



Price list

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Advancing Your Ambitions

Convotherm combi ovens

Forward-thinking operators and restaurateurs no longer need to follow the pack to know what's best for their business. At Convotherm, we believe it takes real conviction to move beyond convention and discover exciting new opportunities for improvement, growth and highest customer satisfaction. That's why we've dedicated ourselves to working together with industry professionals, teaming up to bring out the absolute best in every kitchen.

At Convotherm we will not rest until we have crafted the perfect solution. Placed at the heart of our customers' kitchens, our innovative solutions streamline their businesses, helping them to exceed consumers' expectations faster, healthier and at lower cost. After all, our customers have already set high standards for success.

Everything our customers cook or bake today will be enhanced by the Convotherm combi oven. Baking, roasting, smoking, steaming and frying – our customers can do it all better because of Convotherm's Natural Smart Climate™.

This ensures ideal moisture uptake of every product in a completely natural way without buttons and gimmicks – for extra long-lasting freshness.

Innovators in combi oven technology since 1976, Convotherm's oven includes proprietary features such as a disappearing door, our closed system ACS+, which delivers the highest food quality and consistency and ConvoClean+, our fully automated cleaning. These features ensure peak cooking performance in all full-size combi ovens. Being part of Welbilt also ensures the best service support in the business. Our combi ovens can be found in hotels, restaurants, healthcare, education, retail outlets and cruise ships as well as convenience stores and cafes around the world. Working together with our customers, we seek to improve quality every day while saving time, energy, and water and elevate their business to the next level.

Advancing Your Ambitions



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Convotherm 4 BAKE

easyTouch

BAKE



EN

Capacity		6.10	10.10
		5 x EN	8 x EN
Electric Injection/Spritzer (ES)		8.850,-	11.890,-
Standard features	Suction panel for optimized consistency to accommodate the shelf rack EN	✓	✓
	Set Shelf rack (600 x 400 mm) EN with L Profil	✓	✓
	Door drip tray with filter	✓	✓
	35 baking profiles, 14 profiles for snacks&deli food	✓	✓
	Rise&Ready - 3 proofing profiles integrated in the bake book	✓	✓
	Add bake time after end of profile (Time ₊)	✓	✓
	BakePro (5 levels of traditional baking)	✓	✓
	HumidityPro (5 humidity settings)	✓	✓
	Controllable fan (5 speed settings)	✓	✓
	Natural Smart Climate™ with closed system ACS+	✓	✓
	Cook&Hold (cooks and holds in one process)	✓	✓
	Flexible multi-mode regenerating function (Regenerate+)	✓	✓
	Automatic cooking and baking with quick-select buttons (Press&Go+)	✓	✓
	Integral Press&Go (Manager and Crew modes)	✓	✓
	Right-hinged door	✓	✓
	ConvoClean+ fully automatic cleaning system with economy, regular and express modes (optionally with single-measure dispensing)	✓	✓
	FilterCare interface	✓	✓
	USB port integrated in the control panel	✓	✓
	HACCP and pasteurisation figures data storage	✓	✓
Options	Core temperature sensor	300,-	300,-
	Disappearing door more space as well as safety at work	460,-	460,-
	Various voltages	on request	on request
Techn. details	Dimensions with right-hinged door** (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058
	Dimensions with disappearing door** (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058
	Empty weight without options*** / accessories in kg	Right-hinged door ES: 111 Disappearing door ES: 119	Right-hinged door ES: 116 Disappearing door ES: 126
	Rated power consumption in kW (Electric Injection/Spritzer) (3N~ 400V 50/60Hz (3/N/PE))	11,0	19,5

Accessories

Accessories

		6.10		10.10		
		Part no.	Price	Part no.	Price	
Stands		Oven stand, closed on two sides, 14 pairs of shelf rails	3251516	1.180,-	3251516	1.180,-
		Oven stand, closed on two sides, with one door, 7 pairs of shelf rails, on castors	3251556	1.750,-	3251556	1.750,-
Hood		ConvoVent 4, for electric only	3455870	3.650,-	3455870	3.650,-
		5 shelves, shelf spacing 80 mm	3355764	530,-	-	-
		Mobile shelf rack*** 8 shelves, shelf spacing 80 mm	-	-	3355765	630,-

All prices in Euro ✓ = included

* For further details please refer to the technical data sheet

** weight of options 15 kg max

*** Transport trolley and roll-in frame stringently required

Convotherm 4 BAKE Stacking kit 6.10/6.10



BAKE



		Part no.	Price
Hood	ConvoVent 4 for electric only, for use in the stacking kit	3455874	3.860,-
	Stacking kit, on rollers foot height 350 mm	3431366	2.100,-
Cleaning and water installation	Drawer incl. water connection kit for cleaning agent and Brita water treatment cartridge	3431355	1.280,-
	Waste-water installation kit (2 x necessary for stacking kit)	3416730	52,-
	ConvoClean new* (ready for use) 10 l	3007015	61,-
	ConvoCare* (ready for use) 10 l	3017063	52,-
	Brita Purity 1200 Steam filter system with measurement and display device	3016080	970,-
	FilterCare – Installation kit Connects the filter head of water-treatment system to the Convotherm 4	3465183	280,-
	Kit for single water connection	3423745	69,-
	Kit for dual water connection**	3423747	67,-

		EN	
		Part no.	Price
Trays and racks	 Stainless-steel rack, electropolished	3012000	38,-
	 Baking tray, perforated, non-stick coating	3055635	74,-
	 Roasting and baking tray with drip drain, non-stick coating	3055632	86,-

* Minimum order quantity 3 units ** if soft water and hard water available

Convotherm 4-easy easyDial

1/1 GN



6.10	10.10	20.10
6+1 x 1/1 GN 5 x EN	10+1 x 1/1 GN 8 x EN	20 x 1/1 GN 17 x EN

Capacity		6.10	10.10	20.10
Electric Boiler (EB)		7.700,-	10.700,-	19.600,-
Standard features	ACS+ (Advanced Closed System+)	✓	✓	✓
	Crisp&Tasty (5 moisture-removal settings)	✓	✓	✓
	BakePro (5 levels of traditional baking)	✓	✓	✓
	HumidityPro (5 humidity settings)	✓	✓	✓
	Controllable fan (5 speed settings)	✓	✓	✓
	Right-hinged door	✓	✓	✓
	Set Shelf rack GN with L Profil	✓	✓	✓
	Regenerating function: Regenerate products to their peak level	✓	✓	✓
	USB port integrated in the control panel	✓	✓	✓
	HACCP and pasteurisation figures data storage	✓	✓	✓
	Preheat bridge integrated (floor-standing units only)	-	-	✓
	ConvoClean fully automatic cleaning system (optionally with single-measure dispensing)	✓	✓	✓
	FilterCare interface	✓	✓	✓
Opt.	Disappearing door more space as well as safety at work	460,-	460,-	670,-
Technical details	Dimensions with right-hinged door* (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058	890 x 820 x 1942
	Dimensions with disappearing door* (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058	1002 x 820 x 1942
	Empty weight without options** / accessories in kg	Right-hinged door	EB: 121	EB: 128
		Disappearing door	EB: 129	EB: 138
	Rated power consumption in kW (Electric Boiler) (3N~ 400V 50/60Hz (3/N/PE))	11,0	19,5	38,9

