



# COMBI OVEN-STEAMER

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

COMBI OVEN-STEAMER



Featuring the  
**Advanced Closed System +3**  
 with  
**Crisp & Tasty**

## GAS Fired – Boilerless

### Cooking Modes:

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

### Convotherm 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
- Ten (10) 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 Hygienic 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
- Trolley with 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
- Pan rack adapter to hold full size sheet pans without the use of wire shelves

**MODEL:**  OGS 20.20

**CAPACITY:** Twenty (20) - 18" by 26" by 1" full size sheet pans\* or  
 Forty (40) - 13" by 18" by 1" half size sheet pans\* or  
 Forty (40) - 12" x by 20" by 2 1/2" steam table pans  
 \*On wire racks. Additional wire racks required for maximum capacity.



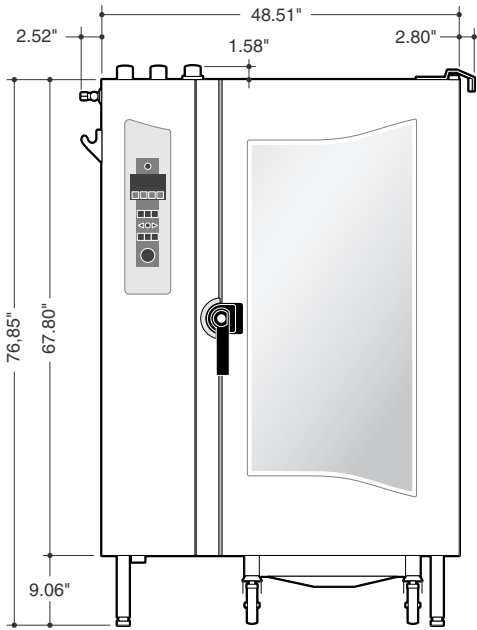
Available with easyToUCH™ controls.

### Short Form Specifications

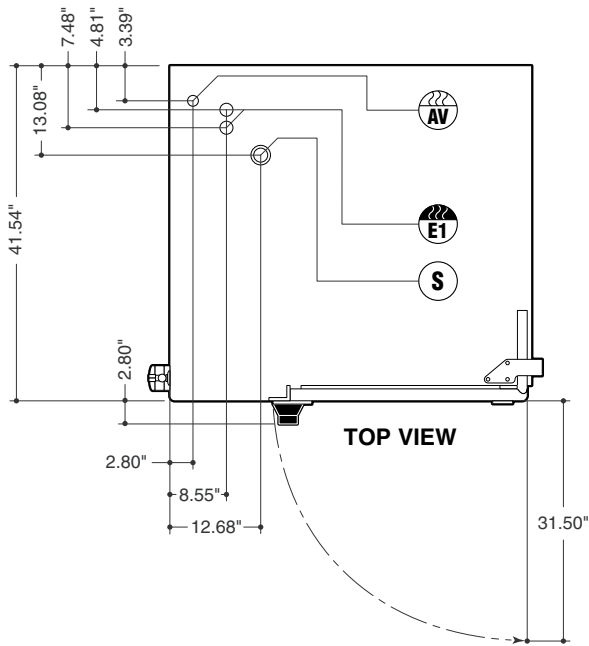
Shall be Convotherm Model: OGS 20.20 Combination Convection Oven / Steamer with simple to operate programmable controls for Hot Air, Convection Steam, and Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature. 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 Hygienic Door Handle". Capacity for twenty (20) 18" x 26" full size sheet pans, or forty (40) 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
- Pan rack with trolley
- Plate rack with trolley 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
- Pre-heat bridge
- Water Treatment Systems

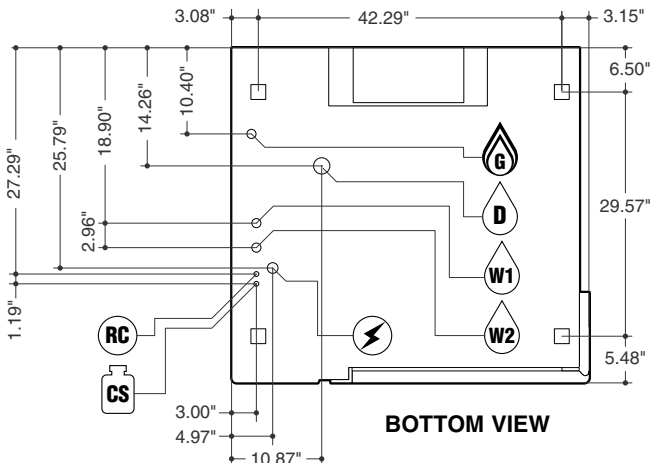




**FRONT VIEW**



**TOP VIEW**



**BOTTOM VIEW**

**NOTES:**

Convotherm 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.  
 Convotherm equipment is built to comply with applicable standards for manufacturers.

**Model:** OGS 20.20

**Pan Capacity** [Unit (trolley) has 20 slide rails at 2.64" (67mm) apart]:  
 20 (20" x 26") full size wire racks                      20 (18" x 26") full size sheet pans - **on wire racks**  
 40 (13" x 18") half size sheet pans - **on wire racks**    40 (12" x 20" x 2 1/2") steam table pans  
 40 (12" x 20" x 1") steam table pans                      40 (12" x 20") frying baskets - **(no wire racks needed)**

**For Banquet Operations:** Optional Plate Rack holds 98 plates

**Unit Dimensions:** Width - 53.83", Depth - 44.34", Height - 78.43"

**Shipping Dimensions:** Width - 60", Depth - 50", Height - 86"  
 (including packaging)

**Shipping Weight:** 970 Lbs (including trolley)

**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, 22.5 amps, 60 Hz, single phase  
 Do not connect to a G.F.I. outlet

**Gas Connection:** 1" 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: 265,500 BTU (239,000 BTU Propane)  
 Hot Air: 265,500 BTU (239,000 BTU Propane)

**Water Connections:** Cold Water (drinking water quality)  
 Pressure: 35 - 80 PSI  
 Water Inlets: 3/4" GHT-F (Female Garden Hose Connection)



Treated Water for Steam Production



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



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

**Venting:** Exhaust Hood required



Gas Exhaust for Hot Air Heating



Air Vent



**\*Connection for Cleaning Solution**



**\*Connection for Rinse Cycle**



**Low Pressure Safety Valve**

\*Available as an option