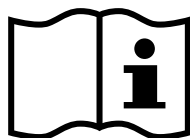


***CT Classic™*****CTC6-10E, CTC6-10G****CTC10-10E, CTC10-10G****CTC7-20E, CTC7-20G****CTC10-20E, CTC10-20G****CTC20-10E, CTC20-10G****CTC20-20E, CTC20-20G**

Consult  
instructions  
for installation  
and use.

**WARNING**

For your safety

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

**WARNING**

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in PROPERTY DAMAGE, SEVERE INJURY, or DEATH.

Read and understand the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.




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Please post the following instructions in a prominent location in the event the user smells gas.

# DANGER



Before starting the appliance, make certain you do not detect the odor of gas.

If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside the property and immediately contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.



## EcoSmart® Technology

The Alto-Shaam Combitherm combination oven/steamer employs EcoSmart operating efficiencies in the design and application of all operating functions. EcoSmart operational

characteristics include the use of a water barrier to close the oven compartment to the outside air. While maintaining a non-pressurized atmosphere, the primary purpose of the EcoSmart system is to prevent the steam and heat generated within the oven compartment from freely escaping to the outside.

The EcoSmart design displaces the air within the cooking compartment and achieves a higher level of steam saturation that offers quick-steaming at temperatures above 212°F (100°C).

## Classic Control

The CT Classic features a simple, push button control that commands all the oven functions. Whether you cook by time, or cook using the optional product probe, rest assured you will be able to bake, roast, steam, poach, grill, broil, proof, braise and oven fry with confidence.

**LED display** - Easy to read display indicates temperature settings, time remaining, and various instructions.



**Steam Mode**



**Combination Mode**



**Convection Mode**

## Before Use

If this is the first time this Alto-Shaam Combitherm oven is being used or the oven has just been removed from storage, follow these steps for cleaning:

1. Remove all packing material from the appliance.
2. Remove and wash any detachable items such as wire shelves, side racks, pans, and drip trays with hot, soapy water. Dry with a clean, damp lint-free cloth.
3. Remove all visible grease or oil from the appliance.
4. Clean the interior and exterior of the appliance with a mild soap and water solution. Apply the solution with a clean, damp cloth. Do not use commercial or household cleaners that contain ammonia. Wipe with a clean, damp cloth to remove all detergent residue. Dry with a clean, lint-free cloth.

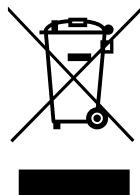
5. Clean the appliance glass with glass cleaner or distilled vinegar.
6. Re-install the side racks and wire shelves – position shelves with the curved end up and toward the rear of the appliance.

The appliance is now ready for operation.

## Safety Procedures

- This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized and is therefore considered dangerous. The appliance must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously and cause a fire.
- This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users. We recommend regular training of your staff to avoid the risk of accident or damage to the appliance. Operators must also receive regular safety instructions.
- Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified and trained technicians.
- This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

**NOTICE:** For equipment delivered for use in any location regulated by the following directive: 2012/95/EC WEEE



**Do not** dispose of electrical or electronic equipment with other municipal waste.

### Environmental Conditions

#### Operational Environmental Conditions

- Before use, appliance must acclimate to room temperature in the environment it is placed. 24 hours is recommended.
- Ambient temperature range of 60°F to 110°F (16°C to 43°C).
- Relative humidity of less than 95% non-condensation.
- Atmospheric pressure range of 50kPa to 106kPa.

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. The following hazard signal words and symbols may be used throughout this manual.

### DANGER



Used to indicate the presence of a hazard that will cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

### WARNING



Used to indicate the presence of a hazard that can cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

### CAUTION



Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

### CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

**NOTICE:** Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.



Used to indicate that referral to operating instructions is a mandatory action. If not followed the operator could suffer personal injury.



Used to indicate that referral to operating instructions is recommended to understand operation of equipment.

- To prevent serious injury, death or property damage, the appliance should be inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- **Only** allow an authorized service partner or trained technician to service or to repair the appliance. Installation or repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory authorized parts will void the warranty and relieve Alto-Shaam of all liability.
- When working on this appliance, observe precautions in the literature, on tags, on labels attached to or shipped with the appliance and other safety precautions that may apply.
- If the appliance is installed on casters freedom of movement of the appliance must be restricted so that utility connections (including gas, water, and electricity) cannot be damaged when the appliance is moved. If the appliance is moved, ensure that all utility connections are properly disconnected. If the appliance is returned to its original position, ensure that retention devices and utility connections are properly connected.
- **Only** use the appliance when it is stationary. Mobile appliance racks, mobile plate racks, transport trolleys, and appliances on casters can tip over when being moved over an uneven floor or threshold and cause serious injury.
- **Always** apply caster brakes on mobile appliances or accessories when these are not being moved. These items could move or roll on uneven floors and cause property damage or serious injury.
- Be extremely careful when moving appliances because the food trays may contain hot fluids that may spill, causing serious injury.
- **Always** open the appliance door very slowly. Escaping hot vapors or steam can cause serious injury or death.
- If the gas appliance is installed under an exhaust hood, the hood must be switched **On** when the appliance is in use to avoid the build up of combustion gases. Failure to do so may result in serious injury, death or property damage.
- NEVER place objects near the appliance exhaust vents. This area is hot and could be a potential ignition source for a fire.
- Do not allow objects to block or obstruct the area below the appliance base. This may result in fire, damage to the equipment or serious injury.
- Do not use the attached hand-held hose to spray anything other than the interior of the appliance compartment.
- Do not use the attached hand-held hose on the surface of a hot cooking compartment. The sudden temperature change can damage the appliance interior. Allow the appliance to cool to a minimum of 150°F (66°C). Failure to observe this precaution can void the warranty.

## WARNING



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

# Safety Procedures

## WARNING



To prevent serious personal injury, death, or property damage:

**Do not** steam clean, hose down or flood the interior or exterior with water or liquid solution of any kind. **Do not** use water jet to clean. Failure to observe this precaution will void the warranty.

## WARNING



To prevent **SERIOUS PERSONAL INJURY** or **PROPERTY DAMAGE**:

**DO NOT** handle pans containing liquid or semiliquid products positioned above the eye level of the operator. Such products may scald and cause serious injury.

## WARNING



**DO NOT** obstruct or block exhaust flues or attach any flue extension that may impede proper burner operation, restrict the exhaust fumes and cause negative backdraft or the appliance to shut down. Failure to do so may result in serious injury or death.

## WARNING



To prevent **serious personal injury, death, or property damage**:

The appliance must be cleaned thoroughly to avoid deposits of grease and or food residues inside the appliance that may catch fire. If fat deposits and/or food waste inside the appliance ignite, shut down the appliance immediately and keep the appliance door closed to extinguish the fire. If further extinguishing is required, disconnect the appliance from the main power and use a fire extinguisher (do not use water to extinguish a grease fire!). Failure to clean the appliance properly invalidates the warranty and relieves Alto-Shaam of all liability.

## CAUTION



To prevent **personal injury or property damage**:

**Always** use hand protection when operating this appliance to avoid burns. Metal parts of this equipment become extremely hot when in operation.

## CAUTION



To prevent **INJURY** or **PROPERTY DAMAGE**, make certain the area around the appliance is kept clear of combustible items.

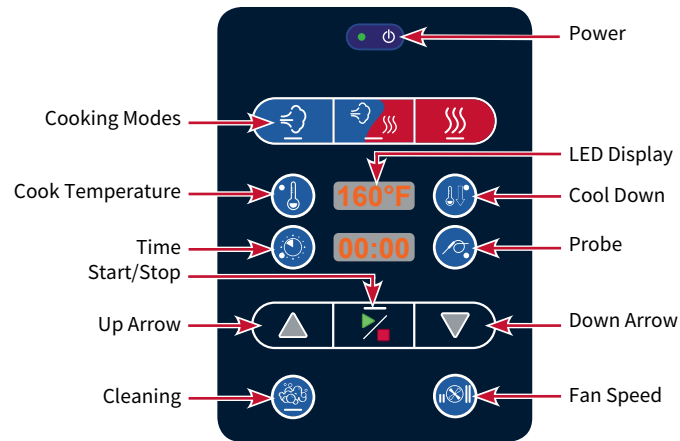
**NOTICE:** Automatic steam venting is a standard safety feature built into all Combitherm oven models. This feature vents all steam from the oven compartment immediately before cooking time expires or set probe temperature is reached.





Automatic steam venting does not function if the oven door is opened before time expires or when the oven has been set to continuous operation.


**NOTICE:** Use authorized Combitherm oven cleaner only. Unauthorized cleaning agents may discolor or harm interior surfaces of the oven. Read and understand label and material safety data sheet before using the oven cleaner.

