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
- 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

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

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 in UL listed under KNLZ in the U.S. and Canada.

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

c(UL)us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR 1P25

CLASSIFIED EPH ANSI/NSF 4

CE

EAC

IP X5

ecosmart

This oven complies with UL 710B, section 17

COA #5760

Combitherm® CTP10-20E

Specification

Dimensions callouts:
- 43-3/4" (1111mm)
- 45-11/16" (1160mm)
- 4" (102mm)
- 4" (102mm)
- 6" (152mm)
- A: 30-3/16" (766mm)
- A,B: 5-5/8" (143mm)
- B: 26-3/4" (679mm)
- C: 21-1/4" (539mm)
- D: 3-5/16" (84mm)
- C: 6-1/2" (165mm)
- C: 13-15/16" (354mm)
- D: 5-5/8" (143mm)
- E: 5-3/8" (136mm)
- E: 6-11/16" (168mm)
- 73 5/16" (1863mm)
- 46-3/16" (1173mm)
- 30-13/16" (783mm)
- 34-1/4" (870mm)
- 47-7/16" (1205mm)

A = Treated water B = Untreated water C = Electrical (Back)
D = Water Drain E = Electrical (Bottom)
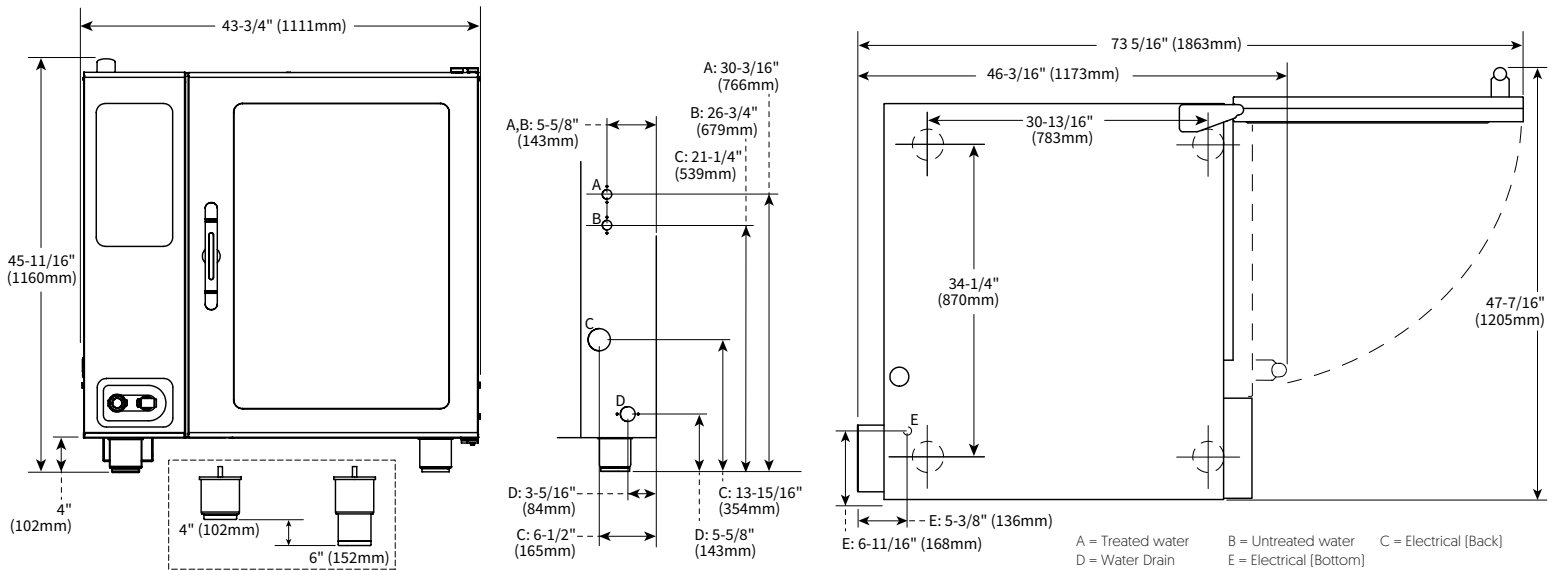
DIMENSIONS

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)

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 Dimensions (L x W x H)*
CTP10-20E   56" x 49" x 65" (1422mm x 1245mm x 1651mm)

Ship Weight*
805 lb (365 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

CTP10-20E	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.

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ELECTRIC

CTP10-20E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection	Certification
					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	UL LISTED / UL / CE 0063 / EAC
	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	EAC CE 0063
	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	UL LISTED / UL / ANSI/NSF 4
	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.
*Electircal charge applies.
**No-cost options on electric mode.

With CombiSmoker® Option	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection	Certification
CTP10-20E					A	Breaker	kW	A	Breaker	kW		
208-240V	208	3	50/60	2	71.3	80	25.3	91.2	100	29.4	L1, L2, L3, G	UL LISTED / UL / CE 0063 / EAC
	240	3	50/60	1	82.3	90	33.7	105.2	110	39.2	L1, L2, L3, G	
380-415V	380	3	50/60	4	44.8	63	28.8	65.8	100	32.9	L1, L2, L3, N, G	EAC CE 0063
	415	3	50/60	3	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	UL LISTED / UL / ANSI/NSF 4
	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.
*Electircal charge applies.
**No-cost options on electric mode.

WATER

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 responsiblity 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 orginal 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

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.