



Accessories

Convotherm 4 | Convotherm mini

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Convotherm 4 Unit stands - reliably stable

All unit stands are made of high-quality stainless steel and ensure maximum hygiene standards. To aid installation, all unit stands include additional rigidity so that a fork-lift truck can move both stand and unit together.

Open unit stand with storage shelf

	6.10 / 10.10	6.20 / 10.20
With adjustable legs	CST10OB-4	CST20OB-4
<i>Dimensions (H x W x D)</i>	26.4"x 34.1"x 25.4" 670 x 866 x 644mm	26.4"x 43.7"x 33.2" 670 x 1111 x 844mm
On castors	CST10OB-4-CA	CST20OB-4-CA
<i>Dimensions (H x W x D)</i>	26.9" x 34.1" x 25.4" 682 x 866 x 644mm	26.9" x 43.7" x 33.2" 682 x 1111 x 844mm



Unit stand, closed on three sides, 14 pairs of shelf rails

	6.10 / 10.10	6.20 / 10.20
With adjustable legs	CST10CB-4	CST20CB-4
<i>Dimensions (H x W x D)</i>	26.4"x 34.1"x 25.4" 670 x 866 x 644mm	26.4"x 43.7"x 33.2" 670 x 1111 x 844mm
On casters	CST10CB-4-CA	CST20CB-4-CA
<i>Dimensions (H x W x D)</i>	26.9" x 34.1" x 25.4" 682 x 866 x 644mm	26.9" x 43.7" x 33.2" 682 x 1111 x 844mm



Unit stand, fully enclosed with double doors, 14 pairs of shelf rails

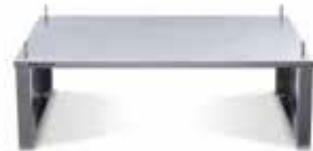
	6.10 / 10.10	6.20 / 10.20
With adjustable legs	<i>CST10CBHD-4</i>	<i>CST20CBHD-4</i>
<i>Dimensions (H x W x D)</i>	<i>26.4" x 34.1" x 25.4"</i> <i>670 x 866 x 644mm</i>	<i>26.4" x 43.7" x 33.2"</i> <i>670 x 1111 x 844mm</i>
On casters	<i>CST10CBHDCA-4</i>	<i>CST20CBHDCA-4</i>
<i>Dimensions (H x W x D)</i>	<i>26.9" x 34.1" x 25.4"</i> <i>682 x 866 x 644mm</i>	<i>26.9" x 43.7" x 33.2"</i> <i>682 x 1111 x 844mm</i>



Spacer stand adds height and extra storage space

This unit raises the 6.10 and 6.20 to the same height as the 10.10 und 10.20. Ideal for installation with ConvoVent 4

	6.10	6.20
	3455900	3455901
<i>Dimensions (H x W x D)</i>	<i>10.7" x 34.1" x 25.4"</i> <i>272 x 866 x 644mm</i>	<i>10.7" x 43.7" x 33.2"</i> <i>272 x 1111 x 844mm</i>



Stacking kit – the clever space-saver

Stacking two table-top units from the Convotherm 4 -series makes sense and is so easy! The benefits are obvious: at least twice the capacity in the same footprint as a single combi. When just one Convotherm is needed during non-peak times, you save money compared with the larger floor-standing unit because power consumption is lower.

Please note the installation kits on page 22.

Stacking kit set for Convotherm 4 table-top units ELECTRIC

	6.10 / 6.10	6.10 / 10.10	6.20 / 6.20	6.20 / 10.20
Stacking kit, foot height 6" (150mm)	3455861	3455861	3455864	3455864
Stacking kit, casters height 6" (150mm)	3462275	3462275	3462276	3462276



Stacking kit foot height 6" (150mm)

Stacking kit set for Convotherm 4 table-top units GAS

	6.10 / 6.10	6.10 / 10.10	6.20 / 6.20	6.20 / 10.20
Stacking kit, foot height 6" (150mm)	3456171	3456171	3456174	3456174
Stacking kit, foot height 12" (300mm)	3456276	--	3456277	--
Stacking kit, casters height 6" (150mm)	3462277	3462277	3462278	3462278



Stacking kit foot height 12" (300mm)

Stacking stand

for one (1) Convotherm 4 table-top 6.20 gas/electric over one (1) Garland MCO gas/electric oven *

	Part no.	
Stand with legs	11000115594	
Stand on castors	11000115593	

11000115593



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

NOTE:

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

The stand cannot support smaller Convotherm units or other types of equipment.

