

# Price List

**Canada 2018** 

Effective: January 1, 2018

[www.GarlandCanada.ca](http://www.GarlandCanada.ca)



# Price List Canada 2018

## NOTICE:

**CONVOTHERM PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. CONVOTHERM WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.**

## INSTRUCTIONS AND ASSISTANCE IN ORDERING

Specify the following information when ordering:

1. Your order number
2. Quantity and model number of units
3. Voltage & Phase
4. Gas type
5. Delivery date and shipping instructions

## SERVICE

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

## TERMS AND CONDITIONS

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars. Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

**Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at [www.GarlandCanada.ca](http://www.GarlandCanada.ca) for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.**

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

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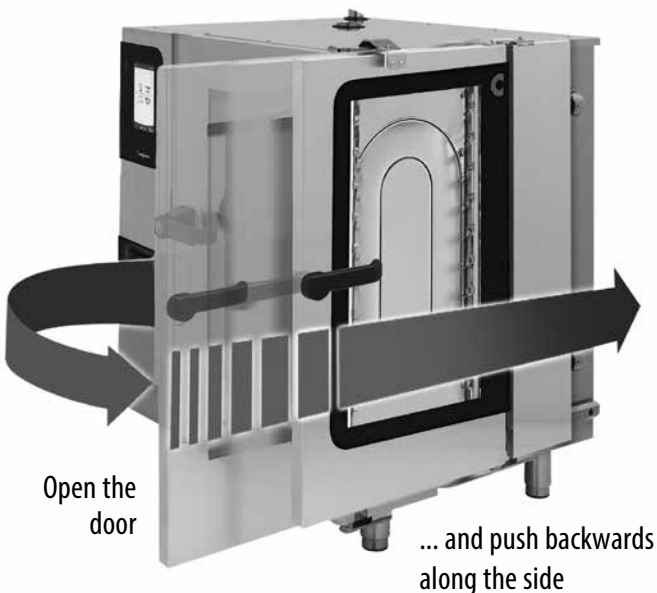
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# Advanced Closed System +



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 optional on all CONVOTHERM Combi Steamers.

- More space in small kitchens.
- More freedom of movement when working.
- Effortless handling.
- More safety when working – reduced risk of burns.

## + **Crisp & Tasty**

“Crisp & Tasty” guarantees perfect cooking results! The “**Advanced Closed System +**” technology is a revolution in the culinary world: your dishes will be crispier and more succulent with less meat loss.

- **Faster cooking:** No cool down required.
- **Simplicity:** Moisture is regulated automatically.
- **Better quality:** Better browning without internal moisture loss.
- **Better working climate:** No steam or heat escaping, keeping the kitchen cooler.
- **Lower costs:** Optimized usage of water and electricity.

## + **Automatic Wash – The easiest and safest clean up in the kitchen** (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 two 10 liter jugs. No requirement to handle pucks daily.
- **Cost effective:** Choose your level of cleaning from economy to express.
- **Energy savings:** Recirculating pump uses approximately 40% less chemicals, electricity and water from previous models.
- **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	\$18,430
C4ET10.10EB	Electric Heated with Steam Generator	403/183	\$25,700
C4ET6.10GB	Gas Fired with Steam Generator	375/170	\$23,570
C4ET10.10GB	Gas Fired with Steam Generator	447/203	\$28,920

## Full-Size Models

C4ET6.20EB	Electric Heated with Steam Generator	476/216	\$27,420
C4ET10.20EB	Electric Heated with Steam Generator	525/238	\$31,380
C4ET6.20GB	Gas Fired with Steam Generator	520/236	\$31,060
C4ET10.20GB	Gas Fired with Steam Generator	591/268	\$41,240

## Half-Size Roll-In Models

C4ET20.10EB	Electric Heated with Steam Generator	745/338	\$45,200
C4ET20.10GB	Gas Fired with Steam Generator	811/368	\$49,810

## Full-Size Roll-In Models (comes with CSRT Trolley)

C4ET12.20EB	Electric Heated with Steam Generator	703/319	\$40,380
C4ET20.20EB	Electric Heated with Steam Generator	948/430	\$63,730
C4ET12.20GB	Gas Fired with Steam Generator	769/349	\$50,130
C4ET20.20GB	Gas Fired with Steam Generator	1014/460	\$72,470

**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)	\$820
DD-F	Disappearing Door (floor models only)	\$1,240
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$750
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$700
SVP	Sous Vide Probe with external socket	\$1,050

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

CVOS2A	for floor models*	\$760
CVOS3A	for table top models *	\$520

\*(see specification for applicable models)

## CONVOTHERM Unit Capacities

Model #	Slide Rails	Wire Shelves	Sheet Pans	Steam Table Pans**		Frying Baskets**	ConvoGrill Racks
		(half size - 12" x 20") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	(12" x 20") 1"   2 1/2"		(half size - 12" x 20") (full size - 18" x 26")	
6.10	7	7 half size	7 half size	7	6	6 half size	7
10.10	11	11 half size	11 half size	11	10	10 half size	11
20.10	20	20 half size	20 half size	20	20	20 half size	20
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size	40

\* wire shelves required, \*\* wire shelves not required



C4ET6.10EB



C4ET10.10EB



C4ET6.20EB



C4ET10.20EB



C4ET12.20EB



C4ET20.20EB

Specifications and prices subject to change without notice.



