

**COMBITHERM®**  
**CTC10-20E**  
**ELECTRIC BOILER-FREE**



**CAPACITY**

- Ten (10) full-size sheet pans, twenty (20) full-size hotel or GN 1/1 pans; two rows deep
- Two (2) side racks with ten (10) non-tilt support rails; 13" (330mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

**CONSTRUCTION**

- Stainless steel exterior, bright annealed interior
- Seamless welded interior stainless steel cavity
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- Door is hinged right with a 130° swing
- High efficiency LED lighting integrated in the door
- Door mounted self-draining drip tray
- Hands free positive catch door handle with lighted visual alerts [PATENT PENDING]
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose [PATENT PENDING] and a built-in back flow preventer
- SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
- Adjustable stainless steel legs provide stability

**CT CLASSIC™ STANDARD FEATURES**

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver high performance standards, consistent food quality, and production efficiency.
- Classic control provides a simple and intuitive push button operation that commands all the oven functions with icons that are easy to identify.

- LED display indicates cooking mode, temperature settings, time remaining, and various instructions.
- Three cooking modes:  
 Steam - 85°F to 250°F (30°C to 120°C)  
 Convection - 85°F to 575°F (30°C to 300°C)  
 Combination - 212°F to 575°F (100°C to 300°C)
- Cook time is displayed in hours : minutes.

- Two different fan speeds expands cooking capabilities for products affected by a high velocity of air movement.
- Cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- CombiClean® fully automated cleaning with one heavy-duty cleaning cycle.

**SHORT FORM SPEC**

Provide Alto-Shaam CombiOven® CT Classic™ counter-top model CTC10-20E boiler-free electric CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, and a combination of steam and convection heat. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff

interlock system and a back flow preventer. Classic control includes a cool-down function, automatic cleaning function, fan with two (2) fan speeds. Oven includes four (4) adjustable stainless steel legs. Each oven is to accommodate up to ten (10) full-size sheet pans or twenty (20) full-size hotel pans (GN 1/1), include standard right-hand door hinging, ten (10) non-tilt support rails, and five (5) stainless steel shelves.

**FACTORY INSTALLED OPTIONS**

Boiler Version

**Electrical Choices**

- 208-240V 3ph  380-415V 3ph  
 440-480V 3ph

**Door Swing**

- Right-hand Door Hinging, standard  
 Recessed Door, optional; increases oven width by 4" (102mm), slides out of the way for safety and frees up aisle space

CombiHood PLUS™ Ventless Hood (not available on stacked combinations)

Extended One-year Warranty

Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY

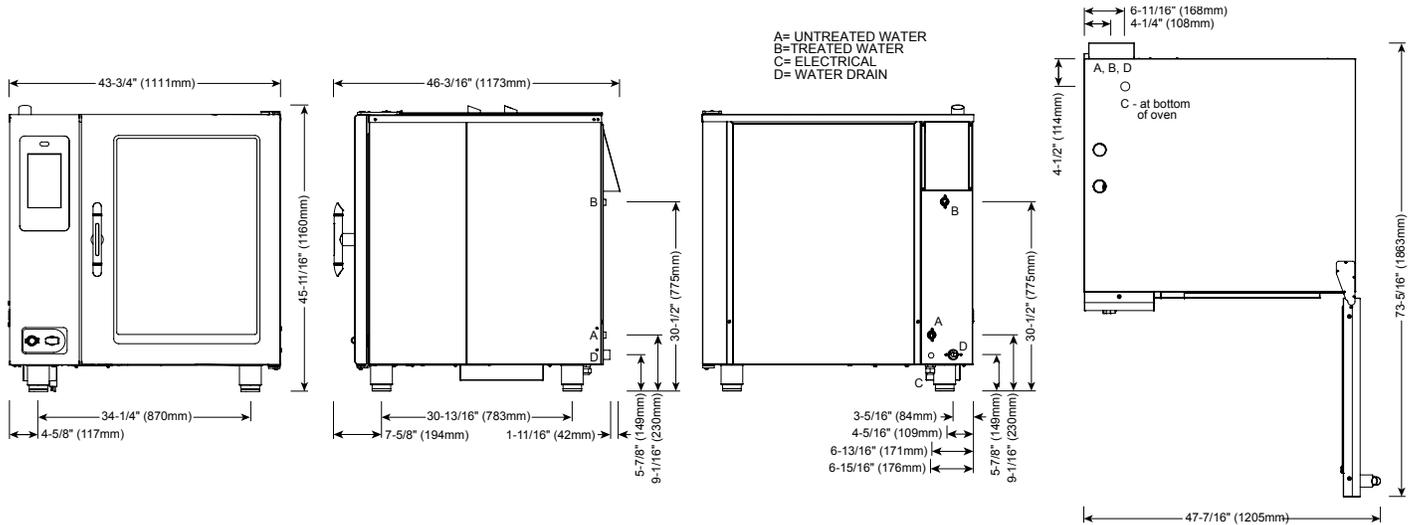
**Probe Choices**

- Removable, single-point, quick-connect core temperature probe, optional  
 Removable, single-point, quick-connect sous vide temperature probe, optional

**Security Devices for correctional facility use**

- Optional base package: includes tamper-proof screw package, excludes temperature probe  
 Anti entrapment device, optional  
 Control panel security cover, optional  
 Hasp door lock (padlock not included), optional  
 Removable, single-point, quick-connect core temperature probe, optional  
 Seismic feet package, optional





**DIMENSIONS: H x W x D**

**EXTERIOR:**

45-11/16" x 43-3/4" x 46-3/16" (1160mm x 1111mm x 1173mm)

**EXTERIOR WITH RECESSED DOOR:**

45-11/16" x 47-3/4" x 46-3/16" (1160mm x 1213mm x 1173mm)

**INTERIOR:**

31-1/2" x 24-1/4" x 32-3/4" (800mm x 616mm x 832mm)

**WATER REQUIREMENTS**

**TWO (2) COLD WATER INLETS - DRINKING QUALITY**

**ONE (1) TREATED WATER INLET:** 3/4" NPT\* \* Can manifold off of one  
**ONE (1) UNTREATED WATER INLET:** 3/4" NPT\* 3/4" line.

**LINE PRESSURE:** 30 to 90 psi 2.1 to 6.3 bar

**WATER DRAIN:** 1-1/2" (40mm) 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).

**CLEARANCE REQUIREMENTS**

**LEFT:** 0" (0mm) 18" (457mm) FOR SERVICE ACCESS

**RIGHT:** 0" (0mm) NON-COMBUSTIBLE SURFACES 2" (51mm) COMBUSTIBLE SURFACES

**TOP:** 20" (508mm) FOR AIR MOVEMENT

**BACK:** 4" (102mm) **BOTTOM:** 5-1/8" (130mm) FOR LEGS, AIR INTAKE

**INSTALLATION REQUIREMENTS**

- Oven must be installed level.
- Hood installation is required.
- Water supply shut-off valve and back-flow preventer when required by local code.

**WATER QUALITY 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.

**Contaminant Inlet Water Requirements**

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

**ELECTRICAL (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO G.F.I OUTLET**

| MODEL     | VOLTAGE   | PH | HZ    | AMPS        | kW          | BREAKER | AWG   | CONNECTION       |
|-----------|-----------|----|-------|-------------|-------------|---------|-------|------------------|
| CTC10-20E | 208 - 240 | 3  | 50/60 | 68.8 - 79.4 | 24.8 - 33.0 | 70-80   | 2 - 1 | L1, L2, L3, G    |
|           | 380 - 415 | 3  | 50    | 42.1 - 45.8 | 28.2 - 33.0 | 63      | 4 - 3 | L1, L2, L3, N, G |
|           | 440 - 480 | 3* | 60    | 36.4 - 39.7 | 28.3 - 33.0 | 40      | 6 - 4 | L1, L2, L3, G    |

\*ELECTRICAL SERVICE CHARGE APPLIES

| WEIGHT                                                                                   | SHIP DIMENSIONS              | PAN CAPACITY                                   | PRODUCT MAXIMUM:                                       |
|------------------------------------------------------------------------------------------|------------------------------|------------------------------------------------|--------------------------------------------------------|
| NET 760 lbs est 345 kg                                                                   | (L x W x H) 56" x 48" x 65"* | FULL-SIZE: 20" x 12" x 2-1/2" Twenty (20)      | 240 lb (109 kg)                                        |
| SHIP 800 lbs* 363 kg*                                                                    | (1422 x 1219 x 1651mm)*      | *ON WIRE GN 1/1: 530 x 325 x 65mm Twenty (20)  | VOLUME MAXIMUM: 150 quarts (190 liters)                |
| *DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS. |                              | SHELVES ONLY GN 2/1: 650 x 530 x 65mm Ten (10) | *ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY |
|                                                                                          |                              | *FULL-SIZE SHEET: 18" x 26" x 1" Ten (10)      |                                                        |