Convotherm 4-easy

Example of use

Stacking kit Convotherm 4 easyDial 10.10 below/6.10 above
with disappearing door



Convotherm 4 easyTouch

1/1 GN



	6.10	10.10	20.10
Capacity	6+1 x 1/1 GN 5 x EN	10+1 x 1/1 GN 8 x EN	20 x 1/1 GN 17 x EN

Electric Injection/Spritzer (ES)	9.150,-	12.190,-	21.070,-
Electric Boiler (EB)	10.110,-	13.150,-	22.130,-
Gas Injection/Spritzer (GS)	10.930,-	13.970,-	23.700,-
Gas Boiler (GB)	12.500,-	15.540,-	25.570,-

Standard features	ACS+ (Advanced Closed System+)	✓	✓	✓
	Crisp&Tasty (5 moisture-removal settings)	✓	✓	✓
	BakePro (5 levels of traditional baking)	✓	✓	✓
	HumidityPro (5 humidity settings)	✓	✓	✓
	Controllable fan (5 speed settings)	✓	✓	✓
	Press&Go+ (automatic cooking and baking with quick-select buttons)	✓	✓	✓
	Integral Press&Go (Manager and Crew modes)	✓	✓	✓
	ecoCooking (energy-saving function)	✓	✓	✓
	Cook&Hold (cooks and holds in one process)	✓	✓	✓
	On-screen help with topic-based video function	✓	✓	✓
	Right-hinged door	✓	✓	✓
	Regenerate+ (flexible multi-mode regenerating function)	✓	✓	✓
	ConvoClean+ fully automatic cleaning system with economy, regular and express modes (optionally with single-measure dispensing)	✓	✓	✓
	FilterCare interface	✓	✓	✓
	USB port integrated in the control panel	✓	✓	✓
	Ethernet interface (LAN)	✓	✓	✓
	HACCP and pasteurisation figures data storage	✓	✓	✓
	Preheat bridge integrated (floor-standing units only)	-	-	✓

Options	Disappearing door – more space as well as safety at work	460,-	460,-	670,-
	Sous-vide sensor – with external socket	590,-	590,-	590,-
	Core temperature sensor – external socket	590,-	590,-	590,-
	Steam and vapour removal – built-in condensation hood (electric only)	620,-	620,-	830,-
	ConvoSmoke – built-in food-smoking function	580,-	580,-	-
	ConvoGrill with grease management function*	950,-	950,-	950,-
	Prison version	on request	on request	on request
	Marine version (electric units only)	on request	on request	on request
	Various voltages	on request	on request	on request

Technical details	Dimensions with right-hinged door** (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058	890 x 820 x 1942
	Dimensions with disappearing door** (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058	1002 x 820 x 1942
	Empty weight without options*** / accessories in kg	Right-hinged door	ES: 111 / EB: 121 GS: 114 / GB: 128	ES: 257 / EB: 272 GS: 271 / GB: 288
		Disappearing door	ES: 119 / EB: 129 GS: 122 / GB: 136	ES: 277 / EB: 292 GS: 291 / GB: 308
	Rated power consumption in kW (Electric Injection/Spritzer) (3N~ 400V 50/60Hz (3/N/PE))	11,0	19,5	38,9
	Rated power consumption in kW (Electric Boiler) (3N~ 400V 50/60Hz (3/N/PE))	11,0	19,5	38,9
	Rated power consumption in kW (Gas Injection/Spritzer) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	1,1
	Rated power consumption in kW (Gas Boiler) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	1,1
	Heat output in kW (Natural gas 2H (E))	11	21	42

* not compatible with steam and vapour removal (built-in condenser)

*** weight of options 15 kg max.

** For further details please refer to the technical data sheet

Convotherm 4 easyTouch

2/1 GN



6.20	10.20	12.20	20.20
12+2 x 1/1 GN 6+1 x 2/1 GN	20+2 x 1/1 GN 10+1 x 2/1 GN	24 x 1/1 GN 12 x 2/1 GN	40 x 1/1 GN 20 x 2/1 GN

Capacity

Electric Injection/Spritzer (ES)	13.930,-	18.180,-	24.380,-	28.610,-
Electric Boiler (EB)	14.890,-	19.140,-	25.440,-	29.670,-
Gas Injection/Spritzer (GS)	15.710,-	19.960,-	27.010,-	31.240,-
Gas Boiler (GB)	17.280,-	21.830,-	28.880,-	33.310,-

Standard features	ACS+ (Advanced Closed System+)	✓	✓	✓	✓
	Crisp&Tasty (5 moisture-removal settings)	✓	✓	✓	✓
	BakePro (5 levels of traditional baking)	✓	✓	✓	✓
	HumidityPro (5 humidity settings)	✓	✓	✓	✓
	Controllable fan (5 speed settings)	✓	✓	✓	✓
	Press&Go+ (automatic cooking and baking with quick-select buttons)	✓	✓	✓	✓
	Integral Press&Go (Manager and Crew modes)	✓	✓	✓	✓
	ecoCooking (energy-saving function)	✓	✓	✓	✓
	Cook&Hold (cooks and holds in one process)	✓	✓	✓	✓
	On-screen help with topic-based video function	✓	✓	✓	✓
	Right-hinged door	✓	✓	✓	✓
	Regenerate+ (flexible multi-mode regenerating function)	✓	✓	✓	✓
	ConvoClean+ fully automatic cleaning system with economy, regular and express modes (optionally with single-measure dispensing)	✓	✓	✓	✓
	FilterCare interface	✓	✓	✓	✓
	USB port integrated in the control panel	✓	✓	✓	✓
	Ethernet interface (LAN)	✓	✓	✓	✓
	HACCP and pasteurisation figures data storage	✓	✓	✓	✓
	Preheat bridge integrated (floor-standing units only)	-	-	✓	✓

Options	Disappearing door – more space as well as safety at work	460,-	460,-	670,-	670,-
	Sous-vide sensor – with external socket	590,-	590,-	590,-	590,-
	Core temperature sensor – external socket	590,-	590,-	590,-	590,-
	Steam and vapour removal – built-in condensation hood (electric only)	620,-	620,-	830,-	830,-
	ConvoSmoke – built-in food-smoking function	580,-	580,-	-	-
	ConvoGrill with grease management function*	950,-	950,-	950,-	950,-
	Prison version	on request	on request	on request	on request
	Marine version (electric units only)	on request	on request	on request	on request
	Various voltages	on request	on request	on request	on request

Technical details	Dimensions with right-hinged door** (W x D x H) in mm	1120 x 992 x 786	1120 x 992 x 1058	1135 x 1020 x 1406	1135 x 1020 x 1942
	Dimensions with disappearing door** (W x D x H) in mm	1211 x 992 x 786	1211 x 992 x 1058	1247 x 1020 x 1406	1247 x 1020 x 1942
	Empty weight without options*** / accessories in kg	Right-hinged door	ES: 134 / EB: 146 GS: 140 / GB: 155	ES: 175 / EB: 190 GS: 186 / GB: 201	ES: 241 / EB: 256 GS: 273 / GB: 293
		Disappearing door	ES: 142 / EB: 154 GS: 148 / GB: 163	ES: 185 / EB: 200 GS: 296 / GB: 211	ES: 252 / EB: 267 GS: 284 / GB: 304
	Rated power consumption in kW (Electric Injection/Spritzer) (3N~ 400V 50/60Hz (3/N/PE))	19,5	33,7	38,9	67,3
	Rated power consumption in kW (Electric Boiler) (3N~ 400V 50/60Hz (3/N/PE))	19,5	33,7	33,7	67,3
	Rated power consumption in kW (Gas Injection/Spritzer) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	0,6	1,1
	Rated power consumption in kW (Gas Boiler) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	0,6	1,1
	Heat output in kW (Natural gas 2H (E))	21	31	31	62

* not compatible with steam and vapour removal (built-in condenser)
*** weight of options 15 kg max.

