



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

- Integrated catalytic converter "scrubs" the airstream for normal odor and grease-laden by-products from the cooking process, allowing for UL certified ventless operation [PATENT PENDING].
- 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.
- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.
- Exclusive Gold-n-Brown™ feature 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.
- 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•10CCi 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 a positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function, and your choice of 4" (102mm) or 6" (152mm) 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.

- 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)

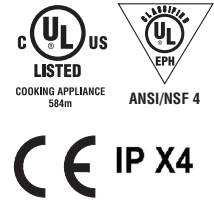
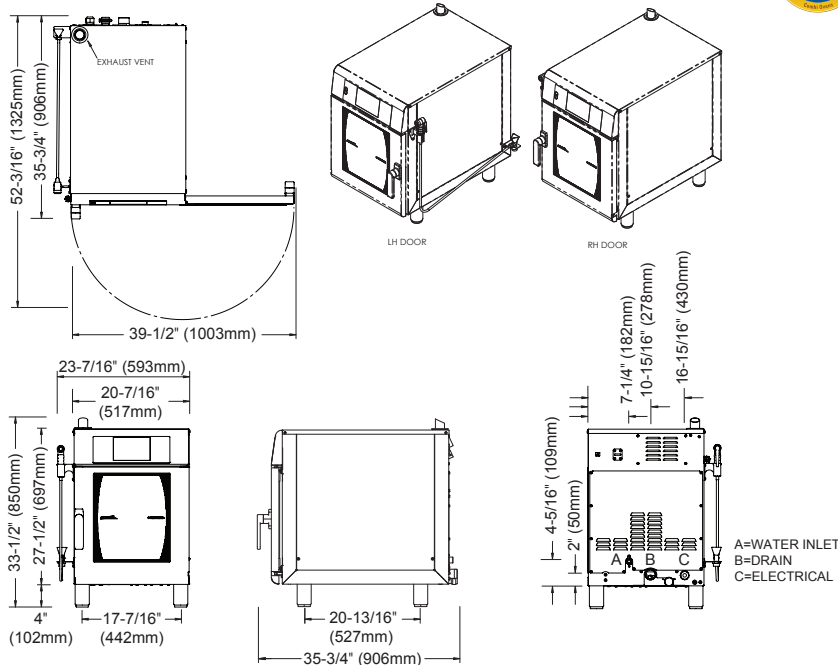
- Single-point product temperature probe, Delta-T and Cook-&Hold functionality with HACCP data access (additional option)

- CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning (additional option)

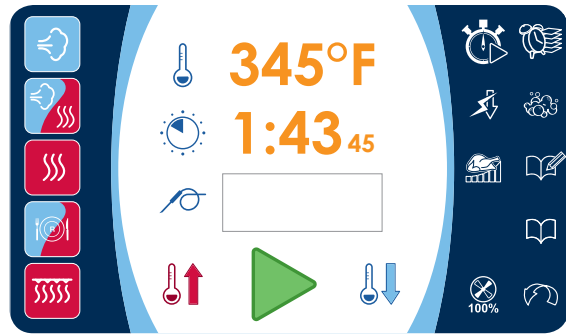
- Broiler element (additional option, not available on 1ph units) [Patent Pending]

FACTORY INSTALLED

- **Electrical Choices:**
 - 208V, 1ph
 - 240V, 1ph
 - 208-240V, 3ph
 - 208-240V, 1ph
 - 380-415V, 3ph
- **Door Swing Choices:**
 - Right Hinged, standard
 - Left Hinged, optional
- Hand Sprayer, 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]
- Stacking Hardware, 4•10CCi over 4•10CCi
66-15/16" x 20-7/16" x 35-3/4"
(1700mm x 517mm x 906mm)



