

Prodigi™ Pro 20-20 (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



40 Forty 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]

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]



20-20 Pro

Configuration for Electric Models (select one)

- Turbo
- ECO

Electrical

- 380–415V 3ph

Door swing

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

Cleaning

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

Probe choices

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

Water treatment

- RO System OPS175CR/10 [5031204]

Extended warranty

- One-year warranty extension

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



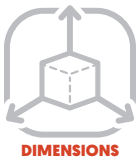
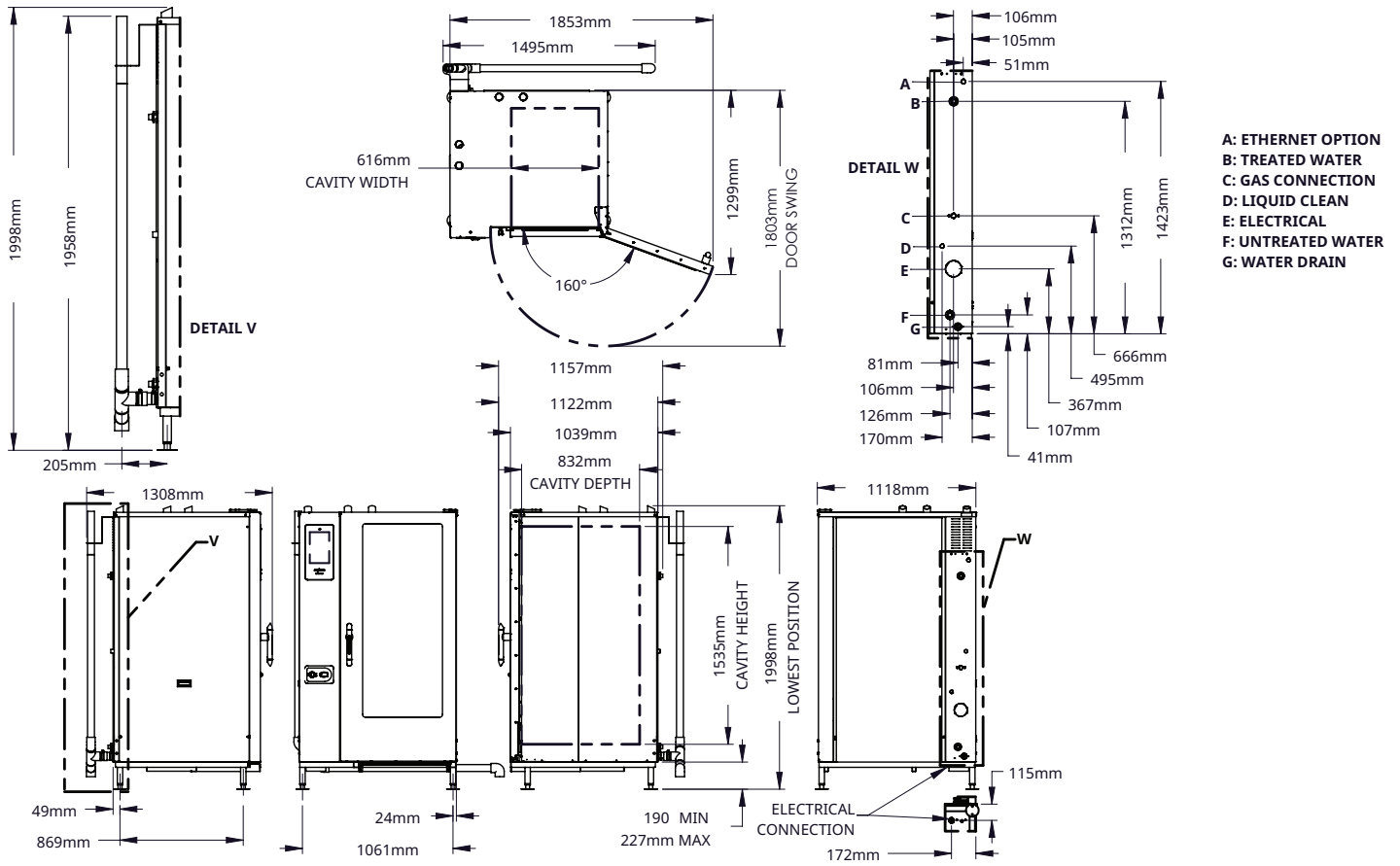
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S.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



Prodigi™ Pro 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

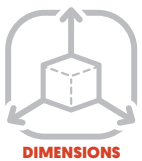
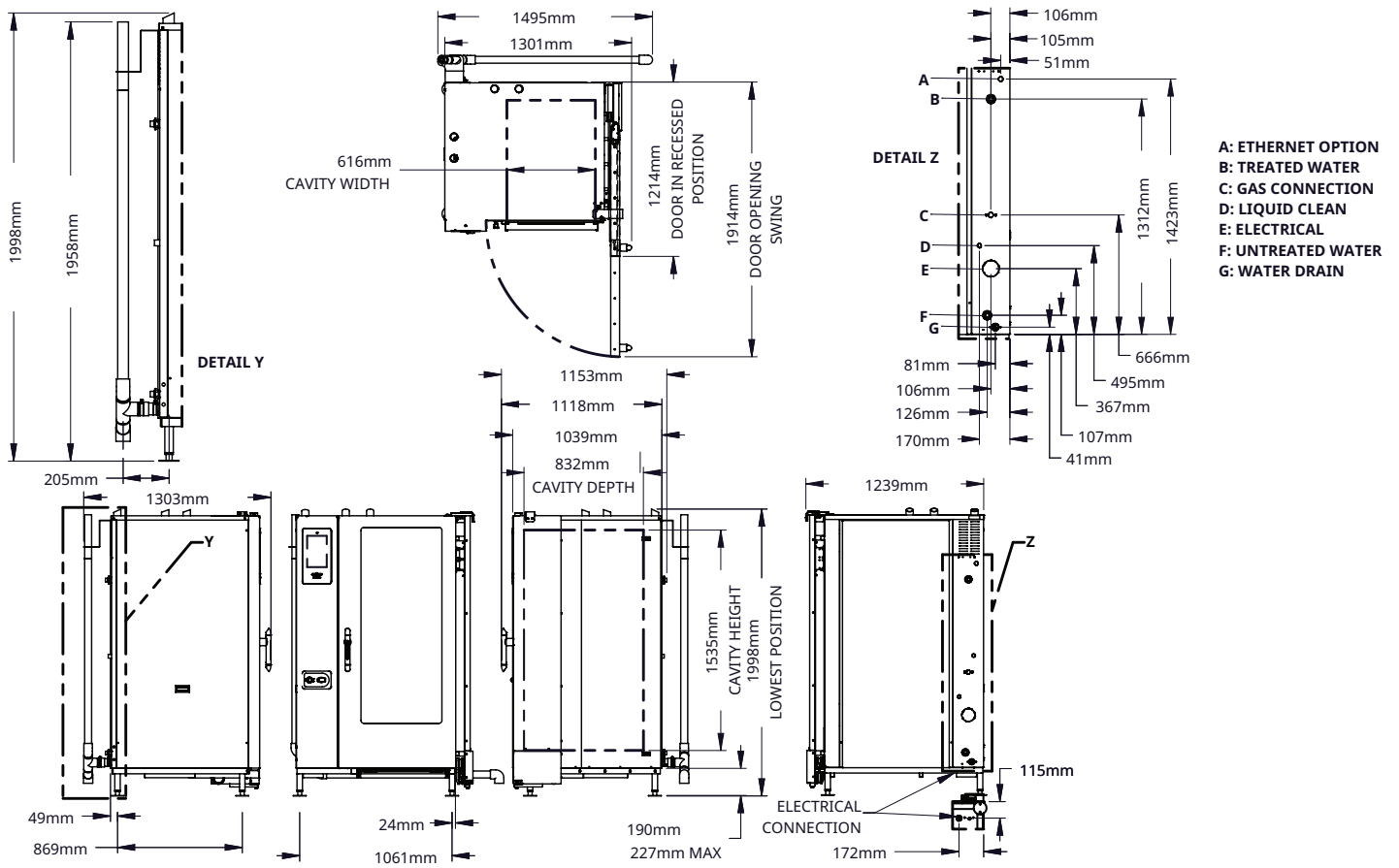
Ship Weight*
525 kg

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

Prodigi™ Pro 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.

Prodigi™ Pro 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 q _s , BTU/hr	Heat Gain q _s , kW
	3,942	1.15



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)	ECO			Turbo Option*			Connection
					A	Breaker	kW	A	Breaker	kW	
380-415V	380	3	50/60	[25]	84.2	100	56.4	105.3	125	64.7	3Ø/N/PE
	415	3	50/60	[25]	91.7	100	66.0	114.6	125	77.0	3Ø/N/PE
With Smoker Option					ECO			Turbo Option*			Connection
20-20E	V	Ph	Hz	Awg (IEC)	A	Breaker	kW	A	Breaker	kW	
380-415V	380	3	50/60	[25]	86.9	100	56.9	107.9	150	65.3	3Ø/N/PE
	415	3	50/60	[25]	94.5	100	66.7	117.5	150	77.7	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

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

Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

CONTACT US

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