Prodigi™ Pro 10-10 (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
- EPA 202 compliant
- Temperature range: 85°F to 550°F (30°C to 302°C)

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CAPACITY

Eleven* full-size hotel or GN 1/1 pans;
Ten half-size sheet pans, one row deep
(*one less on models with smokers)

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

10-10 Pro

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)
- ☐ 30A (5021519)
- ☐ 40A (5021525)
- ☐ 50A (5021526)
- ☐ 80A (5021527)
- ☐ 125A (5021529)
- ☐ 150A (5021530)
- ☐ 200A (5021531)
- ☐ 250A (5021531)

Gas
- ☐ 20A (5021522)
- ☐ 30A (5021520)
- ☐ No cord (5021524)

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.

ecosmart®

c(UL)us LISTED — COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR VP36

CLASSIFIED UL EPH — ANSI/NSF 4

GAS-FIRED c(UL)us LISTED — ANS Z83.11-CSA 1.8-2002

ENERGY STAR

COA# 5760
Electric models only

Gas ovens only

Configuration for Electric Models (select one)
- ☐ Turbo (Increased energy usage for quicker preheat and recovery times)
- ☐ ECO (Designed for energy conservation—reference power requirements)

Configuration for Gas Models (select one)
- ☐ Natural gas
- ☐ Propane

Electrical (select one)
- ☐ 120V 1ph (Gas only)
- ☐ 208–240V 1ph (Gas only)
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

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

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 Ventech hoods or units with security devices)
- ☐ Automatic grease collection system

*Electric models only

Cleaning (select one)
- ☐ 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 (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
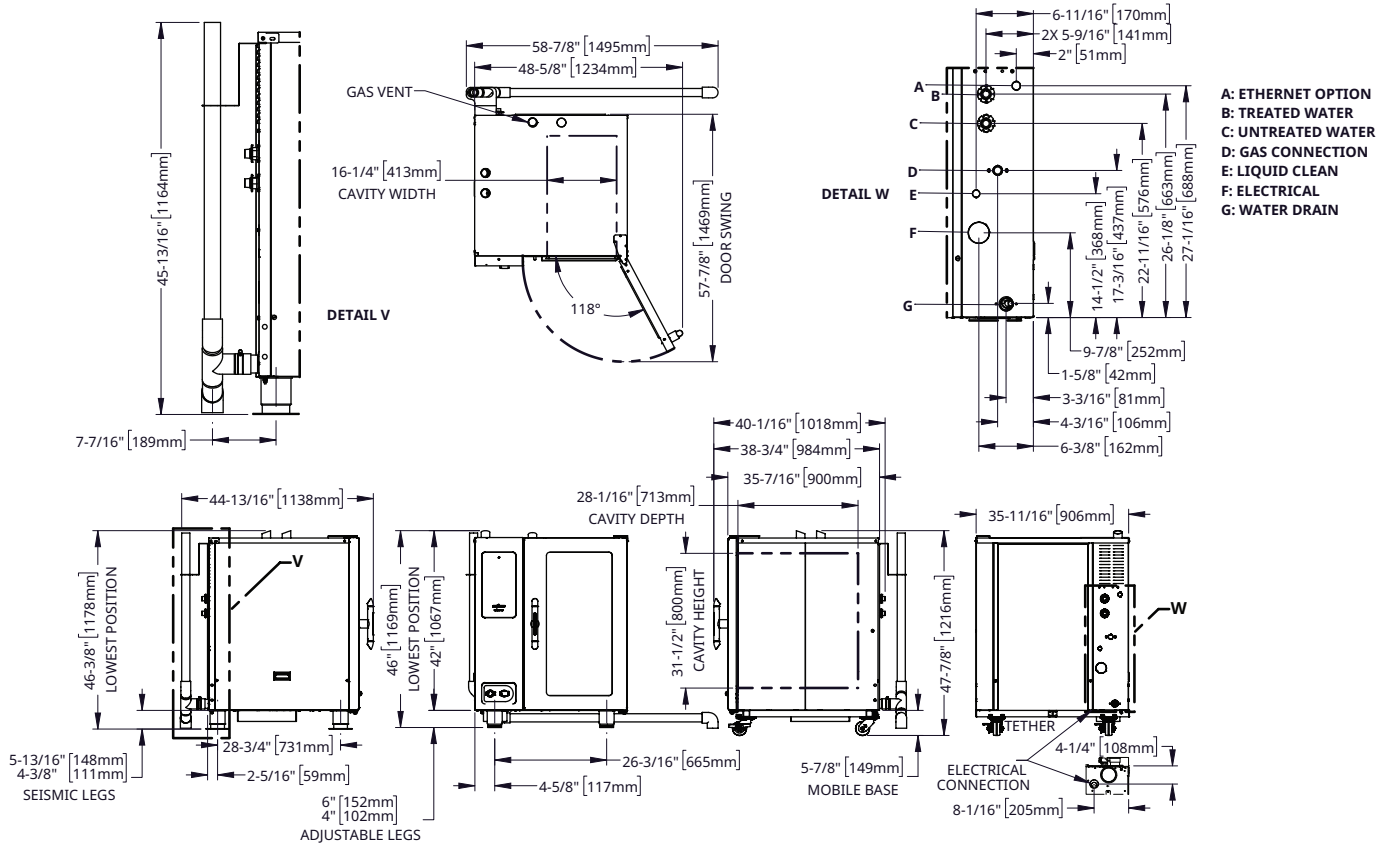
Accessories (reference accessory catalog)

