

Prodigi™ Classic 10-10 (E)

Electric
CE

ALTO-SHAAM

Engineered for dependability and cost savings, Prodigi™ Classic combination ovens are an all-in-one solution for efficient and consistent food production. These ovens do the work of a convection oven, kettle, steamer, fryer, and more. With labor-saving features, Prodigi Classic combination ovens are designed to support the most demanding kitchens.

Standard features

- Boilerless steam generation
- Absolute Humidity Control™ for selecting any humidity level from 0-100% to maximize food quality, texture, and yield
- Three cooking modes—steam, convection, and combination
- 7" programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- Zero clearance design
- Temperature range: 30°C to 302°F



CAPACITY

- 11** Eleven GN 1/1 pans;
Two side racks with eleven non-tilt support rails; 298mm horizontal width between rails, 70mm vertical spacing between rails
54 kg product maximum
95 liters volume maximum
Five [5] wire shelves included.

Copper Installation kits

Base kit selection on amp draw found in electrical table

Electric

- 20A [5026970]
- 30A [5026932]
- 40A [5026972]
- 50A [5026973]
- 80A [5026974]

CPVC Installation kits

Base kit selection on amp draw found in electrical table

Electric

- 20A [5021521]
- 30A [5021519]
- 40A [5021525]
- 50A [5021526]
- 80A [5021527]
- 125A [5021529]
- 150A [5021530]
- 200A [5021531]
- 250A [5021531]



10-10 Classic

Electrical

- 380–415V 3ph

Door swing (select one)

- Right hinged
- Recessed door, optional (not available on ventless hood models)

Options

- Ventech™ Hood*
- Ventech™ PLUS Hood*

*Electric models only

Cleaning

- Automatic tablet-based cleaning system (standard)

Probe choices

- Removable, quick-release, T-style probe [PR-37157] (optional)
- Removable, single-point, sous vide probe [PR-36576] (optional)

Water treatment

- RO System OPS175CR/5 [5031203]

Extended warranty

- One-year warranty extension

[Accessories \(reference accessory catalog\)](#)



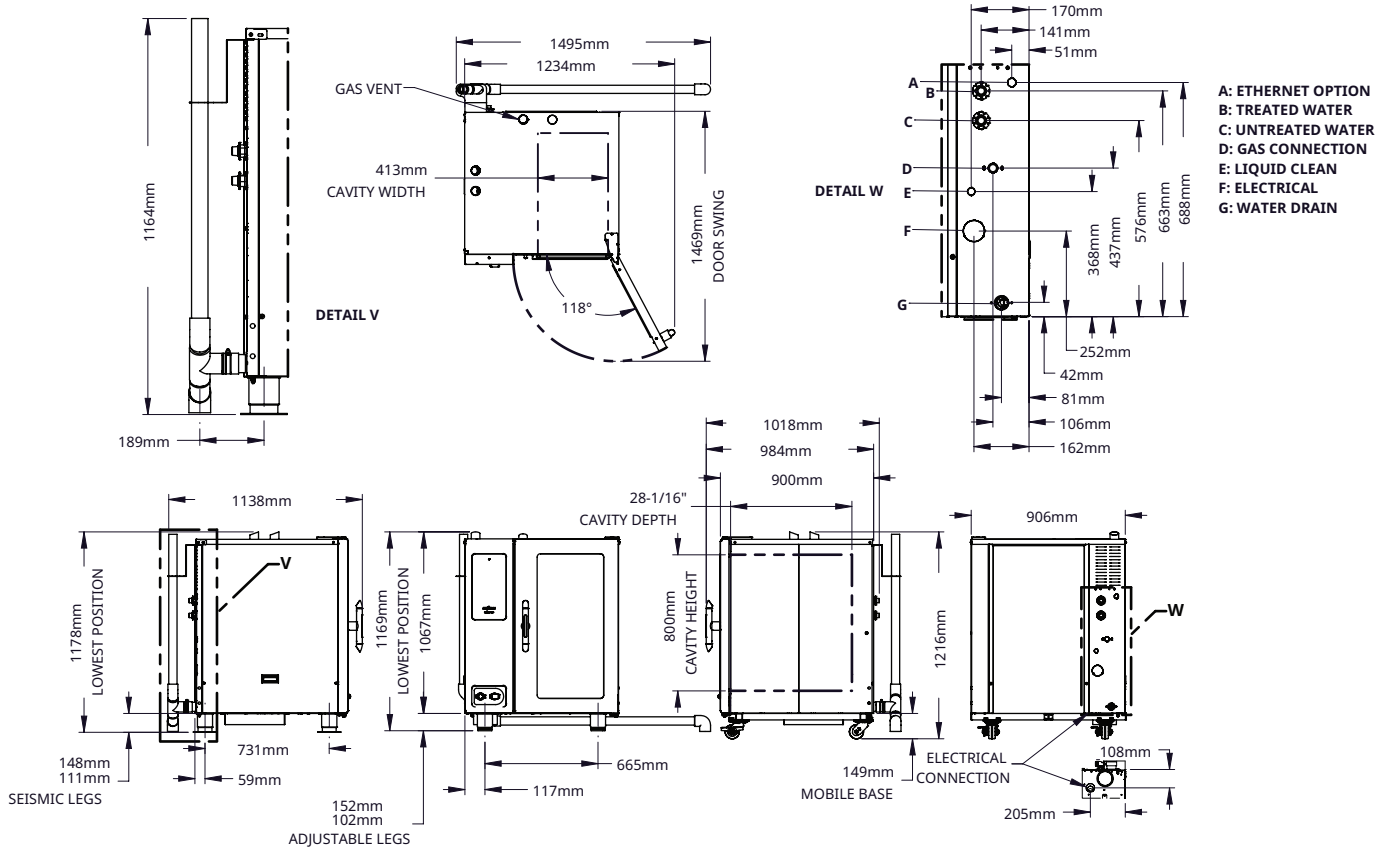
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.



