CONVOTHERM®
A Welbilt Brand

2022 U.S. School Packages

Contact your dealer for promotion pricing

Benefits of adding Convotherm to your school foodservice program

vs Convection, Steamer, and Deep Fryer

- Up to 40% faster than convection ovens[1]
- Save up to 2-3 labor hours per day[2] – no need to slack out food or manually clean the combi
- Baked goods are more consistently browned, are larger, and have longer shelf life than convection ovens[1,2]
- Crispy oven-ready fried products drive student participation while reducing food costs due to longer hold times vs deep fried products [1,2]
- Saves energy – 50% less energy than steamers and 40% less energy than convection ovens [3]
- Virtually eliminates the need for added fat without sacrificing taste
- Reduces hood space up to 30% by replacing multiple pieces of equipment with Convotherm

vs Competitive combis

- Convotherm Proprietary cookbook with over 200 common K12 menu items. Save your menu items in the Favorites section to guarantee that even unskilled labor will produce perfect results
- Welbilt chef assistance to fine tune your menu items
- Convotherm is the only combi UL Listed ventless for use without any hood^ which saves equipment costs and enables installation in historically challenging locations (see Boston Schools press release)
- Uses 300% less water than Ratonal[3,4] during the preheating and cooking process
- Cleans faster than other combis; in a recent study the Convotherm completed a Level 4 cleaning cycle 61% faster using 31% less water and 40% less energy than Rational.[1]

All packages include:

- One or two Convotherm combi-ovens (as indicated in each package)
- Electric 6 and 10 shelf units are UL® Listed Ventless – no hood required^
- 3 year warranty - Parts and Labor
- easyTouch® controls – even unskilled labor can produce perfect results
- Disappearing Door (DD-TT) – minimizes injuries and saves space
- U.S. developed cookbook with over 200 common K12 menu items
- Wire Racks ^^
- Fry baskets^^
- Equipment stand or stacking kit for tabletop models^^
- Cleaning system along with cleaning chemicals and hoses (2.5 gal ea. detergent and conditioner) (CSTART)
- Software package for HACCp and cooking profile management (CONVOLINK)
- Culinary Support by an experienced Chef to assist with finetuning your specific menu items
- Free equipment Start Up by an Authorized Servicer

Welbilt now offers filtration needs, installation packages and kits, which can be chosen in AutoQuotes. Orders with three or more combi ovens shipped to the same city may qualify for installation discounts. Call factory for details.

Note: Installation Programs and Kits are non-discountable, non-commissionable, and are priced net.
Note: Most models are stocked except as indicated. U.S. Only.

1 Welbilt testing 2 Customer studies 3 Fishnick.com 4 HKI ^Local codes prevail. ^^ See quantities and sizes for each package.

Single Combi Packages

6.10 Convotherm Single Combi-Oven Package

- Electric Boilerless: (C4ET6.10ES Disappearing Door "DD") STK 208/240
- Electric Generator (C4ET6.10EB DD) STK 208/240
- Gas Boilerless: (C4ET6.10GS DD) STK
- Gas Generator: (C4ET6.10GB DD) STK
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 6 half size Electropolished fry baskets (CWB10)
- 6 Electropolished stainless steel wire racks (3 racks are included with oven so add 3 more in AQ item CWR10)
- 1 Open Equipment stand with storage shelf & cover panel. 12" Feet: CST10OB-4 or 6"
  Casters: CST10OBCA-4 (add)

6.20 Convotherm Single Combi-Oven Package

- Electric Boilerless: (C4ET6.20ES Disappearing Door "DD") STK on 208/240 & 440/480 ovens
- Electric Generator: (C4ET6.20EB DD) STK 208/240, STK 440/480
- Gas Boilerless: (C4ET6.20GS DD) STK
- Gas Generator: (C4ET6.20GB DD) STK
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 6 half size Electropolished fry baskets (CWB10)
- 6 Electropolished stainless steel wire racks (3 racks are included with oven so add 3 more in AQ item CWR20)
- 1 Open Equipment stand with storage shelf & cover panel. 12" Feet: CST20OB-4 or 6"
  Casters: CST20OBCA-4 (add)

10.10 Convotherm Single Combi-Oven Package

- Electric Boilerless: (C4ET10.10ES Disappearing Door "DD") STK on 208/240 & 440/480 ovens
- Electric Generator: (C4ET10.10EB DD) STK 208/240 & 440/480
- Gas Boilerless: (C4ET10.10GS DD) STK
- Gas Generator: (C4ET10.10GB DD) STK
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 10 half size Electropolished fry baskets (CWB10)
- 10 Electropolished stainless steel wire racks (5 racks are included with combi so add 5 more in AQ item CWR10)
- 1 Open Equipment stand with storage shelf & cover panel. 12" Feet: CST10OB-4 or 6"
  Casters: CST10OBCA-4 (add)

