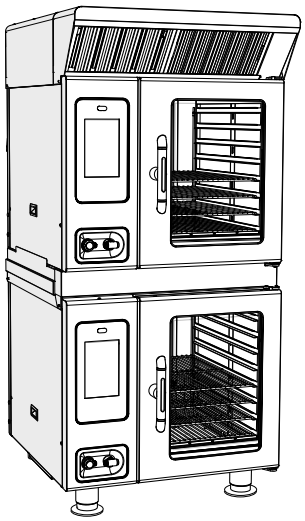
Combitherm®
CTP6-10E over CTP6-10E

Ventech™ Type 1 Hood with Condensation



Also available for CTC ovens. Contact factory for details.

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, smoker 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.

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

CAPACITY

7 Seven full-size or GN 1/1 pans; seven half-size sheet pans, one row deep

2 Two side racks with seven non-tilt support rails; 11-3/4" (298mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

72 lb (33 kg) product maximum

45 quarts (57 liters) volume maximum

Three (3) shelves included. Additional wire shelves required for maximum capacity.

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Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

Configurations (select one)

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

Door swing

- ☐ Right hinged

Electrical

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

Accessories (select all that apply)

- ☐ CombiLatch™
- ☐ Ventech Plus™ HEPA filter
- ☐ Door steam condenser, 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

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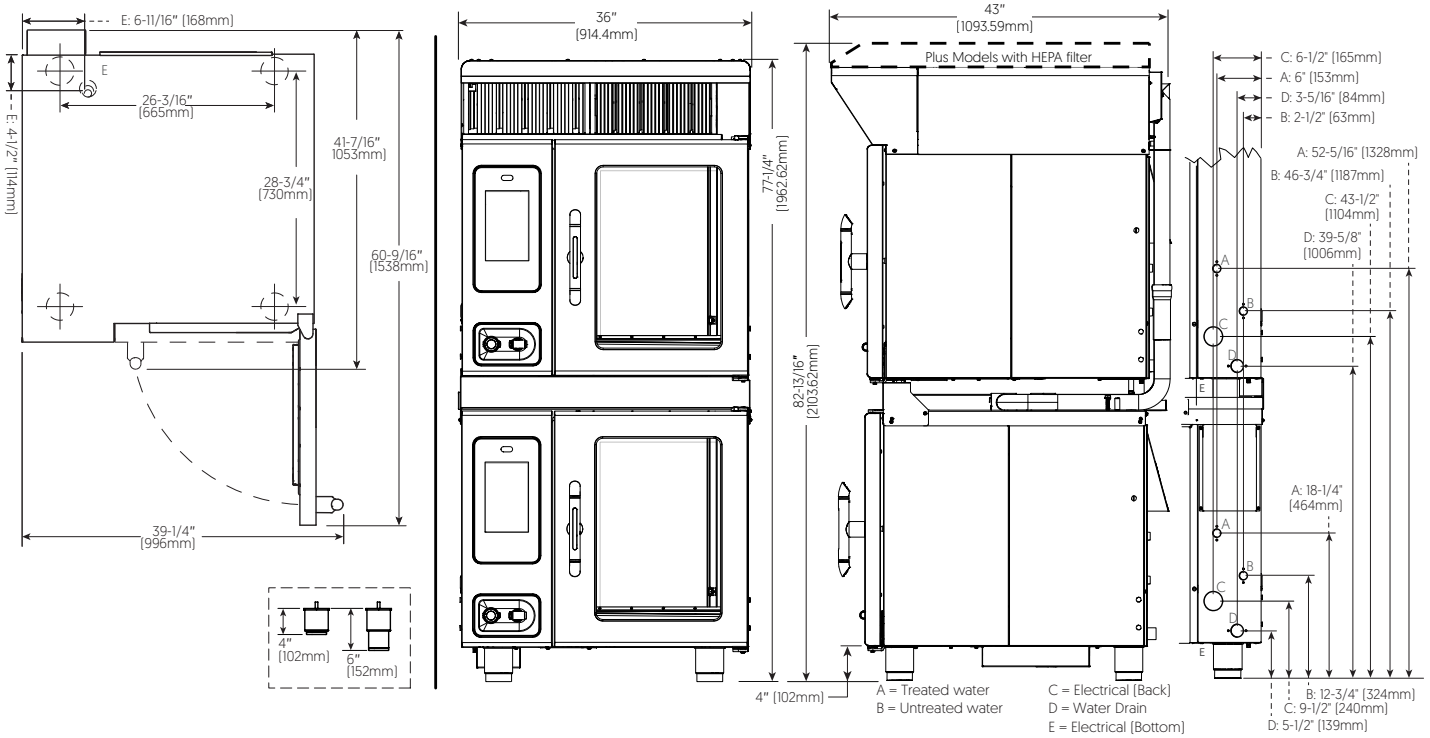

DIMENSIONS

Model	Exterior with Ventech hood (H x W x D)	Interior (H x W x D)
CTP6-10E	77-1/4" x 36" x 41-7/16" (892mm x 906mm x 1053mm)	20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)
		Net Weight
		645 lb (293 kg)
CTP6-10E	**Ship Dimensions (L x W x H)***	**Ship Weight***
	48" x 41" x 82" (1219mm x 1041mm x 2083mm)	695 lb (315 kg)

Model	Exterior (H x W x D)	Interior (H x W x D)
CTP6-10E	35-1/8" x 36" x 43" (1246mm x 914mm x 1092mm)	20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)
		Net Weight
		524 lb (238 kg)
	Ship Dimensions (L x W x H)*	**Ship Weight***
CTP6-10E	58" x 45" x 51" (1473mm x 1143mm x 1295mm)	608 lb (276 kg)

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

Model	Ventech Hood Exterior (H x W x D)	Net Weight
VH1	5.5" x 36" x 43" (141mm x 914mm x 1092mm)	121 lb (55 kg)
	Ship Dimensions (L x W x H)*	**Ship Weight***
VH1	49" x 49" x 12" (1245mm x 1245mm x 305mm)	151 lb (68 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 c ode.
- Drain must not be located directly underneath the appliance.
- Stacked units with Ventech hoods are not shipped stacked.
- Stacked units with Ventech hoods must be secured to the floor.

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ALTO-SHAAM

ELECTRIC

CTP6-10E	V	Ph	Hz	Awg	ECO Standard A	ECO Standard Breaker	ECO Standard kW	PROpower™ Option** A	PROpower™ Option** Breaker	PROpower™ Option** kW	Connection
208–240V	208	1*	50/60	6	37.9	40	7.9	44.2	45	9.2	L1, L2/N, G
	240	1*	50/60	6	43.8	50	10.5	51.3	60	12.3	L1, L2/N, G
208–240V	208	3	50/60	8	21.9	25	7.9	28.4	30	9.2	L1, L2, L3, G
	240	3	50/60	8	25.3	30	10.5	32.6	35	12.3	L1, L2, L3, G
380–415V	380	3	50/60	8	13.4	16	9.0	20.3	32	10.3	L1, L2, L3, N, G
	415	3	50/60	8	14.6	16	10.5	22.1	32	12.3	L1, L2, L3, N, G
440–480V	440	3*	50/60	10	11.6	15	9.1	15.0	15	10.4	L1, L2, L3, G
	480	3*	50/60	8	12.6	15	10.5	16.7	20	12.3	L1, L2, L3, 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

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).

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

HEAT

Heat of rejection

	Heat Gain qs, BTU/hr	Heat Gain qs, kW
CTP6-10E	630	0.18

Water Quality Standards

It is the sole responsiblity 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 orginal 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

NOISE

Noise emissions
With hood system, a maximum 71 dBA was measured at 3.3 ft (1 m) from 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

ANSI/NSF 4

IP X5

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Due to ongoing product improvement, specifications are subject to change without notice.