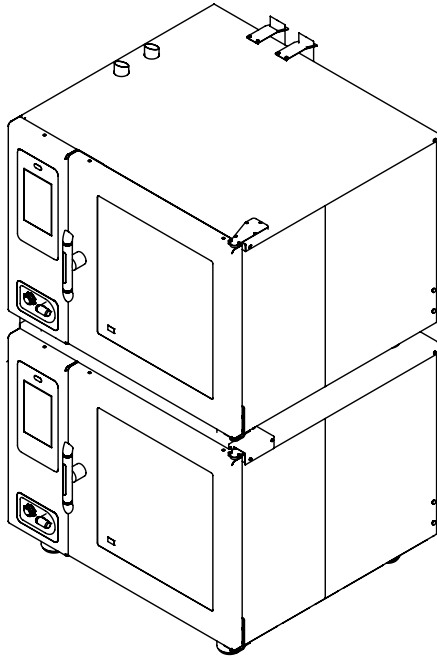


COMBITHERM®

CTC7-20E OVER CTC7-20E

ELECTRIC BOILER-FREE



CAPACITY - EACH OVEN

- Eight (8) full-size sheet pans; eight (8) GN 2/1 pans; sixteen (16) full-size hotel pans or GN 1/1 pans; two rows deep
- Two (2) side racks with eight (8) non-tilt support rails; 19-7/8" (505mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

CONSTRUCTION

- Stainless steel exterior, bright annealed interior
- Seamless welded interior stainless steel cavity
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- Door is hinged right with a 130° swing
- High efficiency LED lighting integrated in the door
- Door mounted self-draining drip tray
- Hands free positive catch door handle with lighted visual alerts [PATENT PENDING]
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose [PATENT PENDING] and a built-in back flow preventer
- SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
- Adjustable stainless steel legs provide stability

CT CLASSIC™ STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver high performance standards, consistent food quality, and production efficiency.
- Classic control provides a simple and intuitive push button operation that commands all the oven functions with icons that are easy to identify.
- LED display indicates cooking mode, temperature settings, time remaining, and various instructions.
- Three cooking modes:
Steam - 85°F to 250°F (30°C to 120°C)
Convection - 85°F to 575°F (30°C to 300°C)
Combination - 212°F to 575°F (100°C to 300°C)
- Cook time is displayed in hours : minutes.
- Two different fan speeds expands cooking capabilities for products affected by a high velocity of air movement.
- Cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- CombiClean® fully automated cleaning with one heavy-duty cleaning cycle.

SHORT FORM SPEC

Provide Alto-Shaam CombiTherm® CT Classic™ CTC7-20E boiler-free electric CombiOven over CTC7-20E boiler-free electric CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, and a combination of steam and convection heat. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with

safety shutoff interlock system and a back flow preventer. Classic control includes a cool-down function, automatic cleaning function, fan with two (2) fan speeds. Each oven accommodates up to seven (7) full-size sheet pans or fourteen (14) full-size hotel pans (GN 1/1), includes standard right-hand door hinging, seven (7) non-tilt support rails, and four (4) stainless steel shelves. The stacked configuration has four (4) adjustable stainless steel legs on each oven.

FACTORY INSTALLED OPTIONS

Electrical Choices

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

Door Swing

- Right-hand Door Hinging, standard
 Recessed Door, optional; increases oven width by 5" (127mm)

- Extended One-year Warranty

- CombiLatch™ door interlock with adjustable timer safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle

Installation Options (CHOOSE ONLY ONE)

- Alto-Shaam CombiTherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY
 Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY

Probe Choices

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

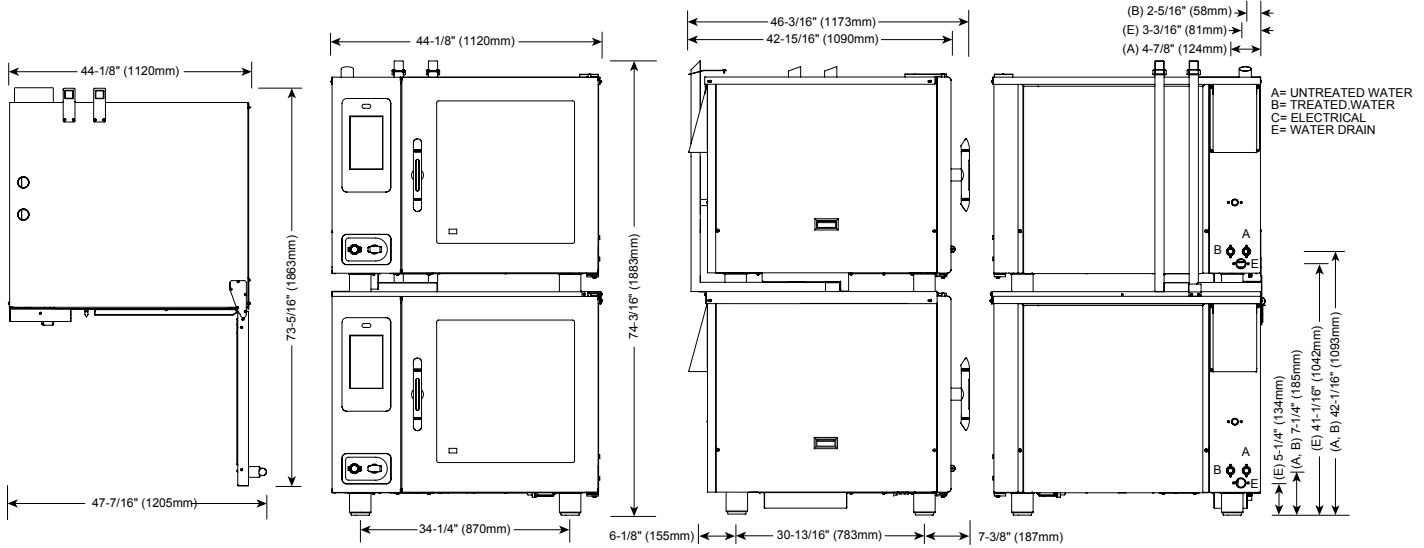
Security Devices for correctional facility use

- 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
 Seismic feet package, optional



COMBITHERM. CTC7-20E OVER CTC7-20E

ELECTRIC BOILER-FREE



STACKED DIMENSIONS: H x W x D
EXTERIOR: 74-3/16" x 44-1/8" x 46-3/16" (1883mm x 1120mm x 1173mm)
EXTERIOR WITH RECESSED DOOR: 74-3/16" x 47-3/4" x 46-3/16" (1883mm x 1213mm x 1173mm)
INTERIOR OF EACH OVEN: 23-1/4" x 24-1/4" x 32-3/4" (590mm x 616mm x 832mm)



WATER REQUIREMENTS	
TWO (2) COLD WATER INLETS - DRINKING QUALITY	
ONE (1) TREATED WATER INLET: 3/4" NPT*	* Can manifold off of one 3/4" line
ONE (1) UNTREATED WATER INLET: 3/4" NPT*	
LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa)	
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	
LEFT: 0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT: 0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP: 20" (508mm) FOR AIR MOVEMENT	
BACK: 4" (102mm)	BOTTOM: 5-1/8" (130mm) FOR LEGS, AIR INTAKE
4-5/16" (109mm) OPTIONAL PLUMBING KIT	
INSTALLATION REQUIREMENTS	
• Oven must be installed level.	• Hood installation is required.
• Water supply shut-off valve and back-flow preventer when required by local code.	

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

ELECTRICAL - EACH OVEN (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)								
MODEL	VOLTAGE	PH	HZ	AMPS	kW	BREAKER	AWG	CONNECTION
CTC7-20E	208 - 240	3	50/60	45.7 - 52.7	16.5 - 21.9	50-60	4 - 3	L1, L2, L3, G
	380 - 415	3	50/60	28 - 30.4	18.7 - 21.9	32	6 - 4	L1, L2, L3, N, G
	440	3*	50/60	24.1	18.8	25	8	L1, L2, L3, G
	480	3*	50/60	22.4	18.7	25	8	L1, L2, L3, G

*ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT	SHIP DIMENSIONS		PAN CAPACITY FOR EACH OVEN			PRODUCT MAXIMUM: 168 lb (76 kg)	
NET 1260 lbs est 572 kg	(L x W x H) 53" x 53" x 87"		FULL-SIZE:	20" x 12" x 2-1/2"	Sixteen (16)	VOLUME MAXIMUM: 105 quarts (133 liters)	
SHIP 1300 lbs* 590 kg*	(1346 x 1346 x 2210mm)*		GN 1/1:	530 x 325 x 65mm	Sixteen (16)		
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.			GN 2/1:	650 x 530 x 65mm	Eight (8)	**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY	
			**FULL-SIZE SHEET:	18" x 26" x 1"	Eight (8)		