

# Prodigi™ Classic 20-20 (E/G)

Electric or Gas

ALTO-SHAAM

UL

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)



20-20 Classic



CAPACITY

- 20** Twenty full-size sheet pans;  
Forty full-size hotel or GN 1/1 pans; two rows deep
- Roll-in pan cart [5026385] with twenty non-tilt support rails included; 20" [508mm] horizontal width between rails, 2-9/16" [65mm] vertical spacing between rails
- 480 lb [218 kg] product maximum
- 300 quarts [380 liters] volume maximum
- Ten [10] wire shelves included [SH-22743]

## 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)

## 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

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



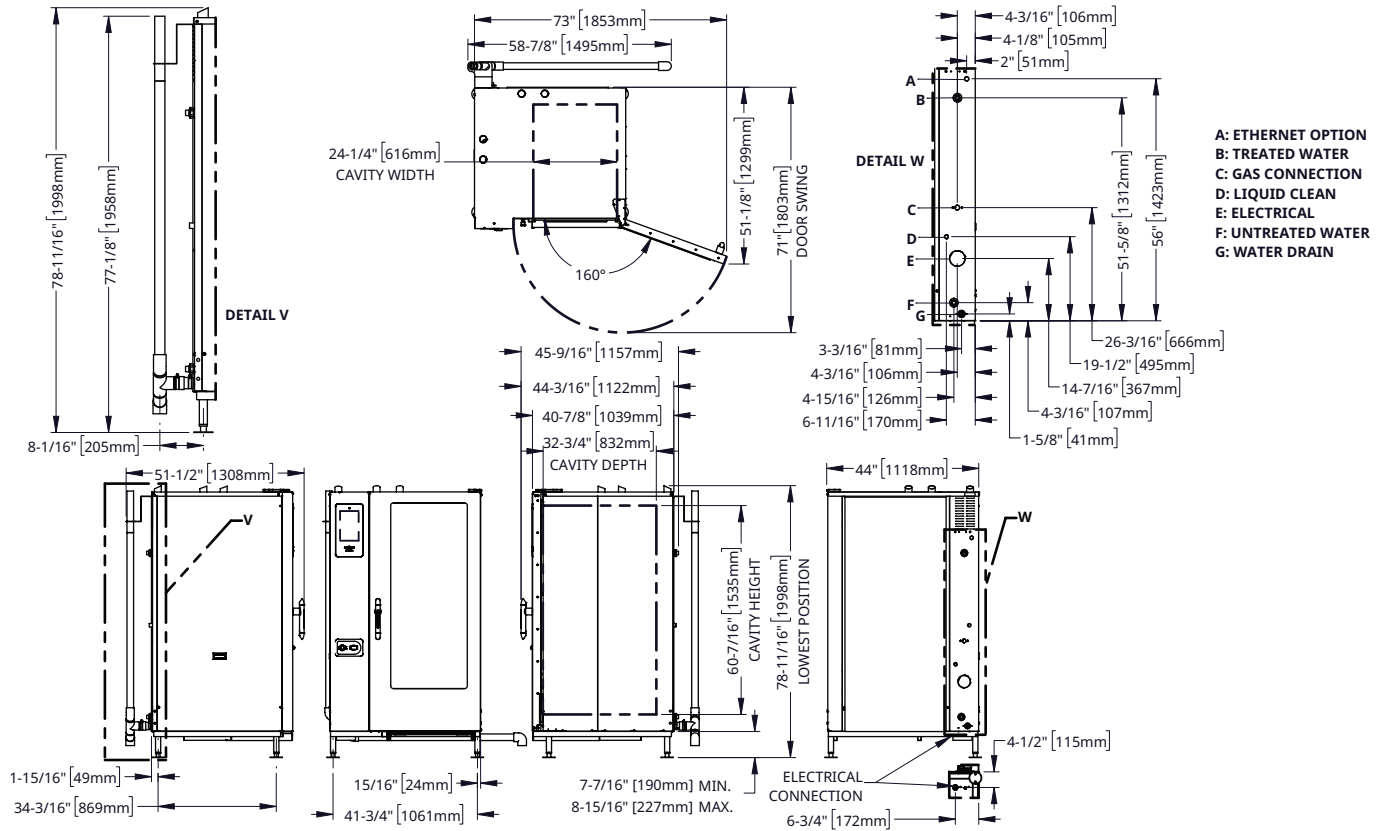
[Accessories \(reference accessory catalog\)](#)



# Prodigi™ Classic 20-20 (E/G)



## DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-20	78-11/16" x 44" x 45-9/16" [1998mm x 1118mm x 1157mm]	60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]	Elec: 1048 lb [475 kg]    Gas: 1108 lb [503 kg]