Hoods – ever-fresh air quality

The efficient Convotherm condensation hoods with powerful extraction performance ensure that the air in your kitchen is always fresh. Easy to use, practical, and convenient to operate and with low power consumption: what more could you want? All hoods can be readily retrofitted to any unit.

Hoods for mini, refer to mini page.

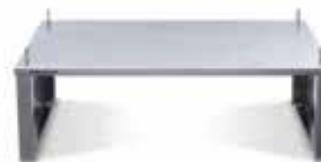
ConvoVent 4 by Halton the condensation hood switches on automatically when the combi oven is powered up. The hood captures and condenses the steam from the air vent. It also extracts and processes any vapor that escapes when the unit door is opened. The hood does not require a cold-water connection.

ConvoVent 4 for electric units only

Convotherm 4 Electric Models:	6.10 / 10.10	6.20 / 10.20
Ventless hood	60268	60264
Hood Connection Kit for electric stacked units	60269	60265
Optional Charcoal Filter for hood 60268, 60264	11790	



Convotherm 4 Electric Models:	6.10	6.20
Spacer Stand*	3455900	3455901



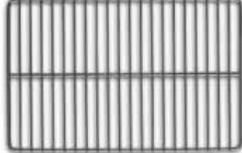
*It is recommended to add a spacer stand when purchasing a 6.10 or 6.20 combi and hood on a stand to provide additional headspace.

Baking trays, racks, shelves, pans

In Convotherm combi ovens you can steam, roast, bake, grill, deep-fry and regenerate. We have the right accessory for you however you want to prepare your meals.

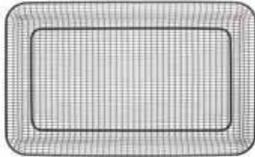
Rack / Wire Shelf

Electropolished stainless-steel wire shelf, Suitable for supporting pans, plates for re-thermalization or for roasting.

	6.10mini / 10.10mini C4 6.10 / 10.10	C4 6.20 / 10.20 / 12.20 / 20.20	
Size 13" x 21"	CWR10	--	
Size 21" x 23"	--	CWR20	

Baking / frying basket

High-quality non-stick coating, easy to clean. The aluminum basket is ideal for baking crispy French fries, potato wedges, chicken nuggets, spring rolls, chicken wings, appetizers, and much more.

	6.10mini / 10.10mini & ALL C4	C4 6.20 / 10.20 / 12.20 / 20.20	
Size 20" x 26"	--	C-WB-20	
Size 12" x 20" x 1.5" Deep	3055637		

3055637

Baking tray, perforated, non-stick coating

The aluminum tray is ideal for preparing frozen baked goods, pretzels, pizza, toasted sandwiches and much more. There is no need for baking paper.

	6.10mini / 10.10mini ALL C4	
Size 12" x 20"	3055633	

3055633

Roasting and baking tray with drip drain, non-stick, useable on both sides

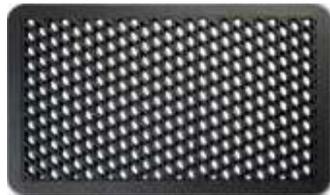
	6.10mini / 10.10mini ALL C4	
Size 12" x 20" x 1.5" deep	3055630	

Grilling accessories – crisp on the outside, juicy on the inside

You can be the BBQ king! Thanks to the specially designed grilling accessories, tender steaks and moist salmon can be bestsellers in your business.

