

Combitherm® CTP10-10E

Electric Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.



CTP10-10E

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



CAPACITY

- 11** Eleven full size or GN 1/1 pans; eleven half-size sheet pans, one row deep
- 2** Two side racks with eleven non-tilt support rails; 11-3/4" [298mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 120 lb [54 kg] product maximum
- 75 quarts [95 liters] volume maximum
- Five [5] wire shelves included. Additional wire shelves required for maximum capacity.

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

Cooking appliance with integral systems for limiting the emission of grease laden air IP35.

Configurations (select one)

- Boiler version PROpower™

Door swing

- Right hinged
- Recessed door, optional (not available on ventless hood)

Electrical

- 208-240V 1ph 208-240V 3ph
- 380-415V 3ph 440-480V 3ph

Accessories (select all that apply)

- CombiHood PLUS™
- CombiLatch™
- Stacking hardware
- Seismic feet package, optional
- Smoking feature - including one-step cold smoking (not available on units with security devices)
- Extended one-year warranty
- Automatic grease collection system, includes four 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

Cleaning

- Automatic tablet-based cleaning system, standard
- Automatic liquid cleaning system, 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 (factory only installed)

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

Installation options (select one)

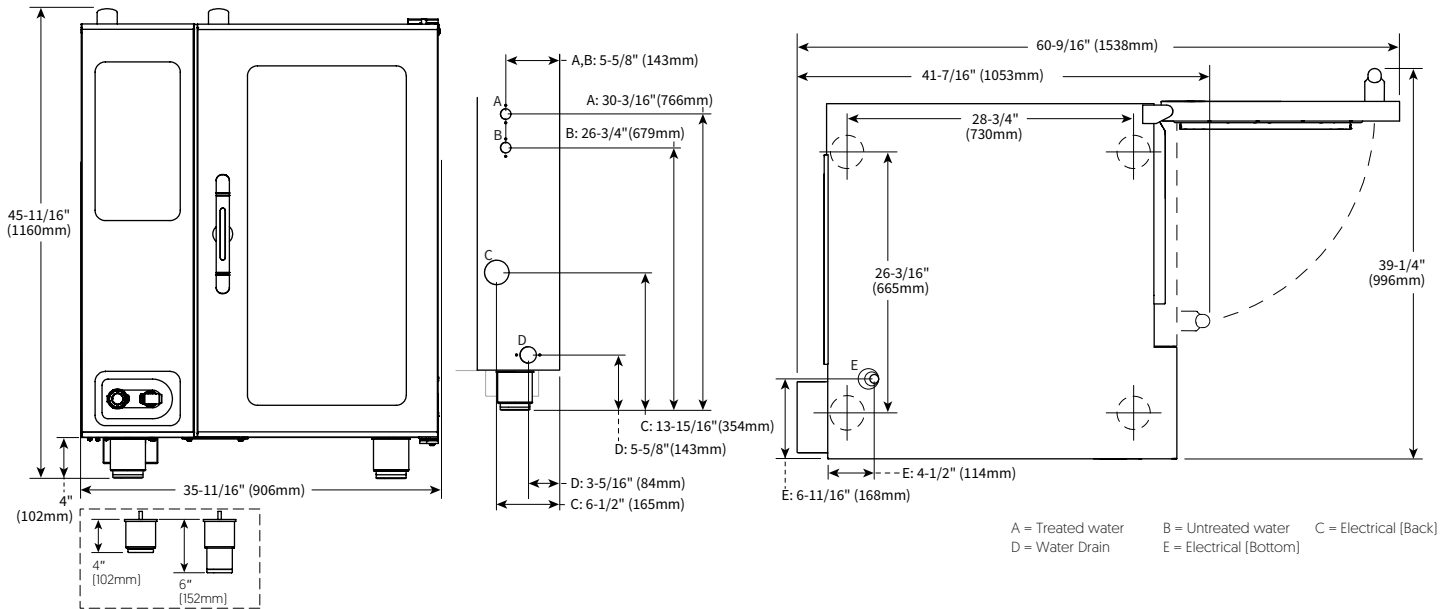
- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency



Combitherm® CTP10-10E



Specification



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



DIMENSIONS

Model
CTP10-10E

Exterior (H x W x D)
 45-11/16" x 35-11/16" x 41-7/16" [1160mm x 906mm x 1053mm]
Exterior with recessed door (H x W x D)
 45-11/16" x 40-11/16" x 41-7/16" [1160mm x 1033mm x 1053mm]

Interior (H x W x D)
 31-1/2" x 16-1/4" x 28-1/16" [800mm x 411mm x 712mm]
Net Weight
 625 lb [283 kg]

Ship Dimensions (L x W x H)*
 CTP10-10E 45" x 45" x 65" [1143mm x 1143mm x 1651mm]

Ship Weight*
 650 lb [295 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.



CLEARANCE

Top: 20" [508mm]
 Left: 0" [0mm]
 18" [457mm] recommended service access
 Right: 0" [0mm] Non-combustible surfaces
 2" [51mm] combustible surfaces
 Bottom: 5-1/8" [130mm]
 Back: 4" [102mm]
 4-5/16" [109mm] optional plumbing kit



CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



HEAT

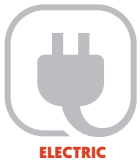
Heat of rejection	Heat Gain	Heat Gain
CTP10-10E	qs, BTU/hr	qs, kW
	1,131	0.33



NOISE

Noise emissions
 Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.
 With hood system, a maximum 81 dBA was measured at 3.3 ft [1 m] from unit.

Combitherm® CTP10-10E



CTP10-10E					ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	2	68.3	70	14.2	79.8	80	16.6	L1, L2/N, G	
	240	1*	50/60	2	78.8	80	18.9	92.1	100	22.1	L1, L2/N, G	
208-240V	208	3	50/60	4	39.4	40	14.2	51.0	60	16.6	L1, L2, L3, G	
	240	3	50/60	4	45.5	50	18.9	58.8	60	22.1	L1, L2, L3, G	
380-415V	380	3	50/60	6	24.1	32	16.2	36.4	63	18.6	L1, L2, L3, N, G	
	415	3	50/60	6	26.3	32	18.9	39.6	63	22.1	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	20.8	25	16.2	26.9	30	18.6	L1, L2, L3, G	
	480	3*	50/60	8	22.7	25	18.9	29.4	30	22.1	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

*Electrical service charge applies.

**No-cost option on electric models.

With CombiSmoker® Option					ECO Standard			PROpower™ Option**			Connection	Certification
CTP10-10E	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	2	70.8	70	14.7	82.3	90	17.1	L1, L2/N, G	
	240	1*	50/60	2	81.6	90	19.6	95.0	100	22.8	L1, L2/N, G	
208-240V	208	3	50/60	4	41.9	50	14.7	53.5	60	17.1	L1, L2, L3, G	
	240	3	50/60	4	48.3	50	19.6	61.7	70	22.8	L1, L2, L3, G	
380-415V	380	3	50/60	6	26.8	32	16.7	39.0	63	19.2	L1, L2, L3, N, G	
	415	3	50/60	6	29.1	63	19.6	42.5	63	22.8	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	22.2	25	16.7	28.3	30	19.2	L1, L2, L3, G	
	480	3*	50/60	8	24.2	25	19.6	30.8	30	22.8	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

*Electrical service charge applies.

**No-cost option on electric models.



Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. 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].

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 the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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