



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

### GAS Fired – 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
- High efficiency, power burner 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 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

#### Gas Fired Steam Generator

- Quiet, high efficiency, power burner heating system
- Built-in automatic rinse system
- Automatic fill and water level control
- Automatic generator drain

**MODEL:**  OGB 10.10

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



#### Short Form Specifications

Shall be Cleveland Model: OGB 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. Quiet, high efficiency power burner heating system; steam generator with automatic drain. "Disappearing Door" with "Antibacterial Hygenic 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)
- Equipment stand(s) with Casters
- Stacking kit for mounting one (1) OGB 6.10 model on top of one (1) OGB 10.10
- 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
- Plate rack for banquet operations
- Plate rack cart
- Thermal cover for plate or pan rack
- CONVOClean compartment cleaning solution
- CONVO Rinse compartment rinse cycle solution
- "Dissolve" generator descaling solution
- CONVOGrill Grilling Rack
- Chicken Grill Rack
- 12" x 20" Wire Baskets for frying products
- Additional 12" x 20" Wire Shelves
- Kleensteam II Water Filters
- easyToUCH™ control panel

