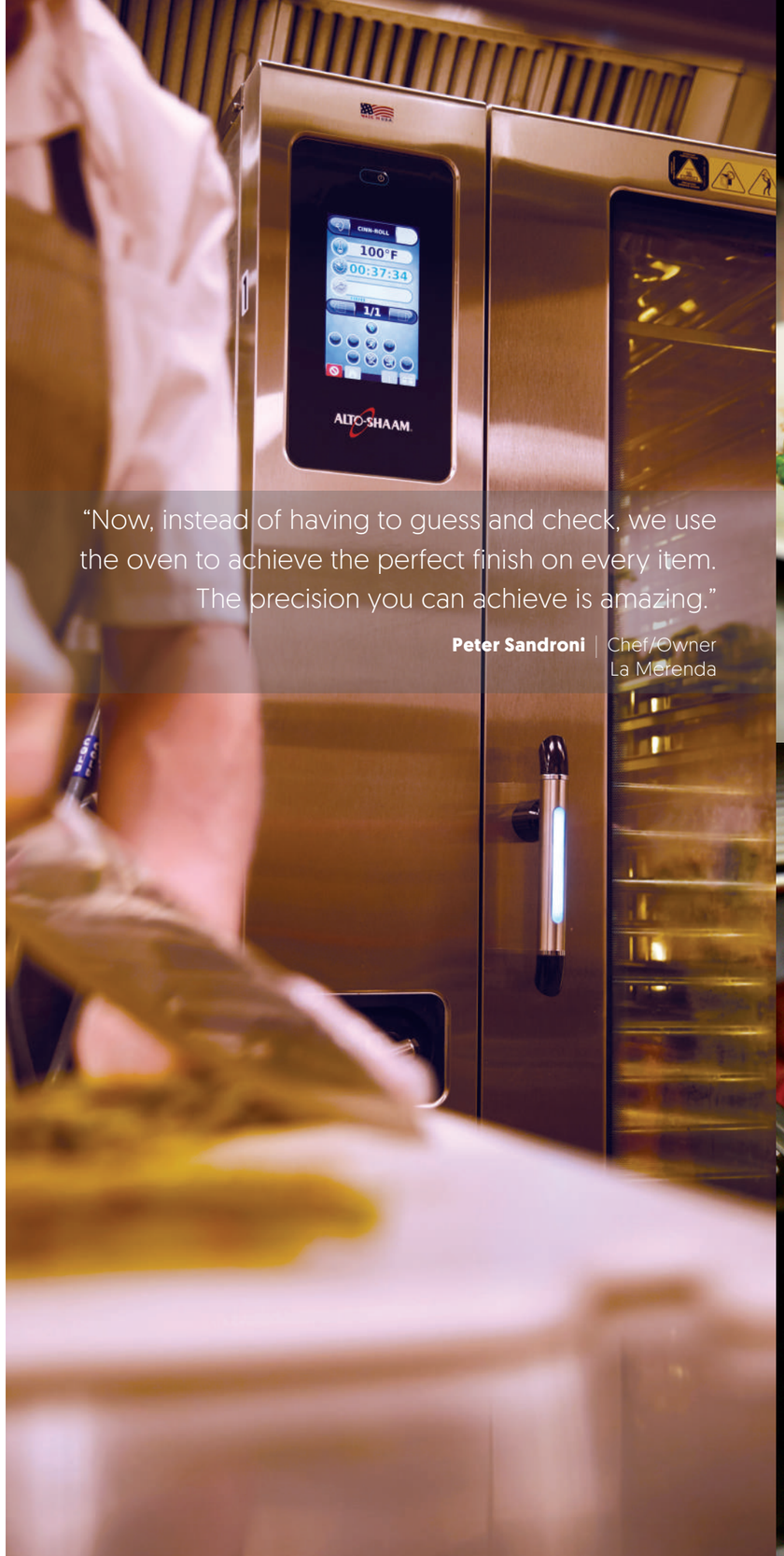
COMBITHERM® COMBI OVENS | ALTO-SHAAM

Willing to try **the untried.**

We pioneer solutions to address our customer's challenges. Equipment systems designed to give our customers the confidence they need to embrace fresh perspectives and seize new opportunities. So every day we strive to design foodservice equipment solutions that are as intuitive and efficient as they are dependable — helping our customers achieve a greater return on their investment and enabling their creativity to flourish. Because we earn our reputation, helping our customers earn theirs.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.



"Now, instead of having to guess and check, we use the oven to achieve the perfect finish on every item. The precision you can achieve is amazing."

Peter Sandroni | Chef/Owner
La Merenda

OUR **STORY**

1960s

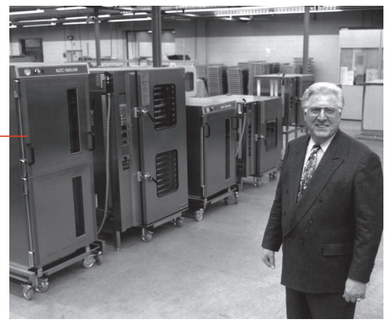
Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.

1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**

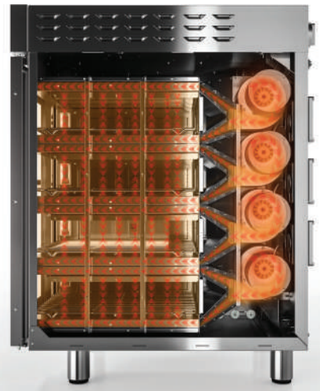
1980s

Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**



1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.



2010s

Recognizing the industrychanging potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

2020s

Alto-Shaam introduces **ChefLinc™ cloud-based remote oven management system** to provide operators with complete control over their equipment, menus and business.

Unrivalled **Versatility.**

In the foodservice industry, you have to be ready to take advantage of every opportunity. Whether scaling up to handle increases in demand or adapting menus to stay ahead of trends, your kitchen has to be prepared and properly equipped.

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. Your all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more.

Combitherm ovens give you the power to execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.

Combitherm ovens offer unrivalled versatility.

- **Poach** delicate salmon filets or steam vegetables without sacrificing flavor or texture
- **Cook** potatoes, rice and pasta with consistent and repeatable results
- **Combine steam and convection** to roast meats, fish and poultry to perfection
- **Prepare** sauces and casseroles in a one-step process
- **Retherm and refresh quickly and safely** with absolute control
- **Keep baked or oven-fried items** tender inside and crispy on the outside

Ultimate **efficiency and performance.**

There are other combi ovens out there, but none match the efficiency and performance of Alto-Shaam. The key is our innovative boilerless design paired with PROpower™ technology. Boilerless, flash-steam generation provides greater control over recovery, cooking times and food quality with the ability to adjust steam volume with precision. The use of boiler-free, flash-steam generation maintains steam levels without a water reservoir. Instead of heating water in a separate tank with boiler-based models, cold or room temperature water is sprayed directly onto a heated surface to create steam. Then, fans circulate the steam throughout the oven chamber.

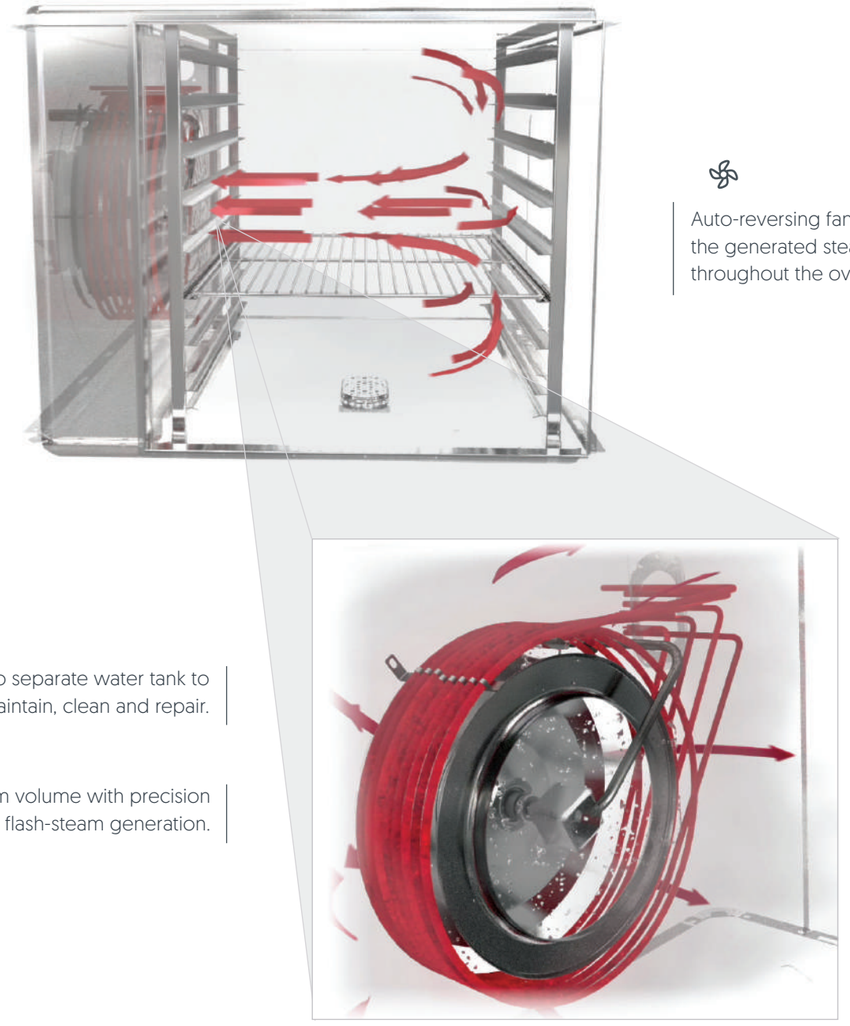
This design results in 80% less water usage, superior performance and improved reliability. Operators also reduce maintenance costs associated with boiler parts and labor. No boiler maintenance. No boiler heating element burnout. And you still get the versatility to cook with variable steam, convection steam or a combination of both.

Exclusive PROpower™ technology offered in Combitherm ovens accelerates production by up to 80% over traditional ovens and 20% over other combi ovens. PROpower is offered in Turbo, Eco and Reduced power levels.

The CT PROformance™ Combitherm Oven boasts the highest energy efficiency in its class in the industry according to ratings by Pacific Gas & Electric and Energy Star.

Boilerless Technology

80% Less Water Usage



Auto-reversing fan circulates the generated steam throughout the oven chamber.

No separate water tank to maintain, clean and repair.

Adjust steam volume with precision using flash-steam generation.

A new standard of **cooking excellence.**

Engineered to embody our commitment to foodservice innovation, the CT PROformance™ Combitherm® Oven is a technologically advanced combi and the most intuitive to operate. Maximize food quality, texture and yield with enhanced precision and control. Simple navigation, customizable recipe management and intuitive, one-touch cooking. Take a closer look and you'll find unique, innovative features inside and out.

Available in a variety of sizes and configurations, the CT PROformance is ideal for any operation seeking to enhance food quality while optimizing kitchen space and reducing labor costs.

Why CT PROformance? Explore what sets us above the rest.

Zero clearance design saves valuable space under the exhaust hood and reduces ventilation costs.

20% faster than other combi ovens and up to 80% faster than convection technology with PROpower™ technology. Enhanced production. Improved temperature control. Quicker recovery times.

80% less water usage with boilerless design. Superior performance, improved reliability, and less maintenance costs associated with boiler parts and labor.

Seamlessly-integrated smoker with optional CombiSmoke®. Hot or cold smoke with real wood chips. No odor or flavor residue. No impact on oven capacity, door seal or oven performance.

Detachable food probe can be easily calibrated. Designed to break-away for easy replacement, greater reliability and reduced oven downtime and repair costs. Sous vide probe optional.

LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status.

Front-accessible, retractable rinse hose. PROrinse™ high-efficiency spray head.

Keep employees safe. Safevent™ venting system automatically vents heat and steam during the last 60 seconds of the cooking cycle. Open the door as soon as the cooking cycle ends without exposure to heat and steam.

Ventech™ condensation hoods eliminate the need for a traditional kitchen hood. Available on single or stacked models, Ventech Type 1 hoods condense steam while capturing and removing grease-laden air, vapors and lingering smoke.

Innovative Safety

Keep employees safe. SafeVent™ venting system automatically vents heat and steam during the last 60 seconds of the cooking cycle. Open the door as soon as the cooking cycle ends without exposure to heat and steam.

CoolTouch3™ triple panel glass door keeps workers safe. Triple-pane glass keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and safety.

Optional automatic grease collection system safely extracts and disposes hot grease with a pump-style system to simplify cleaning, reduce labor and maintenance costs and decrease oven downtime due to grease buildup.

Purposeful Design

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Zero clearance design saves valuable space under the exhaust hood and reduces ventilation costs. Place next to any piece of equipment – anywhere on the line.

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Seamlessly-integrated smoker with optional CombiSmoke®. Hot or cold smoke with real wood chips. No odor or flavor residue. No impact on oven capacity, door seal or oven performance.

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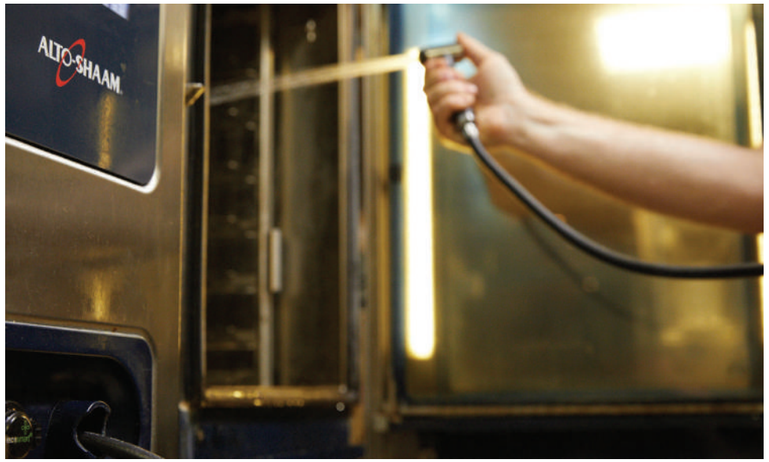
Detachable food probe can be easily calibrated. Designed to break-away for easy replacement, greater reliability and reduced oven downtime and repair costs. Sous vide probe optional.



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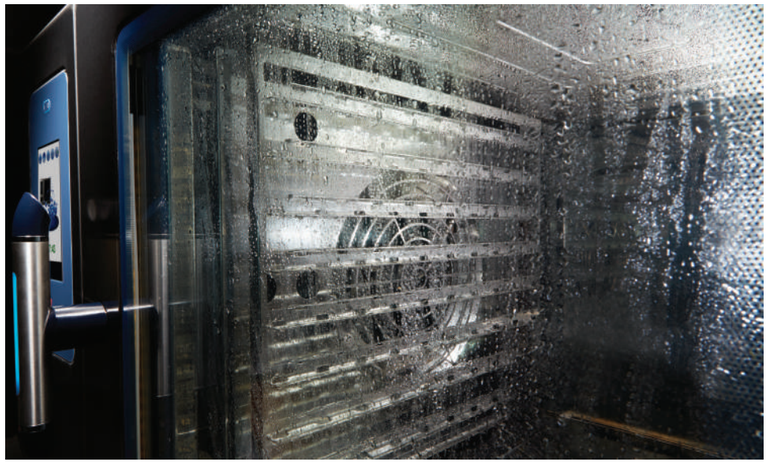
Front-accessible, retractable rinse hose. PROrinse™ high-efficiency spray head.



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Reduce labor with CombiCleanPLUS™ automatic cleaning with five cycle options from “light clean” to “heavy soil.” Uses safe, convenient cleaning tablets or optional liquid cleanser.

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LED illuminated door handle is designed for the needs of the busy kitchen and provides visual notification of the oven status.

† This oven has earned an ENERGY STAR® rating from the U.S. Environmental Protection Agency.

*Available with Ventech™ or Ventech™ PLUS Type 1 hood with condensation technology (Electric Only)

*CTP6-10 (Available in Electric or Gas)

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

PRODUCT CAPACITY
72 lb (33 kg)

PAN CAPACITY
Seven (7) full-size or GN 1/1 pans
Seven (7) half-size sheet pans
¥Six (6) full-size or GN 1/1 pans
¥Six (6) half-size sheet pans
¥With smoker

DIMENSIONS (H x W x D)
34-1/2" x 35-11/16" x 41-7/16"
(876 mm x 906 mm x 1053 mm)

*CTP10-10 (Available in Electric or Gas)

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

PRODUCT CAPACITY
120 lb (54 kg)

PAN CAPACITY
Eleven (11) full-size or GN 1/1 pans
Eleven (11) half-size sheet pans
¥Ten (10) full-size or GN 1/1 pans
¥Ten (10) half-size sheet pans
¥With smoker

DIMENSIONS (H x W x D)
45-11/16" x 35-11/16" x 41-7/16"
(1160 mm x 906 mm x 1053 mm)

*† CTP7-20 (Available in Electric or Gas)

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

PRODUCT CAPACITY
168 lb (76 kg)

PAN CAPACITY
Sixteen (16) full-size or GN 1/1 pans
Eight (8) full-size sheet pans
¥Fourteen (14) full-size or GN 1/1 pans
¥Seven (7) full-size sheet pans
¥With smoker

DIMENSIONS (H x W x D)
37-13/16" x 43-3/4" x 46-3/16"
(961 mm x 1111 mm x 1173 mm)

*† CTP10-20 (Available in Electric or Gas)

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

PRODUCT CAPACITY
240 lb (109 kg)

PAN CAPACITY
Twenty-two (22) full-size pans or GN 1/1 pans
Eleven (11) full-size sheet pans
¥Twenty-one (21) full-size pans or GN 1/1 pans
¥Ten (10) full-size sheet pans
¥With smoker

DIMENSIONS (H x W x D)
45-11/16" x 43-3/4" x 47-3/16"
(1160 mm x 1111 mm x 1173 mm)

CTP20-10 (Available in Electric or Gas)

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

PRODUCT CAPACITY
240 lb (109 kg)

PAN CAPACITY
Twenty-two (22) full-size pans or GN 1/1 pans
Twenty (20) half-size sheet pans

DIMENSIONS (H x W x D)
79-1/4" x 35-11/16" x 42-1/4"
(2012 mm x 906 mm x 1072 mm)

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

† CTP20-20 (Available in Electric or Gas)

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

PRODUCT CAPACITY
480 lb (218 kg)

PAN CAPACITY
Forty (40) full-size or GN 1/1 pans
Twenty (20) full-size sheet pans

DIMENSIONS (H x W x D)
79-1/4" x 43-3/4" x 47"
(2012 mm x 1111 mm x 1192 mm)

No hood? **No problem.**

Ventech™ and Ventech™ PLUS Type 1 hoods with condensation technology are available on a variety of Combitherm® ovens to meet the needs of your foodservice operation.

Available on single or stacked models, Ventech hoods condense steam while capturing and removing grease-laden air, vapors and lingering smoke. No separate power supply for the hood is required—power for the condensation hood is sourced directly from the oven. Hoods are available as a factory-installed option, and field installations are also available.

Maximize space and reduce costs.

It costs approximately $2,000 per linear foot to install a traditional kitchen hood, and even more additional costs to run it daily. Ventech and Ventech PLUS hoods put money back in your pocket by eliminating the need for expensive oven hoods and costly hood installations. With no traditional hood restrictions, operators are able to place combi ovens with Ventech anywhere in the kitchen—maximizing floor space while improving efficiency and workflow.

For more demanding locations, Ventech PLUS features a special HEPA filter along with Ventech condensation technology to capture smoke-related vapor and steam generated in the cooking process.

At Alto-Shaam we understand that the oven is the centerpiece of any kitchen. That's why we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support — you can trust that we are here for you.

Factory-authorized combi installation program guarantees a site is prepared for the equipment and ensures proper installation, reducing equipment issues associated with improper installation and maximizing customer satisfaction.

Alto-Shaam specializes in creating products and system solutions that are the core of successful foodservice programs in a variety of industries throughout the world.

Full Line Commercial Kitchen Equipment:

- Combitherm® Ovens
- Convection Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Thermal Shelves & Carving Stations
- Merchandisers & Display Cases
- Vector® Multi-Cook Ovens

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