

CTX4-10EC COMBITHERM® CT Express™



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

- Integrated catalytic converter "scrubs" the airstream for normal odor and grease-laden by-products from the cooking process, allowing for UL certified ventless operation [PATENT PENDING].
- 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.
- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.
- Exclusive Gold-n-Brown™ feature 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 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 CTX4-10EC 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
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- ☐ Single-point product temperature probe, Delta-T and Cook-&Hold functionality (additional option)
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- ☐ Single-point product temperature probe, Delta-T and Cook-&Hold functionality with HACCP data access (additional option)
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- ☐ CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning (additional option)
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- ☐ Broiler element (additional option, not available on 1ph units) [Patent Pending]
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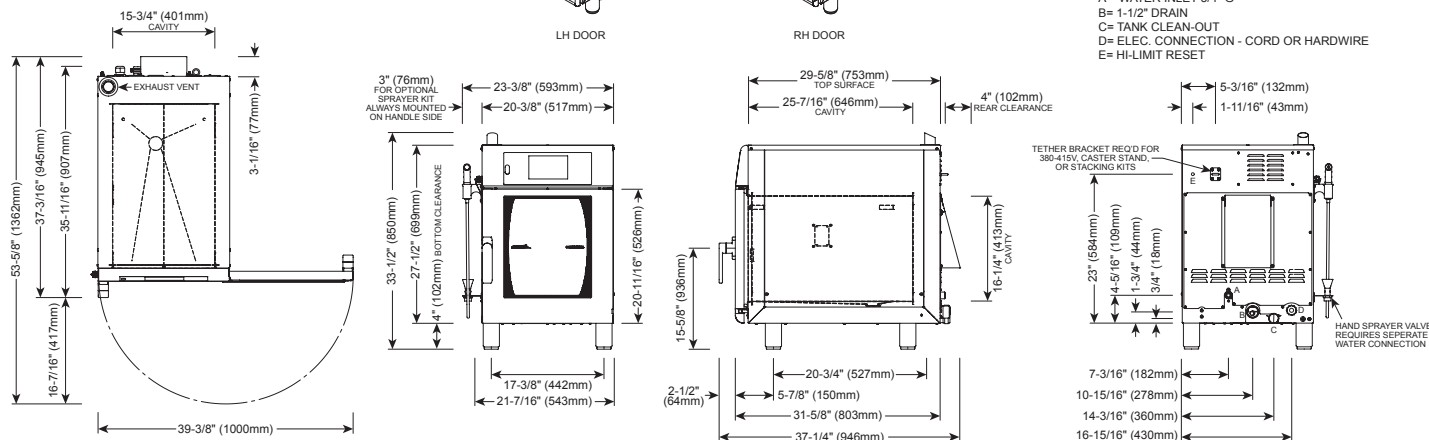
FACTORY INSTALLED

- **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]
- ☐ Stacking Hardware, CTX4-10EC over CTX4-10EC 67" x 20-3/8" x 37-3/16" (1701mm x 517mm x 945mm)
- **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, CTX4-10EVH over CTX4-10EC 79" x 20-1/2" x 39-5/16" (2006mm x 519mm x 999mm)



