

# Combitherm® CTX4-10EVH

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

### Standard features

- Self-contained oven venting system draws steam and fumes into the hood intake and out the top exhaust vent, trapping grease as the air moves through the system's filter.
- ECOSmart design uses less electricity than competitive models.
- Cooks with variable steam, convection heat, or combination of both to roast, steam, bake, or oven-fry.
- CombiClean™ tablet-based cleaning system with a choice of four [4] different levels of cleaning.
- Hand-held sprayer.
- Positive action, casual-catch door handle.
- Built-in drip tray.
- Four [4] adjustable bullet legs.
- Three cooking modes: steam, convection, and combination
- Boiler-free, flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout.
- Two-speed reversing fan design provides excellent baking results and prevents excessive water and power consumption.
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entree finishing [patent pending]. Not available on 1Ph models.

### Control

**ExpressTouch Control** includes retherm mode, moisture injection, six [6] browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish.



#### CAPACITY

**5** Five [5] full-size hotel 2-1/2" or GN 1/1 pans [65mm];

**10** Ten [10] half-size sheet pans or GN 1/1 pans [20mm]

Two side racks with ten non-tilt support rails;  
1-1/2" [38mm] vertical spacing between rails.

Two [2] shelves included.

48 lb [22kg] product maximum

30 qt [38L] volume maximum



CTX4-10EVH

### Configurations (select one)

#### Door swing

- ☐ Right hinged [standard]
- ☐ Left hinged [optional]

#### Electrical

- ☐ 208V 1ph
- ☐ 208–240V 1ph
- ☐ 220–240V 1ph
- ☐ 240V 1ph
- ☐ 208–240V 3ph
- ☐ 380–415V 3ph

### Accessories (select all that apply)

- ☐ Combitherm noncaustic, cleaning liquid [1] 32 oz bottle [CE-446828]
- ☐ Cleaning tabs [CE-28892]
- ☐ Scale Free™ [citrus based, non-corrosive delimer] [CE-27889]
- ☐ Extended one-year warranty
- ☐ Fry basket—12-3/4" x 20-7/8" [325mm x 530mm] [BS-26730]
- ☐ Grilling grate—12-3/4" x 20-7/8" [325mm x 530mm] [SH-26731]
- ☐ Poultry roasting rack—12-3/4" x 20-7/8" [325mm x 530mm] [SH-23000]
- ☐ Shelf, stainless steel wire—12-3/4" x 20-7/8" [325mm x 530mm] [SH-2903/NT]
- ☐ Stacking hardware [CTX4-10E or CTX4-10EC over CTX4-10E] —67" x 23-3/8" x 37-3/16" [1701mm x 593mm x 945mm]
- ☐ 6" [152mm] Seismic legs package [5014734] optional
- ☐ 4" [103mm] bullet legs [5014178] [optional]

### Stands

- ☐ Stationary with double shelf, for single units only [5033473]
- ☐ Mobile with single shelf, for single units only [5033467]
- ☐ Stationary with single shelf, for single units only [5033461]
- ☐ Stationary with double shelf; lower shelf to hold 300-TH/III or 300-S [5033483]

### Probe choices

- ☐ Single-point product temperature probe, Delta-T and cook & hold functionality [optional]
- ☐ Single-point product temperature probe, Delta-T and cook & hold functionality with HACCP data access [optional]

### Water treatment

- ☐ RO system OPS175CR/5 [5031203]

### Installation options (select one)

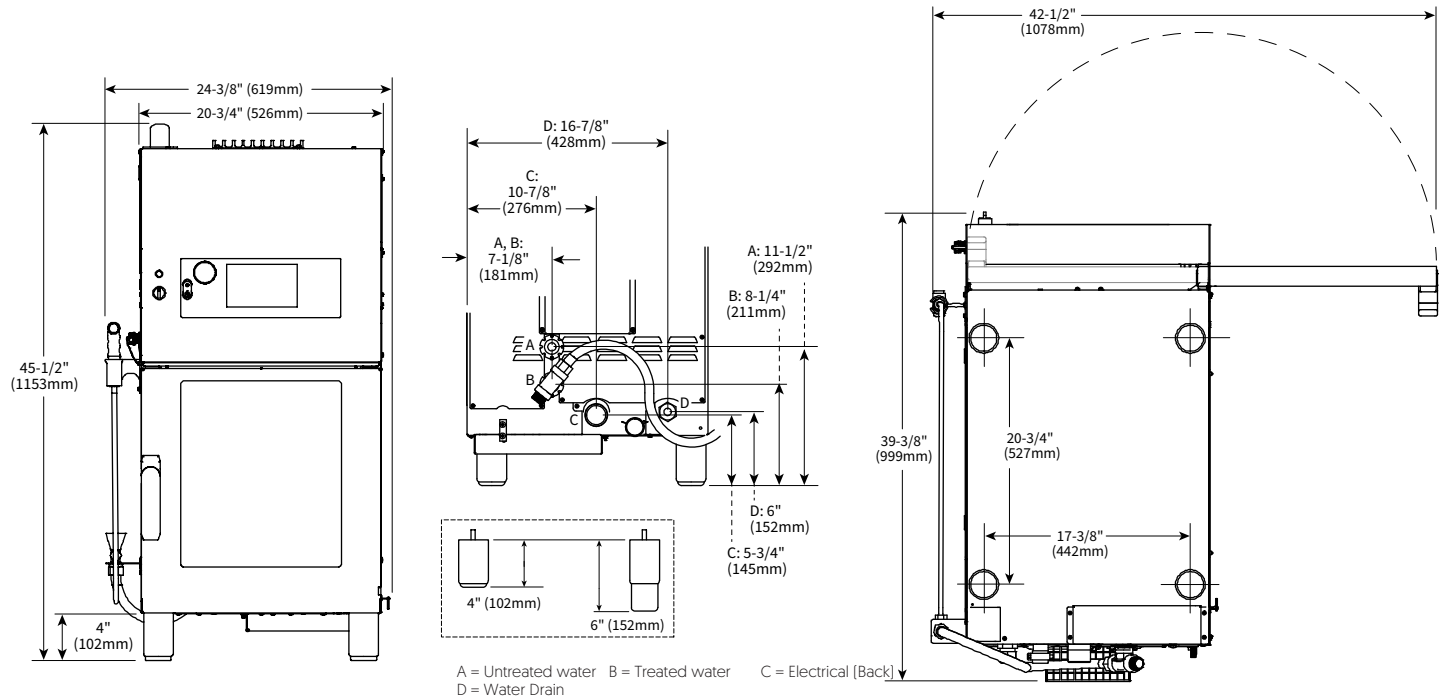
- ☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- ☐ Installation Start-Up Check - available through an Alto-Shaam authorized service agency



# Combitherm® CTX4-10EVH

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## Specification



**DIMENSIONS**

### Model

CTX4-10EVH

### Exterior (H x W x D)

45-1/2" x 24-3/8" x 39-3/8" [851mm x 619mm x 999mm]

### Net Weight

260 lb [118kg]

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

CTX4-10EVH 43" x 42" x 58" [1092mm x 1067mm x 1473mm]

### Ship Weight\*

415 lb [188kg]

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



**CLEARANCE**

- Top: 20" [508mm] for air movement
- Left: 4" [102mm]
- Right: 18" [457mm] recommended service access
- Right: 4" [102mm] Non-combustible surfaces
- Right: 2" [51mm] door swing or combustible surfaces
- Bottom: 4" [102mm]
- Back: 4" [102mm]
- Back: 4" [102mm] optional plumbing kit



**CHECK FIRST**

- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Drain must not be located directly underneath the appliance.



HEAT

## Heat of rejection

CTX4-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	384	0.11



NOISE

## Noise emissions

Without hood system, a maximum 65 dBA was measured at 3 ft (1 m) from unit.

With hood system, a maximum 77 dBA was measured at 3 ft (1 m) from unit.



ELECTRIC

CTX4-10E	V	Ph	Hz	Awg	A	kW	Cord/Plug
208V	208	1	60	8	23.4	4.87	NEMA L6-30P - US ONLY
240V	240	1	60	8	26.3	6.31	No cord, no plug
208-240V	208 240	3	60	10	15.9 18.8	5.59 7.67	No cord, no plug
208-240V	208 240	1	50	-	23.4 26.3	4.87 6.31	8/3 cord, no plug
220-240V	220 240	1	50/60	8	24.9 26.3	5.47 6.60	No cord, no plug
380-415V	380 415	3	50/60	10	9.8 10.8	6.49 7.67	No cord, no plug

Electrical connections must meet all applicable federal, state, and local codes. No cord, no plug.

Dedicated circuit required.



WATER

## Water requirements (per oven)

- Two cold water inlets: drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 145 psi maximum static (200-1000 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 145 psi maximum static (200-1000 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

## Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

## CONTACT US

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