

# COMBITHERM® CTP20-20G

## GAS BOILER-FREE



### CAPACITY

- Twenty (20) full-size sheet pans; twenty (20) GN 2/1 pans; forty (40) full-size hotel or GN 1/1 pans; two rows deep
- Roll-in pan cart with twenty (20) non-tilt support rails; 20" (508mm) horizontal width between rails, 2-9/16" (65mm) 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 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 when fully retracted [PATENT PENDING] and a built-in backflow 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 control [PATENT PENDING]
- Adjustable stainless steel flange legs provide stability
- Roll-in pan cart includes mounted drip tray and four (4) swivel casters, including two (2) with brakes.
- High efficiency modulating gas burner maximizes the residence time of flue gases [PATENT PENDING]

### CT PROformance – STANDARD FEATURES

- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver the highest performance standards, consistent food quality, and production efficiency.
- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Software operation in English, French, German, Korean, Mandarin, Russian, or Spanish.
- Four cooking modes:  
Steam - 85°F to 250°F (30°C to 120°C)  
Convection - 85°F to 575°F (30°C to 301°C)  
Combination - 85°F to 575°F (30°C to 301°C)  
Retherm - 245°F to 320°F (120°C to 160°C)
- Cook time is displayed in hours : minutes : seconds for greater precision.

- Access an unlimited number of programmed titled recipes that you've customized, marked as favorites, or placed into category folders.
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power to manage kitchen power peaks, eco power for optimal oven efficiency, and PROpower™ - an accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING].
- Absolute Humidity Control™ (AHC) provides 0-100% humidity levels allowing more control over the ideal cooking environment and product finish [PATENT PENDING].
- Auto-reversing fan with five different fan speeds expands cooking capabilities - from braising, roasting, to flow sensitive products such as soufflés and meringues, or any product affected by a high velocity of air movement.
- Moisture injection feature provides perfect sheen and crust on breads and pastry items.

- Auto-detect USB for HACCP data access, Recipe Management, and software updates.
- Multi-shelf timers can be labeled by product name and programmed in hours, minutes and seconds giving greater control for delicate items.
- Sleep mode can be used to save valuable time by eliminating the need to power down and restart.
- Low temperature Delta-T feature for lower temperature cooking or longer term roasting.
- Programmable cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- Dehydration auxiliary function.
- CombiClean PLUS™ fully automated cleaning with 5 cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

### SHORT FORM SPEC

Provide Alto-Shaam Combitherm® CT PROformance™ floor-standing model CTP20-20G boiler-free gas CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, a combination of steam and convection heat, and retherm. 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 backflow preventer. PROtouch™ control features include a cool-down function, automatic

cleaning function, recipe programming, three power levels, 0-100% humidity levels, auto-reversing fan with five (5) fan speeds, multi-shelf timers, and sleep mode. Oven includes standard right-hand door hinging with integrated preheat strip, USB port, HACCP data access, and six (6) adjustable stainless steel seismic legs. Roll-in pan cart accommodates up to twenty (20) full-size sheet pans or forty (40) full-size hotel pans (GN 1/1), twenty (20) non-tilt support rails, and includes ten (10) stainless steel shelves.

### FACTORY INSTALLED OPTIONS

#### Electrical Choices

- 120V 1ph       208-240V 1ph
- 208-240V 3ph       380-415V 3ph

#### Gas Type

- Natural       Propane

#### Door Swing

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

- Extended One-year Warranty

- Automatic Grease Collection System [U.S. PATENT 8,997,730 B2], includes four (4) 6-piece, self-trussing poultry racks with deflectors #5020829, interior drip collection pan, and grease collection container with shut off valve

#### Cleaning system choices

- Automatic tablet-based cleaning system, standard
- Automatic liquid cleaning system pumps through the system for a deep cleaning, hands free process, includes one (1) removable support tray for liquid cleaner container, optional

#### 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

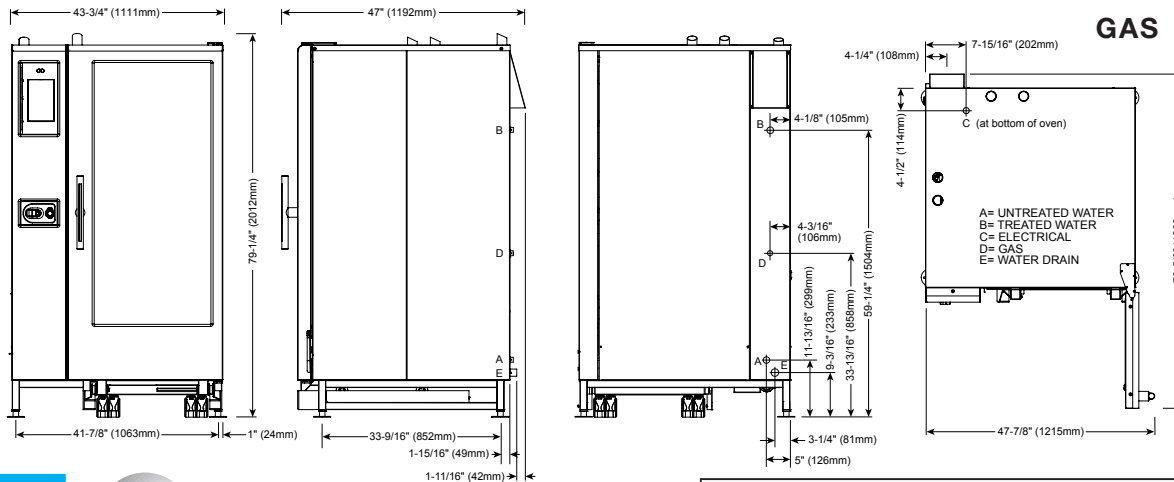
#### Probe Choices

- Removable, single-point, quick-connect core temperature probe, standard
- Removable, single-point, quick-connect sous vide temperature probe, optional
- Hard-wired, multi-point core temperature probe, optional

#### Security Devices for correctional facility use

- Optional base package (not available with recessed door): Includes tamper-proof screw package, secured door glass, and correctional institution roll-in pan cart, 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

- Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)



|                                     |   |
|-------------------------------------|---|
| <b>DIMENSIONS: H x W x D</b>        |   |
| <b>EXTERIOR:</b>                    | 79-1/4" x 43-3/4" x 47" (2012mm x 1111mm x 1192mm)    |
| <b>EXTERIOR WITH RECESSED DOOR:</b> | 79-1/4" x 48-3/4" x 47" (2012mm x 1238mm x 1192mm)    |
| <b>INTERIOR:</b>                    | 60-7/16" x 24-1/4" x 32-3/4" (1535mm x 616mm x 832mm) |

**WATER REQUIREMENTS**

**TWO (2) COLD WATER INLETS - DRINKING QUALITY**  
**ONE (1) TREATED WATER INLET:** 3/4" NPT\* \* Both inlets can be from same 3/4" source. Divide using a manifold. Run one side through treatment device before running to oven.  
**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).

|  |  |
|--|--|
| <b>CLEARANCE REQUIREMENTS</b>                                    |  |
| <b>LEFT:</b> 0" (0mm)  | 18" (457mm) RECOMMENDED SERVICE ACCESS             |
| <b>RIGHT:</b> 0" (0mm) NON-COMBUSTIBLE SURFACES                  | 2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES       |
| <b>TOP:</b> 20" (508mm) FOR AIR MOVEMENT                         |  |
| <b>BACK:</b> 4" (102mm)<br>4-5/16" (109mm) OPTIONAL PLUMBING KIT | <b>BOTTOM:</b> 5-1/8" (130mm) FOR LEGS, AIR INTAKE |

