ITEM NO. _____

ALTO SHAAM® COMBITHERM®

Boiler-FREE Version Available

ecosmart™

7•14ES Series over 7•14ES Series

Stacked Electric Combitherm® Combination Oven/Steamer

Model 7•14ES over Model 7•14ES

Product highlights:

- Cook by internal product temperature or time with temperature variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry in a single piece of equipment.
- Provides increased food quality and expands menu options while increasing production efficiency and speed by as much as 70% compared to conventional cooking methods.
- EcoSmart™ technology reduces energy cost by using less electricity and water during both normal operation and the cleaning function.
- Gold-n-Brown™ feature provides the operator with the ability to add additional product color.
- AutoClean™ feature simplifies the cleaning process to a single oven function.
- Standard and Deluxe control offers 2-speed fan, a cool-down feature, additional moisture injection, Delta-T cooking, multiple language display, and other control features.
- Enhanced safety feature includes automatic steam venting immediately before cooking time expires. (U.S. Pat. #7,282,674)
- The boiler-free version's flash-steam generation:
  — Eliminates steam generating boiler maintenance
  — Ends boiler heating element burn-out
  — Maintains steam levels without a water reservoir
- Optional patented smoking technology (U.S. Pat. 7,157,668) gives operators the unique ability to smoke any product, hot or cold, and follow it with a non-smoked item without any residual smoke flavor. Boiler-free version only.

Short form specifications:

Provide Alto-Shaam Combitherm® Model 7•14ES series over 7•14ES series stacked combination oven/steamer designed with EcoSmart™ technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include patented, automatic steam venting; Gold-n-Brown™ browning function; and a self-adjusting, flush-mounted rotary door handle with a steam venting safety stop. Control to include 2-speed fan, cool-down function, and automatic decalcification program. Oven cavity is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, and automatic cleaning function. Each oven is to accommodate up to 7 full-size sheet pans or 14 full-size hotel pans, include a removable door gasket for easy replacement, and standard right-hand door hinging.

Standard Control: To include removable quick-connect internal product temperature probe in the oven interior.
Deluxe Control: To include removable quick-connect internal product temperature probe in the oven interior. and programming capability with Rapid-Touch™ operational quick-keys.
S-Control: To include removable quick-connect internal product temperature probe in the oven interior as an option.

Top oven

Steam generation:
☐ Boiler-free
☐ Boiler version

Controls:
☐ Standard
☐ Deluxe
☐ S-Control

Bottom oven

Steam generation:
☐ Boiler-free
☐ Boiler version

Controls:
☐ Standard
☐ Deluxe
☐ S-Control

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE

Universal Stack options

☐ Stacked ovens with hinged doors and feet [5008331]
☐ Stacked ovens with recessed doors and feet [5008332]
☐ Stacked ovens with hinged doors and mobile base [5008651]
☐ Stacked ovens with recessed doors and mobile base [contact factory for availability]

Standard features and accessories:

- Four (4) stainless steel shelves (each oven)
- Two (2) stainless steel side racks with Seven (7) non-tilt pan support rails (each oven) 21-1/16" (535mm) horizontal width between rails 2-5/8" (65mm) vertical spacing between rails
- Four (4) adjustable legs
- One (1) hand-held shower with backflow preventer (patent pending).
- One (1) flush-mounted rotary door latches with steam venting position (each oven)
- One (1) single-point detachable temperature probes (optional on S-Control models) (each oven)

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Due to ongoing product improvement, specifications are subject to change without notice.

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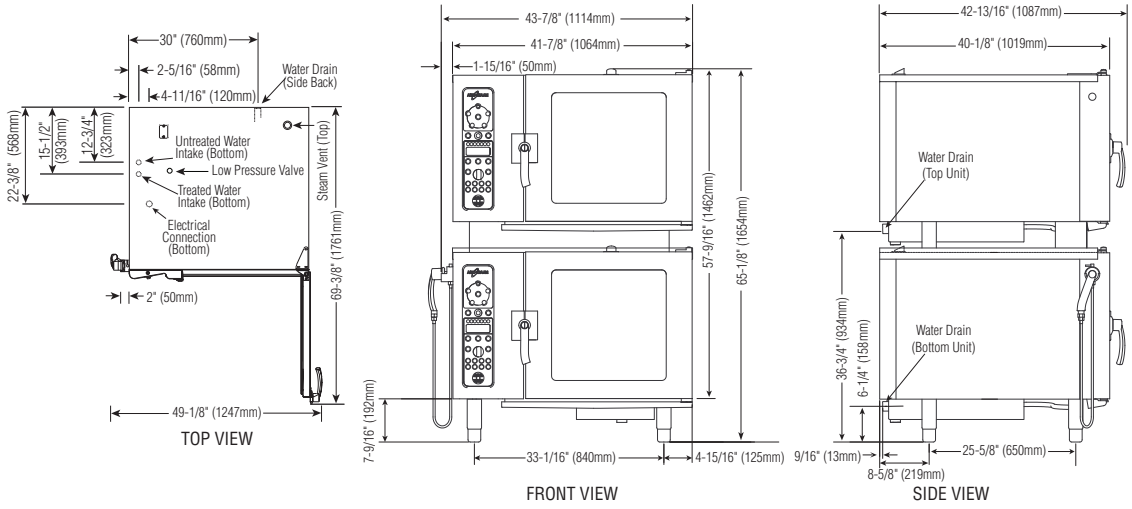
Stacked Electric Combitherm Combination Oven/Steamer

7•14ES over **Series**

7•14ES **Series**



Dimensions: (HxWxD)

Exterior: 65-1/8" x 43-7/8" x 42-13/16"
(1654mm x 1114mm x 1087mm)
Exterior with retractable door: 65-1/8" x 47-7/8" x 42-13/16"
(1654mm x 1216mm x 1087mm)
Interior (each oven)**:** 20-5/16" x 23-1/2" x 28-7/16"
(515mm x 596mm x 722mm)

Clearance Requirements:

Left: 6" (152mm) plus service access
18" (457mm) recommended
20" (508mm) from heat producing equipment
Right: 4" (102mm)
Top: 20" (508mm) for air movement
Back: 4" (102mm)
Bottom: 5-1/8" (130mm) for legs

Installation Requirements:

Oven must be installed level. Hood installation is required.
Water supply shut-off valve and back flow preventer.

Weight:

Net (est.) 850 lb (386 kg) **Ship** 1,297 lb (588 kg)

Crate Dimensions:

83" x 52" x 52" 2108 x 1321 x 1321mm

Water Requirements (each oven)**:**

One (1) treated water inlet: 3/4" NPT*
One (1) untreated water inlet: 3/4" NPT*
* Can manifold off of one 3/4" line.
Line Pressure: 30 to 90 psi, 2.8 to 6.2 bar
Water drain: 1-1/2" NPT connection with air gap

Water Quality Minimum Standards:

Using a water supply not meeting Alto-Shaam's minimum water quality standards will void this warranty.
It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present.

Contaminant	Inlet Water Requirements (untreated water)
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	Less than 3 gpg (52 ppm)
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Alkalinity	Less than 50 ppm (mg/L)
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Less than 60 ppm

Electrical: (each oven)

