CONVOTHERM

COMBI OVEN-STEAMER

Featuring the
Advanced Closed System +3
with
Crisp & Tasty

ELECTRIC HEATED – Boilerless

MODEL: ☐ OES 6.20

CAPACITY: Seven (7) - 18" by 26" by 1" full size sheet pans* or
Fourteen (14) - 13" by 18" by 1" half size sheet pans* or
Fourteen (14) - 12" x by 20" by 2 1/2" steam table pans
*On wire racks. Additional wire racks required for maximum capacity.

Cooking Modes:

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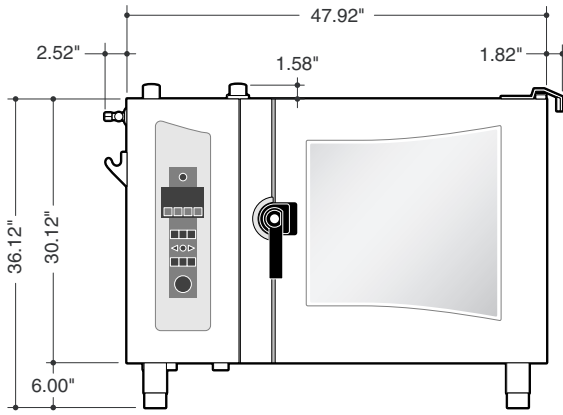- ■ "Crisp & Tasty"

Available with easyToUCH™ controls.
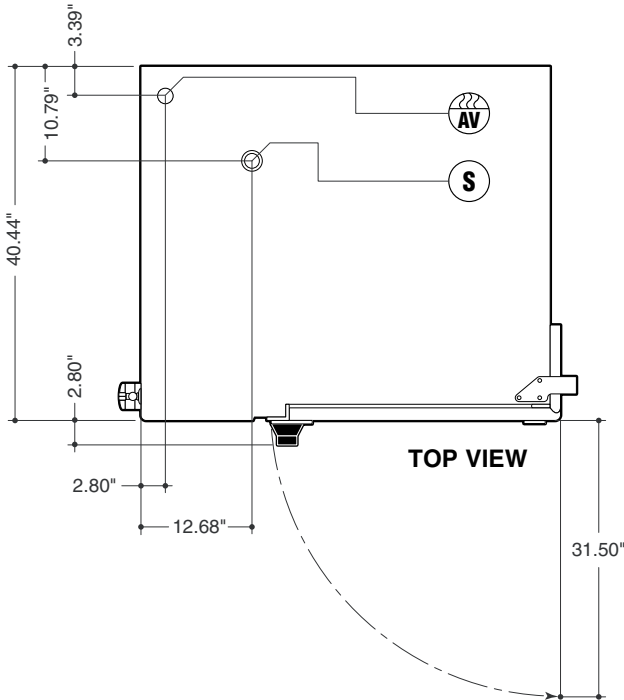
Short Form Specifications

Shall be Convotherm Model: OES 6.20 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, boilerless. "Disappearing Door" with "Antibacterial Hygenic Door Handle". Capacity for seven (7) 18" x 26" full size sheet pans, or fourteen (14) 12" x 20" x 2 1/2" pans.

Convotherm Standard Features:

- ■ "**Advanced closed system**" with "**Crisp & Tasty**" de-moisturizing feature
- ■ Efficient heating system saves energy and provides fast heat up times
- ■ Fully insulated cooking compartment for maximum energy savings
- ■ Polished cooking compartment with coved corners for easy cleaning
- ■ Four (4) 26" 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 Hygenic 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
- ■ Multipoint core temperature probe
- ■ Digital controls for temperature, time and core probe settings
- ■ 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
- ■ Injection system for steam

Options and Accessories

- ☐ easyToUCH™ control panel
- ☐ CONVOClean hands free automatic compartment washing system
- ☐ CONVOControl software for establishing "HACCP controls" and automatic documentation of the cooking process
- ☐ Equipment stand(s) with or without Casters
- ☐ Pan rack adapter to hold full size sheet pans without the use of wire shelves

- ☐ Stacking kit for stacking two (2) OES 6.20 models
- ☐ Stacking kit for mounting one (1) OES 6.20 model on top of one (1) OES 10.20
- ☐ 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 26" x 20" Wire Shelves
- ☐ 480 volt option
- ☐ Water Treatment Systems
- ☐ CONVOChicken special grease control system (not available for stacked units)
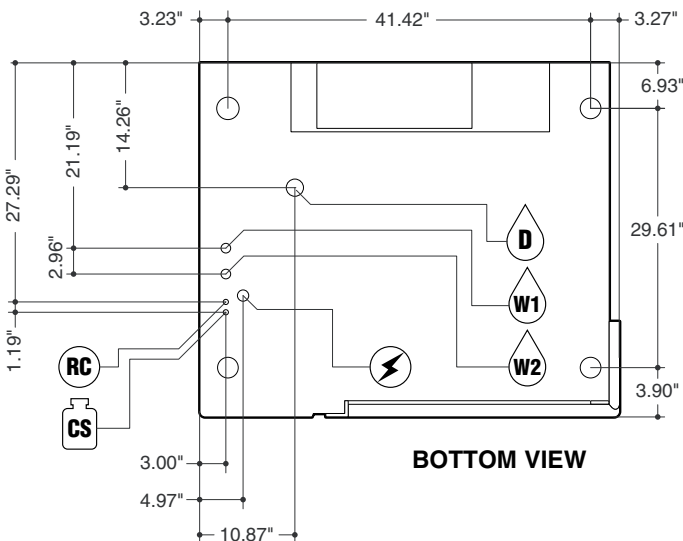- ☐ CONVOSmoker (not available with CONVOChicken or easyToUCH control)

Manitowoc

FRONT VIEW

47.92"

2.52" 1.58" 1.82"

36.12" 30.12"

6.00"

FRONT VIEW

TOP VIEW

3.39"

10.79"

40.44"

AV

S

2.80"

2.80"

12.68"

31.50"

TOP VIEW

BOTTOM VIEW

3.23" 41.42" 3.27"

6.93"

27.29" 21.19" 14.26"

2.96"

1.19"

D

W1

RC

W2

CS

29.61"

3.90"

3.00"

4.97"

10.87"

BOTTOM VIEW

Model: OES 6.20

Pan Capacity [Unit has 7 slide rails at 2.64" (67mm) apart]:
7 (20" x 26") full size wire racks   **7** (18" x 26") full size sheet pans - **on wire racks**
14 (13" x 18") half size sheet pans - **on wire racks**   **14** (12" x 20" x 2 1/2") steam table pans
14 (12" x 20" x 1") steam table pans   **14** (12" x 20") frying Baskets - (**no wire racks needed**)

For Banquet Operations: Optional Plate Rack holds 42 plates

Unit Dimensions: Width - 52.26", Depth - 43.24", Height - 36.82"

Shipping Dimensions: Width - 58", Depth - 49", Height - 45"
(including packaging)

Shipping Weight: 485 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
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)
Pressure: 35 - 80 PSI
Water Inlets: 3/4" GHT-F (Female Garden Hose Connection)

W1 Treated Water for Steam Production

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   Water Pressure 35-80 psi

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

Venting: Exhaust Hood required

AV Air Vent

CS *Connection for Cleaning Solution

RC *Connection for Rinse Cycle

S Low Pressure Safety Valve

*Available as an option