

COMBITHERM® CTP6-10E Over CTP6-10E ELECTRIC BOILER-FREE

CAPACITY (PER OVEN)

- Seven (7) full-size or GN 1/1 pans, seven (7) half-size sheet pans; one row deep
- Two (2) side racks with seven (7) non-tilt support rails; 11-3/4" (298mm) 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

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.
- Two power levels: reduced power to manage kitchen power peaks, and eco power for optimal oven efficiency.
- 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 five (5) cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT PROformance™ CTP6-10E boiler-free electric CombiOven stacked over CTP6-10E boiler-free electric CombiOven. Designed with EcoSmart® technology for reduced energy and water consumption the ovens include operational modes for steam, convection, a combination of steam and convection heat, and retherm. The ovens are constructed of stainless steel both exterior and the interior cavity. Each 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, two power levels, 0-100% humidity levels, auto-reversing fan with five (5) fan speeds, multi-shelf timers, and sleep mode. Each oven includes USB port and HACCP data access. Each oven accommodates up to seven (7) half-size sheet pans or seven (7) full-size hotel pans (GN 1/1). Each oven includes standard right-hand door hinging, seven (7) non-tilt support rails, and three (3) stainless steel shelves.

FACTORY INSTALLED OPTIONS

- Boiler Version
- PROpower™ - An accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING]

Electrical Choices

- 208-240V 1ph
- 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)

- 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

- Extended One-year Warranty

Cleaning System Choices

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

- 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

- Seismic Stacking Kit, optional

Probe Choices

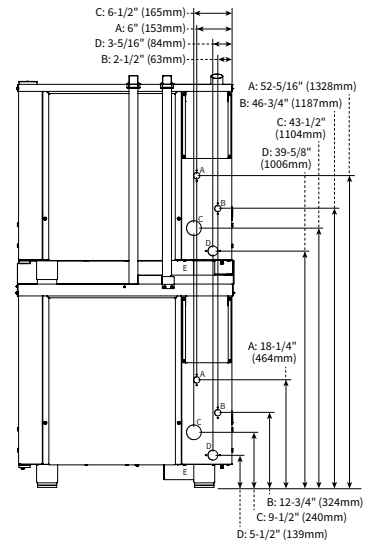
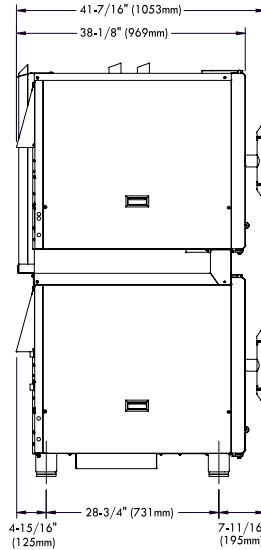
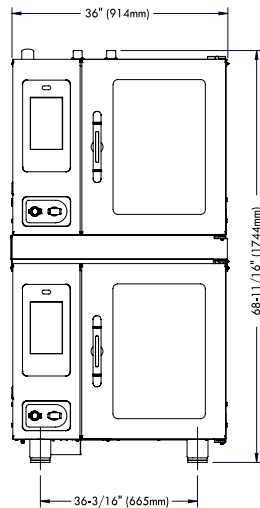
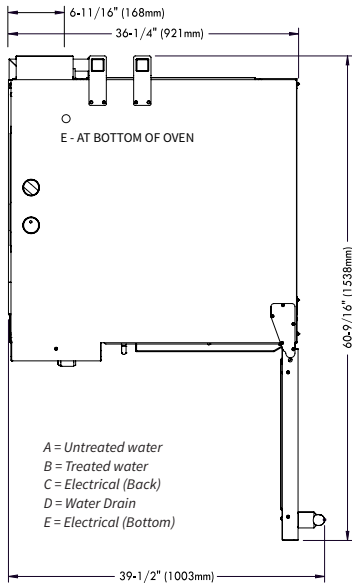
- Removable, single-point, quick-connect core temperature probe, standard
- Removable, single-point, quick-connect sous vide temperature probe, optional
- Hard-wired, multi-point core temperature probe, optional

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
- Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)

CTP6-10E Over CTP6-10E

ELECTRIC BOILER-FREE



IP X5



This oven complies with UL 710B, section 17

COA #5760

DIMENSIONS: H x W x D
EXTERIOR: (overall) 68-11/16" x 36" x 41-7/16" (1744mm x 914mm x 1053mm)
INTERIOR: (per oven) 20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

