COMBITHERM® INSTALLATION

CT PROformance™

CTP6-10E, CTP6-10G
CTP10-10E, CTP10-10G
CTP7-20E, CTP7-20G
CTP10-20E, CTP10-20G
CTP20-10E, CTP20-10G
CTP20-20E, CTP20-20G

CT Classic™

CTC6-10E, CTC6-10G
CTC10-10E, CTC10-10G
CTC7-20E, CTC7-20G
CTC10-20E, CTC10-20G
CTC20-10E, CTC20-10G
CTC20-20E, CTC20-20G

WARNING

FOR YOUR SAFETY
DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.

READ and UNDERSTAND the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.

W164 N9221 Water Street • P.O. Box 450
Menomonee Falls, Wisconsin 53052-0450 U.S.A.

PHONE: 262.251.3800 • 800.558.8744 U.S.A. / CANADA
FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
www.alto-shaam.com

Consult instructions for operation and use.

24•7 Your Service Hotline 1-800-558-8744

MN-35947 • REV. 8 • 08/15

ALTO-SHAAM®

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Please post the following instructions in a prominent location in the event the user smells gas.

DANGER

Before starting the appliance, make certain you do not detect the odor of gas.

IF YOU SMELL GAS:

- **Shut off the gas supply immediately.**
- **Do not attempt to light any appliance.**
- **Do not touch any electrical elements.**
- **Extinguish any open flame.**
- **Evacuate the area.**
- **Use a telephone outside the property and immediately contact your gas supplier.**
- **If unable to contact your gas supplier, contact the fire department.**

DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to ensure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. ***See Transportation Damage and Claims section located in this manual.***

This appliance, complete with unattached items and accessories, may be delivered in one or more packages. Ensure all standard items and options have been received with each model as ordered.

Save all the information packed with the appliance. Register online at www.alto-shaam.com to ensure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam Tech Team Service Department if you have any questions concerning installation, operation, or maintenance.

1-800-558-8744; servicedept@alto-shaam.com

SERIAL NUMBER IS REQUIRED FOR ALL INQUIRIES

Always include both model and serial numbers in your correspondence regarding the unit.

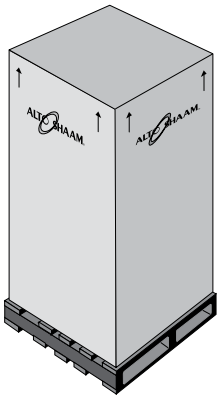
Model: _____

Serial Number: _____

Purchased From: _____

Date Installed: _____ **Voltage:** _____

UNPACKING



- Carefully remove the appliance from the carton or crate.

  NOTICE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.

- Read all instructions in this manual carefully before installing this appliance, using the appliance or performing routine maintenance. Following procedures other than those indicated in this guide to use and clean the appliance is considered inappropriate and may cause damage, injury or fatal accidents, in addition to invalidating the guarantee and relieving Alto-Shaam of all liability.
- DO NOT DISCARD THIS MANUAL.
  This manual is considered part of the appliance and is provided for the owner or manager of the business and for training personnel. ***Additional manuals are available from the Alto-Shaam Tech Team Service Department.***
- Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

WARNING

Appliance and accessories may be heavy. To prevent serious injury, ALWAYS use a sufficient number of trained and experienced workers when moving or leveling appliance and handling accessories.

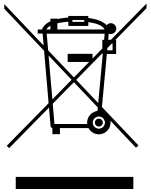
ENVIRONMENTAL CONDITIONS

- Operational Environmental Conditions
- Unit must acclimate to room temperature in the environment it is placed. 24 hours is recommended.
- Ambient temperature range of 50° to 110°F (10° to 43°C).
- Relative humidity of less than 95% non-condensation.
- Atmospheric pressure range of 50KPa to 106KPa.

SAFETY PROCEDURES AND PRECAUTIONS

- This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized and is therefore considered dangerous. The appliance must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously and cause a fire.
- This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users. We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instructions.
- Any trouble shooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified and trained technicians.
- This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTICE: **For equipment delivered for use in any location regulated by the following directive:**



DO NOT dispose of electrical or electronic equipment with other municipal waste.

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. The following hazard signal words and symbols may be used throughout this manual.

DANGER

Used to indicate the presence of a hazard that WILL cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING

Used to indicate the presence of a hazard that CAN cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION

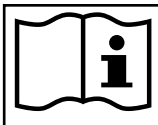
Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTICE: **Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.**

Used to indicate that referral to operating instructions is a mandatory action. If not followed the operator could suffer personal injury.



Used to indicate that referral to operating instructions is recommended to understand operation of equipment.

ADDITIONAL SAFETY PROCEDURES AND PRECAUTIONS

- To prevent serious injury, death or property damage, your appliance should be inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- ONLY allow an authorized service partner or trained technician to service or to repair your appliance. Installation or repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory authorized parts will void the warranty and relieve Alto-Shaam of all liability.
- When working on this appliance, observe precautions in the literature, on tags, on labels attached to or shipped with the appliance and other safety precautions that may apply.
- If the appliance is installed on casters freedom of movement of the appliance must be restricted so that utility connections (including gas, water, and electricity) cannot be damaged when the unit is moved. If the appliance is moved, make sure that all utility connections are properly disconnected. If the unit is returned to its original position, make sure that any retention devices and utility connections are properly connected.
- ONLY use the appliance when it is stationary. Mobile oven racks, mobile plate racks, transport trolleys, and appliances on casters can tip over when being moved over an uneven floor or threshold and cause serious injury.
- ALWAYS apply caster brakes on mobile appliances or accessories when these are not being moved. These items could move or roll on uneven floors and cause property damage or seious injury.
- Be extremely careful when moving appliances because the food trays may contain hot fluids that may spill, causing serious injury.
- ALWAYS open the appliance door very slowly. Escaping hot vapors or steam can cause serious injury or death.
- If your gas appliance is installed under an exhaust hood, the hood must be switched ON when the oven is in use to avoid the build up of combustion gases. Failure to do so may result in serious injury, death or property damage.
- NEVER place objects near the oven exhaust vents. This area is hot and could be a potential ignition source for a fire.
- Do not allow objects to block or obstruct the area below the oven base. This may result in fire, damage to the equipment or serious injury.
- Do not use the attached hand-held hose to spray anything other than the interior of the oven compartment.
- Do not use the attached hand-held hose on the surface of a hot cooking compartment. The sudden temperature change can damage the oven interior. Allow the oven to cool to a minimum of 150°F (66°C). Failure to observe this precaution can void the warranty.

WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

WARNING

DO NOT obstruct or block exhaust flues or attach any flue extension that may impede proper burner operation, restrict the exhaust fumes and cause negative backdraft or the appliance to shut down. Failure to do so may result in serious injury or death.

INSTALLATION

SITE INSTALLATION

WARNING

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.

READ and UNDERSTAND the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.

AVERTISSEMENT

Une installation, un ajustement, une altération, un service ou un entretien non conforme aux normes peut causer des dommages à la propriété, des blessures ou la mort.

Lire attentivement les directives d'opération et d'entretien avant de faire l'installation, ou l'entretien de cet équipement.

INSTALLATION CODES & STANDARDS

The following codes and standards are required for installation of this oven:
AIR SUPPLY, ELECTRICAL CONNECTIONS, WATER CONNECTIONS, AND WASTE WATER DISCHARGE.

Installation must comply with local codes required for gas appliances. In the absence of local codes, installation must comply with the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, the appropriate code is the Natural Gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B. Adherence to code by a qualified installer is essential for the following: Gas Plumbing, Gas Appliance Installation, Commercial Cooking Ventilation, Water and Plumbing, and OSHA Regulations and European Standard EN203.

WARNING

To prevent SERIOUS INJURY, DEATH, OR PROPERTY DAMAGE, ALWAYS disconnect unit from power source before cleaning or servicing.

CAUTION

ALWAYS remove the electronic control boards BEFORE welding any stainless steel components on this appliance. Failure to do so will damage the control boards and may void the warranty.

VENTILATION REQUIREMENTS

A steam ventilation hood is mandatory for the operation of the oven. In addition, a single gas Combitherm oven requires a minimum of 28 CFM make-up air for both natural and propane gas. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to ventilation and fire extinguishing systems to ensure conformity with any Federal, State, or local installation codes.

See the section titled Gas Exhaust.

SOUND PRESSURE MEASUREMENTS

The A-weighted sound pressure level without ventless hood operating is less than 70dBA.

Combitherm® Oven Owners:
All CT PROformance™ and CT Classic Combitherm® owners who register their ovens within 30 days of installation will receive a

FREE *MECHANICAL START-UP*

and access to the complete recipe library when you register on our website. (You will be given a PIN number to access the library.)*

*Travel charges outside a 60-mile radius of an Alto-Shaam designated ASA may apply. Additional limitations apply.

INSTALLATION DUTIES & RESPONSIBILITIES - NEW CONSTRUCTION

Designer/Consultant Responsibilities: ***Pre-Installation***	
	Complete water analysis to be conducted to ensure water quality meets manufacture specifications.
	Proper floor drain within 6' (1829mm) of where the oven is to be installed.
	Two 3/4" cold water connections with individual shut offs within 3' (914mm) of the oven.
	Gas units require one 3/4" line within 3' (914mm) of the oven equipped with a manual shut off, and ready to be hooked to a 3/4" quick disconnect hose.
	Vent hood, and possible interconnection with gas supply as determined by local code.
	Proper electrical voltage, phase, wire size, breaker size, and disconnects are provided for hook ups
	Exhaust air for gas units, exhaust hood, ventilation ceiling, chimney, spacing from top edge of unit to lower edge of grease filters/ceiling.
	If floor is to be sloped then level surface must be provided for trolley/cart units.
	Confirm clearances of hallways, and doors to the installation area are sufficient for the model of the oven being installed.
Installer Responsibilities: ***Pre-Installation***	
	Pre-Installation check sheet has been properly filled out.
	Inspect, receive, deliver, uncrate, and set oven in place.
Installer Responsibilities: ***Installation***	
	Check that the oven is level.
	Make final connections to 3/4" cold water lines. Water supply is required to have both a minimum dynamic pressure of 30 psi (2.1 bar) and a maximum static pressure of 90 psi (6.2 bar). Check both treated and un-treated water lines are hooked up properly using the correct fittings.
	Hook up final electrical, check for proper voltage, phase, wire size, and breaker size. Do not connect to a G.F.I. outlet. Report any issues to the designer / consultant.
	Plumb in the oven drain per the required specifications found in the installation manual.
	If installing a gas oven hook up final gas connections verifying proper type, and pressure to the unit.
	Check that all accessories are unpackaged and set up for the end user.
	Ensure combi oven is properly fastened to the ground, or has a restraint installed if on castors.
	Test that the CombiOven is fully operational, report any issues or manufacturing defects.
	Ensure most current software is installed.
	Pick up any packaging trash and debris from the installation.
	Clean and wipe down the outside of the oven and make presentable to the end user.
	Take pictures of the installation verifying proper drain, water lines, and clearances are met.
ASA Responsibilities: ***After Install***	
	Perform mechanical startup.
	Complete post installation check sheet.
	Pictures of the install's electrical connections, water, drain, and clearances should be taken and sent to: servicedept@alto-shaam.com
RSP/Dealer: ***After Install***	
	Confirm installation is correct.
	Provide operational training and demonstration, and contact information for post installation support.
	Verify warranty registration documentation has been submitted.
Customer/End User	
	Complete and submit warranty registration documentation.
	Use the oven only for its intended purpose.
	Follow cleaning and planned maintenance schedules to maximize the life of the equipment.

INSTALLATION DUTIES & RESPONSIBILITIES - RETRO FIT/EXISTING KITCHEN

Designer/Consultant Responsibilities: ***Pre-Installation***	
	Complete water analysis to be conducted to ensure water quality meets manufacture specifications.
	Proper floor drain within 6' (1829mm) of where the oven is to be installed.
	Two 3/4" cold water connections with individual shut offs within 3' (914mm) of the oven.
	Gas units require one 3/4" line within 3' (914mm) of the oven equipped with a manual shut off, and ready to be hooked to a 3/4" quick disconnect hose.
	Proper vent hood is installed, and possible interconnection with gas supply per by local code.
	Proper electrical voltage, phase, wire size, breaker size, and disconnects are provided for hook ups
	Exhaust air for gas units, exhaust hood, ventilation ceiling, chimney, spacing from top edge of unit to lower edge of grease filters/ceiling.
	If floor is to be sloped then level surface must be provided for trolley/cart units.
	Confirm clearances of hallways, and doors to the installation area are sufficient for the model of the oven being installed.
Installer Responsibilities: ***Pre-Installation***	
	Pre-Installation check sheet has been properly filled out.
Installer Responsibilities: ***Installation***	
	Inspect, receive, deliver, uncrate, set oven in place, and check that oven is level.
	Make final connections to 3/4" cold water lines. Water supply is required to have both a minimum dynamic pressure of 30 psi (2.1 bar) and a maximum static pressure of 90 psi (6.2 bar). Check both treated and un-treated water lines are hooked up properly using the correct fittings.
	Hook up final electrical, check for proper voltage, phase, wire size, and breaker size. Do not connect to a G.F.I. outlet. Report any issues to the designer / consultant.
	Plumb in the oven steam resistant drain per manufactures required specifications as found in the installation manual.
	If installing a gas oven hook up final gas connections verifying proper type, and pressure to the unit.
	Check that all accessories are unpackaged and set up for the end user.
	Ensure combi oven is properly fastened to the ground, or has a restraint installed if on castors.
	Ensure most current software is installed.
	Verify installation meets the manufacture specifications per the installation manual.
	Test that the CombiOven is fully operational, report any issues or manufacturing defects.
	Pick up any packaging trash and debris from the installation.
	Clean and wipe down the outside of the oven and make presentable to the end user.
	Take pictures of the installation verifying proper drain, water lines, and clearances are met.
ASA Responsibilities: ***After Install***	
	Perform mechanical startup.
	Complete post installation check sheet.
	Pictures of the install's electrical connections, water, drain, and clearances should be taken and sent to: servicedept@alto-shaam.com
RSP/Dealer: ***After Install***	
	Confirm installation is correct.
	Provide operational training and demonstration, and contact information for post installation support.
	Verify warranty registration documentation has been submitted.
Customer/End User	
	Complete and submit warranty registration documentation.
	Use the oven only for its intended purpose.
	Follow cleaning and planned maintenance schedules to maximize the life of the equipment.

COMBITHERM® PRE-INSTALLATION CHECKLIST

Location Name:		Date:	
Location Address:		State/Zip Code:	
		Building Name:	
		Phone:	
Contact Name:		E-mail:	
Install Company:		Install Technician:	
Contact Info:		Number of Combis Being Installed:	

	Model Number	Serial Number
❶		
❷		
❸		
❹		

Check all clearances of doors, entryways, and hallways from delivery point to installation area.

Measured door/entryway clearance	DOOR 1		DOOR 2		DOOR 3	
Measured hallway clearance	HALL 1		HALL 2		HALL 3	
Elevator opening	DOOR					
Elevator internal dimensions	HEIGHT		WIDTH		DEPTH	

Will ovens fit through all measured locations? ❑ **YES** ❑ **NO**

OVEN UNPACKED DIMENSIONS:

	H	W	D	H	W	D
6-10 Series:	34-1/2"	35-11/16"	41-7/16"	876mm	906mm	1053mm
7-20 Series:	37-13/16"	43-3/4"	46-3/16"	961mm	1111mm	1173mm
10-10 Series:	45-11/16"	35-11/16"	41-7/16"	1160mm	906mm	1053mm
10-20 Series:	45-11/16"	43-3/4"	46-3/16"	1160mm	1111mm	1173mm
20-10 Series:	79-1/4"	35-11/16"	42-1/4"	2012mm	906mm	1072mm
20-20 Series:	79-1/4"	43-3/4"	47"	2012mm	1111mm	1192mm

COMMENTS:

COMBITHERM® PRE-INSTALLATION CHECKLIST CONTINUED

OVEN CLEARANCES:

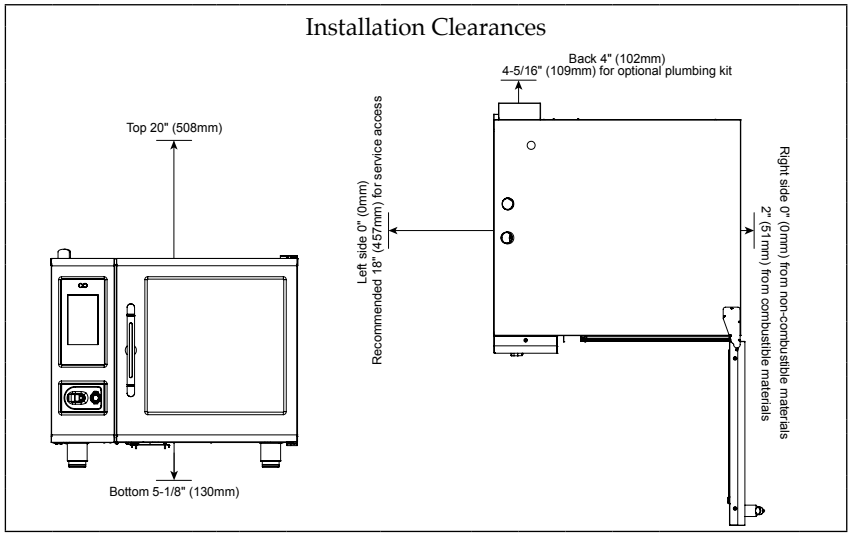
Right Side:

Back Side

Left Side:

Bottom:

Top:



COMMENTS:

WATER SUPPLY:

System needs two (2) 3/4" diameter cold water lines with 3/4" NPT connection. Water needs to be between 30 psi minimum dynamic pressure and a 90 psi static maximum (2.1 – 6.3 bar).

Measured water pressure: PSI _____ BAR _____

Are there two (2) 3/4" water lines? ❑ **YES** ❑ **NO**

Is at least one (1) line treated water? ❑ **YES** ❑ **NO**

Has a water analysis been completed? ❑ **YES** ❑ **NO**

Does water meet minimum quality standards? ❑ **YES** ❑ **NO**

ELECTRICAL:

Rated oven voltage/phase: Voltage _____ Phase _____

Actual main voltage provided: Voltage _____ Phase _____

Actual voltage: L1-N _____ L2-N _____ L3-N _____

L1-L2 _____ L1-L3 _____ L2-L3 _____

Breaker Size: _____

COMMENTS:

GAS CONNECTIONS:

Rated gas supply type of oven: Nat _____ LP _____

Actual gas supply type available on site: Nat _____ LP _____

Is a 3/4" hook up available within 3' (914mm) of oven? ❑ **YES** ❑ **NO**

Is a proper ventilation hood installed? ❑ **YES** ❑ **NO**

COMBITHERM® PRE-INSTALLATION CHECKLIST CONTINUED

DRAIN:

Is there a proper floor drain within 6' (1829mm) of the oven [4.5' (1372mm) if using the optional installation plumbing kit]?

❑ YES ❑ NO

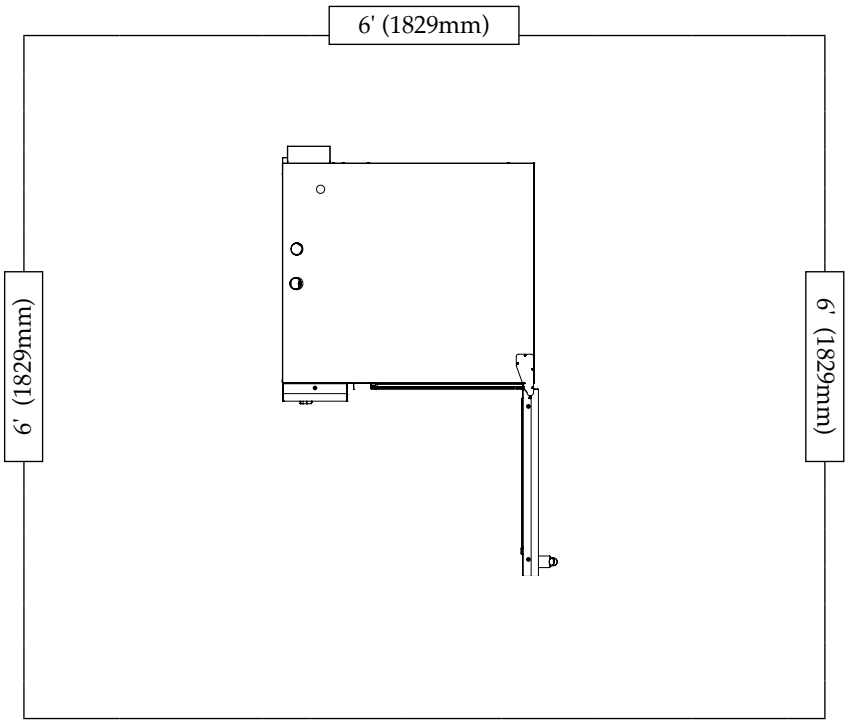
Actual distance to floor drain:

Using the diagram provided, mark the location of the drain.

Draw a simple detail on how the oven's drain line will be routed to the floor drain.

Be sure to use best practices when routing the line to keep it as short as possible.

The drain line should have a positive descending slope. Verify 1/8" (3.2mm) pitch to 10' (305cm) of drain line.

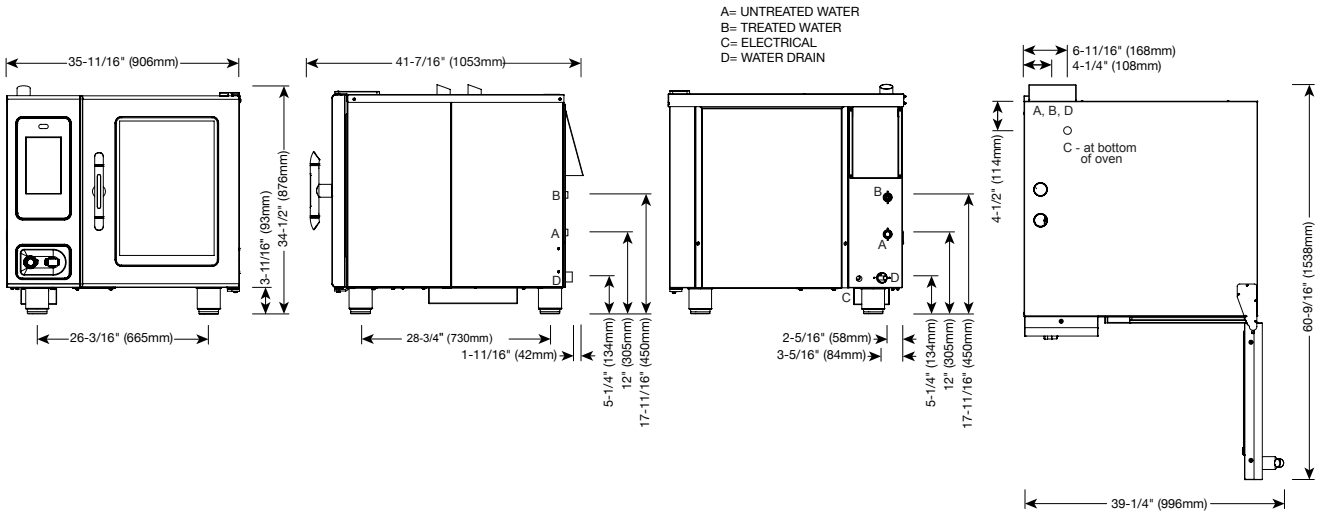


COMMENTS:

CTP6-10E

ELECTRIC BOILER-FREE

ELECTRIC BOILER



IP X5

ANSI/NSF 4

DIMENSIONS: H x W x D
EXTERIOR: 34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm)
INTERIOR: 20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: 3/4" NPT*

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

* Can manifold off of one 3/4" line

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 - CTP6-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) **DO NOT CONNECT TO A G.F.I. OUTLET**

					ECO STANDARD			**PROpower™ OPTION			WITH COMBISMOKER® OPTION: ECO STANDARD			WITH COMBISMOKER® OPTION: **PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	1*	50/60	6	L1, L2/N, G	37.9 – 43.8	7.9 – 10.5	40 – 50	44.2 – 51.3	9.2 – 12.3	45 – 60	40.4 – 46.6	8.4 – 11.2	40 – 50	46.7 – 54.1	9.7 – 13	50 – 60
208 – 240	3	50/60	8	L1, L2, L3, G	21.9 – 25.3	7.9 – 10.5	25 – 30	28.4 – 32.6	9.2 – 12.3	30 – 35	24.4 – 28.1	8.4 – 11.2	25 – 30	30.9 – 35.5	9.8 – 13	35 – 40
380 – 415	3	50/60	8	L1, L2, L3, N, G	13.4 – 14.6	9 – 10.5	16	20.3 – 22.1	10.3 – 12.3	32	16.1 – 17.5	9.6 – 11.2	16 – 32	22.9 – 25	10.9 – 13	32
440 – 480	3*	50/60	10 – 8	L1, L2, L3, G	11.6 – 12.6	9.1 – 10.5	15	15 – 16.7	10.4 – 12.3	15 – 20	12.9 – 14.1	9.6 – 11.2	15	16.3 – 18.2	11 – 13	20

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

WEIGHT		
NET	524 lbs EST	238 kg
SHIP	572 lbs*	260 kg*

PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Seven (7)	Six (6)
GN 1/1:	530 x 325 x 65mm	Seven (7)	Six (6)
**HALF–SIZE SHEET:	18" x 13" x 1"	Seven (7)	Seven (7)

SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 45" x 51"*	PRODUCT MAXIMUM	72 lb (33 kg)
(1422 x 1143 x 1295mm)*	VOLUME MAXIMUM	45 quarts (57 liters)

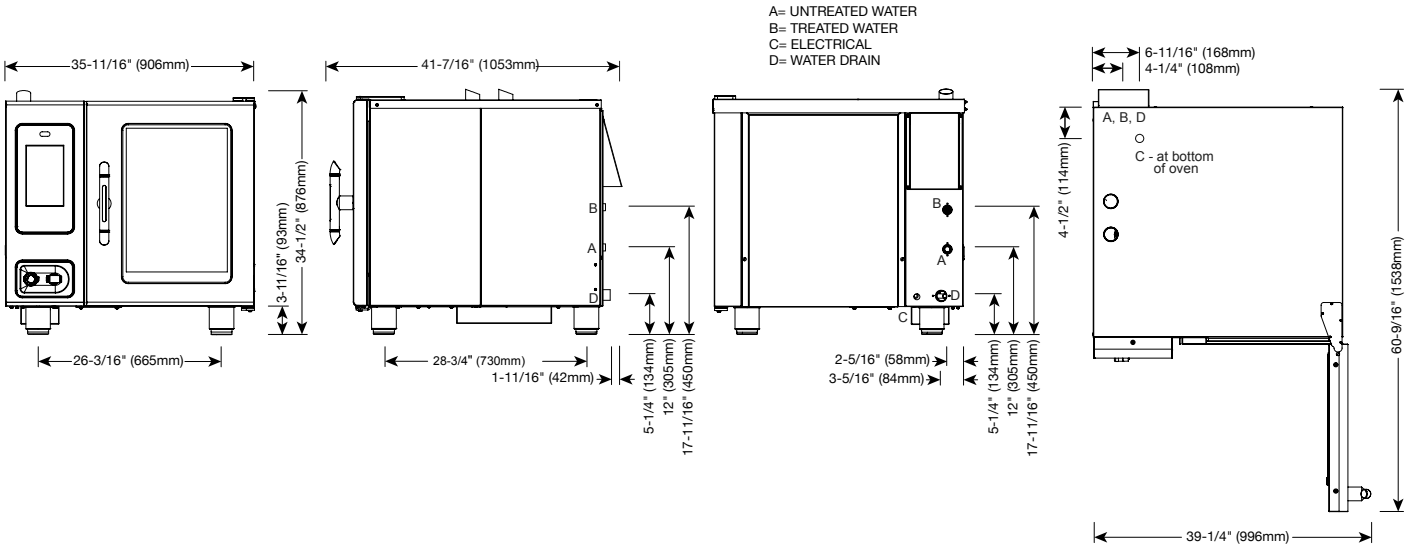
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT Classic™

CTC6-10E

ELECTRIC BOILER-FREE



IP X5

DIMENSIONS: H x W x D
EXTERIOR: 34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm)
INTERIOR: 20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS	
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES	
TOP:	20" (508mm) FOR AIR MOVEMENT		
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 A G.F.I. OUTLET

MODEL	VOLTAGE	PH	HZ	AMPS	kW	BREAKER	AWG	CONNECTION
CTC6-10E	208 – 240	3	50/60	21.9 – 25.3	7.9 – 10.5	25 - 30	8	L1, L2, L3, G
	380 – 415	3	50/60	13.4 – 14.6	9.0 – 10.5	16	8	L1, L2, L3, N, G
	440 – 480	3*	50/60	11.6 – 12.6	9.1 – 10.5	15	10 – 8	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

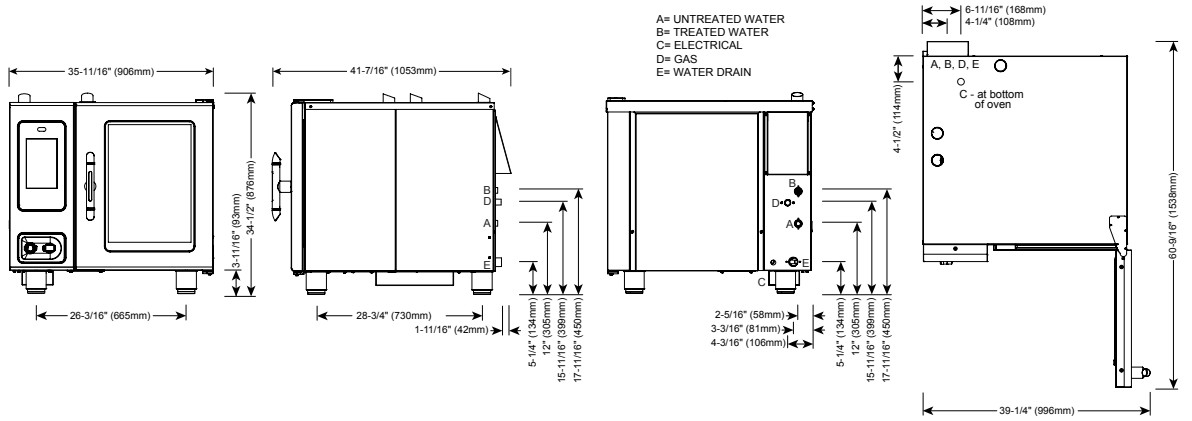
WEIGHT			SHIP DIMENSIONS	PAN CAPACITY			
NET	524 lbs est	238 kg	(L x W x H) 56" x 45" x 51"*	FULL–SIZE:	20" x 12" x 2-1/2"	Seven (7)	PRODUCT MAXIMUM: 72 lb (33 kg)
SHIP	574 lbs*	260 kg*	(1422 x 1143 x 1295mm)*	GN 1/1:	530 x 325 x 65mm	Seven (7)	VOLUME MAXIMUM: 45 quarts (57 liters)
				*HALF–SIZE SHEET:	18" x 13" x 1"	Seven (7)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

ALTO-SHAAM CT PROformance™

CTP6-10G

GAS BOILER-FREE



ANSI/NSF 4

IP X5

DIMENSIONS: H x W x D

EXTERIOR:
34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm)

EXTERIOR WITH RECESSED DOOR:
34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm)

INTERIOR:
20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**BOTTOM:** 5-1/8" (130mm) FOR LEGS, AIR INTAKE

INSTALLATION REQUIREMENTS

• Oven must be installed level.
• Hood installation is required.

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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
48,000 Btu / hr	13.0 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTP6-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

									WITH COMBISMOKER® OPTION			
	VOLTAGE	PH	HZ	AWG	CONNECTION no cord, no plug	AMPS	BREAKER	kW	CONNECTION no cord, no plug	AMPS	BREAKER	kW
⇨	120	1	60	14	L1, N, G	6.8	20	.84	L1, N, G	12.0	20	1.46
⇨ ⇨	208 – 240	1†	50/60	14	L1, L2/N, G	4.8 – 4.2	15	1.0	L1, L2/N, G	7.3 – 7.1	15	1.5 – 1.7
⇨ ⇨	208 – 240	3	50/60	14	L1, L2, L3, G	4.8 – 4.2	15	1.0	L1, L2, L3, G	7.3 – 7.1	15	1.5 – 1.7
⇨	380 – 415	3	50/60	14	L1, L2, L3, N, G	4.6 – 4.2	15	1.0	L1, L2, L3, N, G	7.2 – 7.1	15	1.6 – 1.7

⇨ NORTH AMERICA VOLTAGE CHOICE ⇨ INTERNATIONAL VOLTAGE CHOICE †ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT		
NET	524 lbs EST	238 kg
SHIP	574 lbs*	260 kg*

PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Seven (7)	Six (6)
GN 1/1:	530 x 325 x 65mm	Seven (7)	Six (6)
**HALF–SIZE SHEET:	18" x 13" x 1"	Seven (7)	Seven (7)

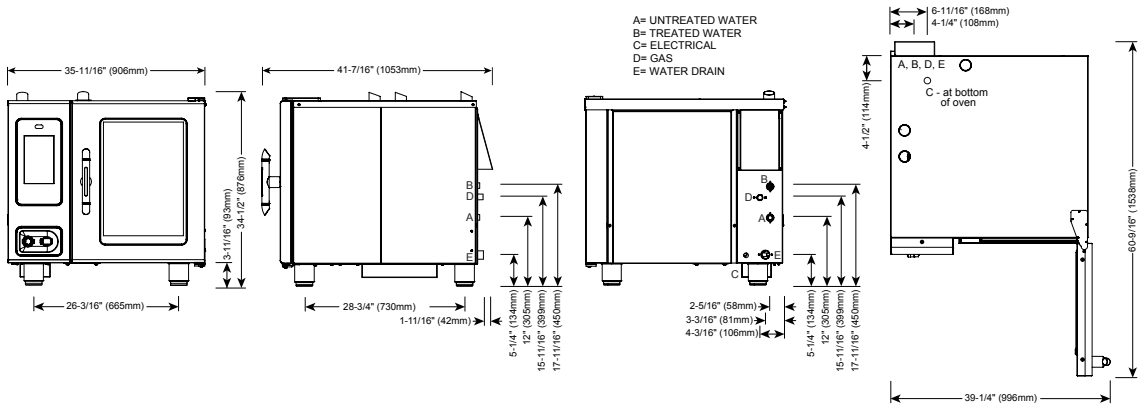
SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 48" x 51"*	PRODUCT MAXIMUM	72 lb (33 kg)
(1422 x 1219 x 1295mm)*	VOLUME MAXIMUM	45 quarts (57 liters)

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.
**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT Classic™

CTC6-10G

GAS BOILER-FREE



LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

IP X5

DIMENSIONS: H x W x D
EXTERIOR: 34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm)
INTERIOR: 20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
43,000 Btu / hr	11.5 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTC6-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
⊂⊃	120	1	60	14	L1, N, G - no cord, no plug	7.0	20	.84
⊂⊃ ●◆	208 – 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	4.8 – 4.2	15	1.0
●◆	380 – 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	4.6 – 4.2	15	1.0

⊂⊃ NORTH AMERICA VOLTAGE CHOICE ●◆ INTERNATIONAL VOLTAGE CHOICE

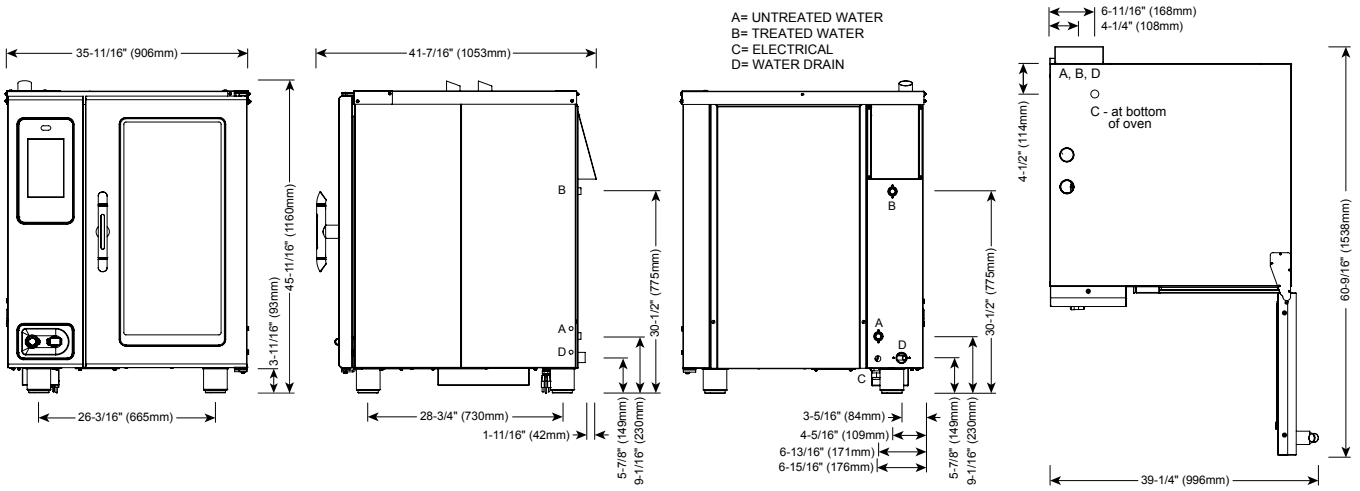
WEIGHT			SHIP DIMENSIONS	PAN CAPACITY			
NET	524 lbs est	238 kg	(L x W x H) 56" x 45" x 51"*	FULL–SIZE:	20" x 12" x 2-1/2"	Seven (7)	PRODUCT MAXIMUM: 72 lb (33 kg)
SHIP	574 lbs*	260 kg*	(1422 x 1143 x 1295mm)*	GN 1/1:	530 x 325 x 65mm	Seven (7)	VOLUME MAXIMUM: 45 quarts (57 liters)
				**HALF–SIZE SHEET:	18" x 13" x 1"	Seven (7)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

ALTO-SHAAM CT PROformance™

CTP10-10E

ELECTRIC BOILER-FREE
ELECTRIC BOILER



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 35-11/16" x 41-7/16" (1160mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 40-11/16" x 41-7/16" (1160mm x 1033mm x 1053mm)
INTERIOR: 31-1/2" x 16-1/4" x 28-1/16" (800mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 - CTP10-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

					ECO STANDARD			**PROpower™ OPTION			WITH COMBISMOKER® OPTION: ECO STANDARD			WITH COMBISMOKER® OPTION: **PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	1*	50/60	2	L1, L2/N, G	68.3 – 78.8	14.2 – 18.9	70 – 80	79.8 – 92.1	16.6 – 22.1	80 – 100	70.8 – 81.6	14.7 – 19.6	70 – 90	82.3 – 95	17.1 – 22.8	90 – 100
208 – 240	3	50/60	4	L1, L2, L3, G	39.4 – 45.5	14.2 – 18.9	40 – 50	51 – 58.8	16.6 – 22.1	60	41.9 – 48.3	14.7 – 19.6	50	53.5 – 61.7	17.1 – 22.8	60 – 70
380 – 415	3	50/60	6	L1, L2, L3, N, G	24.1 – 26.3	16.2 – 18.9	32	36.4 – 39.6	18.6 – 22.1	63	26.8 – 29.1	16.7 – 19.6	32 – 63	39 – 42.5	19.2 – 22.8	63
440 – 480	3*	50/60	8	L1, L2, L3, G	20.8 – 22.7	16.2 – 18.9	25	26.9 – 29.4	18.6 – 22.1	30	22.2 – 24.2	16.7 – 19.6	25	28.3 – 30.8	19.2 – 22.8	30

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

WEIGHT		
NET	625 lbs EST	283 kg
SHIP	675 lbs*	306 kg*

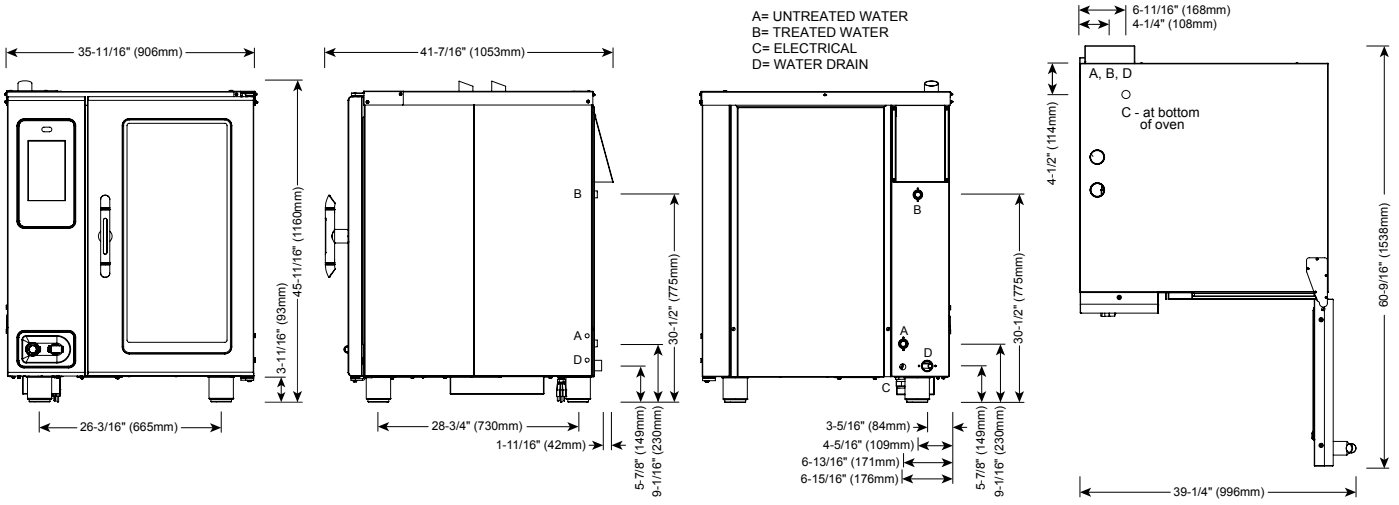
PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Eleven (11)	Ten (10)
GN 1/1:	530 x 325 x 65mm	Eleven (11)	Ten (10)
**HALF–SIZE SHEET:	18" x 13" x 1"	Eleven (11)	Eleven (11)

SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 45" x 65"* (1422 x 1143 x 1651mm)*	PRODUCT MAXIMUM	120 lb (54 kg)
	VOLUME MAXIMUM	75 quarts (95 liters)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY	

ALTO-SHAAM CT Classic™

CTC10-10E

ELECTRIC BOILER-FREE



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 35-11/16" x 41-7/16" (1160mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 40-11/16" x 41-7/16" (1160mm x 1033mm x 1053mm)
INTERIOR: 31-1/2" x 16-1/4" x 28-1/16" (800mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 A G.F.I. OUTLET

MODEL	VOLTAGE	PH	HZ	AMPS	kW	BREAKER	AWG	CONNECTION
CTC10-10E	208 – 240	3	50/60	39.4 – 45.5	14.2 – 18.9	40-50	4	L1, L2, L3, G
	380 – 415	3	50/60	24.1 – 26.2	16.2 – 18.9	32	6	L1, L2, L3, N, G
	440 – 480	3*	50/60	20.8 – 22.7	16.2 – 18.9	25	8	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT

NET	625 lbs est	283 kg
SHIP	675 lbs*	306 kg*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

SHIP DIMENSIONS

(L x W x H) 56" x 45" x 65"*
(1422 x 1143 x 1651mm)*

PAN CAPACITY

FULL–SIZE:	20" x 12" x 2-1/2"	Eleven (11)
GN 1/1:	530 x 325 x 65mm	Eleven (11)
**HALF–SIZE SHEET:	18" x 13" x 1"	Eleven (11)

PRODUCT MAXIMUM: 120 lb (54 kg)

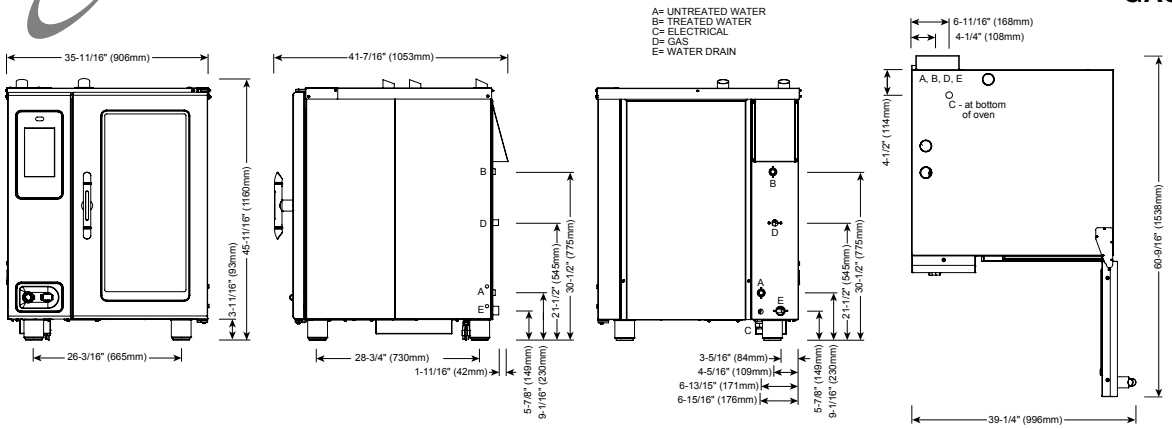
VOLUME MAXIMUM: 75 quarts (95 liters)

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM® CT PROformance™

CTP10-10G

GAS BOILER-FREE



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 35-11/16" x 41-7/16" (1160mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 40-11/16" x 41-7/16" (1160mm x 1033mm x 1053mm)
INTERIOR: 31-1/2" x 16-1/4" x 28-1/16" (800mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
80,000 Btu / hr	21.0 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTP10-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION no cord, no plug	AMPS	BREAKER	kW	WITH COMBISMOKER® OPTION: CONNECTION no cord, no plug	AMPS	BREAKER	kW
⇨	120	1	60	14	L1, N, G	6.8	20	.84	L1, N, G	12.0	20	1.46
⇨ ➡	208 – 240	1†	50/60	14	L1, L2/N, G	4.8 – 4.2	15	1.0	L1, L2/N, G	7.3 – 7.1	15	1.5 – 1.7
⇨ ➡	208 – 240	3	50/60	14	L1, L2, L3, G	4.8 – 4.2	15	1.0	L1, L2, L3, G	7.3 – 7.1	15	1.5 – 1.7
➡	380 – 415	3	50/60	14	L1, L2, L3, N, G	4.6 – 4.2	15	1.0	L1, L2, L3, N, G	7.2 – 7.1	15	1.6 – 1.7

⇨ NORTH AMERICA VOLTAGE CHOICE ➡ INTERNATIONAL VOLTAGE CHOICE †ELECTRICAL SERVICE CHARGE APPLIES

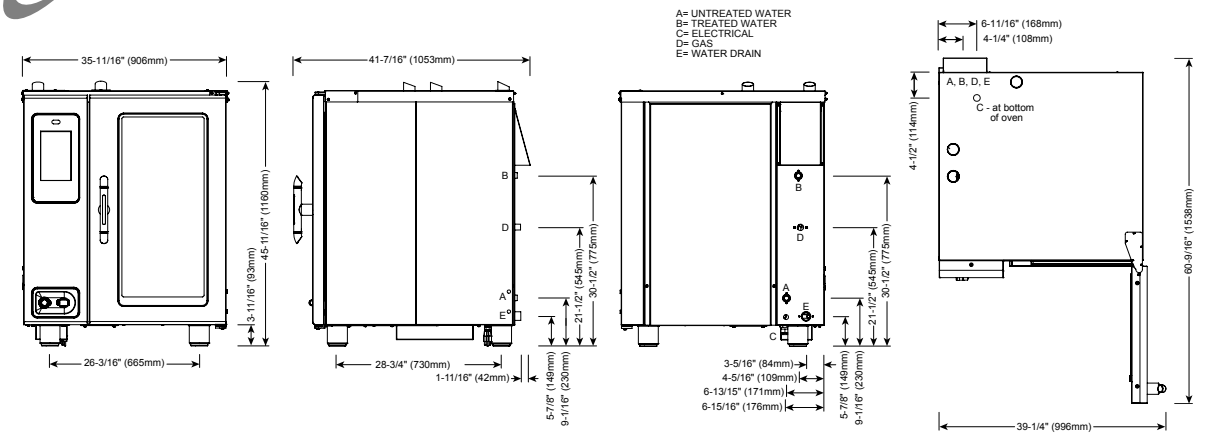
WEIGHT			PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
NET	625 lbs EST	283 kg	FULL–SIZE:	20" x 12" x 2-1/2"	Eleven (11)	Ten (10)
			GN 1/1:	530 x 325 x 65mm	Eleven (11)	Ten (10)
SHIP	675 lbs*	306 kg*	**HALF–SIZE SHEET:	18" x 13" x 1"	Eleven (11)	Eleven (11)

SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 45" x 65"*	PRODUCT MAXIMUM	120 lb (54 kg)
(1422 x 1143 x 1651mm)*	VOLUME MAXIMUM	75 quarts (95 liters)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY	

ALTO-SHAAM CT Classic™

CTC10-10G

GAS BOILER-FREE



DIMENSIONS: H x W x D
EXTERIOR: 45-11/16" x 35-11/16" x 41-7/16" (1160mm x 906mm x 1053mm)
EXTERIOR WITH RECESSED DOOR: 45-11/16" x 40-11/16" x 41-7/16" (1160mm x 1033mm x 1053mm)
INTERIOR: 31-1/2" x 16-1/4" x 28-1/16" (800mm x 411mm x 712mm)

c UL us LISTED COOKING APPLIANCE 984m

ANSI/NSF 4

CE EAC IP X5

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
70,000 Btu / hr	18.5 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTC10-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

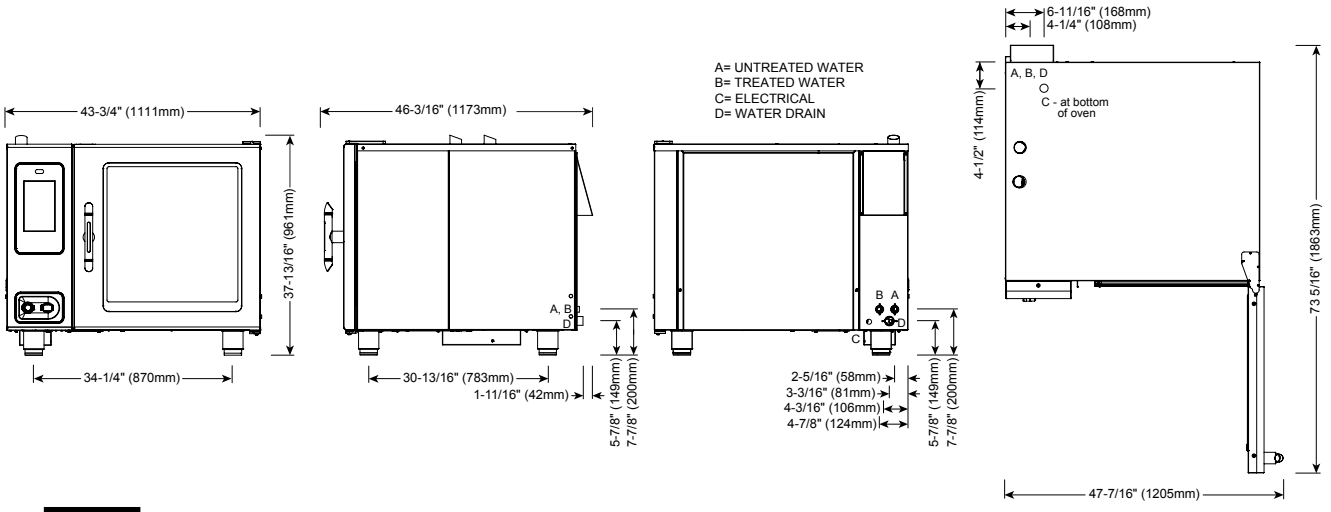
	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
⊂⊃	120	1	60	14	L1, N, G - no cord, no plug	7	20	.84
⊂⊃ ⊷	208 – 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	4.8 – 4.2	15	1.0
⊷	380 – 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	4.6 – 4.2	15	1.0

⊂⊃ NORTH AMERICA VOLTAGE CHOICE ⊷ INTERNATIONAL VOLTAGE CHOICE

WEIGHT			SHIP DIMENSIONS	PAN CAPACITY			
NET	625 lbs est	283 kg	(L x W x H) 56" x 45" x 65"*	FULL–SIZE:	20" x 12" x 2-1/2"	Eleven (11)	PRODUCT MAXIMUM: 120 lb (54 kg)
SHIP	675 lbs*	306 kg*	(1422 x 1143 x 1651mm)*	GN 1/1:	530 x 325 x 65mm	Eleven (11)	VOLUME MAXIMUM: 75 quarts (95 liters)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				**HALF–SIZE SHEET:	18" x 13" x 1"	Eleven (11)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

CTP7-20E

ELECTRIC BOILER-FREE
ELECTRIC BOILER



ENERGY STAR

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 37-13/16" x 43-3/4" x 46-3/16" (961mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 37-13/16" x 48-3/4" x 46-3/16" (961mm x 1238mm x 1173mm)
INTERIOR: 23-1/4" x 24-1/4" x 32-3/4" (590mm 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 3/4" line

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 - CTP7-20E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

												WITH COMBISMOKER® OPTION					
					ECO STANDARD			**PROpower™ OPTION				ECO STANDARD			**PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER		AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	1*	50/60	1 – 1/0	L1, L2/N, G	79.1 – 91.3	16.5 – 21.9	80 – 100	92.1 – 106.3	19.2 – 25.5	100 – 110		81.6 – 94.1	17 – 22.6	90 – 100	94.6 – 109.1	19.7 – 26.2	100 – 110
208 – 240	3	50/60	4 – 3	L1, L2, L3, G	45.7 – 52.7	16.5 – 21.9	50 – 60	58.7 – 67.7	19.2 – 25.5	60 – 70		48.2 – 55.6	17 – 22.6	50 – 60	61.2 – 70.6	19.7 – 26.2	70
380 – 415	3	50/60	6 – 4	L1, L2, L3, N, G	28 – 30.4	18.7 – 21.9	32	41.7 – 45.4	21.4 – 25.5	63		30.6 – 33.3	19.3 – 22.6	32 – 63	44.4 – 48.3	22 – 26.2	63
440 – 480	3*	50/60	8	L1, L2, L3, G	24.1 – 26.3	18.8 – 21.9	25 – 30	31 – 33.8	21.5 – 25.5	35		25.5 – 27.8	19.3 – 22.6	30	32.3 – 35.3	22.1 – 26.2	35

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

WEIGHT

NET	680 lbs EST	308 kg
SHIP	720 lbs*	327 kg*

PAN CAPACITY

		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Sixteen (16)	Fifteen (15)
GN 1/1:	530 x 325 x 65mm	Sixteen (16)	Fifteen (15)
GN 2/1:	650 x 530 x 65mm	Eight (8)	Seven (7)
**FULL-SIZE SHEET:	18" x 26" x 1"	Eight (8)	Eight (8)

SHIP DIMENSIONS

(L x W x H) 56" x 48" x 51"*
(1422 x 1219 x 1295mm)*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PRODUCT CAPACITY

