

Prodigi™ Pro 10-20 (E/G)

Electric or Gas

UL

ALTO-SHAAM

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
- Five 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



CAPACITY

10 Ten* full-size sheet pans; ten GN 2/1 sheet pans
Twenty-two* hotel or GN 1/1 pans, two rows deep
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.

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 in UL listed under KNLZ in the U.S. and Canada.

Copper Installation kits

Electric

- 20A [5026970]
- 30A [5026932]
- 40A [5026972]
- 50A [5026973]
- 80A [5026974]

Gas

- 20A [5026980]
- 30A [5026933]
- No cord [5026971]

CPVC Installation kits

Electric

- 20A [5021521]
- 30A [5021519]
- 40A [5021525]
- 50A [5021526]
- 80A [5021527]

Gas

- 20A [5021522]
- 30A [5021520]
- No cord [5021524]



10-20 Pro

Configuration for Electric Models (select one)

- Turbo (standard on gas)
- ECO (standard on electric)

Configuration for Gas Models (select one)

- Natural gas
- Propane

Electrical

- 120V 1ph (Gas only)
- 208–240V 1ph (Gas only)
- 208–240V 3ph
- 380–415V 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 \[reference accessory catalog\]](#)

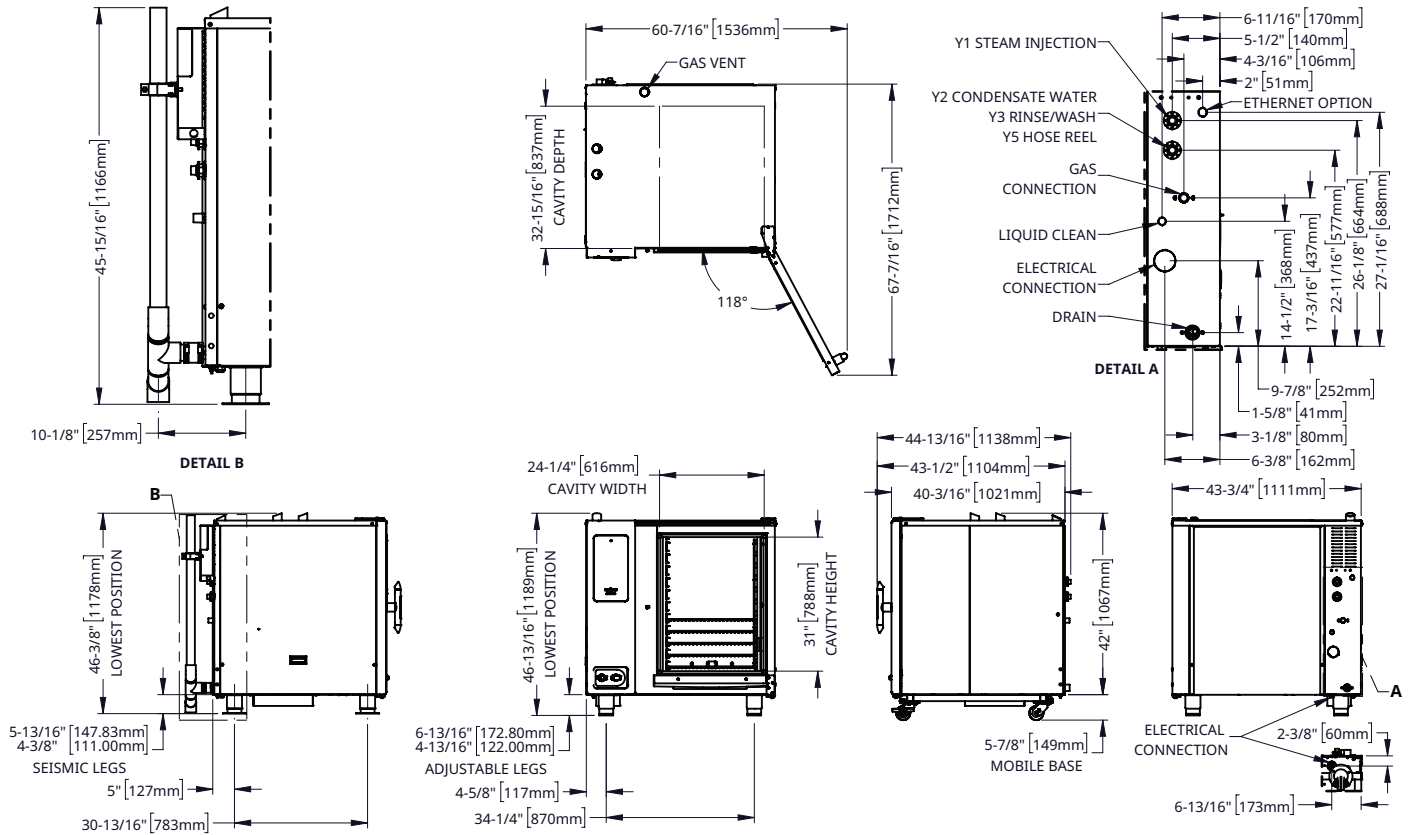


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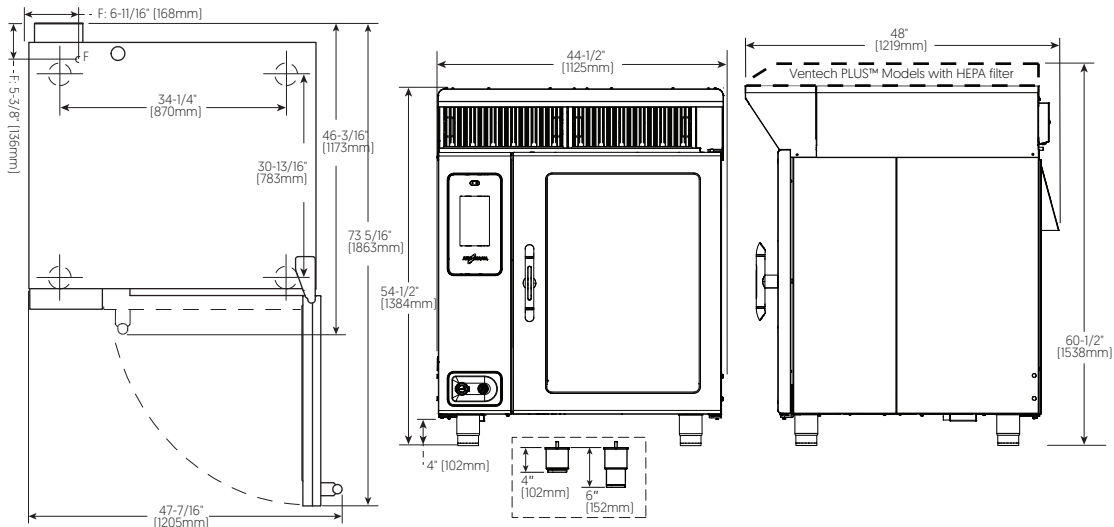
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DIMENSIONS



DIMENSIONS WITH VENTECH HOOD



Model
