

# Combitherm® CTP20-10E

## 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.

### 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



**20** Twenty full-size or GN 1/1 pans; twenty half-size sheet pans; one row deep

Roll-in pan cart with twenty non-tilt support rails; 13" (330mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails

240 lb (109kg) product maximum

150 quarts (190 liters) volume maximum

Ten (10) 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/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> 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



CTP20-10E

### Configurations (select one)

- ☐ Boiler version ☐ PROpower™

### Door swing

- ☐ Right hinged  
☐ Recessed door, optional

### Electrical

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

### Accessories (select all that apply)

- ☐ CombiLatch™  
☐ 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

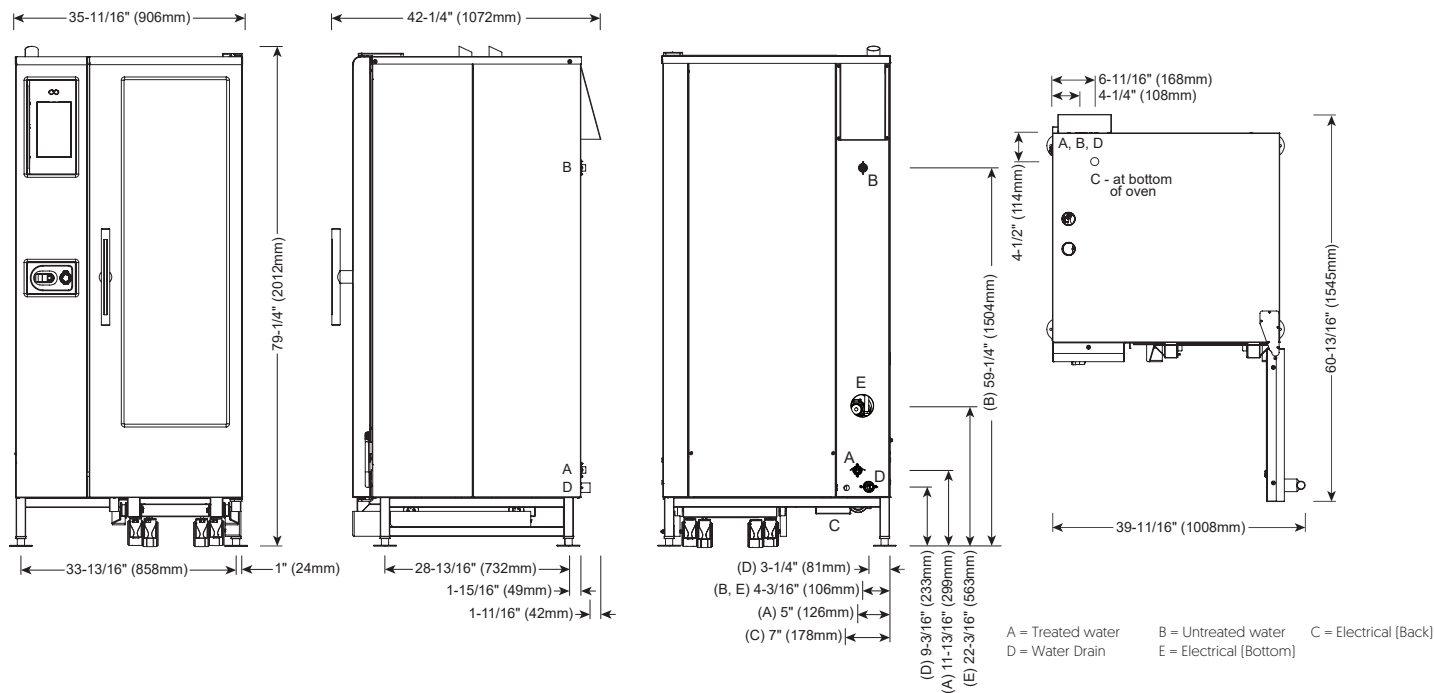


This oven complies with UL 710B, section 17 COA #5760

# Combitherm® CTP20-10E



## Specification



### DIMENSIONS

#### Model

CTP20-10E

#### Exterior (H x W x D)

79-1/4" x 35-11/16" x 42-1/4" [2012mm x 906mm x 1072mm]

#### Exterior with recessed door (H x W x D)

79-1/4" x 40-11/16" x 42-1/4" [2012mm x 1033mm x 1072mm]

#### Ship Dimensions (L x W x H)\*

CTP20-10E 56" x 45" x 87" [1422mm x 1143mm x 2210mm]

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

#### Interior (H x W x D)

60-7/16" x 16-1/4" x 28-1/16" [1535mm x 411mm x 712mm]

#### Net Weight

905 lb [411 kg]

#### Ship Weight\*

1052 lb [477 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

CTP20-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2,263	0.66



### NOISE

#### Noise emissions

A maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



CTP20-10E					ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	3	50/60	1	78.8	80	28.4	98.8	100	33.2	L1, L2, L3, G	
	240	3	50/60	1/0	90.9	90	37.8	114.0	125	44.2	L1, L2, L3, G	
380-415V	380	3	50/60	4	48.2	63	32.3	60.5	63	37.1	L1, L2, L3, N, G	
	415	3	50/60	3	52.5	63	37.8	65.8	80	44.2	L1, L2, L3, N, G	
440-480V	440	3*	50/60	6	41.7	50	32.4	52.2	60	37.2	L1, L2, L3, G	
	480	3*	50/60	4	45.5	50	37.8	57.0	60	44.2	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
CTP20-10E	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	3	50/60	1	81.3	90	28.9	101.3	110	33.7	L1, L2, L3, G	
	240	3	50/60	1/0	93.8	100	38.5	116.9	125	44.9	L1, L2, L3, G	
380-415V	380	3	50/60	4	50.9	63	32.8	63.1	100	37.7	L1, L2, L3, N, G	
	415	3	50/60	3	55.4	63	38.5	68.7	100	44.9	L1, L2, L3, N, G	
440-480V	440	3*	50/60	6	43.0	50	32.9	53.6	60	37.8	L1, L2, L3, G	
	480	3*	50/60	4	46.9	50	38.5	58.5	60	44.9	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 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



## Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

## CONTACT US

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