

SERVICE MANUAL

CT PROFORMANCE™

CTP6-10E	CTP6-10G
CTP10-10E	CTP10-10G
CTP7-20E	CTP7-20G
CTP10-20E	CTP10-20G
CTP20-10E	CTP20-10G
CTP20-20E	CTP20-20G

CT CLASSIC™

CTC6-10E	CTC6-10G
CTC10-10E	CTC10-10G
CTC7-20E	CTC7-20G
CTC10-20E	CTC10-20G
CTC20-10E	CTC20-10G
CTC20-20E	CTC20-20G

⚠ WARNING
 Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.
 Read and understand the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.




Operation, Maintenance, Troubleshooting, and Wiring Diagrams

This manual covers the following CTP and CTC series models:

Control Type		Boiler-Free Models	Steam Generator Models
CTP	CT PROformance™ with PROtouch™ control	6-10E, 6-10G 10-10E, 10-10G	6-10EB 10-10EB
CTC	CT Classic with Classic manual control	7-20E, 7-20G 10-20E, 10-20G 20-10E, 20-10G 20-20E, 20-20G	7-20EB 10-20EB 20-10EB 20-20EB

Please post the following instructions in a prominent location if the user smells gas.

DANGER



Before starting the appliance, make certain you do not detect the odor of gas.

If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside the property and immediately contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.

Additional Resources Available From Alto-Shaam

For Service Support

The Alto-Shaam Tech Team is available 24 hours a day, every day, to provide emergency Service and troubleshooting support. Our team of experts supports your demanding kitchen needs because your customers depend on it. Contact our Tech Team at 1-800-558-8744 (U.S. and Canada only) or 1-262-251-3800; follow the prompts for emergency service.

For Product Specs

Visit <https://www.alto-shaam.com/en/resources> to download spec sheets for all Alto-Shaam products.

For the Latest Software Updates

Download the latest version of appliance firmware and recipe management software at <https://www.alto-shaam.com/en/customer-support/software-downloads>.

For Genuine Alto-Shaam OEM Parts in Your Area

Visit <https://www.alto-shaam.com/en/technical-service> and use the LOCATE A SERVICE AGENT tool for a list of authorized distributors of genuine Alto-Shaam parts in your area.

If you require additional parts identification assistance, contact our parts team. You can reach the Parts Customer Service Team at:

partsdept@alto-shaam.com

Via phone at 1-262-251-3800 ext. 6709

Toll Free (U.S. & Canada only) at 800-558-8744 ext 6709.

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- The appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized and is therefore considered dangerous. The appliance must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously and cause a fire.
- The appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users. Alto-Shaam recommends regular staff training to avoid the risk of accident or damage to the appliance. Operators must also receive regular safety instructions.
- Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified and trained technicians.
- This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. The following signal words and symbols may be used throughout this manual.

DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.

WARNING

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.



NOTICE: Indicates information considered important, but not hazard-related (e.g., messages relating to property damage).

NOTICE: For equipment delivered for use in any location regulated by the following directive: 2012/95/EC WEEE




Do not dispose of electrical or electronic equipment with other municipal waste.

- To prevent serious injury, death or property damage, the appliance should be inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- **Only** allow an authorized service partner or trained technician to service or to repair the appliance. Installation or repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory authorized parts will void the warranty and relieve Alto-Shaam of all liability.
- When working on this appliance, observe precautions in the literature, on tags, on labels attached to or shipped with the appliance and other safety precautions that may apply.
- If the appliance is installed on casters, freedom of movement of the appliance must be restricted so that utility connections (including gas, water, and electricity) cannot be damaged when the appliance is moved. If the appliance is moved, ensure that all utility connections are properly disconnected. If the appliance is returned to its original position, ensure that retention devices and utility connections are properly connected.
- **Only** use the appliance when it is stationary. Mobile appliance racks, mobile plate racks, transport trolleys, and appliances on casters can tip over when being moved over an uneven floor or threshold and cause serious injury.
- **Always** apply caster brakes on mobile appliances or accessories when these are not being moved. These items could move or roll on uneven floors and cause property damage or serious injury.
- Be extremely careful when moving appliances because the food trays may contain hot fluids that may spill, causing serious injury.
- **Always** open the appliance door very slowly. Escaping hot vapors or steam can cause serious injury or death.
- If the gas appliance is installed under an exhaust hood, the hood must be switched **On** when the appliance is in use to avoid the build up of combustion gases. Failure to do so may result in serious injury, death or property damage.
- Accumulations on the main burners of gas appliances can result in firing out of normal sequence. This delayed ignition creates an alarmingly loud sound. If your appliance makes an especially loud noise when starting up, shut down the appliance and call a qualified and trained service technician.
- **NEVER** place objects near the appliance exhaust vents. This area is hot and could be a potential ignition source for a fire.
- Do not allow objects to block or obstruct the area below the appliance base. This may result in fire, damage to the equipment, or serious injury.
- Do not use the attached hand-held hose to spray anything other than the interior of the appliance compartment.
- Do not use the attached hand-held hose on the surface of a hot cooking compartment. The sudden temperature change can damage the appliance interior. Allow the appliance to cool to 150°F (66°C) or lower before using the hand-held hose. Failure to observe this precaution can void the warranty.

 WARNING	
	<p>This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.</p> <p>Children should be supervised to ensure that they do not play with the appliance.</p>


⚠ WARNING



To prevent serious personal injury, death, or property damage:

Do not steam clean, hose down or flood the interior or exterior with water or liquid solution of any kind. **Do not** use water jet to clean. Failure to observe this precaution will void the warranty.


⚠ WARNING



To prevent **SERIOUS PERSONAL INJURY** or **PROPERTY DAMAGE**:


DO NOT handle pans containing liquid or semiliquid products positioned above the eye level of the operator. Such products may scald and cause serious injury.

⚠ WARNING



DO NOT obstruct or block exhaust flues or attach any flue extension that may impede proper burner operation, restrict the exhaust fumes and cause negative backdraft or the appliance to shut down. Failure to do so may result in serious injury or death.

⚠ WARNING



To prevent **serious personal injury, death, or property damage**:

The appliance must be cleaned thoroughly to avoid deposits of grease and or food residues inside the appliance that may catch fire. If fat deposits and/or food waste inside the appliance ignite, shut down the appliance immediately and keep the appliance door closed to extinguish the fire. If further extinguishing is required, disconnect the appliance from the main power and use a fire extinguisher (do not use water to extinguish a grease fire!). Failure to clean the appliance properly invalidates the warranty and relieves Alto-Shaam of all liability.


⚠ CAUTION



To prevent **personal injury** or **property damage**:

Always use hand protection when operating this appliance to avoid burns. Metal parts of this equipment become extremely hot when in operation.


⚠ CAUTION



To prevent **INJURY** or **PROPERTY DAMAGE**, make certain the area around the appliance is kept clear of combustible items.

NOTICE: Automatic steam venting is a standard safety feature built into all Combitherm oven models. This feature vents all steam from the oven compartment immediately before cooking time expires or set probe temperature is reached.

NOTICE: Use authorized Combitherm oven cleaner only. Unauthorized cleaning agents may discolor or harm interior surfaces of the oven. Read and understand label and material safety data sheet before using the oven cleaner.



Automatic steam venting does not function if the oven door is opened before time expires or when the oven has been set to continuous operation.

How To Turn On the Appliance

Before you begin

1. Turn on the exhaust hood.
2. Make sure that the water supply to the appliance is turned on.
3. Make sure that the electrical power supply to the appliance is turned on.
4. For gas appliances, make sure the gas supply valve is in the open position.

Steps

1. Press the ON/OFF button .

The ON/OFF indicator glows green and the loading screen (1) displays while the controller software loads. When the software is 100% loaded, the home screen (2) displays.



NOTE: If the appliance has a steam generator, the steam generator fills with water and the appliance heats the water to an initial temperature of 188°F (77°C).

How To Start a Manual Calibration

1. Make sure the appliance is off.
2. Press and hold the ON/OFF button  for eight (8) seconds. The ON/OFF indicator glows red and the calibration prompt (3) displays.

The prompt moves from the center to all four corners of the screen. This sequence repeats three (3) times. Then the calibration screen (4) displays.

NOTE: The first time the appliance is turned on, or if the appliance loses power during startup, the touch screen calibration prompt (3) displays at the end of the next startup.

NOTE: Touch the check mark icon  to start the calibration immediately. Touch the cancel icon  to cancel the calibration.

How To Calibrate the Touch Screen


1. Touch the target icon (+) each time it appears on screen. The icon appears in all four corners, then the center of the screen.

NOTE: If the controller software has not been updated to the current version, the calibration stops when this step is complete. Download the current controller software from the Alto-Shaam website and install it.

2. The verification screen (5) displays. Touch all five target icons . The icons change to green boxes when they are touched.

NOTE: The calibration screen and verification screen both display a 30-second countdown. If you do not touch all five icons before the countdown is complete, the controller stops the calibration. If you do not see the countdown, download the current controller software from the Alto-Shaam website and install it.

How To Turn Off the Appliance

1. Press and hold the ON/OFF button  for five to ten (5-10) seconds.

NOTE: You cannot turn off the appliance during a cooking cycle.

DANGER



Before starting the appliance, make certain you do not detect the odor of gas.

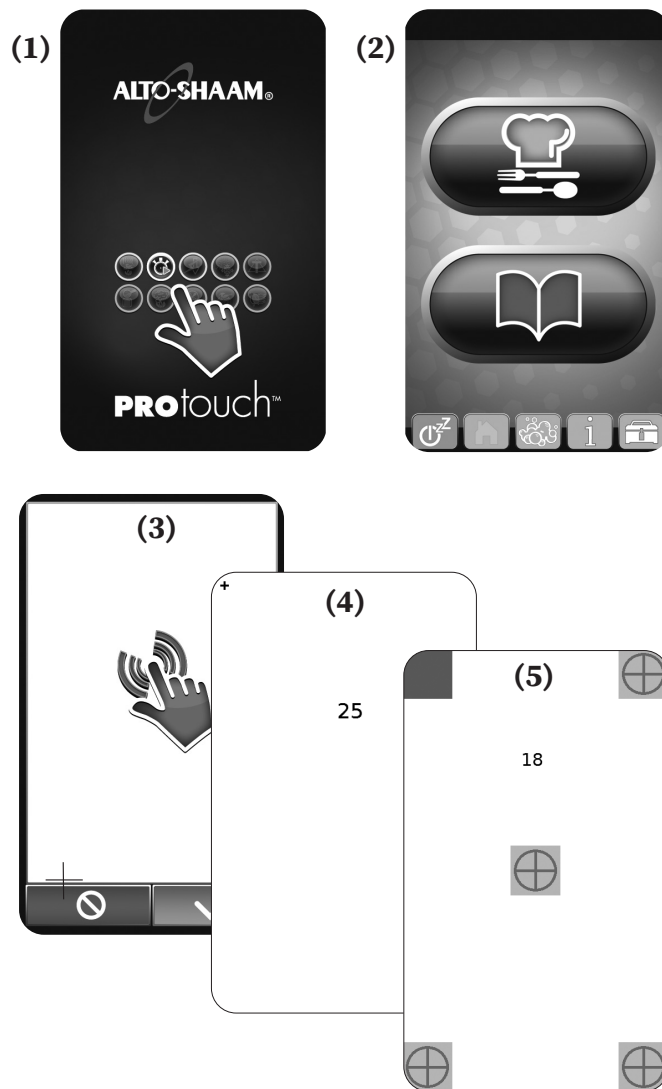
If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside the property and immediately contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.

CAUTION



Accumulations on the main burners of gas appliances can result in firing out of normal sequence. This delayed ignition creates an alarmingly loud sound. If your appliance makes an especially loud noise when starting up, shut down the appliance and call a qualified and trained service technician.



Software Updates

The PROtouch controller plays an important part in our continuous improvement process. New features and abilities can be loaded to your oven as they become available. Software for your oven can be accessed from the Alto-Shaam website, under Customer Support, then Software Downloads. <http://www.alto-shaam.com/en/customer-support/software-downloads>

Use a USB drive to copy the PROtouch software from the website to the USB drive.



Press the ON button to power the oven on.



Touch the utilities icon.



Touch the download icon.



Touch the download new software icon.

Most software updates will require the full oven update as shown below. Additional options are available if a special need arises. Call our Service Department for assistance with these special circumstances.

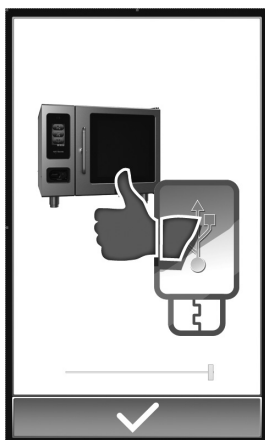
Remove the cover of the USB port on the oven.

Insert the USB drive. If the USB drive is not recognized by the Combitherm, a question mark will appear on screen. Try again with another USB drive or call Alto-Shaam Service.

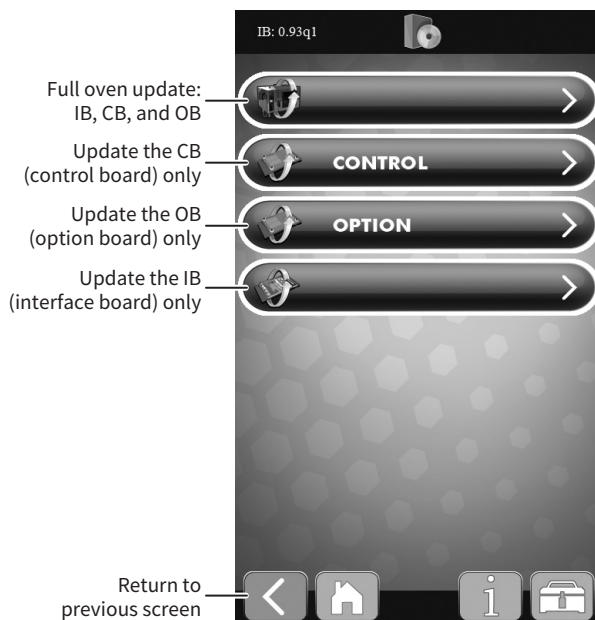
When the data has made a successful transfer to the USB drive, the screen will change.

Touch the green check mark icon to complete the process.

Remove the USB drive and replace the cover on the USB port on the oven.

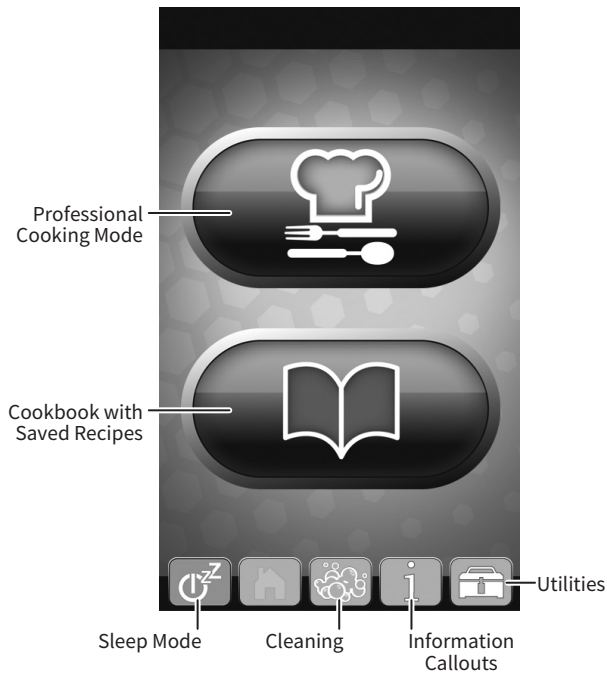


Software Upload Screen

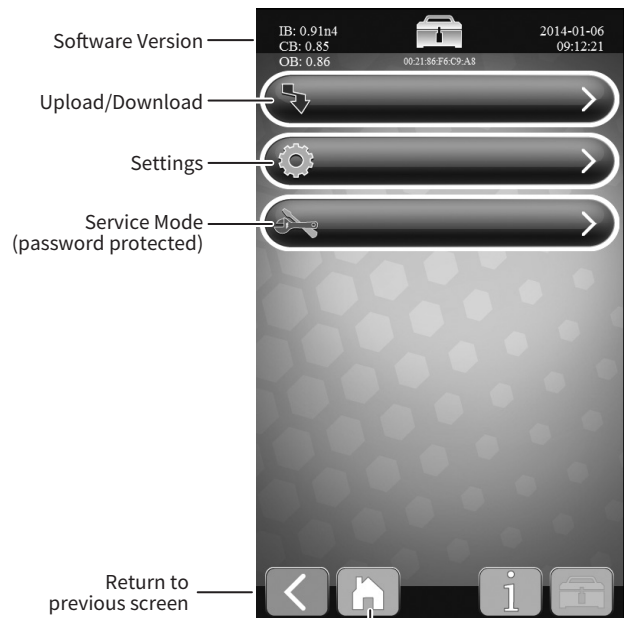


NOTICE: After the software update has been completed, the oven may automatically initiate a shutdown and reboot sequence if required.

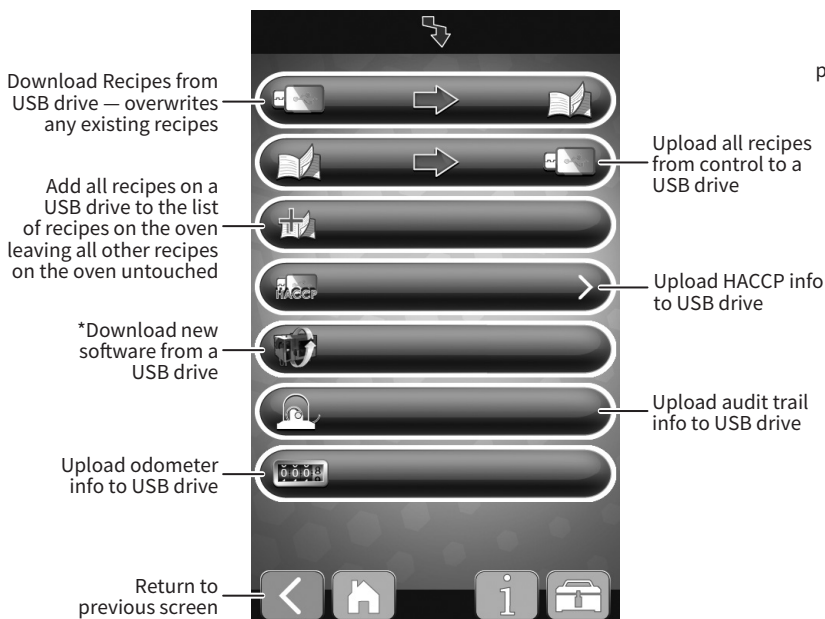
Control Panel Identification



Utility Screen



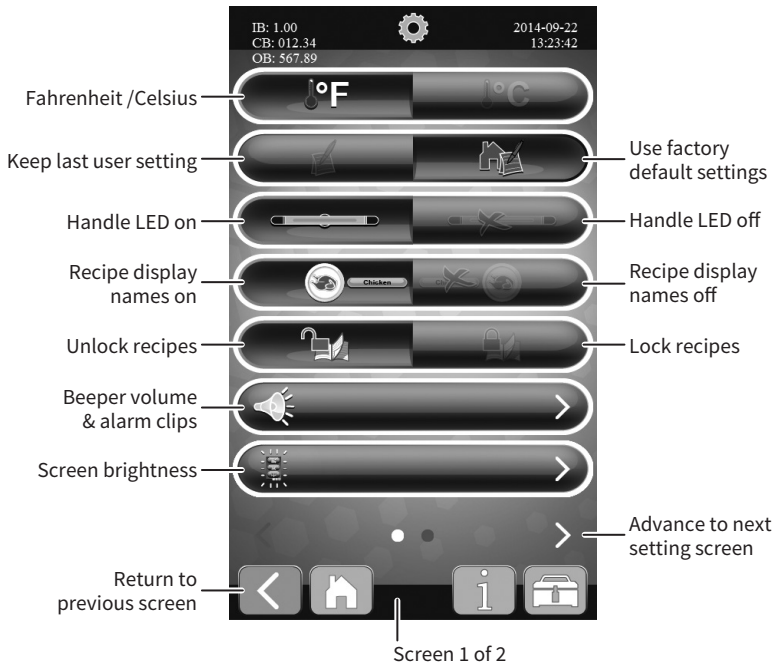
Upload/Download Screen



*The PROtouch control plays an important part in our continuous improvement process. New features and abilities can be loaded to your oven as they become available. Software for your oven can be accessed from the Alto-Shaam website, under Customer Support.

Control Panel Identification

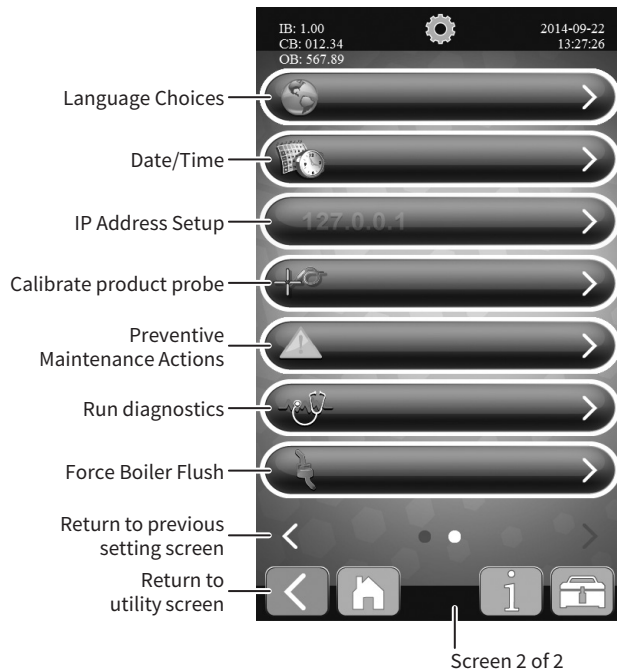
Settings Screen 1



When a setting has been selected, the graphic will be vibrant in color while the alternate choice will appear faded and gray. In the illustration at left, Fahrenheit, factory default setting, handle LED on, recipe display with text, and recipes are not locked have been chosen.

NOTE: A password is required to lock and unlock the recipes. Simply call an Alto-Shaam Culinary Chef for assistance.

Settings Screen 2



Language choices available:
English, French, German, Korean, Mandarin, Russian, or Spanish.