10-20

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

Exterior with recessed door (H x W x D)
46-3/8" x 48-3/4" x 44-13/16" [1160mm x 1238mm x 1138mm]

Ship Dimensions (L x W x H)*
56" x 49" x 65" [1422mm x 1245mm x 1651mm]

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

Interior (H x W x D)
31" x 24-1/4" x 32-15/16" [788mm x 616mm x 837mm]

Net Weight Electric
760 lb [345 kg]

Ship Weight Electric*
805 lb [365 kg]

Net Weight Gas
760 lb [345 kg]

Ship Weight Gas*
930 lb [422 kg]

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10-20E ELECTRIC

| 10-20E | V | Ph | Hz | AWG (IEC) | ECO Standard | | | Turbo Option* | | | Connection |
|----------|-----|----|-------|-----------|--------------|---------|------|---------------|---------|------|------------|
| | | | | | A | Breaker | kW | A | Breaker | kW | |
| 208–240V | 208 | 3 | 50/60 | 2 | 68.8 | 70 | 24.8 | 88.7 | 90 | 28.9 | 3Ø/PE |
| | 240 | 3 | 50/60 | 1 | 79.4 | 80 | 33.0 | 102.3 | 110 | 38.5 | 3Ø/PE |
| 380–415V | 380 | 3 | 50/60 | [10] | 42.1 | 63 | 28.2 | 63.2 | 63 | 32.3 | 3Ø/N/PE |
| | 415 | 3 | 50/60 | [10] | 45.8 | 8 | 33.0 | 68.8 | 80 | 38.5 | 3Ø/N/PE |
| 440–480V | 440 | 3 | 50/60 | 6 | 36.4 | 50 | 28.3 | 46.9 | 60 | 32.4 | 3Ø/PE |
| | 480 | 3 | 50/60 | 4 | 39.7 | 60 | 33.0 | 51.2 | 60 | 38.5 | 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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

