

## COMBITHERM® CTC10-10G GAS BOILER-FREE



### CAPACITY

- Eleven (11) half-size sheet pans; eleven (11) full-size or GN 1/1 pans; one row deep
- Two (2) side racks with eleven (11) non-tilt support rails; 13" (330mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

### CONSTRUCTION

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

### CT CLASSIC™ STANDARD FEATURES

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

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

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

### SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT Classic™ counter-top model CTC10-10G boiler-free gas CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, and a combination of steam and convection heat. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff interlock

system and a back flow preventer. Classic control includes a cool-down function, automatic cleaning function, fan with two (2) fan speeds. Oven includes four (4) adjustable stainless steel legs. Each oven is to accommodate up to eleven (11) half-size sheet pans or eleven (11) full-size hotel pans (GN 1/1), include standard right-hand door hinging, eleven (11) non-tilt support rails, and five (5) stainless steel shelves.

### FACTORY INSTALLED OPTIONS

#### Electrical Choices

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

#### Cord and Plug

- ☐ NEMA 5-20P, 20A, 125V Plug  
(no-cost option for 120V models)

#### Gas Type

- ☐ Natural      ☐ Propane

#### Door Swing

- ☐ Right-hand Door Hinging, standard  
☐ Recessed Door, optional; increases oven width by 5" (127mm)

- ☐ CombiLatch™ door interlock with adjustable time safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle

- ☐ Extended One-year Warranty

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

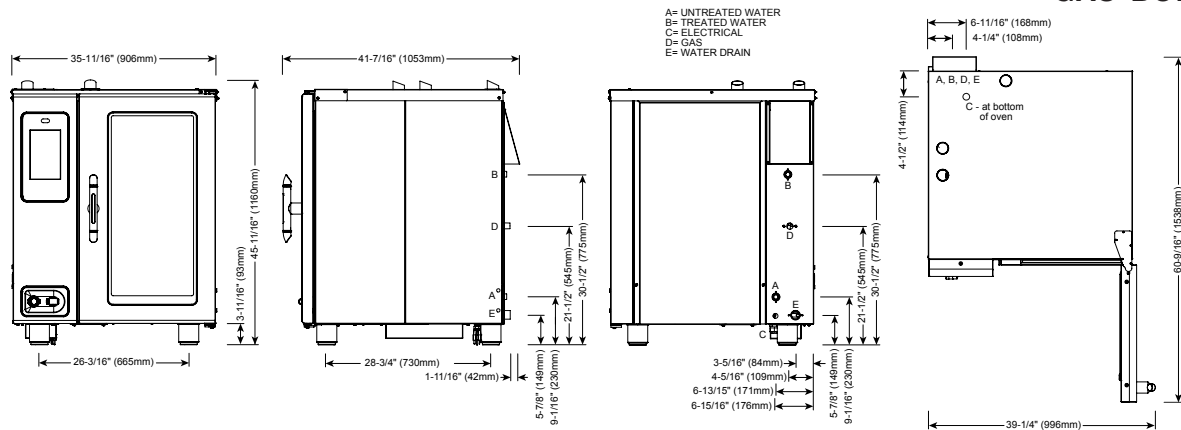
#### Probe Choices

- ☐ Removable, single-point, quick-connect core temperature probe, optional  
☐ Removable, single-point, quick-connect sous vide temperature probe, optional  
☐ Seismic feet package, optional

#### Security Devices for correctional facility use

- ☐ Optional base package (not available with recessed door): Includes tamper-proof screw package and secured door glass, excludes temperature probe  
☐ Anti-entrapment device, optional  
☐ Control panel security cover, optional  
☐ Hasp door lock (padlock not included), optional  
☐ Removable, single-point, quick-connect core temperature probe, optional  
☐ Stacking Hardware





**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**

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

**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)
SHIP 675 lbs* 306 kg*	(1422 x 1143 x 1651mm)*	GN 1/1: 530 x 325 x 65mm	Eleven (11)
		**HALF-SIZE SHEET: 18" x 13" x 1"	Eleven (11)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.		PRODUCT MAXIMUM: 120 lb (54 kg)	
		VOLUME MAXIMUM: 75 quarts (95 liters)	
		**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY	