

ALTO SHAAM®
COMBITHERM®

Boiler-FREE
Version Available



**Model 7•14ES over
Model ASC-4E**

7•14ES over ASC-4E

Series

Series

Stacked Electric Combitherm® Combi Oven/Steamer over Platinum Series Convection Oven

7•14ES series product highlights:

- EcoSmart™ technology reduces energy cost by using less electricity and water during both normal operation and the cleaning function.
- 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, and 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.

ASC-4E series product highlights:

- Dependent 60/40 door system includes a solid stainless steel door and a double pane thermal window door to view the lighted oven interior.
- Heavy-duty 3/4 hp, two-speed motor provides a fan speed for high-volume production or delicate baking.
- Easy to clean porcelain enamel oven interior is standard.

Short form specifications:

Provide Alto-Shaam Combitherm® Model 7•14ES series stacked over Alto-Shaam convection oven model ASC-4E series. Combitherm is 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. Combitherm 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 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.

The Platinum Series electric convection oven features solid welded construction, an angle iron frame, and a non-corrosive stainless steel steel exterior. The oven interior is constructed of porcelain enamel with coved corners and a heavy duty, 16-gauge bottom liner. It is supplied with 6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). The oven is furnished with 2 interior lights, a 10,000 watt heating element and a heavy duty, 3/4 hp, two-speed fan motor. Manual control includes a 150°F to 500°F (66°C to 260°C) thermostat and a 60-minute countdown timer. The control features an oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired. Supplied with 6" (152mm) bullet feet.

7•14ES series Top oven

Steam generation:

- Boiler-free
- Boiler version

Controls:

- Standard
- Deluxe
- S-Control



7•14ES series standard features and accessories:

- Four (4) stainless steel shelves
- Two (2) stainless steel side racks
- 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
- One (1) flush-mounted rotary door latches with steam venting position
- One (1) single-point detachable temperature probes (optional on S-Control models)

ASC-4E series - Bottom oven

Controls:

- Manual
- Electronic with food probe

Option:

- Caster kit [5003790]
- Stainless steel interior

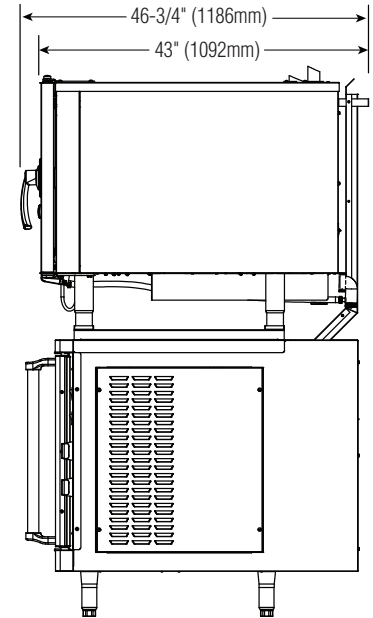
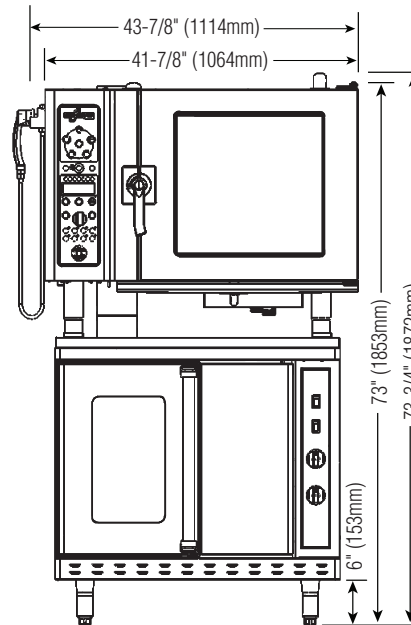
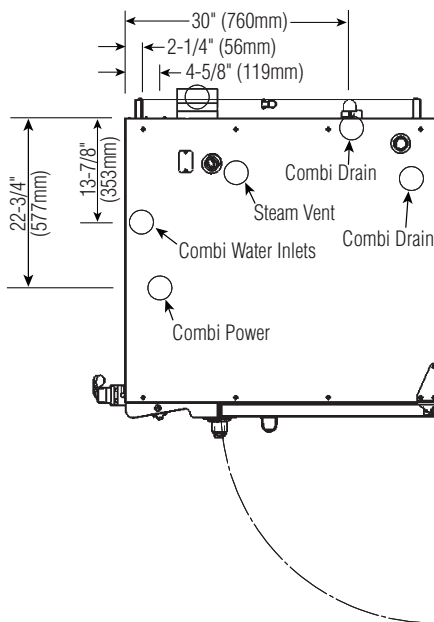
6 chrome-plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm)

