PRODIGI™ COMBINATION OVENS ALTO-SHAAM.



Solutions that **advance your business.**

When you're faced with challenges, trust Alto-Shaam to deliver solutions and support when and where you need it. Our equipment systems are designed to add value to your business, helping create superior food experiences that drive long-term profitability. We pioneer equipment that is intuitive and dependable—giving you the confidence and support you need to embrace changes in rapidly evolving markets.

With headquarters and manufacturing in Menomonee Falls, Wisconsin, Alto-Shaam proudly provides foodservice equipment solutions made in the USA to more than 90 countries globally.







OUR **STORY**

1960s

Jerry Maahs, founder, seeking a way to keep fried chicken hot for delivery during Wisconsin winters, uses thermal cables to create innovative holding cabinets. Halo Heat® debuts at the 1968 National Restaurant Association Show.



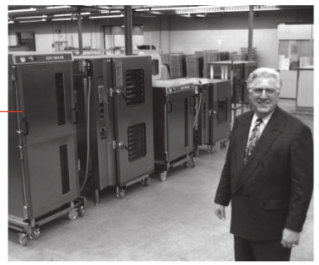


1970s

What began as an experiment with the overnight cooking of prime rib leads to the creation of an entirely new category of commercial kitchen equipment: **Cook & Hold ovens with exclusive Halo Heat® technology.**

1980s

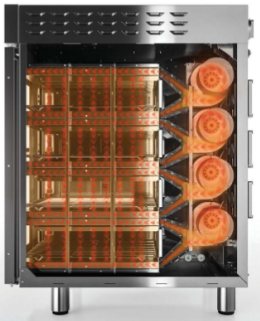
Seeing a growing need for modern kitchens to become ever more versatile and efficient, Alto-Shaam fills that need with the groundbreaking **Combitherm® oven.**



1990s

Evolving into a forward-thinking company that offers complete kitchen systems results in dramatic growth and expansion, performing installations everywhere, from cruise lines to Antarctica.





2010s

Recognizing the industry changing potential of Structured Air Technology®, Alto-Shaam partners with Phil McKee, founder and CEO of Appliance Innovation, to develop the revolutionary line of **Vector® Multi-Cook Ovens.**

2020s

Cook & Hold Ovens and Smoker Ovens redesigned to feature a new enhanced design, advanced control and a cloud-based remote oven management system, **ChefLinc™**. Alto-Shaam further expands the multi-cook oven line with another breakthrough cooking innovation—**Converge® Multi-Cook Ovens**.



Ultimate **efficiency and performance.**

There are other combi ovens out there, but none match the efficiency and performance of Alto-Shaam. The key is the boilerless steam generation standard on all Prodigi™ Pro and Classic oven models. Boilerless, flash-steam generation provides greater control over recovery, cooking times and food quality with the ability to adjust steam volume with precision. Maintain steam levels without a water reservoir. With boilerless stream generation, instead of heating water in a separate tank, cold or room temperature water is sprayed directly onto a heated surface to create steam. Then, auto-reversing fans circulate steam throughout the oven chamber.



This boilerless design results in 80% less water usage, superior performance, and improved reliability. Operators also reduce maintenance costs associated with boiler parts and labor. No boiler maintenance. No boiler heating element burnout. No water buildup. And you still get the versatility to cook with variable steam, convection steam or a combination of both.

For more enhanced production, or for those looking to reduce costs, Turbo, Eco, and Reduced power levels are available.

Boilerless Technology

80% Less Water Usage



Auto-reversing fan circulates the generated steam throughout the oven chamber.

No separate water tank to maintain, clean and repair.

Adjust steam volume with precision using flash-steam generation.



Engineered **for dependability.**

Designed to be an indispensable centerpiece of your kitchen, we engineered Prodigi ovens for legendary durability and proven results. Maximize food quality, texture and yield with enhanced precision and control. Simple navigation and recipe management increases productivity—and ensures consistency with every dish. Take a closer look and you'll find unique, innovative features and accessories inside and out.

Available in a variety of sizes and configurations, Prodigi ovens are ideal for any operation seeking to enhance food quality while optimizing kitchen space and reducing labor costs.



Purposeful Design

Boilerless steam generation.
Superior performance, improved reliability, and less maintenance costs associated with boiler parts and labor.



Zero clearance design.
Save valuable space under the exhaust hood and reduce ventilation costs. Place next to any piece of equipment anywhere on the line.

Reduced, Eco, and Turbo power levels.
Enhanced production. Improved temperature control. Quicker recovery times.



LED illuminated door handle.
Designed for the needs of the busy kitchen to provides visual notification of oven status.



Front-accessible, retractable rinse hose.
PROrinse™ high-efficiency spray head.



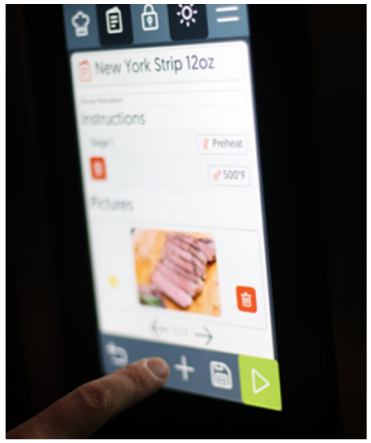
Removable food probe.
Improve reliability while reducing oven downtime and repair costs. Probe can be easily replaced and calibrated. Sous vide probe optional.

Absolute Humidity Control™.
Allow for selection of any humidity level from 0–100% to maximize food quality, texture, and yield. The five- speed, auto-reversing fan provides balanced airflow for ideal product browning, texture, and finish.



CombiSmoke® feature.
Smoke hot or cold with real wood chips. Seamlessly integrated, the optional smoker box has no impact on door seal or oven performance. Rinse away smoke flavor and residue after use.





Labor Savings

Effortless oven operation.
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.

Wi-Fi connectivity.
Execute automatic software downloads, push and pull recipes, view detailed reports and more from a single location with cheflinc remote oven management.



Self-cleaning.
Reduce labor with automatic cleaning. Five cycle options from "light clean" to "heavy plus" use safe, convenient cleaning tablets or optional liquid cleaner.



Pump-style grease collection.
Optional automatic grease collection system safely extracts and disposes hot grease with a pump-style system to simplify cleaning, reduce labor and maintenance costs and decrease oven downtime due to grease buildup.



Innovative Safety

Keep employees safe.
SafeVent™ venting system automatically vents heat and steam during the last 60 seconds of the cooking cycle. Open the door as soon as the cooking cycle ends without exposure to heat and steam.

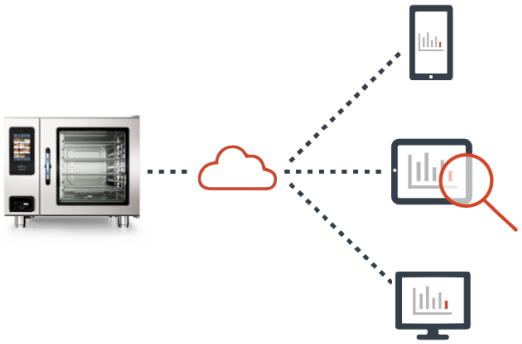
chefline™

Cloud-based remote oven management made simple.



Connected Insights.

View real-time connectivity status, cooking state, HACCP data, service alerts and more from any location. Stay connected with the ability to email selected alerts to a customized list or service provider outside of ChefLinc software.



Effortless Recipe Management.

Create, manage and push recipes, regional menus, limited-time offers and more with a centralized recipe library. The capability to push and pull oven recipes reduces variables for error and ensures consistency across multiple locations. Save time and labor by eliminating the need to transfer and upload recipes via USB or manually program recipes onto ovens.

Intentionally Simple Design.

Easily navigate the dashboard with icons, descriptions, pictures and filtering. An overview homepage allows operators to view locations, units and any alerts. Admin, unit settings, recipe library, reports and locations pages are also intuitive to operate.

Reliable Data.

Effortlessly record, monitor and store operational and cooking data to improve kitchen efficiency and maximize profits. Eight detailed reports provide data-driven insights that can be integrated with existing business systems for a truly connected foodservice operation.

