Combi-Vector[®] Stacked Configuration



CTP6-10 CV3 and CV4 Models

Discover Alto-Shaam's one-of-a-kind stacking combination, the legendary CTP6-10 Combitherm® Oven, stacked over Alto-Shaam's revolutionary Vector® Multi-Cook Oven.

Maximize food production, efficiency, and versatility while minimizing required hood space.

Create up to four or five distinct and separate cooking chambers within a single footprint with less water and plumbing required. This configuration features the Combitherm Oven's PROpower™ technology and Vector Multi-Cook Oven's Structured Air Technology® for unmatched production efficiency and superior food quality.

Achieve a variety of advanced cooking applications with the ability to steam, poach, roast, bake, grill, braise, finish, and more in one single vertical cooking solution.



Model CV3 Shown

CTP 6-10 Standard features

- Four cooking modes—steam, convection, combination, and retherm
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control[™] allows for selection any humidity level from 0-100% to maximize food quality, texture, and yield
- CoolTouch3[™] triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- SafeVent™ provides automatic steam venting at the end of the cooking cycle

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product in UL listed under KNLZ in the U.S. and Canada.

Cooking appliance with integral systems for limiting the emission of grease laden air 1P35

Vector VMC-F3 and VMC-F4 Features:

- Unmatched food production and quality with Structured Air Technology[®].
- Ovens unlike any other with the ability to control temperature, fan speed and cook time in each individual oven chamber.
 Cook food the way it's meant to be cooked—to perfect your dishes.
- Expand menus and cook up to four different food items simultaneously with zero flavor transfer.
- Increased throughput to cook twice as much food in the same amount of time as traditional ovens.
- Replace or relieve multiple pieces of equipment and do the job of traditional ovens, microwave and speed ovens, grills, conveyor ovens and salamanders—with better food quality.
- Superior consistency to deliver the same high-quality food every time.
- Reduce skilled labor with fully programmable user-friendly controls. Cook at the touch of a button with programmable recipes with up to three stages each.
- Efficient, even heat distribution to perfect food. No food degradation. No hot and cold spots. No need to watch and rotate pans.
- Waterless operation reduces installation and operating costs no plumbing, drains, filtration or associated maintenance.
- Open the door as needed. Vertical curtains of air nearly eliminate heat loss. No blast of hot air. Cooler door. Quicker recovery times.
- Designed for high-volume batch cooking and to save valuable kitchen space. One Vector F Series oven replaces two traditional ovens.
- Adapts to your menu needs. Cook taller food items by time or optional probe by combining lower chambers.











CTP6-10



Vector F Series Accessories

- □ Single-point quick-connect core temperature probe (5016820)
- Grill pan, half size, 11" x 16" (279mm x 406mm) (PN-39135)
- Grill pan, full size, 18" x 26" (451mm x 660mm) (PN-39474)
- □ Wire rack (SH-39201)
- □ Alto-Shaam[®] non-caustic cleaner, one (1) bottle (CE-46828)
- □ Alto-Shaam[®] non-caustic cleaner, case of six (6) bottles (CE-46829)
- □ Grease filter kit (per chamber), for Vector F3/F4 Models (5027120)

CTP6-10 Factory-Installed Options

- Boiler version
- □ PROpower[™] An accelerated turbo power for an instant boost of heat or quick heat recovery [patent pending]
- □ Automatic Grease Collection System [U.S. patent 8,997,730 B2], includes four (4) 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve.
- □ Extended one-year warranty

Utilities



ELECTRIC

ELECTRICAL - V]						
Oven	v	Ph	Hz	AWG	А	BREAKER	kW
VMC-F3E	208–240	3	60	8	31–35	50	11.1–14.4
	380-415	3	50/60	4	15.9–18.4	32	10.5-12.1
VMC-F3E	208-240	3	60	4	41-46	50	14.8–19.2
	380-415	3	50/60	4	21.1-24.5	32	14.0-16.2

Electrical connections must meet all applicable federal, state and local codes.

ELECTRICAL - CTP6-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)								WITH COMBISMOKER® OPTION								
					ECO STANDARD			**PROpower™ OPTION			ECO STANDARD			**PROpower™ option		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 - 240	1*	50/60	6	L1, L2/N, G	37.9 - 43.8	7.9 - 10.5	40 - 50	44.2 - 51.3	9.2 - 12.3	45 - 60	40.4 - 46.6	8.4 - 11.2	40 - 50	46.7 - 54.1	9.7 – 13	50 - 60
208 - 240	3	50/60	8	L1, L2, L3, G	21.9 - 25.3	7.9 - 10.5	25 - 30	28.4 - 32.6	9.2 - 12.3	30 - 35	24.4 - 28.1	8.4 - 11.2	25 - 30	30.9 - 35.5	9.8 – 13	35 – 40
380 - 415	3	50/60	8	L1, L2, L3, N, G	13.4 - 14.6	9 - 10.5	16	20.3 - 22.1	10.3 - 12.3	32	16.1 - 17.5	9.6 - 11.2	16 - 32	22.9 – 25	10.9 - 13	32
440 - 480	3*	50/60	10 - 8	L1, L2, L3, G	11.6 - 12.6	9.1 - 10.5	15	15 - 16.7	10.4 - 12.3	15 – 20	12.9 - 14.1	9.6 - 11.2	15	16.3 - 18.2	11 - 13	20

* Electrical service charge applies. ** No-cost option on electric models.



Water requirements (per oven)

- Two cold water inlets drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200-600 kPa) at a minimum flow rate of 0.26 gpm (1 L/min).
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200-600 kPa) at a minimum flow rate of 2.64 gpm (10 L/min). Water drain: 1-1/2" (40mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F (93°C).

Clearance requirements for water filtration system Do not install a water filtration system behind unit.

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System to properly treat your water.

Inlet Water Requirements							
Contaminant	Treated Water	Untreated Water					
Free Chlorine	Less than 0.1 ppm (mg/L)	Less than 0.1 ppm (mg/L)					
Hardness	30-70 ppm	30-70 ppm					
Chloride	Less than 30 ppm (mg/L)	Less than 30 ppm (mg/L)					
рН	7.0 to 8.5	7.0 to 8.5					
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]					
Total Dissolved Solids (tds)	50-125 ppm	50-360 ppm					



PANS

CLEARANCE

- The ovens must be installed level.
- The ovens must not be installed in any area where they may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Exhaust hood required.
- Not intended for built-in installation.



Left: 2" (51mm) Right: 2" (51mm) Back: 2" (51mm)

FULL-SIZE PANS: 20" x 12" x 2-1/2" CTP6-10 GN 1/1: 530 x 325 x 65mm GN 2/1: 530 x 650 x 65mm 18" x 26" x 1" FULL-SIZE SHEET: FULL-SIZE PANS: 20" x 12" x 2-1/2" VMC-F4E GN 1/1: 530 x 325 x 65mm GN 2/1: 530 x 650 x 65mm FULL-SIZE SHEET: 18" x 26" x 1" FULL-SIZE PANS: 20" x 12" x 2-1/2" VMC-F3E GN 1/1: 530 x 325 x 65mm GN 2/1: 530 x 650 x 65mm FULL-SIZE SHEET: 18" x 26" x 1"



Maximum temperature: 525°F (274°C)

TEMPERATURE





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