Prodigi™ Classic 10-10 (E)



DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-10	1169mm x 906mm x 1018mm	788mm x 411mm x 711mm	283 kg

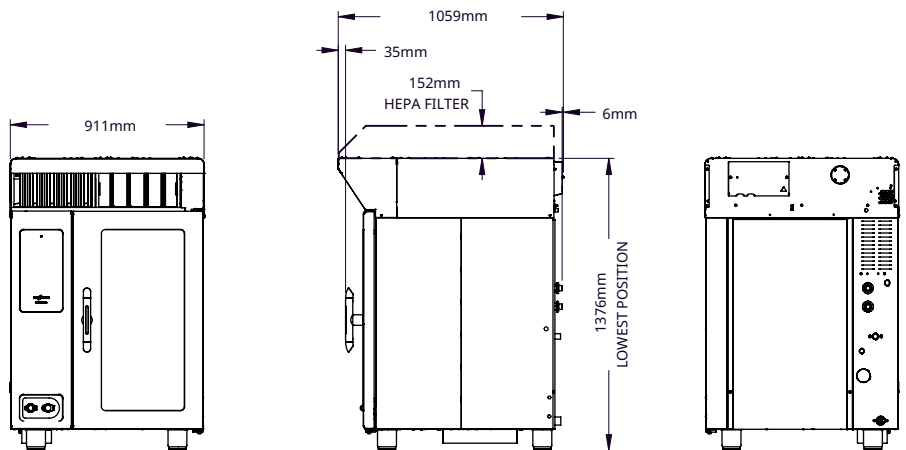
Ship Dimensions (L x W x H)*	Ship Weight
1422mm x 1143mm x 1651mm	315 kg

*Domestic ground shipping information. Contact factory for export weight and dimensions.