Prodigi™ **Pro** 10-10 (E/G)

ALTO-SHAAM®

DIMENSIONS — standard door

A: ETHERNET OPTION
B: TREATED WATER
C: UNTREATED WATER
D: GAS CONNECTION
E: LIQUID CLEAN
F: ELECTRICAL
G: WATER DRAIN

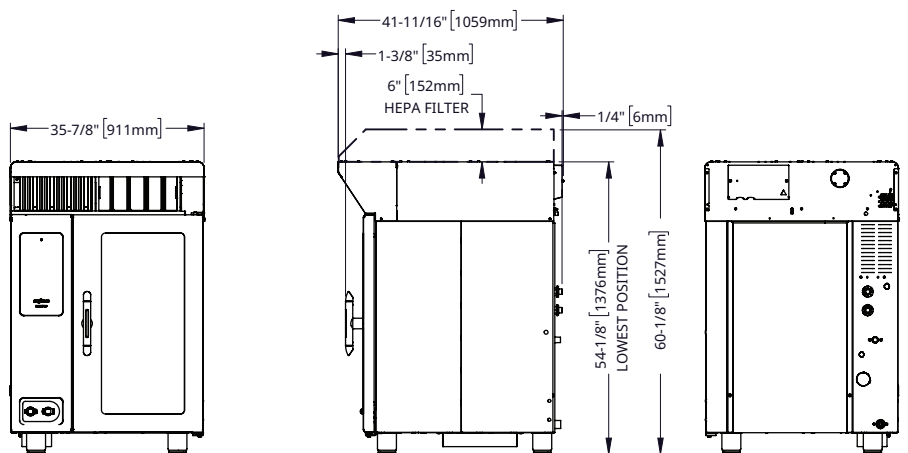| Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-10	46-3/8" x 35-11/16" x 40-1/16" (1178mm x 906mm x 1018mm)	31-1/2" x 16-1/4" x 28-1/16" (800mm x 413mm x 713mm)	522 lb (237 kg)

