

# Combitherm®

## CTP6-10E over CTP10-10E

### Ventech™ Type 1 Hood with Condensation

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, and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.

#### 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
- Seismic feet
- 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
- Three [3] shelves included. Additional wire shelves required for maximum capacity.

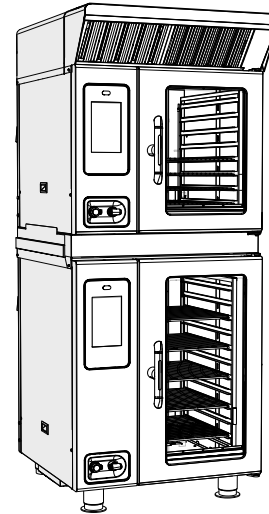


CAPACITY

- 11** Eleven full size or GN 1/1 pans; eleven half-size sheet pans, one row deep
- 2** Two side racks with eleven non-tilt support rails; 11-3/4" [298mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 120 lb [54 kg] product maximum
- 75 quarts [95 liters] volume maximum
- Five [5] wire shelves included. Additional wire shelves required for maximum capacity.

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

Cooking appliance with integral systems for limiting the emission of grease laden air 1P35.



Also available for CTC ovens. Contact factory for details.

#### Configurations (select one)

- Boiler-free, standard
- Boiler-free, PROpower™
- Boiler version
- Boiler version, PROpower™

#### Door swing

- Right hinged

#### Electrical

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

#### Accessories (select all that apply)

- CombiLatch™
- Ventech Plus™ HEPA filter
- Door steam condenser, optional
- Mobile base, optional [U.S. only]
- 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

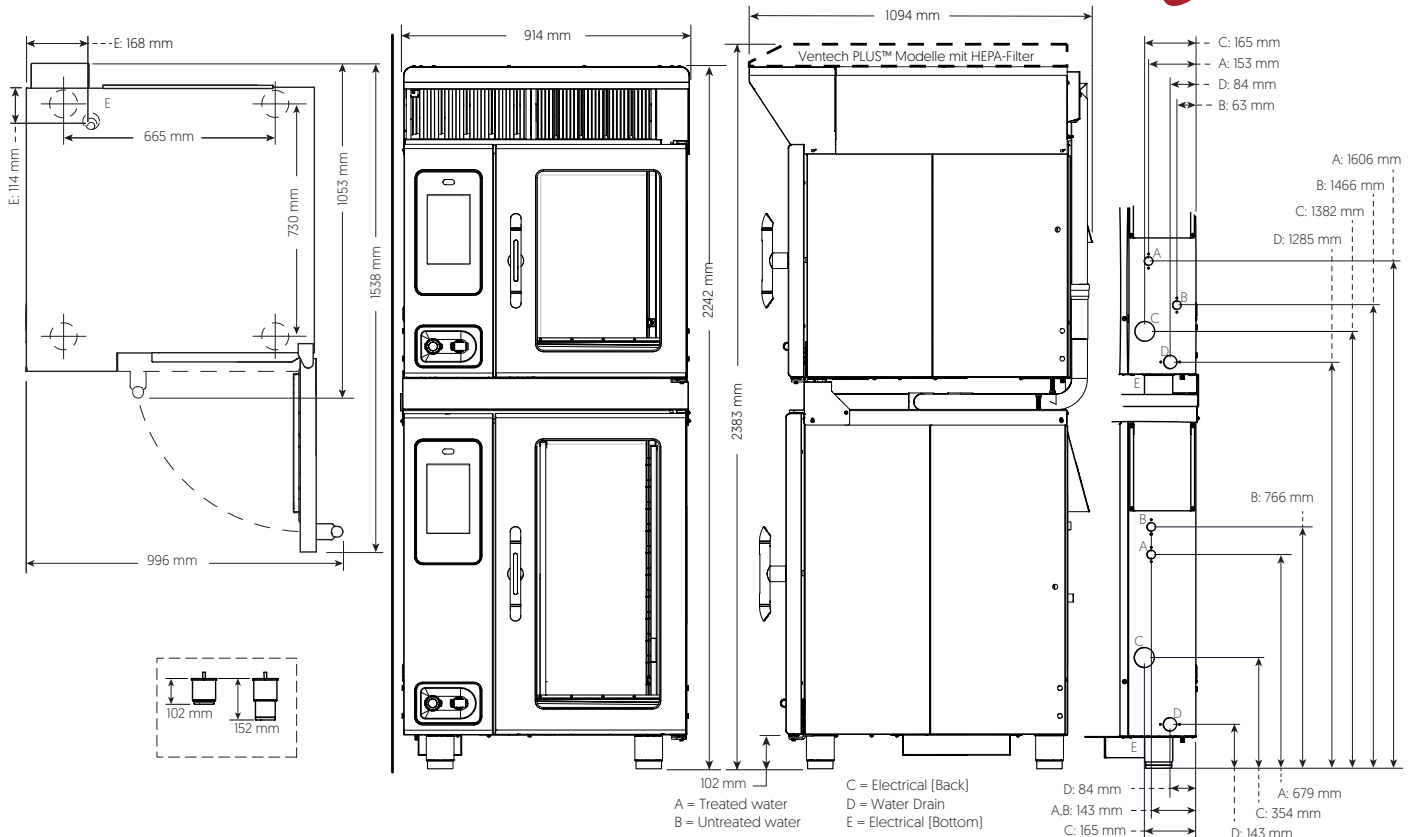
- Removable, single-point, quick-connect core temperature probe, standard
- Removable, single-point, quick-connect sous vide temperature probe, optional
- Hard-wired, multi-point core temperature probe, optional [factory only installed]

