

Suggested List Price Standard Equipment and Accessories

Effective: January 1, 2015





You're entitled to a

Free Start Up with the purchase of your new Convotherm Combi Steamer.

Procedures for the FREE Start-up Program:

1

Performance Check-Out:

After the equipment has been installed, the customer should locate their Maintenance and Repair Center (M&RC) in the customer directory provided, or at www.Convotherm.com. The Convotherm M&RC will inspect the equipment for proper installation, and will review cleaning and maintenance instructions.

2

Equipment Demonstration:

Once this check-out has been performed, the customer should contact their Convotherm sales representative and arrange for a free demonstration. The demonstration will cover proper operation, cooking instructions, as well as use and care of the equipment.

3

Use and Care Video:

Upon completion of the demonstration, the Convotherm Representative will present and explain their free use and care video.

If the customer can't locate the customer service directory to make arrangements for the start-up program, they can contact Customer Service @ 1-800-338-2204 or KitchenCare @ 1-844-724-2273 to arrange for their free start-up program.

Convotherm's "**Free Start-Up**" Program is another value added benefit provided to our customers.

January 1, 2015

CONVOTHERM 4 Equipment Price List

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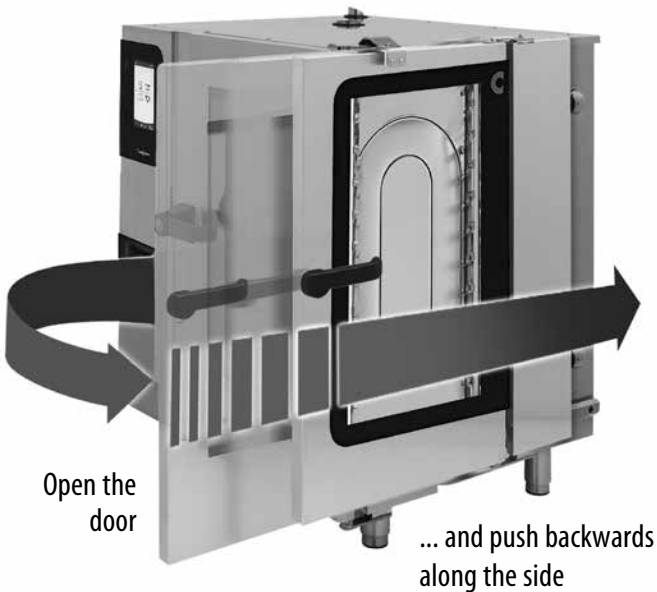
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Advanced Closed System +



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 fitted as standard 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** (standard with easyTouch, optional with easyDial)

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

- **Simpler:** Uses 2 1/2 gallon 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.
- **Labor 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:

- 9" high resolution full - touchscreen
- Functions appear on screen when available in selected mode
- Touch screen settings
- 5 speed fan with auto reversing
- 5 **Humidity Pro** levels of humidification
- 5 **Crisp and Tasty** levels of dehumidification
- 5 **Bake Pro** levels of steam injection for traditional baking
- Illuminated colored ring indicates operating status and point in cooking cycle
- Multipoint core temperature probe
- 399 digital and pictorial cooking recipe files
- Automatic wash is standard with 4 wash levels and economy, regular or express modes
- "Press and Go" favorite recipe profiles
- Eco cooking
- On screen help video function
- Tray timer
- Smoker Option available (table top models)

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 Optional with 4 levels in regular mode

COMBI STEAMERS with STEAM GENERATORS & easyTouch Controls

Standard Features -

- 9" 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	\$15,660
C4ET10.10EB	Electric Heated with Steam Generator	403/183	\$20,230
C4ET6.10GB	Gas Fired with Steam Generator	375/170	\$19,240
C4ET10.10GB	Gas Fired with Steam Generator	447/203	\$23,810

Full-Size Models

C4ET6.20EB	Electric Heated with Steam Generator	476/216	\$20,670
C4ET10.20EB	Electric Heated with Steam Generator	525/238	\$23,670
C4ET6.20GB	Gas Fired with Steam Generator	520/236	\$24,070
C4ET10.20GB	Gas Fired with Steam Generator	591/268	\$28,780

Half-Size Roll-In Models

C4ET20.10EB	Electric Heated with Steam Generator	745/338	\$34,250
C4ET20.10GB	Gas Fired with Steam Generator	811/368	\$39,270

Full-Size Roll-In Models

C4ET12.20EB	Electric Heated with Steam Generator	703/319	\$33,940
C4ET20.20EB	Electric Heated with Steam Generator	948/430	\$43,990
C4ET12.20GB	Gas Fired with Steam Generator	769/349	\$38,970
C4ET20.20GB	Gas Fired with Steam Generator	1014/460	\$49,330

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)	\$900
DD-F	Disappearing Door (floor models only)	\$900
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$700
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$540
SVP	Sous Vide Probe with external socket	\$810

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

CVOS2A	for floor models*	\$710
CVOS3A	for table top models *	\$480

*(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

COMBI STEAMERS BOILERLESS with easyTouch Controls

Standard Features -

- 9" 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
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Half-Size Models

C4ET6.10ES	Electric Injection/Spritzer Steam Generation	320/145	\$14,290
C4ET10.10ES	Electric Injection/Spritzer Steam Generation	377/171	\$18,860
C4ET6.10GS	Gas Injection/Spritzer Steam Generation	337/153	\$16,960
C4ET10.10GS	Gas Injection/Spritzer Steam Generation	400/183	\$21,530

Full-Size Models

C4ET6.20ES	Electric Injection/Spritzer Steam Generation	450/204	\$19,370
C4ET10.20ES	Electric Injection/Spritzer Steam Generation	491/223	\$22,510
C4ET6.20GS	Gas Injection/Spritzer Steam Generation	472/214	\$23,050
C4ET10.20GS	Gas Injection/Spritzer Steam Generation	525/238	\$27,690

Half-Size Roll-In Models

C4ET20.10ES	Electric Heated with Steam Generator	712/323	\$32,720
C4ET20.10GS	Electric Heated with Steam Generator	745/338	\$36,530

Full-Size Roll-In Models

C4ET12.20ES	Electric Injection/Spritzer Steam Generation	670/304	\$32,420
C4ET20.20ES	Electric Injection/Spritzer Steam Generation	908/412	\$42,470
C4ET12.20GS	Gas Injection/Spritzer Steam Generation	703/319	\$36,230
C4ET20.20GS	Gas Injection/Spritzer Steam Generation	942/428	\$46,280

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)	\$900
DD-F	Disappearing Door (floor models only)	\$900
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$750
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$540
SVP	Sous Vide Probe with external socket	\$810

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

CVOS2A	for floor models*	\$710
CVOS3A	for table top models *	\$480

*(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

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

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
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Half-Size Models

C4ED6.10EB	Electric Heated with Steam Generator	328/149	\$11,700
C4ED10.10EB	Electric Heated with Steam Generator	390/177	\$16,270
C4ED6.10GB	Gas Fired with Steam Generator	361/164	\$15,280
C4ED10.10GB	Gas Fired with Steam Generator	434/197	\$19,850

Full-Size Models

C4ED6.20EB	Electric Heated with Steam Generator	463/210	\$16,910
C4ED10.20EB	Electric Heated with Steam Generator	511/232	\$19,950
C4ED6.20GB	Gas Fired with Steam Generator	507/230	\$20,310
C4ED10.20GB	Gas Fired with Steam Generator	577/262	\$25,200

Half-Size Roll-In Models

C4ED20.10EB	Electric Heated with Steam Generator	730/331	\$30,290
C4ED20.10GB	Gas Fired with Steam Generator	796/361	\$35,310

Full-Size Roll-In Models

C4ED12.20EB	Electric Heated with Steam Generator	690/313	\$29,980
C4ED20.20EB	Electric Heated with Steam Generator	933/424	\$40,030
C4ED12.20GB	Gas Fired with Steam Generator	756/343	\$35,010
C4ED20.20GB	Gas Fired with Steam Generator	999/454	\$45,370

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

Common CONVOTHERM Options & Accessories

CAK	ConvoClean Built-in Automatic Cleaning System (see page 14 for details)	\$1,435
DD-TT	Disappearing Door (table top models only)	\$900
DD-F	Disappearing Door (floor models only)	\$900
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$540
SVP	Sous Vide Probe with external socket	\$810

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

CVOS2A	for floor models*	\$710
CVOS3A	for table top models *	\$480

*(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



C4ED6.10EB



C4ED10.10EB



C4ED6.20EB



C4ED10.20EB



C4ED12.20EB



C4ED20.20EB

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

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
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Half-Size Models

C4ED6.10ES	Electric Injection/Spritzer Steam Generation	306/139	\$10,330
C4ED10.10ES	Electric Injection/Spritzer Steam Generation	364/165	\$14,900
C4ED6.10GS	Gas Injection/Spritzer Steam Generation	324/147	\$13,000
C4ED10.10GS	Gas Injection/Spritzer Steam Generation	386/175	\$17,570

Full-Size Models

C4ED6.20ES	Electric Injection/Spritzer Steam Generation	436/198	\$15,600
C4ED10.20ES	Electric Injection/Spritzer Steam Generation	478/217	\$19,140
C4ED6.20GS	Gas Injection/Spritzer Steam Generation	458/208	\$19,090
C4ED10.20GS	Gas Injection/Spritzer Steam Generation	511/232	\$23,920