	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.
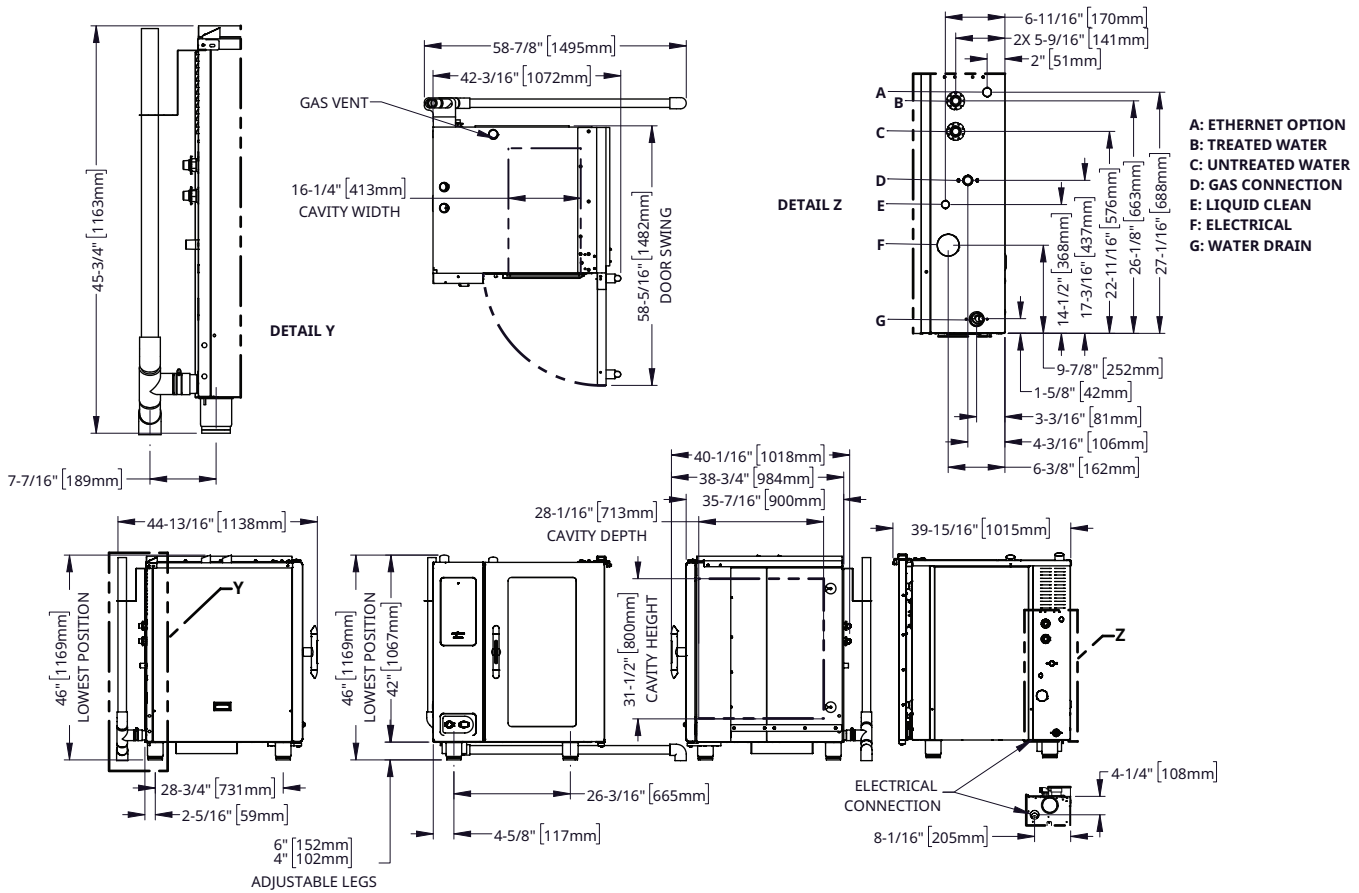
OVENS WITH VENTECH® HOOD

Electric only

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™ **Pro** 10-10 (E/G)

ALTO-SHAAM®

DIMENSIONS — recessed door

DETAIL Y

DETAIL Z

A: ETHERNET OPTION
B: TREATED WATER
C: UNTREATED WATER
D: GAS CONNECTION
E: LIQUID CLEAN
F: ELECTRICAL
G: WATER DRAIN

45-3/4" [1163mm]

7-7/16" [189mm]

58-7/8" [1495mm]
42-3/16" [1072mm]
GAS VENT
16-1/4" [413mm] CAVITY WIDTH
58-5/16" [1482mm] DOOR SWING