10.20 Convotherm Single Combi-Oven Package

- Electric Injector: (C4ET10.20ES DD) STK on 208/240 & 440/480 ovens
- Electric Generator: (Item C4ET10.20EB DD) STK 208/240 & 440/480
- Gas Injector: (Item C4ET10.20GS DD) STK
- Gas Generator: (Item C4ET10.20GB DD) STK
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 10 half size Electropolished fry baskets (CWB10)
- 10 Electropolished stainless steel wire racks (5 racks are included with oven so add 5 more in AQ item CWR20)
- 1 Open Equipment stand with storage shelf & cover panel. 12" Feet: CST20OB-4 or 6"
  Casters: CST20OBCA-4 (add)

20.20 Convotherm Single Combi-Oven Package

- Electric Boilerless: (C4ET20.20ES Disappearing Door "DD") STK 208/240
- Electric Generator: (C4ET20.20EB DD) LT
- Gas Boilerless: (C4ET20.20GS DD) STK
- Gas Generator: (C4ET20.20GB DD) STK
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 20 full size Electropolished fry baskets (CWB20)
- 20 Electropolished stainless steel wire racks (10 racks are included with combi; add 10 more in AQ item CWR20)
- This is a floor standing model – no stand necessary

Stacked Combi Packages

6.10 Convotherm Two Combi-Oven Package

- Electric Injector: (C4ET6.10ES DD)
- Electric Generator: (C4ET6.10EB DD)
- Gas Injector: (C4ET6.10GS DD)
- Gas Generator: (C4ET6.10GB DD)
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 12 half size Electropolished fry baskets (CWB10)
- 12 Electropolished stainless steel wire racks - – 6 total racks are included so add 6 more in AQ (CWR10)
- 1 Stacking kit 6.10 over 6.10/10.10 (add $500 List for caster option)
- Electric 12" Feet (3456266) or 6" Casters (3462275)
- Gas 12 "Feet (3456276) or 6" Casters (3462277)

6.10 on 10.10 Convotherm Two Combi-Oven Package

- Electric Injector: (C4ET6.10 & C4ET10.10 ES DD)
- Electric Generator: (C4ET6.10 & C4ET10.10 EB DD)
- Gas Injector: (C4ET6.10 & C4ET10.10 GS DD)
- Gas Generator: (C4ET6.10 & C4ET10.10 GB DD)
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 12 half size Electropolished fry baskets (CWB10)
- 12 Electropolished stainless steel wire racks - – 6 total racks are included so add 6 more in AQ (CWR10)
- 1 Stacking kit 6.10 over 6.10/10.10 (add $500 List for caster option)
- Electric 6" Feet (3455861) or 6" Casters (3462275)
- Gas 6" Feet (3456171) or 6" Casters (3462277)

6.20 on 6.20 Convotherm Two Combi-Oven Package

- Electric Injector: (C4ET6.20 & C4ET6.20 ES DD)
- Electric Generator: (C4ET6.20 & C4ET6.20 EB DD)
- Gas Injector: (C4ET6.20 & C4ET6.20 GS DD)
- Gas Generator: (C4ET6.20 & C4ET6.20 GB DD)
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 12 half size Electropolished fry baskets (CWB10)
- 12 Electropolished stainless steel wire racks - – 6 total racks are included so add 6 more in AQ (CWR20)
- 1 Stacking kit 6.20 over 6.20/6.20 (add $500 List for caster option)
- Electric 12" Feet (3456267) or 6" Casters (3462276)
- Gas 12 "Feet (3456277) or 6 "Casters (3462278)

6.20 on 10.20 Convotherm Two Combi-Oven Package

- Electric Injector: (C4ET6.20 & C4ET10.20 ES DD)
- Electric Generator: (C4ET6.20 & C4ET10.20 EB DD)
- Gas Injector: (C4ET6.20 & C4ET10.20 GS DD)
- Gas Generator: (C4ET6.20 & C4ET10.20 GB DD)
- Electric models above are 208-240V, add for 440-480V

ACCESSORIES

- 16 half size Electropolished fry baskets (CWB10)
- 16 Electropolished stainless steel wire racks - – 8 total racks are included so add 8 more in AQ (CWR20)
- 1 Stacking kit 6.20 over 6.20/10.20 (add $500 List for caster option)
- Electric 6" Feet (3455864) or 6" Casters (3462276)
- Gas 6" Feet (3456174) or 6 "Casters (3462278)

STK: Stocked item LT: Requires 20-24 week lead time unless advanced notice is provided.

6.10 easyTouch

6.20 easyTouch

10.10 easyTouch

10.20 easyTouch

20.20 easyTouch

Equipment Stand Options:

Feet: (Item CST20OB-4)

Casters: (Item CST20OBCA-4)

Stacking Kit

(shown here with a 6.20 & 6.20)

Electric: (Item 3455864)

Gas: (Item 3456174)

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