Half-Size Roll-In Models

C4ED20.10ES	Electric Injection/Spritzer Steam Generation	696/316	\$28,760
C4ED20.10GS	Gas Injection/Spritzer Steam Generation	730/331	\$32,570

Full-Size Roll-In Models

C4ED12.20ES	Electric Injection/Spritzer Steam Generation	657/298	\$28,460
C4ED20.20ES	Electric Injection/Spritzer Steam Generation	893/405	\$38,510
C4ED12.20GS	Gas Injection/Spritzer Steam Generation	690/313	\$32,270
C4ED20.20GS	Gas Injection/Spritzer Steam Generation	926/420	\$42,320

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

Common CONVOTHERM Options & Accessories

CAK	ConvoClean Built-in Automatic Cleaning System (see page 14 for details)	\$1,435
DD-TT	Disappearing Door (table top models only)	\$900
DD-F	Disappearing Door (floor models only)	\$900
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$540
SVP	Sous Vide Probe with external socket	\$810

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

CVOS2A	for floor models*	\$710
CVOS3A	for table top models *	\$480

*(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



C4ED6.10ES



C4ED10.10ES



C4ED6.20ES



C4ED10.20ES



C4ED12.20ES



C4ED20.20ES

CONVOTHERM MINI COMBI STEAMERS WITH STANDARD 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
- Program up to 250 multi step recipes
- Exclusive "Smart Key" for selecting cooking option settings
- Cook & Hold and Overnight Slow Cook
- Antibacterial hygienic door handle, spray arm handle and touch screen
- Cookbook library for up to 250 stored recipes

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
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OES 6.10 mini with standard 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 6.10	Electric, Injection/Spritzer Steam Generation Combi	175/80	\$8,810
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*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.

NOTE: Price shown with standard control and without automatic cleaning system.



OES 6.10 mini

OES 10.10 mini with standard controls

Capacity for:

- Five (5) - 12" x 20" x 2 1/2" steam table pans or
- Five (5) - 12" x 20" wire fry baskets

OES 10.10	Electric, Injection/Spritzer Steam Generation Combi	175/80	\$11,170
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NOTE: Price shown with standard control and without automatic cleaning system.



OES 10.10 mini

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 113590) \$1,540

or

One - CST2610MOBC4 open base stand with casters for two OES 6.10 mini's (P/N 113590) \$1,690



Two OES.61 mini's on CST2610MOBC4 stand

The MINI Options & Accessories

CACK	ConvoClean Hands Free Built-in Automatic Cleaning System (see page 14 for details)	\$1,435
CSH610M	Spray hose for OES 6.10 & OES 10.10 mini (P/N 112775)	\$220
CSH2610M	Spray hose for stacked units (P/N 113051)	\$240
CGR10	ConvoGrill grilling rack (P/N 3012003)	\$160
CWB10	12" x 20" wire basket for frying products (P/N 300500)	\$450

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
- Antibacterial hygienic door handle, spray arm handle and touch screen
- Cookbook library for up to 250 stored recipes

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	175/80	\$11,770
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*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.

NOTE: Price shown with easyTouch controls and with automatic cleaning system.



OES 6.10 mini with easyTouch

OES 10.10 mini with easyTouch controls

Capacity for:

- Five (5) - 12" x 20" x 2 1/2" steam table pans or
- Five (5) - 12" x 20" wire fry baskets

OES 10.10et	Electric, Injection/Spritzer Steam Generation Combi	175/80	\$14,200
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NOTE: Price shown with easyTouch controls and with automatic cleaning system.



OES 10.10 mini with easyTouch

Two OES 6.10 mini's (with easyTouch 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 113590) \$1,540

or

One - CST2610MOBC4 open base stand with casters for two OES 6.10 mini's (P/N 113590) \$1,690



Two OES.61 mini's with easyTouch on CST2610MOBC4 stand

The MINI Options & Accessories

CSH610M	Spray hose for OES 6.10 & OES 10.10 mini (P/N 112775)	\$220
CSH2610M	Spray hose for stacked units (P/N 113051)	\$240
CGR10	ConvoGrill grilling rack (P/N 3012003)	\$160
CWB10	12" x 20" wire basket for frying products (P/N 112108)	\$145

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	\$1,080
CST1010MOB	Open base stand with adjustable legs for OES 10.10 mini (P/N 113332)	85/39	\$1,080
Equipment Stands Options			
• POSK	Pull-Out Shelf Kit (P/N 111724)		\$385
• URK	Pan Rack Kit (P/N 111726)		\$288



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

The OVH-10-FB is a Recirculating Ventless Hood designed specifically for use with the Convotherm OES 6.10 mini. The one-of-a-kind OVH-10-FB utilizes 3-stage Electrostatic Air Cleaning system, which meets the requirements of UL197 and applicable UL710B sections.

Ventless Hood for Convotherm mini

OVH-10-FB	for OES 6.10 mini	\$4,950
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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	\$870
CST200B-4	for models 6.20 & 10.20 (P/N 3251501)	166/75	\$1,020



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	\$1,160
CST200BCA-4	for models 6.20 & 10.20 (P/N 3251503)	166/75	\$1,310



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	\$1,860
CST20CB-4	for models 6.20 & 10.20 (P/N 3251548)	173/79	\$2,010



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	\$2,150
CST20CBCA-4	for models 6.20 & 10.20 (P/N 3251551)	173/79	\$2,300



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	\$2,620
CST20CBHD-4	for models 6.20 & 10.20 (P/N 3251553)	173/79	\$2,772



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	\$2,910
CST20CBHDCA-4	for models 6.20 & 10.20 (P/N 3251555)	173/79	\$3,360



CST10CBHDCA-4

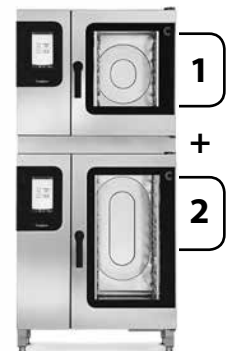
Stacking kit for Convotherm 4 table-top models

Electric Models

Stacking kit for 6.10 on 6.10 with legs (P/N 3455860)	\$1,905
Stacking kit for 6.10 on 10.10 with legs (P/N 3455861)	\$1,905
Stacking kit for 6.20 on 6.20 with legs (P/N 3455863)	\$2,210
Stacking kit for 6.20 on 10.20 with legs (P/N 3455864)	\$2,210
Stacking kit for 6.10 on 6.10 or 10.10 with casters (P/N 3455862)	\$2,005
Stacking kit for 6.20 on 6.20 or 10.20 with casters (P/N 3455865)	\$2,310

Gas Models

Stacking kit for 6.10 on 6.10 with legs (P/N 3456170)	\$1,905
Stacking kit for 6.10 on 10.10 with legs (P/N 3456171)	\$1,905
Stacking kit for 6.20 on 6.20 with legs (P/N 3456173)	\$2,210
Stacking kit for 6.20 on 10.20 with legs (P/N 3456174)	\$2,210
Stacking kit for 6.10 on 6.10 or 10.10 with casters (P/N 3456172)	\$2,005
Stacking kit for 6.20 on 6.20 or 10.20 with casters (P/N 3456175)	\$2,310



CONVOTHERM OPTIONS & ACCESSORIES

Pans, shelves & racks

Model #	Description	Price
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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 300175)	\$105
CWR20	18" x 26" for models 6.20, 10.20, 12.20 & 20.20 (P/N 300185)	\$143

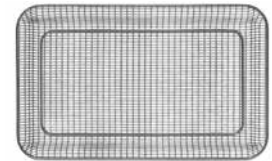


CWR10

Electropolished stainless-steel baking/frying basket

Ideal for fat free oven roasting of French fries, potato wedges, spring rolls, chicken wings, finger food and much more which are traditionally fried.

CWB10	12" x 20" for all models for frying products (P/N 112108)	\$145
CWB20	20" x 26" frying wire basket	\$240

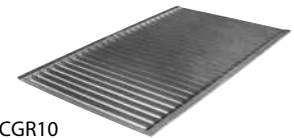


CWB10

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.

CGR10	12" x 20" Combi Grill Rack (P/N 3012003)	\$160
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CGR10

Granite enameled pan

This versatile tray is especially good for roasting.

	12" x 20" x 0.75" deep (P/N 3004033)	\$110
	12" x 20" x 1.5" deep (P/N 3004030)	\$120
	12" x 20" x 2.5" deep (P/N 3013034)	\$150



Grease drip tray

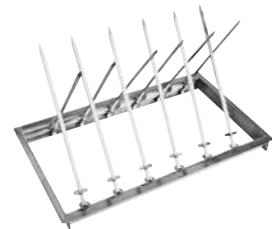
Helps to remove excess fat when cooking dishes with a high fat content. Place the grease drip tray in the cooking compartment and then empty at the end of the cooking process.

	12" x 20" x 0.75" deep (P/N 3417011)	\$267
	18" x 26" for table top models (P/N 3417014)	\$274
	18" x 26" x 2.5" for floor models (P/N 3417098)	\$280



Spit Rack

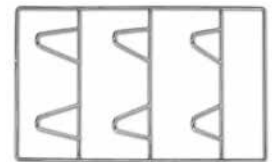
	13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10 (P/N 3317563)	\$300
	no skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.20 (P/N 3317571)	\$190
	12 skewers, for 6.20, 10.20, 12.20 and 20.20 (P/N 3417578)	\$295
	no skewers, for 6.20, 10.20, 12.20 and 20.20 (P/N 3417579)	\$195



CONVOChicken (for "Rotisserie Style" Chicken)

C-Chicken for models 6.10, 10.10, 6.20 and 10.20 (not available when CONVOSmoker is ordered)
\$460

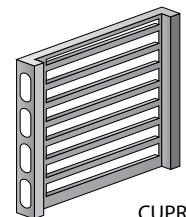
	Includes: 1" Drain, Grease Tray Drain Pan, Grease Tray Diverter, 5 gallon container	
CCGR6	12" x 20" Chicken Rack, 10.10, 6.10, holds 6 chickens per rack (P/N 3030195)	\$105
CCGR8	12" x 20" Chicken Rack, 6.20, 10.20, holds 8 chickens per rack (P/N 3030196)	\$110



CCGR6

Pan Rack Adaptors (not available for models 6.10 & 10.10)

CUPR620	for model 6.20	\$500
CUPR1020	for model 10.20	\$525
CUPR1220	for model 12.20 (P/N 113138)	\$670
CUPR2020	for model 20.20 (P/N 112477)	\$925



CUPR620

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)	\$290
CHS6.20	for model 6.20 (P/N 3455851)	\$320
CHS10.10	for model 10.10 (P/N 3455850)	\$380
CHS10.20	for model 10.20 (P/N 3455852)	\$430
CHS12.20	for model 12.20 (P/N 3455853)	\$450
CHS20.10	for model 20.10 (P/N 3455854)	\$470
CHS20.20	for model 20.20 (P/N 3455855)	\$565



CHS6.10

Floor anchor, for floor-standing models or equipment stands		
<i>For fixing two feet securely to the floor. (comes standard with floor-standing models).</i>		
	for model 12.20, 20.10 and 20.20 (P/N 2617348)	\$100



FLOOR ANCHOR

Signal Tower		
<i>New: Visual indication of current status. 10m cable and mounting adapter included.</i>		
	for all models (P/N 3455896)	\$405



CVOS2A

Lockable Control Covers		
CPLC	for all Convotherm models (except the Mini).	\$745



CPLC

CONVOTHERM OPTIONS & ACCESSORIES

Convothem 4 self contained ventless hoods

Model #	Description	Shipping Wt. Lbs. / Kgs.	Price
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The efficient Convothem 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 Convothem 4 electric model.

ConvoVent 4

For steam and condensate removal only.

	<i>for electric models 6.10, 10.10 (P/N 3455870)</i>		<i>call factory</i>
	<i>for electric models 6.20, 10.20 (P/N 3455871)</i>		<i>call factory</i>



Front condenser (optional for ConvoVent 4)

Auxiliary model for enhanced front condensation.

	<i>for models X.10, 10.10 (P/N 3455892)</i>		<i>call factory</i>
	<i>for models X.20, 10.20 (P/N 3455893)</i>		<i>call factory</i>

ConvoVent 4+

For steam, condensate and grease extraction.

	<i>for models 6.10, 10.10 (P/N 3455876)</i>		<i>call factory</i>
	<i>for models 6.20, 10.20 (P/N 3455877)</i>		<i>call factory</i>



Front condenser (optional for ConvoVent 4+)

Auxiliary model for enhanced front condensation.

	<i>for models X.10, 10.10 (P/N 3455894)</i>		<i>call factory</i>
	<i>for models X.20, 10.20 (P/N 3455895)</i>		<i>call factory</i>

Note: Self Contained Hoods are not available for gas models.

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)

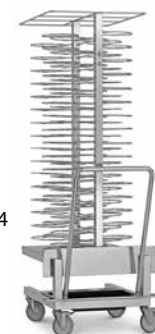
CSRT2020-4	for model 20.20 (P/N 3315207)	\$2,950
CSRT1220-4	for model 12.20 (P/N 3315205)	\$2,865
CSRT2010-4	for model 20.10 (P/N 156206)	\$2,550



CSRT2010-4

Plate Banquet Trolley

CPRT2020-4	for model 20.20 (P/N 3318563) (96 plates to 12")	\$2,950
CPRT1220-4	for model 12.20 (P/N 3318555) (59 plates to 12")	\$2,865
CPRT2010-4	for model 20.10 (P/N 336967) (50 plates to 12")	\$2,650



CPRT1220-4

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

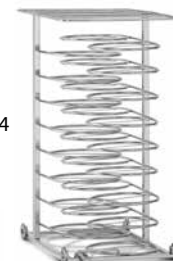
CSRC610-4	for model 6.10 (P/N 3355760)	\$890
CSRC1010-4	for model 10.10 (P/N 3355762)	\$955
CSRC620-4	for model 6.20 (P/N 3355761)	\$990
CSRC1020-4	for model 10.20 (P/N 3355763)	\$1,145



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")	\$1,050
CPRC1010-4	for model 10.10 (P/N 3355771) (27 plates to 12")	\$1,270
CPRC620-4	for model 6.20 (P/N 3355769) (26 plates to 12")	\$1,548
CPRC1020-4	for model 10.20 (P/N 3355773) (48 plates to 12")	\$1,850



CPRC610-4

Cassette Transport Trolley

CCTT10-4	for models 6.10 & 10.10 (P/N 3355775)	\$1,250
CCTT20-4	for models 6.20 & 10.20 (P/N 3355776)	\$1,760
CCTT10S	for stacking kit models models 6.10 & 10.10, height adjustable (P/N 3355777)	\$1,980
CCTT20S	for stacking kit models models 6.20 & 10.20, height adjustable (P/N 3355778)	\$2,390



CCTT10-4

Roll-In Frame (for combi steamer compartment)

CRF10-4	for models 6.10 & 10.10 (P/N 3455787)	\$220
CRF20-4	for models 6.20 & 10.20 (P/N 3455788)	\$280



CRF10-4

Thermal Cover (for Trolley)

CTC610-4	for model 6.10 (P/N 3055780)	\$765
CTC1010-4	for model 10.10 (P/N 3055782)	\$420
CTC620-4	for model 6.20 (P/N 3055781)	\$990
CTC1020-4	for model 10.20 (P/N 3055783)	\$1,220
CTC1220-4	for model 12.20 (P/N 3055784)	\$1,550
CTC2010-4	for model 20.10 (P/N 3055785)	\$1,540
CTC2020-4	for model 20.20 (P/N 3055786)	\$2,150



CTC610-4

CONVOTHERM OPTIONS & ACCESSORIES

Model #	Description	Price
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ConvoLink

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

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

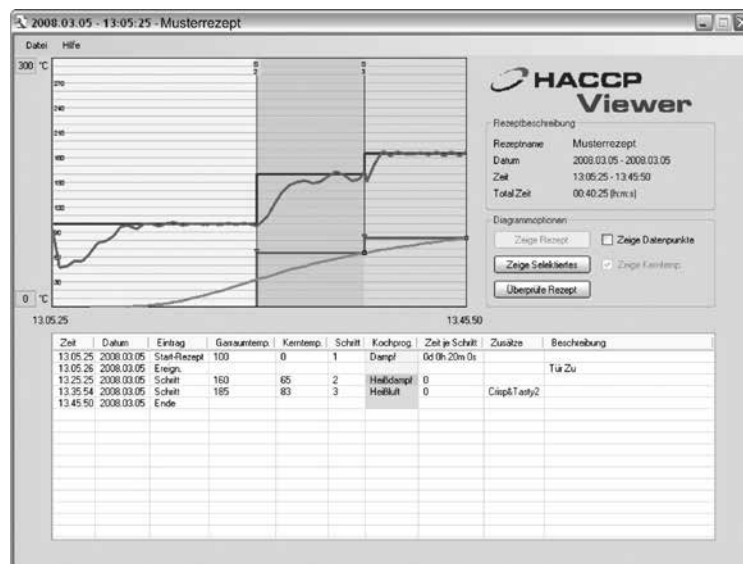
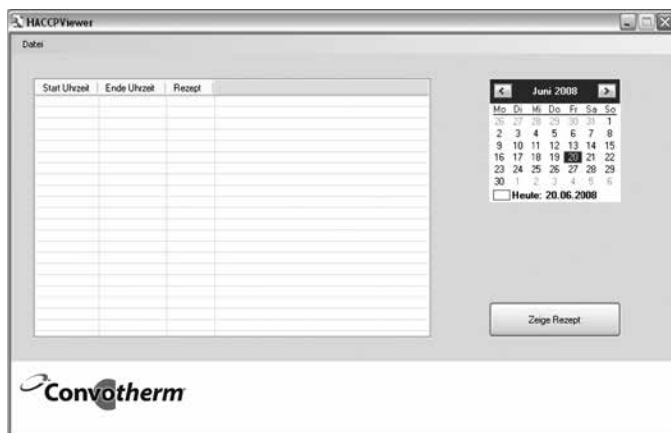
*ConvoLink
download*

free of charge

HACCPViewer

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

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



Ethernet Connection

\$120

Service Start-Up Check

ASA Start Up

Inspect installation, review cleaning and maintenance instructions, start warranty protection.

