ALTO-SHAAM®

ecosmart®

4•10ESiVH
COMBITHERM®
CT Express™

BEST CLASS 2012

MODEL 4•10ESiVH
CAPACITY OF FOUR (4) FULL-SIZE OR GN 1/1 PANS, EIGHT (8) HALF-SIZE SHEET OR GN 1/2 PANS

- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- Cook with the optional product temperature probe or by time.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.
- Exclusive Gold-n-Brown™ feature on the ExpressTouch Control gives the operator the ability to achieve the ideal cooking environment for the ideal finish.
- Optional hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity.
- Self contained oven venting system features a high-power fan that draws steam and fumes into the hood intake and out the top surface exhaust vent, trapping grease as the air moves through the filter system.
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

Provide Alto-Shaam Combitherm® counter-top Model 4•10ESiVH flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features include an integrated oven venting system, positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven and hood is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function, and four (4) adjustable bullet legs. Each oven accommodates up to eight (8) half-size sheet pans or four (4) full-size hotel pans, includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (37.5mm) vertical spacing between rails, and two (2) stainless steel shelves. Oven venting system includes one (1) grease and one (1) charcoal filter, with access from the left side of the oven for easy replacement. Hood control includes an ON/OFF switch and indicator light.
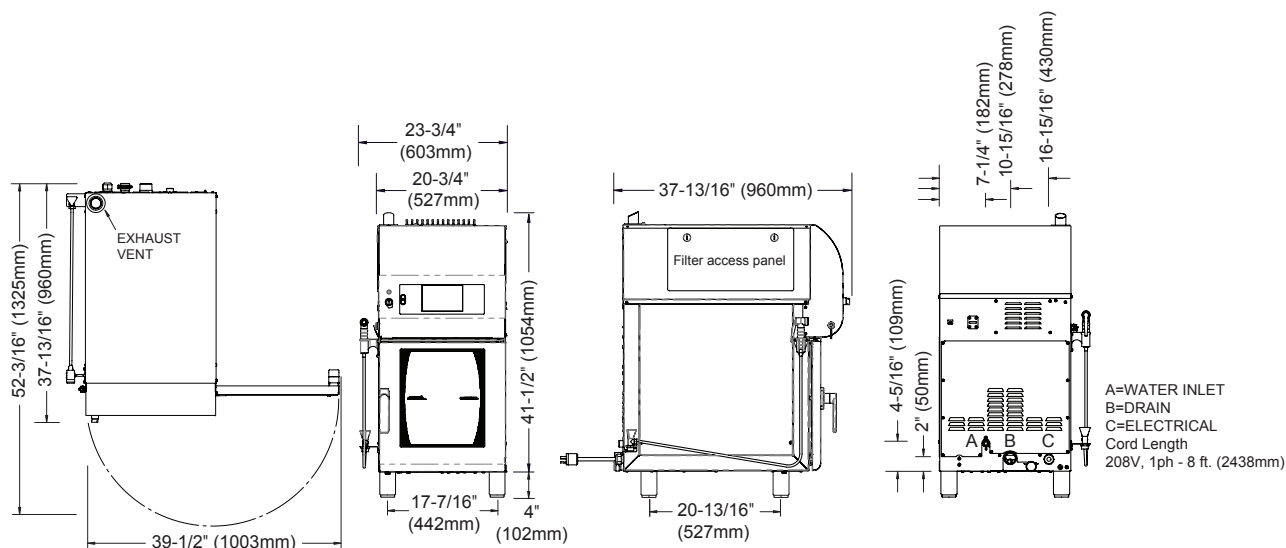
☐ **ExpressTouch Control:** includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish

☐ Single-point product temperature probe, Delta-T and Cook-&-Hold functionality (additional option)
☐ Single-point product temperature probe, Delta-T and Cook-&-Hold functionality with HACCP data access (additional option)
☐ CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning (additional option)
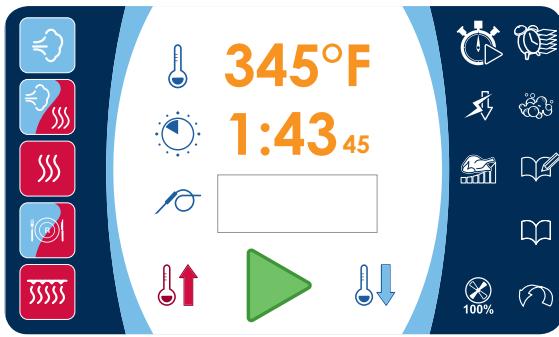☐ Broiler element (additional option) - not available on 1ph units [Patent Pending]

FACTORY INSTALLED

- Electrical Choices:
  ☐ 208V, 1ph
  ☐ 240V, 1ph
  ☐ 208-240V, 3ph
  ☐ 208-240V, 1ph
  ☐ 380-415V, 3ph

☐ Hand Held Spray Hose, optional

- Door Swing Choices:
  ☐ Right Hinged, standard
  ☐ Left Hinged, optional

- Leg Choices:
  ☐ 4" (102mm) bullet legs, 5014178, for counter top applications
  ☐ 6" (152mm) bullet legs, 5014179, for floor standing applications, optional
  ☐ 6" (152mm) seismic legs, 5014734, for floor standing applications, optional [additional charge applies]

- Panel Color Choices:
  ☐ Stainless Steel, standard
  ☐ Black, optional
  ☐ Burgundy, optional
  ☐ Brown, optional
  ☐ Red, optional
  ☐ White, optional
  ☐ Custom Color, optional [longer lead time applies]

ALTO-SHAAM®

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ALTO-SHAAM®

4•10ESiVH COMBITHERM® CT Express™

EXHAUST VENT

52-3/16" (1325mm)
37-13/16" (960mm)
39-1/2" (1003mm)

23-3/4" (603mm)
20-3/4" (527mm)
41-1/2" (1054mm)
17-7/16" (442mm)
4" (102mm)

37-13/16" (960mm)
Filter access panel
20-13/16" (527mm)

7-1/4" (182mm)
10-15/16" (278mm)
16-15/16" (430mm)
4-5/16" (109mm)
2" (50mm)

A=WATER INLET
B=DRAIN
C=ELECTRICAL
Cord Length
208V, 1ph - 8 ft. (2438mm)

c(UL)us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR 1P35

(UL) CLASSIFIED EPH
ANSI/NSF 4

CE IP X4

INSTALLATION REQUIREMENTS	DIMENSIONS: H x W x D
• Oven must be installed level. • Oven water supply shut off valve and back flow preventer when required by local code.	**EXTERIOR:** 45-1/2" x 20-3/4" x 37-13/16" (1156mm x 527mm x 960mm) **EXTERIOR WITH OPTIONAL HAND HELD SPRAY HOSE:** 45-1/2" x 23-3/4" x 37-13/16" (1156mm x 603mm x 960mm)

WATER REQUIREMENTS

ONE (1) COLD WATER INLETS - DRINKING QUALITY

ONE (1) WATER INLET: 3/4" G*
LINE PRESSURE: 30 to 90 psi
2.8 to 6.2 bar

* An additional water supply is required for the optional hand held spray hose.

WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE. MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).

CLEARANCE REQUIREMENTS

LEFT: 16-1/4" (413mm) **FOR HOOD FILTER SERVICE**

8" (203mm) **FROM HEAT OR STEAM PRODUCING EQUIPMENT**

OVEN SERVICE ACCESS: 18" (457mm)

RIGHT: 4" (102mm)   TOP: 20" (508mm) FOR AIR MOVEMENT

BACK: 4" (102mm)   BOTTOM: 4" (102mm) FOR AIR MOVEMENT

WATER QUALITY MINIMUM STANDARDS

USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY.

It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present.

Contaminant	Inlet Water Requirements (untreated water)
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	Less than 3 gpg (52 ppm)
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Alkalinity	Less than 50 ppm (mg/L)
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Less than 60 ppm

ELECTRICAL (DEDICATED CIRCUIT REQUIRED)

MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG
4•10ESiVH	208	1	60	23.4	4.87	—	NEMA L6-30P - US ONLY
	240	1	60	26.3	6.31	8	NO CORD OR PLUG
	208 – 240	3	60	15.9 – 18.8	5.59 – 7.67	10	NO CORD OR PLUG
	208 - 240	1	50	23.4 – 26.3	4.87 – 6.31	10	NO CORD OR PLUG
	380 – 415	3	50/60	9.8 – 10.8	6.49 – 7.67	10	NO CORD OR PLUG

WEIGHT

NET	260 lbs (118 kg)
SHIP	415 lbs (188 kg)

CRATE DIMENSIONS: (L x W x H)

43" x 31" x 58"
(1092mm x 747mm x 1473mm)

CAPACITY

FULL-SIZE PANS:	20" x 12" x 2-1/2"	Four (4)
GN 1/1:	530 x 325 x 65mm	Four (4)
GN 1/1:	530 x 325 x 20mm	Eight (8)
HALF-SIZE SHEET PANS:	18" x 13" x 1"	Eight (8)

48 lb (22 kg) MAXIMUM

VOLUME MAXIMUM: 30 quarts (38 liters)

ExpressTouch with programmable control

Steam Mode
- Automatic steaming at 212°F (100°C).
- Quick steaming at 213°F to 250°F (101°C to 121°C).
- Low temperature steaming for poaching or proofing.
  85°F and 211°F (29°C and 99°C).

Combination Mode
- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control — 212°F to 485°F (100°C to 252°C).

Convection Mode
- Cooking, roasting, baking and finishing applications.
  — 85°F to 485°F (29°C to 252°C).

Retherm Mode
- Bulk food or plated meal reheating with automatic steam injection.
  — 245°F to 320°F (118°C to 160°C).
- Automatic humidity control.

Toasting/Finishing Element (Optional) [Patent Pending]
- Top heat element accommodates new recipe applications and entrée finishing.

Gold-n-Brown™
- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning. Six levels of Gold-n-Brown are featured.

Moisture Injection
- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.

Automatic Time Delay
- Quick and simple method to begin preheating your oven while you're away, and ready to go when you are.

HACCP Data Access (Optional)
- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

OPTIONS & ACCESSORIES

☐ **COMBIGUARD™ BWS BLENDED WATER SYSTEM** (INCLUDES 50 GALLON TANK, 1 MEMBRANE & 3 FILTERS)	FI-28727
☐ **COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE AMS-QT**	FI-29316
☐ **COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE SCLX2-Q**	FI-29317
☐ **COMBIGUARD™ BWS REPLACEMENT PREFILTER FILTER CARTRIDGE CTO-Q**	FI-29318
☐ **COMBIGUARD™ 10 TRIPLE-GUARD WATER FILTRATION SYSTEM** (INCLUDES 1 CARTRIDGE)	FI-23014
☐ **COMBIGUARD™ 10 TRIPLE-GUARD REPLACEMENT FILTER**	FI-26356
☐ **COMBIGUARD™ 20 TRIPLE-GUARD WATER FILTRATION SYSTEM** (FOR STACKED UNITS, INCLUDES 1 CARTRIDGE)	FI-28728
☐ **COMBIGUARD™ 20 TRIPLE-GUARD REPLACEMENT FILTER** (FOR STACKED UNITS)	FI-28744
☐ **COMBITHERM CLEANING LIQUID** — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
☐ **COMBICLEAN® TABLETS** — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 PACKETS EACH CONTAINER	CE-28892
COMBIHOOD® FILTERS	
☐ CHARCOAL	FI-24114
☐ GREASE	FI-24113
☐ **EXTENDED ONE-YEAR WARRANTY**	CONTACT FACTORY
☐ **FRY BASKET,** 12" x 20" (325mm x 530mm)	BS-26730
☐ **GRILLING GRATE,** 12" x 20" (325mm x 530mm)	SH-26731
☐ **POULTRY ROASTING RACK** 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
☐ **SCALE FREE**™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
☐ **SERVICE START-UP CHECK** AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED
☐ **SHELF, STAINLESS STEEL WIRE**	SH-2903
☐ **STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC2-3 OR QC2-20** WITHOUT BACKSPLASH	5015781
STAND, STAINLESS STEEL (H x W x D)	
☐ STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 77-1/2" [1968mm]) 36" x 20-1/4" x 29-9/16" (914mm x 514mm x 751mm)	5014985
☐ STATIONARY WITH SINGLE SHELF TO HOLD 300-TH/III OR 300-S, (OVERALL HEIGHT = 77-11/16" [1973mm]) 36-3/16" x 23-3/4" x 31-9/16" (919mm x 603mm x 802mm)	5014986

Fry Basket   BS-26730

Grilling Grate   SH-26731

Stacking Kit, QC2-3
5015781

Stacking Kit, QC2-20 without backsplash
5015781