

# Prodigi™ Pro 10-20 (E)

Electric  
CE

ALTO-SHAAM

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: 30°C to 302°F



**22** Twenty-two\* GN 1/1 pans, two rows deep  
[\*one less on models with smokers]

Two side racks with eleven non-tilt support rails;  
505mm horizontal width between rails, 70mm  
vertical spacing between rails

109 kg product maximum

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]

## 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]



10-20 Pro

## Configuration for Electric Models (select one)

- Turbo
- ECO

## Electrical

- 380-415V 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)
- 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]

## Water treatment

- RO System OPS175CR/10 [5031204]

## Extended warranty

- One-year warranty extension

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



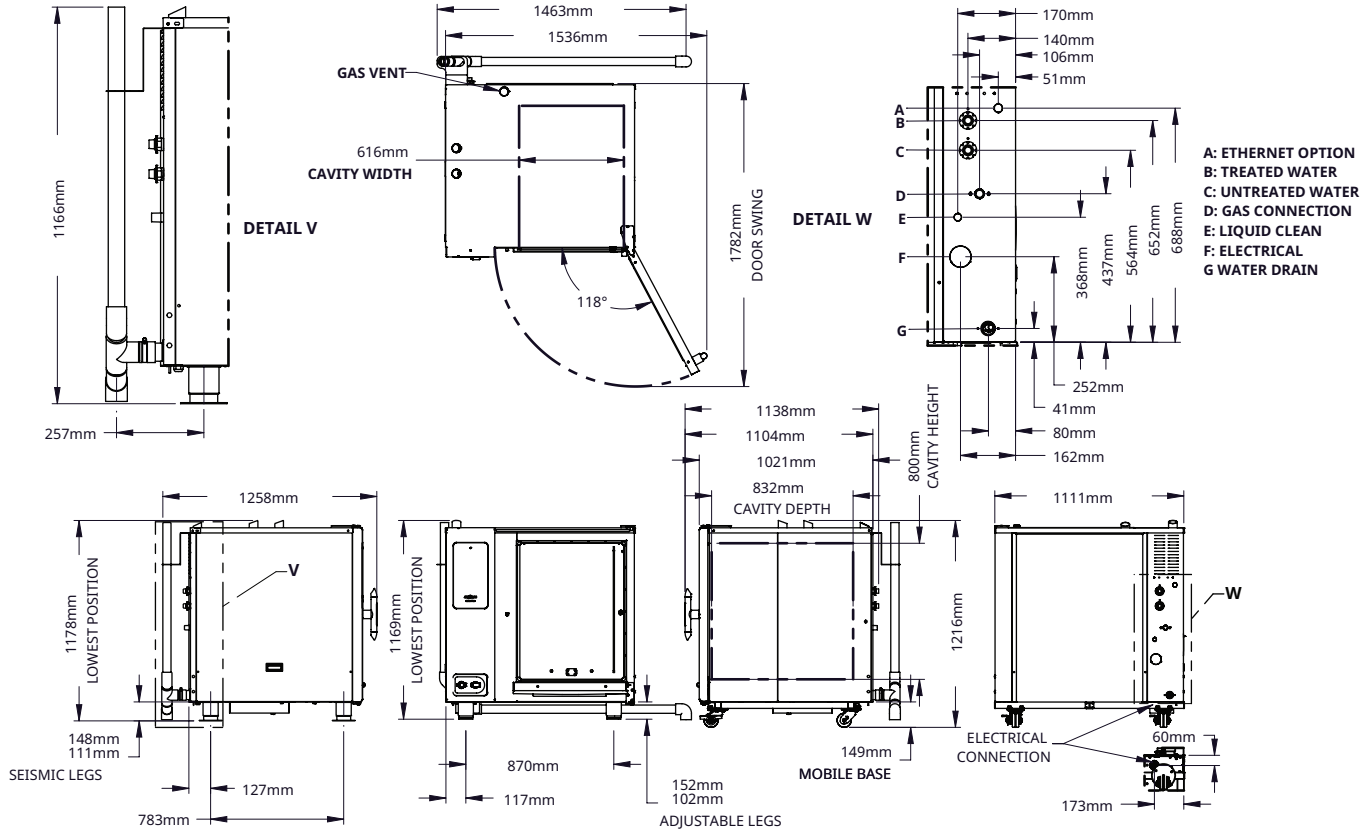
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed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



# Prodigi™ Pro 10-20 (E)



## DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	1178mm x 1218mm x 1138mm	800mm x 616mm x 832mm	345 kg

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

1422mm x 1245mm x 1651mm

### Ship Weight

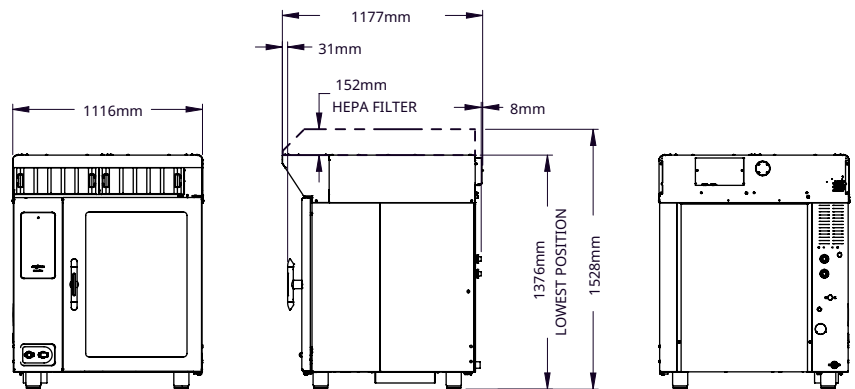
365 kg

\*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.



