

Combi oven

C4eT 6.20 ES-N

Convotherm maxx pro
easyTouch

- 6.20
- 7 slide rails
- Electric
- Injection/Spritzer
- Right-hinged door



Key Features

- Advanced Closed System+ (ACS+) with extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro – 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan – 5 speed settings
- easyTouch 10" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door
- UL KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994 & UL 710B

Standard features

- Cooking methods:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- easyTouch user interface controls:
 - 10" TFT high-resolution glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management
 - Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, multi-point core temperature probe, preheat and cool-down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer – load management for different products simultaneously
 - TrayView – load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - USB port
 - ecoCooking – energy saving function
 - LT cooking (low-temperature cooking) / Delta-T cooking
 - Cook&Hold – cooking and keeping food warm in a single process
 - Auto Start
 - Rethermalization+: versatile multi-mode rethermalization function

Standard features

- Cleaning Management:
 - ConvoClean+: Fully automatic cleaning system
 - Quick access to individually created and stored cleaning profiles
 - Cleaning Scheduler
- HygieniCare:
 - Hygienic Steam Function
 - Hygienic handles
 - SteamDisinfect
- Design:
 - Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
 - Steam generated by injecting water into the cooking chamber
 - Adjustable feet with adjustment range between 4 inches and 5 inches
 - Multi-point core temperature probe
 - Integrated recoil hand shower

Commercial combination oven with integral systems for limiting the emissions of grease-laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 & UL 710B using EPA202 test method.



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- easyTouch 10" TFT high-resolution glass touch display (capacitive)
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- HygieneCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door
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Options

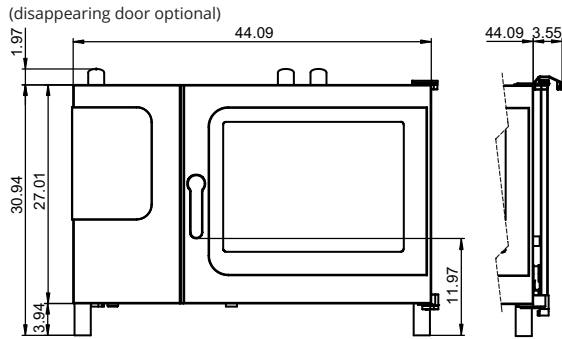
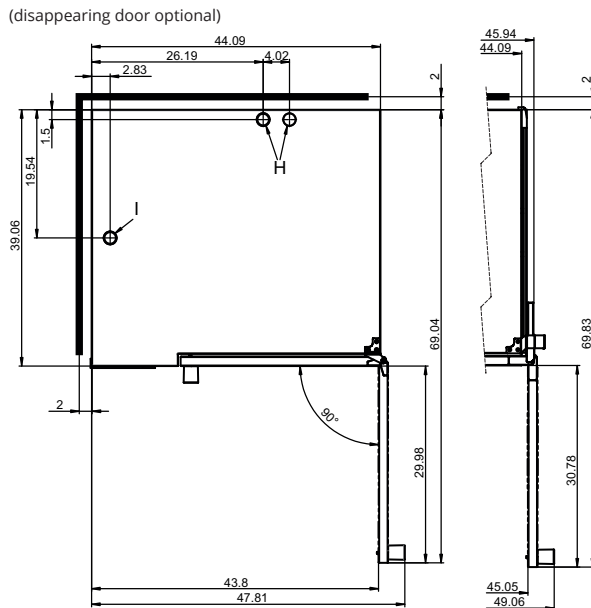
- Triple-glazed disappearing door – more space and added safety (see page 3)
- Quality Management:
 - ConvoSmoke – built in food-smoking (HotSmoke)
 - ConvoGrill with grease management function
- Steam and vapor removal – built-in condenser
- Corrections package
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

Accessories

- WiFi and ethernet (LAN) enabled to connect to network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment stands in various sizes and designs

Accessories and services by partners

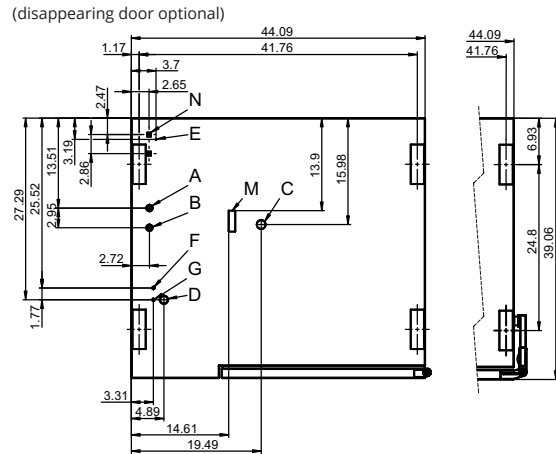
- ConvoVent 4 condensation hood by Halton
- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

Front view

View from above with wall clearances

Installation requirements

Max. absolute appliance inclination during operation*	max. 2° (3.5%)
Clearance from heat sources	min. 20 "
Recommended clearance for servicing on the left side of the unit	min. 20 "

* Adjustable appliance feet as standard.