INSTALLATION REQUIREMENTS		DIMENSIONS: H x W x D																					
<ul style="list-style-type: none"> Oven must be installed level. Water supply shut off valve and back flow preventer when required by local code. 		EXTERIOR: 33-1/2" x 20-7/16" x 35-3/4" (850mm x 517mm x 906mm)																					
		EXTERIOR WITH OPTIONAL HAND SPRAYER: 33-1/2" x 23-7/16" x 35-3/4" (850mm x 593mm x 906mm)																					
WATER REQUIREMENTS		WATER QUALITY MINIMUM STANDARDS																					
ONE (1) COLD WATER INLETS - DRINKING QUALITY ONE (1) WATER INLET: 3/4" G* * An additional water supply is required for the optional hand held spray hose. LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar 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).		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.																					
CLEARANCE REQUIREMENTS		<table border="1"> <thead> <tr> <th>Contaminant</th> <th>Inlet Water Requirements (untreated water)</th> </tr> </thead> <tbody> <tr> <td>Free Chlorine</td> <td>Less than 0.1 ppm (mg/L)</td> </tr> <tr> <td>Hardness</td> <td>Less than 3 gpg (52 ppm)</td> </tr> <tr> <td>Chloride</td> <td>Less than 30 ppm (mg/L)</td> </tr> <tr> <td>pH</td> <td>7.0 to 8.5</td> </tr> <tr> <td>Alkalinity</td> <td>Less than 50 ppm (mg/L)</td> </tr> <tr> <td>Silica</td> <td>Less than 12 ppm (mg/L)</td> </tr> <tr> <td>Total Dissolved Solids (tds)</td> <td>Less than 60 ppm</td> </tr> </tbody> </table>						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
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LEFT: 4" (152mm) 8" (203mm) FROM HEAT OR STEAM PRODUCING EQUIPMENT RECOMMENDED SERVICE ACCESS: 18" (457mm) RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT BACK: 4" (102mm) BOTTOM: 4" (102mm) FOR AIR MOVEMENT																							
ELECTRICAL (DEDICATED CIRCUIT REQUIRED)																							
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG																
4•10CCi	208	1	60	23.6	4.91	—	NEMA L6-30P - US ONLY																
	240	1	60	26.6	6.38	8	NO CORD OR PLUG																
	208 - 240	3	60	16.1 - 19.1	5.63 - 7.75	10	NO CORD OR PLUG																
	208 - 240	1	50	23.6 - 26.6	4.91 - 6.38	10	NO CORD OR PLUG																
	380 - 415	3	50/60	11.1 - 12.3	6.53 - 7.75	10	NO CORD OR PLUG																
WEIGHT		CAPACITY																					
NET	180 lbs (82 kg)	FULL-SIZE PANS:		20" x 12" x 2-1/2"	Four (4)																		
SHIP	310 lbs (141 kg)	GN 1/1:		530 x 325 x 65mm	Four (4)																		
CRATE DIMENSIONS: (L x W x H)		HALF-SIZE SHEET PANS:		18" x 13" x 1"	Eight (8)																		
37" x 42" x 45" (940mm x 1067mm x 1143mm)		GN 1/2:		265 x 325 x 65mm	Eight (8)																		
		48 lb (22 kg) MAXIMUM																					
		VOLUME MAXIMUM: 30 quarts (38 liters)																					



ExpressTouch with programmable control



4•10CCi
COMBITHERM®
CT Express™



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)

- 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	
<input type="checkbox"/> COMBIGUARD™ BWS BLENDED WATER SYSTEM (INCLUDES 50 GALLON TANK, 1 MEMBRANE & 3 FILTERS)	FI-28727
<input type="checkbox"/> COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE AMS-QT	FI-29316
<input type="checkbox"/> COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE SCLX2-Q	FI-29317
<input type="checkbox"/> COMBIGUARD™ BWS REPLACEMENT PREFILTER FILTER CARTRIDGE CTO-Q	FI-29318
<input type="checkbox"/> COMBIGUARD™ 10 TRIPLE-GUARD WATER FILTRATION SYSTEM (INCLUDES 1 CARTRIDGE)	FI-23014
<input type="checkbox"/> COMBIGUARD™ 10 TRIPLE-GUARD REPLACEMENT FILTER	FI-26356
<input type="checkbox"/> COMBIGUARD™ 20 TRIPLE-GUARD WATER FILTRATION SYSTEM (FOR STACKED UNITS, INCLUDES 1 CARTRIDGE)	FI-28728
<input type="checkbox"/> COMBIGUARD™ 20 TRIPLE-GUARD REPLACEMENT FILTER (FOR STACKED UNITS)	FI-28744
<input type="checkbox"/> COMBITHERM CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> COMBICLEAN® TABLETS — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ 90 PACKETS EACH CONTAINER	CE-28892
<input type="checkbox"/> EXTENDED ONE-YEAR WARRANTY	CONTACT FACTORY
<input type="checkbox"/> FRY BASKET, 12" x 20" (325mm x 530mm)	BS-26730
<input type="checkbox"/> GRILLING GRATE, 12" x 20" (325mm x 530mm)	SH-26731
<input type="checkbox"/> POULTRY ROASTING RACK 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
<input type="checkbox"/> SCALE FREE™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
<input type="checkbox"/> SERVICE START-UP CHECK AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED
<input type="checkbox"/> SHELF, STAINLESS STEEL WIRE	SH-2903
<input type="checkbox"/> STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC2-3 OR QC2-20 WITHOUT BACKSPLASH	5015781
STAND, STAINLESS STEEL (H x W x D)	
<input type="checkbox"/> STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 65-1/2" [1662mm]) 36" x 20-1/4" x 29-9/16" (914mm x 514mm x 751mm)	5014985
<input type="checkbox"/> MOBILE WITH SINGLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 47-3/4" [1212mm]) 18-3/8" x 20-1/4" x 29-9/16" (464mm x 514mm x 751mm)	5014738
<input type="checkbox"/> STATIONARY WITH SINGLE SHELF, IDEAL FOR TWO STACKED UNITS (OVERALL HEIGHT = 78" [1979mm]) 15" x 20-1/4" x 29-9/16" (381mm x 514mm x 751mm)	5014737
<input type="checkbox"/> STATIONARY WITH SINGLE SHELF TO HOLD 300-TH/III OR 300-S, (OVERALL HEIGHT = 65-9/16" [1666mm]) 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 back splash
5015781