

# Combitherm® CTC20-10G

## Gas 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.



CTC20-10G

### Configurations (select one)

#### Door swing

- Right hinged
- Recessed door, optional; increases oven width by 5" (127mm)

#### Electrical

- 120V 1ph
- 208-240V 3ph
- 380-415V 3ph

#### Gas type

- Natural
- Propane

### Accessories (select all that apply)

- CombiLatch™
- 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)

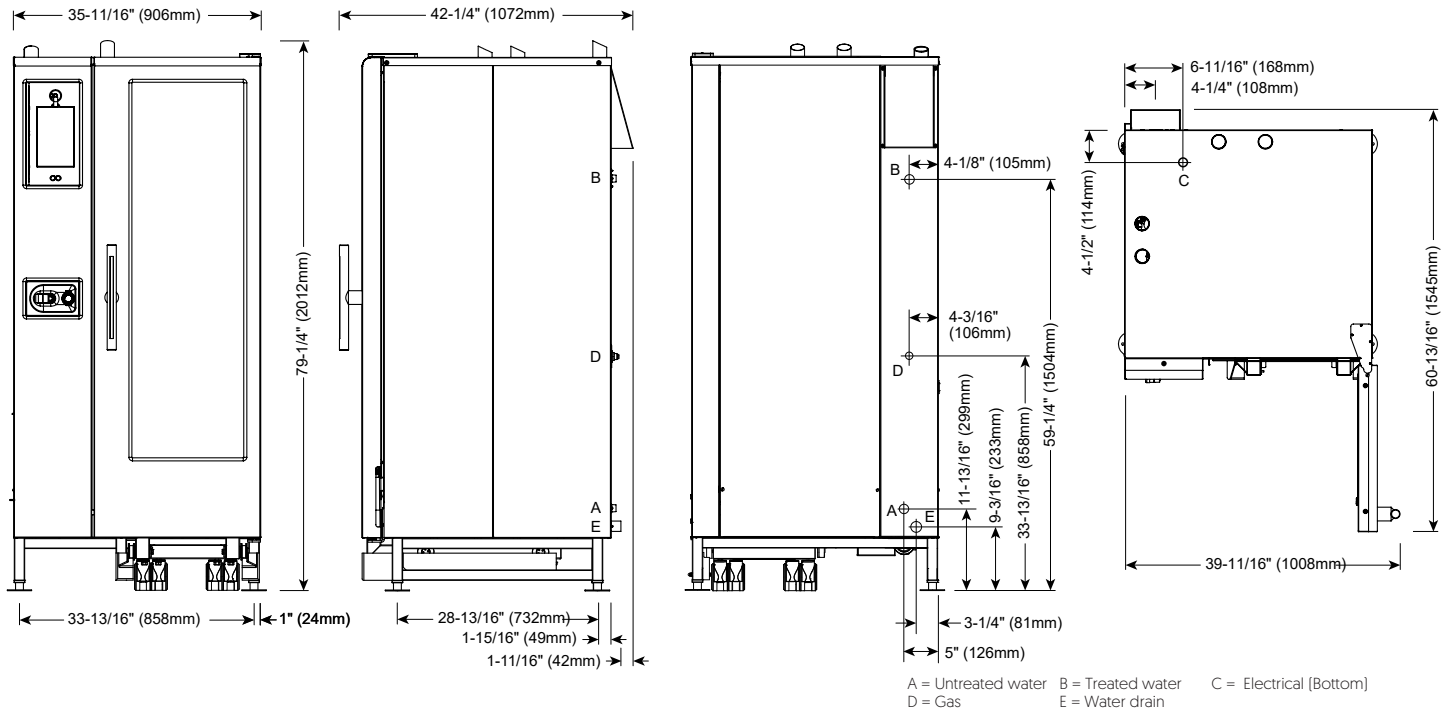
- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency



# Combitherm® CTC20-10G



## Specification



**Model**  
CTC20-10G

**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]

**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 Dimensions [L x W x H]\***  
CTC20-10G 56" x 45" x 87" [1422mm x 1143mm x 2210mm]

**Ship Weight\***  
1175 lb [533 kg]

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



Top: 20" [508mm]  
 Left: 0" [0mm]  
 18" [457mm] recommended service access  
 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



- 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

CTC20-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	896	0.26	112.9



### Noise emissions

A maximum 67 dBA was measured at 3.3 ft (1 m) from unit as tested on CTP10-20E.



	CTC20-10G	V	Ph	Hz	Awg (mm <sup>2</sup> )	A	Breaker	kW	Connection	Certification
†	120V*	120	1	60	12 [3.31]	13.0	20	1.7	L1, L2/N, G	
†	208-240V	208	3	50/60	14 [2.08]	9.6	15	2.0	L1, L2, L3, G	
		240	3	50/60	14 [2.08]	8.4	15	2.0	L1, L2, L3, G	
	380-415V	380	3	50/60	14 [2.08]	9.2	15	2.0	L1, L2, L3, N, G	
		415	3	50/60	14 [2.08]	8.4	15	2.0	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source

\*Ground fault or residual current protection device must accommodate a leakage current of 20mA.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.



### 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 145 psi maximum static [200-1000 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 145 psi maximum static [200-1000 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.

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



### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.



**Gas Requirements (gas type must be specified on order)**  
**Hook-up: 3/4" NPT**

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	140,000	107,000	14.0	5.5	133.3	N/A
Propane				9.0	56.0	1.5

\*Assumes an average heating value for natural gas to be 1,050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m <sup>3</sup> /h	L/h
Natural Gas	147.7	112.9	3.48	1.13	3.9	N/A
Propane				2.75	1.5	5.8

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m <sup>3</sup>
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E [G20]	41.1	37.0	31.4	28.3	20	50	3.9
2LL [G25]					20		4.6
3P [G31]	40.2	37.0	31.4	28.9	37		1.5
3B/P [G30]					29		1.5

**CONTACT US**

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.  
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | [alto-shaam.com](http://alto-shaam.com)