

# Combi Oven - Steamers

 **Cleveland**



World Class  
Technology  
made in the USA



**Advanced  
Closed  
System +3**

*featuring*  
**Crisp & Tasty**



 **Manitowoc**

# Modern kitchen technology made simple



## 30 years of expertise



Since 1922, Cleveland Range has led in almost every major advancement in steam cooking equipment. Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer. Since then, Cleveland has added the design and manufacturing of Steam

Jacketed Kettles, Braising Pans and Cook/Chill Equipment to its product line.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer

of Steamers, Kettles, Braising Pans and Cook/Chill Systems in North America.

Today, Cleveland Range is proud to introduce the CONVOTHERM by Cleveland Combi Oven-Steamer. Built at our Cleveland Ohio manufacturing facility and headquarters, CONVOTHERM by Cleveland offers over 30-year's experience in the development of Combi Oven-Steamers.

As a Cleveland customer, you can depend on us to continue to provide high quality cooking equipment to meet most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.

# Unlimited flexibility



## Bake – Create all your baking goods

- **Greater flexibility:** Your kitchen can be converted into a baking area whenever required.
- **Increased profit:** Thanks to automated production less food is wasted.
- **More confidence:** Results are always consistent with "Press & Go" and the Tray Timer functions.
- **Higher quality:** With "Crisp & Tasty", crisp, light baking introduces a new dimension to your kitchen!
- Products are evenly baked with the use of special baking racks and shelf spacing.



## Grill or Roast – Increase the benefits

With CONVOTHERM by Cleveland Combi Oven-Steamers, preparing meats is easy.

Enjoy the various new possibilities and improve your food quality.

- **Greater flexibility:** Ideal for breakfast, lunches, appetizers, dinners or catering.
- **More confidence:** Simple pre-programmed cooking processes guarantee consistent high quality results with the "Press & Go" function.
- **Best quality:** With "Crisp & Tasty", your dishes are even crisper and more succulent with the lowest possible meat loss.



## Deep-Fry – Lose that fat

- **Higher quality:** With "Crisp & Tasty", fries are golden brown on the outside and deliciously flavorful on the inside.
- **Additional benefit:** There is no need to buy and then dispose of expensive deep-frying fats.
- **Healthier food:** There is significantly less fat content in the dishes.
- **Friendly to the environment:** It takes very little effort to clean and there is no used oil disposal of.



## Steam – The Natural Way to Cook

Pure pressureless convection steam, swirling in a continuous turbulent flow is perfect for preparing many popular entrees and side dishes.

- **Food Look Brighter:** Fresh or frozen vegetables and seafood will be brighter and more appetizing because their natural colors are enhanced.
- **Foods Taste Better:** The gentle essence of steam locks in delicious natural flavors.
- **Food Is More Nutritious:** Because food is cooked at the lowest effective temperature, a uniform 212°F (100°C) it maintains optimal nutrition.

# The search is over!

27 models to choose from.



## Hotels / Recreation

Prepare large capacities in flexible times. CONVOTHERM by Cleveland is perfect for installations from hotel kitchens to large casinos.

## Catering / Transportation

Produce large volumes twice as fast. The optional **HACCP** software program allows you to work more economically. It automatically monitors and documents the cooking process.

## Hospitals / Nursing Homes

Solutions such as "**Press & Go**", mean that fewer staff are needed and the highest standard of food safety is guaranteed



### 20.20 models:

- Regenerates 122 preplated dishes in approximately 8 minutes
- Holds forty (40) 12" x 20" x 2 1/2" steam table pans



### 20.20 models:

- 800 portions of fresh vegetables
- 340 lbs. of roast



### 12.20 models:

- 80 chickens
- Twenty-four (24) 12" x 20" x 2 1/2" steam table pans

## Benefits

- Large capacities in the Plated Banqueting System.
- "**Press & Go**" – Perfect results at the touch of a button.
- "**Disappearing Door**" for narrow kitchens - creates space behind narrow counters.

- Self-regulating moisture supply through "**Advanced Closed System**" technology – perfect for finishing.
- **HACCP / PC** (optional) - Control for food safety documentation.
- "**Crisp & Tasty**" in the "**Advanced Closed System**" for optimum result and sensitive products.



Cooking a la cart! Whether baking, roasting, grilling, steaming, stewing, blanching or poaching – we have the ideal solution that's right for any requirement in your kitchen.

CONVOTHERM by Cleveland offers the world's largest and most flexible range of Combi Oven-Steamers. A selection of 28 models provides a unique, practical solution for individual needs.





**Corrections / Government**

**Schools / Universities**

**Restaurants / Retail**

Guaranteed high quality results. Constant, reproducible and easy to monitor – **"Press & Go"** is the solution.

Thanks to the **"Advanced Closed System"** there are no odor problems making it ideal for facilities with open kitchens.

From poaching to grilling and baking – perfect culinary results for top quality products, for every requirement.



**6.10/20.20 models:**

- 20.20: 800 portions of fresh vegetables
- 6.10: Six (6) 12" x 20" x 2 1/2" steam table pans



**10.10/20.20 models:**

- 20.20: Forty (40) 12" x 20" x 2 1/2" steam table pans
- 10.10: 45 lbs. French fries



**6.10/10.10 stacked models:**

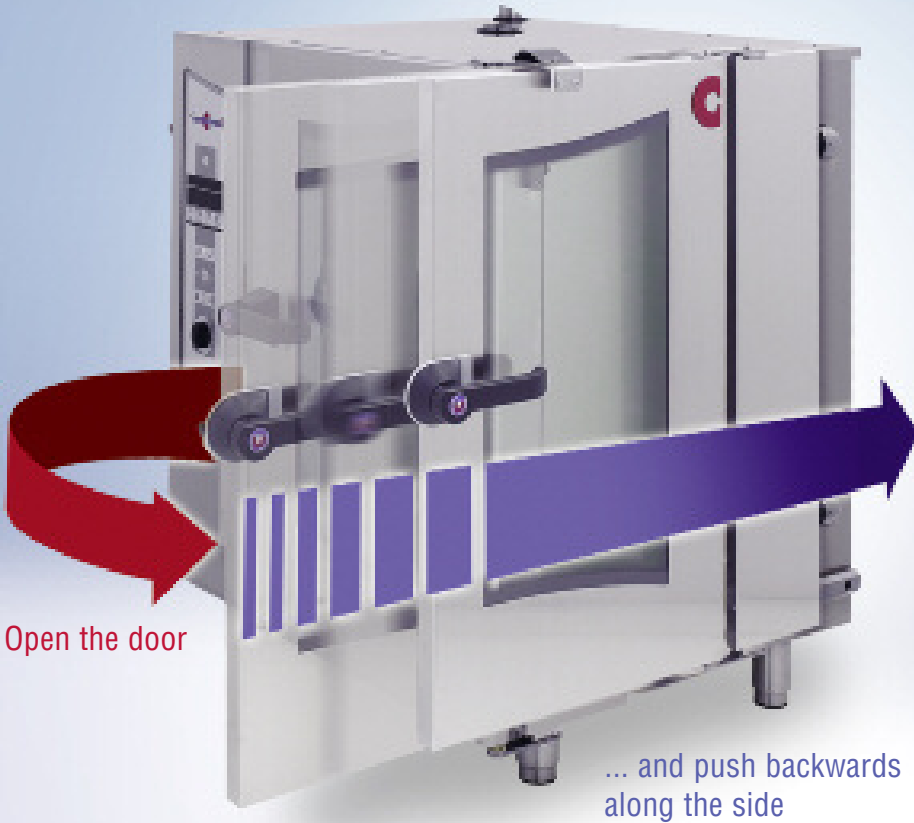
- Six (6) or ten (10) 12" x 20" x 2 1/2" steam table pans
- Flexible, energy saving use of technology

- Sous Vide cooking with the **"Advanced Closed System"** and **"Crisp & Tasty"**.
- Cooking at low temperatures.
- The Tray Timer allows controlled, timed, flexible cooking.
- Optimum cooking with the core temperature probe.

- No time wasted through unnecessary cooling down thanks to **"Advanced Closed System"**.
- Secure door close-function.



**+3** Disappearing Door"  
Crisp & Tasty  
Press & Go



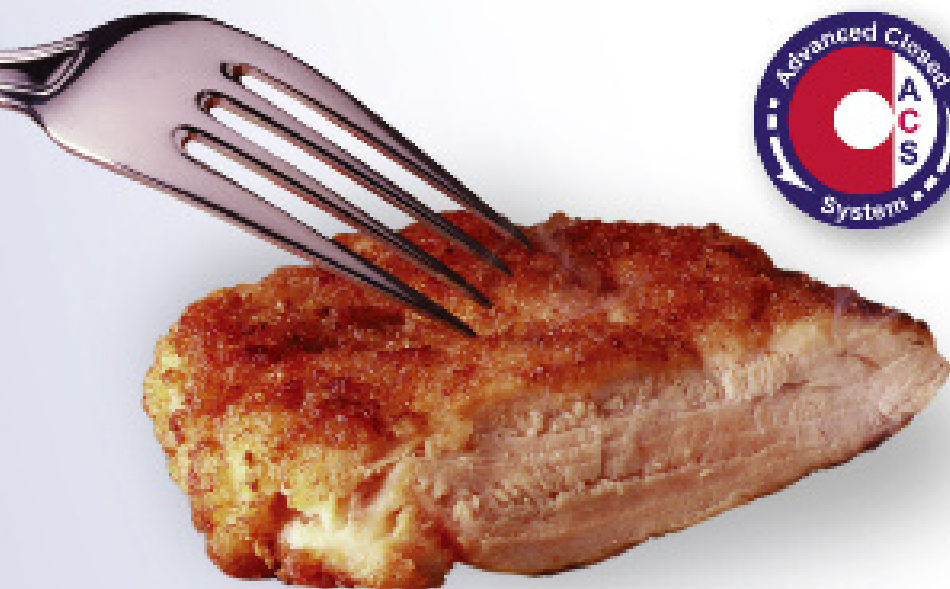
*Globally patented*

## + Disappearing Door

### Built-in safety:

A helpful feature for more freedom of movement – now fitted as standard on all CONVOTHERM by Cleveland Combi Oven-Steamers.

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



## Advanced Closed System

The "Heart and Soul" of the CONVOTHERM by Cleveland Combi Oven-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.



## + Press & Go

### The auto-pilot for the kitchen

It couldn't be simpler. Superior quality – with just the press of a button – guaranteed anytime and everytime.

- **"Press & Go"** program starts automatically at the touch of a button.
- **More cost control:** Turn your kitchen staff into professionals.
- **More quality:** The operating panel is water-repellent with logical, easy-to-understand symbols.
- **Time savings:** Cook book library for up to 250 stored recipe programs, with up to 20 steps for each recipe.



*Featuring*

## + 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:** A product's own flavor and color are preserved.
- **Better working climate:** No steam or heat escaping, keeping the kitchen cooler.
- **Lower costs:** Optimized usage of water and electricity.



# Highlights

## Cooking Modes

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

## Model # Legend

- O - Oven
- E - Electric
- B - Boiler (steam generator)
- S - Injection system for steam (boilerless)



## Antibacterial, Hygienic Door Handle

- Heavy duty design with safety-vent position.
- **Door close function:** Close the door easily even when your hands are full. Give the door a gentle push.
- **Raised position:** No hot air or steam is blown around your face. After rotating by ninety degrees, the door will open far enough to allow the hot steam to escape upwards automatically.



## ConvoClean (Optional) – Automatic cleaning

**ConvoClean**, the automatic cleaning system from CONVOTHERM by Cleveland, provides you with guaranteed standards of hygiene thanks to automatic steam disinfection and hot air sterilization.

- **Better cost control:** Select the required cleaning level (1-4) and save unnecessary water and electricity consumption.

- **Added flexibility:** Wire shelves can be cleaned directly at the same time.
- **More safety:** After a power outage during cleaning, an automatic forced cleaning cycle is performed. The cleaner is optimally dispensed.



## Core Temperature Sensor – Precision

Four highly-sensitive measurement points ensure absolute control over the core temperature of food being cooked. This innovative multi-point core temperature sensor controls and monitors with a high level of precision and, in the case of deviations, regulates the required oven temperature fully automatically.

- **More security:** Precise, optimum cooking.
- **More quality:** Optimum results every time.
- **More flexibility:** Special sensor for sous-vide cooking.



## Cooking Round the Clock – Efficiency

Time-consuming cooking processes such as "Delta T", "Cook & Hold" or classic low temperature cooking are particularly essential for the preparation of high-quality meat dishes. However, they can also slow things down in the kitchen. With CONVOTHERM by Cleveland Combi Oven-Steamers, you can simply allow

these cooking processes to run overnight. Slow cooking translates into great cost savings. Achieve around 30% less meat loss with the 100% safe low temperature cooking process in the "Advanced Closed System". The benefits could not be more simple or safer.





