

Converge® Stacked

Multi-Cook Ovens UL

ALTO-SHAAM

Converge® multi-cook ovens combine the versatility of combi cooking and flexibility of a multi-cook oven with the power of Structured Air Technology®. With up to five independent combis in one footprint, stacking Converge multi-cook ovens give operators the freedom to steam, air fry, bake, grill and more at the same time without flavor transfer—all in a ventless footprint.

Configurations [select one]

Models

- CMC-H2H over CMC-H2H
- CMC-H3H over CMC-H2H

Control

- Deluxe
- Simple

Door swing

- Right hinged
- Left hinged

Electrical CMC-H2H

- 208–240V, 1PH, 50A, NEMA 6-50P plug
- 208–240V, 3PH, 30A, NEMA 15-30P plug

Electrical CMC-H3H

- 208–240V, 3PH, 50A, NEMA 15-50P plug

Accessories [select all that apply]

Cookware

- Pan, pizza screen 14" [PN-47175]
- Pan, grill, corrugated [PN-47173]
- Pan, egg, 6-count [PN-47177]
- Pan, egg, 9-count [PN-47178]
- Probe, T-shape [PR-37158]

Cleaning

- Automatic tablet-based cleaning system, standard
- Cleaner, non-caustic, 90 count tablet [CE-47853]
- Catalyst wash, descale, 30 count tablet, [CE-47859]

Water treatment

- RO system OPS175CR/10 10-gallon [5031207]
- RO system OPS175CR/16 16-gallon [5031208]

Plumbing and Electric kit [2 required]

- CPVC, 30A [5032853]
- CPVC, 40A [5032854]
- Copper, 30A [5032855]
- Copper, 40A [5032856]

Plumbing only kit [2 required]

- CPVC [5033029]
- Copper [5033030]

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



CMC-H2H/CMC-H2H

CMC-H3H/CMC-H2H

Standard features

- Three cooking modes:
 - Convection 85°F to 525°F [30°C to 274°C]
 - Steam 85°F to 250°F [30°C to 120°C]
 - Combination 213°F to 525°F [100°C to 274°C]
- Single-point, T-shaped probe* on Deluxe control models
*One [PR-37159] included per oven
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Integrated catalyst wash
- 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
- EPA 202 compliant



