

# Prodigi™ Pro 10-20 (E/G)

Electric or Gas

UL

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro 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, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—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
- 10.1" programmable, touchscreen control with customizable home screen options, recipe categorization and filtering, lockout features and more
- Easy recipe upload/download via USB port
- ChefLinc™ remote oven management to push and pull recipes, software or oven settings from anywhere
- Four fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- LED illuminated door handle to provide visual notification of the oven status
- SafeVent™ automatic steam venting at the end of the cooking cycle
- Zero clearance design
- Temperature range: 85°F to 575°F



- 10** Ten full-size sheet pans; ten GN 2/1 sheet pans  
Twenty-two [22]\* full-size hotel or GN 1/1 pans, two rows deep  
Twenty [20]\* half-size sheet pans  
[\*one less on models with smokers]
- Two side racks with eleven non-tilt support rails;  
19-7/8" [505mm] horizontal width between rails,  
2-3/4" [70mm] vertical spacing between rails  
240 lb [109 kg] product maximum  
150 quarts [190 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]

### Gas

- 20A [5026980]
- 30A [5026933]
- No cord [5026971]

## 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]

### Gas

- 20A [5021522]
- 30A [5021520]
- No cord [5021524]

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

ALTO-SHAAM



10-20 Pro

## Configuration for Electric Models (select one)

- Turbo
- ECO

## Configuration for Gas Models (select one)

- Natural gas
- Propane

## Electrical

- 120V 1ph (Gas only)
- 208–240V 1ph (Gas only)
- 208–240V 3ph
- 440–480V 3ph

## Door swing

- Right hinged
- Recessed door, optional (not available with Ventech hood)

## ChefLinc connection

- Wi-Fi [standard]
- Ethernet [optional]

## Options (select all that apply)

- Ventech™ Hood\*
- Ventech™ PLUS Hood\*
- CombiSmoke® feature—smoke hot or cold with real wood chips (not available on units with hoods or units with security devices)
- Automatic grease collection system

\*Electric models only

## Cleaning

- Automatic tablet-based cleaning system [standard]
- Automatic liquid cleaning system [optional]

## Probe choices

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

## Security devices for correctional facility use

- Optional base package (not available with recessed door): includes tamper-proof screw package
- Anti-entrapment device [5017157] [optional]
- Control panel security cover [5017144] [optional]
- Hasp door lock (padlock not included) [5017145] [optional]

## Water treatment

- RO System OPS175CR/10 [5031204]

## Extended warranty

- One-year warranty extension

## Installation options (select one)

- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check — available through an Alto-Shaam authorized service agency

