

TECHNICAL DATA SHEET FOR

Convotherm OGS 20.20CCET (includes CONVOClean system) 40 tray Gas Combination Oven Steamers

easy
TOUCH

General features:

- Advanced Closed System (for detailed information, see reverse)
- Stainless steel construction
- Height-adjustable feet 230 - 250 mm
- Anti-wear door contact switch
- Steam generator is automatically ready to operate, low maintenance, electronic water level check and dry heat protection
- Oven has rounded corners
- Pivoting rack and removable suction plate
- Hygienic plug-in gasket for day-to-day cleaning, easy to remove
- Self-emptying condensate drip tray
- Oven light with shock-resistant glass cover
- Permanent self-diagnosis for error recognition
- System with full-text error description
- Emergency programme mode: appliance operates with limited functionality even when technical defects arise
- Detailed documentation, spare parts lists, circuit diagrams in appliance
- Injector version
- Incl. trolley (easy course roll Ø 125mm)

Standard features:

- EasyToUCH
- EcoCooking
- Disappearing door
- Multi-point core temperature sensor
- Fan with auto-reverse
- Reduced fan speed for cooking sensitive products (programmable)
- CONVOTHERM Cookbook with pre-programmed recipes including pictures
- Butterfly valve: less steam escapes when oven door is opened
- Hand shower with continuously variable setting
- Automatic flushing of steam generator
- Antibacterial door handle
- CONVOClean system (automatic cleaning programme)
- Door rotary lever lock with raised position, supplementary function and safety function
- Seamlessly welded high-shine oven chamber
- Lengthwise shelf loading (1/1 GN)
- Double glass door with integrated lock position and self-emptying condensate drip tray
- Press&Go (symbol)
- Crisp&Tasty (demoisturising in closed system with several levels)
- Functional tray timers
- Easy to operate with menus/icons
- Bright graphic LED display
- Digital dial makes it easy to set temperature, time and core temperature
- Pre-set start time in real-time mode
- Unlimited programme recipes of up to 20 steps each
- Cook & Hold and Delta-T cooking
- Reduced heat output for operating at peak periods (programmable)
- Save all settings and recipes in additional memory module (identity module)
- Built in help menu

Optional features:

- HACCPViewer - including USB stick for exporting data
- EasyRecipe - including USB stick for exporting data
- Grill version with separate fat drain
- Version for ships, version for prisons
- Special voltage levels
- Baking area 600 x 400mm



Cooking programmes

Steaming at 30°C-120°C

- For steaming, stewing and poaching.

Superheated steam 100°C-250°C

- For roasting and baking.

Convection 30°C-250°C

- For grilling, quick roasting, baking, toasting and gratinating.

Regeneration 120°-160°C

- For fast heating of prepared dishes pre-arranged on the plate or platter.

Optional Accessories

- Condensation hood
- Plated banqueting system
- Thermal cover
- Chicken set
- Baking sheets
- Pre-heat bridge
- CONVOCare neutralising cleaner



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40 tray Gas Combination Oven Steamers

Dimensions

Width (mm)	1232
Depth (mm)	1055
Height (mm)	1952
Weight (kg)	440*

Packed Dimensions

Width (mm)	1443
Depth (mm)	1198
Height (mm)	2185
Weight (kg)	510*

Shelves

1/1 GN	40
2/1 GN	20
Shelf spacing (mm)	67
Baking area 600 x 400	18
Shelf spacing (mm) 600 x 400	80

Plated banqueting system

Number of plates	122
Latent heat kJ/h*	45360
Sensitive heat kJ/h*	37800

*calculated according to VDI 2052

Advanced Closed System

- with automatically regulated steam injection
- no manual input of moisture levels required
- no waiting time for cooling off
- switch immediately to any steam programme even at oven temperatures over 100°C
- low water and energy consumption
- Crisp&Tasty for perfect results
- no negative effect on air in the kitchen during the cooking process

- A = R $\frac{3}{4}$ soft water supply connection
 B = R $\frac{3}{4}$ cold water supply connection
 C = R $\frac{5}{8}$ waste water connection
 D = Power connection
 E = Equipotential earth connection
 F = Clear rinse connection
 G = Cleaner connection
 H = Vent pipe
 I = Low-pressure failsafe device
 J = R $\frac{3}{4}$ gas connection
 K = Gas exhaust pipe (convection heating)

Installation conditions

(for precise installation instructions, please refer to our installation manual)

Power connection

Voltage 380-415V~ 50/60 Hz, 3P+N+E
 or 220-240V~ 50/60Hz, 3P+E
 (standard)

Gas connection for Natural or LPG R3/4

Special voltage options

220-240V~ 50/60Hz, 3P+E

200 ~ 60Hz, 3P+E

100V~ 50/60Hz, 3P+E

Installation conditions (customer premises)

Nominal Gas Consumption (MJ/hr) 280

Convection power output (kW) 70

Electrical Connection (kW) 2,6

Rated current [A] 9

Fuse rating [A] 16

Exhaust connection to ventilation system with safety switch.

For connection value, voltage and fuse rating, refer also to the circuit diagram.

Observe the regulations for gas suppliers.

Installation distance from wall

- rear	50 mm
- right	75 mm
- left	100 mm

If heat sources are located near the combi steamer, ensure that an adequate safe distance is maintained.

Install in accordance with local body regulations

only on horizontal surfaces and not against combustible walls.

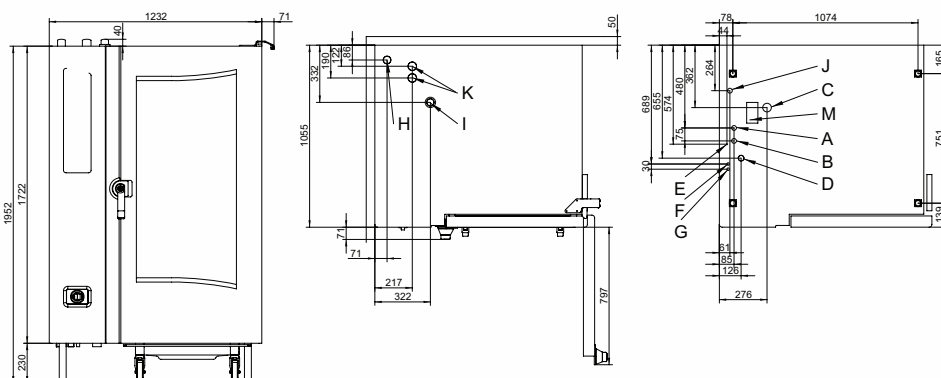
Water connection requirements

(*Water softener may be required. Please refer to installation manual for water treatment values.)

- cold water
- flow pressure (2 to 6 bar)
- soft water connection*
- shut-off valve with return flow inhibitor and dirt filter
- water supply (R3/4) with 1/2" pressure pipe
- backflow prevention valve (supplied)
- R50 waste water connection

Workplace-specific sound

emission value < 70 dB



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