

CT PROformance™

Combitherm® Ovens

Engineered for
dependability.



CTP7-20

An oven you can rely on.

Combining multiple cooking functions into a single appliance, Alto-Shaam combi ovens are a steadfast tool in the kitchen. These reliable, high-performance ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency. With advanced features and accessories inside and out, combi ovens are built tough to keep up with the most demanding kitchens.

ALTO-SHAAM.

Proven performance and reliability.

- Zero clearance design saves valuable space under the hood. Place the oven next to any piece of equipment — anywhere on the line.
- Enhance production, improve temperature control and increase recovery times with PROpower™ technology. Cook food 20% faster than other combi ovens and up to 80% faster than convection technology.
- Boilerless design uses 80% less water and provides superior performance, longer equipment lifetime and less maintenance costs.
- Removable probe decreases oven downtime and repair costs. Easily replace and calibrate for improved reliability.
- Smoke hot or cold with real wood chips. Optional CombiSmoke® feature is fully integrated—with no impact on oven capacity, door seal or performance.
- Improve employee safety with Safeevent™ venting system. Heat and steam is automatically vented during the last 60 seconds of the cooking cycle.
- LED illuminated door handle cuts through the noise of a busy kitchen with visual notification of oven status.
- Increase productivity with CombiCleanPLUS™ automatic cleaning. Five cycle options from “light clean” to “heavy soil” use safe, convenient cleaning tablets or optional liquid cleaner.
- Operate your oven with ease. PROtouch™ Control allows for simple use and navigation, customizable recipe management, and intuitive one-touch-cooking.
- Optional automatic grease collection system safely and simply extracts and disposes hot grease with an efficient pump-style system.
- CoolTouch3™ triple panel glass door provides 15% greater thermal retention and safer operation.
- Available on single or stacked models, Ventech™ and Ventech™ PLUS Type 1 ventless hoods condense steam while capturing and removing grease-laden air, vapors and lingering smoke.
- Reduce water-related maintenance costs and extend equipment lifetime with optional reverse osmosis system.
- Ensure optimal oven performance from the start with factory-authorized installation program.

Countertop, Stackable Ovens



CTP6-10



CTP10-10



CTP7-20



CTP10-20

Free-Standing Ovens



CTP20-10



CTP20-20