## Control Panel Identification



 The **Steam** mode provides the operator with the ability to steam, poach, blanch, or sous vide. This mode will automatically steam at the boiling point of water; quick-steam above the boiling point for faster cooking results; or low temperature steam, below the boiling point, for more delicate products such as pâté, mousse, seafood, or custard.

 The **Combination** mode will prove to be the most versatile and widely used mode the Combitherm oven has to offer. It will produce the best possible results on the widest variety of products — all within the shortest period of time. The unique control function of this mode enables the operator to roast or bake with a combination of steam and convection heat. In addition to shorter cooking times, this combination of steam and heat offers less product shrinkage and more moisture retention than obtained in a standard convection oven.

 The **Convection** mode operates with hot circulated air within a temperature range of 85°F – 575°F (29°C – 300°C). For many applications, better results may be achieved with the Combination mode; therefore, the operator may want to consider using the Convection mode on a more limited basis.

**NOTE:** In the event of a power failure, the oven will not operate.

Temperatures below 350°F (177°C) permit high speed fan and low speed fan operation. Temperatures at 350°F (177°C) or higher permit high speed fan operation.

## Oven Cool Down Process:

1. Cooking process must be inactive.
2. Press the **Cool Down** button until the LED light appears (LED remains on while the appliance is in the Cool Down mode).
3. Press **Up** or **Down Arrows** to adjust the cool down temperature.
4. The Cook Temperature LED display indicates the cool down temperature.
5. The Cool down temperature range is 85°F – 575°F (30°C – 300°C).
6. Press the **Start/Stop** button until the LED accepts the selected cool down temperature and initiates the cool down process.
7. Open the door to begin the cool down process; the Time LED will display "door" if the door is not open.
8. The Cook Temperature LED will display the selected cool down temperature.
9. The Time LED will display the current cool down temperature.

## Fahrenheit or Celsius Function - Choose Temperature Format:

1. The appliance can not be in a cooking process or a cleaning cycle.
2. Press the **Cook Temperature** button, **Up Arrow** and **Down Arrow** buttons simultaneously for 1 second.
3. The Cook Temperature LED displays the last C or F value; the display alternates between C and F every 2 seconds.
4. Press the **Start/Stop** button when the desired C or F value is displayed.



# Operation

## CT Classic™ Start-Up Procedures

1. Turn on exhaust hood.
2. Turn on water supply.
3. Turn on gas supply valve (if applicable).
4. Turn on main electrical power to appliance.
5. Press the Power button.



On steam generator equipped ovens, the steam generator will automatically fill with water and heat to a stand-by mode temperature of 188°F (77°C).

**NOTE:** To power off the appliance, press and hold the Power button for 5 seconds to initiate the power shut down sequence to the oven.

The oven will not shut down during a cooking cycle.

From time to time, the control may become unresponsive. Firmly press and hold the Power button for 10 seconds **only** when the control is unresponsive to begin the power shut down process.

**NOTICE:** Accumulations on the main burners can result in firing out of normal sequence. This delayed ignition creates an alarmingly loud sound. If your appliance makes an especially loud noise when starting up, shut down your appliance and call a qualified and trained service technician.

In the event of a power failure, the oven will not operate.

## DANGER



Before starting the appliance, make certain you do not detect the odor of gas.












If you smell gas:

- Shut off the gas supply immediately.
- Do not attempt to light any appliance.
- Do not touch any electrical elements.
- Extinguish any open flame.
- Evacuate the area.
- Use a telephone outside the property and immediately contact your gas supplier.
- If unable to contact your gas supplier, contact the fire department.














## Preheat the Appliance












Alto-Shaam recommends preheating the Combitherm® before cooking.

1. Press the **Power** button. 
2. Press the desired **Cook Mode** button.   
 Steam     Combi     Convection
3. Press the **Oven Temperature** button; adjust the temperature with the **Arrow** buttons.   
  
4. Press the **Cook Time** button; adjust the time with the **Arrow** buttons.   
  
5. Press the **Start/Stop** button. 

## Cooking by Probe

1. Preheat the appliance.
2. Press the desired **Cook Mode** button.   
 Steam     Combi     Convection
3. Press the **Oven Temperature** button; adjust the temperature with the **Arrow** buttons.   
  
4. Press the **Probe Temperature** button; adjust the probe temperature with the **Arrow** buttons.   
  
5. Press the **Fan Speed** button to choose High Speed or Low Speed.   

6. Load food into the appliance and insert probe into the food.
7. Press the **Start/Stop** button. 

## Cooking by Time

1. Preheat the appliance.
2. Press the desired **Cook Mode**.   
 Steam     Combi     Convection
3. Press the **Oven Temperature** button; adjust the temperature with the **Arrow** buttons.   
  
4. Press the **Cook Time** button; adjust the time with the **Arrow** buttons.   
  
5. Press the **Fan Speed** button to choose High Speed or Low Speed.   

6. Load food into the appliance.
7. Press the **Start/Stop** button. 

**NOTE:** In the event of a prolonged power failure during the cooking process, it is strongly recommended that you ensure the food is safe for consumption according to local health regulations.

Temperatures below 350°F (177°C) permit high speed fan and low speed fan operation. Temperatures at 350°F (177°C) or higher permit high speed fan operation.

## CAUTION HOT

Use caution when opening the oven door when the cooking chamber is hot to avoid possible burns.

# Operation

## Steam Mode Chef Operating Tips



This mode will steam a full or partial load of a single product, or multiple products without transfer of flavors. When steaming multiple products, however, individual product cooking times must be taken into consideration.

The non-pressurized atmosphere of the Combitherm also provides the ability to open the door during the steam mode in order to monitor products more closely throughout the steaming process.

### Steam

Perforated, 2-1/2" (65mm) deep pans are particularly suitable for use in this program mode. These pans will provide a shorter cooking time and will prevent product over-cooking at the bottom of the pan.

Separate ice-encrusted vegetables before steaming to ensure even cooking.

A variety of products can be steamed at the same time but attention must be paid to the different cooking times required for each food product.

**NOTE:** When cooking by probe, the probe tip must be inserted and positioned in the center of the food mass. For liquid or semi-liquid foods, suspend the probe in the center of the product and secure the probe wire to the edge of the container.

### High Temp Steam

High temperature steaming is suitable for hearty, root-type vegetables such as potatoes, turnips, carrots, and cabbage.

High temperature steaming provides a cooking time which is approximately 10% shorter than the regular steam mode temperature of 212°F (100°C).

### Low Temp Steam

The low temperature steam mode will function whenever the oven compartment temperature is below 212°F (100°C).

It will take longer to steam products using the low temperature steam mode.

Steaming sausages in low temperature steam prevents cracked or peeling skins.

Use low temperature steam for delicate foods such as shrimp, fish, seafood, crème caramel, and sous vide.

For best results, low temperature steam all delicate food items at a temperature of 210°F (99°C) or below.

**Combination Mode Chef Operating Tips**

The Combination mode injects the optimum amount of steam automatically. There is no need to select humidity levels. Foods do not dry out. Flavors are retained with no transfer of flavors when mixing product loads.

Due to automatic steam adjustment, the door can be opened at any time during a cooking operation. Be certain to observe the safety warning when opening the oven door.

**CAUTION HOT**

Use caution when opening the oven door when the cooking chamber is hot to avoid possible burns.

The Combination mode is particularly efficient when used for baking, broiling, grilling, stewing, braising, and roasting.

When using the Combination mode, cooking temperatures can be reduced 10–20% below the temperatures used for conventional cooking methods.

When using the Combination mode, cooking time will be reduced approximately 40% when cooking at the same temperature used for convection oven cooking. Approximately 50–60% less time is used when cooking at the same temperature used for a conventional oven.

Food browning in the Combitherm begins at a cooking temperature of approximately 250°F (120°C).

A higher cooking temperature results in darker browning but also results in greater product weight loss.

The Combination mode provides even browning without the necessity to turn the pans.

For more even cooking, do not cook in pans deeper than 4" (102mm).

**Convection Mode Chef Operating Tips**

The Convection Mode can be used to roast or bake products needing very short cooking times or for high moisture products such as muffins, cakes, and cookies, or for browning the surface of the food.

The Convection mode works best with low moisture foods or for very moist food which require a dryer finished product.

For baking, preheat the Combitherm at a temperature of 325°F to 375°F (163°C to 191°C). Once preheated, reset the temperature as required.

A higher cooking temperature results in darker browning but also results in greater product weight loss.

**NOTE:** When cooking by probe, the probe tip must be inserted and positioned in the center of the food mass. For liquid or semi-liquid foods, suspend the probe in the center of the product and secure the probe wire to the edge of the container.

