

Combitherm® CTP7-20G

Gas 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.



CTP7-20G

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five 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
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



CAPACITY

- 8** Eight full-size sheet pans; eight GN 2/1 pans; sixteen half-size or GN 1/1 pans, two rows deep
- 2** Two side racks with eight non-tilt support rails; 19-7/8" [505mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 168 lb [76 kg] product maximum
- 105 quarts [133 liters] volume maximum
- Four [4] wire shelves included. Additional wire shelves required for maximum capacity.

Configurations (select one)

Door swing

- ☐ Right hinged
- ☐ Recessed door, optional; increases oven width by 5" [127mm]

Electrical

- ☐ 120V 1ph
- ☐ 208-240V 1ph
- ☐ 208-240V 3ph
- ☐ 380-415V 3ph

Gas type

- ☐ Natural
- ☐ Propane

Accessories (select all that apply)

- ☐ 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)

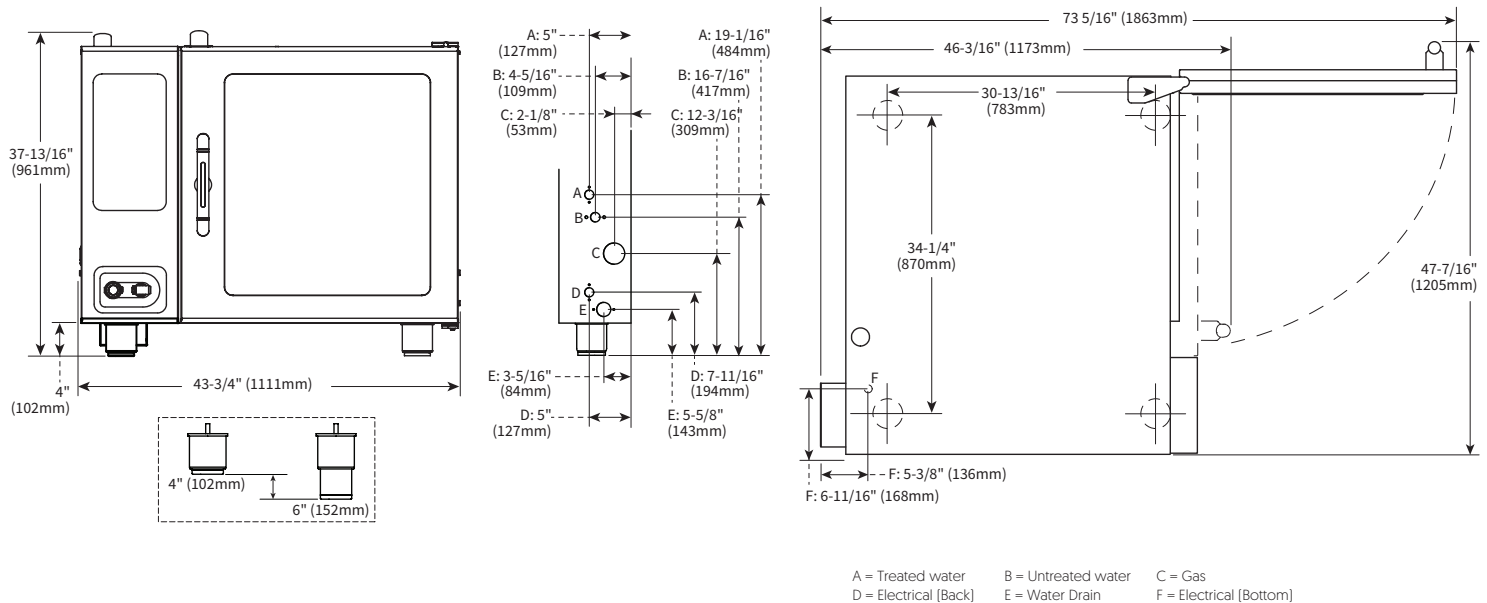
- ☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- ☐ Installation Start-Up Check - available through an Alto-Shaam authorized service agency



Combitherm® CTP7-20G

Specification

ALTO-SHAAM



DIMENSIONS

Model

CTP7-20G

Exterior (H x W x D)

37-13/16" x 43-3/4" x 46-3/16" [961mm x 1111mm x 1173mm]

Exterior with recessed door (H x W x D)

37-13/16" x 48-3/4" x 46-3/16" [961mm x 1238mm x 1173mm]

Ship Dimensions (L x W x H)*

CTP7-20G 56" x 49" x 51" [1422mm x 1245mm x 1295mm]

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

Interior (H x W x D)

23-1/4" x 24-1/4" x 32-3/4" [590mm x 616mm x 832mm]

Net Weight

680 lb [308 kg]

Ship Weight*

728 lb [330 kg]



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

CTP7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, MJ/hr
	549	0.16	68.6



NOISE

Noise emissions

A maximum 67 dBA was measured at 3.3 ft [1 m] from unit as tested on CTP10-20E.



ELECTRIC

	CTP7-20G					ProPower™ Standard			With CombiSmoker® Option			Connection	Certification
		V	Ph	Hz	Awg (mm²)	A	Breaker	kW	A	Breaker	kW		
†	120V**	120	1	60	12 [3.31]	6.8	20	.84	12.0	20	1.5	L1, N, G	
†	208-240V	208	1*	50/60	14 [2.08]	4.8	15	1.0	7.3	15	1.5	L1, L2/N, G	
		240	1*	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2/N, G	
†	208-240V	208	3	50/60	14 [2.08]	4.8	15	1.0	7.3	15	1.5	L1, L2, L3, G	
		240	3	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2, L3, G	
	380-415V	380	3	50/60	14 [2.08]	4.6	15	1.0	7.2	15	1.6	L1, L2, L3, N, G	
		415	3	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source

* Electrical service charge applies

** Ground fault or residual current protection device must accommodate a leakage current of 20mA.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.



WATER

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].



CLEARANCE

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

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



Gas Requirements (gas type must be specified on order)

Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	98,000	65,000	14.0	5.5	93.3	N/A
Propane				9.0	39.2	1.1

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m³/h	L/h
Natural Gas	103.4	68.6	3.48	1.13	2.7	N/A
Propane				2.75	1.1	4.1

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E (G20)	29.4	26.5	20.0	18.0	20	50	2.8
2LL (G25)					20		3.3
3P (G31)	28.8	26.5	19.5	18.0	37		1.1
3B/P (G30)					29		1.1

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com