

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.

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]

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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 \[reference accessory catalog\]](#)

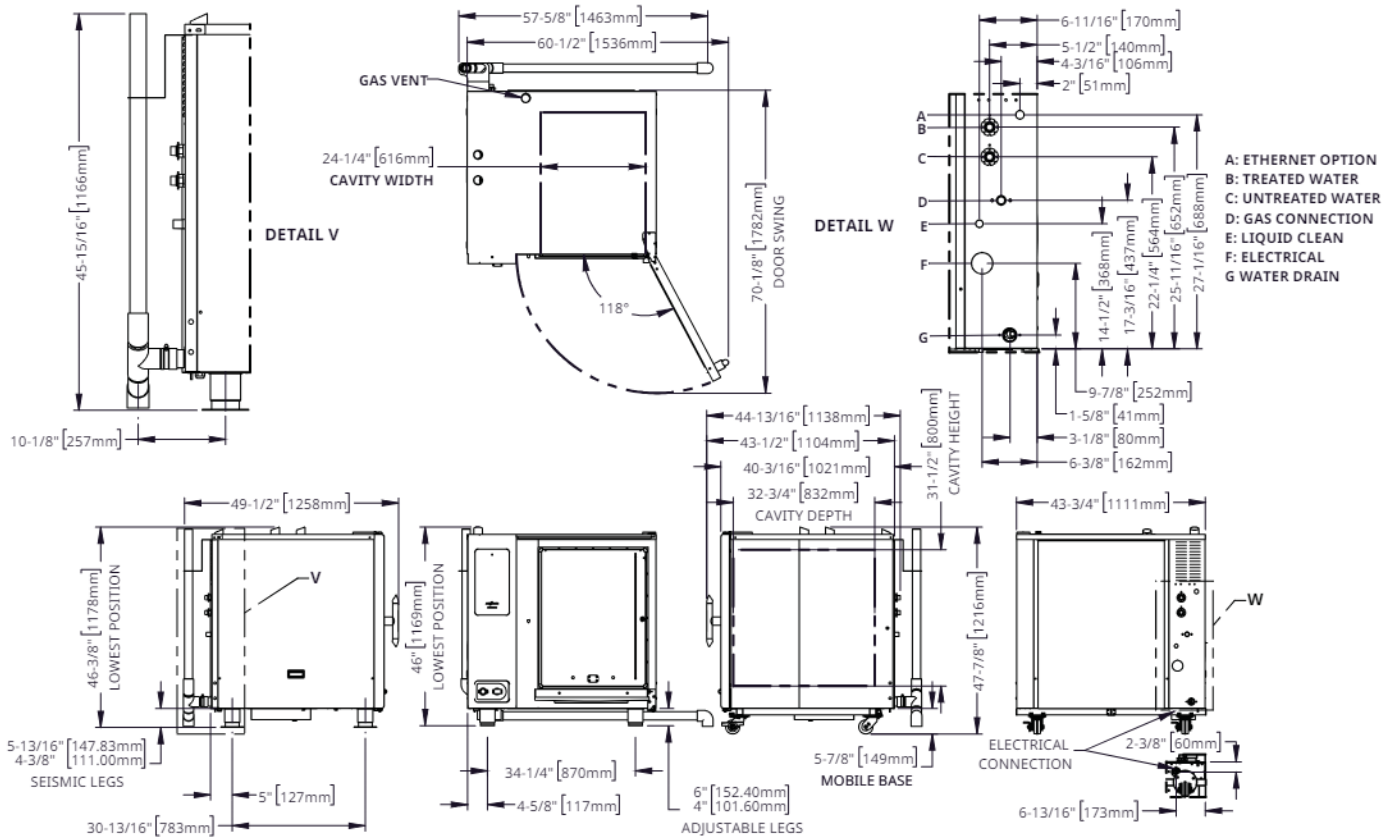


COA# 5760
Electric models only

Prodigi™ Pro 10-20 (E/G)

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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]

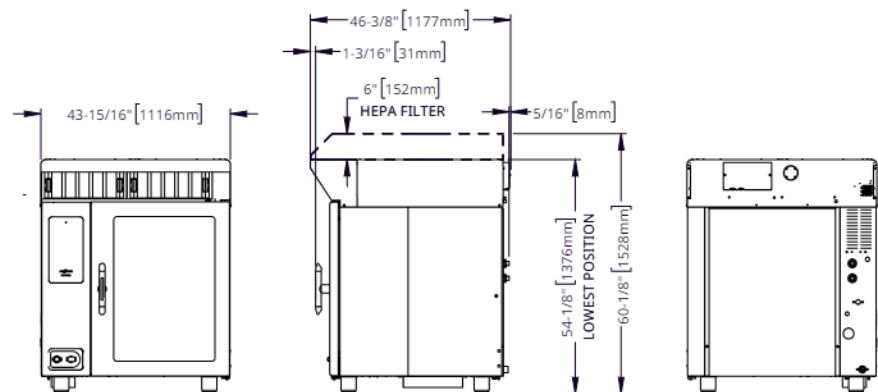
Ship Weight

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]

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]

Oven with Ventech Hood (H x W x D)

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

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

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

Net Weight

158 lb [72 kg]

Net Weight

211 lb [96 kg]

Net Weight

Call factory

Net Weight

Call factory

Ship Dimensions (L x W x H)*

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

Ship Dimensions (L x W x H)*

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

Ship Dimensions (L x W x H)*

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

Ship Dimensions (L x W x H)*

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

Ship Weight*

276 lb [125 kg]

Ship Weight*

336 lb [152 kg]

Ship Weight*

Call factory

Ship Weight*

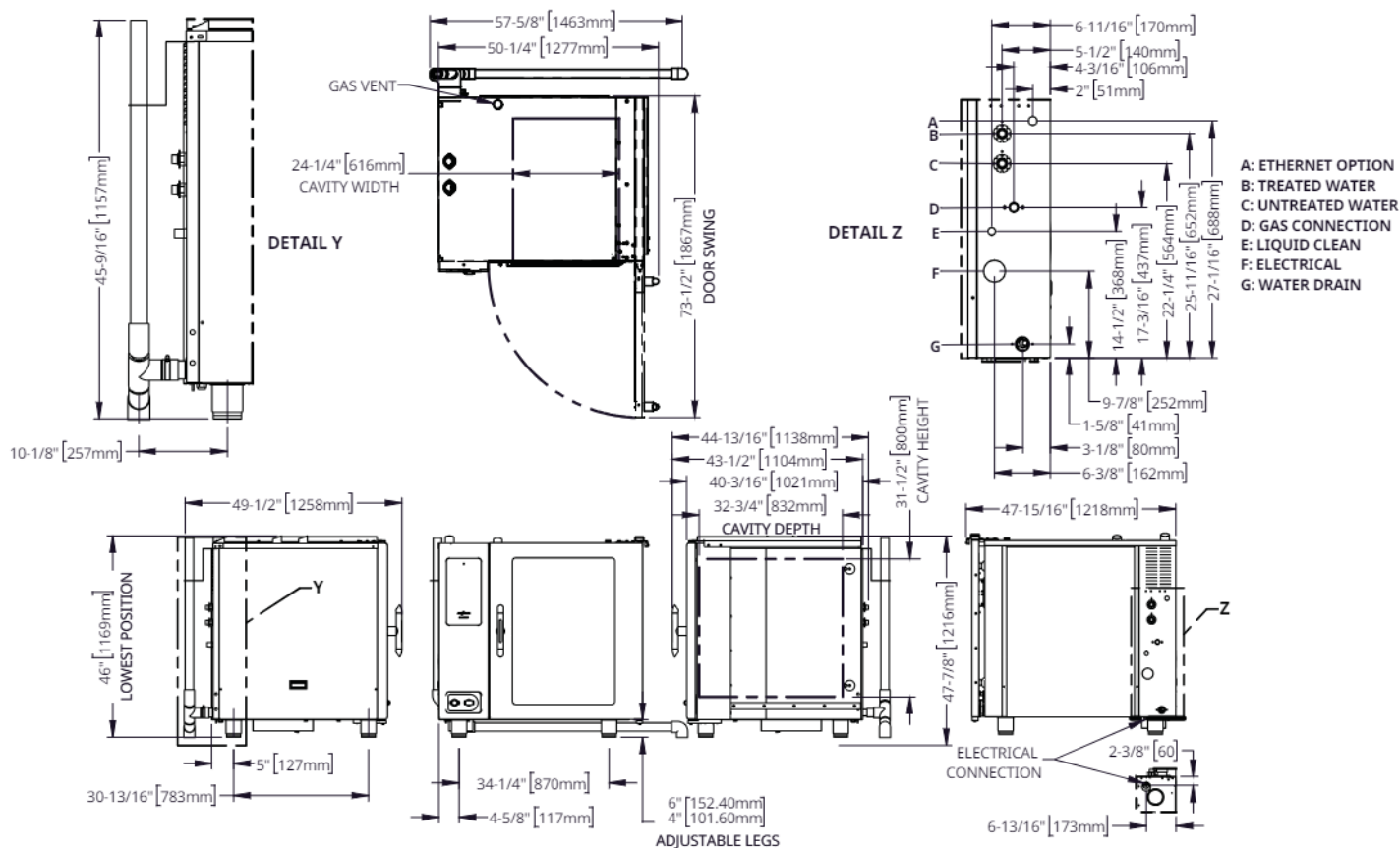
Call factory

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

Prodigi™ Pro 10-20 (E/G)

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DIMENSIONS — recessed 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

Eliminate the need for a traditional kitchen hood. Ventech Type I 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)

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10-20E ELECTRIC

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

*No-cost option on electric models.

^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.

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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

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