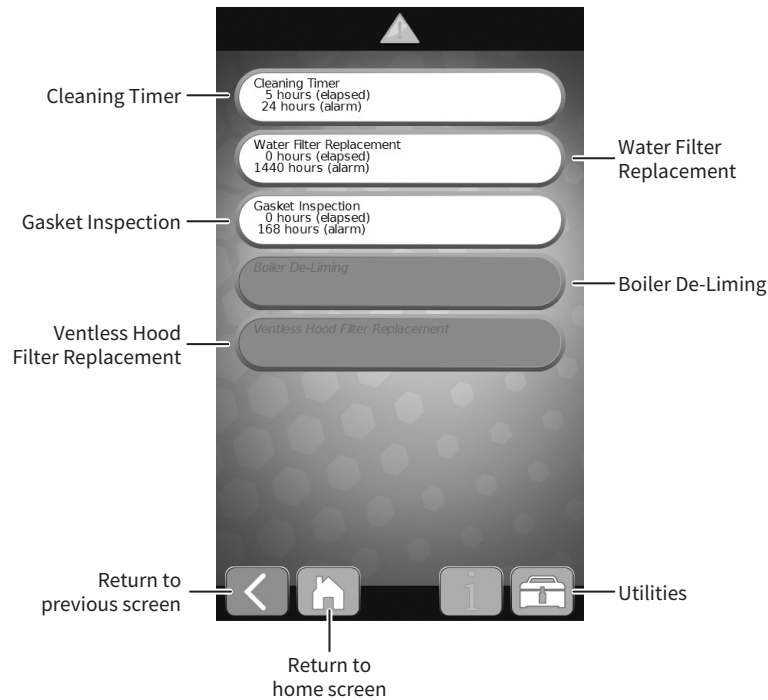
Time format available:
12-hour clock
24-hour clock

Different date formats available:
YYYY/MM/DD
MM/DD/YYYY
DD/MM/YYYY

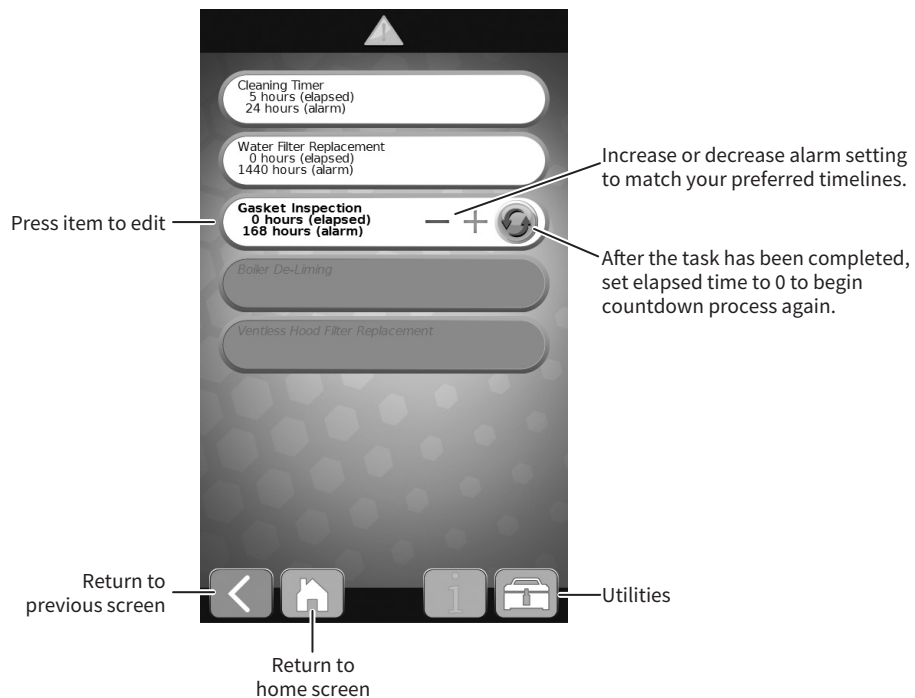


Control Panel Identification

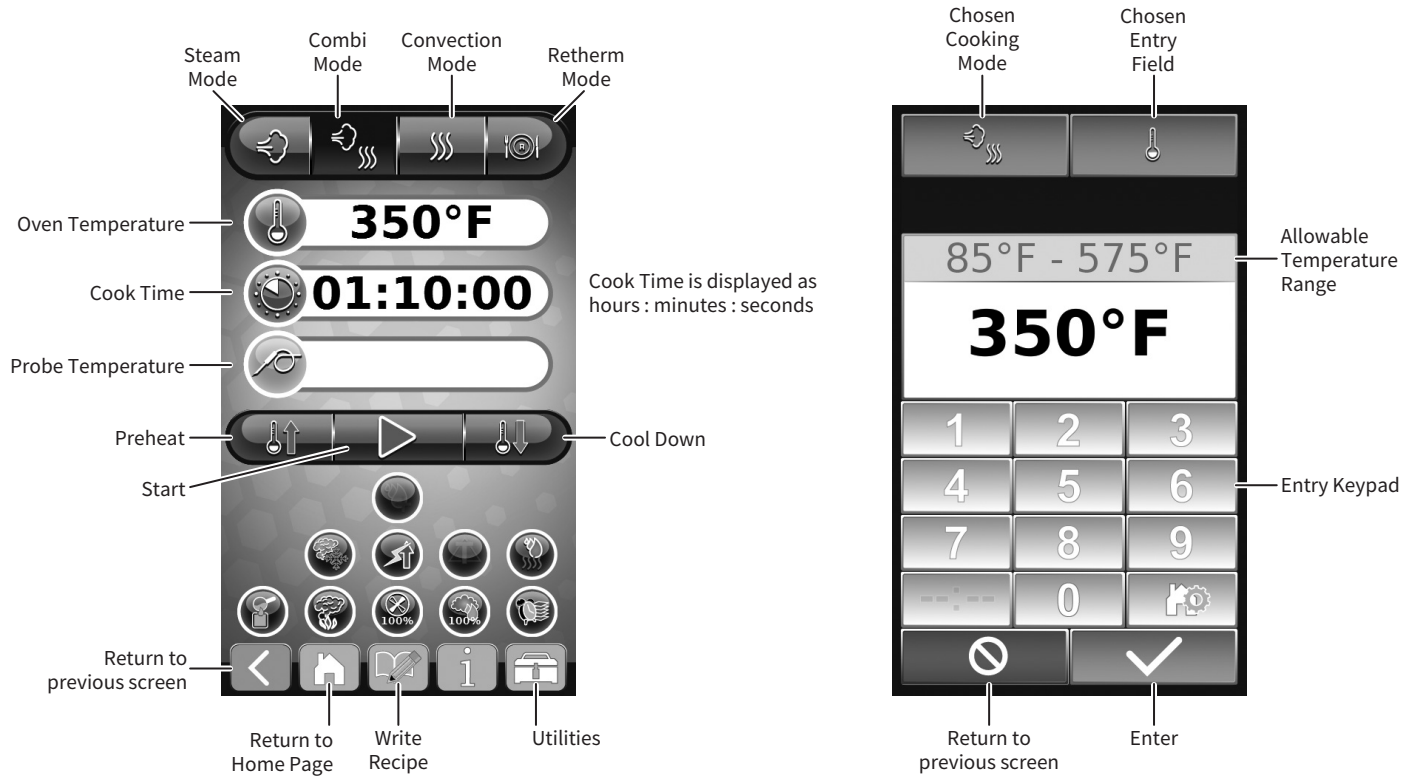
Preventative Maintenance Screen



Preventative Maintenance - Editing

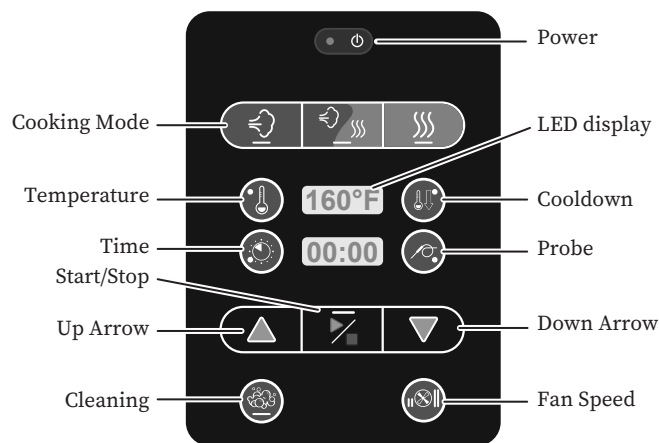


Cooking Screen Identification



NOTE: When a cooking mode has been selected, it will appear darker blue. When the cooking mode is calling for heat, it will appear red. When the cooking mode is calling for moisture, it will appear light blue. In the illustration above, Combi Mode has been chosen and is calling for heat. Also, the PROpower™ level has been chosen, and the fan speed has been set at 100%.

Control Panel Identification



The **Steam** mode provides the operator with the ability to steam, poach, blanch, or sous vide. This mode will automatically steam at the boiling point of water; quick-steam above the boiling point for faster cooking results; or low temperature steam, below the boiling point, for more delicate products such as pâté, mousse, seafood, or custard.

The **Combination** mode will prove to be the most versatile and widely used mode the Combitherm oven has to offer. It will produce the best possible results on the widest variety of products — all within the shortest period of time. The unique control function of this mode enables the operator to roast or bake with a combination of steam and convection heat. In addition to shorter cooking times, this combination of steam and heat offers less product shrinkage and more moisture retention than obtained in a standard convection oven.

The **Convection** mode operates with hot circulated air within a temperature range of 85°F to 575°F (29°C to 300°C). For many applications, better results may be achieved with the Combination mode; therefore, the operator may want to consider using the Convection mode on a more limited basis.

NOTE: The oven will not operate in the event of a power failure.

Oven Cooldown Process:

- Cooking process must be inactive
- Press "Cooldown" button until LED lights (LED remains ON while in Cooldown mode)
- Press "Decrease Value" or "Increase Value" to adjust cooldown temperature
- Cook temperature display area is used to display cooldown temperature
- Display will show last valid cooldown temperature
- Cooldown temperature range is 85°F - 575°F (30°C - 300°C)
- Press "Start/Stop" until LED lights to accept cooldown temperature and initiate cooldown process
- Door must be open to start cooldown process; Cook time display area will display "door" if door is not open
- Cook temperature display area will display set cooldown temperature
- Cook time display area will display current cooldown temperature

Fahrenheit or Celsius Function - choose temperature format:

- Unit is not in a cooking or cleaning process
- Press "Set Cooking Temperature", "Decrease Value" and "Increase Value" buttons simultaneously for 1 second
- Cooking temperature display area will display last value "C" or "F"; Display will alternate between "C" and "F" every 2 seconds
- Press "Start/Stop" key when the display is showing the desired value ("C" or "F")

How To Turn On the Appliance

Before you begin

1. Turn on the exhaust hood.
2. Make sure that the water supply to the appliance is turned on.
3. Make sure that the electrical power supply to the appliance is turned on.
4. For gas appliances, make sure the gas supply valve is in the open position.

NOTE: To power off the appliance, press and hold the Power button for 5 to 10 seconds to initiate the power shutdown sequence to the oven.

The oven will not shut down during a cooking cycle.

NOTICE: In the event of a power failure, the oven will not operate.

Steps

1. Press the ON/OFF button .

The ON/OFF indicator glows green.

NOTE: If the appliance has a steam generator, the steam generator fills with water and the appliance heats the water to an initial temperature of 188°F (77°C).

DANGER



Before starting the appliance, make certain you do not detect the odor of gas.

If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside the property and immediately contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.










CAUTION














Accumulations on the main burners of gas appliances can result in firing out of normal sequence. This delayed ignition creates an alarmingly loud sound. If your appliance makes an especially loud noise when starting up, shut down the appliance and call a qualified and trained service technician.

How To Preheat the Appliance












Alto-Shaam recommends preheating the Combitherm® before cooking.

1. Press the **Power** button. 
2. Press the desired **Cook Mode** button.  Steam  Combi  Convection
3. Press the **Oven Temperature** button; adjust the temperature with the **Arrow** buttons.   
4. Press the **Cook Time** button; adjust the time with the **Arrow** buttons.   
5. Press the **Start/Stop** button. 

Cooking by Probe

1. Preheat the appliance.
2. Press the desired **Cook Mode** button.  Steam  Combi  Convection
3. Press the **Oven Temperature** button; adjust the temperature with the **Arrow** buttons.   
4. Press the **Probe Temperature** button; adjust the probe temperature with the **Arrow** buttons.   
5. Press the **Fan Speed** button to choose High Speed or Low Speed. 
6. Load food into the appliance and insert probe into the food.
7. Press the **Start/Stop** button. 

Cooking by Time

1. Preheat the appliance.
2. Press the desired **Cook Mode**.  Steam  Combi  Convection
3. Press the **Oven Temperature** button; adjust the temperature with the **Arrow** buttons.   
4. Press the **Cook Time** button; adjust the time with the **Arrow** buttons.   
5. Press the **Fan Speed** button to choose High Speed or Low Speed. 
6. Load food into the appliance.
7. Press the **Start/Stop** button. 

NOTE: In the event of a prolonged power failure during the cooking process, it is strongly recommended that you ensure the food is safe for consumption according to local health regulations.

Temperatures below 350°F (177°C) permit high speed fan and low speed fan operation. Temperatures at 350°F (177°C) or higher permit high speed fan operation.

CAUTION: HOT

Burn hazard. Use caution when opening the oven door when the cooking chamber is hot.

Ventech and Ventch PLUS™ Ventless Hood

The Ventech hood captures all oven exhaust and grease-laden vapors, and condenses steam from oven operations. Grease-laden vapors are captured by the filters, drawn in by high flow-rate fans. The activated charcoal filters scrub the odors and clean the air before venting it out of the top of the oven. The steam is condensed out of the air through an active heat exchanger.

The Ventech Plus model includes an integrated HEPA filter for increased air purification.

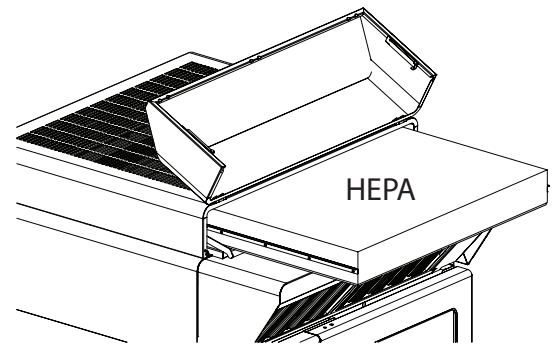
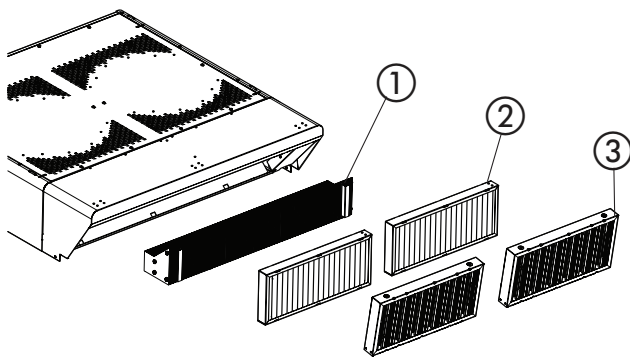
The Ventech hood operates throughout oven operation, detecting higher volumes of oven exhaust and adjusting its performance accordingly. It functions in a stacked configuration, and can be installed in the factory or in the field.

A pressure switch is used to detect the airflow through the hood. When the air flow is blocked an E101 error message on the oven control display. The filters will need to be cleaned or replaced.

If the washable filter is not seated properly, an error code E102 appears on the oven control display during the selftest at the beginning of a cooking cycle or during the last two minutes of a cooking cycle.

When an E101 or E102 appears on the control display, a cook cycle cannot be started until the cause of the fault has been fixed.

For further reference, see the Ventech Condensation Hood Operator's Manual.



1	Condensation (optional)
2	Charcoal filter
3	Grease filter



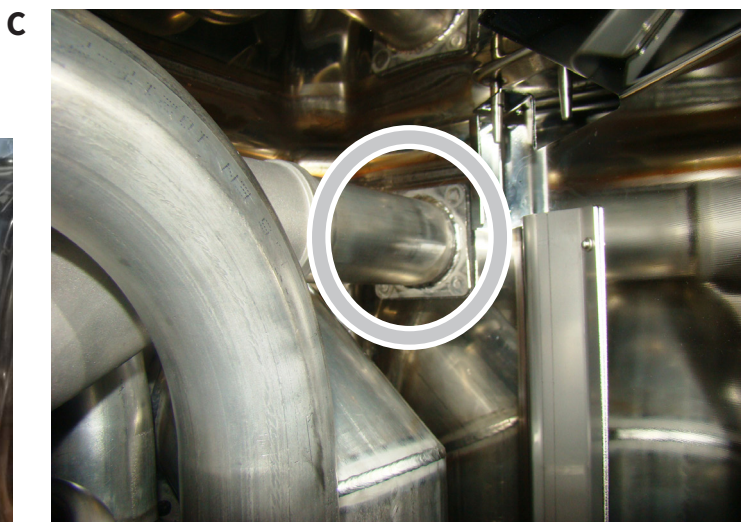
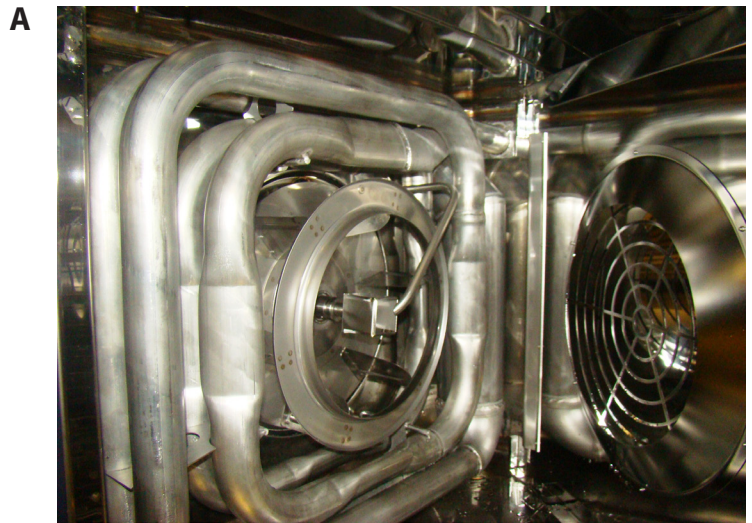
Warning

Fire hazard. Clean or replace the filters at regular intervals as stated in the maintenance section of this manual.

Weekly Maintenance

The heat exchanger on gas models and convection elements on electric models must be inspected every week.

- Remove all wire shelves from inside the appliance.
- Remove left side rack from the oven cavity.
- Flip the tabs or loosen the thumb screws on the fan panel to the open position and swing the fan guard cover plate toward the back of the oven.
- Inspect the heat exchanger on gas models for signs of grease and/or carbon buildup, scale buildup, and any signs of major deformation. Refer to images A and B.
- Inspect and verify that the flue pipe seal is tight and intact. Refer to image C.
- Inspect the convection elements for signs of cracking, grease and/or carbon buildup, scale buildup, and any signs of major deformation. Refer to image D.



Daily Inspection

Unit Information

Business Name: _____

Serial Number: _____

Model Number: _____

Daily Inspection Start Date: _____

Daily Inspection Checklist

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Inspect and clean:							
Product probe (thermometer)							
Door gasket (inner door seal)							
Inner door glass							
Front drip tray							
Screen and overlay (inspect for cracks, peeling, moisture, etc.)							
Execute automatic wash cycle (with approved cleaning chemical ONLY)							
Employee initials							

Component Malfunction and Replacement

List details of the failure(s) next to the day they occurred. Leave blank if components are working properly.	
Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday	
Sunday	

Weekly Inspection

Unit Information

Business Name: _____

Serial Number: _____

Model Number: _____

Weekly Inspection Start Date: _____

Weekly Inspection Checklist

Inspect - Oven cavity lamp	
Inspect - Oven cavity for signs of grease/carbon buildup	
Inspect - Loosen thumb screws to inspect behind the fan panel inside the oven cavity for signs of grease/carbon buildup	
Inspect - Loosen thumb screws to inspect behind the fan panel inside the oven cavity for signs of scale buildup	
G Inspect - The heat exchanger for any signs of major deformation. If yes, immediately remove from service and take corrective action steps.	
G Inspect - The heat exchanger for any loose/disconnected pipes or flanges. If yes, immediately remove from service and take corrective action steps.	
E Inspect - Convection elements for signs of cracking, deformation, or damage	
Clean ventless hood grease filters	
Employee initials	

G Gas units only

E Electric units only

Component Malfunction and Replacement

List details of the failure(s) next to the day they occurred. Leave blank if components are working properly.	
Week 1	
Week 2	
Week 3	
Week 4	

Monthly Inspection

Unit Information

Business Name: _____

Serial Number: _____

Model Number: _____

Monthly Inspection Start Date: _____

Monthly Inspection Checklist

Inspect/Test - Proper draining of the oven cavity	
Inspect - All drain lines for leaks or clogs	
EB Descale the steam generator	
Inspect - Oven cavity for any signs of scale buildup	
Descale the oven interior	
Inspect ventless hood paper filter (replace as needed)	
Test ventless hood drain for proper drainage and signs of leaking	
Employee initials	

EB Electric boiler units only

Component Malfunction & Replacement

Summarize any component failure(s) that may have occurred during this month.

Yearly Inspection

Unit Information

Business Name: _____

Serial Number: _____

Model Number: _____

12-Month Inspection Start Date: _____

12-Month Inspection Checklist

Replace - Steam bypass hose	
Inspect - Cleaning pump hose	
Inspect/Test - Proper draining of the oven cavity	
Inspect - All drain lines for leaks or clogs	
Inspect - All solenoid hoses (both ends)	
Inspect - Upper browning valve hose	
Inspect - Low pressure relief valve & hose	
E Inspect - Convection element seal (from the electrical compartment)	
G Inspect - Gas heat exchanger seal (from the electrical compartment)	
Inspect - N6 oven temperature probe seal	
EB Descale the steam generator	
EB Remove & Inspect - Steam generator elements	
Inspect - Hand shower hose	
Inspect - Hand shower handle	
Inspect - Product probe	
Inspect - Water injection tube	
Inspect - Oven cavity for any signs of scale buildup	
Inspect - Oven cavity lamp	
Inspect - Oven cavity for signs of grease/carbon buildup	
Inspect - Behind the fan panel inside the oven cavity for signs of grease/carbon buildup	
Inspect - Behind the fan panel inside the oven cavity for signs of scale buildup	

EB Electric boiler units only **G** Gas units only **E** Electric units only

Unit Information

Business Name: _____

Serial Number: _____

Model Number: _____

12-Month Inspection Start Date: _____

12-Month Inspection Checklist

G Inspect - The heat exchanger for any signs of major deformation. If yes, immediately remove from service and take corrective action steps.	
G Inspect - The heat exchanger for any loose/disconnected pipes or flanges. If yes, immediately remove from service and take corrective action steps.	
G Inspect and Ensure - Exhaust pipes are exiting the oven cavity	
G Inspect - Heat exchanger flange gasket (replace as needed)	
G Inspect and Tighten - Heat exchanger flange bolts	
G Inspect and Tighten - Heat exchanger burner flange hardware & gasket (replace as needed)	
G Inspect and Tighten - Heat exchanger igniter flange hardware & gasket (replace as needed)	
G Inspect - Heat exchanger exhaust pipes (ensure they are exiting out past the oven cavity ceiling flange) - ESG models only	
G Inspect - Oven cavity ceiling flange & flange gasket - ESG models only	
G Tighten - Burner flange bolts	
G Tighten - Igniter flange bolts	
Inspect - Heat exchanger weep holes to ensure they are free of obstructions (if the hole is obstructed, immediately remove oven from service and replace the heat exchanger) - Not applicable to CTP/CTC models	
E Inspect - Convection elements for signs of cracking, deformation, or damage	
Replace - Oven lamp cover(s) & gasket(s)	
Descale the oven interior	
Inspect - Upper and lower door hinges and pins	
Inspect - Door gasket (replace as needed)	
Inspect - Door upper and lower hinges (replace as needed)	
Wipe the inner door glass	
Inspect - Front drip tray (clean as needed)	
Inspect - Front drip tray hose	
Inspect - Control overlay	
Inspect and Tighten - All electrical connections	
Inspect and Tighten - All cooling fans for proper operation	

EB Electric boiler units only **G** Gas units only **E** Electric units only

Unit Information

Business Name: _____

Serial Number: _____

Model Number: _____

12-Month Inspection Start Date: _____

12-Month Inspection Checklist

Inspect and Tighten - Door hinges and lower hinge pin bolt	
Inspect and Tighten - Door handle	
If there is a smoker, inspect the smoke element for visual signs of deformation, cracks or breaks (replace as needed)	
Review - Error code history	
Note the software version (update if not current)	
Record - Water pressure (static & dynamic)	
Record - Line voltage across all lines	
Record - Line voltage to ground on each line	
Record - Amperage across all three legs (when heating)	
Function test all components (list components)	
For ovens shipped to New Zealand or Australia, inspect the backflow preventer check valve per AS/NZ3500.1 and AS/NZ3500.2	

Component Failure and Replacement

Summarize any component failure(s) that may have occurred during this month.

