

# Combitherm® CTC20-10E

## Electric Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.

### Standard features

- Simple and intuitive push button control that commands all oven functions with easily identifiable icons
- LED display indicating cooking mode, temperature settings, time remaining, and various instructions
- LED illuminated door handle designed for the needs of the busy kitchen, and provides visual notification of the oven status
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- Three cooking modes—steam, convection, and combination
- Front-accessible and retractable rinse hose
- Two different fan speeds
- One fully automated cleaning cycle



**20** Twenty full-size or GN 1/1 pans; twenty half-size sheet pans; one row deep

Roll-in pan cart with twenty non-tilt support rails; 13" [330mm] horizontal width between rails, 2-9/16" [65mm] vertical spacing between rails

240 lb [109kg] product maximum

150 quarts [190 liters] volume maximum

Ten [10] wire shelves included. Additional wire shelves required for maximum capacity.

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.



CTC20-10E

### Configurations (select one)

#### Door swing

- Right hinged
- Recessed door, optional (not available on ventless hood)

#### Electrical

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

### Accessories (select all that apply)

- Ventech™ Hood
- Ventech™ Hood PLUS
- Extended one-year warranty

### Probe choices

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

### Water treatment

- RO system OPS175CR/5 [5031203]

### Security devices for correctional facility use

- Optional base package (not available with recessed door): 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

### Installation options (select one)

- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency

UK  
CA

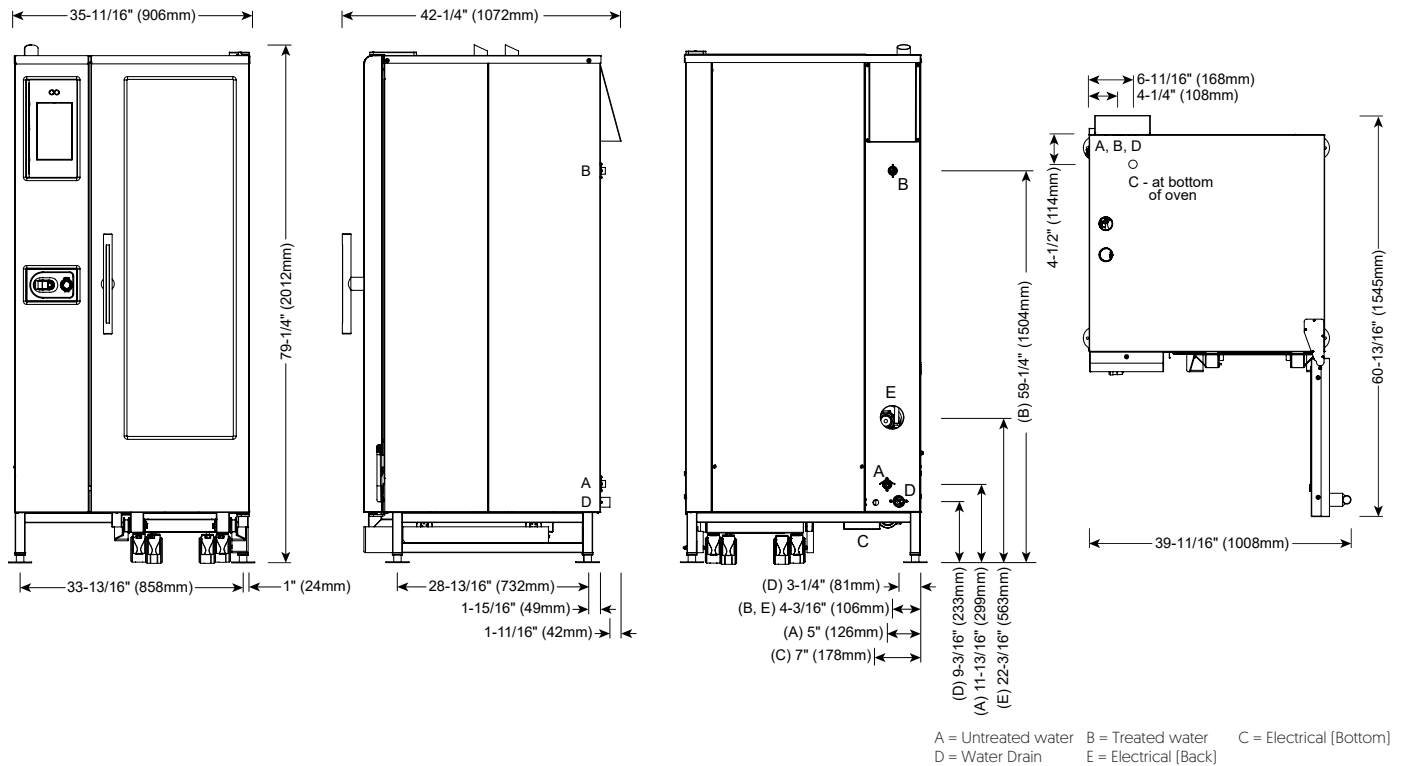


This oven complies with UL 710B, section 59 COA #5760

# Combitherm® CTC20-10E



## Specification



### DIMENSIONS

#### Model

CTC20-10E

#### Exterior (H x W x D)

79-1/4" x 35-11/16" x 42-1/4" [2012mm x 906mm x 1072mm]

#### Exterior with recessed door (H x W x D)

79-1/4" x 40-11/16" x 42-1/4" [2012mm x 1033mm x 1072mm]

#### Ship Dimensions (L x W x H)\*

CTC20-10E 56" x 45" x 87" [1422mm x 1143mm x 2210mm]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.

#### Interior (H x W x D)

60-7/16" x 16-1/4" x 28-1/16" [1535mm x 411mm x 712mm]

#### Net Weight

905 lb [411 kg]

#### Ship Weight\*

1052 lb [477 kg]



### CLEARANCE

- Top: 20" [508mm]
- Left: 0" [0mm]
- Right: 0" [0mm] Non-combustible surfaces  
2" [51mm] combustible surfaces
- Bottom: 5-1/8" [130mm]
- Back: 4" [102mm]
- 4-5/16" [109mm] optional plumbing kit



### CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



### Heat of rejection

CTC20-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2,263	0.66



### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



CTC20-10E	V	Ph	Hz	Awg	A	Breaker	kW	Connection	Certification
208-240V	208	3	50/60	1	78.8	80	28.4	L1, L2, L3, G	
	240	3	50/60	1/0	90.9	90	37.8	L1, L2, L3, G	
380-415V	380	3	50/60	4	48.2	63	32.3	L1, L2, L3, N, G	
	415	3	50/60	3	52.5	63	37.8	L1, L2, L3, N, G	
440-480V	440	3*	50/60	6	41.7	50	32.4	L1, L2, L3, G	
	480	3*	50/60	4	45.5	50	37.8	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

\*Electrical service charge applies.



### Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].

### 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 shown 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 the Alto-Shaam Reverse Osmosis System to properly treat your water.



### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm

## CONTACT US

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