

Combitherm® CTX4-10E

Electric Boiler-free

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

Standard features

- ECOSmart design uses less electricity than competitive models.
- Cooks with variable steam, convection heat, or combination of both to roast, steam, bake, or oven-fry.
- CombiClean™ tablet-based cleaning system with a choice of four (4) different levels of cleaning.
- Hand-held sprayer.
- Positive action, casual-catch door handle.
- Built-in drip tray.
- Four (4) adjustable bullet legs.
- Three cooking modes: steam, convection, and combination
- Boiler-free, flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout.
- Two-speed reversing fan design provides excellent baking results and prevents excessive water and power consumption. [ExpressTouch Control]
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entree finishing [patent pending]. Not available on 1Ph models.
- Optional CombiSmoker® oven with smoking technology smokes any product, hot or cold, in the smallest footprint available.

Controls

ExpressTouch Control

Includes retherm mode, moisture injection, six (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.

Available with CombiSmoker® option.

Simple Control

Features LED display and includes single-speed fan control

Single-point product temperature probe [optional]



CAPACITY

5 Five (5) full-size hotel 2-1/2" or GN 1/1 pans [65mm];

10 Ten (10) half-size sheet pans or GN 1/1 pans [20mm]

Two side racks with ten non-tilt support rails; 1-1/2" [38mm] vertical spacing between rails.

Two (2) shelves included.

48 lb [22kg] product maximum

30 qt [38L] volume maximum



CTX4-10E

Configurations (select one)

Door swing

- Right hinged [standard]
- Left hinged [optional]

Electrical

- 208V 1ph
- 208-240V 1ph
- 220-240V 1ph
- 240V 1ph
- 208-240V 3ph
- 380-415V 3ph

Accessories (select all that apply)

- Combitherm noncaustic, cleaning liquid [1] 32 oz bottle [CE-446828]
- Cleaning tabs [CE-28892]
- Scale Free™ [citrus based, non-corrosive delimer] [CE-27889]
- Extended one-year warranty
- Fry basket—12-3/4" x 20-7/8" [325mm x 530mm] [BS-26730]
- Grilling grate—12-3/4" x 20-7/8" [325mm x 530mm] [SH-26731]
- Poultry roasting rack—12-3/4" x 20-7/8" [325mm x 530mm] [SH-23000]
- Shelf, stainless steel wire—12-3/4" x 20-7/8" [325mm x 530mm] [SH-2903/NT]
- Stacking hardware [CTX4-10E or CTX4-10EC over CTX4-10E] —67" x 23-3/8" x 37-3/16" [1701mm x 593mm x 945mm]
- 6" [152mm] Seismic legs package [5014734] optional
- 4" [103mm] bullet legs [5014178] [optional]

Stands

- Stationary with double shelf, for single units only [5033473]
- Mobile with single shelf, for single units only [5033467]
- Stationary with single shelf, for single units only [5033461]
- Stationary with double shelf; lower shelf to hold 300-TH/III or 300-S [5033483]

Probe choices

- Single-point product temperature probe, Delta-T and cook & hold functionality [optional with ExpressTouch Control]
- Single-point product temperature probe, Delta-T and cook & hold functionality with HACCP data access [optional with ExpressTouch Control]

Water treatment

- RO system OPS175CR/5 [5031203]

Installation options (select one)

