



MODEL 6•10Esi DELUXE
CAPACITY OF SIX (6) FULL-SIZE OR GN 1/1 PANS,
SIX (6) HALF-SIZE SHEET PANS
SHOWN WITH OPTIONAL MOBILE STAND XXX

- Flash-steam generation makes conventional steam generator obsolete:
 - Eliminates steam generating boiler maintenance
 - Ends boiler heating element burn-out
 - Maintains steam levels without a water reservoir
- 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. PATENT PENDING
- 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.

SHORT FORM SPECIFICATIONS:

Provide Alto-Shaam Combitherm® Model 6•10Esi flash-steam 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 and cool-down function. 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 6 half-size sheet pans or 6 full-size hotel pans, include a removable door gasket for easy replacement, and standard right-hand door hinging. The oven is to include the patented smoking function (*only if requested with order*).

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 and smoking function as an option.

MODELS:

☐ 6•10Esi: STANDARD

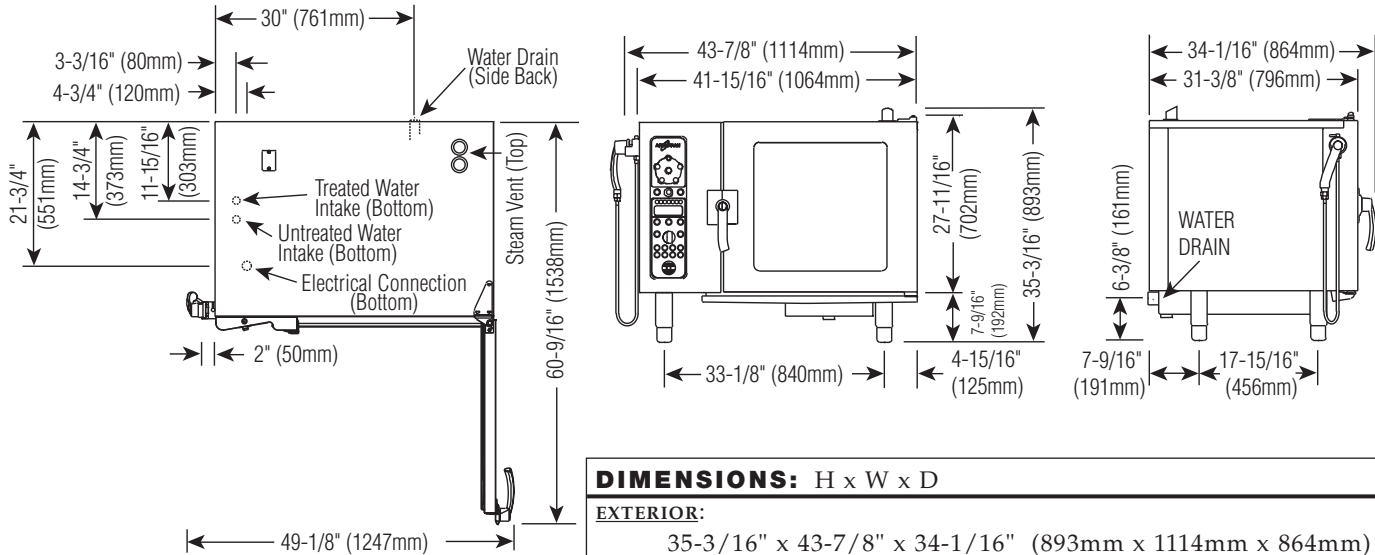
☐ 6•10Esi: DELUXE

☐ 6•10Esi: S-CONTROL

STANDARD FEATURES AND ACCESSORIES

- Three (3) stainless steel shelves
- Two (2) stainless steel side racks with
 - Six (6) 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)





DIMENSIONS: H x W x D

EXTERIOR:

35-3/16" x 43-7/8" x 34-1/16" (893mm x 1114mm x 864mm)

EXTERIOR WITH RETRACTABLE DOOR:

35-3/16" x 47-7/8" x 34-1/16" (893mm x 1216mm x 864mm)

INTERIOR:

17-3/4" x 23-1/2" x 21-1/16" (450mm x 597mm x 535mm)

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 THE COUNTER SURFACE.

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

REFER TO PUBLISHED SPECIFIC WATER REQUIREMENTS

WATER DRAIN: 1-1/4" NPT WITH AIR GAP

INSTALLATION REQUIREMENTS

Oven must be installed level.

Hood installation is required.

Water supply shut-off valve and back-flow preventer.

ELECTRICAL

6•10^{ESi}

6•10^{ESi/sk}

	VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW	AMPS	kW
208-240	at 208	1*	50/60	2 Wire plus ground	40.5	8.4	42.5	8.9
	at 240			AWG 6	47.0	11.2	49.0	11.7
208-240	at 208	3	50/60	3 Wire plus ground	23.5/ph	8.4	25.5/ph	8.9
	at 240			AWG 8	27.0/ph	11.2	29.0/ph	11.7
380-415	at 380	3	50/60	4 Wire plus ground	13.0/ph	8.4	15.0/ph	8.9
	at 415			AWG 12	16.0/ph	11.2	18.0/ph	11.7
440-480	at 440	3*	50/60	3 Wire plus ground	24.0/ph	10.8	26.0/ph	11.3
	at 480			AWG 8	26.0/ph	12.7	28.0/ph	13.2

* ELECTRICAL SERVICE CHARGE APPLIES

WEIGHT

CAPACITY

NET	285 lb EST. (129 kg) EST.	FULL-SIZE PANS: 20" x 12" x 2-1/2" GN 1/1: 530 x 325 x 65mm	Six (6)	Five (5)
SHIP	415 lb EST. (188 kg) EST.	HALF-SIZE SHEET PANS:* 18" x 13" x 1" ON WIRE SHELVES ONLY	Six (6)	Five (5)
CRATE	40" x 48" x 40" EST.			
DIMENSIONS: (1016 x 1219 x 1016mm)		72 lb (33 kg) MAXIMUM		
		VOLUME MAXIMUM: 45 QUARTS (57 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 Smoker and Core Temperature option package.



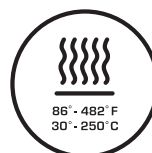
Steam Mode

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)



Combination 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



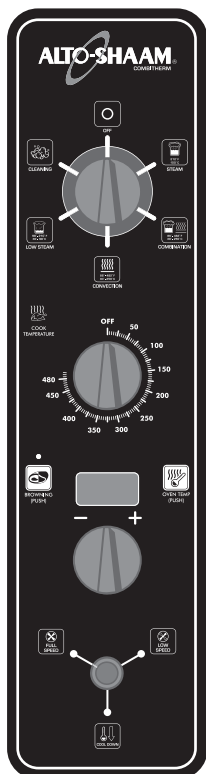
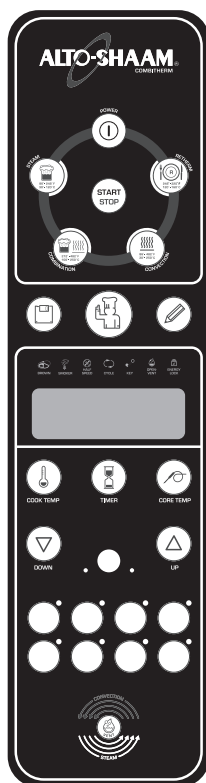
Gold-n-Brown™

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



Smoking Function (option)

Patented Alto-Shaam technology (U.S. Pat. 7,157,668) provides the ability to smoke any product, hot or cold, utilizing real wood chips. The oven also provides full mode function without smoke or residual smoke flavor. The smoking feature functions in both combination and convection mode and can be programmed into deluxe model operating procedure.



FACTORY INSTALLED OPTIONS

(MAY REQUIRE ADDITIONAL LEAD TIME)

☐ **Smoking Function** (U.S. PAT. 7,157,668)

NO CHARGE WHEN REQUESTED AT TIME OF ORDER.
SAMPLE BAG OF WOOD CHIPS INCLUDED.



☐ **Recessed Door** [5005911]

INCREASES OVEN WIDTH BY 4" (102mm)

☐ **Left-Hand Door Swing** [5006591]

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]

☐ **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 SMOKER MODELS OR STACKED CONFIGURATIONS

☐ **Stacking Combinations**

MUST BE SPECIFIED AT TIME OF ORDER
SEE INDIVIDUAL STACKING COMBINATION SPECIFICATIONS SHEETS

- ☐ 6•10^{ESi} OVER 6•10^{ESi}, STATIONARY
- ☐ 6•10^{ESi} OVER 6•10^{ES}, STATIONARY
- ☐ 6•10^{ESi} OVER 10•10^{ESi}, STATIONARY
- ☐ 6•10^{ESi} OVER 10•10^{ES}, STATIONARY
- ☐ 6•10^{ESi} OVER 7•14^{ESi}, STATIONARY
- ☐ 6•10^{ESi} OVER 7•14^{ES}, STATIONARY
- ☐ 6•10^{ESi} OVER 10•18^{ESi}, STATIONARY
- ☐ 6•10^{ESi} OVER 10•18^{ES}, STATIONARY
- ☐ ADDITIONAL MOBILE STACKING STAND

☐ **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**



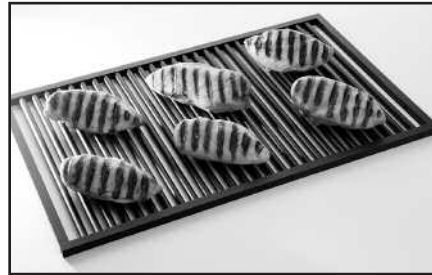
IEEE 802.11b STANDARDS



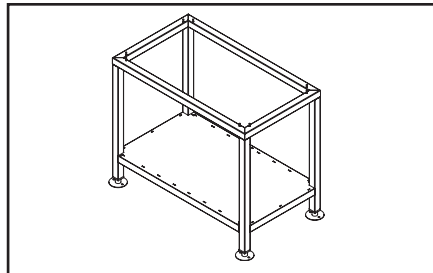
Six (6) Chicken Roasting Rack
(PAN NOT INCLUDED) SH-23000



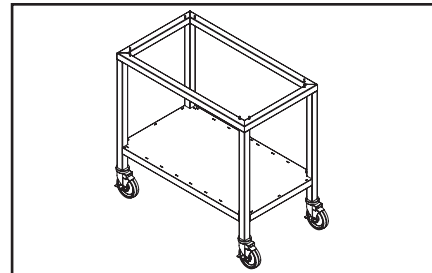
Fry Basket BS-26730



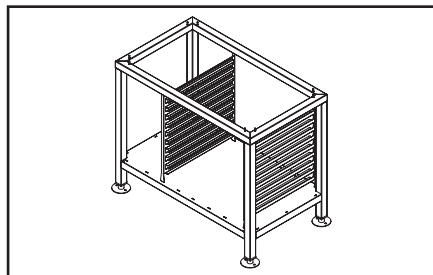
Grilling Grate SH-26731



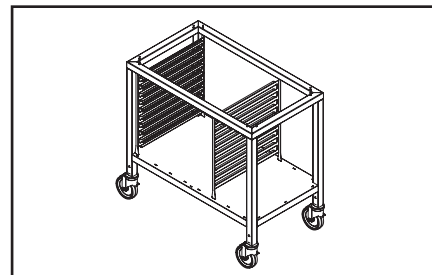
Stationary Stand with Shelf
5006184



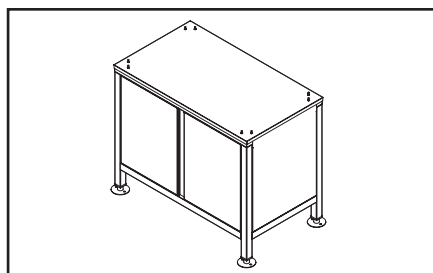
Mobile Stand with Shelf
5006188



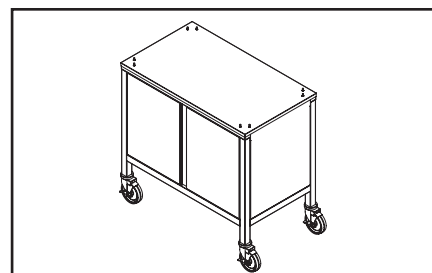
Stationary Stand with Pan Slides & Shelf
5006185



Mobile Stand with Pan Slides & Shelf
5006189



Stationary Stand with Shelf & Skirt
5006186



Mobile Stand with Shelf & Skirt
5006190



6•10^{Esi}

ELECTRIC COMBINATION OVEN/STEAMER

Boiler-FREE

OPTIONS & ACCESSORIES	
<input type="checkbox"/> CHICKEN GREASE TRAY WITH DRAIN: 1-1/2" (38mm) DEEP	4757
CHICKEN ROASTING RACKS:	
<input type="checkbox"/> 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 2 RACKS PER OVEN	SH-23000
<input type="checkbox"/> 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 2 RACKS PER OVEN	SH-23619
<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"/> RACK MANAGEMENT TROLLEY SYSTEM INCLUDES RACK-TRACK ASSEMBLY, SLIDE-IN-PAN RACK ASSEMBLY, AND TROLLEY BASE ASSEMBLY	CONTACT FACTORY
<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-2903
STAND, STAINLESS STEEL (H x W x D):	
<input type="checkbox"/> ➔ STATIONARY WITH SHELF (*REQUIRED FOR RACK MANAGEMENT) 28-15/16" x 35-7/16" x 20-5/16" (735mm x 900mm x 516mm)	5006184
<input type="checkbox"/> ➔ STATIONARY WITH PAN SLIDES & SHELF (*REQUIRED FOR RACK MANAGEMENT) 28-15/16" x 35-7/16" x 20-5/16" (735mm x 900mm x 516mm)	5006185
<input type="checkbox"/> ➔ STATIONARY WITH SHELF & SKIRT (*REQUIRED FOR RACK MANAGEMENT) 28-15/16" x 35-7/16" x 20-5/16" (735mm x 900mm x 516mm)	5006186
<input type="checkbox"/> ➔ STATIONARY WITH PAN SLIDES, SHELF, & SKIRT (*REQUIRED FOR RACK MANAGEMENT) 28-15/16" x 35-7/16" x 20-5/16" (735mm x 900mm x 516mm)	5006187
<input type="checkbox"/> ➔ MOBILE WITH SHELF 33-7/8" x 35-7/16" x 20-5/16" (859mm x 900mm x 516mm)	5006188
<input type="checkbox"/> ➔ MOBILE WITH PAN SLIDES & SHELF 33-7/8" x 35-7/16" x 20-5/16" (859mm x 900mm x 516mm)	5006189
<input type="checkbox"/> ➔ MOBILE WITH SHELF & SKIRT 33-7/8" x 35-7/16" x 20-5/16" (859mm x 900mm x 516mm)	5006190
<input type="checkbox"/> ➔ MOBILE WITH PAN SLIDES, SHELF, & SKIRT 33-7/8" x 35-7/16" x 20-5/16" (859mm x 900mm x 516mm)	5006191
<input type="checkbox"/> ➔ STATIONARY 38-1/4" x 35-7/16" x 20-5/16" (971mm x 900mm x 515mm)	5006181
WOOD CHIPS — BULK PACK 20 lb (9 kg)	
<input type="checkbox"/> ➔ Apple ...WC-22543 <input type="checkbox"/> ➔ Cherry ...WC-22541 <input type="checkbox"/> ➔ Hickory ...WC-2829 <input type="checkbox"/> ➔ Maple ...WC-22545	



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
 WEBSITE: www.alto-shaam.com