** For further details please refer to the technical data sheet

Convotherm 4 easyDial

1/1 GN



6.10	10.10	20.10
6+1 x 1/1 GN 5 x EN	10+1 x 1/1 GN 8 x EN	20 x 1/1 GN 17 x EN

Capacity

Electric Injection/Spritzer (ES)	7.440,-	10.480,-	19.360,-
Electric Boiler (EB)	8.400,-	11.440,-	20.420,-
Gas Injection/Spritzer (GS)	9.220,-	12.260,-	21.990,-
Gas Boiler (GB)	10.790,-	13.830,-	23.860,-

Standard features	ACS+ (Advanced Closed System+)	✓	✓	✓
	Crisp&Tasty (5 moisture-removal settings)	✓	✓	✓
	BakePro (5 levels of traditional baking)	✓	✓	✓
	HumidityPro (5 humidity settings)	✓	✓	✓
	Controllable fan (5 speed settings)	✓	✓	✓
	Right-hinged door	✓	✓	✓
	Regenerating function: Regenerate products to their peak level	✓	✓	✓
	ConvoClean fully automatic cleaning system (optionally with single-measure dispensing)	✓	✓	✓
	FilterCare interface	✓	✓	✓
	USB port integrated in the control panel	✓	✓	✓
	HACCP and pasteurisation figures data storage	✓	✓	✓
	Preheat bridge integrated (floor-standing units only)	-	-	✓

Options	Disappearing door – more space as well as safety at work	460,-	460,-	670,-
	Without ConvoClean fully automatic cleaning system (optionally with single-measure dispensing)	- 890,-	- 890,-	- 890,-
	Sous-vide sensor – with external socket	590,-	590,-	590,-
	Core temperature sensor – external socket	590,-	590,-	590,-
	Ethernet / LAN interface	300,-	300,-	300,-
	Steam and vapour removal – built-in condensation hood (electric only)	620,-	620,-	830,-
	Prison version	on request	on request	on request
	Marine version (electric units only)	on request	on request	on request
	Various voltages	on request	on request	on request

Technical details	Dimensions with right-hinged door* (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058	890 x 820 x 1942
	Dimensions with disappearing door* (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058	1002 x 820 x 1942
	Empty weight without options** / accessories in kg	Right-hinged door	ES: 111 / EB: 121 GS: 114 / GB: 128	ES: 257 / EB: 272 GS: 271 / GB: 288
		Disappearing door	ES: 119 / EB: 129 GS: 122 / GB: 136	ES: 126 / EB: 138 GS: 130 / GB: 144
	Rated power consumption in kW (Electric Injection/Spritzer) (3N~ 400V 50/60Hz (3/N/PE))	11,0	19,5	38,9
	Rated power consumption in kW (Electric Boiler) (3N~ 400V 50/60Hz (3/N/PE))	11,0	19,5	38,9
	Rated power consumption in kW (Gas Injection/Spritzer) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	1,1
	Rated power consumption in kW (Gas Boiler) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	1,1
	Heat output in kW (Natural gas 2H (E))	11	21	42

Convotherm 4 easyDial

2/1 GN



6.20	10.20	12.20	20.20
6+1 x 1/1 GN 5 x EN	10+1 x 1/1 GN 8 x EN	20 x 1/1 GN 17 x EN	40 x 1/1 GN 20 x 2/1 GN

Capacity

Electric Injection/Spritzer (ES)	12.220,-	16.470,-	22.670,-	26.900,-
Electric Boiler (EB)	13.180,-	17.430,-	23.730,-	27.960,-
Gas Injection/Spritzer (GS)	14.000,-	18.250,-	25.300,-	29.530,-
Gas Boiler (GB)	15.570,-	20.120,-	27.170,-	31.600,-

Standard features	ACS+ (Advanced Closed System+)	✓	✓	✓	✓
	Crisp&Tasty (5 moisture-removal settings)	✓	✓	✓	✓
	BakePro (5 levels of traditional baking)	✓	✓	✓	✓
	HumidityPro (5 humidity settings)	✓	✓	✓	✓
	Controllable fan (5 speed settings)	✓	✓	✓	✓
	Right-hinged door	✓	✓	✓	✓
	Regenerating function: Regenerate products to their peak level	✓	✓	✓	✓
	ConvoClean fully automatic cleaning system (optionally with single-measure dispensing)	✓	✓	✓	✓
	FilterCare interface	✓	✓	✓	✓
	USB port integrated in the control panel	✓	✓	✓	✓
	HACCP and pasteurisation figures data storage	✓	✓	✓	✓
	Preheat bridge integrated (floor-standing units only)	-	-	✓	✓

Options	Disappearing door – more space as well as safety at work	460,-	460,-	670,-	670,-
	Without ConvoClean fully automatic cleaning system (optionally with single-measure dispensing)	- 890,-	- 890,-	- 890,-	- 890,-
	Sous-vide sensor – with external socket	590,-	590,-	590,-	590,-
	Core temperature sensor – external socket	590,-	590,-	590,-	590,-
	Ethernet / LAN interface	300,-	300,-	300,-	300,-
	Steam and vapour removal – built-in condensation hood (electric only)	620,-	620,-	830,-	830,-
	Prison version	on request	on request	on request	on request
	Marine version (electric units only)	on request	on request	on request	on request
	Various voltages	on request	on request	on request	on request

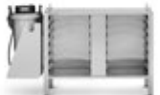
Technical details	Dimensions with right-hinged door* (W x D x H) in mm	875 x 792 x 786	875 x 792 x 1058	890 x 820 x 1942	890 x 820 x 1942
	Dimensions with disappearing door* (W x D x H) in mm	966 x 792 x 786	966 x 792 x 1058	1002 x 820 x 1942	1002 x 820 x 1942
	Empty weight without options** / accessories in kg	Right-hinged door	ES: 134 / EB: 146 GS: 140 / GB: 155	ES: 175 / EB: 195 GS: 186 / GB: 201	ES: 241 / EB: 256 GS: 273 / GB: 293
		Disappearing door	ES: 142 / EB: 154 GS: 148 / GB: 163	ES: 185 / EB: 200 GS: 196 / GB: 211	ES: 338 / EB: 356 GS: 359 / GB: 377
	Rated power consumption in kW (Electric Injection/Spritzer) (3N~ 400V 50/60Hz (3/N/PE))	19,5	33,7	33,7	67,3
	Rated power consumption in kW (Electric Boiler) (3N~ 400V 50/60Hz (3/N/PE))	19,5	33,7	33,7	67,3
	Rated power consumption in kW (Gas Injection/Spritzer) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	0,6	1,1
	Rated power consumption in kW (Gas Boiler) (1N~ 230V 50/60Hz (1/N/PE))	0,6	0,6	0,6	1,1
	Heat output in kW (Natural gas 2H (E))	21	31	31	62

* For further details please refer to the technical data sheet ** weight of options 15 kg max.