CAPACITY

2 CMC-H2H: 2 shelf
2 full-size hotel pans, or
2 half-size sheet pans

3 CMC-H3H: 3 shelf
3 full-size hotel pans, or
3 half-size sheet pans

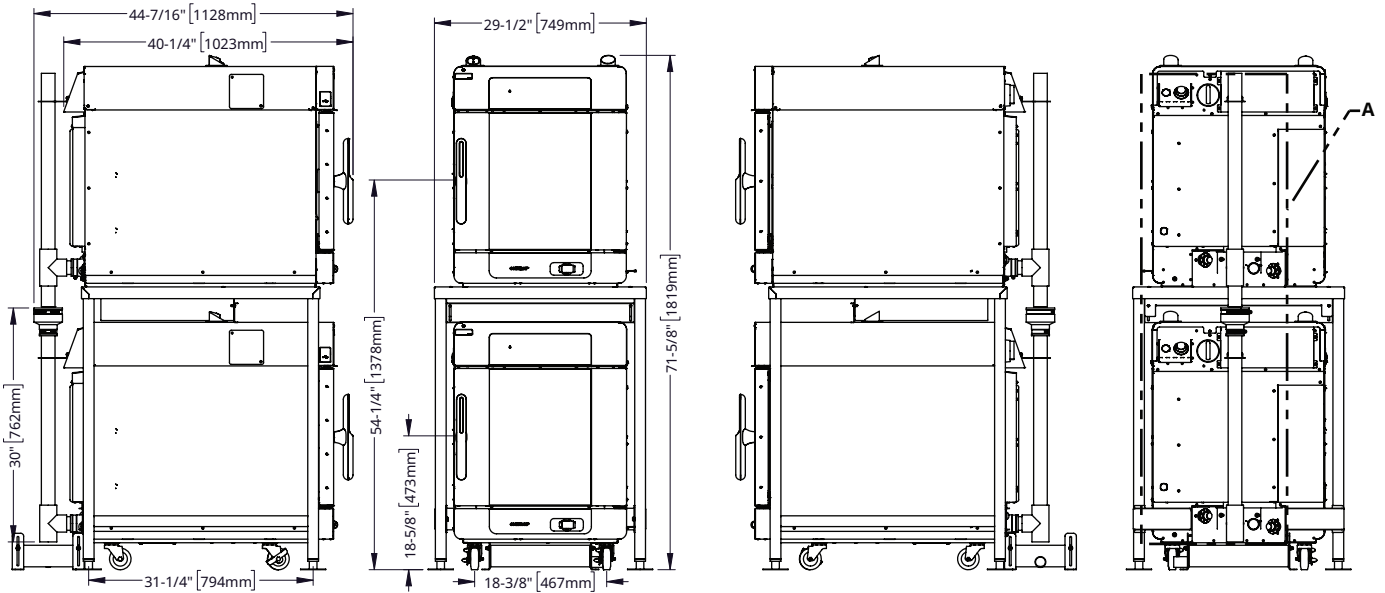
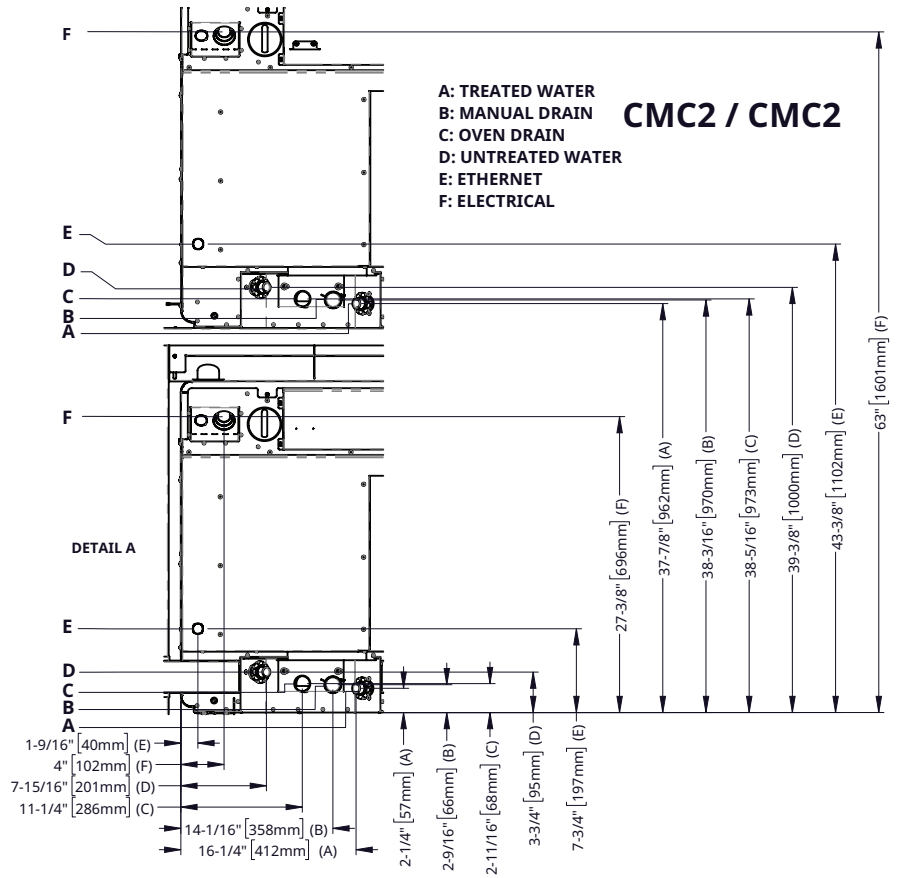
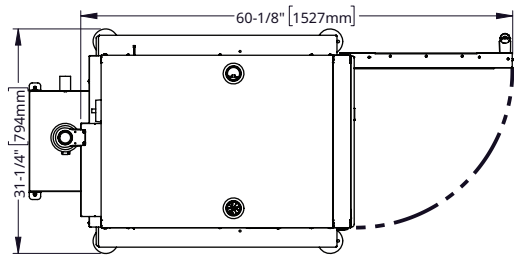
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.