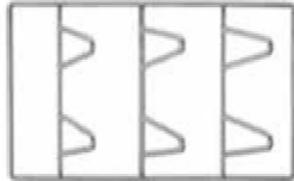
Grill grate with cross pattern, non-stick

The grill rack will sear a diamond pattern on your steaks, fish, poultry, or vegetables while the food remains moist and tender inside.

		6.10mini / 10.10mini ALL C4	
Size 12" x 20"		3055636	

Chicken roasting rack

Beautifully roasted chicken is now easy to achieve even in the combi oven.

		6.10mini /10.10mini ALL C4	
6 chickens , 13" x 21"		3030195	
8 chickens, 13" x 21"		3030196	

3030195

Grease drip tray

Save drippings for broths and sauces when cooking dishes with a high fat content. Simply place the grease drip tray in the cooking chamber and then empty at the end of the cooking process.

	Size	Part No.	
6.10mini, 10.10mini C4 6.10, 10.10, 20.10	12"x 20"x 0.75"deep	3417011	
C4 6.20, 10.20	18" x 26" x 3.8"deep	3417014	
C4 12.20, 20.20	18" x 26" x 2.5"deep	3417098	

Special meat spit

Thanks to the special meat spit, you can even cook an entire suckling pig or lamb perfectly in the Convotherm.

C4 6.10 / 10.10 / 20.10

Meat Spit Horizontal 23.4" x 24.8"

3418674



Skewer / Spit Rack

**6.10mini / 10.10mini
C4 6.10 / 10.10 / 20.10**

**C4 6.20 / 10.20 / 12.20 /
20.20**

No skewers

3317571

--

12 skewers
13" x 21" x 12"H

--

3417578

13 skewers
13" x 21" x 12"H

3317563



3417578



3417563

Grease collector canister

Appropriate for ConvoGrill with grease management function.

Grease collector
canister

3057878



Banqueting systems and accessories

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 in the banqueting sector.

Plate banquet trolley

Thanks to the large gap between rings, Convotherm plate banquet trolleys give you the freedom to be creative when arranging food on the plate. Trolleys have four casters and 2 brakes. Ring spacing = 3" (8mm).

C4 Model	Number of plates (Ø 12"/ 32 cm)	Part no.
12.20	59	CPRT1220-4
20.10	50	CPRT2010-4
20.20	98	CPRT2020-4
20.20	122	3316776



Shelf roll-in trolley

Extra loading trolley designed to take GN containers (floor-standing units). Trolleys have four casters and 2 brakes. Shelf spacing = 2.6 inches (67mm)

Note: Shelves not included.

C4 Model	Part no.
12.20	CSRT1220-4
20.10	CSRT2010-4
20.20	CSRT2020-4



Cassette transport trolley

For transporting the plate rack and mobile shelf rack. Guide rails ensure that the racks slide into your Convothem safely and conveniently. Not for use with Convothem mini.

C4 Model	Description	Part no.	
6.10, 10.10	Includes 4 casters with brakes, suitable for table-top unit on stand	CCTT10-4	
6.20, 10.20	Includes 4 casters with brakes, suitable for table-top unit on stand.	CCTT20-4	
Stacking kit models 6.10, 10.10	Includes 4 casters with parking brake, height adjustable, suitable for stacking kit	CCTT10S	
Stacking kit models 6.20, 10.20	Includes 4 casters with parking brake, height adjustable, suitable for stacking kit	CCTT20S	

Roll-in frame

Base required for sliding the mobile shelf rack or plate rack into and out of the cooking chamber and onto the transport trolley.

NOTE: Not compatible with ConvoSmoke option.

C4 Model	Part no.	
6.10 / 10.10	CRF10-4	
6.20 / 10.20	CRF20-4	

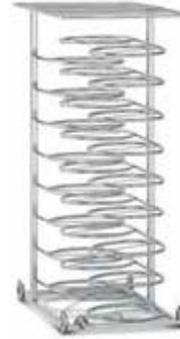
Mobile plate rack

Slide-out plate rack for regenerating plated meals (table-top units).

NOTE Roll-in frame and cassette transport trolley required.

NOTE Not compatible with ConvoSmoke option.

C4 Model	Description	Ring spacing	Number of plates (Ø 12"/ 32cm)	Part no.
6.10	CPRC610-4	3" / 78mm	15	3355767
6.20	CPRC620-4	3.1" / 80mm	27	3355769
10.10	CPRC1010-4	3" / 78mm	26	3355771
10.20	CPRC1020-4	3.1" / 80mm	48	3355773



Mobile shelf rack

Slide-out shelf rack for sheet pans and hotel pans (table-top units).

All Models: Shelf spacing 2.6" / 67mm

NOTE Not compatible with ConvoSmoke option.

C4 Model	Description	Part no.
6.10	Holds 6 hotel pans	CSRC610-4
6.20	Holds 12 hotel pans	CSRC620-4
10.10	Holds 10 hotel pans	CSRC1010-4
10.20	Holds 20 hotel pans	CSRC1020-4



Thermal covers for trolley

The Convothem thermal cover encloses the entire trolley to prevent any heat escaping, letting you keep meals warm for up to 20 minutes without loss of quality. The magnetic closure makes it particularly hygienic and easy to clean.

C4 Model	Part no.
6.10	CTC610-4
6.20	CTC620-4
10.10	CTC1010-4
10.20	CTC1020-4
12.20	CTC1220-4
20.10	CTC2010-4
20.20	CTC2020-4



Mini Combi Accessories

Stands – Single Mini

Open base stands for single combi mini oven with legs
(Stands with casters not available for mini)

	Part no.
Stand with adjustable legs for 6.10 mini	CST610MOB
Stand with adjustable legs for 10.10 mini	CST1010MOB
OPTIONS	
Pull-Out Shelf Kit	POSK
Pan Rack Kit	URK



CST610MOB Stand and 8104735 ConvoVent Hood

Stands – Stacked 6.10 mini

Open base stands for STACKED combi 6.10 mini ovens
(Not available for 10.10 mini)

	Two 6.10 mini
Stand with legs	CST2610MOB
Stand on castors	CST2610MOBC4



CST2610MOB Stand

Hoods – ConvoVent mini (for easyTouch mini models only)

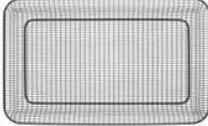
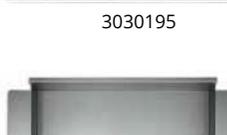
The hood captures and condenses the steam from the air vent and then returns the air into the room. The hood does not require a cold-water connection.

	6.10 mini / 10.10 mini
ConvoVent condensation hood by Halton. UL Listed Ventless. 120V Single Phase	8104735
Hood Retrofit Kit for 6.10 mini, 10.10 mini	3430970

Spray Hose

	Part no.
CSH610M Spray hose for mini	CSH610M
CSH2610M Spray hose for stacked mini units	CSH2610M

Baking trays, racks, pans, grilling accessories

Part no.	Description	Size	
CWR10	Rack / Wire Shelf	13" x 21"	
3055637	Wire basket for frying products	12" x 20" x 1.5" Deep	
3055633	Baking tray, perforated, non-stack	12" x 20"	
3055630	Baking and roasting tray with drip drain	12" x 20" x 1.5"	
3055636	Grill plate / grilling rack	12" x 20"	
3030195	Chicken grill rack for 6 chickens	13" x 21"	
3030196	Chicken grill rack for 8 chickens	13" x 21"	
			3030195
3417011	Grease drip tray	12"x 20"x 0.75"deep	
3317571	Spit rack with no skewers		
3317563	Spit rack with 13 skewers 13" x 21" x 12"H		
			Spit Rack

Cleaning and care products for ALL Convotherm combi ovens

All Convotherm cleaning and care products are optimally balanced for use with our combi ovens. Using liquid cleaners means that no residues are left in the cooking chamber. We also care about the environment, so all our products meet the ISO standard and are biodegradable. In addition, all our cleaning fluids are Halal and Kosher certified.

