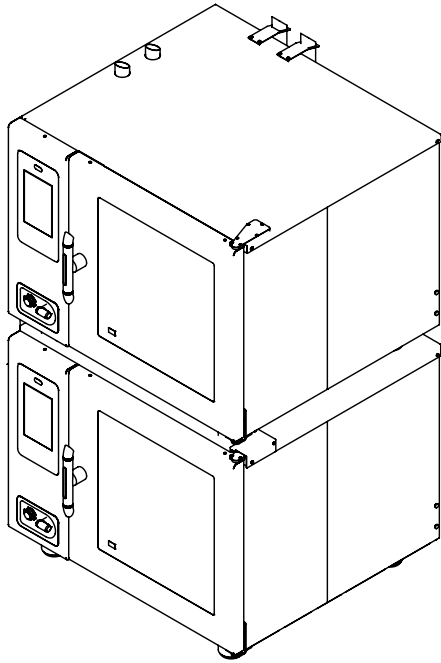


COMBITHERM®

CTC7-20E OVER CTC7-20E

ELECTRIC BOILER-FREE



CAPACITY - EACH OVEN

- Eight (8) full-size sheet pans; eight (8) GN 2/1 pans; sixteen (16) full-size hotel pans or GN 1/1 pans; two rows deep
- Two (2) side racks with eight (8) non-tilt support rails; 19-7/8" (505mm) 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

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™ CTC7-20E boiler-free electric CombiOven over CTC7-20E boiler-free electric 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. Each oven accommodates up to seven (7) full-size sheet pans or fourteen (14) full-size hotel pans (GN 1/1), includes standard right-hand door hinging, seven (7) non-tilt support rails, and four (4) stainless steel shelves. The stacked configuration has four (4) adjustable stainless steel legs on each oven.

FACTORY INSTALLED OPTIONS

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 5" (127mm)

- Extended One-year Warranty

- 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 Options (CHOOSE ONLY ONE)

- Alto-Shaam Combitherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY
- 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

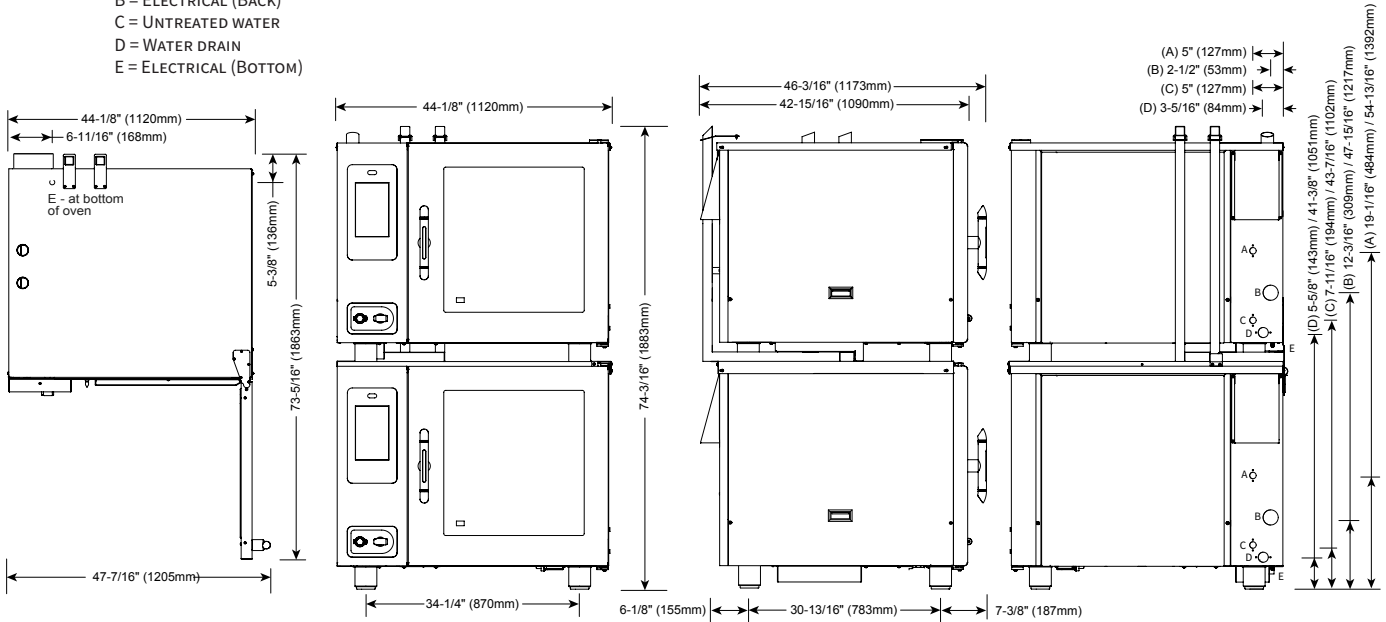
Security Devices for correctional facility use

- Optional base package (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
- Seismic feet package, optional

CTC7-20E OVER CTC7-20E

ELECTRIC BOILER-FREE

A = TREATED WATER
 B = ELECTRICAL (BACK)
 C = UNTREATED WATER
 D = WATER DRAIN
 E = ELECTRICAL (BOTTOM)



STACKED DIMENSIONS: H x W x D
EXTERIOR: 74-3/16" x 44-1/8" x 46-3/16" (1883mm x 1120mm x 1173mm)
EXTERIOR WITH RECESSED DOOR:
 74-3/16" x 47-3/4" x 46-3/16" (1883mm x 1213mm x 1173mm)
 * Height = 75-3/16" (1910mm) with mobile base and casters
INTERIOR OF EACH OVEN: 23-1/4" x 24-1/4" x 32-3/4"
 (590mm x 616mm x 832mm)



IP X5



WATER REQUIREMENTS (per oven)

TWO (2) COLD WATER INLETS - DRINKING QUALITY*
ONE (1) TREATED WATER INLET: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 0.26 gpm (1 L/min).
ONE (1) UNTREATED WATER INLET: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 2.64 gpm (10 L/min).
 * Both inlets can be from same source. Divide using a manifold. Run one side through treatment device before running to oven. Must meet line pressure and flow rate specifications for both inlets.
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	
BOTTOM:	5-1/8" (130mm) for legs, air intake	
BACK:	4" (102mm)	4-5/16" (109mm) optional plumbing kit

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 the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm

ELECTRICAL - EACH OVEN (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)

MODEL	VOLTAGE	PH	HZ	AMPS	kW	BREAKER	AWG	CONNECTION
CTC7-20E	208 - 240	3	50/60	45.7 - 52.7	16.5 - 21.9	50-60	4 - 3	L1, L2, L3, G
	380 - 415	3	50/60	28 - 30.4	18.7 - 21.9	32	6 - 4	L1, L2, L3, N, G
	440 - 480	3*	50/60	20.6 - 22.4	15.7 - 18.7	25	8	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT		SHIP DIMENSIONS		PAN CAPACITY FOR EACH OVEN		
NET	1260 lbs est / 572 kg	(L x W x H) 53" x 53" x 87"		FULL-SIZE:	20" x 12" x 2-1/2"	Sixteen (16)
SHIP	1300 lbs* / 590 kg*	(1346 x 1346 x 2210mm)*		GN 1/1:	530 x 325 x 65mm	Sixteen (16)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				GN 2/1:	650 x 530 x 65mm	Eight (8)
				**FULL-SIZE SHEET:	18" x 26" x 1"	Eight (8)
PRODUCT MAXIMUM: 168 lb (76 kg)						
VOLUME MAXIMUM: 105 quarts (133 liters)						
**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY						