



Canada Price List



Effective: January 5, 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 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

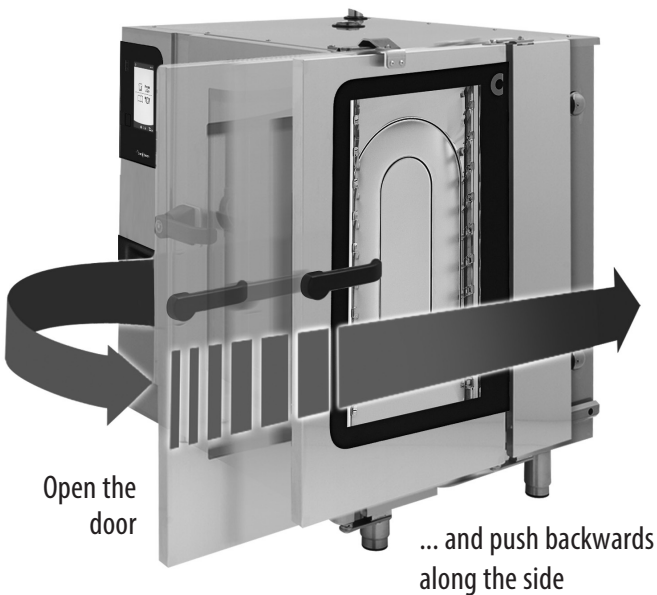
Table of Contents

	Page #
General Information	
Ordering Information	2
Index	3
Advanced closed system.	4
easyTouch & easyDial.	5
Equipment	
Combi steamers with steam generators & easyTouch controls	6
Combi steamers boilerless with easyTouch controls	7
Combi steamers with steam generators & easyDial controls	8
Combi steamers boilerless with easyDial controls.	9
Convotherm mini combi steamers with easyTouch controls	10
Convotherm options & accessories	
Mini equipment stands.	11
Self contained ventless hood.	11
Convotherm 4 stainless steel equipment stands	12
Convotherm 4 stainless steel stacking kits	12
Pans, shelves & racks	13
Heat shield, floor anchors, signal towers and lockable control covers	14
Convotherm 4 self contained ventless hoods	15
Convotherm 4 banqueting sector	16
ConvoLink, start-up check and extendend warranty	17
Cleaning and care products.	18
Water treatment options	19/20
Stacking kits.	20
Company Information	
Limited Warranty Information	22
Canadian Regional Sales Representatives	23

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.



Open the door

... and push backwards along the side

+ **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.

Specifications and prices subject to change without notice.

GARLAND
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WELBIT DISTRIBUTION

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.

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
- Slamnable 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
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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") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	1"	2 1/2"	(half size - 12" x 20") (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* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 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") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	1"	2 1/2"	(half size - 12" x 20") (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* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 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
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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)

CONVOTHERM Unit Capacities

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

* wire shelves required, ** wire shelves not required



C4ED6.10EB



C4ED10.10EB



C4ED6.20EB



C4ED10.20EB



C4ED12.20EB



C4ED20.20EB

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



C4ED6.10ES



C4ED10.10ES

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



C4ED6.20ES



C4ED10.20ES

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



C4ED12.20ES



C4ED20.20ES

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") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	(12" x 20")		(half size - 12" x 20") (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* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size	40

* wire shelves required, ** wire shelves not required

Specifications and prices subject to change without notice.

CONVOTHERM mini COMBI STEAMERS WITH easyTouch CONTROLS

Standard Features -

- Crisp & Tasty de-moisturizing feature
- Press & Go one step, recipe start buttons
- Boiler/generator free steam injection system
- Requires minimum space - fits anywhere saving expensive floor space
- Vented, double glass door with integrated door stop and self draining condensate drip pan.
- Easy to understand menu icons with bright graphics display
- Continuous self diagnostic system with full text message display
- Program up to 250 multi step recipes.
- Exclusive "Smart Key" for selecting cooking option settings
- Cook & Hold and Overnight Slow Cook
- Cookbook library for up to 250 stored recipes
- ConvoClean Hands Free Built-in Automatic Cleaning System

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
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OES 6.10 mini with easyTouch controls

Capacity for:

- Three (3) – 13" x 18" half size sheet pans* or
- Three (3) – 12" x 20" by 2 1/2" steam table pans or
- Three (3) – 12" x 20" wire fry baskets

OES 6.10eT	Electric, Injection/Spritzer Steam Generation Combi (Stainless steel)	148/67	\$20,190
OES 6.10eT	Electric, Injection/Spritzer Steam Generation Combi (Black Matte)	148/67	\$20,830

*The "OES 6.10 mini" will hold six 13" x 18" half size bake pans but is designed for optimal cooking results for three pans.

