

# Prodigi™ Pro 10-20 (E/G)

Electric or Gas  
UL

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: 85°F to 550°F (30°C to 302°C)



**10** Ten full-size sheet pans; ten GN 2/1 sheet pans  
Twenty-two [22]\* full-size hotel or GN 1/1 pans, two rows deep  
Twenty [20]\* half-size sheet pans  
[\*one less on models with smokers]

Two side racks with eleven non-tilt support rails;  
19-7/8" (505mm) horizontal width between rails,  
2-3/4" (70mm) vertical spacing between rails

240 lb (109 kg) product maximum

150 quarts (190 liters) volume maximum

Five [5] wire shelves included.

CAPACITY

## Copper Installation kits

Base kit selection on amp draw found in electrical table

### Electric

- 20A [5026970]
- 30A [5026932]
- 40A [5026972]
- 50A [5026973]
- 80A [5026974]
- 125A [5026977]
- 175A [5026978]
- 200A [5026979]

### Gas

- 20A [5026980]
- 30A [5026933]

## 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]

### Gas

- 20A [5021522]
- 30A [5021520]
- No cord [5021524]

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

ALTO-SHAAM.



10-20 Pro

## Configuration for Electric Models (select one)

- Turbo [Increased energy usage for quicker preheat and recovery times]
- ECO [Designed for energy conservation—reference power requirements]

## Configuration for Gas Models (select one)

- Natural gas                       Propane

## Electrical

- 120V 1ph [Gas only]                       208–240V 1ph [Gas only]
- 208–240V 3ph                               440–480V 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 or units with security devices]

- 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-37157] [standard]
- Removable, single-point, sous vide probe [PR-36576] [optional]

## Security devices for correctional facility use

- Optional base package [not available with recessed door]: includes tamper-proof screw package
- Anti-entrapment device [5017157] [optional]
- Control panel security cover [5017144] [optional]
- Hasp door lock [padlock not included] [5017145] [optional]

## Water treatment

- RO System OPS175CR/10 [5031204]

## Extended warranty

- One-year warranty extension

## Installation options (select one)

- Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check — available through an Alto-Shaam authorized service agency

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

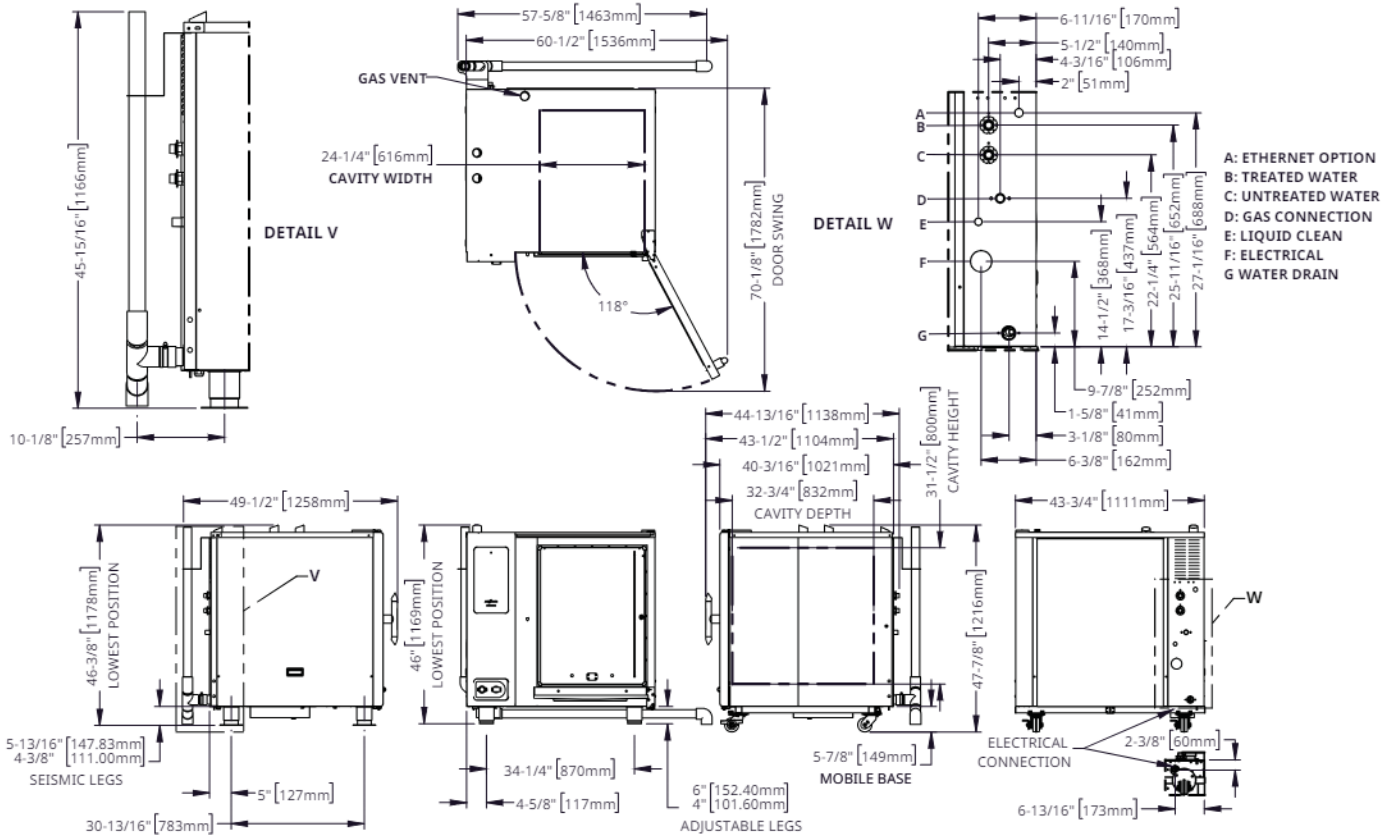


COA# 5760  
Electric models only

# Prodigi™ Pro 10-20 (E/G)



## DIMENSIONS — standard door



### Model Exterior (H x W x D)

10-20 46" x 43-3/4" x 44-13/16" [1169mm x 1111mm x 1138mm]

### Interior (H x W x D)

31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]

### Net Weight

Elec: 554 lb [251 kg] Gas: 559 lb [253 kg]

### Ship Dimensions (L x W x H)\*

56" x 49" x 65" [1422mm x 1245mm x 1651mm]

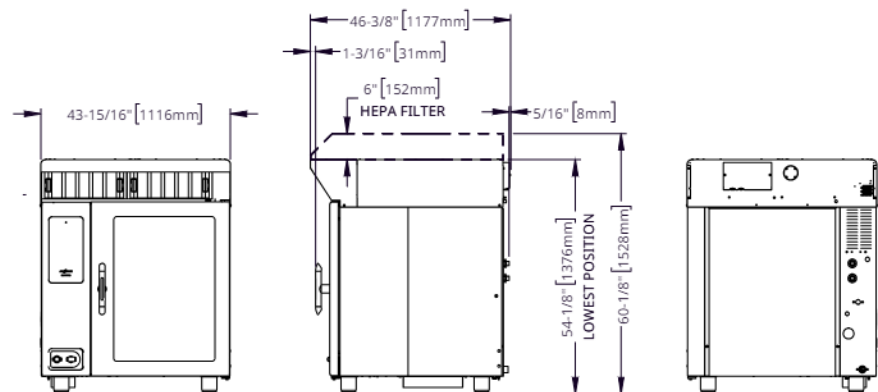
### Ship Weight

Elec: 773 lb [351 kg] Gas: 742 lb [337 kg]

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

## OVENS WITH VENTECH® HOOD

### Electric only



### Model Ventech Hood Exterior (H x W x D)

VH-20 11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]

### Net Weight

158 lb [72 kg]

### Ship Dimensions (L x W x H)\*

56" x 49" x 20" [1422mm x 1245mm x 508mm]

### Ship Weight\*

276 lb [125 kg]

### Ventech Hood Plus Exterior (H x W x D)

17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]

### Net Weight

211 lb [96 kg]

### Ship Dimensions (L x W x H)\*

59" x 49" x 20" [1500mm x 1245mm x 508mm]

### Ship Weight\*

336 lb [152 kg]

### Oven with Ventech Hood (H x W x D)

54-1/8" x 43-15/16" x 46-3/18" [1376mm x 1116mm x 1177mm]

### Net Weight

Call factory

### Ship Dimensions (L x W x H)\*

56" x 49" x 65" [1500mm x 1245mm x 1651mm]

