

Combitherm® CTC20-20E

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.

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
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



20

Twenty full-size sheet pans, twenty GN 2/1 pans; forty full-size hotel or GN 1/1 pans; two rows deep

Roll-in pan cart with twenty non-tilt support rails; 20" [508mm] horizontal width between rails, 2-9/16" [65mm] vertical spacing between rails

480 lb [218 kg] product maximum

300 quarts [380 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.



CTC20-20E

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™
- ☐ 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



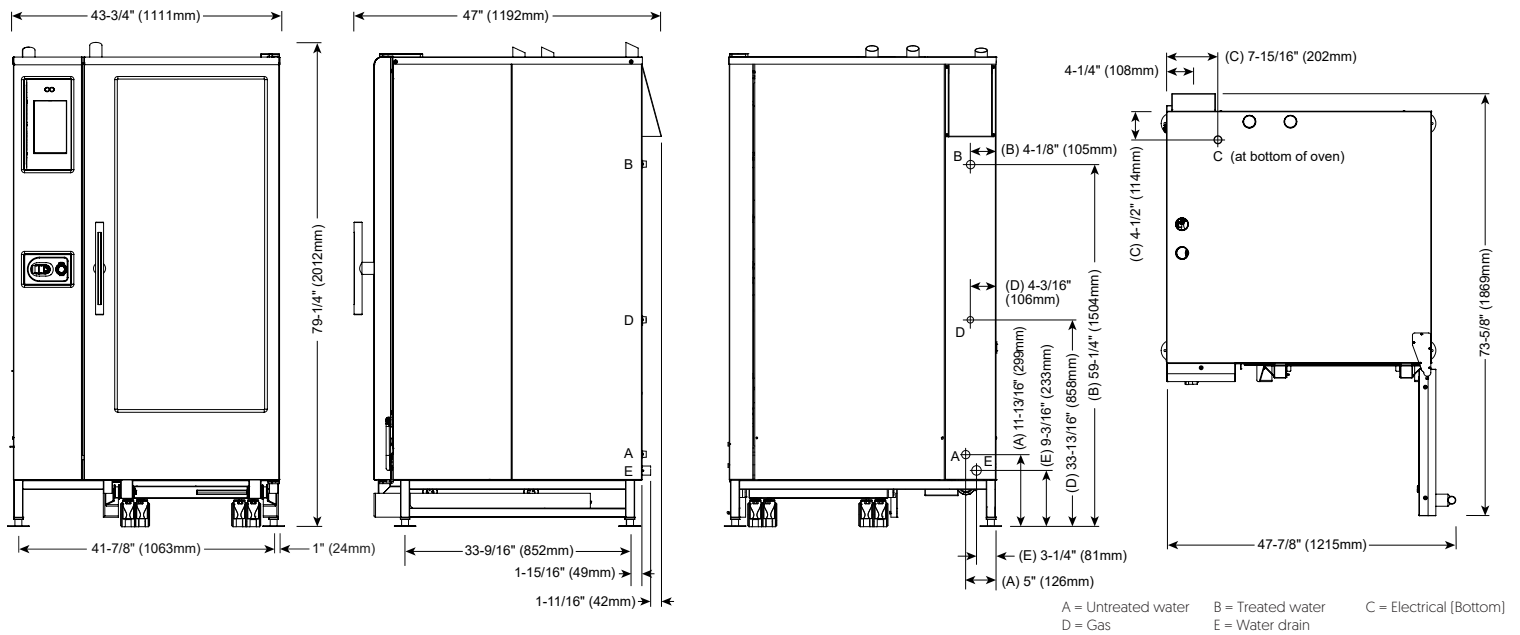
This oven complies with UL 710B, section 17

COA #5760

Combitherm® CTC20-20E

Specification

ALTO-SHAAM



Model
CTC20-20E

Exterior (H x W x D)
79-1/4" x 43-3/4" x 47" [2012mm x 1111mm x 1192mm]
Exterior with recessed door (H x W x D)
79-1/4" x 48-3/4" x 47" [2012mm x 1238mm x 1192mm]

Ship Dimensions (L x W x H)*
CTC20-20E 53" x 53" x 87" [1346mm x 1346mm x 2210mm]

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

Interior (H x W x D)
60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]
Net Weight
1100 lb [499 kg]

Ship Weight*
1157 lb [525 kg]



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 of rejection

CTC20-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	3,942	1.15



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.



CTC20-20E	V	Ph	Hz	Awg	A	Breaker	kW	Connection	Certification
208-240V	208	3	50	4/0	137.6	150	49.6	L1, L2, L3, G	
	240	3	60	4/0	158.8	175	66.0	L1, L2, L3, G	
380-415V	380	3	50	1	84.2	100	56.4	L1, L2, L3, N, G	
	415	3	60	1/0	91.7	100	66.0	L1, L2, L3, N, G	
440-480V	440	3*	50	2	72.7	80	56.5	L1, L2, L3, G	
	480	3*	60	1	79.4	80	66.0	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.



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

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com