

# CTX4-10E COMBITHERM® CT Express™



MODEL CTX4-10E WITH EXPRESS TOUCH CONTROL  
CAPACITY OF FIVE (5) FULL-SIZE OR 65mm GN 1/1  
PANS, TEN (10) FULL-SIZE 20mm DEEP GN 1/1 PANS,  
OR TEN (10) HALF-SIZE SHEET PANS

- EcoSmart design uses less electricity than competitive models. Reduced energy setting further minimizes electricity use.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- Cook with the optional product temperature probe or by time.
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Two-speed fan design on the ExpressTouch Control provides excellent baking results and prevents excessive water and power consumption.
- Exclusive Gold-n-Brown™ feature on the ExpressTouch Control gives the operator the ability to achieve the ideal cooking environment for the ideal finish.
- Optional hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity.
- Optional CombiSmoker® oven with smoking technology smokes any product, hot or cold, in the smallest footprint available.
- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

Provide Alto-Shaam Combitherm® countertop Model CTX4-10E flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features include a positive action casual catch door handle, built-in drip tray, and removable door gasket. Oven is constructed with 18 gauge stainless steel exterior and 20 gauge stainless steel interior cavity. CombiOven includes cool-down function, and your choice of 4" (102mm) or 6" (152mm) adjustable bullet legs. Each oven accommodates up to ten (10) half-size sheet pans or five (5) full-size hotel pans, includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (38mm) vertical spacing between rails, and two (2) stainless steel shelves.

- ExpressTouch Control:** includes two-speed motor, retherm mode, moisture injection, 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

---

- Single-point product temperature probe, Delta-T and Cook-&-Hold functionality (additional option)

---

- Single-point product temperature probe, Delta-T and Cook-&-Hold functionality with HACCP data access (additional option)

---

- CombiClean® Tablet based cleaning system with a choice of 4 different levels of cleaning (additional option)

---

- CombiSmoker® smoking (additional option)

---

- Broiler element (additional option) - not available on 1ph units [Patent Pending] (reduces pan capacity by one (1))

---

- Simple Control:** includes single-speed motor

---

- Single-point product temperature probe (additional option)

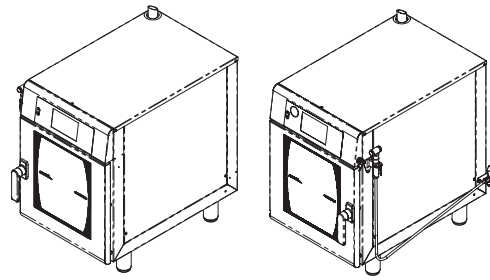
---

- CombiClean® Tablet based cleaning system with one heavy-duty cleaning cycle (additional option)

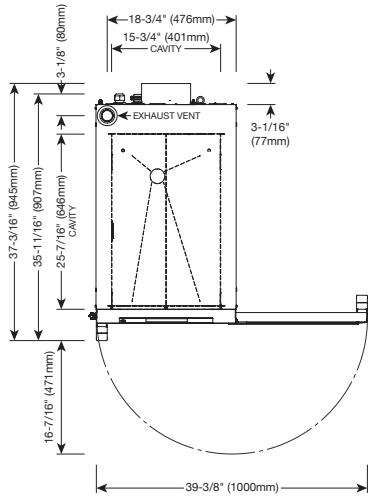
---

FACTORY INSTALLED

- **Electrical Choices:**
  - 208V, 1ph
  - 240V, 1ph
  - 208-240V, 3ph
  - 208-240V, 1ph
  - 220-240V, 1ph
  - 380-415V, 3ph
- **Door Swing Choices:**
  - Right Hinged, standard
  - Left Hinged, optional
- Hand Sprayer, optional
- **Leg Choices:**
  - 4" (102mm) bullet legs, 5014178, for counter top applications
  - 6" (152mm) bullet legs, 5014179, for floor standing applications, optional
  - 6" (152mm) seismic legs, 5014734, for floor standing applications, optional [additional charge applies]
- Stacking Hardware, CTX4-10EC over CTX4-10E 67" x 20-3/8" x 37-3/16" (1701mm x 517mm x 945mm)
- **Panel Color Choices:**
  - Stainless Steel, standard
  - Black, optional
  - Burgundy, optional
  - Brown, optional
  - Red, optional
  - White, optional
  - Custom Color, optional [longer lead time applies]
- Stacking Hardware, CTX4-10E over CTX4-10E 67" x 20-3/8" x 37-3/16" (1701mm x 517mm x 945mm)