# COMBI STEAMERS BOILERLESS with easyTouch Controls

## Standard Features -

- 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
<b>Half-Size Models</b>			
C4ET6.10ES	Electric Injection/Spritzer Steam Generation	320/145	\$17,500
C4ET10.10ES	Electric Injection/Spritzer Steam Generation	377/171	\$24,420
C4ET6.10GS	Gas Injection/Spritzer Steam Generation	337/153	\$22,390
C4ET10.10GS	Gas Injection/Spritzer Steam Generation	400/183	\$27,480

## Full-Size Models

C4ET6.20ES	Electric Injection/Spritzer Steam Generation	450/204	\$26,050
C4ET10.20ES	Electric Injection/Spritzer Steam Generation	491/223	\$29,780
C4ET6.20GS	Gas Injection/Spritzer Steam Generation	472/214	\$29,510
C4ET10.20GS	Gas Injection/Spritzer Steam Generation	525/238	\$39,200

## Half-Size Roll-In Models

C4ET20.10ES	Electric Heated with Steam Generator	712/323	\$42,950
C4ET20.10GS	Electric Heated with Steam Generator	745/338	\$47,350

## Full-Size Roll-In Models (comes with CSRT Trolley)

C4ET12.20ES	Electric Injection/Spritzer Steam Generation	670/304	\$38,350
C4ET20.20ES	Electric Injection/Spritzer Steam Generation	908/412	\$60,430
C4ET12.20GS	Gas Injection/Spritzer Steam Generation	703/319	\$47,630
C4ET20.20GS	Gas Injection/Spritzer Steam Generation	942/428	\$68,190

**NOTE:** Prices shown are for models with easyTouch controls and with automatic cleaning system. Disappearing door optional.

## Common CONVOTHERM Options & Accessories

DD-TT	Disappearing Door (table top models only)	\$820
DD-F	Disappearing Door (floor models only)	\$1,240
CSMOKE	ConvoSmoker, installed at the factory (table top models only)	\$750
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$700
SVP	Sous Vide Probe with external socket	\$1,050
<b>460/480 volts, 60 cycle, 3 phase (for electric models only)</b>		
CVOS2A	for floor models*	\$760
CVOS3A	for table top models *	\$520

\*(see specification for applicable models)

## CONVOTHERM Unit Capacities

Model #	Slide Rails	Wire Shelves	Sheet Pans	Steam Table Pans**		Frying Baskets**	ConvoGrill Racks
		(half size - 12" x 20") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	(12" x 20")		(half size - 12" x 20") (full size - 18" x 26")	
6.10	7	7 half size	7 half size	7	6	6 half size	7
10.10	11	11 half size	11 half size	11	10	10 half size	11
20.10	20	20 half size	20 half size	20	20	20 half size	20
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size	40

\* wire shelves required, \*\* wire shelves not required

Specifications and prices subject to change without notice.



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	\$14,140
C4ED10.10EB	Electric Heated with Steam Generator	390/177	\$21,420
C4ED6.10GB	Gas Fired with Steam Generator	361/164	\$19,280
C4ED10.10GB	Gas Fired with Steam Generator	434/197	\$24,640

### Full-Size Models

C4ED6.20EB	Electric Heated with Steam Generator	463/210	\$23,130
C4ED10.20EB	Electric Heated with Steam Generator	511/232	\$27,100
C4ED6.20GB	Gas Fired with Steam Generator	507/230	\$26,780
C4ED10.20GB	Gas Fired with Steam Generator	577/262	\$36,960

### Half-Size Roll-In Models

C4ED20.10EB	Electric Heated with Steam Generator	730/331	\$40,920
C4ED20.10GB	Gas Fired with Steam Generator	796/361	\$45,530

### Full-Size Roll-In Models (comes with CSRT Trolley)

C4ED12.20EB	Electric Heated with Steam Generator	690/313	\$36,100
C4ED20.20EB	Electric Heated with Steam Generator	933/424	\$59,450
C4ED12.20GB	Gas Fired with Steam Generator	756/343	\$45,850
C4ED20.20GB	Gas Fired with Steam Generator	999/454	\$67,490

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

### Common CONVOTHERM Options & Accessories

CACK	ConvoClean Built-in Automatic Cleaning System (see page 18 for details)	\$1,750
DD-TT	Disappearing Door (table top models only)	\$820
DD-F	Disappearing Door (floor models only)	\$1,240
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$700
SVP	Sous Vide Probe with external socket	\$1,050
<b>460/480 volts, 60 cycle, 3 phase (for electric models only)</b>		
CVOS2A	for floor models*	\$760
CVOS3A	for table top models *	\$520

\*(see specification for applicable models)

## CONVOTHERM Unit Capacities

Model #	Slide Rails	Wire Shelves	Sheet Pans	Steam Table Pans**		Frying Baskets**	ConvoGrill Racks
		(half size - 12" x 20") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	(12" x 20") 1"   2 1/2"		(half size - 12" x 20") (full size - 18" x 26")	
6.10	7	7 half size	7 half size	7	6	6 half size	7
10.10	11	11 half size	11 half size	11	10	10 half size	11
20.10	20	20 half size	20 half size	20	20	20 half size	20
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size	40

\* wire shelves required, \*\* wire shelves not required



C4ED6.10EB



C4ED10.10EB



C4ED6.20EB



C4ED10.20EB



C4ED12.20EB



C4ED20.20EB

Specifications and prices subject to change without notice.





# COMBI STEAMERS BOILERLESS with easyDial Controls

## Standard Features -

- Easy to operate manual controls
- Patented ACS+ (Advanced Closed System+)
- "Crisp and Tasty" 5 levels of dehumidification
- "BakePro" 5 levels for traditional baking functions
- "HumidityPro" 5 levels of humidification
- 5 fan speeds with auto reversing
- Multi point core temperature probe
- Slammable right hand hinged door
- Two stage door handle with safety vent position
- Easy access USB port
- Built-in retractable hand shower
- Antibacterial hygienic door handle, hand shower and touch screen
- Cookbook library with 99 programmable recipes
- HACCP data storage
- Cook book library for up to 250 stored recipes

Model #	Description	Shipping Wt. (Lbs./Kgs.)	Price
<b>Half-Size Models</b>			
C4ED6.10ES	Electric Injection/Spritzer Steam Generation	306/139	\$13,210
C4ED10.10ES	Electric Injection/Spritzer Steam Generation	364/165	\$20,140
C4ED6.10GS	Gas Injection/Spritzer Steam Generation	324/147	\$18,110
C4ED10.10GS	Gas Injection/Spritzer Steam Generation	386/175	\$23,200

## Full-Size Models

C4ED6.20ES	Electric Injection/Spritzer Steam Generation	436/198	\$21,760
C4ED10.20ES	Electric Injection/Spritzer Steam Generation	478/217	\$25,490
C4ED6.20GS	Gas Injection/Spritzer Steam Generation	458/208	\$25,220
C4ED10.20GS	Gas Injection/Spritzer Steam Generation	511/232	\$34,920

## Half-Size Roll-In Models

C4ED20.10ES	Electric Injection/Spritzer Steam Generation	696/316	\$38,570
C4ED20.10GS	Gas Injection/Spritzer Steam Generation	730/331	\$43,050

## Full-Size Roll-In Models (comes with CSRT Trolley)

C4ED12.20ES	Electric Injection/Spritzer Steam Generation	657/298	\$34,060
C4ED20.20ES	Electric Injection/Spritzer Steam Generation	893/405	\$56,240
C4ED12.20GS	Gas Injection/Spritzer Steam Generation	690/313	\$43,340
C4ED20.20GS	Gas Injection/Spritzer Steam Generation	926/420	\$63,900

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

## Common CONVOTHERM Options & Accessories

CACK	ConvoClean Built-in Automatic Cleaning System (see page 18 for details)	\$1,750
DD-TT	Disappearing Door (table top models only)	\$820
DD-F	Disappearing Door (floor models only)	\$1,240
CTP	Core Temperature Probe with external socket (built in probe is standard)	\$700
SVP	Sous Vide Probe with external socket	\$1,050
<b>460/480 volts, 60 cycle, 3 phase (for electric models only)</b>		
CVOS2A	for floor models*	\$760
CVOS3A	for table top models *	\$520

\*(see specification for applicable models)

## CONVOTHERM Unit Capacities

Model #	Slide Rails	Wire Shelves	Sheet Pans	Steam Table Pans**		Frying Baskets**	ConvoGrill Racks
		(half size - 12" x 20") (full size - 18" x 26")	(half size - 12" x 20") (full size - 18" x 26")	(12" x 20")		(half size - 12" x 20") (full size - 18" x 26")	
6.10	7	7 half size	7 half size	7	6	6 half size	7
10.10	11	11 half size	11 half size	11	10	10 half size	11
20.10	20	20 half size	20 half size	20	20	20 half size	20
6.20	7	7 full size (3 std)	14 half size* 7 full size*	14	12	14 half size 6 full size	14
10.20	11	11 full size (5 std)	22 half size* 11 full size*	22	20	20 half size 10 full size	22
12.20	12	12 full size (6 std)	24 half size* 12 full size*	24	24	24 half size 11 full size	24
20.20	20	20 full size (10 std)	40 half size* 20 full size*	40	40	40 half size 18 full size	40

\* wire shelves required, \*\* wire shelves not required

Specifications and prices subject to change without notice.



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
- ConvoClean Hands Free Built-in Automatic Cleaning System

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	\$12,260
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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 without automatic cleaning system.



OES 6.10 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)		\$2,820
or		
One - CST2610MOBC4 open base stand with casters for two OES 6.10 mini's (P/N 113590)		\$2,940



Two OES.61 mini's  
on CST2610MOBC4 stand

## The MINI Options & Accessories

CSH610M	Spray hose for OES 6.10 (P/N 112775)	\$340
CSH2610M	Spray hose for stacked units (P/N 113051)	\$360
CGR10	ConvoGrill grilling rack (P/N 3012003)	\$210
CWB10	12" x 20" wire basket for frying products (P/N 300500)	\$130

# 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
- ConvoClean Hands Free Built-in Automatic Cleaning System

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

Capacity for:

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

OES 6.10	Electric, Injection/Spritzer Steam Generation Combi	175/80	\$13,800
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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.



OES 6.10 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) \$2,820

or

One - CST2610MOBC4 open base stand with casters for two OES 6.10 mini's (P/N 113590) \$2,940



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

## The MINI Options & Accessories

CSH610M	Spray hose for OES 6.10 (P/N 112775)	\$340
CSH2610M	Spray hose for stacked units (P/N 113051)	\$360
CGR10	ConvoGrill grilling rack (P/N 3012003)	\$210
CWB10	12" x 20" wire basket for frying products (P/N 300500)	\$130

# CONVOTHERM OPTIONS & ACCESSORIES

## mini equipment stands / self contained ventless hood

Model #	Description	Shipping Wt. Lbs. / Kgs.	Price
<b>Equipment Stands</b>			
CST610MOB	Open base stand with adjustable legs for OES 6.10 mini (P/N 113426)	85/39	\$1,760
<b>Equipment Stands Options</b>			
• POSK	Pull-Out Shelf Kit (P/N 111724)		\$460
• URK	Pan Rack Kit (P/N 111726)		\$330



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	\$6,700
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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	\$970
CST200B-4	for models 6.20 & 10.20 (P/N 3251501)	166/75	\$1,120



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	\$1,240
CST200BCA-4	for models 6.20 & 10.20 (P/N 3251503)	166/75	\$1,390



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	\$1,870
CST20CB-4	for models 6.20 & 10.20 (P/N 3251548)	173/79	\$2,140



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	\$2,310
CST20CBCA-4	for models 6.20 & 10.20 (P/N 3251551)	173/79	\$2,580



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	\$3,320
CST20CBHD-4	for models 6.20 & 10.20 (P/N 3251553)	173/79	\$3,650



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	\$3,750
CST20CBHDCA-4	for models 6.20 & 10.20 (P/N 3251555)	173/79	\$4,070



CST10CBHDCA-4

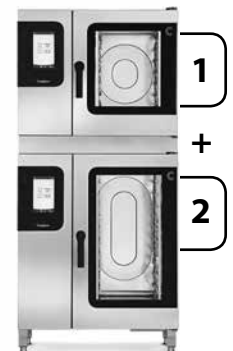
### Stacking kit for Convotherm 4 table-top models

#### Electric Models

Stacking kit for 6.10 on 6.10 with legs (P/N 3456266)	\$1,870	300mm
Stacking kit for 6.10 on 10.10 with legs (P/N 3455861)	\$1,870	150mm
Stacking kit for 6.20 on 6.20 with legs (P/N 3456267)	\$2,250	300mm
Stacking kit for 6.20 on 10.20 with legs (P/N 3455864)	\$2,250	150mm
Stacking kit for 6.10 on 6.10 or 10.10 with casters (P/N 3462275)	\$2,250	150mm
Stacking kit for 6.20 on 6.20 or 10.20 with casters (P/N 3462276)	\$2,680	150mm

#### Gas Models

Stacking kit for 6.10 on 6.10 with legs (P/N 3456276)	\$1,870	300mm
Stacking kit for 6.10 on 10.10 with legs (P/N 3456171)	\$1,870	150mm
Stacking kit for 6.20 on 6.20 with legs (P/N 3456277)	\$2,250	300mm
Stacking kit for 6.20 on 10.20 with legs (P/N 3456174)	\$2,250	150mm
Stacking kit for 6.10 on 6.10 or 10.10 with casters (P/N 3462277)	\$2,250	150mm
Stacking kit for 6.20 on 6.20 or 10.20 with casters (P/N 3462278)	\$2,680	150mm



# 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 3001075)	\$70
CWR20	18" x 26" for models 6.20, 10.20, 12.20 & 20.20 (P/N 3001085)	\$100

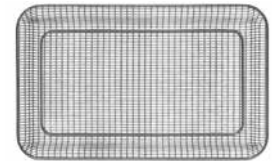


CWR10

### 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)	\$130
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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 3055636)	\$205
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CGR10

### Roasting and Baking Tray

	12" x 20" x 0.75" deep (P/N 3055630)	\$115
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### Granite Enameled Pan

	12" x 20" x 1.5" deep (P/N 3004030)	\$120
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	12" x 20" x 2.5" deep (P/N 3013030)	\$140
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### 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)	\$320
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	18" x 26" for table top models (P/N 3417014)	\$340
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	18" x 26" x 2.5" for floor models (P/N 3417098)	\$350
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### Spit Rack

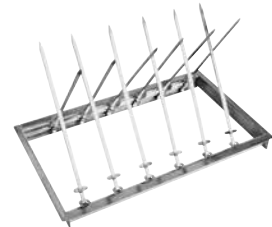
	13 skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 20.10 (P/N 3317563)	\$320
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	no skewers, for 6.10 mini, 10.10 mini, 6.10, 10.10 and 12.20 (P/N 3317571)	\$205
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	12 skewers, for 6.20, 10.20, 12.20 and 20.20 (P/N 3417578)	\$320
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	no skewers, for 6.20, 10.20, 12.20 and 20.20 (P/N 3417579)	\$205
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	individual skewers (P/N 3217568)	\$15
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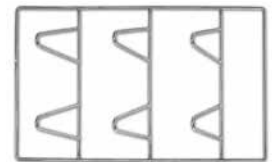
### CONVOChicken (for "Rotisserie Style" Chicken)

C-Chicken	for models 6.10, 10.10, 6.20 and 10.20 (not available when CONVOSmoker is ordered)	\$630
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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)	\$125
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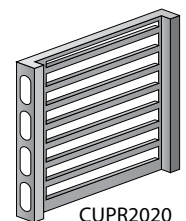
CCGR8	12" x 20" Chicken Rack, 6.20, 10.20, holds 8 chickens per rack (P/N 3030196)	\$125
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CCGR6

### Pan Rack Adaptors

CUPR2020	for model 20.20 (P/N 112477)	\$1,320
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CUPR2020

Specifications and prices subject to change without notice.



# CONVOTHERM OPTIONS & ACCESSORIES

Model #	Description	Price
<b>Heat shield</b>		
<i>Protects models electronics from overheating due to radiant heat.</i>		
CHS6.10	for model 6.10 (P/N 3455849)	\$370
CHS6.20	for model 6.20 (P/N 3455851)	\$480
CHS10.10	for model 10.10 (P/N 3455850)	\$430
CHS10.20	for model 10.20 (P/N 3455852)	\$510
CHS12.20	for model 12.20 (P/N 3455853)	\$560
CHS20.10	for model 20.10 (P/N 3455854)	\$540
CHS20.20	for model 20.20 (P/N 3455855)	\$700



CHS6.10

<b>Floor anchor, for floor-standing models or equipment stands</b>		
<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 2664128)	\$155



FLOOR ANCHOR

<b>Signal Tower</b>		
<i>New: Visual indication of current status. 10m cable and mounting adapter included.</i>		
	for all models (P/N 3455896)	\$1,080



CVOS2A

<b>Lockable Control Covers</b>		
CPLC	for all Convotherm models (except the Mini).	\$1,060



CPLC

Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

## Convotherm 4 self contained ventless hoods

Model #	Description	Shipping Wt. Lbs. / Kgs.	Price
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The efficient Convotherm condensation hoods with powerful extraction performance ensure that the air in your kitchen is always pleasant. Easy to use, practical and convenient to operate and with low power consumption. All hoods can be readily retrofitted to any Convotherm 4 electric model.

### **ConvoVent 4**

*For steam and condensate removal only.*

	<i>for electric models 6.10, 10.10 (P/N 3455870)</i>		<i>\$7,210</i>
	<i>for electric models 6.20, 10.20 (P/N 3455871)</i>		<i>\$8,340</i>





# 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)	\$3,210
CSRT1220-4	for model 12.20 (P/N 3315205)	\$3,110
CSRT2010-4	for model 20.10 (P/N 156206)	\$4,180



#### Plate Banquet Trolley

CPRT2020-4	for model 20.20 (P/N 3318563) (96 plates to 12")	\$4,180
CPRT1220-4	for model 12.20 (P/N 3318555) (59 plates to 12")	\$3,970
CPRT2010-4	for model 20.10 (P/N 336967) (50 plates to 12")	\$4,720



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

CSRC610-4	for model 6.10 (P/N 3355760)	\$970
CSRC1010-4	for model 10.10 (P/N 3355762)	\$1,170
CSRC620-4	for model 6.20 (P/N 3355761)	\$1,560
CSRC1020-4	for model 10.20 (P/N 3355763)	\$1,710



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

CPRC610-4	for model 6.10 (P/N 3355767) (15 plates to 12")	\$1,170
CPRC1010-4	for model 10.10 (P/N 3355771) (27 plates to 12")	\$1,390
CPRC620-4	for model 6.20 (P/N 3355769) (26 plates to 12")	\$1,610
CPRC1020-4	for model 10.20 (P/N 3355773) (48 plates to 12")	\$1,930



#### Cassette Transport Trolley

CCTT10-4	for models 6.10 & 10.10 (P/N 3355775)	\$2,140
CCTT20-4	for models 6.20 & 10.20 (P/N 3355776)	\$2,580
CCTT10S	for stacking kit models models 6.10 & 10.10, height adjustable (P/N 3355777)	\$2,140
CCTT20S	for stacking kit models models 6.20 & 10.20, height adjustable (P/N 3355778)	\$2,580



#### Roll-In Frame (for combi steamer compartment)

CRF10-4	for models 6.10 & 10.10 (P/N 3455787)	\$270
CRF20-4	for models 6.20 & 10.20 (P/N 3455788)	\$320



#### Thermal Cover (for Trolley)

CTC610-4	for model 6.10 (P/N 3055780)	\$1,140
CTC1010-4	for model 10.10 (P/N 3055782)	\$1,350
CTC620-4	for model 6.20 (P/N 3055781)	\$1,560
CTC1020-4	for model 10.20 (P/N 3055783)	\$1,660
CTC1220-4	for model 12.20 (P/N 3055784)	\$1,870
CTC2010-4	for model 20.10 (P/N 3055785)	\$1,770
CTC2020-4	for model 20.20 (P/N 3055786)	\$1,980



Specifications and prices subject to change without notice.



# 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.

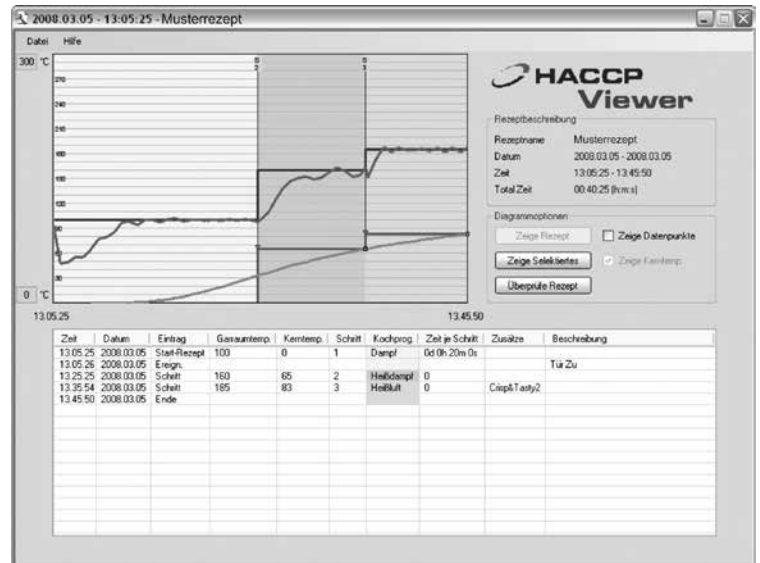
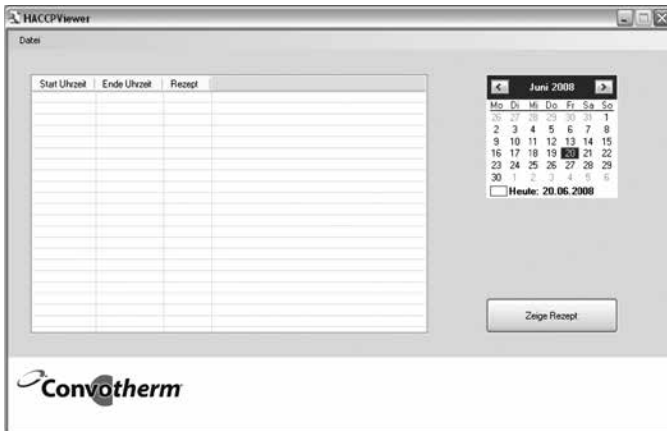
*ConvoLink  
download*

*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*

*\$130*

# CONVOTHERM OPTIONS & ACCESSORIES

## Cleaning and care products

### Cleaning Systems

**CACK** *ConvoClean Hands Free Built-in Automatic Cleaning System for easyDial* \$1,750  
(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)* \$80

