

PRODIGI™ PRO

Combination Ovens

Effortless intelligence,
extraordinary results.

Highly talented. Highly capable.

Combining multiple cooking functions into a single appliance, Alto-Shaam combi ovens are a steadfast tool in the kitchen.

These high-performance ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. With advanced features and accessories inside and out, Prodigy combi ovens are built tough to support and connect the most demanding kitchens.



7-20 Pro

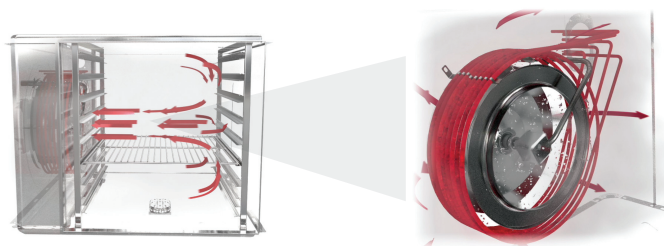
ALTO-SHAAM®

Engineered for dependability, connectivity, and cost savings.

- Take the guesswork out of oven operation with an intuitive, customizable control. Programmable, image-based recipes and one-touch cooking allow any level of labor to execute menu items at the highest quality.
- Execute automatic software downloads, push and pull recipes, view detailed reports and more from a single location with **chefline™** remote oven management.
- Enhance production, improve temperature control and increase recovery times with Turbo mode. Cook food 20% faster than other combi ovens and up to 80% faster than convection technology.
- Zero clearance design saves valuable space under the hood. Place the oven next to any piece of equipment anywhere on the line.
- Smoke hot or cold with real wood chips. Optional CombiSmoke® feature is fully integrated—with no impact on oven capacity, door seal or performance.
- Removable probes decrease oven downtime and repair costs. Easily replace and calibrate for improved reliability.
- LED illuminated door handle cuts through the noise of a busy kitchen with visual notification of oven status.
- Improve employee safety with Safevent™ venting system. Heat and steam is automatically vented during the last 60 seconds of the cooking cycle.
- Increase productivity with automatic cleaning. Five cycle options from "light clean" to "heavy plus" use safe, convenient cleaning tablets or optional liquid cleaner.

Boilerless Design

- Boilerless steam generation provides superior performance using 80% less water. Extend equipment lifetime and reduce maintenance costs associated with traditional boiler-based models.
- Maximize food quality, texture, and yield. Absolute Humidity Control™ allows for selection of any humidity level from 0–100%.



- Optional automatic grease collection system safely and simply extracts and disposes hot grease with an efficient pump-style system.
- Available on single or stacked models, Ventech™ and Ventech™ PLUS Type 1 ventless hoods condense steam while capturing and removing grease-laden air and food vapors.
- Reduce water-related maintenance costs and extend equipment lifetime with optional reverse osmosis system.
- Ensure optimal oven performance from the start with factory-authorized installation program.

Free-Standing Ovens



6-10 Pro



10-10 Pro



7-20 Pro



10-20 Pro