WATER REQUIREMENTS (per oven)		WATER QUALITY STANDARDS																														
<p>TWO (2) COLD WATER INLETS - DRINKING QUALITY*</p> <p>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).</p> <p>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).</p> <p>* 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.</p> <p>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).</p>		<p>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.</p>																														
<p>CLEARANCE REQUIREMENTS</p> <table border="1"> <tr> <td>LEFT:</td> <td>0" (0mm)</td> <td>18" (457mm) recommended service access</td> </tr> <tr> <td>RIGHT:</td> <td>0" (0mm) Non-combustible surfaces</td> <td>2" (51mm) door swing or combustible surfaces</td> </tr> <tr> <td>TOP:</td> <td colspan="2">20" (508mm) for air movement</td> </tr> <tr> <td>BOTTOM:</td> <td colspan="2">5-1/8" (130mm) for legs, air aintake</td> </tr> <tr> <td>BACK:</td> <td>4" (102mm)</td> <td>4-5/16" (109mm) optional plumbing kit</td> </tr> </table>		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 aintake		BACK:	4" (102mm)	4-5/16" (109mm) optional plumbing kit	<table border="1"> <thead> <tr> <th>Contaminant</th> <th>Inlet Water Requirements</th> </tr> </thead> <tbody> <tr> <td>Free Chlorine</td> <td>Less than 0.1 ppm (mg/L)</td> </tr> <tr> <td>Hardness</td> <td>30-70 ppm</td> </tr> <tr> <td>Chloride</td> <td>Less than 30 ppm (mg/L)</td> </tr> <tr> <td>pH</td> <td>7.0 to 8.5</td> </tr> <tr> <td>Silica</td> <td>Less than 12 ppm (mg/L)</td> </tr> <tr> <td>Total Dissolved Solids (tds)</td> <td>Treated line: 50-125 ppm Untreated line: 50-360 ppm</td> </tr> </tbody> </table>		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
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<p>INSTALLATION REQUIREMENTS</p> <ul style="list-style-type: none"> Oven must be installed level. Hood installation is required. Water supply shut-off valve and back-flow preventer when required by local code. 																																

ELECTRICAL: CTP6-10E (per oven) (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)										WITH COMBISMOKER® OPTION						
					ECO STANDARD			**PROpower™ OPTION			ECO STANDARD			**PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208-240	1*	50/60	6	L1, L2/N, G	37.9-43.8	7.9-10.5	40-50	44.2-51.3	9.2-12.3	45-60	40.4-46.6	8.4-11.2	40-50	46.7-54.1	9.7-13	50-60
208-240	3	50/60	8	L1, L2, L3, G	21.9-25.3	7.9-10.5	25-30	28.4-32.6	9.2-12.3	30-35	24.4-28.1	8.4-11.2	25-30	30.9-35.5	9.8-13	35-40
380-415	3	50/60	8	L1, L2, L3, N, G	13.4-14.6	9-10.5	16	20.3-22.1	10.3-12.3	32	16.1-17.5	9.6-11.2	16-32	22.9-25	10.9-13	32
440-480	3*	50/60	10-8	L1, L2, L3, G	11.6-12.6	9.1-10.5	15	15-16.7	10.4-12.3	15-20	12.9-14.1	9.6-11.2	15	16.3-18.2	11-13	20

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

WEIGHT			PAN CAPACITY (per oven)			STANDARD MODEL			WITH COMBISMOKER® OPTION		
NET	1048 lbs EST	475 kg	FULL-SIZE:	20" x 12" x 2-1/2"		Seven (7)			Six (6)		
SHIP	1250 lbs*	567 kg*	GN 1/1:	530 x 325 x 65mm		Seven (7)			Six (6)		
			**HALF-SIZE SHEET:	18" x 13" x 1"		Seven (7)			Seven (7)		
SHIP DIMENSIONS			PRODUCT CAPACITY (per oven)								
(L x W x H) 56" x 45" x 87"			PRODUCT MAXIMUM			72 lb (33 kg)					
(1422mm x 1143mm x 2210mm)*			VOLUME MAXIMUM			45 quarts (57 liters)					
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.			**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY								