

Combitherm® CTC6-10E

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

- 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



CAPACITY

- 7 Seven full-size or GN 1/1 pans, seven half-size sheet pans; one row deep
 - 2 Two side racks with seven non-tilt support rails; 11-3/4" (298mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 72 lb (33 kg) product maximum
45 quarts (57 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.



CTC6-10E

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™
- ☐ Stacking hardware (not available on ventless hood)
- ☐ Seismic feet package, optional
- ☐ 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



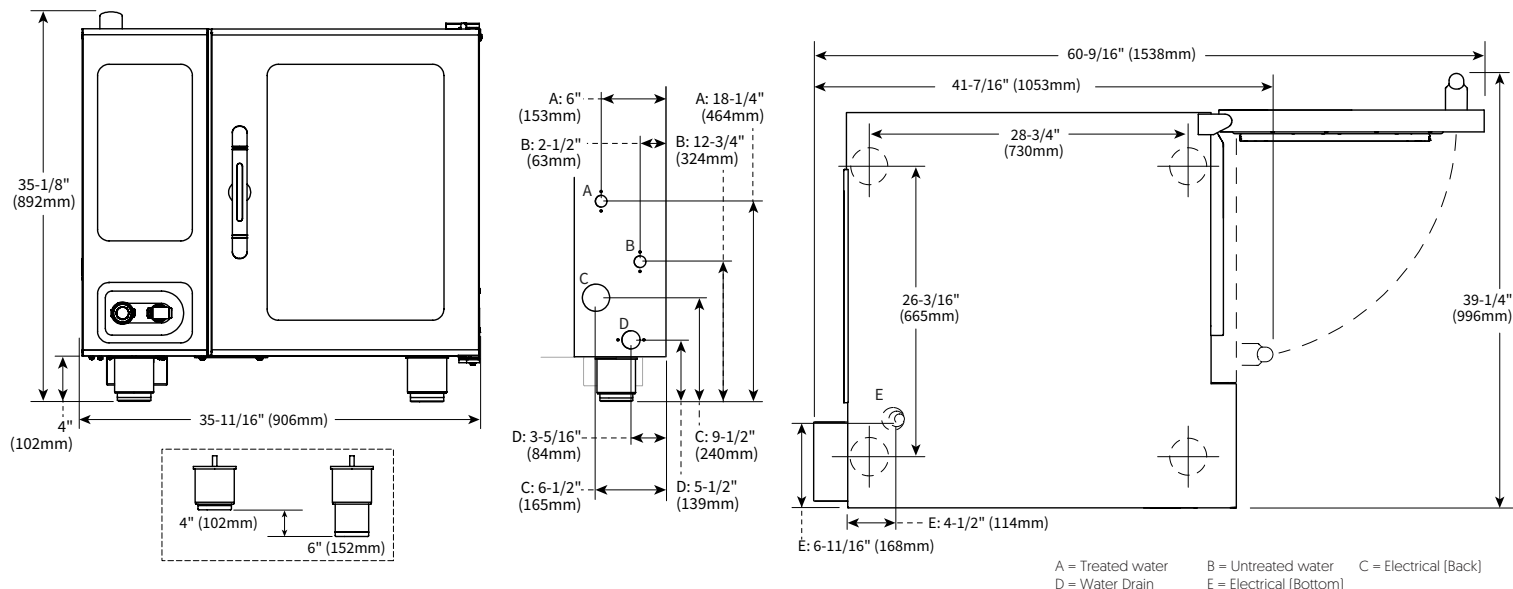
This oven complies with UL 710B, section 17

COA #5760

Combitherm® CTC6-10E

Specification

ALTO-SHAAM



DIMENSIONS

Model

CTC6-10E

Exterior (H x W x D)

35-1/8" x 35-11/16" x 41-7/16" [892mm x 906mm x 1053mm]

Exterior with recessed door (H x W x D)

35-1/8" x 40-11/16" x 41-7/16" [892mm x 1033mm x 1053mm]

Ship Dimensions (L x W x H)*

CTC6-10E 58" x 45" x 51" [1473mm x 1143mm x 1295mm]

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

Interior (H x W x D)

20-1/2" x 16-1/4" x 28-1/16" [520mm x 411mm x 712mm]

Net Weight

524 lb [238 kg]

Ship Weight*

608 lb [276 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

Heat of rejection

CTC6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	630	0.18



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.



ELECTRIC

CTC6-10E	V	Ph	Hz	Awg	A	Breaker	kW	Connection	Certification
208-240V	208	3	50	8	21.9	25	7.9	L1, L2, L3, G	
	240	3	60	8	25.3	30	10.5	L1, L2, L3, G	
380-415V	380	3	50	8	13.4	16	9.0	L1, L2, L3, N, G	
	415	3	60	8	14.6	16	10.5	L1, L2, L3, N, G	
440-480V	440	3*	50	10	11.6	15	9.1	L1, L2, L3, G	
	480	3*	60	8	12.6	15	10.5	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

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

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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