

4•10Esi COMBITHERM® CT Express™



- 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.
- Optional CombiSmoker® oven with smoking technology smokes any product, hot or cold, in the smallest footprint available.
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

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

Provide Alto-Shaam CombiTherm® counter-top Model 4•10Esi 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)

- CombiSmoker® smoking (additional option)

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

- Simple Control:** includes single-speed motor

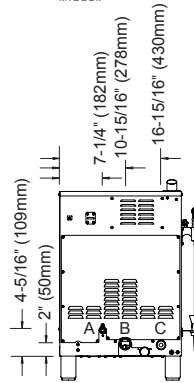
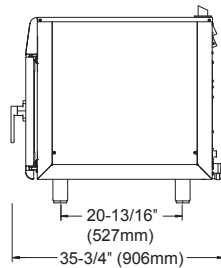
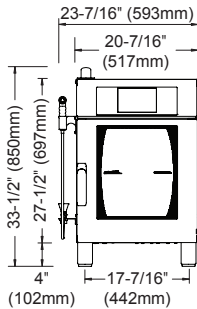
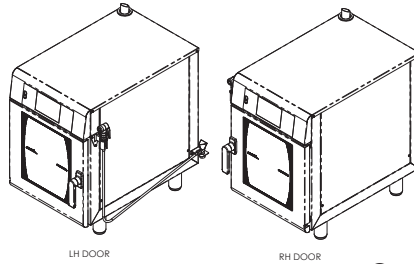
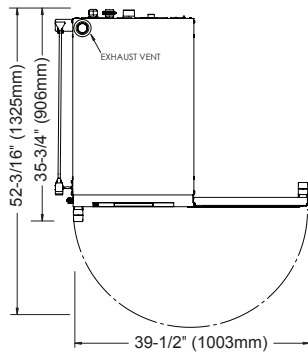
- Single-point product temperature probe (additional option)

- CombiClean® Tablet based cleaning system with one heavy-duty cleaning cycle (additional option)

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•10Esi over 4•10Esi 66-15/16" x 20-7/16" x 35-3/4" (1700mm x 517mm x 906mm)



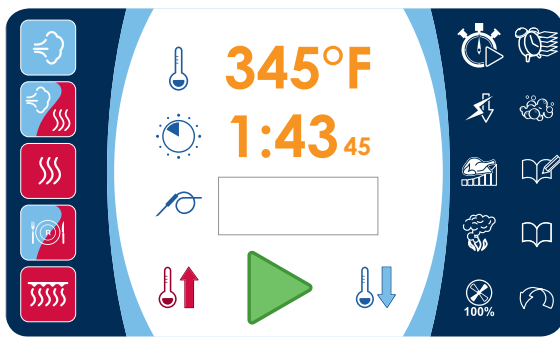


A=WATER INLET
B=DRAIN
C=ELECTRICAL
Cord Length
208V, 1ph - 8 ft. (2438mm)

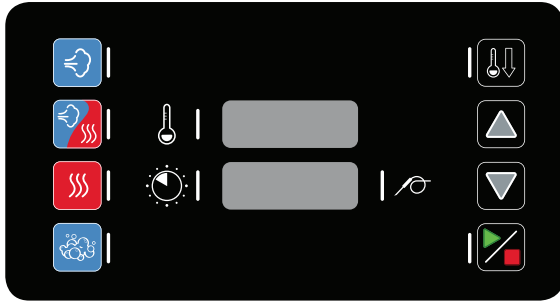


INSTALLATION REQUIREMENTS							DIMENSIONS: H x W x D																		
<ul style="list-style-type: none"> Oven must be installed level. Hood installation is required. Water supply shut off valve and back flow preventer when required by local code. 							EXTERIOR:																		
							33-1/2" x 20-7/16" x 35-3/4" (850mm x 517mm x 906mm)																		
WATER REQUIREMENTS							EXTERIOR WITH OPTIONAL HAND SPRAYER:																		
<p>ONE (1) COLD WATER INLETS - DRINKING QUALITY</p> <p>ONE (1) WATER INLET: 3/4" G* * An additional water supply is required for the optional hand held spray hose.</p> <p>LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar</p> <p>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).</p>							33-1/2" x 23-7/16" x 35-3/4" (850mm x 593mm x 906mm)																		
CLEARANCE REQUIREMENTS							WATER QUALITY MINIMUM STANDARDS																		
<p>LEFT: 4" (152mm)</p> <p>8" (203mm) FROM HEAT OR STEAM PRODUCING EQUIPMENT</p> <p>RECOMMENDED SERVICE ACCESS: 18" (457mm)</p> <p>RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT</p> <p>BACK: 4" (102mm) BOTTOM: 4" (102mm) FOR AIR MOVEMENT</p>							<p>USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY.</p> <p>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.</p>																		
							<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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ELECTRICAL (DEDICATED CIRCUIT REQUIRED)								CombiSmoker®																	
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG	Additional kW																	
4•10Esi	208	1	60	22.5	4.68	—	NEMA L6-30P - US ONLY	+ .52 kw																	
	240	1	60	25.5	6.12	8	NO CORD OR PLUG	+ .65 kw																	
	208 - 240	3	60	15.0 - 18.0	5.4 - 7.48	10	NO CORD OR PLUG	+ .52 kw																	
	208 - 240	1	50	22.5 - 25.5	4.68 - 6.12	10	NO CORD OR PLUG	+ .52 kw																	
	380 - 415	3	50/60	9.0 - 10.0	6.3 - 7.48	10	NO CORD OR PLUG	+ .52 kw																	
WEIGHT							CAPACITY																		
NET	180 lbs (82 kg)						FULL-SIZE PANS:		CombiSmoker®																
SHIP	310 lbs (141 kg)						GN 1/1:		Three (3)																
CRATE DIMENSIONS: (L x W x H) 37" x 42" x 45" (940mm x 1067mm x 1143mm)							HALF-SIZE SHEET PANS:		Eight (8)		Six (6)														
							GN 1/2:		Eight (8)		Six (6)														
							48 lb (22 kg) MAXIMUM																		
							VOLUME MAXIMUM: 30 quarts (38 liters)																		

4•10Esi COMBITHERM® CT Express™



ExpressTouch with programmable control



Simple with LED display



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 (Standard on ExpressTouch)

- 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 on ExpressTouch) [Patent Pending]

- Top heat element accommodates new recipe applications and entrée finishing.



Gold-n-Brown™ (Standard on ExpressTouch)

- 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 (Standard on ExpressTouch)

- 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 (Standard on ExpressTouch)

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



CombiSmoker® (Optional on Express Touch)

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Sample bag of wood chips included.



HACCP Data Access (Optional on ExpressTouch)

- 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
WOOD CHIPS — BULK PACK 20 lb (9 kg)	
<input type="checkbox"/> ➔ Apple..... WC-22543 <input type="checkbox"/> ➔ Cherry..... WC-22541 <input type="checkbox"/> ➔ Hickory.....WC-2829 <input type="checkbox"/> ➔ Maple..... WC-22545	



Fry Basket BS-26730



Grilling Grate SH-26731



Stacking Kit, QC2-3
5015781



Stacking Kit, QC2-20 without backsplash
5015781