# Recipe Guidelines



## Bakery Items

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Bakery (retherm)	275°F (135°C)	Combi	275°F (135°C)	4 minutes	100%
Brownies	325°F (163°C)	Convection	325°F (163°C)	25 minutes	100%
Cinnamon rolls	350°F (177°C)	Combi	350°F (177°C)	8 minutes	100%
Cookies	325°F (163°C)	Convection	325°F (163°C)	12 minutes	100%
Croissants	340°F (171°C)	Combi	340°F (171°C)	9 minutes	100%
Danish pastry	340°F (171°C)	Combi	340°F (171°C)	11 minutes	100%
Dinner rolls	350°F (177°C)	Combi	350°F (177°C)	10 minutes	100%
French bread	385°F (196°C)	Combi	385°F (196°C)	1 minute	100%
		Convection	385°F (196°C)	15 minutes	
Fruit pie	340°F (171°C)	Convection	340°F (171°C)	60 minutes	100%
Muffins	340°F (171°C)	Convection	340°F (171°C)	20 minutes	50%
Par-baked bread - frozen	350°F (177°C)	Combi	350°F (196°C)	1 minute	50%
		Convection	350°F (177°C)	9 minutes	
Par-baked rolls	350°F (177°C)	Combi	350°F (177°C)	13 minutes	100%
Proofing	—	Steam	90°F (32°C)	30 minutes	100%
Puff pastry	375°F (191°C)	Combi	375°F (191°C)	1 minute	100%
		Convection	375°F (191°C)	16 minutes	
Sheet cake	340°F (171°C)	Convection	325°F (163°C)	20 minutes	100%

## Convenience Product Items

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Chicken wings	425°F (218°C)	Combi	400°F (204°C)	10 minutes	100%
Corn dogs - thawed	300°F (149°C)	Combi	300°F (149°C)	10 minutes	100%
Egg rolls	400°F (204°C)	Combi	375°F (191°C)	15 minutes	100%
Entrée (4 Lb frozen)	350°F (177°C)	Combi	350°F (177°C)	140-160 minutes	50%
French fries - full load	475°F (246°C)	Combi	375°F (191°C)	1 minute	100%
		Convection	375°F (191°C)	10 minutes	
Hamburger patties - frozen	375°F (191°C)	Combi	350°F (177°C)	12 minutes	100%
Hamburger patties - thawed	375°F (191°C)	Combi	350°F (177°C)	5 minutes	100%
Mini pizza 5" (127mm)	350°F (177°C)	Combi	350°F (177°C)	10 minutes	100%
Pizza - fresh	350°F (177°C)	Combi	350°F (177°C)	11 minutes	50%
Spring rolls - fresh or frozen	350°F (177°C)	Combi	350°F (177°C)	1 minute	100%
		Convection	350°F (177°C)	14 minutes	
Tater Tots®	425°F (218°C)	Combi	375°F (191°C)	10 minutes	100%

# Recipe Guidelines

## Fish & Seafood Items

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Baked fish - fresh	450°F (232°C)	Combi	400°F (204°C)	10 minutes	100%
Lobster - whole	160°F (71°C)	Steam	195°F (91°C)	13 minutes	50%
Salmon filets	—	Steam	145°F (63°C)	7 minutes	50%
Salmon steaks	—	Steam	145°F (63°C)	8 minutes	100%
Shrimp - frozen	—	Steam	158°F (70°C)	12 minutes	50%

## Meats

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Bacon	318°F (159°C)	Combi	318°F (159°C)	1 minute	100%
		Convection	318°F (159°C)	15 minutes	
Beef - tenderloin	250°F (121°C)	Combi	250°F (121°C)	Probe option 125°F (52°C)	50%
Beef - tri tips	250°F (121°C)	Combi	250°F (121°C)	Probe option 125°F (52°C)	50%
Beef rounds - using probe	250°F (121°C)	Combi	250°F (121°C)	Probe option 125°F (52°C)	50%
Breakfast sausage links	350°F (177°C)	Combi	350°F (177°C)	8 minutes	100%
Burgers (school) - precooked and grilled	350°F (177°C)	Combi	350°F (177°C)	Frozen - 8 minutes Thawed - 4 minutes	100%
Hamburger patties - frozen	375°F (191°C)	Combi	350°F (177°C)	1 minute	100%
Meat loaf by core temp	325°F (163°C)	Combi	275°F (135°C)	Probe option 155°F (68°C)	100%
Pork - back ribs - raw	250°F (121°C)	Combi	250°F (121°C)	1 hour 15 minutes	100%
Pork - loin - by core temp	325°F (163°C)	Combi	300°F (149°C)	Probe option 150°F (66°C)	100%
Pork ribs reheat	400°F (204°C)	Combi	400°F (204°C)	7 minutes	100%
Sausage - fresh		Low Temp Steam	160°F (71°C)	15 minutes	50%



# Recipe Guidelines

## Miscellaneous Foods

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Custard creme brûlée		Steam	190°F (88°C)	55 minutes	50%
Eggs - hardboiled	212°F (100°C)	Steam	212°F (100°C)	12 minutes	100%
Eggs - poaching pan	212°F (100°C)	Steam	212°F (100°C)	3 minutes	50%
Eggs - poaching pan (low steam)	—	Steam	170°F (77°C)	12 minutes	—
Eggs - scrambled in bag: shake at 18 minutes	212°F (100°C)	Steam	212°F (100°C)	25 minutes	100%
Eggs - scrambled in pan	212°F (100°C)	Steam	212°F (100°C)	15 minutes	100%
Eggs - sous vide	—	Steam	148°F (64°C)	60 minutes	50%
Pasta - linguine or spaghetti	212°F (100°C)	Steam	212°F (100°C)	20 minutes	100%
Rice	212°F (100°C)	Steam	212°F (100°C)	30 minutes	100%
Tamales	212°F (100°C)	Steam	212°F (100°C)	30 minutes	100%

## Poultry

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Chicken - oven fried pieces	450°F (232°C)	Combi	450°F (232°C)	2 minutes	100%
		Convection	450°F (232°C)	16 minutes	
Chicken - pre-cooked pieces - frozen	350°F (177°C)	Combi	350°F (177°C)	35 minutes	100%
Chicken - pre-cooked pieces - refrigerated	350°F (177°C)	Combi	350°F (177°C)	15 minutes	100%
Chicken - thawed whole	350°F (177°C)	Combi	350°F (177°C)	35 minutes	100%
Chicken - 8 piece cut up	375°F (191°C)	Combi	375°F (191°C)	30 minutes	100%
Grilled chicken breasts	550°F (288°C)	Combi	460°F (238°C)	6 minutes	100%

## Recipe Guidelines

### Vegetables

Food Item	Preheat Temp	Cooking Mode	Cook Temp	Time / Probe	Fan Speed
Asparagus - fresh	—	Steam	190°F (88°C)	3 minutes	50%
Broccoli, cauliflower, squash, zucchini - fresh	212°F (100°C)	Steam	212°F (100°C)	3 - 6 minutes	100%
Cabbage, green beans - fresh	212°F (100°C)	Steam	212°F (100°C)	8 -10 minutes	100%
Carrots - fresh	225°F (107°C)	Steam	225°F (107°C)	10 minutes	100%
Corn-on-the-cob - fresh	212°F (100°C)	Steam	212°F (100°C)	14 minutes	100%
Frozen vegetables	212°F (100°C)	Steam	212°F (100°C)	8 minutes	100%
Potatoes, for mashed, full loaded	212°F (100°C)	Steam	212°F (100°C)	30 minutes	100%
Potatoes, for mashed, small loaded	212°F (100°C)	Steam	212°F (100°C)	30 minutes	100%
Potatoes, red or salad	212°F (100°C)	Steam	212°F (100°C)	30 minutes	100%
Potatoes, roasted	400°F (204°C)	Combi	400°F (204°C)	18 minutes	100%

## CombiClean® Cleaning Agents

### ! DANGER

ALWAYS wear rubber gloves when using CombiClean tablets or spray oven cleaner.

### ! DANGER

ALWAYS wear protective eye wear when using spray oven cleaner.

### Danger

- May be harmful if swallowed.
- May be harmful in contact with skin. Always wear rubber gloves when handling.
- Causes severe skin burns and eye damage.
- Tablet will begin to dissolve onto skin if handled with damp or wet hands.
- May cause respiratory irritation.
- May cause drowsiness or dizziness.
- Harmful to aquatic life with long lasting effects. Do not mix with anything but water.
- Do not breathe dust, fumes, gas, mist, vapors, or spray. Wash face, hands, and any exposed skin thoroughly after handling. Wear protective gloves, protective clothing, eye protection, and face protection.
- Use only outdoors or in a well-ventilated area. Avoid release to the environment. Store in a locked and well ventilated place. Keep container tightly closed. Dispose of contents/container to an approved waste disposal plant.

### First Aid

Immediately call a POISON CENTER or doctor/physician. Specific treatment (See section 4 on the SDS).

- **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor/physician.
- **IF ON SKIN (or hair):** Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse.
- **IF INHALED:** Move victim to fresh air and keep at rest in a position comfortable for breathing. Immediately call a POISON CENTER or doctor/physician if you feel unwell.
- **IF SWALLOWED:** Rinse mouth. DO NOT induce vomiting. Drink 2-3 glasses of water or milk. Immediately call a POISON CENTER or doctor/physician.

# Cleaning and Preventative Maintenance



## Daily Inspection

### Unit Information

Business Name: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Model Number: \_\_\_\_\_

Daily Inspection Start Date: \_\_\_\_\_

### Daily Inspection Checklist

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Inspect & clean:							
Product probe (thermometer)							
Door gasket (inner door seal)							
Inner door glass							
Front drip tray							
Screen & overlay (inspect for cracks, peeling, moisture, etc.)							
Execute automatic wash cycle (with approved cleaning chemical ONLY)							
Employee initials							

### Component Failure & Replacement

List details of the failure(s) next to the day they occurred. Leave blank if components are working properly.	
Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday	
Sunday	

## Weekly Inspection

### Unit Information

Business Name: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Model Number: \_\_\_\_\_

Weekly Inspection Start Date: \_\_\_\_\_

### Weekly Inspection Checklist

Inspect - Oven cavity lamp	
Inspect - Oven cavity for signs of grease/carbon buildup	
Inspect - Behind the fan panel inside the oven cavity for signs of grease/carbon buildup	
Inspect - Behind the fan panel inside the oven cavity for signs of scale buildup	
<b>G</b> Inspect - The heat exchanger for any signs of major deformation. If yes, <i>immediately</i> remove from service and take corrective action steps.	
<b>G</b> Inspect - The heat exchanger for any loose/disconnected pipes or flanges. If yes, <i>immediately</i> remove from service and take corrective action steps.	
<b>E</b> Inspect - Convection elements for signs of cracking, deformation, or damage	
Clean ventless hood grease filters	
Employee initials	

**G** Gas units only

**E** Electric units only

### Component Failure & Replacement

List details of the failure(s) next to the day they occurred. Leave blank if components are working properly.	
Week 1	
Week 2	
Week 3	
Week 4	

## Unit Information

**Serial Number:** \_\_\_\_\_

**Monthly Inspection Start Date:** \_\_\_\_\_

Inspect/Test - Proper draining of the oven cavity	
Inspect - All drain lines for leaks or clogs	
<b>EB</b> Descale the steam generator	
Inspect - Oven cavity for any signs of scale buildup	
Descale the oven interior	
Inspect ventless hood paper filter (replace as needed)	
Test ventless hood drain for proper drainage and signs of leaking	
Employee initials	

## Component Failure & Replacement



## Yearly Inspection

### Unit Information

Business Name: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Model Number: \_\_\_\_\_

12-Month Inspection Start Date: \_\_\_\_\_

### 12-Month Inspection Checklist

Replace - Steam bypass hose	
Inspect - Cleaning pump hose	
Inspect/Test - Proper draining of the oven cavity	
Inspect - All drain lines for leaks or clogs	
Inspect - All solenoid hoses (both ends)	
Inspect - Upper browning valve hose	
Inspect - Low pressure relief valve & hose	
<b>E</b> Inspect - Convection element seal (from the electrical compartment)	
<b>G</b> Inspect - Gas heat exchanger seal (from the electrical compartment)	
Inspect - N6 oven temperature probe seal	
<b>EB</b> Descale the steam generator	
<b>EB</b> Remove & Inspect - Steam generator elements	
Inspect - Hand shower hose	
Inspect - Hand shower handle	
Inspect - Product probe	
Inspect - Water injection tube	
Inspect - Oven cavity for any signs of scale buildup	
Inspect - Oven cavity lamp	
Inspect - Oven cavity for signs of grease/carbon buildup	
Inspect - Behind the fan panel inside the oven cavity for signs of grease/carbon buildup	
Inspect - Behind the fan panel inside the oven cavity for signs of scale buildup	

**EB** Electric boiler units only      **G** Gas units only      **E** Electric units only

# Cleaning and Preventative Maintenance

## Unit Information

Business Name: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Model Number: \_\_\_\_\_

12-Month Inspection Start Date: \_\_\_\_\_

## 12-Month Inspection Checklist

<b>G</b>	Inspect - The heat exchanger for any signs of major deformation. If yes, <i>immediately</i> remove from service and take corrective action steps.	
<b>G</b>	Inspect - The heat exchanger for any loose/disconnected pipes or flanges. If yes, <i>immediately</i> remove from service and take corrective action steps.	
<b>G</b>	Inspect & Ensure - Exhaust pipes are exiting the oven cavity	
<b>G</b>	Inspect - Heat exchanger flange gasket (replace as needed)	
<b>G</b>	Inspect & Tighten - Heat exchanger flange bolts	
<b>G</b>	Inspect & Tighten - Heat exchanger burner flange hardware & gasket (replace as needed)	
<b>G</b>	Inspect & Tighten - Heat exchanger igniter flange hardware & gasket (replace as needed)	
<b>G</b>	Inspect - Heat exchanger exhaust pipes (ensure they are exiting out past the oven cavity ceiling flange) - ESG models only	
<b>G</b>	Inspect - Oven cavity ceiling flange & flange gasket - ESG models only	
<b>G</b>	Tighten - Burner flange bolts	
<b>G</b>	Tighten - Igniter flange bolts	
	Inspect - Heat exchanger weep holes to ensure they are free of obstructions (if the hole is obstructed, immediately remove oven from service and replace the heat exchanger) - Not applicable to CTP/CTC models	
<b>E</b>	Inspect - Convection elements for signs of cracking, deformation, or damage	
	Replace - Oven lamp cover(s) & gasket(s)	
	Descale the oven interior	
	Inspect - Door gasket (replace as needed)	
	Wipe down the inner door glass	
	Inspect - Front drip tray (clean as needed)	
	Inspect - Front drip tray hose	
	Inspect - Control overlay	
	Inspect & Tighten - All electrical connections	
	Inspect & Tighten - All cooling fans for proper operation	

**EB** Electric boiler units only      **G** Gas units only      **E** Electric units only

## Cleaning and Preventative Maintenance

## Unit Information

**Business Name:** \_\_\_\_\_

**Serial Number:** \_\_\_\_\_

**Model Number:** \_\_\_\_\_

12-Month Inspection Start Date: \_\_\_\_\_

## 12-Month Inspection Checklist

Inspect & Tighten - Door hinges	
Inspect & Tighten - Door handle	
Review - Error code history	
Note the software version (update if not current)	
Record - Water pressure (static & dynamic)	
Record - Line voltage across all lines	
Record - Line voltage to ground on each line	
Record - Amperage across all three legs (when heating)	
Function test all components (list components)	

## Component Failure & Replacement

Summarize any component failure(s) that may have occurred during this month.

**Customer Signature:** \_\_\_\_\_

**Technician Signature:** \_\_\_\_\_

# Cleaning and Preventative Maintenance

## Preventative Maintenance

In addition to the routine cleaning and maintenance procedures, there are several additional steps to be taken for both sanitation and to keep the oven running efficiently. Refer to the following inspection checklists for a comprehensive approach to longevity and equipment efficiency. These additional safeguards will help prevent down time and costly repairs.

**Do not dispose of grease, fat, wood chips or solid waste down the oven drain.**

Fats and solids will eventually coagulate in the drain system, causing blockage. Consequently, water will back-up into the condenser and interior oven compartment, resulting in an oven that is inoperable.

**Make certain the drain screen is always in place. Remove any solid waste material from the oven bottom and drain screen before it enters the drain system.**

The routine removal of solids from the drain screen will help prevent blockage.

**Use the authorized combitherm oven cleaner only.**

The use of unauthorized cleaning agents may discolor or harm the interior surfaces of the oven.

**To prolong the life of the door gasket, clean this item daily.**

The acids and related compounds found in fat, particularly chicken fat, will weaken the composition of the gasket unless cleaned on a daily basis. Wipe with a hot, soapy cloth.

**To additionally protect gasket life, allow oven door to remain slightly open at the end of the production day.**

An open door will relieve the pressure on the door gasket.

**Routinely clean door hinges.**

Open oven door to relieve tension. Clean all parts of the hinge.

**On a monthly basis, decalcify or descale the oven.**

Using the Scale Free cleaner, CE-27889, place 7 ounces of the product in the drain. Run a heavy-duty cleaning cycle. After the cleaning cycle has been completed, use the hand shower to spray down the oven interior. Swing open the interior fan guard and spray down the area behind the panel. Direct a stream of water down the interior drain cover to thoroughly rinse the cleaner out of the oven. After the oven interior has been sprayed down, run a rinse cleaning cycle.



### WARNING

When smoking is completed, remove the smoker box. Dispose of wood chips in a fire proof waste receptacle to prevent the risk of fire.

## WARNING



To prevent serious personal injury, death, or property damage:

**Do not** steam clean, hose down or flood the interior or exterior with water or liquid solution of any kind. **Do not** use water jet to clean. Failure to observe this precaution will void the warranty.

## Protecting Stainless Steel Surfaces



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once per day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

## Cleaning Agents

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Failure to observe this precaution will void the warranty. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

## Cleaning Materials

Cleaning can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods are needed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue. Failure to observe this precaution will void the warranty.

## CAUTION



To protect stainless steel surfaces, completely avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. NEVER use hydrochloric acid (muriatic acid) on stainless steel. NEVER use wire brushes, metal scouring pads or scrapers.

## WARNING



To prevent **serious personal injury, death, or property damage:**

The appliance must be cleaned thoroughly to avoid deposits of grease and or food residues inside the appliance that may catch fire. If fat deposits and/or food waste inside the appliance ignite, shut down the appliance immediately and keep the appliance door closed to extinguish the fire. If further extinguishing is required, disconnect the appliance from the main power and use a fire extinguisher (do not use water to extinguish a grease fire!). Failure to clean the appliance properly invalidates the warranty and relieves Alto-Shaam of all liability.

# Cleaning and Preventative Maintenance

## WARNING



To prevent serious personal injury, death, or property damage:

**Do not** steam clean, hose down or flood the interior or exterior with water or liquid solution of any kind. **Do not** use water jet to clean. Failure to observe this precaution will void the warranty.

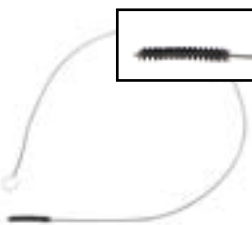
## Cleaning the Oven

Cleaning is to be performed at the end of the production day or between production shifts.

1. Allow the oven to cool.
2. Remove the optional grill grate from the oven interior and wash separately in hot, soapy water to preserve the special non-stick coating.
3. Release the hinged inner glass on the CoolTouch3™ triple pane window door. Clean both sides of each pane of glass with a window cleaner or vinegar.
4. Wipe the control panel and door handle thoroughly.
5. Use the optional Drip Tray Clean-out Brush [5021126] to remove grease and food debris from the drip tray drain line. Insert brush first, and push into the drip tray drain opening until 6" (152mm) or less remains of the wire handle. Remove the brush and repeat as necessary.
6. Clean the door gasket. Wipe the gasket and crevices with a clean cloth soaked in non-abrasive cleaning agent. Wipe again with a cloth and clean rinse water. Certain conditions will accelerate the wear of the door seal and routine cleaning will prolong the life of the door gasket:
  - continuous operation at high cooking temperatures
  - use of low humidity levels
  - production with predominantly high-fat foods

Do not attempt to remove the gasket or place in the dishwasher.

7. To help maintain the protective film coating on polished stainless steel, clean the exterior of the appliance with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean lint-free cloth and wipe with the grain of the stainless steel.



## Cleaning the Probe

1. Remove all food debris from the probe between loads and at the end of each production shift. Wipe the entire probe, probe cable assembly, probe prongs, and probe holding bracket with a clean cloth and warm detergent solution.
2. Remove detergent by wiping the probe, cable, probe prongs, and bracket with a cloth and clean rinse water.
3. Wipe the probe and probe bracket with a disposable alcohol pad or sanitizing solution recommended for food contact surfaces.
4. Allow the probe, probe prongs, and cable to air dry in the probe holding bracket.
5. Wipe the probe with a disposable alcohol pad prior to inserting into a new food product.

## Cleaning the Roll-In Cart/Food Trolley

1. Move the food trolley to a cart wash area. Clean the food trolley with a mild, non-abrasive cleaning detergent and warm water.
2. Hand wipe all framing, slides, drip pan, and base. Thoroughly clean debris from the casters. A spray hose can be used to clean the food trolley.
3. Remove detergent solution with warm water.
4. Wipe or spray with a sanitizing solution designed for use on metal and vinyl food contact surfaces.
5. Allow the food trolley to air dry.

As an alternative, food trolleys can be cleaned while inside the oven. Allow the trolley to remain in the oven through the heavy-duty cleaning cycle, followed by steps 2 through 5.

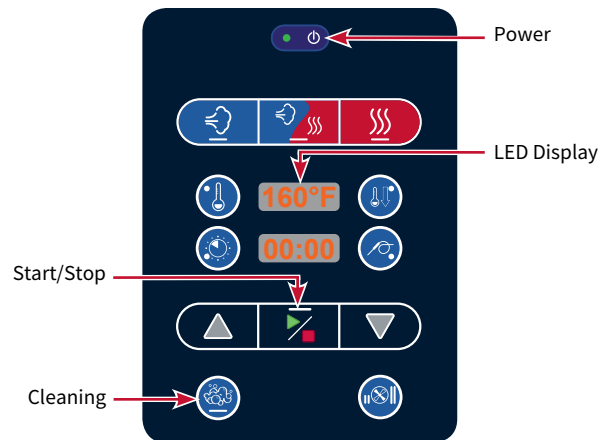
## Monthly Cleaning

- spray head
- water intake filters
- drain pipe
- decalcify (descale) oven

## Cleaning Process

One (1) heavy-duty cleaning cycle (2 hours 5 minutes) is offered. CombiClean® 18-gram CombiTabs™ (CE-36354), or Combitherm Liquid Spray Cleaner (CE-24750) may be used. Side racks and shelves may remain inside oven during cleaning. Remove the optional Grill Grate and solid wastes from the bottom of the oven and the drain screen to prevent blockage.

**NOTICE:** If a power outage were to occur during any portion of the cleaning cycle, the oven will begin a six (6) minute forced-rinse cycle. Cook temperature display area will display “RIN”. Cook time display area will display “-.-”



1. Press the **Cleaning** button.



If the oven is too hot to proceed, “dOOr” will display on the LED screen. Open the oven door and allow the oven to cool below 150°F (66°C). When the oven is finished cooling, begin the cleaning procedure again.

2. The LED screen displays “CLn4”. The “4” refers to the number of cleaning tablets to be inserted in to the cavity drain.
3. Wear rubber gloves to remove the interior drain-cover screen.
4. Tear open or cut open the plastic wrap surrounding the cleaning tablets.
5. Remove the tablets from the packaging. Discard the packaging. Insert the appropriate number of CombiClean® CombiTabs™ directly into the oven cavity drain or spray CombiClean liquid cleaner inside the oven.
6. The number of tablets to be used can be increased depending upon how dirty the interior is.
7. Close the oven door and press the **Start/Stop** button.



After the cleaning cycle is complete, leave the appliance door open approximately 2" (50mm) to allow the appliance to air dry.

Wear rubber gloves

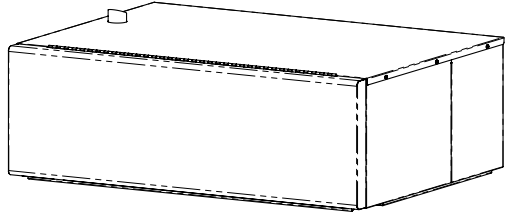


Drain opening

**NOTICE:** All tablets should be placed inside the drain as best as possible and drain screen re-installed before starting the cleaning cycle. Tablets placed on top of the drain cover or placed on the bottom of the oven will not dissolve properly and will cause the oven interior to deteriorate.

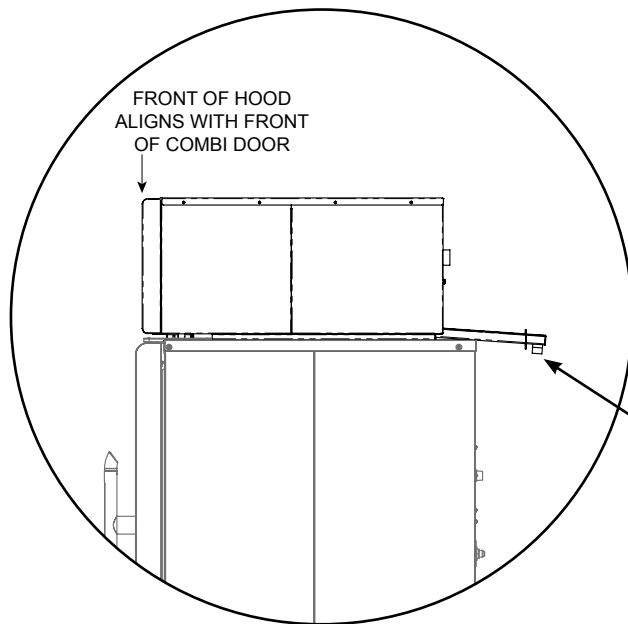


## CombiHood PLUS™ Ventless Hood Option



The CombiHood PLUS option is factory installed directly on the top of the Alto-Shaam Combitherm CTP or CTC series oven.

- Using EPA method 202 testing, grease laden vapors emitted by the Combi Ventless hood are 0.58 mg/m<sup>3</sup> – far less than U.L.’s established standard of 5 mg/m<sup>3</sup>.
- A high-powered fan captures all steam and fumes from the oven cavity into the hood intake and out the back surface exhaust vent, trapping grease as the air moves through the filter system.
- As fumes and vapors are circulated through the hood, condensed steam drains from a drain at the rear of the hood.
- An activated charcoal filter cleans the air before venting it out the top of the hood.
- CombiHood PLUS™ performance is “smart”; engaging the fan during the last minute of the cook mode which provides quiet operation and consumes less power.

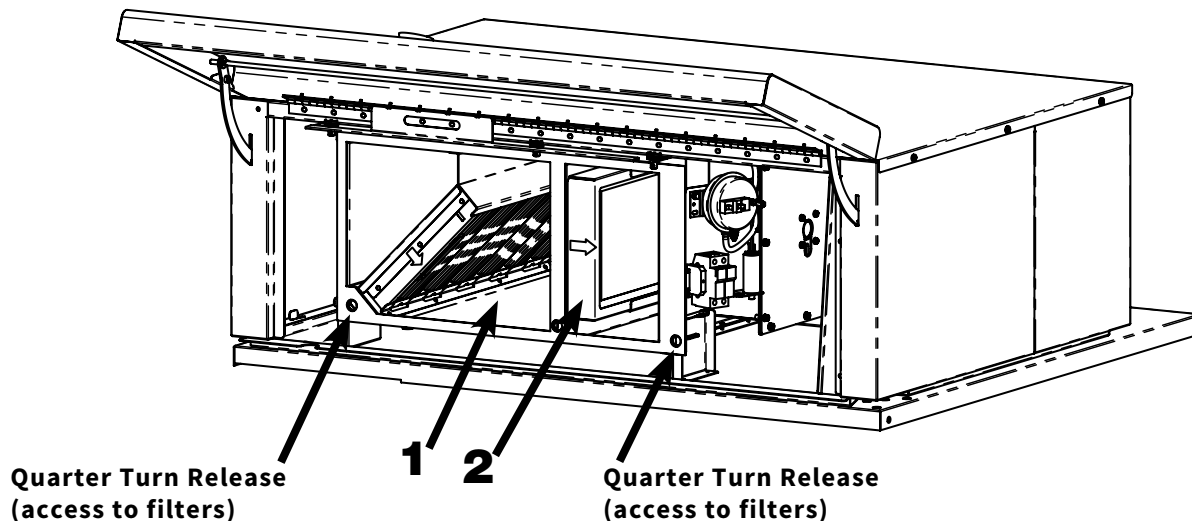


### Condensate Drain

A condensate drain line to the floor drain must be installed. The 1/2" barbed connection is found at the back of the hood. The drain line must always be a positive gradient away from the Combitherm oven.

Test the drain for proper drainage and signs of leaking on a monthly basis.

## CombiHood PLUS™ Ventless Hood Option



### 1 Grease Filter (5017362):

Cleaning frequency should be based on oven usage with a maximum of two weeks between cleaning if the oven is used for non-grease laden products or steam applications only. Grease laden products require cleaning frequency of at least once a week.

Remove the grease filter by pulling it straight out of the housing. Place the filter in the dishwasher or wash separately by placing in hot, soapy water until all grease and particles have been removed. Rinse thoroughly. Allow the filter to air dry before reinstalling.

To replace the grease filter, the air flow arrow on the filter casing should be pointing toward the hood fan.

### 2 Charcoal Filter (Class I - FI-36620):

The charcoal filter should be inspected once a month for contaminants. Replacement must be made at a minimum of three month intervals — more often if heavy contaminants are visible or if the filter no longer controls odors.

To remove the filter, pull and slide out while holding the bottom housing. When replacing the filter, make certain the air flow arrow(s) point toward the hood fan, and that the filter is replaced in the three-sided metal frame provided with the hood.

**NOTICE:** A pressure switch is used to detect when the airflow through the charcoal filter is reduced by 25% - indicating a possible blockage. This will generate an E101 error message on the oven control display. The filters will need to be cleaned or replaced.

If the filters are not seated properly, an error code E102 will appear on the oven control display at the end of a cooking cycle.

## Error Codes

ALWAYS check the circuit breaker is turned “ON” and your unit is receiving power BEFORE calling your Authorized Alto-Shaam Service Agent.

## NOTICE

This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Do not attempt to repair or service the oven beyond this point. Contact Alto-Shaam for the nearest authorized service agent. Repairs made by any other service agents without prior authorization by Alto-Shaam will void the warranty.

When the oven malfunctions, an error code will appear in the display.



**Press the Start icon to acknowledge the error.**

When the oven error notification has been acknowledged, the Combitherm will attempt to return to normal operation.

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
<b>E01</b>	Low Water Boiler	Upper water level probe B1 is not satisfied within 5 minutes, after water solenoid valve Y1 is activated.	<ul style="list-style-type: none"> <li>— Water supply is shut off.</li> <li>— Low water pressure.</li> <li>— Boiler drain cap is missing.</li> <li>— Boiler drain pump is defective.</li> <li>— Drain pump elbow leaking.</li> <li>— Water level probe has calcium build up.</li> <li>— Double water solenoid valve is defective (Y1).</li> <li>— Relay board, high voltage is defective.</li> </ul>
<b>E02</b>	Control Temperature High	Low voltage relay board temperature higher than 176°F (80°C).	<ul style="list-style-type: none"> <li>— Check wiring to all components listed below.</li> <li>— Cooling fan on relay board assembly is defective.</li> <li>— Cooling fan on display board assembly is defective.</li> <li>— Main cooling fan is defective.</li> <li>— Cooling fan on motor drive is defective.</li> </ul>
<b>E03</b>	Fan Motor Error	Fan motor does not spin after 60 seconds, detected by the Hall Sensor. Error 03 does not appear if error E53 is detected first.	<ul style="list-style-type: none"> <li>— Check wiring to all components listed below.</li> <li>— If LED on motor control flashes, see error codes for motor control.</li> <li>— Motor or fan wheel locked.</li> <li>— Hall sensor does not detect motor rotation.</li> <li>— Motor Thermo Temperature protection.</li> <li>— Fan wheel damaged.</li> </ul>
<b>E04</b>	Lower Fan Motor Error	Lower Fan motor does not spin after 60 seconds, detected by the Hall Sensor. Error 04 does not appear if error E54 is detected first.	<ul style="list-style-type: none"> <li>— Check wiring to all components mentioned below.</li> <li>— If LED on motor control flashes, see error codes for motor control.</li> <li>— Motor or fan wheel locked.</li> <li>— Hall sensor does not detect motor rotation.</li> <li>— Motor Thermo Temperature protection.</li> <li>— Fan wheel damaged.</li> </ul>
<b>E05</b>	VFD Comm Failure	When VFD does not respond to a query on the CAN interface.	<ul style="list-style-type: none"> <li>— Loss of power to VFD.</li> <li>— VFD malfunction.</li> <li>— CAN cable disconnected.</li> <li>— CAN address not correct on VFD.</li> </ul>

Continued on next page

## Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
<b>E06</b>	Lower VFD Comm Failure	When VFD does not respond to a query on the CAN interface.	<ul style="list-style-type: none"> <li>— Loss of power to VFD.</li> <li>— VFD malfunction.</li> <li>— CAN cable disconnected.</li> <li>— CAN address not correct on VFD.</li> </ul>
<b>E07</b>	Error Received from VFD	When VFD is flashing the green light	<ul style="list-style-type: none"> <li>— Refer to VFD error code list and match to number of blinks on the green LED of VFD.</li> </ul>
<b>E08</b>	Error Received from Lower VFD	When VFD is flashing the green light	<ul style="list-style-type: none"> <li>— Refer to VFD error code list and match to number of blinks on the green LED of VFD.</li> </ul>
<b>E11</b>	Convection Temperature High	<p>In Combination program, cavity temperature N6 is measuring in excess of 572°F (300°C) for a minimum of 25 seconds</p> <p>In Convection program, cavity temperature N6 is measuring in excess of 572°F (300°C) for a minimum of 25 seconds</p>	<ul style="list-style-type: none"> <li>— Check wiring to all components mentioned below.</li> <li>— Steam element contactor locked/on.</li> <li>— N6 oven cavity temperature probe is defective.</li> <li>— N6 oven cavity temperature probe wires connected backwards</li> <li>— Relay board, high voltage, defective.</li> </ul>
<b>E13</b>	Boiler Temperature High	Boiler temperature is more than 248°F (120°C) for more than 25 seconds, detected by B4 Probe	<ul style="list-style-type: none"> <li>— Calcium build up in boiler</li> <li>— Check wiring to all components mentioned below.</li> <li>— Steam element contactor locked/on.</li> <li>— B4 boiler temperature probe is defective.</li> <li>— B4 probe wires connected backwards</li> <li>— Water level probe has calcium build up.</li> </ul>
<b>E15</b>	Condensor Temperature High	Condensor water temperature is more than 212°F (100°C) for more than 180 seconds, detected by B3 probe	<ul style="list-style-type: none"> <li>— Water supply is shut off.</li> <li>— Check wiring to all components mentioned below.</li> <li>— B3 condensor temperature probe is defective.</li> <li>— B3 condensor probe wires connected backwards</li> <li>— Single water solenoid valve defective (Y2).</li> <li>— Relay board, high voltage, defective.</li> </ul>
<b>E20</b>	B11 Core Temperature Probe Single Point Fault	Single point core temperature probe defective or disconnected	<ul style="list-style-type: none"> <li>— Clean probe receptacle pins with sand paper.</li> <li>— B11 Single Point Core Temperature probe with quick connect defective.</li> <li>— B11 Single Point Core Temperature probe wires with quick connect disconnected.</li> <li>— B11 Single Point Core Temperature probe receptacle defective.</li> <li>— B11 Single Point Core Temperature probe receptacle wires disconnected.</li> </ul>
<b>E21</b>	N6 Cavity Probe Fault	Cavity temperature probe defective or disconnected	<ul style="list-style-type: none"> <li>— N6 oven cavity temperature probe defective.</li> <li>— N6 oven cavity temperature probe wires.</li> </ul>
<b>E22</b>	B10 Core Temperature Probe Multi-point Fault	Multipoint core temperature probe defective or disconnected	<ul style="list-style-type: none"> <li>— B10 multipoint core temperature probe defective.</li> <li>— B10 multipoint core temperature probe wires disconnected.</li> </ul>

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## Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
<b>E23</b>	B4 Boiler Probe Fault	Boiler temperature probe defective or disconnected	— B4 boiler temperature probe defective. — B4 probe wires connected backwards.
<b>E24</b>	B5 Bypass Probe Fault	Bypass steam temperature probe defective or disconnected	— B5 bypass steam temperature probe defective. — B5 bypass steam temperature probe wires connected backwards.
<b>E25</b>	B3 Condensor Probe Fault	Condensor water temperature probe defective or disconnected.	— B3 condensor temperature probe defective. — B3 condensor probe wires connected backwards.
<b>E26</b>	N8 Boiler Safety Temperature Probe Fault	Boiler heating element protection probe defective or disconnected.	— N8 boiler temperature probe defective. — N8 probe wires connected backwards.
<b>E27</b>	Boiler Element Temperature High	Boiler protection heat element temperature detected by N8 probe is more than 266°F (130°C) for more than 25 seconds, or has reached 275°F (135°C).	— Calcium build up in boiler. — Check wiring to all components mentioned below. — Steam element contactor locked/on. — N8 boiler temperature probe defective. — N8 probe wires connected backwards. — Water level probe has calcium buildup.
<b>E34</b>	Steam Generator Drain Pump Fault	If water level does not drop below lower water level probe after three minutes when steam generator drain pump is activated in cleaning program.	— Calcium build up in steam generator drain pump. — Boiler drain pump defective. — Relay board, high voltage, defective. — Water level probe defective.
<b>E36</b>	Steam Temperature High	In Steam program, cavity temperature N6 is measuring in excess of 395°F (200°C) for more than 60 Seconds.  In Combination program, cavity temperature N6 is measuring in excess of 520°F (270°C), for more than 60 Seconds.  In Retherm program, cavity temperature N6 is measuring in excess of 395°F (200°C), for more than 60 Seconds.  In Cleaning program, cavity temperature N6 is measuring in excess of 395°F (200°C), for more than 60 Seconds.	— Water supply is shut off. — Low water pressure. — Water injection pipe, calcium build up. — Water flow valve defect or calcium build up. — Double water solenoid valve defective (Y1). — Relay board, high voltage, defective.
<b>E40</b>	B3 Fault	B3 probe shorted to ground	— Defective or miss wired probe.
<b>E41</b>	B4 Fault	B4 probe shorted to ground	— Defective or miss wired probe.
<b>E42</b>	B5 Fault	B5 probe shorted to ground	— Defective or miss wired probe.
<b>E43</b>	N6 Fault	N6 probe shorted to ground	— Defective or miss wired probe.
<b>E44</b>	N8 Fault	N8 probe shorted to ground	— Defective or miss wired probe.
<b>E45</b>	B10 Fault	B10 probe shorted to ground	— Defective or miss wired probe.

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## Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
<b>E51</b>	No Water In Boiler	Lower water level probe B2 is not satisfied within 5 minutes, after water solenoid valve Y1 is activated	<ul style="list-style-type: none"> <li>— Water supply is shut off.</li> <li>— Low water pressure.</li> <li>— Boiler drain cap missing.</li> <li>— Boiler drain pump defective.</li> <li>— Drain pump elbow leaking.</li> <li>— Water level probe has calcium build up.</li> <li>— Double water solenoid valve defective (Y1).</li> <li>— Relay board, high voltage, defective.</li> </ul>
<b>E53</b>	Fan Motor High Temperatures	Fan motor does not spin, result in over-heating, detected by motor coil safety thermo element. Temperature more than 320°F (160°C).	<ul style="list-style-type: none"> <li>— Motor high limit open or wired incorrectly.</li> <li>— If LED on motor control flashes, see error codes for motor control.</li> <li>— Motor or fan wheel locked.</li> <li>— Fan wheel damaged.</li> </ul>
<b>E54</b>	Lower Fan Motor High Temperature	Lower fan motor does not spin, result in over-heating, detected by motor coil safety thermo element. Temperature more than 320°F (160°C).	<ul style="list-style-type: none"> <li>— Motor high limit open or wired incorrectly.</li> <li>— If LED on motor control flashes, see error codes for motor control.</li> <li>— Motor or fan wheel locked.</li> <li>— Fan wheel damaged.</li> </ul>
<b>E55</b>	Vent Not Open (Lower vent on dual vent system)	60 seconds after the venting motor is activated the vent motor safety switch did not open.	<ul style="list-style-type: none"> <li>— Alignment issue between motor cam and vent motor safety switch (micro switch).</li> <li>— Faulty vent valve (motor).</li> <li>— Faulty vent valve safety switch (micro switch).</li> </ul>
<b>E56</b>	Vent 2 Not Open (Upper vent on dual vent system)	60 seconds after the venting motor is activated the vent motor safety switch did not open.	<ul style="list-style-type: none"> <li>— Alignment issue between motor cam and vent motor safety switch (micro switch).</li> <li>— Faulty vent valve (motor).</li> <li>— Faulty vent valve safety switch (micro switch).</li> </ul>
<b>E57</b>	No Rinse Water	Flow switch for solenoid valve Y4 does not detect any water flow for a minimum of 60 seconds.	<ul style="list-style-type: none"> <li>— Water supply is shut off.</li> <li>— Low water pressure.</li> <li>— Flow switch is dirty or defective.</li> <li>— Double water solenoid valve defective (Y3).</li> <li>— Relay board, high voltage, defective.</li> </ul>
<b>E88</b>	Lower Gas Ignition Failure  NOTE: If after 2 attempts to clear this error, the error appears a third time, remove the oven from service and immediately contact an Alto-Shaam authorized service provider.	Reset output from Ignition Module is ON	<ul style="list-style-type: none"> <li>— Hot surface ignitor not functioning.</li> <li>— No gas supply.</li> <li>— Flame sensor not functioning.</li> <li>— Faulty ignition control.</li> </ul>
<b>E89</b>	Upper Gas Ignition Failure  NOTE: If after 2 attempts to clear this error, the error appears a third time, remove the oven from service and immediately contact an Alto-Shaam authorized service provider.	Reset output from Ignition Module is ON	<ul style="list-style-type: none"> <li>— Hot surface ignitor not functioning.</li> <li>— No gas supply.</li> <li>— Flame sensor not functioning.</li> <li>— Faulty ignition control.</li> </ul>

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## Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
<b>E90</b>	Lower Gas Combustion Blower Not at Speed	Speed is too slow.	<ul style="list-style-type: none"> <li>— Power supply cable is not connected to blower motor.</li> <li>— Speed control cable is not connected to blower motor.</li> <li>— Blower motor is blocked, rotation is impeded, or motor is faulty.</li> <li>— Faulty control board.</li> </ul>
<b>E91</b>	Upper Gas Blower Not at Speed	Speed is too slow.	<ul style="list-style-type: none"> <li>— Power supply cable is not connected to blower motor</li> <li>— Speed control cable is not connected to blower motor</li> <li>— Blower motor is blocked, rotation is impeded, or motor is faulty</li> <li>— Faulty control board</li> </ul>
<b>E92</b>	Communication Error CB does not properly respond	Twelve (12) instances of no-response from the relay board (CB) to the display board (IB).	<ul style="list-style-type: none"> <li>— Check CAN cable connections.</li> <li>— CAN cable defective.</li> <li>— Relay board, low voltage, connector defective.</li> <li>— Display board connector defective.</li> </ul>
<b>E93</b>	Interface Board (IB) and Control Board (CB) are in different states	The IB is in a different running state than the CB for more than 20 seconds.	<ul style="list-style-type: none"> <li>— Check CAN cable connections.</li> <li>— CAN cable defective.</li> <li>— Relay board, low voltage, connector defective.</li> <li>— Display board connector defective.</li> </ul>
<b>E94</b>	Communication Error, TO Interface Board	No signal transfer for more than 5 seconds between the Interface Board (IB) and the Control Board (CB).	<ul style="list-style-type: none"> <li>— Check CAN cable connections.</li> <li>— CAN cable defective.</li> <li>— Relay board, low voltage, connector defective.</li> <li>— Display board connector defective.</li> </ul>
<b>E100</b>	One or more maintenance reminder has timed out.	When any maintenance reminder has expired without action having been taken by the operator.	<ul style="list-style-type: none"> <li>— Enter maintenance reminder screen and address the item that has timed out and reset</li> </ul>
<b>E101</b>	Ventless Hood Fault - No Pressure	If the power switch or pressure switch is not closed.	<ul style="list-style-type: none"> <li>— Check power switch is on.</li> <li>— Check vent motor is turning in the proper direction.</li> <li>— Pressure switch is miss wired or defective.</li> <li>— Filter(s) require cleaning or replacement</li> </ul>
<b>E102</b>	Ventless Hood Fault — Filters Not Present	If the air filter switches are not closed.	<ul style="list-style-type: none"> <li>— Check filters are installed and properly seated.</li> <li>— Check filter switches are not damaged, defective or dislodged.</li> </ul>
<b>E103</b>	Option Board Doesn't Send Switch Setting	OB not communicating its switch settings to the CB.	<ul style="list-style-type: none"> <li>— Check CAN cable connection between OB and CB.</li> <li>— Ensure CB dip switch is set to see an OB.</li> <li>— Incompatible OB and CB software (update software).</li> <li>— OB defective.</li> <li>— CB defective.</li> </ul>
<b>E104</b>	Option Board Not Communicating	Option board is not communicating with CB.	<ul style="list-style-type: none"> <li>— Check option board CAN connection at CB and OB.</li> <li>— Defective OB.</li> <li>— Defective CB.</li> </ul>

Continued on next page



## Error Codes

Error Code	Error Call Out in Display	Description of Error	Possible Cause(s)
<b>E105</b>	No or Low Water Pressure	Water pressure switch not activated.	<ul style="list-style-type: none"> <li>— Water supply not connected.</li> <li>— Water supply is shut off.</li> <li>— Water supply to unit blocked or obstructed</li> <li>— Faulty or miswired pressure switch</li> </ul>
<b>E106</b>	Boiler Drain Pump Fault	Hall effect or rotational sensor is not sending a signal to the relay board	<ul style="list-style-type: none"> <li>— Drain pump motor not running or defective.</li> <li>— Hall effect sensor broken or incorrectly wired.</li> <li>— Motor improperly wired.</li> </ul>
<b>E108</b>	Cooling Fan Failure	If the temperature on the control board (relay board) is greater than 140°F (60°C) and less than 176°F (80°C). (See error code E02)	<ul style="list-style-type: none"> <li>— Cooling fan damaged.</li> <li>— Cooling fan blocked or blades have been kept from rotating.</li> <li>— Incoming air temperature exceeds 100°F (38°C).</li> <li>— Air inlet has become blocked.</li> </ul>
<b>E109</b>	High Limit Switch  NOTE: Any oven experiencing this error should be investigated by an authorized Alto-Shaam service provider.	The High Limit Switch input to the CB (N7) is "open"	<ul style="list-style-type: none"> <li>— Unit has experienced an over heat condition.</li> <li>— Convection element contactors stuck closed.</li> <li>— Failed Y1 solenoid.</li> <li>— Obstruction between Y1 solenoid and injection pipe.</li> <li>— Improperly connected drain.</li> <li>— Condensate pan clean out not closed.</li> <li>— Improperly wired high limit switch at the switch or at the CB.</li> <li>— Defective high limit switch.</li> </ul>
<b>E200</b>	The SD card has been detected to be larger than 2GB in size.	The SD card inserted is larger than 2GB in size.	<ul style="list-style-type: none"> <li>— SD card is larger than 2GB in size. Contact service to order replacement SD card.</li> </ul>
<b>E210</b>	VFD Under Voltage	VFD has detected an under-voltage situation.	<ul style="list-style-type: none"> <li>— Possible VFD failure.</li> </ul>
<b>E211</b>	VFD Over Voltage	VFD has detected an over-voltage situation.	<ul style="list-style-type: none"> <li>— Possible VFD failure.</li> </ul>
<b>E212</b>	VFD Overheating	VFD has detected an overheat situation.	<ul style="list-style-type: none"> <li>— Unit has experienced an over heat condition.</li> <li>— Defective high limit switch.</li> <li>— Defective cooling fans.</li> <li>— Possible VFD failure.</li> </ul>
<b>E213</b>	Motor Over Current	Motor over current detected.	<ul style="list-style-type: none"> <li>— Blocked fan wheel.</li> <li>— Possible VFD failure.</li> </ul>
<b>E214</b>	VFD Current Peak	VFD current peak detected.	<ul style="list-style-type: none"> <li>— Possible VFD failure.</li> </ul>
<b>E215</b>	VFD EEPROM Error	VFD EEPROM error detected.	<ul style="list-style-type: none"> <li>— Possible VFD failure.</li> </ul>
<b>E216</b>	VFD Over Current	VFD over current detected.	<ul style="list-style-type: none"> <li>— Possible VFD failure.</li> </ul>
<b>E217</b>	VFD Short Circuit	VFD Short Circuit detected.	<ul style="list-style-type: none"> <li>— Possible VFD failure.</li> </ul>
<b>E218</b>	VFD Voltage Error	VFD voltage does not correspond to jumper settings.	<ul style="list-style-type: none"> <li>— VFD voltage jumper is not correct.</li> <li>— Possible VFD failure.</li> </ul>

SEE MOTOR CONTROL ERROR CHART ON NEXT PAGE

# Limited Warranty

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed by an authorized Alto-Shaam service agent during standard business hours, excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. An optional extended warranty is available but must be purchased with the original equipment order. Please consult the factory for net pricing options and details.

## This warranty does not apply to:

1. Replacement of wear parts, including light bulbs, door gaskets, and/or the replacement of glass due to damage of any kind.
2. Equipment damage caused by accident, shipping and handling, improper installation or alteration of any kind.
3. Equipment chassis or component/system damage as a result of inadequate routine maintenance and cleaning. Required maintenance and cleaning of steam generating equipment is the responsibility of the owner/operator.
4. Equipment used under conditions of abuse, neglect, misuse, carelessness or abnormal conditions including, but not limited to, equipment subjected to non-approved or inappropriate chemicals including, but not limited to, compounds containing chlorine, chlorides or quaternary salts, or equipment with missing or altered serial numbers. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Oven Cleaner including, but not limited to, damage due to chlorine, bleach, quaternary salts, souring powders or other harmful chemicals. Use of Alto-Shaam's Combitherm® Cleaner on Combitherm appliances is highly recommended.
5. 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 published at right. 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® products to properly treat your water.
6. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
7. Equipment damage resulting from modification in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

### COMBITHERM WATER QUALITY MINIMUM STANDARDS

CONTAMINANT	INLET WATER REQUIREMENTS
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm

**This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, incidental or consequential damages.**

No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

Warranty effective January 1, 2014



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