

Combitherm® CTC10-20G

Gas Boiler-free

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.



CTC10-20G

Standard features

- Simple and intuitive push button control that commands all oven functions with easily identifiable icons
- LED display indicating cooking mode, temperature settings, time remaining, and various instructions
- LED illuminated door handle designed for the needs of the busy kitchen, and provides visual notification of the oven status
- 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
- Three cooking modes—steam, convection, and combination
- Front-accessible and retractable rinse hose
- Two different fan speeds
- One fully automated cleaning cycle



- 11** Eleven full-size sheet pans; eleven GN 2/1 pans; twenty-two half-size or GN 1/1 pans, two rows deep
- 2** Two side racks with eleven non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 240 lb (109 kg) product maximum
- 150 quarts (190 liters) volume maximum
- Five (5) wire shelves included. Additional wire shelves required for maximum capacity.

Configurations (select one)

Door swing

- Right hinged
- Recessed door, optional; increases oven width by 5" (127mm)

Electrical

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

Gas type

- Natural
- Propane

Accessories (select all that apply)

- CombiLatch™
- Seismic feet package, optional
- Extended one-year warranty

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 (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

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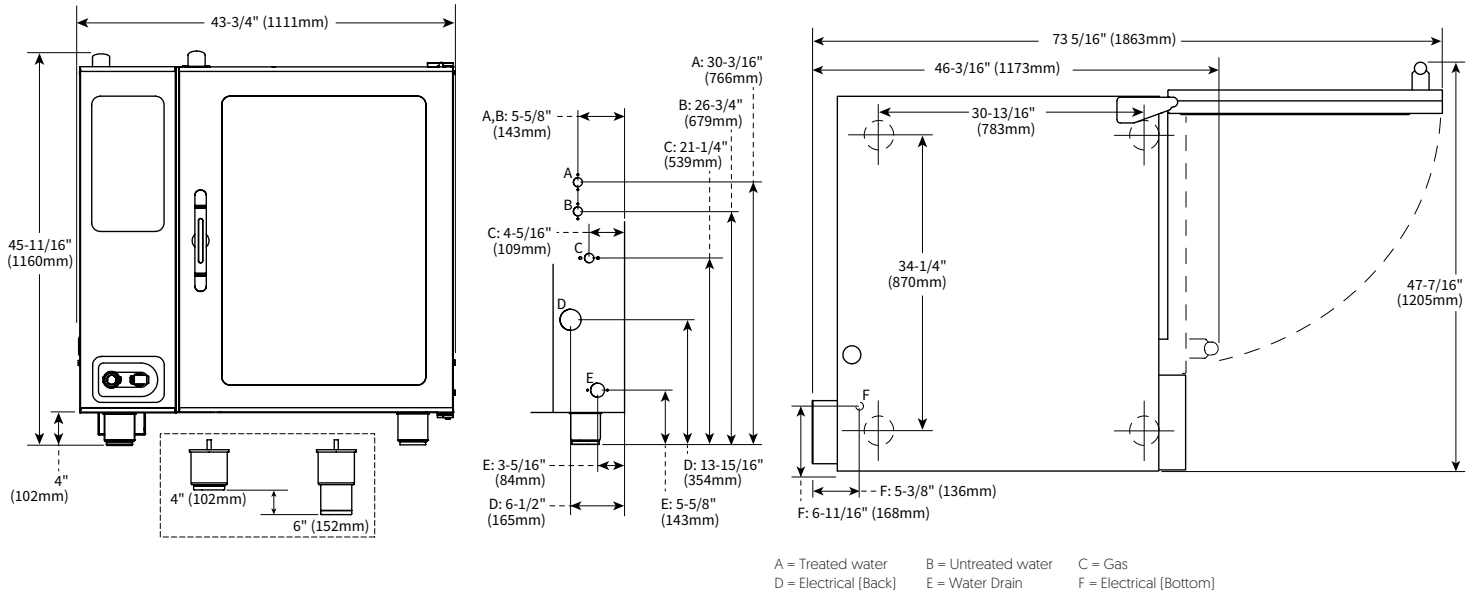
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Combitherm® CTC10-20G

Specification



Model
CTC10-20G

Exterior (H x W x D)
45-11/16" x 43-3/4" x 46-3/16" [1160mm x 1111mm x 1173mm]

Exterior with recessed door (H x W x D)
45-11/16" x 48-3/4" x 46-3/16" [1160mm x 1238mm x 1173mm]

Ship Dimensions (L x W x H)*
56" x 49" x 65" [1422mm x 1245mm x 1651mm]

Interior (H x W x D)
31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]

Net Weight
760 lb [345 kg]

Ship Weight*
930 lb [422 kg]

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



- Top: 20" [508mm]
- Left: 0" [0mm]
- 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



- 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.

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Heat of rejection

CTC10-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	745	0.22	93.9



Noise emissions

A maximum 67 dBA was measured at 3.3 ft [1 m] from unit as tested on CTPI0-20E.



CTC10-20G	V	Ph	Hz	Awg (mm ²)	A	Breaker	kW	Connection	Certification
† 120V*	120	1	60	12 [3.31]	7.0	20	.84	L1, N, G	
† 208-240V	208	3	50/60	14 [2.08]	4.8	15	1.0	L1, L2, L3, G	
	240	3	50/60	14 [2.08]	4.2	15	1.0	L1, L2, L3, G	
380-415V	380	3	50/60	14 [2.08]	4.6	15	1.0	L1, L2, L3, N, G	
	415	3	50/60	14 [2.08]	4.2	15	1.0	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source

*Ground fault or residual current protection device must accommodate a leakage current of 20mA.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.



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. Materials must withstand temperatures up to 200°F [93°C].

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 the Alto-Shaam Reverse Osmosis System to properly treat your water.

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



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

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Gas Requirements (gas type must be specified on order)
Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	121,000	89,000	14.0	5.5	115.2	N/A
Propane				9.0	48.4	1.3

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m³/h	L/h
Natural Gas	127.7	93.9	3.48	1.13	3.4	N/A
Propane				2.75	1.3	5.0

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E [G20]	35.5	32.0	28.0	25.2	20	50	3.4
2LL [G25]					20		3.9
3P [G31]	34.8	32.0	27.3	25.5	37		1.3
3B/P [G30]					29		1.3

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