

COMBITHERM®
CTC6-10G
GAS BOILER-FREE



CAPACITY

- Seven (7) half-size sheet pans; seven (7) full-size or GN 1/1 pans; one row deep
- Two (2) side racks with seven (7) non-tilt support rails; 13" (330mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

CONSTRUCTION

- Stainless steel exterior, bright annealed interior
- Seamless welded interior stainless steel cavity
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- Door is hinged right with a 130° swing
- High efficiency LED lighting integrated in the door
- Door mounted self-draining drip tray
- Hands free positive catch door handle with lighted visual alerts [PATENT PENDING]
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose [PATENT PENDING] and a built-in back flow preventer
- SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
- Adjustable stainless steel legs provide stability
- High efficiency modulating gas burner maximizes the residence time of the flue gases [PATENT PENDING]

CT CLASSIC™ STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver high performance standards, consistent food quality, and production efficiency.
- Classic control provides a simple and intuitive push button operation that commands all the oven functions with icons that are easy to identify.
- LED display indicates cooking mode, temperature settings, time remaining, and various instructions.
- Three cooking modes:
 Steam - 85°F to 250°F (30°C to 120°C)
 Convection - 85°F to 575°F (30°C to 300°C)
 Combination - 212°F to 575°F (100°C to 300°C)
- Cook time is displayed in hours : minutes.
- Two different fan speeds expands cooking capabilities for products affected by a high velocity of air movement.
- Cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- CombiClean® fully automated cleaning with one heavy-duty cleaning cycle.

SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT Classic™ counter-top model CTC6-10G boiler-free gas CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, and a combination of steam and convection heat. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff interlock system and a back flow preventer. Classic control includes a cool-down function, automatic cleaning function, fan with two (2) fan speeds. Oven includes four (4) adjustable stainless steel legs. Each oven is to accommodate up to seven (7) half-size sheet pans or seven (7) full-size hotel pans (GN 1/1), include standard right-hand door hinging, seven (7) non-tilt support rails, and three (3) stainless steel shelves.

FACTORY INSTALLED OPTIONS

Electrical Choices

- 120V 1ph
- 208-240V 3ph
- 380-415V 3ph

Cord and Plug

- NEMA 5-20P, 20A, 125V Plug (no-cost option for 120V models)

Gas Type

- Natural
- Propane

Door Swing

- Right-hand Door Hinging, standard
- Recessed Door, optional; increases oven width by 5" (127mm)

- CombiLatch™ door interlock with adjustable time safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle

- Extended One-year Warranty

- Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY

Probe Choices

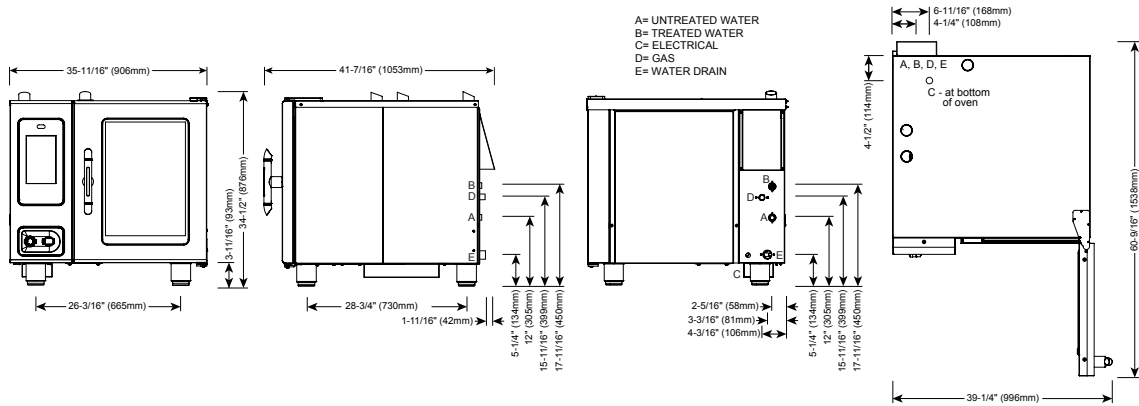
- Removable, single-point, quick-connect core temperature probe, optional
- Removable, single-point, quick-connect sous vide temperature probe, optional

- Seismic feet package, optional

Security Devices for correctional facility use

- Optional base package (not available with recessed door): Includes tamper-proof screw package and secured door glass, excludes temperature probe
- Anti-entrapment device, optional
- Control panel security cover, optional
- Hasp door lock (padlock not included), optional
- Removable, single-point, quick-connect core temperature probe, optional
- Stacking Hardware





| |
|---|
| DIMENSIONS: H x W x D |
| EXTERIOR: 34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm) |
| EXTERIOR WITH RECESSED DOOR: 34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm) |
| INTERIOR: 20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm) |



WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY
ONE (1) TREATED WATER INLET: 3/4" NPT* * Can manifold off of one 3/4" line
ONE (1) UNTREATED WATER INLET: 3/4" NPT*
LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
WATER DRAIN: 1-1/2" (40mm) CONNECTION WITH A VERTICAL VENT TO EXTEND ABOVE THE EXHAUST VENT.
 MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).

CLEARANCE REQUIREMENTS

| | |
|--|--|
| LEFT: 0" (0mm) | 18" (457mm) RECOMMENDED SERVICE ACCESS |
| RIGHT: 0" (0mm) NON-COMBUSTIBLE SURFACES | 2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES |
| TOP: 20" (508mm) FOR AIR MOVEMENT | |
| BACK: 4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT | BOTTOM: 5-1/8" (130mm) FOR LEGS, AIR INTAKE |

INSTALLATION REQUIREMENTS

- Oven must be installed level.
- Hood installation is required.
- Water supply shut-off valve and back-flow preventer when required by local code.

WATER QUALITY STANDARDS

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.

| Contaminant | Inlet Water Requirements |
|------------------------------|--------------------------|
| Free Chlorine | Less than 0.1 ppm (mg/L) |
| Hardness | 30-70 ppm |
| Chloride | Less than 30 ppm (mg/L) |
| pH | 7.0 to 8.5 |
| Silica | Less than 12 ppm (mg/L) |
| Total Dissolved Solids (tds) | 50-125 ppm |

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

| RATED THERMAL LOAD | | CONNECTED PRESSURE | | | |
|--|------------------------------------|--|--|---------------|--------|
| NORTH AMERICA | INTERNATIONAL | NORTH AMERICA | | INTERNATIONAL | |
| Natural Gas/Propane | G20, G25, G31 | Natural Gas | Propane | G20 | 20mbar |
| Gross Heating Value (HHV) 43,000 Btu / hr | Net Heating Value (LHV) 11.5 kW | Minimum: 5.5" W.C. dynamic Maximum: 14" W.C. static | Minimum: 9" W.C. dynamic Maximum: 14" W.C. static | G25 | 20mbar |
| | | | | G31 | 30mbar |

ELECTRICAL - CTC6-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

| | VOLTAGE | PH | HZ | AWG | CONNECTION | AMPS | BREAKER | kW |
|---|-----------|----|-------|-----|-------------------------------------|-----------|---------|-----|
| ↻ | 120 | 1 | 60 | 14 | L1, N, G - no cord, no plug | 7.0 | 20 | .84 |
| ↻ | 208 - 240 | 3 | 50/60 | 14 | L1, L2, L3, G - no cord, no plug | 4.8 - 4.2 | 15 | 1.0 |
| ↻ | 380 - 415 | 3 | 50/60 | 14 | L1, L2, L3, N, G - no cord, no plug | 4.6 - 4.2 | 15 | 1.0 |

↻ NORTH AMERICA VOLTAGE CHOICE ↻ INTERNATIONAL VOLTAGE CHOICE

| WEIGHT | SHIP DIMENSIONS | PAN CAPACITY | |
|--|------------------------------|--|-----------|
| NET 524 lbs est 238 kg | (L x W x H) 56" x 45" x 51"* | FULL-SIZE: 20" x 12" x 2-1/2" | Seven (7) |
| SHIP 574 lbs* 260 kg* | (1422 x 1143 x 1295mm)* | GN 1/1: 530 x 325 x 65mm | Seven (7) |
| | | **HALF-SIZE SHEET: 18" x 13" x 1" | Seven (7) |
| *DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS. | | PRODUCT MAXIMUM: 72 lb (33 kg) VOLUME MAXIMUM: 45 quarts (57 liters) **ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY | |