



MODEL 7•14ES DELUXE

CAPACITY OF FOURTEEN (14) FULL-SIZE OR GN 1/1 PANS,
SEVEN (7) FULL-SIZE SHEET OR GN 2/1 PANS
SHOWN WITH OPTIONAL MOBILE STAND 5005737

- 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-percent 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)

SHORT FORM SPECIFICATIONS:

Provide Alto-Shaam Combitherm® Model 7•14ES 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. The 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.

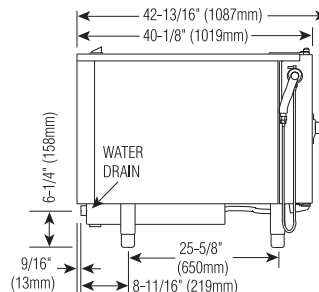
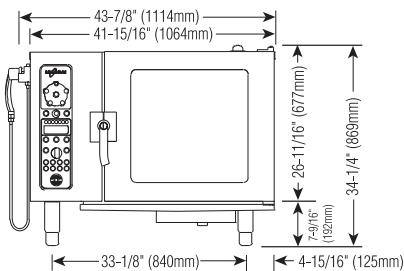
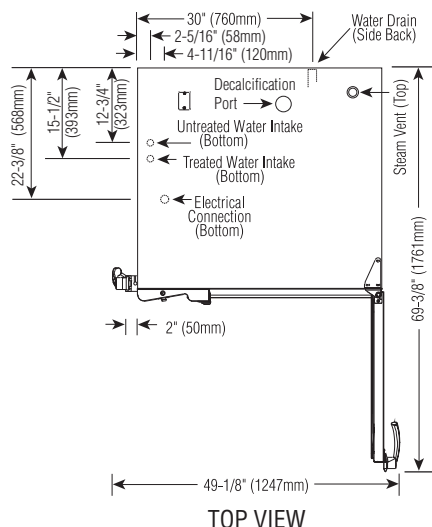
MODELS:

- ☐ 7•14ES: STANDARD
- ☐ 7•14ES: DELUXE
- ☐ 7•14ES: S-CONTROL

STANDARD FEATURES AND ACCESSORIES

- Four (4) stainless steel shelves
- Two (2) stainless steel side racks with
Seven (7) non-tilt pan support rails
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 latch with steam venting position
- Single-point detachable temperature probe
(OPTIONAL ON S-CONTROL MODELS)





FRONT VIEW

SIDE VIEW

DIMENSIONS: H x W x D

EXTERIOR:

34-1/4" x 43-7/8" x 42-13/16" (869mm x 1114mm x 1087mm)

EXTERIOR WITH RETRACTABLE DOOR:

34-1/4" x 47-7/8" x 42-13/16" (869mm x 1216mm x 1087mm)

INTERIOR:

20-5/16" x 23-1/2" x 28-7/16" (515mm x 596mm x 722mm)

INSTALLATION REQUIREMENTS

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

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: 3/4" NPT
ONE (1) UNTREATED WATER INLET: 3/4" NPT
LINE PRESSURE: 30 to 90 psi
2.8 to 6.2 bar

WATER DRAIN: 1-1/2" FERNCO CONNECTION WITH AIR GAP

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

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

	VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
208-240	at 208	1*	50/60	2 Wire plus ground	67.0	13.9
	at 240			AWG 3	77.0	18.4
208-240	at 208	3	50/60	3 Wire plus ground	38.5/ph	13.8
	at 240			AWG 6	44.0/ph	18.3
380-415	at 380	3	50/60	4 Wire plus ground	21.5/ph	14.2
	at 415			AWG 10	25.6/ph	18.4
440-480	at 440	3*	50/60	3 Wire plus ground	20.0/ph	15.4
	at 480			AWG 8	22.0/ph	18.4

* ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT

NET 405 lb EST. (184 kg) EST.

SHIP 535 lb EST. (243 kg) EST.

CRATE 52" x 50" x 46" EST.

DIMENSIONS: (1321 x 1270 x 1168mm)

CAPACITY

FULL-SIZE PANS:	20" x 12" x 2-1/2"	Fourteen (14)
GN 1/1:	530 x 325 x 65mm	Fourteen (14)
GN 2/1:	650 x 530 x 65mm	Seven (7)
FULL-SIZE SHEET PANS:*	18" x 26" x 1"	Seven (7)
ON WIRE SHELVES ONLY		

168 lb (76 kg) MAXIMUM

VOLUME MAXIMUM: 105 QUARTS (133 LITERS)

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

Deluxe Control

(PICTURED)

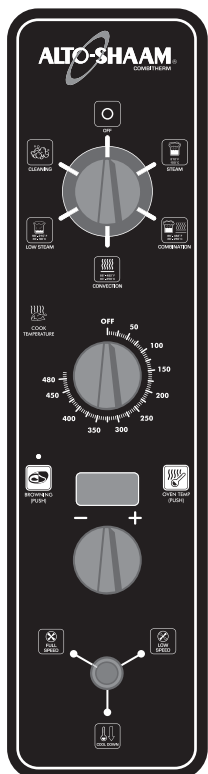
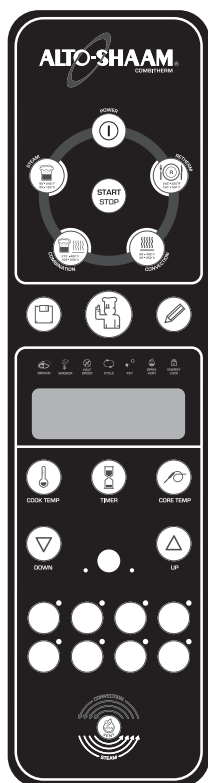
The Combitherm deluxe control includes all the operational functions of the standard control and adds a programming function. Program memory can accept up to 250 procedures, each with up to 20 steps in any combination of cooking modes. The deluxe control also features a set of 8 Rapid-Touch™ keys to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

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.

S-Control

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.



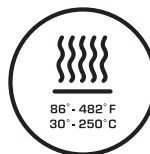
Steam Mode

Automatic steaming at 212°F (100°C)
Quick steaming between 213°F and 248°F (101°C and 120°C)
Low temp steaming between 86°F and 211°F (30°C and 99°C)



Superheated Steam and Convection Mode

Steam and convection cooking with a temperature range of 212°F to 482°F (100°C to 250°C)



Convection Mode

Cooking without steam at a temperature range of 86°F to 482°F (30°C to 250°C)



Retherm Mode

Food or plated meal reheating with automatic steam injection at a temperature range of 248°F to 320°F (120°C to 160°C)



Core Temperature Mode

Cooking by sensing internal product temperature in any selected cooking mode





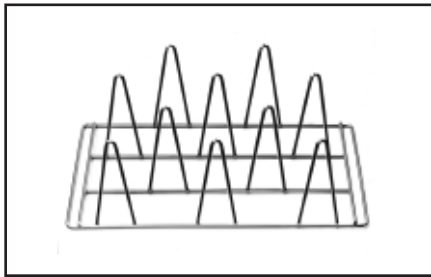
Gold-n-Brown™

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

FACTORY INSTALLED OPTIONS

(MAY REQUIRE ADDITIONAL LEAD TIME)