Voltage	Phase	Cycle/Hz	AWG	7•14ES Amps	7•14ES kW	7•14ESi Amps	7•14ESi kW	7•14ESi/sk Amps	7•14ESi/sk kW
at 208	1*	50/60	2 Wire plus ground	67.0	13.9	67.0	13.9	69.2	14.4
at 240			AWG 3	77.0	18.4	77.0	18.4	79.0	18.9
at 208	3	50/60	3 Wire plus ground	38.5/ph	13.8	38.6/ph	13.9	40.0/ph	14.4
at 240			AWG 6	44.0/ph	18.3	44.3/ph	18.4	45.5/ph	18.9
at 380	3	50/60	4 Wire plus ground	21.5/ph	14.2	21.1/ph	13.9	22.0/ph	14.4
at 415			AWG 10	25.6/ph	18.4	25.6/ph	18.4	26.3/ph	18.9
at 440	3*	50/60	3 Wire plus ground	20.0/ph	15.4	20.0/ph	15.4	21.0/ph	15.9
at 480			AWG 8	22.0/ph	18.4	22.0/ph	18.4	23.0/ph	18.9

* Electrical service charge applies.

Capacity: (each oven)

		7•14ES	7•14ESi	7•14ESi/sk
Full-Size Pans:	20" x 12" x 2-1/2"	14	14	12
GN 1/1:	530 x 325 x 65mm	14	14	12
GN 2/1:	650 x 530 x 65mm	7	7	5
Full-Size Sheet Pans*:	18" x 26" x 1"	7	7	6
Weight capacity:	168 lb (76 kg)			
Volume capacity:	105 quarts (133 liters)			

*On wire shelves only. Additional wire shelves required for maximum capacity.

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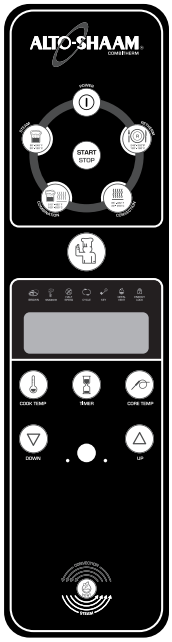
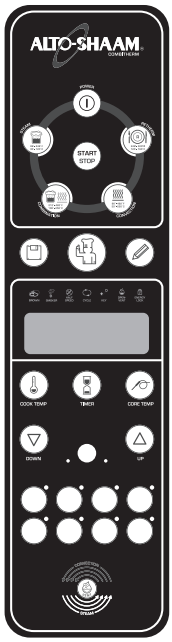


Standard Control



Deluxe Control

S-Control

Standard Control

The Combitherm standard control includes all operational functions shown to steam, bake, and roast by time or internal product temperature. The control features the Gold-n-Brown™ automatic browning function, a Retherm Mode for plate regeneration, plus a wide variety of auxiliary functions and operational settings. This control is offered for operators that do not require programming capability.

Deluxe Control (optional)

The Combitherm deluxe control includes all the operational functions of the standard control and adds a programming function. Program memory can accept up to 250 procedures, each with up to 20 steps in any combination of cooking modes. The deluxe control also features a set of 8 Rapid-Touch™ keys to assign frequently used programs to cook at the touch of a single button.

S-Control (optional)

The Combitherm S-Control includes all basic combination oven operational modes with the use of rotary dials. The S-Control also features the Gold-n-Brown™ automatic browning function, an automatic cleaning setting, an oven cool-down function, and a half-speed fan position. S-Control models can also be furnished with a Core Temperature option package.

Steam Mode

- Automatic steaming at 212°F (100°C).
- Quick steaming between 213°F and 248°F (101°C and 120°C).
- Low temperature steaming between 86°F and 211°F (30°C and 99°C) – for poaching or proofing.

Combination Mode

- Combines steam and convection modes for faster preparation and better moisture retention.
- Improves yield, quality and shelf life.
- Automatic humidity control.
- Temperature range of 212°F to 482°F (100°C to 250°C).

Convection Mode

- Cooking, roasting, baking and finishing applications at a temperature range of 86°F to 482°F (30°C to 250°C).

Retherm Mode

- Bulk food or plated meal reheating with automatic steam injection.
- Automatic humidity control.
- Temperature range of 248°F to 320°F (120°C to 160°C).

Core Temperature Mode

- Removable single-point probe monitors cooking time and core food temperature.

Gold-n-Brown™

- An automatic browning function to be set or programmed as needed to add additional product color in the combination or convection mode of operation.

Smoking Function (optional on ESi versions only)

- Patented Alto-Shaam technology (U.S. Pat. 7,157,668)
- Smoke any product, hot or cold, utilizing real wood chips.
- Full mode function without smoke or residual smoke flavor.
- Functions in both combination and convection mode.
- Function can programmed into deluxe model operating procedure.

Factory Installed Options:

(may require additional lead time)

Smoking Function (U.S. Pat. 7,157,668)

☐ Top Oven
☐ Bottom Oven

ESi models only. No charge when requested at the time of order. Includes a sample bag of wood chips.

Recessed Door

☐ Top Oven
☐ Bottom Oven

Increases oven width by 4" (102mm)

☐ **Left-Hand Door Swing**

Single-point removable temperature probe [5005679]

☐ Top Oven
☐ Bottom Oven

Optional on S-Control ovens, included on Standard and Deluxe control ovens.

Multi-point, hard-wired internal product temperature probe [5005678] Not available on S-control ovens

☐ Top Oven
☐ Bottom Oven

Computer Software Options [5005676]

Not available on S-Control Models. Refer to HACCP specification sheet #9015 for applicable part numbers

☐ **HACCP Documentation**

☐ **HACCP Documentation with Kitchen Management**

NAFEM DATA PROTOCOL COMPLIANT

☐ **Wireless HACCP Documentation with Kitchen Management**

NAFEM DATA PROTOCOL COMPLIANT

IEEE 802.11b STANDARDS

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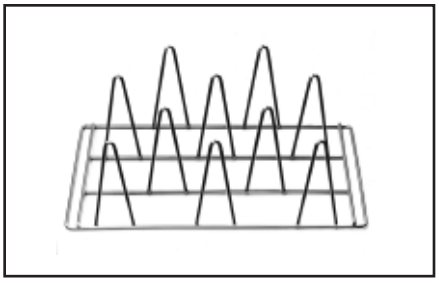
Options & Accessories

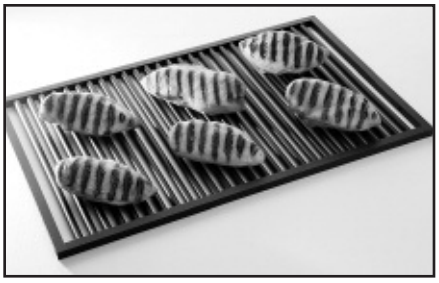
☐	Chicken Grease Tray with drain: 1-1/2" (38mm) deep	4758
☐	Chicken Grease Tray with drain: 2-3/4" (70mm) deep	14475
Chicken Roasting Racks:		
☐	6 chicken capacity — fits full-size pan: 4 racks per oven	SH-23000
☐	8 chicken capacity — fits full-size pan: 4 racks per oven	SH-23619
☐	10 chicken capacity — fits in side racks: 4 racks per oven	SH-22634
☐	CombiGuard™ Triple-Guard Water Filtration System (includes 1 cartridge)	FI-23014
☐	CombiGuard™ Replacement Filter	FI-26356
☐	Fry Basket, 12" x 20" (325mm x 530mm)	BS-26730
☐	Grilling Grate, 12" x 20" (325mm x 530mm)	SH-26731
☐	Oven Cleaner — specially formulated for Combitherm ovens. Twelve containers/case, 1 quart (c. 1 liter) each	CE-24750
☐	Scale Free™ — citrus based, non-corrosive deliming product	CE-27889
☐	Service Start-Up Check — Available through an Alto-Shaam Fasteam Center	SPECIFY AS REQUIRED
☐	Shelf, Stainless Steel Wire	SH-22584



Ten Chicken Roasting Rack
SH-22634

Six Chicken Roasting Rack
(pan not included) SH-23000

Fry Basket BS-26730



Grilling Grate SH-26731

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