Universal Stacking Kit - for 7•14ES series over ASC-4E series [5007017]



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Dimensions: (HxWxD)

- Exterior:** 73-3/4" x 43-7/8" x 46-3/4"
(1872mm x 1114mm x 1186mm)
- Exterior with retractable door:** 73-3/4" x 47-7/8" x 46-3/4"
(1872mm x 1216mm x 1186mm)
- Interior:** 7•14ES series - 20-5/16" x 23-1/2" x 28-7/16"
(515mm x 596mm x 722mm)
- ASC-4E series - 24" x 29-1/8" x 25"
(610mm x 740mm x 635mm)

Clearance Requirements:

- 6" (152mm) from grease producing equipment
- Left:** 6" (152mm) plus service access
18" (457mm) recommended
- 20" (508mm) from heat producing equipment
- Right:** 4" (102mm)
- 20" (508mm) recommended for service access
- 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. Area must be free of grease, dripping water, high temperatures, or any other severely adverse conditions. Mobile appliances must be secured to the building.

Weight:

Net (est.) 405 lb (184 kg) **Ship** (est.) 542 lb (246 kg)

Crate Dimensions:

42" x 50" x 46" (est.) 1067 x 1270 x 1168mm (est.)

Water Requirements:

- 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



**Stacked Electric Combitherm Combi Oven/Steamer
over Platinum Series Convection Oven**

7•14ES over
Series
ASC-4E
Series

Options & Accessories - 7•14ES series

- 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

Options & Accessories - ASC-4E series

- Stainless Steel Back Panel 5005876
- Oven Rack Shelf SH-26795

7•14ES series Electrical:

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

* Electrical service charge applies.

7•14ES series Capacity:

	7•14ES	7•14ESi	7•14ESi/sk
Full-Size Pans:	20" x 12" x 2-1/2"	14	12
GN 1/1:	530 x 325 x 65mm	14	12
GN 2/1:	650 x 530 x 65mm	7	5
Full-Size Sheet Pans*:	18" x 26" x 1"	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.

ASC-4E series Electrical:

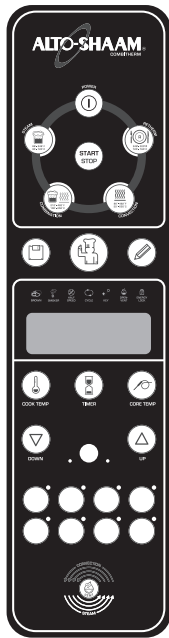
Voltage	Phase	Cycle/Hz	AWG	Amps	kW
208	1	50/60	6	50.0	10.4
240				43.3	10.4
208	3	50/60	6	28.8/ph	10.4
240				25.0/ph	10.4
480				12.5/ph	10.4

ASC-4E series Capacity:

Full-Size Sheet Pans (18" x 26" x 1"):	12
Weight capacity:	72 lb (33 kg)
Volume capacity:	45 quarts (43 liters)



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 be programmed into deluxe model operating procedure.

7•14ES Series Factory Installed Options:

(may require additional lead time)

- Smoking Function** (U.S. Pat. 7,157,668)
ESi models only. No charge when requested at the time of order. Includes a sample bag of wood chips.
- Recessed Door**
Increases oven width by 4" (102mm)
- Left-Hand Door Swing**
- Single-point removable temperature probe** [5005679] 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

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