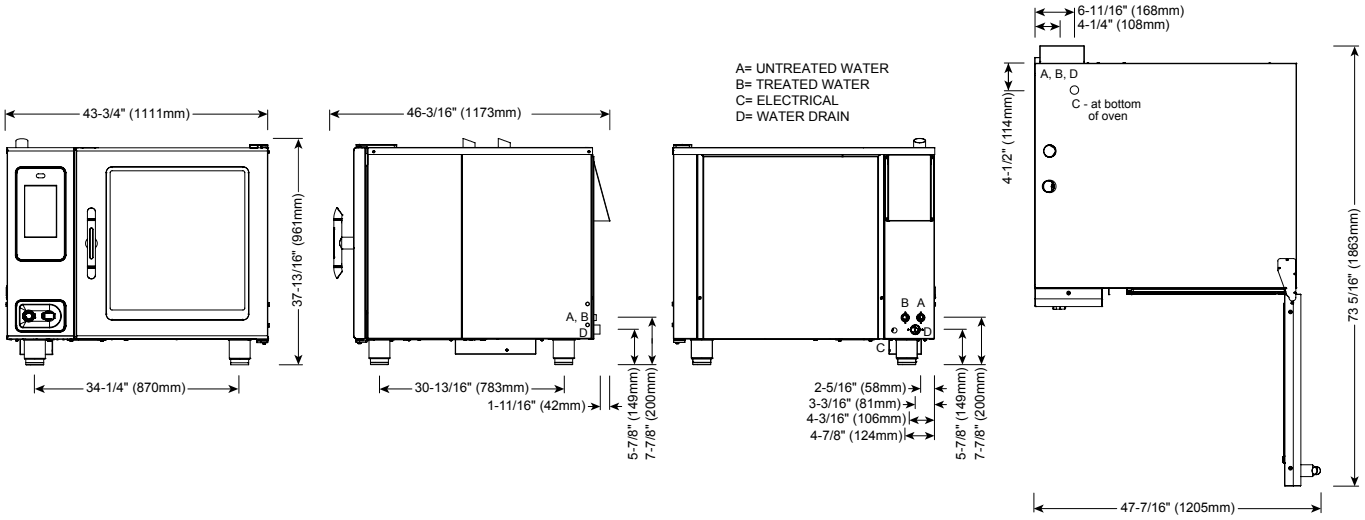
PRODUCT MAXIMUM	168 lb (76 kg)
VOLUME MAXIMUM	105 quarts (133 liters)

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM® CT Classic™

CTC7-20E

ELECTRIC BOILER-FREE



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC **IP X5**

DIMENSIONS: H x W x D
EXTERIOR: 37-13/16" x 43-3/4" x 46-3/16" (961mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 37-13/16" x 48-3/4" x 46-3/16" (961mm x 1238mm x 1173mm)
INTERIOR: 23-1/4" x 24-1/4" x 32-3/4" (590mm x 616mm x 832mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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
CTC7–20E	208 – 240	3	50/60	45.7 – 52.7	16.5 – 21.9	50-60	4 – 3	L1, L2, L3, G
	380 – 415	3	50/60	28 – 30.4	18.7 – 21.9	32	6 – 4	L1, L2, L3, N, G
	440 – 480	3*	50/60	24.1 – 26.3	18.8 – 21.9	25-30	8	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT			SHIP DIMENSIONS
NET	680 lbs est	308 kg	(L x W x H) 56" x 48" x 51"*
SHIP	720 lbs*	327 kg*	(1422 x 1219 x 1295mm)*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

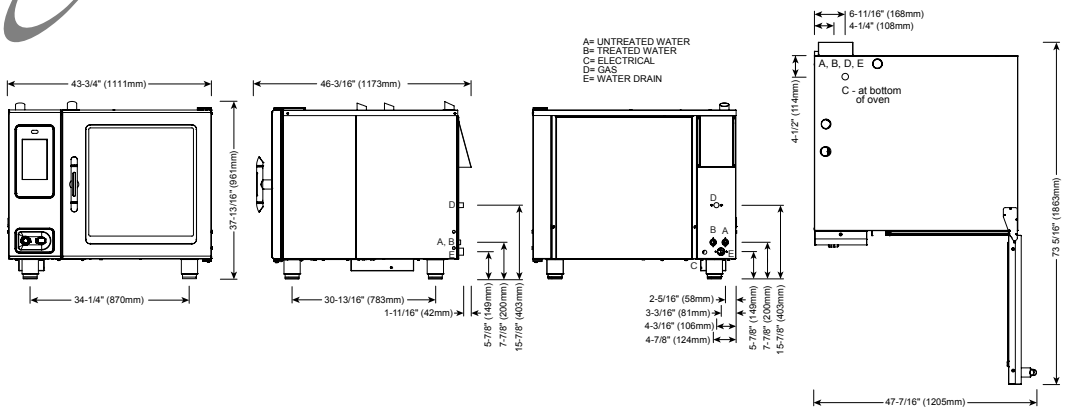
PAN CAPACITY		
FULL–SIZE:	20" x 12" x 2-1/2"	Sixteen (16)
GN 1/1:	530 x 325 x 65mm	Sixteen (16)
GN 2/1:	650 x 530 x 65mm	Eight (8)
**FULL–SIZE SHEET:	18" x 26" x 1"	Eight (8)

PRODUCT MAXIMUM: 168 lb (76 kg)
VOLUME MAXIMUM: 105 quarts (133 liters)
**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT PROformance™

CTP7-20G

GAS BOILER-FREE



ENERGY STAR

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 37-13/16" x 43-3/4" x 46-3/16" (961mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 37-13/16" x 48-3/4" x 46-3/16" (961mm x 1238mm x 1173mm)
INTERIOR: 23-1/4" x 24-1/4" x 32-3/4" (590mm 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 3/4" line

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS	
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES	
TOP:	20" (508mm) FOR AIR MOVEMENT		
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV) 98,000 Btu / hr	Net Heating Value (LHV) 26.5 kW	Minimum: 5.5" W.C. dynamic Maximum: 14" W.C. static	Minimum: 9" W.C. dynamic Maximum: 14" W.C. static	G25 G31	20mbar 30mbar

ELECTRICAL - CTP7-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

									WITH COMBISMOKER® OPTION			
	VOLTAGE	PH	HZ	AWG	CONNECTION no cord, no plug	AMPS	BREAKER	kW	CONNECTION no cord, no plug	AMPS	BREAKER	kW
⊂⊃	120	1	60	14	L1, N, G	6.8	20	.84	L1, N, G	12.0	20	1.46
⊂⊃ ●◆	208 – 240	1†	50/60	14	L1, L2/N, G	4.8 – 4.2	15	1.0	L1, L2/N, G	7.3 – 7.1	15	1.5 – 1.7
⊂⊃ ●◆	208 – 240	3	50/60	14	L1, L2, L3, G	4.8 – 4.2	15	1.0	L1, L2, L3, G	7.3 – 7.1	15	1.5 – 1.7
●◆	380 – 415	3	50/60	14	L1, L2, L3, N, G	4.6 – 4.2	15	1.0	L1, L2, L3, N, G	7.2 – 7.1	15	1.6 – 1.7

⊂⊃ NORTH AMERICA VOLTAGE CHOICE ●◆ INTERNATIONAL VOLTAGE CHOICE †ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT			PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
NET	680 lbs EST	308 kg	FULL–SIZE:	20" x 12" x 2-1/2"	Sixteen (16)	Fifteen (15)
			GN 1/1:	530 x 325 x 65mm	Sixteen (16)	Fifteen (15)
SHIP	720 lbs*	327 kg*	GN 2/1:	650 x 530 x 65mm	Eight (8)	Seven (7)
			**FULL–SIZE SHEET:	18" x 26" x 1"	Eight (8)	Eight (8)

SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 48" x 51"* (1422 x 1219 x 1295mm)*	PRODUCT MAXIMUM	168 lb (76 kg)
	VOLUME MAXIMUM	105 quarts (133 liters)

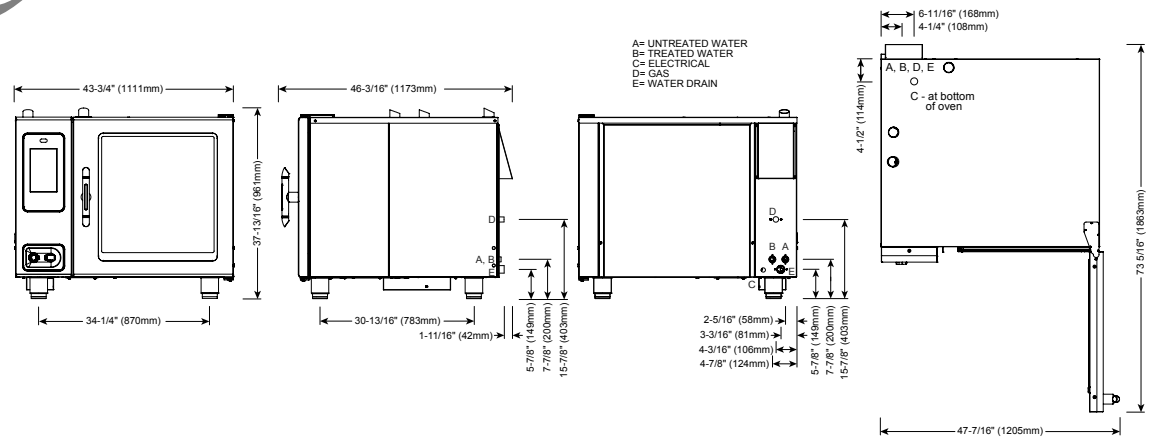
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT Classic™

CTC7-20G

GAS BOILER-FREE



ENERGY STAR

c UL us LISTED COOKING APPLIANCE SB6m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 37-13/16" x 43-3/4" x 46-3/16" (961mm x 1111mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 37-13/16" x 48-3/4" x 46-3/16" (961mm x 1238mm x 1173mm)
INTERIOR: 23-1/4" x 24-1/4" x 32-3/4" (590mm x 616mm x 832mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
85,000 Btu / hr	22.5 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTC7-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
⇨	120	1	60	14	L1, N, G - no cord, no plug	7.0	20	.84
⇨ ⇨	208 – 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	4.8 – 4.2	15	1.0
⇨	380 – 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	4.6 – 4.2	15	1.0

⇨ NORTH AMERICA VOLTAGE CHOICE ⇨ INTERNATIONAL VOLTAGE CHOICE

WEIGHT			SHIP DIMENSIONS
NET	680 lbs est	308 kg	(L x W x H) 56" x 48" x 51"*
SHIP	720 lbs*	327 kg*	(1422 x 1219 x 1295mm)*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

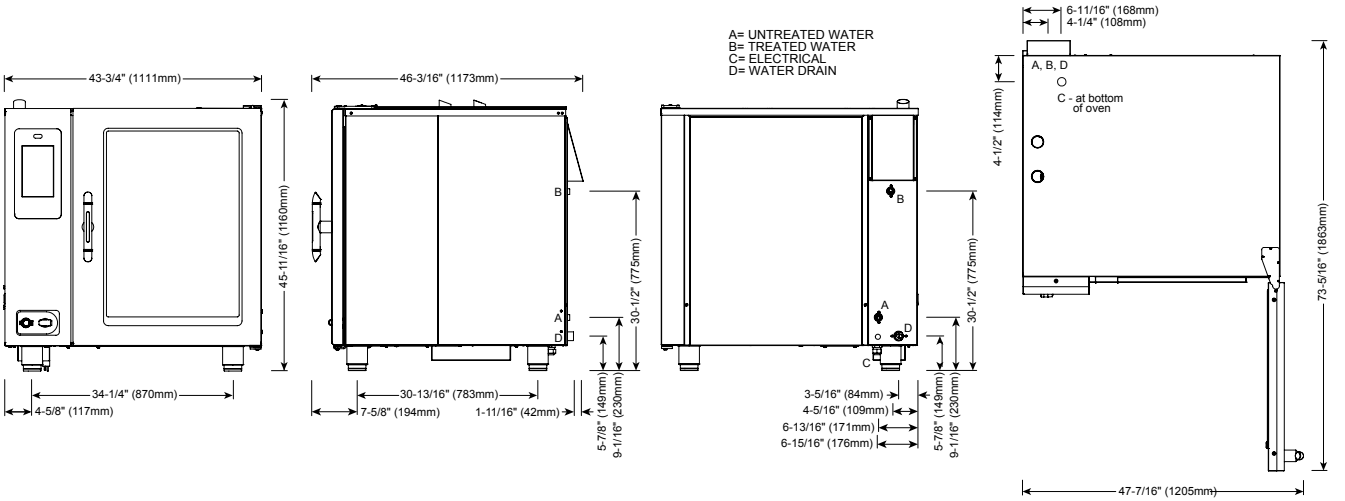
PAN CAPACITY		
FULL–SIZE:	20" x 12" x 2-1/2"	Sixteen (16)
GN 1/1:	530 x 325 x 65mm	Sixteen (16)
GN 2/1:	650 x 530 x 65mm	Eight (8)
*FULL–SIZE SHEET:	18" x 26" x 1"	Eight (8)

PRODUCT MAXIMUM: 168 lb (76 kg)
VOLUME MAXIMUM: 105 quarts (133 liters)
**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT PROformance™

CTP10-20E

ELECTRIC BOILER-FREE
ELECTRIC BOILER



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 48-3/4" x 46-3/16" (1160mm x 1238mm x 1173mm)
INTERIOR: 31-1/2" x 24-1/4" x 32-3/4" (800mm x 616mm x 832mm)

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 - CTP10-20E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

					ECO STANDARD			**PROpower™ OPTION			WITH COMBISMOKER® OPTION: ECO STANDARD			**PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	3	50/60	2 – 1	L1, L2, L3, G	68.8 – 79.4	24.8 – 33	70 – 80	88.7 – 102.3	28.9 – 38.5	90 – 110	71.3 – 82.3	25.3 – 33.7	80 – 90	91.2 – 105.2	29.4 – 39.2	100 – 110
380 – 415	3	50/60	4 – 3	L1, L2, L3, N, G	42.1 – 45.8	28.2 – 33	63	63.2 – 68.8	32.3 – 38.5	63 – 80	44.8 – 48.7	28.8 – 33.7	63	65.8 – 71.6	32.9 – 39.2	100
440 – 480	3*	50/60	6 – 4	L1, L2, L3, G	36.4 – 39.7	28.3 – 33	40	46.9 – 51.2	32.4 – 38.5	50 – 60	37.7 – 41.1	28.8 – 33.7	40 – 50	48.2 – 52.6	33 – 39.2	50 – 60

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

WEIGHT		
NET	760 lbs EST	345 kg
SHIP	800 lbs*	363 kg*

PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Twenty-two (22)	Twenty-one (21)
GN 1/1:	530 x 325 x 65mm	Twenty-two (22)	Twenty-one (21)
GN 2/1:	650 x 530 x 65mm	Eleven (11)	Ten (10)
**FULL-SIZE SHEET:	18" x 26" x 1"	Eleven (11)	Eleven (11)

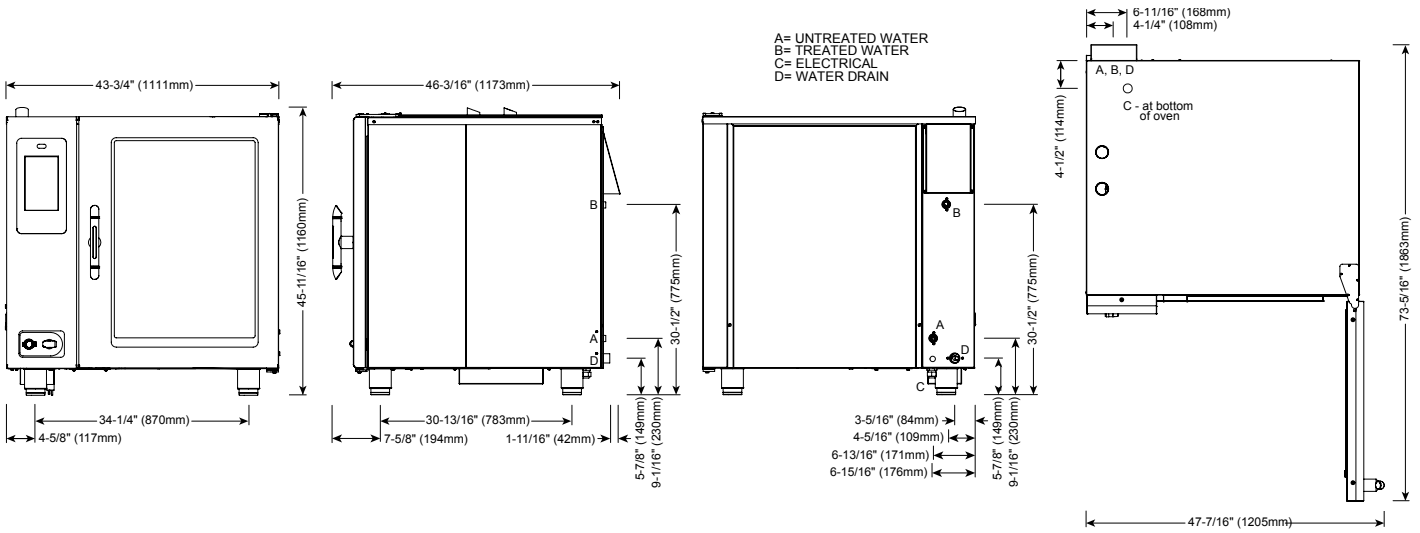
SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 48" x 65"*	PRODUCT MAXIMUM	240 lb (109 kg)
(1422 x 1219 x 1651mm)*	VOLUME MAXIMUM	150 quarts (190 liters)

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

CTC10-20E

ELECTRIC BOILER-FREE



LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

IP X5

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 48-3/4" x 46-3/16" (1160mm x 1238mm 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*
ONE (1) UNTREATED WATER INLET: 3/4" NPT*
* Can manifold off of one 3/4" line

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)
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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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	50/60	42.1 – 45.8	28.2 – 33.0	63	4 – 3	L1, L2, L3, N, G
	440 – 480	3*	50/60	36.4 – 39.7	28.3 – 33.0	40	6 – 4	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT			SHIP DIMENSIONS	PAN CAPACITY		
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-two (22)
SHIP	800 lbs*	363 kg*	(1422 x 1219 x 1651mm)*	GN 1/1:	530 x 325 x 65mm	Twenty-two (22)
				GN 2/1:	650 x 530 x 65mm	Eleven (11)
				**FULL–SIZE SHEET:	18" x 26" x 1"	Eleven (11)

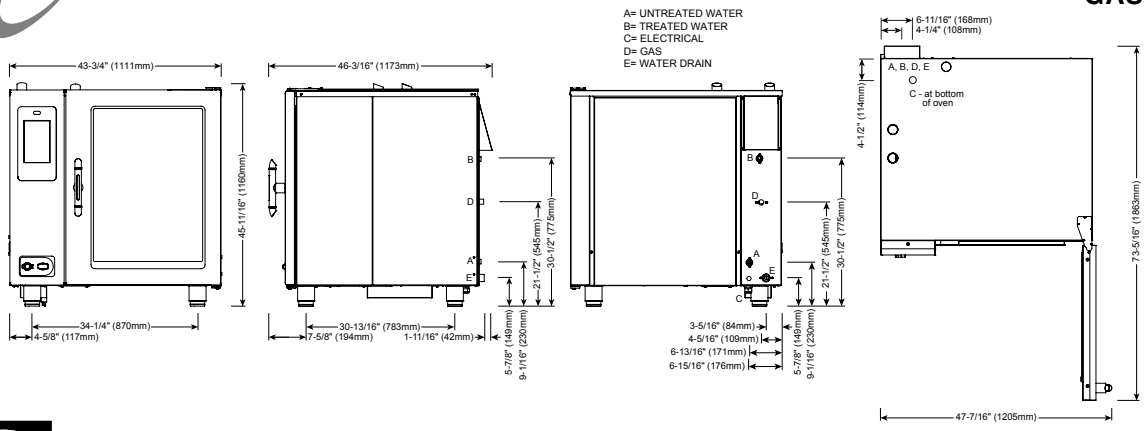
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PRODUCT MAXIMUM: 240 lb (109 kg)
VOLUME MAXIMUM: 150 quarts (190 liters)
**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM® CT PROformance™

CTP10-20G

GAS BOILER-FREE



ENERGY STAR

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

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 48-3/4" x 46-3/16" (1160mm x 1238mm 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 3/4" line

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS	
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES	
TOP:	20" (508mm) FOR AIR MOVEMENT		
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
133,000 Btu / hr	36.0 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTP10-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION no cord, no plug	AMPS	BREAKER	kW	WITH COMBISMOKER® OPTION: CONNECTION no cord, no plug	AMPS	BREAKER	kW
⊃	120	1	60	14	L1, N, G	6.8	20	.84	L1, N, G	12.0	20	1.46
⊃ ●◆	208 – 240	1†	50/60	14	L1, L2/N, G	4.8 – 4.2	15	1.0	L1, L2/N, G	7.3 – 7.1	15	1.5 – 1.7
⊃ ●◆	208 – 240	3	50/60	14	L1, L2, L3, G	4.8 – 4.2	15	1.0	L1, L2, L3, G	7.3 – 7.1	15	1.5 – 1.7
●◆	380 – 415	3	50/60	14	L1, L2, L3, N, G	4.6 – 4.2	15	1.0	L1, L2, L3, N, G	7.2 – 7.1	15	1.6 – 1.7

⊃ NORTH AMERICA VOLTAGE CHOICE ●◆ INTERNATIONAL VOLTAGE CHOICE †ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT		
NET	760 lbs EST	345 kg
SHIP	800 lbs*	363 kg*

PAN CAPACITY		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Twenty-two (22)	Twenty-one (21)
GN 1/1:	530 x 325 x 65mm	Twenty-two (22)	Twenty-one (21)
GN 2/1:	650 x 530 x 65mm	Eleven (11)	Ten (10)
**FULL–SIZE SHEET:	18" x 26" x 1"	Eleven (11)	Eleven (11)

SHIP DIMENSIONS	PRODUCT CAPACITY	
(L x W x H) 56" x 48" x 65"* (1422 x 1219 x 1651mm)*	PRODUCT MAXIMUM	240 lb (109 kg)
	VOLUME MAXIMUM	150 quarts (190 liters)

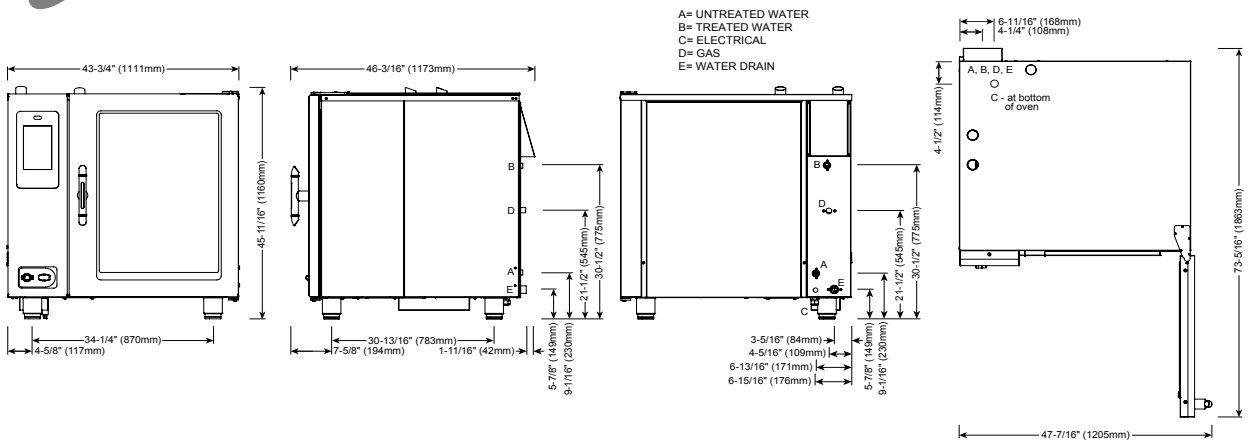
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT Classic™

CTC10-20G

GAS BOILER-FREE



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

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 48-3/4" x 46-3/16" (1160mm x 1238mm 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 3/4" line

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS	
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES	
TOP:	20" (508mm) FOR AIR MOVEMENT		
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
121,000 Btu / hr	32.0 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTC10-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
⊃	120	1	60	14	L1, N, G - no cord, no plug	7.0	20	.84
⊃ ⊶	208 – 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	4.8 – 4.2	15	1.0
⊶	380 – 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	4.6 – 4.2	15	1.0

⊃ NORTH AMERICA VOLTAGE CHOICE ⊶ INTERNATIONAL VOLTAGE CHOICE

WEIGHT			SHIP DIMENSIONS
NET	760 lbs est	345 kg	(L x W x H) 56" x 48" x 65"*
SHIP	800 lbs*	363 kg*	(1422 x 1219 x 1651mm)*

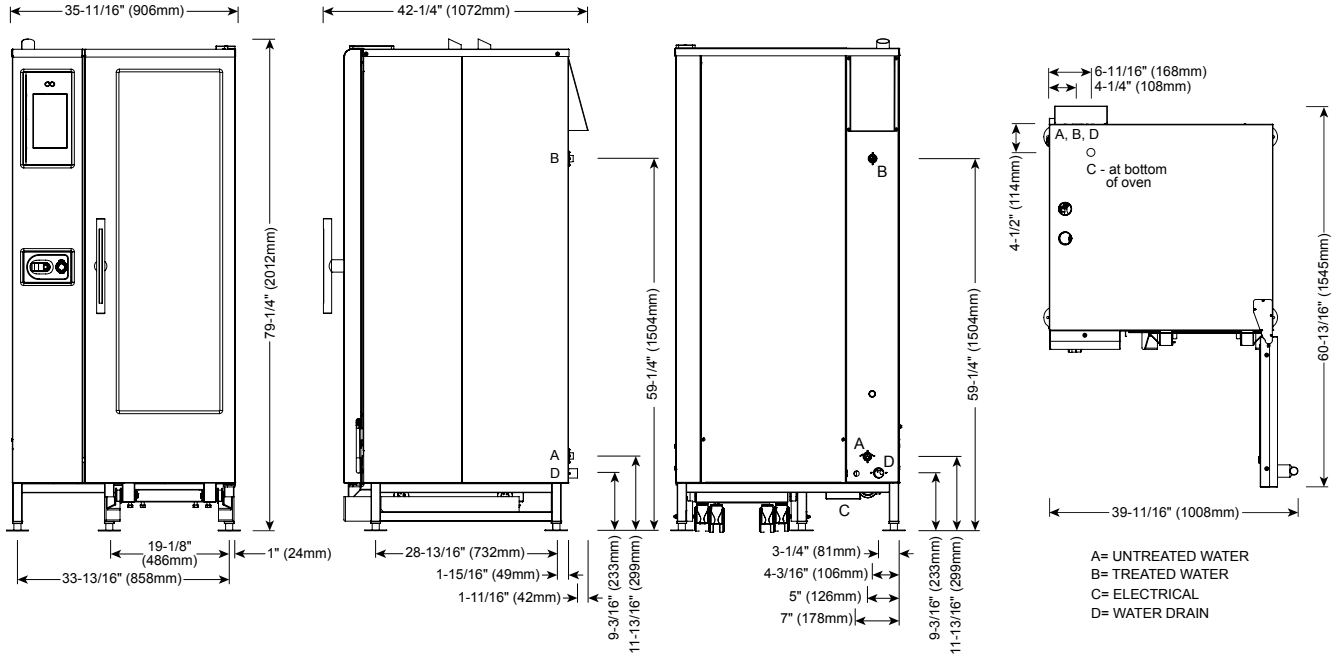
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PAN CAPACITY			
FULL–SIZE:	20" x 12" x 2-1/2"	Twenty-two (22)	PRODUCT MAXIMUM: 240 lb (109 kg)
GN 1/1:	530 x 325 x 65mm	Twenty-two (22)	VOLUME MAXIMUM: 150 quarts (190 liters)
GN 2/1:	650 x 530 x 65mm	Eleven (11)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
*FULL–SIZE SHEET:	18" x 26" x 1"	Eleven (11)	

ALTO-SHAAM CT PROformance™

CTP20-10E

ELECTRIC BOILER-FREE
ELECTRIC BOILER



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D
EXTERIOR: 79-1/4" x 35-11/16" x 42-1/4" (2012mm x 906mm x 1072mm)
EXTERIOR WITH RECESSED DOOR: 79-1/4" x 40-11/16" x 42-1/4" (2012mm x 1033mm x 1072mm)
INTERIOR: 60-7/16" x 16-1/4" x 28-1/16" (1535mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 - CTP20-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

										WITH COMBISMOKER® OPTION					
					ECO STANDARD			**PROpower™ OPTION			ECO STANDARD			**PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	3	50/60	1 – 1/0	L1, L2, L3, G	78.8 – 90.9	28.4 – 37.8	80 – 90	98.8 – 114	33.2 – 44.2	100 – 125	81.3 – 93.8	28.9 – 38.5	90 – 100	101.3 – 116.9	33.7 – 44.9	110 – 125
380 – 415	3	50/60	4 – 3	L1, L2, L3, N, G	48.2 – 52.5	32.3 – 37.8	63	60.5 – 65.8	37.1 – 44.2	63 – 80	50.9 – 55.4	32.8 – 38.5	63	63.1 – 68.7	37.7 – 44.9	100
440 – 480	3*	50/60	6 – 4	L1, L2, L3, G	41.7 – 45.5	32.4 – 37.8	50	52.2 – 57	37.2 – 44.2	60	43 – 46.9	32.9 – 38.5	50	53.6 – 58.5	37.8 – 44.9	60

