Cleveland

COMBI OVEN-STEAMER

CONVOTHERM

Featuring the *"Advanced Closed System +3"*

MODEL: ☐ OGS 10.20

CAPACITY: *Eleven (11) - 18" by 26" by 1" full size sheet pans* or Twenty-two (22) - 13" by 18" by 1" half size sheet pans* or Twenty (20)) - 12" x by 20" by 2 1/2" steam table pans*
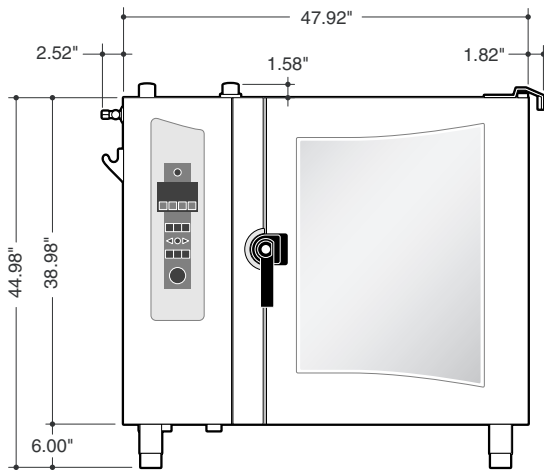
**On wire racks. Additional wire racks required for maximum capacity.*

GAS Fired – Boilerless

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
- High efficiency, power burner heating system
- Fully insulated cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Five (5) 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

- ❐ 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
- ❐ Stacking kit for mounting one (1) OGS 6.20 model on top of one (1) OGS 10.20
- ❐ Pan rack adapter to hold full size sheet pans without the use of wire shelves
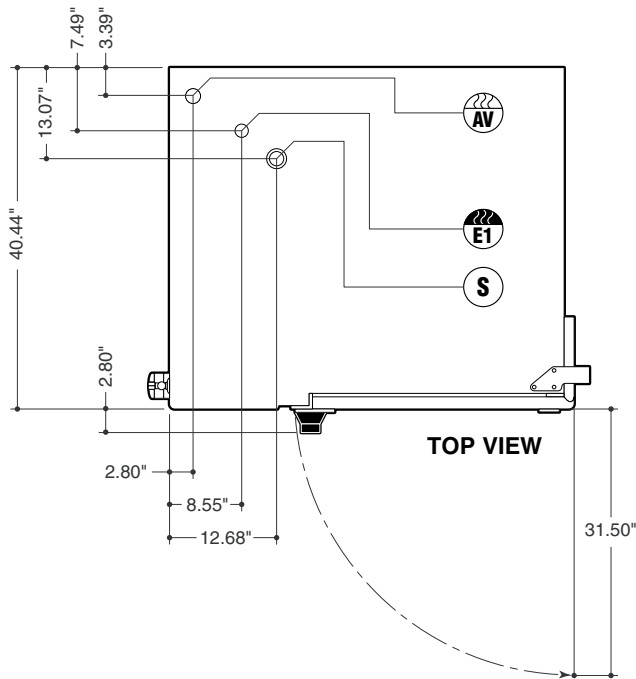

Short Form Specifications

*Shall be Cleveland Model: OGS 10.20 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. Quiet, high efficiency power burner heating system; boilerless. "**Disappearing Door**" with "**Antibacterial Hygenic Door Handle**". Capacity for ten (10) 18" x 26" full size sheet pans, or twenty (20) 12" x 20" x 2 1/2" pans.*
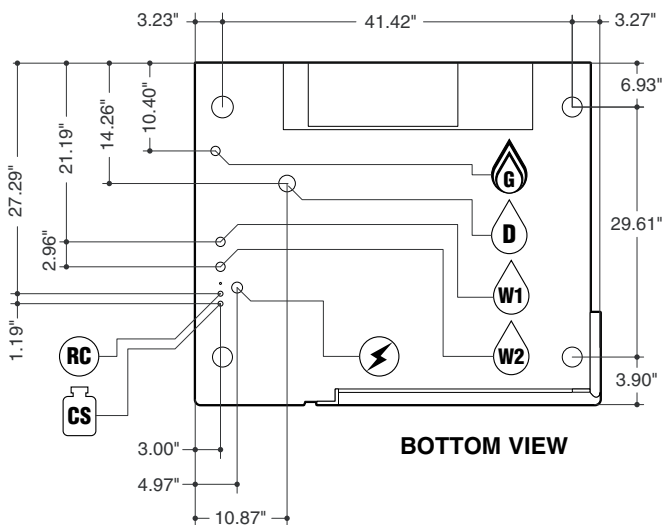
- ❐ Lockable cover over operating controls for prison installations
- ❐ Ethernet connection for networking and controlling up to 100 units with a personal computer
- ❐ Propane gas option
- ❐ Trolley system for banquet operations
- ❐ Thermal cover for plate or pan rack
- ❐ CONVOClean compartment cleaning 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
- ❐ Water Treatment Systems
- ❐ easyToUCH™ control panel
- ❐ CONVOChicken special grease control system (not available for stacked units)

Manitowoc

FRONT VIEW

Dimensions shown: 47.92", 2.52", 1.58", 1.82", 44.98", 38.98", 6.00"

TOP VIEW

Dimensions shown: 7.49", 3.39", 13.07", 40.44", 2.80", 2.80", 8.55", 12.68", 31.50"

Labels: AV, E1, S

BOTTOM VIEW

Dimensions shown: 3.23", 41.42", 3.27", 6.93", 14.26", 10.40", 21.19", 27.29", 2.96", 29.61", 1.19", 3.90", 3.00", 4.97", 10.87"

Labels: G, D, W1, W2, RC, CS

Model: OGS 10.20

Pan Capacity [Unit has 11 slide rails at 2.64" (67mm) apart]:
11 (20" x 26") full size wire racks   **11** (18" x 26") full size sheet pans - **on wire racks**
22 (13" x 18") half size sheet pans - **on wire racks**   **20** (12" x 20" x 2 1/2") steam table pans
22 (12" x 20" x 1") steam table pans   **20** (12" x 20") frying baskets - (**no wire racks needed**)

For Banquet Operations: Optional Plate Rack holds 63 plates

Unit Dimensions: Width - 52.26", Depth - 43.24", Height - 45.68"

Shipping Dimensions: Width - 58", Depth - 49", Height - 54"
(including packaging)

Shipping Weight: 540 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 - Gas, UL - Sanitation (NSF Standards)

Electrical Requirements: 120 volt, 8.7 amps, 60 Hz, single phase
Do not connect to a G.F.I. outlet

Gas Connection: 3/4" NPT
Gas Type: Natural Gas (Propane optional)
Gas Flow Pressure: Natural Gas - Min. 5.5" WC / Max. 14" WC
Propane Gas - Min. 11" WC / Max. 14" WC
Total Connected Load: 132,700 BTU (119,000 BTU Propane)
Hot Air: 132,700 BTU (119,000 BTU Propane)

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 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   Dynamic Water Pressure . . . 35-80 psi

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

Venting: Exhaust Hood required

E1 Gas Exhaust for Hot Air Heating

AV Air Vent

CS *Connection for Cleaning Solution

RC *Connection for Rinse Cycle

S Low Pressure Safety Valve

*Available as an option