OVENS WITH VENTECH® HOOD

Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



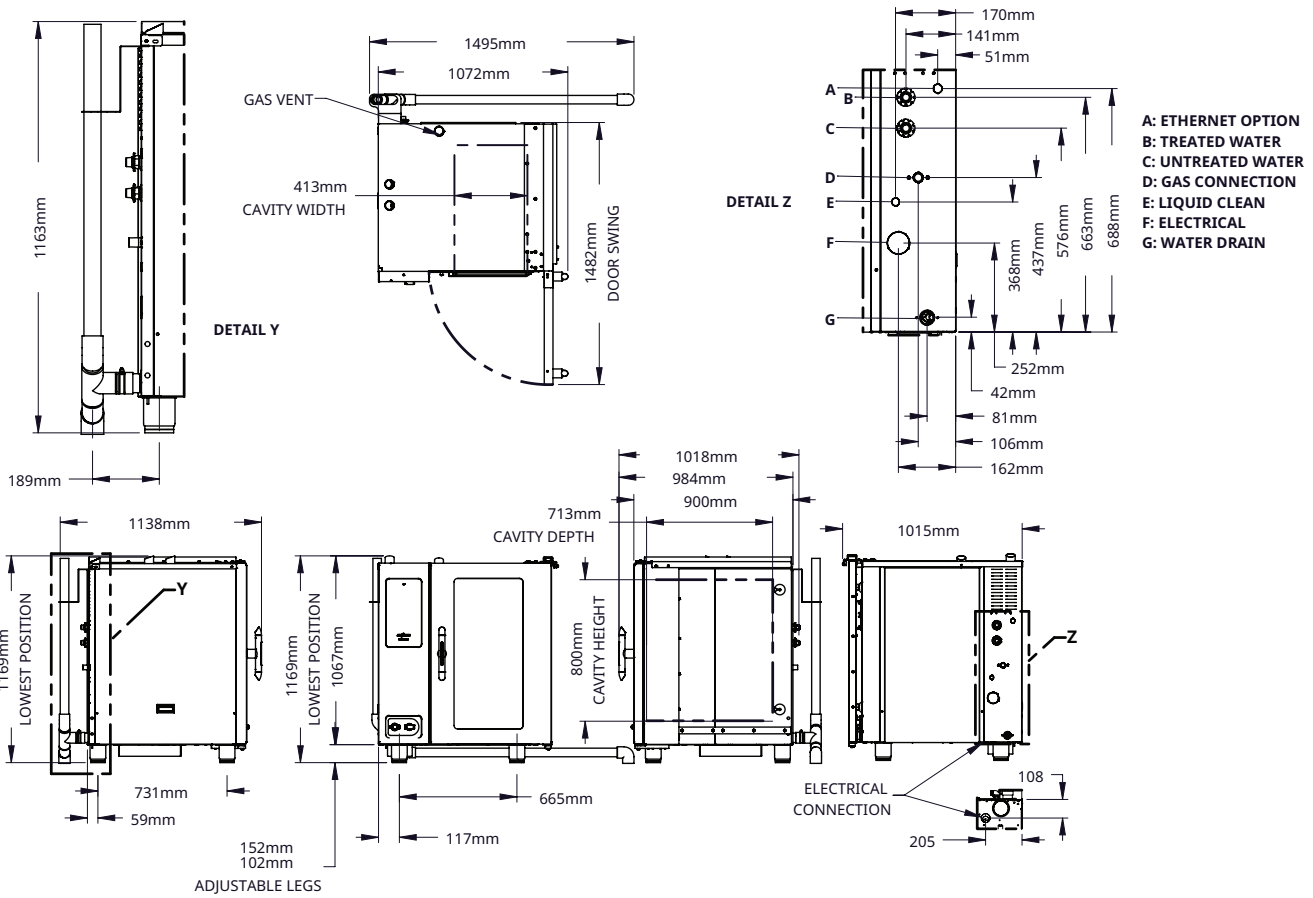
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-10	282mm x 911mm x 1058mm	72 kg	1422mm x 1245mm x 508mm	125 kg
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	435mm x 911mm x 1058mm	96 kg	1500mm x 1245mm x 508mm	52 kg
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	1376mm x 911mm x 1059mm	Call factory	1422mm x 1143mm x 1651mm	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	1527mm x 911mm x 1059mm	Call factory	1422mm x 1143mm x 1651mm	Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Classic 10-10 (E)



DIMENSIONS — recessed door



Model
10-10

Exterior (H x W x D)
1169mm x 1015mm x 1018mm

Interior (H x W x D)
788mm x 411mm x 711mm

Net Weight
283 kg

Ship Dimensions (L x W x H)*
1422mm x 1143mm x 1651mm

Ship Weight
315 kg

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Prodigi™ Classic 10-10 (E)



Top: 508mm
 Left: 0mm
 457mm recommended service access
 Right: 0mm Non-combustible surfaces
 51mm combustible surfaces
 Bottom: 130mm
 Back: 102mm between plumbing and nearest object



- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Use a water supply shut-off valve and back-flow preventer when required by local code.
- Exhaust hood installation is required on gas-heated models.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.



Heat of rejection

10-10E	Heat Gain q _s , BTU/hr	Heat Gain q _s , kW
	968	0.28



Noise emissions

Without hood system, a maximum 67 dBA was measured at 1 m from unit.
 With hood system, a maximum 81 dBA was measured at 1 m from unit.



10-10E					Standard Power			Connection
	V	Ph	Hz	Awg (IEC)	A	Breaker	kW	
380–415V	380	3	50/60	[2.5]	24.1	32	16.2	3Ø/PE
	415	3	50/60	[2.5]	26.3	32	18.9	3Ø/PE



Water requirements (per oven)

Two cold water inlets - drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 1 L/min.
- One untreated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 10 L/min. Water drain: 40mm connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 93°C.

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using the Alto-Shaam Reverse Osmosis System to properly treat your water.



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Inlet Water Requirements		
Contaminant	Treated Water	Untreated Water
Free Chlorine	Less than 0.1 ppm [mg/L]	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm	30-70 ppm
Chloride	Less than 30 ppm [mg/L]	Less than 30 ppm [mg/L]
pH	7.0 to 8.5	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	50-125 ppm	50-360 ppm

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com