

## CTX4-10EC OVER 300-S

**COMBITHERM®**  
*CT Express™*

**HALO HEAT®**



SHOWN WITH OPTIONAL  
HAND SPRAYER



### CTX4-10EC product highlights

- Integrated catalytic converter "scrubs" the airstream for normal odor and grease-laden by-products from the cooking process, allowing for UL certified ventless operation [PATENT PENDING].
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- Cook with the optional product temperature probe or by time.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.

### 300-S product highlights

- HALO HEAT . . . a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and transports food at proper temperatures...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Stainless steel interior resists corrosion.
- Digital control senses temperature drops faster, providing quick heat recovery time.

### CTX4-10EC - Top Unit

Provide Alto-Shaam Combitherm® countertop Model CTX4-10EC flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features include a positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function. Each oven accommodates up to ten (10) half-size sheet pans or five (5) full-size hotel pans, includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (38mm) vertical spacing between rails, and two (2) stainless steel shelves.



### 300-S - Bottom Unit

Single compartment cabinet with 20 gauge stainless steel exterior and door with magnetic door latch. Cabinet is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2" (38mm) centers, four (4) carrying handles and a transport door latch.

The cabinet includes one (1) Simple control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display key, and digital display.





# CTX4-10EC OVER 300-S

COMBITHERM  
*CT Express™*

HALO  
HEAT

## CTX4-10EC - TOP UNIT

- ExpressTouch Control:** Includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish

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- Single-point product temperature probe, Delta-T and Cook-&-Hold functionality (additional option)
  - Single-point product temperature probe, Delta-T and Cook-&-Hold functionality with HACCP data access (additional option)
  - CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning (additional option)
  - Broiler element (additional option, not available on 1ph units) [Patent Pending] (reduces pan capacity by one (1))
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**FACTORY INSTALLED**

- Electrical Choices:
  - 208V, 1ph
  - 240V, 1ph
  - 208-240V, 3ph
  - 208-240V, 1ph
  - 220-240V, 1ph
  - 380-415V, 3ph
- Door Swing Choices:
  - Right Hinged, standard
  - Left Hinged, optional
- Hand Sprayer, optional
- Panel Color Choices:
  - Stainless Steel, standard
  - Black, optional
  - Burgundy, optional
  - Brown, optional
  - Red, optional
  - White, optional
  - Custom Color, optional [longer lead time applies]
- Stationary stand, standard, 5014986

## 300-S - BOTTOM UNIT

- MODEL 300-S Hot Holding Cabinet**
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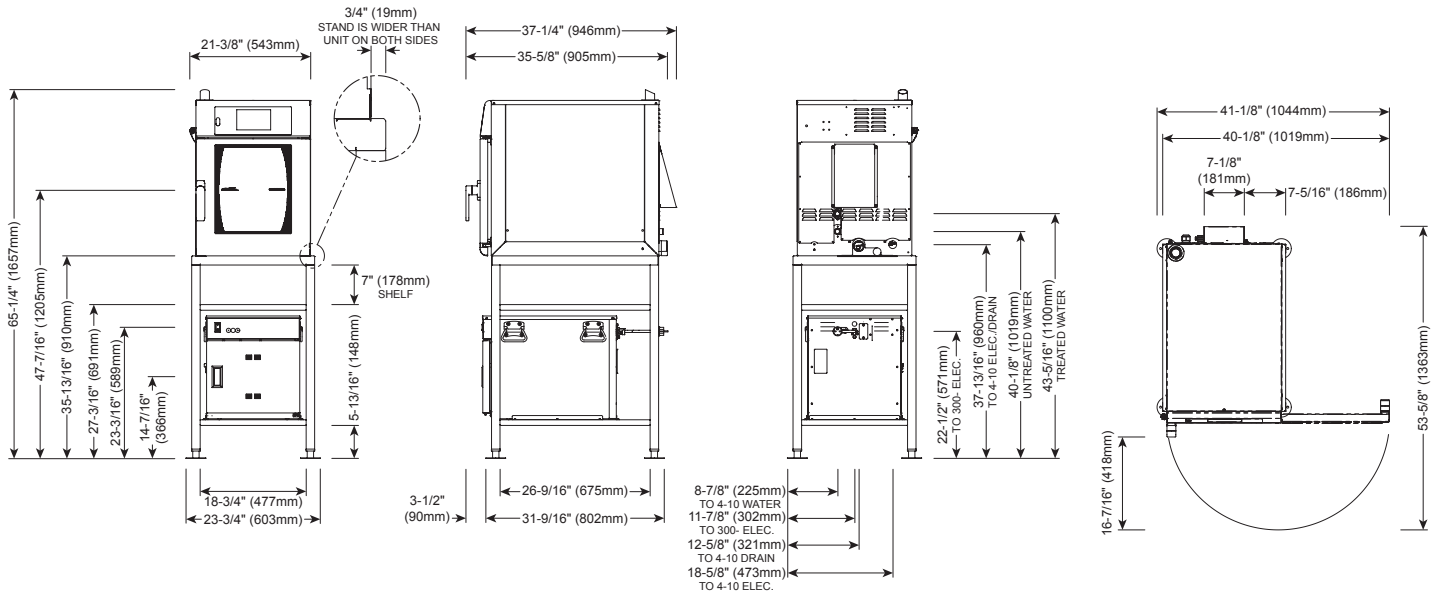
### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - 120V
  - 230V
- Door Swing Choices
  - Hinged Right, standard
  - Hinged Left, optional



