

# Combitherm® CTP10-20E

## 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.



CTP10-20E

### Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four 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
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



- 11** Eleven full-size sheet pans; eleven GN 2/1 pans; twenty-two half-size or GN 1/1 pans, two rows deep
- 2** Two side racks with eleven non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 240 lb (109 kg) product maximum
- 150 quarts (190 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.

Cooking appliance with integral systems for limiting the emission of grease laden air IP35.

### Configurations (select one)

- Boiler version  PROpower™

### 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™
- Seismic feet package, optional
- 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

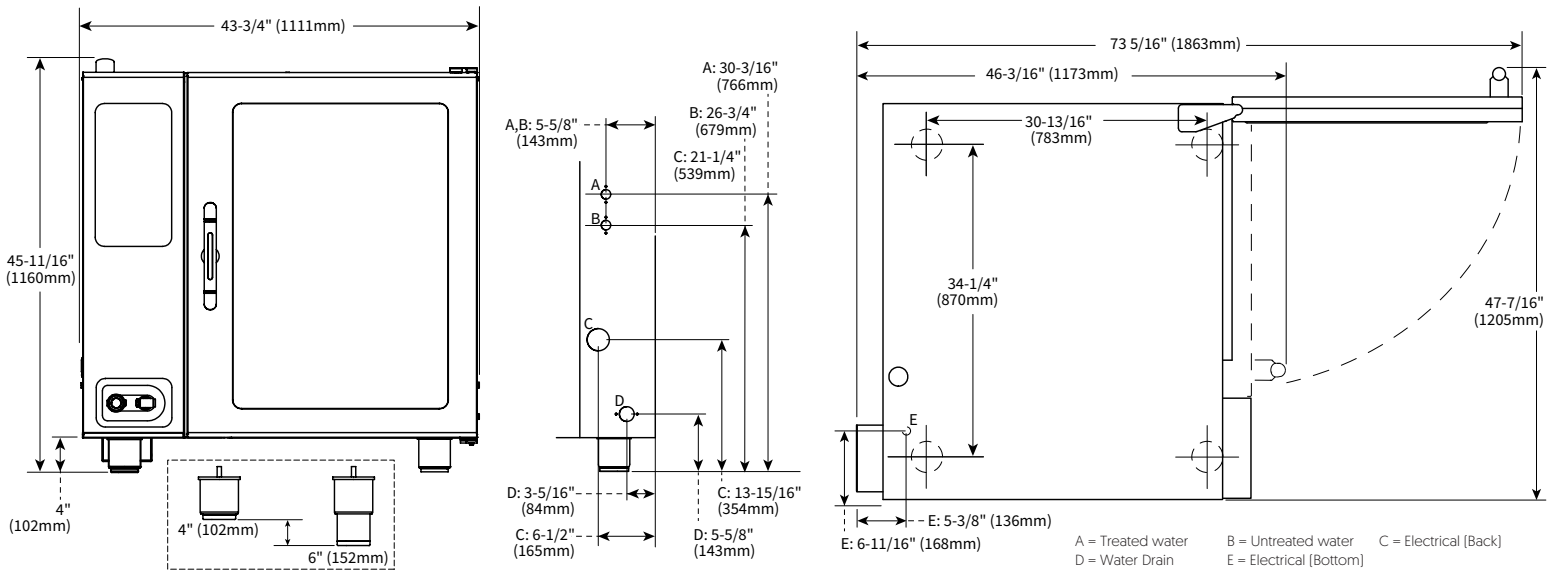


This oven complies with UL 710B, section 17 COA #5760

# Combitherm® CTP10-20E



## Specification



### DIMENSIONS

**Model**  
CTP10-20E

**Exterior (H x W x D)**  
45-11/16" x 43-3/4" x 46-3/16" [1160mm x 1111mm x 1173mm]

**Exterior with recessed door (H x W x D)**  
45-11/16" x 48-3/4" x 46-3/16" [1160mm x 1238mm x 1173mm]

**Ship Dimensions (L x W x H)\***  
56" x 49" x 65" [1422mm x 1245mm x 1651mm]

**Interior (H x W x D)**  
31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]

**Net Weight**  
760 lb [345 kg]

**Ship Weight\***  
805 lb [365 kg]

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



### CLEARANCE

- Top: 20" [508mm]
- Left: 0" [0mm]
- 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

CTP10-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,971	0.58



### NOISE

#### 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.



CTP10-20E					ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	3	50/60	2	68.8	70	24.8	88.7	90	28.9	L1, L2, L3, G	
	240	3	50/60	1	79.4	80	33.0	102.3	110	38.5	L1, L2, L3, G	
380-415V	380	3	50/60	4	42.1	63	28.2	63.2	63	32.3	L1, L2, L3, N, G	
	415	3	50/60	3	45.8	63	33.0	68.8	80	38.5	L1, L2, L3, N, G	
440-480V	440	3*	50/60	6	36.4	40	28.3	46.9	50	32.4	L1, L2, L3, G	
	480	3*	50/60	4	39.7	40	33.0	51.2	60	38.5	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.

CTP10-20E	With CombiSmoker® Option				ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	3	50/60	4	71.3	80	25.3	91.2	100	29.4	L1, L2, L3, G	
	240	3	50/60	3	82.3	90	33.7	105.2	110	39.2	L1, L2, L3, G	
380-415V	380	3	50/60	6	44.9	63	28.8	65.8	100	32.9	L1, L2, L3, N, G	
	415	3	50/60	4	48.7	63	33.7	71.6	100	39.2	L1, L2, L3, N, G	
440-480V	440	3*	50/60	6	37.7	40	28.8	48.2	50	33.0	L1, L2, L3, G	
	480	3*	50/60	4	41.1	50	33.7	52.6	60	39.2	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.



### 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)	50-175 ppm	50-350 ppm

## CONTACT US

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