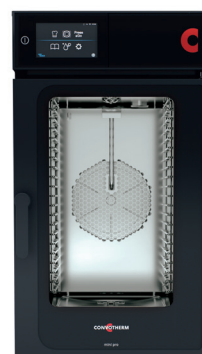
6.10 mini pro with easyTouch



6.10 mini pro Black with easyTouch



10.10 mini pro with easyTouch



10.10 mini pro Black with easyTouch

Specifications and prices subject to change without notice.

**GARLAND**  
CANADA  
WELBIT DISTRIBUTION

# CONVOTHERM OPTIONS & ACCESSORIES

| Model #                         | Description                                                          | Shipping Wt.<br>Lbs. / Kgs. | Price   |
|---------------------------------|----------------------------------------------------------------------|-----------------------------|---------|
| <b>Equipment Stands</b>         |                                                                      |                             |         |
| CST610MOB                       | Open base stand with adjustable legs for CMN 6.10 mini (P/N 113426)  | 85/39                       | \$2,140 |
| CST1010MOB                      | Open base stand with adjustable legs for CMN 10.10 mini (P/N 113332) | 85/39                       | \$2,140 |
| <b>Equipment Stands Options</b> |                                                                      |                             |         |
| • POSK                          | Pull-Out Shelf Kit (P/N 111724)                                      |                             | \$580   |
| • URK                           | Pan Rack Kit (P/N 111726)                                            |                             | \$420   |



|                     |                                                        |  |        |
|---------------------|--------------------------------------------------------|--|--------|
| <b>Stacking Kit</b> |                                                        |  |        |
| 3437091             | 6.10 mini pro below, 6.10 mini pro above               |  | \$2350 |
| 3437092             | 10.10 mini pro below, 6.10 mini pro above              |  | \$2170 |
| 3437215             | Installation kit for condensation hood on stacking set |  | \$280  |



|                                          |                                       |  |          |
|------------------------------------------|---------------------------------------|--|----------|
| <b>Ventless Hood for Convotherm mini</b> |                                       |  |          |
| 3437036                                  | for 6.10 and 10.10 mini pro stainless |  | \$10,200 |
| 3437038                                  | for 6.10 and 10.10 mini pro black     |  | \$10,200 |

|                                       |                 |  |                  |
|---------------------------------------|-----------------|--|------------------|
| <b>Cleaning and Care Products S2L</b> |                 |  |                  |
| 3436850                               | Cleaner 6pk S2L |  | \$375 <b>NET</b> |
| 3436851                               | Care 6pk S2L    |  | \$375 <b>NET</b> |



Specifications and prices subject to change without notice.

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CANADA  
WELBILT DISTRIBUTION

# CONVOTHERM OPTIONS & ACCESSORIES

## Convotherm 4 stainless steel equipment stands / stacking kits

| Model # | Description | Shipping Wt.<br>Lbs. / Kgs. | Price |
|---------|-------------|-----------------------------|-------|
|---------|-------------|-----------------------------|-------|

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

|           |                                       |        |         |
|-----------|---------------------------------------|--------|---------|
| CST100B-4 | for models 6.10 & 10.10 (P/N 3251500) | 134/61 | \$1,150 |
| CST200B-4 | for models 6.20 & 10.20 (P/N 3251501) | 166/75 | \$1,370 |



CST200B-4

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

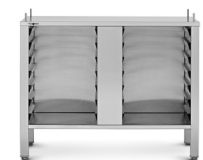
|             |                                       |        |         |
|-------------|---------------------------------------|--------|---------|
| CST100BCA-4 | for models 6.10 & 10.10 (P/N 3251502) | 134/61 | \$1,590 |
| CST200BCA-4 | for models 6.20 & 10.20 (P/N 3251503) | 166/75 | \$1,770 |



CST200BCA-4

### 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 | \$2,340 |
| CST20CB-4 | for models 6.20 & 10.20 (P/N 3251548) | 173/79 | \$2,660 |



CST20CB-4

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

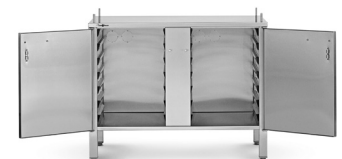
|             |                                       |        |         |
|-------------|---------------------------------------|--------|---------|
| CST10CBCA-4 | for models 6.10 & 10.10 (P/N 3251549) | 142/65 | \$2,880 |
| CST20CBCA-4 | for models 6.20 & 10.20 (P/N 3251551) | 173/79 | \$3,100 |



CST20CBCA-4

### 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 | \$4,030 |
| CST20CBHD-4 | for models 6.20 & 10.20 (P/N 3251553) | 173/79 | \$4,390 |



CST10CBHD-4

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

|               |                                       |        |         |
|---------------|---------------------------------------|--------|---------|
| CST10CBHDCA-4 | for models 6.10 & 10.10 (P/N 3251554) | 142/65 | \$4,770 |
| CST20CBHDCA-4 | for models 6.20 & 10.20 (P/N 3251555) | 173/79 | \$5,220 |



CST10CBHDCA-4

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

#### Electric Models

|                                                           |         |       |
|-----------------------------------------------------------|---------|-------|
| Stacking kit for 6.10 on 6.10 with legs (P/N 3456266)     | \$2,270 | 300mm |
| Stacking kit for 6.10 on 10.10 with legs (P/N 3455861)    | \$2,270 | 150mm |
| Stacking kit for 6.20 on 6.20 with legs (P/N 3456267)     | \$2,780 | 300mm |
| Stacking kit for 6.20 on 10.20 with legs (P/N 3455864)    | \$2,780 | 150mm |
| Stacking kit for 6.10 on 6.10 with casters (P/N 3431366)  | \$2,780 | 350mm |
| Stacking kit for 6.10 on 10.10 with casters (P/N 3462275) | \$2,780 | 150mm |
| Stacking kit for 6.20 on 6.20 with casters (P/N 3431606)  | \$3,340 | 350mm |
| Stacking kit for 6.20 on 10.20 with casters (P/N 3462276) | \$3,340 | 150mm |

#### Gas Models

|                                                           |         |       |
|-----------------------------------------------------------|---------|-------|
| Stacking kit for 6.10 on 6.10 with legs (P/N 3456276)     | \$3,340 | 300mm |
| Stacking kit for 6.10 on 10.10 with legs (P/N 3456171)    | \$3,340 | 150mm |
| Stacking kit for 6.20 on 6.20 with legs (P/N 3456277)     | \$4,010 | 300mm |
| Stacking kit for 6.20 on 10.20 with legs (P/N 3456174)    | \$4,010 | 150mm |
| Stacking kit for 6.10 on 6.10 with casters (P/N 3456268)  | \$3,510 | 350mm |
| Stacking kit for 6.10 on 10.10 with casters (P/N 3462277) | \$3,510 | 150mm |
| Stacking kit for 6.20 on 6.20 with casters (P/N 3456269)  | \$4,500 | 350mm |
| Stacking kit for 6.20 on 10.20 with casters (P/N 3462278) | \$4,500 | 150mm |



Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

## Pans, shelves & racks

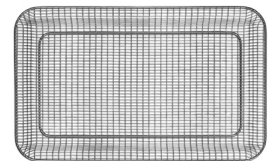
| Model #                                                                                                                                                                         | Description                                                                                                                                                               | Price   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Pull-out Chemical Drawer</b>                                                                                                                                                 |                                                                                                                                                                           |         |
| 3471200                                                                                                                                                                         | Used with 6.20 castor stacking kit 3431606 and 3456269                                                                                                                    | \$3,500 |
| 3431355                                                                                                                                                                         | Used with 6.10 castor stacking kit 3431366 and 3456268                                                                                                                    | \$3,500 |
| <b>Electropolished Stainless-Steel Wire Shelf</b>                                                                                                                               |                                                                                                                                                                           |         |
| Suitable for roasting large meats or for supporting pan trays or retherm plated meals for à la carte service.                                                                   |                                                                                                                                                                           |         |
| CWR10                                                                                                                                                                           | 12" x 20" for models 6.10, 10.10 & minis (P/N 3001075)                                                                                                                    | \$80    |
| CWR20                                                                                                                                                                           | 18" x 26" for models 6.20, 10.20, 12.20 & 20.20 (P/N 3001085)                                                                                                             | \$130   |
| <b>Frying basket with non stick coating</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                                                                                                                              | \$180   |
| <b>Aluminum grill rack with non-stick coating</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" Combi Grill Rack                                                                                                                                                | \$290   |
| <b>Roasting and Baking Tray</b>                                                                                                                                                 |                                                                                                                                                                           |         |
|                                                                                                                                                                                 | 12" x 20" x 0.75" deep (P/N 3055630)                                                                                                                                      | \$160   |
| <b>Granite Enameled Pan</b>                                                                                                                                                     |                                                                                                                                                                           |         |
|                                                                                                                                                                                 | 12" x 20" x 1.5" deep (P/N 3004034)                                                                                                                                       | \$160   |
|                                                                                                                                                                                 | 12" x 20" x 2.5" deep (P/N 3013030)                                                                                                                                       | \$200   |
| <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. |                                                                                                                                                                           |         |
|                                                                                                                                                                                 | 12" x 20" x 0.75" deep (P/N 3417011)                                                                                                                                      | \$420   |
|                                                                                                                                                                                 | 18" x 26" for table top models (P/N 3417014)                                                                                                                              | \$440   |
|                                                                                                                                                                                 | 18" x 26" x 2.5" for floor models (P/N 3417098)                                                                                                                           | \$450   |
| <b>Spit Rack</b>                                                                                                                                                                |                                                                                                                                                                           |         |
|                                                                                                                                                                                 | 13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10 (P/N 3317563)                                                                                                | \$380   |
|                                                                                                                                                                                 | no skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.20 (P/N 3317571)                                                                                                | \$235   |
|                                                                                                                                                                                 | 12 skewers, for 6.20, 10.20, 12.20 and 20.20 (P/N 3417578)                                                                                                                | \$380   |
|                                                                                                                                                                                 | no skewers, for 6.20, 10.20, 12.20 and 20.20 (P/N 3417579)                                                                                                                | \$235   |
|                                                                                                                                                                                 | individual skewers (P/N 3217568)                                                                                                                                          | \$15    |
| <b>CONVOChicken (for "Rotisserie Style" Chicken)</b>                                                                                                                            |                                                                                                                                                                           |         |
| C-Chicken                                                                                                                                                                       | for models 6.10, 10.10, 6.20 and 10.20 (not available when CONVOSmoker is ordered)<br>Includes: 1" Drain, Grease Tray Drain Pan, Grease Tray Diverter, 5 gallon container | \$1,810 |
| CCGR6                                                                                                                                                                           | 12" x 20" Chicken Rack. 10.10, 6.10, holds 6 chickens per rack (P/N 3030195)                                                                                              | \$135   |
| CCGR8                                                                                                                                                                           | 12" x 20" Chicken Rack. 6.20, 10.20, holds 8 chickens per rack (P/N 3030196)                                                                                              | \$160   |



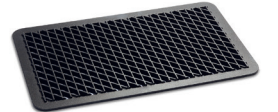
CWB10



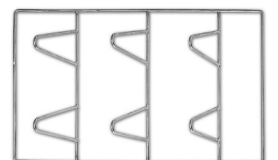
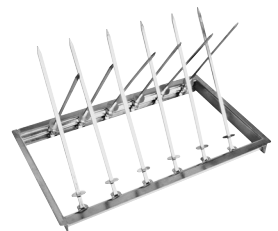
CWR10



CWB10



CGR10



CCGR6

Specifications and prices subject to change without notice.

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# CONVOTHERM OPTIONS & ACCESSORIES

| Model # | Description | Price |
|---------|-------------|-------|
|---------|-------------|-------|

## Heat shield

*Protects models electronics from overheating due to radiant heat.*

|          |                                                           |       |
|----------|-----------------------------------------------------------|-------|
| CHS6.10  | for model 6.10 (P/N 3455849)                              | \$450 |
| CHS6.20  | for model 6.20 (P/N 3455851)                              | \$560 |
| CHS10.10 | for model 10.10 (P/N 3455850)                             | \$540 |
| CHS10.20 | for model 10.20 (P/N 3455852)                             | \$630 |
| CHS12.20 | for model 12.20 (P/N 3455853)                             | \$680 |
| CHS20.10 | for model 20.10 (P/N 3455854)                             | \$720 |
| CHS20.20 | for model 20.20 (P/N 3455855)                             | \$850 |
| 3466306  | heat shield extension for stacked 6.10/10.10              | \$290 |
| 3466305  | heat shield extension for stacked 6.20/6.20 or 6.20/10.20 | \$430 |



CHS6.10

## Vent pipe deflector

|         |                                                                                          |       |
|---------|------------------------------------------------------------------------------------------|-------|
| 3466388 | To deflect steam on low hanging rear hoods<br>(10 models require 1, 20 models require 2) | \$300 |
|---------|------------------------------------------------------------------------------------------|-------|



3466388

## Floor anchor, for floor-standing models or equipment stands

*For fixing two feet securely to the floor.*

|  |                                                |       |
|--|------------------------------------------------|-------|
|  | for model 12.20, 20.10 and 20.20 (P/N 2664128) | \$190 |
|--|------------------------------------------------|-------|



FLOOR ANCHOR

## Signal Tower

*New: Visual indication of current status. 10m cable and mounting adapter included.*

|  |                              |         |
|--|------------------------------|---------|
|  | for all models (P/N 3455896) | \$1,200 |
|--|------------------------------|---------|



CVOS2A

## Lockable Control Covers

|      |                                              |         |
|------|----------------------------------------------|---------|
| CPLC | for all Convotherm models (except the Mini). | \$1,340 |
|------|----------------------------------------------|---------|



CPLC

## Convotherm Maxx Pro prison package

|      |                                              |                |
|------|----------------------------------------------|----------------|
| MPPP | for all Convotherm models (except the Mini). | Call for price |
|------|----------------------------------------------|----------------|

Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

## Convotherm 4 self contained ventless hoods

| Model # | Description | Shipping Wt.<br>Lbs. / Kgs. | Price |
|---------|-------------|-----------------------------|-------|
|---------|-------------|-----------------------------|-------|

The efficient Convotherm condensation hoods with powerful extraction performance ensure that the air in your kitchen is always pleasant. Easy to use, practical and convenient to operate and with low power consumption. All hoods can be readily retrofitted to any Convotherm 4 electric model.

### ConvoVent 4

*For steam and condensate removal only.*

|  |                                                    |                |                 |
|--|----------------------------------------------------|----------------|-----------------|
|  | <i>for electric models 6.10, 10.10 (P/N 60268)</i> | <i>200/90</i>  | <i>\$13,100</i> |
|  | <i>for electric models 6.20, 10.20 (P/N 60264)</i> | <i>270/122</i> | <i>\$14,800</i> |



### Optional

|                         |                                                                 |                    |              |
|-------------------------|-----------------------------------------------------------------|--------------------|--------------|
| <i>Spacer Kit</i>       | <i>for 6.10 models (recommend so hood is above head height)</i> | <i>P/N 3455900</i> | <i>\$600</i> |
| <i>Spacer Kit</i>       | <i>for 6.20 models (recommend so hood is above head height)</i> | <i>P/N 3455901</i> | <i>\$950</i> |
| <i>Installation Kit</i> | <i>for double stacked 6.10/6.10 or 10.10/6.10</i>               | <i>P/N 60269</i>   | <i>\$840</i> |
| <i>Installation Kit</i> | <i>for double stacked 6.20/6.20 or 10.20/6.20</i>               | <i>P/N 60265</i>   | <i>\$840</i> |
| <i>Charcoal Filter</i>  | <i>for both 60264 and 60268 hoods</i>                           | <i>P/N 11790</i>   | <i>\$75</i>  |



Spacer Stand

# CONVOTHERM OPTIONS & ACCESSORIES

## Convotherm 4 banqueting sector

| Model # | Description | Price |
|---------|-------------|-------|
|---------|-------------|-------|

### 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.

#### Shelf Roll-in Trolley (Wire Shelves not included)

|            |                               |         |
|------------|-------------------------------|---------|
| CSRT2020-4 | for model 20.20 (P/N 3315207) | \$5,120 |
| CSRT1220-4 | for model 12.20 (P/N 3315205) | \$3,770 |
| CSRT2010-4 | for model 20.10 (P/N 3315206) | \$4,230 |

#### Plate Banquet Trolley

|            |                                                  |         |
|------------|--------------------------------------------------|---------|
| CPRT2020-4 | for model 20.20 (P/N 3318563) (96 plates to 12") | \$6,010 |
| CPRT1220-4 | for model 12.20 (P/N 3318555) (59 plates to 12") | \$5,080 |
| CPRT2010-4 | for model 20.10 (P/N 336967) (50 plates to 12")  | \$4,120 |

#### Mobile Shelf Rack (Roll-in Frame and Cassette Transport Trolley required)

|            |                               |         |
|------------|-------------------------------|---------|
| CSRC610-4  | for model 6.10 (P/N 3355760)  | \$1,180 |
| CSRC1010-4 | for model 10.10 (P/N 3355762) | \$1,540 |
| CSRC620-4  | for model 6.20 (P/N 3355761)  | \$1,670 |
| CSRC1020-4 | for model 10.20 (P/N 3355763) | \$1,890 |