Next-Level Service.

Understand alerts, minimize oven downtime and reduce service calls with real-time service diagnostics, detailed alert codes and comprehensive action steps. Receive accurate, reliable service support with reports and dashboard mirroring. Ensure ovens are operating properly with updated software automatically pushed to ovens. Eliminate second-guessing and the need to manually upload and download software via USB.

Consistent Settings.

Streamline oven management with the ability to categorize and group ovens by location, menu or any other factor. Push specific settings to oven groups such as brightness, volume, preheat settings, language and more.

Countertop, Stackable Ovens



cheflinc enabled

*6-10 Pro (Available in Electric or Gas)

PRODUCT CAPACITY
72 lb (33 kg)

VOLTAGES
208–240V, 1Ph, 50/60Hz
208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)

PAN CAPACITY
Seven (7) full-size hotel or GN 1/1 pans
Six (6) half-size sheet pans
*Six (6) full-size hotel or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
35-1/16" x 35-11/16" x 40-1/16"
(890mm x 906mm x 1018mm)

NET WEIGHT
524 lb (238kg)

SHIPPING WEIGHT
570 lb (259 kg)



cheflinc enabled

*10-10 Pro (Available in Electric or Gas)

PRODUCT CAPACITY
120 lb (54 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)

PAN CAPACITY
Eleven (11) full-size hotel or GN 1/1 pans
Ten (10) half-size sheet pans
*Ten (10) full-size hotel or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
46" x 35-11/16" x 40-1/16"
(1169mm x 906mm x 1018mm)

NET WEIGHT
625 lb (283kg)

SHIPPING WEIGHT
695 lb (315 kg)



cheflinc enabled

*7-20 Pro (Available in † Electric or † Gas)

PRODUCT CAPACITY
168 lb (76 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)

PAN CAPACITY
Sixteen (16) full-size hotel or GN 1/1 pans
Seven (7) full-size sheet pans
*Fifteen (15) full-size hotel or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
37-11/16" x 43-3/4" x 44-13/16"
(958 mm x 1111 mm x 1138 mm)

NET WEIGHT
680 lb (308 kg)

SHIPPING WEIGHT
727 lb (330 kg)



cheflinc enabled

*10-20 Pro (Available in Electric or Gas)

PRODUCT CAPACITY
240 lb (109 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz (Gas Only)

PAN CAPACITY
Twenty-two (22) full-size hotel pans or GN 1/1 pans
Ten (10) full-size sheet pans
*Twenty-one (21) full-size hotel pans or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
46" x 43-3/4" x 44-13/16"
(1169mm x 1111mm x 1138mm)

NET WEIGHT
760 lb (345 kg)

SHIPPING WEIGHT
805 lb (365 kg)

Free-Standing Ovens



cheflinc enabled

20-10 Pro (Available in Electric or Gas)

PRODUCT CAPACITY
240 lb (109 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz

PAN CAPACITY
Twenty (20) full-size pans or GN 1/1 pans
Twenty (20) half-size sheet pans

NET WEIGHT
905 lb (411 kg)

SHIPPING WEIGHT
1052 lb (477 kg)

DIMENSIONS (H x W x D)
78-11/16" x 35-11/16" x 42-1/4"
(1998mm x 906mm x 1072mm)



cheflinc enabled

20-20 Pro (Available in Electric or † Gas)

PRODUCT CAPACITY
480 lb (218 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)
208–240V, 1Ph, 50/60Hz
(Gas Only)

PAN CAPACITY
Forty (40) full-size hotel or GN 1/1 pans
Twenty (20) full-size sheet pans

NET WEIGHT
1100 lb (499 kg)

SHIPPING WEIGHT
1157 lb (525 kg)

DIMENSIONS (H x W x D)
78-11/16" x 44" x 45-9/16
(1998mm x 1118mm x 1157mm)

† This oven has earned an ENERGY STAR® rating from the U.S. Environmental Protection Agency.
*Available with Ventech™ or Ventech™ PLUS Type 1 hood with condensation technology (Electric Only)