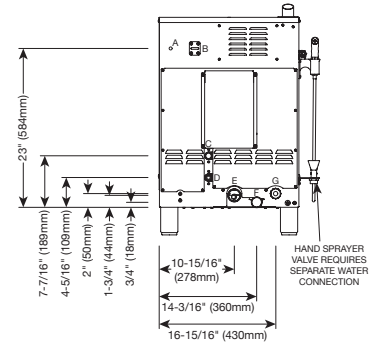
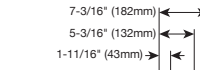
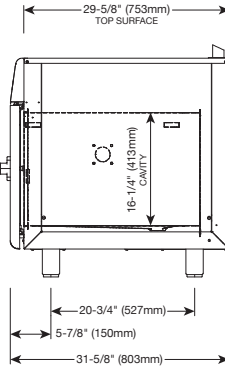
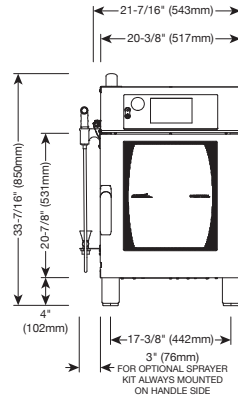


- A: HI-LIMIT RESET
- B: TETHER BRACKET REQUIRED FOR 380-415V, CASTER STAND, OR STACKING KITS
- C: TREATED WATER INLET
- D: UNTREATED WATER INLET
- E: 1-1/2" (38mm) DRAIN
- F: TANK CLEAN-OUT
- G: ELECTRICAL CONNECTION - CORD OR HARDWIRE



RIGHT HINGE DOOR

LEFT HINGE DOOR



IP X4

**DIMENSIONS: H x W x D**

**EXTERIOR:**

33-7/16" x 20-3/8" x 37-3/16" (850mm x 517mm x 945mm)

**EXTERIOR WITH OPTIONAL HAND SPRAYER:**

33-7/16" x 23-3/8" x 37-3/16" (850mm x 593mm x 945mm)

**WATER REQUIREMENTS**

**TWO (2) COLD WATER INLETS - DRINKING QUALITY**

**ONE (1) TREATED WATER INLET:** I.D. 3/4" G\* O.D. 1.03" G\*  
**ONE (1) UNTREATED WATER INLET:** I.D. 3/4" G\* O.D. 1.03" G\*  
**LINE PRESSURE:** 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa)  
**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).

\*AN ADDITIONAL WATER SUPPLY IS REQUIRED FOR THE OPTIONAL HAND HELD SPRAY HOSE. CAN MANIFOLD OFF OF ONE 3/4" LINE.

**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 OptiPure® [www.optipurewater.com] products to properly treat your water.

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

**CLEARANCE REQUIREMENTS**

<b>LEFT:</b> 4" (102mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
<b>RIGHT:</b> 4" (102mm)	NON-COMBUSTIBLE SURFACES
<b>TOP:</b> 20" (508mm)	FOR AIR MOVEMENT
<b>BACK:</b> 4" (102mm)	<b>BOTTOM:</b> 4" (102mm) FOR AIR MOVEMENT

**INSTALLATION REQUIREMENTS**

- Oven must be installed level.
- Hood installation is required.
- Water supply shut-off valve and back-flow preventer when required by local code.

**ELECTRICAL (DEDICATED CIRCUIT REQUIRED)** ⚡ GROUND FAULT OR RESIDUAL CURRENT PROTECTION DEVICE MUST ACCOMMODATE A LEAKAGE CURRENT OF 20mA

MODEL	VOLTAGE	PH	HZ	AMPS	KW	AWG	CORD & PLUG	CombiSmoker® Additional kW
CTX4-10E	208	1	60	22.5	4.68	—	NEMA L6-30P - US ONLY	+ .52 kW
	240	1	60	25.5	6.12	8	NO CORD OR PLUG	+ .69 kW
	208 - 240	3	60	15.0 - 18.0	5.4 - 7.48	10	NO CORD OR PLUG	+ .69 kW
	208 - 240	1	60	22.5 - 25.5	4.68 - 6.12	—	8/3 CORD, NO PLUG	+ .69 kW
	220 - 240	1	50/60	24.0 - 25.5	5.28 - 6.41	8	NO CORD OR PLUG	+ .69 kW
	380 - 415	3	50/60	9.0 - 10.0	6.3 - 7.48	10	NO CORD OR PLUG	+ .69 kW

WEIGHT			PAN CAPACITY		STANDARD MODEL		WITH COMBISMOKER® OPTION	
NET	180 lbs EST	82 kg	FULL-SIZE:	20" x 12" x 2-1/2"	Five (5)†		Four (4)	
SHIP	310 lbs*	141 kg*	GN 1/1:	530 x 325 x 65mm	Five (5)†		Four (4)	
			GN 1/1:	530 x 325 x 20mm	Ten (10)†		Eight (8)	
			**HALF-SIZE SHEET:	18" x 13" x 1"	Ten (10)†		Eight (8)	

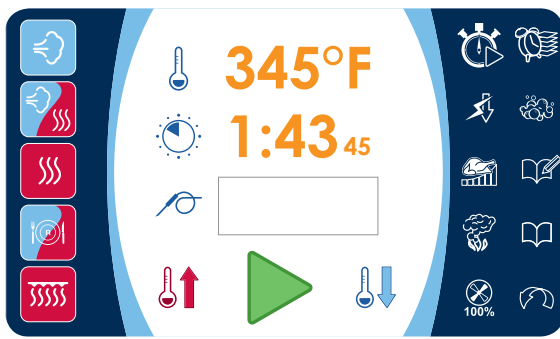
SHIP DIMENSIONS		PRODUCT CAPACITY	
(L x W x H) 37" x 42" x 45"		PRODUCT MAXIMUM	48 lb (22 kg)
(940 x 1067 x 1143mm)*		VOLUME MAXIMUM	30 quarts (38 liters)

\*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

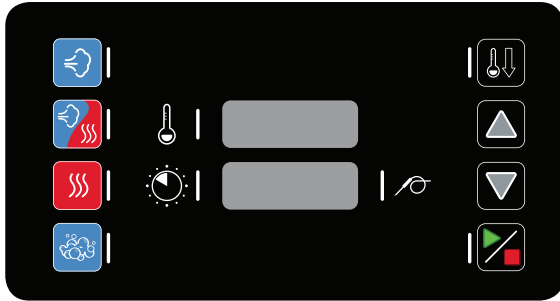
\*\*ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

†CAPACITY WITHOUT BROILER ELEMENT OPTION

# CTX4-10E COMBITHERM® CT Express™



**ExpressTouch with programmable control**



**Simple with LED display**



### Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming at 213°F to 250°F (101°C to 121°C).
- Low temperature steaming for poaching or proofing.  
85°F and 211°F (29°C and 99°C).



### Combination Mode

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control — 212°F to 485°F (100°C to 252°C).



### Convection Mode

- Cooking, roasting, baking and finishing applications.  
— 85°F to 485°F (29°C to 252°C).



### Retherm Mode (Standard on ExpressTouch)

- Bulk food or plated meal reheating with automatic steam injection.  
— 245°F to 320°F (118°C to 160°C).
- Automatic humidity control.



### Broiler Element (Optional on ExpressTouch) [Patent Pending]

- Top heat element accommodates new recipe applications and entrée finishing.



### Gold-n-Brown™ (Standard on ExpressTouch)

- Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning. Six levels of Gold-n-Brown are featured.



### Moisture Injection (Standard on ExpressTouch)

- A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.



### Automatic Time Delay (Standard on ExpressTouch)

- Quick and simple method to begin preheating your oven while you're away, and ready to go when you are.



### CombiSmoker® (Optional on Express Touch)

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Sample bag of wood chips included.



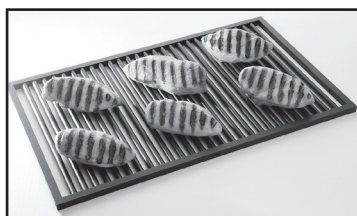
### HACCP Data Access (Optional on ExpressTouch)

- Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

OPTIONS & ACCESSORIES	
<input type="checkbox"/> <b>COMBITHERM CLEANING LIQUID</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS ➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> <b>COMBICLEAN® COMBITABS™</b> — SPECIALLY FORMULATED FOR ES, ML AND CTX COMBITHERM OVENS ➔ 90 (0.5 OUNCES) PACKETS EACH CONTAINER	CE-28892
<input type="checkbox"/> <b>EXTENDED ONE-YEAR WARRANTY</b>	CONTACT FACTORY
<input type="checkbox"/> <b>FRY BASKET, 12" x 20"</b> (325mm x 530mm)	BS-26730
<input type="checkbox"/> <b>GRILLING GRATE, 12" x 20"</b> (325mm x 530mm)	SH-26731
<input type="checkbox"/> <b>POULTRY ROASTING RACK</b> 6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
<input type="checkbox"/> <b>SCALE FREE™</b> (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
<input type="checkbox"/> <b>SERVICE START-UP CHECK</b> AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED
<input type="checkbox"/> <b>SHELF, STAINLESS STEEL WIRE</b>	SH-2903
<input type="checkbox"/> <b>STACKING KIT, MOUNTING ON TOP OF A 750-S, 750-TH-II, 750-TH/III, 1000-S, 1000-TH-II, OR 1000-TH/III</b>	5019679
<input type="checkbox"/> <b>STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC2-3 OR QC2-20 WITHOUT BACKSPLASH</b>	5015781
<b>STAND, STAINLESS STEEL (H x W x D)</b>	
<input type="checkbox"/> STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 65-1/4" [1658mm]) 35-5/8" x 22-1/4" x 31-9/16" (905mm x 565mm x 802mm)	5014985
<input type="checkbox"/> MOBILE WITH SINGLE SHELF, FOR SINGLE UNITS ONLY (OVERALL HEIGHT WITHOUT HOOD = 47-3/4" [1213mm]) 18-5/16" x 21-3/4" x 31-1/16" (464mm x 552mm x 789mm)	5014738
<input type="checkbox"/> STATIONARY WITH SINGLE SHELF, IDEAL FOR TWO STACKED UNITS (OVERALL HEIGHT = 75-13/16" [1926mm]) 14-5/8" x 22-1/4" x 31-9/16" (371mm x 565mm x 802mm)	5014737
<input type="checkbox"/> STATIONARY WITH SINGLE SHELF TO HOLD 300-TH/III OR 300-S, (OVERALL HEIGHT = 65-1/8" [1653mm]) 35-5/8" x 23-3/4" x 31-9/16" (905mm x 603mm x 802mm)	5014986
<b>WOOD CHIPS BULK PACK 20 lb (9 kg)</b>	
<input type="checkbox"/> ➔ Apple ..... WC-22543	<input type="checkbox"/> ➔ Cherry ..... WC-22541
<input type="checkbox"/> ➔ Hickory ..... WC-2829	<input type="checkbox"/> ➔ Maple ..... WC-22543



Fry Basket BS-26730



Grilling Grate SH-26731



Stacking Kit, QC2-3  
5015781



Stacking Kit, QC2-20 without backsplash  
5015781