



Featuring the
**"Advanced Closed
System"**

ELECTRIC HEATED – Boilerless

Cooking Modes:

- Steam (86 - 248°F)
- Hot Air (86 - 482°F)
- "Delta T" slow cooking
- "Crisp & Tasty"
- Combi (212 - 482°F)
- Retherm (248 - 320°F)
- "Cook & Hold"

Cleveland Standard Features:

- "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature
- "Press & Go" one step, recipe start buttons
- Requires minimum space - fits anywhere saving expensive floor space
- Boilerless injection system for steam
- Vented, double glass door with integrated door stop and self draining condensate drip tray
- Tray Timer (time-delayed loading for each level)
- Easy to understand menu icons with bright graphics display
- Continuous self diagnostic system with full text message display
- Digital controls for temperature, time and core probe settings
- Advanced programming for preselected start cooking time
- Program up to 250 recipes with up to 20 steps each
- Exclusive "Smart Key" for selecting cooking option settings
- CONVOTHERM Cookbook with pre-programmed recipes
- Cook & Hold and Delta-T cooking
- Stores all device settings and recipes in an additional memory module (ID module)
- Multipoint core temperature probe
- Heavy duty stainless steel design
- Reliable door contact switch with long life
- Heavy duty skid resistant 4" adjustable legs with flanged feet
- Easy to clean removable door gasket
- Condensate drip tray on oven
- Oven light with shockproof glass cover
- Slamable rotary lever door lock
- Two (2) speed auto reversing convection fan for even heat distribution

MODEL: ☐ OES 10.10 mini

CAPACITY: Five (5) – 13" by 18" half size sheet pans* or
Five (5) – 12" x 20" by 2 1/2" steam table pans or
Five (5) – 12" x 20" wire fry baskets

*The "mini" will hold ten 13" x 18" half size sheet pans but is designed for optimal cooking results for five pans.



Short Form Specifications

Shall be Cleveland Model: OES 10.10 mini 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, boilerless. Capacity for five (5) – 12" x 20" by 2 1/2" steam table pans.

