ALTO-SHAAM

COMBITHERM
CT Express™

Item no. _____

CTX4-10E

- EcoSmart design uses less electricity than competitive models. The reduced energy setting further minimizes electricity use.

- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.

- Cook with the optional product temperature probe or by time.

- Boiler-free, flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. The steam levels are maintained without a water reservoir.

- Two-speed reversing fan (ExpressTouch Control only) design provides excellent baking results and prevents excessive water and power consumption.

- Exclusive Gold-n-Brown™ feature on the ExpressTouch Control gives the operator the ability to achieve the ideal cooking environment for the ideal finish.

- Hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity.

- Optional CombiSmoker® oven with smoking technology smokes any product, hot or cold, in the smallest footprint available.

- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

- CombiClean® tablet-based cleaning system with a choice of four (4) different levels of cleaning.

Model CTX4-10E with ExpressTouch control
Capacity of five (5) 2-1/2" full-size or 65mm GN 1/1 pans,
ten (10) 1-1/4" full-size or 20mm GN 1/1 pans, or
ten (10) half-size sheet pans

SHORT FORM SPEC

Alto-Shaam Combitherm® countertop Model CTX4-10E flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage. The oven includes operational modes for steam, convection, and a combination of steam and convection heat. Standard features include: CombiClean® tablet-based cleaning system with a choice of four (4) different levels of cleaning, hand-held sprayer, positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven is constructed with stainless steel exteriors and stainless steel interior cavities. CombiOven includes cool-down function, and four (4) adjustable bullet legs. Each oven accommodates up to ten (10) half-size sheet pans or five (5) full-size hotel pans, and includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (38mm) vertical spacing between rails, and two (2) stainless steel shelves.

☐ **ExpressTouch Control**: Includes two-speed reversing fan control, retherm mode, moisture injection, six (6) browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish.

☐ Single-point product temperature probe, Delta-T and cook & hold functionality (additional option)
☐ Single-point product temperature probe, Delta-T and cook & hold functionality with HACCP data access (additional option)
☐ CombiSmoker® smoking (additional option)
☐ Broiler element — not available on 1ph units [Patent Pending] (reduces pan capacity by one (1) (additional option)

☐ **Simple Control**: Includes single-speed fan control
☐ Single-point product temperature probe (additional option)

FACTORY INSTALLED

- Electrical Choices:
  ☐ 208V, 1ph
  ☐ 240V, 1ph
  ☐ 208-240V, 3ph
  ☐ 208-240V, 1ph
  ☐ 220-240V, 1ph
  ☐ 380-415V, 3ph
- Door Swing Choices:
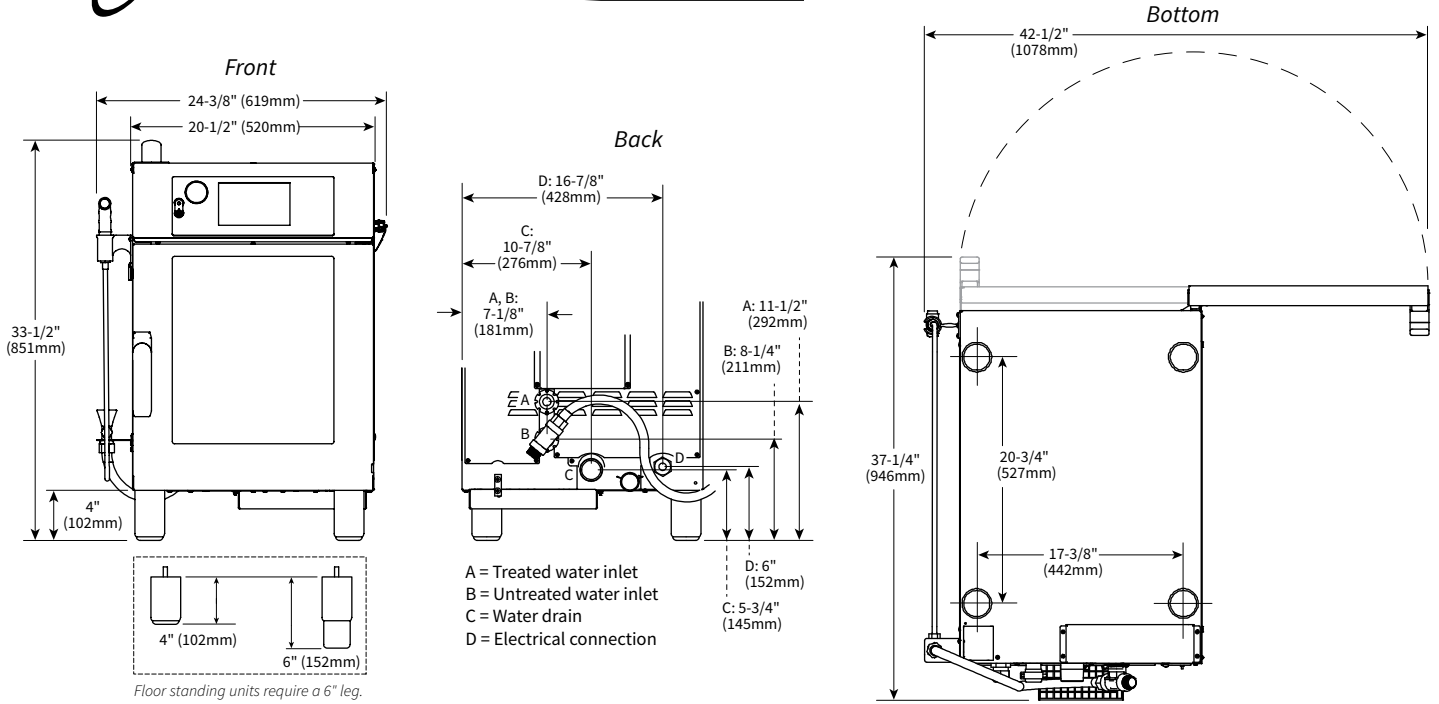 ☐ Right hinged, standard
  ☐ Left hinged, optional

