

Prodigi™ Pro 6-10 (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



- 7** Seven* GN 1/1 pans
[*one less on models with smokers]
- 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]



6-10 Pro

Configuration for Electric Models (select one)

- Turbo
- ECO

Electrical

- 380–415V 3ph

Door swing (select one)

- Right hinged
- Recessed door, optional (not available on ventless hood models)

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 (select one)

- Automatic tablet-based cleaning system (standard)
- Automatic liquid cleaning system (optional)

Probe choices

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

Water treatment

- RO System OPS175CR/5 [5031203]

Extended warranty

- One-year warranty extension

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



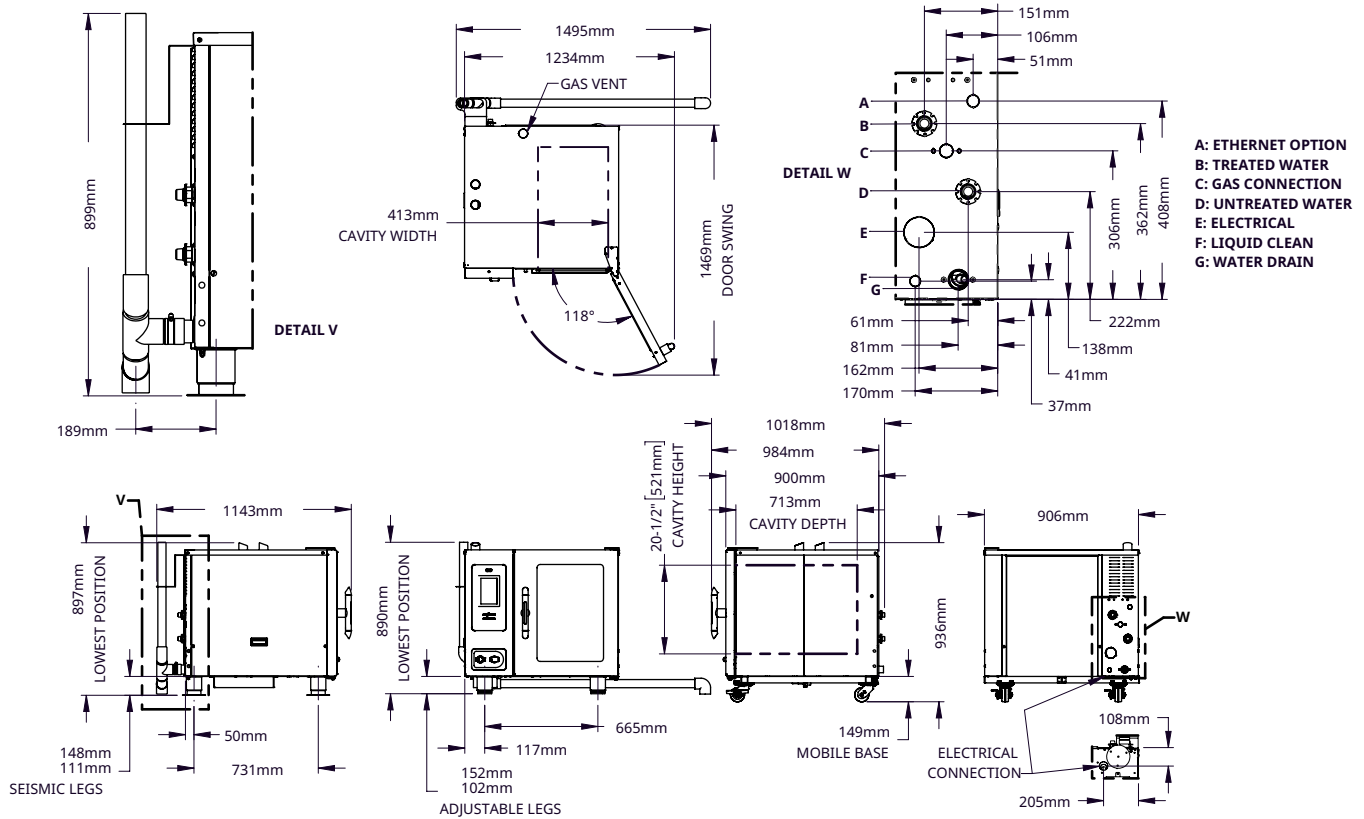
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S.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



Prodigi™ Pro 6-10 (E)



DIMENSIONS — standard door



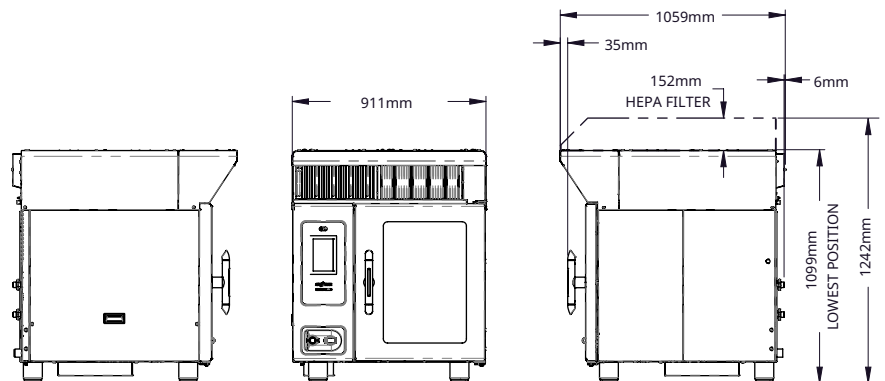
| Model | Exterior (H x W x D) | Interior (H x W x D) | Net Weight |
|-------|---|------------------------------|------------|
| 6-10 | 890 mm x 906mm x 1018mm | 521mm x 413mm x 713mm | 228 kg |
| | Ship Dimensions (L x W x H)* 1422mm x 1143mm x 1295mm | Ship Weight 273 kg | |

*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.