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DIMENSIONS: CMC-H2H over CMC-H2H



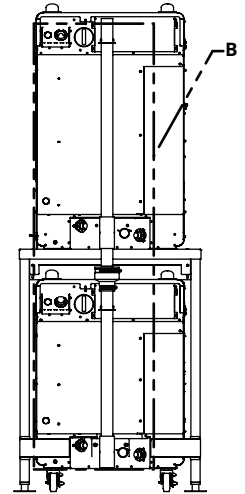
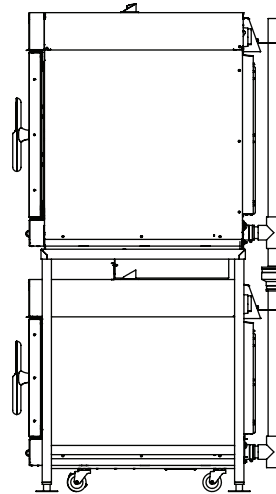
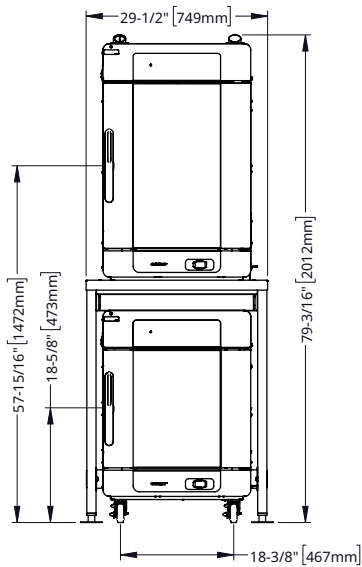
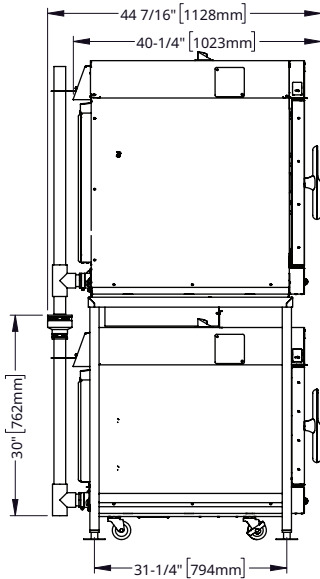
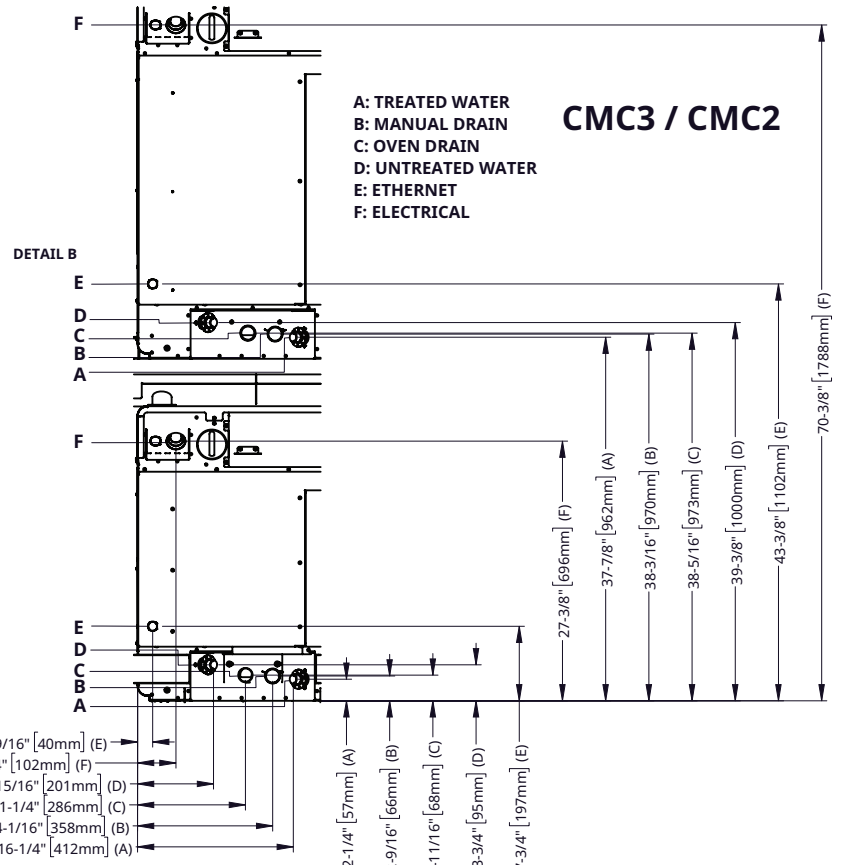
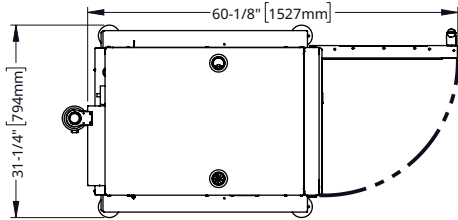
DIMENSIONS