| With Smoker Option | | | | | ECO Standard | | | Turbo Option* | | | Connection |
|--------------------|-----|----|-------|-----------|--------------|---------|------|---------------|---------|------|------------|
| CTP10-20E | V | Ph | Hz | AWG (IEC) | A | Breaker | kW | A | Breaker | kW | |
| 208–240V | 208 | 3 | 50/60 | 4 | 71.3 | 80 | 25.3 | 91.2 | 100 | 29.4 | 3Ø/PE |
| | 240 | 3 | 50/60 | 3 | 82.3 | 90 | 33.7 | 105.2 | 110 | 39.2 | 3Ø/PE |
| 380–415V | 380 | 3 | 50/60 | [6] | 44.8 | 63 | 28.8 | 65.8 | 100 | 32.9 | 3Ø/N/PE |
| | 415 | 3 | 50/60 | [6] | 48.7 | 63 | 33.7 | 71.6 | 100 | 39.2 | 3Ø/N/PE |
| 440–480V | 440 | 3 | 50/60 | 6 | 37.7 | 40 | 28.8 | 48.2 | 50 | 33.0 | 3Ø/PE |
| | 480 | 3 | 50/60 | 4 | 41.1 | 50 | 33.7 | 52.6 | 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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.



10-20G ELECTRIC

| | 10-20G | V | Ph | Hz | AWG (IEC) | Standard Power | | | With Smoker Option | | | Connection |
|---|----------|-----|----|-------|-----------|----------------|---------|------|--------------------|---------|-----|------------|
| | | | | | | 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 [0.75] | 4.8 | 15 | 1.0 | 7.3 | 15 | 1.5 | 1Ø/PE |
| | | 240 | 1 | 50/60 | 14 [0.75] | 4.2 | 15 | 1.0 | 7.1 | 15 | 1.7 | 1Ø/PE |
| † | 208–240V | 208 | 3 | 50/60 | 14 [2.5] | 4.8 | 15 | 1.0 | 7.3 | 15 | 1.5 | 3Ø/PE |
| | | 240 | 3 | 50/60 | 14 [2.5] | 4.2 | 15 | 1.0 | 7.1 | 15 | 1.7 | 3Ø/PE |
| | 380–415V | 380 | 3 | 50/60 | [0.75] | 4.6 | 16 | 1.0 | 7.2 | 15 | 1.6 | 3Ø/N/PE |
| | | 415 | 3 | 50/60 | [0.75] | 4.2 | 16 | 1.0 | 7.1 | 15 | 1.7 | 3Ø/N/PE |

† Per UL requirements, must be permanently connected to electrical supply source

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- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

Prodigi™ Pro 10-20 (E/G)



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)
- 4-5/16" (109mm) optional plumbing kit



CHECK FIRST

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.



HEAT: ELECTRIC

Heat of rejection

| 10-20E | BTU/hr | 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 | BTU/hr | kW |
|--------|--------|------|
| | 745 | 0.22 |



NOISE: GAS

Noise emissions

NA



GAS

Gas Requirements (gas type must be specified on order)

Hook-up: 3/4" NPT

| UL Marked Appliances | Maximum Input BTU/h | Minimum Input BTU/h | Maximum Static Pressure WC [kPa] | Minimum Dynamic Pressure WC [kPa] | Maximum Fuel Consumption* | |
|----------------------|---------------------|---------------------|----------------------------------|-----------------------------------|---------------------------|-----|
| | | | | | CFH | GPH |
| Natural Gas | 121,000 | 89,000 | 14 [3.5] | 5.5 [1.1] | 126.7 | NA |
| Propane | 133,000 | 89,000 | 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 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 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

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