CT PROFORMANCE™ STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver the highest performance standards, consistent food quality, and production efficiency.
- PROTouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Software operation in English, French, German, Korean, Mandarin, Russian, or Spanish.
- Four 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 - 85°F to 575°F (30°C to 300°C)
  - Retherm - 245°F to 320°F (120°C to 160°C)
- Cook time is displayed in hours : minutes : seconds for all modes.
- Access an unlimited number of programmed titled recipes that you’ve customized, marked as favorites, or placed into category folders.
- Removable, single-point, quick-connect, core temperature product probe.
- Two power levels: reduced power to manage kitchen power peaks, and eco power for optimal oven efficiency.
- Absolute Humidity Control™ (AHC) provides 0-100% humidity levels allowing more control over the ideal cooking environment and product finish [PATENT PENDING].
- Auto-reversing fan with five different fan speeds expands cooking capabilities - from braising, roasting, to flow sensitive products such as souffles and meringues, or any product affected by a high velocity of air movement.
- Door hinged right with a 130° swing
- High efficiency LED lighting integrated in the door

SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT PROformance™ counter-top model CTP10-10E boiler-free electric CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, a combination of steam and convection heat, and retherm. 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 backflow preventer. PROTouch™ control features includes a cool-down function, automatic cleaning function, recipe programming, two power levels, 0-100% humidity levels, auto-reversing fan with five (5) fan speeds, multi-shell timers, and sleep mode. Oven includes USB port, HACCP data access, and an advanced diagnostic and troubleshooting feature.

CT PROFORMANCE™ (PATENT PENDING).

ELECTRIC BOILER-FREE

CTPROformance™

CTP10-10E

• 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 backflow preventer in the hand shower handle
• SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
• Zero Clearance design maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
• Adjustable stainless steel legs provide stability

FACTORY INSTALLED OPTIONS

□ Boiler Version  □ PROPower™ - An accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING]

Electrical Choices

□ 208-240V 1ph  □ 208-240V 3ph
□ 380-415V 3ph  □ 440-480V 3ph

Door Swing

□ Right-hand Door Hinging, standard  □ Reversed Door, optional: increases oven width by 4" (102mm)
□ Automatic Grease Collection System [PATENT PENDING], includes four (4) 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve (not available on units with smoking feature)
□ Extended One-year Warranty

Cleaning system choices

□ Automatic tablet-based cleaning system, standard
□ Automatic liquid cleaning system, optional
□ CombiHood PLUS™ ventless hood (not available on stacked combinations or units with smoking feature)

□ CombiLatch™ door interlock with adjustable timer safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle
□ Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY
□ Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)
□ CombiClean PLUS™ fully automated cleaning with 5 cleaning levels.

Probe Choices

□ Removable, single-point, quick-connect core temperature probe, standard
□ Removable, single-point, quick-connect sous vide temperature probe, optional
□ Hard-wired, multi-point core temperature probe, optional
□ Optional base package: includes tamper-proof screw package, excludes thermometer probe
□ Anti entrapment device, optional
□ Control panel security cover, optional
□ Hasp door lock (padlock not included), optional
□ Seismic feet package, optional
□ 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 backflow preventer in the hand shower handle
□ SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
□ Zero Clearance design maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
□ Adjustable stainless steel legs provide stability
ELECTRICAL - CTP10-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

|| ECO STANDARD | **PROpower™ OPTION |
|----------------|---------------------|
| VOLTAGE 208 – 240 | AMPS | KW | BREAKER | AMPS | KW | BREAKER |
| 1* | 50/60 | 2 | L1, L2, N, G | 68.3 | 79.8 - 92.1 | 16.6 – 22.1 | 80 – 100 |
| 3 | 50/80 | 4 | L1, L2, L3, G | 39.4 | 51.8 | 16.6 – 22.1 | 60 |
| 3 | 50/80 | 6 | L1, L2, L3, N, G | 24.1 | 36.4 | 16.6 – 22.1 | 63 |
| 3 | 50/80 | 6 | L1, L2, L3, G | 20.8 | 26.8 | 16.6 – 22.1 | 30 |

**ECO STANDARD**

**AMPS**

**KW**

**BREAKER**

**PROpower™ OPTION**

**AMPS**

**KW**

**BREAKER**

**ELECTRICAL SERVICE CHARGE APPLIES**

**NO-COST OPTION ON ELECTRIC MODELS**

**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

**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.

**Inlet Water Requirements**

- Contaminant: Free Chlorine
- Inlet Water Quality Standards:
  - Less than 0.1 ppm (mg/L)
  - 30-70 ppm
  - Less than 30 ppm (mg/L)
  - 7.0 to 8.5
  - Less than 12 ppm (mg/L)
  - 50-125 ppm

**Clearance Requirements**

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

**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.

**Electrical - CTP10-10E (No Cord, No Plug, Dedicated Circuit Required) Do Not Connect to a G.F.I. Outlet**

**ECO STANDARD**

**AMPS**

**KW**

**BREAKER**

**Additional Wire Shelves Required for Maximum Capacity**

**Weight**

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<thead>
<tr>
<th>NET</th>
<th>SHIP</th>
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</thead>
<tbody>
<tr>
<td>625 lbs est</td>
<td>675 lbs*</td>
</tr>
<tr>
<td>283 kg</td>
<td>306 kg*</td>
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**Shipment Dimensions**

| Full-Size: 20" x 12" x 2-1/2" | Ten (10) |
| Half-Size: 18" x 13" x 1" | Ten (10) |

**Volume Maximum**

| 75 quarts (95 liters) |

**Domestic Ground Shipping Information, Contact Factory for Export Weight and Dimensions.**