

CT PROformance™
COMBITHERM®



F I R E W A T E R A I R

The CT PROformance™ Combitherm® Oven provides complete control over the elements of fire, water and air for the highest quality food.

Engineered with a commitment to foodservice innovation, the CT PROformance offers unprecedented performance in the industry. Execute every menu, from basic to complex, with flawless precision and consistency ... faster than ever before.

Time saved cooking with a CT PROformance™ means more effective use of labor and a more profitable operation.

Available in a variety of sizes and configurations, the CT PROformance is the ideal solution for:

- Restaurants
- Hotels
- Hospitals
- Schools
- Supermarkets
- Colleges and universities
- Clubs and resorts
- Any foodservice operation seeking to enhance food quality and performance reliability while reducing kitchen space needs and labor costs.

MASTER *the* ELEMENTS





ONE OVEN. ENDLESS POSSIBILITIES.

The Alto-Shaam CT PROformance™ Combitherm® Oven is your all-in-one solution for efficient and consistent volume food production. It combines multiple cooking functions into a single appliance, providing endless versatility, reliability and unmatched performance in your kitchen.

Consider it as an alternative for the convection oven, kettle, steamer, fryer, smoker and dehydrator. Poach delicate salmon filets, or steam vegetables without sacrificing quality and flavor. Cook potatoes, rice and pasta with consistent and repeatable results. Combine steam and convection to roast meats, fish or poultry with perfect results. Prepare sauces and casseroles in a one-step process with less labor. Rethermalize and refresh quickly and safely in a controlled and precise cooking environment. Keep baked and oven-fried menu items tender and moist inside, while crispy and golden brown on the outside.



up to 20% faster
THAN STANDARD COMBI OVENS.

up to 80% faster
THAN CONVENTIONAL COOKING.

Inside and out, the CT PROformance Combitherm Oven delivers a unique combination of features — for a new standard of cooking performance.

BLAZING SPEED

PROpower™ delivers an instant turbo boost of heat to accelerate production — up to 20% faster than other combi ovens and up to 80% faster than conventional technology — and provides rapid temperature recovery.

Three power levels increase control over recovery, cooking times and food quality.

Expanded temperature range up to 575°F (302°C) shortens preheat times and recovery between loads.

UNPRECEDENTED PRECISION AND QUALITY

Absolute Humidity Control System helps you maximize food quality, texture and yield by selecting any desired humidity level from 0–100%.

Auto reversing fan with five speed settings delivers balanced airflow for ideal product browning, texture and finish.

INNOVATED SAFETY

SafeVent™ (patent 7,282,674) automatically evacuates the oven cavity after cooking to prevent burns to operators opening the oven door.

CoolTouch3™ safety door uses triple-pane glass to keep heat inside the oven and the door cool to the touch to safeguard employees.



Illuminated door handle provides visual notification of the oven cooking status. Designed for the needs of a busy kitchen, the LED door handle also allows for hands-free opening and closing. Larger roll-in units feature a single handle with dual latch system with improved door seal.

INNOVATIVE DESIGN FEATURES

ZERO CLEARANCE DESIGN ALLOWS PLACEMENT ANYWHERE.



Zero clearance design lets you place the oven next to any piece of equipment anywhere on your line — with a smaller footprint, saving valuable floor and hood space.

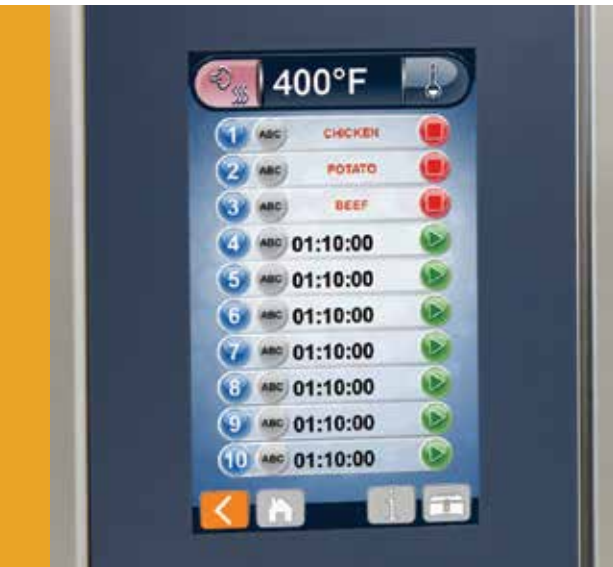
DETACHABLE PROBE REDUCES DOWNTIME.



Detachable food probe is designed to break away, minimizing costly repairs and equipment downtime.



PROTOUCH™ CONTROL PRECISE, PROGRAMMABLE CONSISTENCY AT YOUR FINGERTIPS.



Shelf timer system programs individual shelf times down to the second.



HACCP data access records cooking modes, times and temperatures used during the previous 30 days, all downloadable to a USB device.

Simple, intuitive, one-touch cooking on the large PROtouch control makes it easy to standardize food quality and consistency every time.

The PROtouch control can be customized and individualized for each chef for easy recipe management and navigation. Program multi-step custom or favorite recipes — identified with your own graphics and stored in the memory — with cook temperature, time, and probe temperature set points.

The control also features programmable pre-heat and cool down modes, precise humidity control, three power levels, Delta-T cooking mode, moisture injection, precise fan speed control, and individual shelf-timer functions. And all cooking activities are recorded for later download by the USB-based HACCP system.



Intuitive control operating modes include Professional and One-Touch recipe library functions.

MAKE CLEANING A BREEZE.



Now it's even easier to keep your CT PROformance™ Oven clean with **CombiClean PLUS™**, featuring "Quick Rinse" or automated cleaning cycle options from "Light Clean" to "Heavy Soil."



CombiClean PLUS™ uses safe, convenient tablets or optional cleaning fluid injection.

PROrinse™ retractable rinse hose offers a patented water shut-off to prevent water flow when the hose is not in the extended and locked position. The ergonomic high efficiency spray head is front accessible and can be utilized without opening the oven door



Hot or cold smoke without any flavor transfer.

OPTIONAL FEATURES FOR GREATER VERSATILITY, SAFETY AND CONVENIENCE.



CombiSmoke® feature lets you smoke any product, hot or cold, using real wood chips in a controlled cooking environment.

Retractable door recesses along the oven's side and out of the way when open for more room in tight kitchens.

Automatic Grease Collection System lets operators safely extract and dispose of hot grease.

CombiHood PLUS™ is a completely self-contained ventless hood that is approved and certified by NSF/UL for all operating modes. Local jurisdictional approvals may be required.

40% MORE ENERGY EFFICIENT.
60% HIGHER PRODUCTION.
80% LESS WATER USAGE.



ECOSMART® TECHNOLOGY. BOOSTING ENERGY EFFICIENCY BY 40% OVER CONVENTIONAL COOKING TECHNOLOGIES.

The CT PROformance™ Combitherm Oven boasts the highest energy efficiency in its class in the industry, according to ratings by Pacific Gas & Electric and ENERGY STAR. Forty percent more energy efficient than conventional cooking technologies, it also uses up to 80% less water and provides 60% greater production.

EcoSmart technology is proof of our commitment to help our customers drive down ownership costs and protect the environment with energy-efficient, eco-friendly products. You can be confident that the company you turn to for unsurpassed quality also provides verifiable solutions that help you keep rising energy costs under control, while minimizing environmental impact.



HIGH-VOLUME KITCHEN PRODUCTION THAT'S SMART, SIMPLE AND STREAMLINED.



CTP20-20E Combitherm® Oven



QC2-100 QuickChiller™



20-20MW Mobile Warmer

ONLY ALTO-SHAAM OFFERS A FULLY INTEGRATED RACK MANAGEMENT SYSTEM SOLUTION.

With this system, your banquet kitchen can produce faster than servers can deliver and present plates to the guests

- Cook, chill, retherm and hold using one cart.
- Easy to use — roll in, roll out.
- Use more efficiently to control and reduce labor costs.
- Prepare items in advance and outside of peak production periods.
- Enhance food quality and safety.
- Deliver consistency and quality to thousands of guests in just minutes.



The last plate looks as good as the first.

GET MORE FROM YOUR OVEN WITH THESE ESSENTIAL ACCESSORIES.

MULTI-PURPOSE OVEN STANDS

Save space and increase kitchen production by stacking appliances on these heavy-duty, stationary or mobile stainless steel stands.



FRY BASKET

Stainless steel oven frying basket helps deliver even browning, crisp texture and thorough cooking.



STACKING COMBINATIONS

Maximize floor space by going vertical when you select any combination of tabletop CT PROformance Combitherm, Convection, or Cook & Hold ovens.

GRILLING GRATE AND CHICKEN ROASTING RACKS

Expand menu presentation by char grilling foods to perfection on the grill grate. Position up to ten birds upright to ensure even browning and simplified, safer food handling on the self-trussing chicken rack.



MARINE CONSTRUCTION

CT PROformance Combitherm ovens are easily modified to rugged marine application standards.

SECURITY DEVICE PACKAGE

Factory-installed modifications include tamper-proof hardware to safeguard CT PROformance Combitherm components used in high-security applications.

MULTI-POINT OR SOUS VIDE TEMPERATURE PROBES

Four-point sensing ensures more precise measurement of internal temperatures.

ROLL-IN CARTS (RACK MANAGEMENT SYSTEM)

Interchangeable carts quickly transport multiple pans or plates from the CT PROformance Combitherm to freestanding Quickchillers™ or Halo Heat® CombiMate® holding cabinets.



Optimize oven performance for your application by including the right accessory items to support production needs efficiently and effectively.

CT PROFORMANCE™ COMBITHERM® SERIES

CTP 6-10

*Available in Boiler-Free Gas; Boiler-Free or Boiler Electric;
and CombiHood PLUS™ Ventless Hood Option*

Perfect for smaller side items or specialty dishes, the CTP 6-10 Combitherm has the ability to steam, bake, braise, roast, oven-fry and retherm your signature dishes in a countertop design. Stack two together, or place it on a stand for versatility and quality without sacrificing space.



Product Capacity*	72 lb (33 kg)
Pan Capacity	Six (6) full-size or GN 1/1 pans Six (6) half-size sheet pans
Dimensions	34-5/8" x 35-11/16" x 42-1/4"
H x W x D	(879 mm x 906 mm x 1072 mm)

CTP 10-10

*Available in Boiler-Free Gas; Boiler-Free or Boiler Electric;
and CombiHood PLUS™ Ventless Hood Option*

With the same power, consistency and precision as the rest of our line, this oven is a narrower version of the CTP 10-20, allowing for placement in kitchens where space is limited, but demand is high. Stack two together, or place it on a stand for versatility and quality without sacrificing space.



Product Capacity*	120 lb (54 kg)
Pan Capacity	Ten (10) full-size or GN 1/1 pans Ten (10) half-size sheet pans
Dimensions	45-7/8" x 35-11/16" x 42-1/4"
H x W x D	(1165 mm x 906 mm x 1072 mm)

*Based on 4" (102 mm) deep pans.

PAN DIMENSIONS

Full-Size Steam Pans (GN 1/1):	20" x 12" x 2-1/2" (530 mm x 325 mm x 65 mm)
Half-Size Steam Pans (GN 1/2):	12" x 10" x 2-1/2" (325 mm x 265 mm x 65 mm)
Full-Size Sheet Pans:	18" x 26" x 1"
Half-Size Sheet Pans:	18" x 13" x 1"

CTP 7-20

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric; and CombiHood PLUS™ Ventless Hood Option

Our most popular model, the CTP 7-20 Combitherm has the power and capacity to keep up with even the busiest of kitchens. Perfect for placement in high-production kitchens, this oven works just as hard as you do. Stack two together, or place it on a stand for versatility and quality without sacrificing space.

Product Capacity*	168 lb (76 kg)
Pan Capacity	Fourteen (14) full-size or GN 1/1 pans Seven (7) full-size sheet pans
Dimensions	38-3/16" x 43-3/4" x 46-15/16"
H x W x D	(969 mm x 1111 mm x 1191 mm)



CTP 20-10

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric

Originally created for the European market, the CTP 20-10 Combitherm offers the same roll-in cart integration and features of the larger CTP 20-20, in a narrow footprint for large-capacity production in even the smallest of spaces.

Product Capacity*	240 lb (109 kg)
Pan Capacity	Twenty (20) full-size pans or GN 1/1 pans Twenty (20) half-size sheet pans
Dimensions	79-1/4" x 35-11/16" x 42-1/4"
H x W x D	(2012 mm x 906 mm x 1072 mm)



CTP 10-20

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric; and CombiHood PLUS™ Ventless Hood Option

The CTP 10-20 Combitherm is perfect for placement in institutions like universities or schools where the demand for quantity and quality is high. With the ability to steam, braise, bake, roast, oven-fry and retherm, this oven will replace many of the expensive components currently taking up valuable space in your kitchen, saving both time and labor.

Product Capacity*	240 lb (109 kg)
Pan Capacity	Twenty (20) full-size pans or GN 1/1 pans Ten (10) full-size sheet pans
Dimensions	45-7/8" x 43-3/4" x 47"
H x W x D	(1165 mm x 1111 mm x 1192 mm)



CTP 20-20

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric

A key part of our fully integrated banqueting system, the CTP 20-20 Combitherm is equipped with a roll-in cart that allows you to cook food and then roll it into the compatible Alto-Shaam CombiMate® Mobile Warmer or Quickchiller™. Then, when it is time for service, plate up the meals and retherm them for quick, consistent results without the worry of them drying out.

Product Capacity*	480 lb (218 kg)
Pan Capacity	Forty (40) full-size or GN 1/1 pans Twenty (20) full-size sheet pans
Dimensions	79-1/4" x 43-3/4" x 47"
H x W x D	(2012 mm x 1111 mm x 1192 mm)





CT PROformance™ COMBITHERM®



Alto-Shaam World Headquarters
 W164 N9221 Water Street, P.O. Box 450
 Menomonee Falls, WI 53052-0450, U.S.A.
 Toll Free Phone 800-558-8744
 Phone 1-262-251-3800

Alto-Shaam Canada
 Concord, Ontario Canada
 Toll Free Phone 866-577-4484
 Phone 905-660-6781

Alto-Shaam France, L.L.C.
 Aix en Provence, France
 Phone +33(0)4-88-78-21-73

Alto-Shaam Italy
 Torino, Italy
 Phone +39-33857-48975

Alto-Shaam Asia
 Shanghai, China
 Phone +86-21-6173 0336
 400-611 6908

Alto-Shaam Central & South America
 Miami, FL USA
 Phone 1-954-655 5727

Alto-Shaam GmbH
 Bochum, Germany
 Phone +49(0)234-298798-0

Alto-Shaam Russia
 Moscow, Russia
 Phone +7-903-793-2331

Stack CT PROformance ovens in a variety of combinations: over other Combitherm® ovens, QuickChillers™, Halo Heat Holding Cabinets and Cook & Hold ovens, as well as Platinum Series Convection ovens.



www.alto-shaam.com | 800-558-8744 | 262-251-3800

