ALTO-SHAAM® CT PROformance™

COMBITHERM®
CTP10-20E
ELECTRIC BOILER-FREE

CAPACITY

- Ten (10) full-size sheet pans; ten (10) GN 2/1 pans; twenty (20) full-size hotel or GN 1/1 pans; two rows deep
- Two (2) side racks with ten (10) 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 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

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 301°C)
  Retherm - 245°F to 320°F (120°C to 160°C)
- Cook time is displayed in hours : minutes : seconds for greater precision.

- 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 soufflés and meringues, or any product affected by a high velocity of air movement.
- Moisture injection feature provides perfect sheen and crust on breads and pastry items.
- Auto-detect USB for HACCP data access, Recipe Management, and software updates.

- Multi-shelf timers can be labeled by product name and programmed in hours, minutes and seconds giving greater control for delicate items.
- Sleep mode can be used to save valuable time by eliminating the need to power down and restart.
- Low temperature Delta-T feature for lower temperature cooking or longer term roasting.
- Programmable cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- Dehydration auxiliary function.
- CombiClean PLUS™ fully automated cleaning with 5 cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT PROformance™ counter-top model CTP10-20E 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-shelf timers, and sleep mode. Oven includes USB port, HACCP data access, and four (4) adjustable stainless steel legs. Each oven is to accommodate up to ten (10) full-size sheet pans or twenty (20) full-size hotel pans (GN 1/1), include standard right-hand door hinging, ten (10) non-tilt support rails, and five (5) stainless steel shelves.

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 3ph   ☐ 380-415V 3ph
☐ 440-480V 3ph

Door Swing
☐ Right-hand Door Hinging, standard
☐ Recessed 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
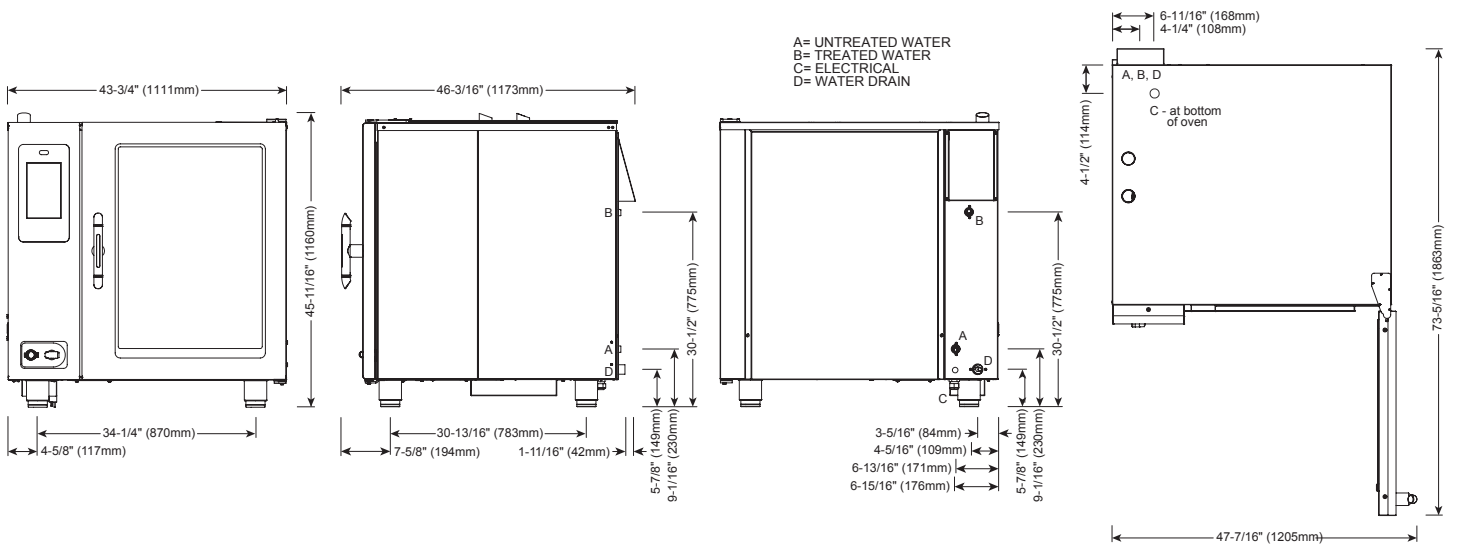
Cleaning system choices
☐ Automatic tablet-based cleaning system, standard
☐ Automatic liquid cleaning system, optional
  Pumps through the system for a deep cleaning, hands free process, includes one (1) removable support tray for liquid cleaner container

☐ 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)

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

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

ALTO-SHAAM®

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COMBITHERM®
CTP10-20E
ELECTRIC BOILER-FREE

A= UNTREATED WATER
B= TREATED WATER
C= ELECTRICAL
D= WATER DRAIN

c UL us LISTED COOKING APPLIANCE 584m

UL CLASSIFIED EPH ANSI/NSF 4

CE

IP X5

ecosmart®

DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 43-3/4" x 46-3/16" (1160mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 47-3/4" x 46-3/16" (1160mm x 1213mm x 1173mm)
INTERIOR: 31-1/2" x 24-1/4" x 32-3/4" (800mm x 616mm x 832mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY
ONE (1) TREATED WATER INLET: 3/4" NPT*
ONE (1) UNTREATED WATER INLET: 3/4" NPT*
* Can manifold off of one 3/4" line.
LINE PRESSURE: 30 to 90 psi 2.1 to 6.3 bar
WATER DRAIN: 1-1/2" (40mm) CONNECTION WITH A 2" (51mm) 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) DOOR SWING OR 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

ELECTRICAL - CTP10-20E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET — WITH COMBISMOKER® OPTION

VOLTAGE	PH	HZ	AWG	CONNECTION	ECO STANDARD AMPS	kW	BREAKER	**PROpower™ OPTION AMPS	kW	BREAKER	ECO STANDARD AMPS	kW	BREAKER	**PROpower™ OPTION AMPS	kW	BREAKER
208 – 240	3	50/60	2 – 1	L1, L2, L3, G	68.8 – 79.4	24.8 – 33	70 – 80	88.7 – 102.3	28.9 – 38.5	90 – 110	71.3 – 82.3	25.3 – 33.7	80 – 90	91.2 – 105.2	29.4 – 39.2	100 – 110
380 – 415	3	50	4 – 3	L1, L2, L3, N, G	42.1 – 45.8	28.2 – 33	63	63.2 – 68.8	32.3 – 38.5	63 – 80	44.8 – 48.7	28.8 – 33.7	63	65.8 – 71.6	32.9 – 39.2	100
440 – 480	3*	60	6 – 4	L1, L2, L3, G	36.4 – 39.7	28.3 – 33	40	46.9 – 51.2	32.4 – 38.5	50 – 60	37.7 – 41.1	28.8 – 33.7	40 – 50	48.2 – 52.6	33 – 39.2	50 – 60

*ELECTRICAL SERVICE CHARGE APPLIES   **NO-COST OPTION ON ELECTRIC MODELS

WEIGHT

NET	760 lbs est	345 kg
SHIP	800 lbs*	363 kg*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

SHIP DIMENSIONS

(L x W x H) 56" x 48" x 65"*
(1422 x 1219 x 1651mm)*

PAN CAPACITY

	FULL–SIZE:	20" x 12" x 2-1/2"	Twenty (20)
*ON WIRE SHELVES ONLY	GN 1/1:	530 x 325 x 65mm	Twenty (20)
	GN 2/1:	650 x 530 x 65mm	Ten (10)
*FULL-SIZE SHEET:		18" x 26" x 1"	Ten (10)

PRODUCT MAXIMUM: 240 lb (109 kg)
VOLUME MAXIMUM: 150 quarts (190 liters)
*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY