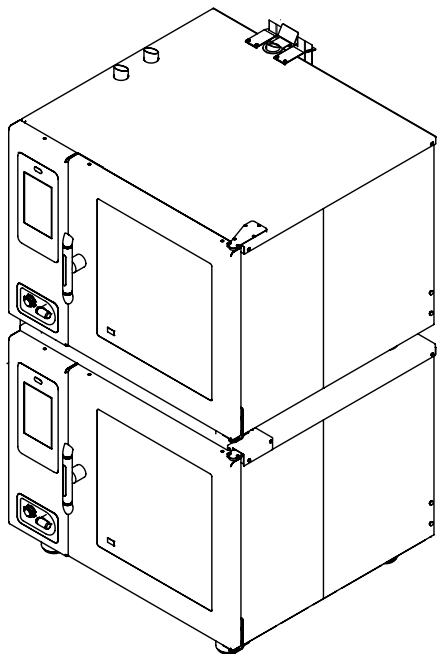


CTC7-20G OVER CTC7-20G

GAS BOILER-FREE



CAPACITY - EACH OVEN

- Eight (8) full-size sheet pans; eight (8) GN 2/1 pans; sixteen (16) full-size or GN 1/1 hotel pans; two rows deep
- Two (2) side racks with eight (8) 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™ CTC7-20G boiler-free gas CombiOven stacked over 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. Each oven accommodates up to eight (8) full-size sheet pans or sixteen (16) full-size hotel pans (GN 1/1), includes standard right-hand door hinging, eight (8) 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

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

Gas Type

- Natural
- Propane

Door Swing

- Right-hand Door Hinging, standard
- Recessed Door, optional; increases oven width by 5" (127mm)

- Extended One-year Warranty

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
- CombiLatch™ door interlock with adjustable time safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle
- Seismic feet package, optional

Probe Choices

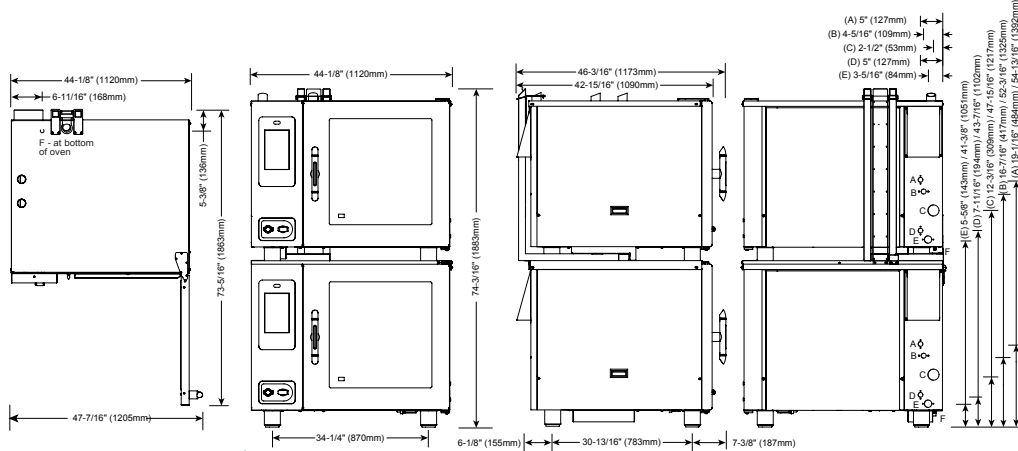
- Removable, single-point, quick-connect core temperature probe, optional
- Removable, single-point, quick-connect sous vide temperature probe, optional

Security Devices for correctional facility use

- Optional base package (not available with recessed door): Includes tamper-proof screw package and secured door glass, 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

CTC7-20G OVER CTC7-20G

GAS BOILER-FREE



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

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 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)	Treated line: 50-125 ppm Untreated line: 50-360 ppm

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*		AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
				CFH	GPH	m³/h	LPH							
Natural Gas Propane	98,000	65,000	14.0	5.5	93.3	N/A	Natural Gas Propane	103.4	68.6	3.48	1.13	2.7	N/A	4.1
				9.0	39.2	1.1								

*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

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E (G20)	29.4	26.5	20.0	18.0	50	20	2.8
2LL (G25)						20	3.3
3P (G31)	37	1.1					
3B/P (G30)	29	1.1					

ELECTRICAL - CTC7-20G - EACH (DEDICATED CIRCUIT REQUIRED)

	VOLTAGE	PH	HZ	AWG (mm²)	CONNECTION	AMPS	BREAKER	kW
◆*▲	120	1	60	12 (3.31)	L1, L2/N, G - no cord, no plug	7.0	20	.84
◆⇨▲	208 - 240	3	50/60	14 (2.08)	L1, L2, L3, G - no cord, no plug	4.8 - 4.2	15	1.0
⇨	380 - 415	3	50/60	14 (2.08)	L1, L2, L3, N, G - no cord, no plug	4.6 - 4.2	15	1.0

◆NORTH AMERICA VOLTAGE CHOICE *GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA ⇨INTERNATIONAL VOLTAGE CHOICE ▲ PER UL REQUIREMENTS, MUST BE PERMANENTLY CONNECTED TO ELECTRICAL SUPPLY SOURCE

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 est* 590 kg*	(1346 x 1346 x 2210mm)*	*ON WIRE SHELVES ONLY 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)
		*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY