

# Combitherm® CTP7-20E

## 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.



CTP7-20E

### 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



CAPACITY

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

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.



ANSI/NSF 4



IP X5



COA #5760



### Configurations (select one)

- Boiler version  PROpower™

### Door swing

- Right hinged  
 Recessed door, optional [not available on ventless hood]

### Electrical

- 208-240V 1ph  208-240V 3ph  
 380-415V 3ph  440-480V 3ph

### Accessories (select all that apply)

- CombiHood PLUS™  
 CombiLatch™  
 Stacking hardware  
 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

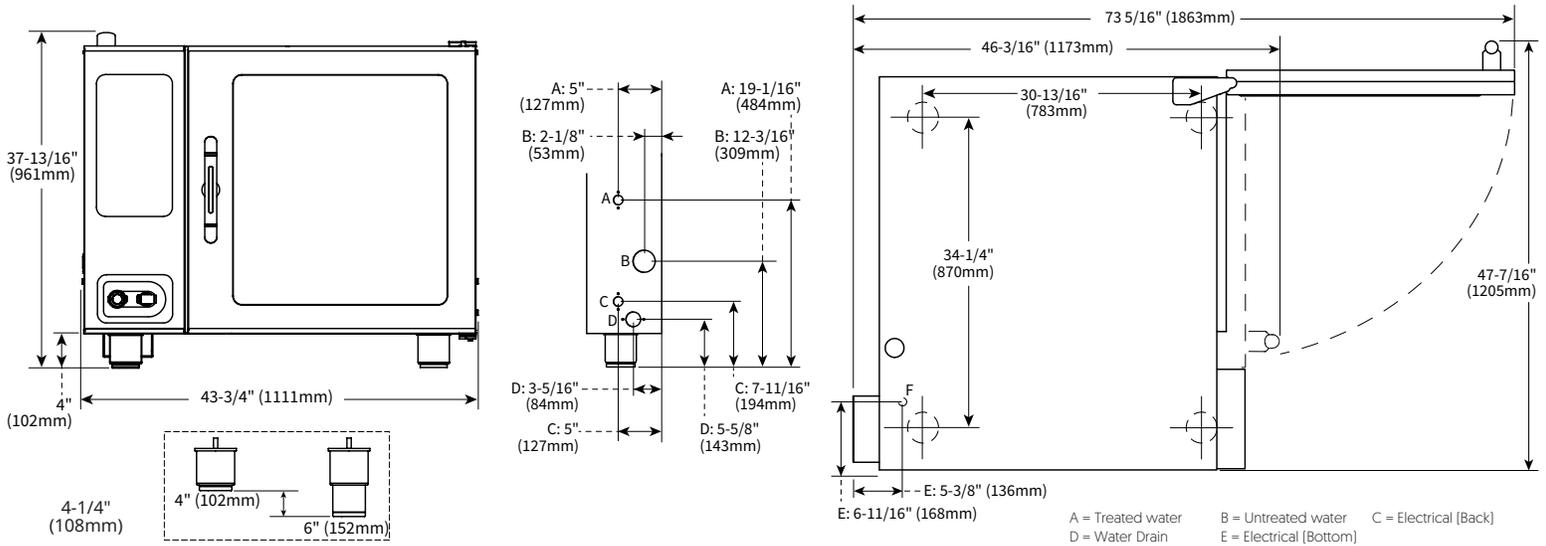
### Installation options (select one)

- 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

# Combitherm® CTP7-20E



## Specification



CT-DIM-005362



### DIMENSIONS

#### Model

CTP7-20E

#### Exterior (H x W x D)

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

#### 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)\*

CTP7-20E 56" x 49" x 65" [1422mm x 1245mm x 1651mm]

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

#### Interior (H x W x D)

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

#### Net Weight

680 lb [308 kg]

#### Ship Weight\*

727 lb [330 kg]



### 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

CTP7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,305	0.38



### 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.



CTP7-20E					ECO Standard			PROpower™ Option**			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	1	79.1	80	16.5	92.1	100	19.2	L1, L2/N, G	
	240	1*	50/60	1/0	91.3	100	21.9	106.3	110	25.5	L1, L2/N, G	
208-240V	208	3	50/60	4	45.7	50	16.5	58.7	60	19.2	L1, L2, L3, G	
	240	3	50/60	3	52.7	60	21.9	67.7	70	25.5	L1, L2, L3, G	
380-415V	380	3	50/60	6	28.0	32	18.7	41.7	63	21.4	L1, L2, L3, N, G	
	415	3	50/60	4	30.4	32	21.9	45.4	63	25.5	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	20.6	25	15.7	26.5	30	18.3	L1, L2, L3, G	
	480	3*	50/60	8	22.4	25	18.7	28.8	35	21.8	L1, L2, L3, G	

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

\*Electrical charge applies.

\*\*No-cost options on electric mode.

With CombiSmoker® Option					ECO Standard			PROpower™ Option**			Connection	Certification
CTP7-20E	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	1	81.6	90	17.0	94.6	100	19.7	L1, L2/N, G	
	240	1*	50/60	1/0	94.1	100	22.6	109.1	110	26.2	L1, L2/N, G	
208-240V	208	3	50/60	4	48.2	50	17.0	61.2	70	19.7	L1, L2, L3, G	
	240	3	50/60	3	55.6	60	22.6	70.6	70	26.2	L1, L2, L3, G	
380-415V	380	3	50/60	6	30.6	32	19.3	44.4	63	22.0	L1, L2, L3, N, G	
	415	3	50/60	4	33.3	63	22.6	48.3	63	26.2	L1, L2, L3, N, G	
440-480V	440	3*	50/60	8	21.9	30	16.2	27.3	30	18.1	L1, L2, L3, G	
	480	3*	50/60	8	23.8	30	19.2	30.0	35	22.3	L1, L2, L3, G	

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

\*Electrical charge applies.

\*\*No-cost option on electric mode.



### 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.



### Clearance requirements for water filtration system

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. 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
Chlorine	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

## CONTACT US

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