



Featuring the
**"Advanced Closed
 System +3"**

ELECTRIC HEATED – with Steam Generator

Cooking Modes:

- Hot Air ■ Retherm ■ "Delta T" slow cooking
- Steam ■ "Cook & Hold" ■ "Crisp & Tasty"
- Combi

Cleveland Standard Features:

- "Advanced closed system" with "Crisp & Tasty" de-moisturizing feature
- Efficient heating system for hot air and steam generator saves energy and provides fast heat up times
- Fully insulated steam generator and cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Five (5) 12" x 20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to operate "Disappearing Door"
- "Antibacterial Hygienic Door Handle" with embedded silver ion protection
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop and self draining condensate drip tray
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Digital controls for temperature, time and core probe settings
- Multipoint core temperature probe
- Self diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- Memory module for saving unit settings and recipes
- Smooth action hand shower for compartment cleaning

Electric Steam Generator

- Built-in automatic rinse system
- Automatic fill and water level control
- Automatic generator drain

MODEL: ☐ OEB 10.10

CAPACITY: Eleven (11) - 13" by 18" by 1" half size sheet pans or
 Ten (10) - 12" x by 20" by 2 1/2" steam table pans

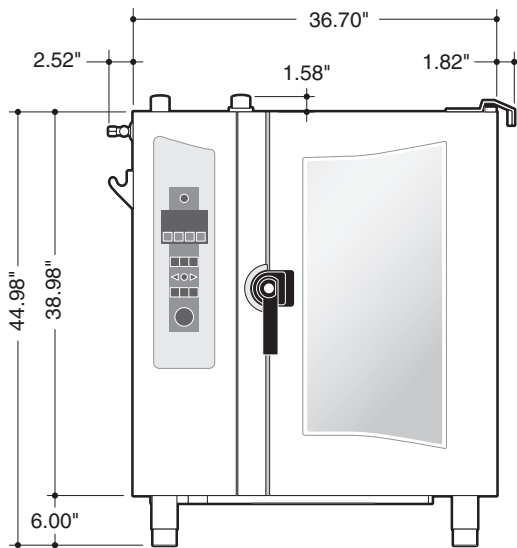


Short Form Specifications

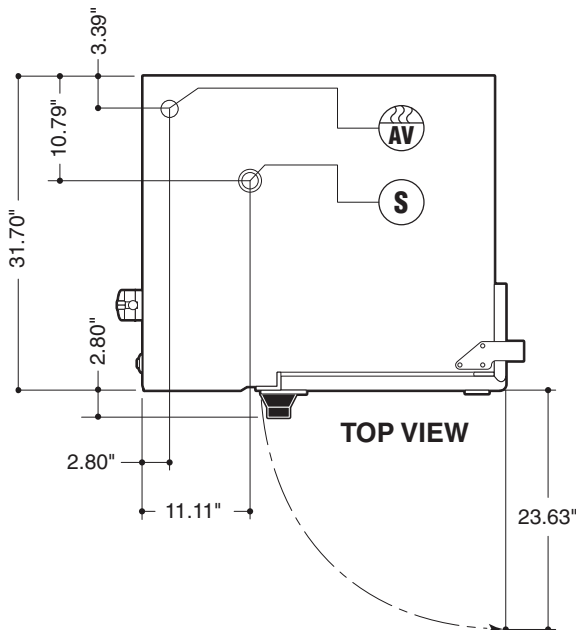
Shall be Cleveland Model: OEB 10.10 Combination Convection Oven / Steamer with simple to operate programmable controls for Hot Air, Convection Steam, and Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature. Multiple cooking stage programs, stored recipe library, multipoint core temperature probe, "Press & Go", one-step recipe start buttons, "Smart Key" for selecting option settings, Two (2) speed auto reversing convection fan. Electric steam generator with automatic drain. "Disappearing Door" with "Antibacterial Hygienic Door Handle". Capacity for ten (10) 12" x 20" x 2 1/2" pans.

Options and Accessories

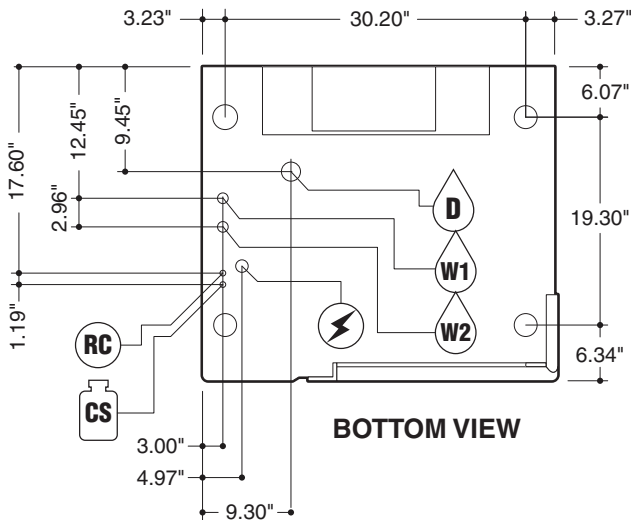
- ☐ CONVOClean hands free automatic compartment washing system
- ☐ CONVOCControl software for establishing "HACCP controls" and automatic documentation of the cooking process
- ☐ Equipment stand(s) with or without Casters
- ☐ Stacking kit for mounting one (1) OEB 6.10 model on top of one (1) OEB 10.10
- ☐ Lockable cover over operating controls for prison installations
- ☐ Ethernet connection for networking and controlling up to 100 units with a personal computer
- ☐ Trolley system for banquet operations
- ☐ Thermal cover for plate or pan rack
- ☐ CONVOClean compartment cleaning solution
- ☐ CONVOCare compartment rinse cycle solution
- ☐ "Dissolve" generator descaling solution
- ☐ Chicken Grill Rack
- ☐ CONVOGrill Grilling Rack
- ☐ 12" x 20" Wire Baskets for frying products
- ☐ Additional 12" x 20" Wire Shelves
- ☐ 480 volt option
- ☐ Water Treatment Systems
- ☐ easyToUCH™ control panel
- ☐ CONVOChicken special grease control system (not available for stacked units)



FRONT VIEW



TOP VIEW



BOTTOM VIEW

NOTES:
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers.

Model: OEB 10.10

Pan Capacity [Unit has 11 slide rails at 2.64" (67mm) apart]:

10 (12" x 20" x 2 1/2") steam table pans **11** (12" x 20" x 1") steam table pans
11 (13" x 20") half size wire racks **11** (13" x 18") half size sheet pans
10 (12" x 20") frying baskets - (**no wire racks needed**)

For Banquet Operations: Optional Plate Rack holds 32 plates

Unit Dimensions: Width - 41.04", Depth - 34.50", Height - 45.68"

Shipping Dimensions: Width - 47", Depth - 41", Height - 54"
(including packaging)

Shipping Weight: 475 Lbs

Required Clearances: Rear - 2", Left Side - 4", Right Side - 2 1/2"
• Allow for sufficient distance if a "high heat source" (i.e. Broiler) is located next to the unit.
• Allow for sufficient clearance on left side for service access (contact the factory service department for recommendations).
• Installation must comply with all local fire and health codes.

Agency Approvals: UL, UL - Sanitation (NSF Standards)



Electrical Requirements:	208/3/60	240/3/60	440/3/60	480/3/60
Total Connected Load:	16.4 KW	21.6 KW	18.5 KW	22 KW
Hot Air:	14.7 KW	19.6 KW	16.5 KW	19.6 KW
Steam Generator:	12.8 KW	17.1 KW	14.3 KW	17.1 KW
Amps per Phase:	45.5	51.8	24.2	26.4
Do not connect to a G.F.I. outlet				

Water Connections: Cold Water (drinking water quality)
Dynamic Pressure: 35 - 60 PSI
Water Inlets: 3/4" GHT-F (Female Garden Hose Connection)



W1 Treated Water for Steam Generator
W2 Untreated Water for Condenser and Hand Shower

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.

Water Quality Requirements:
TDS 50-125 ppm pH Factor 7.0-8.5
Total Alkalinity . . 50-100 ppm Free Chlorine . . < 0.1 ppm
Silica < 13 ppm Hardness 50-100 ppm (3<6 gpg)
Chloride < 25 ppm Dynamic Water Pressure . . . 35-80 psi



Drain Connection: 2" I.D. No Hub Elbow Provided

Venting: Exhaust Hood required



AV Air Vent



***Connection for Cleaning Solution**



***Connection for Rinse Cycle**



Low Pressure Safety Valve

*Available as an option