Convotherm 4 Accessories

Stands

Stands

		1/1 GN		2/1 GN		
		6.20/10.20		6.20/10.20		
		Part no.	Price	Part no.	Price	
Gastronorm		All stands also available on castors				
		Open oven stand with storage shelf	3251517	430,-	3251519	540,-
		On casters	3251541	630,-	3251542	740,-
		Open oven stand with storage shelf and cover panel	3251500	590,-	3251501	700,-
		On casters	3251502	790,-	3251503	900,-
		Oven stand, closed on two sides, 14 pairs of shelf rails	3251504	1.010,-	3251505	1.120,-
		On casters	3251506	1210,-	3251507	1320,-
		Oven stand, closed on three sides, 14 pairs of shelf rails	3251508	1.180,-	3251509	1.290,-
		On casters	3251510	1380,-	3251511	1490,-
		Oven stand, fully enclosed with double doors, 14 pairs of shelf rails	3251512	1.710,-	3251513	1.820,-
		On casters	3251514	1910,-	3251515	2020,-
Other topics		Spacer unit for oven stands	3455900	490,-	3455901	600,-
		Slide-in pan for 2 canisters including hose feed-through	3456310	160,-	3456310	160,-
		Box for cleaner and grease collector canister (oven stand and mounting rail must be ordered separately)	3456306	230,-	3456306	230,-
		Box for water filter (oven stand and mounting rail must be ordered separately)	3456307	150,-	3456307	150,-
		Mounting rail for cleaning-fluid and water-filter boxes (oven stand and boxes must be ordered separately)	3456527	190,-	3456528	190,-

Convotherm 4 Accessories

Stacking kits

Stacking kits

		1/1 GN				2/1 GN				
		6.10/6.10		6.10/10.10		6.20/6.20		6.20/10.20		
		Part no.	Price	Part no.	Price	Part no.	Price	Part no.	Price	
Set for table-top units (Electric*)		Stacking kit foot height 150 mm	3455861	1.280,-	3455861	1.280,-	3455864	1.500,-	3455864	1.500,-
		Stacking kit foot height 300 mm	3456266	1.360,-	-	-	3456267	1.580,-	-	-
		Stacking kit, on rollers foot height 100 mm	3455862	1.280,-	3455862	1.280,-	3455865	1.500,-	3455865	1.500,-
		Stacking kit, on rollers foot height 150 mm	3462275	1.565,-	3462275	1.565,-	3462276	1.620,-	3462276	1.620,-
		Stacking kit, on rollers foot height 350 mm	3431366	2.100,-	-	-	-	-	-	-
Set for table-top units (Gas*)		Stacking kit foot height 150 mm	3456171	1.540,-	3456171	1.540,-	3456174	1.760,-	3456174	1.760,-
		Stacking kit foot height 300 mm	3456276	1.620,-	-	-	3456277	1.840,-	-	-
		Stacking kit, on rollers foot height 100 mm	3456172	1.540,-	3456172	1.540,-	3456175	1.760,-	3456175	1.760,-
		Stacking kit, on rollers foot height 150 mm	3462277	1.800,-	3462277	1.800,-	3462278	2.020,-	3462278	2.020,-

* refers to to the unit underneath

Hoods

Hoods

		1/1 GN				2/1 GN				
		6.10/10.10		20.10		6.20/10.20		12.10/20.20		
		Part no.	Price	Part no.	Price	Part no.	Price	Part no.	Price	
ConvoVent 4		for electric only	3455870	3.650,-	3455872	4.280,-	3455871	4.480,-	3455873	5.050,-
		for electric only or use in the stacking kit	3455874	3.860,-	-	-	3455875	4.680,-	-	-
ConvoVent 4+		for electric only	3455876	5.860,-	3455878	6.380,-	3455877	6.600,-	3455879	7.090,-
		for electric only or use in the stacking kit	3455880	6.110,-	-	-	3455881	6.760,-	-	-
Other topics	Front condenser (optional for ConvoVent 4) Auxiliary model for enhanced front condensation		3455892	680,-	3455892	680,-	3455893	820,-	3455893	820,-
	Lighting optional for ConvoVent 4 and ConvoVent 4+ 12 V		3455894	300,-	3455894	300,-	3455895	400,-	3455895	400,-

Convotherm 4 Accessories

Banquet

Banquet			1/1 GN				2/1 GN				
			6.10		10.10		6.20		10.20		
			Part no.	Price	Part no.	Price	Part no.	Price	Part no.	Price	
For Convotherm 4 table-top units		Plate rack*	For 15 plates** Shelf spacing 78 mm	3355767	700,-	-	-	-	-	-	-
			For 20 plates** Shelf spacing 65 mm	3355766	700,-	-	-	-	-	-	-
			For 27 plates** Shelf spacing 80 mm	-	-	-	-	3355769	1.020,-	-	-
			For 33 plates** Shelf spacing 67 mm	-	-	-	-	3355768	1.020,-	-	-
			For 26 plates** Shelf spacing 78 mm	-	-	3355771	860,-	-	-	-	-
			For 32 plates** Shelf spacing 65 mm	-	-	3355770	860,-	-	-	-	-
			For 48 plates** Shelf spacing 80 mm	-	-	-	-	-	-	3355773	1.230,-
			For 57 plates** Shelf spacing 67 mm	-	-	-	-	-	-	3355772	1.230,-
		Mobile shelf rack*	6 shelves Shelf spacing 67 mm	3355760	530,-	-	-	3355761	660,-	-	-
			10 shelves Shelf spacing 67 mm	-	-	3355762	630,-	-	-	3355763	760,-
		Roll-in frame*									
		Base required for sliding the mobile shelf rack or plate rack into and out of the chamber		3455787	160,-	3455787	160,-	3455788	200,-	3455788	200,-
		Transport trolley*									
Includes 4 casters and parking brake, suitable for tabel-top unit on stand			3355775	860,-	3355775	860,-	3355776	1.160,-	3355776	1.160,-	
	Thermal cover		3055780	560,-	3055782	650,-	3055781	730,-	3055783	890,-	
	Plate rack and Mobile shelf rack										

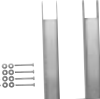
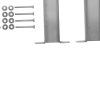
		X.10		X.20	
		Part no.	Price	Part no.	Price
For Stacking kit	 Transport trolley* Includes 4 casters and parking brake, height adjustable,	3355777	1.360,-	3355778	1.720,-