# CTX4-10EC OVER 300-S

COMBITHERM® HALO HEAT  
CT Express™



CAPACITY		CTX4-10EC		300-S															
<b>MAXIMUM:</b>		48 lb (22 kg)		36 lbs (16 kg)															
<b>VOLUME MAXIMUM:</b>		30 quarts (38 liters)		22.5 quarts (28,5 liters)															
<b>FULL-SIZE PANS:</b>	Five (5): Ten (10):	20" x 12" x 2-1/2" GN 1/1: 530 x 325 x 65mm GN 1/1: 530 x 325 x 20mm	Three (3):	20" x 12" x 2-1/2" GN 1/1: 530 x 325 x 65mm ON WIRE SHELVES ONLY	Two (2): GN 1/1: 530 x 325 x 100mm ON WIRE SHELVES ONLY														
<b>HALF-SIZE PANS:</b>	Ten (10):	(SHEET) 18" x 13" x 1"	Six (6):	10" x 12" x 2-1/2" GN 1/1: 265 x 325 x 65mm	Four (4): 10" x 12" x 4" 265 x 325 x 100mm														
<b>DIMENSIONS: H x W x D</b>			<b>WEIGHT (ITEMS SHIPPED SEPARATED)</b>																
<b>CTX4-10EC EXTERIOR (WITHOUT FEET):</b> 29-1/2" x 20-3/8" x 37-3/16" (748 x 517 x 945mm)		<b>STAND 5014986:</b> 35-13/16" x 23-3/4" x 31-9/16" (910 x 603 x 802mm)																	
<b>300-S EXTERIOR:</b> 18-3/8" x 17-7/16" x 25-3/8" (466 x 443 x 645mm)		<b>STACKED EXTERIOR WITH STAND:</b> 65-1/4" x 23-3/4" x 37-1/4" (1657 x 603 x 946mm)																	
		<b>CTX4-10EC</b>		<b>NET</b>															
				<b>SHIP</b>															
				<b>CRATE DIMENSIONS (L x W x H)</b>															
		<b>300-S</b>		37" x 42" x 45" (940 x 1067 x 1143mm)															
		<b>STAND 5014986</b>		36" x 24" x 28" (914 x 610 x 711mm)															
				40" x 26" x 42" (1016 x 660 x 1067mm)															
<b>WATER REQUIREMENTS</b>			<b>WATER QUALITY STANDARDS</b>																
<b>TWO (2) COLD WATER INLETS - DRINKING QUALITY</b>			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.																
<b>ONE (1) TREATED WATER INLET:</b> I.D. 3/4" G* O.D. 1.03" G*																			
<b>ONE (1) UNTREATED WATER INLET:</b> I.D. 3/4" G* O.D. 1.03" G*																			
<b>LINE PRESSURE:</b> 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa)																			
<b>WATER DRAIN:</b> 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).																			
<b>CLEARANCE REQUIREMENTS</b>			<table border="1"> <thead> <tr> <th>Contaminant</th> <th>Inlet Water Requirements</th> </tr> </thead> <tbody> <tr> <td>Free Chlorine</td> <td>Less than 0.1 ppm (mg/L)</td> </tr> <tr> <td>Hardness</td> <td>30-70 ppm</td> </tr> <tr> <td>Chloride</td> <td>Less than 30 ppm (mg/L)</td> </tr> <tr> <td>pH</td> <td>7.0 to 8.5</td> </tr> <tr> <td>Silica</td> <td>Less than 12 ppm (mg/L)</td> </tr> <tr> <td>Total Dissolved Solids (tds)</td> <td>50-125 ppm</td> </tr> </tbody> </table>			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
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LEFT: 4" (102mm) RECOMMENDED SERVICE ACCESS ON LEFT: 18" (457mm)																			
RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT																			
BACK: 18" (457mm) FROM HEAT PRODUCING EQUIPMENT																			
To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).																			
<b>INSTALLATION REQUIREMENTS</b>																			
<ul style="list-style-type: none"> <li>The ovens must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.</li> <li>Water supply shut off valve and back flow preventer when required by local code for CTX.</li> <li>Ovens must be installed level.</li> </ul>																			

