

CT PROformance™
COMBITHERM®



F I R E W A T E R A I R

The CT PROformance™ Combitherm® Oven provides complete control over the elements of fire, water and air for the highest quality food.

Engineered with a commitment to foodservice innovation, the CT PROformance offers unprecedented performance in the industry. Execute every menu, from basic to complex, with flawless precision and consistency ... faster than ever before.

Time saved cooking with a CT PROformance means more effective use of labor and a more profitable operation.

Available in a variety of sizes and configurations, the CT PROformance is the ideal solution for:

- Restaurants
- Quick service restaurants
- Fast food chains
- Hotels
- Hospitals
- Schools
- Supermarkets
- Colleges and universities
- Clubs and resorts
- Any foodservice operation seeking to enhance food quality and performance reliability while reducing kitchen space needs and labor costs.

MASTER *the* ELEMENTS





ONE OVEN. ENDLESS POSSIBILITIES.

The Alto-Shaam CT PROformance™ Combitherm® Oven is your all-in-one solution for efficient and consistent volume food production. It combines multiple cooking functions into a single appliance, providing endless versatility, reliability and unmatched performance in your kitchen.

Consider it as an alternative for the convection oven, kettle, steamer, fryer, smoker and dehydrator. Poach delicate salmon filets, or steam vegetables without sacrificing quality and flavor. Cook potatoes, rice and pasta with consistent and repeatable results. Combine steam and convection to roast meats, fish or poultry with perfect results. Prepare sauces and casseroles in a one-step process with less labor. Rethermalize and refresh quickly and safely in a controlled and precise cooking environment. Keep baked and oven-fried menu items tender and moist inside, while crispy and golden brown on the outside.



up to 20% faster
THAN STANDARD COMBI OVENS.

up to 80% faster
THAN CONVECTION COOKING.

Inside and out, the CT PROformance™ Combitherm Oven delivers a unique combination of features — for a new standard of cooking performance.

BLAZING SPEED

PROpower™* delivers an instant turbo boost of heat to accelerate production — up to 20% faster than other combi ovens and up to 80% faster than convection technology — and provides rapid temperature recovery.

Three power levels — Turbo, Eco and Reduced Power modes — increase control over recovery, cooking times and food quality.

Expanded temperature range up to 575°F (302°C) shortens preheat times and recovery between loads.

UNPRECEDENTED PRECISION AND QUALITY

Absolute Humidity Control™ System helps you maximize food quality, texture and yield by selecting any desired humidity level from 0–100%.

Auto reversing fan with five speed settings delivers balanced airflow for ideal product browning, texture and finish.

INNOVATED SAFETY

SafeVent™ (patent 7,282,674) automatically evacuates the oven cavity after cooking to prevent burns to operators opening the oven door.

CoolTouch3™ safety door window uses triple-pane glass to keep heat inside the oven and the door cool to the touch to safeguard employees.

*No-cost option on electric models.





LED illuminated door handle provides visual notification of the oven cooking status. Designed for the needs of a busy kitchen, the LED door handle also allows for hands-free opening and closing. Larger roll-in units feature a single handle with dual latch system with improved door seal.

INNOVATIVE DESIGN FEATURES

ZERO CLEARANCE DESIGN ALLOWS PLACEMENT ANYWHERE.



Zero clearance design lets you place the oven next to any piece of equipment anywhere on your line — with a smaller footprint, saving valuable floor and hood space.

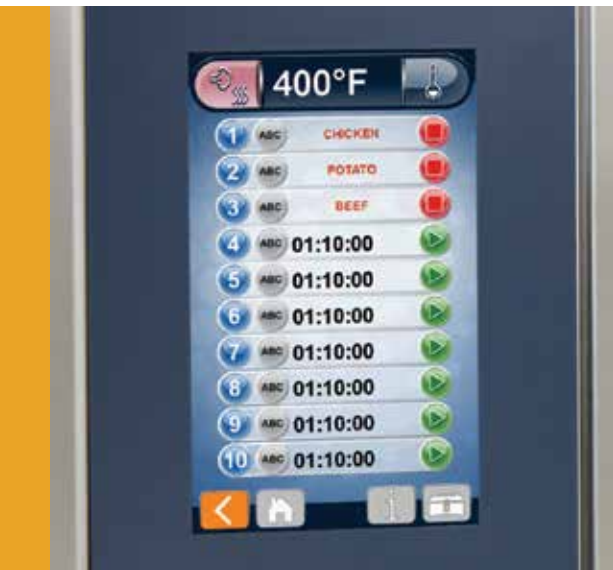
DETACHABLE PROBE REDUCES DOWNTIME.

Detachable food probe minimizes costly repairs and equipment downtime. Optional multi-point and sous vide probes available.



CombiHood PLUS™ is a completely self-contained ventless hood that filters moisture and grease from the oven cavity, allowing the oven to operate without costly hood space. Approved and certified by NSF/UL for all operating modes. (Local jurisdictional approvals may be required.)

PROTOUCH™ CONTROL PRECISE, PROGRAMMABLE CONSISTENCY AT YOUR FINGERTIPS.



Shelf timer system programs individual shelf times down to the second. Label each by name or time.



HACCP data system records and stores cooking modes, times and temperatures indefinitely. Download data to a USB device when it's convenient for you.

The PROtouch control allows you to choose from two cooking modes:

- One-touch, programmed recipe mode
- Professional cooking mode

Pre-Programmed Recipe Mode standardizes food quality and ensures consistency no matter who is cooking. Program multi-step recipes — identified with your own graphics and stored in the memory — with cook temperature, time, or probe temperature. Further customize recipes by incorporating pre-heat and cool-down steps, precise humidity control, three power levels*, Delta-T cooking mode, moisture injection, precise fan speed control, or individual shelf timer settings.

Then, organize your recipes in folders or star them as favorites for easy location later.

Professional Cooking Mode allows you to cook utilizing all of the above functions without creating a recipe. Set each function to your preference and make adjustments as you cook.

The PROtouch control also features enhanced user communications and diagnostics. And all cooking activities are recorded for later download by the USB-based HACCP system.

*PROpower™ level is available as a no cost option on electric models.



Intuitive control operating modes include Professional and One-Touch recipe library functions.

CLEANING MADE SIMPLE, SAFE AND COST EFFECTIVE



Now it's even easier to keep your CT PROformance™ Oven clean with **CombiClean Plus™**, featuring "Quick Rinse" or automated cleaning cycle options from "Light Clean" to "Heavy Soil."



CombiClean Plus™ uses safe, convenient cleaning tablets or optional liquid cleanser.

PROrinse™ retractable rinse hose offers a water shut-off (patent pending) to prevent water flow when the hose is not in the extended and locked position. The ergonomic high efficiency spray head is front accessible and can be utilized without opening the oven door



Hot or cold smoke at the touch of a button — without any flavor transfer.

OPTIONAL FEATURES FOR GREATER VERSATILITY, SAFETY AND CONVENIENCE.



Alto-Shaam pioneered the first fully integrated smoking function in a combi oven and continues the tradition today. The **CombiSmoke®** feature is built right into the cooking cavity and lets you smoke any product, hot or cold, using real wood chips. The oven's software tightly controls the smoking function for perfect results every time. When you're done, run a quick rinse or cleaning cycle to eliminate all smoke residue to prevent flavor contamination between cooking loads.

Retractable door recesses along the oven's side and out of the way when open for more room in tight kitchens.

Automatic Grease Collection System lets operators safely extract and dispose of hot grease.

40% MORE ENERGY EFFICIENT.
60% HIGHER PRODUCTION.
80% LESS WATER USAGE.



ECOSMART® TECHNOLOGY. BOOSTING ENERGY EFFICIENCY BY 40% OVER CONVENTIONAL COOKING TECHNOLOGIES.

The CT PROformance™ Combitherm Oven boasts the highest energy efficiency in its class in the industry, according to ratings by Pacific Gas & Electric and ENERGY STAR. Forty percent more energy efficient than conventional cooking technologies, it also uses up to 80% less water and provides 60% greater production.

EcoSmart technology is proof of our commitment to help our customers drive down ownership costs and protect the environment with energy-efficient, eco-friendly products. You can be confident that the company you turn to for unsurpassed quality also provides verifiable solutions that help you keep rising energy costs under control, while minimizing environmental impact.



*See model descriptions
at end of brochure for
specific approvals.*



HIGH-VOLUME KITCHEN PRODUCTION THAT'S SMART, SIMPLE AND STREAMLINED.



CTP20-20E Combitherm® Oven



QC2-100 QuickChiller™



20-20MW Mobile Warmer

ONLY ALTO-SHAAM OFFERS A FULLY INTEGRATED RACK MANAGEMENT SYSTEM SOLUTION.

With this system, your banquet kitchen can produce faster than servers can deliver and present plates to the guests.

- Cook, chill, retherm and hold using one cart.
- Easy to use — roll in, roll out.
- Use more efficiently to control and reduce labor costs.
- Prepare items in advance and outside of peak production periods.
- Enhance food quality and safety.
- Deliver consistency and quality to thousands of guests in just minutes.



The last plate looks as good as the first.

GET MORE FROM YOUR OVEN WITH THESE ESSENTIAL ACCESSORIES.

MULTI-PURPOSE OVEN STANDS

Save space and increase kitchen production by stacking appliances on these heavy-duty, stationary or mobile stainless steel stands.



ROLL-IN CARTS (RACK MANAGEMENT SYSTEM)

Interchangeable carts quickly transport multiple pans or plates from the CT PROformance Combitherm to freestanding QuickChillers or Halo Heat® CombiMate® holding cabinets.

GRILLING GRATE AND CHICKEN ROASTING RACKS

Expand menu presentation by char grilling foods to perfection on the grill grate. Position up to ten birds upright to ensure even browning and simplified, safer food handling on the patented self-trussing chicken rack.



STACKING COMBINATIONS

Maximize floor space by going vertical when you select a combination of tabletop CT PROformance Combitherm oven, Convection oven, QuickChiller or Cook & Hold oven.



MARINE CONSTRUCTION

CT PROformance Combitherm ovens are easily modified to rugged marine application standards.

FRY BASKET

Stainless steel oven frying basket helps deliver even browning, crisp texture and thorough cooking.



SECURITY DEVICE PACKAGE

Factory-installed modifications include tamper-proof hardware to safeguard CT PROformance Combitherm components used in high-security applications.

MULTI-POINT OR SOUS VIDE TEMPERATURE PROBES

Four-point sensing ensures more precise measurement of internal temperatures.



Count on Alto-Shaam for culinary and sales support to provide assistance with menu development, live demonstrations, ideas to help manage food costs and post-installation equipment training.

CT PROFORMANCE™ COMBITHERM® SERIES

GAS & ELECTRIC MODEL DIMENSIONS IDENTICAL

CTP6-10

*Available in Boiler-Free Gas; Boiler-Free or Boiler Electric;
and CombiHood PLUS™ Ventless Hood Option (Electric only)*

Perfect for smaller side items or specialty dishes, the CTP6-10 Combitherm has the ability to steam, bake, braise, roast, oven-fry and retherm your signature dishes in a countertop design. Stack two together, or place it on a stand or countertop for versatility and quality without sacrificing space.

Product Capacity*	72 lb (33 kg)
Pan Capacity	Six (6) full-size or GN 1/1 pans Six (6) half-size sheet pans
Dimensions	34-5/8" x 35-11/16" x 42-1/4"
H x W x D	(879 mm x 906 mm x 1072 mm)



CTP10-10

*Available in Boiler-Free Gas; Boiler-Free or Boiler Electric;
and CombiHood PLUS™ Ventless Hood Option (Electric only)*

With the same power, consistency and precision as the rest of our line, this oven is a narrower version of the CTP10-20, allowing for placement in kitchens where space is limited, but demand is high. Stack with another combi, or place it on a stand for versatility and quality without sacrificing space.

Product Capacity*	120 lb (54 kg)
Pan Capacity	Ten (10) full-size or GN 1/1 pans Ten (10) half-size sheet pans
Dimensions	45-7/8" x 35-11/16" x 42-1/4"
H x W x D	(1165 mm x 906 mm x 1072 mm)



*Based on 4" (102 mm) deep pans.
†ENERGY STAR approved model

PAN DIMENSIONS	
Full-Size Steam Pans (GN 1/1):	20" x 12" x 2-1/2" (530 mm x 325 mm x 65 mm)
Half-Size Steam Pans (GN 1/2):	12" x 10" x 2-1/2" (325 mm x 265 mm x 65 mm)
Full-Size Sheet Pans:	18" x 26" x 1"
Half-Size Sheet Pans:	18" x 13" x 1"

CTP7-20†

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric; and CombiHood PLUS™ Ventless Hood Option (Electric only)

Our most popular model and the industry standard, the CTP7-20 Combitherm has the power and capacity to keep up with even the busiest of kitchens. Perfect for placement in high-production kitchens, this oven works just as hard as you do. Stack two together, or place it on a stand for versatility and quality without sacrificing space.

Product Capacity*	168 lb (76 kg)
Pan Capacity	Fourteen (14) full-size or GN 1/1 pans Seven (7) full-size sheet pans
Dimensions	38-3/16" x 43-3/4" x 46-15/16"
H x W x D	(969 mm x 1111 mm x 1191 mm)



CTP20-10

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric

The CTP20-10 is a roll-in model that provides high volume production in limited hood space. It is compatible with the Alto-Shaam integrated rack management system and is perfect for cook/chill or banqueting retherm applications.

Product Capacity*	240 lb (109 kg)
Pan Capacity	Twenty (20) full-size pans or GN 1/1 pans Twenty (20) half-size sheet pans
Dimensions	79-1/4" x 35-11/16" x 42-1/4"
H x W x D	(2012 mm x 906 mm x 1072 mm)



CTP10-20

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric; and CombiHood PLUS™ Ventless Hood Option (Electric only)

The CTP10-20 Combitherm is perfect for placement in institutions like universities or schools where the demand for quantity and quality is high. With the ability to steam, braise, bake, roast, oven-fry and retherm, this oven will replace many of the expensive components currently taking up valuable space in your kitchen, saving both time and labor.

Product Capacity*	240 lb (109 kg)
Pan Capacity	Twenty (20) full-size pans or GN 1/1 pans Ten (10) full-size sheet pans
Dimensions	45-7/8" x 43-3/4" x 47"
H x W x D	(1165 mm x 1111 mm x 1192 mm)



CTP20-20

Available in Boiler-Free Gas; Boiler-Free or Boiler Electric

A key part of our fully integrated banqueting system, the CTP20-20 Combitherm is equipped with a roll-in cart that allows you to cook food and then roll it into the compatible Alto-Shaam CombiMate® Mobile Warmer or QuickChiller™. Then, when it is time for service, plate up the meals and retherm them for quick, consistent results without the worry of them drying out.

Product Capacity*	480 lb (218 kg)
Pan Capacity	Forty (40) full-size or GN 1/1 pans Twenty (20) full-size sheet pans
Dimensions	79-1/4" x 43-3/4" x 47"
H x W x D	(2012 mm x 1111 mm x 1192 mm)





Stack CT PROformance ovens in a variety of combinations: over other Combitherm® ovens, QuickChillers, Halo Heat® Holding Cabinets and Cook & Hold ovens, as well as Platinum Series Convection ovens.

CT PROformance™ COMBITHERM®



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