

CTX4-10EVH

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.
- Self contained oven venting system features a high-power fan that draws steam and fumes into the hood intake and out the top surface exhaust vent, trapping grease as the air moves through the filter system.
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

MODEL CTX4-10EVH
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 CTX4-10EVH 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 an integrated oven venting system, positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven and hood is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function, and four (4) 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. Oven venting system includes one (1) grease and one (1) charcoal filter, with access from the left side of the oven for easy replacement. Hood control includes an ON/OFF switch and indicator light.

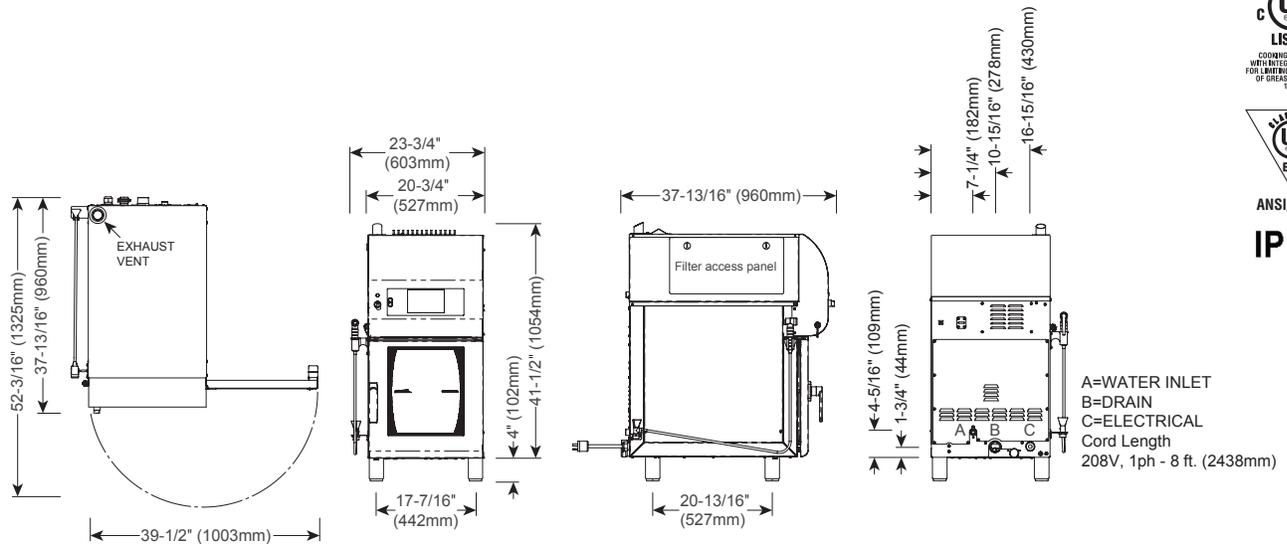
- ExpressTouch Control:** includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish

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

- **Electrical Choices:**
 - 208V, 1ph
 - 240V, 1ph
 - 208-240V, 3ph
 - 208-240V, 1ph
 - 380-415V, 3ph
- Hand Held Spray Hose, optional
- **Door Swing Choices:**
 - Right Hinged, standard
 - Left Hinged, 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]





ANSI/NSF 4

IP X4

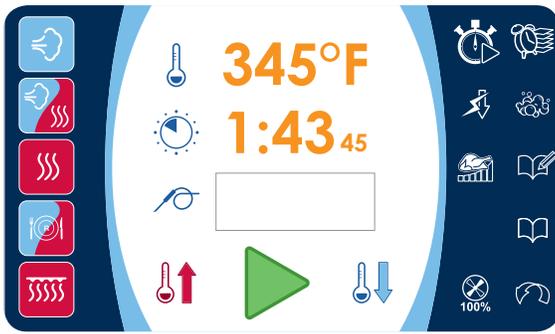
A=WATER INLET
B=DRAIN
C=ELECTRICAL
Cord Length
208V, 1ph - 8 ft. (2438mm)

INSTALLATION REQUIREMENTS		DIMENSIONS: H x W x D																			
<ul style="list-style-type: none"> Oven must be installed level. Oven water supply shut off valve and back flow preventer when required by local code. 		EXTERIOR: 45-1/2" x 20-3/4" x 37-13/16" (1156mm x 527mm x 960mm)																			
		EXTERIOR WITH OPTIONAL HAND HELD SPRAY HOSE: 45-1/2" x 23-3/4" x 37-13/16" (1156mm x 603mm x 960mm)																			
WATER REQUIREMENTS		WATER QUALITY MINIMUM STANDARDS																			
<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 2.1 to 6.3 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>		<p>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.</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>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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CLEARANCE REQUIREMENTS																					
<p>LEFT: 16-1/4" (413mm) FOR HOOD FILTER SERVICE</p> <p>OVEN 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>																					
ELECTRICAL (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET																					
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG														
CTX4-10EVH	208	1	60	23.4	4.87	—	Ⓢ NEMA L6-30P - US ONLY														
	240	1	60	26.3	6.31	8	NO CORD OR PLUG														
	208 - 240	3	60	15.9 - 18.8	5.59 - 7.67	10	NO CORD OR PLUG														
	208 - 240	1	50	23.4 - 26.3	4.87 - 6.31	—	8/3 CORD, NO PLUG														
	380 - 415	3	50/60	9.8 - 10.8	6.49 - 7.67	10	NO CORD OR PLUG														
WEIGHT		SHIP DIMENSIONS			CAPACITY																
NET	260 lbs (118 kg)	(L x W x H) 43" x 31" x 58"*			FULL-SIZE PANS:	20" x 12" x 2-1/2"	Four (4)														
SHIP	415 lbs (188 kg)	(1092mm x 787mm x 1473mm)*			GN 1/1:	530 x 325 x 65mm	Four (4)														
					GN 1/1:	530 x 325 x 20mm	Eight (8)														
					HALF-SIZE SHEET PANS:	18" x 13" x 1"	Eight (8)														
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.					48 lb (22 kg) MAXIMUM																
					VOLUME MAXIMUM: 30 quarts (38 liters)																

CTX4-10EVH

COMBITHERM®

CT Express™



ExpressTouch with programmable control



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.



Broiler Element (Optional) [Patent Pending]

- 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.



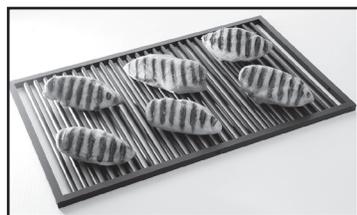
HACCP Data Access (Optional)

- 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"/>	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
COMBIHOOD® FILTERS		
<input type="checkbox"/>	CHARCOAL	FI-24114
<input type="checkbox"/>	GREASE	FI-24113
<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 = 77-1/2" [1968mm]) 36" x 20-1/4" x 29-9/16" (914mm x 514mm x 751mm)	5014985
<input type="checkbox"/>	STATIONARY WITH SINGLE SHELF TO HOLD 300-TH/III OR 300-S, (OVERALL HEIGHT = 77-11/16" [1973mm]) 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 backsplash
5015781