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

Connection points, bottom of unit


- A Water connection (for water injection)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Dry air intake 2"
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging

Width x height x depth 53.7" x 41.3" x 45.7"

Weight

Net weight without options* / accessories 309 lbs

Packaging weight 77 lbs

Safety clearances**

Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	5 "
Left (see installation requirements)	2 "
Top***	20 "

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	14
Steam table pans (12"x20"x2.5")	12
Wire shelves, full size (20"x26")	7
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (13"x18")*	12
Frying baskets, half size (12"x20")	14
Plates (optional plate rack)	27

Max. loading weight

Per combi oven 132 lbs

Per shelf level 33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	15.9 / 21.0 kW
Rated current	44.1 / 50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90 °C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	16.3 / 19.3 kW
Rated current	21.4 / 23.3 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194°F / 90 °C

When using the ConvoSmoke option, the only available voltage options are:

208V 3PH 60Hz *

Rated power consumption	15.9 kW
Rated current	44.1 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90 °C

240V 3PH 60Hz *

Rated power consumption	21.0 kW
Rated current	50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90 °C

* Prepared for connection to an energy optimizing system.

Water connection

Water supply	
Water supply	Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2".
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inside diameter (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for water injection	
General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4 - 7 gpg)
Water connection B* for cleaning, recoil hand shower	
General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)
Water connections A, B*	
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connection A*	
Average consumption for cooking	1.4 gph
Required flow rate	0.2 gpm
Water connections A, B	
Average consumption for cooking**	2.0 gph
Required flow rate	4.0 gpm

* Values intended as guide for specifying the water treatment system.

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss	
Latent	3100 BTU/h
Sensible	4000 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combinations allowed	6.20 on 6.20 6.20 on 10.20
If combining two electrical units	
Select the "stacking kit for Convotherm 4 electrical units"	
If combining one electrical unit and one gas unit in a stacking kit	
Select the "stacking kit for Convotherm 4 electrical units" if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the "stacking kit for Convotherm 4 gas units" if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"
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ACCESSORIES BY PARTNERS

ConvoVent 4 condensation hood by Halton*

Electrical supply	
Rated voltage	120V 1PH 60Hz
Rated power consumption	84 - 360 W
Rated current	0.7 - 3.0 A
Power supply wire gauge	AWG 14
Plug (preinstalled)	NEMA 5-15
Dimensions without packaging	
Width x height x depth	44.4 x 12.7 x 49.5 "
Weight without packaging	228 lbs
Top safety clearance**	20 "

* Special condensation hoods are available for stacking kits.

**Depends on the type of exhaust system and the ceiling's characteristics.



UL has Listed 20 Convotherm[®] combi ovens ventless

Convotherm[®] has led combi oven innovation since 1976 and we've succeeded again with a big win! UL has listed 20 electric models ventless.

Benefits of ventless Convotherm[®] combi ovens:

▶ Space Saver

A traditional combi oven requires space not only for the combi oven, but also in many cases for the vertical space above it for hoods or venting. Ventless Convotherm[®] combi ovens, on the other hand, require limited overhead space. They can be placed on countertop stands and offer a wide range of flexibility when it comes to meeting the size constraints of your kitchen, especially with the Convotherm[®] mini series.

▶ Non-traditional locations

Expand your menu by adding Convotherm[®] combi ovens to your kitchen, even in buildings where traditional venting isn't a possibility.

▶ Investment savings

Because ventless Convotherm[®] combi ovens don't require hoods compliant to UL 710B or venting, the overall cost of installation is reduced. Hood or venting installation can be cost prohibitive for a project depending on the size and scope of the installation. Aside from the investment savings, you'll also realize energy savings without the need to power a hood.

▶ Front-of-house operations

Convotherm[®] combi ovens are great for cooking and holding a wide variety of foods, making them a perfect front-of-house solution. Ventless equipment makes moving to the front now a viable option.



COMMERCIAL COMBINATION OVEN
WITH INTEGRAL SYSTEMS FOR
LIMITING THE EMISSIONS OF GREASE
LADEN AIR

THIS PRODUCT CONFORMS TO THE
RECOMMENDATIONS SET FORTH BY
NFPA96 USING EPA202 TEST METHOD
6065492_00

Convotherm® combi ovens that are UL Listed ventless (electric only):



► 6.10 Combi oven models

- Convotherm® 4 easyTouch 6.10 Electric Injection/Spritzer (Item C4ET6.10ES)
- Convotherm® 4 easyTouch 6.10 Electric Boiler (Item C4ET6.10EB)
- Convotherm® 4 easyDial 6.10 Electric Injection/Spritzer (Item C4ED6.10ES)
- Convotherm® 4 easyDial 6.10 Electric Boiler (Item C4ED6.10EB)



► 10.10 Combi oven models

- Convotherm® 4 easyTouch 10.10 Electric Injection/Spritzer (Item C4ET10.10ES)
- Convotherm® 4 easyTouch 10.10 Electric Boiler (Item C4ET10.10EB)
- Convotherm® 4 easyDial 10.10 Electric Injection/Spritzer (Item C4ED10.10ES)
- Convotherm® 4 easyDial 10.10 Electric Boiler (Item C4ED10.10EB)



► 6.20 Combi oven models

- Convotherm® 4 easyTouch 6.20 Electric Injection/Spritzer (Item C4ET6.20ES)
- Convotherm® 4 easyTouch 6.20 Electric Boiler (Item C4ET6.20EB)
- Convotherm® 4 easyDial 6.20 Electric Injection/Spritzer (Item C4ED6.20ES)
- Convotherm® 4 easyDial 6.20 Electric Boiler (Item C4ED6.20EB)



► 10.20 Combi oven models

- Convotherm® 4 easyTouch 10.20 Electric Injection/Spritzer (Item C4ET10.20ES)
- Convotherm® 4 easyTouch 10.20 Electric Boiler (Item C4ET10.20EB)
- Convotherm® 4 easyDial 10.20 Electric Injection/Spritzer (Item C4ED10.20ES)
- Convotherm® 4 easyDial 10.20 Electric Boiler (Item C4ED10.20EB)



► mini Combi oven models

- Convotherm® mini easyTouch 6.10 Electric Injection/Spritzer
- Convotherm® mini Standard 6.10 Electric Injection/Spritzer
- Convotherm® mini easyTouch 10.10 Electric Injection/Spritzer
- Convotherm® mini Standard 10.10 Electric Injection/Spritzer

Please note that while these Convotherm® models are UL Listed ventless, your local inspector will make the final call regarding possible hood requirements, so check with the inspector during your kitchen planning process to understand local codes. Welbilt engineers are standing by to assist with inspector questions. Additionally the heat and moisture emission has to be considered as well, which is not part of the KNLZ test procedure. Consult with the Welbilt culinary team to determine if the cooking of specific menu items may warrant placement of the combi oven under a hood.

CERTIFICATE OF COMPLIANCE

Certificate Number 20161026-E360598
Report Reference E360598-20140529
Issue Date 2016-OCTOBER-26

Issued to: CONVOTHERM ELEKTROGERATE GMBH
TALSTRASSE 35,
82436 EGLFING GERMANY.

**This is to certify that
representative samples of**

COMMERCIAL COOKING APPLIANCES

USL, CNL – Convection / Steam Ovens Model “C4e” followed by “T” or “D”; followed by “6.10”, “6.20”, “10.10”, “10.20”, “12.20”, “20.10” or “20.20” followed by “ES” or “EB”, may be followed by suffix “-N”.

Following models are Complimentary Listed under KNLZ:

USL, CNL – Convection / Steam Ovens Model “C4e” followed by “T” or “D”; followed by “6.10”, “6.20”, “10.10”, “10.20” followed by “ES” or “EB”, may be followed by suffix “-N” With Integral System for Limiting the Emissions of Grease-Laden Vapors.

Have been investigated by UL in accordance with the Standard(s) indicated on this Certificate.

Standard(s) for Safety: UL 197, Standard for Commercial Electric Cooking Appliance .
CAN/CSA-C22.2 No.109-M1981 (Reaffirmed 2009),
Standard for Commercial Cooking Appliance.

Additional Information: See the UL Online Certifications Directory at www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.



Bruce Mahenholz, Director North American Certification Program
UL LLC

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CERTIFICATE OF COMPLIANCE

Certificate Number 20190307-E360598
Report Reference E360598-20071018
Issue Date 2019-MARCH-07

Issued to: CONVOTHERM ELEKTROGERATE GMBH
TALSTRASSE 35
82436 EGLFING GERMANY

**This certificate confirms that
representative samples of**

COMMERCIAL COOKING APPLIANCES; COMMERCIAL
COOKING APPLIANCES WITH INTEGRAL SYSTEMS
FOR LIMITING THE EMISSION OF GREASE-LADEN AIR
Model, OES-3.10 mini, OES-6.06 mini, OES-6.08 mini,
OES-6.10 mini 2in1, OES-6.10 mini, and OES-10.10 mini,
Combination Ovens with Integral System for Limiting the
Emissions of Grease Laden Vapors. “-“ and “OES” in
model number are optional.

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety: UL 197, Commercial Electric Cooking Appliances and CSA
C22.2 No. 109-M1981, Commercial Cooking Appliances

Additional Information: See the UL Online Certifications Directory at
<https://iq.ulprospector.com> for additional information.

This *Certificate of Compliance* does not provide authorization to apply the UL Mark. Only the UL Follow-Up
Services Procedure provides authorization to apply the UL Mark.

Only those products bearing the UL Mark should be considered as being UL Certified and covered under UL's
Follow-Up Services.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program

UL LLC

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CERTIFICATE OF COMPLIANCE

Certificate Number 20180803-E325060
Report Reference E325060-20160902
Issue Date 2018-AUGUST-03

Issued to: HALTON CO
101 INDUSTRIAL DR
SCOTTSVILLE KY 42164

This is to certify that
representative samples of

COMMERCIAL COOKING APPLIANCES WITH INTEGRAL
SYSTEMS FOR LIMITING THE EMISSION OF GREASE-
LADEN AIR

Commercial Cooking Accessory, Model COV-1, COV-2,
COV-4 or ConvoVent 4, and COV-4.1 or ConvoVent 4.1
may have prefixes and/or suffixes.

Have been investigated by UL in accordance with the
Standard(s) indicated on this Certificate.

Standard(s) for Safety: Standard for Commercial Electric Cooking Appliances, UL
197
CSA Standard for Commercial Cooking Appliances,
CAN/CSA C22.2 No. 109-17

Additional Information: See the UL Online Certifications Directory at
www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's
Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.



Bruce Mahrenholz, Director North American Certification Program
UL LLC

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contact a local UL Customer Service Representative at <http://ul.com/about/locations/>





2016-06-16

Mr. Kenneth Lundberg
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2227 Welbilt Blvd
Trinity, FL 34655
United States

E-mail: Kenneth.Lundberg@Mtwfs.com

Reference: Project : 4787401750 P.O. Number: N/A

Product: EPA 202 TEST METHOD: USING THE CONVOTHERM MODEL C4Et6.20ES COMBI
COOKING THE BELOW FOOD PRODUCT AS MEDIA.

Dear Mr. Sandusky,

Per your request, project 4787401750 was opened for the evaluation of grease-laden vapors produced from the Model C4Et-6.20ES.

The scope of this project was to determine the total grease emissions from cooking quartered roasting chickens weighing 2-1/2 to 3-1/2 lb. skin-on and bone-in, and cooking bacon as the specified food load as noted in Appendix A. Testing is conducted in accordance with EPA Method 202 test guidelines to determine ultimate results. Results are used to determine compliance with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and paragraph 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The test was conducted at our facility in Northbrook, IL on May 10th, 2016. This letter will report the results of the EPA202 test.

For the record, the test was conducted using the Convotherm Model C4Et 6.20ES, rated 240 V, 50 A, and considered representative of the models C4eX 6.10EB, C4eX 6.10ES, C4eX 6.20EB, C4eX 10.10EB, C4eX 10.10ES, OES 6.10 mini, OES 10.10 mini. The test media, food load and oven programming as shown in Appendix A were specified by Halton Co. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2 when tested with the specified food load and maximum cook times since the total amount of grease-laden effluents collected was 1.01 mg/m³, which is less than 5 mg/m³ limit. No evaluation was conducted in regards to fire protection.



UL LLC did not select the samples, determine whether the samples were representative of production samples or witness the production of the test samples, nor were we provided with information relative to the formulation or identification of component materials used in the test samples. The test results apply only to the actual samples tested.

