Commercial Kitchen Equipment Parts

ALTO SHAAM CTP6-10E

Alto Shaam CTP6-10E document

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Combitherm® CTP6-10E
Electric Boiler-free

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.

CTP6-10E

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

Three [3] shelves included. Additional wire shelves required for maximum capacity.

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.

IP X5

This oven complies with UL 710B, section 59 COA #5760

Configurations (select one)

☐ Boiler version ☐ PROpower™

Door swing

☐ Right hinged
☐ Recessed door, optional [not available on ventless hood]

Electrical

☐ 208-240V 1ph ☐ 208-240V 3ph
☐ 380-415V 3ph ☐ 440-480V 3ph

Accessories (select all that apply)

☐ Ventech™ Hood
☐ Ventech™ PLUS Hood
☐ 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]

Water treatment

☐ RO system OPS175CR/5 [5031203]

Security devices for correctional facility use

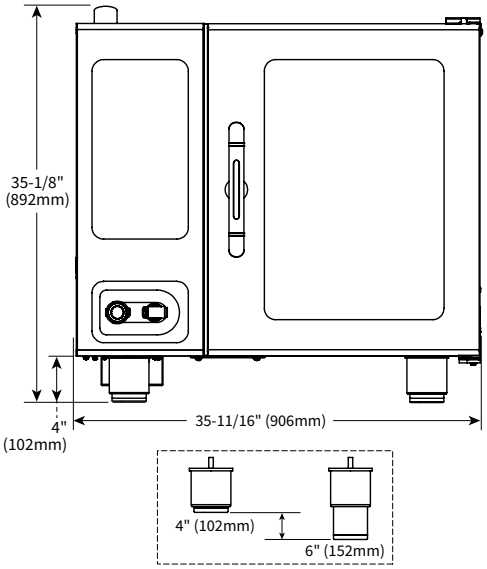
☐ Optional base package [not available with recessed door]: includes tamper-proof screw package, excludes temperature probe
☐ Anti-entrapment device, optional
☐ Control panel security cover, optional
☐ Hasp door lock [padlock not included], optional
☐ Removable, single-point, quick-connect core temperature probe, optional

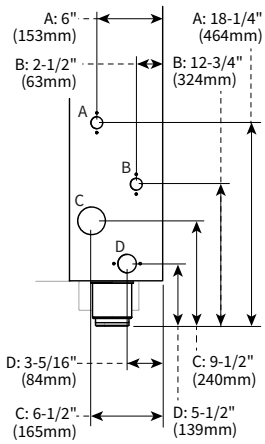
Installation options (select one)

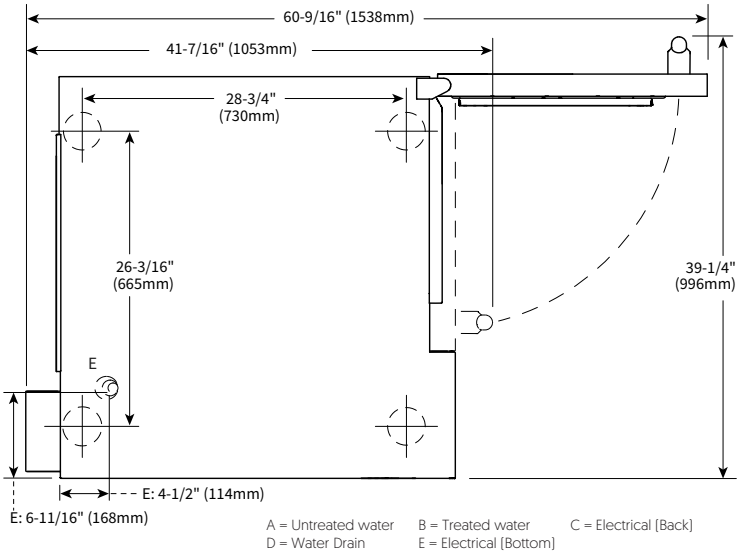
☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
☐ Installation Start-Up Check - available through an Alto-Shaam authorized service agency

Combitherm® CTP6-10E

Specification







DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)
CTP6-10E	35-1/8" x 35-11/16" x 41-7/16" (892mm x 906mm x 1053mm)	20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)
	Exterior with recessed door (H x W x D)	**Net Weight**
	35-1/8" x 40-11/16" x 41-7/16" (892mm x 1033mm x 1053mm)	524 lb (238 kg)
	Ship Dimensions (L x W x H)*	**Ship Weight***
CTP6-10E	58" x 45" x 51" (1473mm x 1143mm x 1295mm)	608 lb (276 kg)

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

CLEARANCE

Top:	20" (508mm)
Left:	0" (0mm)
	18" (457mm) recommended service access
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

Heat of rejection

CTP6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	630	0.18

NOISE

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.

Combitherm® CTP6-10E

ALTO-SHAAM

ELECTRIC

					ECO Standard			PROpower™ Option**				
CTP6-10E	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW	Connection	Certification
208-240V	208	1*	50/60	6	37.9	40	7.9	44.2	45	9.2	L1, L2/N, G	
	240	1*	50/60	6	43.8	50	10.5	51.3	60	12.3	L1, L2/N, G	
208-240V	208	3	50/60	8	21.9	25	7.9	28.4	30	9.2	L1, L2, L3, G	
	240	3	50/60	8	25.3	30	10.5	32.6	35	12.3	L1, L2, L3, G	
380-415V	380	3	50/60	8	13.4	16	9.0	20.3	32	10.3	L1, L2, L3, N, G	
	415	3	50/60	8	14.6	16	10.5	22.1	32	12.3	L1, L2, L3, N, G	
440-480V	440	3*	50/60	10	11.6	15	9.1	15.0	15	10.4	L1, L2, L3, G	
	480	3*	50/60	8	12.6	15	10.5	16.7	20	12.3	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.
*Electrical service charge applies.
**No-cost option on electric models.

With CombiSmoker® Option					ECO Standard			PROpower™ Option**				
CTP6-10E	V	Ph	Hz	Awg	A	Breaker	kW	A	Breaker	kW	Connection	Certification
208-240V	208	1*	50/60	6	40.4	40	8.4	46.7	50	9.7	L1, L2/N, G	
	240	1*	50/60	6	46.6	50	11.2	54.1	60	13.0	L1, L2/N, G	
208-240V	208	3	50/60	8	24.4	25	8.4	30.9	35	9.8	L1, L2, L3, G	
	240	3	50/60	8	28.1	30	11.2	35.5	40	13.0	L1, L2, L3, G	
380-415V	380	3	50/60	8	16.1	16	9.6	22.9	32	10.9	L1, L2, L3, N, G	
	415	3	50/60	8	17.5	32	11.2	25.0	32	13.0	L1, L2, L3, N, G	
440-480V	440	3*	50/60	10	12.9	15	9.6	16.3	20	11.0	L1, L2, L3, G	
	480	3*	50/60	8	14.1	15	11.2	18.2	20	13.0	L1, L2, L3, G	

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug, dedicated circuit required.
*Electrical service charge applies.
**No-cost option on electric models.

WATER

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. Materials must withstand temperatures up to 200°F (93°C).

CLEARANCE

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

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

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Commercial Kitchen Equipment Parts

Find more Alto Shaam equipment resources at

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Need parts or service?

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