

6•10esiN SERIES COMBITHERM® COMBIOVEN



MODEL 6•10esiN WITH COMBITOUCH CONTROL
CAPACITY OF SIX (6) FULL-SIZE OR GN 1/1 PANS,
SIX (6) HALF-SIZE SHEET PANS



- EcoSmart design uses less electricity and water than competitive models. Reduced energy setting further minimizes electricity use.
- Exclusive Gold-n-Brown™ features gives the operator the ability to achieve the ideal cooking environment for the ideal finish.

- Expandable system to meet your specific requirements.
- Cook with the included product temperature probe (not included as standard on S-control models) or by time.
- 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.
- CombiClean® feature uses jets of water for fully automated cleaning. Use either commercial-strength CombiClean Tablets or Combitherm Cleaning Liquid Spray.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Optional CombiSmoker® oven with smoking technology smokes any product, hot or cold.
- **CombiTouch®**
 - Intuitive CombiTouch control is fully operable from the touch screen.
 - Store up to 250 recipes, each with up to 9 steps. CombiTouch comes standard with more than 100 preprogrammed recipes and photos.
 - Six precise and consistent Gold-n-Brown™ browning levels.
 - Multi-shelf Timers track cooking time of seven different food items in the same oven.
 - Advance reversing fan design provides excellent baking results and prevents excessive water and power consumption.



Provide Alto-Shaam Combitherm® counter-top Model 6•10esiN flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include patented automatic steam venting; Gold-n-Brown™ browning function and a self-adjusting, flush-mounted rotary door handle. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, cool-down function, automatic cleaning function, and four (4) adjustable legs. Each oven is to accommodate up to 6 half-size sheet pans or 6 full-size hotel pans, include standard right-hand door hinging, six (6) non-tilt support rails (13" (330mm) horizontal width between rails, and 3" (76mm) vertical spacing between rails), and three (3) stainless steel shelves.

- | | | |
|--------------------------|-----------------------------|--|
| <input type="checkbox"/> | CombiTouch® Control: | includes six different browning levels; two-speed reversing fan with coordinated venting system, USB port for data access, quick-connect single-point internal product temperature probe in the oven interior. |
| <input type="checkbox"/> | Deluxe Control: | includes a quick-connect single-point internal product temperature probe in the oven interior and programming capability with Rapid-Touch™ operational quick-keys. |
| <input type="checkbox"/> | Standard Control: | includes a quick-connect single-point internal product temperature probe in the oven interior. |
| <input type="checkbox"/> | S-Control: | with quick-connect single-point internal product temperature probe in the oven interior as an option. |

FACTORY INSTALLED

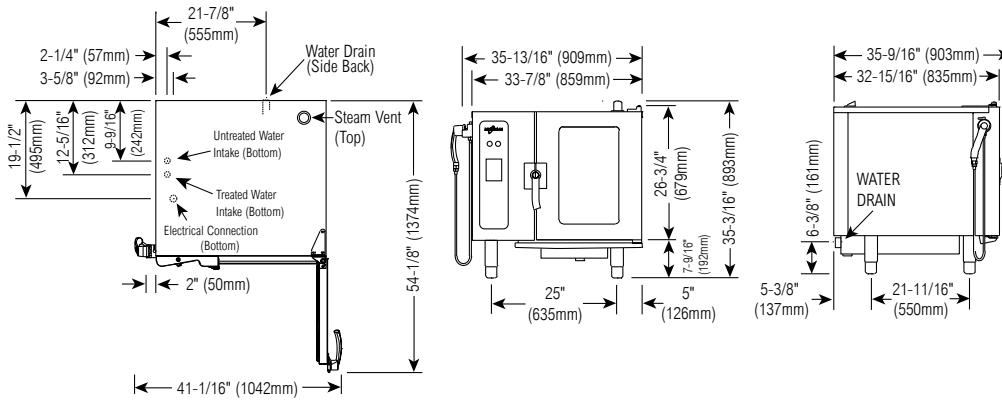
- | | | | |
|---|---|--|--|
| <ul style="list-style-type: none"> • Electrical Choices <ul style="list-style-type: none"> ➔Specify voltage: <ul style="list-style-type: none"> <input type="checkbox"/> 208-240 1ph <input type="checkbox"/> 208-240 3ph <input type="checkbox"/> 380-415 3ph <input type="checkbox"/> Smoking Function, optional <input type="checkbox"/> CombiHood® VHes-5, (not available on smoker models, left hand door hinging, or stacked combinations) | <ul style="list-style-type: none"> • Door Swing <ul style="list-style-type: none"> ➔Specify choice <ul style="list-style-type: none"> <input type="checkbox"/> Right-hand Door Hinging, standard <input type="checkbox"/> Left-hand Door, optional increases oven width by 1" (25mm) <input type="checkbox"/> Recessed Door, optional increases oven width by 4" (102mm) | <ul style="list-style-type: none"> • Probe <ul style="list-style-type: none"> ➔Specify choice <ul style="list-style-type: none"> <input type="checkbox"/> Multi-point, hard-wired temperature probe [5005678] - not available on ovens with S-Control • Single-point, removable temperature probe - included on Touch, Deluxe and Standard controls <ul style="list-style-type: none"> <input type="checkbox"/> S-Control oven without smoker [5005679] <input type="checkbox"/> S-Control oven with smoker [5011457] | <ul style="list-style-type: none"> • Security Devices for correctional facility use. <ul style="list-style-type: none"> <input type="checkbox"/> Base package: excludes temperature probe ➔Specify additional choices <ul style="list-style-type: none"> <input type="checkbox"/> Anti Entrapment Device [5011081] <input type="checkbox"/> Control Panel Security Cover [5012224] <input type="checkbox"/> Hasp Door Lock (padlock not included) [5011680] <input type="checkbox"/> Tamper-Proof Screw Package for oven [5013924] <input type="checkbox"/> Seismic Feet Package [5011135] |
|---|---|--|--|



6•10esiN SERIES

COMBITHERM[®]

COMBIOven



| STACKING COMBINATION DIMENSIONS: H x W x D | | | DIMENSIONS: H x W x D | |
|--|--|--|---|--|
| <div><input type="checkbox"/> 6.10esiN over 6.10esiN 67" x 35-13/16" x 38-3/16" (1690 x 909 x 970mm)</div> <div><input type="checkbox"/> 6.10esiN over 10.10esiN 73-1/8" x 35-13/16" x 38-3/16" (1856 x 909 x 970mm)</div> <div><input type="checkbox"/> 6.10esiN over 7.14es 67" x 44" x 43" (1701 x 1117 x 1090mm)</div> <div><input type="checkbox"/> 6.10esiN over 10.18es 73-1/8" x 44" x 43" (1856 x 1117 x 1090mm)</div> <div><input type="checkbox"/> Mobile option with 5" (127mm) casters will add 2" (51mm) to the overall height</div> <div><input type="checkbox"/> 6.10esiN over ASC-4E 71" x 35-13/16" x 35-9/16" (1803 x 909 x 903mm)</div> <div><input type="checkbox"/> 6.10esiN over ASC-4G 73-1/4" x 38" x 44-5/8" (1860 x 966 x 1134mm)</div> | | | <div>EXTERIOR: 35-3/16" x 35-13/16" x 35-9/16" (893mm x 909mm x 903mm)</div> <div>EXTERIOR WITH RECESSED DOOR: 35-3/16" x 39-13/16" x 35-9/16" (893mm x 1011mm x 903mm)</div> <div>INTERIOR: 17-3/4" x 13-1/4" x 26-1/4" (450mm x 387mm x 665mm)</div> | |
| WATER REQUIREMENTS | | | WATER QUALITY MINIMUM STANDARDS | |
| <div>TWO (2) COLD WATER INLETS - DRINKING QUALITY</div> <div>ONE (1) TREATED WATER INLET: 3/4" NPT* * Can manifold off of</div> <div>ONE (1) UNTREATED WATER INLET: 3/4" NPT* one 3/4" line.</div> <div>LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar</div> <div>WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP</div> <div>INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE</div> | | | <div>USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY.</div> <div>It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures.</div> <div>Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present.</div> | |
| CLEARANCE REQUIREMENTS | | | <div><div>Contaminant</div><div>Inlet Water Requirements (untreated water)</div></div> | |
| <div>LEFT 6" (152mm) RECOMMENDED SERVICE ACCESS: 18" (457mm)</div> <div>20" (508mm) FROM HEAT PRODUCING EQUIPMENT</div> <div>RIGHT 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT</div> <div>BACK 4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS</div> | | | <div><div>Free Chlorine</div><div>Less than 0.1 ppm (mg/L)</div></div> <div><div>Hardness</div><div>Less than 3 gpg (52 ppm)</div></div> <div><div>Chloride</div><div>Less than 30 ppm (mg/L)</div></div> <div><div>pH</div><div>7.0 to 8.5</div></div> <div><div>Alkalinity</div><div>Less than 50 ppm (mg/L)</div></div> <div><div>Silica</div><div>Less than 12 ppm (mg/L)</div></div> <div><div>Total Dissolved Solids (tds)</div><div>Less than 60 ppm</div></div> | |

| INSTALLATION REQUIREMENTS | |
|---|--|
| <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. Hood installation is required. | |

| ELECTRICAL (DEDICATED CIRCUIT REQUIRED) | | | | | | | | CombiSmoker® |
|---|-----------|----|----|----------------|------------|--------|-----------------|---------------|
| MODEL | VOLTAGE | PH | HZ | AMPS | kW | AWG | CORD & PLUG | Additional kW |
| 6•10ESiN Touch | 208 – 240 | 1* | 60 | 44.0 - 50.0 | 9.1 - 12.0 | AWG 6 | no cord or plug | + .7 kw |
| | 208 – 240 | 3 | 60 | 25.2 - 27.0/ph | 9.1 - 11.3 | AWG 8 | no cord or plug | + .7 kw |
| | 380 – 415 | 3 | 50 | 14.0 - 16.3/ph | 9.0 - 11.7 | AWG 12 | no cord or plug | + .7 kw |
| 6•10ESiN | 208 – 240 | 1* | 60 | 43.4 - 48.7 | 9.0 - 11.7 | AWG 6 | no cord or plug | + .7 kw |
| | 208 – 240 | 3 | 60 | 25.0 - 28.2/ph | 9.0 - 11.7 | AWG 8 | no cord or plug | + .7 kw |
| | 380 – 415 | 3 | 50 | 14.0 - 16.3/ph | 9.0 - 11.7 | AWG 12 | no cord or plug | + .7 kw |

*ELECTRICAL SERVICE CHARGE APPLIES

| WEIGHT | | | CAPACITY | | |
|-------------------------------|--------|----------|---------------------------------------|--------------------|---------|
| NET | 285 lb | (129 kg) | FULL-SIZE PANS: | 20" x 12" x 2-1/2" | Six (6) |
| SHIP | 415 lb | (188 kg) | GN 1/1: | 530 x 325 x 65mm | Six (6) |
| CRATE DIMENSIONS: (L x W x H) | | | HALF-SIZE SHEET PANS:* | 18" x 13" x 1" | Six (6) |
| 53" x 45" x 49" | | | ON WIRE SHELVES ONLY | | |
| (1346 x 1143 x 1245mm) | | | 72 lb (33 kg) MAXIMUM | | |
| | | | VOLUME MAXIMUM: 45 quarts (57 liters) | | |

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY



CombiTouch



Deluxe



Standard



S-Control

6•10ESiN SERIES

COMBITHERM®

COMBIOVEN



Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming.
Touch — 213°F to 250°F (101°C to 121°C).
Deluxe, Standard, S-Control — 213°F to 248°F (101°C to 120°C).
- Low temperature steaming for poaching or proofing.
Touch — 85°F and 211°F (29°C and 99°C).
Deluxe, Standard, S-Control — 86°F and 211°F (30°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.
Touch — 212°F to 485°F (100°C to 252°C).
Deluxe, Standard, S-Control — 212°F to 482°F (100°C to 250°C).



Convection Mode

- Cooking, roasting, baking and finishing applications.
Touch — 85°F to 485°F (29°C to 252°C).
Deluxe, Standard, S-Control — 86°F to 482°F (30°C to 250°C).



Retherm Mode

- Bulk food or plated meal reheating with automatic steam injection.
Touch — 245°F to 320°F (118°C to 160°C).
Deluxe, Standard, S-Control — 248°F to 320°F (120°C to 160°C).
- Automatic humidity control.



Gold-n-Brown™

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.
Touch — 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.



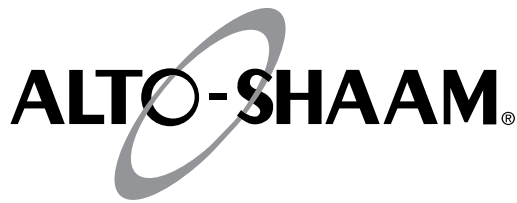
HACCP Data Access (CombiTouch only)

- 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.



CombiSmoker® (option)

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Function can be programmed into operating procedure.
- Sample bag of wood chips included.



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COMBITHERM[®]

COMBIoven



| OPTIONS & ACCESSORIES | | |
|-------------------------------------|---|---------------------|
| <input type="checkbox"/> | CHICKEN GREASE TRAY WITH DRAIN: 1-1/2" (38mm) DEEP | 5003463 |
| CHICKEN ROASTING RACKS: | | |
| <input type="checkbox"/> | 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 2 RACKS PER OVEN | SH-23000 |
| <input type="checkbox"/> | 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 2 RACKS PER OVEN | SH-23619 |
| <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"/> | PROBE, SOUS VIDE | PR-34747 |
| <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 |
| STAND, STAINLESS STEEL (H x W x D): | | |
| <input type="checkbox"/> | ➔ STATIONARY WITH SHELF 29-1/2" x 27-3/8" x 24" (749mm x 695mm x 610mm) | 5005713 |
| <input type="checkbox"/> | ➔ STATIONARY WITH PAN SLIDES & SHELF 29-1/2" x 27-3/8" x 24" (749mm x 695mm x 610mm) | 5005714 |
| <input type="checkbox"/> | ➔ MOBILE WITH SHELF 32-1/8" x 27-15/16" x 24-9/16" (815mm x 709mm x 624mm) | 5005717 |
| <input type="checkbox"/> | ➔ MOBILE WITH PAN SLIDES & SHELF 32-1/8" x 27-15/16" x 24-9/16" (815mm x 709mm x 624mm) | 5005718 |
| <input type="checkbox"/> | ➔ STATIONARY 38-13/16" x 33-15/16" x 37-1/2" (986mm x 861mm x 952mm) | 5007698 |
| <input type="checkbox"/> | ➔ STATIONARY (FOR STACKING OVER ASC-2E) 36-13/16" x 35" x 36" (935mm x 889mm x 914mm) | 5009045 |
| 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 | |