

4•10Esi COMBITHERM® CT Express™



MODEL 4•10ESI WITH EXPRESS TOUCH CONTROL
CAPACITY OF FOUR (4) FULL-SIZE OR GN 1/1 PANS,
EIGHT (8) HALF-SIZE SHEET OR GN 1/2 PANS



- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.

- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- Cook with the optional product temperature probe or by time.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.
- Exclusive Gold-n-Brown™ feature on the ExpressTouch Control gives the operator the ability to achieve the ideal cooking environment for the ideal finish.
- Optional hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity.
- Closed system process ensures energy efficient cooking.

Provide Alto-Shaam CombiTherm® counter-top Model 4•10Esi flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features include a positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function, and four (4) adjustable bullet legs. Each oven accommodates up to eight (8) half-size sheet pans or four (4) full-size hotel pans, includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (37.5mm) vertical spacing between rails, and two (2) stainless steel shelves.

- ☐ **ExpressTouch Control:** includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, and USB port

- ☐ Single-point product temperature probe, Delta-T and Cook-&Hold functionality
- ☐ CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning
- ☐ HACCP data access

- ☐ **Simple Control:** includes single-speed motor

- ☐ Single-point product temperature probe
- ☐ CombiClean® Tablet based cleaning system with one heavy-duty cleaning cycle

FACTORY INSTALLED

- Electrical Choices:

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

- ☐ Hand Sprayer, optional



IP X4

- Door Swing Choices:

- ☐ Right Hinged, standard
- ☐ Left Hinged, optional

- Leg Choices:

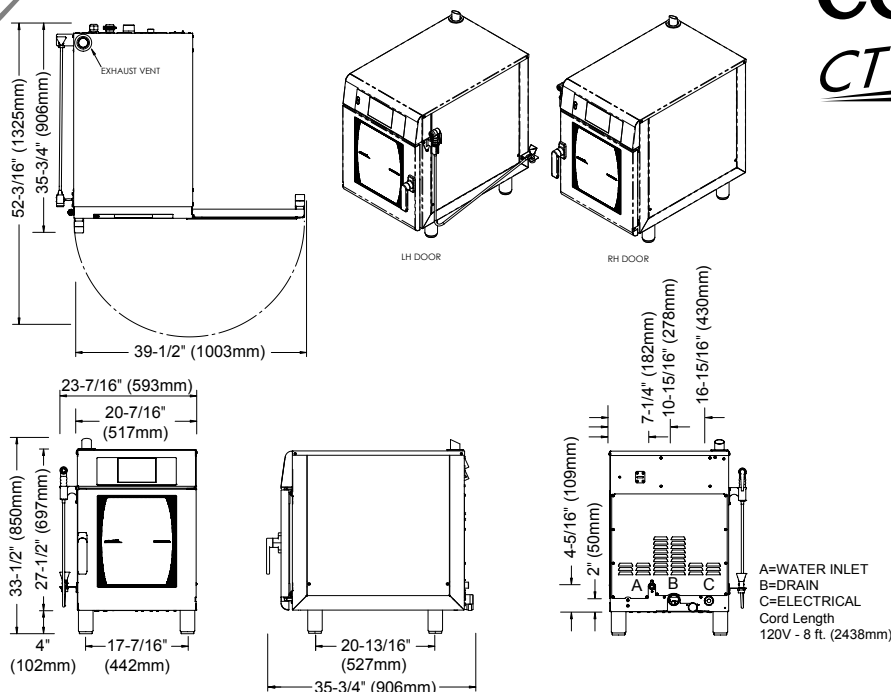
- ☐ 4" (102mm) bullet legs, 5014178, for counter top applications
- ☐ 6" (152mm) bullet legs, 5014179, for floor standing applications
- ☐ 6" (152mm) seismic legs, 5014734, for floor standing applications

- Panel Color Choices:

- ☐ Stainless Steel, standard
- ☐ Black, optional
- ☐ Burgundy, optional
- ☐ Brown, optional
- ☐ Red, optional
- ☐ White, optional
- ☐ Custom Color, optional

