Combitherm® CTC20-10E
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.

CTC20-10E

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 — **CAPACITY**

Twenty full-size or GN 1/1 pans; twenty half-size sheet pans; one row deep

Roll-in pan cart with twenty non-tilt support rails; 13" (330mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails

240 lb (109kg) 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)

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
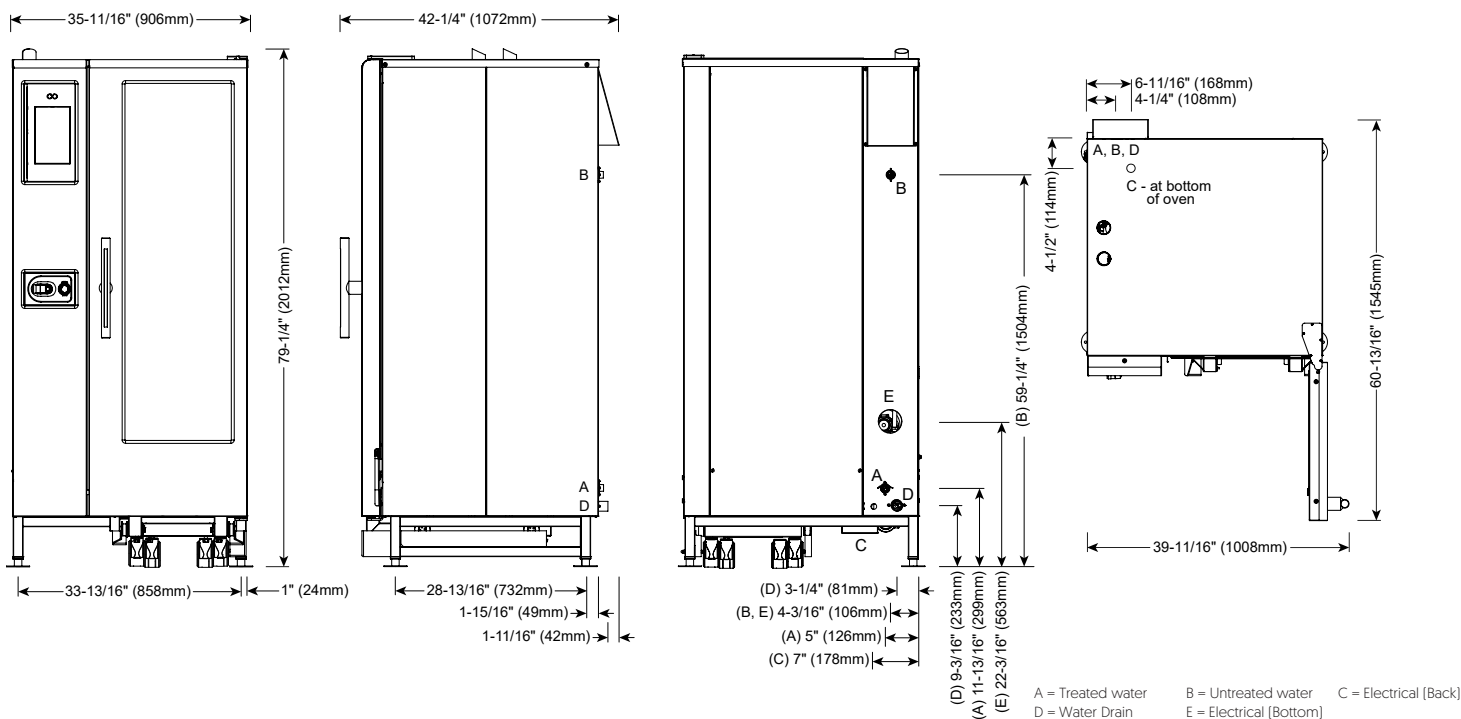☐ Installation Start-Up Check - available through an Alto-Shaam authorized service agency

UL LISTED COOKING APPLIANCE 584m   ANSI/NSF 4   CE   EAC   IP X5   ecosmart®

This oven complies with UL 710B, section 17   COA #5760

Combitherm® CTC20-10E

Dimensions shown:
- 35-11/16" (906mm) width
- 79-1/4" (2012mm) height
- 33-13/16" (858mm)
- 1" (24mm)
- 42-1/4" (1072mm)
- 28-13/16" (732mm)
- 1-15/16" (49mm)
- 1-11/16" (42mm)
- B
- E
- A / D
- C
- (D) 3-1/4" (81mm)
- (B, E) 4-3/16" (106mm)
- (A) 5" (126mm)
- (C) 7" (178mm)
- (D) 9-3/16" (233mm)
- (A) 11-13/16" (299mm)
- (E) 22-3/16" (563mm)
- (B) 59-1/4" (1504mm)
- 4-1/2" (114mm)
- 6-11/16" (168mm)
- 4-1/4" (108mm)
- A, B, D
- C - at bottom of oven
- 60-13/16" (1545mm)
- 39-11/16" (1008mm)

A = Treated water B = Untreated water C = Electrical [Back]
D = Water Drain E = Electrical [Bottom]

DIMENSIONS

Model
CTC20-10E

Exterior (H x W x D)
79-1/4" x 35-11/16" x 42-1/4" [2012mm x 906mm x 1072mm]

Exterior with recessed door (H x W x D)
79-1/4" x 40-11/16" x 42-1/4" [2012mm x 1033mm x 1072mm]

Interior (H x W x D)
60-7/16" x 16-1/4" x 28-1/16" [1535mm x 411mm x 712mm]

Net Weight
905 lb [411 kg]

Ship Dimensions (L x W x H)*
CTC20-10E   56" x 45" x 87" [1422mm x 1143mm x 2210mm]

Ship Weight*
1052 lb [477 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.

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Heat of rejection

CTC20-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2,263	0.66

HEAT

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.

NOISE

ELECTRIC

CTC20-10E	V	Ph	Hz	Awg	A	Breaker	kW	Connection	Certification
208-240V	208	3	50	1	78.8	80	28.4	L1, L2, L3, G	
	240	3	60	1/0	90.9	90	37.8	L1, L2, L3, G	
380-415V	380	3	50	4	48.2	63	32.3	L1, L2, L3, N, G	
	415	3	60	3	52.5	63	37.8	L1, L2, L3, N, G	
440-480V	440	3*	50	6	41.7	50	32.4	L1, L2, L3, G	
	480	3*	60	4	45.5	50	37.8	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.

Water requirements (per oven)

WATER

- 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.

CLEARANCE

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