#### ConvoClean new (moderate cleaning strength)

**CCLEAN** *Two (2) 10-liter containers cooking-compartment cleaning fluid for semi and fully automatic cleaning. (P/N C-CLEAN)* \$270

#### ConvoClean forte (strong cleaning strength)

**CCLEANF** *Two (2) 10-liter containers cooking-chamber cleaning fluid for semi and fully automatic cleaning. (P/N C-CLEAN-Forte)* \$350

#### ConvoCare (ready to use)

**CCARE** *Two (2) 10-liter containers. (P/N C-CARE)* \$200

#### ConvoCare Concentrate

**CCAREC** *Two (2) 1-liter concentrate for ConvoClean system, must be diluted with water. (P/N C-CARE-C)* \$180

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

*ConvoClean new S (P/N 3050884)* \$130

*ConvoClean forte S (P/N 3050883)* \$130

*ConvoCare (P/N 3050882)* \$90

#### Dissolve Descaling Solution

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

#### Stainless Steel Storage Container

**CSC** *For holding for ConvoCARE and ConvoClean containers. (P/N 111875)* \$350

#### Fiberglass molded dolly

**CSCD** *For storage container. (P/N 108963)* \$450



CCLEAN CCLEANF



CCARE CCAREC



DISSOLVE



CSC & CSCD

# CONVOTHERM OPTIONS & ACCESSORIES

## Water treatment options

Model #	Description	Price
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### Water Treatment System for Combi Steamer

#### CLARIS:

CWT-06	for all boilerless Combi's System includes: • one (1) Pre Filter • one (1) Claris Flow Meter • one (1) Claris X-Large Steam System • one (1) Water Test Kit	\$1,430
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#### Filter Accessories

CWT-XLC	Claris X-Large Filter Cartridge	\$590
EC-110	Prefilter Replacement Cartridge (P/N 25569143)	\$25

#### KLEENSTEAM® II TWIN:

9797-22	for all Combi's with a steam generator System includes: • one (1) Pre Filter (P/N 9795-90) • one (1) SS10 ScaleStick Cartridge (P/N 9799-02) • two (2) 7CB5 five micron carbon-block cartridges (P/N 9618-11)	\$1,460
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#### Filter Accessories

9799-02	SS10 Replacement Cartridge (1 pk) replaces 9496-10	\$140
9795-90	Pre Filter, filters out larger dirt and rust particles (20" clear housing)	\$230
9618-11	7CB5 Replacement Cartridge (1 pack)	\$160

**NOTE:** If an RO system is required, consult factory.

### WATER QUALITY REQUIREMENTS FOR CONVOTHERM COMBI'S

#### NOTE:

The owner / operator / purchaser must ensure that the drinking/potable water quality requirements are met. Not meeting the water quality requirements will void the original equipment warranty. A water quality analysis is required prior to installing the water treatment system, since water conditions vary throughout the country.

#### SIZING CHART

Treatment	Models	Water Quality From Test Results
Kleensteam II (PN 9797-22) (with Scalestick)	Generator Combi's	If TDS is less than 125 ppm / If Chlorides are less than 25 ppm / If Hardness is less than 6 gpg/100ppm / Water Pressure must be greater than 35psi
Claris XL System	Boilerless (Spritzer) Combi's	If TDS is less than 125 ppm / If Chlorides are less than 25 ppm, If Hardness is less than 6 gpg/100ppm / Water Pressure must be greater than 35psi
RO system with RO40 reserve tank MRS-225CC	All Mini Combi's	Chloride >25ppm / Hardness >12 gpg/210ppm, If Water Pressure is greater than 60psi
Blended RO System MRS-600 HE-1	All Combi's (including Mini Combi's)	Chloride >25ppm / Hardness >12 gpg/210ppm, If Water Pressure is greater than 60psi

A booster pump is required if the existing flow pressure is less than 60 psi

6 gal. Booster Pump (PN 804-037)	All Combi's (including Mini Combi's)	If Water Pressure is less than 60psi / At least 25psi reqd
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### Minimum Water Quality Requirements for:

#### Boiler / Steam Generator

General requirement: Drinking water quality	
TDS	70 - 360 ppm
Hardness	70 - 360 ppm
ph value	6.5 - 8.5
Cl (Chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	Max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> 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 <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	Max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104° F.

CWT-60



Prefilter  
Systems



Water  
Test Kit

X-Large Filter  
Cartridge with  
Single Head



Flow  
Meter

KLEENSTEAM® II TWIN



9797-22



X-Large  
Filter  
Cartridge



Prefilter  
Cartridge

Specifications and prices subject to change without notice.

