ALTO SHAAM
COMBITHERM®
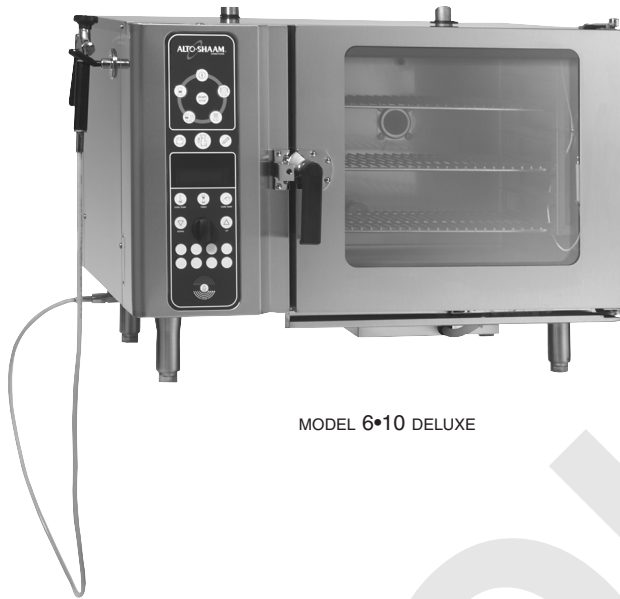
6•10ML
ELECTRIC COMBINATION OVEN/STEAMER

- 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 and steam boiler fast-flush in boiler equipped models provides easier equipment maintenance.

- 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.

MODEL 6•10 DELUXE

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
- Three (3) stainless steel wire shelves
- Stainless steel side racks with six (6) non-tilt pan support rails:
  ➥ 21-1/16" (535mm) horizontal width between 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.

NAFEM DATA PROTOCOL
C O M P L I A N T

c(UL)us
LISTED
COOKING APPLIANCE
584M

(UL)
EPH
ANSI/NSF4

CE   emc

ALTO SHAAM®

AutoQuotes

DIMENSIONS

EXTERIOR (H x W x D):
28-7/8" x 44" x 31-1/2" (733mm x 1120mm x 802mm)

INTERIOR (H x W x D):
17-3/4" x 23-1/2" x 21-1/16" (450mm x 597mm x 535mm)

ELECTRICAL

VOLTAGE		PHASE	CYCLE/HZ	AWG	AMPS	kW
208-240	at 208	1*	50/60	2 Wire plus ground	40.5	8.4
	at 240			AWG 6 OR LARGER	47.0	11.2
208-240	at 208	3	50/60	3 Wire plus ground	23.5/ph	8.4
	at 240			AWG 8 OR LARGER	27.0/ph	11.2
380-415	at 380	3	50/60			
	at 415			FACTORY QUOTE		

***ELECTRICAL SERVICE CHARGE APPLIES**

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

72 lb (33 kg) MAXIMUM
VOLUME MAXIMUM: 45 QUARTS (57 LITERS)
FULL-SIZE PANS: Six (6) 20" x 12" x 2-1/2"
(530mm x 325mm x 65mm GN 1/1)
HALF-SIZE SHEET PANS:*Six (6) 18" x 13" x 1"
ON WIRE SHELVES ONLY
*Additional wire shelves required for maximum capacity

WEIGHT

NET	285 lb	(129 kg)
SHIPPING	415 lb	(188 kg)
CRATE DIMENSIONS:	40" x 37" x 34" (1016mm x 940mm x 864mm)	

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
C O M P L I A N T

ADDITIONAL OPTIONS & ACCESSORIES ON THE BACK PAGE

OPTIONS & ACCESSORIES

☐ **AutoClean**™ A fully automated oven cleaning function with 4 levels of cleaning.	
➥ FACTORY INSTALLATION ONLY	5001298
☐ ➥ 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
☐ **CHICKEN GREASE TRAY** 1-1/2" (38mm) DEEP WITH DRAIN	4757
CHICKEN ROASTING RACK:	
☐ 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 2 RACKS PER OVEN	SH-23000
☐ 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 2 RACKS PER OVEN	SH-23619
☐ **DOOR, RETRACTABLE** — RECESSED TO RIGHT SIDE	FACTORY QUOTE
☐ **DOOR HINGING, LEFT HAND** FACTORY INSTALLATION ONLY	SPECIFY AS REQUIRED
➥ OVERALL WIDTH DIMENSION INCREASES BY 1-1/2" (38mm)	
☐ **OVEN CLEANER** — SPECIALLY FORMULATED FOR COMBITHERM OVENS	
➥ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH	CE-24750
HACCP NETWORK OPTIONS:	
☐ ➥ Control Option Kit (required)	5002957
☐ ➥ HACCP Documentation	5002956
☐ ➥ HACCP Documentation with Kitchen Management NAFEM DATA PROTOCOL COMPLIANT	5001458
☐ **SECURITY DEVICES** ITEMS AVAILABLE SEPARATELY — FACTORY INSTALLATION ONLY — PADLOCKS NOT INCLUDED CONTROL SECURITY PANEL, DOOR LOCK, TAMPER-PROOF SCREW PACKAGE, FLANGED LEGS FOR FLOOR OR COUNTER BOLTING **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-2903
STACKING HARDWARE:	
☐ ➥ 6•10 OVER 6•10 OR 10•10, STATIONARY	5000495
☐ ➥ 6•10 OVER 7•14, STATIONARY	5000629
☐ ➥ 6•10 OVER 10•18, STATIONARY	5000633
☐ ➥ 6•10 OVER 6•10 OR 10•10, MOBILE	5000627
☐ ➥ 6•10 OVER 7•14, MOBILE	5000630
☐ ➥ 6•10 OVER 10•18, MOBILE	5000634
STAND, STAINLESS STEEL:	
☐ ➥ STATIONARY: HEIGHT 27-3/4" (705mm) WITH SHELF	15964
☐ ➥ STATIONARY: HEIGHT 27-3/4" (705mm) WITH PAN SLIDES	15960
☐ ➥ STATIONARY: HEIGHT 37-13/16" (960mm)	15962
☐ ➥ MOBILE: HEIGHT 32-3/4" (832mm) WITH SHELF	15963
☐ ➥ MOBILE: HEIGHT 32-3/4" (832mm) WITH PAN SLIDES	15961
☐ **VENTLESS HOOD** FACTORY INSTALLATION ONLY	5000367
☐ **COMBIGUARD™ TRIPLE-GUARD WATER FILTRATION SYSTEM** (INCLUDES 1 CARTRIDGE)	FI-23014
☐ **COMBIGUARD™ REPLACEMENT FILTER**	FI-26356