

Combitherm® CTP10-10E

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.

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



- 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

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/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.



This oven complies with UL 710B, section 17

COA #5760



CTP10-10E

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

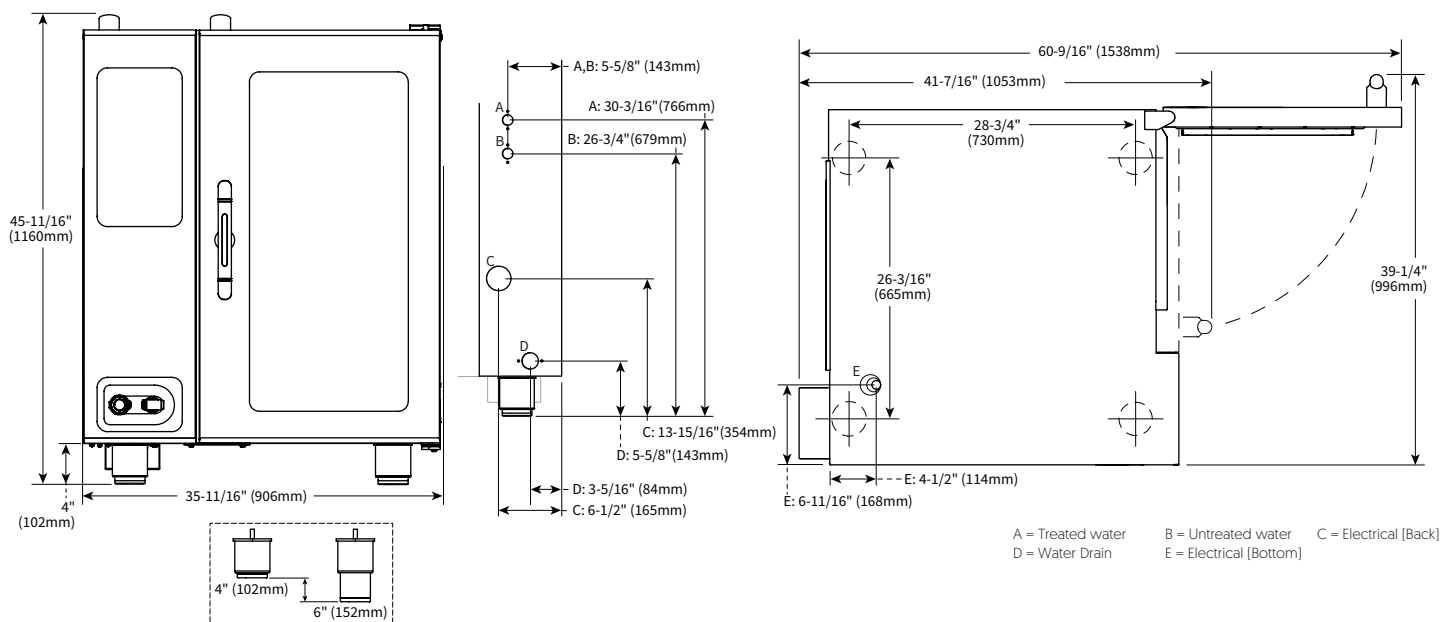
Installation options (select one)

- ☐ 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® CTP10-10E



Specification



Model

CTP10-10E

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]*

CTP10-10E 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

Heat of rejection

CTP10-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,131	0.33

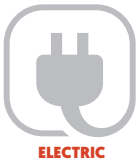


NOISE

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.



CTP10-10E					ECO Standard			PROpower™ Option			Connection	Certification
	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1	50/60	2	68.3	70	14.2	79.8	80	16.6	L1, L2/N, G	
	240	1	50/60	2	78.8	80	18.9	92.1	100	22.1	L1, L2/N, G	
208-240V	208	3	50/60	4	39.4	40	14.2	51.0	60	16.6	L1, L2, L3, G	
	240	3	50/60	4	45.5	50	18.9	58.8	60	22.1	L1, L2, L3, G	
380-415V	380	3	50/60	6	24.1	32	16.2	36.4	63	18.6	L1, L2, L3, N, G	
	415	3	50/60	6	26.3	32	18.9	39.6	63	22.1	L1, L2, L3, N, G	
440-480V	440	3	50/60	8	20.8	25	16.2	26.9	30	18.6	L1, L2, L3, G	
	480	3	50/60	8	22.7	25	18.9	29.4	30	22.1	L1, L2, L3, G	

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

With CombiSmoker® Option					ECO Standard			PROpower™ Option			Connection	Certification
CTP10-10E	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW		
208-240V	208	1	50/60	2	70.8	70	14.7	82.3	90	17.1	L1, L2/N, G	
	240	1	50/60	2	81.6	90	19.6	95.0	100	22.8	L1, L2/N, G	
208-240V	208	3	50/60	4	41.9	50	14.7	53.5	60	17.1	L1, L2, L3, G	
	240	3	50/60	4	48.3	50	19.6	61.7	70	22.8	L1, L2, L3, G	
380-415V	380	3	50/60	6	26.8	32	16.7	39.0	63	19.2	L1, L2, L3, N, G	
	415	3	50/60	6	29.1	63	19.6	42.5	63	22.8	L1, L2, L3, N, G	
440-480V	440	3	50/60	8	22.2	25	16.7	28.6	30	19.2	L1, L2, L3, G	
	480	3	50/60	8	24.2	25	19.6	30.8	30	22.8	L1, L2, L3, G	

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.

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



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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