-
- ☐ **Recessed Door** [5005742]
INCREASES OVEN WIDTH BY 4" (102mm)
 - ☐ **Left-Hand Door Swing** [5005743]
Single-point removable temperature probe (PATENT PENDING)
INCLUDED ON STANDARD AND DELUXE OVENS
 - ☐ OPTIONAL ON S-CONTROL OVENS [5005679]
 - ☐ **Multi-point, hard-wired internal product temperature probe** [5005678]
NOT AVAILABLE ON OVENS WITH S-CONTROL
 - ☐ **Grease Collection System** [5006476]
MOBILE COLLECTION TANK ON CASTERS WITH DEDICATED OVEN GREASE DRAIN LINE
OPTIONAL OVEN STAND IS REQUIRED FOR USE WITH THIS SYSTEM
 - ☐ **Security Devices** [5005680]
FOR CORRECTIONAL FACILITY USE
INCLUDES CONTROL SECURITY PANEL, DOOR LOCK, TAMPER-PROOF SCREW PACKAGE,
FLANGED LEGS FOR FLOOR OR COUNTER BOLTING (PADLOCKS NOT INCLUDED)
 - ☐ **Ventless Hood VHes-10** [5005690]
NOT AVAILABLE ON STACKED COMBINATIONS
 - ☐ **Stacking Combinations**
MUST BE SPECIFIED AT TIME OF ORDER
SEE INDIVIDUAL STACKING COMBINATION SPECIFICATIONS SHEETS
 - ☐ 6•10ES OVER 7•14ES, STATIONARY
 - ☐ 6•10Esi OVER 7•14ES, STATIONARY
 - ☐ 6•10EsiN OVER 7•14ES, STATIONARY
 - ☐ 7•14ES OVER 7•14ES, STATIONARY
 - ☐ 7•14Esi OVER 7•14ES, STATIONARY
 - ☐ ADDITIONAL MOBILE STACKING STAND [5006473]
 - ☐ **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**

 - ☐ **Wireless HACCP Documentation with Kitchen Management**

IEEE 802.11b STANDARDS



Ten (10) Chicken Roasting Rack
SH-22634



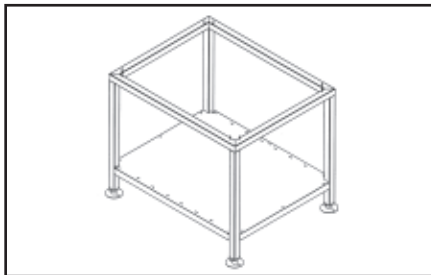
Six (6) Chicken Roasting Rack
(PAN NOT INCLUDED) SH-23000



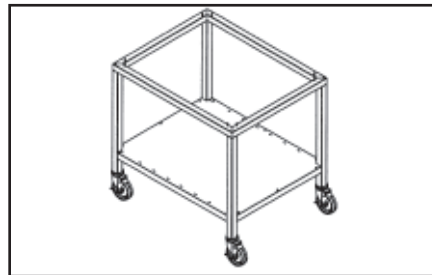
Fry Basket BS-26730



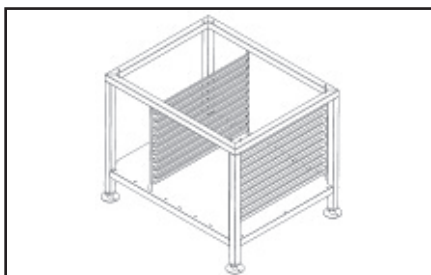
Grilling Grate SH-26731



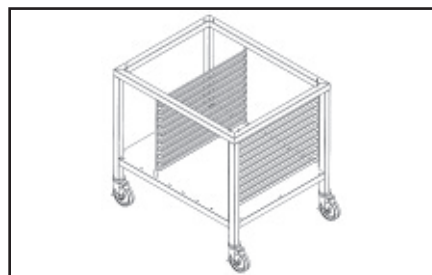
Stationary Stand with Shelf
5005731



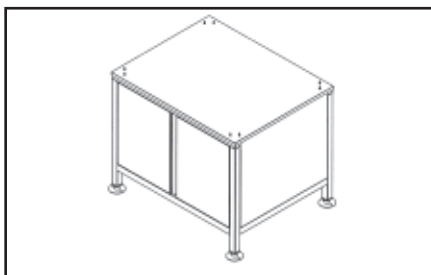
Mobile Stand with Shelf
5005735



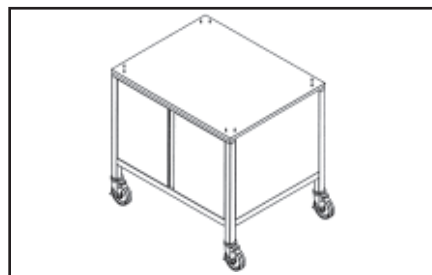
Stationary Stand with Pan Slides & Shelf
5005732