## CTX4-10EC - TOP UNIT

**ELECTRICAL** (DEDICATED CIRCUIT REQUIRED) GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA

MODEL	VOLTAGE	PH	HZ	AMPS	KW	AWG	CORD & PLUG
CTX4-10EC	208	1	60	23.6	4.91	—	NEMA L6-30P - US ONLY
	240	1	60	26.6	6.38	8	NO CORD OR PLUG
	208 – 240	3	60	16.1 – 19.1	5.63 – 7.75	10	NO CORD OR PLUG
	208 – 240	1	60	23.6 – 26.6	4.91 – 6.38	—	8/3 CORD, NO PLUG
	220 – 240	1	50/60	25.1 – 26.6	5.53 – 6.66	8	NO CORD OR PLUG
	380 – 415	3	50/60	11.1 – 12.3	6.53 – 7.75	10	NO CORD OR PLUG



**OPTIONS & ACCESSORIES**

<input type="checkbox"/> <b>COMBITHERM CLEANING LIQUID</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> <b>COMBICLEAN® COMBITABS™</b> — SPECIALLY FORMULATED FOR ES, ML AND CTX COMBITHERM OVENS ➔ 90 (0.5 OUNCES) PACKETS EACH CONTAINER	CE-28892
<input type="checkbox"/> <b>EXTENDED ONE-YEAR WARRANTY</b>	CONTACT FACTORY
<input type="checkbox"/> <b>FRY BASKET, 12" x 20"</b> (325mm x 530mm)	BS-26730
<input type="checkbox"/> <b>GRILLING GRATE, 12" x 20"</b> (325mm x 530mm)	SH-26731
<input type="checkbox"/> <b>POULTRY ROASTING RACK</b> 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
<input type="checkbox"/> <b>SCALE FREE™</b> (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
<input type="checkbox"/> <b>INSTALLATION START-UP CHECK</b> AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY	CONTACT FACTORY
<input type="checkbox"/> <b>SHELF, STAINLESS STEEL WIRE</b>	SH-2903

## 300-S - BOTTOM UNIT

**OPTIONS & ACCESSORIES**

<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635
<input type="checkbox"/> Drip Pan without Drain	PN-2122
<input type="checkbox"/> Shelf, Chrome Wire	SH-2107

**ELECTRICAL**

VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	CORD & PLUG
120	1	60	6.7	.80	NEMA 5-15P 15A-125V PLUG
230	1	50/60	3.9	.80	CEE 7/7 PLUG RATED 250V CH2-16P PLUG RATED 250V BS 1363 (U.K. ONLY) PLUG RATED 250V