Prodigi™ Classic 7-20 (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.

7-20 Classic

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

16 Sixteen GN 1/1 pans, two rows deep

CAPACITY

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

76 kg product maximum

133 liters volume maximum

Four (4) wire shelves included.

Electrical
☐ 380–415V 3ph

Door swing (select one)
☐ Right hinged
☐ Recessed door, optional (not available on ventless hood models)

Options
☐ 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

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)   ☐ 125A (5021529)
☐ 30A (5021519)   ☐ 150A (5021530)
☐ 40A (5021525)   ☐ 200A (5021531)
☐ 50A (5021526)   ☐ 250A (5021531)
☐ 80A (5021527)
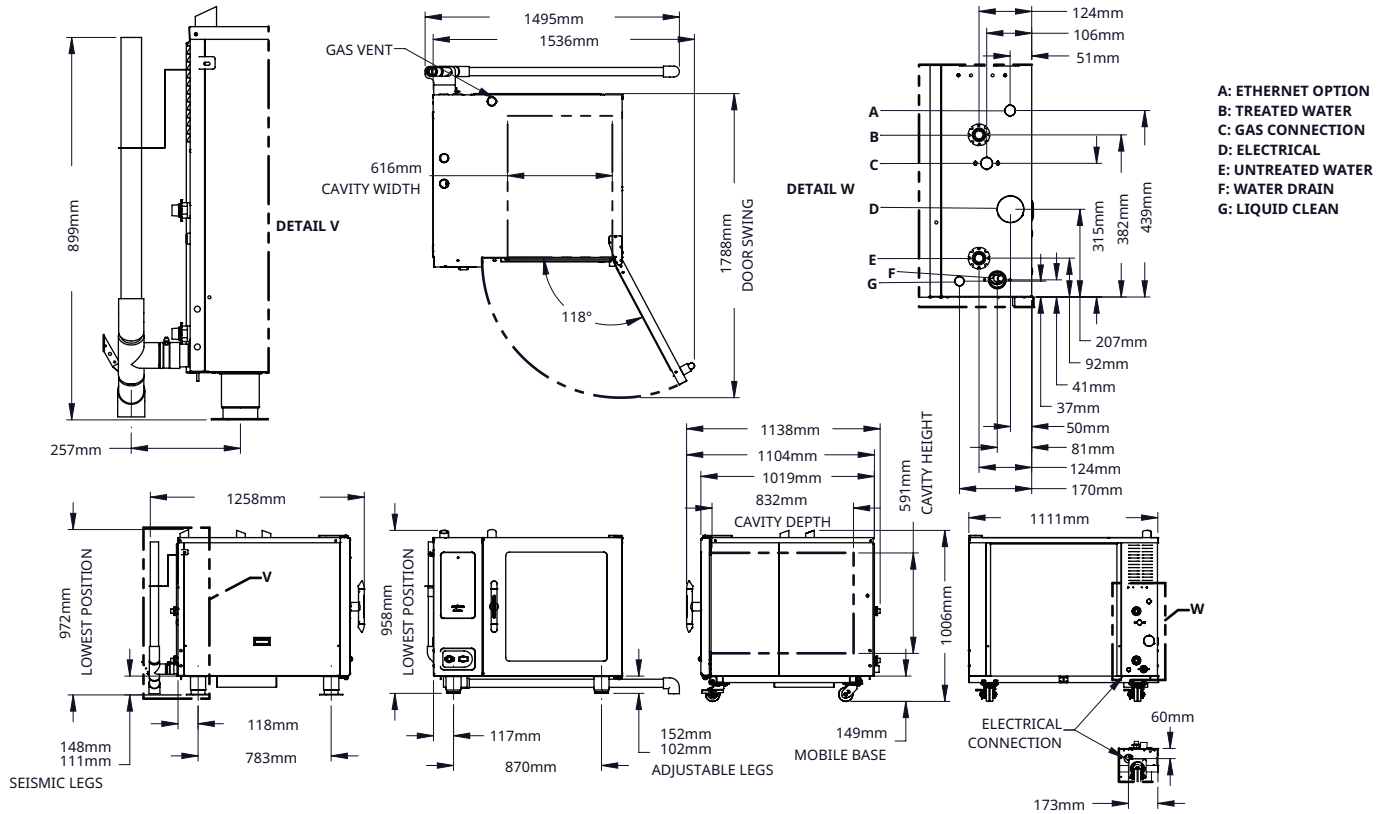
Accessories (reference accessory catalog)

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 7-20 (E)

ALTO·SHAAM®

DIMENSIONS — standard door

DETAIL V

GAS VENT

1495mm
1536mm

616mm CAVITY WIDTH

899mm

257mm

1788mm DOOR SWING

118°

DETAIL W

124mm
106mm
51mm

A
B
C
D
E
F
G

315mm
382mm
439mm

207mm
92mm
41mm
37mm
50mm
81mm
124mm
170mm

A: ETHERNET OPTION
B: TREATED WATER
C: GAS CONNECTION
D: ELECTRICAL
E: UNTREATED WATER
F: WATER DRAIN
G: LIQUID CLEAN

1258mm

972mm LOWEST POSITION

148mm
111mm
SEISMIC LEGS

118mm
783mm

958mm LOWEST POSITION

117mm
870mm

152mm
102mm
ADJUSTABLE LEGS

1138mm
1104mm
1019mm
832mm
CAVITY DEPTH

591mm CAVITY HEIGHT

1006mm

149mm
MOBILE BASE

1111mm

W

ELECTRICAL CONNECTION

60mm

173mm

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	958mm x 1111mm x 1138mm	591mm x 616mm x 832mm	308 kg

	Ship Dimensions (L x W x H)*	Ship Weight	
	1422mm x 1245mm x 1295mm	330 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.

1177mm
34mm
152mm HEPA FILTER
5mm
1116mm
1169mm LOWEST POSITION
1318mm

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	1500mm 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***
	1099mm x 1116mm x 1059mm	Call factory	1422mm x 1143mm 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***
	1242mm x 1116mm x 1059mm	Call factory	1422mm x 1143mm x 1651mm	Call factory

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

Prodigi™ Classic 7-20 (E)