Cleaner Kit

Part no.	Description	
C-Start	Includes: One (1) 2.5 Gallon container of ConvoClean forte solution One (1) 2.5 Gallon container of ConvoCare solution a set of connectors and hoses.	

ConvoClean forte – strong cleaning strength (ready to use)

Part no.	Description	
CC102	W-CLEAN2: Includes two (2) 2.5 gallon containers	

ConvoCare (ready to use)

Part no.	Description	
CC202	W-CARE2: Includes two (2) 2.5 gallon containers	

ConvoCare (concentrate)

Part no.	Description	
C-CARE-C	W-CARE-C: Rinse aid for ConvoClean system. Includes: Two (2) 32 Oz units, concentrate for ConvoClean system. Must be diluted with soft water as instructed.	

Single-measure dispenser

Part no.	Description	
3050883	ConvoClean forte singles, 4 oz bottle Minimum order quantity 1 box containing 20 bottles.	
3050882	ConvoCare singles, 4 oz bottle Minimum order quantity 1 box containing 20 bottles.	

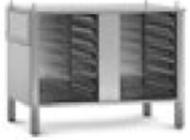
Pressure spray bottle (for manual cleaning)

Part no.	Description	
CPSB2	Holds one (1) liter – recommended to order two: one for ConvoClean and one for ConvoCare.	

Dissolve descaling solution

Part no.	Description	
DISSOLVE	Six (6) 1-gallon containers with quart markings.	

Cleaning storage container

Part no.	Description	
ESRC-01-050518	Stainless steel storage container holds two 2.5 gallons cleaning jugs. Fits on CSCD dolly or mounting rail. (Oven stand and mounting rail must be ordered separately.)	
CSCD	Dolly, holds the Cleaning Storage Container or 1 jug each ConvoClean and ConvoCare	
3456527	Mounting Rail for stainless storage container to fit 6.10/10.10 stands (Oven stand must be ordered separately.)	
3456528	Mounting Rail for stainless storage container to fit 6.20/10.20 stands (Oven stand must be ordered separately.)	

Additional accessories

Floor anchor

For use with Convotherm 4 floor-standing units and stacking kit with feet. Securely attaches two feet to the floor. (come standard with floor-standing models).

C4 Model	Description	Part no.
12.20 / 20.10 / 20.20 And C4 stacking kit with feet	Floor anchor, set of 2	2664128



Heat shield

Side mounted heat protection from adjacent heat source, such as broiler, open burners, grills. Right side mount on right door combi models only. Left side mount on either combi door type models.

C4 Model	Part no.
6.10	CHS6.10
6.20	CHS6.20
10.10	CHS10.10
10.20	CHS10.20
12.20	CHS12.20
20.10	CHS20.10
20.20	CHS2020

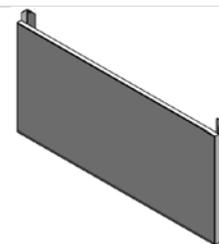


CHS6.10

Heat shield extension

Add-on to Heat Shield to increase the overall heat protection area from adjacent heat source such as broiler, open burners, grills. For tabletop Convotherm C4 models only, with a stand or stacking kit.

C4 Model	Part no.
6.10, 10.10	3466306
6.20, 10.20	3466305



3466305

Exhaust pipe separator

Use exhaust pipe separator to redirect exhaust pipe emissions.

	Part no.
Exhaust pipe separator for all Convotherm 4 models	3466388

Signal tower

The current operating status is visible from a distance: Yellow for "in preparation", red for "in progress" and green for "ready". Also includes optional sound alerts. Note: 10m cable and mounting adapter included.

	Part no.
Indicator tower for all Convotherm 4 models	3455896



Probes

	All C4 Models
Core probe with external socket (retrofitable)	ECP
Sous vide probe with external socket (retrofitable)	SVP

Installation Kits

Installation kits contain the necessary parts to connect utilities to the combi. Sample components from different kits are shown together below as an example.



NOTE. Installation of the combi requires common tools that are not included in this kit. (Order one kit for each Combi).

