

# Combitherm® CTC20-20G

## 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.

### 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



**20** Twenty full-size sheet pans, twenty GN 2/1 pans; forty full-size hotel or GN 1/1 pans; two rows deep  
Roll-in pan cart with twenty non-tilt support rails; 20" (508mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails  
480 lb (218 kg) product maximum  
300 quarts (380 liters) volume maximum  
Ten (10) wire shelves included. Additional wire shelves required for maximum capacity.

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Череповец (8202)49-02-64  
Ярославль (4852)69-52-93



CTC20-20G

### 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

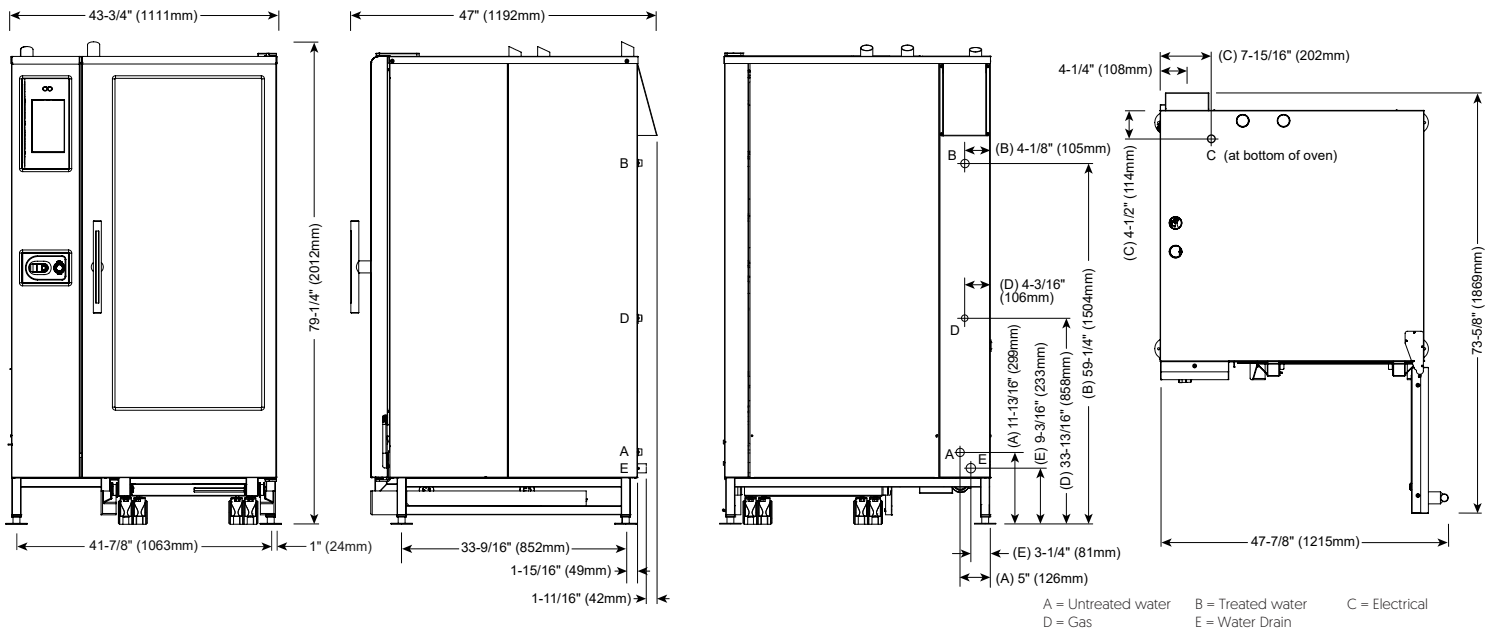
- Removable, single-point, quick-connect core temperature probe, optional
- Removable, single-point, quick-connect sous vide temperature probe, optional

### 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

# Combitherm® CTC20-20G

## Specification



**DIMENSIONS**

### Model

CTC20-20G

### Exterior (H x W x D)

79-1/4" x 43-3/4" x 47" [2012mm x 1111mm x 1192mm]

### Exterior with recessed door (H x W x D)

79-1/4" x 48-3/4" x 47" [2012mm x 1238mm x 1192mm]

### Ship Dimensions (L x W x H)\*

CTC20-20G 53" x 53" x 87" [1346mm x 1346mm x 2210mm]

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

### Interior (H x W x D)

60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]

### Net Weight

1100 lb [499 kg]

### Ship Weight\*

1250 lb [567 kg]



**CLEARANCE**

- 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



**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

## Heat of rejection

CTC20-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	1,490	0.44	186.7



NOISE

## Noise emissions

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



ELECTRIC

	CTC20-20G	V	Ph	Hz	Awg (mm <sup>2</sup> )	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

## 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].

## Clearance requirements for water filtration system

Do not install a water filtration system behind unit.



CLEARANCE

## 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

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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	242,000	177,000	14.0	5.5	230.5	N/A
Propane				9.0	96.8	2.7

\*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	255.3	186.7	3.48	1.13	6.8	N/A
Propane				2.75	2.7	10.1

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)	71.6	64.5	56.0	50.4	20	50	6.8
2LL (G25)					20		7.9
3P (G31)	70.1	64.5	54.6	50.4	37		2.6
3B/P (G30)					29		2.6

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