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

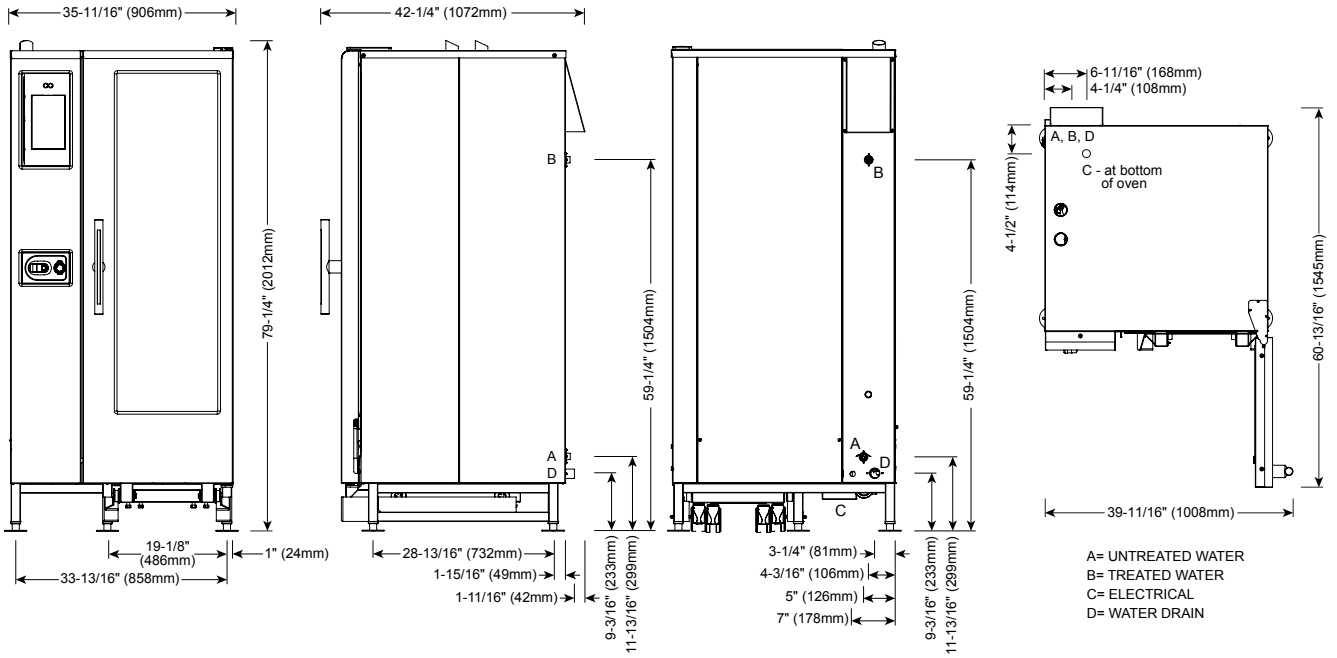
WEIGHT			SHIP DIMENSIONS	PAN CAPACITY			
NET	905 lbs est	411 kg	(L x W x H) 56" x 45" x 87"*	FULL–SIZE:	20" x 12" x 2-1/2"	Twenty (20)	PRODUCT MAXIMUM: 240 lb (109 kg)
SHIP	955 lbs*	433 kg*	(1422 x 1143 x 2210mm)*	GN 1/1:	530 x 325 x 65mm	Twenty (20)	VOLUME MAXIMUM: 150 quarts (190 liters)
				**HALF-SIZE SHEET:	18" x 26" x 1"	Twenty (20)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

ALTO-SHAAM CT Classic™

CTC20-10E

ELECTRIC BOILER-FREE



IP X5

DIMENSIONS: H x W x D
EXTERIOR: 79-1/4" x 35-11/16" x 42-1/4" (2012mm x 906mm x 1072mm)
EXTERIOR WITH RECESSED DOOR: 79-1/4" x 40-11/16" x 42-1/4" (2012mm x 1033mm x 1072mm)
INTERIOR: 60-7/16" x 16-1/4" x 28-1/16" (1535mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS	
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES	
TOP:	20" (508mm) FOR AIR MOVEMENT		
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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
CTC20-10E	208 – 240	3	50/60	78.8 – 90.9	28.4 – 37.8	80-90	1 – 1/0	L1, L2, L3, G
	380 – 415	3	50/60	48.2 – 52.5	32.3 – 37.8	63	4 – 3	L1, L2, L3, N, G
	440 – 480	3*	50/60	41.7 – 45.5	32.4 – 37.8	50	6 – 4	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT			SHIP DIMENSIONS	PAN CAPACITY		
NET	905 lbs est	411 kg	(L x W x H) 56" x 45" x 87"*	FULL–SIZE:	20" x 12" x 2-1/2"	Twenty (20)
SHIP	955 lbs*	433 kg*	(1422 x 1143 x 2210mm)*	GN 1/1:	530 x 325 x 65mm	Twenty (20)
				**HALF–SIZE SHEET:	18" x 13" x 1"	Twenty (20)

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PRODUCT MAXIMUM: 240 lb (109 kg)

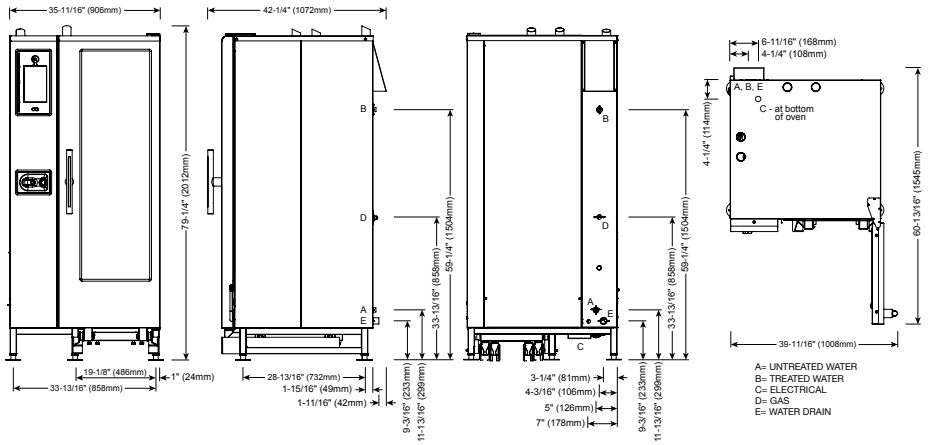
VOLUME MAXIMUM: 150 quarts (190 liters)

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT PROformance™

CTP20-10G

GAS BOILER-FREE



DIMENSIONS: H x W x D
EXTERIOR: 79-1/4" x 35-11/16" x 42-1/4" (2012mm x 906mm x 1072mm)
EXTERIOR WITH RECESSED DOOR: 79-1/4" x 40-11/16" x 42-1/4" (2012mm x 1033mm x 1072mm)
INTERIOR: 60-7/16" x 16-1/4" x 28-1/16" (1535mm x 411mm x 712mm)

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
160,000 Btu / hr	42.5 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTP20-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

									WITH COMBISMOKER® OPTION			
	VOLTAGE	PH	HZ	AWG	CONNECTION no cord, no plug	AMPS	BREAKER	kW	CONNECTION no cord, no plug	AMPS	BREAKER	kW
○➪	120	1	60	14	L1, N, G	13.6	20	1.7	L1, N, G	15.8	20	2.32
○➪ ●➪	208 – 240	1†	50/60	14	L1, L2/N, G	9.6 – 8.4	15	2.0	L1, L2/N, G	12.1 – 11.3	15	2.5 – 2.7
○➪ ●➪	208 – 240	3	50/60	14	L1, L2, L3, G	9.6 – 8.4	15	2.0	L1, L2, L3, G	12.1 – 11.3	15	2.5 – 2.7
●➪	380 – 415	3	50/60	14	L1, L2, L3, N, G	9.2 – 8.4	15	2.0	L1, L2, L3, N, G	11.8 – 11.3	15	2.6 – 2.7

○➪ NORTH AMERICA VOLTAGE CHOICE ●➪ INTERNATIONAL VOLTAGE CHOICE †ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT

NET	905 lbs est	411 kg
SHIP	955 lbs*	433 kg*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

SHIP DIMENSIONS

(L x W x H) 56" x 45" x 87"*
(1422 x 1143 x 2210mm)*

PAN CAPACITY

FULL–SIZE:	20" x 12" x 2-1/2"	Twenty (20)
GN 1/1:	530 x 325 x 65mm	Twenty (20)
**HALF–SIZE SHEET:	18" x 13" x 1"	Twenty (20)

PRODUCT MAXIMUM: 240 lb (109 kg)

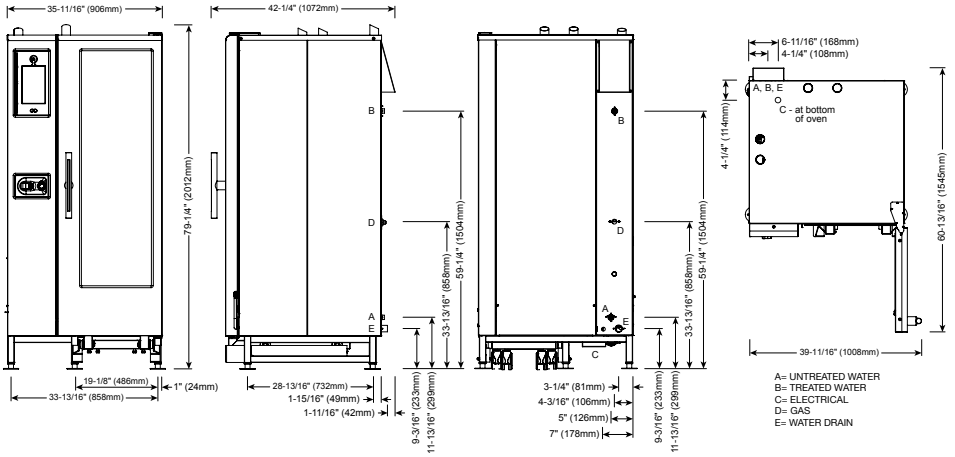
VOLUME MAXIMUM: 150 quarts (190 liters)

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM CT Classic™

CTC20-10G

GAS BOILER-FREE



c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

IP X5

DIMENSIONS: H x W x D
EXTERIOR: 79-1/4" x 35-11/16" x 42-1/4" (2012mm x 906mm x 1072mm)
EXTERIOR WITH RECESSED DOOR: 79-1/4" x 40-11/16" x 42-1/4" (2012mm x 1033mm x 1072mm)
INTERIOR: 60-7/16" x 16-1/4" x 28-1/16" (1535mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: 3/4" NPT*

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

* Can manifold off of one 3/4" line

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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

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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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
140,000 Btu / hr	37.0 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTC20-10G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
⊂⊃	120	1	60	12	L1, N, G - no cord, no plug	13.0	20	1.7
⊂⊃ ⊷	208 – 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	9.6 – 8.4	15	2.0
⊷	380 – 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	9.2 – 8.4	15	2.0

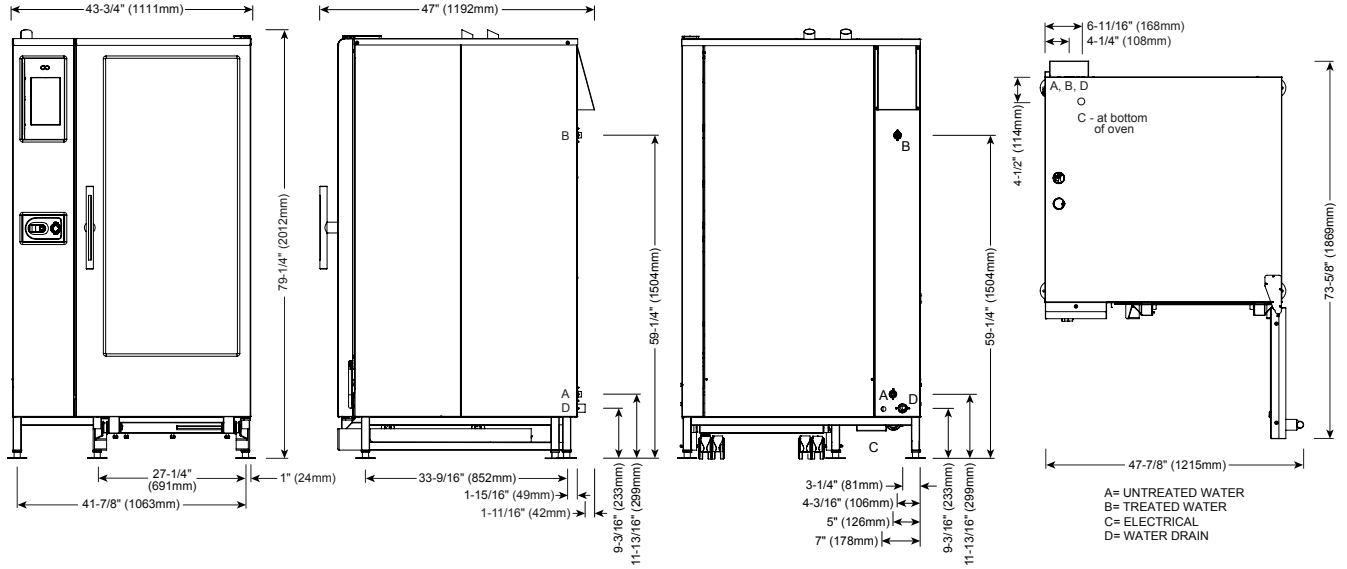
⊂⊃ NORTH AMERICA VOLTAGE CHOICE ⊷ INTERNATIONAL VOLTAGE CHOICE

WEIGHT			SHIP DIMENSIONS	PAN CAPACITY			
NET	905 lbs est	411 kg	(L x W x H) 56" x 45" x 87"*	FULL–SIZE:	20" x 12" x 2-1/2"	Twenty (20)	PRODUCT MAXIMUM: 240 lb (109 kg)
SHIP	955 lbs*	433 kg*	(1422 x 1143 x 2210mm)*	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.				*HALF–SIZE SHEET:	18" x 13" x 1"	Twenty (20)	*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
				*ON WIRE SHELVES ONLY			

CTP20-20E

ELECTRIC BOILER-FREE

ELECTRIC BOILER



IP X5

DIMENSIONS: H x W x D
EXTERIOR: 79-1/4" x 43-3/4" x 47" (2012mm x 1111mm x 1192mm)
EXTERIOR WITH RECESSED DOOR: 79-1/4" x 48-3/4" x 47" (2012mm x 1238mm x 1192mm)
INTERIOR: 60-7/16" x 24-1/4" x 32-3/4" (1535mm 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 3/4" line

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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

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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 - CTP20-20E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

					ECO STANDARD			**PROpower™ OPTION			WITH COMBISMOKER® OPTION: ECO STANDARD			WITH COMBISMOKER® OPTION: **PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	3	50/60	4/0	L1, L2, L3, G	137.6 – 158.8	49.6 – 66	150 – 175	172 – 198.5	57.8 – 77	175 – 200	140.1 – 161.6	50.1 – 66.7	150 – 175	174.5 – 201.3	58.4 – 77.7	200 – 225
380 – 415	3	50/60	1 - 1/0	L1, L2, L3, N, G	84.2 – 91.7	56.4 – 66	100	105.3 – 114.6	64.7 – 77	125	86.9 – 94.5	56.9 – 66.7	100	107.9 – 117.5	65.3 – 77.7	150
440 – 480	3*	50/60	2 – 1	L1, L2, L3, G	72.7 – 79.4	56.5 – 66	80	90.9 – 99.2	64.8 – 77	100	74.1 – 80.8	57.1 – 66.7	80 – 90	92.3 – 100.7	65.4 – 77.7	100

*ELECTRICAL SERVICE CHARGE APPLIES

**NO-COST OPTION ON ELECTRIC MODELS

WEIGHT			SHIP DIMENSIONS
NET	1100 lbs est	499 kg	(L x W x H) 53" x 53" x 87"*
SHIP	1150 lbs*	522 kg*	(1346 x 1346 x 2210mm)*

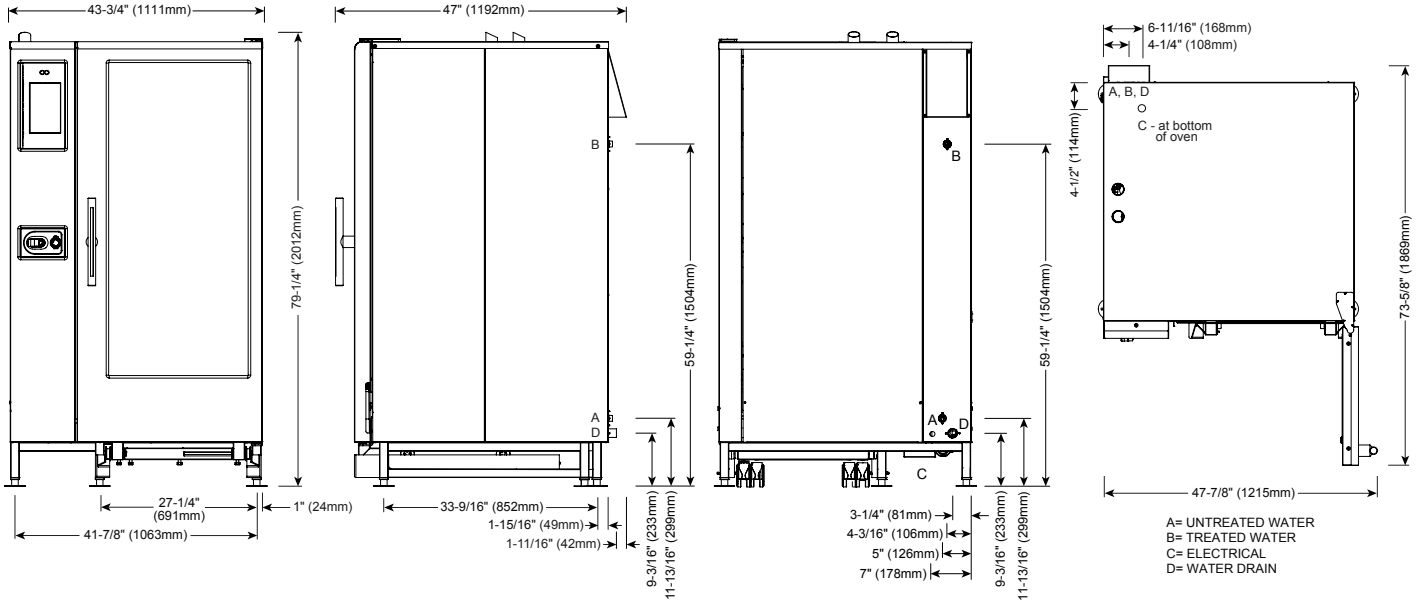
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PAN CAPACITY			
FULL–SIZE:	20" x 12" x 2-1/2"	Forty (40)	PRODUCT MAXIMUM: 480 lb (218 kg)
GN 1/1:	530 x 325 x 65mm	Forty (40)	VOLUME MAXIMUM: 300 quarts (380 liters)
GN 2/1:	650 x 530 x 65mm	Twenty (20)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
**FULL–SIZE SHEET:	18" x 26" x 1"	Twenty (20)	

ALTO-SHAAM CT Classic™

CTC20-20E

ELECTRIC BOILER-FREE



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ANSI/NSF 4

CE EAC IP X5

DIMENSIONS: H x W x D	
EXTERIOR:	79-1/4" x 43-3/4" x 47" (2012mm x 1111mm x 1192mm)
EXTERIOR WITH RECESSED DOOR:	79-1/4" x 48-3/4" x 47" (2012mm x 1238mm x 1192mm)
INTERIOR:	60-7/16" x 24-1/4" x 32-3/4" (1535mm 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 3/4" line

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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 A G.F.I. OUTLET

MODEL	VOLTAGE	PH	HZ	AMPS	kW	BREAKER	AWG	CONNECTION
CTC20-20E	208 – 240	3	50/60	137.6 – 158.8	49.6 – 66	150-175	4/0	L1, L2, L3, G
	380 – 415	3	50/60	84.2 – 91.7	56.4 – 66	100	1 – 1/0	L1, L2, L3, N, G
	440 – 480	3*	50/60	72.7 – 79.4	56.5 – 66	80	2 – 1	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT

NET	1100 lbs est	499 kg
SHIP	1150 lbs*	522 kg*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

SHIP DIMENSIONS

(L x W x H) 53" x 53" x 87"*
(1346 x 1346 x 2210mm)*

PAN CAPACITY

FULL–SIZE:	20" x 12" x 2-1/2"	Forty (40)
GN 1/1:	530 x 325 x 65mm	Forty (40)
GN 2/1:	650 x 530 x 65mm	Twenty (20)
*FULL–SIZE SHEET:	18" x 26" x 1"	Twenty (20)

PRODUCT MAXIMUM: 480 lb (218 kg)

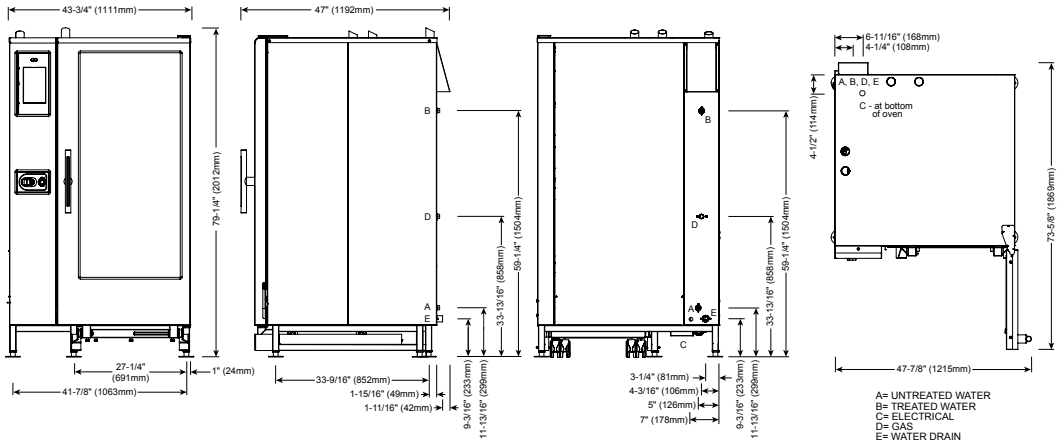
VOLUME MAXIMUM: 300 quarts (380 liters)

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

ALTO-SHAAM® CT PROformance™

CTP20-20G

GAS BOILER-FREE



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ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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 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 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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
266,000 Btu / hr	72.0 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTP20-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

									WITH COMBISMOKER® OPTION			
	VOLTAGE	PH	HZ	AWG	CONNECTION no cord, no plug	AMPS	BREAKER	kW	CONNECTION no cord, no plug	AMPS	BREAKER	kW
⊂⊃	120	1	60	14	L1, N, G	13.6	20	1.7	L1, N, G	15.8	20	2.32
⊂⊃ ●◆	208 – 240	1†	50/60	14	L1, L2/N, G	9.6 – 8.4	15	2.0	L1, L2/N, G	12.1 – 11.3	15	2.5 – 2.7
⊂⊃ ●◆	208 – 240	3	50/60	14	L1, L2, L3, G	9.6 – 8.4	15	2.0	L1, L2, L3, G	12.1 – 11.3	15	2.5 – 2.7
●◆	380 – 415	3	50/60	14	L1, L2, L3, N, G	9.2 – 8.4	15	2.0	L1, L2, L3, N, G	11.8 – 11.3	15	2.6 – 2.7

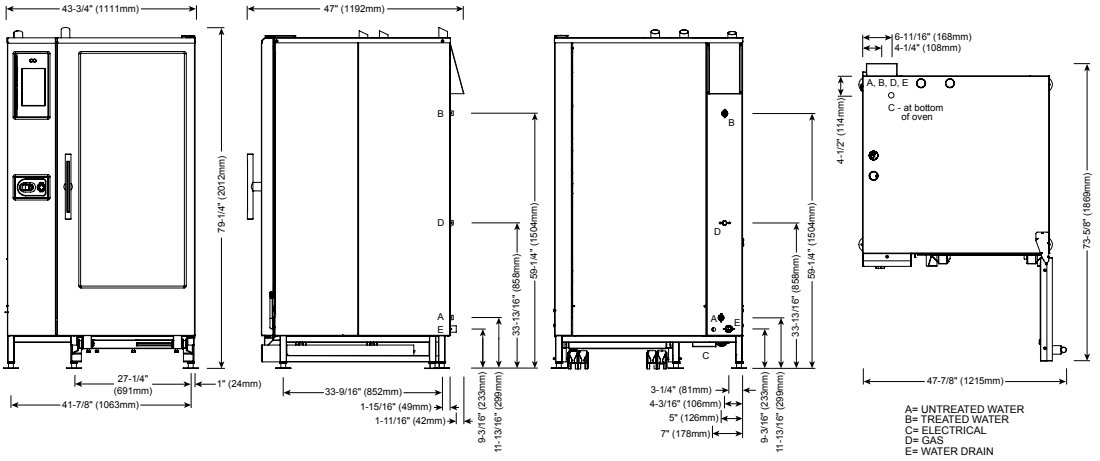
⊂⊃ NORTH AMERICA VOLTAGE CHOICE ●◆ INTERNATIONAL VOLTAGE CHOICE †ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT			SHIP DIMENSIONS	PAN CAPACITY			
NET	1100 lbs est	499 kg	(L x W x H) 53" x 53" x 87"*	FULL–SIZE:	20" x 12" x 2-1/2"	Forty (40)	PRODUCT MAXIMUM: 480 lb (218 kg)
SHIP	1150 lbs*	522 kg*	(1346 x 1346 x 2210mm)*	GN 1/1:	530 x 325 x 65mm	Forty (40)	VOLUME MAXIMUM: 300 quarts (380 liters)
				GN 2/1:	650 x 530 x 65mm	Twenty (20)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				**FULL–SIZE SHEET:	18" x 26" x 1"	Twenty (20)	

ALTO-SHAAM® CT Classic™

CTC20-20G

GAS BOILER-FREE



LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE EAC IP X5

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INTERIOR: 60-7/16" x 24-1/4" x 32-3/4" (1535mm x 616mm x 832mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED (FILTERED) WATER INLET: 3/4" NPT

ONE (1) UNTREATED (UNFILTERED) WATER INLET: 3/4" NPT

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**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

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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

GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)

HOOK-UP: 3/4" NPT Alternate burner orifice is required for installation sites at elevations of 2,000 feet (610m) above sea level

RATED THERMAL LOAD		CONNECTED PRESSURE			
NORTH AMERICA	INTERNATIONAL	NORTH AMERICA		INTERNATIONAL	
Natural Gas/Propane	G20, G25, G31	Natural Gas	Propane	G20	20mbar
Gross Heating Value (HHV)	Net Heating Value (LHV)	Minimum: 5.5" W.C. dynamic	Minimum: 9" W.C. dynamic	G25	20mbar
242,000 Btu / hr	64.5 kW	Maximum: 14" W.C. static	Maximum: 14" W.C. static	G31	30mbar

ELECTRICAL - CTC20-20G (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET

	VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	BREAKER	kW
⊂⊃	120	1	60	12	L1, N, G - no cord, no plug	13.0	20	1.7
⊂⊃ ●◆	208 – 240	3	50/60	14	L1, L2, L3, G - no cord, no plug	9.6 – 8.4	15	2.0
●◆	380 – 415	3	50/60	14	L1, L2, L3, N, G - no cord, no plug	9.2 – 8.4	15	2.0

⊂⊃ NORTH AMERICA VOLTAGE CHOICE ●◆ INTERNATIONAL VOLTAGE CHOICE

WEIGHT			SHIP DIMENSIONS
NET	1100 lbs est	499 kg	(L x W x H) 53" x 53" x 87"*
SHIP	1150 lbs*	522 kg*	(1346 x 1346 x 2210mm)*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PAN CAPACITY			
FULL–SIZE:	20" x 12" x 2-1/2"	Forty (40)	PRODUCT MAXIMUM: 480 lb (218 kg)
GN 1/1:	530 x 325 x 65mm	Forty (40)	VOLUME MAXIMUM: 300 quarts (380 liters)
GN 2/1:	650 x 530 x 65mm	Twenty (20)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
**FULL–SIZE SHEET:	18" x 26" x 1"	Twenty (20)	

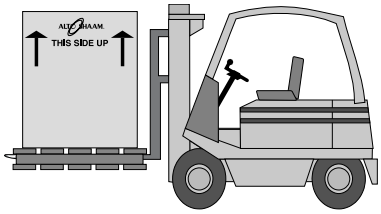
INSTALLATION

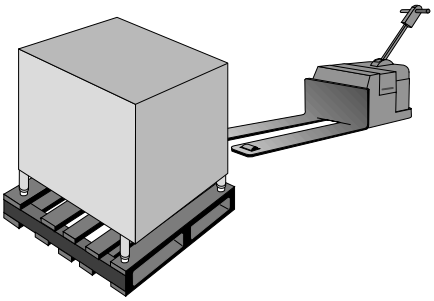
SITE INSTALLATION

WARNING

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE:

- ALWAYS keep appliance on top of a pallet when using a fork lift or a pallet lift truck to move appliance.
- ALWAYS use a sufficient number of trained and experienced workers to place the oven on floor, stand, or counter.





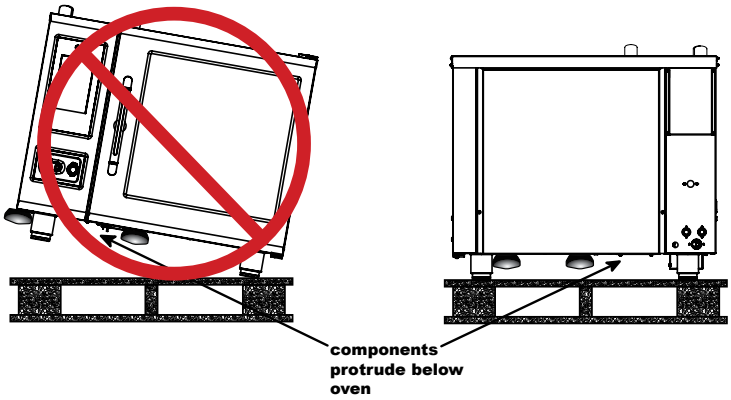
INSTALLATION

To insure proper operation, the installation of this oven must be completed by qualified technicians in accordance with the instructions provided in this manual. Failure to follow the instructions provided may result in damage to the oven, building, or cause personal injury to personnel.

NOTICE: To prevent PROPERTY DAMAGE: Check the dimensions of the doorways and aisles before attempting to move the oven and pallet to the installation site.

Do not tilt the oven. Transport the oven in an upright and level position only.

Slide the preheat strip into place before using a forklift or pallet jack in between the trolley guides to avoid damaging the preheat strip when lifting.

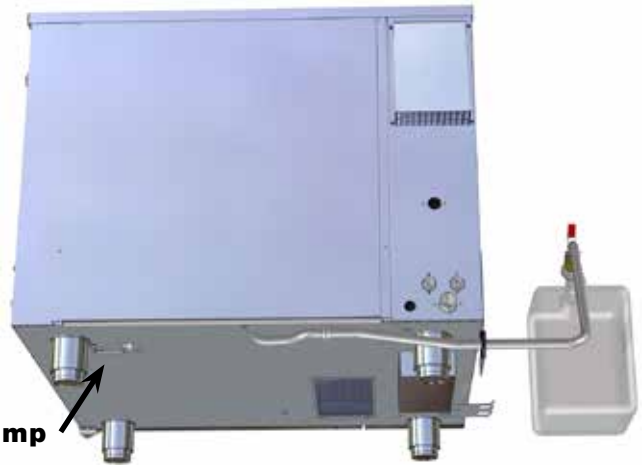


LIFTING INSTRUCTIONS

Remove banding before lifting. **Lift the unit from the front only, never from the side.**

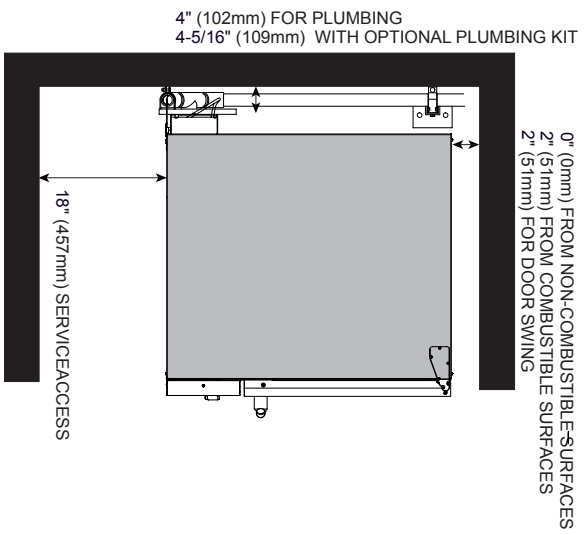
Adjust the forks so that they do not damage any of the components under the unit. **Note that the control side of the oven is the heaviest portion.** Lift the unit just high enough to remove the wooden pallet. Lower the unit as close to the floor as possible and no more than 2" (50mm) above the floor. Secure hoses and dangling cords to avoid tangling or damage. **When moving the unit, drive slowly, keep it low to the ground, and use extreme caution.**

DEPTH OF FORKS IS CRITICAL FOR UNITS EQUIPPED WITH GREASE COLLECTION TO AVOID DAMAGING THE PUMP



INSTALLATION

SITE INSTALLATION



MINIMUM CLEARANCE REQUIREMENTS	
LEFT SIDE	0" (0mm) **MINIMUM** 18" (457mm) **RECOMMENDED SERVICE ACCESS**
RIGHT SIDE	0" (0mm) FROM NON-COMBUSTIBLE SURFACES 2" (51mm) FROM COMBUSTIBLE SURFACES 2" (51mm) FOR DOOR SWING
BACK	4" (102mm) **FOR PLUMBING** 4-5/16" (109mm) **FOR OPTIONAL PLUMBING KIT**
TOP	20" (508mm) **FOR AIR MOVEMENT**
BOTTOM	5-1/8" (457mm) **FOR LEGS AND UNOBSTRUCTED AIR INTAKE**

NOTICE:

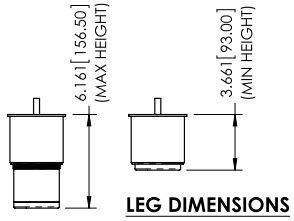
- A minimum distance of 18" (457mm) is strongly recommended for service access. If adequate service clearance is not provided, it will be necessary to disconnect the gas, water, and drain to move the oven with a fork lift for service access. Service charges in connection with inadequate service access is not covered under warranty.
- Do not install a stacked combination directly over a drain. Steam rising up out of the drain will adversely affect operation, hamper cooling air circulation, and may damage electrical and electronic components. Failure to do so will void the warranty. A single oven installed on a stand with solid surface bottom shelf can be positioned over a drain since the solid surface will block the rising steam.

POSITIONING ON SITE - COUNTERTOP

Place the oven on a stable, non-combustible level horizontal surface. Use the adjustable feet to overcome an uneven floor and ensure that the unit is level.

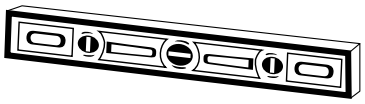
It is strongly recommended that table top models be mounted on a factory supplied stand or a stand that is stable, open, and level. The adjustable oven legs should be extended beyond the depth of the positioning ring to allow for leveling after the oven has been placed on the stand.

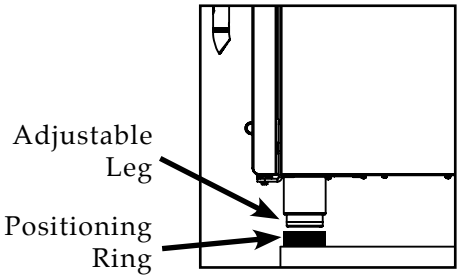
Each of the legs on the stand and the oven can be adjusted 2" (51mm) up or down.

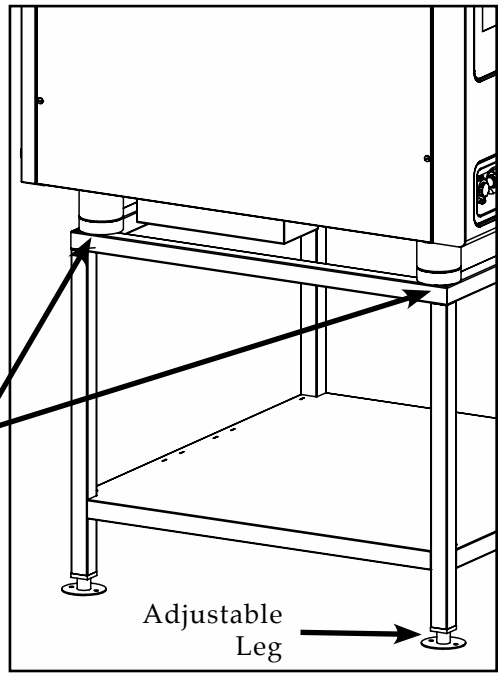


LEG DIMENSIONS

Level the oven from front-to-back and side-to-side by means of the adjustable legs. Components within the oven condenser tank are sensitive to pitch and can be damaged. The tolerance to level is +/- .125" If this tolerance range is not achievable, the floor must be repaired to obtain level.







INSTALLATION

SITE INSTALLATION

POSITIONING ON SITE - 20-10 & 20-20 MODELS

Place the oven on a stable, non-combustible level horizontal surface. Use the adjustable feet to overcome an uneven floor and ensure that the unit is level.

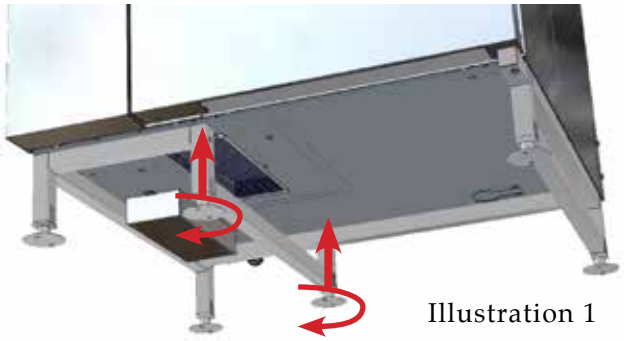


Illustration 1

1. Once the unit has been positioned properly beneath a ventilation hood system, lift the unit **UP** off of the floor and turn the two middle adjustable feet clockwise (**UP**) until the feet are shorter than the four outside feet (see illustration 1).
2. Lower the oven to the floor. Adjust the four outside feet, located on the outside corners of the base frame. Begin with a 32mm (1.25") height (see illustration 2) leveling the oven from side-to-side and front-to-back (see illustration 3).
3. Once the four outside feet are adjusted properly, turn the two middle adjustable feet counterclockwise (**DOWN**) until fit is snug to the floor.
4. Roll the trolley into the oven and check the overall fit of the trolley. Close the door and check fit. Make adjustments as needed.

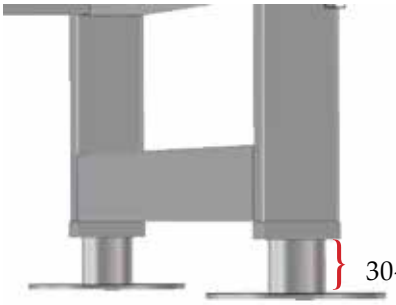
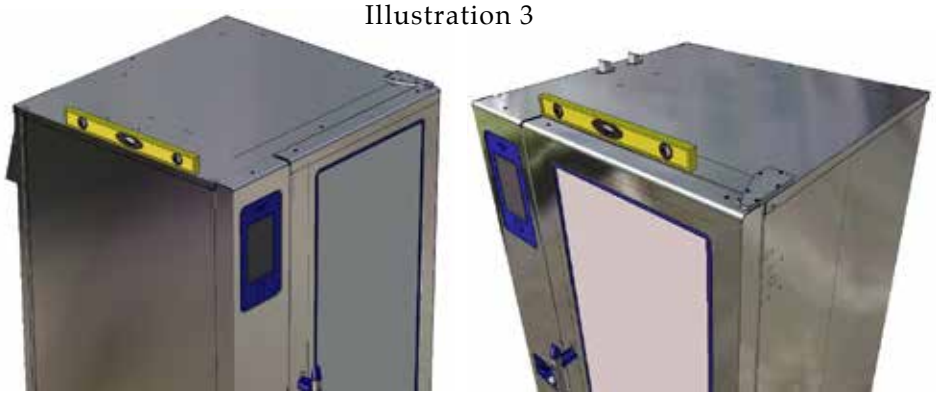
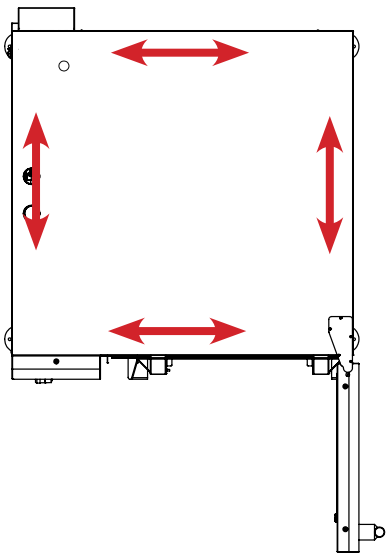


Illustration 2

Illustration 3



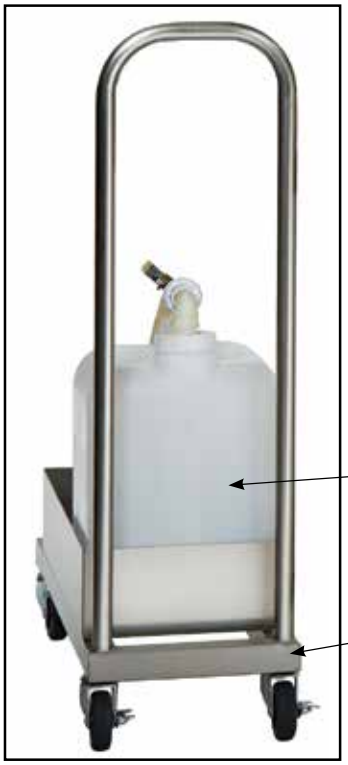


NOTICE: Adjustable measurements are from the top of the leg flange to the bottom of the leg square frame (see illustration 2). If measurements exceed 40mm in height or trolley is not on a level and stable horizontal floor, the following may occur:

- Improper sealing of the door sweep gasket to the trolley plate, or heat strip.
- Trolley may not fit properly.

INSTALLATION

OPTIONS & ACCESSORIES



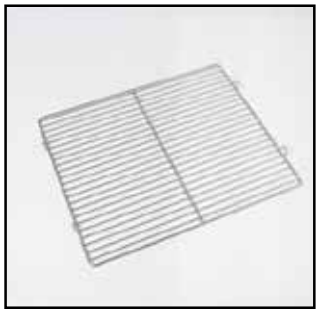
☐ **SCALE FREE™**
CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT
CE-27889

☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730

☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731

☐ **POULTRY GREASE COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE COLLECTION CART**
37" x 11-3/16" X 28-1/2"
(940 x 284 x 724mm)
5014542



SHELF, STAINLESS STEEL WIRE
SH-22473 SHOWN

WOOD CHIPS

☐ **COMBICLEAN® COMBITABS™** — SPECIALLY FORMULATED FOR CTP/CTC COMBITHERM OVENS 90 (18 GRAM) WATER SOLUBLE TABLETS EACH CONTAINER, SOLD IN BOXES OF TWO (2)	CE-36354
☐ **COMBITHERM® CLEANING LIQUID** — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
☐ **LIQUID CLEANER** — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
☐ **GAS LINE QUICK DISCONNECT**	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
☐ 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
☐ 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
☐ 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
PLUMBING INSTALLATION KIT WITH BRACKETS, ELBOWS, SUPPORT STRUTS, CPVC PIPES, FLEXIBLE HOSES	
☐ 6-10E, 10-10E, 7-20E, 10-20E, 20-10E, 20-20E	5018612
☐ 6-10G, 10-10G, 7-20G, 10-20G, 20-10G, 20-20G	5018195
☐ **PROBE, SOUS VIDE**	PR-36576
SHELF, STAINLESS STEEL WIRE	
☐ 7-20, 10-20	SH-22584
☐ 6-10, 10-10, 20-10	SH-2903
☐ 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
☐ APPLE	WC-22543
☐ CHERRY	WC-22541
☐ HICKORY	WC-2829
☐ MAPLE	WC-22545

INSTALLATION

ELECTRICAL SAFETY REGULATIONS

⚠ DANGER

Ensure power source matches voltage identified on appliance rating tag. The rating tag provides essential technical information required for any appliance installation, maintenance or repairs. Do not remove, damage or modify the rating tag.

WARNING

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE:

All electrical connections must be made by a qualified and trained service technician in accordance with applicable electrical codes.

This appliance MUST be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

DANGER

Appliances with no cord provided by factory must be equipped with a cord of sufficient length to permit the appliance to be moved for cleaning.

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE: All electrical connections must be made by a qualified service technician in accordance with applicable electrical codes.

ALWAYS use the correct AWG wire size based on the electrical requirements for the appliance.

WARNING

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.

READ and UNDERSTAND the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.

WARNING

To prevent SERIOUS INJURY, DEATH, OR PROPERTY DAMAGE, ALWAYS disconnect unit from power source before cleaning or servicing.

INSTALLATION

ELECTRICAL CONNECTION FOR GAS MODELS

1. *An electrical wiring diagram is located behind the control panel on the left side of the oven.* This appliance must be branch circuit protected with proper ampacities, in accordance with the wiring diagram.

2. **DO NOT CONNECT TO A G.F.I. OUTLET.** Random and/or nuisance breaker trips could occur. Consult with the NEC codes for specific load values.

3. Wire size for the main incoming power to the unit must match the minimum size listed in the specifications applicable to the specific oven model. For supply connections, locate the wire size posted on the label located on the electrical control box cover, behind the service panel.

4. Before operating the oven, check all cable connections and electrical terminal connections in the electrical connection area for tightness since connections can loosen during transport.

NOTICE: **Check motor rotation on the Combitherm® CT Classic CTC model line. Arrows on the motor housing indicate proper rotation.**

After both water and electrical connections have been completed on all Combitherm model types, operate the oven in any cooking mode for a period of 15 minutes. Recheck the main power connections at the terminal block, cable connections, and electrical terminal connections to make certain they remain tight.

380-415V:

For CE approved units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances/metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.

WARNING

ELECTRICAL GROUNDING INSTRUCTIONS:

This appliance may be equipped with a three-pronged (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle.

NEVER cut or remove the grounding prong from this plug. Removing the grounding prong may result in serious injury, death or property damage.

AVERTISSEMENT

Directives pour la prise de courant électrique Cet appareil est muni d'une fiche à trios branches (prise de Courant) afin de vous proéger des chocs et doit être branché Directemet dans un receptacle adequate de prise do courant À trios branches. Il ne faut pas couper ou enlever une banche De cette fiche.

INSTALLATION

ELECTRICAL CONNECTION FOR ELECTRIC MODELS

1. *An electrical wiring diagram is located behind the control panel on the left side of the oven.* This appliance must be branch circuit protected with proper ampacities, in accordance with the wiring diagram.

2. **DO NOT CONNECT TO A G.F.I. OUTLET.** Random and/or nuisance breaker trips could occur. Consult with the NEC codes for specific load values.

3. Wire size for the main incoming power to the unit must match the minimum size listed in the specifications applicable to the specific oven model. For supply connections, locate the wire size posted on the label located on the electrical control box cover, behind the service panel.

4. Before operating the oven, check all cable connections and electrical terminal connections in the electrical connection area for tightness since connections can loosen during transport.

Hard wired models:

Hard wired models must be equipped with a country certified external allpole disconnection switch with sufficient contact separation.

If a power cord is used for the connection of the product an oil resistant cord like H05RN or H07RN or equivalent must be used.

NOTICE: **Check motor rotation on the Combitherm® CT Classic CTC model line. Arrows on the motor housing indicate proper rotation.**

After both water and electrical connections have been completed on all Combitherm model types, operate the oven in any cooking mode for a period of 15 minutes. Recheck the main power connections at the terminal block, cable connections, and electrical terminal connections to make certain they remain tight.

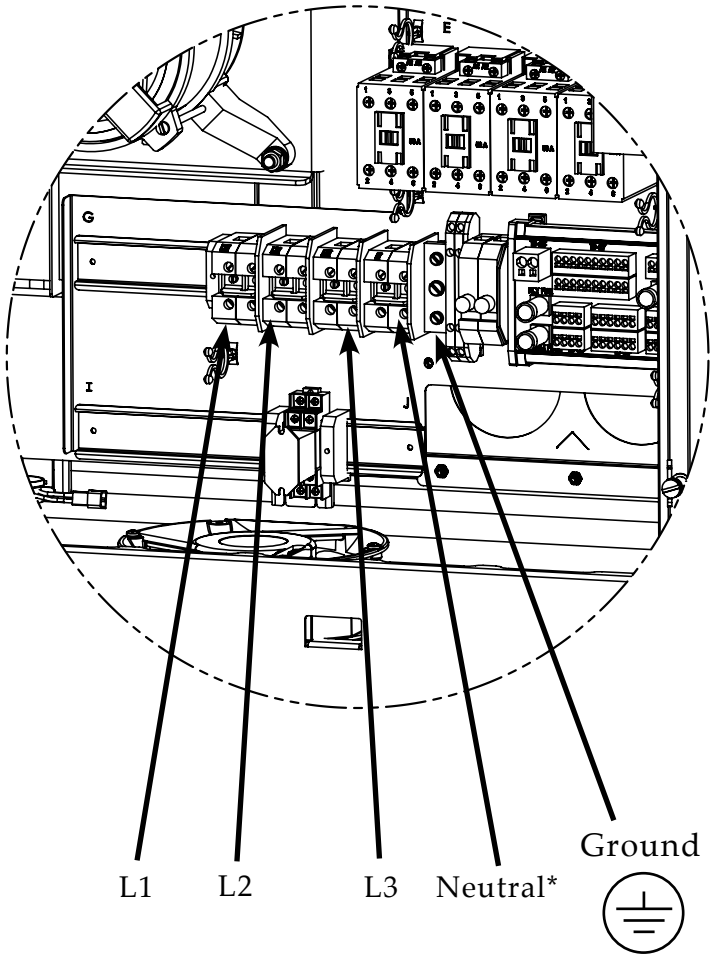
380-415V:

For CE approved units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances/metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol. 

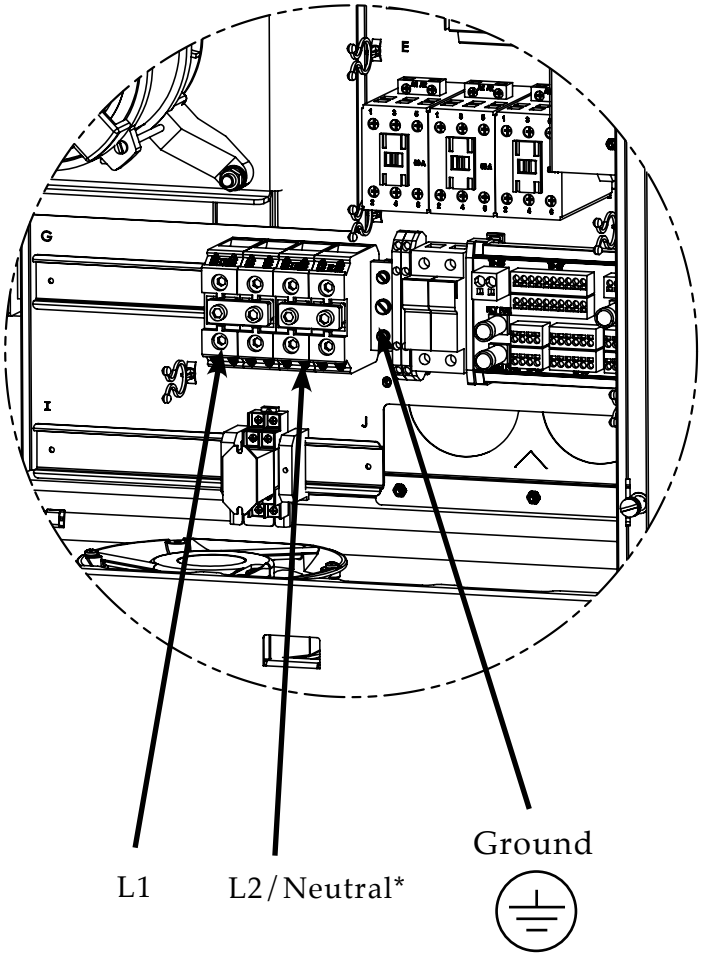
ELECTRICAL CONNECTION

Examples shown.
Not all 3 phase units require a neutral.

3 PHASE WITH NEUTRAL



1 PHASE WITHOUT NEUTRAL



*Neutral applies only to 380/415V models

VENTILATION REQUIREMENTS

REQUIREMENTS FOR GAS MODELS

WARNING

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE:

Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a trained service technician qualified to work on gas appliances.

1. A single gas Combitherm oven requires a minimum of 28 CFM make-up air for both natural and propane gas. The bottom of the oven allows necessary air flow into the appliance necessary for gas combustion and must be kept clear at all times.
   DO NOT obstruct or restrict ventilation nor the air flow required to support combustion.
2. It is especially critical that gas supply piping and electrical support cord and/or receptacle be routed away from the path of the hot combustion fumes.
3. Make certain the oven installation maintains adequate air ventilation to provide cooling for electrical and gas components. The area around the oven should be clear of any obstructions which might retard the flow of cooling air. Failure to observe this caution may result in damage to the components and will void the warranty.
4. This oven cannot be direct vented.
5. Install the oven under a ventilation hood meeting all applicable code requirements. Combustion fumes must be vented in accordance with local, state, or national codes.

NOTICE

Inadequate ventilation, or failure to ensure an adequate air flow may result in high ambient temperatures at the rear of the appliance. High ambient temperatures can cause the thermal-overload protection device on the blower motor to trip resulting in severe damage to the blower motor.

An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.

WARNING

DO NOT obstruct or block exhaust flues or attach any flue extension that may impede proper burner operation, restrict the exhaust fumes and cause negative backdraft or the appliance to shut down. Failure to do so may result in serious injury or death.

WARNING

Failure to properly vent this appliance may cause SERIOUS INJURY, DEATH, or PROPERTY DAMAGE. The formation of volatile substances may cause suffocation, equipment damage, operational problems and unsatisfactory cooking performance as a consequence of improper venting and is not covered by your warranty.

Ventilation hoods and exhaust systems shall be permitted to be used to vent appliances installed in commercial applications.

In accordance with NFPA 54 for the Commonwealth of Massachusetts only:
Where automatically operated appliances are vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust, provisions shall be made to allow the flow of gas to the main burners only when the damper is open to a position to properly vent the appliance and when the power means of exhaust is in operation.

INSTALLATION

GAS SUPPLY & INSTALLATION

WARNING

To prevent SERIOUS INJURY or DEATH from fire or explosion:

Only connect the type of gas indicated on the identification nameplate. Your gas Combitherm® is equipped to operate using only the fuel type specified on the identification name plate. Should conversion from natural gas to propane or from propane to natural gas be desired, conversion parts must be ordered from Alto-Shaam. Conversions must be peformed by an ***Alto-Shaam authorized service provider only.*** **Always ensure the oven's nameplate reflects the intended fuel type for your oven.**

Residential gas connections and hard-piped gas connections DO NOT meet NSF certifications and should NEVER be used with your Combitherm oven.

Please refer to model specifications for rated thermal loads and connected pressure requirements.

WARNING

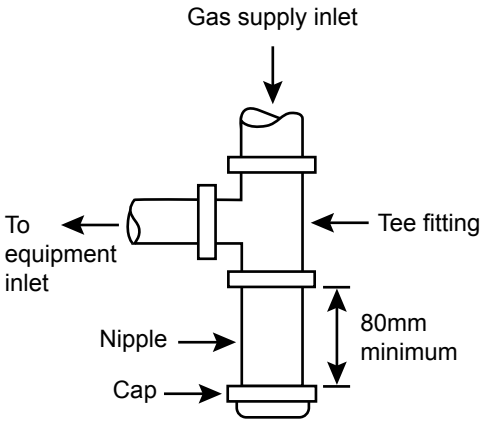
To prevent SERIOUS PERSONAL INJURY, installation of this appliance must conform to local, state, and national codes; the current edition of the American National Standard Z223.1, National Fuel Gas Code, and all local municipal building codes. In Canada, installation must be in accordance with Standard CAN/CSA B 149.1 and Installation Codes - Gas Burning Appliances, and local codes.

NOTICE: Connection components not supplied by Alto-Shaam must comply with the regulations in force of the country of use.

Natural	Cat	Gas Type
GR	II2H3B/P	2H-G20-20mbar
CY	II2H3B/P	2H-G20-20mbar
ES/FR/GB/IE/CH	II2H3P	2H-G20-20mbar
AT	II2H3B/P	2H-G20-20mbar
BE	II2E(S)3B/P	2H-G20-20mbar
DE	II2ELL3B/P	2E-G20/G25-20mbar
NL	II2L3B/P	2L-G25-25mbar
Butane/Propane Mixture	Cat	Gas Type
GR	II2H3B/P	3B/P-G30/G31-30mbar
CY	II2H3B/P	3B/P-G30/G31-30mbar
ES/FR/GB/IE/CH	II2H3P	3P-G31-30mbar
AT	II2H3B/P	3B/P-G30/G31-50mbar
BE	II2E(S)3P	3P-G31-30mbar
DE	II2ELL3B/P	3B/P-G30/G31-50mbar
NL	II2L3B/P	3B/P-G30/G31-30mbar
AUS/NZ		NGN 1,0kPa
AUS/NZ		LPG-X Propane 2.75 kPa
Japan		Natural Gas 13A 1.96 kPa
Japan		LPG - Propane 2.8 kPa

SEDIMENT TRAP REQUIRED:

Where a sediment trap is not incorporated as part of the appliance, a sediment trap shall be installed downstream of the appliance shutoff valve as close to the inlet of the appliance as practical at the time of appliance installation. The sediment trap shall be either a tee fitting with a capped nipple in the bottom outlet, as illustrated below or another device recognized as an effective sediment trap.



INSTALLATION

GAS SUPPLY & INSTALLATION

WARNING

Improper installation, adjustment of burner pressures, alteration, service, maintenance, or use can cause carbon monoxide poisoning, explosion, fire, electrical shock, or other conditions which may cause SERIOUS INJURY, DEATH or PROPERTY DAMAGE. Consult a qualified and trained installer, service agency, local gas supplier, or your distributor for information or assistance. The qualified and trained installer or agency must use only factory-authorized and listed kits or accessories when modifying this appliance.

INSTALLATION REQUIREMENTS

GAS CONNECTION: 3/ 4" NPT

For Europe, gas connection thread fittings should conform to EN ISO 228-1, or ISO 7-1, or shall have a compression fitting.

NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 3/4" I.D. or comply to European Standard EN203.

HOOD INSTALLATION IS REQUIRED

After installation, burner and gas valve should be checked and adjusted by a qualified and trained Alto-Shaam technician for proper operation and validate CO2 levels. GAS VALVE MAY REQUIRE FIELD ADJUSTMENT ABOVE 2,000' (610m) AND IS NOT ADJUSTED AT THE FACTORY.

WARNING

To prevent SERIOUS INJURY, DEATH, OR PROPERTY DAMAGE, ALWAYS disconnect unit from power source before cleaning or servicing.

INSTALLATION

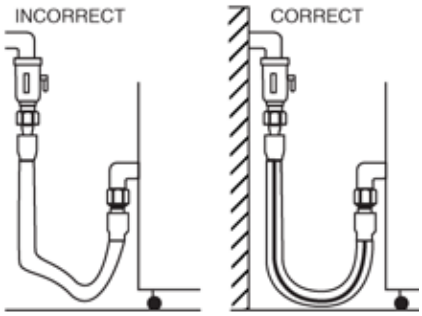
GAS SUPPLY & INSTALLATION

WARNING

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE:

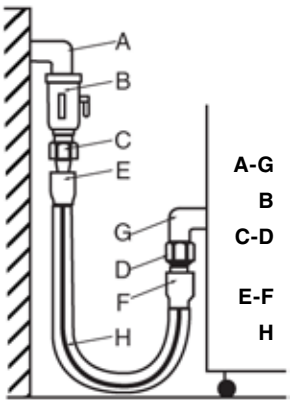
Installation, air adjustment and/or service work must be in accordance with all local codes and must be performed by a trained service technician qualified to work on gas appliances.

Remove any tape or compound residue on all external thread connections before proceeding. Use an approved gas pipe sealant at all external threaded connections,



Gas piping used on gas connections must avoid sharp bends that may restrict the flow of gas to the appliance. If the connected pressure exceeds 14.0" W.C. (3.5 kPa), a step-down regulator is required to be supplied by the owner/operator.

Close the individual manual shut-off valve to ***isolate the appliance*** from the gas supply piping system during any pressure testing at test pressures equal to or less than 1/2 psig. (3,4 kPa). The appliance and individual shut-off valve ***must be disconnected*** from the gas supply piping system during any pressure testing at pressures in excess of 1/2 psig. (3,4 kPa).



GAS INTAKE

A-G	**Installation elbow**
B	**Ball Valve**
C-D	**Three-piece union fitting (minimum 1 per installation)**
E-F	**End connector for the flexible tube**
H	**Marking line**

WARNING

FOR YOUR SAFETY
DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

AVERTISSEMENT

NE PAS entreposer ni utiliser d'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

WARNING

To prevent SERIOUS INJURY, DEATH or PROPERTY DAMAGE:

DO NOT spray aerosols in the vicinity of this appliance when in operation.

In the U.S.A., installation must conform to local codes or, in the absence of local codes, with the current edition of the ***National Fuel Gas Code,*** NFPA-54 and ANSI Z83.11a CSA 1.8a 2004 (or latest edition). In Canada, installation must be in accordance with local codes, CAN/CGA-B149.1, ***Installation for Natural Gas Burning Appliances and Equipment*** (latest edition) or CAN/CGAB149.2 ***Installation for Propane Burning Appliances and Equipment*** (latest edition). In Europe, installation must be in accordance with European Standard EN203.

The inlet supply line must be properly sized to accommodate all individual appliances simultaneously used on the same line but must never be smaller than 3/4" NPT.

CAUTION

To prevent INJURY or PROPERTY DAMAGE, make certain the area around the appliance is kept clear of combustible items.

INSTALLATION

GAS SUPPLY & INSTALLATION

WARNING

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE:

Always use proper length pipes to avoid stress on the gas control manifold.

Always use an approved gas pipe sealant at all external threaded connections.

Always remove any tape or compound residue on all external thread connections before installing appliance.

The minimum size requirement for gas piping or a flexible connector is 3/4 - inch (19mm). For long runs of gas piping, the pipe diameter must conform to the tables in the National Fuel Gas Code, ANSI/NFPA Z223.1 or European Standard EN203.

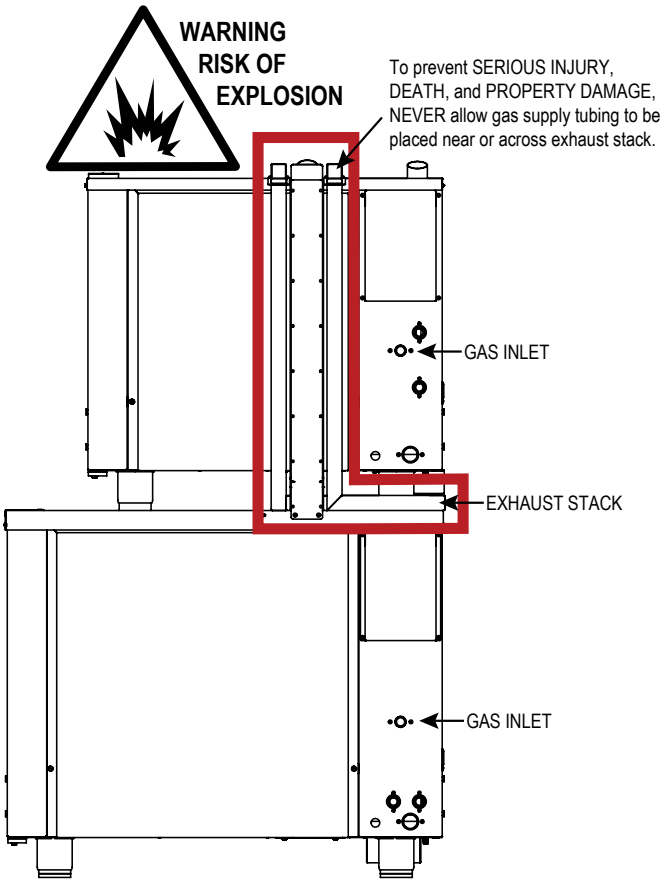
A listed gas shut-off valve must be installed upstream of the appliance to shut off the gas supply during servicing. The shut-off valve should be accessible with the appliance in the normal installation position.

If the oven or the oven stand is supplied with casters, gas connection must be made with a flexible connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69; or in Canada, Connectors for Movable Gas Appliances, CAN/CGA-6.16-M87. When using a flexible connector, a quick disconnect device must be used to comply with the Standard for Quick-Disconnect Devices for Gas Fuels, ANSI Z21.41; or in Canada, Quick Disconnect Devices for Use with Gas Fuels, CAN1-6.9 or European Standard EN203.

When a quick disconnect device and flexible connector are used, a restraining device must be installed to limit the movement of the appliance and prevent damage to the connector or quick disconnect. An example of a restraining device would consist of a 2000 pound test, stainless steel cable, attached to a structural member of the kitchen wall behind the oven. The means of attachment should consist of a quick connect snap so that the oven can be disconnected when the appliance must be moved away from the wall.

The other end of the cable should be permanently attached to the rear frame of the oven. The cable should be of sufficient length so that no strain is ever placed on the flexible gas connector in the event of accidental movement of the oven without properly disconnecting the gas connector. The flexible connector should be routed to form a downward "U" loop between the building gas supply and the permanent attachment at the rear of the oven.

The routing of the flexible connector must not run along the side of the exhaust stacks or cross the exhaust stacks. Oven temperatures achieved during operation are too hot for safe operation. Gas piping should be installed from the point of gas connection at the back of the oven and run away from the exhaust stacks where the flexible connector may be safely used. See the illustration for the area to avoid.



INSTALLATION

GAS SUPPLY & INSTALLATION

GAS LEAK TESTING

If a pressure leak test above 1/ 2 psi (34,5 mbar) is to be performed on the building supply gas piping, the shut-off gas valve and oven inlet gas supply line must be disconnected from the building supply piping before conducting the pressure test. Failure to do so may result in damage to the manual gas valve, gas components in the oven, or both.

If any gas leak tests are to be conducted at pressures equal to or below 1/ 2 psi (34,5 mbar), the manual gas shut-off valve upstream of the oven must be turned off before conducting the tests.

Leak testing of the internal oven piping system was conducted before shipping the oven from the factory. If additional testing is needed, it should only be conducted at normal gas supply pressures. If the testing is performed using combustible gas in the piping, the leak checking should be done with a soap solution (bubble checking).

The use of an electronic combustible gas leak detector is helpful, however, this type of detector can be oversensitive. Electronic detectors may indicate false leaks from other sources which would not be detected when checking with a liquid solution to verify a no-hazard gas connection.

When starting the oven after initial installation, the gas lines must be free of air. It may take up to 30 minutes to eliminate all air from the lines. If, after this time there is no heat, call for factory assistance.

WARNING

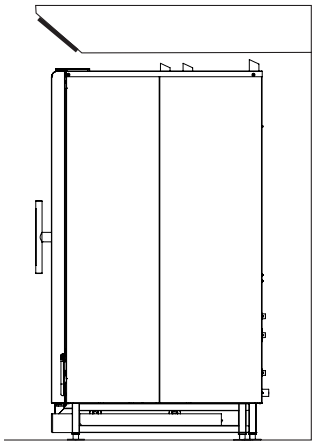
Never use an open flame or other ignition sources to check for gas leakage. Failure to do so may cause a fire or explosion and result in serious injury or death.

GAS EXHAUST

The oven is not designed for direct connection to a chimney vent system or for direct connection to a horizontal exhaust system.

The oven must be installed under a ventilation hood listed to ANSI/UL 705 (latest edition), and the installation must be completed in accordance with the ANSI/NFPA 96-1987, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

Oven operators should be instructed with regard to the hazards of placing any material on top of the oven that would obstruct the flow of flue products out the opening of the flue diverter. Operators should also be instructed with regard to the hazards of hot flue gases and that any material or items placed on top of, or in front of the flue defector could be damaged or cause a fire hazard.



DANGER

Before starting the appliance, make certain you do not detect the odor of gas.

IF YOU SMELL GAS:

- **Shut off the gas supply immediately.**
- **Do not attempt to light any appliance.**
- **Do not touch any electrical elements.**
- **Extinguish any open flame.**
- **Evacuate the area.**
- **Use a telephone outside the property and immediately contact your gas supplier.**
- **If unable to contact your gas supplier, contact the fire department.**

WARNING

DO NOT obstruct or block exhaust flues or attach any flue extension that may impede proper burner operation, restrict the exhaust fumes and cause negative backdraft or the appliance to shut down. Failure to do so may result in serious injury or death.

INSTALLATION

WATER QUALITY REQUIREMENTS

USE A DRINKING QUALITY, COLD WATER SUPPLY ONLY

NOTICE

Significant damage to the oven cavity, elements, or heat exchanger could result from improper water quality. Failure to meet the water quality requirements and observe this precaution will void the warranty.

Water quality is of critical importance when installing steam producing equipment of any kind, particularly ***high temperature*** steam producing equipment. Water that is perfectly safe to drink is composed of chemical characteristics that directly affect the metal surfaces of steam producing equipment. These chemical characteristics differ greatly from region to region throughout the U.S. and the world. ***Varying combinations of pH; alkalinity; hardness; chlorides; total dissolved solids; and other chemical characteristics, when subjected to high temperatures, will cause water to have a tendency to either scale or corrode.***

Alto-Shaam has consulted with people who understand the properties of water in order to provide water quality standards that meet the broadest possible range of acceptable water quality requirements to help protect your investment.

We strongly urge water testing to ascertain the water quality on site prior to the installation of any steam producing equipment. Since water quality is an important issue, Alto-Shaam is committed to provide as much information as possible to help protect the investment made in this equipment.

A water filtration system, when properly installed, maintained, and combined with the required levels of steam producing equipment maintenance, will help lessen the affect water has on metal surfaces. It will not, however, provide complete protection against all water damage from region to region.

Due to the complexity of water chemistry, it is important to understand that water quality plays a significant role in the longevity of steam producing equipment. Water quality and required maintenance of steam generating equipment is the direct responsibility of the owner/operator. Damage incurred as a direct result of poor water quality and/or surfaces affected by water quality is also the responsibility of the owner/operator. Damage due to water quality that does not meet the minimum standards shown below is not covered under the Alto-Shaam Combitherm warranty.

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 at right. 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.

Alto-Shaam will continue our efforts to provide viable solutions to ease the impact of water quality as it relates to steam generating equipment.

ALTO-SHAAM COMBITHERM WATER QUALITY STANDARDS

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

⚠ WARNING

To prevent water pipes from bursting, incoming water supply should be turned off when the appliance is not in use.

⚠ WARNING

Water supply must be open when cleaning program is activated.

Verify water supply before starting cleaning program.

INSTALLATION

WATER SUPPLY & INSTALLATION

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

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

ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (2.1 to 6.3 bar)

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 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

NOTICE

Significant damage to the oven cavity, elements, or heat exchanger could result from improper water quality. Failure to meet the water quality requirements and observe this precaution will void the warranty.

NOTICE:

To prevent **SERIOUS INJURY** or **PROPERTY DAMAGE**:

Two water supplies are required for proper operation of the oven. Either both water supplies should be treated water or one may be treated and the other untreated. NEVER use two untreated water supplies.

Supply lines should be flexible to allow oven to be moved when service or cleaning is needed.

To prevent water supply lines from bursting, incoming water supply should be turned OFF when not in use.

- Flush the water line at the installation site.
- **Backflow Prevention —** The equipment must be installed with a check-valve or other anti-backflow/anti-siphon device on all inlet water lines in accordance with and as required by national, state, and local health, sanitation and plumbing codes.
- ***PIPE SEALING TAPE (TEFLON®) MUST BE USED AT ALL CONNECTION POINTS.*** The use of a pipe sealing compound is not recommended.
- Install a manual water shut-off valve between the main cold water supply line(s) and Combi supply lines.

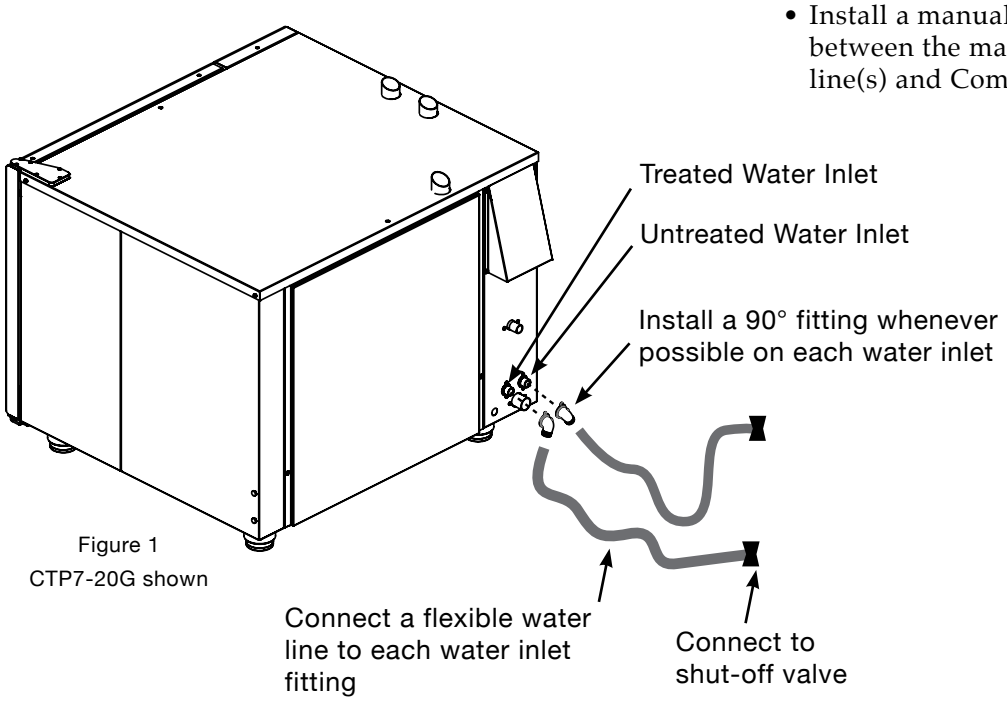


Figure 1
CTP7-20G shown

INSTALLATION

WATER DRAINAGE - FOR SINGLE OVEN

A union is required. Install a 1-1/2-inch (40mm) diameter connection, drain line and clamp into place. The drain line must always be a positive gradient away from the Combitherm oven. An end of drain run air gap may be required by local code. Vertical air vent required.

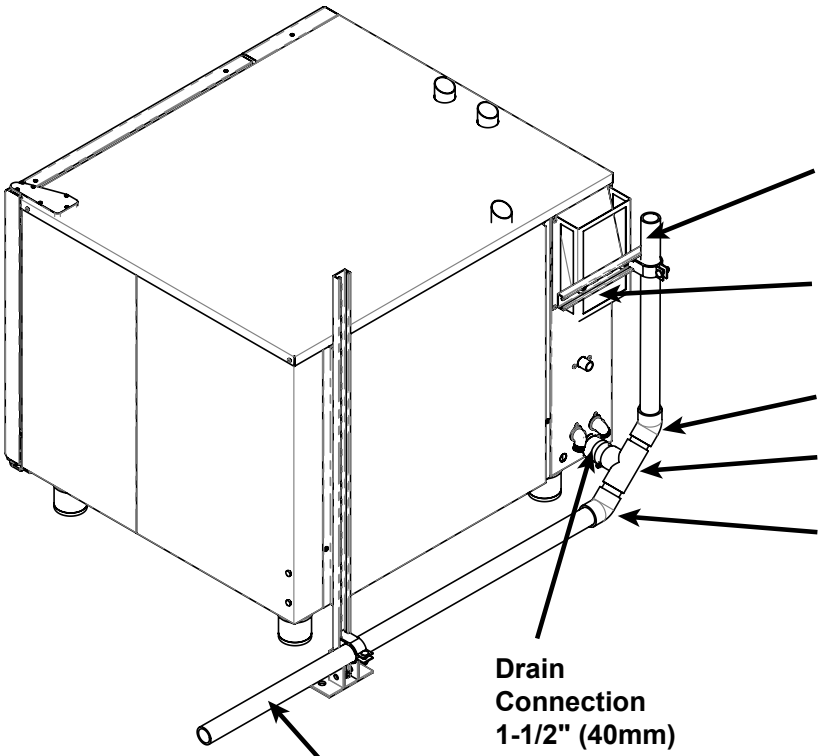
NOTICE: In the U.S.A., this equipment is to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. [BOCA], and the Food Service Sanitation Manual of the Food & Drug Administration [FDA].

WARNING:
To prevent SERIOUS INJURY or PROPERTY DAMAGE from slippery floor conditions, check drain is connected properly and not blocked.

Example Installation
with Plumbing Kit #5018195 (Gas)
or Plumbing Kit #5018612 (Electric)
Kits have a maximum run length of 4-1/2' (1372mm)

Drain materials must withstand temperatures up to 200°F (93°C).

If a drain run exceeds 6' (1829mm) to the floor sink, an air gap is strongly recommended.



INSTALLATION

WATER DRAINAGE - FOR STACKED OVENS

A union is required. Install a 1-1/2-inch (41mm) diameter connection, drain line and clamp into place. The drain line must always be a positive gradient away from the Combitherm oven. An end of drain run air gap may be required by local code. Vertical air vent required.

NOTICE: In the U.S.A., this equipment is to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. [BOCA], and the Food Service Sanitation Manual of the Food & Drug Administration [FDA].

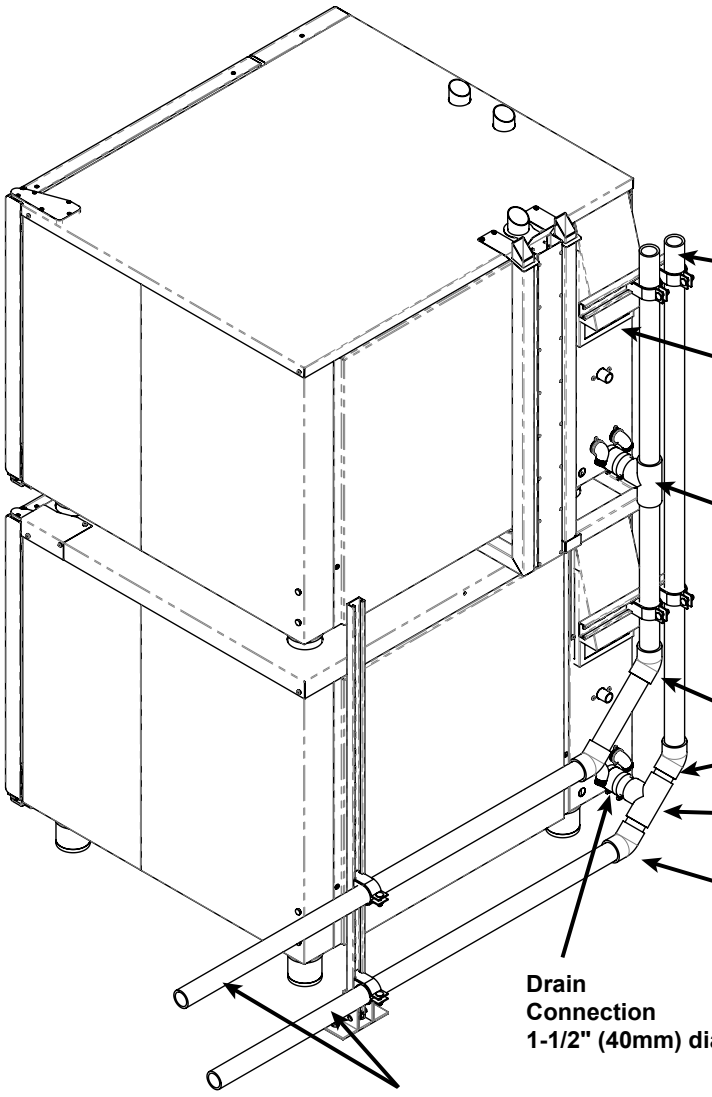
WARNING:
To prevent SERIOUS INJURY or PROPERTY DAMAGE from slippery floor conditions, check drain is connected properly and not blocked.

Example Installation
with Plumbing Kit #5018195 (Gas)
or Plumbing Kit #5018612 (Electric)
Kits have a maximum run length of 4-1/2' (1372mm).

Drain materials must withstand temperatures up to 200°F (93°C).

If a drain run exceeds 6' (1829mm) to the floor sink, an air gap is strongly recommended.

When stacking ovens, run independent drains.



Drain vent pipes must be above oven exhaust vent opening!

Exhaust vent opening

1-1/2" (40mm) CPVC Tee Fitting Drain Connection

45 Degree Elbow

1-1/2" (40mm) diameter CPVC Tee Fitting Drain Connection

45 Degree Elbow

Drain Connection 1-1/2" (40mm) diameter

1-1/2" (40mm) diameter pipe To Drain - Floor Sink with Positive Descending Slope

MOBILE EQUIPMENT RESTRAINT

FOR GAS MODELS:

The gas Combitherm must use a connector that complies with ***The Standard for Connectors for Movable Gas Appliances***, ANSI Z21.69 CSA 6.16 and addenda Z21.69a-1989. A quick disconnect device must be installed to comply with ***The Standard for Quick Disconnect Devices for Use with Gas Fuel***, ANSI Z21 CSA 6.9. and European Standard EN203.

Adequate means must be provided to limit the movement of this appliance. Limitation of movement must be made without depending on the connector, the quick disconnect device, nor the associated piping designed to limit appliance movement. If it becomes necessary to disconnect the restraint, it must be reconnected immediately following the return of the appliance to its original position.

1. Install a manual gas shut-off valve along with an approved disconnect device.
2. Install an A.G.A. certified, heavy-duty connector that complies with ANSI Z 21.69 or CAN 1-6.10m88 along with a quick-disconnect device in compliance with ANSI Z21.41 or CAN 1-6.9m70. Connectors must be installed with a cable restraint to prevent excessive tension from being placed on the connector.

FIRE HAZARD

To prevent SERIOUS INJURY or DEATH, your appliance must be secured to building structure to prevent unintended movement.

FOR ELECTRIC MODELS:

This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Failure to observe this precaution may void the warranty.

Any appliance that is not furnished with a power supply cord but includes a set of casters must be installed with a tether. Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. The following requirements apply:

1. Casters must be a maximum height of 6" (152mm).
2. Two of the casters must be the locking type.
3. Such mobile appliances or appliances on mobile stands must be installed with the use of a flexible connector secured to the building structure.

WARNING

ELECTRIC SHOCK HAZARD.

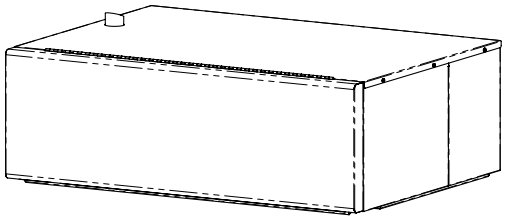
To prevent SERIOUS INJURY or DEATH, your appliance must be secured to building structure to prevent unintended movement.

A mounting connector for a restraining device is located on the lower back flange of the appliance chassis or on an oven stand, approximately 18" (457mm) from the floor. A flexible connector is not supplied by nor is it available from the factory.

NOTICE: **The mobile base used on stacked ovens is not adjustable. The equipment must be placed on a stable, non-combustible level horizontal surface.**

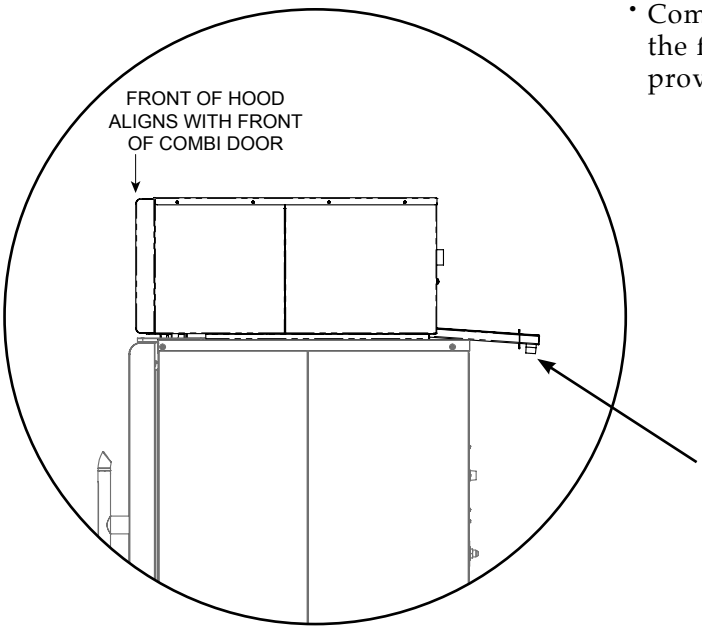
INSTALLATION

COMBIHOOD PLUS™ VENTLESS HOOD OPTION



The CombiHood PLUS option is factory installed directly on the top of the Alto-Shaam Combitherm CTP or CTC series oven.

- Using EPA method 202 testing, grease laden vapors emitted by the Combi Ventless hood are 0.58 mg/m^3 – far less than U.L.'s established standard of 5 mg/m^3.
- Alto-Shaam's factory installed Ventless Hood is placed directly on the top of a Combitherm oven.
- A high-power fan captures all steam and fumes from the oven cavity into the hood intake and out the back surface exhaust vent, trapping grease as the air moves through the filter system.
- As fumes and vapors are circulated through the hood, condensed steam drains from a drain at the rear of the hood.
- An activated charcoal filter cleans the air before venting it out the top of the hood.
- CombihoodPLUS™ performance is "smart"; engaging the fan during the last minute of the cook mode which provides quiet operation and consumes less power.



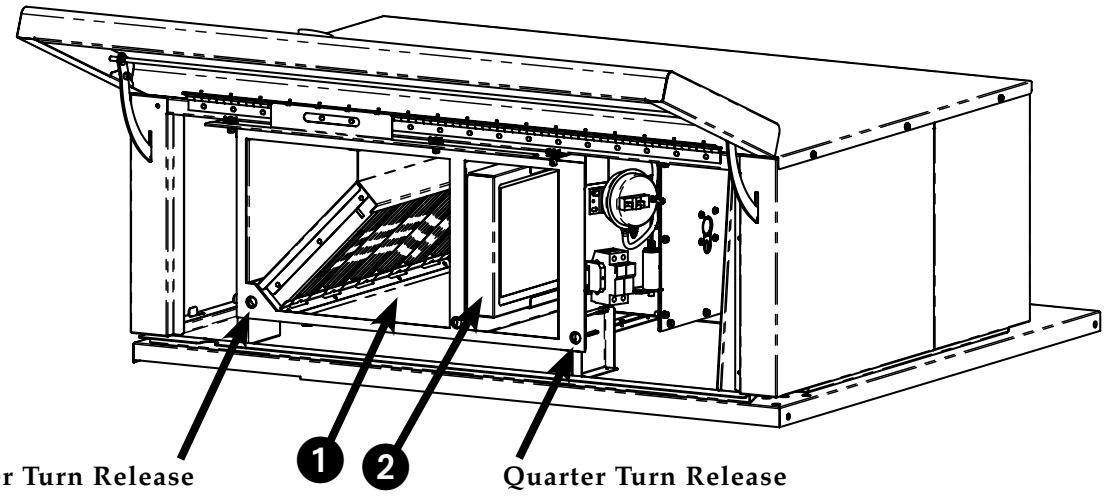
CONDENSATE DRAIN

A ventless hood condensate drain line to the floor drain must be installed. The 1/2" barbed connection is found at the back of the hood. The drain line must always be a positive gradient away from the Combitherm oven.

Test the drain for proper drainage and signs of leaking on a monthly basis.

INSTALLATION

COMBIHOOD PLUS™ VENTLESS HOOD OPTION



Quarter Turn Release (access to filters)

Quarter Turn Release (access to filters)

1 Grease Filter (FI-25867):
Cleaning frequency should be based on oven usage with a maximum of two weeks between cleaning if the oven is used for non-grease laden products or steam applications only. Grease laden products require cleaning frequency of at least once a week.

Remove the grease filter by pulling it straight out of the housing. Place the filter in the dishwasher or wash separately by placing in hot, soapy water until all grease and particles have been removed. Rinse thoroughly. Allow the filter to air dry before reinstalling.

To replace the grease filter, the air flow arrow on the filter casing should be pointing toward the hood fan.

2 Charcoal Filter (Class I - FI-36620):
The charcoal filter should be inspected once a month for contaminant's. Replacement must be made at a minimum of three month intervals — more often if heavy contaminant's are visible or if the filter no longer controls odors.

To remove the filter, pull and slide out while holding the bottom housing. When replacing the filter, make certain the air flow arrow(s) point toward the hood fan, and that the filter is replaced in the three-sided metal frame provided with the hood.

NOTICE:

A pressure switch is used to detect when the airflow through the charcoal filter is reduced by 25% - indicating a possible blockage. This will generate an E101 error message on the oven control display. The filters will need to cleaned or replaced.

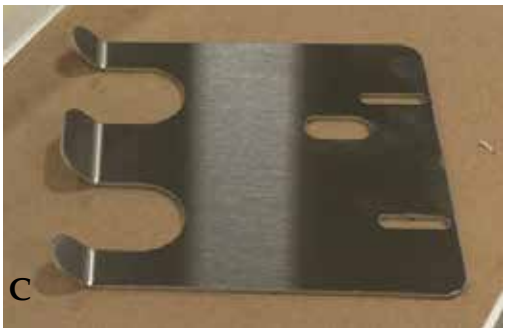
If the filters are not seated properly, an error code E102 will appear on the oven control display at the end of a cooking cycle.

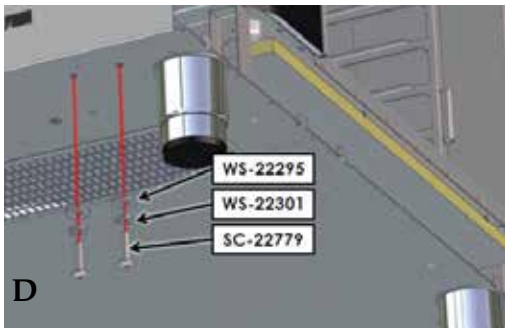
INSTALLATION

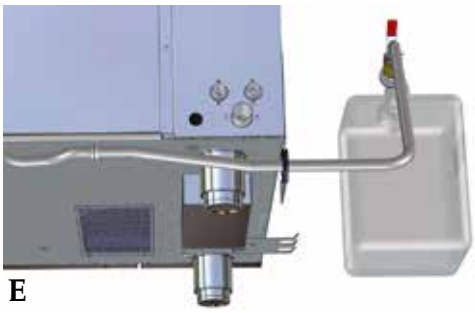
GREASE COLLECTION INSTALLATION (IF EQUIPPED WITH THIS OPTION)

Hose hanger bracket with film

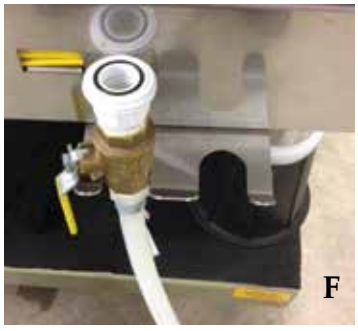
Hose hanger bracket







- Grease Collection Hose Assembly is attached to the oven in the back.
- The hose guide bracket can be attached on either the left side or the right side toward the back. ***Placement on the left side is recommended whenever possible.*** Thumb screws are in position for this purpose. Remove thumb screws, position hose guide bracket and secure screws (PHOTO A). Thread grease hose through the guide.
- The hose hanger bracket can be attached on either the left side or the right side toward the front of the oven. ***Placement on the left side is recommended whenever possible.*** Remove the plastic protective film from the bracket (PHOTO B,C). Pan head screws are in position beneath the oven for this purpose. ***For stacked configurations, always place the hanger bracket on bottom of the top oven.*** Remove pan head screws and washers (PHOTO D), position hose hanger bracket on either side of the oven and secure screws and washers (PHOTO E,F). The hanger bracket is used to secure the grease collection hose while changing grease collection containers.
- Place Grease Collection Containers inside the tray of the Mobile Grease Collection Cart. Roll into place next to the oven and **apply the caster brake**.
- ❖ **Loosen vent cap on container.** Pull out the Grease Collection Hose Assembly from the back of the unit. Remove collection container fill cap (PHOTO G).
- Screw Grease Collection Hose Assembly on to collection container until snug.
- Turn ball valve handle to the **ON** position.



On/Off Ball Valve

Vent Cap

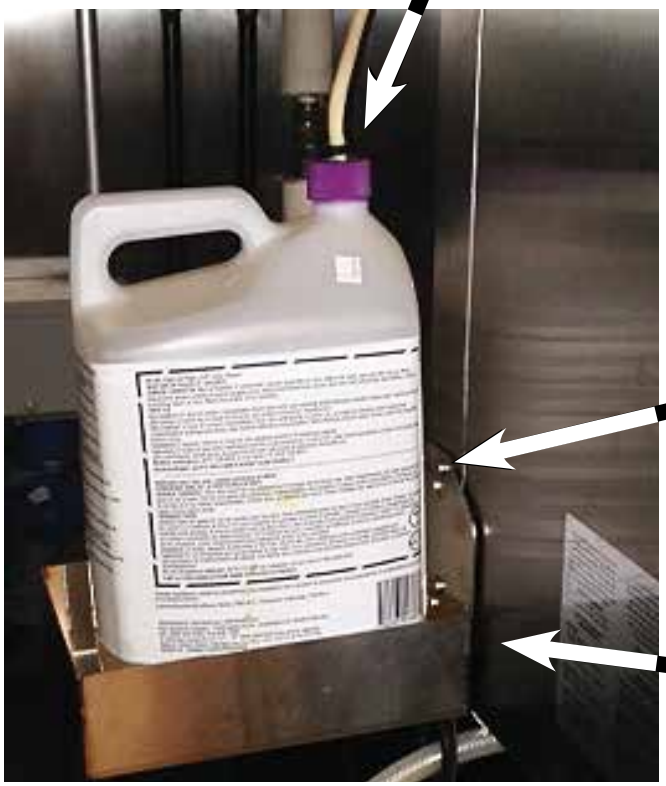
Grease Collection Container

Recommended Capacity

Container Fill Cap

INSTALLATION

LIQUID CLEANER HOOK-UP (IF EQUIPPED WITH THIS OPTION)



- Removable, cleaner support tray can be mounted on the left or right exterior wall of the oven. Slide slotted openings on the tray over the mounting studs.
- Support tray holds a 2-1/2-gallon (9,5 liter) bottle and measures 10-1/2" x 7-3/4" (267mm x 194mm).
- Place liquid oven cleaner bottle inside tray.

❖ • **Wearing protective rubber gloves and eye wear,** remove cap from liquid oven cleaner bottle. Pull out the Cleaner Cap and Tubing Assembly from the back of the unit screw on to liquid oven cleaner bottle.

❖ • **Position cap to ensure the hose is not kinked after tightening.**

- Combitherm liquid oven cleaner jugs are quickly and easily replaced.
- Combitherm liquid oven cleaner is automatically pumped through the system, saving labor and providing greater employee safety by eliminating the need to handle caustic cleaning liquids each day.

WARNING

ALWAYS wear protective eye wear and rubber gloves when using liquid oven cleaner to prevent eye, skin, and respiratory tract irritation.

Keep out of reach of children.

See Safety Data Sheet for additional information.

WARNING

To prevent SERIOUS INJURY or DEATH, NEVER operate this appliance in a cleaning mode without the liquid cleaner connected, with a kink in the cleaning hose line, or with an empty liquid cleaner container. Failure to do so may result in poor oven cleaning, grease and/or carbon accumulating inside the oven cavity and increased risk of fire.

WARNING

To prevent SERIOUS INJURY, DEATH, or PROPERTY DAMAGE:

The appliance must be cleaned thoroughly to avoid deposits of grease and or food residues inside the appliance that may catch fire. If fat deposits and/or food waste inside the appliance ignite, shut down the appliance immediately and keep the appliance door closed to extinguish the fire. If further extinguishing is required, disconnect the appliance from the main power and use a fire extinguisher (do not use water to extinguish a grease fire!). Failure to clean the appliance properly invalidates the warranty and relieves Alto-Shaam of all liability.

CT PROFORMANCE™ START-UP PROCEDURES

- **Turn on exhaust hood.**
- **Turn on water supply.**
- **Turn on gas supply valve** (if applicable).
- **Turn on main electrical power to appliance.**
- **Press Power ON icon on the appliance control panel.** 

The oven will automatically fill the steam generator equipped models with water that will heat to a stand-by mode temperature of 188°F (77°C).

NOTICE: To power off the appliance, press and hold the power icon for 5 seconds to initiate power shut down sequence to the oven. Oven will not shut down during a cooking cycle. From time to time, the control may become unresponsive. ONLY when this happens, firmly press and hold the power key for 10 seconds to power down the oven.

If, for any reason, the oven is turned off or loses power during this start-up process, the operator will be prompted to calibrate the Touch screen when the oven is next powered up.

 **Return to Home Screen -** Press the red arrow if the PROtouch™ screen *does not* need to be calibrated.

 **Begin Calibration Process -** Press the green check mark if the Touch screen *does* need to be calibrated. The screen will switch to a grey background. *See illustration at right.* A crosshairs icon will appear. The operator should touch the center intersection using a stylus for an accurate calibration. This prompt and required action will be repeated several times in different areas of the Touch screen. When complete, the operator will be returned to the Home screen.

NOTICE: Accumulations on the main burners can result in firing out of normal sequence. This delayed ignition creates an alarmingly loud sound. If your appliance makes an especially loud noise when starting up, shut down your appliance and call a qualified and trained service technician.

In the event of a power failure, the oven will not operate.

When the oven is powered on, the PROtouch screen illuminates. "Loading" indicates that the software is booting up. The screen will also indicate what level of progress has been made as the software becomes fully operational. *See illustration at left.*

DANGER

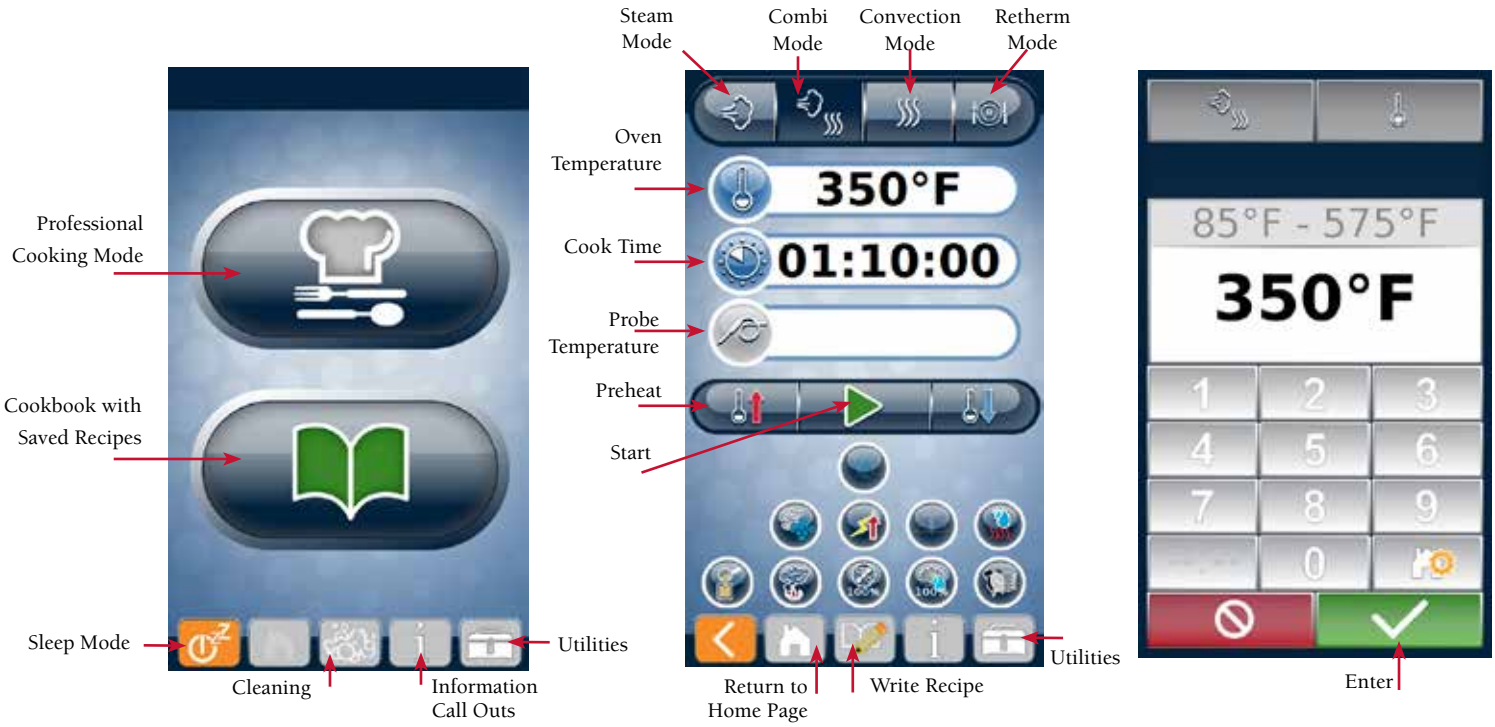
Before starting the appliance, make certain you do not detect the odor of gas.

IF YOU SMELL GAS:

- **Shut off the gas supply immediately.**
- **Do not attempt to light any appliance.**
- **Do not touch any electrical elements.**
- **Extinguish any open flame.**
- **Evacuate the area.**
- **Use a telephone outside the property and immediately contact your gas supplier.**
- **If unable to contact your gas supplier, contact the fire department.**

CT PROFORMANCE™ START-UP PROCEDURES

CONTINUED



Preheat the oven

(Alto-Shaam recommends preheating the Combitherm® before cooking.)

1. Touch **Professional Cooking Mode.** 
2. Touch a **Cook Mode**. 
3. Touch **Preheat**. 
4. Enter temperature on keypad and touch the **check mark**. 
5. Oven beeps when it is preheated.

CT CLASSIC™ START-UP PROCEDURES

- **Turn on exhaust hood.**
- **Turn on water supply.**
- **Turn on gas supply valve** (if applicable).
- **Turn on main electrical power to appliance.**
- **Press Power ON icon on the appliance control panel.**

The oven will automatically fill the steam generator equipped models with water that will heat to a stand-by mode temperature of 188°F (77°C).

Note: To power off the appliance, press and hold the power icon for 5 seconds to initiate power shut down sequence to the oven. **Oven will not shut down during a cooking cycle.** From time to time, the control may become unresponsive. ***ONLY*** when this happens, firmly press and hold the power key for 10 seconds to power down the oven.

Preheat the oven

Alto-Shaam recommends preheating the Combitherm® before cooking.

- Choose a **Mode**.

Steam Combi Convection

- Press **Temperature** key; adjust temperature with arrow keys.
- Press **Cook Time** key; adjust time with arrow keys.
- Press the **Start/Stop** key.
- Preheat oven before loading food.

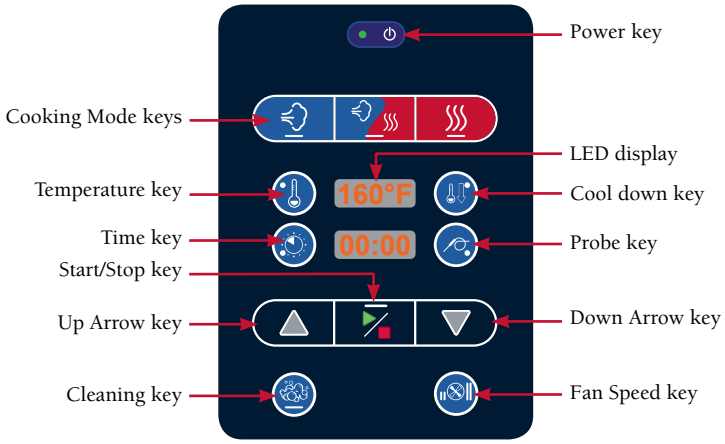
DANGER

Before starting the appliance, make certain you do not detect the odor of gas.

IF YOU SMELL GAS:

- **Shut off the gas supply immediately.**
- **Do not attempt to light any appliance.**
- **Do not touch any electrical elements.**
- **Extinguish any open flame.**
- **Evacuate the area.**
- **Use a telephone outside the property and immediately contact your gas supplier.**
- **If unable to contact your gas supplier, contact the fire department.**

NOTICE: In the event of a power failure, the oven will not operate.



COMBITHERM® POST INSTALLATION CHECKLIST

Post installation check sheet power off. Verify all mains before switching CombiOven on for the first time. Note any non-compliant requirements and correct before turning the CombiOven on.

CUSTOMER INFORMATION:

Date of Installation: _____ Street Address: _____

Customer Name: _____

Model Number: _____ City/State: _____

Serial Number: _____ Zip: _____

CLEARANCES: Enter the actual measured distances in the boxes provided:

Left: _____
0" (0mm) required - 18" (457mm) recommended for service access

Back: _____
4" (102mm) required - 4-5/16" (109mm) for optional plumbing kit

Right: _____
0" (0mm) from non-combustible surfaces; 2" (51mm) for door swing and away from combustible surfaces

Top: _____
20" (508mm) required

WATER SUPPLY AND DRAINS:

Verify hook up of two (2) separate 3/4" (19mm) diameter cold water lines with 3/4" NPT connection. Verify inlet water pressure is a minimum of 30 psi dynamic pressure and 90 psi static maximum (2.1 – 6.3 bar) **IMPORTANT:**
Alto-Shaam has listed water quality requirements in the installation manual for this equipment. It is the responsibility of the end user to have the water being connected to this appliance tested to ensure it meets with these standards. Failure to meet with these standards can void the warranty of the equipment if water quality is found to be the reason of the failure.

Has a filtration system been installed? ❑ **YES** ❑ **NO** Type? _____

Has a complete water Analysis been complete? ❑ **YES** ❑ **NO** Static water pressure: _____

Are all water connections 3/4" from main water supply? If no, indicate size and why. ❑ **YES** ❑ **NO**

Size/why: _____

Are all water connections tight? ❑ **YES** ❑ **NO** ❑ Inspect water connections inside the Combi

❑ Check all lines and connections for leaks, both inside and outside the Combi

ELECTRICAL CONNECTIONS:

Rated Voltage: _____ Rated Phase: _____

Breaker Size: _____ _____

Actual Voltage: L1-N _____ L2-N _____ L3-N _____ L1-L2 _____ L1-L3 _____ L2-L3 _____

Gas Connections:

Rated Gas Supply: Nat _____ LP _____ Actual Gas Supplied: Nat _____ LP _____

NOTE: ***Improper drain connections can result in equipment failure. Alto-Shaam drain requirements are located in the installation manual for this equipment. Failure to meet these standards can void warranty if the failure is found to have been caused by an improperly connected drain. It is the responsibility of the installer to ensure the manufactures requirements are met in the plumbing of the drain system.***

DRAIN:

Type of material used for drain? _____

Does the vertical vent extend above the exhaust opening at the rear of the oven? ❑ **YES** ❑ **NO**

Is there a vertical vent within 12" (305mm) of unit drain? ❑ **YES** ❑ **NO**

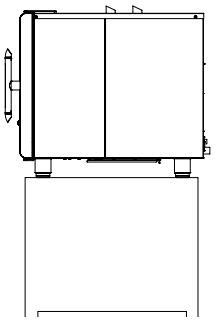
Is there an air gap installed at end of drain run? ❑ **YES** ❑ **NO** Size of air gap? _____

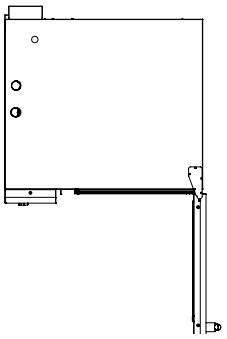
Is the drain piped with a positive descending slope? ❑ **YES** ❑ **NO**

Use the diagrams provided to create a simple diagram showing how the drain plumbing is ran. Include measurements showing the distance to the floor drain, location of the air gap, and venting of the drain. Drain plumbing requirements can be found in the installation manual.

NOTES:

COMBITHERM® POST INSTALLATION CHECKLIST CONTINUED





Post installation check sheet Power on. Check that all mains are within the correct tolerances before switching CombiOven on for the first time.

POWER ON:

Current factory software versions:
IB ☐ OB ☐ CB ☐

Record software version installed:
IB ☐ OB ☐ CB ☐

CTP UNITS FUNCTION TEST:

Cycle Y1	Operation fill/Steam injection	❑ YES	❑ NO	Dynamic water pressure with Y1 ☐
Cycle Y2	Operation condensate cooling valve	❑ YES	❑ NO	Dynamic water pressure with Y2 ☐
Cycle Y3	Operation rinse solenoid valve	❑ YES	❑ NO	Dynamic water pressure with Y3 ☐

Start oven in steam mode and record Amperage L1 ☐ L2 ☐ L3 ☐

Start oven in convection and record Amperage L1 ☐ L2 ☐ L3 ☐

CTC UNITS FUNCTION TEST:

Cycle Y1	Operation fill/Steam injection	❑ YES	❑ NO	Dynamic water pressure in steam mode ☐
Cycle Y2	Operation condensate cooling valve	❑ YES	❑ NO	Dynamic water pressure in forced rinse mode ☐
Cycle Y3	Operation rinse solenoid valve	❑ YES	❑ NO	Dynamic water pressure with Y3 ☐

Start oven in a steam cycle and record Amperage (untreated water line) L1 ☐ L2 ☐ L3 ☐

Start oven in convection and record Amperage L1 ☐ L2 ☐ L3 ☐

GAS OVENS:

Static gas pressure ☐

With the burner on, check the following:

Dynamic pressure to the gas valve ☐

*REFER TO ALTO-SHAAM AUTHORIZED SERVICE AGENT TECHNICAL SET UP DOCUMENTS FOR PROPER FLUE GAS ANALYSIS PROCEDURES.

Flue gas analysis: Co2% ☐ Co ppm ☐

Were burner adjustments required? ❑ YES ❑ NO

Record Co2 if adjustments made Co2% ☐ Co ppm ☐

INSTALLATION COMPLETE:

Clean up job site	❑ YES ❑ NO	Picture of gas line and connections at CombiOven	❑ YES ❑ NO
Wipe down and clean exterior of CombiOven	❑ YES ❑ NO	Picture of unit in place with surrounding equipment	❑ YES ❑ NO
Picture of screen displaying current software versions	❑ YES ❑ NO	Are water supply lines 3/4" inside diameter?	❑ YES ❑ NO
Picture(s) of complete drain run	❑ YES ❑ NO	Size of treated:	☐
Picture of water connections at CombiOven connections	❑ YES ❑ NO	Size of untreated:	☐

INSTALLER COMPANY INFORMATION:

Company Name: _____ Start Up Technician: _____

Street Address: _____ City: _____ Zip: _____

Technician Signature: _____ Print Name: _____

Has customer been notified of any installation criteria that have not been properly met? ❑ YES ❑ NO Date: _____

Customer Signature: _____ Print Name: _____

More frequent preventative maintenance inspection/service is required when cooking large quantities of fatty foods. The acids and related compounds found in fat, particularly chicken fat, acculumate over time and can damage oven components.