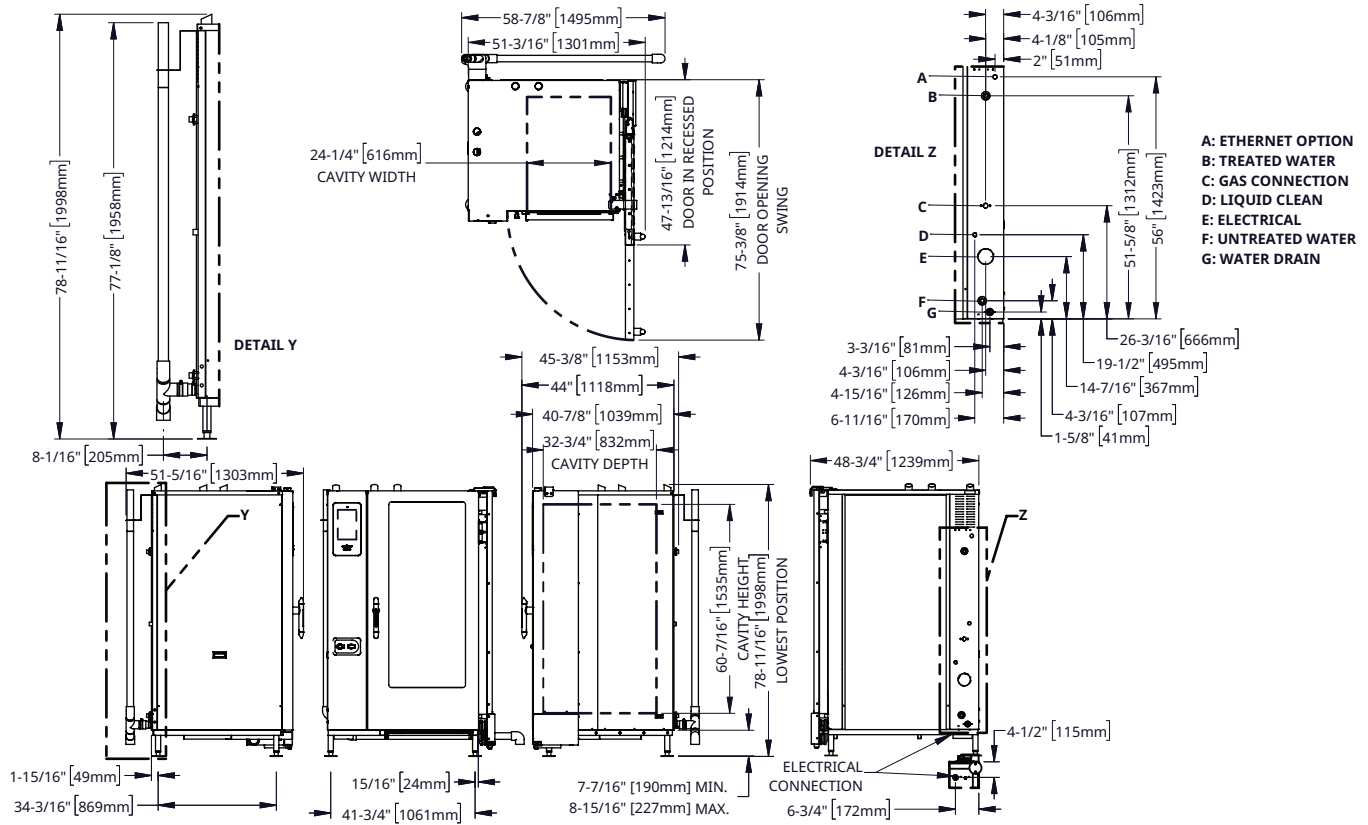
Ship Dimensions (L x W x H)*	Ship Weight*
53" x 53" x 87" [1346mm x 1346mm x 2210mm]	Elec: 1188 lb [539 kg]    Gas: 1248 lb [566 kg]

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

# Prodigi™ Classic 20-20 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-20	78-11/16" x 48-3/4" x 45-3/8" [1998mm x 1239mm x 1153mm]	60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]	Elec: 885 lb [401 kg]      Gas: 944 lb [428 kg]

Ship Dimensions (L x W x H)*	Ship Weight*
53" x 53" x 87" [1346mm x 1346mm x 2210mm]	Elec: 1196 lb [542 kg]      Gas: 1267 lb [575 kg]

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

# Prodigi™ Classic 20-20 (E/G)



20-20E ELECTRIC

20-20E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	Connection
208–240V	208	3	50/60	3	137.6	172	49.6	3Ø/PE
	240	3	50/60	0	158.8	199	66.0	3Ø/PE
440–480V	440	3	50/60	3	72.7	91	56.5	3Ø/PE
	480	3	50/60	3	79.4	100	66.0	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 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.



20-20G ELECTRIC

20-20G	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.

# Prodigi™ Classic 20-20 (E/G)



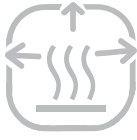
### CLEARANCE

- 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) 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

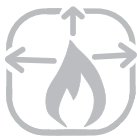
20-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	3,942	1.15



### 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	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	266,000	14.0 [3.5]	5.5 [1.1]	253.3	N/A
Propane	266,000	14.0 [3.5]	9.0 [2.8]	106.4	2.9

\*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

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