| Model | Exterior (H x W x D) | Interior (H x W x D) | Net Weight |
|---------|---|---|-----------------|
| CMC-H2H | 38-3/8" x 24-7/16" x 40-1/4" [975mm x 621mm x 1023mm] | 11-1/2" x 14-3/8" x 21-1/8" [292mm x 366mm x 537mm] | 304 lb [138 kg] |
| Model | Ship Dimensions (L x W x H)* | Ship Weight | |
| CMC-H2H | 48" x 29" x 56" [1219mm x 737mm x 1422mm] | 400 lb [181 kg] | |
| Stand | Ship Dimensions (L x W x H)* | Ship Weight | |
| 5036015 | 40-1/4" x 33-7/16" x 54" [857mm x 737mm x 1372mm] | 50 lb [23 kg] | |

Converge® Stacked Multi-Cook Ovens



DIMENSIONS: CMC-H3H over CMC-H2H



Model Exterior (H x W x D)
CMC-H3H 46" x 24-7/16" x 40-1/4" [1168mm x 621mm x 1023mm]

Interior (H x W x D)
19-7/16" x 14-3/8" x 21-1/8" [366mm x 373mm x 537mm]

Net Weight
394 lb [179 kg]

Model Ship Dimensions (L x W x H)*
CMC-H3H 48" x 29" x 56" [1219mm x 737mm x 1422mm]

Ship Weight
490 lb [222 kg]

Stand Ship Dimensions (L x W x H)*
5036015 40-1/4" x 33-7/16" x 54" [857mm x 737mm x 1372mm]

Ship Weight
50 lb [23 kg]

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Top: 2" (51mm)*
 Left: 2" (51mm)
 Right: 2" (51mm)
 Front: 20" (508mm)
 Back: 7-1/16" (179 mm)

CLEARANCE

* 18" (457mm) recommended for service access



REQUIREMENTS

- The 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.
- Oven not intended for built-in installation.



HEAT: ELECTRIC

Heat of rejection

| | Heat Gain qs, BTU/hr | Heat Gain qs, kW |
|---------|-------------------------|---------------------|
| CMC-H2H | 471 | 0.14 |
| CMC-H3H | 706 | 0.21 |



NOISE: ELECTRIC

Noise emissions

Without hood system, a maximum 63.3 dBA was measured at 3.3 ft (1 m) from unit.



ELECTRIC

| CMC-H2H | V | Ph | Hz | Awg | IEC | A | Breaker (A)* | kW | Plug Configuration** |
|----------|-----|----|-------|-----|-----|----|--------------|-----|----------------------|
| 208-240V | 208 | 1 | 50/60 | 6 | — | 32 | 50 | 6.7 | NEMA 6-50P |
| | 240 | 1 | 50/60 | 6 | — | 37 | 50 | 8.9 | NEMA 6-50P |
| 208-240V | 208 | 3 | 50/60 | 8 | — | 19 | 30 | 6.7 | NEMA 15-30P |
| | 240 | 3 | 50/60 | 8 | — | 22 | 30 | 8.9 | NEMA 15-30P |

**Electrical connections must meet all applicable federal, state, and local codes.

* For use on individual branch circuit only.



ELECTRIC

| CMC-H3H | V | Ph | Hz | Awg | IEC | A | Breaker (A)* | kW | Plug Configuration** |
|----------|-----|----|-------|-----|-----|----|--------------|------|----------------------|
| 208-240V | 208 | 3 | 50/60 | 6 | — | 28 | 50 | 10.1 | NEMA 15-50P |
| | 240 | 3 | 50/60 | 6 | — | 32 | 50 | 13.4 | NEMA 15-50P |

**Electrical connections must meet all applicable federal, state, and local codes.

* For use on individual branch circuit only.



WATER

Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 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 male connection. Line pressure 30 psi minimum dynamic and 90 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.

| 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

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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