- Leg Choices:
  ☐ 4" (102mm) bullet legs, 5014178, for countertop applications, standard
  ☐ 6" (152mm) bullet legs, 5014179, for floor standing applications, optional
  ☐ 6" (152mm) seismic legs, 5014734, for floor standing applications, optional [additional charge applies]

- Stacking Hardware, CTX4-10E or CTX4-10EC over CTX4-10E
  67" x 23-3/8" x 37-3/16"
  (1701mm x 593mm x 945mm)

- Panel Color Choices:
  ☐ Stainless Steel, standard
  ☐ Black, optional
  ☐ Burgundy, optional
  ☐ Brown, optional
  ☐ Red, optional
  ☐ White, optional
  ☐ Custom Color, optional [longer lead time applies]

ALTO-SHAAM

COMBITHERM
CT Express

CTX4-10E

Front

24-3/8" (619mm)
20-1/2" (520mm)

33-1/2" (851mm)

4" (102mm)

4" (102mm)
6" (152mm)

Floor standing units require a 6" leg.

Back

D: 16-7/8" (428mm)
C: 10-7/8" (276mm)
A, B: 7-1/8" (181mm)

A: 11-1/2" (292mm)
B: 8-1/4" (211mm)

D: 6" (152mm)
C: 5-3/4" (145mm)

A = Treated water inlet
B = Untreated water inlet
C = Water drain
D = Electrical connection

Bottom

42-1/2" (1078mm)

37-1/4" (946mm)
20-3/4" (527mm)
17-3/8" (442mm)

Exterior Dimensions (H x W x D) 33-1/2" x 24-3/8" x 37-1/4" (851mm x 619mm x 946mm)
Ship Dimensions (L x W x H) 37" x 42" x 45" (940mm x 1067mm x 1143mm)*
Domestic ground shipping information. Contact factory for export weight and dimensions.

Net Weight 180 lb (82 kg)
Ship Weight 310 lb (141 kg)*

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY*
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 0.13 gpm (0.5 L/min).
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).
* 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.
WATER DRAIN: 1-1/2" NPT (50mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F (93°C).

CLEARANCE REQUIREMENTS

LEFT:	4" (102mm)	18" (457mm) recommended service access
RIGHT:	4" (102mm) Non-combustible surfaces	2" (51mm) door swing or combustible surfaces
TOP:	20" (508mm) for air movement	
BOTTOM:	4" (102mm) for air movement	
BACK:	4" (102mm)	

INSTALLATION REQUIREMENTS

• Oven must be installed level.
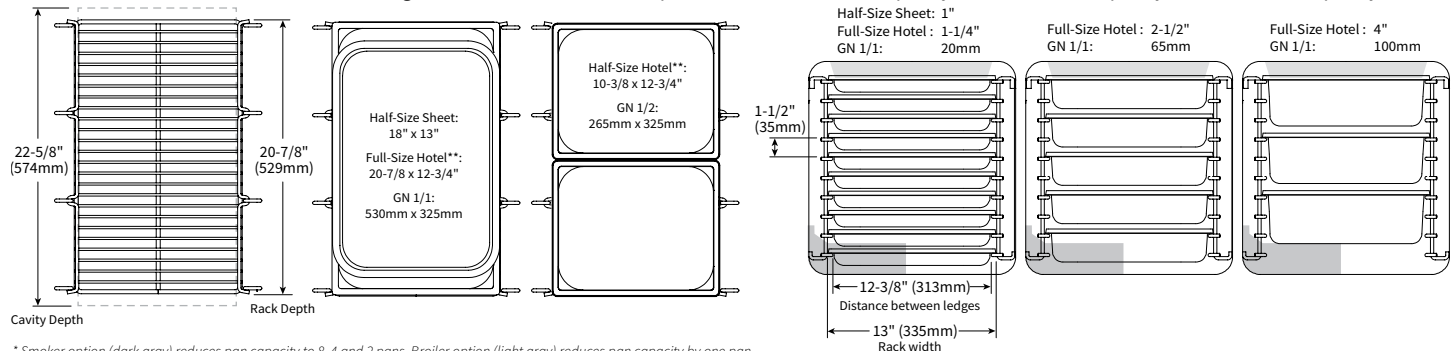• Water supply shut-off valve and back-flow preventer when required by local code.

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)	Treated line: 50-125 ppm
	Untreated line: 50-360 ppm

ELECTRICAL (DEDICATED CIRCUIT REQUIRED) GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA

VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG	CombiSmoker® Additional kW	Certification
208	1	60	22.5	4.68	—	NEMA L6-30P - US ONLY	+ .52 kW	UL LISTED / cULus
240	1	60	25.5	6.12	8	no cord or plug	+ .69 kW	ANSI/NSF 4
208 – 240	3	60	15.0 – 18.0	5.4 – 7.48	10	no cord or plug	+ .69 kW	IP X4
208 – 240	1	50	22.5 – 25.5	4.68 – 6.12	—	8/3 cord, no plug	+ .69 kW	IP X4
220 – 240	1	50/60	24.0 – 25.5	5.28 – 6.41	8	no cord or plug	+ .69 kW	EAC CE
380 – 415	3	50/60	9.0 – 10.0	6.3 – 7.48	10	no cord or plug	+ .69 kW	

CAPACITY   Product Maximum 48 lb (22 kg)   Volume Maximum 30 qt (38 L)

22-5/8" (574mm)
20-7/8" (529mm)

Cavity Depth
Rack Depth

Half-Size Sheet: 18" x 13"
Full-Size Hotel**: 20-7/8 x 12-3/4"
GN 1/1: 530mm x 325mm

Half-Size Hotel**: 10-3/8 x 12-3/4"
GN 1/2: 265mm x 325mm

Pan Capacity = 10*
Half-Size Sheet: 1"
Full-Size Hotel: 1-1/4"
GN 1/1: 20mm

Pan Capacity = 5*
Full-Size Hotel: 2-1/2"
GN 1/1: 65mm

Pan Capacity = 3*
Full-Size Hotel: 4"
GN 1/1: 100mm

1-1/2" (35mm)
12-3/8" (313mm) Distance between ledges
13" (335mm) Rack width

* Smoker option (dark gray) reduces pan capacity to 8, 4 and 2 pans. Broiler option (light gray) reduces pan capacity by one pan.
** Hotel pan width varies by brand. Pans with a width less than 12-1/2" require wire shelves and may require purchase of additional shelves (standard = 2) for maximum capacity.

345°F
1:4345
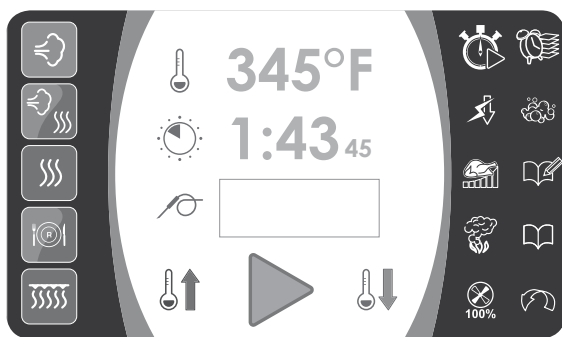
ExpressTouch with programmable control

CTX4-10E
COMBITHERM®
CT *Express*™
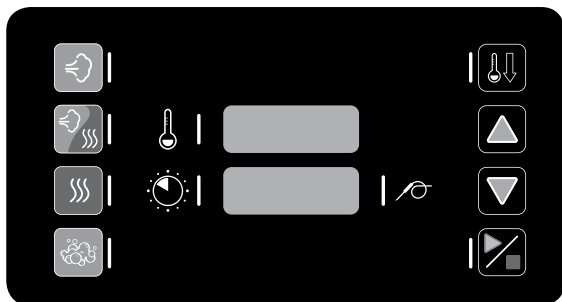
Simple with LED display

Steam Mode
• Automatic steaming at 212°F (100°C).
• Quick steaming at 213°F to 250°F (101°C to 121°C).
• Low temperature steaming for poaching or proofing.
   85°F and 211°F (29°C and 99°C).

Combination Mode
• Combines steam and convection modes for faster production
  and better moisture retention.
• Improves yield, quality and shelf life.
• Automatic humidity control — 212°F to 485°F (100°C to 252°C).

Convection Mode
• Cooking, roasting, baking and finishing applications.
   — 85°F to 485°F (29°C to 252°C).

Retherm Mode (ExpressTouch only)
• Bulk food or plated meal reheating with automatic steam injection.
   — 245°F to 320°F (118°C to 160°C).
• Automatic humidity control.

Broiler Element (Optional on ExpressTouch only) [Patent Pending]
• Top heat element accommodates new recipe applications and entrée finishing.

Gold-n-Brown™ (ExpressTouch only)
• Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.
  Six levels of Gold-n-Brown are featured.

Moisture Injection (ExpressTouch only)
• A quick burst of moisture can be added with a touch of a button at any time when cooking in
  the convection mode.

Automatic Time Delay (ExpressTouch only)
• Quick and simple method to begin preheating your oven while you're away, and ready to go
  when you are.

CombiSmoker® (Optional on Express Touch only)
• Smoke any product, hot or cold, utilizing real wood chips.
• Functions in both combination and convection mode.
• Sample bag of wood chips included.

HACCP Data Access (Optional on ExpressTouch only)
• Records cooking mode, time and temperature completed within a two week time period. The
  information is captured in a text format and can be downloaded to a USB device.

WWW.ALTO-SHAAM.COM   DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.   #423 - 07/18

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OPTIONS & ACCESSORIES	
☐ **COMBITHERM CLEANING LIQUID** — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➡ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
☐ **COMBICLEAN® COMBITABS™** — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➡ 90 (0.5 OUNCES) PACKETS EACH CONTAINER	CE-28892
☐ **EXTENDED ONE-YEAR WARRANTY**	CONTACT FACTORY
☐ **FRY BASKET,** 12-3/4" x 20-7/8" (325mm x 530mm)	BS-26730
☐ **GRILLING GRATE,** 12-3/4" x 20-7/8" (325mm x 530mm)	SH-26731
☐ **POULTRY ROASTING RACK,** 12-3/4" x 20-7/8" (325mm x 530mm) 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
☐ **SCALE FREE**™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
INSTALLATION OPTIONS	
☐ 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	
☐ **SHELF, STAINLESS STEEL WIRE,** 12-3/4" x 20-7/8" (325mm x 530mm)	SH-2903
☐ **STACKING KIT, MOUNTING ON TOP OF A 750-S, 750-TH-II, 750-TH/III, 1000-S, 1000-TH-II, OR 1000-TH/III**	5019679
☐ **STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC3-3 OR QC3-20 WITHOUT BACKSPLASH**	5015781
STAND, STAINLESS STEEL (H x W x D)	
☐ STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (HEIGHT WITH OVEN = 65-1/4" [1658mm]) 35-13/16" x 22-1/4" x 31-9/16" (910mm x 565mm x 802mm)	5014985
☐ MOBILE WITH SINGLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 47-3/4" [1213mm]) 18-5/16" x 21-3/4" x 31-1/16" (464mm x 552mm x 789mm)	5014738
☐ STATIONARY WITH SINGLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT = 75-13/16" [1926mm]) 14-5/8" x 22-1/4" x 31-9/16" (371mm x 565mm x 802mm)	5014737
☐ STATIONARY WITH DOUBLE SHELF; LOWER SHELF TO HOLD 300-TH/III OR 300-S, (HEIGHT WITH OVEN = 77-1/4" [1962mm]) 35-13/16" x 23-3/4" x 31-9/16" (910mm x 603mm x 802mm)	5014986
WOOD CHIPS BULK PACK 20 lb (9 kg)	
☐ ➡ Apple ....WC-22543 ☐ ➡ Cherry ....WC-22541 ☐ ➡ Hickory ....WC-2829 ☐ ➡ Maple WC-22543	

Fry Basket   BS-26730
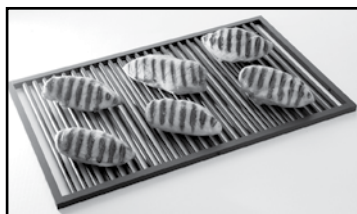
Grilling Grate   SH-26731

Stacking Kit, QC3-3   5015781

Stacking Kit, QC3-20 without backsplash
5015781