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This letter will serve to report that all tests on the subject product have been completed. All information generated will be retained for future use. This concludes all work associated with Project 4786302400 and we are therefore closing this project. Our Accounting Department has been instructed to bill you for all charges incurred.

Thank you for the opportunity to provide your company with these services. Please do not hesitate to contact us if you should have any questions or comments.

Very truly yours,

Reviewed by:

A handwritten signature in black ink that reads "William G. Morler".

A handwritten signature in black ink that reads "Fred Zaplatosch".

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CAPTURE TEST:

UL 710B Sec. 58

UL 710 Sec. 31

METHOD

The model C4eT 6.20ES cooking appliance was placed under a hood operating at 500 CFM. Food product as specified below was then used for testing, see Emission Testing for specific details. The cooking area is to be observed for the presence of visible smoke and grease-laden air, and the hood assembly shall completely capture all of the emission as determined by observation.

COOKING PRODUCT

Ovens - Quartered chickens weighing 3.142 lbs. The oven was filled to the maximum capacity of 5 chickens per pan with 6 pans per load, and was cooked at the manufactures specifications of 375 °F for 26 minutes. This is considered one cycle.

- A total of 17 cycles were cooked during the 8 hr. test.

COOKING METHOD

Oven

Mode	Temp	Event #	Time, min	% Top Fan
Convection	<u>375 °F</u>	1	26	100

RESULTS

There ~~was~~ **[was not]** the presence of visible smoke and grease-laden air from the appliance during testing.

The sample **[did]** ~~[did not]~~ capture all of the emissions from the cooking appliance.



EMISSION TEST:

UL 710B Sec. 59

METHOD

TEST FOR EVOLUTION OF SMOKE OR GREASE-LADEN AIR (375 °F):

The model C4eT 6.20ES cooking appliance was placed under a hood operating at 500 CFM, and was tested using a method derived from EPA Method 202. Underwriters Laboratories also provided meat cakes, (Ground Beef, nominal 73 ±5 percent lean, 4 ±0.25 inches diameter, and weighing 0.25 ±0.02 lb. for the test.

A 12 in. by 6 in. rectangular, 108 in. tall sheet metal stack was constructed on top of the hood. A sampling port was located approximately 80 in. downstream from the hood exhaust, at which point it was determined there was laminar flow. The sampler was assembled and an out of stack filter was used. A pre-leak check was conducted and determined to be < 0.02 ft/min. Sampling was determined to be done at 8 traverse points.

The oven was operated normally by cooking the following foods:

Oven - Quartered Chickens, cooked as specified in the Capture test.

The cooking cycle was repeated for 8 hours of continuous cooking.

During the cooking operation, it was noted whether or not visible effluents evolved from the air exhaust of the hood. Gauge, meter and temperature readings were taken and recorded every 10 min. After cooking, the condition of the duct was noted and a post-leak check was conducted and determined to be < 0.02 ft³/min.

RESULTS

The results ~~[are]~~ ~~[are not]~~ considered acceptable because there ~~[was]~~ ~~[was no]~~ visible smoke emitted from the exhaust of the hood during the normal cooking operation. There ~~[was]~~ ~~[was no]~~ noticeable amounts of smoke accumulated in the test room after 8 hours of continuous cooking.

The total amount of grease-laden effluents collected by the sampling equipment was found to be 1.01 mg/m³, which is [less] ~~[more]~~ than 5 mg/m³.

The total grease emissions (per clause 78.2 of 710B) in pounds per hour per linear food of hood was 0.000488 lb/hr/ft.

NOTE: TOTAL HUMIDITY/STACK TEMPERATURE AVG. DURING 8HRS COOKING:

HUMIDITY% = 56.2
STACK TEMP = 24.9°C

KNLZ Listing for Convotherm 4 and mini

General information

- This document is meant to supplement the operating and installation manuals for your unit and should only be used together with these manuals. For more information on technical data, intended use, components, function, and safety, please refer to the manuals.
- UL file E360598 - Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air
- The following Convotherm models are KNLZ Listed for ventless operation, local codes prevail as stated in NFPA 96:

OES 6.10 mini	OES 10.10 mini		
C4 6.10 ES	C4 6.20 ES	C4 10.10 ES	C4 10.20 ES
C4 6.10 EB	C4 6.20 EB	C4 10.10 EB	C4 10.20 EB

Intended use

Commercial combination oven with integral systems for limiting the emission of grease laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.