Countertop, Stackable Ovens



*6-10 Classic (Available in Electric or Gas)

PRODUCT CAPACITY
72 lb (33 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)

PAN CAPACITY
Seven (7) full-size hotel or GN 1/1 pans
Six (6) half-size sheet pans
*Six (6) full-size or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
35-1/16" x 35-11/16" x 40-1/16"
(890mm x 906mm x 1018mm)

NET WEIGHT
524 lb (238kg)

SHIPPING WEIGHT
608 lb (276 kg)



*10-10 Classic (Available in Electric or Gas)

PRODUCT CAPACITY
120 lb (54 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)

PAN CAPACITY
Eleven (11) full-size hotel or GN 1/1 pans
Ten (10) half-size sheet pans
*Ten (10) full-size hotel or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
46" x 35-11/16" x 40-1/16"
(1169mm x 906mm x 1018mm)

NET WEIGHT
625 lb (283 kg)

SHIPPING WEIGHT
695 lb (315 kg)



*7-20 Classic (Available in Electric or Gas)

PRODUCT CAPACITY
168 lb (76 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)

PAN CAPACITY
Sixteen (16) full-size hotel or GN 1/1 pans
Seven (7) full-size sheet pans
*Fifteen (15) full-size hotel or GN 1/1 pans
*With smoker

DIMENSIONS (H x W x D)
37-11/16" x 43-3/4" x 44-13/16"
(958 mm x 1111 mm x 1138 mm)

NET WEIGHT
680 lb (308 kg)

SHIPPING WEIGHT
727 lb (330 kg)



*10-20 Classic (Available in Electric or Gas)

PRODUCT CAPACITY
240 lb (109 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
380–415V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz

PAN CAPACITY
Twenty-two (22) full-size pans or GN 1/1 pans
Ten (10) full-size sheet pans
*Twenty-one (21) full-size pans or GN 1/1 pans
*Nine (9) full-size sheet pans
*With smoker

DIMENSIONS (H x W x D)
46-3/8" x 43-3/4" x 44-13/16"
(1178mm x 1111mm x 1138mm)

NET WEIGHT
760 lb (345 kg)

SHIPPING WEIGHT
805 lb (365 kg)

Free-Standing Ovens



20-10 Classic (Available in Electric or Gas)

PRODUCT CAPACITY
240 lb (109 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz

PAN CAPACITY
Twenty (20) full-size hotel pans or GN 1/1 pans
Twenty (20) half-size sheet pans

NET WEIGHT
905 lb (411 kg)

SHIPPING WEIGHT
1052 lb (477 kg)

DIMENSIONS (H x W x D)
79-1/4" x 35-11/16" x 42-1/4"
(2012mm x 906mm x 1072mm)



20-20 Classic (Available in Electric or Gas)

PRODUCT CAPACITY
480 lb (218 kg)

VOLTAGES
208–240V, 3Ph, 50/60Hz
440–480V, 3Ph, 50/60Hz
120V, 1Ph, 60Hz (Gas Only)

PAN CAPACITY
Forty (40) full-size hotel or GN 1/1 pans
Twenty (20) full-size sheet pans

NET WEIGHT
1100 lb (499 kg)

SHIPPING WEIGHT
1157 lb (525 kg)

DIMENSIONS (H x W x D)
78-11/16" x 43-3/4" x 47"
(1998mm x 1111mm x 1192mm)

† This oven has earned an ENERGY STAR® rating from the U.S. Environmental Protection Agency.
*Available with Ventech™ or Ventech™ PLUS Type 1 hood with condensation technology (Electric Only)

No hood? **No problem.**





Ventech™ and Ventech™ PLUS Type 1 hoods with condensation technology are available on a variety of combination ovens to meet the needs of your foodservice operation.

Maximize space and reduce costs.

It costs approximately $2,000 per linear foot to install a traditional kitchen hood, and even more additional costs to run it daily. Ventech and Ventech PLUS hoods put money back in your pocket by eliminating the need for expensive oven hoods and costly hood installations. With no traditional hood restrictions, operators are able to place combi ovens with Ventech anywhere in the kitchen—maximizing floor space while improving efficiency and workflow.