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



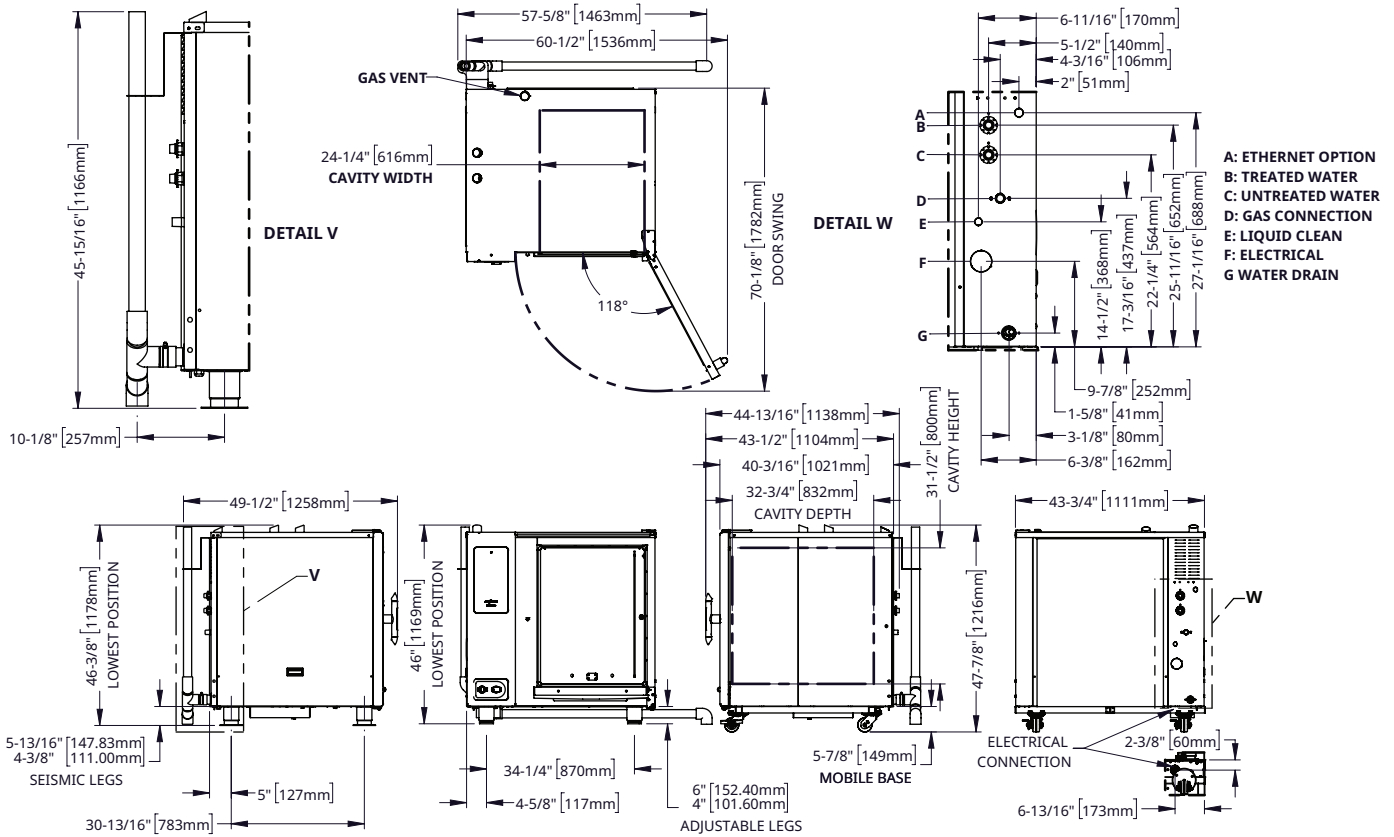
COA# 5760  
Electric models only



# Prodigi™ Pro 10-20 (E/G)



## DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	46" x 43-3/4" x 44-13/16" [1169mm x 1111mm x 1138mm]	31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]	760 lb [345 kg]

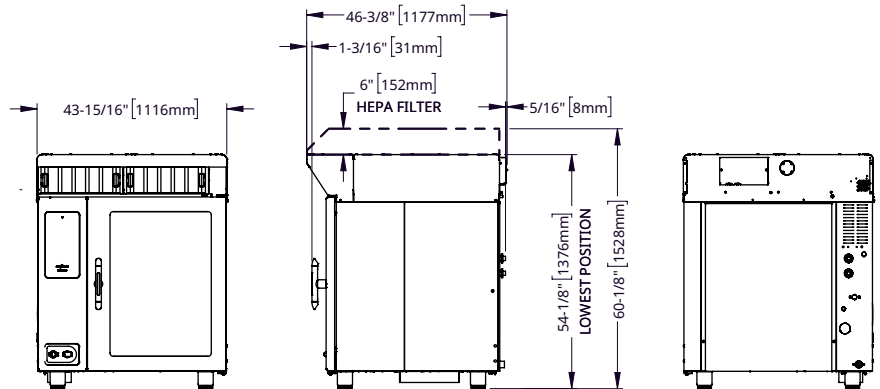
Ship Dimensions (L x W x H)*	Ship Weight
56" x 49" x 65" [1422mm x 1245mm x 1651mm]	805 lb [365 kg]

\*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.



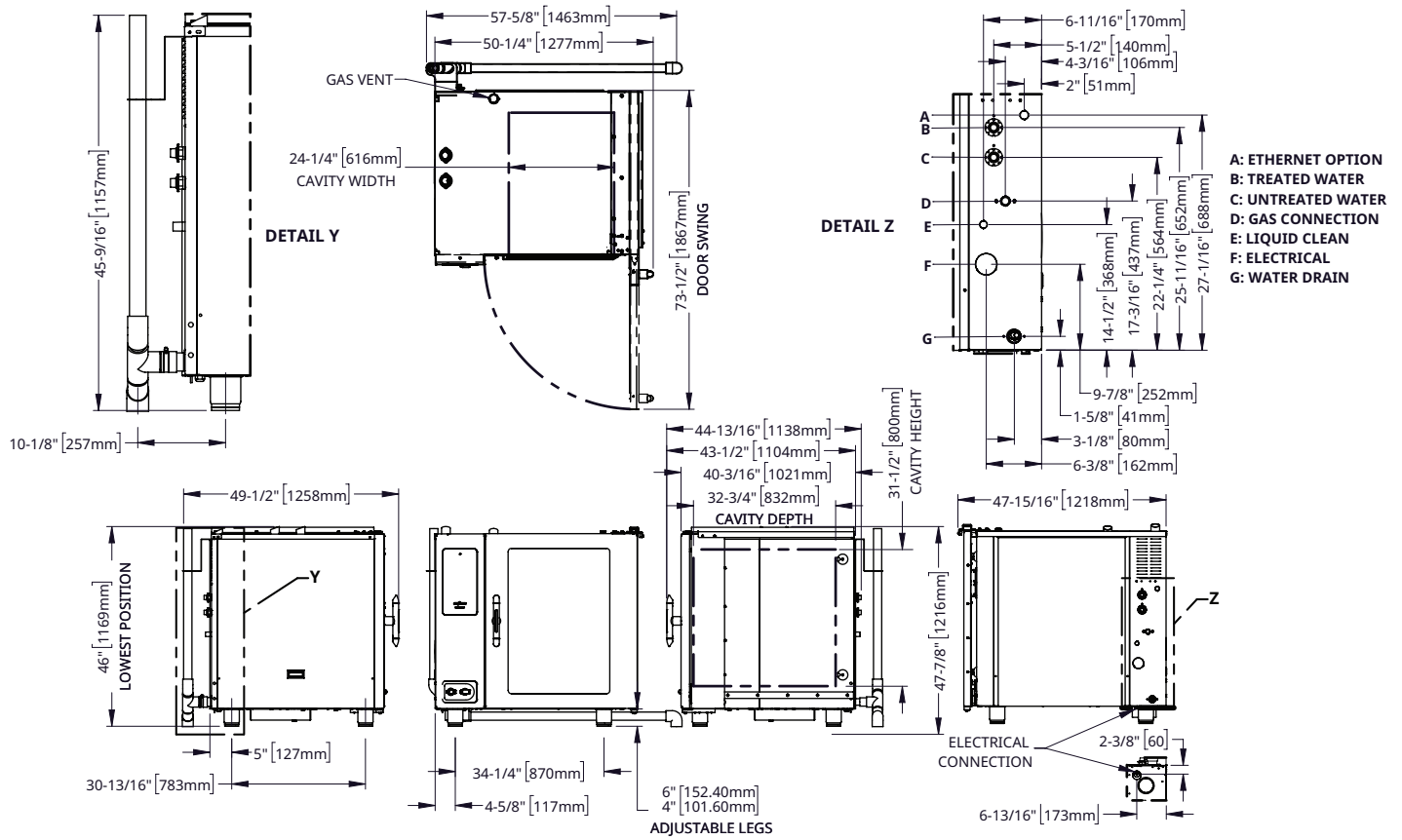
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	54-1/8" x 43-15/16" x 46-3/18" [1376mm x 1116mm x 1177mm]	Call factory	56" x 49" x 65" [1500mm x 1245mm 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*
	60-1/8" x 43-15/16" x 46-3/18" [1528mm x 1116mm x 1177mm]	Call factory	56" x 49" x 65" [1500mm x 1245mm x 1651mm]	Call factory

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

# Prodigi™ Pro 10-20 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	46" x 47-15/16" x 44-13/16" [1169mm x 1218mm x 1138mm]	31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]	760 lb [345 kg]

### Ship Dimensions (L x W x H)\*

56" x 49" x 65" [1422mm x 1245mm x 1651mm]

### Ship Weight

805 lb [365 kg]

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

# Prodigi™ Pro 10-20 (E/G)



10-20E ELECTRIC

10-20E	V	Ph	Hz	AWG (IEC)	ECO			Turbo Option*			Connection
					A	Breaker	kW	A	Breaker	kW	
208–240V	208	3	50/60	2	68.8	70	24.8	88.7	90	28.9	3Ø/PE
	240	3	50/60	1	79.4	80	33.0	102.3	110	38.5	3Ø/PE
440–480V	440	3	50/60	6	36.4	50	28.3	46.9	60	32.4	3Ø/PE
	480	3	50/60	4	39.7	60	33.0	51.2	60	38.5	3Ø/PE

\*No-cost option on electric models.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

With Smoker Option					ECO			Turbo Option*			Connection
10-20E	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	
208–240V	208	3	50/60	4	71.3	80	25.3	91.2	100	29.4	3Ø/PE
	240	3	50/60	3	82.3	90	33.7	105.2	110	39.2	3Ø/PE
440–480V	440	3	50/60	6	37.7	40	28.8	48.2	50	33.0	3Ø/PE
	480	3	50/60	4	41.1	50	33.7	52.6	60	39.2	3Ø/PE

\*No-cost option on electric models.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.



10-20G ELECTRIC

	10-20G	V	Ph	Hz	AWG (IEC)	Without Smoker Option			With Smoker Option			Connection
						A	Breaker	kW	A	Breaker	kW	
†	120V	120	1	60	12	6.8	20	0.84	12.0	20	1.5	1Ø/PE
†	208–240V	208	1	50/60	14	4.8	15	1.0	7.3	15	1.5	1Ø/PE
		240	1	50/60	14	4.2	15	1.0	7.1	15	1.7	1Ø/PE
†	208–240V	208	3	50/60	14	4.8	15	1.0	7.3	15	1.5	3Ø/PE
		240	3	50/60	14	4.2	15	1.0	7.1	15	1.7	3Ø/PE

† Per UL requirements, must be permanently connected to electrical supply source

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

# Prodigy™ Pro 10-20 (E/G)



### CLEARANCE

- Top: 20" (508mm)
- Left: 0" (0mm)
- 18" (457mm) recommended service access
- Right: 0" (0mm) non-combustible surfaces
- 2" (51mm) combustible surfaces
- Bottom: 5-1/8" (130mm)
- Back: 4" (102mm) between plumbing and nearest object



### CHECK FIRST

- 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: ELECTRIC

#### Heat of rejection

10-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,971	0.58



### NOISE: ELECTRIC

#### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.  
With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



### HEAT: GAS

#### Heat of rejection

10-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	745	0.22



### NOISE: GAS

#### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.  
With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



### GAS

- Gas Requirements
- Gas type must be specified on order
  - Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Static Pressure WC [kPa]	Minimum Dynamic Pressure WC [kPa]	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	133,000	108,000	14 [3.5]	5.5 [1.1]	126.7	NA
Propane	133,000	91,000	14 [3.5]	9 [2.8]	53.2	1.5

\*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



### WATER

#### Water requirements [per oven]

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200–1000 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [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.

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



### CLEARANCE

#### Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

## 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](http://alto-shaam.com)