

Prodigi™ Classic 10-10 (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)



10-10 Classic



- 11** Eleven full size hotel or GN 1/1 pans;
Ten half-size sheet pans, one row deep
Two side racks with eleven non-tilt support rails;
11-3/4" (298mm) horizontal width between rails,
2-3/4" (70mm) vertical spacing between rails
120 lb (54 kg) product maximum
75 quarts (95 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]

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)

Options

- ☐ Ventech™ Hood*
- ☐ Ventech™ PLUS Hood*

*Electric models only

Cleaning

- ☐ Automatic tablet-based cleaning system (standard)

Probe choices

- ☐ Probe package [5033744], includes receptacle and probe [PR-37157]
- ☐ 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) [5017144] (optional)

Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ 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

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.



COA# 5760
Electric models only

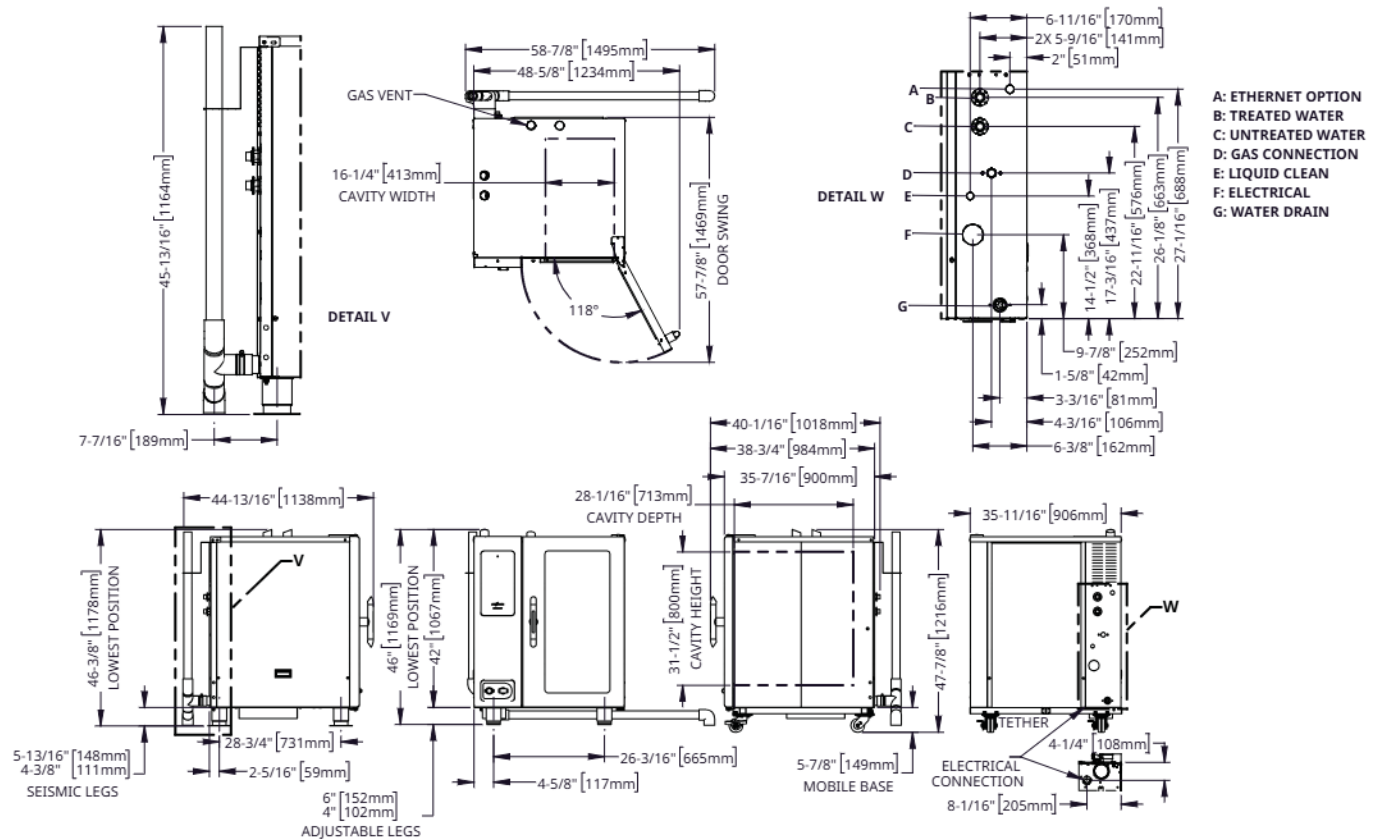
[Accessories \(reference accessory catalog\)](#)



Prodigi™ Classic 10-10 (E/G)

ALTO-SHAAM.

DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-10	46-3/8" x 35-11/16" x 40-1/16" [1178mm x 906mm x 1018mm]	31-1/2" x 16-1/4" x 28-1/16" [800mm x 413mm x 713mm]	522 lb [237 kg]

Ship Dimensions (L x W x H)*

56" x 45" x 65" [1422mm x 1143mm x 1651mm]

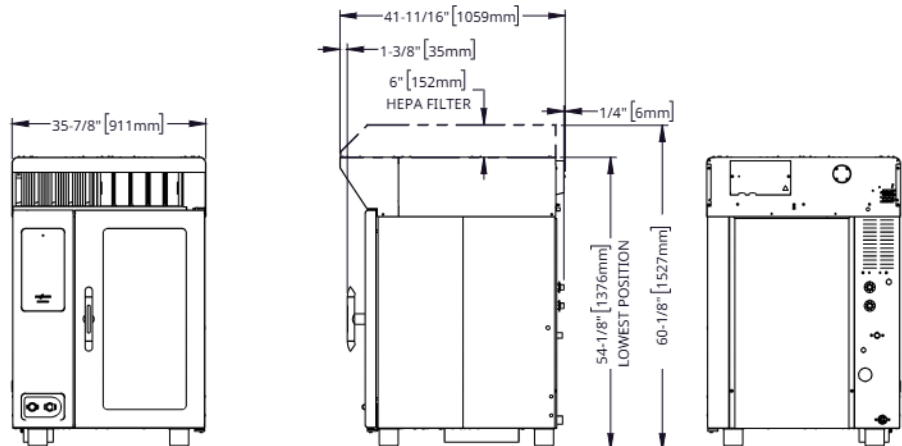
Ship Weight

664 lb [301 kg]

