

Combitherm® CTP20-20G

Gas Boiler-free

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, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.



CTP20-20G

Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four 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
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



20 Twenty full-size sheet pans, twenty GN 2/1 pans; forty full-size hotel or GN 1/1 pans; two rows deep

Roll-in pan cart with twenty non-tilt support rails; 20" (508mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails

480 lb (218 kg) product maximum

300 quarts (380 liters) volume maximum

Ten (10) wire shelves included. Additional wire shelves required for maximum capacity.



Configurations (select one)

Door swing

- Right hinged
- Recessed door, optional; increases oven width by 5" (127mm)

Electrical

- 120V 1ph
- 208-240V 3ph
- 208-240V 1ph
- 380-415V 3ph

Gas type

- Natural
- Propane

Accessories (select all that apply)

- Smoking feature, including one-step cold smoking (not available on units with security devices)
- 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

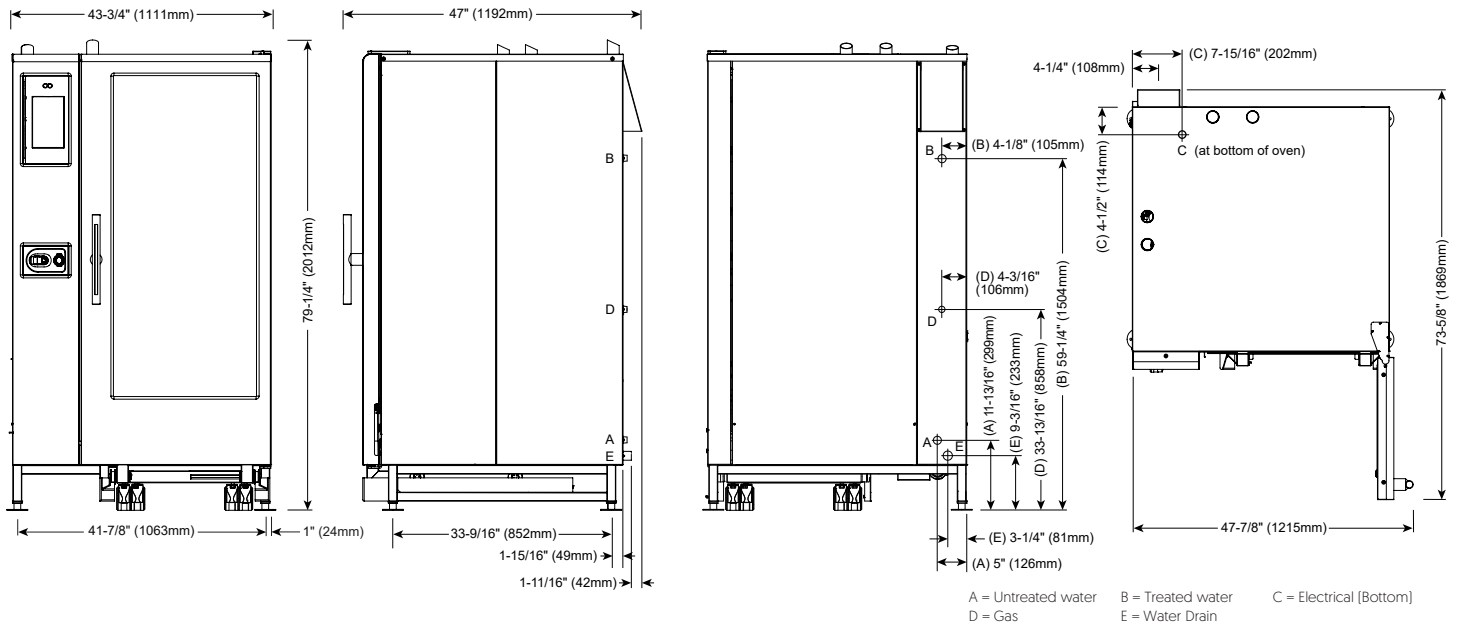
Installation options (select one)

- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check - available through an Alto-Shaam authorized service agency

Combitherm® CTP20-20G



Specification



DIMENSIONS

Model

CTP20-20G

Exterior (H x W x D)

79-1/4" x 43-3/4" x 47" [2012mm x 1111mm x 1192mm]

Exterior with recessed door (H x W x D)

79-1/4" x 48-3/4" x 47" [2012mm x 1238mm x 1192mm]

Ship Dimensions (L x W x H)*

CTP20-20G 53" x 53" x 87" [1346mm x 1346mm x 2210mm]

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

Interior (H x W x D)

60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]

Net Weight

1100 lb [499 kg]

Ship Weight*

1250 lb [567 kg]



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.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



Heat of rejection

CTP20-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	1,490	0.44	186.7



Noise emissions

A maximum 67 dBA was measured at 3.3 ft [1 m] from unit as tested on CTP10-20E.



	CTP20-20G	V	Ph	Hz	Awg (mm ²)	ProPower™ Standard			With CombiSmoker® Option			Connection	Certification
						A	Breaker	kW	A	Breaker	kW		
†	120V**	120	1	60	12 [3.31]	13.6	20	1.7	18.4	25	2.3	L1, L2/N, G	
†	208-240V	208	1*	50/60	14 [2.08]	9.6	15	2.0	12.1	15	2.5	L1, L2/N, G	
		240	1*	50/60	14 [2.08]	8.4	15	2.0	11.3	15	2.7	L1, L2/N, G	
†	208-240V	208	3	50/60	14 [2.08]	9.6	15	2.0	12.1	15	2.5	L1, L2, L3, G	
		240	3	50/60	14 [2.08]	8.4	15	2.0	11.3	15	2.7	L1, L2, L3, G	
	380-415V	380	3	50/60	14 [2.08]	9.2	15	2.0	11.8	15	2.6	L1, L2, L3, N, G	
		415	3	50/60	14 [2.08]	8.4	15	2.0	11.3	15	2.7	L1, L2, L3, N, G	

† Per UL requirements, must be permanently connected to electrical supply source

* Electrical service charge applies

** Ground fault or residual current protection device must accommodate a leakage current of 20mA.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.



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 the Alto-Shaam Reverse Osmosis System 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.



Gas Requirements (gas type must be specified on order)
Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	266,000	177,000	14.0	5.5	253.3	N/A
Propane				9.0	106.4	2.9

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m³/h	L/h
Natural Gas	280.6	186.7	3.48	1.13	7.4	N/A
Propane				2.75	2.9	11.1

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E [G20]	80.0	72.0	56.0	50.4	20	50	7.6
2LL [G25]					20		8.9
3P [G31]	78.3	72.0	54.6	50.4	37		2.9
3B/P [G30]					29		2.9

CONTACT US

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