

Combitherm® CTP10-20G

Gas Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.



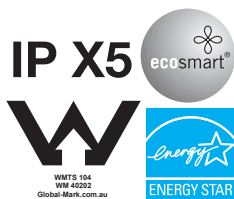
CTP10-20G

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



- 11** Eleven full-size sheet pans; eleven GN 2/1 pans; twenty-two half-size or GN 1/1 pans, two rows deep
- 2** Two side racks with eleven non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 240 lb (109 kg) product maximum
- 150 quarts (190 liters) volume maximum



This oven complies with UL 710B, section 17

Configurations (select one)

Door swing

- Right hinged
- Recessed door, optional; increases oven width by 5" (127mm)

Electrical

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

Gas type

- Natural
- Propane

Accessories (select all that apply)

- CombiLatch™
- Seismic feet package, optional
- Smoking feature, including one-step cold smoking (not available on units with security devices)
- Extended one-year warranty
- Automatic grease collection system, includes four 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

Cleaning

- Automatic tablet-based cleaning system, standard
- Automatic liquid cleaning system, optional

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 (factory only installed)

Security devices for correctional facility use

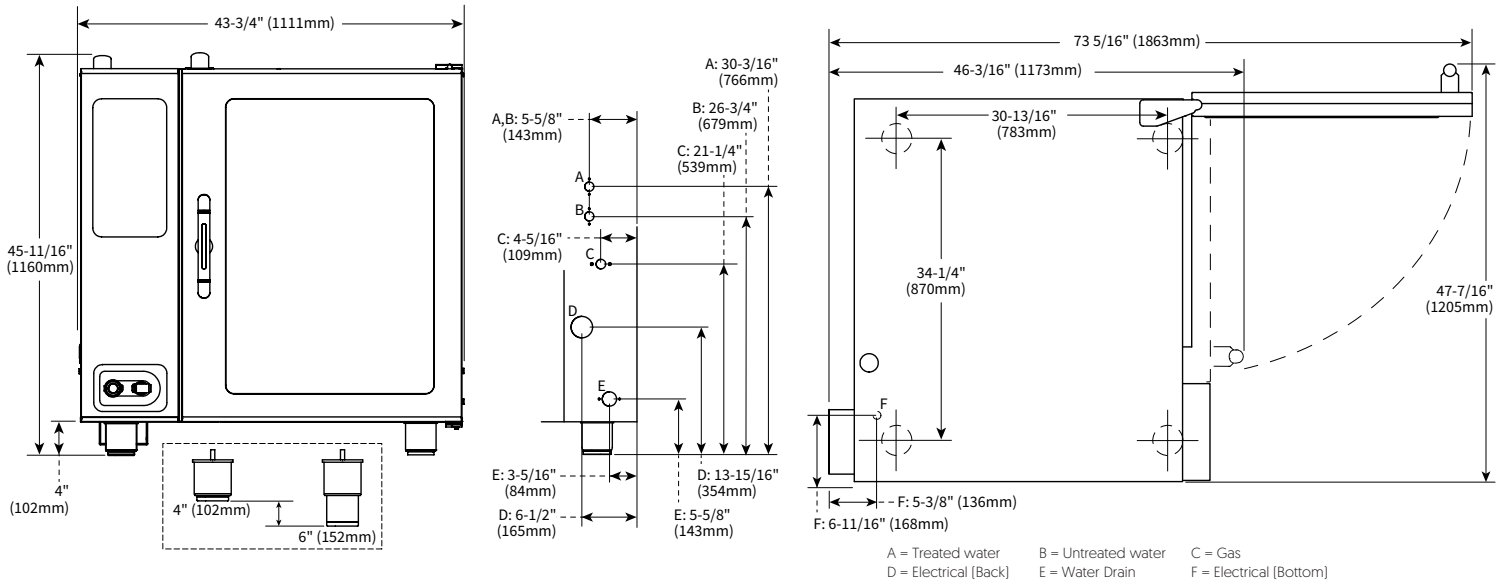
- Optional base package (not available with recessed door): includes tamper-proof screw package, excludes temperature probe
- Anti-entrapment device, optional
- Control panel security cover, optional
- Hasp door lock (padlock not included), optional
- Removable, single-point, quick-connect core temperature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

Installation options (select one)

- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency

Combitherm® CTP10-20G

Specification



DIMENSIONS

Model
CTP10-20G

Exterior [H x W x D]
 45-11/16" x 43-3/4" x 46-3/16" [1160mm x 1111mm x 1173mm]
Exterior with recessed door [H x W x D]
 45-11/16" x 48-3/4" x 46-3/16" [1160mm x 1238mm x 1173mm]

Interior [H x W x D]
 31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]
Net Weight
 760 lb [345 kg]

Ship Dimensions [L x W x H]*
 CTP10-20G 56" x 49" x 65" [1422mm x 1245mm x 1651mm]

Ship Weight*
 930 lb [422 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.



CLEARANCE

- Top: 20" [508mm]
- Left: 0" [0mm]
18" [457mm] recommended service access
- Right: 0" [0mm] Non-combustible surfaces
2" [51mm] combustible surfaces
- Bottom: 5-1/8" [130mm]
- Back: 4" [102mm]
4-5/16" [109mm] optional plumbing kit



CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



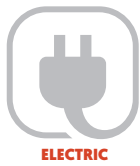
Heat of rejection

CTP10-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	745	0.22	93.9



Noise emissions

A maximum 67 dBA was measured at 3.3 ft (1 m) from unit as tested on CTP10-20E.



CTP10-20G					ProPower™ Standard			With CombiSmoker® Option			Connection	Certification
	V	Ph	Hz	Awg (mm²)	A	Breaker	kW	A	Breaker	kW		
† 120V	120	1	60	12 [3.31]	6.8	20	.84	12.0	20	1.5	L1, N, G	
† 208-240V	208	1*	50/60	14 [2.08]	4.8	15	1.0	7.3	15	1.5	L1, L2/N, G	
	240	1*	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2/N, G	
† 208-240V	208	3	50/60	14 [2.08]	4.8	15	1.0	7.3	15	1.5	L1, L2, L3, G	
	240	3	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2, L3, G	
380-415V	380	3	50/60	14 [2.08]	4.6	15	1.0	7.2	15	1.6	L1, L2, L3, N, G	
	415	3	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source

*Electrical service charge applies

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.



Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent.

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
Chlorine	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Treated line: 50-125 ppm Untreated line: 50-360 ppm



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.



Gas Requirements (gas type must be specified on order)
Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	133,000	89,000	14.0	5.5	126.7	N/A
Propane				9.0	53.2	1.5

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m ³ /h	L/h
Natural Gas	140.3	93.9	3.48	1.13	3.7	N/A
Propane				2.75	1.5	5.5

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m ³
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E [G20]	40.0	36.0	28.0	25.2	20	50	3.8
2LL [G25]			28.0	25.2	20		4.4
3P [G31]	39.1	36.0	27.3	25.5	37		1.5
3B/P [G30]			27.3	25.5	29		1.5

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