Options and Accessories

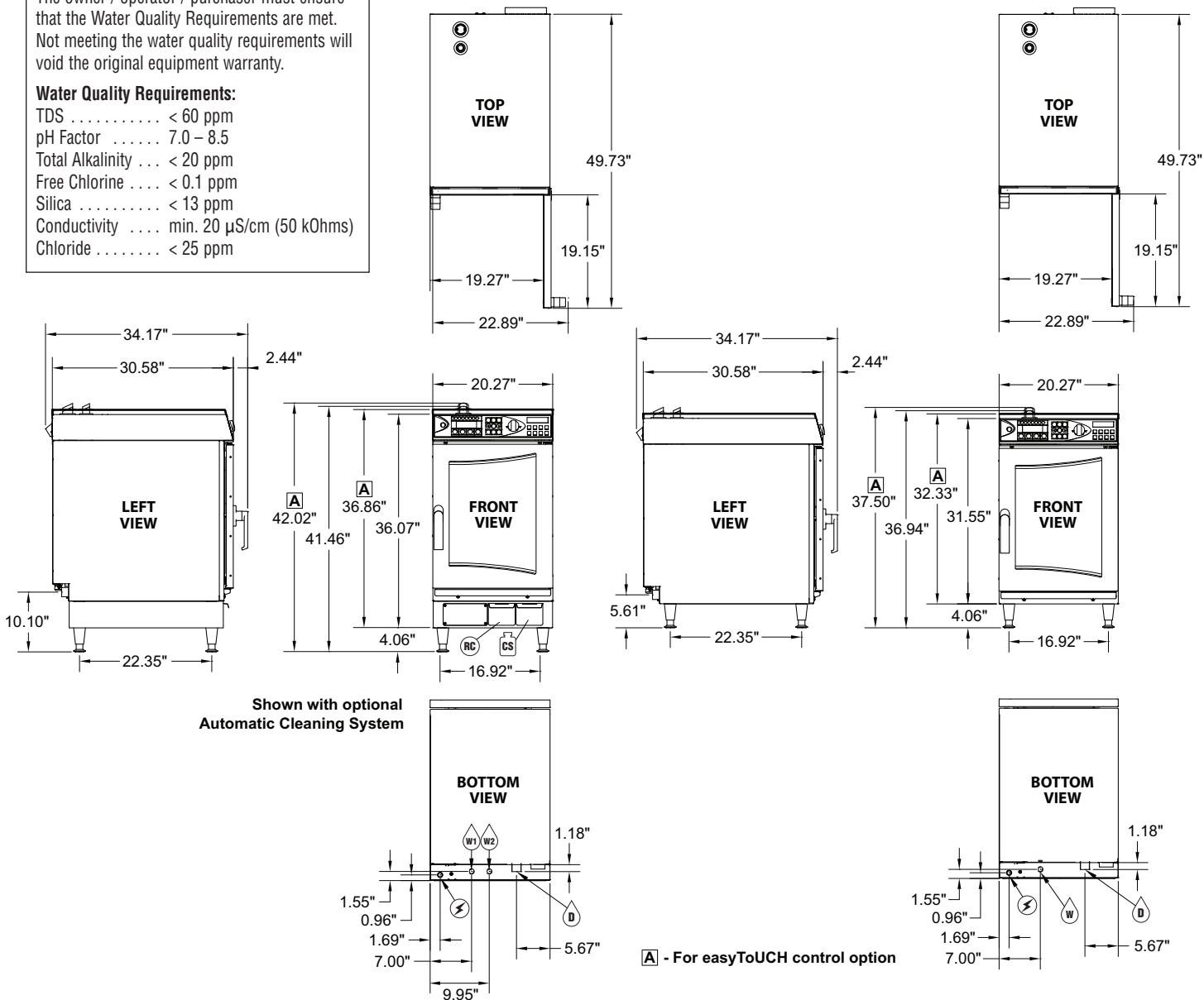
- ☐ CONVOClean hands free automatic compartment washing system
- ☐ Open base stand with adjustable legs
- ☐ Smooth action hand shower for compartment cleaning
- ☐ Pressure spray bottle for manual cleaning
- ☐ CONVOClean compartment cleaning solution
- ☐ CONVORinse compartment rinse cycle solution
- ☐ 12" x 20" wire basket for frying products
- ☐ ConvoGrill grilling rack
- ☐ Chicken grill rack
- ☐ CONVOGrill Grilling Rack
- ☐ 12" x 20" Wire Shelves
- ☐ Kleensteam II Water Filters
- ☐ easyToUCH™ control panel

NOTE:

The owner / operator / purchaser must ensure that the Water Quality Requirements are met. Not meeting the water quality requirements will void the original equipment warranty.

Water Quality Requirements:

TDS < 60 ppm
 pH Factor 7.0 – 8.5
 Total Alkalinity ... < 20 ppm
 Free Chlorine < 0.1 ppm
 Silica < 13 ppm
 Conductivity min. 20 μ S/cm (50 kOhms)
 Chloride < 25 ppm

**ELECTRICAL CONNECTIONS**

The 3 phase 208-240 volt units will be supplied with a 8 AWG,SOOW, 4 conductor 6 foot long cord. The customer will have to provide the NEMA plug (NEMA # 15-50P or L15-50P). Unit current rating 27.1 amps.

These units cannot be hard wired to the circuit box. They must have a NEMA plug to be connected to a mating NEMA receptacle (customer supplied) to comply with the U.L. and NEC electrical standards.

**COLD WATER CONNECTION**

One 3/4" GHT (Garden Hose Thread) connection. (Soft water connection)
 Use NSF approved hose. 35 PSI minimum, 60 PSI maximum.



One 3/4" GHT (Garden Hose Thread) connection. (Water connection cleaning system)
 Use NSF approved hose. 35 PSI minimum, 60 PSI maximum.

**DRAIN CONNECTION**

1 1/2" tube. Do not connect other units to this drain. Drain line must be vented.

**CONNECTION FOR CLEANING SOLUTION** (Available as an option)**CONNECTION FOR RINSE SOLUTION** (Available as an option)**SERVICE CLEARANCES**

3" left, 3" right, 3" rear, allow 20" on top for service.

AGENCY APPROVALS

UL, UL - Sanitation (NSF Standards).

SHIPPING WEIGHT

215 lbs.

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.