

7•14ES SERIES COMBITHERM® COMBIOVEN



- 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.

MODEL 7•14ES WITH COMBITOUCH CONTROL
CAPACITY OF FOURTEEN (14) FULL-SIZE OR GN 1/1 PANS,
SEVEN (7) FULL-SIZE SHEET OR GN 2/1 PANS

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.
- Advanced reversing fan design provides excellent baking results and prevents excessive water and power consumption.

Optional Automatic Grease Collection System for CombiTouch [PATENT PENDING]

- Designed to save labor and provide greater employee safety by eliminating the need to handle hot grease in shallow pans.
- Grease and other by-products are automatically pumped from the drain into a mobile grease collection container.



Provide Alto-Shaam Combitherm® counter-top Model 7•14ES 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 7 full-size sheet pans or 14 full-size hotel pans, include standard right-hand door hinging, seven (7) non-tilt support rails (21-1/16" (535mm) horizontal width between rails, and 2-9/16" (65mm) vertical spacing between rails), and four (4) stainless steel shelves.

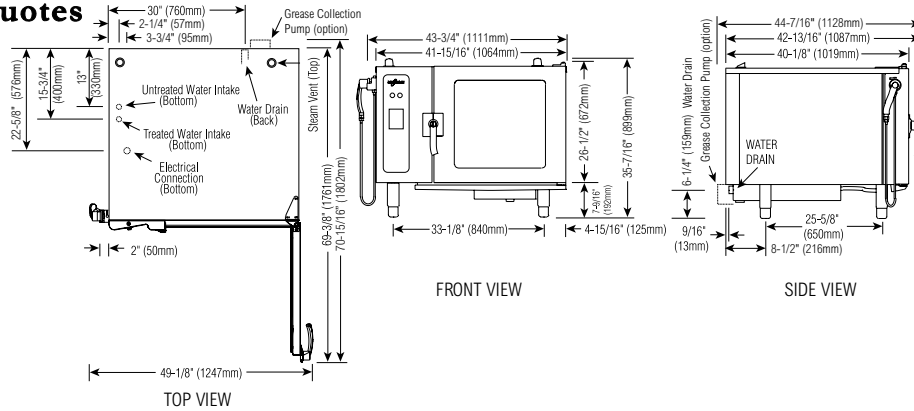
- CombiTouch® Control:** includes six different browning levels; two-speed reversing fan with coordinated venting system, USB port for data access, quick-connect single-point internal product temperature probe in the oven interior.
- Deluxe Control:** includes a quick-connect single-point internal product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

FACTORY INSTALLED

- Electrical Choices
 - Specify voltage:
 - 208-240 1ph
 - 208-240 3ph
 - 380-415 3ph
 - 440-480 3ph
 - CombiHood® VHes-10, (not available on left hand door hinging, grease collection systems or stacked combinations)
- Door Swing
 - Specify choice
 - Right-hand Door Hinging, standard
 - Left-hand Door, optional increases oven width by 1" (25mm)
 - Recessed Door, optional increases oven width by 4" (102mm) - not available on Automatic Grease Collection
 - Automatic Grease Collection System, CombiTouch only, includes four (4) 6-piece poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve - increases depth 1-5/8" (42mm). Not available on CombiHood units.
- Probe
 - Specify choice
 - 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
 - S-Control oven [5005679]
- Security Devices for correctional facility use.
 - Base package: excludes temperature probe
 - Specify additional choices
 - Anti-Entrapment Device [5011081]
 - Control Panel Security Cover [5012224]
 - Hasp Door Lock (padlock not included) [5011680]
 - Tamper-Proof Screw Package for oven [5013924]
 - Seismic Feet Package [5011135]



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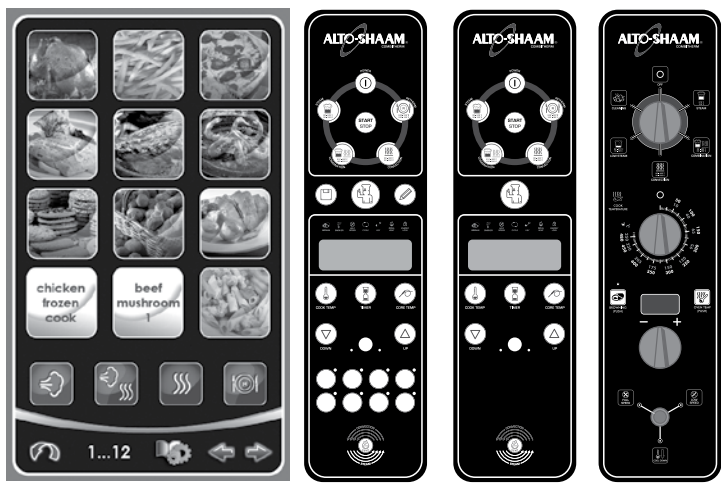


STACKING COMBINATION DIMENSIONS: H x W x D		DIMENSIONS: H x W x D					
<input type="checkbox"/> 6.10ES over 7.14ES	67" x 43-7/8" x 42-15/16" (1701 x 1114 x 1090mm)	EXTERIOR: 35-7/16" x 43-3/4" x 42-13/16" (899mm x 1111mm x 1087mm)					
<input type="checkbox"/> 6.10esiN over 7.14ES	67" x 44" x 43" (1701 x 1117 x 1090mm)	EXTERIOR WITH RECESSED DOOR: 35-7/16" x 47-3/4" x 42-13/16" (899mm x 1213mm x 1087mm)					
<input type="checkbox"/> 7.14ES over 7.14ES	67" x 43-7/8" x 45-1/4" (1701 x 1114 x 1150mm)	INTERIOR: 20-5/16" x 23-1/2" x 28-7/8" (515mm x 596mm x 722mm)					
<input type="checkbox"/> 7.14ES over 10.18ES	73-1/8" x 43-7/8" x 45-3/8" (1857 x 1114 x 1151mm)						
<input type="checkbox"/> 7.14ES over ASC-4E	73-5/8" x 41-7/8" x 46-9/16" (1869 x 1064 x 1182mm)						
<input type="checkbox"/> Mobile option with 5" (127mm) casters will add 2" (51mm) to the overall height.							
WATER REQUIREMENTS		WATER QUALITY MINIMUM STANDARDS					
<p>TWO (2) COLD WATER INLETS - DRINKING QUALITY</p> <p>ONE (1) TREATED WATER INLET: 3/4" NPT* * Can manifold off of one 3/4" line.</p> <p>ONE (1) UNTREATED WATER INLET: 3/4" NPT*</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</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>					
CLEARANCE REQUIREMENTS		Contaminant Inlet Water Requirements (untreated water)					
<p>LEFT 6" (152mm) RECOMMENDED SERVICE ACCESS: 18" (457mm) 20" (508mm) FROM HEAT PRODUCING EQUIPMENT</p> <p>RIGHT 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT</p> <p>BACK 4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS</p> <p>COUNTER-TOP INSTALLATIONS MUST MAINTAIN 4" (102mm) MINIMUM CLEARANCE FROM COUNTER SURFACE</p>		<p>Free Chlorine Less than 0.1 ppm (mg/L)</p> <p>Hardness Less than 3 gpg (52 ppm)</p> <p>Chloride Less than 30 ppm (mg/L)</p> <p>pH 7.0 to 8.5</p> <p>Alkalinity Less than 50 ppm (mg/L)</p> <p>Silica Less than 12 ppm (mg/L)</p> <p>Total Dissolved Solids (tds) Less than 60 ppm</p>					
INSTALLATION REQUIREMENTS							
<ul style="list-style-type: none"> Oven must be installed level. 		<ul style="list-style-type: none"> Hood installation is required. Water supply shut-off valve and back-flow preventer when required by local code. 					
ELECTRICAL (DEDICATED CIRCUIT REQUIRED)							
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG
7•14ES Touch	208 - 240	1*	60	70.0 - 79.2	14.5 - 19.0	AWG 3	no cord or plug
	208 - 240	3	60	40.2 - 45.7/ph	14.5 - 19.0	AWG 6	no cord or plug
	380 - 415	3	50/60	22.1 - 26.5/ph	14.5 - 19.0	AWG 10	no cord or plug
	440 - 480	3*	60	19.0 - 22.8/ph	14.4 - 19.0	AWG 8	no cord or plug
7•14ES	208 - 240	1*	60	67.0 - 77.0	13.9 - 18.4	AWG 3	no cord or plug
	208 - 240	3	60	38.5 - 44.0/ph	13.9 - 18.4	AWG 6	no cord or plug
	380 - 415	3	50/60	21.5 - 25.6/ph	13.9 - 18.4	AWG 10	no cord or plug
	440 - 480	3*	60	20.0 - 22.0/ph	15.4 - 18.4	AWG 8	no cord or plug

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT		CAPACITY	
NET	405 lb (184 kg)	FULL-SIZE PANS:	20" x 12" x 2-1/2"
SHIP	545 lb (247 kg)	GN 1/1:	530 x 325 x 65mm
CRATE DIMENSIONS: (L x W x H)		GN 2/1:	650 x 530 x 65mm
56" x 45" x 51"		FULL-SIZE SHEET PANS:*	18" x 26" x 1"
(1422 x 1143 x 1295mm)		ON WIRE SHELVES ONLY	
168 lb (76 kg) MAXIMUM			
VOLUME MAXIMUM: 105 quarts (133 liters)			

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY



CombiTouch

Deluxe

Standard

S-Control

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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.

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"/>	MOBILE GREASE COLLECTION CART, 37" x 11-3/16" x 28-1/2" (940mm x 284mm x 724mm)	5014542
<input type="checkbox"/>	POULTRY GREASE COLLECTION CONTAINER: 15" x 9-3/4" x 9-3/4" (381mm x 248mm x 248mm)	5014846
<input type="checkbox"/>	POULTRY GREASE TRAY WITH DRAIN: 1-1/2" (38mm) DEEP (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	4758
<input type="checkbox"/>	POULTRY GREASE TRAY WITH DRAIN: 2-3/4" (70mm) DEEP (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	14475
POULTRY ROASTING RACKS:		
<input type="checkbox"/>	6 CHICKEN CAPACITY, SELF-TRUSSING — FITS IN SIDE RACKS: 4 RACKS PER OVEN	5014438
<input type="checkbox"/>	6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 4 RACKS PER OVEN	SH-23000
<input type="checkbox"/>	8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 4 RACKS PER OVEN	SH-23619
<input type="checkbox"/>	10 CHICKEN CAPACITY — FITS IN SIDE RACKS: 4 RACKS PER OVEN	SH-22634
<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-22584
STAND, STAINLESS STEEL (H X W X D):		
<input type="checkbox"/>	➔ STATIONARY WITH SHELF	29-7/16" x 35-7/16" x 28" (746mm x 900mm x 710mm) 5005731
<input type="checkbox"/>	➔ STATIONARY WITH PAN SLIDES & SHELF	29-7/16" x 35-7/16" x 28" (746mm x 900mm x 710mm) 5005732
<input type="checkbox"/>	➔ MOBILE WITH SHELF	32-1/16" x 35-7/16" x 28" (815mm x 900mm x 710mm) 5005735
<input type="checkbox"/>	➔ MOBILE WITH PAN SLIDES & SHELF	32-1/16" x 35-7/16" x 28" (815mm x 900mm x 710mm) 5005736
<input type="checkbox"/>	➔ STATIONARY	37-3/4" x 35-7/16" x 28" (957mm x 900mm x 710mm) 5006170