

COMBITHERM® CTP6-10E

ELECTRIC BOILER-FREE



CAPACITY

- 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; 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

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 5 cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

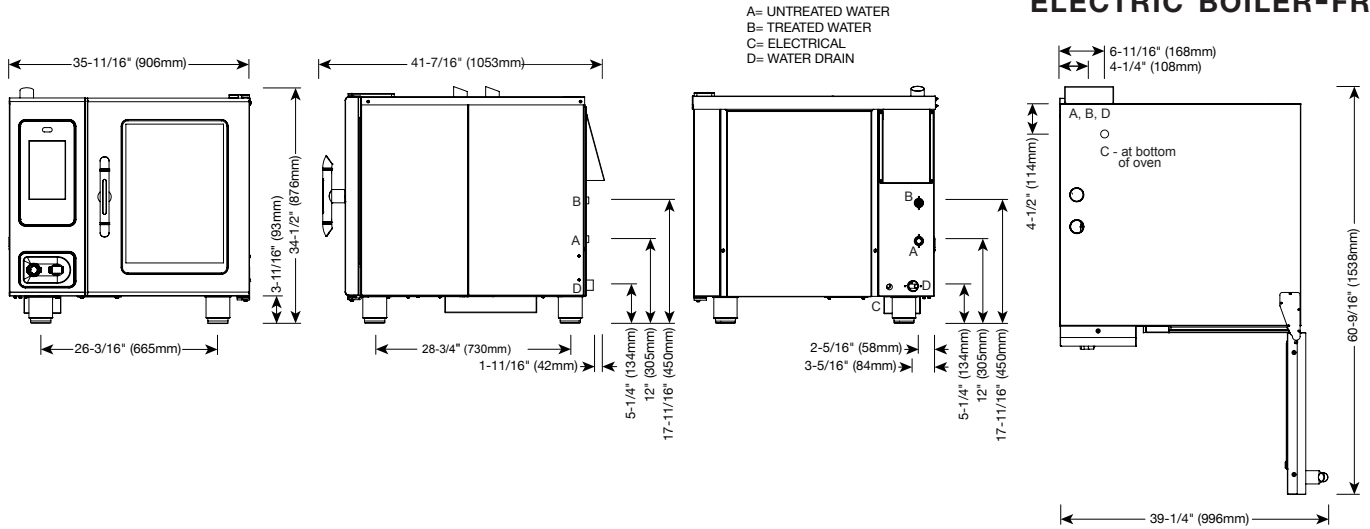
SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT PROformance™ counter-top model CTP6-10E boiler-free electric 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, two 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 seven (7) half-size sheet pans or seven (7) full-size hotel pans (GN 1/1), include standard right-hand door hinging, seven (7) non-tilt support rails, and three (3) stainless steel shelves.

FACTORY INSTALLED OPTIONS

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|--|---|---|
| <ul style="list-style-type: none"> <input type="checkbox"/> Boiler Version <input type="checkbox"/> PROpower™ – An accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING] Electrical Choices <ul style="list-style-type: none"> <input type="checkbox"/> 208-240V 1ph <input type="checkbox"/> 208-240V 3ph <input type="checkbox"/> 380-415V 3ph <input type="checkbox"/> 440-480V 3ph Door Swing <ul style="list-style-type: none"> <input type="checkbox"/> Right-hand Door Hinging, standard <input type="checkbox"/> Recessed Door, optional: increases oven width by 5" (127mm) <input type="checkbox"/> 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 <input type="checkbox"/> Extended One-year Warranty | <ul style="list-style-type: none"> Cleaning system choices <ul style="list-style-type: none"> <input type="checkbox"/> Automatic tablet-based cleaning system, standard <input type="checkbox"/> 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 <input type="checkbox"/> CombiHood PLUS™ ventless hood (not available on stacked combinations or units with smoking feature) <input type="checkbox"/> CombiLatch™ door interlock with adjustable timer safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle <input type="checkbox"/> Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY <input type="checkbox"/> Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES) <input type="checkbox"/> Seismic feet package, optional | <ul style="list-style-type: none"> Probe Choices <ul style="list-style-type: none"> <input type="checkbox"/> Removable, single-point, quick-connect core temperature probe, standard <input type="checkbox"/> Removable, single-point, quick-connect sous vide temperature probe, optional <input type="checkbox"/> Hard-wired, multi-point core temperature probe, optional Security Devices for correctional facility use <ul style="list-style-type: none"> <input type="checkbox"/> Optional base package (not available with recessed door): Includes tamper-proof screw package, excludes temperature probe <input type="checkbox"/> Anti-entrapment device, optional <input type="checkbox"/> Control panel security cover, optional <input type="checkbox"/> Hasp door lock (padlock not included), optional <input type="checkbox"/> Removable, single-point, quick-connect core temperature probe, optional <input type="checkbox"/> Stacking Hardware |
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DIMENSIONS: H x W x D

EXTERIOR:

34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm)

EXTERIOR WITH RECESSED DOOR:

34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm)

INTERIOR:

20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

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

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: 3/4" NPT* * Can manifold off of one 3/4" line
ONE (1) UNTREATED WATER INLET: 3/4" NPT*

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.

ELECTRICAL - CTP6-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

WITH COMBISMOKER® OPTION

VOLTAGE	PH	HZ	AWG	CONNECTION	ECO STANDARD			**PROpower™ OPTION			ECO STANDARD			**PROpower™ OPTION		
					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		STANDARD MODEL		WITH COMBISMOKER® OPTION	
NET	524 lbs EST	238 kg	FULL-SIZE:	20" x 12" x 2-1/2"	Seven (7)		Six (6)	
SHIP	572 lbs*	260 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					
(L x W x H) 56" x 45" x 51"*			PRODUCT MAXIMUM			72 lb (33 kg)		
(1422 x 1143 x 1295mm)*			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					