No charge

Extended Warranty

CELW

One year extended labor warranty for all Combi models

3.5% of list price

CONVOTHERM OPTIONS & ACCESSORIES

Cleaning and care products

Cleaning Systems

CAK *ConvoClean Hands Free Built-in Automatic Cleaning System for easyDial* \$1,435
(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)*
\$64

ConvoClean new (moderate cleaning strength)

CCLEAN *Two (2) 10-liter containers cooking-compartment cleaning fluid for semi and fully automatic cleaning.*
\$190
(P/N C-CLEAN)

ConvoClean forte (strong cleaning strength)

CCLEANF *Two (2) 10-liter containers cooking-chamber cleaning fluid for semi and fully automatic cleaning.* \$195
(P/N C-CLEAN-Forte)

ConvoCare (ready to use)

CCARE *Two (2) 10-liter containers. (P/N C-CARE)* \$120

ConvoCare Concentrate

CCAREC *Two (2) 1-liter concentrate for ConvoClean system, must be diluted with water. (P/N C-CARE-C)* \$95

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

ConvoClean new S (P/N 3050884) \$80
ConvoClean forte S (P/N 3050883) \$80
ConvoCare (P/N 3050882) \$80

Dissolve Descaling Solution

DISSOLVE *Six (6) 1-gallon containers with quart markings. (P/N C106174)* \$256

Stainless Steel Storage Container

CSC *For holding for ConvoCARE and ConvoClean containers. (P/N 111875)* \$264

Fiberglass molded dolly

CSCD *For storage container. (P/N 108963)* \$430



CCLEAN

CCLEANF



CCARE

CCAREC



DISSOLVE



CSC & CSCD

CONVOTHERM OPTIONS & ACCESSORIES

Water treatment options

Model #	Description	Price
Water Treatment System for Combi Steamer		
CLARIS:		
CWT-06	for all Combi's delivering high quality filtered water (P/N 113553). System includes: • one (1) Pre Filter • one (1) Claris Flow Meter • one (1) Claris X-Large Steam System • one (1) Water Test Kit	\$1,110
Filter Accessories		
CWT-XLC	Claris X-Large Filter Cartridge (P/N 113555)	\$410
EC-110	Prefilter Replacement Cartridge (P/N 113562)	\$23
KLEENSTEAM® II:		
C9797-K2PF	for all OEB & OGB series Combi's with a generator delivering high quality filtered water with inhibitor. System includes: • one (1) Pre Filter (P/N 9795-90) • one (1) SS10 ScaleStick Cartridge (P/N 9799-0201) • two (2) 7CB5 five micron carbon-block cartridges (P/N 9618-11)	\$1,270
9797-40	for all boilerless / spritzer Combi's. (Pre Filter not included, to add prefilter use P/N 9795-90) System includes: • two (2) 7CB5 five micron carbon-block cartridges (P/N 9618-11)	\$535
Filter Accessories (P/N 9799-02-01, 1 each)		
9799-0201	SS10 Replacement Cartridge (1 pk) replaces 9496-10	\$150
9799-02	SS10 Replacement Cartridge (12 per case)	\$875 per case
9795-90	Pre Filter, filters out larger dirt and rust particles (20" clear housing)	\$165
9618-11	7CB5 Replacement Cartridge (each)	\$100



Prefilter Systems



Water Test Kit

X-Large Filter Cartridge with Single Head



Flow Meter

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.



C9797-K2PF

SIZING CHART

Treatment	Models	Water Quality From Test Results
Kleensteam II (PN C9797-K2-PF) (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
Kleensteam II (PN C9797-40) (no Scalestick)	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
Claris XL System	All Combi's	Alkalinity > 100 ppm / If Chlorides are less than 25 ppm, If Hardness is Between 6-12 gpg / 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

C9797-40



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



X-Large Filter Cartridge



Prefilter Cartridge

Minimum Water Quality Requirements for:

Boiler / Steam Generator Models	Boilerless / Spritzer Models
General requirement: Drinking water quality	General requirement: Drinking water quality
TDS 70 - 360 ppm	TDS 70 - 125 ppm
Hardness 70 - 360 ppm	Hardness 70 - 125 ppm
ph value 6.5 - 8.5	ph value 6.5 - 8.5
Cl (Chloride) max. 60 ppm	Cl (Chloride) max. 60 ppm,
Cl ₂ (free chlorine) max. 0.2 ppm	Cl ₂ (free chlorine) max. 0.2 ppm
SO ₄ ²⁻ (sulfate) Max. 150 ppm	SO ₄ ²⁻ (sulfate) Max. 150 ppm
Fe (iron) max. 0.1 ppm	Fe (iron) max. 0.1 ppm
SiO ₂ (silica) max. 13 ppm	SiO ₂ (silica) max. 13 ppm
NH ₂ Cl (monochloramine) max. 0.2 ppm	NH ₂ Cl (monochloramine) max. 0.2 ppm
Temperature max. 104° F.	Temperature max. 104° F.

