

Combitherm® CTC20-10G

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.

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



CAPACITY

20 Twenty full-size or GN 1/1 pans; twenty half-size sheet pans; one row deep

Roll-in pan cart with twenty non-tilt support rails; 13" [330mm] horizontal width between rails, 2-9/16" [65mm] vertical spacing between rails

240 lb [109kg] product maximum

150 quarts [190 liters] volume maximum

Ten [10] wire shelves included. Additional wire shelves required for maximum capacity.



CTC20-10G

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™
- 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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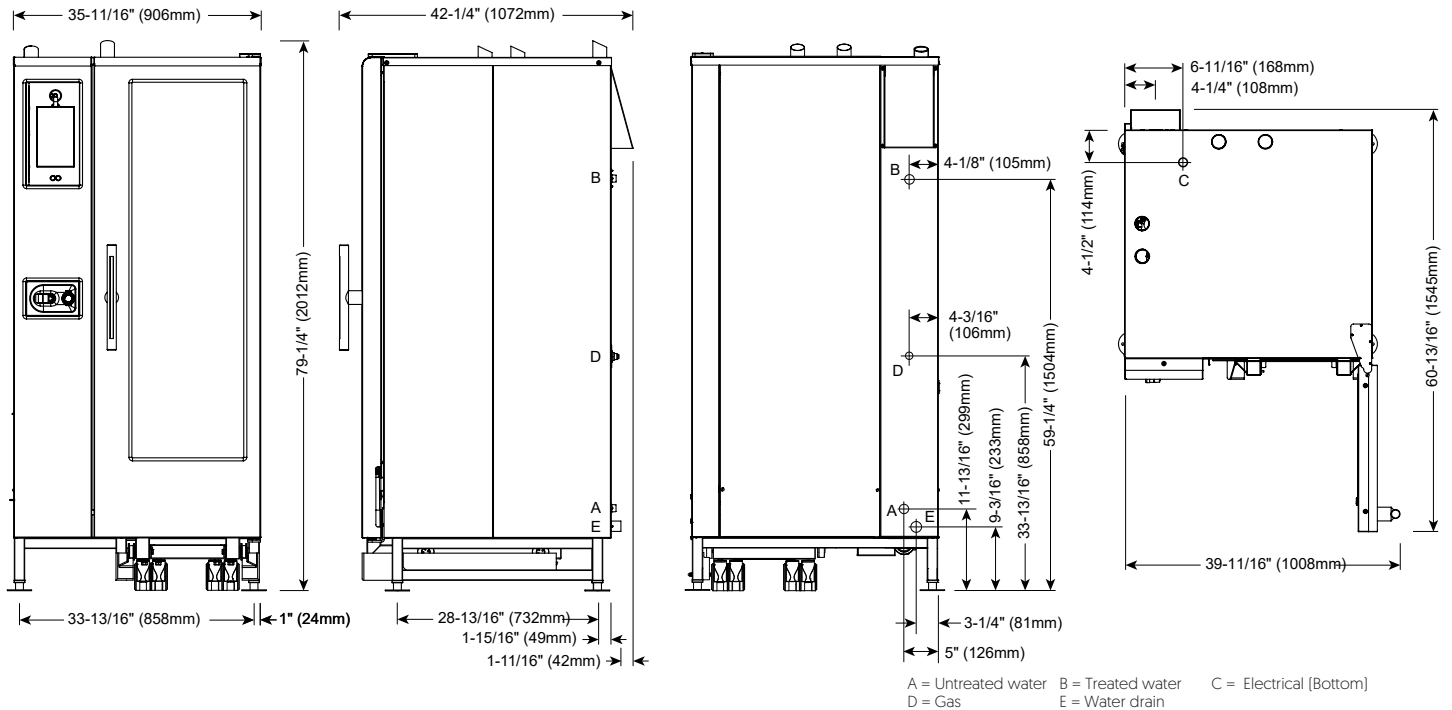
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Combitherm® CTC20-10G

Specification



Model
CTC20-10G

Exterior [H x W x D]
79-1/4" x 35-11/16" x 42-1/4" [2012mm x 906mm x 1072mm]
Exterior with recessed door [H x W x D]
79-1/4" x 40-11/16" x 42-1/4" [2012mm x 1033mm x 1072mm]

Interior [H x W x D]
60-7/16" x 16-1/4" x 28-1/16" [1535mm x 411mm x 712mm]
Net Weight
905 lb [411 kg]

Ship Dimensions [L x W x H]*
CTC20-10G 56" x 45" x 87" [1422mm x 1143mm x 2210mm]

Ship Weight*
1175 lb [533 kg]

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



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.

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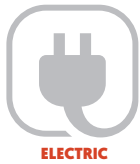
Heat of rejection

| CTC20-10G | Heat Gain qs, BTU/hr | Heat Gain qs, kW | Heat Gain qs, Mj/hr |
|-----------|----------------------------|------------------------|---------------------------|
| | 896 | 0.26 | 112.9 |



Noise emissions

A maximum 67 dBA was measured at 3.3 ft (1 m) from unit as tested on CTP10-20E.



| | CTC20-10G | V | Ph | Hz | Awg (mm ²) | A | Breaker | kW | Connection |
|---|-----------|-----|----|-------|------------------------|------|---------|-----|------------------|
| † | 120V* | 120 | 1 | 60 | 12 [3.31] | 13.0 | 20 | 1.7 | L1, L2/N, G |
| † | 208-240V | 208 | 3 | 50/60 | 14 [2.08] | 9.6 | 15 | 2.0 | L1, L2, L3, G |
| | | 240 | 3 | 50/60 | 14 [2.08] | 8.4 | 15 | 2.0 | L1, L2, L3, G |
| | 380-415V | 380 | 3 | 50/60 | 14 [2.08] | 9.2 | 15 | 2.0 | L1, L2, L3, N, G |
| | | 415 | 3 | 50/60 | 14 [2.08] | 8.4 | 15 | 2.0 | 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.

Combitherm® CTC20-10G



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 | 140,000 | 107,000 | 14.0 | 5.5 | 133.3 | N/A |
| Propane | | | | 9.0 | 56.0 | 1.5 |

*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 | 147.7 | 112.9 | 3.48 | 1.13 | 3.9 | N/A |
| Propane | | | | 2.75 | 1.5 | 5.8 |

| 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] | 41.1 | 37.0 | 31.4 | 28.3 | 20 | 50 | 3.9 |
| 2LL [G25] | | | | | 20 | | 4.6 |
| 3P [G31] | 40.2 | 37.0 | 31.4 | 28.9 | 37 | | 1.5 |
| 3B/P [G30] | | | | | 29 | | 1.5 |

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