

## CTX4-10E COMBITHERM® CT Express™



MODEL CTX4-10E WITH EXPRESS TOUCH CONTROL  
CAPACITY OF FOUR (4) FULL-SIZE OR GN 1/1 PANS,  
EIGHT (8) HALF-SIZE SHEET OR GN 1/2 PANS

- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- Cook with the optional product temperature probe or by time.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.
- Exclusive Gold-n-Brown™ feature on the ExpressTouch Control gives the operator the ability to achieve the ideal cooking environment for the ideal finish.
- Optional hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity.
- Optional CombiSmoker® oven with smoking technology smokes any product, hot or cold, in the smallest footprint available.
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

Provide Alto-Shaam Combitherm® counter-top Model CTX4-10E flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features include a positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function, and your choice of 4" (102mm) or 6" (152mm) adjustable bullet legs. Each oven accommodates up to eight (8) half-size sheet pans or four (4) full-size hotel pans, includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (37.5mm) vertical spacing between rails, and two (2) stainless steel shelves.

- ☐ **ExpressTouch Control:** includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish

- ☐ Single-point product temperature probe, Delta-T and Cook-&Hold functionality (additional option)
- ☐ Single-point product temperature probe, Delta-T and Cook-&Hold functionality with HACCP data access (additional option)
- ☐ CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning (additional option)
- ☐ CombiSmoker® smoking (additional option)
- ☐ Broiler element (additional option) - not available on 1ph units [Patent Pending]

- ☐ **Simple Control:** includes single-speed motor
- ☐ Single-point product temperature probe (additional option)
- ☐ CombiClean® Tablet based cleaning system with one heavy-duty cleaning cycle (additional option)

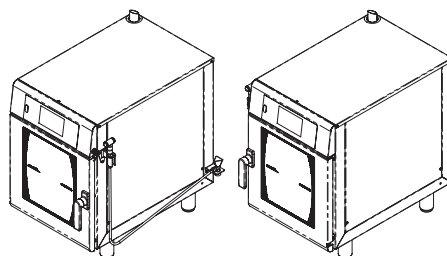
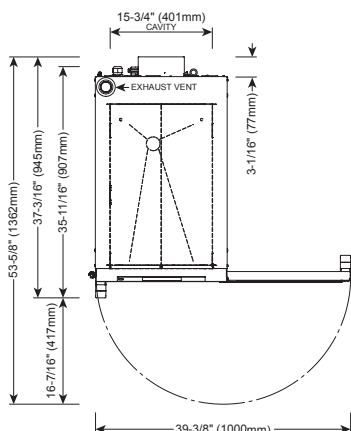
### FACTORY INSTALLED

- **Electrical Choices:**
  - ☐ 208V, 1ph
  - ☐ 240V, 1ph
  - ☐ 208-240V, 3ph
  - ☐ 208-240V, 1ph
  - ☐ 220-240V, 1ph
  - ☐ 380-415V, 3ph
- **Door Swing Choices:**
  - ☐ Right Hinged, standard
  - ☐ Left Hinged, optional
- ☐ Hand Sprayer, optional
- **Leg Choices:**
  - ☐ 4" (102mm) bullet legs, 5014178, for counter top applications
  - ☐ 6" (152mm) bullet legs, 5014179, for floor standing applications, optional
  - ☐ 6" (152mm) seismic legs, 5014734, for floor standing applications, optional [additional charge applies]
- **Panel Color Choices:**
  - ☐ Stainless Steel, standard
  - ☐ Black, optional
  - ☐ Burgundy, optional
  - ☐ Brown, optional
  - ☐ Red, optional
  - ☐ White, optional
  - ☐ Custom Color, optional [longer lead time applies]
- ☐ Stacking Hardware, CTX4-10E over CTX4-10E 67" x 20-3/8" x 37-3/16" (1701mm x 517mm x 945mm)



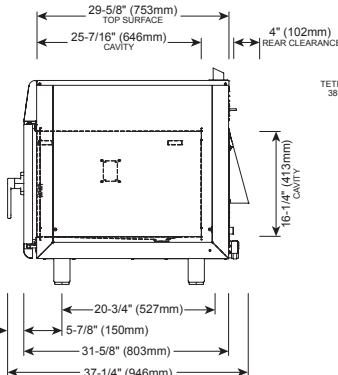
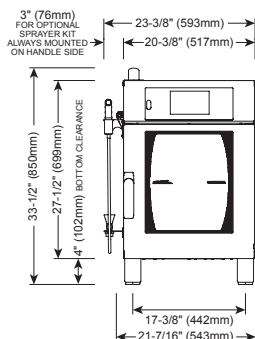


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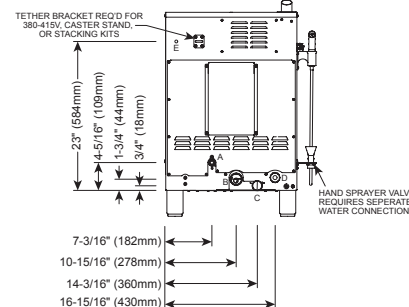



LH DOOR

RH DOOR



A = WATER INLET 3/4" G  
B = 1-1/2" DRAIN  
C = TANK CLEAN-OUT  
D = ELEC. CONNECTION - CORD OR HARDWIRE  
E = HI-LIMIT RESET

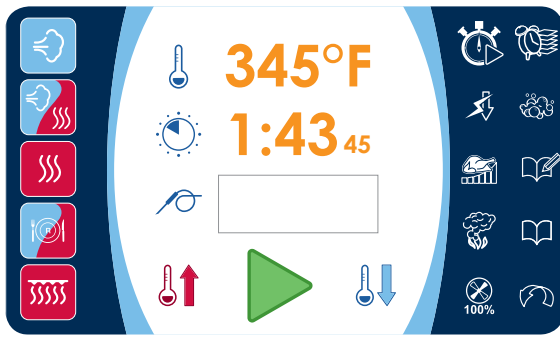


| INSTALLATION REQUIREMENTS  |  |                              |       |                                       |             | DIMENSIONS: H x W x D   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|--|--|------------------------------|-------|---------------------------------------|-------------|---|---|---------------|--|-------------|--|---------------|--------------------------|----------|-----------|----------|-------------------------|----|------------|--------|-------------------------|------------------------------|------------|
| <ul style="list-style-type: none"><li>• Oven must be installed level.</li><li>• Hood installation is required.</li><li>• Water supply shut off valve and back flow preventer when required by local code.</li></ul>  |  |                              |       |                                       |             | <b>EXTERIOR:</b><br>33-1/2" x 20-3/8" x 37-3/16" (850mm x 517mm x 945mm)  |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  |  |                              |       |                                       |             | <b>EXTERIOR WITH OPTIONAL HAND SPRAYER:</b><br>33-1/2" x 23-3/8" x 37-3/16" (850mm x 593mm x 945mm)   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| WATER REQUIREMENTS   |  |                              |       |                                       |             | WATER QUALITY MINIMUM STANDARDS   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| <p>ONE (1) COLD WATER INLETS - DRINKING QUALITY</p> <p>ONE (1) WATER INLET: 3/4" G*                      * An additional water supply is required for the optional hand held spray hose.</p> <p>LINE PRESSURE: 30 to 90 psi<br/>2.1 to 6.3 bar</p> <p>WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE TO THE OVEN AS POSSIBLE. MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).</p> |  |                              |       |                                       |             | <p>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 published 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.</p> <table><tr><th>Contaminant</th><th>Inlet Water Requirements (untreated water)</th></tr><tr><td>Free Chlorine</td><td>Less than 0.1 ppm (mg/L)</td></tr><tr><td>Hardness</td><td>30-70 ppm</td></tr><tr><td>Chloride</td><td>Less than 30 ppm (mg/L)</td></tr><tr><td>pH</td><td>7.0 to 8.5</td></tr><tr><td>Silica</td><td>Less than 12 ppm (mg/L)</td></tr><tr><td>Total Dissolved Solids (tds)</td><td>50-125 ppm</td></tr></table> |   |               |  | Contaminant | Inlet Water Requirements (untreated water) | Free Chlorine | Less than 0.1 ppm (mg/L) | Hardness | 30-70 ppm | Chloride | Less than 30 ppm (mg/L) | pH | 7.0 to 8.5 | Silica | Less than 12 ppm (mg/L) | Total Dissolved Solids (tds) | 50-125 ppm |
| Contaminant  | Inlet Water Requirements (untreated water) |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| Free Chlorine  | Less than 0.1 ppm (mg/L)                   |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| Hardness   | 30-70 ppm                                  |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| Chloride   | Less than 30 ppm (mg/L)                    |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| pH   | 7.0 to 8.5                                 |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| Silica   | Less than 12 ppm (mg/L)                    |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| Total Dissolved Solids (tds)   | 50-125 ppm                                 |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| CLEARANCE REQUIREMENTS   |  |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| <p>LEFT: 4" (102mm) <b>RECOMMENDED SERVICE ACCESS ON LEFT: 18" (457mm)</b></p> <p>RIGHT: 4" (102mm)      TOP: 20" (508mm) FOR AIR MOVEMENT</p> <p>BACK: 4" (102mm)      BOTTOM: 4" (102mm) FOR AIR MOVEMENT</p>  |  |                              |       |                                       |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| ELECTRICAL (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET  |  |                              |       |                                       |             |   |   | CombiSmoker®  |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| MODEL  | VOLTAGE                                    | PH                           | HZ    | AMPS                                  | kW          | AWG   | CORD & PLUG   | Additional kW |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| CTX4-10E   | 208  | 1                            | 60    | 22.5                                  | 4.68        | —   |  NEMA L6-30P - US ONLY | + .52 kW      |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  | 240  | 1                            | 60    | 25.5                                  | 6.12        | 8   | NO CORD OR PLUG   | + .69 kW      |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  | 208 – 240                                  | 3                            | 60    | 15.0 – 18.0                           | 5.4 – 7.48  | 10  | NO CORD OR PLUG   | + .69 kW      |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  | 208 – 240                                  | 1                            | 50    | 22.5 – 25.5                           | 4.68 – 6.12 | —   | 8/3 CORD, NO PLUG   | + .69 kW      |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  | 220 – 240                                  | 1                            | 50/60 | 24.0 – 25.5                           | 5.28 – 6.41 | 8   | NO CORD OR PLUG   | + .69 kW      |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  | 380 – 415                                  | 3                            | 50/60 | 9.0 – 10.0                            | 6.3 – 7.48  | 10  | NO CORD OR PLUG   | + .69 kW      |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| WEIGHT   |  | SHIP DIMENSIONS              |       | CAPACITY                              |             |   |   | CombiSmoker®  |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| NET  | 180 lbs (82 kg)                            | (L x W x H) 37" x 42" x 45"* |       | FULL-SIZE PANS:                       |             | 20" x 12" x 2-1/2"  | Four (4)  | Three (3)     |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| SHIP   | 310 lbs (141 kg)                           | (940mm x 1067mm x 1143mm)*   |       | GN 1/1:                               |             | 530 x 325 x 65mm  | Four (4)  | Three (3)     |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  |  |                              |       | HALF-SIZE SHEET PANS:                 |             | 18" x 13" x 1"  | Eight (8)   | Six (6)       |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
| *DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS  |  |                              |       | GN 1/2:                               |             | 265 x 325 x 65mm  | Eight (8)   | Six (6)       |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  |  |                              |       | 48 lb (22 kg) MAXIMUM                 |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |
|  |  |                              |       | VOLUME MAXIMUM: 30 quarts (38 liters) |             |   |   |               |  |             |  |               |                          |          |           |          |                         |    |            |        |                         |                              |            |

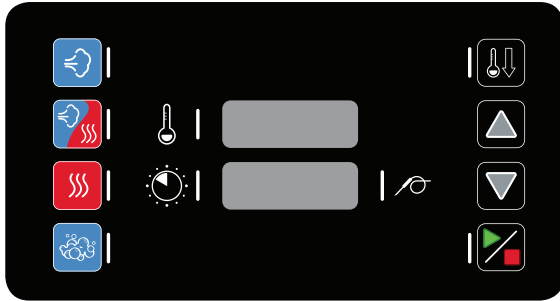
# CTX4-10E

## COMBITHERM®

### CT Express™



**ExpressTouch with programmable control**



**Simple with LED display**



#### **Steam Mode**

- Automatic steaming at 212°F (100°C).
- Quick steaming at 213°F to 250°F (101°C to 121°C).
- Low temperature steaming for poaching or proofing.  
85°F and 211°F (29°C and 99°C).