Installation kits for gas units

GAS Models	DWV Copper Kits Part no.	CPVC Kits Part no.
6.10	11000115805	11000115893
6.20	11000115805	11000115893
10.10	11000115805	11000115893
10.20	11000115816	11000115895
12.20	11000115816	11000115895
20.10	11000115816	11000115895
20.20	11000115816	11000115895

Installation kits for electric units

Electric Models	DWV Copper Kits Part no.	CPVC Kits Part no.
6.10 mini	11000115890	11000115891
10.10 mini	11000115890	11000115891
6.10	11000115806	11000115892
6.20	11000115806	11000115892
10.10	11000115806	11000115892
10.20	11000115817	11000115894
12.20	11000115817	11000115894
20.10	11000115817	11000115894
20.20	11000115817	11000115894

Water Treatment Options

WATER QUALITY REQUIREMENTS for Convotherm

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. If conducting a water test prior to submitting the purchase order is not an option, it is recommended that the correctly sized Reverse Osmosis with mineral addition is purchased.
- A booster pump is required if the existing flow pressure is less than 60 psi Contact Optipure for low water pressure solutions

NOTE: Water Quality Test Kit part number 1150360

Minimum Water Quality Requirements: refer to Convotherm combi-oven specification sheet for requirements.

Water Treatment Options for Boilerless Gas / Electric Combi-Ovens

ES/GS (BOILERLESS)	WATER QUALITY	
	MEETS STANDARD	DOES NOT MEET STANDARD
6.10 mini / 10.10mini C4 6.10	QT1+CR	OPS70CR/2
C4 6.20 / 10.10 / 10.20 / 12.20 / 20.10		OPS175CR/5
C4 20.20		OPS175CR/10
Stacked Ovens		OP175/16
FILTER ACCESSORIES		
FILTER SYSTEM	REPLACEMENT FILTERS AND CARTRIDGES	
QT1+CR	CTO-Q10 CTO-QCR	
OPS70CR/2, OPS175CR/5, OPS175CR/10	CTO-Q10 CTO-Q10CR	
OP175/16	MA-Q10	

Water Treatment Options for Generator Gas/Electric Combi-Ovens

CONVOTHERM C4 EB/GB (GENERATORS)	WATER QUALITY		
	MEETS STANDARD		DOES NOT MEET STANDARD
	ALL APPLICATIONS	HARNESS ABOVE 170ppm, pH BELOW 8.5	ALL APPLICATIONS
C4 6.10	QTI1+CR	QTSX2-PG	OPS70CR/10
C4 6.20 / 10.10			OPS175CR/10
C4 10.20 / 12.20 / 20.10 / 20.20			OPS175CR/16
Stacked Ovens	QTI1+CR (per oven)	QTSX2-PG (per oven)	OP175/50
FILTER ACCESSORIES			
FILTER SYSTEM	REPLACEMENT FILTERS AND CARTRIDGES		
QTI1+CR	CTO-Q10 CTOS-QCR		
OPS70CR/10	CTO-Q10 CTO-Q10CR		
OPS175CR/16	CTO-Q10 CTO-Q10CR ILMA-10.14		
OP175/50	MA-Q10		

DESCRIPTIONS OF WATER TREATMENT SYSTEMS

Model	Description
QT1+CR	Optipure Dual-cartridge water treatment system, reduces sediment over 0.5 microns. The system includes One (1) CTO-Q10 Sediment activated Carbon filter One (1) CTO-QCR Catalytic Carbon Filter
QTI1+CR	Optipure Dual-cartridge water treatment system, reduces sediment over 0.5 microns, reduce chlorine. The system includes IsoNet®, patented scale-inhibiting technology. System includes: - One (1) CTOS-QCR Catalytic Carbon Scale Inhibitor - One (1) CTO-Q10 sediment activated carbon filtration
QTSX2-PG	Optipure Dual-cartridge water treatment system for High Hardness applications, reduce sediment over 0.5 microns, reduce chlorine. System includes: - One (1) CTO-Q Sediment Cartridge - One (1) SCLX2-Q ScaleX2 cartridge
OPS70CR/2	REVERSE OSMOSIS SYSTEM with mineral addition 70 Gallon per day reverse osmosis filter with 2 gallon storage tank and mineral addition
OPS175CR/5	REVERSE OSMOSIS SYSTEM with mineral addition 175 Gallon per day reverse osmosis filter with 5 gallon storage tank
OPS175CR/16	REVERSE OSMOSIS SYSTEM with mineral addition 175 Gallon per day reverse osmosis filter with 16 gallon storage tank
OP175/16	REVERSE OSMOSIS SYSTEM for Boilerness Stacked Combi-Ovens 175 Gallon per day reverse osmosis filter with 16 gallon storage tank
OP175/50	REVERSE OSMOSIS SYSTEM for Generator Stacked Combi-Ovens 175 Gallon per day reverse osmosis filter with 50 gallon storage tank