Convotherm 4 Accessories

Banquet

		1/1 GN		2/1 GN			
		20.10		12.20		20.20	
		Part no.	Price	Part no.	Price	Part no.	Price
For Convotherm 4 floor standing units	 Loading trolley Shelf spacing 67 mm Includes 4 casters, 2 with parking brake	3315206	1.710,-	3315205	1.950,-	3315207	1.970,-
	 Plate loading trolley includes 4 casters with parking brake						
	For 74 plates*	-	-	3316774	2.480,-	-	-
	Shelf spacing 66 mm	-	-	3318555	2.480,-	-	-
	For 59 plates*	-	-	-	-	-	-
	Shelf spacing 80 mm	-	-	-	-	-	-
	For 61 plates*	3316775	2.090,-	-	-	-	-
	Shelf spacing 66 mm	3316967	2.090,-	-	-	-	-
	For 50 plates*	-	-	-	-	3316776	2.680,-
	Shelf spacing 80 mm	-	-	-	-	3318563	2.680,-
	For 122 plates*	-	-	-	-	-	-
	Shelf spacing 66 mm	-	-	-	-	-	-
	For 98 plates*	-	-	-	-	-	-
	Shelf spacing 80 mm	-	-	-	-	-	-
	 Thermal cover Loading trolley and Plate loading trolley	3055785	1.070,-	3055784	1.070,-	3055786	1.490,-

Mounting

		12.20/20.10/20.20	
		Part no.	Price
For floor standing units	 Floor anchor, 100 mm	3463090	60,-
	 Floor anchor, 200 mm	3463091	60,-
	 Wall clearance retainer For fixing two unit feet securely to the floor	2664128	60,-

* up to Ø 32 cm

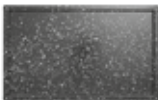
Convotherm 4 Accessories

Grill

Grill			1/1 GN			2/1 GN				
			6.10	10.10	20.10	6.20	10.20	12.20	20.20	
Part no.			Price			Price				
Grilling accessories		Grease drip tray	3417011	185,-			-	-	-	-
			3417014	-	-	-	190,-	190,-	-	-
			3417098	-	-	-	-	-	195,-	195,-
		Special meat spit For suckling pig and lamb, horizontal	3418674	250,-			-	-	-	-
		With 13 skewers	3317563	225,-			-	-	-	-
		No skewers	3317571	150,-			-	-	-	-
		With 12 skewers	3417578	-	-	-	225,-	225,-	-	225,-
		No skewers	3417579	-	-	-	150,-	150,-	-	150,-
		Individual skewer For spit rack	3317568	10,-			10,-			
		Stainless steel duck hanging hooks	3011084	15,-			15,-			
		For 6 chickens	3030195	51,-			51,-			
For 8 chickens		3030196	58,-			58,-				
	Grill grate with cross pattern, non-stick coating	3055636	145,-			145,-				
	Thermally insulated oven gloves 1 pair	3007035	11,-			11,-				
	Grease collector canister Appropriate for ConvoGrill with grease management function	3057878	20,-			20,-				

Convotherm 4 Accessories

Gastronorm

Gastronorm			1/1 GN		2/1 GN	
			6.10/10.10/20.10		6.20/10.20/12.20/20.20	
			Part no.	Price	Part no.	Price
Pans		Stainless steel, perforated, 55 mm deep	3003074	117,-	-	-
		Stainless steel, perforated, 65 mm deep	-	-	3003080	158,-
		Stainless steel, unperforated, 20 mm deep	3004070	54,-	3004080	81,-
		Stainless steel, unperforated, 40 mm deep	3004072	58,-	3004082	93,-
		Stainless steel, unperforated, 65 mm deep	3004074	69,-	3004084	108,-
		Stainless steel, unperforated, 100 mm deep	3004076	76,-	3004085	137,-
Trays		Granite enamelled, 40 mm deep	3004034	84,-	-	-
		Granite enamelled, 60 mm deep	3013030	99,-	-	-
		Baking tray, perforated, non-stick coating	3055633	48,-	-	-
		Roasting and baking tray with drip drain, non-stick coating	3055630	62,-	-	-
Racks and Baskets		stainless-steel rack, electropolished	3001075	37,-	3001085	58,-
		Baking/frying basket, non-stick coating, 40 mm deep	3055637	98,-	-	-

Other topics

		6.10		6.20		10.10		10.20	
		Part no.	Price	Part no.	Price	Part no.	Price	Part no.	Price
	Set shelf rack EN with L-profile with Shelf spacing 94 mm	5 shelves	3451335	260,-	3451336	290,-	-	-	-
		8 shelves				3451337	340,-	3451338	370,-
		6.10	6.20	10.10	10.20	12.20	20.10	20.20	
		Part no.				Price			
	Signal Tower	3455896				750,-			

Convotherm mini

easyTouch



	6.06	6.10	10.10	6.10 2in1
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	12 x 1/1 GN

Price	6.720,-	7.460,-	9.110,-	15.620,-
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Standard features	Crisp&Tasty (3 levels of dehumidification)	✓	✓	✓	✓
	BakePro (3 levels of traditional baking)	✓	✓	✓	✓
	Multi-point core temperature sensor	✓	✓	✓	✓
	Steam and vapour reduction	✓	✓	✓	✓
	Door latch handle with sure-shut function	✓	✓	✓	✓
	Press&Go (automatic cooking and baking with quick-select buttons)	✓	✓	✓	✓
	easyStart (automatic cooking and baking using product suggestions)	✓	✓	✓	✓
	Racks, GN	✓	✓	✓	✓
	Right-hinged unit door	✓	✓	✓	✓
	Flexible shelf spacing	✓	✓	✓	✓
	Program list for saving your own recipes ¹⁾	✓	✓	✓	✓
	Reduced fan speed and auto-reverse mode	✓	✓	✓	✓
	Ethernet interface	✓	✓	✓	✓
	USB port	✓	✓	✓	✓
	ConvoClean system (fully automatic cleaning) ²⁾	✓	✓	✓	✓ ³⁾

Options	Left-hinged unit door	190,-	190,-	190,-	380,-
	Safety door latch (with surcharge function and venting position)	280,-	280,-	280,-	560,-
	Mobile version ⁴⁾	1.110,-	1.110,-	-	-
	Marine version	-	-	-	-
	Various voltages	on request	on request	on request	on request

Technical details	Dimensions W x D x H in mm	515 x 599 x 647	515 x 777 x 647	515 x 777 x 877	515 x 802 x 1552
	Dimensions W x D x H in mm, mobile version	515 x 599 x 754	515 x 777 x 754	-	-
	Rated power consumption in kW (1N~ 230V 50/60 Hz) ⁵⁾	3,0	-	-	-
	Rated power consumption in kW (3N~ 400V 50/60 Hz) ⁵⁾	5,7	7,1	10,5	14,1
	Weight in kg	46	55	70	119
	Weight in kg, mobile version	54	67	-	-

			6.06		6.10		10.10		2in1	
			Part no.	Price	Part no.	Price	Part no.	Price	Part no.	Price
Hand shower ²⁾		Mounting kit for right-hinged door / mounted on left	3429153	270,-	3429155	270,-	3429155	270,-	3424392	290,-
		Mounting kit for left-hinged door / mounted on right	3429154	270,-	3429156	270,-	3429156	270,-	3424393	290,-

¹⁾ For easyTouch, with pictures, for Standard, without pictures

²⁾ Not available for mini mobile

³⁾ ConvoClean system per cooking chamber, incl. base unit with cleaner container and pumps

⁴⁾ No permanent water supply required due to built-in water/process-water drawers. Not compatible with ConvoVent mini.