#### 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. Ventech hood field install extra
- Installation Start-Up Check — available through an Alto-Shaam authorized service agency



**Model** CTP6-10E  
**Exterior with Ventech (H x W x D)** 43-1/2" x 36" x 43" [1105mm x 914mm x 1092mm]

**Interior (H x W x D)** 20-1/2" x 16-1/4" x 28-1/16" [520mm x 411mm x 712mm]  
**Net Weight** 645 lb [293 kg]

**Ship Dimensions (L x W x H)\*** CTP6-10E 56" x 45" x 51" [1422mm x 1143mm x 1295mm]

**Ship Weight\*** 750 lb [340 kg]

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

**Model** CTP10-10E  
**Exterior (H x W x D)** 45-11/16" x 35-11/16" x 41-7/16" [1160mm x 906mm x 1053mm]

**Interior (H x W x D)** 31-1/2" x 16-1/4" x 28-1/16" [800mm x 411mm x 712mm]  
**Net Weight** 625 lb [283 kg]

**Ship Dimensions (L x W x H)\*** CTP10-10E 56" x 45" x 65" [1422mm x 1143mm x 1651mm]

**Ship Weight\*** 691 lb [313 kg]

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

**Model** VH-10  
**Ventech Hood Exterior (H x W x D)** 11-1/8" x 35-7/8" x 41-5/8" [282mm x 911mm x 1058mm]

**Net Weight** 121 lb [55 kg]

**Ship Dimensions (L x W x H)\*** VH-10 51" x 45" x 20" [1295mm x 1143mm x 508mm]

**Ship Weight\*** 151 lb [68 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.
- Drain must not be located directly underneath the appliance.
- Stacked units with Ventech hoods are not shipped stacked.
- Stacked units with Ventech hoods must be secured to the floor.



**ELECTRIC**

CTP6-10E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection
					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

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

\*Electrical service charge applies.

\*\*No-cost option on electric models.

CTP10-10E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection
					A	Breaker	kW	A	Breaker	kW	
208–240V	208	1*	50/60	2	68.3	70	14.2	79.8	80	16.6	L1, L2/N, G
	240	1*	50/60	2	78.8	80	18.9	92.1	100	22.1	L1, L2/N, G
208–240V	208	3	50/60	4	39.4	40	14.2	51.0	60	16.6	L1, L2, L3, G
	240	3	50/60	4	45.5	50	18.9	58.8	60	22.1	L1, L2, L3, G
380–415V	380	3	50/60	6	24.1	32	16.2	36.4	63	18.6	L1, L2, L3, N, G
	415	3	50/60	6	26.3	32	18.9	39.6	63	22.1	L1, L2, L3, N, G

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

\*Electrical service charge applies.

\*\*No-cost option on electric models.



**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].

### 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**

### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

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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**NOISE**

### Noise emissions

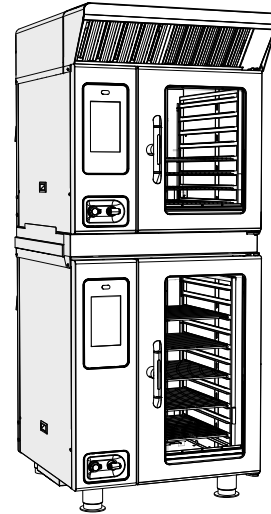
With hood system, a maximum 71 dBA was measured at 3.3 ft (1 m) from unit.



**HEAT**

### Heat of rejection

	Heat Gain qs, BTU/hr	Heat Gain qs, kW
CTP10-10E	1,131	0.33
CTP6-10E	630	0.18



### North American Certificates and Listings

- Certificate File Number: E180237 – 20131227
- UL 710B, Standard for Recirculating Systems
- UL 197, Standard for Electric Commercial Cooking Appliances
- CSA C22.2 No. 109-M1981, Standards for Commercial Cooking Appliances
- NFPA 96
- NSF / ANSI-4
- EPA 202
- ANSI / UL 900
- ASTM F2800 Type 1 Hood

### International Certificates and Listings

- EAC, EURASIAN ECONOMIC UNION DECLARATION OF CONFORMITY
- Australian Water Mark, WMTS-104-2005, Watermark Level 2
- RCM, Australian Regulatory Compliance
- CE, European Harmonized Performance and Safety Compliance
- IPX5, Ingress Protection Rating



**IP X5**

## CONTACT US

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