ALTO-SHAAM – UNIT INFORMATION

Business Name:	_____
Model Number:	_____
Serial Number:	_____
Daily Inspection - Start Date:	_____

DAILY INSPECTION CHECKLIST

INSPECT & CLEAN:	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Product Probe (Thermometer)	☐	☐	☐	☐	☐	☐	☐
Door Gasket (Inner Door Seal)	☐	☐	☐	☐	☐	☐	☐
Inner Door Glass	☐	☐	☐	☐	☐	☐	☐
Front Drip Tray	☐	☐	☐	☐	☐	☐	☐
Touchscreen & Overlay (Inspect for cracks, peeling, moisture, etc)	☐	☐	☐	☐	☐	☐	☐
Execute Automatic Wash Cycle (With Approved Cleaning Chemical **ONLY**)	☐	☐	☐	☐	☐	☐	☐
EMPLOYEE INITIALS	____	____	____	____	____	____	____

COMPONENT FAILURE & REPLACEMENT

List details of the failure(s) beside the day they occurred. (Leave blank if components are working properly)

Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday	
Sunday	

More frequent preventative maintenance inspection/service is required when cooking large quantities of fatty foods. The acids and related compounds found in fat, particularly chicken fat, acculumate over time and can damage oven components.

ALTO-SHAAM – UNIT INFORMATION

Business Name:	_____.
Model Number:	_____.
Serial Number:	_____.
Weekly Inspection - Date:	_____.

WEEKLY INSPECTION CHECKLIST

Inspect - Oven Cavity Lamp	☐
Inspect - Oven Cavity for signs of Grease/Carbon Buildup	☐
Inspect - Behind the Fan Panel inside the Oven Cavity for signs of Grease/Carbon Buildup	☐
Inspect - Behind the Fan Panel inside the Oven Cavity for signs of Scale Buildup	☐
GAS UNITS ONLY — Inspect - The Heat Exchanger for any signs of major deformation **(If Yes, IMMEDIATELY remove from service and take corrective action steps)**	☐
GAS UNITS ONLY — Inspect - The Heat Exchanger for any loose/disconnected pipes or flanges **(If Yes, IMMEDIATELY remove from service and take corrective action steps)**	☐
ELEC. UNITS ONLY — Inspect - Convection Elements for signs of cracking, deformation, or damage	☐
HOOD UNITS ONLY — Clean Ventless Hood grease filters	☐
EMPLOYEE INITIALS	

COMPONENT FAILURE & REPLACEMENT

List details of the weekly failure(s) beside the week they occurred. (Leave blank if items are working properly)

Week 1	
Week 2	
Week 3	
Week 4	

More frequent preventative maintenance inspection/service is required when cooking large quantities of fatty foods. The acids and related compounds found in fat, particularly chicken fat, acculumate over time and can damage oven components.

ALTO-SHAAM – UNIT INFORMATION

Business Name:	_____
Model Number:	_____
Serial Number:	_____
Monthly Inspection - Date:	_____

MONTHLY INSPECTION CHECKLIST

Inspect/Test - Proper Draining of the Oven Cavity	☐
Inspect - **All** Drain Lines for Leaks or Clogs	☐
ELEC. BOILER UNITS ONLY — Descale the Steam Generator	☐
Inspect - Oven Cavity for any signs of Scale Buildup	☐
Descale the Oven Interior	☐
Inspect Ventless Hood paper filter (replace as needed)	☐
Test Ventless Hood drain for proper drainage and signs of leaking	☐
EMPLOYEE INITIALS	

COMPONENT FAILURE & REPLACEMENT

Summarize any component failure(s) that may have occurred during this month. (Leave blank if items are working properly)

Summary of the month's component failure or replacement:

More frequent preventative maintenance inspection/service is required when cooking large quantities of fatty foods. The acids and related compounds found in fat, particularly chicken fat, acculumate over time and can damage oven components.

ALTO-SHAAM – UNIT INFORMATION

Business Name:	_____
Model Number:	_____
Serial Number:	_____
12 Month Inspection - Date:	_____

TWELVE-MONTH INSPECTION CHECKLIST

Replace - Steam Bypass Hose	☐
Inspect - Cleaning Pump Hose	☐
Inspect/Test - Proper Draining of the Oven Cavity	☐
Inspect - **All** Drain Lines for Leaks or Clogs	☐
Inspect - **All** Solenoid Hoses (Both Ends)	☐
Inspect - Upper Browning Valve Hose	☐
Inspect - Low Pressure Relief Valve & Hose	☐
ELEC. UNITS ONLY — Inspect - Convection Element Seal (from the electrical compartment)	☐
GAS UNITS ONLY — Inspect - Gas Heat Exchanger Seal (from the electrical compartment)	☐
Inspect - N6 Oven Temperature Probe Seal	☐
ELEC. BOILER UNITS ONLY — Descale the Steam Generator	☐
ELEC. BOILER UNITS ONLY — Remove & Inspect - Steam Generator Elements	☐
Inspect - Hand Shower Hose	☐
Inspect - Hand Shower Handle	☐
Inspect - Product Probe	☐
Inspect - Water Injection Tube	☐

Inspect - Oven Cavity for any signs of Scale Buildup	☐
Inspect - Oven Cavity Lamp	☐
Inspect - Oven Cavity for signs of Grease/Carbon Buildup	☐
Inspect - Behind the Fan Panel inside the Oven Cavity for signs of Grease/Carbon Buildup	☐
Inspect - Behind the Fan Panel inside the Oven Cavity for signs of Scale Buildup	☐
GAS UNITS ONLY — Inspect - The Heat Exchanger for any signs of major deformation **(If Yes, IMMEDIATELY remove from service and take corrective action steps)**	☐
GAS UNITS ONLY — Inspect - The Heat Exchanger for any loose/disconnected pipes or flanges **(If Yes, IMMEDIATELY remove from service and take corrective action steps)**	☐
GAS UNITS ONLY — Inspect & Ensure - Exhaust Pipes are Exiting the Oven Cavity	☐
GAS UNITS ONLY — Inspect - Heat Exchanger Flange Gasket (Replace as Needed)	☐
GAS UNITS ONLY — Inspect & Tighten - Heat Exchanger Flange Bolts	☐
GAS UNITS ONLY — **Inspect & Tighten - Heat Exchanger Burner Flange Hardware & Gasket (Replace as Needed)**	☐
GAS UNITS ONLY — **Inspect & Tighten - Heat Exchanger Igniter Flange Hardware & Gasket (Replace as Needed)**	☐
GAS UNITS ONLY — Inspect - Heat Exchanger Exhaust Pipes **(Ensure they are exiting out past the oven cavity ceiling flange)** ESG models only	☐
GAS UNITS ONLY — Inspect - Oven Cavity Ceiling Flange & Flange Gasket - ESG models only	☐
GAS UNITS ONLY — Tighten - Burner Flange Bolts	☐
GAS UNITS ONLY — Tighten - Igniter Flange Bolts	☐
Inspect - Heat Exchanger Weep Holes to ensure they are free of obstructions **(If the hole is obstructed, IMMEDIATELY remove oven from service and replace the Heat Exchanger) Not applicable to CTP/CTC models**	☐
ELEC. UNITS ONLY — Inspect - Convection Elements for signs of cracking, deformation, or damage	☐
Replace - Oven Lamp Cover(s) & Gasket(s)	☐
Descale the Oven Interior	☐
Inspect - Door Gasket (Replace as Needed)	☐
Wipe Down the Inner Door Glass	☐

Inspect - Front Drip Tray (Clean as Needed)	☐
Inspect - Front Drip Tray Hose	☐
Inspect - Control Overlay	☐
Inspect & Tighten - All Electrical Connections	☐
Inspect & Test - All cooling fans for proper operation	☐
Inspect & Tighten - Door Hinges	☐
Inspect & Tighten - Door Handle	☐
Review - Error Code History	☐
Note the Software Version (Update if Not Current)	☐
Record - Water Pressure (Static & Dynamic)	☐
Record - Line Voltage Across All Lines	☐
Record - Line Voltage to Ground on Each Line	☐
Record - Amperage Across **All** Three Legs **(WHEN HEATING)**	☐
Function Test All Components **(List Components)**	☐

COMPONENT FAILURE & REPLACEMENT

Note any component failure that was discovered during this twelve month inspection. (Leave blank if items are working properly)

Summary of the twelve month component failure or replacement:

Customer Signature	_____
Technician Signature	_____

TROUBLESHOOTING

ERROR CODES

ALWAYS check the circuit breaker is turned "ON" and your unit is receiving power BEFORE calling your Authorized Alto-Shaam Service Agent.

NOTICE

This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Do not attempt to repair or service the oven beyond this point. Contact Alto-Shaam for the nearest authorized service agent. Repairs made by any other service agents without prior authorization by Alto-Shaam will void the warranty.

When the oven malfunctions, an error code will appear in the display.

PRESS THE START ICON TO ACKNOWLEDGE THE ERROR.

When the oven error notification has been acknowledged, the Combitherm will attempt to return to normal operation.

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E01	Low Water Boiler	Upper water level probe B1 is not satisfied within 5 minutes, after water solenoid valve Y1 is activated.	— Water supply is shut off. — Low water pressure. — Boiler drain cap is missing. — Boiler drain pump is defective. — Drain pump elbow leaking. — Water level probe has calcium build up. — Double water solenoid valve is defective (Y1). — Relay board, high voltage is defective.
E02	Control Temperature High	Low voltage relay board temperature higher than 176°F (80°C).	— Check wiring to all components listed below. — Cooling fan on relay board assembly is defective. — Cooling fan on display board assembly is defective. — Main cooling fan is defective. — Cooling fan on motor drive is defective.
E03	Fan Motor Error	Fan motor does not spin after 60 seconds, detected by the Hall Sensor. Error 03 does not appear if error E53 is detected first.	— Check wiring to all components listed below. — If LED on motor control flashes, see error codes for motor control. — Motor or fan wheel locked. — Hall sensor does not detect motor rotation. — Motor Thermo Temperature protection. — Fan wheel damaged.
E04	Lower Fan Motor Error	Lower Fan motor does not spin after 60 seconds, detected by the Hall Sensor. Error 04 does not appear if error E54 is detected first.	— Check wiring to all components mentioned below. — If LED on motor control flashes, see error codes for motor control. — Motor or fan wheel locked. — Hall sensor does not detect motor rotation. — Motor Thermo Temperature protection. — Fan wheel damaged.
E05	VFD Comm Failure	When VFD does not respond to a query on the CAN interface.	— Loss of power to VFD. — VFD malfunction. — CAN cable disconnected. — CAN address not correct on VFD.

CONTINUED ON NEXT PAGE

TROUBLESHOOTING

ERROR CODES

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E06	Lower VFD Comm Failure	When VFD does not respond to a query on the CAN interface.	— Loss of power to VFD. — VFD malfunction. — CAN cable disconnected. — CAN address not correct on VFD.
E07	Error Received from VFD	When VFD is flashing the green light	— Refer to VFD error code list and match to number of blinks on the green LED of VFD.
E08	Error Received from Lower VFD	When VFD is flashing the green light	— Refer to VFD error code list and match to number of blinks on the green LED of VFD.
E11	Convection Temperature High	In Combination program, cavity temperature N6 is measuring in excess of 572ºF (300ºC) for a minimum of 25 seconds In Convection program, cavity temperature N6 is measuring in excess of 572ºF (300ºC) for a minimum of 25 seconds	— Check wiring to all components mentioned below. — Steam element contactor locked/on. — N6 oven cavity temperature probe is defective. — N6 oven cavity temperature probe wires connected backwards — Relay board, high voltage, defective.
E13	Boiler Temperature High	Boiler temperature is more than 248ºF (120ºC) for more than 25 seconds, detected by B4 Probe	— Calcium build up in boiler — Check wiring to all components mentioned below. — Steam element contactor locked/on. — B4 boiler temperature probe is defective. — B4 probe wires connected backwards — Water level probe has calcium build up.
E15	Condensor Temperature High	Condensor water temperature is more than 212ºF (100ºC) for more than 180 seconds, detected by B3 probe	— Water supply is shut off. — Check wiring to all components mentioned below. — B3 condensor temperature probe is defective. — B3 condensor probe wires connected backwards — Single water solenoid valve defective (Y2). — Relay board, high voltage, defective.
E20	B11 Core Temperature Probe Single Point Fault	Single point core temperature probe defective or disconnected	— Clean probe receptacle pins with sand paper. — B11 Single Point Core Temperature probe with quick connect defective. — B11 Single Point Core Temperature probe wires with quick connect disconnected. — B11 Single Point Core Temperature probe receptacle defective. — B11 Single Point Core Temperature probe receptacle wires disconnected.
E21	N6 Cavity Probe Fault	Cavity temperature probe defective or disconnected	— N6 oven cavity temperature probe defective. — N6 oven cavity temperature probe wires.
E22	B10 Core Temperature Probe Multi-point Fault	Multipoint core temperature probe defective or disconnected	— B10 multipoint core temperature probe defective. — B10 multipoint core temperature probe wires disconnected.

CONTINUED ON NEXT PAGE

TROUBLESHOOTING

ERROR CODES

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E23	B4 Boiler Probe Fault	Boiler temperature probe defective or disconnected	— B4 boiler temperature probe defective. — B4 probe wires connected backwards.
E24	B5 Bypass Probe Fault	Bypass steam temperature probe defective or disconnected	— B5 bypass steam temperature probe defective. — B5 bypass steam temperature probe wires connected backwards.
E25	B3 Condensor Probe Fault	Condensor water temperature probe defective or disconnected.	— B3 condensor temperature probe defective. — B3 condensor probe wires connected backwards.
E26	N8 Boiler Safety Temperature Probe Fault	Boiler heating element protection probe defective or disconnected.	— N8 boiler temperature probe defective. — N8 probe wires connected backwards.
E27	Boiler Element Temperature High	Boiler protection heat element temperature detected by N8 probe is more than 266°F (130°C) for more than 25 seconds, or has reached 275°F (135°C).	— Calcium build up in boiler. — Check wiring to all components mentioned below. — Steam element contactor locked/on. — N8 boiler temperature probe defective. — N8 probe wires connected backwards. — Water level probe has calcium buildup.
E34	Steam Generator Drain Pump Fault	If water level does not drop below lower water level probe after three minutes when steam generator drain pump is activated in cleaning program.	— Calcium build up in steam generator drain pump. — Boiler drain pump defective. — Relay board, high voltage, defective. — Water level probe defective.
E36	Steam Temperature High	In Steam program, cavity temperature N6 is measuring in excess of 395ºF (200ºC) for more than 60 Seconds. In Combination program, cavity temperature N6 is measuring in excess of 520ºF (270ºC), for more than 60 Seconds. In Retherm program, cavity temperature N6 is measuring in excess of 395ºF (200ºC), for more than 60 Seconds. In Cleaning program, cavity temperature N6 is measuring in excess of 395ºF (200ºC), for more than 60 Seconds.	— Water supply is shut off. — Low water pressure. — Water injection pipe, calcium build up. — Water flow valve defect or calcium build up. — Double water solenoid valve defective (Y1). — Relay board, high voltage, defective.
E40	B3 Fault	B3 probe shorted to ground	— Defective or miss wired probe.
E41	B4 Fault	B4 probe shorted to ground	— Defective or miss wired probe.
E42	B5 Fault	B5 probe shorted to ground	— Defective or miss wired probe.
E43	N6 Fault	N6 probe shorted to ground	— Defective or miss wired probe.
E44	N8 Fault	N8 probe shorted to ground	— Defective or miss wired probe.
E45	B10 Fault	B10 probe shorted to ground	— Defective or miss wired probe.

CONTINUED ON NEXT PAGE

TROUBLESHOOTING

ERROR CODES

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E51	No Water In Boiler	Lower water level probe B2 is not satisfied within 5 minutes, after water solenoid valve Y1 is activated	— Water supply is shut off. — Low water pressure. — Boiler drain cap missing. — Boiler drain pump defective. — Drain pump elbow leaking. — Water level probe has calcium build up. — Double water solenoid valve defective (Y1). — Relay board, high voltage, defective.
E53	Fan Motor High Temperatures	Fan motor does not spin, result in over-heating, detected by motor coil safety thermo element. Temperature more than 320°F (160°C).	— Motor high limit open or wired incorrectly. — If LED on motor control flashes, see error codes for motor control. — Motor or fan wheel locked. — Fan wheel damaged.
E54	Lower Fan Motor High Temperature	Lower fan motor does not spin, result in over-heating, detected by motor coil safety thermo element. Temperature more than 320°F (160°C).	— Motor high limit open or wired incorrectly. — If LED on motor control flashes, see error codes for motor control. — Motor or fan wheel locked. — Fan wheel damaged.
E55	Vent Not Open	60 seconds after the venting motor is activated the vent motor safety switch did not open.	— Alignment issue between motor cam and vent motor safety switch (micro switch). — Faulty vent valve (motor). — Faulty vent valve safety switch (micro switch).
E56	Vent 2 not open	60 seconds after the venting motor is activated the vent motor safety switch did not open.	— Alignment issue between motor cam and vent motor safety switch (micro switch). — Faulty vent valve (motor). — Faulty vent valve safety switch (micro switch).
E57	No Rinse Water	Flow switch for solenoid valve Y4 does not detect any water flow for a minimum of 60 seconds.	— Water supply is shut off. — Low water pressure. — Flow switch is dirty or defective. — Double water solenoid valve defective (Y3). — Relay board, high voltage, defective.
E88	Lower Gas Ignition Failure **NOTE:** If after 2 attempts to clear this error, the error appears a third time, remove the oven from service and immediately contact an Alto-Shaam authorized service provider.	Reset output from Ignition Module is ON	— Hot surface ignitor not functioning. — No gas supply. — Flame sensor not functioning. — Faulty ignition control.
E89	Upper Gas Ignition Failure **NOTE:** If after 2 attempts to clear this error, the error appears a third time, remove the oven from service and immediately contact an Alto-Shaam authorized service provider.	Reset output from Ignition Module is ON	— Hot surface ignitor not functioning. — No gas supply. — Flame sensor not functioning. — Faulty ignition control.

CONTINUED ON NEXT PAGE

TROUBLESHOOTING

ERROR CODES

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E90	Lower Gas Combustion Blower Not at Speed	Speed is too slow.	— Power supply cable is not connected to blower motor. — Speed control cable is not connected to blower motor. — Blower motor is blocked, rotation is impeded, or motor is faulty. — Faulty control board.
E91	Upper Gas Blower Not at Speed	Speed is to slow.	— Power supply cable is not connected to blower motor — Speed control cable is not connected to blower motor — Blower motor is blocked, rotation is impeded, or motor is faulty — Faulty control board
E92	Communication Error CB does not properly respond	Twelve (12) instances of no-response from the relay board (CB) to the display board (IB).	— Check CAN cable connections. — CAN cable defective. — Relay board, low voltage, connector defective. — Display board connector defective.
E93	Interface Board (IB) and Control Board (CB) are in different states	The IB is in a different running state than the CB for more than 20 seconds.	— Check CAN cable connections. — CAN cable defective. — Relay board, low voltage, connector defective. — Display board connector defective.
E94	Communication Error, TO Interface Board	No signal transfer for more than 5 seconds between the Interface Board (IB) and the Control Board (CB).	— Check CAN cable connections. — CAN cable defective. — Relay board, low voltage, connector defective. — Display board connector defective.
E100	One or more maintenance reminder has timed out.	When any maintenance reminder has expired without action having been taken by the operator.	— Enter maintenance reminder screen and address the item that has timed out and reset
E101	Ventless Hood Fault - No Pressure	If the power switch or pressure switch is not closed.	— Check power switch is on. — Check vent motor is turning in the proper direction. — Pressure switch is miss wired or defective. — Filter(s) require cleaning or replacement
E102	Ventless Hood Fault — Filters Not Present	If the air filter switches are not closed.	— Check filters are installed and properly seated. — Check filter switches are not damaged, defective or dislodged.
E103	Option Board Doesn't Send Switch Setting	OB not communicating its switch settings to the CB.	— Check CAN cable connection between OB and CB. — Ensure CB dip switch is set to see an OB. — Incompatible OB and CB software (update software). — OB defective. — CB defective.
E104	Option Board Not Communicating	Option board is not communicating with CB.	— Check option board CAN connection at CB and OB. — Defective OB. — Defective CB.

CONTINUED ON NEXT PAGE

TROUBLESHOOTING

ERROR CODES

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E105	No or Low Water Pressure	Water pressure switch not activated.	— Water supply not connected. — Water supply is shut off. — Water supply to unit blocked or obstructed — Faulty or miswired pressure switch
E106	Boiler Drain Pump Fault	Hall effect or rotational sensor is not sending a signal to the relay board	— Drain pump motor not running or defective. — Hall effect sensor broken or incorrectly wired. — Motor improperly wired.
E108	Cooling Fan Failure	If the temperature on the control board (relay board) is greater than 140ºF (60ºC) and less than 176ºF (80ºC). (See error code E02)	— Cooling fan damaged. — Cooling fan blocked or blades have been kept from rotating. — Incoming air temperature exceeds 100°F (38°C). — Air inlet has become blocked.
E109	High Limit Switch **NOTE:** Any oven experiencing this error should be investigated by an authorized Alto-Shaam service provider.	The High Limit Switch input to the CB (N7) is “open”	— Unit has experienced an over heat condition. — Convection element contactors stuck closed. — Failed Y1 solenoid. — Obstruction between Y1 solenoid and injection pipe. — Improperly connected drain. — Condensate pan clean out not closed. — Improperly wired high limit switch at the switch or at the CB. — Defective high limit switch.
E200	The SD card has been detected to be larger than 2GB in size.	The SD card inserted is larger than 2GB in size.	— SD card is larger than 2GB in size. Contact service to order replacement SD card.
E210	VFD Under Voltage	VFD has detected an under-voltage situation.	— Possible VFD failure.
E211	VFD Over Voltage	VFD has detected an over-voltage situation.	— Possible VFD failure.
E212	VFD Overheating	VFD has detected an overheat situation.	— Unit has experienced an over heat condition. — Defective high limit switch. — Defective cooling fans. — Possible VFD failure.
E213	Motor Over Current	Motor over current detected.	— Blocked fan wheel. — Possible VFD failure.
E214	VFD Current Peak	VFD current peak detected.	— Possible VFD failure.
E215	VFD EEPROM Error	VFD EEPROM error detected.	— Possible VFD failure.
E216	VFD Over Current	VFD over current detected.	— Possible VFD failure.
E217	VFD Short Circuit	VFD Short Circuit detected.	— Possible VFD failure.
E218	VFD Voltage Error	VFD voltage does not correspond to jumper settings.	— VFD voltage jumper is not correct. — Possible VFD failure.

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TROUBLESHOOTING

ERROR CODES

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
E220	Lower VFD Under Voltage	Lower VFD has detected an under-voltage situation.	— Possible Lower VFD failure.
E221	Lower VFD Over Voltage	Lower VFD has detected an over-voltage situation.	— Possible Lower VFD failure.
E222	Lower VFD Overheating	Lower VFD has detected an overheat situation.	— Unit has experienced an over heat condition. — Defective high limit switch. — Defective cooling fans. — Possible Lower VFD failure.
E223	Lower Motor Over Current	Lower Motor over current detected.	— Possible Lower VFD failure.
E224	Lower VFD Current Peak	Lower VFD current peak detected.	— Possible Lower VFD failure.
E225	Lower VFD EEPROM Error	Lower VFD EEPROM Error detected.	— Possible Lower VFD failure.
E226	Lower VFD Over Current	Lower VFD over current detected.	— Possible Lower VFD failure.
E227	Lower VFD Short Circuit	Lower VFD short circuit detected.	— Possible Lower VFD failure.
E228	Lower VFD Voltage Error	Lower VFD voltage does not correspond to jumper settings.	— Lower VFD voltage jumper is not correct. — Possible Lower VFD failure.
E289	Unknown Error from VFD	VFD has provided an unknown error.	— Possible VFD failure.
E290	Unknown Error from Lower VFD	Lower VFD has provided an unknown error.	— Possible Lower VFD failure.

SEE MOTOR CONTROL ERROR CHART ON NEXT PAGE

TROUBLESHOOTING

TOUCH MOTOR CONTROL ERROR CODES

Type of Error	Indication	Release of Error
Undervoltage	LED flashing sequence, with 1 flash per period.	Voltage of intermediate circuit is less than 250V
Overvoltage	LED flashing sequence, with 2 flashes per period.	Voltage of intermediate circuit exceeds 445V
Excess Temperature	LED flashing sequence, with 3 flashes per period.	Temperature sensor in the power unit is more than 199°F (93°C)
Current Peak	LED flashing sequence, with 4 flashes per period.	Blocked motor, detected by current peak monitoring from 900 rpm rotating field
Overcurrent	LED flashing sequence, with 5 flashes per period.	Intermediate circuit current exceeds 4.0 A
Short-circuit	LED flashing sequence, with 6 flashes per period.	Release of interrupt at intermediate circuit current larger than 53 A
Power on	LED flashing sequence, with 7 flashes per period.	Effective mains voltage does not correspond to jumper setting 115V/230V
Watchdog	LED flashing sequence, with 8 flashes per period.	Watchdog of the microcontroller released, program crash

SERVICE PARTS

Item	Part	Description
1	5014934	Directional Panel, 6-10E
	5016376	Directional Panel, 6-10G
	5014936	Directional Panel, 10-10E
	5016377	Directional Panel, 1010G
	5014935	Directional Panel, 7-20E
	5016273	Directional Panel, 7-20G
	5014937	Directional Panel, 10-20E
	5016274	Directional Panel, 10-20G
	5015293	Directional Panel, 20-10E
	5016378	Directional Panel, 20-10G
	5015294	Directional Panel, 20-20E
	5016281	Directional Panel, 20-20G
2	GS-35235	Door Gasket, 6-10E, 6-10G
	GS-35236	Door Gasket, 10-10E, 10-10G
	GS-35238	Door Gasket, 7-20E, 7-20G
	GS-35239	Door Gasket, 10-20E, 10-20G
	GS-35237	Door Gasket, 20-10E, 20-10G
	GS-35240	Door Gasket, 20-20E, 20-20G
3	5016194	Drain Screen
4	FE-35178	Leg, Adjustable, 6-10, 10-10, 7-20, 10-20
5	1014700	Side Racks, Left, 6-10
	1014749	Side Racks, Left, 10-10
	1014748	Side Racks, Left, 7-20
	1014750	Side Racks, Left, 10-20
	5016609	Side Racks, Right, 6-10
	5016611	Side Racks, Right, 10-10
	5016610	Side Racks, Right, 7-20
	5016612	Side Racks, Right, 10-20
6	SR-36767	Side Rack Stop, 6-10
	SR-36768	Side Rack Stop, 7-20
	SR-36769	Side Rack Stop, 10-10, 10-20
7	5016536	Smoker Tray

ORIGINAL EQUIPMENT LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed by an authorized Alto-Shaam service agent during standard business hours, excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. An optional extended warranty is available but must be purchased with the original equipment order. Please consult the factory for net pricing options and details.

THIS WARRANTY DOES NOT APPLY TO:

1. Replacement of wear parts, including light bulbs, door gaskets, and/or the replacement of glass due to damage of any kind.
2. Equipment damage caused by accident, shipping and handling, improper installation or alteration of any kind.
3. Equipment chassis or component/system damage as a result of inadequate routine maintenance and cleaning. Required maintenance and cleaning of steam generating equipment is the responsibility of the owner/operator.
4. Equipment used under conditions of abuse, neglect, misuse, carelessness or abnormal conditions including, but not limited to, equipment subjected to non-approved or inappropriate chemicals including, but not limited to, compounds containing chlorine, chlorides or quaternary salts, or equipment with missing or altered serial numbers. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Oven Cleaner including, but not limited to, damage due to chlorine, bleach, quaternary salts, souring powders or other harmful chemicals. Use of Alto-Shaam's Combitherm® Cleaner on Combitherm ovens is highly recommended.
5. 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 at right. 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® products to properly treat your water.

COMBITHERM WATER QUALITY MINIMUM STANDARDS

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

6. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
7. Equipment damage resulting from modification in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT SHALL ALTO-SHAAM BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR PROFIT, OR LOSS OF PRODUCT, OR FOR ANY INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

WARRANTY EFFECTIVE **January 1, 2014**

TRANSPORTATION DAMAGE AND CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, do not put the appliance into service until the damage has been inspected by an authorized Alto-Shaam service provider.

Shipping damages are a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:

   Driver refuses to allow inspection of containers for visible damage.

6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE. ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____

Serial Number: _____

Date Installed: _____

Voltage: _____

Purchased From: _____

_____

_____

Alto-Shaam has established a twenty-four hour emergency service call center to offer immediate customer access to a local authorized service agency outside of standard business hours. The emergency service access is provided exclusively for Alto-Shaam equipment and is available throughout the United States through the use of Alto-Shaam's toll-free number. Emergency service access is available seven days a week including holidays.

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