

Combitherm® CTP6-10G

Gas 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.



CTP6-10G

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- 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
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



CAPACITY

- 7 Seven full-size or GN 1/1 pans, seven half-size sheet pans; one row deep
 - 2 Two side racks with seven non-tilt support rails; 11-3/4" [298mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 72 lb [33 kg] product maximum
45 quarts [57 liters] volume maximum



IP X5



This oven complies with UL 710B, section 17

COA #5760

Configurations (select one)

Door swing

- ☐ Right hinged
- ☐ Recessed door, optional; increases oven width by 5" [127mm]

Electrical

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

Gas type

- ☐ Natural
- ☐ Propane

Accessories (select all that apply)

- ☐ CombiLatch™
- ☐ Stacking hardware
- ☐ Seismic feet package, optional
- ☐ Smoking feature, including one-step cold smoking [not available on units with security devices]
- ☐ Extended one-year warranty
- ☐ Automatic grease collection system, includes four 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

Cleaning

- ☐ Automatic tablet-based cleaning system, standard
- ☐ Automatic liquid cleaning system, optional

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 [factory only installed]

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package, 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

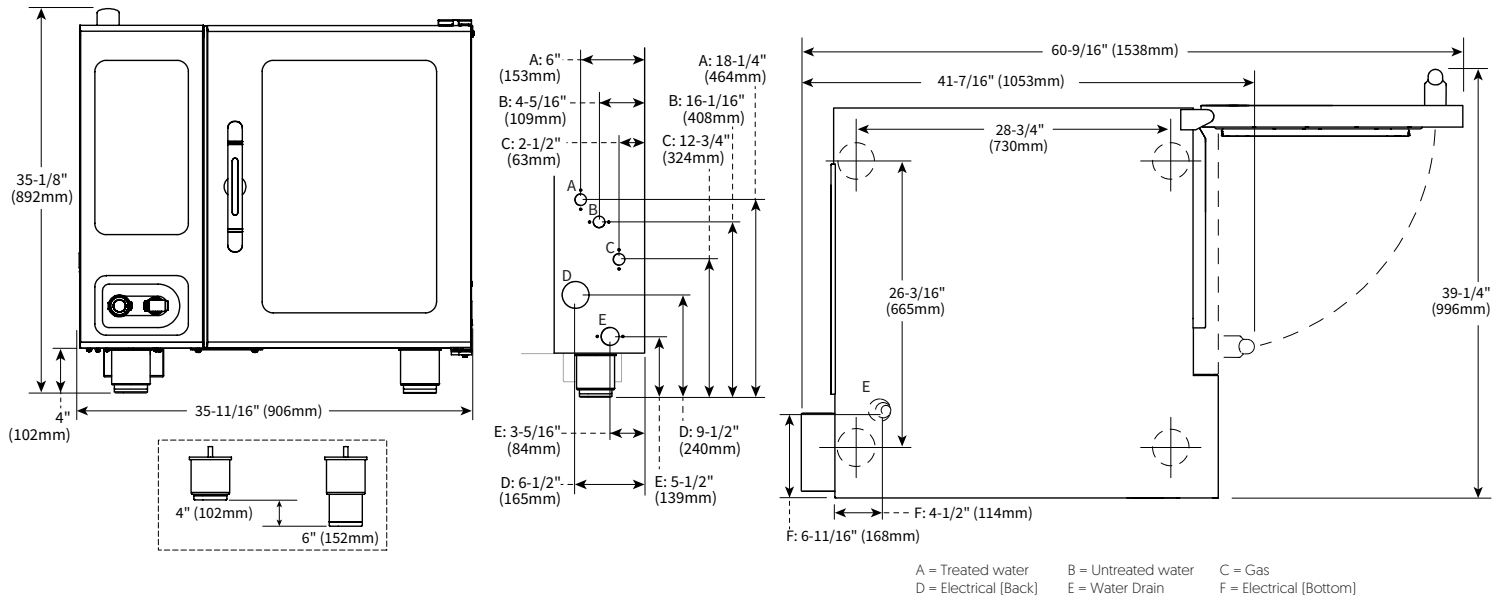
Installation options (select one)

- ☐ 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® CTP6-10G

Specification

ALTO-SHAAM



Model
CTP6-10G

Exterior (H x W x D)
35-1/8" x 35-11/16" x 41-7/16" [892mm x 906mm x 1053mm]

Exterior with recessed door (H x W x D)
35-1/8" x 40-11/16" x 41-7/16" [892mm x 1033mm x 1053mm]

Interior (H x W x D)
20-1/2" x 16-1/4" x 28-1/16" [520mm x 411mm x 712mm]

Net Weight
524 lb [238 kg]

Ship Dimensions (L x W x H)*
CTP6-10G 56" x 45" x 51" [1422mm x 1143mm x 1295mm]

Ship Weight*
590 lb [268 kg]

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



CLEARANCE

- Top: 20" [508mm]
- Left: 0" [0mm]
- Right: 0" [0mm] Non-combustible surfaces
2" [51mm] combustible surfaces
- Bottom: 5-1/8" [130mm]
- Back: 4" [102mm]
- 4-5/16" [109mm] 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

CTP6-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	269	0.08	33.8



Noise emissions

A maximum 67 dBA was measured at 3.3 ft [1 m] from unit as tested on CTP10-20E.



	CTP6-10G	V	Ph	Hz	Awg (mm²)	ProPower™ Standard			With CombiSmoker® Option			Connection	Certification
						A	Breaker	kW	A	Breaker	kW		
†	120V	120	1	60	12 [3.31]	6.8	20	.84	12.0	20	1.5	L1, L2/N, G	
†	208-240V	208	1*	50/60	14 [2.08]	4.8	15	1.0	7.3	15	1.5	L1, L2/N, G	
		240	1*	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2/N, G	
†	208-240V	208	3	50/60	14 [2.08]	4.8	15	1.0	7.3	15	1.5	L1, L2, L3, G	
		240	3	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2, L3, G	
	380-415V	380	3	50/60	14 [2.08]	4.6	15	1.0	7.2	15	1.6	L1, L2, L3, N, G	
		415	3	50/60	14 [2.08]	4.2	15	1.0	7.1	15	1.7	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source

* Electrical service charge applies

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required. Ground fault or residual current protection device must accommodate a leakage current of 20mA.



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 90 psi maximum static [200-600 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 90 psi maximum static [200-600 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.

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
Chlorine	Less than 30 ppm [mg/L]
pH	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	Treated line: 50-125 ppm
	Untreated line: 50-360 ppm



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.



Gas Requirements (gas type must be specified on order)

Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	48,000	32,000	14.0	5.5	45.7	N/A
Propane				9.0	19.2	0.5

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m³/h	L/h
Natural Gas	50.6	33.8	3.48	1.13	1.3	N/A
Propane				2.75	0.5	2.0

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh [Hs]	kWh [Hi]	kWh [Hs]	kWh [Hi]			
2E [G20]	14.1	12.7	12.5	11.3	20	50	1.3
2LL [G25]					20		1.6
3P [G31]	13.8	12.7	12.2	11.3	37		0.5
3B/P [G30]					29		0.5

CONTACT US

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