#### Mobile Plate Rack (Roll-in Frame and Cassette Transport Trolley required)

|            |                                                  |         |
|------------|--------------------------------------------------|---------|
| CPRC610-4  | for model 6.10 (P/N 3355767) (15 plates to 12")  | \$1,450 |
| CPRC1010-4 | for model 10.10 (P/N 3355771) (27 plates to 12") | \$1,670 |
| CPRC620-4  | for model 6.20 (P/N 3355769) (26 plates to 12")  | \$2,110 |
| CPRC1020-4 | for model 10.20 (P/N 3355773) (48 plates to 12") | \$2,450 |

#### Cassette Transport Trolley

|          |                                                                              |         |
|----------|------------------------------------------------------------------------------|---------|
| CCTT10-4 | for models 6.10 & 10.10 (P/N 3355775)                                        | \$1,810 |
| CCTT20-4 | for models 6.20 & 10.20 (P/N 3355776)                                        | \$2,050 |
| CCTT10S  | for stacking kit models models 6.10 & 10.10, height adjustable (P/N 3355777) | \$2,900 |
| CCTT20S  | for stacking kit models models 6.20 & 10.20, height adjustable (P/N 3355778) | \$3,470 |

#### Roll-In Frame (for combi steamer compartment)

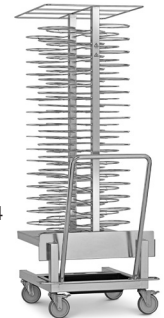
|         |                                       |       |
|---------|---------------------------------------|-------|
| CRF10-4 | for models 6.10 & 10.10 (P/N 3455787) | \$340 |
| CRF20-4 | for models 6.20 & 10.20 (P/N 3455788) | \$360 |

#### Thermal Cover (for Trolley)

|           |                               |         |
|-----------|-------------------------------|---------|
| CTC610-4  | for model 6.10 (P/N 3055780)  | \$1,090 |
| CTC1010-4 | for model 10.10 (P/N 3055782) | \$1,400 |
| CTC620-4  | for model 6.20 (P/N 3055781)  | \$1,520 |
| CTC1020-4 | for model 10.20 (P/N 3055783) | \$1,880 |
| CTC1220-4 | for model 12.20 (P/N 3055784) | \$2,740 |
| CTC2010-4 | for model 20.10 (P/N 3055785) | \$2,460 |
| CTC2020-4 | for model 20.20 (P/N 3055786) | \$3,330 |



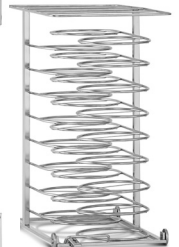
CSRT2010-4



CPRT1220-4



CSRC1010-4



CPRC610-4



CCTT10-4



CRF10-4



CTC610-4

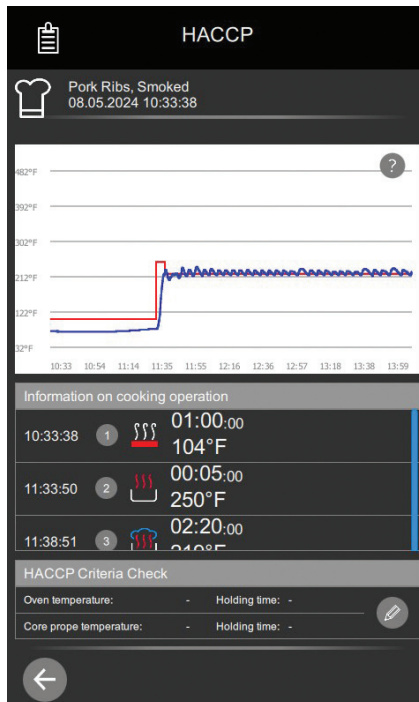
Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

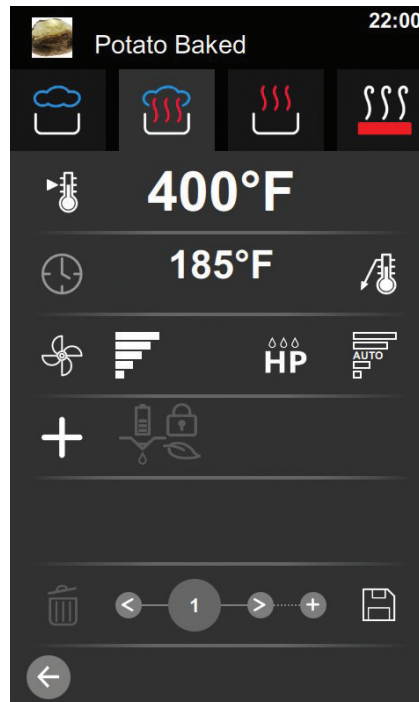
## easyRecipe 5.0

easyRecipe 5.0 is a free software for your PC for use with Convotherm maxx pro and mini models. The software allows users to create recipes, manage cookbooks as well as review HACCP data. Available for free download at <https://pim.myconvotherm.de/en/downloads>

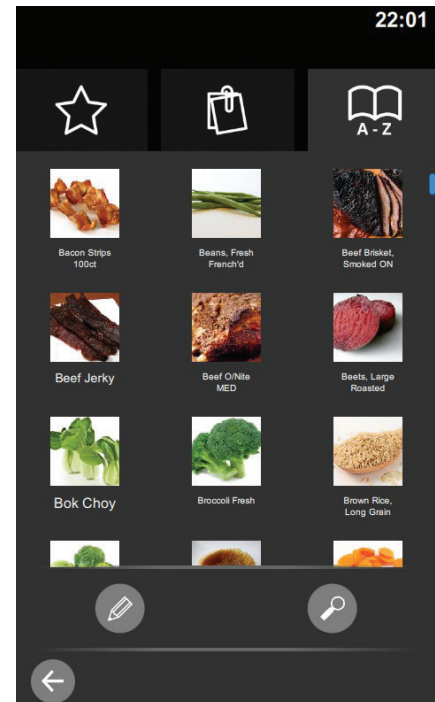
HACCP Viewer



Recipe creation



Cookbook management



# CONVOTHERM OPTIONS & ACCESSORIES

## Cleaning and care products

### Cleaning Systems

|                |                                                                                                         |              |
|----------------|---------------------------------------------------------------------------------------------------------|--------------|
| <b>C-START</b> | <b>ConvoClean Hands Free Built-in Automatic Cleaning System for easyDial</b><br>(standard on easyTouch) | <b>\$250</b> |
|----------------|---------------------------------------------------------------------------------------------------------|--------------|

Includes Auto Wash Cleaning Kit (C-Start):

- one - 10 liter container of ConvoClean solution (C-CLEAN)
- one - 10 liter container of ConvoCare solution (C-CARE)
- set of connectors and hoses

### Pressure Spray Bottle (for manual cleaning)

|              |                                                                                    |              |
|--------------|------------------------------------------------------------------------------------|--------------|
| <b>CPSB2</b> | Holds one liter, two recommended - one for CCLEAN and one for CCARE. (P/N 3007025) | <b>\$100</b> |
|--------------|------------------------------------------------------------------------------------|--------------|

### ConvoClean forte (strong cleaning strength)

|                      |                                                                                                                 |                  |
|----------------------|-----------------------------------------------------------------------------------------------------------------|------------------|
| <b>C-CLEAN-Forte</b> | Two (2) 2.5 gallon (9.5 liter) containers cooking-chamber cleaning fluid for semi and fully automatic cleaning. | <b>\$170 NET</b> |
|----------------------|-----------------------------------------------------------------------------------------------------------------|------------------|

### ConvoCare (ready to use)

|                 |                                            |                  |
|-----------------|--------------------------------------------|------------------|
| <b>C-CARE-P</b> | Two (2) 2.5 gallon (9.5 liter) containers. | <b>\$125 NET</b> |
|-----------------|--------------------------------------------|------------------|

### Dissolve Descaling Solution

|                 |                                                                |                     |
|-----------------|----------------------------------------------------------------|---------------------|
| <b>DISSOLVE</b> | Six (6) 1-gallon containers with quart markings. (P/N C106174) | Contact KitchenCare |
|-----------------|----------------------------------------------------------------|---------------------|

### Stainless Steel Storage Container

|            |                                                                   |              |
|------------|-------------------------------------------------------------------|--------------|
| <b>CSC</b> | For holding for ConvoCARE and ConvoClean containers. (P/N 111875) | <b>\$420</b> |
|------------|-------------------------------------------------------------------|--------------|

### Fiberglass molded dolly

|             |                                     |              |
|-------------|-------------------------------------|--------------|
| <b>CSCD</b> | For storage container. (P/N 108963) | <b>\$550</b> |
|-------------|-------------------------------------|--------------|



CPSB2



C-CLEAN-Forte



C-CARE-P



DISSOLVE



CSC &  
CSCD

Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

## Water treatment options

| Model # | Description | Price |
|---------|-------------|-------|
|---------|-------------|-------|

### Water Treatment System for Combi Steamer

#### CLARIS:

|        |                                                                                                                                       |         |
|--------|---------------------------------------------------------------------------------------------------------------------------------------|---------|
| CWT-06 | for all boilerless Combi's<br>System includes: • one (1) Pre Filter • one (1) Claris X-Large Steam System<br>• one (1) Water Test Kit | \$3,400 |
|--------|---------------------------------------------------------------------------------------------------------------------------------------|---------|

#### Filter Accessories

|         |                                                |         |
|---------|------------------------------------------------|---------|
| CWT-XLC | Claris X-Large Filter Cartridge (P/N 4339-13)  | \$1,275 |
| EC-110  | Prefilter Replacement Cartridge (P/N 25569043) | \$40    |

#### KLEENSTEAM® II TWIN:

|         |                                                                                                                                                                                                                     |         |
|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 9797-22 | for all Combi's with a steam generator<br>System includes: • one (1) Pre Filter (P/N 9795-90) • one (1) SS10 ScaleStick Cartridge (P/N 9799-02)<br>• two (2) 7CB5 five micron carbon-block cartridges (P/N 9618-16) | \$3,180 |
|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|

#### Filter Accessories

|          |                                                               |       |
|----------|---------------------------------------------------------------|-------|
| 9799-02  | SS10 Replacement Cartridge (1 pk) replaces 9496-10            | \$245 |
| 25569043 | EC-110 Pre Filter, filters out larger dirt and rust particles | \$40  |
| 9618-16  | 7CB5 Replacement Cartridge (1 pack)                           | \$285 |

**NOTE:** If an RO system is required, consult factory.

### WATER QUALITY REQUIREMENTS FOR CONVOTHERM COMBI'S

#### 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.

#### SIZING CHART

| Treatment                                       | Models                                  | Water Quality From Test Results                                                                                                                        |
|-------------------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| Kleensteam II (PN 9797-22)<br>(with Scalestick) | Generator Combi's                       | If TDS is less than 125 ppm / If Chlorides are less than 25 ppm /<br>If Hardness is less than 6 gpg/100ppm / Water Pressure must be greater than 35psi |
| Claris XL System                                | Boilerless (Spritzer)<br>Combi's        | If TDS is less than 125 ppm / If Chlorides are less than 25 ppm,<br>If Hardness is less than 6 gpg/100ppm / Water Pressure must be greater than 35psi  |
| RO system with R040 reserve tank<br>MRS-225CC   | All Mini Combi's                        | Chloride >25ppm / Hardness>12 gpg/210ppm,<br>If Water Pressure is greater than 60psi                                                                   |
| Blended RO System<br>MRS-600 HE-1               | All Combi's<br>(including Mini Combi's) | Chloride >25ppm / Hardness>12 gpg/210ppm,<br>If Water Pressure is greater than 60psi                                                                   |

A booster pump is required if the existing flow pressure is less than 60 psi

|                                     |                                         |                                                            |
|-------------------------------------|-----------------------------------------|------------------------------------------------------------|
| 6 gal. Booster Pump<br>(PN 804-037) | All Combi's<br>(including Mini Combi's) | If Water Pressure is less than 60psi / At least 25psi reqd |
|-------------------------------------|-----------------------------------------|------------------------------------------------------------|

### Minimum Water Quality Requirements for:

#### Boiler / Steam Generator

|                                             |              |
|---------------------------------------------|--------------|
| General requirement: Drinking water quality |              |
| TDS                                         | 70 - 360 ppm |
| Hardness                                    | 70 - 360 ppm |
| ph value                                    | 6.5 - 8.5    |
| Cl (Chloride)                               | max. 60 ppm  |
| Cl <sub>2</sub> (free chlorine)             | max. 0.2 ppm |
| SO <sub>4</sub> <sup>2-</sup> (sulfate)     | Max. 150 ppm |
| Fe (iron)                                   | max. 0.1 ppm |
| SiO <sub>2</sub> (silica)                   | max. 13 ppm  |
| NH <sub>2</sub> Cl (monochloramine)         | max. 0.2 ppm |
| Temperature                                 | max. 104° F. |

#### Boilerless / Spritzer

|                                             |              |
|---------------------------------------------|--------------|
| General requirement: Drinking water quality |              |
| TDS                                         | 70 - 125 ppm |
| Hardness                                    | 70 - 125 ppm |
| ph value                                    | 6.5 - 8.5    |
| Cl (Chloride)                               | max. 60 ppm, |
| Cl <sub>2</sub> (free chlorine)             | max. 0.2 ppm |
| SO <sub>4</sub> <sup>2-</sup> (sulfate)     | Max. 150 ppm |
| Fe (iron)                                   | max. 0.1 ppm |
| SiO <sub>2</sub> (silica)                   | max. 13 ppm  |
| NH <sub>2</sub> Cl (monochloramine)         | max. 0.2 ppm |
| Temperature                                 | max. 104° F. |