# Cleveland Standard Features

	OES	OGS	OEB	OGB
"Advance Closed System" technology with "Crisp & Tasty" feature	■	■	■	■
Polished cooking compartment with coved corners for easy cleaning	■	■	■	■
Hinged fan guard and hinged removable pan racks	■	■	■	■
Space saving, easy to close "Disappearing Door"	■	■	■	■
Door latch with safety vent position and wear-free door switch	■	■	■	■
Vented, double glass door with integrated door stop	■	■	■	■
Easy to change, press-fit door seal	■	■	■	■
Oven light with shock resistant safety glass	■	■	■	■
Multipoint core temperature probe	■	■	■	■
Easy to use electronic controls for all operational functions	■	■	■	■
Self diagnostic system with full text message display	■	■	■	■
Easy to understand menu icons with bright graphics display	■	■	■	■
User friendly digital dial	■	■	■	■
Exclusive "Smart Key" for selecting option settings	■	■	■	■
Digital controls for temperature, time and core probe settings	■	■	■	■
Eight (8) "Press & Go" one step, recipe start buttons	■	■	■	■
Cook book library for up to 250 stored recipe programs	■	■	■	■
Standard RS 232 connection for operating one unit with a PC	■	■	■	■
Memory module automatically saves unit settings and recipes	■	■	■	■
High efficiency, power burner heating system OGS & OGB ONLY		■		■
Smooth action hand shower for compartment cleaning	■	■	■	■
Efficient heating systems save energy and provides fast heat up times	■	■	■	■
Fully insulated cooking compartment for maximum energy savings	■	■	■	■
Two (2) speed auto reversing convection fan for even heat distribution	■	■	■	■

# Standard Control Panel

## Legend

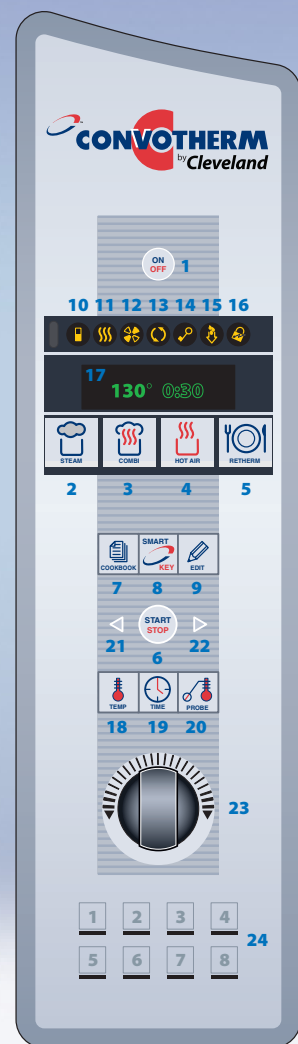
- 1 Combi Oven-Steamer On/Off Key
- Cooking Modes**
- 2 Steam                      3 Combi
- 4 Hot Air                    5 Retherm
- 6 Start/Stop
- Programming / Help**
- 7 Cook Book              8 Smart Key
- 9 Edit

## Function indicators

- 10 Reduced Power (for electric models only)
- 11 Burner or Electric Heating in Operation
- 12 Reduced Fan Speed\*
- 13 Cooking Mode Engaged
- 14 Key Lock
- 15 Crisp & Tasty
- 16 Program Protection (for electric models only)
- 17 Multifunction Display

## Settings

- 18 Oven Temperature
- 19 Cooking Time
- 20 Core Temperature
- 21 Scroll Left
- 22 Scroll Right
- 23 Selector Dial for time, temperature & changes)
- 24 Press & Go



# easyToUCH Optional Control Panel

## easy Money

- No spoiled production due to operator error
- Minimal user training required
- Economy through mixed loading

## easy Cooking

- Simple touch control delivers perfect results
- **Crisp&Tasty** – crisp on the outside, tasty on the inside
- Real natural taste and intense colors
- Gentle bio cooking preserves vitamins and essential nutrients
- Intelligent preheating provides ideal results
- **Press&Go** – now with your product photos
- Programmable, with an endless number of recipes - up to 99 steps per recipe

## easy Service

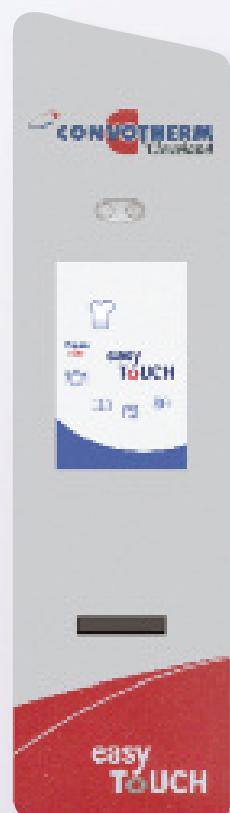
- Clear text display of error messages
- Graphic view for checking function of components
- Easy onsite software updates

## easy Life

- Multimedia features, recipe download, operating instructions shown on display
- USB interface for transferring recipes & HACCP data

## easy System

- Simultaneous cooking
- Ideal system solution for chain operators



## Boilerless Models

### OES/OGS

For North America only.

Electrical or gas operation  
with injector system for  
steam (boilerless)



**OES/OGS-6.10**



**OES/OGS-6.20**

<b>Pan Capacity</b>				
2.5" (65mm) full size steam table pans (1/1GN)	Six (6)		Fourteen (14) or	
18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)			Seven (7)	
<b>Recommended # of Meals per Day</b>	80-100		160-200	
<b>Unit Dimensions (W x D x H)</b>	41.04 x 34.50 x 35.13" (1042 x 876 x 892mm)		52.26 x 43.24 x 36.82" (1327 x 1098 x 935mm)	
<b>Shipping Weight</b>	375 Lb		485 Lbs	
<b>Installation Requirements (OES)</b>	<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>
Total Connected Load	9.9 KW	12.8 KW	16.4 KW	21.6 KW
Hot Air	8.6 KW	11.4 KW	14.7 KW	19.6 KW
Amps per Phase	27.3	30.8	45.5	51.8
<b>Installation Requirements (OGS)</b>	120 V, 11.7 Amps, 60 Hz, single phase		120 V, 11.7 Amps, 60 Hz, single phase	
Total Connected Load	45,400 BTU (Natural Gas)		75,700 BTU	
Hot Air	45,400 BTU (Natural Gas)		75,700 BTU	
Venting	Exhaust Hood required		Exhaust Hood required	

## Models with Steam Generator

### OEB/OGB

For North America only.

Electrical or gas operation  
with boiler (steam generator)



**OEB/OGB-6.10**



**OEB/OGB-6.20**

<b>Pan Capacity</b>				
2.5" (65mm) full size steam table pans (1/1GN)	Six (6)		Fourteen (14) or	
18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)			Seven (7)	
<b>Recommended # of Meals per Day</b>	80-100		160-200	
<b>Unit Dimensions (W x D x H)</b>	41.04 x 34.50 x 35.13" (1042 x 876 x 892mm)		52.26 x 43.24 x 36.82" (1327 x 1098 x 935mm)	
<b>Shipping Weight</b>	375 Lbs		485 Lbs	
<b>Installation Requirements (OEB)</b>	<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>
Total Connected Load	9.9 KW	12.8 KW	16.4 KW	21.6 KW
Hot Air	8.6 KW	11.4 KW	14.7 KW	19.6 KW
Steam Generator	7.7 KW	10.2 KW	12.8 KW	17.1 KW
Amps per Phase	27.3	30.8	45.5	51.8
<b>Installation Requirements (OGB)</b>	120 V, 11.7 Amps, 60 Hz, single phase		120 V, 11.7 Amps, 60 Hz, single phase	
Total Connected Load	45,400 BTU		75,700 BTU	
Steam Generator	45,400 BTU		68,200 BTU	
Hot Air	45,400 BTU		75,700 BTU	
Venting	Exhaust Hood required		Exhaust Hood required	



**OES/OGS-10.10**



**OES/OGS-10.20**



**OES/OGS-12.20**



**OES/OGS-20.20**

Ten (10)		Twenty (20) or Eleven (11)		Twenty-four (24) or Twelve (12)		Forty (40) or Twenty (20)	
125-160		230-285		275-345		460-570	
41.04 x 34.50 x 45.68" (1042 x 876 x 1102mm)		52.26 x 43.24 x 45.68" (1327 x 1098 x 1160mm)		53.83 x 44.34 x 57.73" (1367 x 1126 x 1466mm)		53.83 x 44.34 x 78.43" (1367 x 1126 x 1992mm)	
475 Lbs		540 Lbs		717 Lbs (including trolley)		970 Lbs (including trolley)	
<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>
16.4 KW	21.6 KW	26.3 KW	34.9 KW	26.3 KW	34.9 KW	55.7 KW	73.4 KW
14.7 KW	19.6 KW	25.8 KW	34.3 KW	25.8 KW	34.3 KW	51.5 KW	68.6 KW
45.5	51.8	77.8	88.8	77.8	88.8	154.6	176.6
120 V, 11.7 Amps, 60 Hz, single phase		120 V, 15.9 Amps, 60 Hz, single phase		120 V, 15.9 Amps, 60 Hz, single phase		120 V, 22.5 Amps, 60 Hz, single phase	
75,700 BTU		132,700 BTU		151,500 BTU		265,500 BTU	
75,700 BTU		132,700 BTU		151,500 BTU		265,500 BTU	
Exhaust Hood required		Exhaust Hood required		Exhaust Hood required		Exhaust Hood required	



