

Combitherm® CTP6-10E

Electric Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.



CTP6-10E

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



CAPACITY

- 7** Seven full-size or GN 1/1 pans, seven half-size sheet pans; one row deep
- 2** Two side racks with seven non-tilt support rails; 11-3/4" [298mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 72 lb [33 kg] product maximum
- 45 quarts [57 liters] volume maximum

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.



Configurations (select one)

- Boiler version PROpower™

Door swing

- Right hinged
- Recessed door, optional (not available on ventless hood)

Electrical

- 208-240V 1ph 208-240V 3ph
- 380-415V 3ph 440-480V 3ph

Accessories (select all that apply)

- CombiHood PLUS™
- CombiLatch™
- Stacking hardware
- Seismic feet package, optional
- Smoking feature - including one-step cold smoking (not available on units with security devices)
- Extended one-year warranty
- Automatic grease collection system, includes four 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

Cleaning

- Automatic tablet-based cleaning system, standard
- Automatic liquid cleaning system, optional

Probe choices

- Removable, single-point, quick-connect core temperature probe, standard
- Removable, single-point, quick-connect sous vide temperature probe, optional
- Hard-wired, multi-point core temperature probe, optional (factory only installed)

Security devices for correctional facility use

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

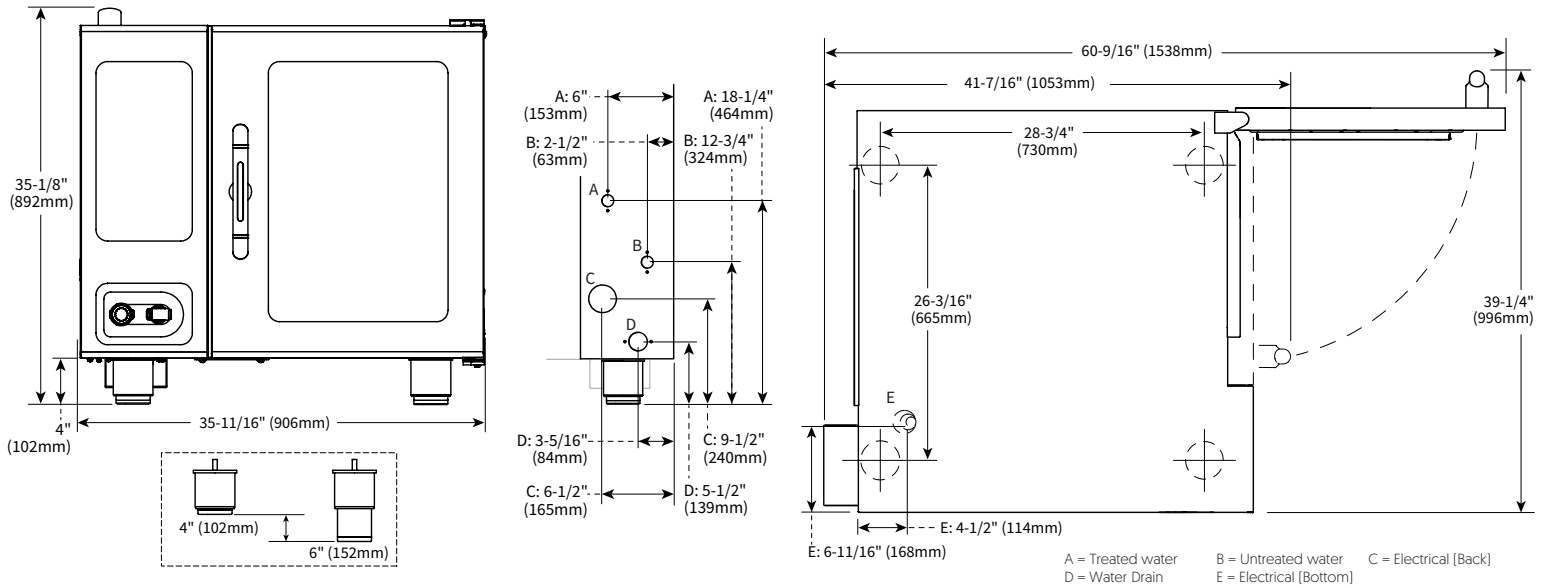
Installation options (select one)

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

Combitherm® CTP6-10E



Specification



DIMENSIONS

Model

CTP6-10E

Exterior (H x W x D)

35-1/8" x 35-11/16" x 41-7/16" [892mm x 906mm x 1053mm]

Exterior with recessed door (H x W x D)

35-1/8" x 40-11/16" x 41-7/16" [892mm x 1033mm x 1053mm]

Ship Dimensions (L x W x H)*

CTP6-10E 58" x 45" x 51" [1473mm x 1143mm x 1295mm]

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

Interior (H x W x D)

20-1/2" x 16-1/4" x 28-1/16" [520mm x 411mm x 712mm]

Net Weight

524 lb [238 kg]

Ship Weight*

608 lb [276 kg]



CLEARANCE

Top:	20" [508mm]
Left:	0" [0mm]
	18" [457mm] recommended service access
Right:	0" [0mm] Non-combustible surfaces
	2" [51mm] combustible surfaces
Bottom:	5-1/8" [130mm]
Back:	4" [102mm]
	4-5/16" [109mm] optional plumbing kit



CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



HEAT

Heat of rejection

CTP6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	630	0.18

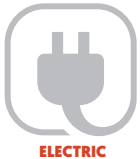


NOISE

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



CTP6-10E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection	Certification
					A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	6	37.9	40	7.9	44.2	45	9.2	L1, L2/N, G	
	240	1*	50/60	6	43.8	50	10.5	51.3	60	12.3	L1, L2/N, G	
208-240V	208	3	50/60	8	21.9	25	7.9	28.4	30	9.2	L1, L2, L3, G	
	240	3	50/60	8	25.3	30	10.5	32.6	35	12.3	L1, L2, L3, G	
380-415V	380	3	50/60	8	13.4	16	9.0	20.3	32	10.3	L1, L2, L3, N, G	
	415	3	50/60	8	14.6	16	10.5	22.1	32	12.3	L1, L2, L3, N, G	
440-480V	440	3*	50/60	10	11.6	15	9.1	15.0	15	10.4	L1, L2, L3, G	
	480	3*	50/60	8	12.6	15	10.5	16.7	20	12.3	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

*Electrical charge applies.

**No-cost options on electric mode.

CTP6-10E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection	Certification
					A	Breaker	kW	A	Breaker	kW		
208-240V	208	1*	50/60	6	40.4	40	8.4	46.7	50	9.7	L1, L2/N, G	
	240	1*	50/60	6	46.6	50	11.2	54.1	60	13.0	L1, L2/N, G	
208-240V	208	3	50/60	8	24.4	25	8.4	30.9	35	9.8	L1, L2, L3, G	
	240	3	50/60	8	28.1	30	11.2	35.5	40	13.0	L1, L2, L3, G	
380-415V	380	3	50/60	8	16.1	16	9.6	22.9	32	10.9	L1, L2, L3, N, G	
	415	3	50/60	8	17.5	32	11.2	25.0	32	13.0	L1, L2, L3, N, G	
440-480V	440	3*	50/60	10	12.9	15	9.6	16.3	20	11.0	L1, L2, L3, G	
	480	3*	50/60	8	14.1	15	11.2	18.2	20	13.0	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.

*Electrical charge applies.

**No-cost options on electric mode.



Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent.

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.



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Contaminant	Inlet Water Requirements
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm
Chlorine	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Treated line: 50-125 ppm Untreated line: 50-360 ppm

CONTACT US

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