CONVOTHERM OPTIONS & ACCESSORIES

Stacking kits

Model #	Description	Price
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Stacking Stand for mounting:

- one **CONVOTHERM 6.20 Combi Steamer*** on top of
- one **Convection Oven***

CBST62042	Stacking Stand with legs (PN 112433)	Consult Factory
CBST62042CA	Stacking Stand with casters (PN 112421)	Consult Factory

* CONVOTHERM Combi Steamer and Convection Oven must be purchased separately.

NOTE:

The Convection Oven manufacturer and installers are responsible for proper venting and if needed installing a flue diverter for the Convection Oven (not supplied by Convotherm).



CBST62042CA

Stacking Stand for mounting:

- one **CONVOTHERM 6.10 Combi Steamer*** on top of
- one **Convection Oven***

CBST61042	Stacking Stand with legs (PN 113313)	Consult Factory
CBST61042CA	Stacking Stand with casters (PN 113314)	Consult Factory

* Cleveland CONVOTHERM Combi Steamer and Convection Oven must be purchased separately.

NOTE:

The Convection Oven manufacturer and installers are responsible for proper venting and if needed installing a flue diverter for the Convection Oven (not supplied by Convotherm).



CBST62042CA

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

Ordering Information	Price
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Stacking Kits for stacking:

- one **CONVOTHERM Combi Steamer*** (models OES & OEB 6.10) on top of
- one **Garland Convection Oven*** (models MCO-ES-10-S & MCO-ED-10-S)

From Cleveland:

Order CONVOTHERM Combi Steamer with Stacking Kit (PN 112256)	Consult Factory
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From Garland:

Order Convection Oven with Stacking Kit (PN 1951221-feet or 1951225-casters)	Consult Factory
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* Cleveland CONVOTHERM Combi Steamer and Convection Oven must be purchased separately.

NOTES: Both Cleveland and Garland Stacking Kits are required.

For electric models only.



CONVOTHERM Combi Steamer
stacked on
Garland Convection Oven

CONVOTHERM STATEMENT OF POLICIES

STATEMENT OF POLICY

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

CONVOTHERM Steam Cooking Equipment is built to comply with applicable standards of manufacturers. Included among these approval agencies are: U.L., N.S.F., A.S.M.E./Ntl. Bd., C.S.A., A.G.A., C.G.A., E.T.L., C.E., and others. Many local codes exist, and it is the responsibility of the Owner and Installer to comply with these codes.

Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

CONVOTHERM Steam Boilers (Steam Generators) and Kettles are National Board registered and carry the approved stampings and listing of the American Society of Mechanical Engineers (A.S.M.E.).

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

SALES POLICIES

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

All quotations are subject to acceptance within 60 days unless otherwise noted at the time of quotation.

All shipments must be made within 90 days from date of quotation or may be subject to increase in price, unless price is protected in writing by the Factory.

All cancellations and returned merchandise are subject to a minimum of a 20% handling charge. Actual charges will be based on the return condition of the equipment.

All returned merchandise must be shipped freight prepaid and only after written authorization has been received from Cleveland Range, LLC. Returned goods must be packaged properly to prevent shipping damage.

All damaged shipments should be inspected immediately upon receipt and, any damage should be reported to carrier. All claims must be filed by consignee with carrier, not by or with Cleveland Range, LLC.

Payment Terms: Net 30 days only.

ORDERING INFORMATION

All orders must have the Dealer's name and address; shipping address; and installation location, including name, address and phone number before the order can be processed.

All orders should indicate model number, electrical characteristics, type of gas, altitude (if installation is over 2000 feet) and, when required, the incoming steam pressure.

Approved drawings, when required, and firm shipping date must be received before equipment can be scheduled for production.

FREIGHT CLASSIFICATION

All CONVOTHERM Products have a freight classification of 85.

CONVOTHERM STATEMENT OF POLICIES

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

CONVOTHERM products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever comes first.

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

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

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. CONVOTHERM will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. CONVOTHERM equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME/Ntl. Bd., CSA, and others.

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 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable CONVOTHERM Operator Manual for Boiler Proration Program considerations.

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.

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

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

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

*An additional one years Parts and Labor Warranty can be purchased with each piece of CONVOTHERM equipment for an additional 3.5% of the List Price. The 3.5% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

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



www.mtwfsusa.com/minisite/sales/buylocally



Manitowoc Finance

FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

Manitowoc KitchenCare.

SERVICE

Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

OUR BEST-IN-CLASS BRANDS INCLUDE:

Cleveland, Convotherm, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Kysor Panel Systems, Lincoln, Manitowoc Beverage Systems, Manitowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range and Welbilt

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