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

OVENS WITH VENTECH® HOOD

Electric only



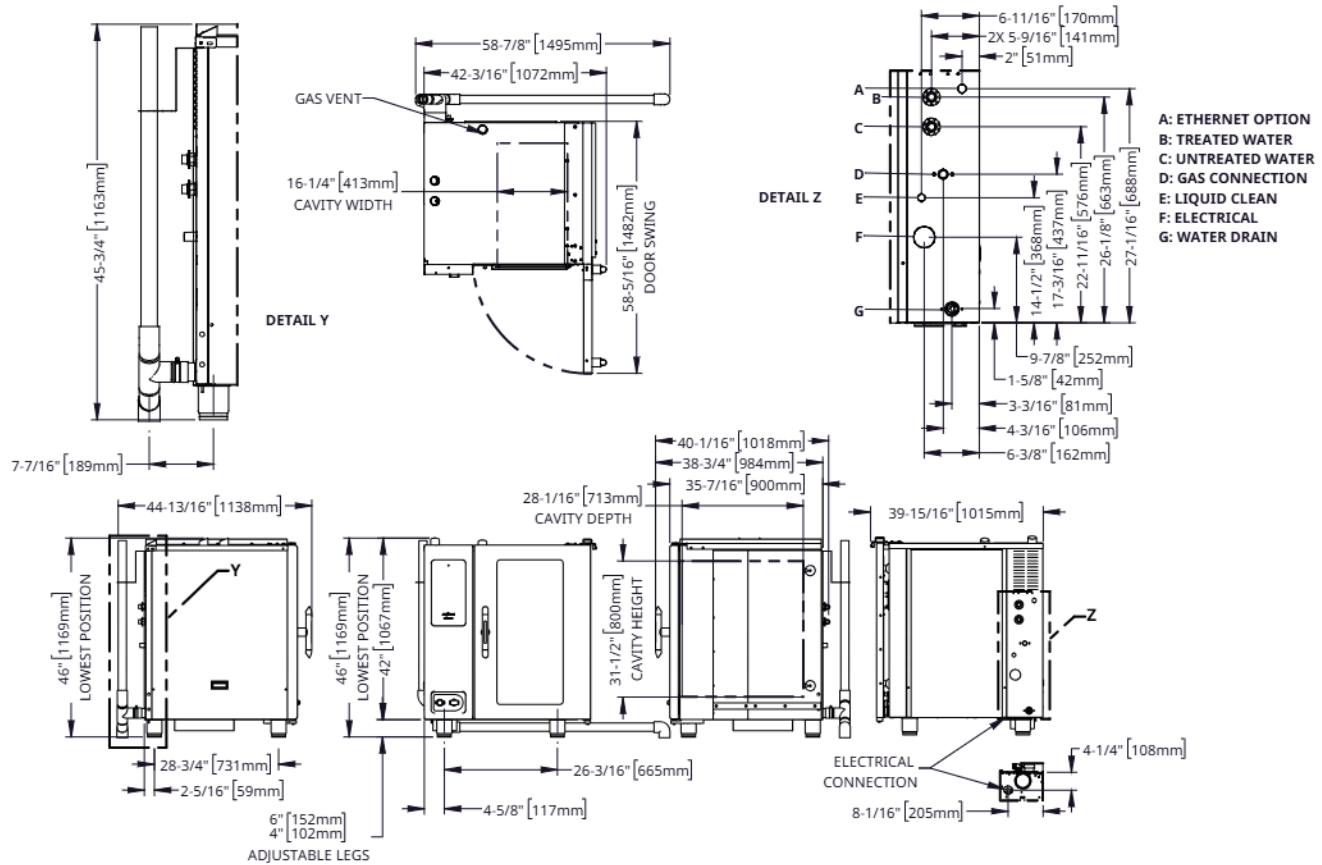
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-10	11-1/8" x 35-7/8" x 41-5/8" [282mm x 911mm x 1058mm]	121 lb [55 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	229 lb [104 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 35-7/8" x 41-5/8" [435mm x 911mm x 1058mm]	174 lb [79 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	289 lb [131 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	54-1/8" x 35-7/8" x 41-11/16" [1376mm x 911mm x 1059mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory
	Oven with Ventech Hood Plus (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	60-1/8" x 35-7/8" x 41-11/16" [1527mm x 911mm x 1059mm]	Call factory	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	Call factory

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

Prodigi™ Classic 10-10 (E/G)

ALTO-SHAAM.

DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-10	46-3/8" x 35-11/16" x 40-1/16" [1178mm x 906mm x 1018mm]	31-1/2" x 16-1/4" x 28-1/16" [800mm x 413mm x 713mm]	522 lb [237 kg]
	Ship Dimensions (L x W x H)*	Ship Weight	
	56" x 45" x 65" [1422mm x 1143mm x 1651mm]	664 lb [301 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™ Classic 10-10 (E/G)

ALTO-SHAAM.



10-10E ELECTRIC

10-10E						Standard Power				Connection
	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	
208–240V	208	3	50/60	6	39.4	40.0	50/50^	14.2	14.4	3Ø/PE
	240	3	50/60	6	45.5	46.5	57/59^	18.9	19.3	3Ø/PE
440–480V	440	3	50/60	12	21.3	21.5	27/27^	16.2	16.4	3Ø/PE
	480	3	50/60	12	22.8	23.2	29/29^	18.9	19.3	3Ø/PE

^Values for units with Ventech Hoods.

** 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.



10-10G ELECTRIC

10-10G						Standard Power		Connection
	V	Ph	Hz	AWG**	A	Breaker minimum	kW	
120V	120	1	60	12	7.0	20	0.84	1Ø/PE
208–240V	208	3	50/60	14	4.8	15	1.0	3Ø/PE
	240	3	50/60	14	4.2	15	1.0	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.

Prodigi™ Classic 10-10 (E/G)

ALTO-SHAAM.



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



RESTRICTIONS

- 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

10-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1131	0.33



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 73 dBA was measured at 3.3 ft (1 m) from unit.



HEAT: GAS

Heat of rejection

10-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	448	0.13



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	Maximum Inlet Pressure Inches WC (kPa)	Minimum Inlet Pressure Inches WC (kPa)	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	70,000	14.0 (3.5)	5.5 (1.1)	76.2	N/A
Propane	70,000	14.0 (3.5)	9.0 (2.8)	32.0	0.9

*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

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