

Prodigi™ Pro 7-20 (E)

Electric

CE

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



16 Sixteen* GN 1/1 pans, two rows deep
[*one less on models with smokers]

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.

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]

ALTO-SHAAM



7-20 Pro

Configuration for Electric Models (select one)

- Turbo
- ECO

Electrical

- 380–415V 3ph

Door swing

- Right hinged
- Recessed door, optional (not available with Ventech hood)

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

- 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)
- Removable probe with stop for grease collection [5035704]

Water treatment

- RO System OPS175C R/5 [5031203]

Extended warranty

- One-year warranty extension

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



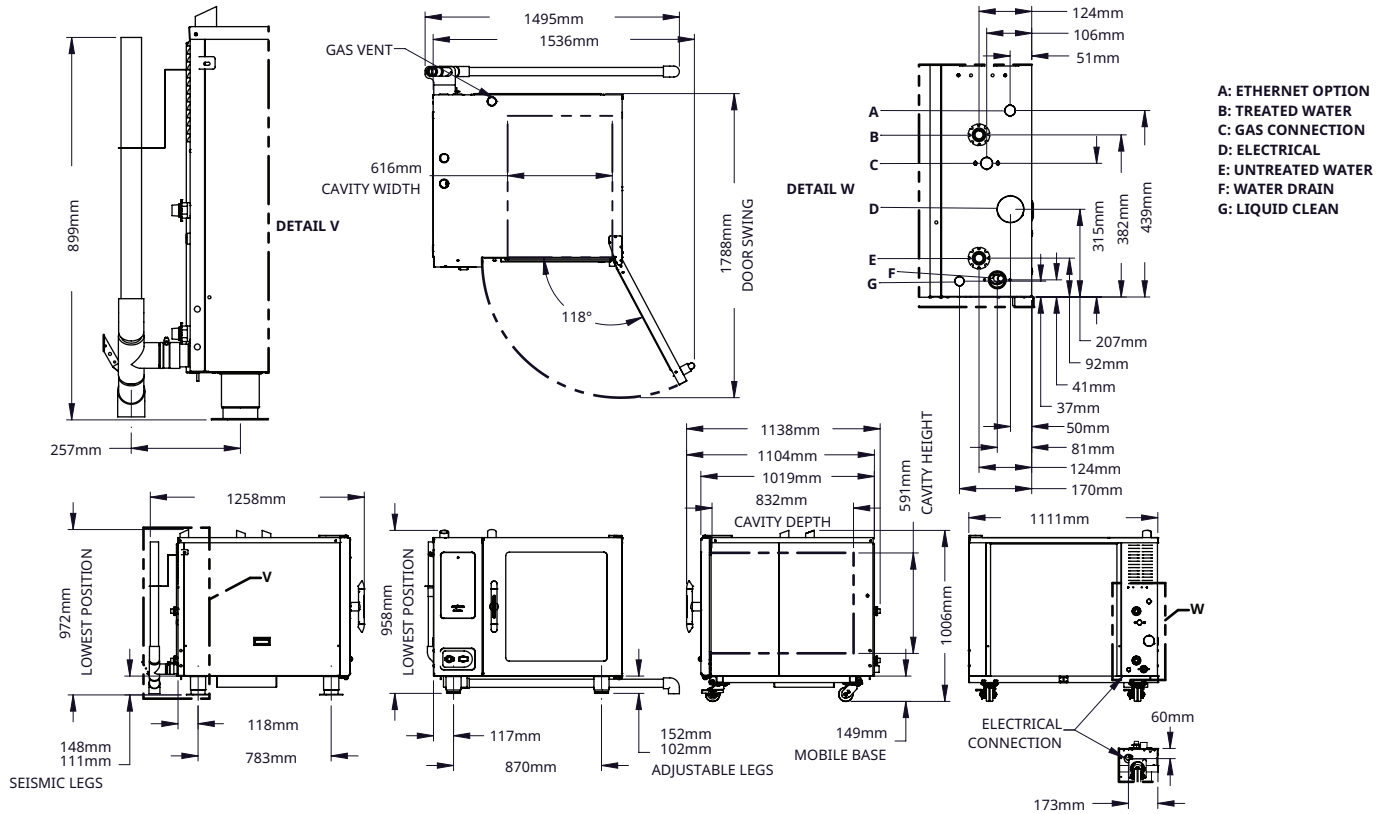
Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S.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



Prodigi™ Pro 7-20 (E)



DIMENSIONS — standard door



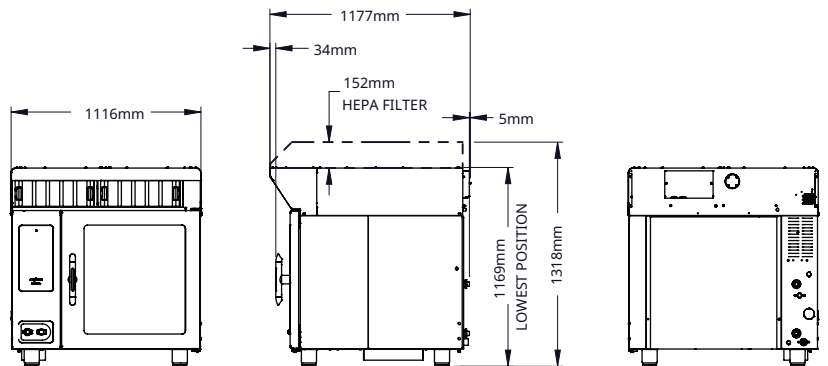
Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	958mm x 1111mm x 1138mm	591mm x 616mm x 832mm	308kg
	Ship Dimensions (L x W x H)* 1422mm x 1245mm x 1295mm	Ship Weight 330 kg	

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

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.



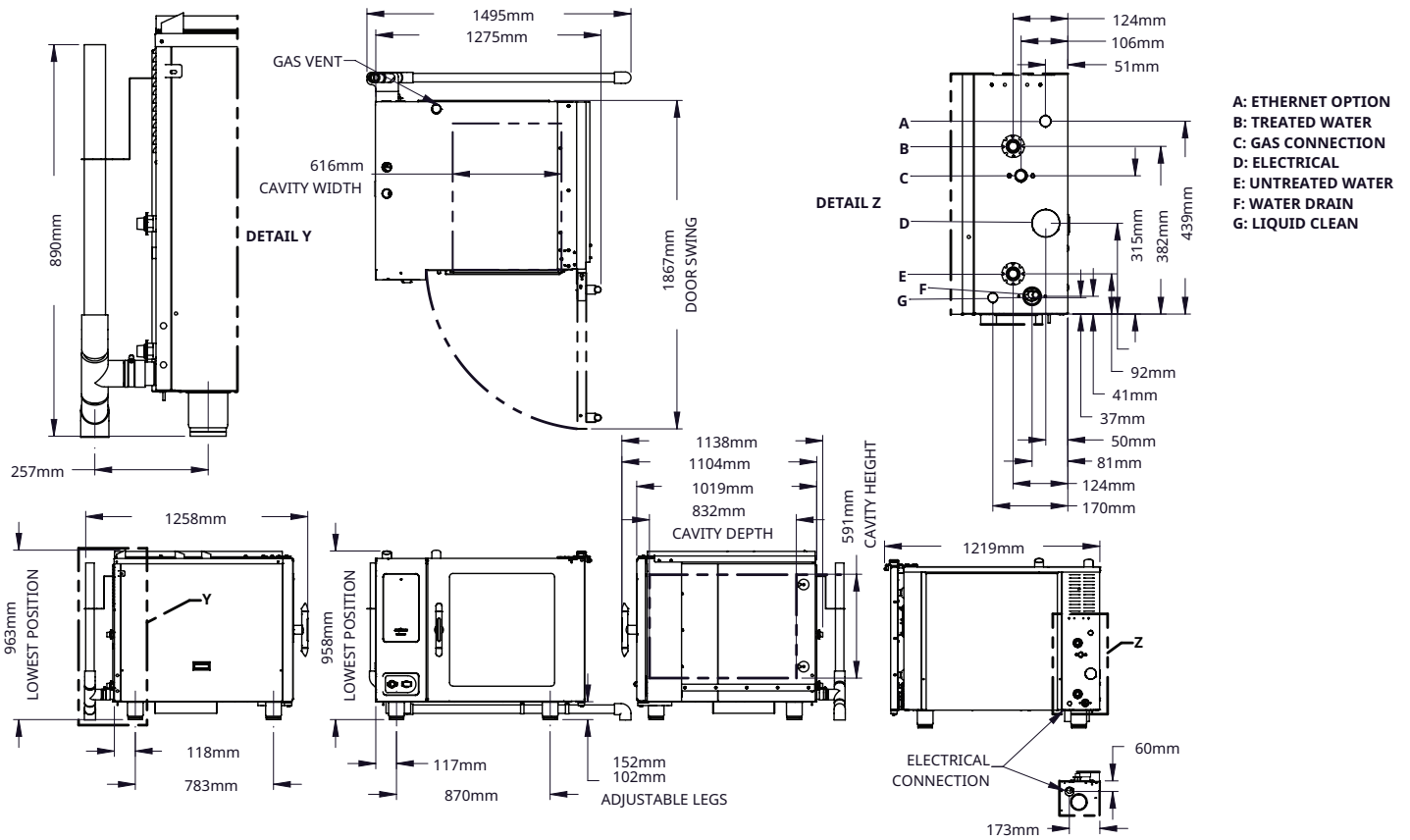
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	282mm x 1116mm x 1177mm	72 kg	1422mm x 1245mm x 508mm	125 kg
	Ventech Hood Plus Exterior (H x W x D) 435mm x 1116mm x 1177mm	Net Weight 96 kg	Ship Dimensions (L x W x H)* 1500mm x 1245mm x 508mm	Ship Weight* 152 kg
	Oven with Ventech Hood (H x W x D) 1099mm x 1116mm 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 1116mm 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 7-20 (E)



DIMENSIONS — recessed door



Model
7-20

Exterior (H x W x D)
958mm x 1219mm x 1138mm

Interior (H x W x D)
591mm x 616mm x 832mm

Net Weight
308kg

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.

Prodigy™ Pro 7-20 (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 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
	1,305	0.38



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					ECO			Turbo Option*			Connection
	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	
380–415V	380	3	50/60	[2.5**]	27.9	32	18.7	41.7	63	21.4	3Ø/N/PE
	415	3	50/60	[2.5**]	30.4	32	21.9	45.4	63	25.5	3Ø/N/PE
With Smoker Option					ECO			Turbo Option*			Connection
7-20E	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	
380–415V	380	3	50/60	[4***]	30.6	32	19.3	44.4	63	22.0	3Ø/N/PE
	415	3	50/60	[4***]	33.3	63	22.6	48.3	63	26.2	3Ø/N/PE

*No-cost option on electric models.

** Use 4 mm² on ovens with turbo option.

*** Use 10 mm² on ovens with turbo option.

- 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

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com