# Combitherm® CTC7-20E **Electric Boiler-free**



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

- 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



**8** Eight, full-size sheet pans or eight GN 2/1 pans; sixteen full-size or GN 1/1 pans, two rows deep

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.

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/ m³ 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 1P35.



CTC7-20E

#### 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









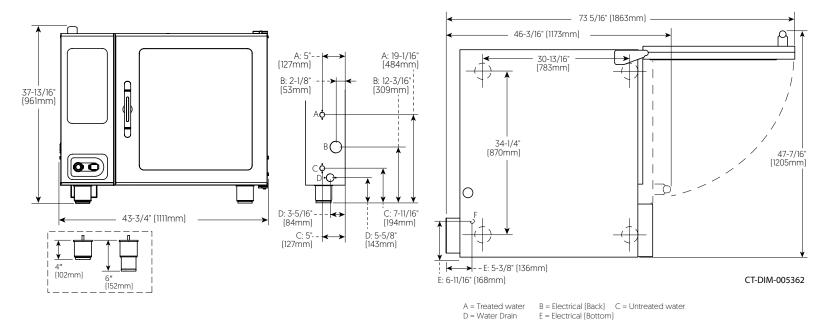




# **Combitherm® CTC7-20E**

# **Specification**





DIMENSIONS

CLEARANCE

Model Exterior (H x W x D)

37-13/16" x 43-3/4" x 46-3/16" [961mm x 1111mm x 1173mm] CTC7-20E

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)\*

CTC7-20E 56" x 49" x 65" (1422mm x 1245mm x 1651mm)

727 lb (330 kg) \*Domestic ground shipping information. Contact factory for export weight and dimensions.



20" (508mm) Тор: Left: 0" (0mm) 18" [457mm] recommended service access

Right: 0" (0mm) Non-combustible surfaces 2" (51mm) combustible surfaces

5-1/8" (130mm) Bottom: Back: 4" (102mm)

4-5/16" (109mm) optional plumbing kit



• Oven must be installed level.

Interior (H x W x D)

**Net Weight** 

680 lb (308 kg)

Ship Weight\*

• Water supply shut-off valve and back-flow preventer when required by local code.

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

• Hood installation is required.

• Drain must not be located directly underneath the appliance.

# Combitherm® CTC7-20E





### Heat of rejection

CTC7-20E	Heat Gain	Heat Gain
	qs, BTU/hr	qs, kW
	1,305	0.38



#### 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.



CTC7-20E	V	Ph	Hz	Awg	Α	Breaker	kW	Connection	Certification
208-240V	208	3	50/60	4	45.7	50	16.5	L1, L2, L3, G	USTED USTED
	240	3	50/60	3	52.7	60	21.9	L1, L2, L3, G	ANSINSE 4  CE HI WIP X5  O063
380-415V	380	3	50/60	6	28.0	32	18.7	L1, L2, L3, N, G	( C [ [ ] ] X   IP X5
	415	3	50/60	4	30.4	32	21.9	L1, L2, L3, N, G	O063 CITE Was ass
440-480V	440	3*	50/60	8	20.6	25	15.7	L1, L2, L3, G	cUl us Ul us
	480	3*	50/60	8	22.4	25	18.7	L1, L2, L3, G	USTED PPV ANSUNSF 4

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.



# 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].



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. Noncompliance 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.

nlet 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** 

<sup>\*</sup>Electrical service charge applies.