Customer Signature: _____

Technician Signature: _____

Error Codes

ALWAYS verify the circuit breaker is turned “ON” and your unit is receiving power BEFORE calling your Authorized Alto-Shaam Service Agent.

NOTICE

This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Do not attempt to repair or service the oven beyond this point. Contact Alto-Shaam for the nearest authorized service agent. Repairs made by any other service agents without prior authorization by Alto-Shaam will void the warranty.

When the oven malfunctions, an error code will appear in the display.



Press the Start icon to acknowledge the error.

When the oven error notification has been acknowledged, the Combitherm will attempt to return to normal operation.

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s) and Remedies
E01	Low Water steam generators	Applies only to roll-in models. Low water level in steam generator (boiler). Upper water level probe B1 is not satisfied within 5 minutes, after water solenoid valve Y1 is activated.	<ul style="list-style-type: none"> — Water supply is shut off. — Water pressure is low. — Water-level probe (B1) has calcium build-up. — Fill-water solenoid valve (Y1) has malfunctioned. — Drain pump elbow is leaking. — Steam generator drain cap is missing. — Steam generator drain pump has malfunctioned. — Drain pump elbow leaking. — Relay board has malfunctioned.
E02	Control Temperature High	Relay board temperature is higher than 176°F (80°C).	<ul style="list-style-type: none"> — Cooling fan has malfunctioned. — Cooling fan air intake blocked.
E03	Fan Motor Error	Applies to table-top models and upper fan motors on roll-in models. Convection fan motor does not spin after 60 seconds. Detected by the Hall Effect sensor.	<ul style="list-style-type: none"> — Motor or fan wheel locked. — If LED on motor control flashes, see error codes for motor control. — Hall Effect sensor does not detect motor rotation.
E04	Lower Fan Motor Error	Applies only to roll-in models. Lower convection fan motor does not spin after 60 seconds. Detected by the Hall Effect sensor.	<ul style="list-style-type: none"> — Motor or fan wheel locked. — If LED on motor control flashes, see error codes for motor control. — Hall Effect sensor does not detect motor rotation.
E05	VFD Comm Failure	Applies to table-top models and upper VFDs on roll-in models Communication error when VFD does not respond to a query on the CAN interface.	<ul style="list-style-type: none"> — Loss of power to VFD. — CAN cable disconnected. — VFD has malfunctioned. — Control board has malfunctioned.
E06	Lower VFD Comm Failure	Applies only to roll-in models. Communication error when VFD does not respond to a query on the CAN interface.	<ul style="list-style-type: none"> — Loss of power to VFD. — CAN cable disconnected. — VFD has malfunctioned. — Control board has malfunctioned.

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Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s) and Remedies
E07	Error Received from VFD	Applies to table-top models and upper VFDs on roll-in models. When VFD is flashing the green light.	— Refer to VFD error code list and match to number of blinks on the green LED of VFD.
E08	Error Received from Lower VFD	Applies only to roll-in models. When VFD is flashing the green light	— Refer to VFD error code list and match to number of blinks on the green LED of VFD.
E11	Convection Temperature High	In Combination program, cavity temperature N6 is measuring in excess of 600°F (315°C) for a minimum of 25 seconds. In Convection program, cavity temperature probe (N6) is measuring in excess of 600°F (315°C) for a minimum of 25 seconds.	— Convection element contactor locked/on. — Oven cavity temperature probe (N6) has malfunctioned.
E13	Steam generator temperature High	Steam generator temperature is more than 248°F (120°C) for more than 25 seconds, detected by probe (B4).	— Calcium build-up on water level probe. — Calcium build-up in steam generator. — Steam element contactor locked/on. — Boiler temperature probe (B4) has malfunctioned.
E15	Condensor Temperature High	Condensor-water temperature is more than 212°F (100°C) for more than 180 seconds, detected by B3 probe (B4).	— Water supply is shut off. — Plugged steam bypass hose. — Miswired condensor temperature probe (B3). — Condensor temperature probe (B3) has malfunctioned. — Cooling-water-solenoid valve (Y2) has malfunctioned.
E20	B11 Core Temperature Probe Single Point Fault	Single-point core-temperature probe malfunctioning or disconnected.	— Core-temperature probe (B11) not inserted into food correctly. — Core-temperature probe (B11) not connected to oven. — Clean probe receptacle pins with sandpaper if applicable. — Core-temperature probe (B11) has malfunctioned.
E21	N6 Cavity Probe Fault	Cavity-temperature probe malfunctioning or disconnected.	— Oven cavity temperature probe (N6) has malfunctioned. — Oven cavity temperature probe (N6) wires disconnected.
E22	B10 Core Temperature Probe Multi-point Fault	Multipoint core-temperature probe malfunctioned or disconnected.	— Multipoint core temperature probe (B10) malfunctioned. — Multipoint core temperature probe (B10) wires disconnected.
E23	B4 Steam Generator Probe Fault	Steam-generator temperature probe malfunctioned or disconnected.	— Boiler temperature probe (B4) has malfunctioned. — Boiler temperature probe (B4) miswired.
E24	B5 Bypass Probe Fault	Bypass steam-temperature probe malfunctioned or disconnected.	— Bypass steam temperature probe (B5) has malfunctioned. — Bypass steam temperature probe (B5) miswired.
E25	B3 Condensor Probe Fault	Condensor-water-temperature probe malfunctioned or disconnected.	— Condensor temperature probe (B3) has malfunctioned. — Condensor probe (B3) miswired.
E26	B10 - Point 1 - Core Temperature Probe Multipoint Fault	Multipoint core-temperature probe malfunctioned or disconnected.	— Multipoint core-temperature probe (B10) malfunctioned. — Multipoint core-temperature probe (B10) miswired.
E27	B10 - Point 2 - Core Temperature Probe Multipoint Fault	Multipoint core-temperature probe malfunctioned or disconnected.	— Multipoint core-temperature probe (B10) malfunctioned. — Multipoint core-temperature probe (B10) miswired.

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Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s) and Remedies
E28	B10 - Point 3 - Core Temperature Probe Multipoint Fault	Multipoint core-temperature probe malfunctioned or disconnected.	<ul style="list-style-type: none"> — Multipoint core-temperature probe (B10) malfunctioned. — Multipoint core-temperature probe (B10) wires disconnected.
E29	B10 - Point 4 - Core Temperature Probe Multipoint Fault	Multipoint core-temperature probe malfunctioned or disconnected.	<ul style="list-style-type: none"> — Multipoint core-temperature probe (B10) defective. — Multipoint core-temperature probe (B10) wires disconnected.
E34	Steam Generator Drain Pump Fault	If water level does not drop below lower water level probe after three minutes when steam generator drain pump is activated in cleaning program.	<ul style="list-style-type: none"> — Calcium build-up or blockage in steam generator drain pump. — Boiler drain pump has malfunctioned. — Water-level probe has malfunctioned.
E36	Steam Temperature High	<p>In Steam program, cavity temperature probe N6 is measuring in excess of 395°F (200°C) for more than 60 seconds.</p> <p>In Combination program, cavity temperature probe N6 is measuring in excess of 600°F (315°C), for more than 60 seconds.</p> <p>In Retherm program, cavity temperature probe N6 is measuring in excess of 395°F (200°C), for more than 60 seconds.</p> <p>In Cleaning program, cavity temperature probe N6 is measuring in excess of 395°F (200°C), for more than 60 seconds.</p>	<ul style="list-style-type: none"> — Water supply is shut off. — Water pressure is low. — Calcium build-up on water injection pipe. — Water flow restrictor has malfunctioned or has calcium build-up. — Water solenoid valve (Y1) has malfunctioned. — Steam by-pass hose blocked.
E40	B3 Fault	B3 probe shorted to ground.	— Probe (B3) miswired probe or has malfunctioned.
E41	B4 Fault	B4 probe shorted to ground.	— Probe (B4) miswired probe or has malfunctioned.
E42	B5 Fault	B5 probe shorted to ground.	— Probe (B5) miswired probe or has malfunctioned.
E43	N6 Fault	N6 probe shorted to ground.	— Probe (N6) miswired probe or has malfunctioned.
E44	N8 Fault	N8 probe shorted to ground.	— Probe (N8) miswired probe or has malfunctioned.
E45	B10 Fault	B10 probe shorted to ground.	— Probe (B10) miswired probe or has malfunctioned.
E46	B10 - Point 1 Fault	B10 probe shorted to ground.	— Probe (B10) miswired probe or has malfunctioned.
E47	B10 - Point 2 Fault	B10 probe shorted to ground.	— Probe (B10) miswired probe or has malfunctioned.
E48	B10 - Point 3 Fault	B10 probe shorted to ground.	— Probe (B10) miswired probe or has malfunctioned.
E49	B10 - Point 4 Fault	B10 probe shorted to ground.	— Probe (B10) miswired probe or has malfunctioned.
E51	No Water in Steam Generator	<p>Applies only to roll-in models.</p> <p>Lower-water-level probe (B2) does not detect water within 5 minutes after water-solenoid-valve (Y1) is activated.</p>	<ul style="list-style-type: none"> — Water supply is shut off. — Water pressure is low. — Water-level probe (B1) has calcium build-up. — Fill-water solenoid valve (Y1) has malfunctioned. — Drain pump elbow is leaking. — Steam generator drain cap is missing. — Steam generator drain pump has malfunctioned. — Drain pump elbow leaking. — Relay board has malfunctioned.
E53	Fan Motor High Temperatures	<p>Applies to table-top models and upper fan motors on roll-in models.</p> <p>Fan motor does not spin, resulting in overheating. Detected by motor coil safety thermo element. Temperature is above 320°F (160°C).</p>	<ul style="list-style-type: none"> — Motor high limit open or wired incorrectly. — If LED on motor control flashes, see error codes for motor control. — Motor or fan wheel locked. — Fan wheel damaged.
E54	Lower Fan-Motor High Temperature	<p>Applies only to roll-in models.</p> <p>Lower fan motor does not spin, resulting in overheating. Detected by motor coil safety thermo element. Temperature is above 320°F (160°C).</p>	<ul style="list-style-type: none"> — Motor or fan wheel locked. — If LED on motor control flashes, see error codes for motor control. — Motor high limit open or wired incorrectly.

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Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s) and Remedies
E55	Vent Not Open	Applies to single-vent models and to lower vent on dual-vent models. 60 seconds after the venting motor is activated, the vent-motor monitoring switch did not open.	<ul style="list-style-type: none"> — Vent valve monitoring switch has malfunctioned. — Vent valve (motor) has malfunctioned.
E56	Vent 2 Not Open	Upper vent on dual-vent models 60 seconds after the venting motor is activated, the vent motor monitoring switch did not open.	<ul style="list-style-type: none"> — Vent valve monitoring switch has malfunctioned. — Vent valve (motor) has malfunctioned.
E57	No Rinse Water	Flow switch for solenoid valve (Y4) does not detect any water flow for a minimum of 60 seconds.	<ul style="list-style-type: none"> — Water supply is shut off. — Water pressure is low. — Flow switch is dirty or has malfunctioned.
E88	Gas Ignition Failure NOTE: If after 2 attempts to clear this error, the error appears a third time, remove the oven from service and immediately contact an Alto-Shaam authorized service provider.	Burner has failed to ignite.	Refer to detailed procedure titled "No Combustion on a Call for Heat" following these error codes.
E89	Upper Gas Ignition Failure NOTE: If after 2 attempts to clear this error, the error appears a third time, remove the oven from service and immediately contact an Alto-Shaam authorized service provider.	Applies to table-top models and upper igniters on roll-in models. Reset output from Ignition Module is ON	<ul style="list-style-type: none"> — Gas supply is shut off. — Gas supply is low. — Hot surface ignitor has malfunctioned. — Flame sensor has malfunctioned. — Heat exchanger is plugged. — Ignition control has malfunctioned. — Gas valve has malfunctioned. Refer to Troubleshooting
E90	Lower Gas Combustion Blower Not at Speed	Applies only to roll-in models. Speed is too slow.	<ul style="list-style-type: none"> — Power supply cable is not connected to combustion blower motor. — Speed control cable is not connected to combustion blower motor. — Combustion blower motor is blocked, rotation is impeded, or motor has malfunctioned. — Faulty control board.
E91	Upper Gas Blower Not at Speed	Table-top models or upper blowers on roll-in models. Speed is too slow.	<ul style="list-style-type: none"> — Power supply cable is not connected to combustion blower motor. — Speed control cable is not connected to combustion blower motor. — Combustion blower motor is blocked, rotation is impeded, or motor has malfunctioned. — Faulty control board.
E92	Communication Error CB does not properly respond	No response from the Control Board (CB) to the Interface Board (IB).	<ul style="list-style-type: none"> — Turn off oven. Disconnect power. Reconnect power. Turn oven on. — Check CAN cable connections between CB and IB. — CAN cable has malfunctioned. — Relay board, low voltage, connector defective. — Display board connector defective.
E93	Interface Board (IB) and Control Board (CB) are in different states	The IB is in a different running state than the CB for more than 20 seconds.	<ul style="list-style-type: none"> — Turn off oven. Disconnect power. Reconnect power. Turn oven on. — Check CAN cable connections between CB and IB. — CAN cable has malfunctioned. — Relay board, low voltage, connector defective. — Display board connector defective.
E94	Communication Error, TO Interface Board	No signal transfer for more than 20 seconds between the Interface Board (IB) and the Control Board (CB).	<ul style="list-style-type: none"> — Turn off oven. Disconnect power. Reconnect power. Turn oven on. — Check CAN cable connections. — CAN cable defective. — Relay board, low voltage, connector defective. — Display board connector defective.

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Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s) and Remedies
E100	One or more maintenance reminder has timed out.	When any maintenance reminder has expired without action having been taken by the operator.	— Enter maintenance reminder screen and address the item that has timed out and reset.
E101	Ventless Hood Fault - No Pressure	If the power switch or pressure switch is not closed.	<ul style="list-style-type: none"> — Check if filters are installed. — Check if filters are clogged. — Check operation of hood fan. — Check filter switch for proper operation. — Check pressure switch for proper operation.
E102	Ventless Hood Fault — Filters Not Present	If the air filter switches are not closed.	<ul style="list-style-type: none"> — Check if filters are installed. — Check if filters are clogged. — Check operation of hood fan. — Check filter switch for proper operation. — Check pressure switch for proper operation.
E103	Option Board Doesn't Send Switch Setting	Option Board (OB) not communicating with Control Board (CB).	<ul style="list-style-type: none"> — Check CAN cable connection between OB and CB. — Ensure CB dip switch is set to see an OB (ON position). — Incompatible OB and CB software (update software). — OB has malfunctioned. — CB has malfunctioned.
E104	Option Board Not Communicating	Option Board (OB) not communicating with Control Board (CB).	<ul style="list-style-type: none"> — Check CAN cable connection between OB and CB. — Ensure CB dip switch is set to see an OB (ON position). — Incompatible OB and CB software (update software). — OB has malfunctioned. — CB has malfunctioned.
E105	No or Low Water Pressure	Water pressure switch not activated.	<ul style="list-style-type: none"> — Water supply not connected. — Water supply is shut off. — Water supply to unit blocked or obstructed (check filter).
E108	Cooling Fan Failure	If the temperature on the control board (relay board) is greater than 140°F (60°C) and less than 176°F (80°C). (See error code E02.)	<ul style="list-style-type: none"> — Cooling fan has malfunctioned. — Cooling fan air intake blocked.
E109	High Limit Switch Press the high-limit reset switch only once. If the condition remains, contact Alto-Shaam service provider.	The High Limit Switch input to the CB (N7) is "open".	<ul style="list-style-type: none"> — Unit has experienced an overheat condition. — Cooling fan has malfunctioned. — Heat relay is stuck closed. — Connection between high limit switch and Control Board (CB) is faulty. — High limit switch has malfunctioned.
E200	The SD card has been detected to be larger than 2GB in size.	The SD card inserted is larger than 2GB in size.	— SD card is larger than 2GB in size. Contact service to order replacement SD card.
E210	VFD Under Voltage	Applies to table top and upper VFDs on roll-in models. VFD is in an under-voltage condition.	— Possible VFD malfunction.
E211	VFD Over Voltage	Applies to table top and upper VFDs on roll-in models. VFD is in an over-voltage condition.	— Possible VFD malfunction.
E212	VFD Overheating	Applies to table top and upper VFDs on roll-in models. VFD is in an overheat condition.	<ul style="list-style-type: none"> — Cooling fan has malfunctioned. — Cooling fan air intake blocked. — High-limit switch has malfunctioned. — Cooling fans damaged. — Possible VFD failure.

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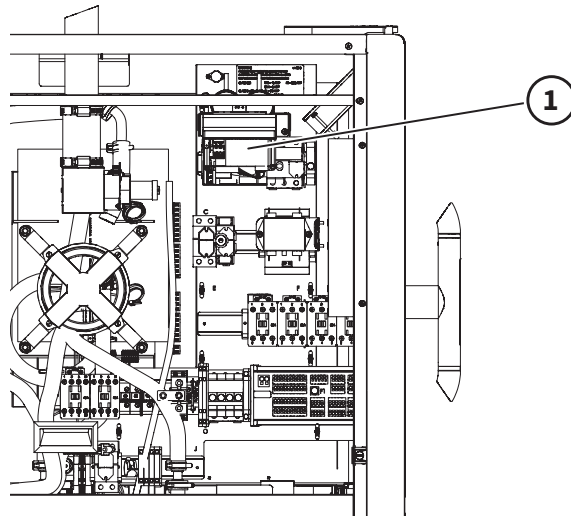
Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s) and Remedies
E213	Motor Over Current	Applies to table top and upper VFDs on roll-in models. VFD is in an over-current condition.	<ul style="list-style-type: none"> — Blocked fan wheel. — VFD malfunction. — Convection motor malfunction.
E214	VFD Current Peak	Applies to table top and upper VFDs on roll-in models. VFD current peak detected.	<ul style="list-style-type: none"> — Blocked fan wheel. — VFD malfunction. — Convection motor malfunction.
E215	VFD EEPROM Error	Applies to table top and upper VFDs on roll-in models. VFD EEPROM error detected.	<ul style="list-style-type: none"> — Possible VFD malfunction.
E216	VFD Over Current	Applies to table top and upper VFDs on roll-in models. VFD over current detected.	<ul style="list-style-type: none"> — Blocked fan wheel. — VFD malfunction. — Convection motor malfunction.
E217	VFD Short Circuit	Applies to table top and upper VFDs on roll-in models. VFD Short Circuit detected.	<ul style="list-style-type: none"> — Possible VFD malfunction.
E218	VFD Voltage Error	Applies to table top and upper VFDs on roll-in models. VFD voltage does not correspond to jumper settings.	<ul style="list-style-type: none"> — VFD voltage jumper is not in correct position. — Possible VFD malfunction. — VFD power source is not correct.
E220	Lower VFD Under Voltage	Applies only to roll-in models. Lower VFD has detected an under-voltage situation.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.
E221	Lower VFD Over Voltage	Applies only to roll-in models. Lower VFD has detected an over-voltage situation.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.
E222	Lower VFD Overheating	Applies only to roll-in models. Lower VFD has detected an overheat situation.	<ul style="list-style-type: none"> — Unit has experienced an overheat condition. — Defective high limit switch. — Defective cooling fans. — Possible Lower VFD malfunction.
E223	Lower Motor Over Current	Applies only to roll-in models. Lower Motor over current detected.	<ul style="list-style-type: none"> — Blocked fan wheel. — Possible lower VFD malfunction.
E224	Lower VFD Current Peak	Applies only to roll-in models. Lower VFD current peak detected.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.
E225	Lower VFD EEPROM Error	Applies only to roll-in models. Lower VFD EEPROM Error detected.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.
E226	Lower VFD Over Current	Applies only to roll-in models. Lower VFD over current detected.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.
E227	Lower VFD Short Circuit	Applies only to roll-in models. Lower VFD short circuit detected.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.
E228	Lower VFD Voltage Error	Applies only to roll-in models. Lower VFD voltage does not correspond to jumper settings.	<ul style="list-style-type: none"> — Lower VFD voltage jumper is not in correct position. — Possible Lower VFD malfunction.
E289	Unknown Error from VFD	VFD has provided an unknown error.	<ul style="list-style-type: none"> — Possible VFD malfunction.
E290	Unknown Error from Lower VFD	Lower VFD has provided an unknown error.	<ul style="list-style-type: none"> — Possible Lower VFD malfunction.

Touch Motor Control Error Codes

The LED is located on the variable frequency drive (VFD) ① of the oven.

Type of Error	Indication	Cause of Error
Undervoltage	LED flashing sequence, with 1 flash per period.	Voltage of intermediate circuit is less than 250V.
Overvoltage	LED flashing sequence, with 2 flashes per period.	Voltage of intermediate circuit exceeds 445V.
Excess Temperature	LED flashing sequence, with 3 flashes per period.	Temperature sensor in the power unit is more than 199°F (93°C).
Current Peak	LED flashing sequence, with 4 flashes per period.	Blocked motor, detected by current peak monitoring from 900 rpm rotating field.
Overcurrent	LED flashing sequence, with 5 flashes per period.	Intermediate circuit current exceeds 4.0A.
Short-circuit	LED flashing sequence, with 6 flashes per period.	Release of interrupt at intermediate circuit current larger than 53.0A.
Power on	LED flashing sequence, with 7 flashes per period.	Effective mains voltage does not correspond to jumper setting 115V/230V.
Watchdog	LED flashing sequence, with 8 flashes per period.	Watchdog of the microcontroller released, program crash.



