**ALTO-SHAAM** ® **CTPROformance**™

**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; 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 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 includes 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 3ph
- ☐ 208-240V 1ph
- ☐ 380-415V 3ph

Cord and Plug
- ☐ NEMA 5-20P, 20A, 125V Plug (no-cost option for 120V models)

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 [US 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 Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER

☐ Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)
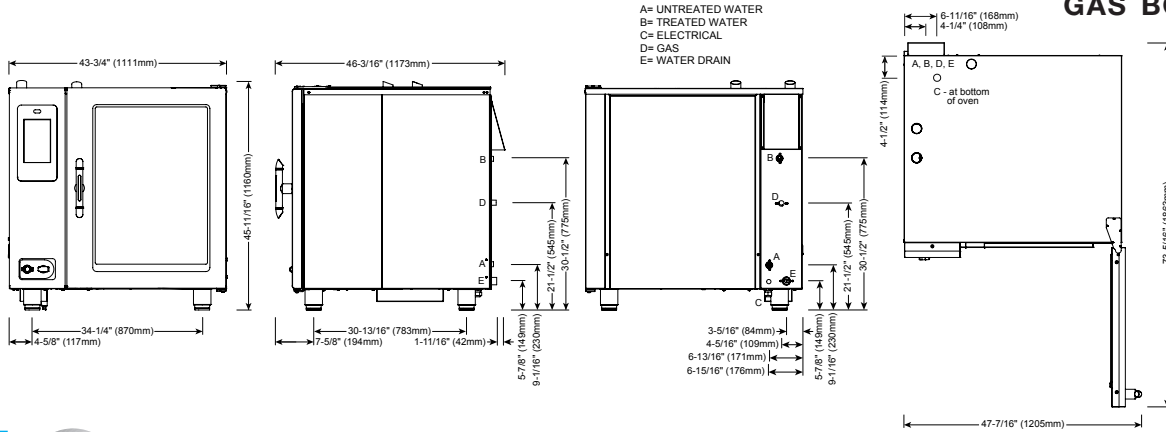
☐ Seismic feet package, optional

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 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

**ALTO-SHAAM** ®

# ALTO-SHAAM® CT PROformance™

# COMBITHERM®
# CTP10-20G
## GAS BOILER-FREE



A= UNTREATED WATER
B= TREATED WATER
C= ELECTRICAL
D= GAS
E= WATER DRAIN

GAS-FIRED UL c us LISTED 4S53
ANSI/NSF 4
CE
EAC
IP X5
GASTEC Qa Low NOx High Efficiency

ENERGY STAR
ecosmart®

## DIMENSIONS: H x W x D

**EXTERIOR:**
45-11/16" x 43-3/4" x 46-3/16" (1160mm x 1111mm x 1173mm)

**EXTERIOR WITH RECESSED DOOR:**
45-11/16" x 48-3/4" x 46-3/16" (1160mm x 1238mm x 1173mm)

**INTERIOR:**
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*
**ONE (1) UNTREATED WATER INLET:** 3/4" NPT*
* Can manifold off of one 3/4" line
**LINE PRESSURE:** 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
**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 | |
| **BACK:** | 4" (102mm) / 4-5/16" (109mm) OPTIONAL PLUMBING KIT | **BOTTOM:** 5-1/8" (130mm) FOR LEGS, AIR INTAKE |

## 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) | 50-125 ppm |

## GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

| RATED THERMAL LOAD | | CONNECTED PRESSURE | | |
|---|---|---|---|---|
| NORTH AMERICA | INTERNATIONAL | NORTH AMERICA | | INTERNATIONAL |
| Natural Gas/Propane | G20, G25, G31 | Natural Gas | Propane | G20 20mbar |
| Gross Heating Value (HHV) 133,000 Btu / hr | Net Heating Value (LHV) 36.0 kW | Minimum: 5.5" W.C. dynamic Maximum: 14" W.C. static | Minimum: 9" W.C. dynamic Maximum: 14" W.C. static | G25 20mbar G31 30mbar |

## ELECTRICAL - CTP10-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

| | VOLTAGE | PH | HZ | AWG | CONNECTION no cord, no plug | AMPS | BREAKER | kW | CONNECTION no cord, no plug | AMPS | BREAKER | kW |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | | WITH COMBISMOKER® OPTION | | | |
| ☞ | 120 | 1 | 60 | 14 | L1, N, G | 6.8 | 20 | .84 | L1, N, G | 12.0 | 20 | 1.46 |
| ☞ ●● | 208 – 240 | 1† | 50/60 | 14 | 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 | 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 | 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    ●● INTERNATIONAL VOLTAGE CHOICE    †ELECTRICAL SERVICE CHARGE APPLIES

## WEIGHT

| | | |
|---|---|---|
| NET | 760 lbs EST | 345 kg |
| SHIP | 800 lbs* | 363 kg* |

## SHIP DIMENSIONS

(L x W x H) 56" x 48" x 65"*
(1422 x 1219 x 1651mm)*

## PAN CAPACITY

| | | STANDARD MODEL | WITH COMBISMOKER® OPTION |
|---|---|---|---|
| FULL–SIZE: | 20" x 12" x 2-1/2" | Twenty-two (22) | Twenty-one (21) |
| GN 1/1: | 530 x 325 x 65mm | Twenty-two (22) | Twenty-one (21) |
| GN 2/1: | 650 x 530 x 65mm | Eleven (11) | Ten (10) |
| **HALF–SIZE SHEET: | 18" x 26" x 1" | Eleven (11) | Eleven (11) |

## PRODUCT CAPACITY

| | |
|---|---|
| PRODUCT MAXIMUM | 240 lb (109 kg) |
| 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