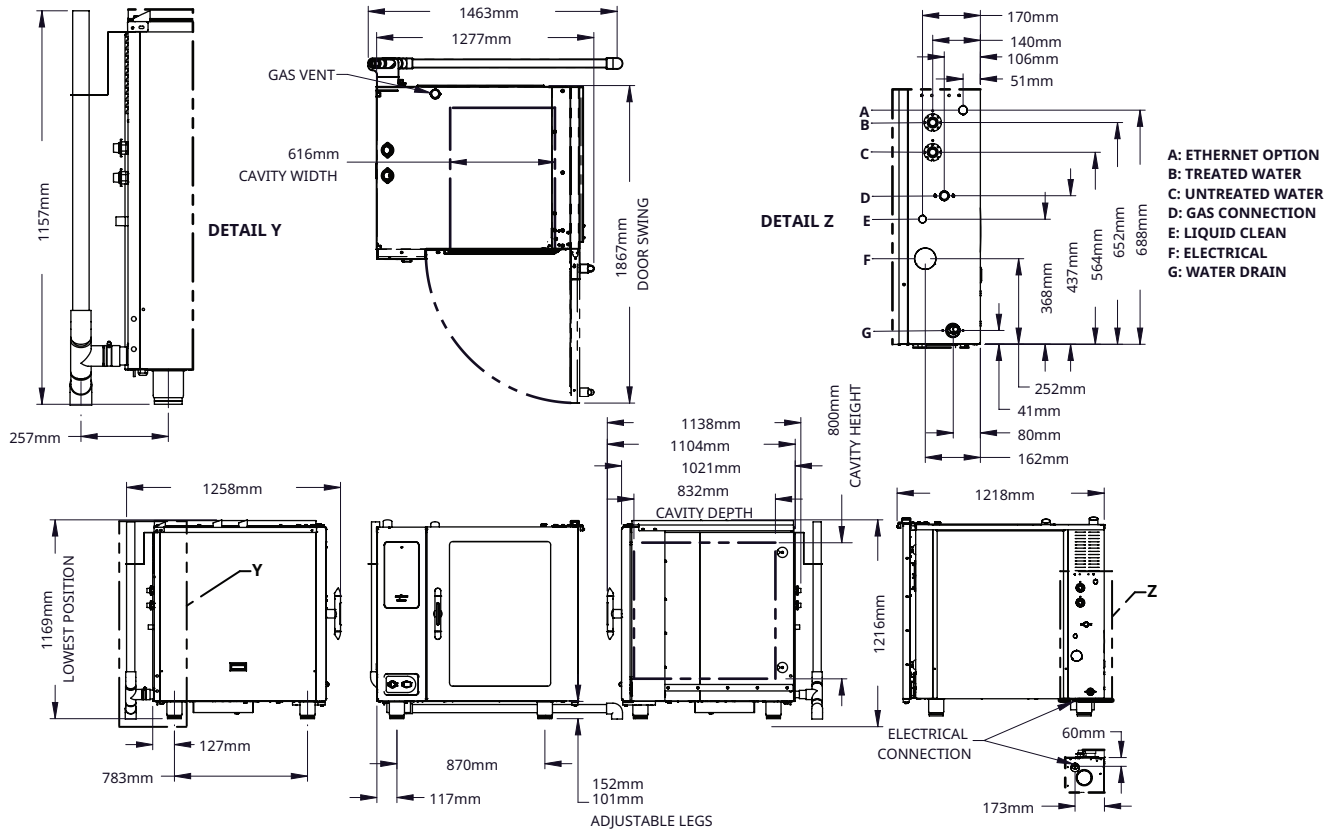
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	282mm x 1116mm x 1177mm	72 kg	1422mm x 1245mm x 508mm	125 kg
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	435mm x 1116mm x 1177mm	96 kg	500mm x 1245mm x 508mm	152 kg
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	1376mm x 1116mm x 1177mm	Call factory	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*
	1528mm x 1116mm x 1177mm	Call factory	1500mm x 1245mm x 1651mm	Call factory

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

# Prodigi™ Pro 10-20 (E)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	1178mm x 1218mm x 1138mm	800mm x 616mm x 832mm	345 kg
	<b>Ship Dimensions (L x W x H)*</b>	<b>Ship Weight</b>	
	1422mm x 1245mm x 1651mm	365 kg	

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

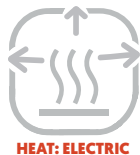
# Prodigi™ Pro 10-20 (E)



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

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



## 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.



10-20E					ECO			Turbo Option*			
	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
380-415V	380	3	50/60	[10]	42.1	63	28.2	63.2	63	32.3	3Ø/N/PE
	415	3	50/60	[10]	45.8	63	33.0	68.8	80	38.5	3Ø/N/PE
With Smoker Option					ECO			Turbo Option*			
10-20E	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
380-415V	380	3	50/60	[6**]	44.8	63	28.8	65.8	100	32.9	3Ø/N/PE
	415	3	50/60	[6**]	48.7	63	33.7	71.6	100	39.2	3Ø/N/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.



## 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.

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 requirements for water filtration system

Do not install a water filtration system behind unit.

## CONTACT US

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