

A close-up photograph of a white ceramic bowl filled with a light-colored soup. A golden-brown bread crouton is partially submerged in the soup. On top of the crouton and in the soup, there are slices of melted yellow cheese and fresh green herbs, likely parsley. The background is softly blurred, showing a wooden surface.

CT Express™
COMBITHERM®

THE CT EXPRESS COMBITHERM OVEN CATCH THE CT EXPRESS!

Finally a combi oven
that fits your space, your
budget and your cooking
production needs.

It's just right!



*Optional catalytic
converter or ventless
hood allows for
flexible placement*

It's just the right...

SIZE: Compact footprint maximizes your kitchen real estate and reduces expensive ventilation space.

CAPACITY: It's the smallest Alto-Shaam combi oven ever and holds four (4) full size steam pans.

PRICE: Like its size, it's priced to fit almost any budget.

COLOR: Express yourself by selecting a standard stainless steel exterior finish, or choose from a custom color palette to match your decor.

OVEN: All of the menu production versatility of a full-size Alto-Shaam Combitherm oven

OPTIONS: *(ExpressTouch control only)*

- Self-cleaning system
- Toasting/finishing element
- Catalytic converter (patent pending)
- Ventless hood
- Smoker



Gold-n-Brown™ feature provides humidity control for ideal quality and the perfect food finish (ExpressTouch only)



Finish a variety of dishes with the optional broiler element

Cooking Flexibility and Versatility

- Cooks with variable steam, convection heat, or a combination of both.
- Increase your menu variety with the ability to bake, roast, steam, broil, poach, grill, toast, proof, braise, oven fry, and even hot or cold smoke your favorite foods with the smoker option!

Enhanced Chef Features

- Choose from two types of controls: ExpressTouch or Simple control.
- Program up to 250 recipes, with up to 10 steps per program, on the ExpressTouch control. Save time and labor with the optional automatic cleaning system and hand shower. (ExpressTouch control only.)
- Optional ventless hood or catalytic converter (patent pending) scrub and filter the oven cavity

air allowing equipment placement independent of expensive hood restrictions. (ExpressTouch control only.)

Boiler-free Technology

- Creates steam on demand for more efficient operation while reducing ongoing boiler service and maintenance costs.

Environmentally Friendly

- EcoSmart design uses less energy and water than competitive boiler-based models.
- Built-in quenching system eliminates need for additional cold water condensate supply.

Express Yourself!

- You do it every day with the food you prepare for customers. Now you can express yourself with the equipment you use to prepare that food.

ExpressTouch Control Standard Features

- Deluxe programmable touch controls
- USB port for menu management and HACCP downloading
- Multiple shelf timers
- Up to 250 programmable recipes

ExpressTouch Control Optional Features

- Automatic cleaning system with rinse hose
- Broiler element
- Catalytic converter
- Ventless hood
- Hot and cold smoking feature
- Core temperature probe

CT Express™ COMBITHERM®



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