

COMBITHERM® CTC10-20G

GAS BOILER-FREE



CAPACITY

- Eleven (11) full-size sheet pans; eleven (11) GN 2/1 pans; twenty-two (22) full-size hotel or GN 1/1 pans; two rows deep
- Two (2) side racks with eleven (11) non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

CONSTRUCTION

- Stainless steel exterior, bright annealed interior
- Seamless welded interior stainless steel cavity
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- Door is hinged right with a 130° swing
- High efficiency LED lighting integrated in the door
- Door mounted self-draining drip tray
- Hands free positive catch door handle with lighted visual alerts [PATENT PENDING]
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose [PATENT PENDING] and a built-in back flow preventer
- SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
- Adjustable stainless steel legs provide stability
- High efficiency modulating gas burner maximizes the residence time of the flue gases [PATENT PENDING]

CT CLASSIC™ STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver high performance standards, consistent food quality, and production efficiency.
- Classic control provides a simple and intuitive push button operation that commands all the oven functions with icons that are easy to identify.

- LED display indicates cooking mode, temperature settings, time remaining, and various instructions.
- Three cooking modes:
Steam - 85°F to 250°F (30°C to 120°C)
Convection - 85°F to 575°F (30°C to 300°C)
Combination - 212°F to 575°F (100°C to 300°C)
- Cook time is displayed in hours : minutes.

- Two different fan speeds expands cooking capabilities for products affected by a high velocity of air movement.
- Cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- CombiClean® fully automated cleaning with one heavy-duty cleaning cycle.

SHORT FORM SPEC

Provide Alto-Shaam CombiOven® CT Classic™ counter top model CTC10-20G boiler-free gas CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, and a combination of steam and convection heat. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff interlock

system and a back flow preventer. Classic control includes a cool-down function, automatic cleaning function, fan with two (2) fan speeds. Oven includes four (4) adjustable stainless steel legs. Each oven is to accommodate up to eleven (11) full-size sheet pans or twenty-two (22) full-size hotel pans (GN 1/1), include standard right-hand door hinging, eleven (11) non-tilt support rails, and five (5) stainless steel shelves.

FACTORY INSTALLED OPTIONS

Electrical Choices

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

Gas Type

- Natural
- Propane

Door Swing

- Right-hand Door Hinging, standard
- Recessed Door, optional; increases oven width by 5" (127mm)

- Extended One-year Warranty

Installation Options (CHOOSE ONLY ONE)

- Alto-Shaam CombiOven Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY
- Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY

- CombiLatch™ door interlock with adjustable time safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle

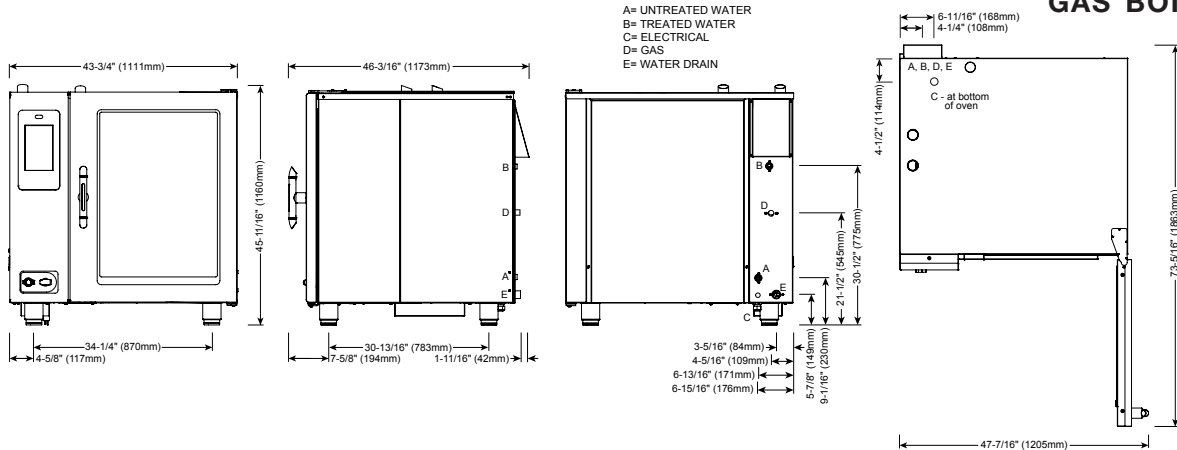
- Seismic feet package, optional

Probe Choices

- Removable, single-point, quick-connect core temperature probe, optional
- Removable, single-point, quick-connect sous vide temperature probe, optional

Security Devices for correctional facility use

- Optional base package (not available with recessed door): Includes tamper-proof screw package and secured door glass, 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



DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 43-3/4" x 46-3/16" (1160mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 48-3/4" x 46-3/16" (1160mm x 1238mm x 1173mm)
INTERIOR: 31-1/2" x 24-1/4" x 32-3/4" (800mm x 616mm x 832mm)

WATER REQUIREMENTS	
TWO (2) COLD WATER INLETS - DRINKING QUALITY	
ONE (1) TREATED WATER INLET: 3/4" NPT*	* Both inlets can be from same 3/4" source. Divide using a manifold. Run one side through treatment device before running to oven.
ONE (1) UNTREATED WATER INLET: 3/4" NPT*	
LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa)	
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 REQUIREMENTS	
LEFT: 0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT: 0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP: 20" (508mm) FOR AIR MOVEMENT	
BACK: 4" (102mm)	BOTTOM: 5-1/8" (130mm) FOR LEGS, AIR INTAKE
4-5/16" (109mm) OPTIONAL PLUMBING KIT	
INSTALLATION REQUIREMENTS	
• Oven must be installed level. • Hood installation is required.	
• 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)	50-125 ppm

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT			
RATED THERMAL LOAD		CONNECTED PRESSURE	
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane
Gross Heating Value (HHV) 121,000 Btu / hr	Net Heating Value (LHV) 32.0 kW	Minimum: 5.5" W.C. dynamic Maximum: 14" W.C. static	Minimum: 9" W.C. dynamic Maximum: 14" W.C. static
		G20	20mbar (2kPa)
		G25	20mbar (2kPa)
		G31	30mbar (3kPa)

ELECTRICAL - CTC10-20G (DEDICATED CIRCUIT REQUIRED)

	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
☞	120	1	60	14	L1, N, G - no cord, no plug	7.0	20	.84
☞	208 - 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	4.8 - 4.2	15	1.0
☞	380 - 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	4.6 - 4.2	15	1.0

☞ NORTH AMERICA VOLTAGE CHOICE ☞ GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA ☞ INTERNATIONAL VOLTAGE CHOICE
▲ PER UL REQUIREMENTS, MUST BE PERMANENTLY CONNECTED TO ELECTRICAL SUPPLY SOURCE

WEIGHT	SHIP DIMENSIONS	PAN CAPACITY	PRODUCT MAXIMUM: 240 lb (109 kg)
NET 760 lbs est 345 kg	(L x W x H) 56" x 49" x 65"	FULL-SIZE: 20" x 12" x 2-1/2"	VOLUME MAXIMUM: 150 quarts (190 liters)
SHIP 930 lbs* 422 kg*	(1422 x 1245 x 1651mm)*	GN 1/1: 530 x 325 x 65mm	
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.		GN 2/1: 650 x 530 x 65mm	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
		**FULL-SIZE SHEET: 18" x 26" x 1"	