**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               |

**GAS REQUIREMENTS (GAS TYPE MUST BE SPECIFIED ON ORDER)**

|   |                                    |  |   |
|---|------------------------------------|--|---|
| HOOK-UP: 3/4" NPT                             |                                    |  |   |
| RATED THERMAL LOAD                            |                                    | CONNECTED PRESSURE                                     |   |
| NORTH AMERICA                                 | INTERNATIONAL                      | NORTH AMERICA  | INTERNATIONAL   |
| Natural Gas/Propane                           | G20, G25, G31                      | Natural Gas  | Propane   |
| Gross Heating Value (HHV)<br>266,000 Btu / hr | Net Heating Value (LHV)<br>72.0 kW | Minimum: 5.5" W.C. dynamic<br>Maximum: 14" W.C. static | Minimum: 9" W.C. dynamic<br>Maximum: 14" W.C. static        |
|   |                                    |  | G20 20mbar (2kPa)<br>G25 20mbar (2kPa)<br>G31 30mbar (3kPa) |

| ELECTRICAL - CTP20-20G (DEDICATED CIRCUIT REQUIRED) |           |    |       |           |                                |           |         |     |                                | WITH COMBISMOKER® OPTION |         |           |  |
|---|-----------|----|-------|-----------|--------------------------------|-----------|---------|-----|--------------------------------|--------------------------|---------|-----------|--|
|   | VOLTAGE   | PH | HZ    | AWG (mm²) | CONNECTION<br>no cord, no plug | AMPS      | BREAKER | kW  | CONNECTION<br>no cord, no plug | AMPS                     | BREAKER | kW        |  |
|   | 120       | 1  | 60    | 12 (3.31) | L1, L2/N, G                    | 13.6      | 20      | 1.7 | L1, L2/N, G                    | 18.4                     | 25      | 2.3       |  |
|   | 208 - 240 | 1* | 50/60 | 14 (2.08) | L1, L2/N, G                    | 9.6 - 8.4 | 15      | 2.0 | L1, L2/N, G                    | 12.1 - 11.3              | 15      | 2.5 - 2.7 |  |
|   | 208 - 240 | 3  | 50/60 | 14 (2.08) | L1, L2, L3, G                  | 9.6 - 8.4 | 15      | 2.0 | L1, L2, L3, G                  | 12.1 - 11.3              | 15      | 2.5 - 2.7 |  |
|   | 380 - 415 | 3  | 50/60 | 14 (2.08) | L1, L2, L3, N, G               | 9.2 - 8.4 | 15      | 2.0 | L1, L2, L3, N, G               | 11.8 - 11.3              | 15      | 2.6 - 2.7 |  |

▲ AMERICA VOLTAGE CHOICE    ⚡ GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA    ⚡ INTERNATIONAL VOLTAGE CHOICE    † ELECTRICAL SERVICE CHARGE APPLIES  
 ▲ PER UL REQUIREMENTS, MUST BE PERMANENTLY CONNECTED TO ELECTRICAL SUPPLY SOURCE

| WEIGHT  | SHIP DIMENSIONS  | PAN CAPACITY                      |             |
|---|--|-----------------------------------|-------------|
| NET 1100 lbs (499 kg) est<br>Recessed Door: 1217 lbs (552 kg) est | (L x W x H) 53" x 53" x 87"<br>(1346 x 1346 x 2210mm)* | FULL-SIZE: 20" x 12" x 2-1/2"     | Forty (40)  |
| SHIP 1250 lbs* (567 kg*)<br>Recessed Door: 1350 lbs* (612 kg)*    |  | GN 1/1: 530 x 325 x 65mm          | Forty (40)  |
|   |  | GN 2/1: 650 x 530 x 65mm          | Twenty (20) |
|   |  | **FULL-SIZE SHEET: 18" x 26" x 1" | Twenty (20) |

PRODUCT MAXIMUM: 480 lb (218 kg)  
 VOLUME MAXIMUM: 300 quarts (380 liters)  
 \*\*ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY.