ALTO SHAAM.
COMBITHERM®

Boiler-FREE

10•20GASML
COMBINATION OVEN/STEAMER

MODEL 10•20GASML DELUXE

- Advanced design makes conventional steam generator obsolete:
  —Eliminates steam generating boiler maintenance
  —Ends boiler heating element burn-out
  —Maintains water levels without a water reservoir or related components

- Broiling, steaming, baking, and roasting with one piece of equipment adds convenience, saves space, and helps reduce oven hood length requirements.

- Fully automatic electronic cooking controls with single key program selection and a large selection of language choices for control panel display instructions.

- "Closed System" technology provides more steam and heat retention at a lower operating cost to offer faster cooking times with better product flavor, color, and texture.

- Automatic cleaning function.

- Optional deluxe programmable control with memory for up to 250 cooking cycles — each with up to 20 cooking steps.

- Door stop safety feature delays full opening to protect the operator.

- Electronic diagnostic program for service assistance.

- Two-speed fan for more delicate baking and browning.

20 gauge, non-corrosive stainless steel construction is insulated with 2-7/16" (60mm) thick insulation. Heavy duty oven door with free-flowing air space between double oven window to radiate less heat and reduce energy loss. Door is hinged right, opens to a 225° angle, and includes one (1) self-adjusting, rotary door latch. Interior of door is furnished with an interlock switch to deactivate the heating elements and fan when the door is opened. Molded silicone rubber gasket seals the oven door and is completely removable for easy cleaning and replacement. The oven is supported by four (4) adjustable legs and is furnished with one (1) hand-held hose for adding water to pans, rapid product cooling, and interior oven cleaning.

ADDITIONAL FEATURES & OPTIONS

- Coved inside corners

- Roll-in pan cart completely interchangeable with QC-50 Quickchiller™ and 10•20 Combimate® companion holding cabinet.
  ➤ Ten (10) non-tilt pans support rails with five (5) stainless steel wire shelves
  ➤ 21-1/16" (535mm) horizontal width between rails
  ➤ 2-5/8" (65mm) vertical spacing between rails
  ➤ Removable drip tray and cart handle

- Optional PC software provides the ability to program, control, monitor, and store all relevant cooking data.

- S-Control option offers all cooking mode functions with a simplified control panel.

GAS-FIRED
c (UL) us
4S53
LISTED
ANS Z83.11-CSA 1.8-2002

(UL) EPH ANSI/NSF4

NAFEM DATA PROTOCOL COMPLIANT

AutoQuotes

A = Water Inlet
B = Water Drain
C = Electric
D = Gas

CONNECTIONS ARE MADE
BENEATH THE UNIT
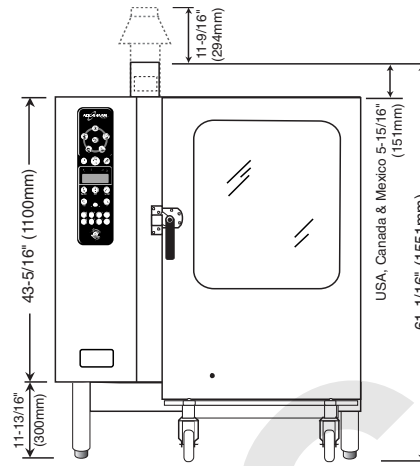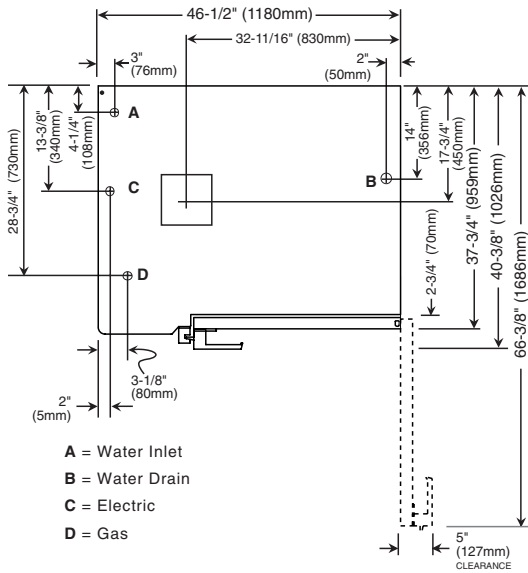
DIMENSIONS

EXTERIOR (H x W x D):

55-1/8" x 46-1/2" x 40-3/8" (1400mm x 1180mm x 1026mm)

INTERIOR (H x W x D):

33-1/2" x 25" x 33-1/2" (851mm x 635mm x 851mm)

GAS: ☐ NATURAL OR ☐ PROPANE

CONNECTED ENERGY LOAD: 113,000 Btu/hr

HOOK-UP: 3/4" NPT

MINIMUM CONNECTED PRESSURE: 5 In. W.C. (Natural Gas)

11 In. W.C. (Propane)

MAXIMUM CONNECTED PRESSURE: 14 In. W.C.

GAS TYPE MUST BE SPECIFIED ON ORDER.

WATER

COLD WATER INLET — DRINKING QUALITY

INDIRECT WASTE PIPE WITH AIR GAP: 1-1/2" NPT

INLET: 3/4" NPT   **LINE PRESSURE:** 40 to 90 psi

2.8 to 6.2 bar

CHLORINE: less than 0.8 ppm   **CHLORIDE:** less than 70 ppm

HARDNESS: 5 to 9 gpg   **PH RANGE:** 7.0 to 9.0

85 to 154 ppm

WATER SOFTENER SHOULD BE UTILIZED IN HARD WATER AREAS.

WATER OUTLET: 1-1/4" (33mm) DRAIN WITH AIR GAP

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW
110-120	1	60	13.5	1.65

OTHER VOLTAGES AVAILABLE:

Range 200 — 415V — 1 or 3 ph, 50 or 60 Hz

CLEARANCE REQUIREMENTS

LEFT: 4" (102mm)

➤ **PLUS SERVICE ACCESS: 18" (457mm) RECOMMENDED**

20" (508mm) **FROM HEAT PRODUCING EQUIPMENT**

RIGHT: 1" (25mm)   **BACK:** 1" (25mm)

INSTALLATION REQUIREMENTS

INSTALL ON A NON-COMBUSTIBLE SURFACE ONLY.

Oven must be installed level.   Hood installation is required.

Install water supply shut-off valve and back-flow preventer.

ALTERNATE BURNER ORIFICE IS REQUIRED FOR INSTALLATION SITES AT ELEVATIONS OF 3,000 FEET (914m) ABOVE SEA LEVEL. **SPECIFY AS REQUIRED**

PRODUCT\PAN CAPACITY

240 lb (109 kg) MAXIMUM

VOLUME MAXIMUM: 150 QUARTS (190 LITERS)

FULL-SIZE PANS: Twenty (20) 20" x 12" x 2-1/2"

(530mm x 325mm x 65mm GN 1/1)

FULL-SIZE SHEET PANS:*Ten (10) 18" x 26" x 1"

ON WIRE SHELVES ONLY

*Additional wire shelves required for maximum capacity

WEIGHT

NET	573 lb	(260 kg)
SHIPPING (EST)	875 lb	(397 kg)
CRATE DIMENSIONS:	64" x 51" x 48" (1626mm x 1295mm x 1219mm)	

All specifications and installation requirements for optional control models are reflected on the previous page.

Deluxe PROGRAM OPTION

The Deluxe Control option provides memory for up to 250 cooking cycles — each with up to 20 cooking steps in any cooking mode or combination of modes.

- Record
- Save
- Edit
- Add
- Delete

Established procedures entered into memory can be recalled and displayed by assigned number or alphabetically in the oven display.

Included with the Deluxe Control option are a series of eight (8) Program Quick Keys that provides the operator with the ability to assign procedures used on a regular basis to individual programmed cooking keys identified with a picture graphic resembling the product. A graphics package is included.

☐ **SPECIFY DELUXE MODEL**

S-CONTROL OPTION

A simplified control operated by rotary dials for all cooking functions.

- Steam Mode
- Combination Mode
- Convection Mode
- Low Temperature Steam Mode
- Cleaning Function

The control includes a cooking temperature dial, an oven display to indicate time remaining or interior oven temperature, and a cooking timer. Also included are half or full speed fan positions and an oven cool-down feature for use when changing from high to lower temperature cooking

☐ **SPECIFY S-CONTROL MODEL**
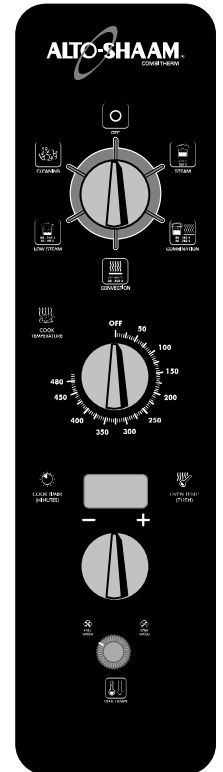
COMPUTER SOFTWARE OPTION

Note: Not available on S-Control Models.

HACCP Documentation

Web based documentation software provides both a simple and effective method of temperature recording. All relevant information is recorded and stored, and is accessible from the convenience of one or more computer stations. Stored information is displayed in a detailed overview for evaluation and printing as required.

HACCP Documentation
- Records cooking and holding time and temperature
- Pass/fail summary for review or printing
- Automatic data storage accessible in a variety of formats
- Supports up to 16 addresses on one network

☐ **SPECIFY ITEM 5002956**

HACCP Documentation
WITH KITCHEN MANAGEMENT NETWORK

Web based software incorporates the latest technology providing the ability to program, control, monitor, and store all relevant cooking and hot food holding data through the internet from a single site or multiple sites. Automated sampling, record keeping, and set-point validation meet the requirements of established HACCP criteria. Designed to help manage the fully integrated food service facility.

HACCP Documentation WITH Kitchen Management
- HACCP compliant automated logging/database storage
- Printed HACCP reports
- Data analysis for corrective action
- "Real time" sensor values and alarms
- Alarm notification via e-mail, pager, mobile phone

☐ **SPECIFY ITEM 5001458**   **NAFEM DATA PROTOCOL** COMPLIANT

ADDITIONAL OPTIONS & ACCESSORIES ON THE BACK PAGE

OPTIONS & ACCESSORIES

☐ **AutoClean™** A fully automated oven cleaning function with 4 levels of cleaning.	
➥ FACTORY INSTALLATION ONLY	5001299
☐ ➥ CLEANER — FOUR (4) CONTAINERS/CASE; 1 GAL (C. 3,79 LITERS) EACH	CE-26013
☐ ➥ RINSE AGENT — FOUR (4) CONTAINERS/CASE; 1 GAL (C. 3,79 LITERS) EACH	CE-26014
☐ **BURNER SAFETY SHIELD**	CONTACT FACTORY
☐ **CHICKEN GREASE TRAY** WITH DRAIN: 1-1/2" (38mm) DEEP	4758
CHICKEN ROASTING RACK:	
☐ 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 6 RACKS PER OVEN	SH-23000
☐ 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 8 RACKS PER OVEN	SH-23619
☐ 10 CHICKEN CAPACITY — FITS SIDE RACKS: 6 RACKS PER OVEN	SH-22634
HACCP NETWORK OPTIONS:	
☐ ➥ Control Option Kit (required)	5002957
☐ ➥ HACCP Documentation	5002956
☐ ➥ HACCP Documentation with Kitchen Management NAFEM DATA PROTOCOL COMPLIANT	5001458
☐ **HEAT SHIELD, CONTROL PANEL COVER**	
➥ TO PROTECT THE CONTROL FROM EXTREME TEMPERATURES	14858
☐ **OVEN CLEANER** — SPECIALLY FORMULATED FOR COMBITHERM OVENS	
➥ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH	CE-24750
☐ **PREHEAT SEALING STRIP** — TO PREHEAT WITHOUT ROLL-IN CART	5002694
☐ **QUICK-DISCONNECT KIT**	CR-33543
☐ **ROLL-IN PAN CART**	
➥ INTERCHANGEABLE WITH QC-50 QUICKCHILLER AND 10•20 COMBIMATE HOLDING CABINET	55619
☐ **ROLL-IN PLATE CART**	
➥ 58 PLATE CAPACITY	
➥ PLATE SIZE 10" TO 12" DIAMETER (254mm TO 305mm) PLATES	
➥ CART IS INTERCHANGEABLE WITH QC-50 QUICKCHILLER AND 10•20 COMBIMATE HOLDING CABINET	5002621
☐ **SECURITY DEVICES** ITEMS AVAILABLE SEPARATELY — FACTORY INSTALLATION ONLY — PADLOCKS NOT INCLUDED CONTROL SECURITY PANEL, DOOR LOCK, TAMPER-PROOF SCREW PACKAGE, FLANGED LEGS FOR FLOOR BOLTING, SECURED ROLL-IN CART HANDLE FOR CORRECTIONAL FACILITY USE	SPECIFY AS REQUIRED
☐ **SERVICE START-UP CHECK** AVAILABLE THROUGH AN AUTHORIZED ALTO-SHAAM SERVICE TECHNICIAN	SPECIFY AS REQUIRED
☐ **SHELF, STAINLESS STEEL WIRE**	SH-22473
☐ **COMBIGUARD™ TRIPLE-GUARD WATER FILTRATION SYSTEM** (INCLUDES 1 CARTRIDGE)	FI-23014
☐ **COMBIGUARD™ REPLACEMENT FILTER**	FI-26356