6-11/16" [170mm]
2X 5-9/16" [141mm]
2" [51mm]
14-1/2" [368mm]
17-3/16" [437mm]
22-11/16" [576mm]
26-1/8" [663mm]
27-1/16" [688mm]
9-7/8" [252mm]
1-5/8" [42mm]
3-3/16" [81mm]
4-3/16" [106mm]
6-3/8" [162mm]

44-13/16" [1138mm]
46" [1169mm] LOWEST POSITION
28-3/4" [731mm]
2-5/16" [59mm]

46" [1169mm] LOWEST POSITION
42" [1067mm]
6" [152mm]
4" [102mm]
ADJUSTABLE LEGS
4-5/8" [117mm]
26-3/16" [665mm]

40-1/16" [1018mm]
38-3/4" [984mm]
35-7/16" [900mm]
28-1/16" [713mm] CAVITY DEPTH
31-1/2" [800mm] CAVITY HEIGHT

39-15/16" [1015mm]
ELECTRICAL CONNECTION
8-1/16" [205mm]
4-1/4" [108mm]

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-10	46" x 39-15/16" x 40-1/16" (1169mm x 1015mm x 1018mm)	31-1/2" x 16-1/4" x 28-1/16" [800mm x 413mm x 713mm]	625 lb [283 kg]

Ship Dimensions (L x W x H)*
56" x 45" x 65" [1422mm x 1143mm x 1651mm]

Ship Weight
695 lb [315 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™ Pro 10-10 (E/G)

ALTO-SHAAM

10-10E	V	Ph	Hz	AWG**	A	A^	ECO Breaker minimum	kW	kW^	AWG**	A	A^	Turbo Option* Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	6	39.4	40.0	50A/50A^	14.2	14.4	6	46.1	46.7	58A/59A	16.6	16.8	3Ø/PE
	240	3	50/60	6	45.5	46.5	57A/59A^	18.9	19.3	6	53.2	54.2	67A/68A^	22.1	22.5	3Ø/PE
440–480V	440	3	50/60	12	20.8	21.5	26A/32A^	16.2	16.4	10	24.4	24.7	31A/31A^	18.6	18.8	3Ø/PE
	480	3	50/60	12	22.7	23.2	29A/29A^	18.9	19.3	10	26.6	27.0	34A/34A^	22.1	22.5	3Ø/PE

*No-cost option on electric models.
^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.

With Smoker Option 10-10E	V	Ph	Hz	AWG**	A	ECO Breaker minimum	kW	AWG**	A	Turbo Option* Breaker minimum	kW	Connection
208–240V	208	3	50/60	6	40.9	52	14.7	6	47.5	60	17.1	3Ø/PE
	240	3	50/60	6	47.2	59	19.6	6	54.9	69	22.8	3Ø/PE
440–480V	440	3	50/60	12	21.9	28	16.7	10	25.2	32	19.2	3Ø/PE
	480	3	50/60	12	23.6	30	19.6	10	27.5	35	22.8	3Ø/PE

*No-cost option on electric models.
** 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	V	Ph	Hz	AWG**	Without Smoker Option A	Breaker minimum	kW	With Smoker Option A	Breaker minimum	kW	Connection
120V	120	1	60	12	6.8	20A	0.84	12.0	20A	1.5	1Ø/PE
208–240V	208	1	50/60	14	4.8	15A	1.0	7.3	15A	1.5	1Ø/PE
	240	1	50/60	14	4.2	15A	1.0	7.1	15A	1.7	1Ø/PE
208–240V	208	3	50/60	14	4.8	15A	1.0	7.3	15A	1.5	3Ø/PE
	240	3	50/60	14	4.2	15A	1.0	7.1	15A	1.7	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™ Pro 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	80,000	14.0 [3.5]	5.5 [1.1]	76.2	N/A
Propane	80,000	14.0 [3.5]	9.0 [2.8]	32	0.9

*Assumes an average heating value for natural gas to be 1,050 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].

CLEARANCE

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

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