# CONVOTHERM OPTIONS & ACCESSORIES

## Stacking kits

Model #	Description	Price
<p><b>Stacking Stand for mounting:</b></p> <ul style="list-style-type: none"> <li>• one <b>CONVOTHERM 6.20 Combi Steamer*</b> <i>on top of</i></li> <li>• one <b>Convection Oven*</b></li> </ul>		
CBST62045CA	Stacking Stand with casters (PN 11000115593)	\$3,400*

\* CONVOTHERM Combi Steamer and Convection Oven must be purchased separately.  
 \* Convection Oven must be ordered with 1951210 Low Profile Castors \$355.



**CBST62045CA**



**CBST62045CA**

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

## LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date the product is installed or thirty-six (36) months from the date of shipment from our facility, **whichever comes first**, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC manufactured products.

## BOILER WARRANTY

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand hole gaskets, are not warranted beyond the first ninety (90) days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable CONVOTHERM by Cleveland Operator Manual for Boiler Proration Program considerations.

## WATER QUALITY RECOMMENDATIONS

TDS . . . . .	70 - 125 ppm	SO <sub>4</sub> <sup>2-</sup> (sulfate) . . . . .	max. 150 ppm
Hardness . . . . .	70 - 125 ppm	Fe (iron) . . . . .	max. 0.1 ppm
ph value . . . . .	6.5 - 8.5	SiO <sub>2</sub> (silica) . . . . .	max. 13 ppm
Cl (Chloride) . . . . .	max. 60 ppm	NH <sub>2</sub> Cl (monochloramine) . . . . .	max. 0.2 ppm
Cl <sup>2</sup> (free chlorine) . . . . .	max. 0.2 ppm	Temperature . . . . .	max. 104° F.

## WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

## EXCLUSIONS FROM COVERAGE

- Post start-up, tightening loose fittings, minor adjustments, maintenance cleaning or descaling;
- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, de-liming, broken glass, etc.;
- Failures caused by improper or erratic voltages;
- Improper or unauthorized repair;
- Changes in adjustment and calibration after ninety (90) days from equipment installation date;
- This Limited Warranty will not apply to any parts subject to damage beyond the control of GC, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and

void. This includes any damage, costs or legal actions resulting from the installation of any GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;

- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged) loss of time, profits or any other incidental damages of any kind.

## LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and GC its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate.

**THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.**

## REMEDIES

The liability of GC for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at GC's option, the refund of the amount paid for said equipment or services. Any breach by GC with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

## WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to [www.garlandcanadaservice.ca](http://www.garlandcanadaservice.ca);
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

## GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

## Garland Canada

1177 Kamato Road  
Mississauga, Ontario  
Canada L4W1X4

[www.garlandcanada.ca](http://www.garlandcanada.ca)



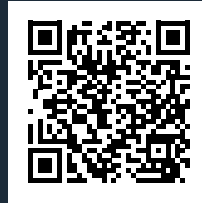
REGION	REP / AGENT	E-MAIL	CELLULAR
British Columbia	<b>Paul Montpellier</b> – Regional Manager	paul@masales.ca	780-446-1566
	Ryan Lewis – Sales Rep	ryan@masales.ca	604-329-0684
	Miles Bonekamp – Sales Rep	miles@masales.ca	604-761-6508
	Mark Thiessen – Chef	mark@masales.ca	604-657-7615
Alberta	<b>Paul Montpellier</b> – Regional Manager	paul@masales.ca	780-446-1566
	James Goodman – Sales Rep (Calgary)	james@masales.ca	403-618-3636
	Sandro Salvador – Sales Rep (Edmonton)	sandro@masales.ca	780-405-2637
Prairies	<b>Jeff McGowan</b> – Regional Manager (SK, MB)	mcgowansales@bellnet.ca	647-231-3815
Ontario	Luigi Encarnacion – Sales Rep (Central ON)	luigi.encarnacion@mtwfs.com	416-629-8261
	Paul Lockley – Sales Rep (Southern & Western ON)	paul.lockley@mtwfs.com	416-629-8287
	Jeff McGowan – Sales Rep (Northern & Eastern ON)	mcgowansales@bellnet.ca	647-231-3815
Quebec	<b>Tom Carman</b> – Regional Manager	tom.carman@mtwfs.com	514-835-2094
	Daniel Laurent – Sales Rep	daniel.laurent@mtwfs.com	514-835-2095
Atlantic Canada	<b>Aaron Taylor</b> – Regional Manager (NL, PEI, NB)	aaron@tayloragencies.com	506-872-1177
	Tony Taylor – Sales Rep (PEI, NB)	tony@tayloragencies.com	506-872-0071
	Steven Donnelly – Sales Rep (NS, NL)	steven@tayloragencies.com	902-999-7631

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



1177 Kamato Road  
Mississauga, ON L4W 1X4 Canada  
Toll Free: 888-442-7526  
Phone: 905-624-1419  
Fax: 905-624-5669  
[www.garlandcanada.ca](http://www.garlandcanada.ca)

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



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