

ALTO SHAAM® Combitherm®

Combination Oven/Steamer



7•14^{ML}
GAS

- ✦ Broiling, steaming, baking, and roasting with one piece of equipment adds convenience, saves space, and helps reduce oven hood length requirements.
- ✦ "Closed System" technology provides more steam and heat retention to offer faster cooking times with better product flavor, color, and texture.
- ✦ Fully automatic electronic cooking controls with single key program selection and a large selection of language choices for control panel display instructions.
- ✦ Advanced design makes conventional steam generator obsolete:
 - ➔ No steam generating boiler maintenance
 - ➔ No steam generator burn-out due to hot combustion gases
 - ➔ No water reservoir or controls needed to maintain water levels
- ✦ Optional PC software for oven programming control and HACCP documentation handles up to 62 individual Combitherms.



A wide temperature range of 86° to 248°F (30° to 120°C) provides the ability to steam, quick-steam for faster cooking, or steam at a lower temperature for delicate items such as seafood or custards.



Super-Heated Steam Program with adjustable temperature for baking and roasting between 212° and 482°F (100° and 250°C).



Dry, hot convection heat from 86° to 482°F (30° to 250°C) for uniform broiling, baking and browning.



Reheat plated meals without water deposits or dried edges with the Retherm program.



Core Temperature function can be used in any program mode to cook by sensing internal product temperature.



- ✦ Two-speed fan allows for more delicate baking and browning.
- ✦ Automatic cleaning.
- ✦ Emergency operation.
- ✦ Electronic diagnostic program for service assistance.
- ✦ Electronic ignition system is standard and includes AGA/CGA certified gas control.
- ✦ Optional programmable control with memory for up to 250 cooking cycles — each with up to 20 cooking steps.
- ✦ Stackable design for additional capacity.

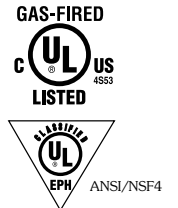
ALTO-SHAAM® SYSTEMS

COMBITHERM GAS • COMBITHERM GAS • COMBITHERM GAS • COMBITHERM GAS • COMBITHERM GAS

ALTO SHAAM Combitherm.



Heavy gauge stainless steel construction is insulated with 2-7/16" (60mm) thick insulation. Heavy duty oven door with double oven window is hinged right, opens to a 225° angle, and includes a self-adjusting, rotary door latch. 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 replacement. The oven is supported by a bolted oven stand with shelf and is furnished with one (1) hand-held hose for adding water to pans, quick product cooling, and interior oven cleaning.



MODEL	7•14GAS_{ML}								
PAN CAPACITY	<p>FULL-SIZE PANS: ➔ Fourteen (14) 20" x 12" x 2-1/2" (530mm x 325mm x 65mm GN 1/1)</p> <p>HALF-SIZE SHEET PANS* ➔ Fourteen (14) 18" x 13" x 1" On wire shelves only</p> <p>FULL-SIZE SHEET PANS* ➔ Seven (7) 18" x 26" x 1" On wire shelves only</p> <p>*Additional wire shelves required for maximum capacity</p>								
INTERIOR	<p>INSIDE DIMENSIONS: 25-3/16" x 33-1/2" x 20-7/8" (W x D x H) (640mm x 850mm x 530mm)</p> <ul style="list-style-type: none"> ✦ 20 gauge non-magnetic (non-corrosive) stainless steel ✦ Coved inside corners ✦ Oven drain screen ✦ Four (4) stainless steel wire shelves [SH-22584] ✦ Two (2) stainless steel side racks ➔ Seven (7) non-tilt pan support rails <p>✦ 15 watt bulbs</p> <p>✦ Removable drip tray </p>								
ELECTRICAL	<p>120 V.A.C. — 60 Hz, 1 ph, 5 Amps, 700 Watts</p> <p>OTHER VOLTAGES AVAILABLE: Range 200 — 415V — 1 or 3 ph, 50 or 60 Hz</p>								
NATURAL GAS OR PROPANE	<p>Hook-Up: 0.75"</p> <p>Connected Energy Load: 82,000 Btu/hr</p> <p>Minimum Connected Pressure: 5 In. W.C. (Natural Gas) 11 In. W.C. (Propane)</p> <p>Maximum Connected Pressure: 14 In. W.C.</p>								
WATER	<p>COLD WATER — DRINKING QUALITY</p> <p>Line Pressure: 40 to 90 psi</p> <p>Hardness: 6 to 8 PH</p> <p>Chlorine Content: less than 30 ppm</p> <p>Inlet Connection: 3/4" (19mm) NPT</p> <p>Outlet Connection: 1-1/2" (38,1mm) Syphon</p> <p>WATER SOFTENER OR WATER CONDITIONER KIT INSTALLATION RECOMMENDED</p>								
INSTALLATION REQUIREMENTS	<p>Exhaust Ventilation Required Installation on a Non-Combustible Surface Only*</p> <p>Minimum Clearance Required:</p> <table border="0"> <tr> <td>Back: 1".....(25mm)</td> <td>Right: 1".....(25mm)</td> </tr> <tr> <td>Left: 4".....(102mm)</td> <td>➔ PLUS SERVICE ACCESS REQUIREMENT</td> </tr> <tr> <td></td> <td>20".....(508mm)</td> </tr> <tr> <td></td> <td>➔ HEAT PRODUCING EQUIPMENT</td> </tr> </table> <p>*OVEN STAND INSTALLATION RECOMMENDED</p> <p>WHEN ORDERING, PLEASE SPECIFY LOCAL GAS TYPE AND ELECTRICAL CONNECTION.</p> <div style="border: 1px solid black; padding: 5px; width: fit-content;"> <p>ALTERNATE BURNER ORIFICE IS REQUIRED FOR INSTALLATION SITES AT ELEVATIONS OF 3,000 FEET (914m) ABOVE SEA LEVEL. SPECIFY ON ORDER.</p> </div>	Back: 1".....(25mm)	Right: 1".....(25mm)	Left: 4".....(102mm)	➔ PLUS SERVICE ACCESS REQUIREMENT		20".....(508mm)		➔ HEAT PRODUCING EQUIPMENT
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	20".....(508mm)								
	➔ HEAT PRODUCING EQUIPMENT								
WEIGHT	<p>528 lb (240 kg) NET 675 lb (306 kg) SHIP</p>								
OPTIONS and ACCESSORIES	<p>Deluxe Model Specify Deluxe Model on order as required — 250 Menu Programmable Memory Control</p> <p>Caster Package for Oven Stand - REINFORCED 55349</p> <p>Chicken Grease Tray WITH DRAIN (1-1/2" [38mm] DEEP)..... 4758</p> <p>Chicken Roasting Rack:</p> <ul style="list-style-type: none"> ➔ 6 CHICKEN CAPACITY-FITS FULL-SIZE PAN. SH-23000 ➔ 8 CHICKEN CAPACITY-FITS FULL-SIZE PAN. SH-23619 ➔ 10 CHICKEN CAPACITY-FITS IN SIDE RACKS. SH-22634 <p>Computer Software HACCP Documentation FACTORY QUOTE</p> <p>Grease Collection System. FACTORY QUOTE</p> <p>Heat Shield Package (FOR CONTROL PANEL COVER) 14476</p> <p>Oven Cleaning Solution — SPECIALLY FORMULATED FOR COMBITHERM OVENS</p> <ul style="list-style-type: none"> ➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (c. 1 LITER) EACH . . . CE-24750 <p>Oven Stand, Stainless Steel</p> <ul style="list-style-type: none"> ➔ WITHOUT SHELF, HEIGHT 44-1/2" (1130mm) 5001372 <p>Quick Disconnect Kit CR-33543</p> <p>5-Pan Shelf Side Rack Package. 5001319</p> <p>Shelves, Stainless Steel Wire - USE WITH RACK MANAGEMENT. SH-22473</p> <p>Shelves, Stainless Steel Wire - USE WITH OVEN SIDE RACKS SH-22584</p> <p>Stacking Hardware (Factory Installation Only)</p> <ul style="list-style-type: none"> ➔ 6•10Gas over 7•14Gas — USA, CANADA & MEXICO ONLY 5001844 ➔ 7•14Gas over 7•14Gas — USA, CANADA & MEXICO ONLY 15419 ➔ STACKING CASTER PACKAGE. 5001486 <p>Water Conditioner Kit (INCLUDES 1 FILTER CARTRIDGE)..... FI-23014</p> <p>Water Conditioner Cartridge..... FI-23017</p>								

