

**ALTO SHAAM®**  
COMBITHERM®

**Boiler-FREE**



# 7•14ESG over 7•14ESG

Series Series

## Stacked Gas Combitherm® Combination Oven/Steamer



**Model 7•14ESG over  
Model 7•14ESG**

### 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)
- Flash-steam generation makes conventional steam generation obsolete:
  - 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.

### Short form specifications:

Provide Alto-Shaam Combitherm® Model 7•14ESG over 7•14ESG stacked 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 energy efficient forced-air power burner, patented heat exchange system, electronic ignition, patented automatic steam venting; Gold-n-Brown™ browning function; and a self-adjusting, flush-mounted rotary door handles with a steam venting safety stop. Control to include 2-speed fan and cool-down function. Ovens are to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, and automatic cleaning function. The ovens are to accommodate up to 7 full-size sheet pans or 14 full-size hotel pans each, include removable door gaskets for easy replacement, and standard right-hand door hinging. The ovens are 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.

### Top oven controls:

- Standard  
 Deluxe  
 S-Control

### Bottom oven controls:

- Standard  
 Deluxe  
 S-Control



### Standard features and accessories:

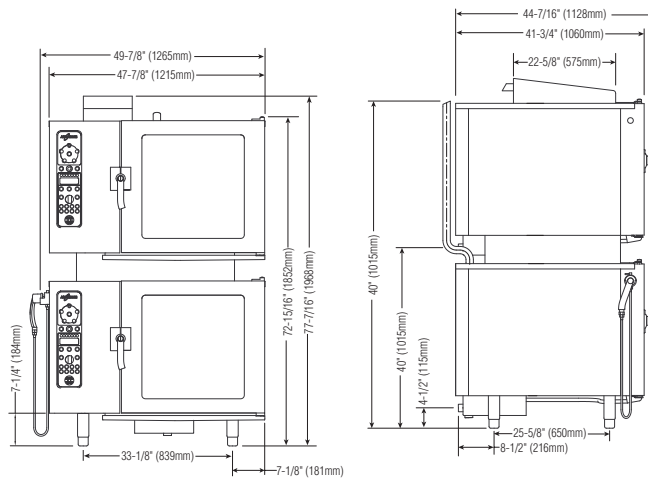
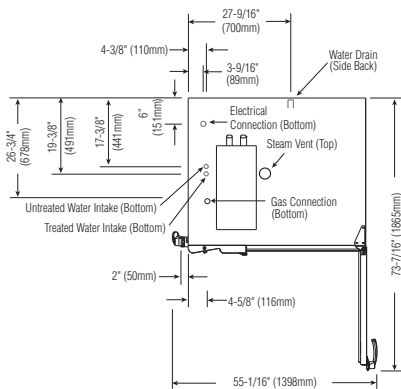
- Four (4) stainless steel shelves (each oven)
- Two (2) stainless steel side racks with Seven (7) non-tilt pan support rails (each oven) 21-1/16" (535mm) horizontal width between rails 2-5/8" (65mm) vertical spacing between rails
- Four (4) adjustable legs
- One (1) hand-held shower with backflow preventer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

### Universal Stack options

- Stacked ovens with hinged doors and feet [5008347]  
 Stacked ovens with recessed doors and feet [5008348]  
 Stacked ovens with hinged doors and mobile base [5008795]  
 Stacked ovens with recessed doors and mobile base [contact factory for availability]

**ALTO SHAAM®**

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**Dimensions: (HxWxD)**

- Exterior:** 77-1/2" x 49-13/16" x 44-7/16"  
(1968mm x 1265mm x 1128mm)
- Exterior with retractable door:** 77-1/2" x 53-13/16" x 44-7/16"  
(1968mm x 1367mm x 1128mm)
- Interior (each oven):** 23-5/8" x 25-1/4" x 33-7/8"  
(600mm x 640mm x 860mm)

**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.  
Alternate burner orifice is required for installation sites at elevations of 3,000 feet (914m) above sea level.

**Weight:**

Net 1,118 lb (507 kg) Ship 1,447 lb (656 kg)

**Crate Dimensions:**

56" x 56" x 84" 1422 x 1422 x 2134mm

**Gas Requirements (each oven):**

- Connected Energy Load:** 91,000 Btu/hr
  - Hook-up:** 3/4" NPT
  - Minimum Connected Pressure:** 5.5" W.C. (Natural Gas)  
9" W.C. (Propane)
  - Maximum Connected Pressure:** 14" W.C.
- Gas type must be specified on order.

**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
110 - 120	1	50/60	2 Wire plus ground, AWG 12

**7•14ESG**

Amps	kW
5.7	0.68

**7•14ESG/sk**

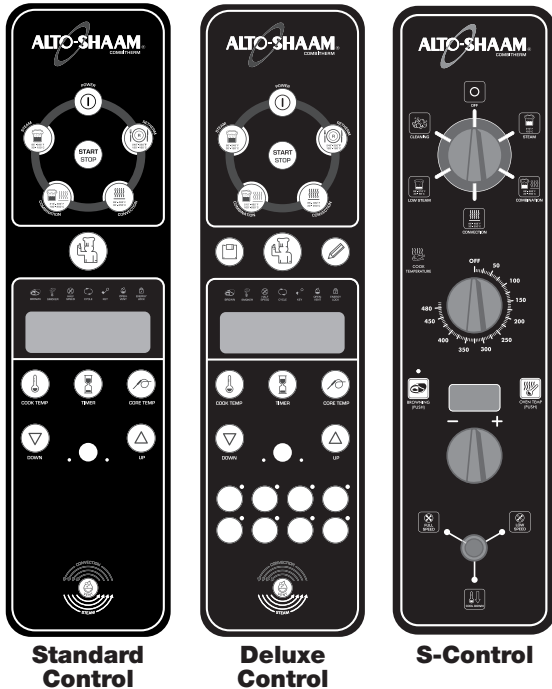
Amps	kW
9.5	1.14

Other voltages available: Range 200 - 415V - 1 or 3 ph, 50 or 60Hz

**Capacity: (each oven)**

		<b>7•14ESG</b>	<b>7•14ESG/sk</b>
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.



**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.

**Factory Installed Options:**

(may require additional lead time)

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

- Top Oven
- Bottom Oven

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

**Gas Type**

- Natural
- Propane

**Alternate Burner Orifice** Required for installation sites at elevations of 3,000 feet (914m) above sea level

**Recessed Door** Increases oven width by 4" (102mm)

- Top Oven
- Bottom Oven

**Left-Hand Door Swing**

**Single-point removable temperature probe [5005679]**

(Patent pending) Optional on S-Control ovens, included on Standard and Deluxe control ovens.

- Top Oven
- Bottom Oven

**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**

**Wireless HACCP Documentation with Kitchen Management**

**Options & Accessories**

- Chicken Grease Tray with drain: 1-1/2" (38mm) deep 4758

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- 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

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- 8 chicken capacity — fits full-size pan: 4 racks per oven SH-23619

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- 10 chicken capacity — fits in side racks: 4 racks per oven SH-22634

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- CombiGuard™ Triple-Guard Water Filtration System (includes 1 cartridge) FI-23014

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- CombiGuard™ Replacement Filter FI-26356

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- Fry Basket, 12" x 20" (325mm x 530mm) BS-26730

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- Grilling Grate, 12" x 20" (325mm x 530mm) SH-26731

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- Oven Cleaner — specially formulated for Combitherm ovens. Twelve containers/case, 1 quart (c. 1 liter) each CE-24750

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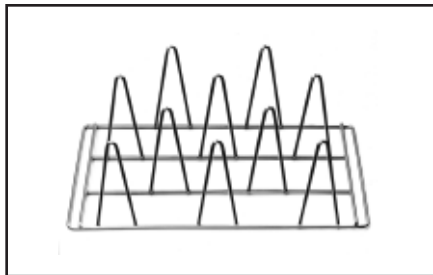
- Scale Free™ — citrus based, non-corrosive deliming product CE-27889

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- Service Start-Up Check — Available through an Alto-Shaam Fasteam Center SPECIFY AS REQUIRED

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- 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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