



CT PROformance™ Combitherm®  
**TOP REASONS**

**MASTER THE ELEMENTS OF FIRE, AIR AND WATER**

The CT PROformance Combitherm sets the industry standard for performance and precision with the versatility to produce consistently high quality food — from basic to complex menus.

**ALTO-SHAAM®**

**CT PROformance™**



# CT PROformance™ Combiherm® TOP REASONS

## ENHANCED PERFORMANCE, PRECISION AND CONTROL

- Absolute Humidity Control System from 0-100% maximizes food quality, texture and yield.
- Five-speed, auto-reversing fan provides balanced airflow to achieve ideal browning, crisping and product finish.
- Three distinct power operating levels provide greater control over temperature recovery, cooking times and food quality.

## TURBO-CHARGED SPEED

- PROpower™ turbo\* feature provides rapid temperature recovery and accelerates production — up to 20% faster than other combi ovens and 70-80% faster than conventional cooking methods.
- Faster performance means enhanced production, kitchen efficiency and cost control.

*\*No-cost option on electric models.*

## INTUITIVE, USER-FRIENDLY CONTROLS

- Simple navigation, one-touch programmable menu selection or fully customizable control functions.
- Easy HACCP download and recipe management.
- Enhanced built-in self diagnostics.

## EXCLUSIVE ZERO CLEARANCE DESIGN INNOVATION

- Put the oven next to any piece of equipment — anywhere on the line.
- Reduced footprint saves valuable space and ventilation costs in your kitchen.

## EXCLUSIVE COMBISMOKE®

- Hot or cold smoke, in a controlled cooking environment, with real wood chips.
- Completely remove smoke flavor and residue with the auto-clean cycle.

## DESIGN FEATURES

- Reinforced, detachable food probe with temperature sensor delay is designed to break-away, reducing equipment downtime and repair costs.
- Designed for the needs of the busy kitchen, the LED door handle provides visual notification of the oven cooking status.
- Door integrated, energy efficient LED lighting illuminates the cooking cavity.

## HIGHEST INDUSTRY EFFICIENCY RATING

- Rated by Pacific Gas & Electric (PGE) and ENERGY STAR as having the highest energy efficiency in its class.
- Expanding upon our EcoSmart solutions, the CT PROformance uses 80% less water, provides 60% more production and is 40% more energy efficient than conventional cooking technologies.
- CoolTouch3™ triple-pane thermal glass keeps the heat inside the oven, and the exterior safe and cool to the touch.

## PROVEN RELIABILITY AND REDUCED OPERATING COSTS

- Engineered to minimize down time with proven performance reliability you can count on.
- Lowest cost of ownership among all combi oven manufacturers.
- Dedicated pre- and post-sale support resources.

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www.alto-shaam.com | 800-558-8744 | 262-251-3800

