

COMBITHERM® CTP20-20E

ELECTRIC BOILER-FREE



CAPACITY

- Twenty (20) full-size sheet pans, twenty (20) GN 2/1 pans; forty (40) full-size hotel or GN 1/1 pans; two rows deep
- Roll-in pan cart with twenty (20) non-tilt support rails; 20" (508mm) 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 when fully retracted [PATENT PENDING] and a built-in backflow 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.

CT PROFORMANCE™ STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver the highest performance standards, consistent food quality, and production efficiency.
- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Software operation in English, French, German, Korean, Mandarin, Russian, or Spanish.
- Four cooking modes:
Steam - 85°F to 250°F (30°C to 120°C)
Convection - 85°F to 575°F (30°C to 301°C)
Combination - 85°F to 575°F (30°C to 301°C)
Retherm - 245°F to 320°F (120°C to 160°C)
- Cook time is displayed in hours : minutes : seconds for greater precision.

- Access an unlimited number of programmed titled recipes that you've customized, marked as favorites, or placed into category folders.
- Removable, single-point, quick-connect, core temperature product probe.
- Two power levels: reduced power to manage kitchen power peaks, and eco power for optimal oven efficiency.
- Absolute Humidity Control™ (AHC) provides 0-100% humidity levels allowing more control over the ideal cooking environment and product finish [PATENT PENDING].
- Auto-reversing fan with five different fan speeds expands cooking capabilities - from braising, roasting, to flow sensitive products such as soufflés and meringues, or any product affected by a high velocity of air movement.
- Moisture injection feature provides perfect sheen and crust on breads and pastry items.
- Auto-detect USB for HACCP data access, Recipe Management, and software updates.

- Multi-shelf timers can be labeled by product name and programmed in hours, minutes and seconds giving greater control for delicate items.
- Sleep mode can be used to save valuable time by eliminating the need to power down and restart.
- Low temperature Delta-T feature for lower temperature cooking or longer term roasting.
- Programmable cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- Dehydration auxiliary function.
- CombiClean PLUS™ fully automated cleaning with 5 cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT PROformance™ floor-standing model CTP20-20E boiler-free electric CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, a combination of steam and convection heat, and retherm. 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 backflow preventer. PROtouch™ control features

include a cool-down function, automatic cleaning function, recipe programming, two power levels, 0-100% humidity levels, auto-reversing fan with five (5) fan speeds, multi-shelf timers, and sleep mode. Oven includes standard right-hand door hinging with integrated preheat strip, USB port, HACCP data access, and six (6) adjustable stainless steel seismic legs. Roll-in pan cart accommodates up to twenty (20) full-size sheet pans or forty (40) full-size hotel pans (GN 1/1), twenty (20) non-tilt support rails, and includes ten (10) stainless steel shelves.

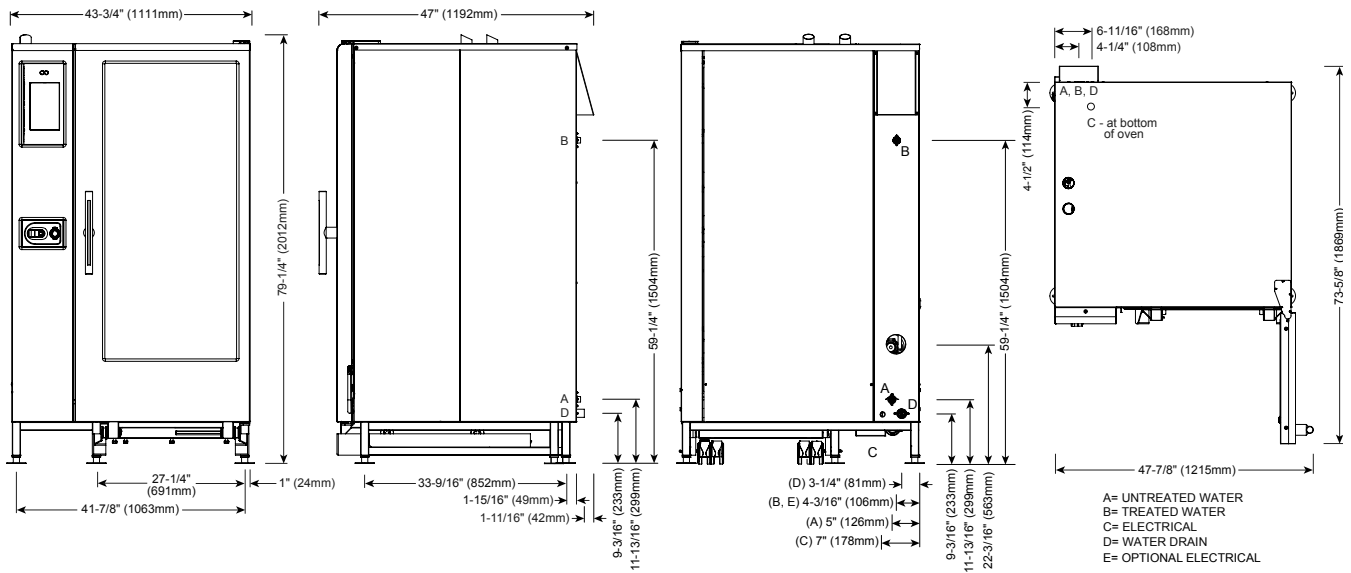
FACTORY INSTALLED OPTIONS

- Boiler Version
- PROpower™ – An accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING]
- Electrical Choices
 - 208-240V 3ph
 - 380-415V 3ph
 - 440-480V 3ph
- Door Swing
 - Right-hand Door Hinging, standard
 - Recessed Door, optional: increases oven width by 5" (127mm)
- Automatic Grease Collection System [U.S. PATENT 8,997,730 B2], includes four (4) 6-piece, self-trussing poultry racks #5020829, interior drip collection pan, and grease collection container with shut off valve

- Cleaning System Choices
 - Automatic tablet-based cleaning system, standard
 - Automatic liquid cleaning system, optional
 Pumps through the system for a deep cleaning, hands free process, includes one (1) removable support tray for liquid cleaner container
- Extended One-year Warranty
- Installation Options (CHOOSE ONLY ONE)
 - Alto-Shaam Combitherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY
 - Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY
- Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)

- 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
- Security Devices for correctional facility use
 - Optional base package (not available with recessed door): Includes tamper-proof screw package, secured door glass, and correctional institution roll-in pan cart, 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





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 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

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 (200 to 600 kPa)

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)	BOTTOM: 5-1/8" (130mm) FOR LEGS, AIR INTAKE
4-5/16" (109mm) OPTIONAL PLUMBING KIT	

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.

ELECTRICAL - CTP20-20E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)										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	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		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	1157 lbs* 525 kg*	(1346 x 1346 x 2210mm)*		GN 1/1:	530 x 325 x 65mm	Forty (40)	VOLUME MAXIMUM: 300 quarts (380 liters)
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				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)	