

COMBITHERM®
CTC20-10G
GAS BOILER-FREE



CAPACITY

- Twenty (20) full-size or GN 1/1 pans, twenty (20) half-size sheet pans; one row deep
- Roll-in pan cart with twenty (20) non-tilt support rails; 13" (330mm) horizontal width between rails, 2-9/16" (65mm) 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
- 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 flanged legs provide stability
- Roll-in pan cart includes mounted drip tray and four (4) swivel casters, including two (2) with brakes
- High efficiency modulating gas burner maximizes the residence time of 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™ floor-standing model CTC20-10G 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 standard right-hand door hinging with integrated preheat strip and six (6) adjustable stainless steel legs. Roll-in pan cart accommodates up to twenty (20) half-size sheet pans or twenty (20) full-size hotel pans (GN 1/1), twenty (20) non-tilt support rails, and includes ten (10) 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 4" (102mm)

- Alternate Burner Orifice – specify elevation for elevations higher than 2,000 feet (610m) above sea level

- Extended One-year Warranty

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

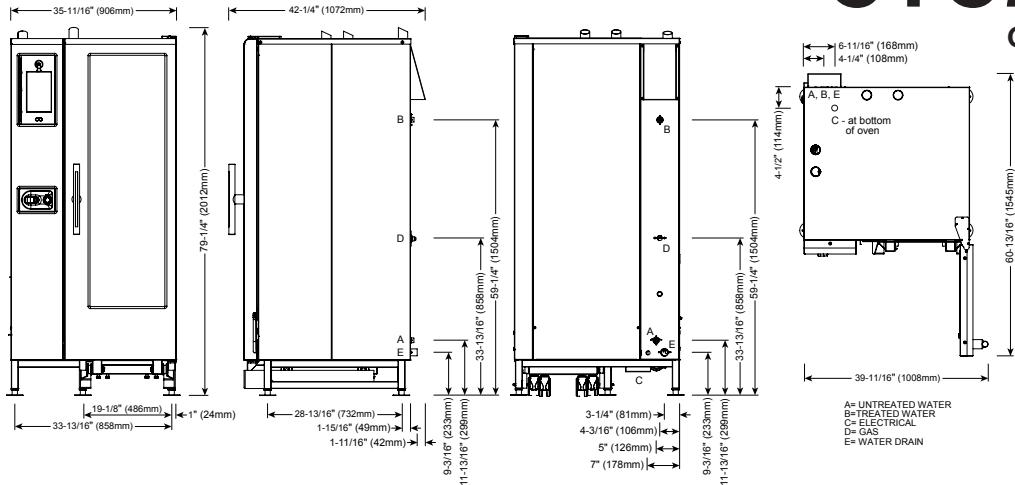
Probe Choices

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

Security Devices for correctional facility use

- Optional base package: includes tamper-proof screw package, excludes temperature probe
 Anti entrapment device, optional
 Control panel security cover, optional
 Hasp door lock (padlock not included), optional
 Removable, single-point, quick-connect core temperature probe, optional
 Seismic feet package, optional





A= UNTREATED WATER
B= TREATED WATER
C= ELECTRICAL
D= GAS
E= WATER DRAIN



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 39-11/16" x 42-1/4" (2012mm x 1008mm 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

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

LINE PRESSURE: 30 to 90 psi 2.1 to 6.3 bar

WATER DRAIN: 1-1/2" (40mm) CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE. MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).

CLEARANCE REQUIREMENTS

LEFT: 0" (0mm) 18" (457mm) FOR SERVICE ACCESS

RIGHT: 0" (0mm) NON-COMBUSTIBLE SURFACES 2" (51mm) COMBUSTIBLE SURFACES

TOP: 20" (508mm) FOR AIR MOVEMENT

BACK: 4" (102mm) 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.

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.	Minimum: 9" W.C.	G25	20mbar
140,000 Btu / hr		37.0 kW		Maximum: 14" W.C.	Maximum: 14" W.C.	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	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		PRODUCT MAXIMUM: 240 lb (109 kg)	
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)	VOLUME MAXIMUM: 150 quarts (190 liters)
SHIP	955 lbs* 433 kg*		(1422 x 1143 x 2210mm)*	GN 1/1:	530 x 325 x 65mm	Twenty (20)	*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				*HALF-SIZE SHEET:	18" x 13" x 1"	Twenty (20)	
				*ON WIRE SHELVES ONLY			