

**6•05<sub>ML</sub>****ELECTRIC COMBINATION OVEN/STEAMER****Boiler-FREE**

MODEL 6•05ML  
WITH OPTIONAL STAND WITH SHELF

- Advanced patented 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.
- Stackable design for additional capacity.
- Two-speed fan allows more delicate baking and browning.

20 gauge, non-corrosive stainless steel construction is insulated with 1-1/2" (40mm) thick insulation. Heavy duty oven door with free-flowing air space between double-pane oven windows 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
- Stainless steel side racks with six (6) non-tilt pan support rails:
  - 2-5/8" (65mm) vertical spacing between rails
- 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.



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

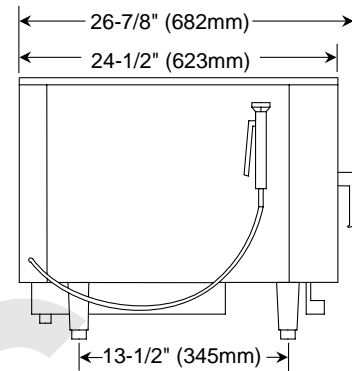
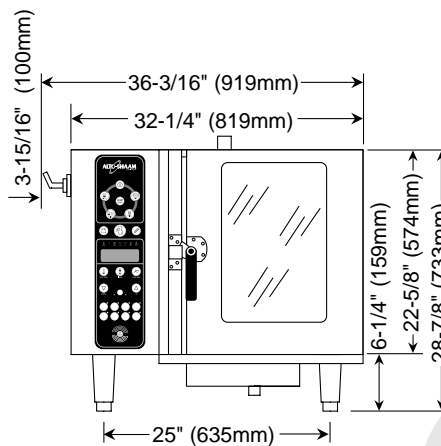
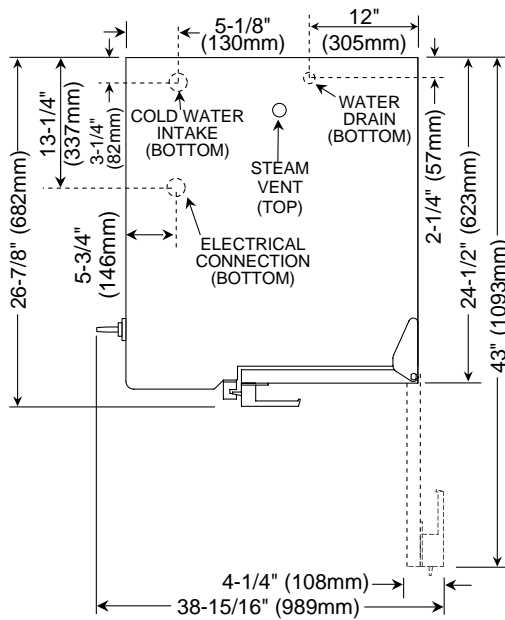
WEBSITE:  
[www.alto-shaam.com](http://www.alto-shaam.com)

800.558.8744 U.S.A./CANADA

262.251.1907 INTERNATIONAL DIVISION

# 6•05<sub>ML</sub>

## ELECTRIC COMBINATION OVEN/STEAMER



### DIMENSIONS

#### EXTERIOR (H x W x D):

28-7/8" x 32-1/4" x 26-7/8" (733mm x 819mm x 682mm)

#### INTERIOR (H x W x D):

17-3/4" x 15-1/4" x 17-7/8" (450mm x 387mm x 455mm)

### ELECTRICAL

	VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
208-240	at 208	1	50/60	3 Wire plus ground	18.8	3.9
	at 240			AWG 10 OR LARGER	25.0	6.0
208-240	at 208	3	50/60	3 Wire plus ground	13.4/ph	3.9
	at 240			AWG 10 OR LARGER	17.8/ph	6.0
380-415	at 380	3	50/60			
	at 415			FACTORY QUOTE		

### WATER

#### COLD WATER INLET — DRINKING QUALITY

INDIRECT WASTE PIPE WITH AIR GAP: 1-1/4" NPT

INLET: 3/4" NPT

LINE PRESSURE: 30 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

### INSTALLATION REQUIREMENTS

Oven must be installed level.

Hood installation is required.

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

### CLEARANCE REQUIREMENTS

RIGHT: 4" (102mm)

TOP: 20" (508mm) FOR AIR MOVEMENT

BACK: 4" (102mm)

BOTTOM: 5-1/8" (130mm) FOR LEGS

LEFT: 6" (152mm) PLUS SERVICE ACCESS: 18" (457mm) RECOMMENDED

20" (508mm) FROM HEAT PRODUCING EQUIPMENT

COUNTER-TOP INSTALLATIONS  
MUST MAINTAIN 4" (102mm)  
MINIMUM CLEARANCE FROM  
THE COUNTER SURFACE.

### PRODUCT\PAN CAPACITY

36 lb (16 kg) MAXIMUM

VOLUME MAXIMUM: 25 QUARTS (22 LITERS)

HALF-SIZE PANS: 6 (Six) 10" x 12" x 2-1/2"  
(265mm x 325mm x 65mm GN 1/2)

THIRD-SIZE PANS: 12 (Twelve) 6" x 12" x 2-1/2"  
(176mm x 325mm x 65mm GN 1/3)

### WEIGHT

NET (EST) 180 lb (82 kg)

SHIPPING (EST) 343 lb (156 kg)

CRATE DIMENSIONS: 39" x 36" x 37"  
(991mm x 914mm x 940mm)

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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

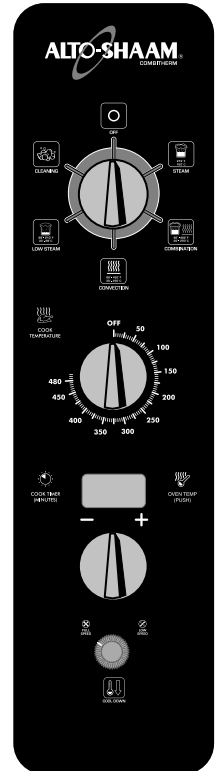
### **S-CONTROL** **OPTION**

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



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## ELECTRIC COMBINATION OVEN/STEAMER

OPTIONS & ACCESSORIES		
<input type="checkbox"/> <b>AutoClean™</b> A fully automated oven cleaning function with 4 levels of cleaning.		
➔ FACTORY INSTALLATION ONLY		5001298
<input type="checkbox"/> ➔ <b>CLEANER</b> — FOUR (4) CONTAINERS/CASE; 1 GAL (C. 3,79 LITERS) EACH		CE-26013
<input type="checkbox"/> ➔ <b>RINSE AGENT</b> — FOUR (4) CONTAINERS/CASE; 1 GAL (C. 3,79 LITERS) EACH		CE-26014
<input type="checkbox"/> <b>CHICKEN ROASTING RACK:</b>		
➔ 3 CHICKEN CAPACITY — FITS HALF-SIZE PAN: 1 RACK PER OVEN		SH-24986
<input type="checkbox"/> <b>DOOR HINGING, LEFT HAND</b> FACTORY INSTALLATION		
➔ OVERALL WIDTH DIMENSION INCREASES BY 1-1/2" (38mm)		SPECIFY AS REQUIRED
<input type="checkbox"/> <b>OVEN CLEANER</b> — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH		CE-24750
<b>HACCP NETWORK OPTIONS:</b>		
<input type="checkbox"/> ➔ Control Option Kit (required)		5002957
<input type="checkbox"/> ➔ HACCP Documentation		5002956
<input type="checkbox"/> ➔ HACCP Documentation with Kitchen Management		5001458
<input type="checkbox"/> <b>SECURITY DEVICES</b> ITEMS AVAILABLE SEPARATELY — FACTORY INSTALLATION ONLY — PADLOCKS NOT INCLUDED FOR CORRECTIONAL FACILITY USE	CONTROL SECURITY PANEL, DOOR LOCK, TAMPER-PROOF SCREW PACKAGE, FLANGED LEGS FOR FLOOR OR COUNTER BOLTING	SPECIFY AS REQUIRED
<input type="checkbox"/> <b>SERVICE START-UP CHECK</b> AVAILABLE THROUGH AN AUTHORIZED ALTO-SHAAM SERVICE TECHNICIAN		SPECIFY AS REQUIRED
<input type="checkbox"/> <b>SHELF, STAINLESS STEEL WIRE</b>		SH-24985
<input type="checkbox"/> <b>STACKING HARDWARE</b>		
➔ 6•05 OVER 6•05, STATIONARY		5000707
<b>STANDS, STAINLESS STEEL:</b>		
<input type="checkbox"/> ➔ STATIONARY: HEIGHT 27-3/4" (705mm) WITH SHELF		5000724
<input type="checkbox"/> ➔ STATIONARY: HEIGHT 27-3/4" (705mm) WITH PAN SLIDES AND SHELF		5000733
<input type="checkbox"/> ➔ MOBILE: HEIGHT 32-3/4" (832mm) WITH SHELF		5000734
<input type="checkbox"/> ➔ MOBILE: HEIGHT 32-3/4" (832mm) WITH PAN SLIDES AND SHELF		5000735
<input type="checkbox"/> <b>VENTLESS HOOD</b> FACTORY INSTALLATION ONLY		5000366
<input type="checkbox"/> <b>COMBIGUARD™ TRIPLE-GUARD WATER FILTRATION SYSTEM</b> (INCLUDES 1 CARTRIDGE)		FI-23014
<input type="checkbox"/> <b>COMBIGUARD™ REPLACEMENT FILTER</b>		FI-26356



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