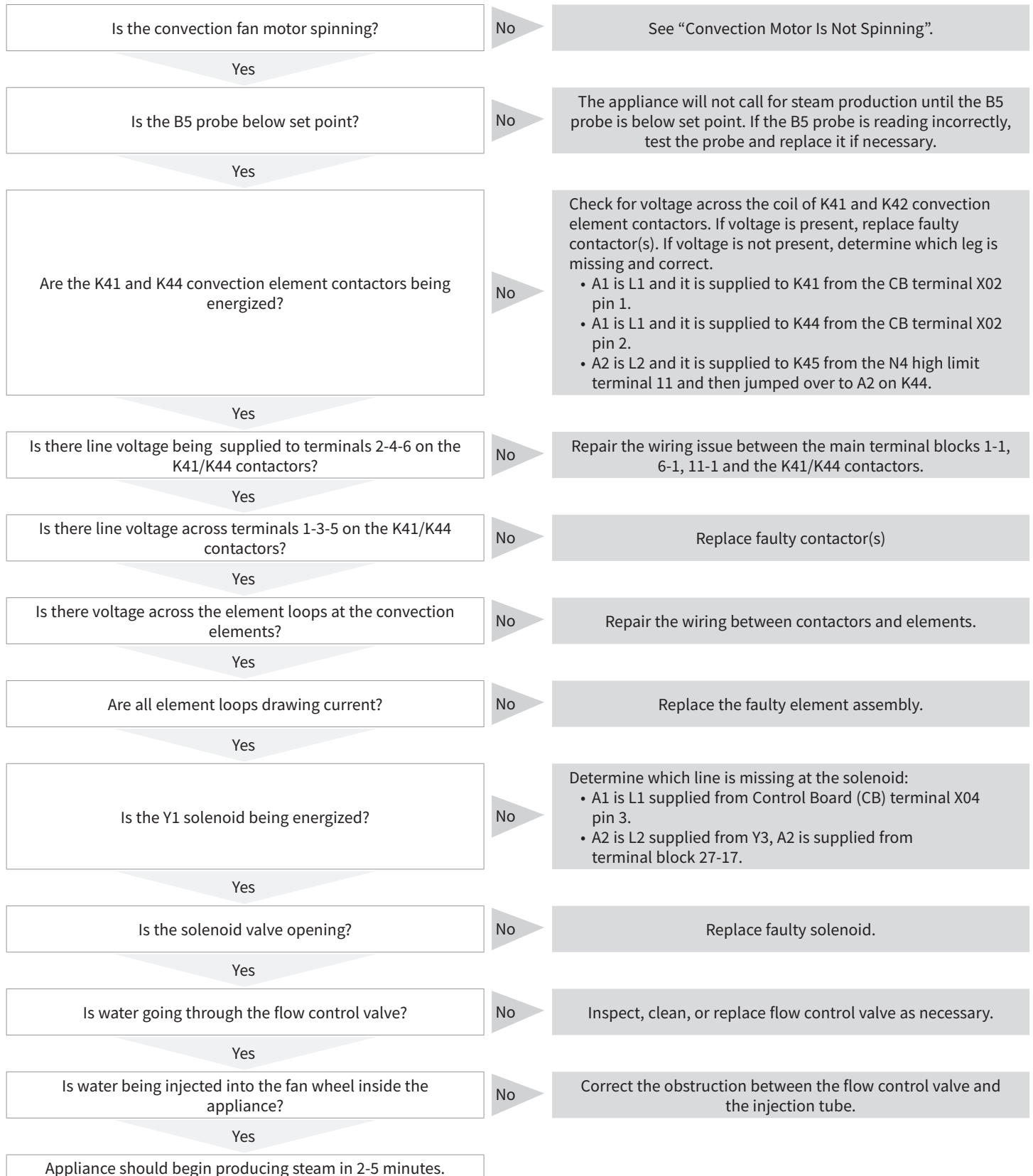
Maintenance Codes	
1001	Descale steam generator.
1002	Check water filter.
1003	Cleaning is past due.
1004	Check ventless hood filter.
1005	Inspect door gasket.

• All troubleshooting trees based on a 7-20 208/240V 3ph model running at “ECO” power setting unless otherwise noted.

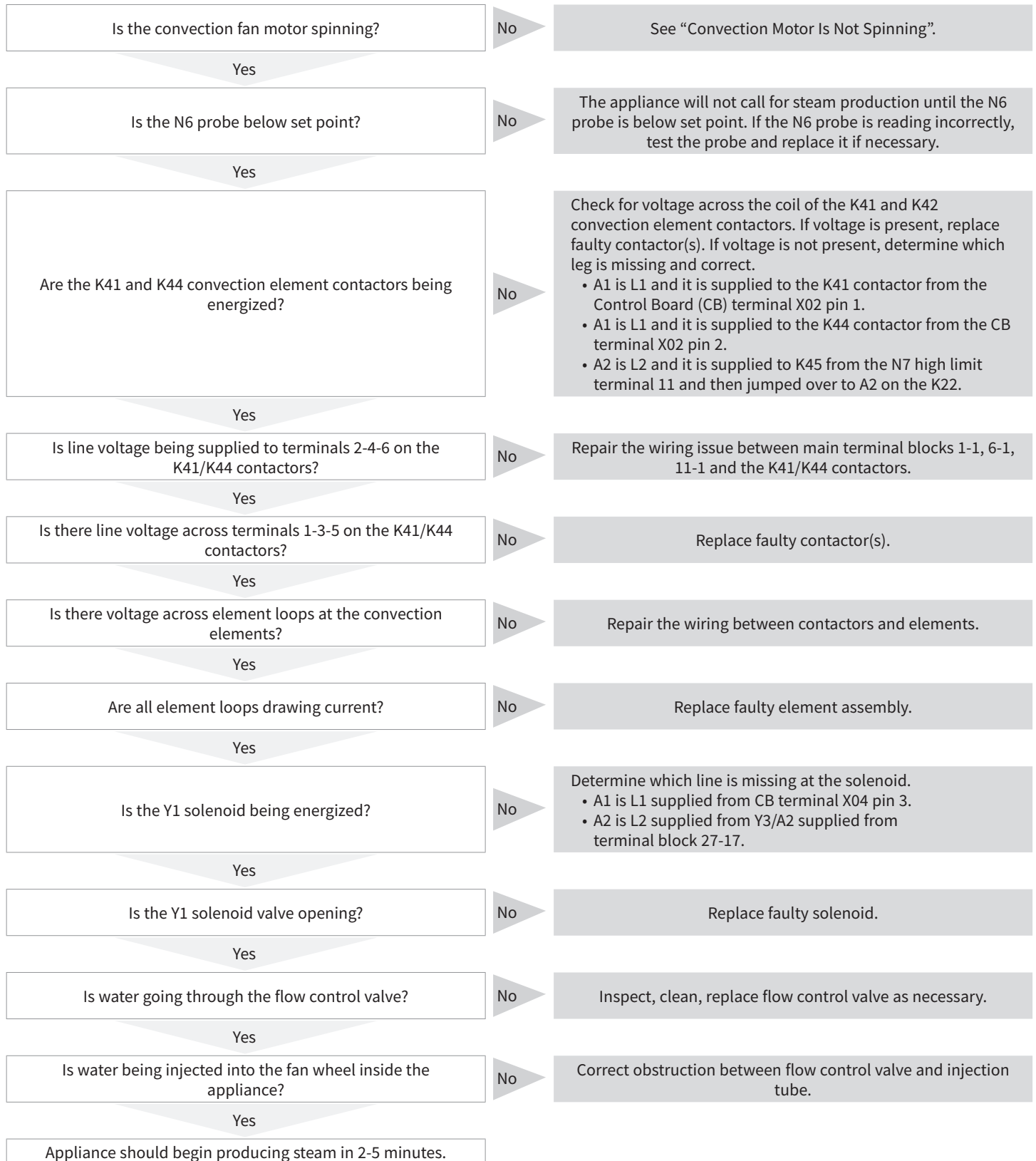
PROformance: Appliance Dead — No Display or Operation



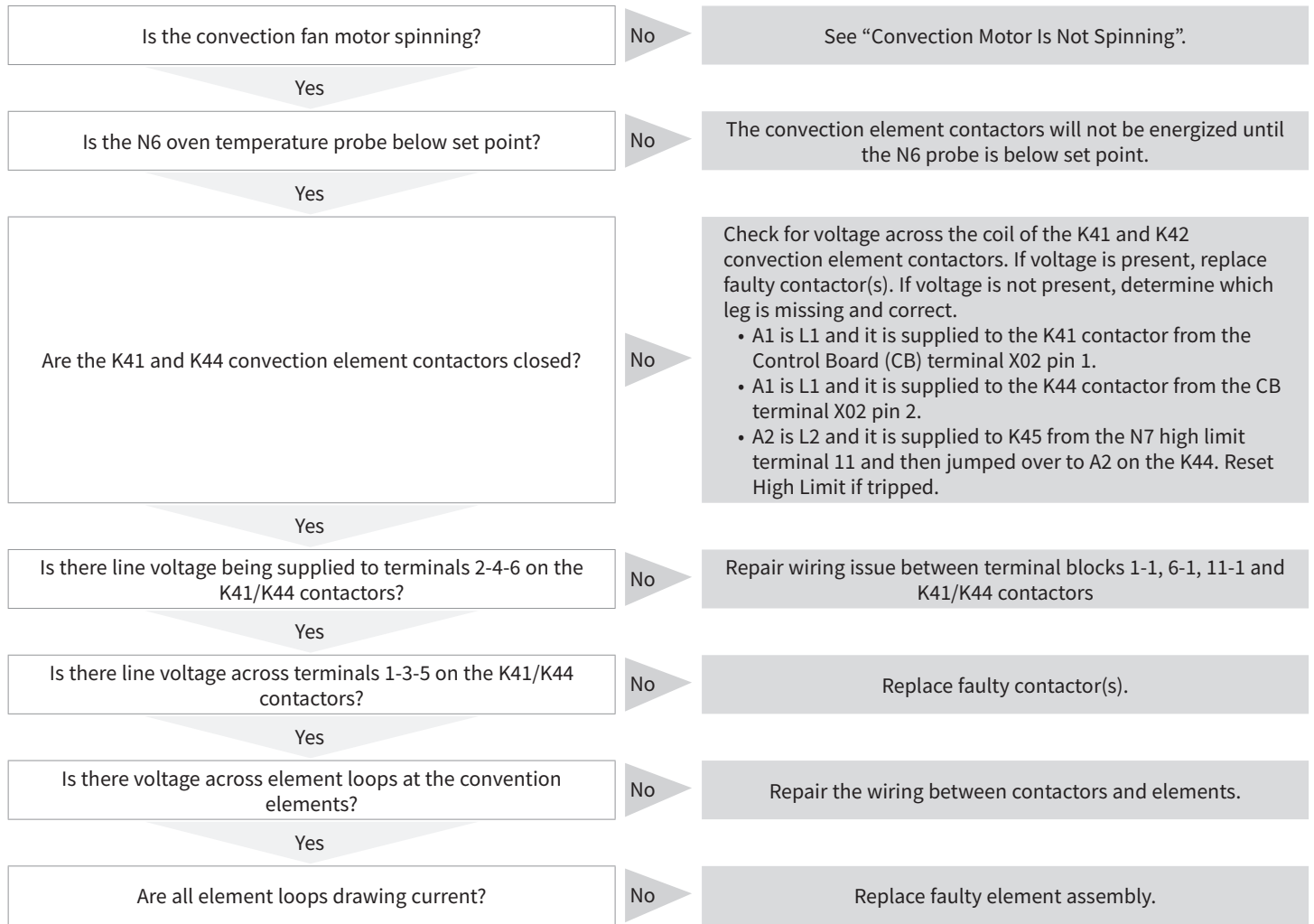
PROformance, Electric, Boiler-Free: No Steam Production — Steam at 212°F (100°C)



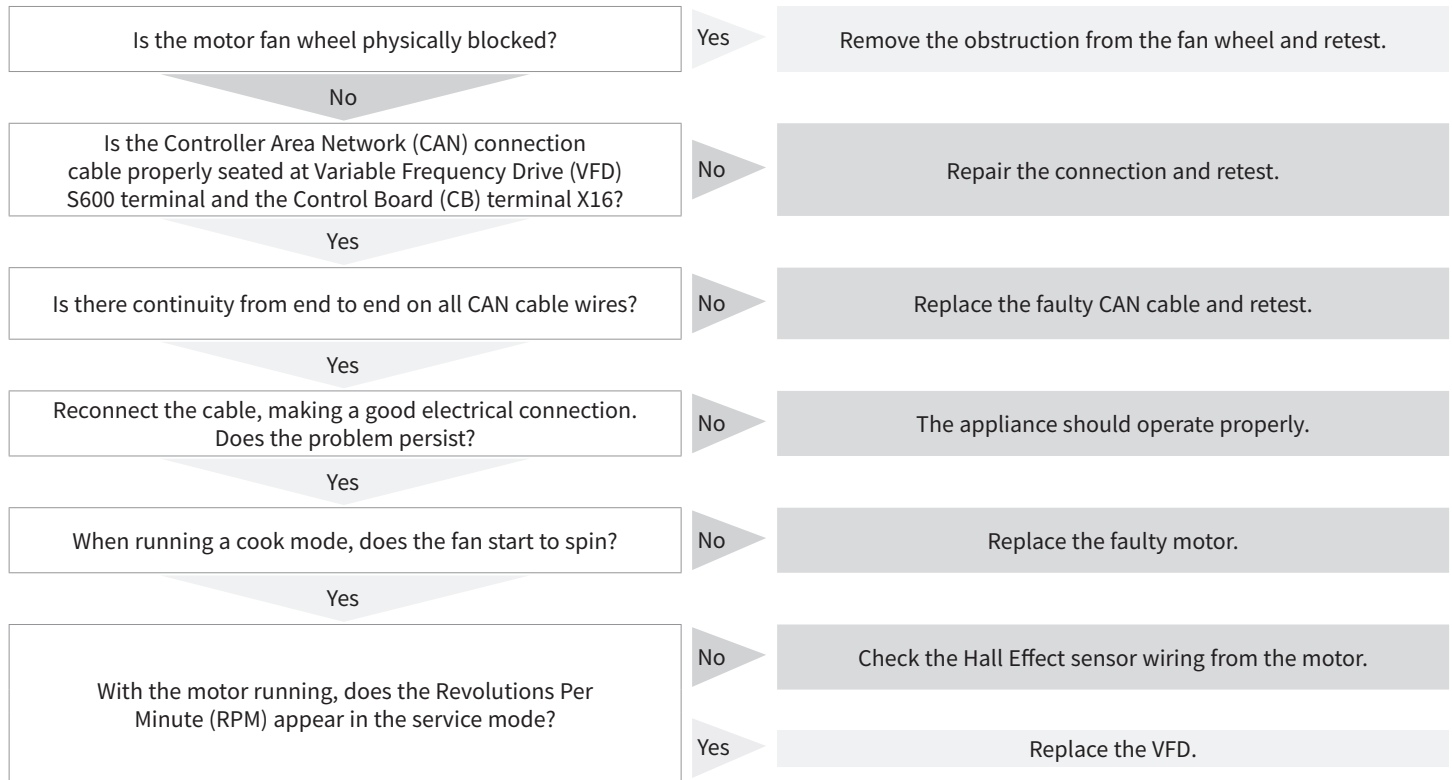
PROformance, Electric, Boiler-Free: No Steam Production — Steam Below 212°F (100°C)



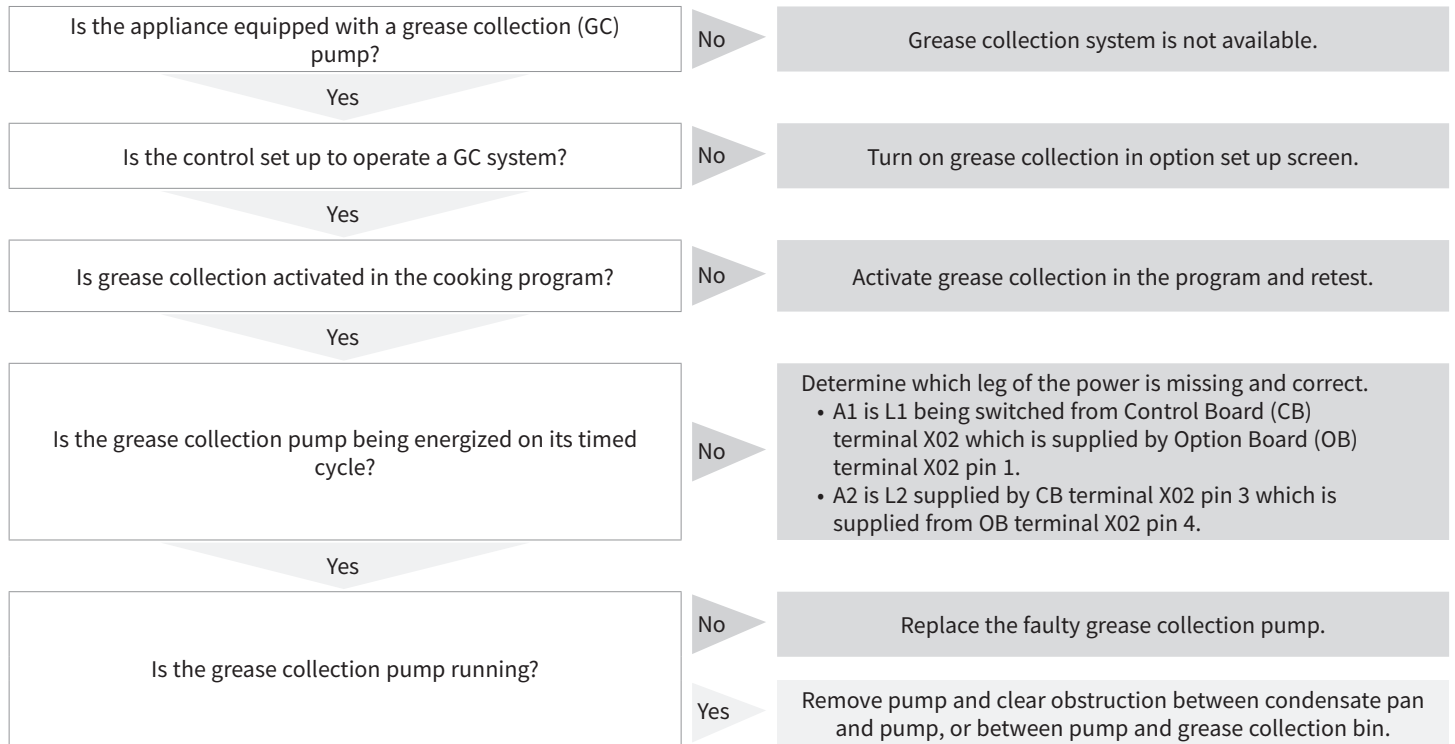
PROformance, Electric: No Convection Heat



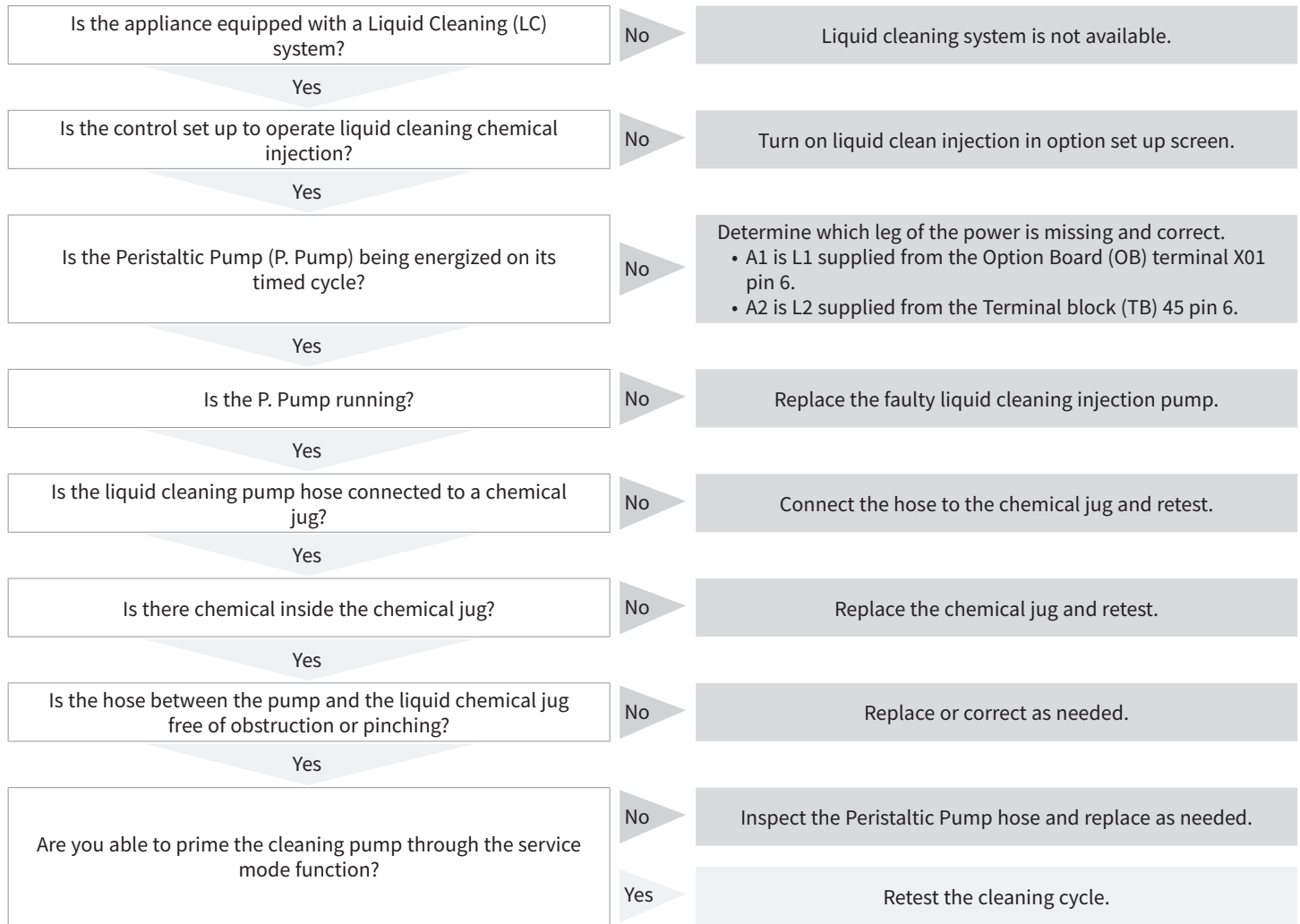
PROformance: Convection Motor Is Not Spinning (E03/E04)



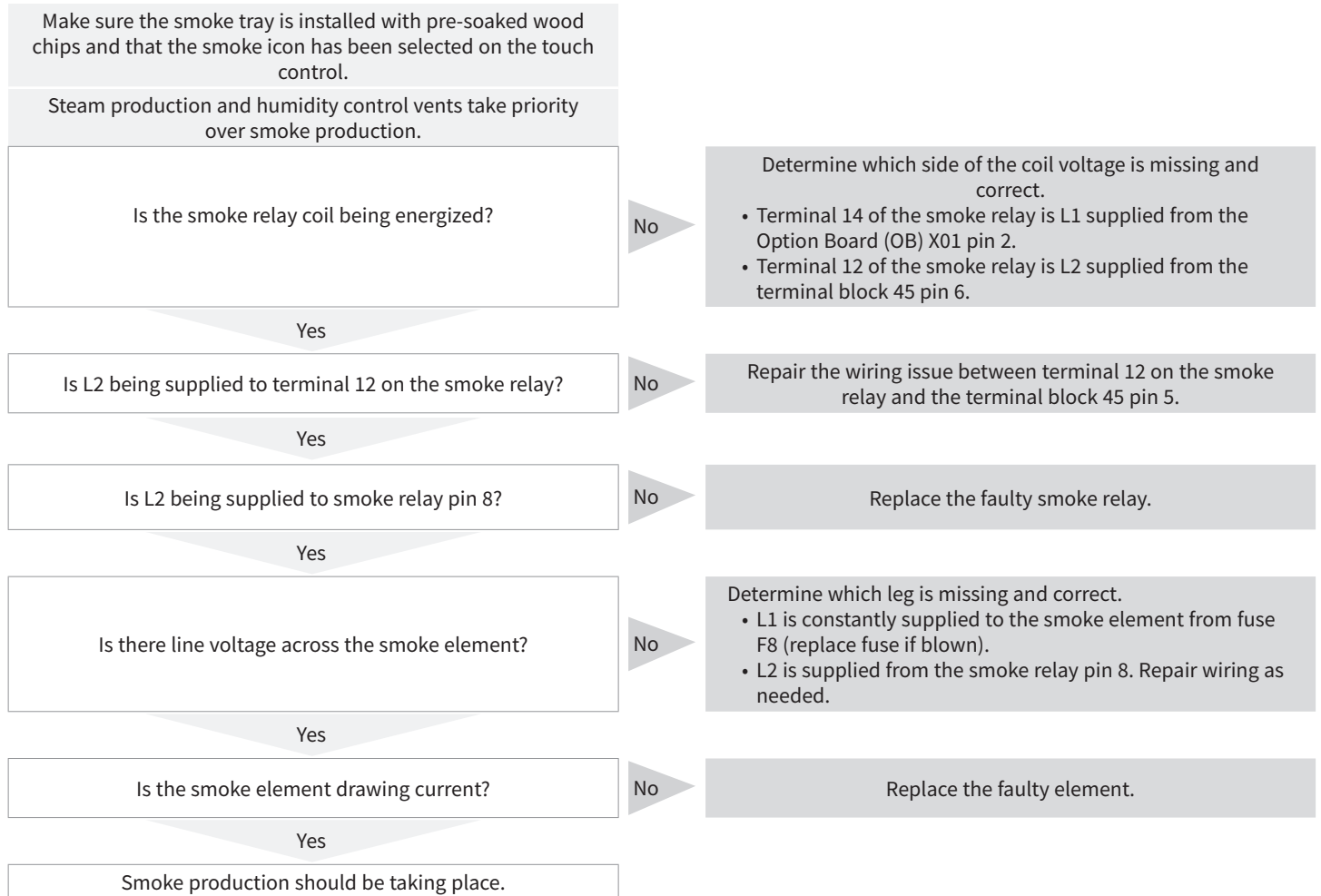
PROformance: No Grease Collection Operation



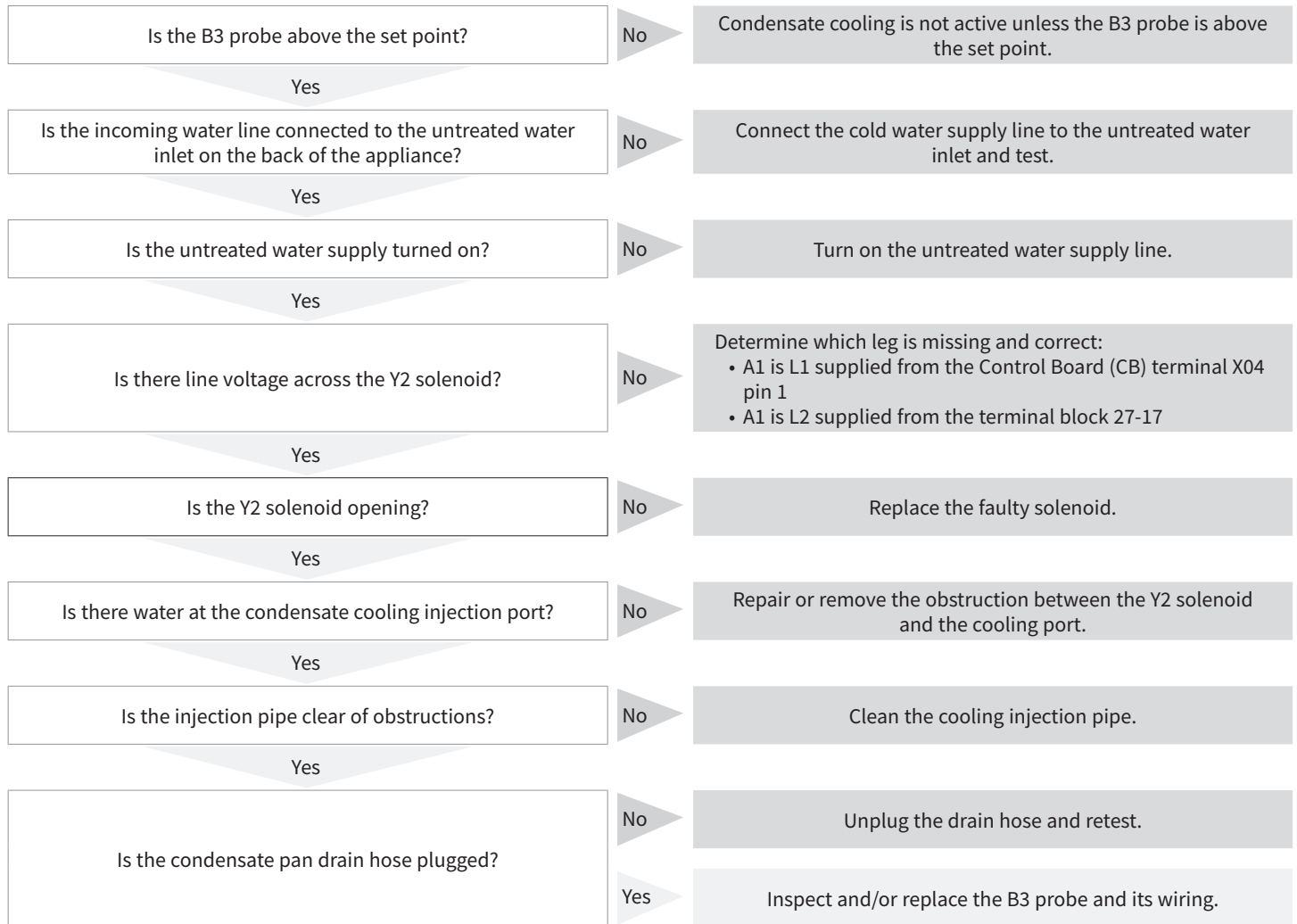
PROformance: No Liquid Clean Injection



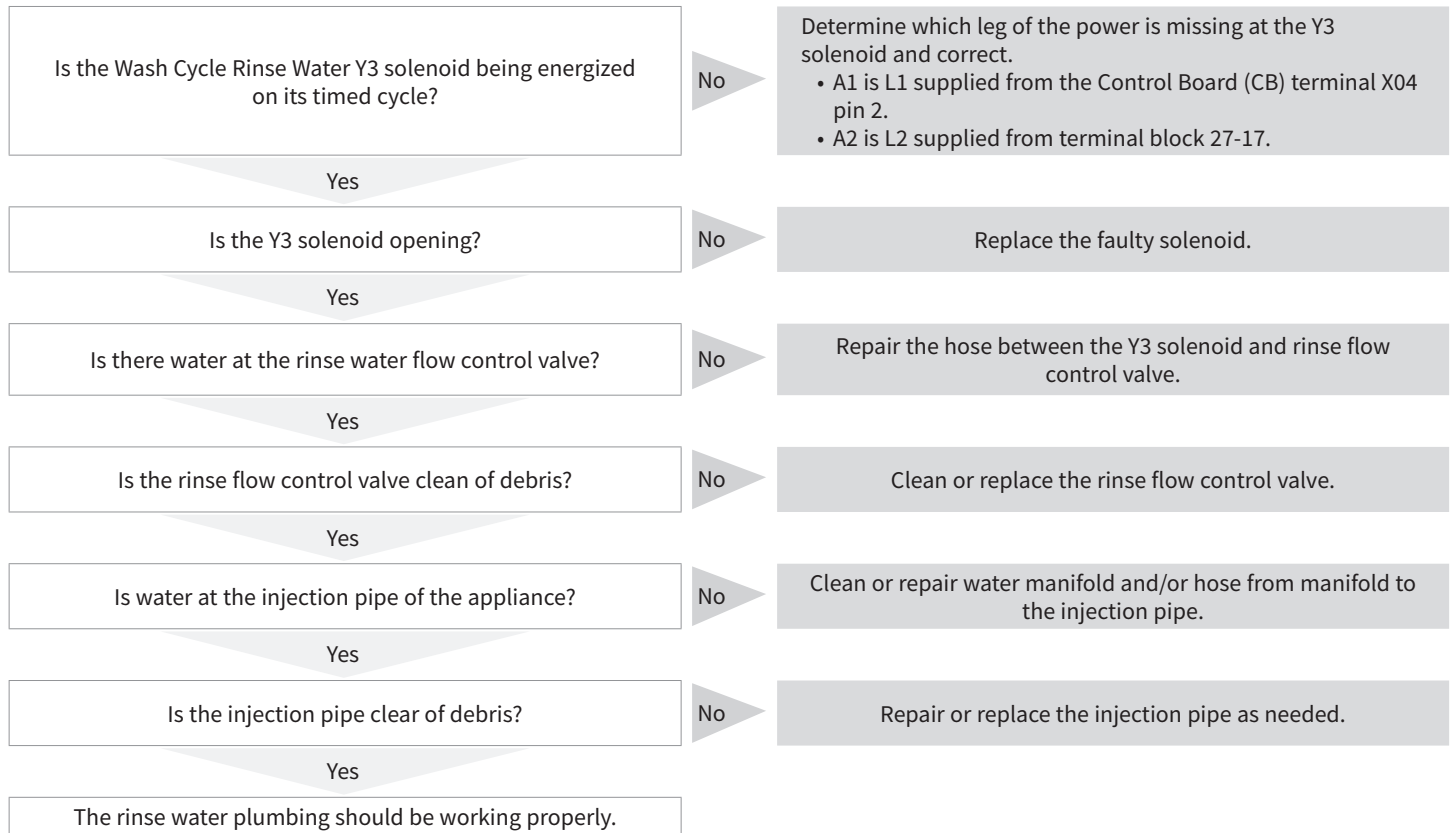
PROformance: No Smoke Production During the Smoke Cycle



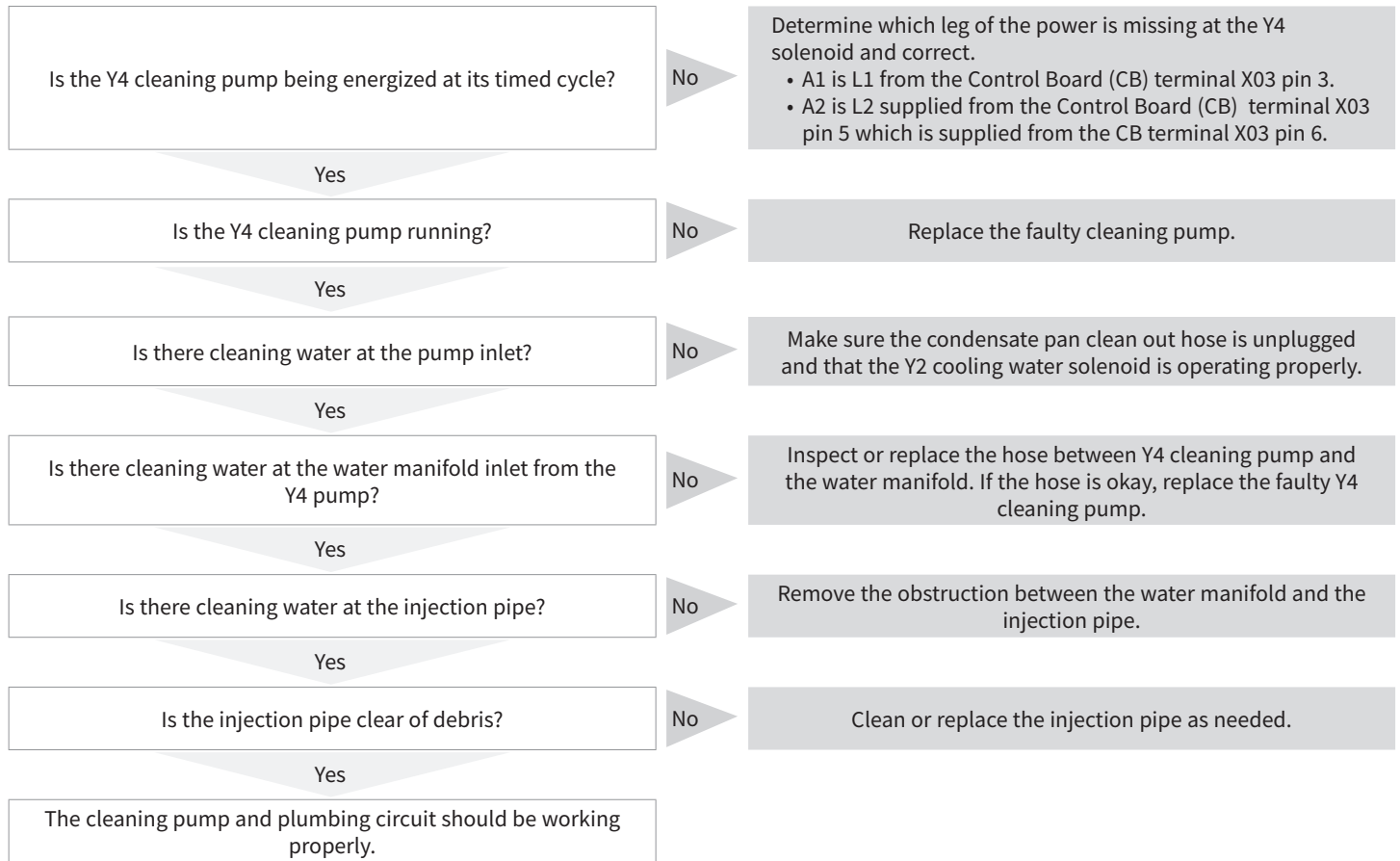
PROformance and Classic: No Condensate Cooling (E15)



PROformance and Classic: No Rinse Water During the Cleaning Cycle



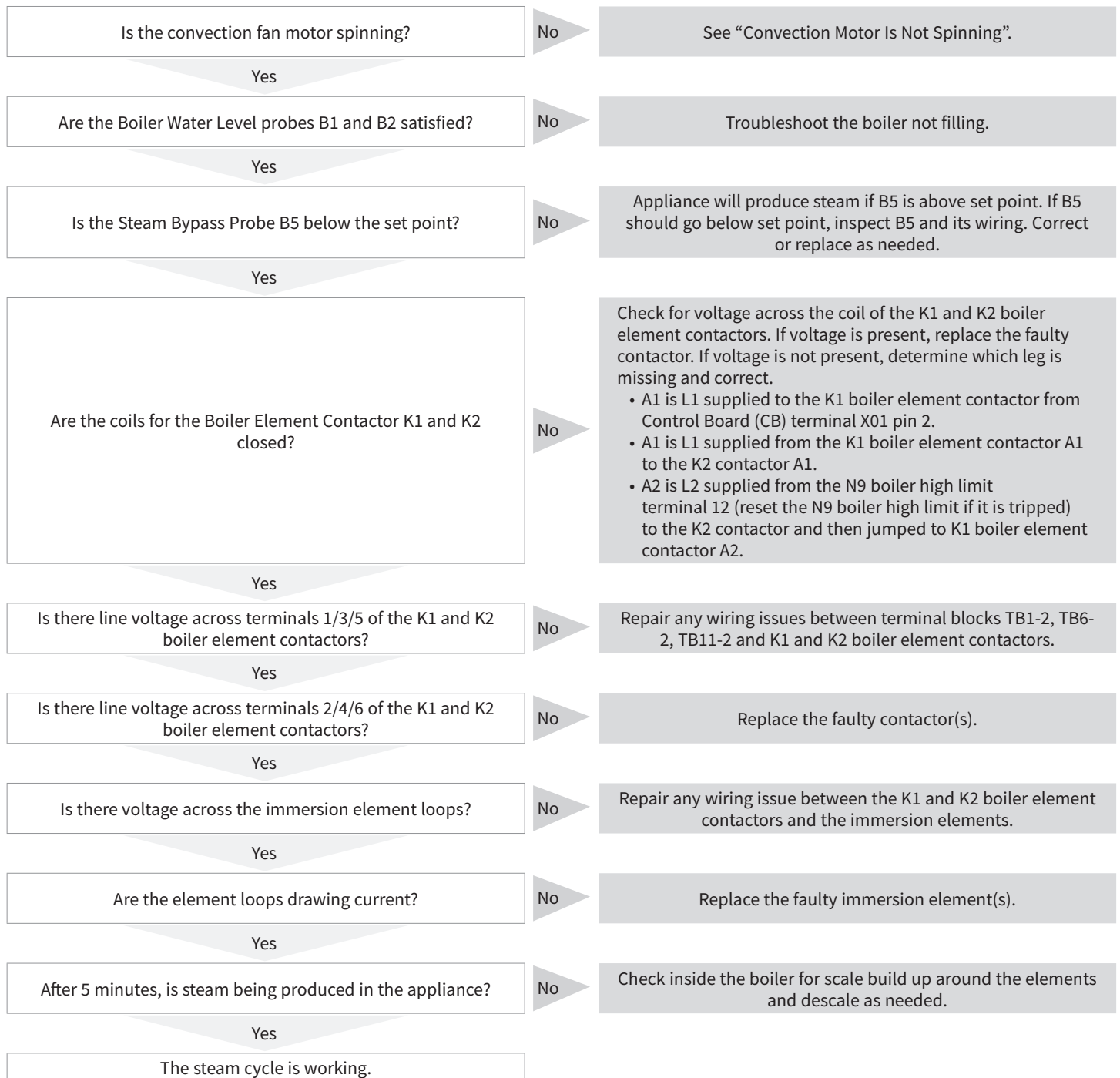
PROformance and Classic: Cleaning System is Not Operating



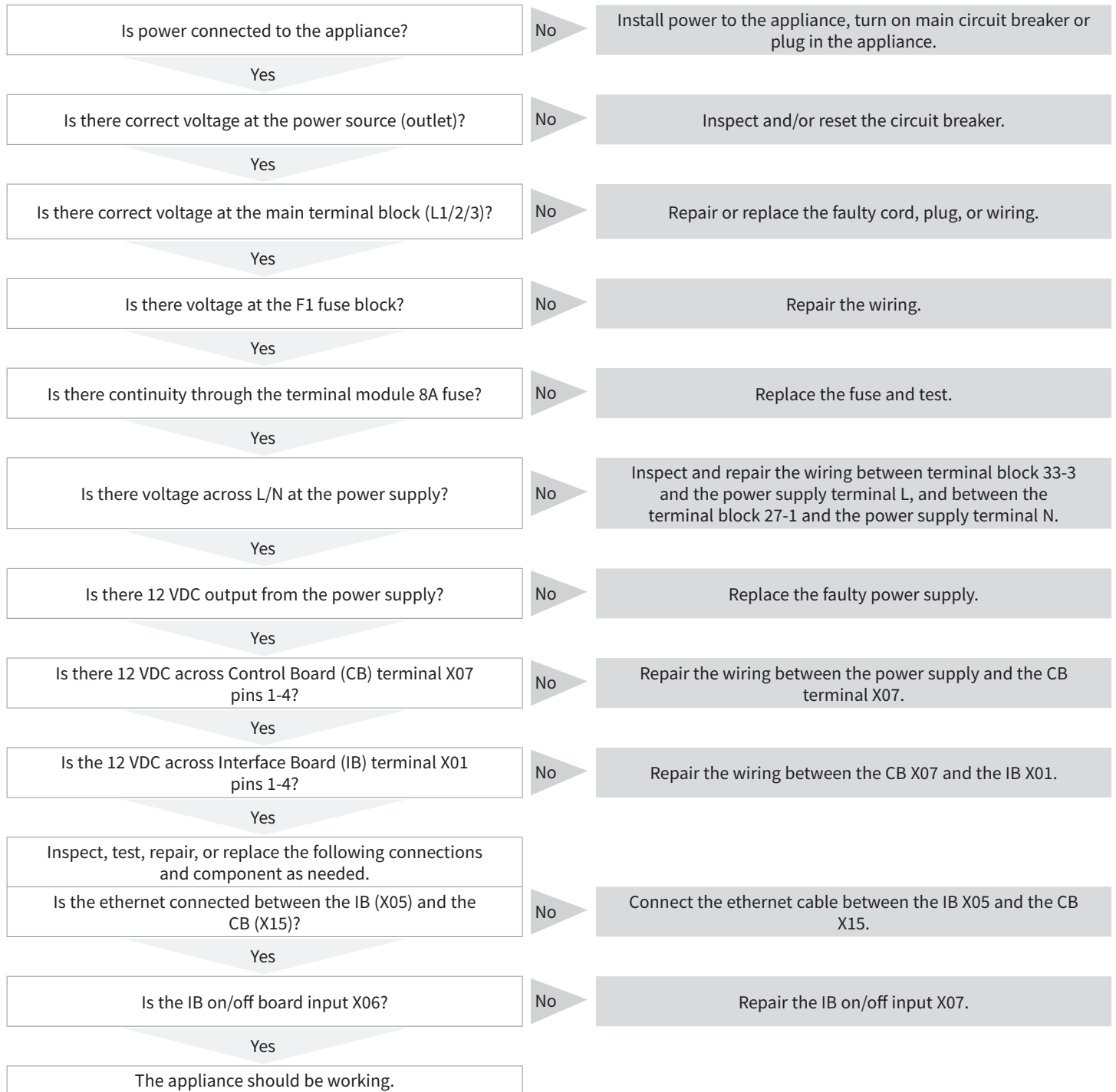
PROformance, Electric with Boiler: No Steam Generator Fill



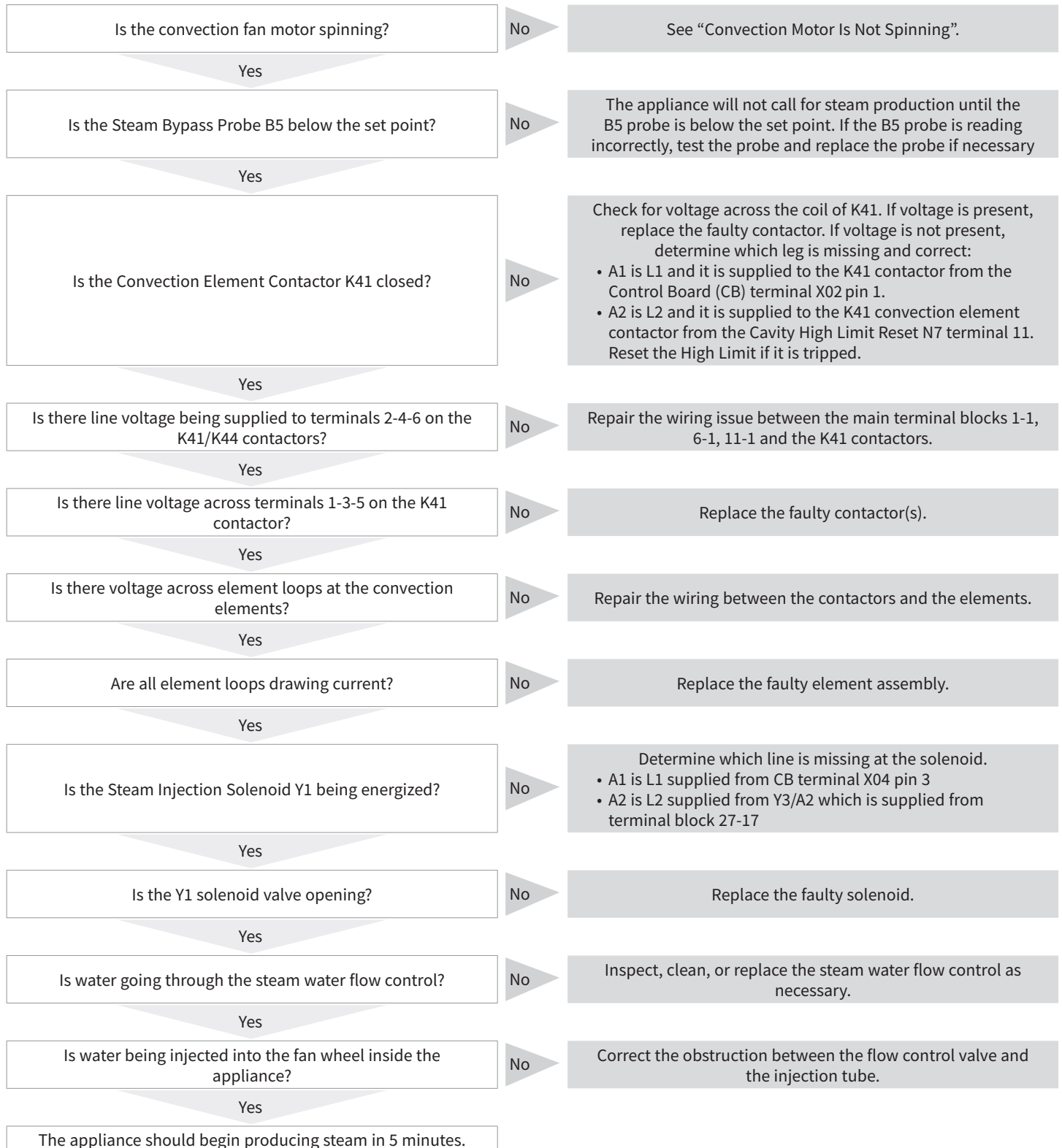
PROformance with Boiler Option: No Steam Production — Steam at 212°F (100°C)



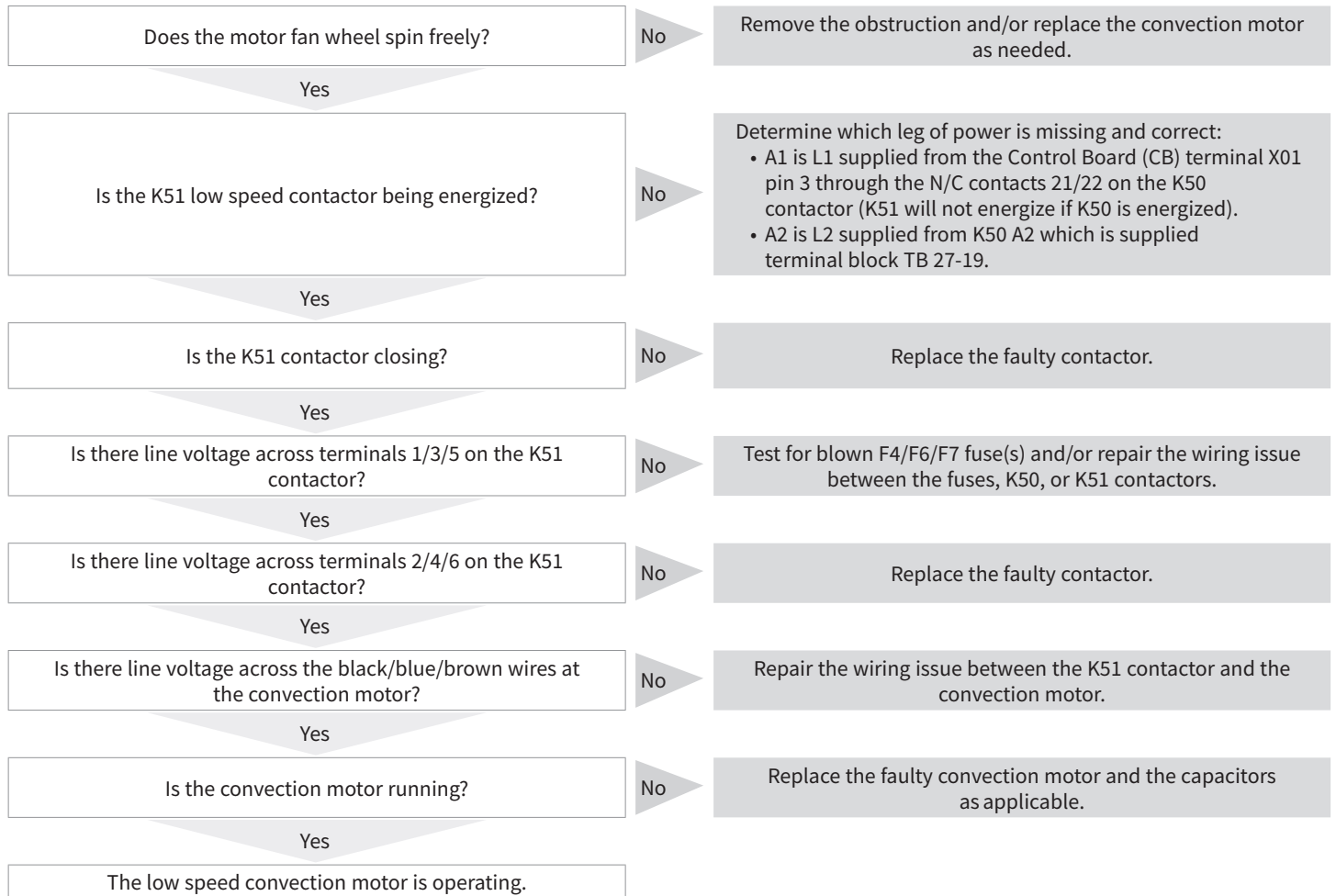
Classic, Boiler Free: Appliance Dead — No Display or Operation



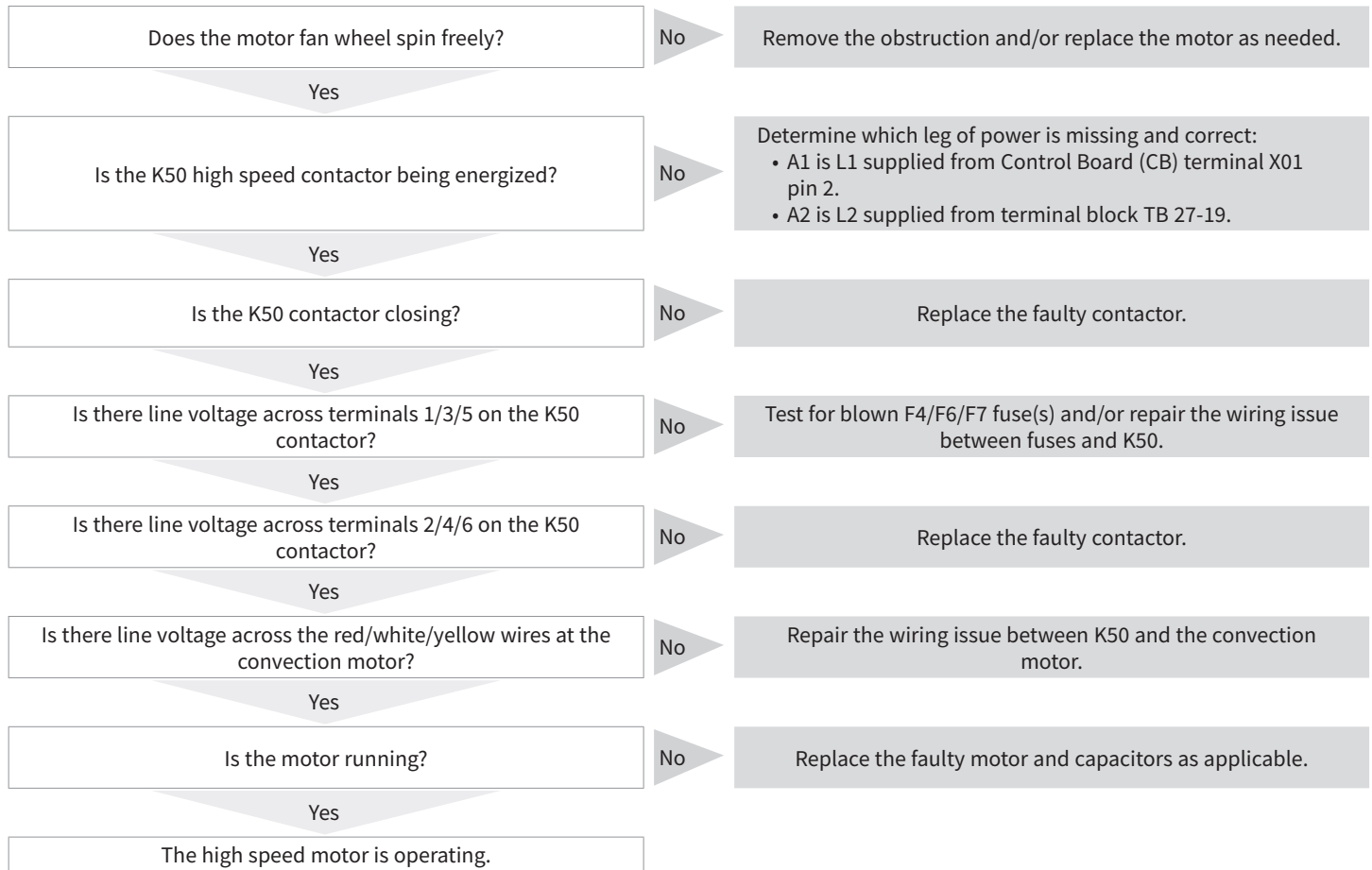
Classic, Electric, Boiler-Free: No Steam Production – Steam at 212°F (100°C)



Classic: No Low Speed Convection Motor Operation (E03/E04)

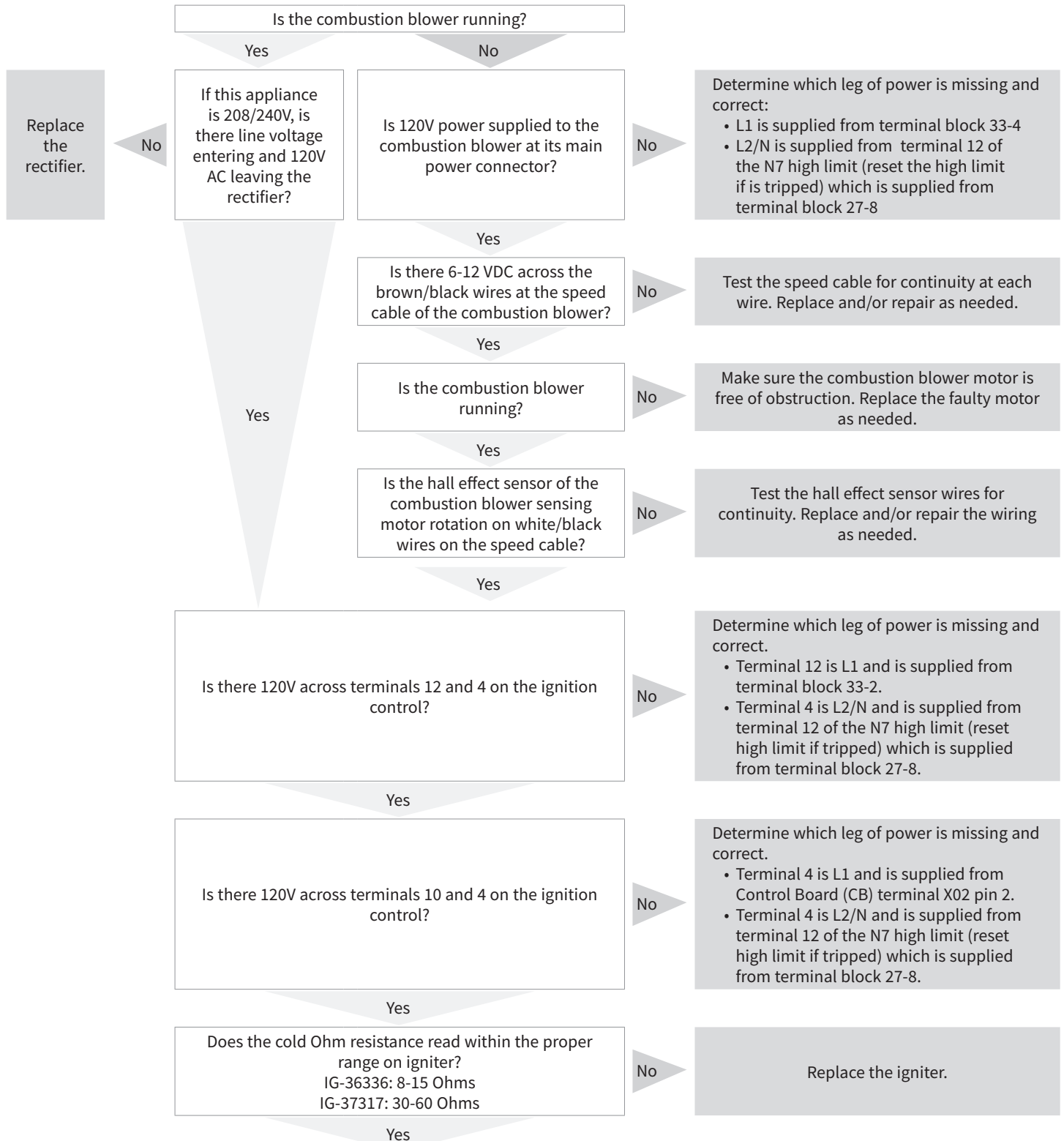


Classic: No High Speed Convection Motor Operation (E03/E04)



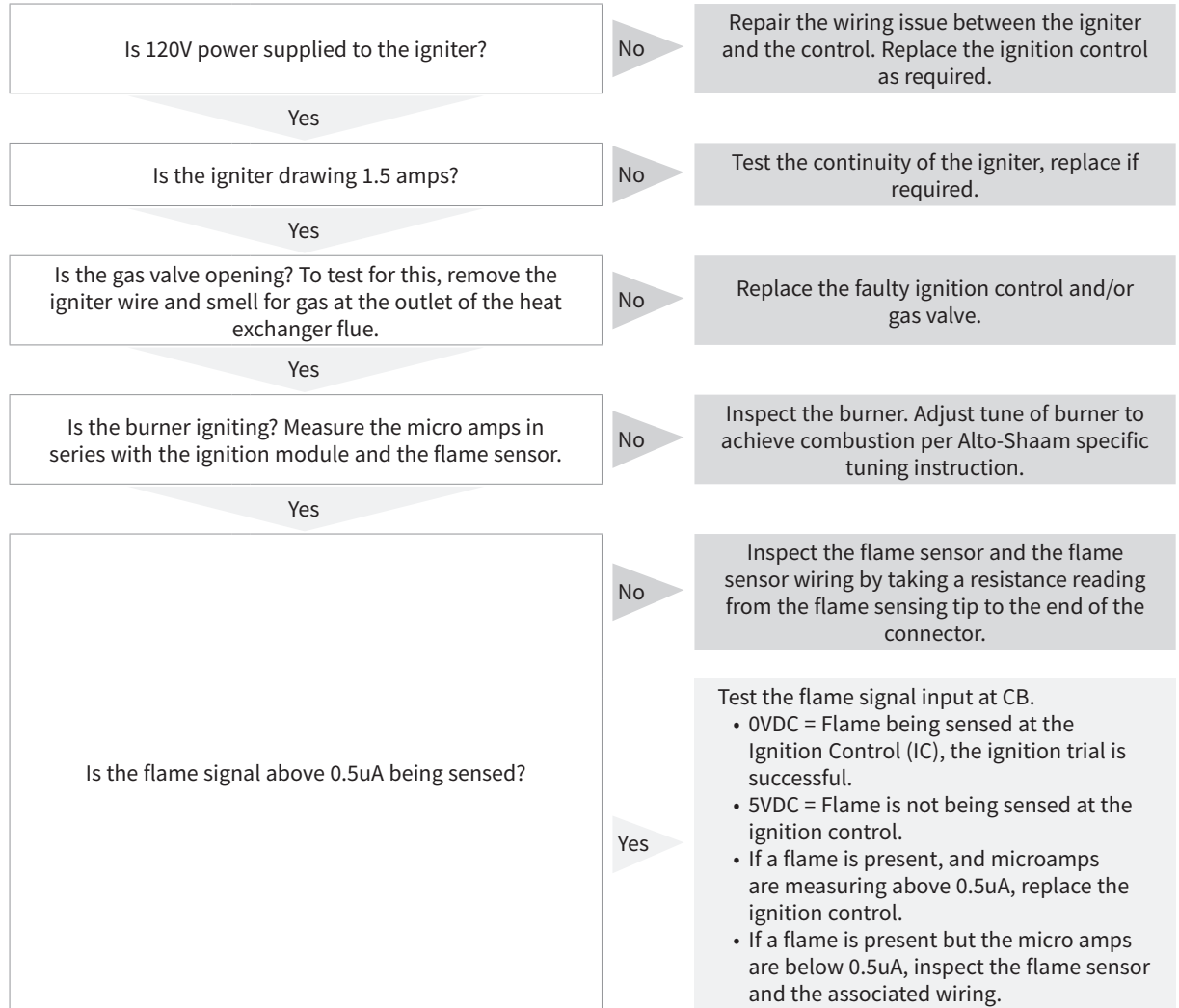
PROformance and Classic Gas: No Combustion On A Call For Heat (ovens manufactured before 7/12/2019)

- All GAS troubleshooting trees based on a 7-20 120V 1PH model running at “ECO” power setting unless otherwise noted.
- The gas pressure to the appliance should be tested first to ensure that the connected pressure falls between the minimum/maximum pressures called out in the installation manual for the appliance.

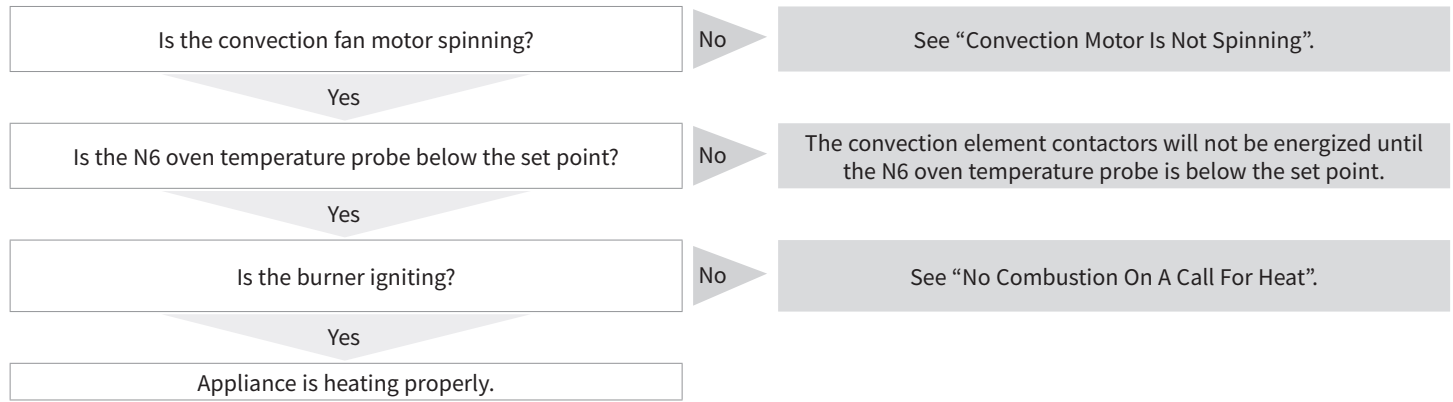


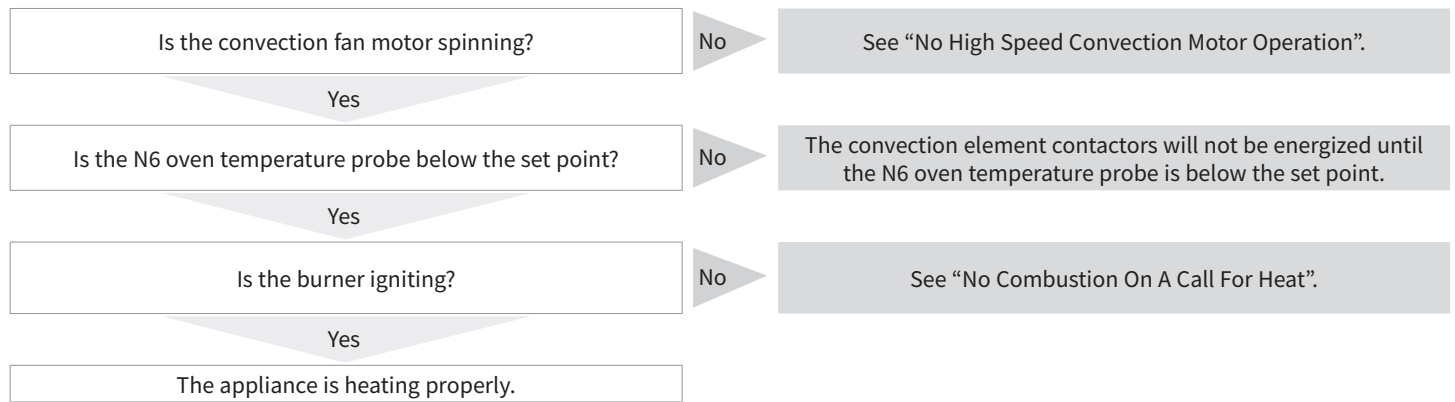
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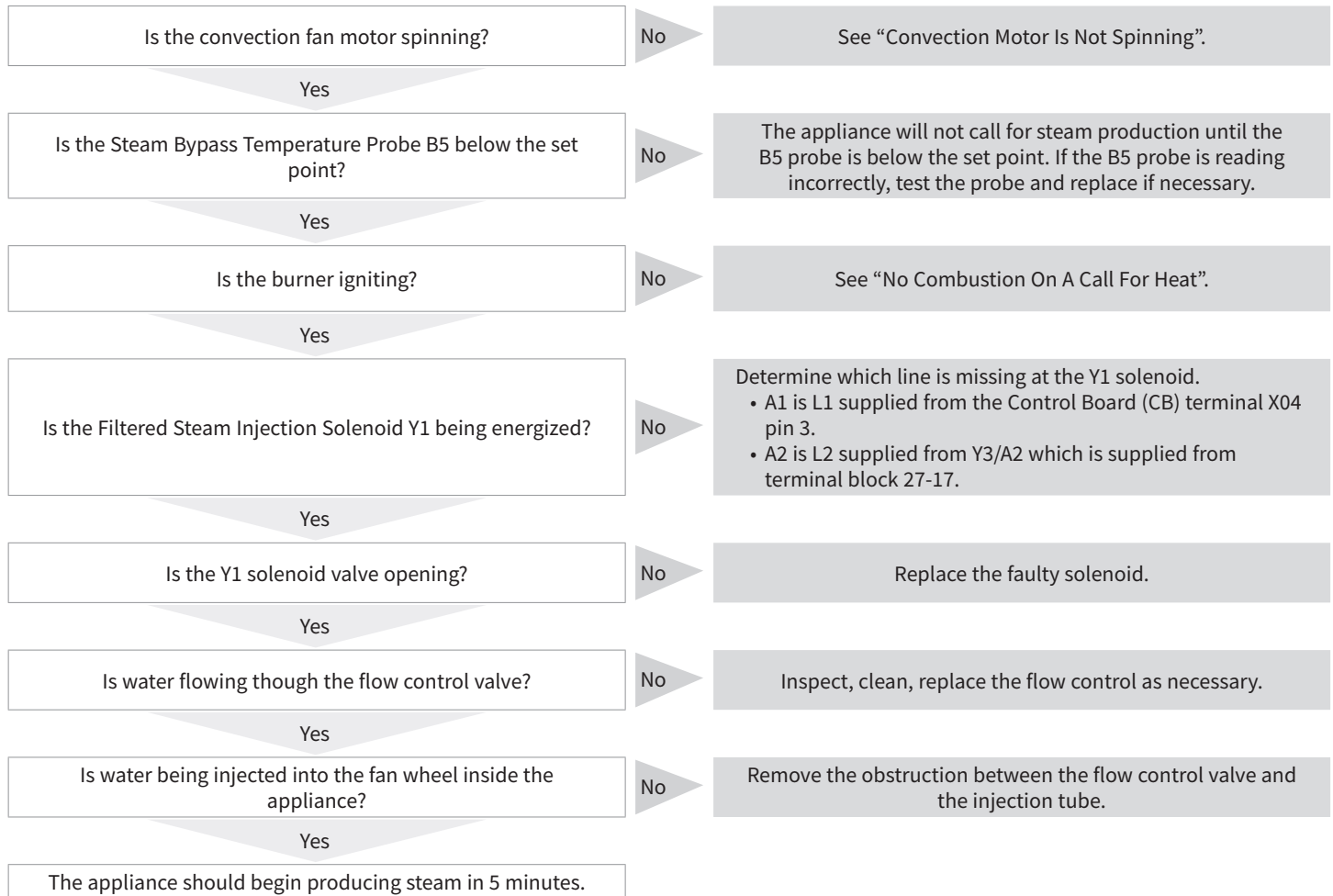


PROformance, Gas: No Convection Heat



Classic, Gas: No Convection Heat

PROformance, Gas, Boiler-Free: No Steam Production — Steam at 212°F (100°C)



PROformance and Classic Gas with a conversion board, along with a 10 Pin and an 18 Pin connector on the burner ignition module manufactured beginning 7/12/19*:

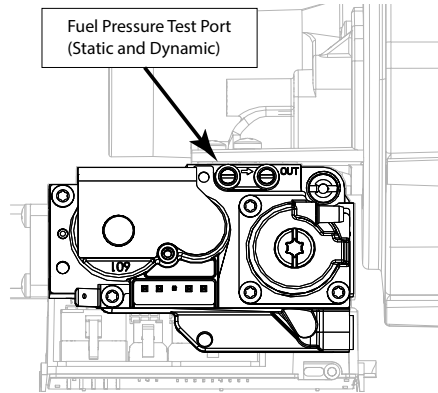
No Combustion On A Call For Heat

**except ovens manufactured under deviations 1738 and 1895*

All GAS troubleshooting trees are based on a 7-20 120V 1PH model running at “ECO” power setting unless otherwise noted.

Required steps before beginning:

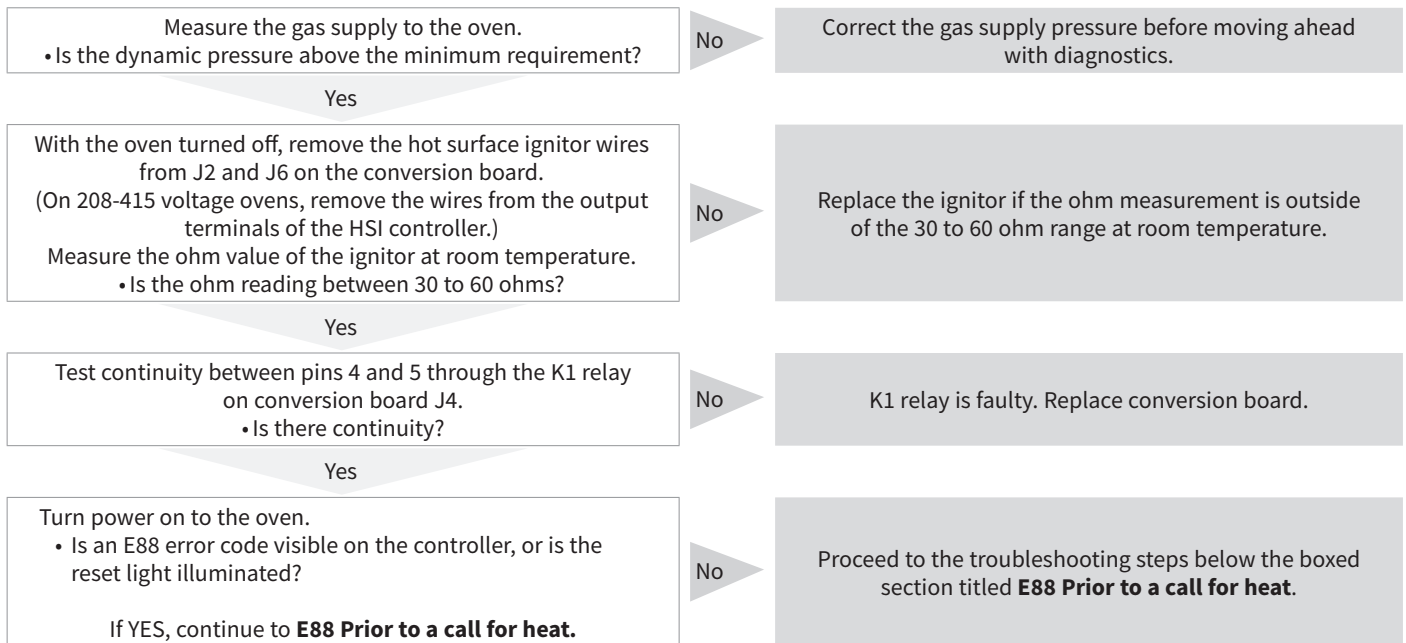
1. Test static and dynamic gas pressures to the oven. Gas pressure is measured in inches of water column (w.c.) or millibars (mbar).



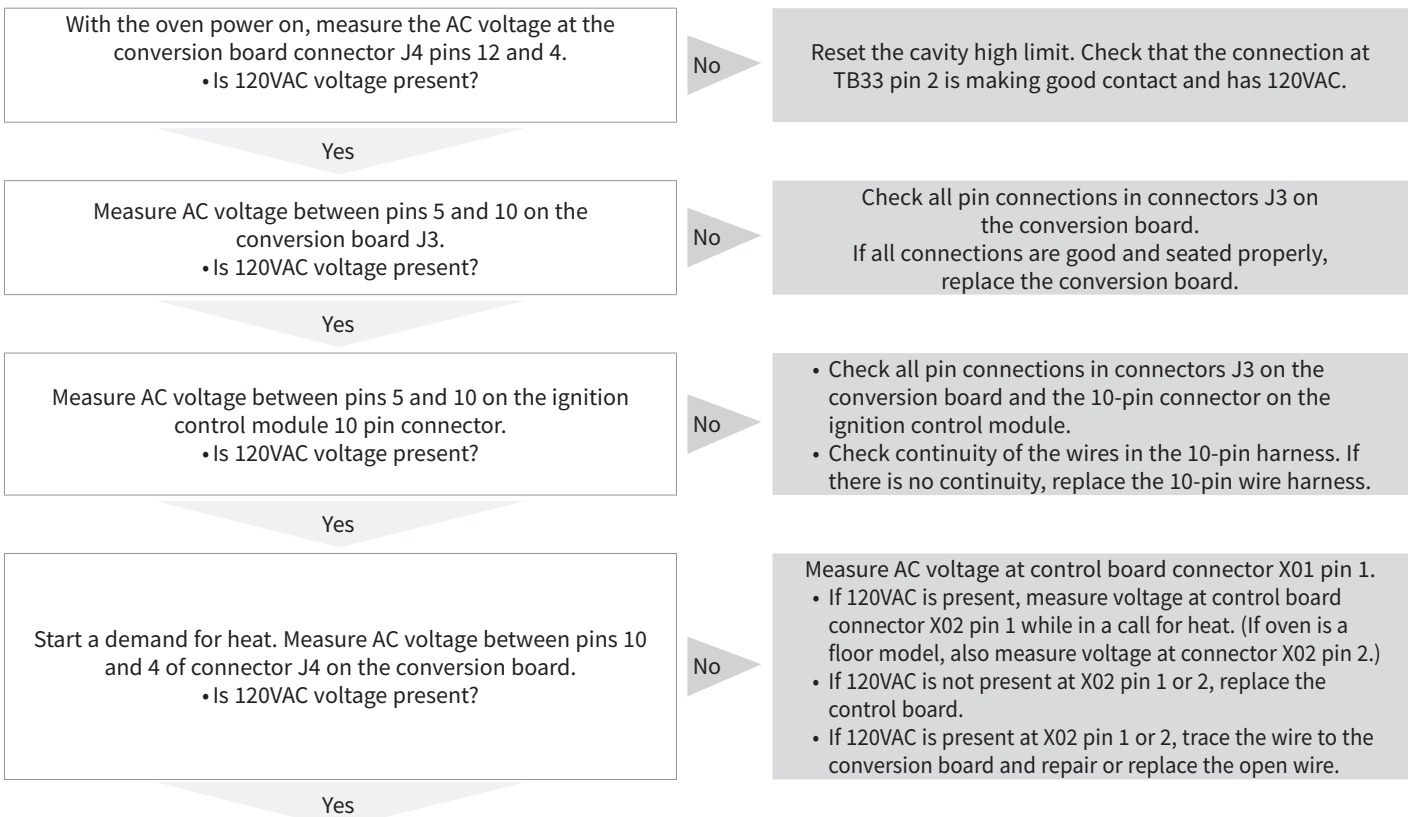
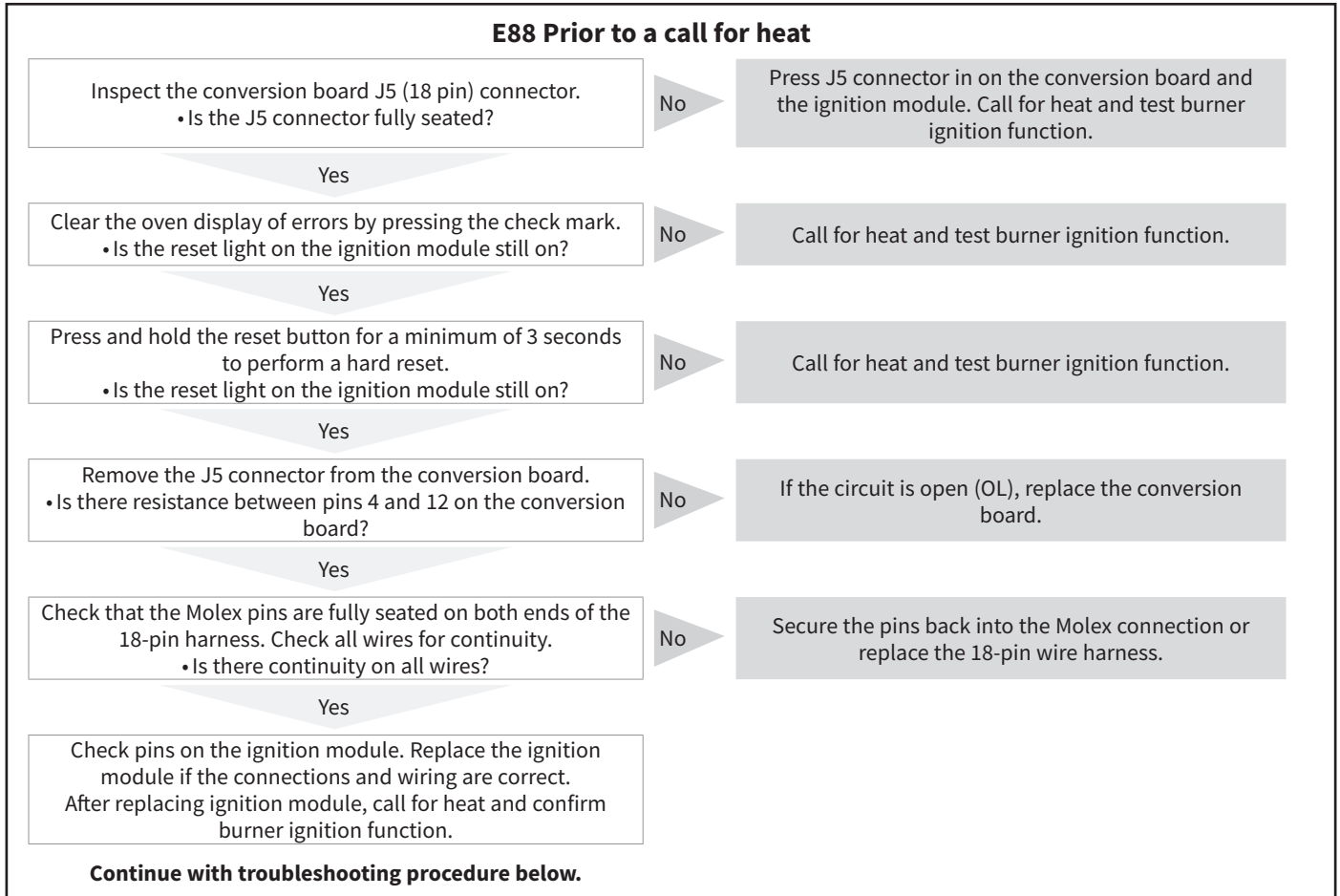
- Static gas pressure = between 5.5” w.c. (13.7 mbar) and 14” w.c. (34.9 mbar)
- Dynamic gas pressure = between 5.5” w.c. (13.7 mbar) and 14” w.c. (34.9 mbar) for natural gas (NG), or between 9” w.c. (22.4 mbar) and 14” w.c. (34.9 mbar) for liquefied petroleum (LP).

2. Check supply voltage to oven and make sure it corresponds to the voltage listed on the model tag.

IMPORTANT NOTE: Leave manometer connected **at all times** while troubleshooting the gas system.

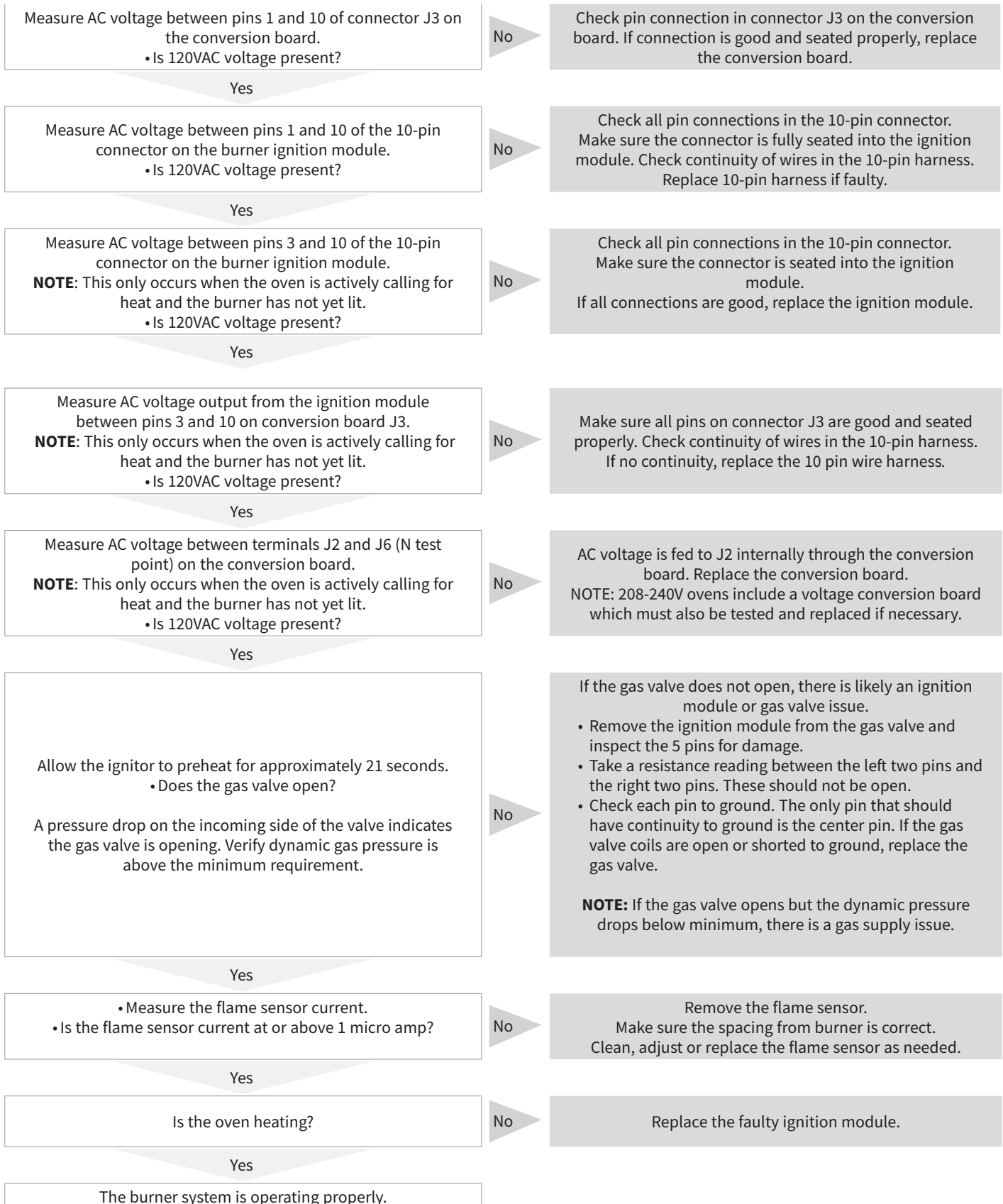


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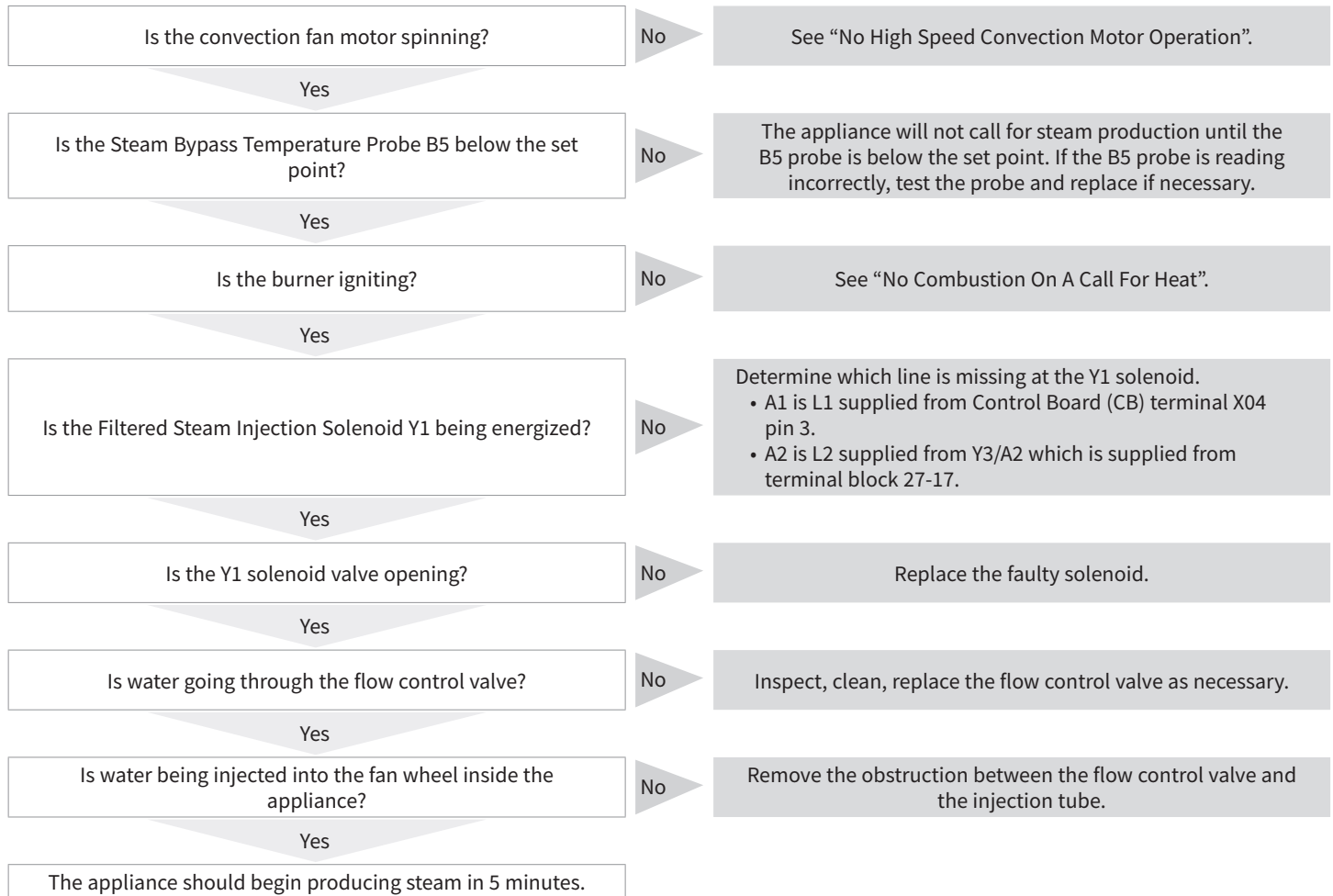