#### **Combination Mode**

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control — 212°F to 485°F (100°C to 252°C).



#### **Convection Mode**

- Cooking, roasting, baking and finishing applications.  
— 85°F to 485°F (29°C to 252°C).



#### **Retherm Mode (Standard on ExpressTouch)**

- Bulk food or plated meal reheating with automatic steam injection.  
— 245°F to 320°F (118°C to 160°C).
- Automatic humidity control.



#### **Broiler Element (Optional on ExpressTouch) [Patent Pending]**

- Top heat element accommodates new recipe applications and entrée finishing.



#### **Gold-n-Brown™ (Standard on ExpressTouch)**

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning. Six levels of Gold-n-Brown are featured.



#### **Moisture Injection (Standard on ExpressTouch)**

- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.



#### **Automatic Time Delay (Standard on ExpressTouch)**

- Quick and simple method to begin preheating your oven while you're away, and ready to go when you are.



#### **CombiSmoker® (Optional on Express Touch)**

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Sample bag of wood chips included.



#### **HACCP Data Access (Optional on ExpressTouch)**

- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

## OPTIONS & ACCESSORIES

|  |                     |
|--|---------------------|
| <input type="checkbox"/> <b>COMBITHERM CLEANING LIQUID</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS<br>➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED] | CE-24750            |
| <input type="checkbox"/> <b>COMBICLEAN® COMBITABS™</b> — SPECIALLY FORMULATED FOR ES, ML AND CTX COMBITHERM OVENS<br>➔ 90 (0.5 OUNCE) PACKETS EACH CONTAINER                                   | CE-28892            |
| <input type="checkbox"/> <b>EXTENDED ONE-YEAR WARRANTY</b>   | CONTACT FACTORY     |
| <input type="checkbox"/> <b>FRY BASKET</b> , 12" x 20" (325mm x 530mm)   | BS-26730            |
| <input type="checkbox"/> <b>GRILLING GRATE</b> , 12" x 20" (325mm x 530mm)   | SH-26731            |
| <input type="checkbox"/> <b>POULTRY ROASTING RACK</b><br>6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN   | SH-23000            |
| <input type="checkbox"/> <b>SCALE FREE™</b> (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)   | CE-27889            |
| <input type="checkbox"/> <b>SERVICE START-UP CHECK</b> AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER  | SPECIFY AS REQUIRED |
| <input type="checkbox"/> <b>SHELF, STAINLESS STEEL WIRE</b>  | SH-2903             |
| <input type="checkbox"/> <b>STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC2-3 OR QC2-20 WITHOUT BACKSPLASH</b>  | 5015781             |
| <b>STAND, STAINLESS STEEL (H x W x D)</b>  |                     |
| <input type="checkbox"/> STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 65-1/4" [1658mm])<br>35-5/8" x 22-1/4" x 31-9/16" (905mm x 565mm x 802mm)          | 5014985             |
| <input type="checkbox"/> MOBILE WITH SINGLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 47-3/4" [1213mm])<br>18-5/16" x 21-3/4" x 31-1/16" (464mm x 552mm x 789mm)             | 5014738             |
| <input type="checkbox"/> STATIONARY WITH SINGLE SHELF, IDEAL FOR TWO STACKED UNITS (OVERALL HEIGHT = 44-1/4" [1124mm])<br>14-5/8" x 22-1/4" x 31-9/16" (371mm x 565mm x 802mm)                 | 5014737             |
| <input type="checkbox"/> STATIONARY WITH SINGLE SHELF TO HOLD 300-TH/III OR 300-S, (OVERALL HEIGHT = 65-1/8" [1653mm])<br>35-5/8" x 23-3/4" x 31-9/16" (905mm x 603mm x 802mm)                 | 5014986             |
| <b>WOOD CHIPS</b> — BULK PACK 20 lb (9 kg)   |                     |
| <input type="checkbox"/> ➔ Apple..... WC-22543 <input type="checkbox"/> ➔ Cherry..... WC-22541 <input type="checkbox"/> ➔ Hickory.....WC-2829 <input type="checkbox"/> ➔ Maple..... WC-22545   |                     |



Fry Basket BS-26730



Grilling Grate SH-26731



Stacking Kit, QC2-3  
5015781



Stacking Kit, QC2-20 without backsplash  
5015781