- ☐ Stacking Hardware, 4•10Esi over 4•10Esi
66-15/16" x 20-7/16" x 35-3/4"
(1700mm x 517mm x 906mm)

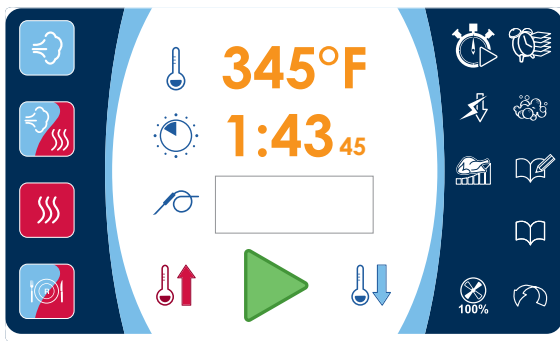




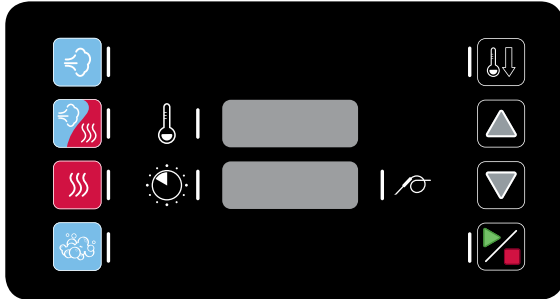
INSTALLATION REQUIREMENTS					DIMENSIONS: H x W x D																		
• Oven must be installed level. • Hood installation is required. • Water supply shut off valve and back flow preventer when required by local code.					EXTERIOR:																		
					33-1/2" x 20-7/16" x 35-3/4" (850mm x 517mm x 906mm)																		
					EXTERIOR WITH OPTIONAL HAND SPRAYER:																		
					33-1/2" x 23-7/16" x 35-3/4" (850mm x 593mm x 906mm)																		
WATER REQUIREMENTS					WATER QUALITY MINIMUM STANDARDS																		
ONE (1) COLD WATER INLETS - DRINKING QUALITY					USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY. It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present. <table><tr><th>Contaminant</th><th>Inlet Water Requirements (untreated water)</th></tr><tr><td>Free Chlorine</td><td>Less than 0.1 ppm (mg/L)</td></tr><tr><td>Hardness</td><td>Less than 3 gpg (52 ppm)</td></tr><tr><td>Chloride</td><td>Less than 30 ppm (mg/L)</td></tr><tr><td>pH</td><td>7.0 to 8.5</td></tr><tr><td>Alkalinity</td><td>Less than 50 ppm (mg/L)</td></tr><tr><td>Silica</td><td>Less than 12 ppm (mg/L)</td></tr><tr><td>Total Dissolved Solids (tds)</td><td>Less than 60 ppm</td></tr></table>			Contaminant	Inlet Water Requirements (untreated water)	Free Chlorine	Less than 0.1 ppm (mg/L)	Hardness	Less than 3 gpg (52 ppm)	Chloride	Less than 30 ppm (mg/L)	pH	7.0 to 8.5	Alkalinity	Less than 50 ppm (mg/L)	Silica	Less than 12 ppm (mg/L)	Total Dissolved Solids (tds)	Less than 60 ppm
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ONE (1) WATER INLET: 3/4" G* LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar																							
* Can add a Y valve for the optional hand sprayer.																							
WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE																							
CLEARANCE REQUIREMENTS																							
LEFT: 4" (152mm) RECOMMENDED SERVICE access: 18" (457mm) 20" (508mm) FROM HEAT PRODUCING EQUIPMENT																							
RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT																							
BACK: 4" (102mm) BOTTOM: 4" (102mm) FOR AIR MOVEMENT																							
ELECTRICAL (DEDICATED CIRCUIT REQUIRED)																							
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG																
4•10Esi	208	1	60	22.5	4.68	—	 NEMA L6-30P - US ONLY																
	208 – 240	3	60	15.0 – 18.0	5.4 – 7.48	10	NO CORD OR PLUG																
	380 – 415	3	50/60	9.0 – 10.0	6.0 – 7.18	10	NO CORD OR PLUG																

WEIGHT		CAPACITY	
NET	180 lbs (82 kg)	FULL-SIZE PANS:	20" x 12" x 2-1/2"
SHIP	310 lbs (141 kg)	GN 1/1:	530 x 325 x 65mm
CRATE DIMENSIONS: (L x W x H)		HALF-SIZE SHEET PANS:	18" x 13" x 1"
		GN 1/2:	265 x 325 x 65mm
37" x 42" x 45"		48 lb (22 kg) MAXIMUM	
(940mm x 1067mm x 1143mm)		VOLUME MAXIMUM: 30 quarts (38 liters)	

4•10Esi COMBITHERM® CT Express™



ExpressTouch with programmable control



Simple with LED display



Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming at 213°F to 250°F (101°C to 121°C).
- Low temperature steaming for poaching or proofing.
85°F and 211°F (29°C and 99°C).



Combination Mode

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control — 212°F to 485°F (100°C to 252°C).



Convection Mode

- Cooking, roasting, baking and finishing applications.
— 85°F to 485°F (29°C to 252°C).



Retherm Mode (Standard on ExpressTouch)

- Bulk food or plated meal reheating with automatic steam injection.
— 245°F to 320°F (118°C to 160°C).
- Automatic humidity control.



Gold-n-Brown™ (Standard on ExpressTouch)

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning. Six levels of Gold-n-Brown are featured.



Moisture Injection (Standard on ExpressTouch)

- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.



Automatic Time Delay (Standard on ExpressTouch)

- Quick and simple method to begin preheating your oven while you're away, and ready to go when you are.



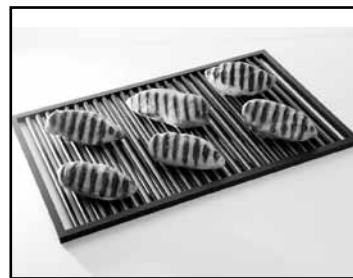
HACCP Data Access (Optional on ExpressTouch)

- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

OPTIONS & ACCESSORIES		
☐	COMBIGUARD™ BWS BLENDED WATER SYSTEM (INCLUDES 50 GALLON TANK, 1 MEMBRANE & 3 FILTERS)	FI-28727
☐	COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE AMS-QT	FI-29316
☐	COMBIGUARD™ BWS REPLACEMENT FILTER CARTRIDGE SCLX2-Q	FI-29317
☐	COMBIGUARD™ BWS REPLACEMENT PREFILTER FILTER CARTRIDGE CTO-Q	FI-29318
☐	COMBIGUARD™ 20 TRIPLE-GUARD WATER FILTRATION SYSTEM (FOR EACH OVEN - INCLUDES 1 CARTRIDGE)	FI-28728
☐	COMBIGUARD™ 20 TRIPLE-GUARD REPLACEMENT FILTER (FOR EACH OVEN)	FI-28744
☐	COMBITHERM CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
☐	COMBICLEAN® TABLETS — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ 90 PACKETS EACH CONTAINER	CE-28892
☐	EXTENDED ONE-YEAR WARRANTY	CONTACT FACTORY
☐	FRY BASKET, 12" x 20" (325mm x 530mm)	BS-26730
☐	GRILLING GRATE, 12" x 20" (325mm x 530mm)	SH-26731
☐	POULTRY ROASTING RACK 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
☐	SCALE FREE™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
☐	SERVICE START-UP CHECK AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED
☐	SHELF, STAINLESS STEEL WIRE	SH-2903
STAND, STAINLESS STEEL (H X W X D)		
☐	STATIONARY WITH SINGLE SHELF, 15" x 20-1/4" x 29-9/16" (381mm x 514mm x 751mm)	5014737
☐	MOBILE WITH SINGLE SHELF, 18-3/8" x 20-1/4" x 29-9/16" (464mm x 514mm x 751mm)	5014738
☐	STATIONARY WITH DOUBLE SHELF, 36" x 20-1/4" x 29-9/16" (914mm x 514mm x 751mm)	5014985



Fry Basket BS-26730



Grilling Grate SH-26731