

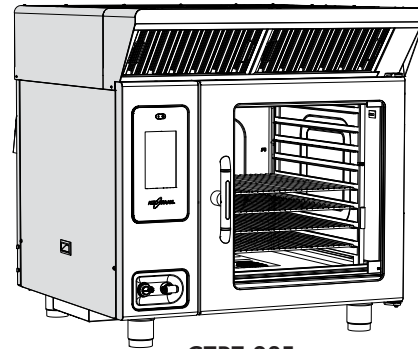
# Combitherm® CTP7-20E

## Ventech™ Type 1 Hood with Condensation

ALTO-SHAAM

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.



Also available for CTC ovens. Contact factory for details.

CTP7-20E

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



- 8** Eight, full-size sheet pans or eight GN 2/1 pans; sixteen full-size or GN 1/1 pans, two rows deep
  - 2** Two side racks with eight non-tilt support rails; 19-7/8" [505mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails
- 168 lb [76 kg] product maximum  
105 quarts [133 liters] volume maximum
- Four [4] wire 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/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

Cooking appliance with integral systems for limiting the emission of grease laden air IP35.

### Configurations (select one)

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

### Door swing

- Right hinged

### Electrical

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

### Accessories (select all that apply)

- CombiLatch™
- Ventech Plus™ HEPA filter
- Door steam condenser, optional
- Seismic feet package, 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

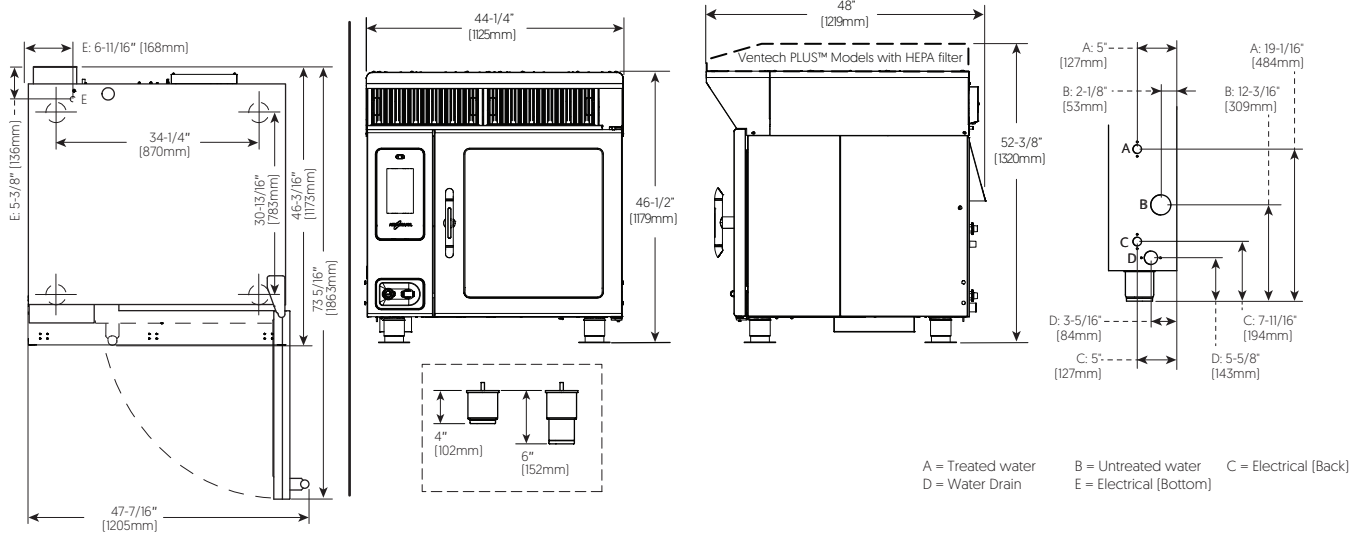
### Installation options (select one)

- 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

# Combitherm® CTP7-20E



## Specification



### DIMENSIONS

**Model** CTP7-20E  
**Exterior with Ventech Hood (H x W x D)** 46-1/2" x 44-1/4" x 48" [1179mm x 1125mm x 1219mm]

**Interior (H x W x D)** 23-1/4" x 24-1/4" x 32-3/4" [590mm x 616mm x 832mm]

### Net Weight

760 lb [345 kg]

### Ship Weight\*

846 lb [384 kg]

### Ship Dimensions (L x W x H)\*

CTP7-20E 56" x 49" x 65" [1422mm x 1245mm x 1651mm]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.

**Model** VH-20  
**Ventech Hood Exterior (H x W x D)** 11-1/8" x 44" x 46-1/2" [282mm x 1118mm x 1181mm]

### Net Weight

158 lb [72 kg]

### Ship Dimensions (L x W x H)\*

VH-20 56" x 49" x 20" [1422mm x 1245mm x 282mm]

### Ship Weight\*

276 lb [125 kg]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.



### CLEARANCE

Top: 20" [508mm]  
 Left: 0" [0mm]  
 18" [457mm] recommended service access  
 Right: 0" [0mm] Non-combustible surfaces  
 2" [51mm] combustible surfaces  
 Bottom: 5-1/8" [130mm]  
 Back: 4" [102mm]  
 4-5/16" [109mm] optional plumbing kit



### 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.
- For hood-only installations, the oven must have previously had a hood installed or was manufactured after the year 2019.



### HEAT

### Heat of rejection

CTP7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,305	0.38



### NOISE

### Noise emissions

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



CTP7-20E	V	Ph	Hz	Awg	ECO Standard			PROpower™ Option**			Connection
					A	Breaker	kW	A	Breaker	kW	
208–240V	208	1*	50/60	1	79.1	80	16.5	92.1	100	19.2	L1, L2/N, G
	240	1*	50/60	1/0	91.3	100	21.9	106.3	110	25.5	L1, L2/N, G
208–240V	208	3	50/60	4	45.7	50	16.5	58.7	60	19.2	L1, L2, L3, G
	240	3	50/60	3	52.7	60	21.9	67.7	70	25.5	L1, L2, L3, G
380–415V	380	3	50/60	6	28.0	32	18.7	41.7	63	21.4	L1, L2, L3, N, G
	415	3	50/60	4	30.4	32	21.9	45.4	63	25.5	L1, L2, L3, N, 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].

### 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 OptiPure [www.optipurewater.com] products 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



### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

### 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

### 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

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