### Ship Weight\*

Call factory

### Oven with Ventech Hood Plus (H x W x D)

60-1/8" x 43-15/16" x 46-3/18" [1528mm x 1116mm x 1177mm]

### Net Weight

Call factory

### Ship Dimensions (L x W x H)\*

56" x 49" x 65" [1500mm x 1245mm x 1651mm]

### Ship Weight\*

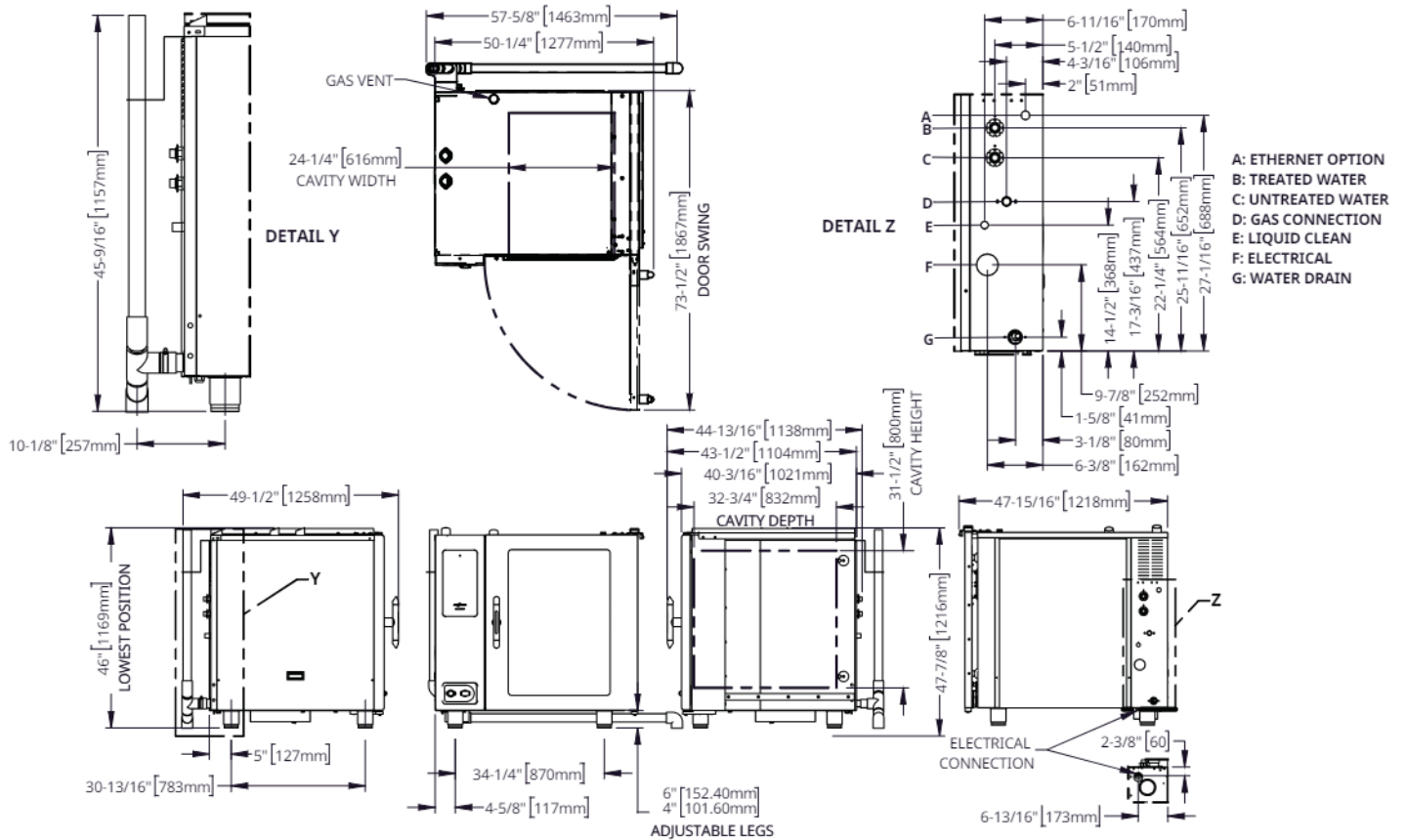
Call factory

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

# Prodigi™ Pro 10-20 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	46" x 43-3/4" x 44-13/16" [1169mm x 1111mm x 1138mm]	31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]	Elec: 554 lb [251 kg] Gas: 559 lb [253 kg]

### Ship Dimensions (L x W x H)\*

56" x 49" x 65" [1422mm x 1245mm x 1651mm]

### Ship Weight

Elec: 773 lb [351 kg] Gas: 742 lb [337 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.



# Prodigi™ Pro 10-20 (E/G)



10-20E ELECTRIC

10-20E					ECO					Turbo Option*					Connection
	V	Ph	Hz	AWG	A	A <sup>^</sup>	Breaker	kW	kW <sup>^</sup>	A	A <sup>^</sup>	Breaker	kW	kW <sup>^</sup>	
208–240V	208	3	50/60	2	68.9	69.8	70/100 <sup>^</sup>	24.8	25.1	80.3	84.2	90/110 <sup>^</sup>	28.9	30.3	3Ø/PE
	240	3	50/60	1	79.5	80.7	80/110 <sup>^</sup>	33.0	33.5	92.7	97.3	110/130 <sup>^</sup>	38.5	40.4	3Ø/PE
440–480V	440	3	50/60	6	37.2	37.6	40/55 <sup>^</sup>	28.3	28.6	42.6	44.4	50/60 <sup>^</sup>	32.4	33.8	3Ø/PE
	480	3	50/60	4	39.7	40.3	40/55 <sup>^</sup>	33.0	33.5	46.4	48.7	60/70 <sup>^</sup>	38.5	40.4	3Ø/PE

\*No-cost option on electric models.

<sup>^</sup>Values for units with Ventech Hoods.

- 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

With Smoker Option					ECO			Turbo Option*			Connection
10-20E	V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	kW	
208–240V	208	3	50/60	4	70.3	80	25.3	91.2	100	29.4	3Ø/PE
	240	3	50/60	3	81.2	90	33.7	105.2	110	39.2	3Ø/PE
440–480V	440	3	50/60	6	37.8	40	28.8	43.5	50	33.0	3Ø/PE
	480	3	50/60	4	41.1	50	33.7	47.2	60	39.2	3Ø/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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.



10-20G ELECTRIC

	10-20G					Without Smoker Option			With Smoker Option			Connection
		V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	kW	
†	120V	120	1	60	12	6.8	20	0.84	12.0	20	1.5	1Ø/PE
†	208–240V	208	1	50/60	14	4.8	15	1.0	7.3	15	1.5	1Ø/PE
		240	1	50/60	14	4.2	15	1.0	7.1	15	1.7	1Ø/PE
†	208–240V	208	3	50/60	14	4.8	15	1.0	7.3	15	1.5	3Ø/PE
		240	3	50/60	14	4.2	15	1.0	7.1	15	1.7	3Ø/PE

† Per UL requirements, must be permanently connected to electrical supply source

- 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

# Prodigi™ Pro 10-20 (E/G)



**CLEARANCE**

Top: 20" (508mm)  
 Left: 0" (0mm)  
 18" (457mm) recommended service access  
 Right: 0" (0mm) non-combustible surfaces  
 2" (51mm) combustible surfaces  
 Bottom: 5-1/8" (130mm)  
 Back: 4" (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.
- Drain must not be located directly underneath the appliance unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



**HEAT: ELECTRIC**

### Heat of rejection

10-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,971	0.58



**NOISE: ELECTRIC**

### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



**HEAT: GAS**

### Heat of rejection

10-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	745	0.22



**NOISE: GAS**

### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.



**GAS**

### Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Maximum Static Pressure WC (kPa)	Minimum Dynamic Pressure WC (kPa)	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	133,000	14 (3.5)	5.5 (1.1)	126.7	NA
Propane	133,000	14 (3.5)	9 (2.8)	53.2	1.5

\*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.



**WATER**

### Water requirements (per oven)

Two cold water inlets — drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200–1000 kPa) at a minimum flow rate of 0.26 gpm (1 L/min).
- One untreated water inlet: 3/4" NPT male connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200–1000 kPa) at a minimum flow rate of 2.64 gpm (10 L/min). Water drain: 1-1/2" (40mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F (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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