⁵⁾ Rated power consumption 1N~ 230V 50/60 Hz or 3N~ 400V 50/60 Hz configurable during installation

Convotherm mini

Standard



Capacity		6.06	6.10	10.10
		6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN
Price		5.720,-	6.460,-	8.110,-
Standard features	Crisp&Tasty (3 levels of dehumidification)	✓	✓	✓
	Multi-point core temperature sensor	✓	✓	✓
	Steam and vapour reduction	✓	✓	✓
	Door latch handle with sure-shut function	✓	✓	✓
	Press&Go (automatic cooking and baking with quick-select buttons)	✓	✓	✓
	Racks, GN	✓	✓	✓
	Right-hinged unit door	✓	✓	✓
	Flexible shelf spacing	✓	✓	✓
	Program list for saving your own recipes ¹⁾	✓	✓	✓
	Reduced fan speed and auto-reverse mode ²⁾	✓	✓	✓
	ConvoClean system (fully automatic cleaning) ³⁾	✓	✓	✓
Options	Without ConvoClean system (fully automatic cleaning) ³⁾	- 530,-	- 530,-	- 530,-
	Left-hinged unit door	190,-	190,-	190,-
	Safety door latch (with surcharge function and venting position)	280,-	280,-	280,-
	Mobile version ⁴⁾	1.110,-	1.110,-	-
	Marine version	on request	on request	on request
	Various voltages	on request	on request	on request
Technical details	Dimensions W x D x H in mm	515 x 599 x 627	515 x 777 x 627	515 x 777 x 857
	Dimensions W x D x H in mm, mobile version	515 x 599 x 734	515 x 777 x 734	-
	Rated power consumption in kW (1N~ 230V 50/60 Hz) ⁵⁾	3,0	-	-
	Rated power consumption in kW (3N~ 400V 50/60 Hz) ⁵⁾	5,7	7,1	10,5
	Weight in kg	46	55	70
	Weight in kg, mobile version	54	67	-

		6.06		6.10		10.10	
		Part no.	Price	Part no.	Price	Part no.	Price
Hand shower ³⁾		Mounting kit for right-hinged door / mounted on left	3429153 270,-	3429155 270,-	3429155 270,-	3429155 270,-	
		Mounting kit for left-hinged door / mounted on right	3429154 270,-	3429156 270,-	3429156 270,-	3429156 270,-	

¹⁾ For easyTouch, with pictures, for Standard, without pictures

²⁾ Not available for various voltages

³⁾ Not available for mini mobile

⁴⁾ No permanent water supply required due to built-in water/process-water drawers. Not compatible with ConvoVent mini.

⁵⁾ Rated power consumption 1N~ 230V 50/60 Hz or 3N~ 400V 50/60 Hz configurable during installation

Convotherm mini black

easyTouch



		6.06	6.10	10.10
Capacity		6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN
Price		7.100,-	7.860,-	9.540,-
Standard features	Crisp&Tasty (3 levels of dehumidification)	✓	✓	✓
	BakePro (3 levels of traditional baking)	✓	✓	✓
	Multi-point core temperature sensor	✓	✓	✓
	Steam and vapour reduction	✓	✓	✓
	Door latch handle with sure-shut function	✓	✓	✓
	Press&Go (automatic cooking and baking with quick-select buttons)	✓	✓	✓
	easyStart (automatic cooking and baking using product suggestions)	✓	✓	✓
	Racks, GN	✓	✓	✓
	Right-hinged unit door	✓	✓	✓
	Flexible shelf spacing	✓	✓	✓
	Program list for saving your own recipes ¹⁾	✓	✓	✓
	Reduced fan speed and auto-reverse mode	✓	✓	✓
	Ethernet interface	✓	✓	✓
	USB port	✓	✓	✓
	ConvoClean system (fully automatic cleaning)	✓	✓	✓
Options	Left-hinged unit door	190,-	190,-	190,-
	Safety door latch (with surcharge function and venting position)	280,-	280,-	280,-
	Various voltages	on request	on request	on request
Technical details	Dimensions W x D x H in mm	515 x 599 x 647	515 x 777 x 647	515 x 777 x 877
	Rated power consumption in kW (1N~ 230V 50/60 Hz) ²⁾	3,0	-	-
	Rated power consumption in kW (3N~ 400V 50/60 Hz) ²⁾	5,7	7,1	10,5
	Weight in kg	46	55	70

		6.06		6.10		10.10	
		Part no.	Price	Part no.	Price	Part no.	Price
Hand shower	 Mounting kit for right-hinged door / mounted on left	3429153	270,-	3429155	270,-	3429155	270,-
	Mounting kit for left-hinged door / mounted on right	3429154	270,-	3429156	270,-	3429156	270,-

¹⁾For easyTouch, with pictures, for Standard, without pictures

²⁾Rated power consumption 1N~ 230V 50/60 Hz or 3N~ 400V 50/60 Hz configurable during installation

Convotherm mini black

Standard



		6.06	6.10	10.10
Capacity		6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN
Price		6.100,-	6.860,-	8.540,-
Standard features	Crisp&Tasty (3 levels of dehumidification)	✓	✓	✓
	Multi-point core temperature sensor	✓	✓	✓
	Steam and vapour reduction	✓	✓	✓
	Door latch handle with sure-shut function	✓	✓	✓
	Press&Go (automatic cooking and baking with quick-select buttons)	✓	✓	✓
	Racks, GN	✓	✓	✓
	Right-hinged unit door	✓	✓	✓
	Flexible shelf spacing	✓	✓	✓
	Program list for saving your own recipes ¹⁾	✓	✓	✓
	Reduced fan speed and auto-reverse mode ²⁾	✓	✓	✓
	ConvoClean system (fully automatic cleaning)	✓	✓	✓
Options	Without ConvoClean system (fully automatic cleaning)	- 530,-	- 530,-	- 530,-
	Left-hinged unit door	190,-	190,-	190,-
	Safety door latch (with surcharge function and venting position)	280,-	280,-	280,-
	Various voltages	on request	on request	on request
Technical details	Dimensions W x D x H in mm	515 x 599 x 627	515 x 777 x 627	515 x 777 x 857
	Rated power consumption in kW (1N~ 230V 50/60 Hz) ³⁾	3,0	-	-
	Rated power consumption in kW (3N~ 400V 50/60 Hz) ³⁾	5,7	7,1	10,5
	Weight in kg	45	54	69

