Combitherm® CTP20-10E
Electric Boiler-free

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.

Standard features
• Four cooking modes—steam, convection, combination, and retherm
• Programmable, touchscreen control
• Easy recipe upload/download via USB port
• Four 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
• SafeVent™ provides automatic steam venting at the end of the cooking cycle

Configurations [select one]
- Boiler version
- PROpower™
- Door swing
- Right hinged
- Recessed door, optional
- Electrical
- 208-240V 3ph
- 440-480V 3ph
- 380-415V 3ph

Accessories (select all that apply)
- CombiLatch™
- 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

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

Twenty full-size or GN 1/1 pans; twenty half-size sheet pans; one row deep
Roll-in pan cart with twenty non-tilt support rails; 13” (330mm) horizontal width between rails, 2-9/16” (65mm) vertical spacing between rails
240 lb (109kg) product maximum
150 quarts (190 liters) volume maximum
Ten (10) wire shelves included. Additional wire shelves required for maximum capacity.

This oven complies with UL 710B, section 17 COA #5760
Combitherm® CTP20-10E

Specification

Model          Exterior [H x W x D]
CTP20-10E      79-1/4" x 35-11/16" x 42-1/4" (2012mm x 906mm x 1072mm)

Exterior with recessed door [H x W x D]
79-1/4" x 40-11/16" x 42-1/4" (2012mm x 1033mm x 1072mm)

Interior [H x W x D]
60-7/16" x 16-1/4" x 28-1/16" (1535mm x 411mm x 712mm)

Net Weight
905 lb (411 kg)

Ship Dimensions [L x W x H]*
CTP20-10E      56" x 45" x 87" (1422mm x 1143mm x 2210mm)

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

Model          Interior [H x W x D]
CTP20-10E      60-13/16" x 16-1/4" x 28-1/16" (1545mm x 411mm x 712mm)

Net Weight
1052 lb (477 kg)

Clearance
Top: 20" (508mm)
Left: 0" (0mm)
Right: 18" (457mm) recommended service access
Bottom: 5-1/8" (130mm)
Back: 4" (102mm)

Heat of rejection
CTP20-10E
2,263 BTU/hr
0.66 kW

Heat Gain
Qs, BTU/hr
Qs, kW

Noise emissions
A maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

Heat Gain
Qs, kWe
## Combitherm® CTP20-10E

### 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. Materials must withstand temperatures up to 200°F (93°C).

### 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.

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

*Electrical service charge applies.

**No-cost option on electric models.

### Clearance requirements for water filtration system
Do not install a water filtration system behind unit.