Mobile Stand with Pan Slides & Shelf
5005736



Stationary Stand with Shelf & Skirt
5005733



Mobile Stand with Shelf & Skirt
5005737



7•14^{ES}

ELECTRIC COMBINATION OVEN/STEAMER

OPTIONS & ACCESSORIES	
<input type="checkbox"/> CHICKEN GREASE TRAY WITH DRAIN: 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> CHICKEN GREASE TRAY WITH DRAIN: 2-3/4" (70mm) DEEP	14475
CHICKEN ROASTING RACKS:	
<input type="checkbox"/> 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 4 RACKS PER OVEN	SH-23000
<input type="checkbox"/> 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 4 RACKS PER OVEN	SH-23619
<input type="checkbox"/> 10 CHICKEN CAPACITY — FITS IN SIDE RACKS: 4 RACKS PER OVEN	SH-22634
<input type="checkbox"/> COMBIGUARD™ TRIPLE-GUARD WATER FILTRATION SYSTEM (INCLUDES 1 CARTRIDGE)	FI-23014
<input type="checkbox"/> COMBIGUARD™ REPLACEMENT FILTER	FI-26356
<input type="checkbox"/> FRY BASKET , 12" x 20" (325mm x 530mm)	BS-26730
<input type="checkbox"/> GRILLING GRATE , 12" x 20" (325mm x 530mm)	SH-26731
<input type="checkbox"/> OVEN CLEANER — SPECIALLY FORMULATED FOR COMBITHERM OVENS	
➔ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH	CE-24750
<input type="checkbox"/> SCALE FREE™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
<input type="checkbox"/> SERVICE START-UP CHECK AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER	SPECIFY AS REQUIRED
<input type="checkbox"/> SHELF, STAINLESS STEEL WIRE	SH-22584
STAND, STAINLESS STEEL (H x W x D):	
<input type="checkbox"/> ➔ STATIONARY WITH SHELF 28-15/16" x 35-7/16" x 28" (735mm x 900mm x 710mm)	5005731
<input type="checkbox"/> ➔ STATIONARY WITH PAN SLIDES & SHELF 28-15/16" x 35-7/16" x 28" (735mm x 900mm x 710mm)	5005732
<input type="checkbox"/> ➔ STATIONARY WITH SHELF & SKIRT 28-15/16" x 35-7/16" x 28" (735mm x 900mm x 710mm)	5005733
<input type="checkbox"/> ➔ STATIONARY WITH PAN SLIDES, SHELF, & SKIRT 28-15/16" x 35-7/16" x 28" (735mm x 900mm x 710mm)	5005734
<input type="checkbox"/> ➔ MOBILE WITH SHELF 33-7/8" x 35-7/16" x 28" (859mm x 900mm x 710mm)	5005735
<input type="checkbox"/> ➔ MOBILE WITH PAN SLIDES & SHELF 33-7/8" x 35-7/16" x 28" (859mm x 900mm x 710mm)	5005736
<input type="checkbox"/> ➔ MOBILE WITH SHELF & SKIRT 33-7/8" x 35-7/16" x 28" (859mm x 900mm x 710mm)	5005737
<input type="checkbox"/> ➔ MOBILE WITH PAN SLIDES, SHELF, & SKIRT 33-7/8" x 35-7/16" x 28" (859mm x 900mm x 710mm)	5005738
<input type="checkbox"/> ➔ STATIONARY 37" x 35-7/16" x 28" (940mm x 900mm x 710mm)	5006170



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY
www.alto-shaam.com