

# Combitherm® CTC10-10E

## 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.



CTC10-10E

### Standard features

- Simple and intuitive push button control that commands all oven functions with easily identifiable icons
- LED display indicating cooking mode, temperature settings, time remaining, and various instructions
- LED illuminated door handle designed for the needs of the busy kitchen, and provides visual notification of the oven status
- 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
- Three cooking modes—steam, convection, and combination
- Front-accessible and retractable rinse hose
- Two different fan speeds
- One fully automated cleaning cycle



CAPACITY

- 11** Eleven full size or GN 1/1 pans; eleven half-size sheet pans, one row deep
- 2** Two side racks with eleven non-tilt support rails; 11-3/4" (298mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 120 lb (54 kg) product maximum
- 75 quarts (95 liters) volume maximum
- Five (5) 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.

### Configurations (select one)

#### Door swing

- Right hinged
- Recessed door, optional (not available on ventless hood)

#### Electrical

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

### Accessories (select all that apply)

- CombiHood PLUS™
- CombiLatch™
- Stacking hardware (not available on ventless hood)
- Seismic feet package, optional
- Extended one-year warranty

### 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, 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)

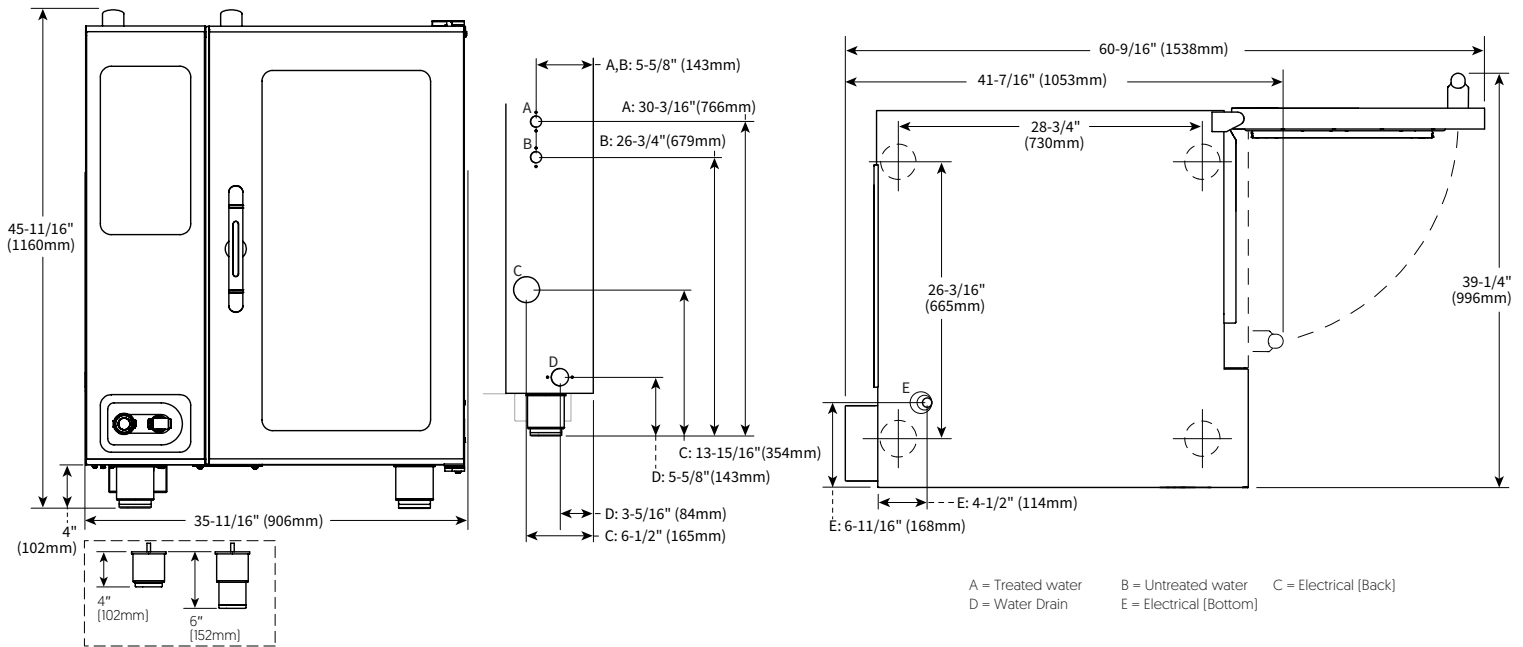
- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency



# Combitherm® CTC10-10E



## Specification



**Model**  
CTC10-10E

**Exterior (H x W x D)**  
45-11/16" x 35-11/16" x 41-7/16" [1160mm x 906mm x 1053mm]  
**Exterior with recessed door (H x W x D)**  
45-11/16" x 40-11/16" x 41-7/16" [1160mm x 1033mm x 1053mm]

**Interior (H x W x D)**  
31-1/2" x 16-1/4" x 28-1/16" [800mm x 411mm x 712mm]  
**Net Weight**  
625 lb [283 kg]

**Ship Dimensions (L x W x H)\***  
CTC10-10E 45" x 45" x 65" [1143mm x 1143mm x 1651mm]

**Ship Weight\***  
650 lb [295 kg]

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



**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.



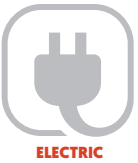
### Heat of rejection

CTC10-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,131	0.33



### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.  
With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



CTC10-10E	V	Ph	Hz	Awg	A	Breaker	kW	Connection	Certification
208-240V	208	3	50/60	4	39.4	40	14.2	L1, L2, L3, G	
	240	3	50/60	4	45.5	50	18.9	L1, L2, L3, G	
380-415V	380	3	50/60	6	24.1	32	16.2	L1, L2, L3, N, G	
	415	3	50/60	6	26.2	32	18.9	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	20.8	25	16.2	L1, L2, L3, G	
	480	3*	50/60	8	22.7	25	18.9	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



### 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 the Alto-Shaam Reverse Osmosis System to properly treat your water.



### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm

## CONTACT US

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