ALTO-SHAAM®

CTX4-10EVH OVER 300-S

COMBITHERM®
CT Express™
HALO HEAT®

ecosmart®

CTX4-10EVH product highlights

- 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.

SHOWN WITH OPTIONAL
HAND SPRAYER

CTX4-10EVH - Top Unit

Provide Alto-Shaam Combitherm® countertop Model CTX4-10EVH 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 an integrated oven venting system, positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven and hood 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. Oven venting system includes one (1) grease and one (1) charcoal filter, with access from the left side of the oven for easy replacement. Hood control includes an ON/OFF switch and indicator light.

c UL us
LISTED
COOKING APPLIANCE
584m

CE

UL
EPH
ANSI/NSF 4

TÜV NORD
TÜV NORD CERT
GmbH
Type Tested

IP X4

EAC

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.

c UL us
LISTED
COOKING APPLIANCE
584m

CE

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ANSI/NSF 4

TÜV NORD
TÜV NORD CERT
GmbH
Type Tested

IP X3

EAC

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CTX4-10EVH OVER 300-S

COMBITHERM®
CT Express™   **HALO HEAT®**

CTX4-10EVH - 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

☐ 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))

FACTORY INSTALLED

- Electrical Choices:
  - ☐ 208V, 1ph
  - ☐ 240V, 1ph
  - ☐ 208-240V, 3ph
  - ☐ 208-240V, 1ph
  - ☐ 220-240V, 1ph
  - ☐ 380-415V, 3ph

☐ Hand Held Spray Hose, optional

- Door Swing Choices:
  - ☐ Right Hinged, standard
  - ☐ Left Hinged, 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

