

# COMBITHERM® CTP10-20G GAS BOILER-FREE



### CAPACITY

- Eleven (11) full-size sheet pans; eleven (11) GN 2/1 pans; twenty-two (22) full-size hotel or GN 1/1 pans; two rows deep
- Two (2) side racks with eleven (11) 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 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
- High efficiency modulating gas burner maximizes the residence time of flue gases [PATENT PENDING]

### 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 301°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.
- Three power levels: reduced power to manage kitchen power peaks, eco power for optimal oven efficiency, and PROpower™ - an accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING].
- 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™ countertop model CTP10-20G boiler-free gas 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 include a cool-down function, automatic cleaning function, recipe programming, three 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 eleven (11) full-size sheet pans or twenty-two (22) full-size hotel pans (GN 1/1), include standard right-hand door hinging, eleven (11) non-tilt support rails, and five (5) stainless steel shelves.

### FACTORY INSTALLED OPTIONS

#### Electrical Choices

- 120V 1ph       208-240V 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

- Automatic Grease Collection System [U.S. PATENT 8,997,730 B2], includes four (4) 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

#### Cleaning system choices

- Automatic tablet-based cleaning system, standard  
 Automatic liquid cleaning system pumps through the system for a deep cleaning, hands free process, includes one (1) removable support tray for liquid cleaner container, optional

- 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)

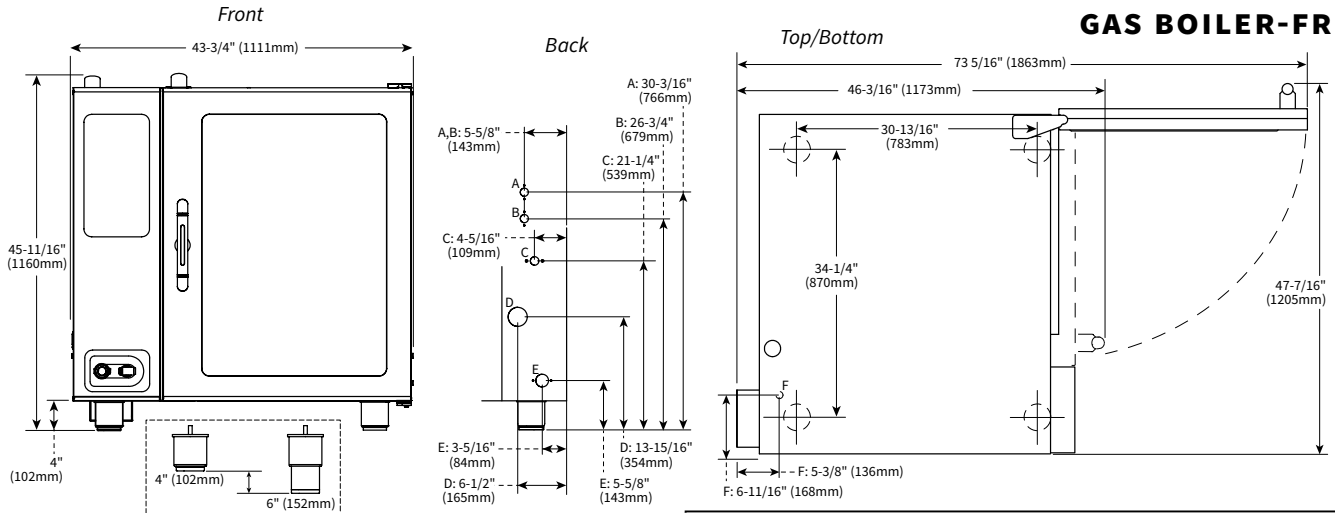
- Alto-Shaam Combitherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY  
 Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY  
 Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)

#### 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 (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  
 Seismic feet package, optional



A = Treated water  
B = Untreated water  
C = Gas  
D = Electrical (Back)  
E = Water Drain  
F = Electrical (Bottom)

<b>DIMENSIONS: H x W x D</b>
<b>EXTERIOR:</b> 45-11/16" x 43-3/4" x 46-3/16" (1160mm x 1111mm x 1173mm)
<b>EXTERIOR WITH RECESSED DOOR:</b> 45-11/16" x 48-3/4" x 46-3/16" (1160mm x 1238mm x 1173mm)
<b>INTERIOR:</b> 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 connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 0.53 gpm (2 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**

<b>LEFT:</b>	0" (0mm)	18" (457mm) recommended service access
<b>RIGHT:</b>	0" (0mm) Non-combustible surfaces	2" (51mm) door swing or combustible surfaces
<b>TOP:</b>	20" (508mm) for air movement	
<b>BOTTOM:</b>	5-1/8" (130mm) for legs, air aintake	
<b>BACK:</b>	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	L/h
Natural Gas Propane	133,000	89,000	14.0	5.5	126.7	N/A	Natural Gas Propane	140.3	93.9	3.48	1.13	3.7	N/A
				9.0	53.2	1.5					2.75	1.5	5.5

\*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

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)	40.0	36.0	28.0	25.2	50	20	3.8
2LL (G25)						20	4.4
3P (G31)	39.1	36.0	27.3	25.2		37	1.5
3B/P (G30)					1.5		

**ELECTRICAL - CTP10-20G (DEDICATED CIRCUIT REQUIRED)**

	VOLTAGE	PH	HZ	AWG (mm²)	CONNECTION no cord, no plug	AMPS	BREAKER	kW	WITH COMBISMOKER® OPTION			
									CONNECTION no cord, no plug	AMPS	BREAKER	kW
☞ ☞ ▲	120	1	60	12 (3.31)	L1, N, G	6.8	20	.84	L1, N, G	12.0	20	1.5
☞ ☞ ▲▲	208 - 240	1†	50/60	14 (2.08)	L1, L2/N, G	4.8 - 4.2	15	1.0	L1, L2/N, G	7.3 - 7.1	15	1.5 - 1.7
☞ ☞ ▲▲	208 - 240	3	50/60	14 (2.08)	L1, L2, L3, G	4.8 - 4.2	15	1.0	L1, L2, L3, G	7.3 - 7.1	15	1.5 - 1.7
☞ ☞	380 - 415	3	50/60	14 (2.08)	L1, L2, L3, N, G	4.6 - 4.2	15	1.0	L1, L2, L3, N, G	7.2 - 7.1	15	1.6 - 1.7

☞ NORTH AMERICA VOLTAGE CHOICE ☞ GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA ☞ INTERNATIONAL VOLTAGE CHOICE  
 † ELECTRICAL SERVICE CHARGE APPLIES ▲ PER UL REQUIREMENTS, MUST BE PERMANENTLY CONNECTED TO ELECTRICAL SUPPLY SOURCE

WEIGHT	PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
NET	760 lbs EST	345 kg	Twenty-two (22)	Twenty-one (21)
SHIP	930 lbs*	422 kg*	Twenty-two (22) Eleven (11) Eleven (11)	Twenty-one (21) Ten (10) Eleven (11)
<b>SHIP DIMENSIONS</b>		<b>PRODUCT CAPACITY</b>		
(L x W x H) 56" x 49" x 65"*		PRODUCT MAXIMUM		240 lb (109 kg)
(1422mm x 1245mm x 1651mm)*		VOLUME MAXIMUM		150 quarts (190 liters)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.			**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY	