

CTX4-10E COMBITHERM® CT Express™



MODEL CTX4-10E 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

- 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].

Provide Alto-Shaam CombiTherm® counter-top Model CTX4-10E 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.

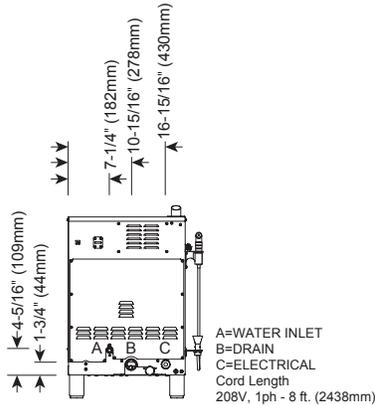
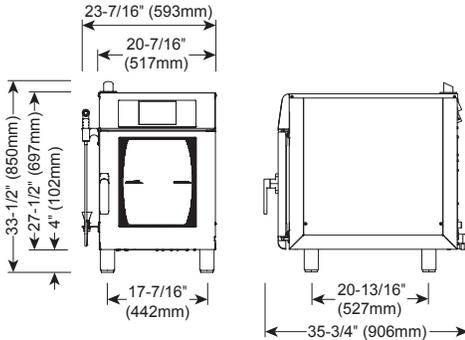
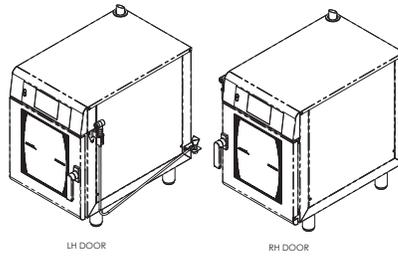
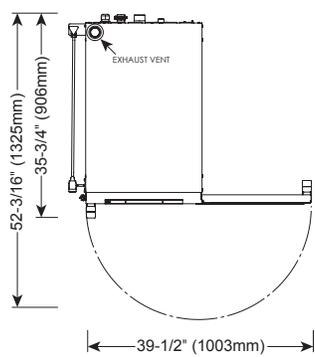
- ExpressTouch Control:** includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish

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- 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]
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- 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)
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|-------------------|--|---|---|
| FACTORY INSTALLED | <ul style="list-style-type: none"> • Electrical Choices: <ul style="list-style-type: none"> <input type="checkbox"/> 208V, 1ph <input type="checkbox"/> 240V, 1ph <input type="checkbox"/> 208-240V, 3ph <input type="checkbox"/> 208-240V, 1ph <input type="checkbox"/> 380-415V, 3ph • Door Swing Choices: <ul style="list-style-type: none"> <input type="checkbox"/> Right Hinged, standard <input type="checkbox"/> Left Hinged, optional <input type="checkbox"/> Hand Sprayer, optional | <ul style="list-style-type: none"> • Leg Choices: <ul style="list-style-type: none"> <input type="checkbox"/> 4" (102mm) bullet legs, 5014178, for counter top applications <input type="checkbox"/> 6" (152mm) bullet legs, 5014179, for floor standing applications, optional <input type="checkbox"/> 6" (152mm) seismic legs, 5014734, for floor standing applications, optional [additional charge applies] | <ul style="list-style-type: none"> • Panel Color Choices: <ul style="list-style-type: none"> <input type="checkbox"/> Stainless Steel, standard <input type="checkbox"/> Black, optional <input type="checkbox"/> Burgundy, optional <input type="checkbox"/> Brown, optional <input type="checkbox"/> Red, optional <input type="checkbox"/> White, optional <input type="checkbox"/> Custom Color, optional [longer lead time applies] <input type="checkbox"/> Stacking Hardware, CTX4-10E over CTX4-10E 66-15/16" x 20-7/16" x 35-3/4" (1700mm x 517mm x 906mm) |
|-------------------|--|---|---|

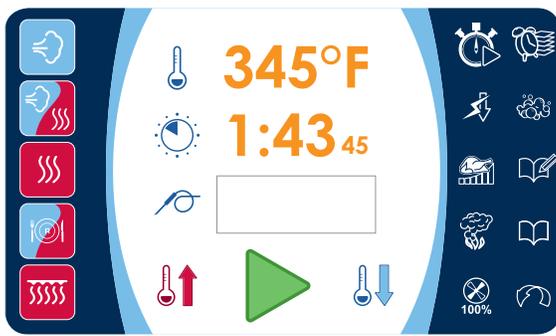




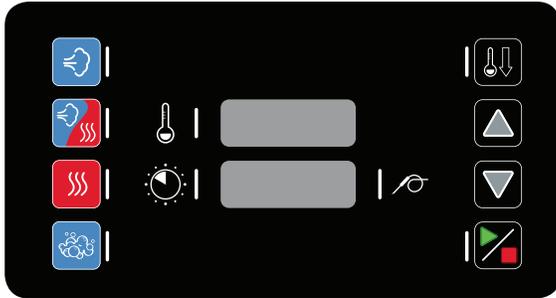
IP X4

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:																		
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 2.1 to 6.3 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).				WATER QUALITY MINIMUM STANDARDS It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards published below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.																		
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>30-70 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>Silica</td> <td>Less than 12 ppm (mg/L)</td> </tr> <tr> <td>Total Dissolved Solids (tds)</td> <td>50-125 ppm</td> </tr> </tbody> </table>					Contaminant	Inlet Water Requirements (untreated water)	Free Chlorine	Less than 0.1 ppm (mg/L)	Hardness	30-70 ppm	Chloride	Less than 30 ppm (mg/L)	pH	7.0 to 8.5	Silica	Less than 12 ppm (mg/L)	Total Dissolved Solids (tds)	50-125 ppm
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ELECTRICAL (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET				CombiSmoker®																		
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG	Additional kW														
CTX4-10E	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	+ .69 kW														
	208 - 240	3	60	15.0 - 18.0	5.4 - 7.48	10	NO CORD OR PLUG	+ .69 kW														
	208 - 240	1	50	22.5 - 25.5	4.68 - 6.12	—	8/3 CORD, NO PLUG	+ .69 kW														
	380 - 415	3	50/60	9.0 - 10.0	6.3 - 7.48	10	NO CORD OR PLUG	+ .69 kW														
WEIGHT		SHIP DIMENSIONS		CAPACITY				CombiSmoker®														
NET	180 lbs (82 kg)	(L x W x H) 37" x 42" x 45"*		FULL-SIZE PANS:		20" x 12" x 2-1/2"	Four (4)	Three (3)														
SHIP	310 lbs (141 kg)	(940mm x 1067mm x 1143mm)*		GN 1/1:		530 x 325 x 65mm	Four (4)	Three (3)														
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS				HALF-SIZE SHEET PANS:		18" x 13" x 1"	Eight (8)	Six (6)														
				GN 1/2:		265 x 325 x 65mm	Eight (8)	Six (6)														
				48 lb (22 kg) MAXIMUM																		
VOLUME MAXIMUM: 30 quarts (38 liters)																						

CTX4-10E 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.



Broiler 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.



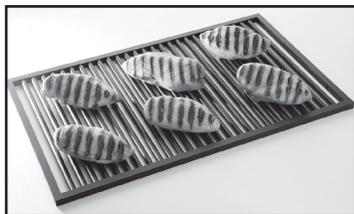
HACCP Data Access (Optional on ExpressTouch)

- 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"/> 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® COMBITABS™ — SPECIALLY FORMULATED FOR ES, ML AND CTX COMBITHERM OVENS ➔ 90 (0.5 OUNCE) 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