		6.06		6.10		10.10	
		Part no.	Price	Part no.	Price	Part no.	Price
Hand shower	 Mounting kit for right-hinged door / mounted on left	3429153	270,-	3429155	270,-	3429155	270,-
	Mounting kit for left-hinged door / mounted on right	3429154	270,-	3429156	270,-	3429156	270,-

¹⁾ For easyTouch, with pictures, for Standard, without pictures

²⁾ Not available for various voltages

³⁾ Rated power consumption 1N~ 230V 50/60 Hz or 3N~ 400V 50/60 Hz configurable during installation

Convotherm mini Accessories

Stands

		6.06		6.10		10.10		2in1	
		Part no.	Price	Part no.	Price	Part no.	Price	Part no.	Price
Open for mini/mini mobile		With storage shelf	3218570	580,-	3223762	650,-	-	-	-
		10 pairs of shelf rails	3219163	780,-	3223839	900,-	-	-	-
		10 pairs of shelf rails on casters	3424215	1.090,-	3225701	1.160,-	-	-	-
		With storage shelf	-	-	-	-	3224362	650,-	-
		7 pairs of shelf rails					3224365	900,-	-
		7 pairs of shelf rails on casters	-	-	-	-	3229993	1.160,-	-

Stacking kits

	6.06 mini below, 6.06 mini above	3418572	870,-	-	-	-	-	-	-
	6.10 mini below, 6.06 mini above	3424913	1.030,-	3424913	1.030,-	-	-	-	-
	6.10 mini below, 6.10 mini above	-	-	3423832	920,-	-	-	-	-
	10.10 mini below, 6.10 mini above	-	-	3426383	1.310,-	3426383	1.310,-	-	-
	With drawer for cleaning-agent, on casters	3429540	on request						
	6.06 mini below, 6.06 mini above								
	6.10 mini below, 6.10 mini above			3429550	on request				

Hoods

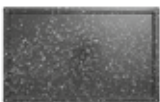
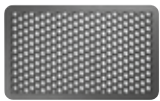
ConvoVent mini*		Condensation hood	3424725	970,-	3424725	970,-	3424725	970,-	3425012	980,-
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Other topics

Wall bracket		For versatile wall mounting	3418571	250,-	3423853	250,-	-	-	-	-
Cleaning-agent drawer*		For units with ConvoClean system	2628820	680,-	2628920	730,-	2628920	730,-	-	-

Convotherm mini Accessories

Gastronorm

Gastronorm		2/3 GN		1/1 GN		
		6.06		6.10	10.10	2in1
		Part no.	Price	Part no.		Price
Pans		Stainless steel, perforated, 40 mm deep	3013023	64,-	-	-
		Stainless steel, perforated, 60 mm deep	-	-	3003074	117,-
		Stainless steel, perforated, 65 mm deep	3013022	69,-	-	-
		Stainless steel, unperforated, 20 mm deep	3013020	40,-	3004070	54,-
		Stainless steel, unperforated, 40 mm deep	3013024	44,-	3004072	58,-
		Stainless steel, unperforated, 65 mm deep	3013021	46,-	3004074	69,-
		Stainless steel, unperforated, 100 mm deep	-	-	3004076	76,-
Trays		Granite enamelled, 40 mm deep	3013028	73,-	3004034	84,-
		Granite enamelled, 60 mm deep			3013030	99,-
		Baking tray, perforated, non-stick coating	3055634	42,-	3055633	48,-
		Roasting and baking tray with drip drain, non-stick coating	3055631	58,-	3055630	62,-
Racks and Baskets		stainless-steel rack, electropolished	3012001	33,-	3001075	37,-
		Baking/frying basket, non-stick coating, 40 mm deep	3055638	77,-	3055637	98,-
Grilling accessories		Grill grate with cross pattern, non-stick coating	-	-	3055636	145,-
		Grill grate with bar pattern, non-stick coating	3012004	65,-	-	-
		For 5 chickens	3030197	48,-	-	-
		For 6 chickens	-	-	3030195	51,-
		For 8 chickens	-	-	3030196	58,-
		With 13 skewers	-	-	3317563	225,-
		No skewers	-	-	3317571	150,-
		Individual skewer For spit rack	-	-	3317568	10,-

Convotherm Accessories

Cleaning

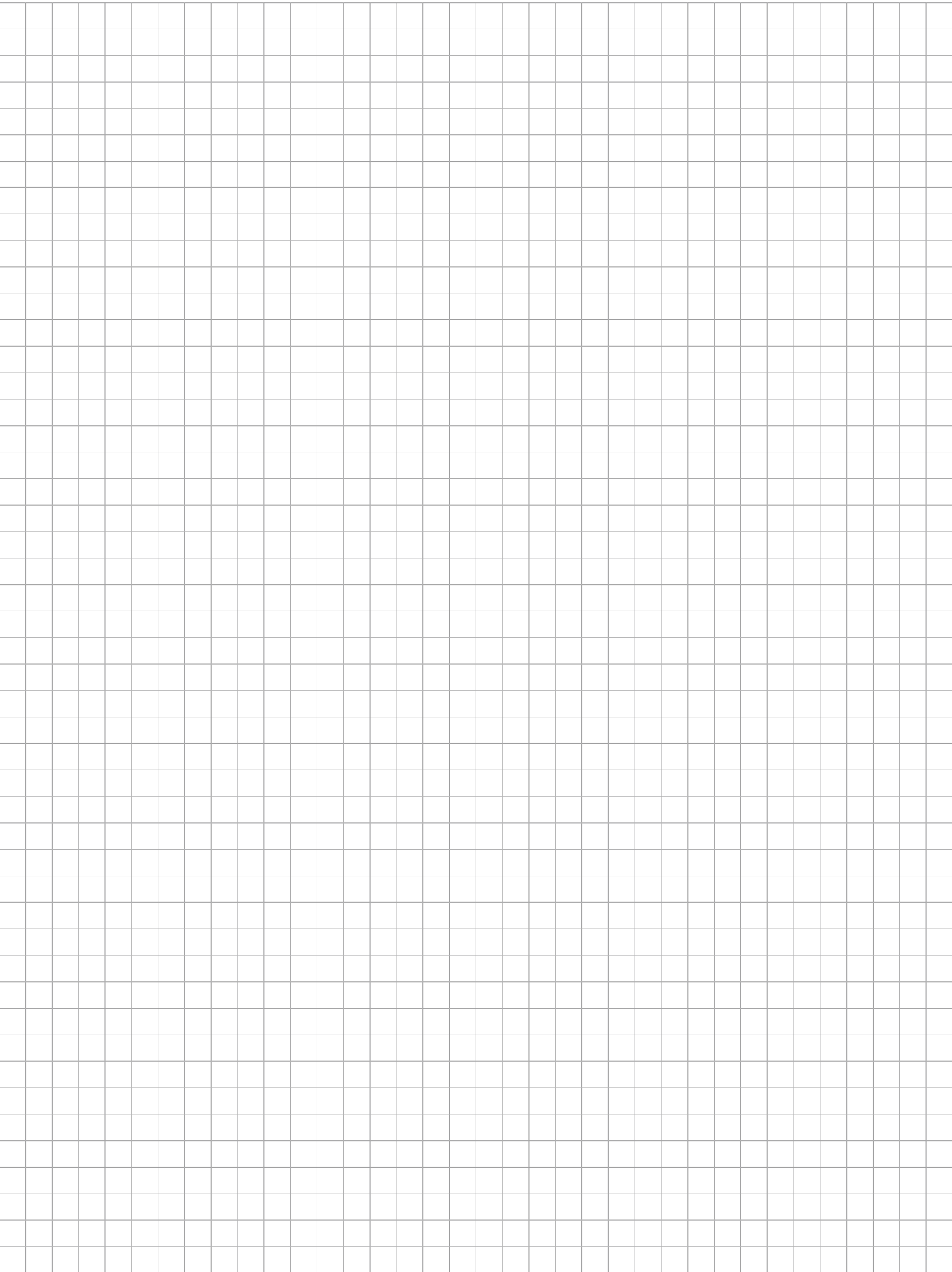
		Part no.	Price
For all Convotherm combi ovens	 ConvoClean new* 10 l cooking chamber cleaner, no hazard label, ready for use environmentally friendly, light to medium degree of pollution	3007015	61,-
	 ConvoClean forte* 10 l cooking chamber cleaner, ready for use medium to high degree of pollution	3007017	61,-
	 ConvoCare K* 1 l rinse aid concentrate Must be diluted as instructed produces 30 l of solution ready for use	3007028	40,-
	 ConvoCare* 10 l Rinse aid/neutralizer, ready for use	3017063	52,-
	 Spray unit For 1 l, for manual cleaning	3007025	42,-
	 Empty canister for ConvoCare K For dilution of ConvoCare K with soft water	3007029	18,-
Only for Convotherm 4	 ConvoCare forte* 10 l Rinsing agent, ready for use for removing lime scale Only hard water operation from 20 °dH (german hardness)	3063095	40,-
	 ConvoClean new S** Single-measure dispensing, 125 ml per bottle	3050884	60,-
	 ConvoClean forte S** Single-measure dispensing, 125 ml per bottle	3050883	60,-
	 ConvoCare S** Single-measure dispensing, 125 ml per bottle	3050882	60,-

