

Prodigi™ Classic 20-10 (E/G)

Electric or Gas

UL

ALTO-SHAAM.

Engineered for dependability and cost savings, Prodigi™ Classic 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, and more. With labor-saving features, Prodigi Classic combination ovens are designed to support 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
- 7" programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- Zero clearance design
- EPA 202 compliant
- Temperature range: 85°F to 550°F (30°C to 302°C)



20 Twenty (20) full-size hotel or GN 1/1 pans
Twenty (20) half-size sheet pans
Roll-in pan cart with twenty non-tilt support rails included; 13" (330mm) horizontal width between rails; 2-9/16" (65mm) vertical spacing between rails
240 lb (109 kg) product maximum
150 quarts (190 liters) volume maximum

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)
- ☐ No cord (5026971)

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)



20-10 Classic

Configuration for Gas Models (select one)

- ☐ Natural gas ☐ Propane

Electrical (select one)

- ☐ 120V 1ph (gas only) ☐ 208–240V 3ph ☐ 440–480V 3ph

Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional (not available on ventless hood models)

Cleaning

- ☐ Automatic tablet-based cleaning system (standard)

Probe choices

- ☐ Probe package (5033745), includes receptacle and probe (PR-37156)
- ☐ 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 (5017145) (optional)
- ☐ Hasp door lock (padlock not included) (5017143) (optional)

Water treatment

- ☐ RO System OPS175CR/10 (5031204)
- ☐ Water filtration system (5037355)

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

- ☐ Alto-Shaam 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

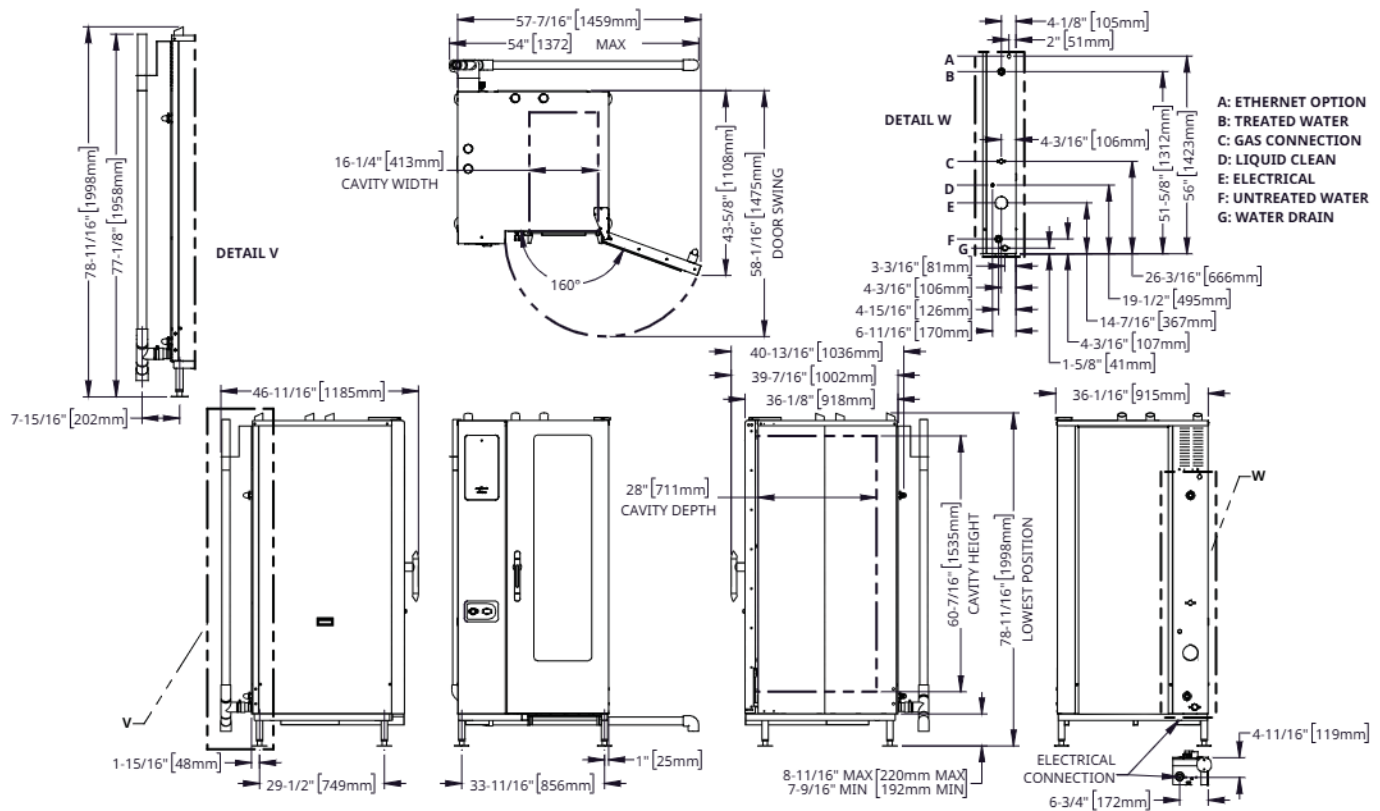
This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.

Gas ovens only

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DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-10	78-11/16" x 36-1/16" x 40-13/16" [1998mm x 915mm x 1036mm]	60-7/16" x 16-1/4" x 28" [1535mm x 413mm x 711mm]	Elec. 817 lb [371 kg] Gas: 978 [444 kg]

Ship Dimensions (L x W x H)*

56" x 45" x 87" [1422mm x 1143mm x 2210mm]

Ship Weight

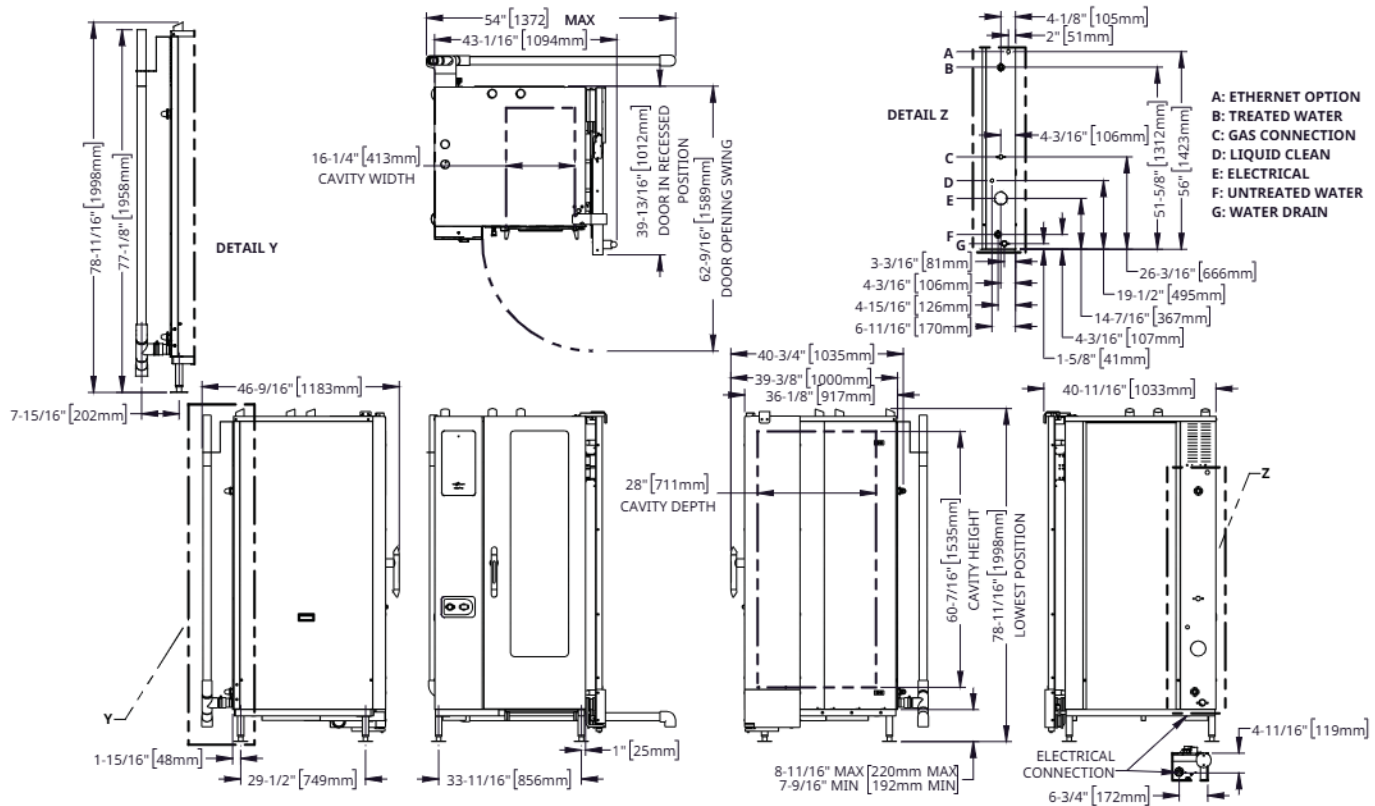
1108 lb [503 kg]

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

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DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-10	78-11/16" x 40-11/16" x 40-3/4" [1998mm x 1033mm x 1035mm]	60-7/16" x 16-1/4" x 28" [1535mm x 413mm x 711mm]	960 lb [435 kg]
	Ship Dimensions (L x W x H)*	Ship Weight	
	56" x 49" x 87" [1422mm x 1245mm x 2210mm]	1105 lb [501 kg]	
	*Domestic ground shipping information. Contact factory for export weight and dimensions.		

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20-10E ELECTRIC

20-10E	V	Ph	Hz	Awg**	A	Breaker minimum	kW	Connection
208–240V	208	3	50/60	2	78.8	99	28.4	3Ø/PE
	240	3	50/60	2	90.9	114	37.8	3Ø/PE
440–480V	440	3	50/60	6	41.7	53	32.4	3Ø/PE
	480	3	50/60	6	45.5	57	37.8	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- 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.
- Electric supply may be hard-wired or use a cord and plug. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.



20-10G ELECTRIC

20-10G	V	Ph	Hz	Awg**	A	Breaker minimum	kW	Connection
120V	120	1	60	12	13.0	20	1.7	1Ø/PE
208–240V	208	3	50/60	14	9.6	15	2.0	3Ø/PE
	240	3	50/60	14	8.4	15	2.0	3Ø/PE

** Recommended minimum conductor sized at 90°C and ambient 30°C.

- 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.
- Electric supply must be hard-wired. Local codes may require a current protection device. If so, the device must accommodate a leakage current of 20mA.

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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



REQUIREMENTS

- 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.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

20-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2263	0.66



NOISE: ELECTRIC

Noise emissions

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



HEAT: GAS

Heat of rejection

20-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	896	0.26



NOISE: GAS

Noise emissions

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



GAS REQUIREMENTS

Gas Requirements

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

UL Marked Appliances	Maximum Input BTU/h Per burner	Maximum Inlet Pressure Inches WC (kPa)	Minimum Inlet Pressure Inches WC (kPa)	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	80,000	14.0 (3.5)	5.5 (1.1)	152.4	N/A
Propane	80,000	14.0 (3.5)	9.0 (2.8)	64	1.8

*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 or a water filtration 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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