

Prodigi™ Classic 20-20 (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



20-20 Classic



40 Forty full-size hotel or GN 1/1 pans; two rows deep

Roll-in pan cart [5026385] with twenty non-tilt support rails included; 508mm horizontal width between rails, 65mm vertical spacing between rails

218 kg product maximum

380 liters volume maximum

Ten [10] wire shelves included [SH-22743]

Electrical [select one]

- 380–415V 3ph

Door swing [select one]

- Right hinged [standard]
- Recessed door [optional]

Cleaning

- Automatic tablet-based cleaning system [standard]

Probe choices

- Removable, quick-release, T-style probe [PR-37156] [optional]
- Removable, single-point, sous vide probe [PR-36576] [optional]

Water treatment

- RO System OPS175CR/10 [5031204]

Extended warranty

- One-year warranty extension

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]

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



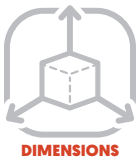
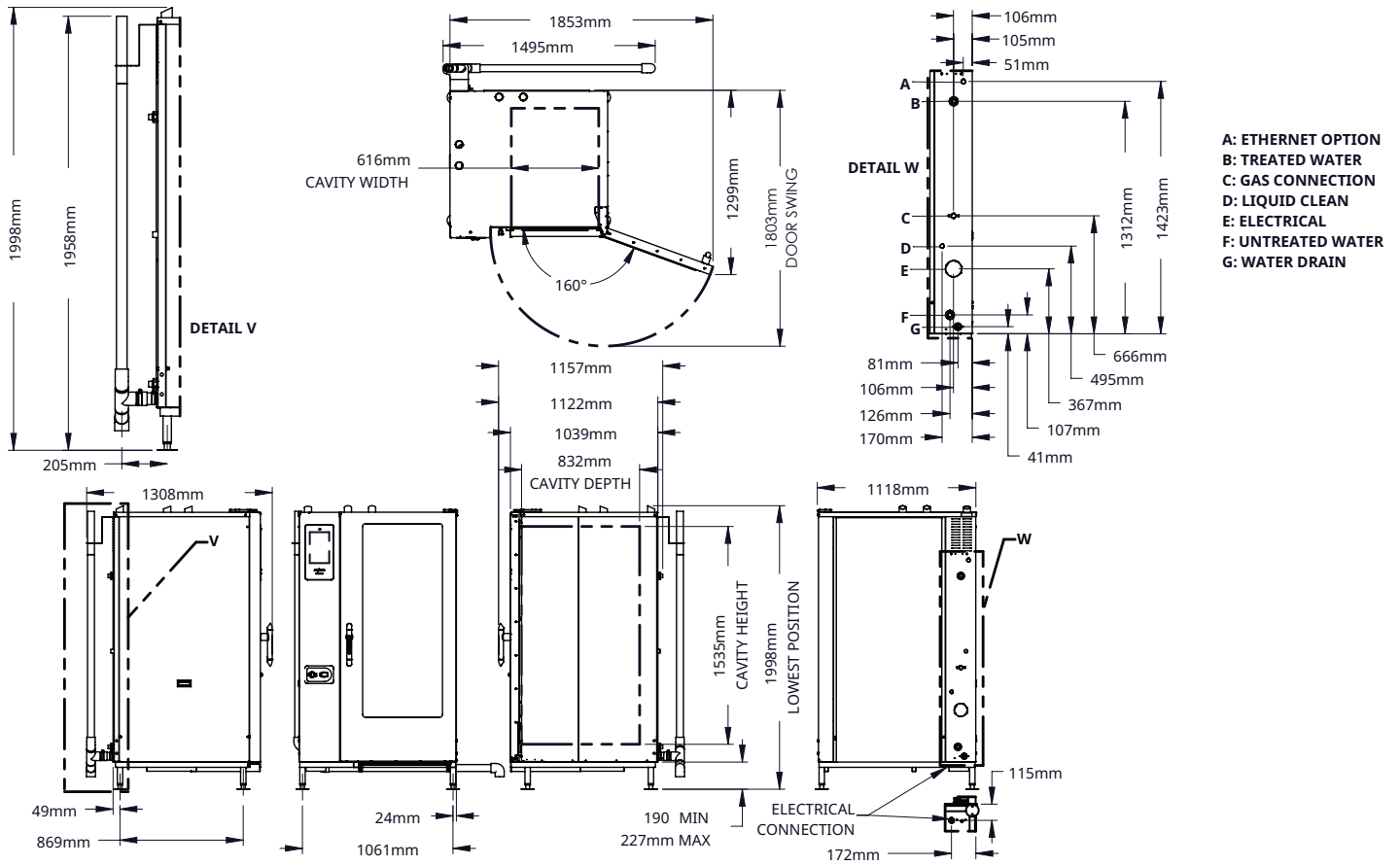
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S.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



Prodigi™ Classic 20-20 (E)



DIMENSIONS — standard door



DIMENSIONS

Model
20-20E

Exterior (H x W x D)
1998mm x 1118mm x 1157mm

Interior (H x W x D)
1535mm x 616mm x 832mm

Net Weight
499 kg

Ship Dimensions (L x W x H)*
1346mm x 1346mm x 2210mm

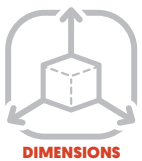
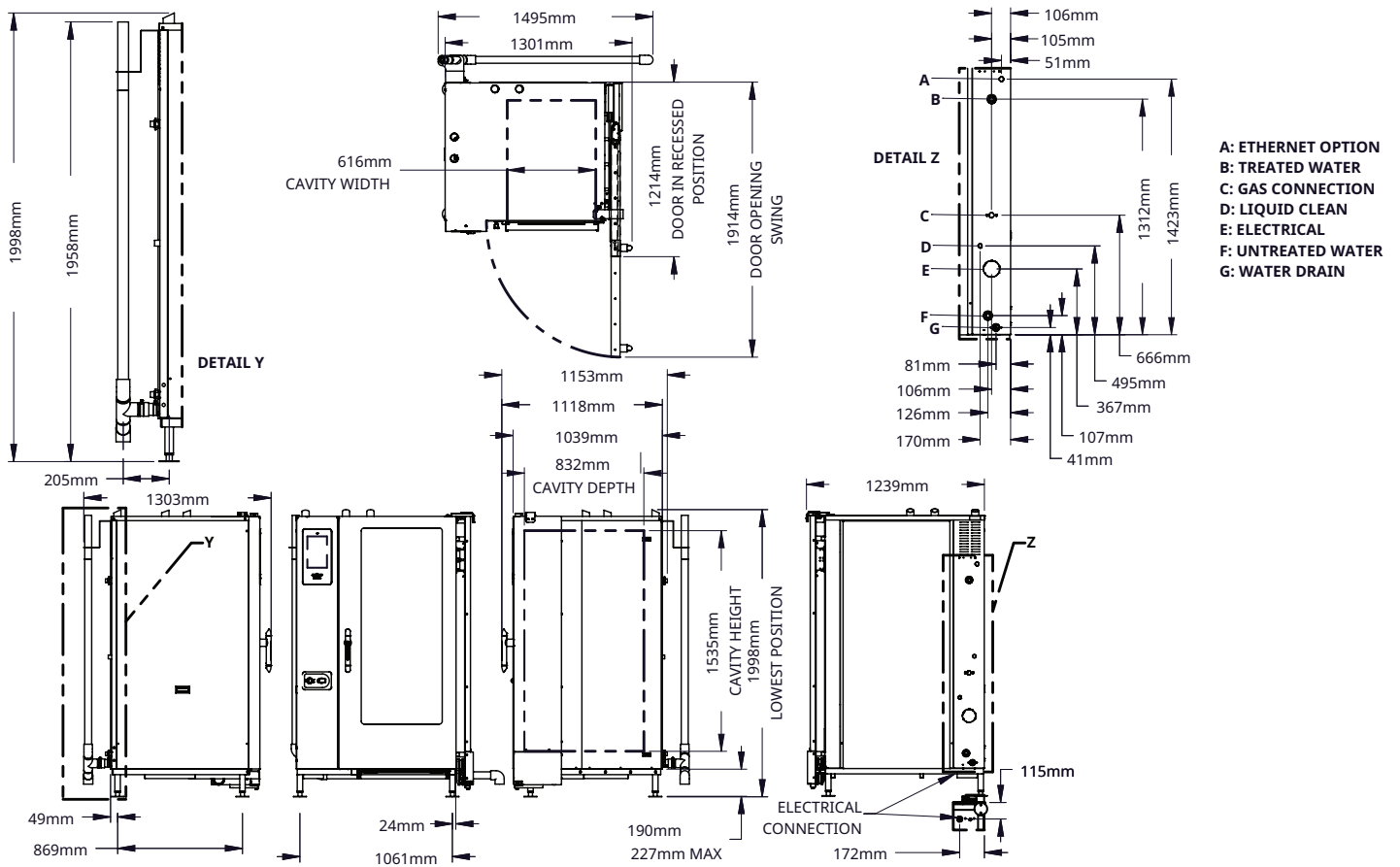
Ship Weight*
525 kg

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

Prodigi™ Classic 20-20 (E)



DIMENSIONS — recessed door



DIMENSIONS

Model
20-20E

Exterior with recessed door (H x W x D)
1998mm x 1238mm x 1192mm

Interior (H x W x D)
1535mm x 616mm x 832mm

Net Weight
499 kg

Ship Dimensions (L x W x H)*
1346mm x 1346mm x 2210mm

Ship Weight*
525 kg

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

Prodigy™ Classic 20-20 (E)



CLEARANCE

- 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



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.



HEAT: ELECTRIC

Heat of rejection

20-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	3,379	0.99



NOISE: ELECTRIC

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.



20-20E ELECTRIC

20-20E	V	Ph	Hz	Awg (IEC)	A	Breaker	kW	Connection
380–415V	380	3	50/60	[10]	84.2	100	56.4	3Ø/N/PE
	415	3	50/60	[10]	91.7	100	66.0	3Ø/N/PE

- 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

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

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