

Combitherm® CTP6-10E over CTP6-10E

Ventech™ Type 1 Hood with Condensation

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.

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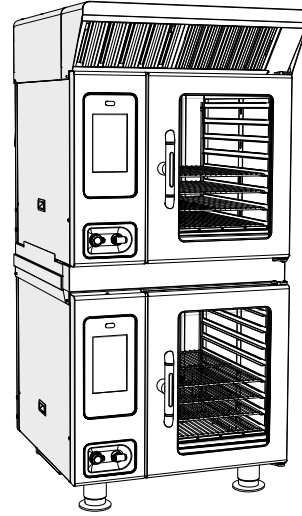
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45 quarts [57 liters] volume maximum

Three [3] 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/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

ALTO-SHAAM



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

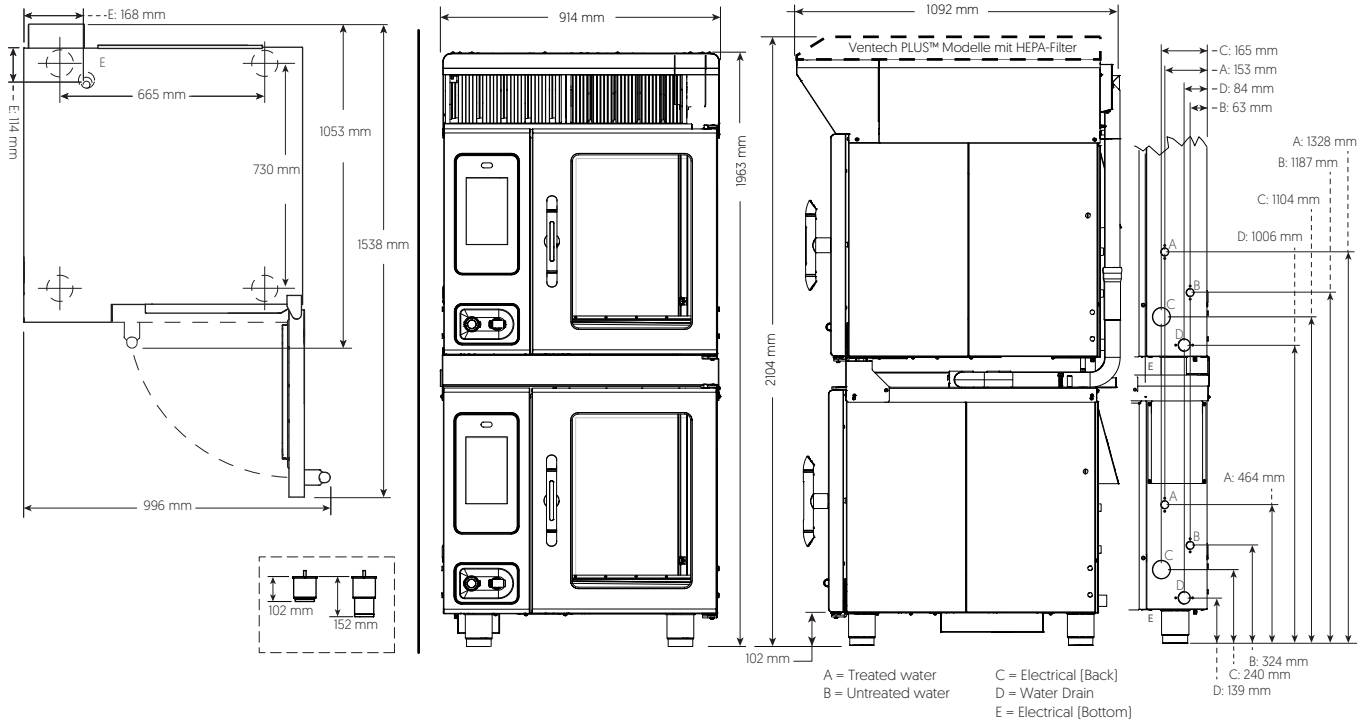
- Removable, single-point, quick-connect core temperature probe, standard
- Removable, single-point, quick-connect sous vide temperature probe, optional
- Hard-wired, multi-point core temperature probe, optional [factory only installed]

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
CTP6-10E

Exterior (H x W x D)
35-1/8" x 36" x 43" [1246mm 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
524 lb [238 kg]

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

Ship Weight*
586 lb [266 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]

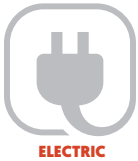
*Domestic ground shipping information. Contact factory for export weight and dimensions.



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



- 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					ECO Standard			PROpower™ Option**			Connection
	V	Ph	Hz	Awg	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.



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.

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.



HEAT

Heat of rejection

	Heat Gain qs, BTU/hr	Heat Gain qs, kW
CTP6-10E	630	0.18



NOISE

Noise emissions

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

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



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