

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.



CTP10-10E

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Single-point probe on Deluxe control models
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four 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
- 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
- Five (5) wire shelves included. Additional wire shelves required for maximum capacity.

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.

UK
CA



This oven complies with UL 710B, section 59 COA #5760

- 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)

- Ventech™ Hood
- Ventech™ Hood 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)

Water treatment

- RO system OPS175CR/5 (5031203)

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

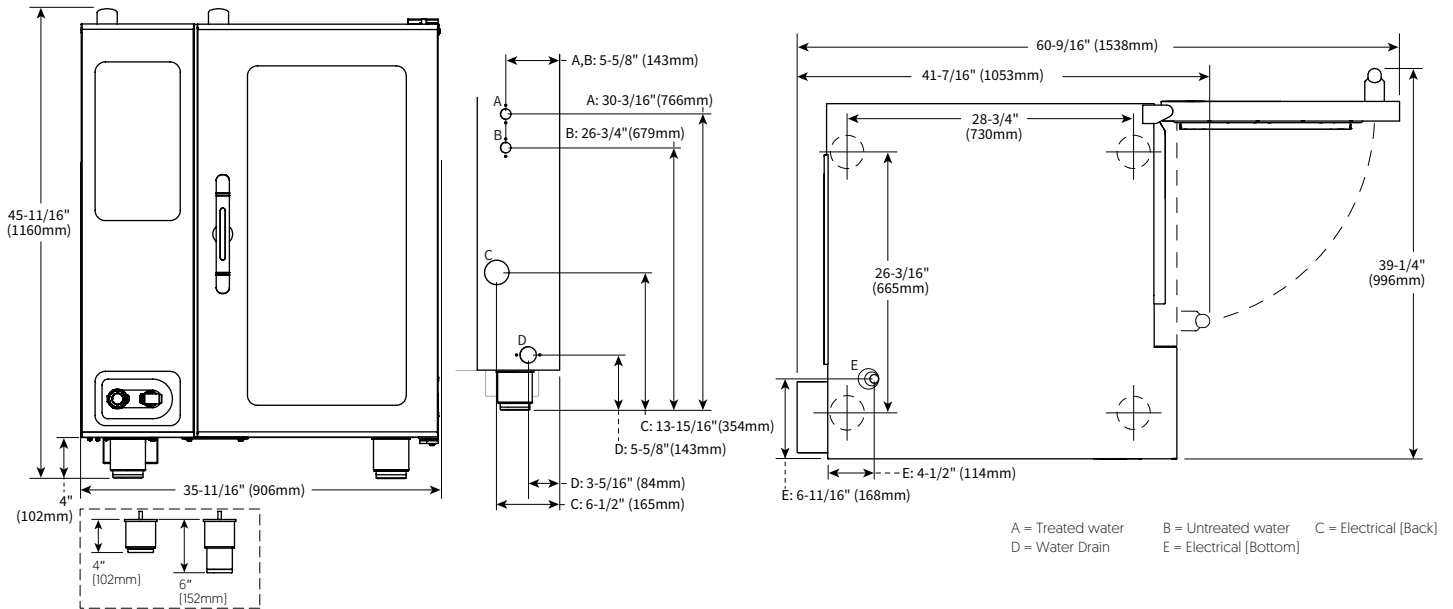
Installation options (select one)

- 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



DIMENSIONS

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]
 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

CTP10-10E	Heat of rejection	
	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	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection	Certification
					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.

*Electrical service charge applies.

**No-cost option on electric models.

CTP10-10E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection	Certification
					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	28.3	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.

*Electrical service charge applies.

**No-cost option on electric models.



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. Materials must withstand temperatures up to 200°F [93°C].

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 the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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