Available on single or stacked models, Ventech hoods condense steam while capturing and removing grease-laden air, vapors and lingering smoke. No separate power supply for the hood is required—power for the condensation hood is sourced directly from the oven. Hoods are available as a factory-installed option, and field installations are also available.

For more demanding locations, Ventech PLUS features a special HEPA filter along with Ventech condensation technology to capture smoke-related vapor and steam generated in the cooking process.



Which combination oven is best for my operation?

Alto-Shaam has two great control options for foodservice operators looking to cook high volumes of high-quality, consistent food in a single footprint. Whether you choose a Prodigi™ Pro or Prodigi™ Classic model, you can trust that both options will significantly add value to your business—saving on both labor and operating costs. For more information on which combination oven is best for your operation's needs, reference the chart below.

	 7-20 Classic	 7-20 Pro
	Prodigi™ Classic Combination Oven	**Prodigi™ Pro Combination Oven**
CONTROL	7" Capacitive Touch Screen	10.1" Capacitive Touch Screen
COOK OPTIONS	Programmable recipe library Professional mode	Image-based, programmable recipe library Professional mode Manual cook
RECIPE TIMERS	Fully programmable with up to 10 timers available	Fully programmable with up to 10 timers available
IOT CAPABILITY	N/A	**ChefLinc™ Remote Oven Management** - Automatic software updates - Recipe push/pull from anywhere - Consistent oven settings across multiple locations - Detailed reports (Total Completed Cooks, Unit Recipes, Unit Status, Cancelled Cooks, Wi-Fi Signal Strength, Power Cycles, Alert History, Control Board Temperatures) - Service alerts
HUMIDITY CONTROL	Absolute Humidity Control™ allows for selection of any humidity level from 0–100%	Absolute Humidity Control™ allows for selection of any humidity level from 0–100%
STEAM GENERATION	Boilerless steam generation	Boilerless steam generation
FAN SPEED	**2 speed fan** - Low (40%) - High (100%)	**5 speed, auto-reversing fan** - 20% - 40% - 60% - 80% - 100%
CLEANING	Tablet standard	Tablet standard and liquid option available
DOOR CONSTRUCTION	Dual-pane glass	Triple-pane glass
LIGHTED HANDLE	N/A	Yes - LED lighted handle provides visual notification of oven status
PROBE	T-style probe optional	T-style probe standard
VENTLESS HOOD OPTIONS	Ventech™ Type 1 Condensation Hood Ventech™ PLUS Type 1 Condensation Hood with HEPA Filter	Ventech™ Type 1 Condensation Hood Ventech™ PLUS Type 1 Condensation Hood with HEPA Filter
SMOKE OPTION	N/A	Fully integrated smoker box has no impact on door seal or oven performance Smoke hot or cold with real wood chips
GREASE COLLECTION	N/A	Automatic, pump-style grease collection into easily disposable containers
ENERGY STAR CERTIFICATION	N/A	ENERGY STAR Version 3.0 Combi Ovens (Effective 1/23) - 7-20G Pro - 7-20E Pro -20-20G Pro
INSTALLATION PACKAGE	Yes	Yes
RO SYSTEM	Yes	Yes

A partner **you can rely on.**

At Alto-Shaam we're relentlessly driven to design and manufacture products that perform flawlessly in the most demanding conditions to give operators confidence and consistency in every meal. And our team is just as committed to providing industry-leading service and support. From installation consultation to equipment training to around the clock, every day technical assistance to culinary support—you can trust that we are here for you.

Factory-authorized combi installation program guarantees a site is prepared for the equipment and ensures proper installation, reducing equipment issues associated with improper installation and maximizing customer satisfaction.

Full Line Commercial Kitchen Equipment:

- Combination Ovens
- Cook & Hold Ovens
- Food Wells
- Heated Holding
- Smokers
- Quickchillers™
- Rotisseries
- Carving Stations
- Merchandisers & Display Cases
- Multi-Cook Ovens



ALTO-SHAAM

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