Convotherm Accessories

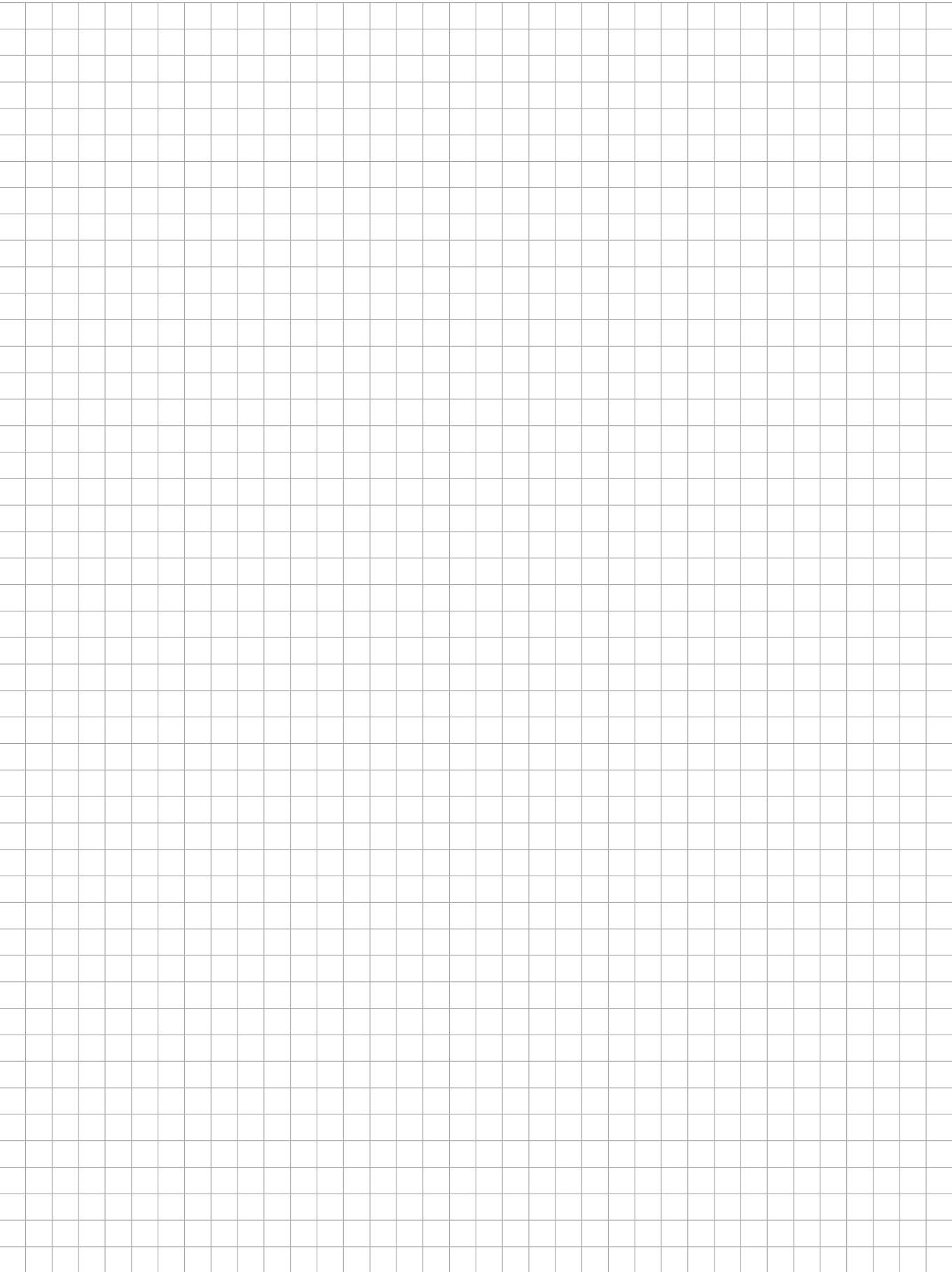
Water installation

		Part no.	Price
For all Convotherm combi ovens		Kit for single water connection 1 x T-piece 1 x connection hose (2m)	3423745 69,-
		Kit for dual water connection (if soft water and hard water available) 2 x connection hose (2m)	3423747 67,-
		FilterCare-Installationsset Connects the filter head of water-treatment system to the Convotherm 4	3465183 280,-
Convotherm mini (DN 40)		Waste-water installation kit	3416709 48,-
Convotherm 4 (DN 50)		Waste-water installation kit	3416730 52,-
Other topics		Sediment filter For installation on the unit side of the soft-water connection	3465490 45,-

Notes



Notes



Note:

Subject to errors and changes. All prices in Euro.

The general terms and conditions of Convotherm Elektrogeräte GmbH shall apply.

GN = Gastronorm 325 mm x 530 mm

EN = Euronorm 400 mm x 600 mm

All previous price lists are replaced by this current version.



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®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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