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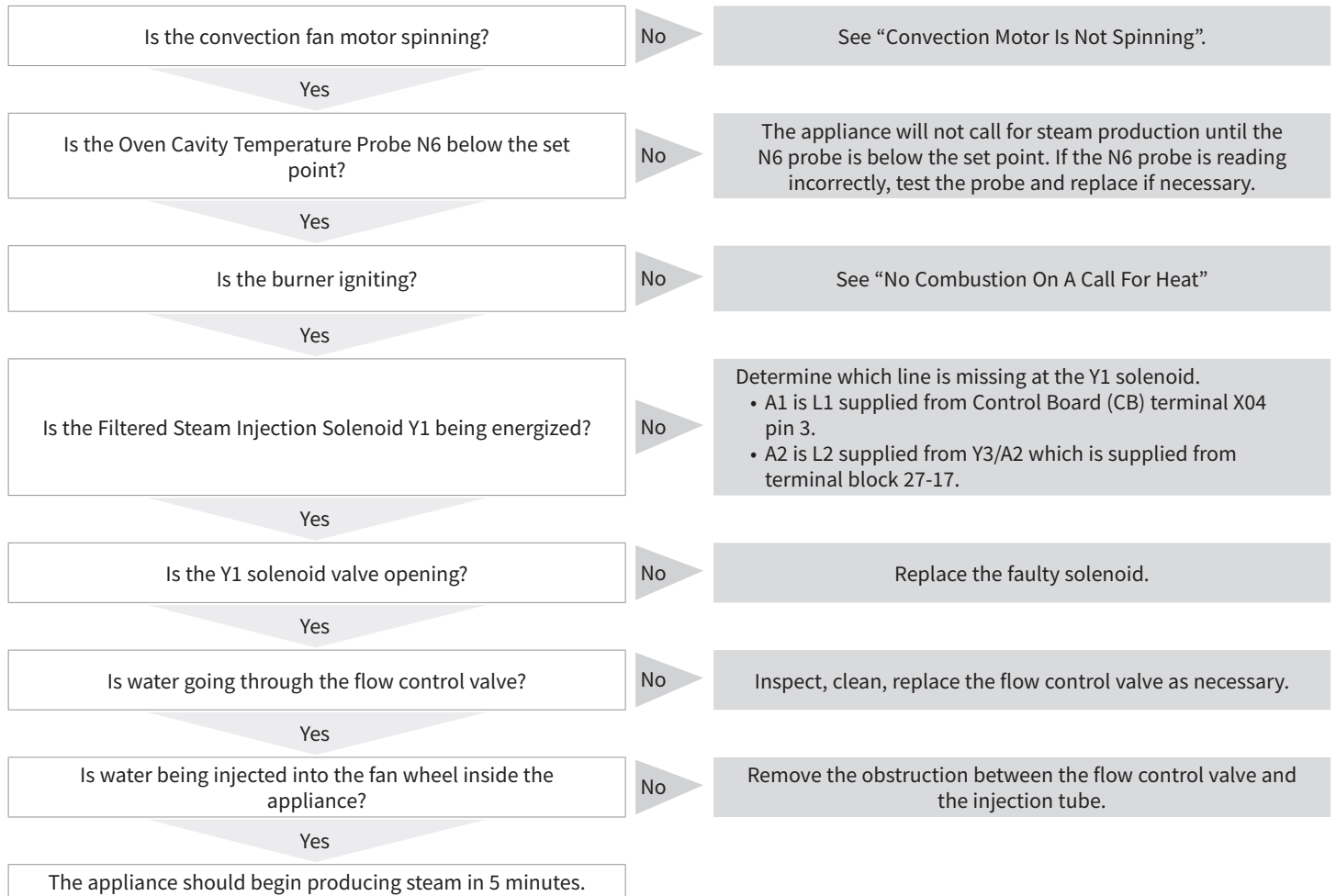
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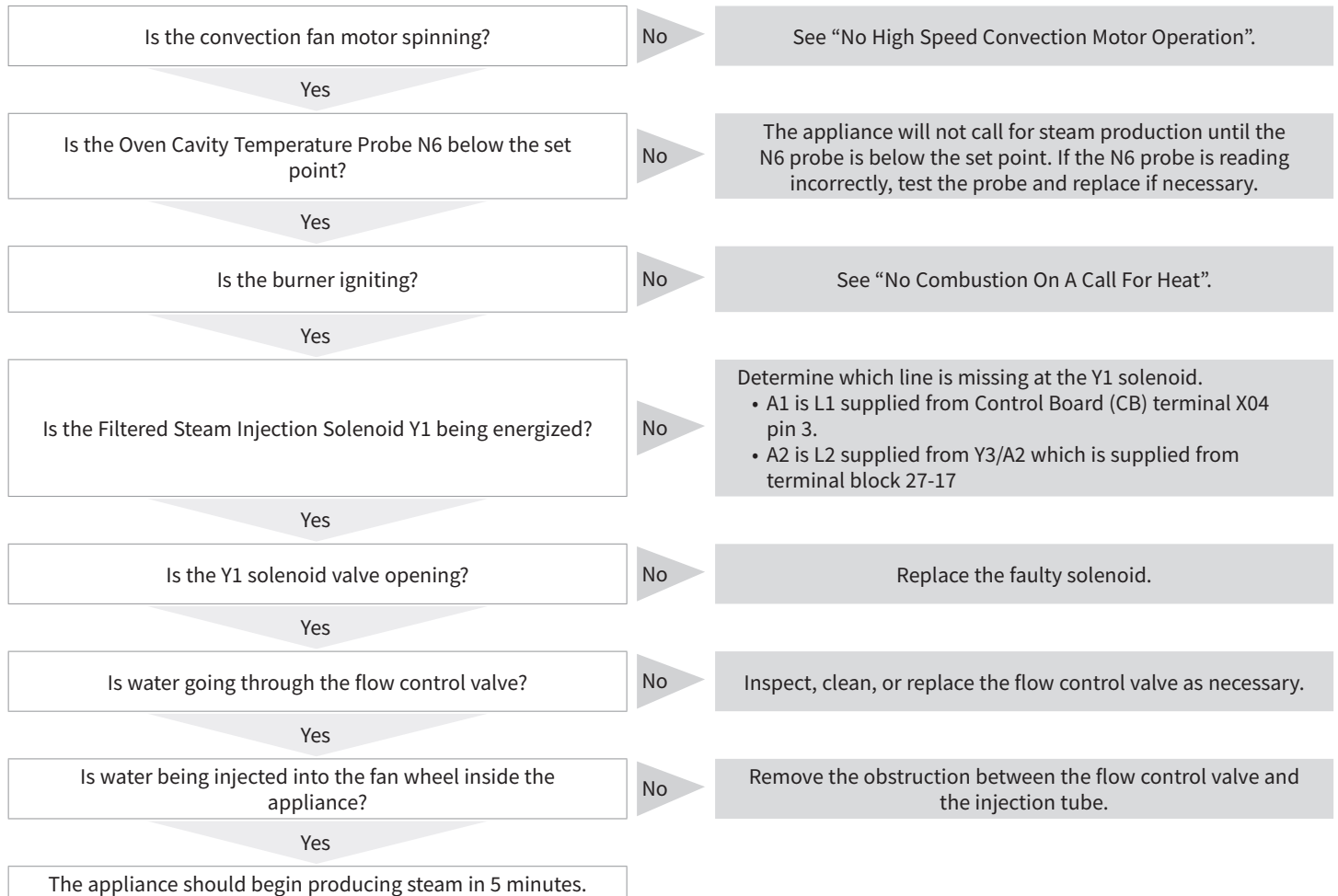
Classic, Gas, Boiler-Free: No Steam Production — Steam at 212°F (100°C)



PROformance, Gas, Boiler-Free: No Steam Production — Steam Below 212°F (100°C)

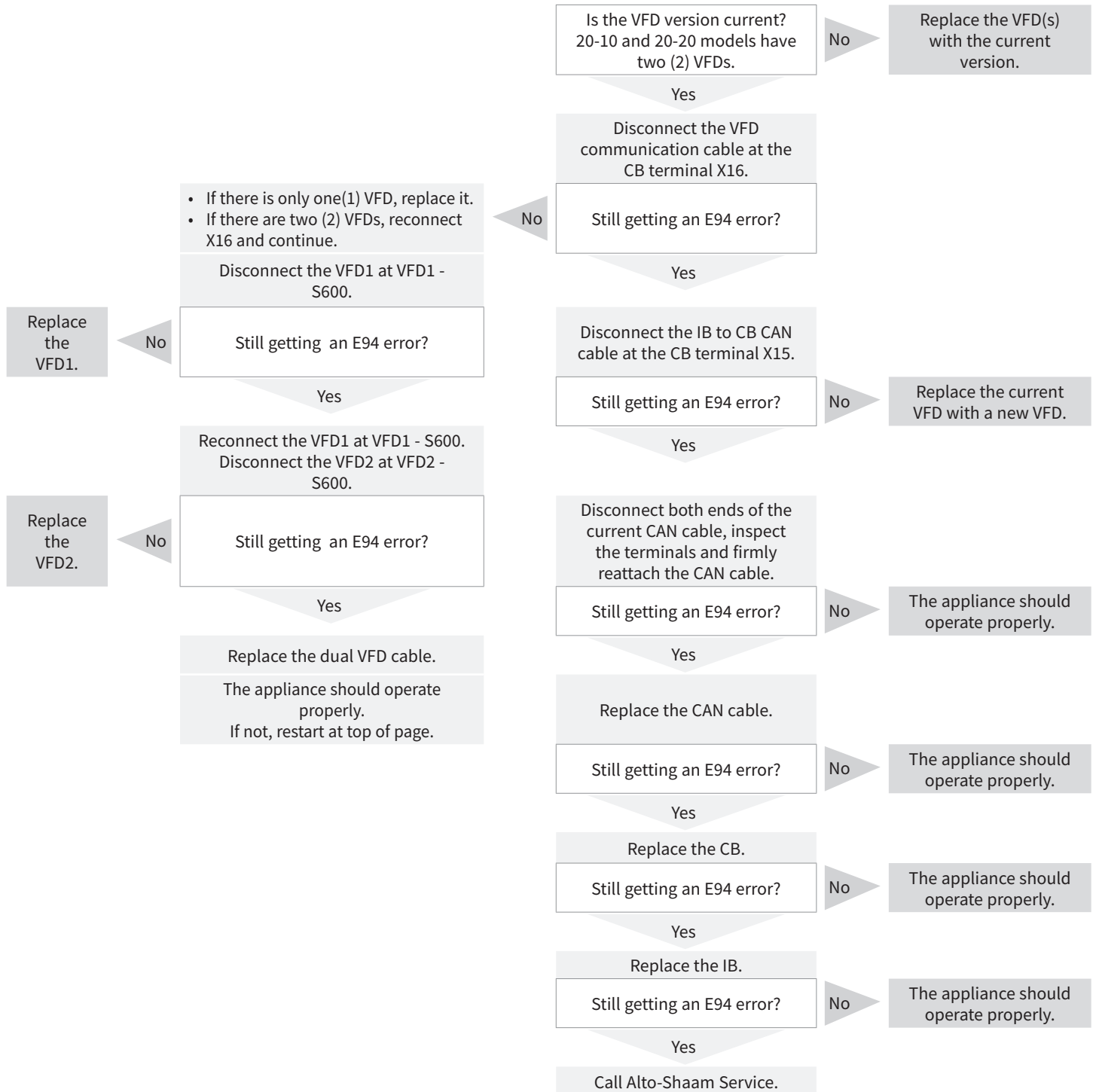


Classic, Gas Boiler-Free: No Steam Production — Steam Below 212°F (100°C)



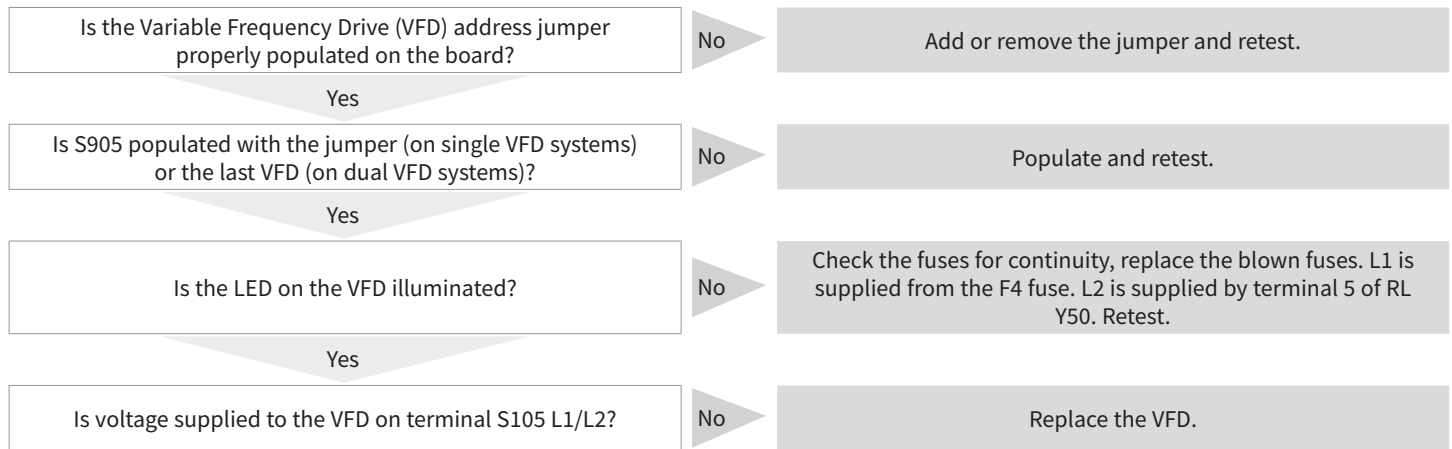
Error Code E94

Request E94 service kit (includes Interface Board (IB), Control Board (CB), Controller Area Network (CAN) cable, and Variable Frequency Drive (VFD) and dispatch service agent.



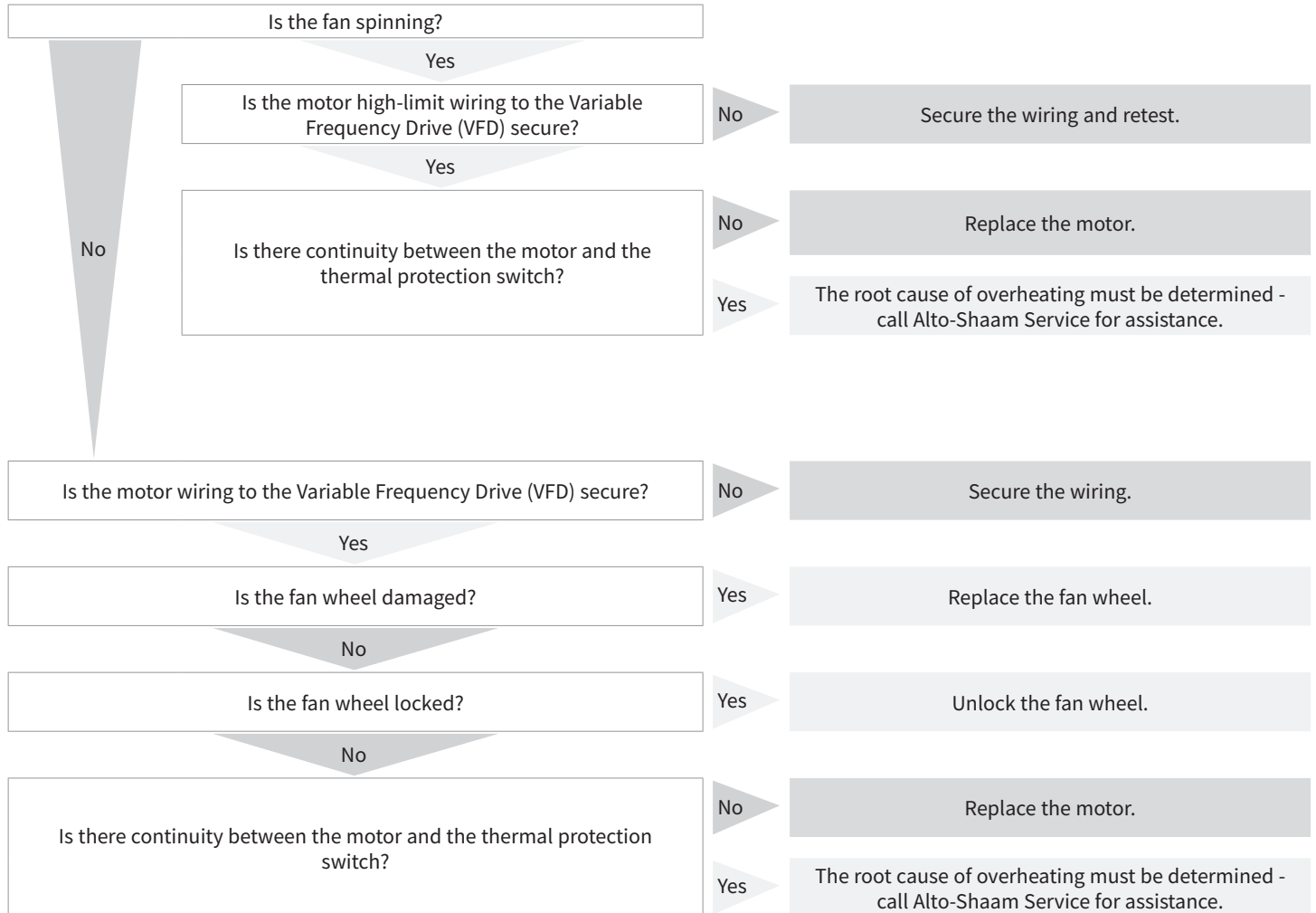
Error Code E05/E06

Request E05 service kit and dispatch service agent.



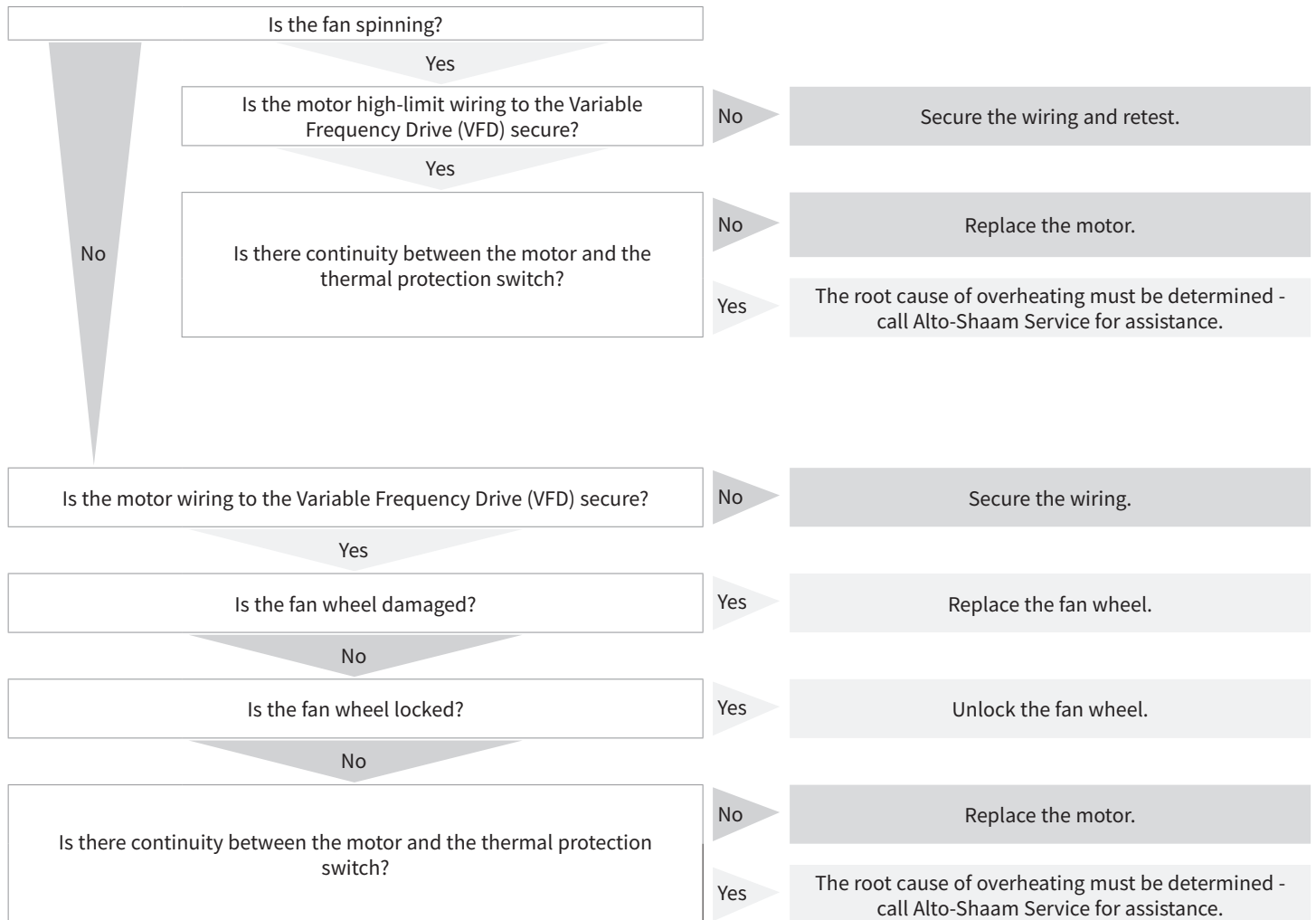
PROformance: Fan Motor Temperatures E53 and E54

E53 = Single/Upper Fan Motor High Limit / E54 = Lower Fan Motor High Limit



Classic: Fan Motor Temperatures E53 and E54

E53 = Single/Upper Fan Motor High Limit / E54 = Lower Fan Motor High Limit



Wiring Diagrams

Scan the QR code below or click [here](#) to view or download the latest wiring diagrams for Combitherm ovens.



Service Log

Notes

Notes

Notes



ALTO-SHAAM.

Menomonee Falls, WI U.S.A.

Phone 800 -558-8744 | +1-26 2-251-3800 | alto-shaam.com

ASIA

Shanghai, China
Phone +86-21-6173-0336

AUSTRALIA

Brisbane, Queensland
Phone 800-558-8744

CANADA

Concord, Ontario Canada
Toll Free Phone 866-577-4484
Phone +1-905-660-6781

FRANCE

Aix en Provence, France
Phone +33[0]4-88-78-21-73

GMBH

Bochum, Germany
Phone +49 [0]234 298798-0

ITALY

Padua, Italy
Phone +39 3476073504

INDIA

Pune, India
Phone +91 9657516999

MEXICO

Phone +52 1 477-717-3108

MIDDLE EAST & AFRICA

Dubai, UAE
Phone +971-4-321-9712

CENTRAL & SOUTH AMERICA

Miami, FL USA
Phone +1 954-655-5727

RUSSIA

Moscow, Russia
Phone +7 903 7932331