ALTO-SHAAM

DIMENSIONS — recessed door

GAS VENT

1495mm
1275mm

616mm
CAVITY WIDTH

DETAIL Y

890mm

257mm

1867mm
DOOR SWING

1138mm
1104mm
1019mm
832mm
CAVITY DEPTH

591mm
CAVITY HEIGHT

124mm
106mm
51mm

A
B
C

DETAIL Z

D

E
F
G

315mm
382mm
439mm

92mm
41mm
37mm
50mm
81mm
124mm
170mm

A: ETHERNET OPTION
B: TREATED WATER
C: GAS CONNECTION
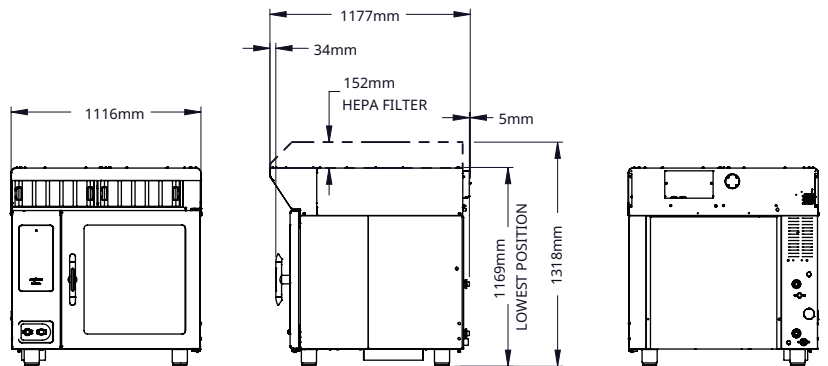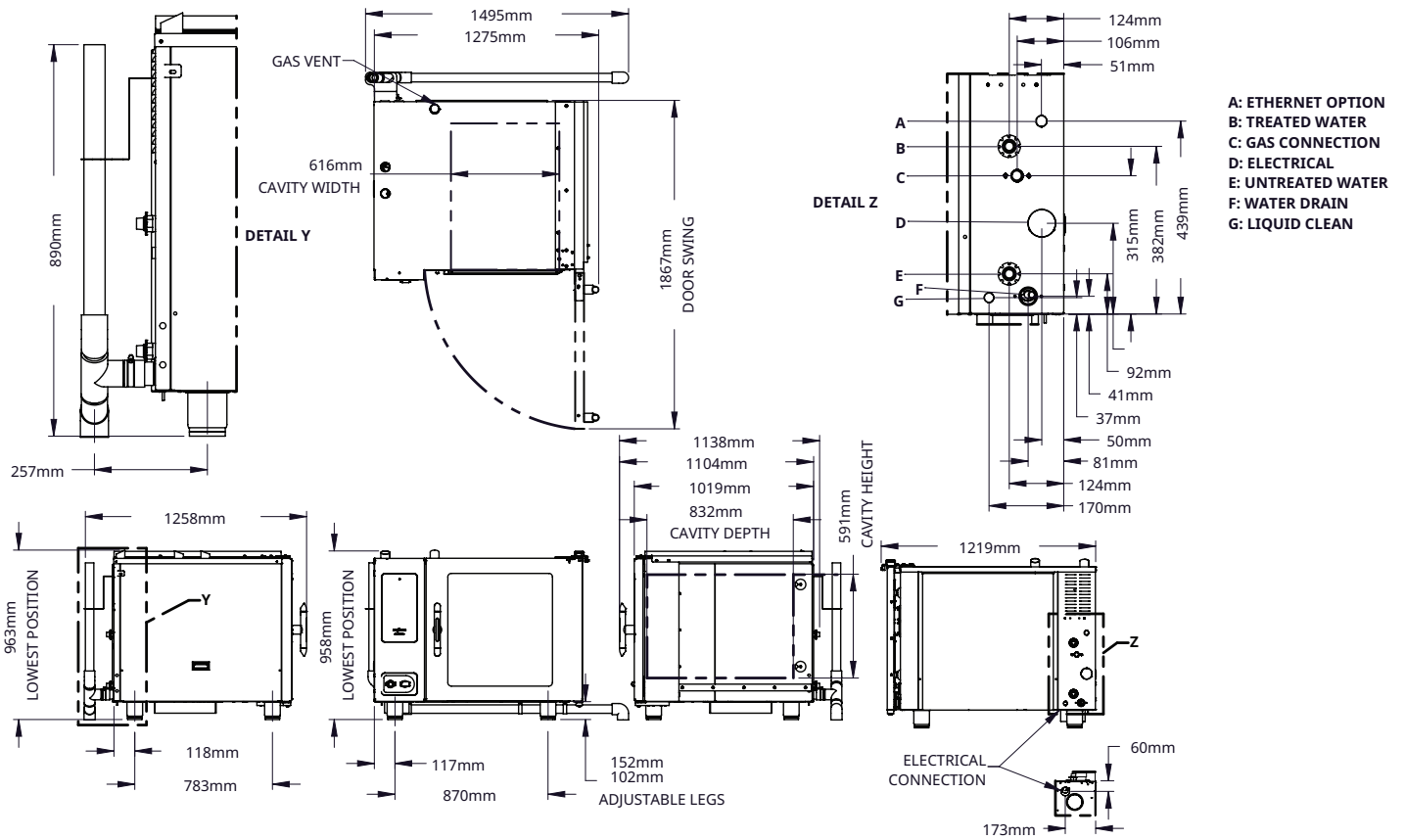D: ELECTRICAL
E: UNTREATED WATER
F: WATER DRAIN
G: LIQUID CLEAN

1258mm

963mm
LOWEST POSITION

Y

118mm
783mm

958mm
LOWEST POSITION

117mm
870mm

152mm
102mm
ADJUSTABLE LEGS

1219mm

Z

ELECTRICAL
CONNECTION

60mm
173mm

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	958mm x 1219mm x 1138mm	591mm x 616mm x 832mm	308 kg

Ship Dimensions (L x W x H)*
1422mm x 1245mm x 1295mm

Ship Weight
330 kg

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

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ALTO-SHAAM

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

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,121	0.33

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.

7-20E ELECTRIC

7-20E	V	Ph	Hz	AWG (IEC)	Standard Power			Connection
					A	**Breaker**	**kW**	
380–415V	380	3	50/60	(4)	28.0	32	18.7	3Ø/N/PE
	415	3	50/60	(4)	30.4	32	21.9	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.

CLEARANCE

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

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