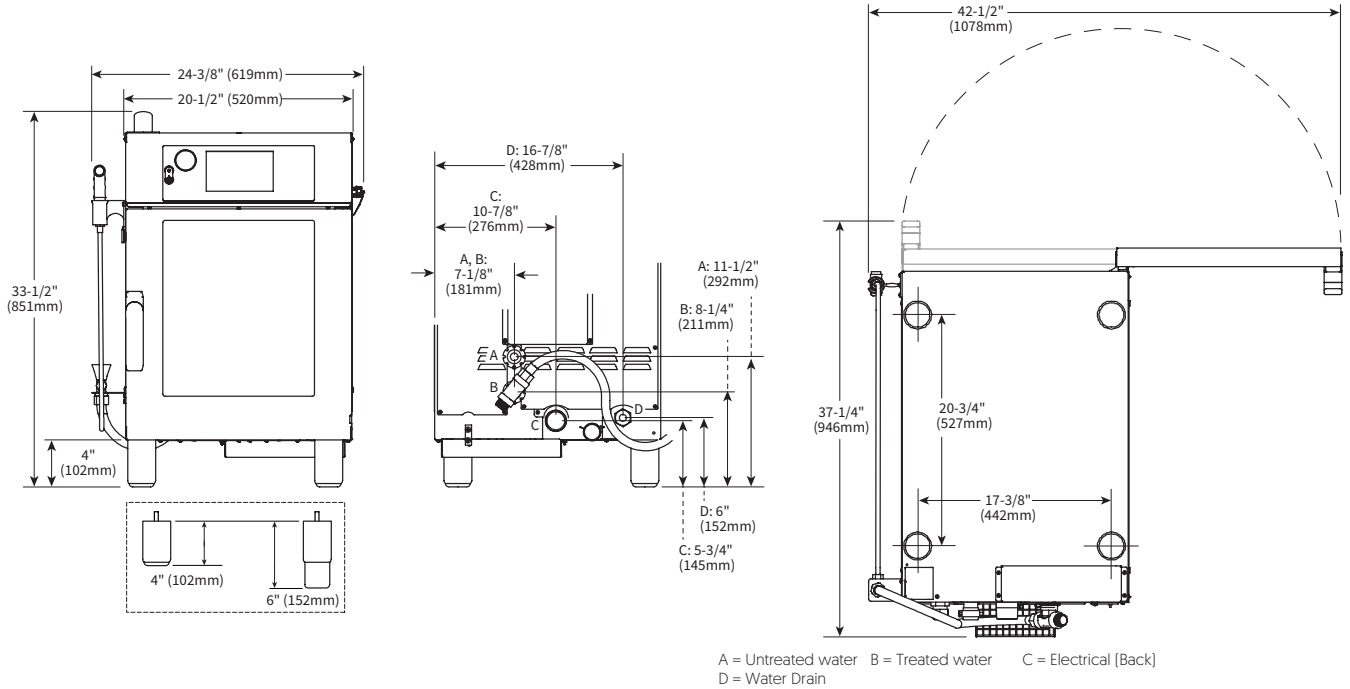
- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency



Combitherm® CTX4-10E



Specification



DIMENSIONS

Model

CTX4-10E

Exterior (H x W x D)

33-1/2" x 24-3/8" x 37-1/4" [851mm x 619mm x 946mm]

Net Weight

180 lb [82kg]

Ship Dimensions (L x W x H)*

CTX4-10E 37" x 42" x 45" [940mm x 1067mm x 1143mm]

Ship Weight*

310 lb [141kg]

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



CLEARANCE

- Top: 20" [508mm] for air movement
- Left: 4" [102mm]
- Right: 4" [102mm] Non-combustible surfaces
2" [51mm] door swing or combustible surfaces
- Bottom: 4" [102mm]
- Back: 4" [102mm]
4" [102mm] optional plumbing kit



CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



Heat of rejection

CTX4-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	384	0.11



Noise emissions

Without hood system, a maximum 65 dBA was measured at 3 ft [1 m] from unit.
With hood system, a maximum 77 dBA was measured at 3 ft [1 m] from unit.



CTX4-10E	V	Ph	Hz	Awg	A	kW	Cord/Plug	CombiSmoker Additional kW
208V	208	1	60	8	22.5	4.68	NEMA L6-30P - US ONLY	+ 0.52kW
240V	240	1	60	8	25.5	6.12	No cord, no plug	+ 0.69kW
208-240V	208	3	60	10	15.0	5.4	No cord, no plug 8/3 cord, no plug	+ 0.69kW
	240				18.0	7.48		
220-240V	220	1	50/60	8	22.5	5.28	No cord, no plug	+ 0.69kW
	240				25.5	6.41		
380-415V	380	3	50/60	10	9.0	6.3	No cord, no plug	+ 0.69kW
	415				10.0	7.48		

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



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 145 psi maximum static [200-1000 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 145 psi maximum static [200-1000 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 the Alto-Shaam Reverse Osmosis System to properly treat your water.



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

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com