OES 10.10 mini 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

OES 10.10eT	Electric, Injection/Spritzer Steam Generation Combi (Stainless steel)	155/70	\$21,740
OES 10.10eT	Electric, Injection/Spritzer Steam Generation Combi (Black Matte)	155/70	\$22,390

*The "OES 10.10 mini" will hold ten 13" x 18" half size bake pans but is designed for optimal cooking results for five pans.

The MINI Options & Accessories

DHL	Door Hinged Left (special order)	\$890
3429155	Spray hose for OES 6.10 / OES 10.10	\$430
3429156	Spray hose for OES 6.10 / OES 10.10 (Door Hinged Left)	\$430
3055636	ConvoGrill grilling rack	\$280
3055637	12" x 20" wire basket for frying products	\$180



6.10eT mini with easyTouch



6.10eT mini Black with easyTouch



10.10eT mini with easyTouch



10.10eT mini Black with easyTouch

Specifications and prices subject to change without notice.

CONVOTHERM OPTIONS & ACCESSORIES

mini equipment stands / self contained ventless hood

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



CST610MOB
Shown with optional:
• Pull-Out Shelf
Kit (111724)
• Pan Rack Kit
(111726)

Two OES 6.10 mini's (with standard controls) on Stand

Consisting of:

Two - OES.610 mini's	for each OES.610 mini see above
One - CST2610MOB open base stand with legs for two OES 6.10 mini's (P/N 113808)	\$3,580
or	
One - CST2610MOBC4 open base stand with casters for two OES 6.10 mini's (P/N 113590)	\$3,740



Two OES.61 mini's
on CST2610MOBC4 stand

The 8104735 is a Recirculating Type 2 Condensate Ventless Hood designed by Halton specifically for use with the Convotherm OES 6.10 and OES 10.10 mini. The 8104735 meets the requirements of UL197 and applicable UL710B sections.

Ventless Hood for Convotherm mini

8104735	for OES 6.10 and OES 10.10 mini	145/52	\$10,200
5224089	Retrofit Kit (required on all hood installations)		\$300



8104735 ConvoVent hood

Specifications and prices subject to change without notice.

CONVOTHERM OPTIONS & ACCESSORIES

Convotherm 4 stainless steel equipment stands / stacking kits

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

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

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

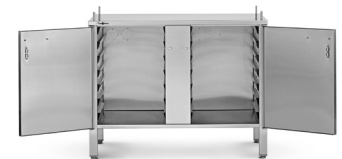
CST10CBCA-4	for models 6.10 & 10.10 (P/N 3251549)	142/65	\$2,880
CST20CBCA-4	for models 6.20 & 10.20 (P/N 3251551)	173/79	\$3,100



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

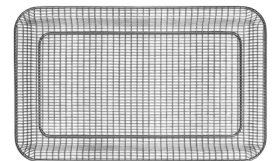
Model #	Description	Price
Pull-out Chemical Drawer		
3471200	Used with 6.20 castor stacking kit 3431606 and 3456269	\$3,500
3431355	Used with 6.10 castor stacking kit 3431366 and 3456268	\$3,500
Electropolished Stainless-Steel Wire Shelf		
Suitable for roasting large meats or for supporting pan trays 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
Frying basket with non stick coating		
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
Aluminum grill rack with non-stick coating		
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
Roasting and Baking Tray		
	12" x 20" x 0.75" deep (P/N 3055630)	\$160
Granite Enameled Pan		
	12" x 20" x 1.5" deep (P/N 3004034)	\$160
	12" x 20" x 2.5" deep (P/N 3013030)	\$200
Grease drip tray		
Helps to remove excess fat when cooking dishes with a high fat content. Place the grease drip tray in the cooking compartment and then empty at the end of the cooking process.		
	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
Spit Rack		
	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
CONVOChicken (for "Rotisserie Style" Chicken)		
C-Chicken	for models 6.10, 10.10, 6.20 and 10.20 (not available when CONVOSmoker is ordered) 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



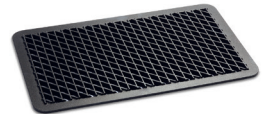
CWB10



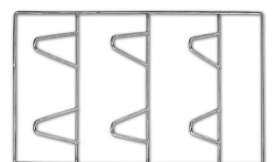
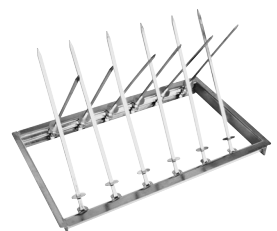
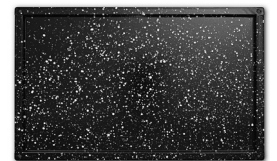
CWR10



CWB10



CGR10



CCGR6

Specifications and prices subject to change without notice.

CONVOTHERM OPTIONS & ACCESSORIES

Model #	Description	Price
Heat shield		
<i>Protects models electronics from overheating due to radiant heat.</i>		
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 (10 models require 1, 20 models require 2)	\$300



3466388

Floor anchor, for floor-standing models or equipment stands		
<i>For fixing two feet securely to the floor.</i>		
	for model 12.20, 20.10 and 20.20 (P/N 2664128)	\$190



FLOOR ANCHOR

Signal Tower		
<i>New: Visual indication of current status. 10m cable and mounting adapter included.</i>		
	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. Lbs. / Kgs.	Price
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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
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Trolley Systems

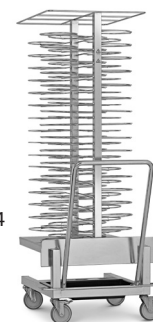
Where quality, time and team spirit matter. You know your ingredients, you know your staff, you know your guests. Convotherm has a long track record of delivering world-leading technology, reliability and user-friendly design banqueting.

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



CSRT2010-4



CPRT1220-4

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)

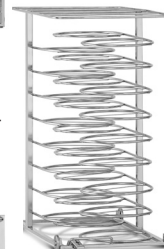
CSRC610-4	for model 6.10 (P/N 3355760)	\$1,180
CSRC1010-4	for model 10.10 (P/N 3355762)	\$1,540
CSRC620-4	for model 6.20 (P/N 3355761)	\$1,670
CSRC1020-4	for model 10.20 (P/N 3355763)	\$1,890



CSRC1010-4

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



CPRC610-4

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



CCTT10-4

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



CRF10-4

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



CTC610-4

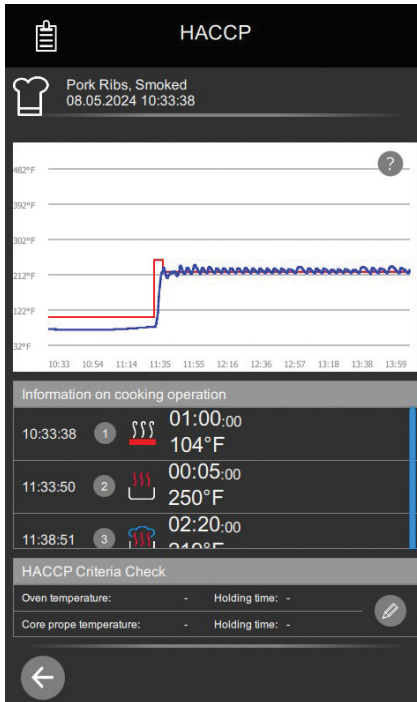
Specifications and prices subject to change without notice.

CONVOTHERM OPTIONS & ACCESSORIES

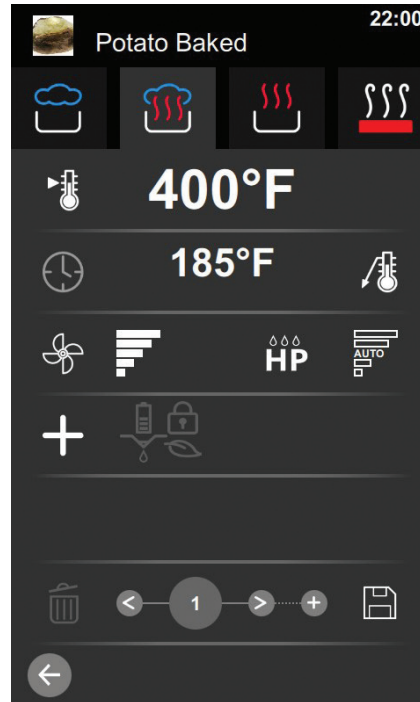
easyRecipe 5.0

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>

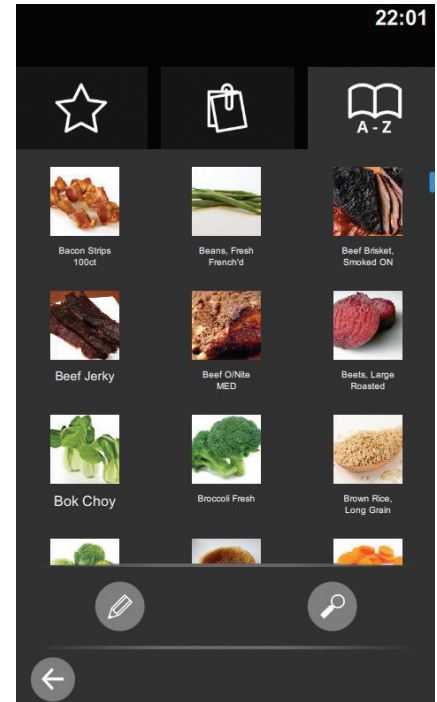
HACCP Viewer



Recipe creation



Cookbook management



CONVOTHERM OPTIONS & ACCESSORIES

Cleaning and care products

Cleaning Systems

C-START *ConvoClean Hands Free Built-in Automatic Cleaning System for easyDial* \$250
(standard on easyTouch)

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)

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

ConvoClean forte (strong cleaning strength)

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

ConvoCare (ready to use)

C-CARE-P *Two (2) 2.5 gallon (9.5 liter) containers.* \$125 NET

Dissolve Descaling Solution

DISSOLVE *Six (6) 1-gallon containers with quart markings. (P/N C106174)* Contact KitchenCare

Stainless Steel Storage Container

CSC *For holding for ConvoCARE and ConvoClean containers. (P/N 111875)* \$420

Fiberglass molded dolly

CSCD *For storage container. (P/N 108963)* \$550



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 System includes: • one (1) Pre Filter • one (1) Claris X-Large Steam System • 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 System includes: • one (1) Pre Filter (P/N 9795-90) • one (1) SS10 ScaleStick Cartridge (P/N 9799-02) • 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) (with Scalestick)	Generator Combi's	If TDS is less than 125 ppm / If Chlorides are less than 25 ppm / If Hardness is less than 6 gpg/100ppm / Water Pressure must be greater than 35psi
Claris XL System	Boilerless (Spritzer) Combi's	If TDS is less than 125 ppm / If Chlorides are less than 25 ppm, If Hardness is less than 6 gpg/100ppm / Water Pressure must be greater than 35psi
RO system with R040 reserve tank MRS-225CC	All Mini Combi's	Chloride >25ppm / Hardness >12 gpg/210ppm, If Water Pressure is greater than 60psi
Blended RO System MRS-600 HE-1	All Combi's (including Mini Combi's)	Chloride >25ppm / Hardness >12 gpg/210ppm, 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 (PN 804-037)	All Combi's (including Mini Combi's)	If Water Pressure is less than 60psi / At least 25psi reqd
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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 ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	Max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ 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 ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	Max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104° F.

Specifications and prices subject to change without notice.

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

CONVOTHERM OPTIONS & ACCESSORIES

Water treatment options

Model #	Description	Price
Reverse Osmosis System:		
SGLP200-CL-BP	200 GPD Reverse Osmosis System	\$3,160
FE-1R	Calcite Feeder	\$90



REVERSE OSMOSIS

Stacking kits

Model #	Description	Price
Stacking Stand for mounting:		
<ul style="list-style-type: none"> • one CONVOTHERM 6.20 Combi Steamer* on top of • one Convection Oven* 		
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)

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 ₄ ²⁻ (sulfate)	max. 150 ppm
Hardness	70 - 125 ppm	Fe (iron)	max. 0.1 ppm
ph value	6.5 - 8.5	SiO ₂ (silica)	max. 13 ppm
Cl (Chloride)	max. 60 ppm	NH ₂ Cl (monochloramine)	max. 0.2 ppm
Cl ² (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;
- 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

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REGION	REP / AGENT	E-MAIL	CELLULAR
British Columbia	Ryan Lewis – Sales Rep	ryan@masales.ca	604-329-0684
	Mark Thiessen – Sales Rep	mark@masales.ca	604-657-7615
Alberta	James Goodman – Sales Rep (Calgary)	james@masales.ca	403-618-3636
	Collin Von Hansen – Sales Rep	collin@masales.ca	587-832-2090
	Sandro Salvador – Sales Rep (Edmonton)	sandro@masales.ca	780-405-2637
Prairies	Jeff McGowan – Sales Rep (SK, MB)	mcgowansales@bellnet.ca	647-231-3815
Ontario	Chris Ozog – Sales Rep (Central ON)	chris.ozog@garland-group.com	416-526-7989
	Geoff Scott – Regional Sales Manager Rep (Southern & Western ON)	geoff.scott@garland-group.com	647-828-9391
	Chris Taylor – Sales Rep (Central ON)	chris.taylor@garland-group.com	416-358-4421
	Jeff McGowan – Sales Rep (Northeastern ON)	mcgowansales@bellnet.ca	647-231-3815
Quebec	Maxime Gaudreault – Regional Sales Manager Rep (Quebec City)	maxime.gaudreault@garland-group.com	437-577-3719
	Michel Grenier – Sales Rep (Montreal)	michel.grenier@garland-group.com	437-333-3447
Atlantic Canada	Aaron Taylor – Sales Rep (PEI, NB)	aaron@tayloragencies.com	506-872-1177
	Steven Donnelly – Sales Rep (NS, NL)	steven@tayloragencies.com	902-999-7631

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

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



www.garlandcanada.ca/sales/buy-locally



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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