

Combitherm®

CTP6-10E over CTP6-10E

Ventech™ Type 1 Hood with Condensation

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, and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.

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
- Seismic feet
- SafeVent™ provides automatic steam venting at the end of the cooking cycle

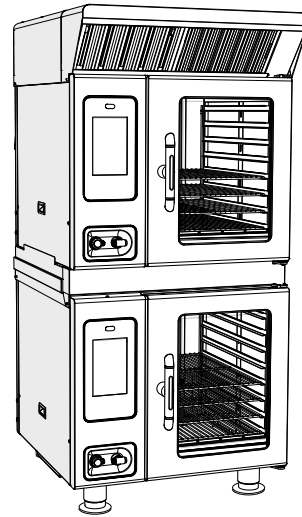


CAPACITY

- 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.
- 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.

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Also available for CTC ovens. Contact factory for details.

Configurations (select one)

- ☐ Boiler-free, standard
- ☐ Boiler-free, PROpower™
- ☐ Boiler version
- ☐ Boiler version, PROpower™

Door swing

- ☐ Right hinged

Electrical

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

Accessories (select all that apply)

- ☐ CombiLatch™
- ☐ Ventech Plus™ HEPA filter
- ☐ Door steam condenser, optional
- ☐ Mobile base, optional [U.S. only]
- ☐ 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. Ventech hood field install extra
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

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| | | |
|--|--|---------------------|
| Model | Ventech Hood Exterior [H x W x D] | Net Weight |
| VH-10 | 11-1/8" x 35-7/8" x 41-5/8" [282mm x 911mm x 1058mm] | 121 lb [55 kg] |
| | Ship Dimensions [L x W x H]* | Ship Weight* |
| VH-10 | 51" x 45" x 20" [1295mm x 1143mm x 508mm] | 151 lb [68 kg] |
| *Domestic ground shipping information. Contact factory for export weight and dimensions. | | |



CHECK FIRST

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance.
- Stacked units with Ventech hoods are not shipped stacked.
- Stacked units with Ventech hoods must be secured to the floor.



| CTP6-10E (Upper Oven) | V | Ph | Hz | Awg | ECO Standard | | | PROpower™ Option** | | | Connection |
|-----------------------|-----|----|-------|-----|--------------|---------|-------|--------------------|---------|-------|------------------|
| | | | | | A | Breaker | kW | A | Breaker | kW | |
| 208-240V | 208 | 1* | 50/60 | 6 | 39.67 | 40 | 8.25 | 45.97 | 50 | 9.55 | L1, L2, N, G |
| | 240 | 1* | 50/60 | 6 | 45.79 | 50 | 11.01 | 53.29 | 60 | 12.81 | L1, L2, N, G |
| 208-240V | 208 | 3 | 50/60 | 8 | 23.67 | 25 | 8.25 | 30.17 | 35 | 9.65 | L1, L2, L3, G |
| | 240 | 3 | 50/60 | 8 | 27.51 | 30 | 11.01 | 34.69 | 40 | 12.81 | L1, L2, L3, G |
| 380-415V | 380 | 3 | 50/60 | 8 | 14.84 | 16 | 9.12 | 21.64 | 32 | 10.42 | L1, L2, L3, N, G |
| | 415 | 3 | 50/60 | 8 | 16.12 | 32 | 10.60 | 23.62 | 32 | 12.40 | L1, L2, L3, N, G |
| 440-480V | 440 | 3 | 50/60 | 10 | 11.44 | 15 | 8.95 | 14.84 | 20 | 10.35 | L1, L2, L3, G |
| | 480 | 3 | 50/60 | 8 | 12.51 | 15 | 10.43 | 16.61 | 20 | 12.23 | L1, L2, L3, G |
| CTP6-10E (Lower Oven) | V | Ph | Hz | Awg | A | Breaker | kW | A | Breaker | kW | Connection |
| 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.



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 requirements for water filtration system

Do not install a water filtration system behind unit.



Heat of rejection

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

North American Certificates and Listings

- Certificate File Number: E180237 – 20131227
- UL 710B, Standard for Recirculating Systems
- UL 197, Standard for Electric Commercial Cooking Appliances
- CSA C22.2 No. 109-M1981, Standards for Commercial Cooking Appliances
- NFPA 96
- NSF / ANSI-4
- EPA 202
- ANSI / UL 900
- ASTM F2800 Type 1 Hood

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 |



Noise emissions

With hood system, a maximum 71 dBA was measured at 3.3 ft [1 m] from unit.

International Certificates and Listings

- EAC, EURASIAN ECONOMIC UNION DECLARATION OF CONFORMITY
- Australian Water Mark, WMTS-104-2005, Watermark Level 2
- RCM, Australian Regulatory Compliance
- CE, European Harmonized Performance and Safety Compliance
- IPX5, Ingress Protection Rating



CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.

Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com