**OEB/OGB-10.10**



**OEB/OGB-10.20**



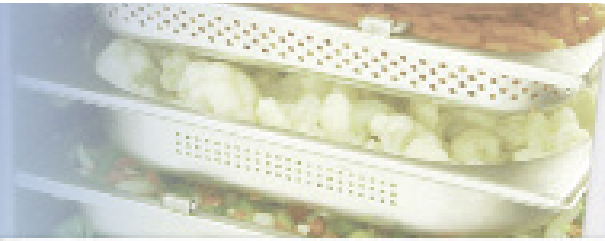
**OEB/OGB-12.20**









**OEB/OGB-20.20**

Ten (10)		Twenty (20) or Eleven (11)		Twenty-four (24) or Twelve (12)		Forty (40) or Twenty (20)	
125-160		230-285		275-345		460-570	
41.04 x 34.50 x 45.68" (1042 x 876 x 1102mm)		52.26 x 43.24 x 45.68" (1327 x 1098 x 1160mm)		53.83 x 44.34 x 57.73" (1367 x 1126 x 1466mm)		53.83 x 44.34 x 78.43" (1367 x 1126 x 1992mm)	
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<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>	<b>208/3/60</b>	<b>240/3/60</b>
16.4 KW	21.6 KW	26.3 KW	34.9 KW	26.3 KW	34.9 KW	55.7 KW	73.4 KW
14.7 KW	19.6 KW	25.8 KW	34.3 KW	25.8 KW	34.3 KW	51.5 KW	68.6 KW
12.8 KW	17.1 KW	20.5 KW	27.3 KW	23.1 KW	30.7 KW	30.8 KW	40.9 KW
45.5	51.8	77.8	88.8	77.8	88.8	154.6	176.6
120 V, 11.7 Amps, 60 Hz, single phase		120 V, 15.9 Amps, 60 Hz, single phase		120 V, 15.9 Amps, 60 Hz, single phase		120 V, 22.5 Amps, 60 Hz, single phase	
75,700 BTU		132,700 BTU		151,500 BTU		265,500 BTU	
68,200 BTU		113,600 BTU		132,700 BTU		132,700 BTU	
75,700 BTU		132,700 BTU		151,500 BTU		265,500 BTU	
Exhaust Hood required		Exhaust Hood required		Exhaust Hood required		Exhaust Hood required	

## Cook/Chill – Perfect for Large Volumes



		
<p><b>1</b></p>  <p>Production of pre-cooked dishes.</p>	<p><b>2</b></p>  <p>Chilling in a Blast Chiller storing in the cold store – up to 72 hours.</p>	<p><b>3</b></p>  <p>Regenerating chilled dishes.</p>

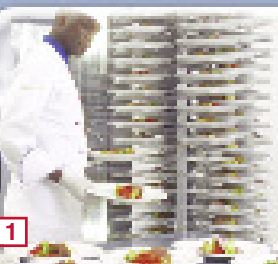


With Cook/Chill you can create dishes in large volumes in the shortest time possible.

The benefits are obvious: you can prepare dishes days before they need to be served and preparation capacities can be easily be increased.

■ **More time:** cooking without time constraints; the processes of preparing and serving food can be separated.

## 1000 Meals in 8 Minutes: our Plated Banqueting System



		
<p><b>1</b></p> <p>The generous shelf spacing allows the Banqueting Trolley to be loaded easily from any side.</p>	<p><b>2</b></p> <p>Optimum retherm, anywhere, of ready prepared dishes in your Combi Oven-Steamer.</p>	<p><b>3</b></p> <p>Ready-prepared dishes can be kept hot for up to 20 minutes under the Thermal Cover.</p>

For banquets, it's absolutely vital that high quality dishes can be served simultaneously and at the correct temperature. Whole menus can be placed in position, frozen and later rethermalized on the banqueting trolley, ready to be served.

In conjunction with the Cook/Chill process, the CONVOTHERM plated banqueting system is the ideal solution for anyone who needs to serve a large number of guests with perfect dishes - without the stress.