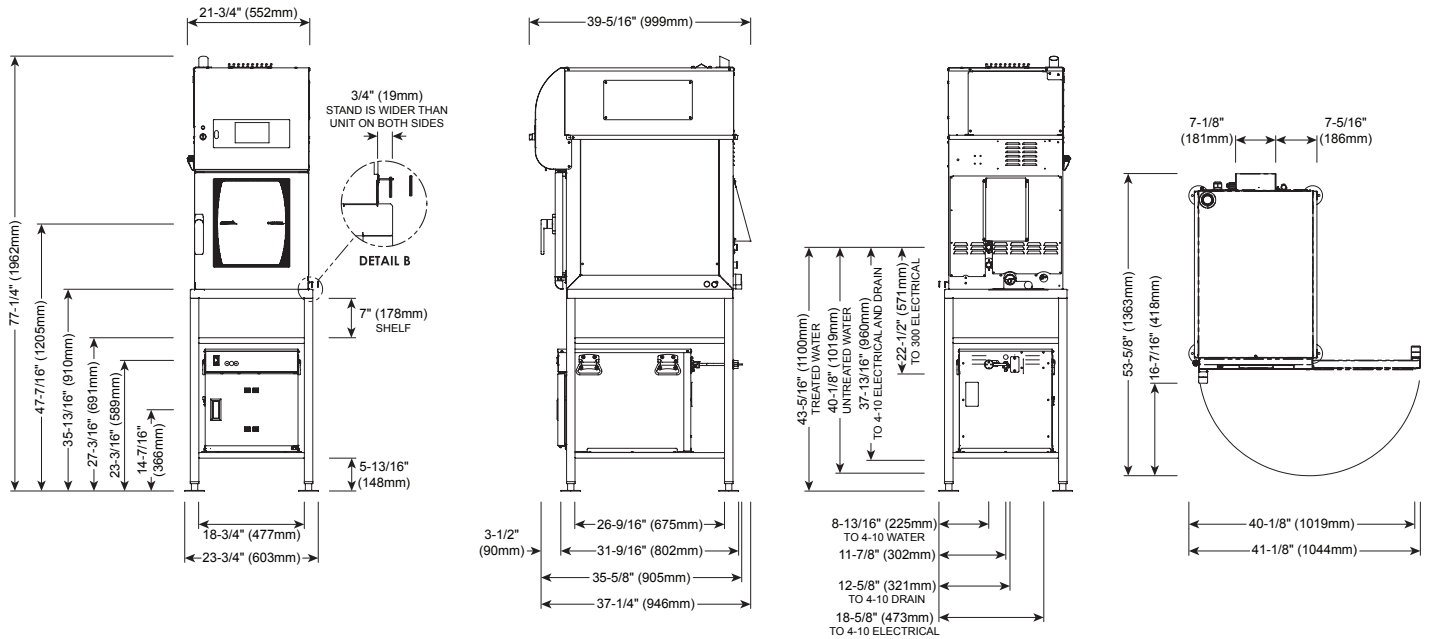## 300-S - BOTTOM UNIT

☐ **MODEL 300-S Hot Holding Cabinet**

FACTORY INSTALLED OPTIONS

- Electrical Choices
  - ☐ 120V
  - ☐ 230V

- Door Swing Choices
  - ☐ Hinged Right, standard
  - ☐ Hinged Left, optional

CAPACITY

	CTX4-10EVH	300-S	
MAXIMUM:	48 lb (22 kg)	36 lbs (16 kg)	
VOLUME MAXIMUM:	30 quarts (38 liters)	22.5 quarts (28,5 liters)	
FULL-SIZE PANS:	Five (5): 20" x 12" x 2-1/2" GN 1/1: 530 x 325 x 65mm Ten (10): 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): 20" x 12" x 4" GN 1/1: 530 x 325 x 100mm ON WIRE SHELVES ONLY
HALF-SIZE PANS:	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

DIMENSIONS: H x W x D

CTX4-10EVH EXTERIOR (WITHOUT FEET):
41-1/2" x 20-1/2" x 39-5/16"
(1053 x 519 x 999mm)

STAND 5014986:
35-13/16" x 23-3/4" x 31-9/16"
(910 x 603 x 802mm)

300-S EXTERIOR:
18-3/8" x 17-7/16" x 25-3/8"
(466 x 443 x 645mm)

STACKED EXTERIOR WITH STAND:
77-1/4" x 23-3/4" x 39-5/16"
(1962 x 603 x 999mm)

WEIGHT (ITEMS SHIPPED SEPARATELY)

	NET	SHIP	CRATE DIMENSIONS (L x W x H)
CTX4-10EVH	260 lbs EST (118 kg)	415 lbs (188 kg)	43" x 31" x 58" (1092 x 787 x 1473mm)
300-S	65 lbs (29 kg)	125 lbs (57 kg)	36" x 24" x 28" (914 x 610 x 711mm)
STAND 5014986	51 lbs (23 kg)	71 lbs (32 kg)	40" x 26" x 42" (1016 x 660 x 1067mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: I.D. 3/4" G* O.D. 1.03" G*
ONE (1) UNTREATED WATER INLET: I.D. 3/4" G* O.D. 1.03" G*

*AN ADDITIONAL WATER SUPPLY IS REQUIRED FOR THE OPTIONAL HAND HELD SPRAY HOSE. CAN MANIFOLD OFF OF ONE 3/4" LINE.

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:	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).

INSTALLATION REQUIREMENTS

• 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.
• Water supply shut off valve and back flow preventer when required by local code for CTX.
• Ovens must be installed level.

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

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CTX4-10EVH - 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
CTX4-10EVH	✎ 208	1	60	23.4	4.87	—	🔊 NEMA L6-30P - US ONLY
	240	1	60	26.3	6.31	8	NO CORD OR PLUG
	208 – 240	3	60	15.9 – 18.8	5.59 – 7.67	10	NO CORD OR PLUG
	208 – 240	1	60	23.4 – 26.3	4.87 – 6.31	—	8/3 CORD, NO PLUG
🇪🇦🇺 🔵 🇨🇪	220 – 240	1	50/60	24.9 – 26.3	5.47 – 6.60	8	NO CORD OR PLUG
	380 – 415	3	50/60	9.8 – 10.8	6.49 – 7.67	10	NO CORD OR PLUG

OPTIONS & ACCESSORIES

❑ **COMBITHERM CLEANING LIQUID** — SPECIALLY FORMULATED FOR COMBITHERM OVENS
➡ TWELVE (12) CONTAINERS / CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]   **CE-24750**

❑ **COMBICLEAN® COMBITABS™** — SPECIALLY FORMULATED FOR ES, ML AND CTX COMBITHERM OVENS
➡ 90 (0.5 OUNCES) PACKETS EACH CONTAINER   **CE-28892**

COMBIHOOD® FILTERS

   ❑ CHARCOAL   **FI-24114**

   ❑ GREASE   **FI-24113**

❑ **EXTENDED ONE-YEAR WARRANTY**   CONTACT FACTORY

❑ **FRY BASKET,** 12" x 20" (325mm x 530mm)   BS-26730

❑ **GRILLING GRATE,** 12" x 20" (325mm x 530mm)   SH-26731

❑ **POULTRY ROASTING RACK**
6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN   SH-23000

❑ **SCALE FREE**™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)   CE-27889

❑ **INSTALLATION START-UP CHECK**
AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY   CONTACT FACTORY

❑ **SHELF, STAINLESS STEEL WIRE**   SH-2903

300-S - BOTTOM UNIT

OPTIONS & ACCESSORIES

☐ Carving Holder, Prime Rib	HL-2635
☐ Drip Pan without Drain	PN-2122
☐ 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