Software solutions

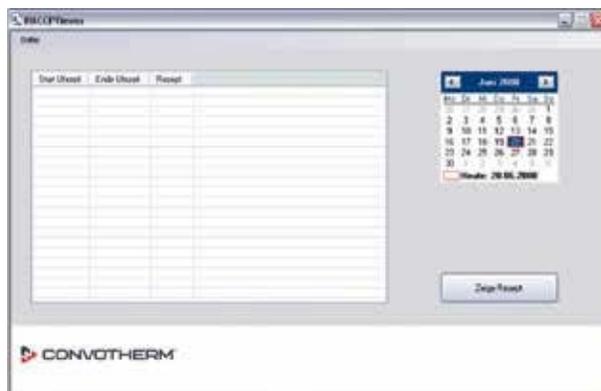
ConvoLink

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 mini and +3 series.

Element: HACCP management

Easily export HACCP data and information such as pasteurization figures for displaying and managing on your PC.

The HACCP data is saved in the unit controller (for at least 10 days) and can be retrieved when you need it. You do not need a permanent connection.



Home screen in the HACCP management



HACCP management with recipe screen

Element: easyRecipe4

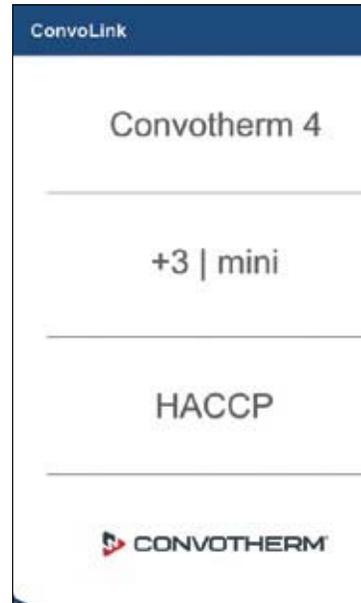
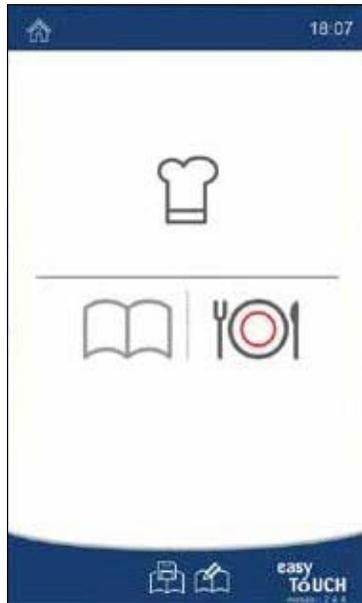
The easy way to manage your cooking profiles. Let's you create and manage your profiles, product groups and much more.

Element: ConvoLink

Connection of a Convotherm 4 to a PC with your network* for units with Ethernet interface (LAN)

- Let you monitor and control the Convotherm 4 from your PC
- Ultra-simple tool for writing and managing, uploading and downloading cooking profiles
- Conduct software updates or download HACCP data from your Convotherm 4 comfortably from your PC

Product name	Additional information
ConvoLink	Software package with HACCP management, cooking profile management and network Download for free from www.convotherm.com



NOTES



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

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