IP X4

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

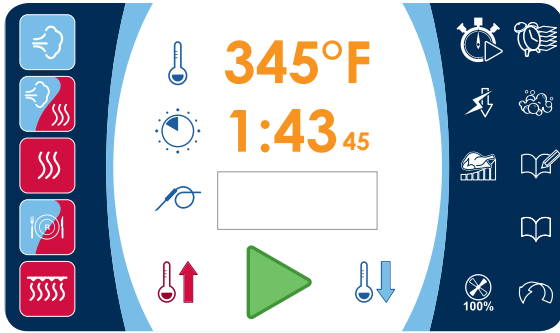


INSTALLATION REQUIREMENTS						DIMENSIONS: H x W x D															
<ul style="list-style-type: none">• Oven must be installed level.• Water supply shut off valve and back flow preventer when required by local code.						EXTERIOR: 33-1/2" x 20-3/8" x 37-3/16" (850mm x 517mm x 945mm)															
						EXTERIOR WITH OPTIONAL HAND SPRAYER: 33-1/2" x 23-3/8" x 37-3/16" (850mm x 593mm x 945mm)															
WATER REQUIREMENTS						WATER QUALITY MINIMUM STANDARDS															
<div>ONE (1) COLD WATER INLETS - DRINKING QUALITY</div> <div>ONE (1) WATER INLET: 3/4" G* LINE PRESSURE: 30 to 90 psi 2.1 to 6.3 bar</div> <div>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).</div>						<div>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 component and VOID the original equipment manufacturer’s warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.</div> <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
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CLEARANCE REQUIREMENTS																					
<div>LEFT: 4" (102mm) RECOMMENDED SERVICE ACCESS ON LEFT: 18" (457mm)</div> <div>RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT</div> <div>BACK: 4" (102mm) BOTTOM: 4" (102mm) FOR AIR MOVEMENT</div>																					
ELECTRICAL (DEDICATED CIRCUIT REQUIRED) DO NOT CONNECT TO A G.F.I. OUTLET																					
MODEL	VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG														
CTX4-10EC	208	1	60	23.6	4.91	—	NEMA L6-30P - US ONLY														
	240	1	60	26.6	6.38	8	NO CORD OR PLUG														
	208 – 240	3	60	16.1– 19.1	5.63 – 7.75	10	NO CORD OR PLUG														
	208 – 240	1	50	23.6 – 26.6	4.91 – 6.38	—	8/3 CORD, NO PLUG														
	220 – 240	1	50/60	25.1 – 26.6	5.53 – 6.66	8	NO CORD OR PLUG														
	380 – 415	3	50/60	11.1 – 12.3	6.53 – 7.75	10	NO CORD OR PLUG														
WEIGHT		SHIP DIMENSIONS		CAPACITY																	
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)														
SHIP	310 lbs (141 kg)	(940mm x 1067mm x 1143mm)*		GN 1/1:		530 x 325 x 65mm	Four (4)														
				HALF-SIZE SHEET PANS:		18" x 13" x 1"	Eight (8)														
*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.				GN 1/2:		265 x 325 x 65mm	Eight (8)														
				48 lb (22 kg) MAXIMUM																	
				VOLUME MAXIMUM: 30 quarts (38 liters)																	

CTX4-10EC

COMBITHERM®

CT Express™



ExpressTouch with programmable control



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

- 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)

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



Gold-n-Brown™

- 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

- 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

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



HACCP Data Access (Optional)

- 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"/>	COMBITHERM CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ TWELVE (12) CONTAINERS / CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/>	COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR ES, ML AND CTX COMBITHERM OVENS ➔ 90 (0.5 OUNCE) PACKETS EACH CONTAINER	CE-28892
<input type="checkbox"/>	EXTENDED ONE-YEAR WARRANTY	CONTACT FACTORY
<input type="checkbox"/>	FRY BASKET , 12" x 20" (325mm x 530mm)	BS-26730
<input type="checkbox"/>	GRILLING GRATE , 12" x 20" (325mm x 530mm)	SH-26731
<input type="checkbox"/>	POULTRY ROASTING RACK 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
<input type="checkbox"/>	SCALE FREE™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
<input type="checkbox"/>	SERVICE START-UP CHECK AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED
<input type="checkbox"/>	SHELF, STAINLESS STEEL WIRE	SH-2903
<input type="checkbox"/>	STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC2-3 OR QC2-20 WITHOUT BACKSPLASH	5015781
STAND, STAINLESS STEEL (H x W x D)		
<input type="checkbox"/>	STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 65-1/4" [1658mm]) 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]) 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 = 75-13/16" [1926mm]) 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]) 35-5/8" x 23-3/4" x 31-9/16" (905mm x 603mm x 802mm)	5014986



Fry Basket BS-26730



Grilling Grate SH-26731



Stacking Kit, QC2-3
5015781



Stacking Kit, QC2-20 without backsplash
5015781