

Combitherm® CTP20-20G

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.

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 sheet pans, twenty GN 2/1 pans; forty full-size hotel or GN 1/1 pans; two rows deep

Roll-in pan cart with twenty non-tilt support rails; 20" (508mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails

480 lb (218 kg) product maximum

300 quarts (380 liters) volume maximum

Ten (10) wire shelves included. Additional wire shelves required for maximum capacity.



CTP20-20G

Configurations (select one)

Door swing

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

Electrical

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

Gas type

- ☐ Natural
- ☐ Propane

Accessories (select all that apply)

- ☐ 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

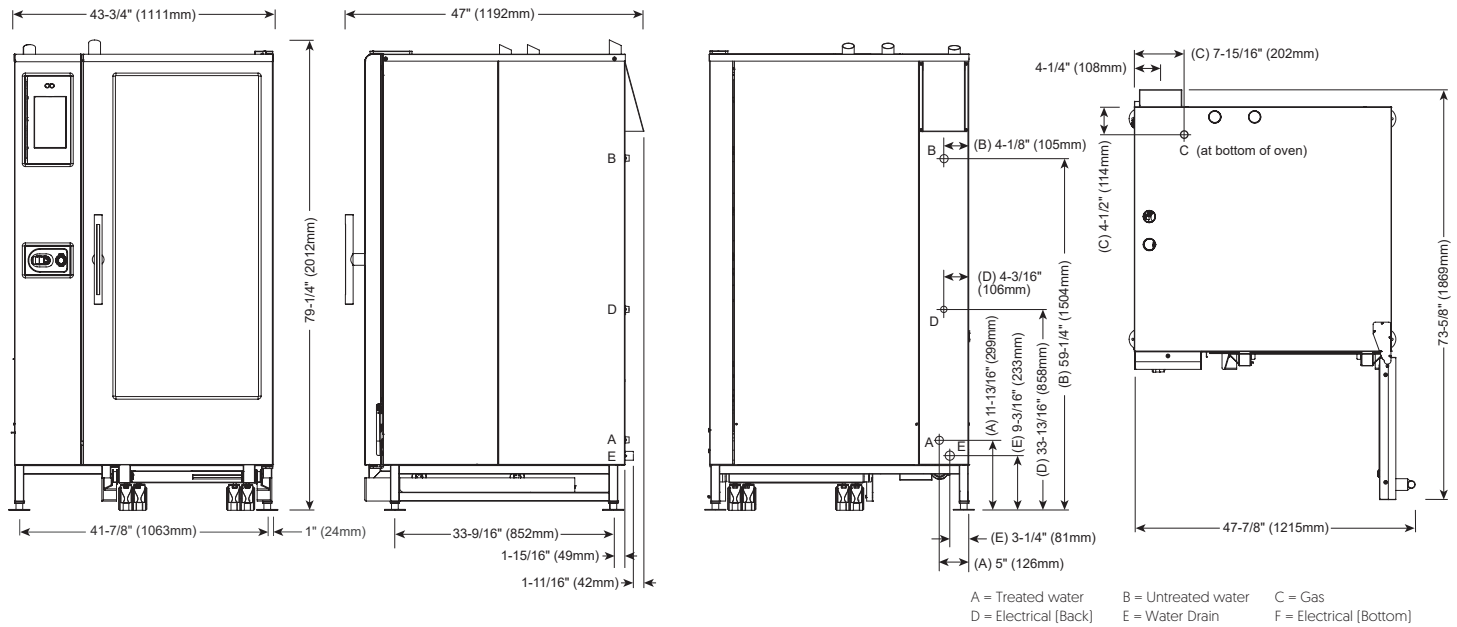
Installation options (select one)

- ☐ 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

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Specification

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Model

CTP20-20G

Exterior [H x W x D]

79-1/4" x 43-3/4" x 47" [2012mm x 1111mm x 1192mm]

Exterior with recessed door [H x W x D]

79-1/4" x 48-3/4" x 47" [2012mm x 1238mm x 1192mm]

Ship Dimensions [L x W x H]*

CTP20-20G 53" x 53" x 87" [1346mm x 1346mm x 2210mm]

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

Interior [H x W x D]

60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]

Net Weight

1100 lb [499 kg]

Ship Weight*

1250 lb [567 kg]



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.

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Heat of rejection

CTP20-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	1,490	0.44	186.7



Noise emissions

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



	CTP20-20G					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]	13.6	20	1.7	18.4	25	2.3	L1, L2/N, G	
†	208-240V	208	1*	50/60	14 [2.08]	9.6	15	2.0	12.1	15	2.5	L1, L2/N, G	
		240	1*	50/60	14 [2.08]	8.4	15	2.0	11.3	15	2.7	L1, L2/N, G	
†	208-240V	208	3	50/60	14 [2.08]	9.6	15	2.0	12.1	15	2.5	L1, L2, L3, G	
		240	3	50/60	14 [2.08]	8.4	15	2.0	11.3	15	2.7	L1, L2, L3, G	
	380-415V	380	3	50/60	14 [2.08]	9.2	15	2.0	11.8	15	2.6	L1, L2, L3, N, G	
		415	3	50/60	14 [2.08]	8.4	15	2.0	11.3	15	2.7	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 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.





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	266,000	177,000	14.0	5.5	253.3	N/A
Propane				9.0	106.4	2.9

*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	280.6	186.7	3.48	1.13	7.4	N/A
Propane				2.75	2.9	11.1

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]	80.0	72.0	56.0	50.4	20	50	7.6
2LL [G25]					20		8.9
3P [G31]	78.3	72.0	54.6	50.4	37		2.9
3B/P [G30]					29		2.9

CONTACT US

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