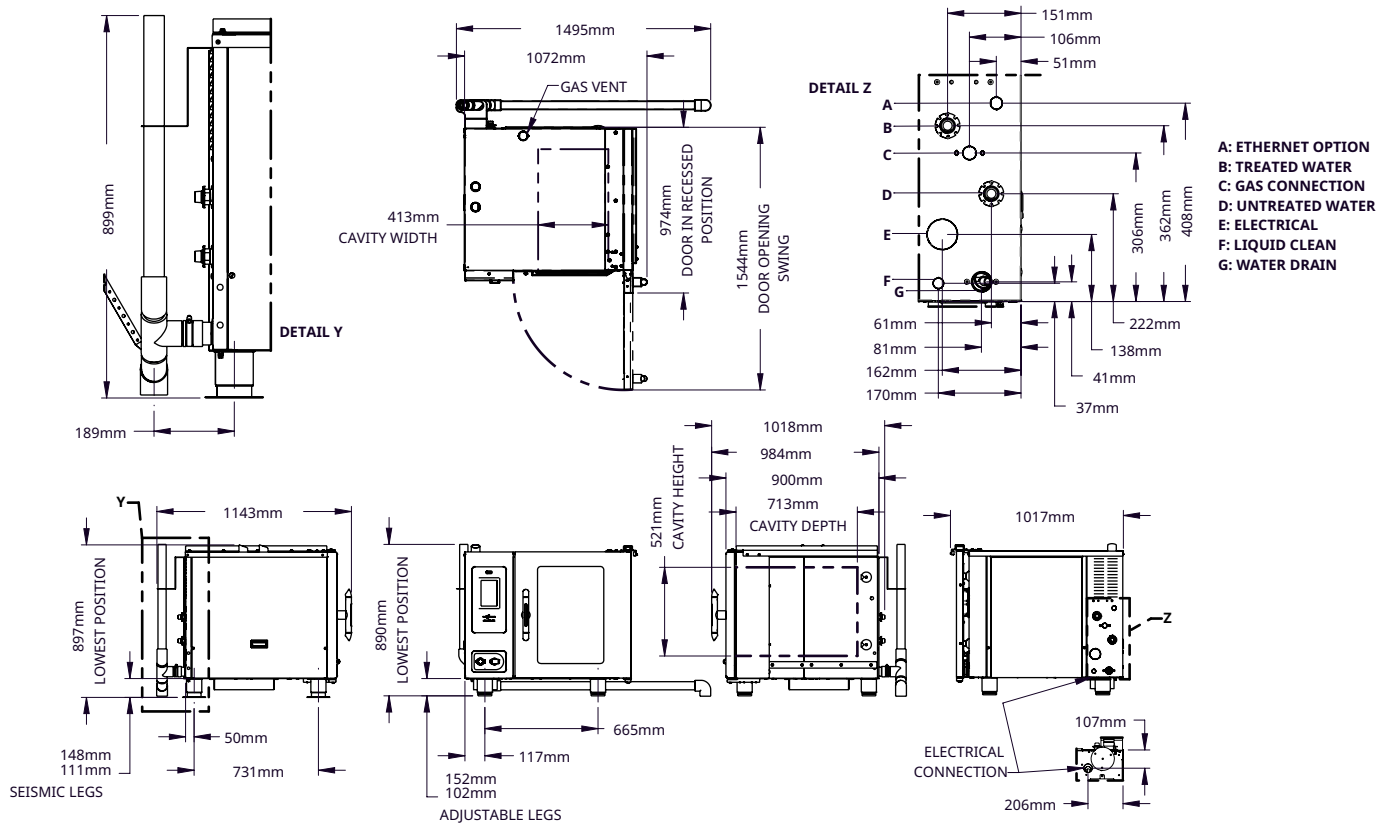
| Model | Ventech Hood Exterior (H x W x D) | Net Weight | Ship Dimensions (L x W x H)* | Ship Weight* |
|-------|---|-----------------------------------|---|-------------------------------------|
| VH-10 | 282mm x 911mm x 1058mm | 55 kg | 422mm x 1245mm x 508mm] | 104 kg |
| | Ventech Hood Plus Exterior (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™ Pro 6-10 (E)



DIMENSIONS — recessed door



Model
6-10

Exterior (H x W x D)
897 mm x 1018mm x 1018mm

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

Net Weight
238 kg

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

Ship Weight
273kg

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

Prodigy™ Pro 6-10 (E)



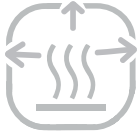
CLEARANCE

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 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 |
|-------|----------------------|------------------|
| | 630 | 0.18 |



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

| CTP6-10E | V | Ph | Hz | AWG (IEC) | ECO | | | Turbo Option* | | | Connection |
|--------------------------|-----|----|-------|-----------|------|---------|------|---------------|---------|------|------------|
| | | | | | A | Breaker | kW | A | Breaker | kW | |
| 380-415V | 380 | 3 | 50/60 | (2.5) | 13.4 | 16 | 9.0 | 20.3 | 32 | 10.3 | 3ø/N/PE |
| | 415 | 3 | 50/60 | (2.5) | 14.6 | 16 | 10.5 | 22.1 | 32 | 12.3 | 3ø/N/PE |
| With CombiSmoker® Option | | | | | ECO | | | Turbo Option* | | | Connection |
| CTP6-10E | V | Ph | Hz | AWG (IEC) | A | Breaker | kW | A | Breaker | kW | |
| 380-415V | 380 | 3 | 50/60 | (2.5) | 16.0 | 16 | 9.6 | 22.9 | 32 | 10.9 | 3ø/N/PE |
| | 415 | 3 | 50/60 | (2.5) | 17.5 | 32 | 11.2 | 25.0 | 32 | 13.0 | 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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