

Prodigi™ Classic 10-20 (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
- 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

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]
- ☐ 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]



10-20 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)

Options

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

*Electric models only

Cleaning

- ☐ Automatic tablet-based cleaning system (standard)

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37157] (optional)
- ☐ 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/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

Condensable Particulate Matter [CPM] emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m³ for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m³ established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

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

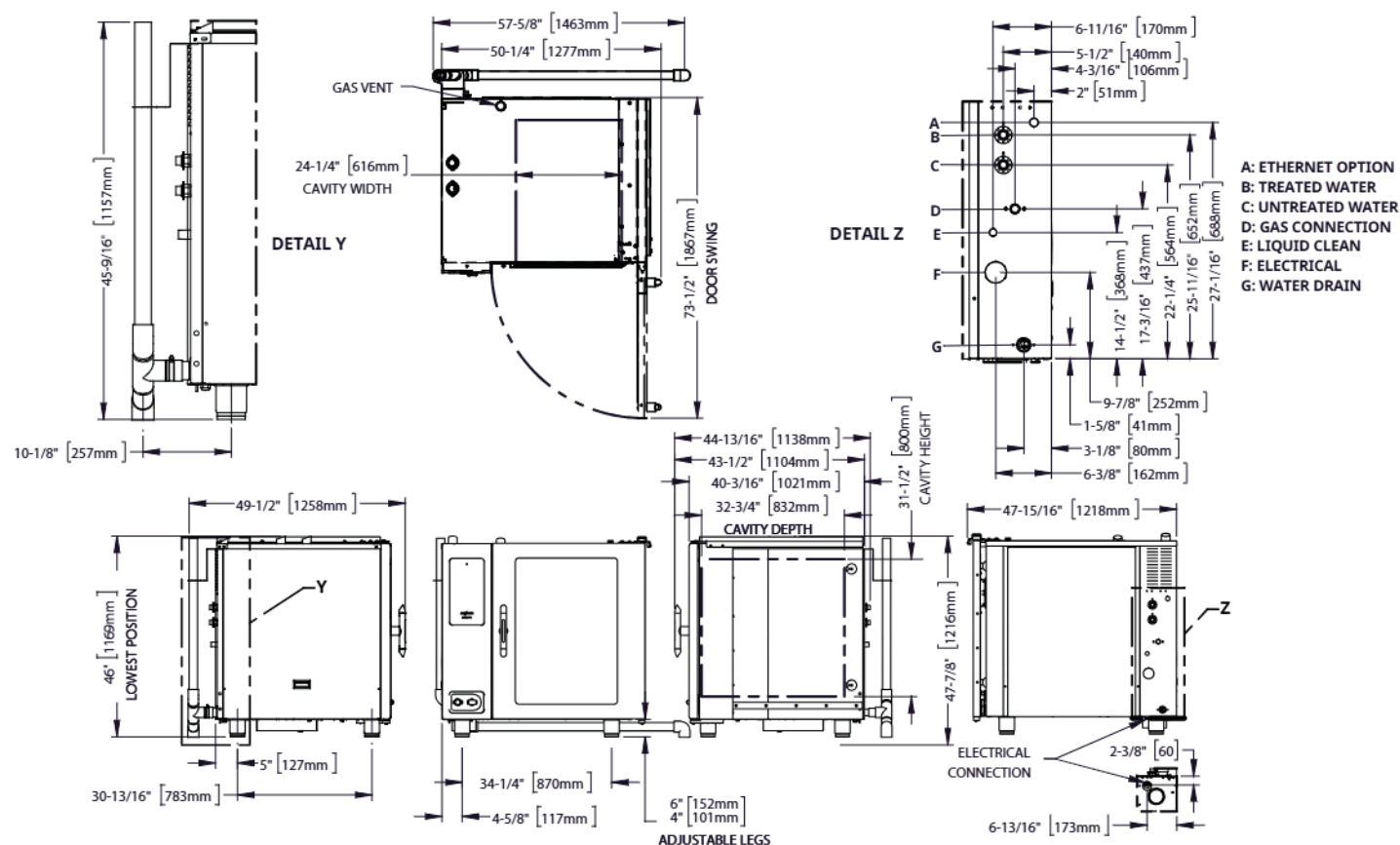


COA# 5760
electric models only

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DIMENSIONS — recessed door



Model Exterior (H x W x D)

10-20 46" x 47-15/16" x 44-13/16" [1169mm x 1218mm 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.



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10-20E ELECTRIC

10-20E	V	Ph	Hz	AWG**	A	A [^]	Breaker minimum	kW	kW [^]	Connection
208–240V	208	3	50/60	3	68.6	69.8	87/88 [^]	24.8	25.1	3Ø/PE
	240	3	50/60	3	79.4	80.7	100/101 [^]	33.0	33.5	3Ø/PE
440–480V	440	3	50/60	8	36.4	37.6	46/47 [^]	28.3	28.6	3Ø/PE
	480	3	50/60	8	39.7	40.3	50/51 [^]	33.0	33.5	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.



10-20G ELECTRIC

10-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	Connection
120V	120	1	60	12	6.8	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.

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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 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 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 Static Pressure WC (kPa)	Minimum Dynamic Pressure WC (kPa)	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	121,000	14.0 (3.5)	5.5 (1.1)	126.7	NA
Propane	121,000	14.0 (3.5)	9.0 (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 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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