CWT-60



Prefilter Systems



Water Test Kit

Flow Meter



X-Large Filter Cartridge with Single Head

KLEENSTEAM® II TWIN



9797-22



X-Large Filter Cartridge



Prefilter Cartridge

Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

## Water treatment options

| Model #                        | Description                    | Price  |
|--------------------------------|--------------------------------|--------|
| <b>Reverse Osmosis System:</b> |                                |        |
| 9975-52                        | EZ-RO 200/5G                   | \$5160 |
| 9693-37                        | 4FC5-S Cartridge Pre Filter    | \$385  |
| 9627-80                        | 4CM Cartridge Mineral addition | \$335  |
| 9628-92                        | EZ-200 Cartridge RO Membrane   | \$1515 |



## Stacking kits

| Model #                                                                                                                                                                            | Description                                  | Price    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------|----------|
| <b>Stacking Stand for mounting:</b> <ul style="list-style-type: none"> <li>• one <b>CONVOTHERM 6.20 Combi Steamer*</b> on top of</li> <li>• one <b>Convection Oven*</b></li> </ul> |                                              |          |
| CBST62045CA                                                                                                                                                                        | Stacking Stand with casters (PN 11000115593) | \$4,010* |



**CBST62045CA**

\* CONVOTHERM Combi Steamer and Convection Oven must be purchased separately.  
 \* Convection Oven must be ordered with 1951210-0001 Low Profile Castors.



**CBST62045CA**

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

**GARLAND®**  
**CANADA**  
**WELBILT DISTRIBUTION**

## LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date the product is installed or thirty-six (36) months from the date of shipment from our facility, whichever comes first, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC manufactured products.

## BOILER WARRANTY

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand hole gaskets, are not warranted beyond the first ninety (90) days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable CONVOTHERM by Cleveland Operator Manual for Boiler Proration Program considerations.

## WATER QUALITY RECOMMENDATIONS

|                                           |              |                                                   |              |
|-------------------------------------------|--------------|---------------------------------------------------|--------------|
| TDS . . . . .                             | 70 - 125 ppm | SO <sub>4</sub> <sup>2-</sup> (sulfate) . . . . . | max. 150 ppm |
| Hardness . . . . .                        | 70 - 125 ppm | Fe (iron) . . . . .                               | max. 0.1 ppm |
| ph value . . . . .                        | 6.5 - 8.5    | SiO <sub>2</sub> (silica) . . . . .               | max. 13 ppm  |
| Cl (Chloride) . . . . .                   | max. 60 ppm  | NH <sub>2</sub> Cl (monochloramine) . . . . .     | max. 0.2 ppm |
| Cl <sub>2</sub> (free chlorine) . . . . . | max. 0.2 ppm | Temperature . . . . .                             | max. 104° F. |

## WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

## EXCLUSIONS FROM COVERAGE

- Post start-up, tightening loose fittings, minor adjustments, maintenance cleaning or descaling;
- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.;
- Failures caused by improper or erratic voltages;
- Improper or unauthorized repair;
- Changes in adjustment and calibration after ninety (90) days from equipment installation date;
- This Limited Warranty will not apply to any parts subject to damage beyond the control of GC, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and

void. This includes any damage, costs or legal actions resulting from the installation of any GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;

- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged) loss of time, profits or any other incidental damages of any kind.

## LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and GC its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate.

**THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

## REMEDIES

The liability of GC for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at GC's option, the refund of the amount paid for said equipment or services. Any breach by GC with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

## WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to [www.garlandcanadaservice.ca](http://www.garlandcanadaservice.ca);
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

## GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

## Garland Canada

1177 Kamato Road  
Mississauga, Ontario  
Canada L4W1X4

[www.garlandcanada.ca](http://www.garlandcanada.ca)



| REGION           | REP / AGENT                                                      | E-MAIL                                | CELLULAR     |
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| Atlantic Canada  | Aaron Taylor – Sales Rep (PEI, NB)                               | aaron@tayloragencies.com              | 506-872-1177 |
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| GARLAND CANADA CUSTOMER SERVICE           | VOICE          | FAX            |
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| Sales                                     | (888) 442-7526 | (800) 361-2724 |
| KitchenCare (Parts, Service and Warranty) | (844) 724-2273 | N/A            |

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

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