



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 pan
- Tray Timer (time-delayed loading for each level)
- Easy to understand menu icons with bright graphics display
- Easy to use electronic controls for all operational functions
- 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

**MODEL:**  OES3.10

**CAPACITY:** Three (3) – 13" by 18" half size sheet pans \* or  
Three (3) – 12" x 20" by 2 1/2" steam table pans or  
Three (3) – 12" x 20" wire fry baskets

\* The "mini" will hold six 13" x 18" half size bake pans but is designed for optimal cooking results for three pans.



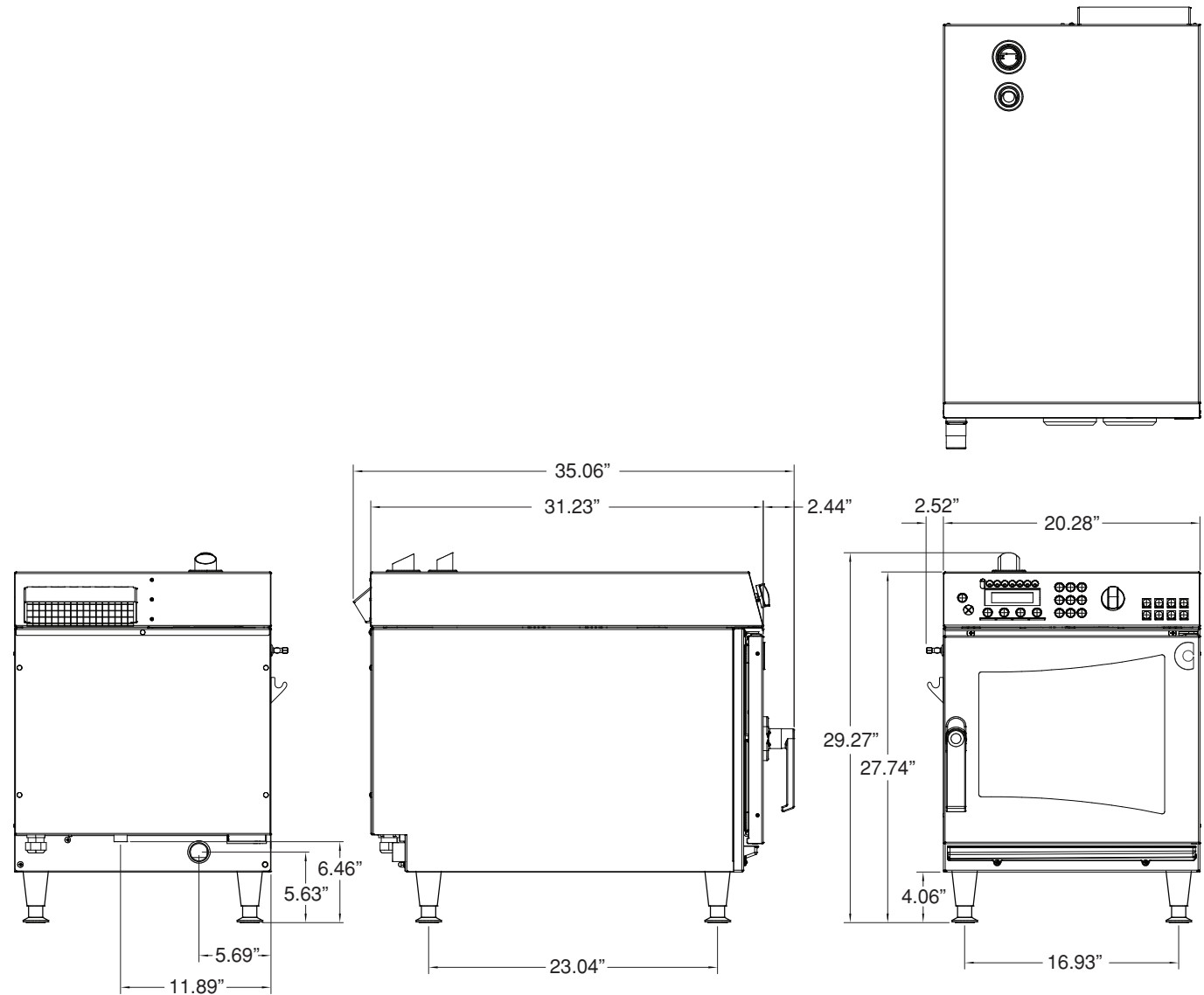
Shown with optional Hand Shower (CSH08).

**Short Form Specifications**

Shall be Cleveland Model: OES3.10 Combination Convection Oven / Steamer with simple to operate electronic 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 three (3) – 12" x 20" by 2 1/2" steam table pans.

**Options and Accessories**

- Open base stand with adjustable legs (CST310OB)
- Smooth action hand shower for compartment cleaning (CSH310)
- Pressure spray bottle for manual cleaning (CPSB)
- 12" x 20" wire basket for frying products (CWR10)
- ConvoGrill grilling rack (CGR10)
- Chicken grill rack (CCGR10)



## ELECTRICAL CONNECTIONS

The 3 phase 208-240 volt units will be supplied with a 10 AWG, SOOW, 4 conductor 6 foot long cord. The customer will have to provide the NEMA plug (NEMA # 15-30P or L15-30P). Unit current rating 24 amps.

The 1 phase 208-220 volt units will be supplied with a 10 AWG, SOOW, 3 conductor 6 foot long cord. The customer will have to provide the NEMA plug (NEMA # 6-30P or L6-30P). Unit current rating 24 amps.

The 1 phase 240 volt units will be supplied with a 10 AWG, SOOW, 3 conductor 6 foot long cord. The customer will have to provide the NEMA plug (NEMA # 6-50P or L6-50P). Unit current rating 25.5 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.

## 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.

## COLD WATER CONNECTION

One 3/4" GHT (Garden Thread Hose) connection. 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.

## SERVICE CLEARANCES

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

## APPROVALS

UL and UL Sanitation.

## SHIPPING WEIGHT

190 lbs.

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