

Prodigi™ Classic 6-10 (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

- 7** Seven GN 1/1 pans
Two side racks with seven non-tilt support rails; 298mm horizontal width between rails; 70mm vertical spacing between rails
33 kg product maximum
57 liters volume maximum
Three (3) 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]

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.



6-10 Classic

Electrical

- 380–415V 3ph

Door swing (select one)

- Right hinged [standard]
- Recessed door [optional] [not available on ventless hood models]

Options (select all that apply)

- Ventech™ Hood*
- Ventech™ PLUS Hood*

*Electric models only

Cleaning

- Automatic tablet-based cleaning system [standard]

Probe choices

- Removable, quick-release, T-style probe [PR-37158] [optional]
- Removable, single-point, sous vide probe [PR-36576] [optional]

Water treatment

- RO System OPS175CR/5 [5031203]

Extended warranty

- One-year warranty extension

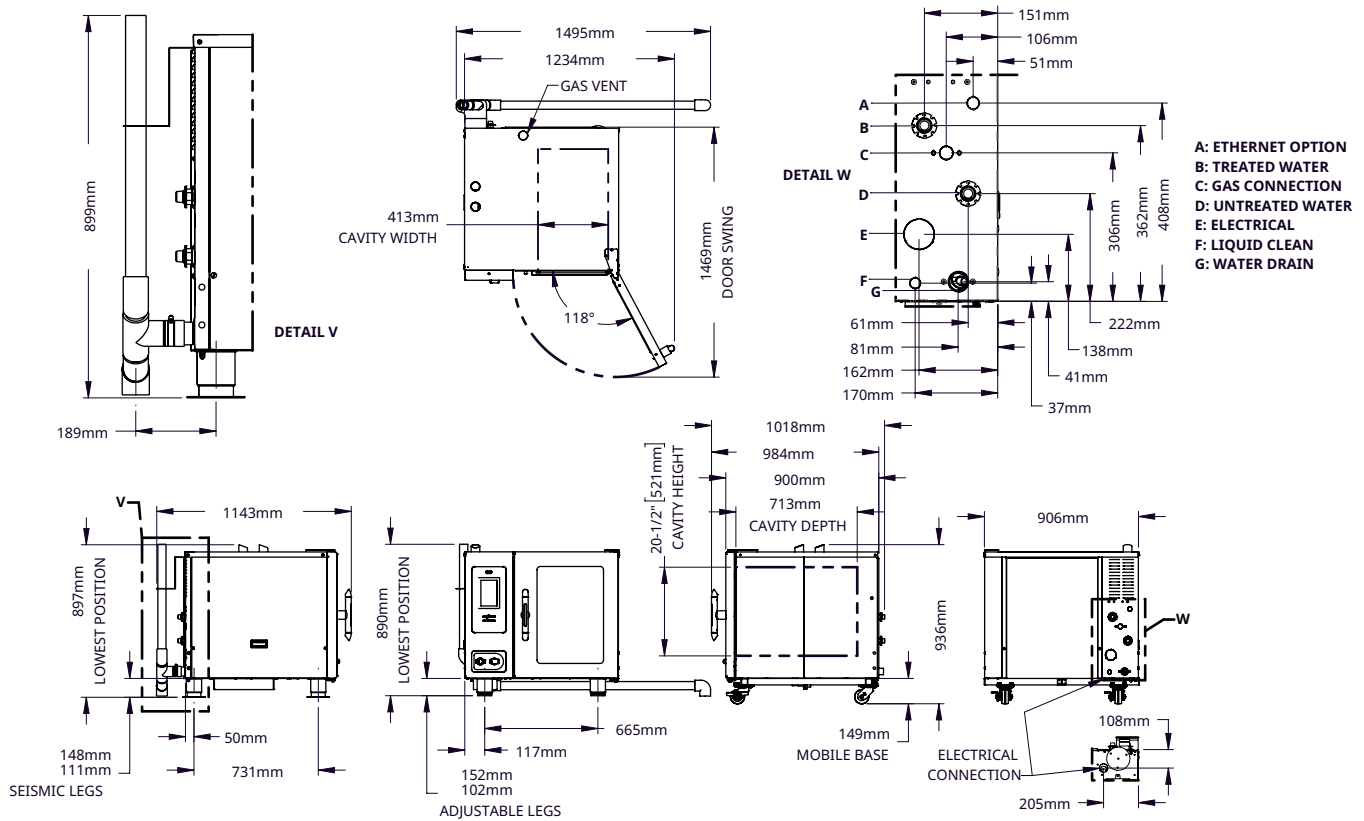
[Accessories \(reference accessory catalog\)](#)



Prodigi™ Classic 6-10 (E)



DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
6-10	890 mm x 906mm x 1018mm	521mm x 413mm x 713mm	228 kg

Ship Dimensions (L x W x H)*
1422mm x 1143mm x 1295mm

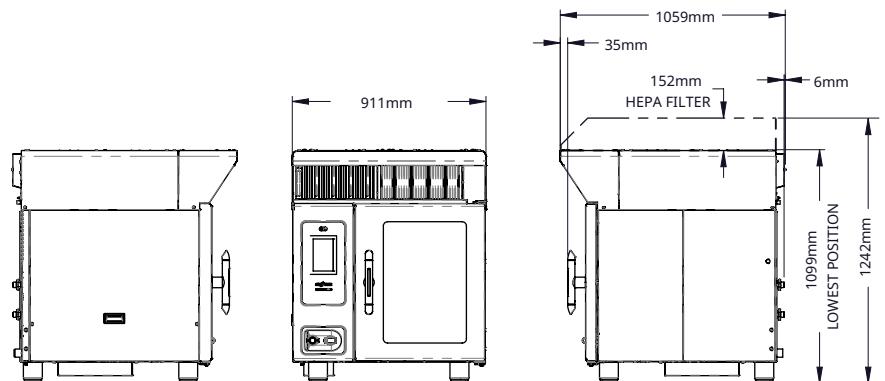
Ship Weight
259 kg

*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.



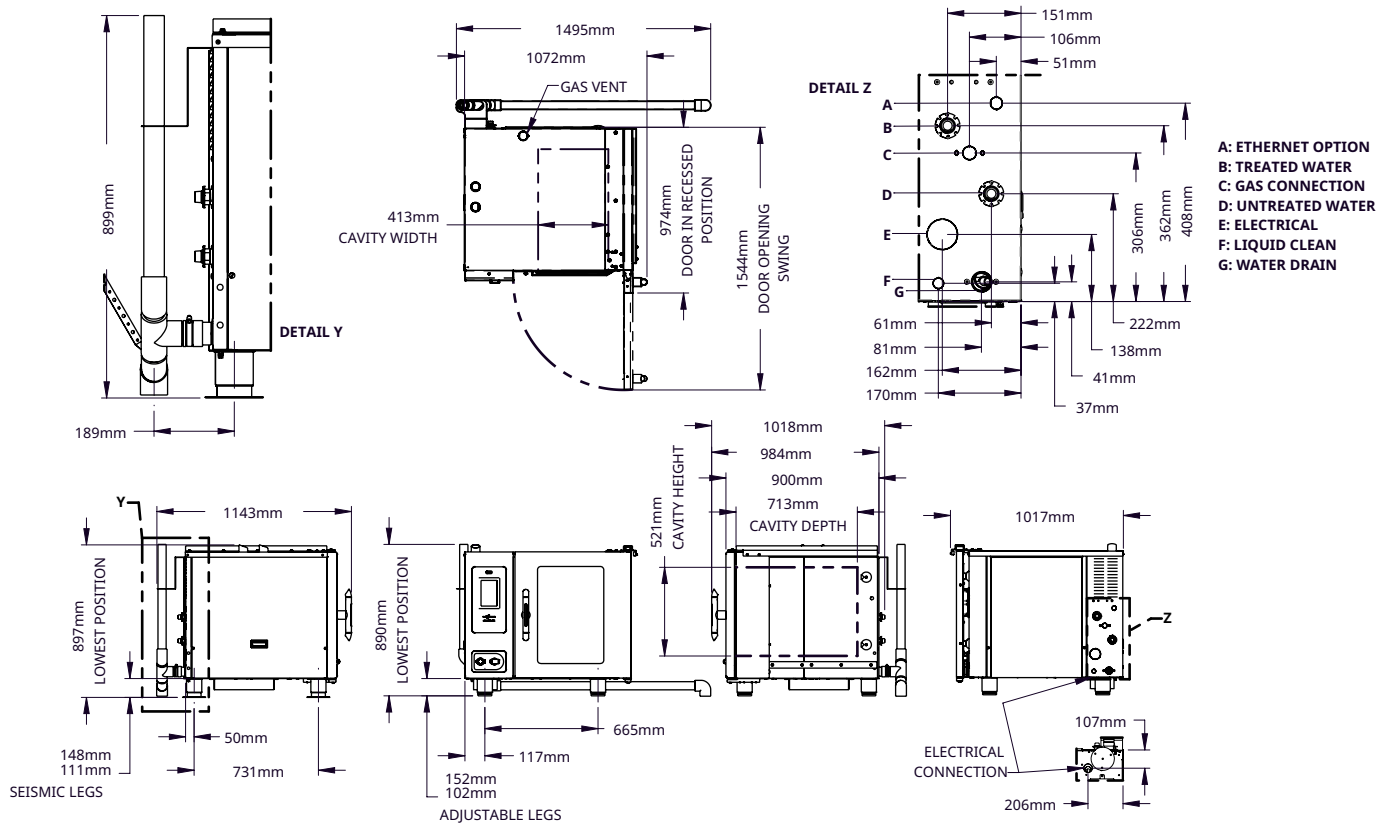
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-10	282mm x 911mm x 1058mm	55 kg	422mm x 1245mm x 508mm]	104 kg
	Ventech Hood Plus Exterior (H x W x D) 435mm x 911mm x 1058mm	Net Weight 79 kg	Ship Dimensions (L x W x H)* 500mm x 1245mm x 508mm	Ship Weight* 131 kg
	Oven with Ventech Hood (H x W x D) 099mm x 911mm x 1059mm	Net Weight Call factory	Ship Dimensions (L x W x H)* 1422mm x 1143mm x 1651mm	Ship Weight* Call factory
	Oven with Ventech Hood Plus (H x W x D) 1242mm x 911mm x 1059mm	Net Weight Call factory	Ship Dimensions (L x W x H)* 1422mm x 1143mm x 1651mm	Ship Weight* Call factory

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

Prodigi™ Classic 6-10 (E)



DIMENSIONS — recessed door



Model
6-10

Exterior (H x W x D)
890 mm x 906mm x 1018mm

Interior (H x W x D)
521mm x 413mm x 713mm

Net Weight
228 kg

Ship Dimensions (L x W x H)*
1422mm x 1143mm x 1295mm

Ship Weight
259 kg

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

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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 unless a stand with solid top or shelf is used.



HEAT: ELECTRIC

Heat of rejection

6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	538	0.16



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.



6-10E ELECTRIC

6-10E	V	Ph	Hz	AWG (IEC)	Standard Power			Connection
					A	Breaker	kW	
380–415V	380	3	50/60	[4]	20	32	9.0	3Ø/N/PE
	415	3	50/60	[4]	22	32	10.5	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 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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