

COMBITHERM®
CTC7-20G
GAS BOILER-FREE



CAPACITY

- Seven (7) full-size sheet pans; seven (7) GN 2/1 pans; fourteen (14) full-size or GN 1/1 hotel pans; two rows 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 CTC7-20G 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) full-size sheet pans or fourteen (14) full-size hotel pans (GN 1/1), include standard right-hand door hinging, seven (7) non-tilt support rails, and four (4) 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 4" (102mm)

- Alternate Burner Orifice – specify elevation for elevations higher than 2,000 feet (610m) above sea level

- Extended One-year Warranty

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

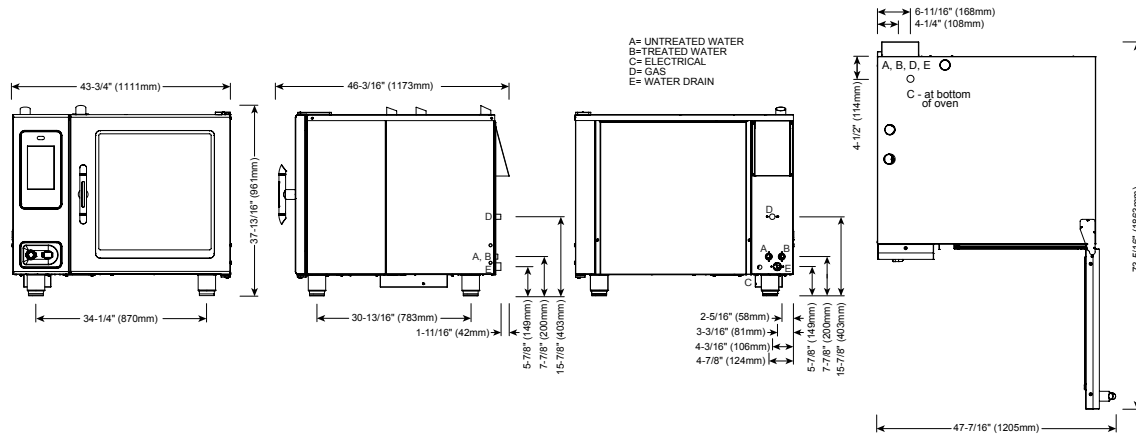
Probe Choices

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

Security Devices for correctional facility use

- Optional base package: includes tamper-proof screw package, 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
 Seismic feet package, optional
 Stacking Hardware





DIMENSIONS: H x W x D	
EXTERIOR:	37-13/16" x 43-3/4" x 46-3/16" (961mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR:	37-13/16" x 47-3/4" x 46-3/16" (961mm x 1213mm x 1173mm)
INTERIOR:	23-1/4" x 24-1/4" x 32-3/4" (590mm x 616mm x 832mm)

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 to 90 psi 2.1 to 6.3 bar
WATER DRAIN: 1-1/2" (40mm) CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE. MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).	
CLEARANCE REQUIREMENTS	
LEFT:	0" (0mm) 18" (457mm) FOR SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES 2" (51mm) COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT
BACK:	4" (102mm) 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 published 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 Alternate burner orifice is required for installation sites at elevations of 2,000 feet (610m) above sea level

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)	Net Heating Value (LHV)	Minimum: 5.5" W.C.	Minimum: 9" W.C.	G25	20mbar
85,000 Btu / hr	22.5 kW	Maximum: 14" W.C.	Maximum: 14" W.C.	G31	30mbar

ELECTRICAL - CTC7-20G (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	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 680 lbs est 308 kg	(L x W x H) 56" x 48" x 51"	FULL-SIZE:	20" x 12" x 2-1/2"	Fourteen (14)
SHIP 720 lbs* 327 kg*	(1422 x 1219 x 1295mm)*	*ON WIRE	GN 1/1:	530 x 325 x 65mm
		SHELVES ONLY	GN 2/1:	650 x 530 x 65mm
		*FULL-SIZE SHEET:	18" x 26" x 1"	Seven (7)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				PRODUCT MAXIMUM: 168 lb (76 kg)
				VOLUME MAXIMUM: 105 quarts (133 liters)
				*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY