### Flectric or Gas

UL

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<sup>™</sup> 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
- FPA 202 compliant
- Temperature range: 85°F to 550°F (30°C to 302°C)



Seven full-size sheet pans; Sixteen\* GN 1/1 pans, two rows deep

[\*one less on models with smokers]
14 half-size sheet pans

14 Hall Size Sheet paris

Two side racks with eight non-tilt support rails; 19-7/8" [505mm] horizontal width between rails, 2-3/4" [70mm] vertical spacing between rails

168 lb (76 kg) kg product maximum

105 quarts (133 liters) liters volume maximum

Four (4) 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)
  - 1521) 🗆 125A (5021529)
- □ 30A (5021519)
- □ 150A (5021530)
- □ 40A (5021525)
- □ 200A (5021531)
- □ 50A (5021526)
- ] 🗆 250A (5021531)
- □ 80A (5021527)

### 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.









COA# 5760 Electric models 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-37158) [standard]
- ☐ Removable, single-point, sous vide probe (PR-36576) (optional)
- ☐ Removable probe with stop for grease collection [5035704]

### 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

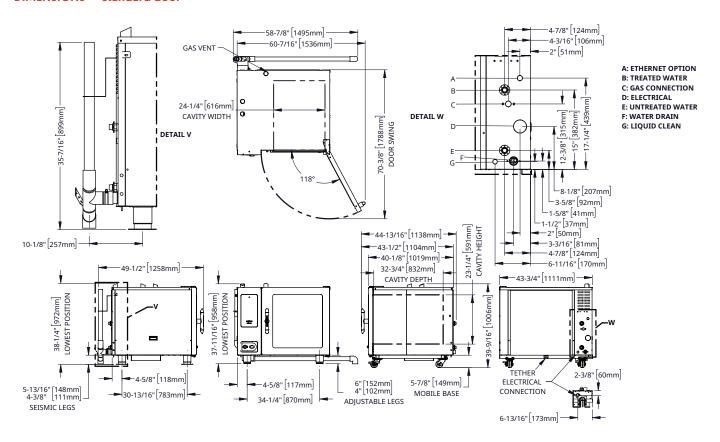
### Installation options (select one)

- $\hfill\square$  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)



### **DIMENSIONS** — standard door



Model Exterior (H x W x D) Interior (H x W x D)

**Net Weight** 

7-20 37-11/16" x 43-3/4" x 44-13/16" (958mm x 1111mm x 1138mm) 23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm] Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

### Ship Dimensions (L x W x H)\*

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

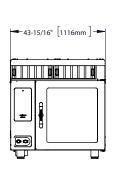
### Ship Weight\*

Elec: 708 lb (321 kg) Gas: 667 lb (303 kg)

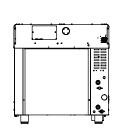
\*Domestic ground shipping information. Contact factory for export weight and dimensions.

### **OVENS WITH VENTECH® HOOD**

Electric only



### 46-3/8" [1177mm] -3/8" [34mm] 6" [152mm] HEPA FILTER ►3/16" [5mm] 1318mm LOWEST POSITION -51-7/8" 46-1/16"



### Model Ventech Hood Exterior (H x W x D)

11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm] VH-20

Ventech Hood Plus Exterior (H x W x D)

17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]

Oven with Ventech Hood (H x W x D)

46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]

Oven with Ventech Hood Plus (H x W x D)

51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mmx 1177mm]

### **Net Weight**

158 lb (72 kg) **Net Weight** 

211 lb (96 kg)

**Net Weight** Call factory **Net Weight** 

Call factory

### Ship Dimensions (L x W x H)\*

56" x 49" x 20" (1422mm x 1245mm x 508mm)

### Ship Dimensions (L x W x H)\*

59" x 49" x 20" (1500mm x 1245mm x 508mm)

### Ship Dimensions (L x W x H)\*

56" x 45" x 65" (1422mm x 1143mm x 1651mm)

### Ship Dimensions (L x W x H)\*

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

## Ship Weight\*

276 lb (125 kg) Ship Weight\*

336 lb (152 kg)

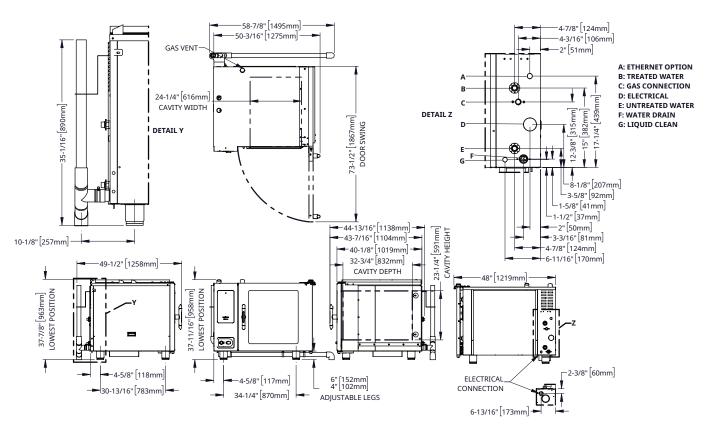
Ship Weight\* Call factory

Ship Weight\* Call factory

<sup>\*</sup>Domestic ground shipping information. Contact factory for export weight and dimensions.



### **DIMENSIONS** — recessed door



Model Exterior (H x W x D) Interior (H x W x D)

**Net Weight** 

7-20 37-11/16" x 43-3/4" x 44-13/16" (958mm x 1111mm x 1138mm) 23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm] Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

Ship Dimensions (L x W x H)\*

Ship Weight\*

56" x 49" x 51" (1422mm x 1245mm x 1295mm)

Elec: 708 lb (321 kg) Gas: 667 lb (303 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 $^{\text{\tiny{IM}}}$  hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.







|          |     |    |       |       |      |      | ECO                |      |      |       |      | Turb | o Option*          |      |      |            |
|----------|-----|----|-------|-------|------|------|--------------------|------|------|-------|------|------|--------------------|------|------|------------|
| 7-20E    | V   | Ph | Hz    | AWG** | Α    | Α^   | Breaker<br>minimum | kW   | kW^  | AWG** | Α    | Α^   | Breaker<br>minimum | kW   | kW^  | Connection |
| 208-240V | 208 | 3  | 50/60 | 6     | 45.7 | 46.4 | 58A/58A^           | 16.4 | 16.7 | 4     | 53.4 | 54.2 | 67A/68A^           | 19.2 | 19.5 | 3Ø/PE      |
|          | 240 | 3  | 50/60 | 6     | 52.7 | 53.9 | 66A/68A^           | 21.9 | 22.4 | 4     | 61.4 | 62.7 | 77A/79A^           | 25.5 | 26.0 | 3Ø/PE      |
| 440-480V | 440 | 3  | 50/60 | 12    | 20.6 | 21.0 | 26A/27A^           | 15.7 | 16.0 | 10    | 24.7 | 25.9 | 31A/33A^           | 18.3 | 19.7 | 3Ø/PE      |
|          | 480 | 3  | 50/60 | 12    | 22.4 | 23.1 | 28A/29A^           | 18.7 | 19.2 | 10    | 26.2 | 28.5 | 33A/36A^           | 21.8 | 23.7 | 3Ø/PE      |

<sup>\*</sup>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 Smoke | r Optio | n  |       |       | E    | co                 |      |       | Turbo | Option*            |      |            |
|------------|---------|----|-------|-------|------|--------------------|------|-------|-------|--------------------|------|------------|
| 7-20E      | V       | Ph | Hz    | AWG** | Α    | Breaker<br>minimum | kW   | AWG** | Α     | Breaker<br>minimum | kW   | Connection |
| 208-240V   | 208     | 3  | 50/60 | 6     | 47.2 | 59A                | 17.0 | 4     | 54.7  | 69A                | 19.7 | 3Ø/PE      |
|            | 240     | 3  | 50/60 | 6     | 54.4 | 68A                | 22.6 | 4     | 63.1  | 79A                | 26.2 | 3Ø/PE      |
| 440-480V   | 440     | 3  | 50/60 | 12    | 21.9 | 28A                | 16.2 | 10    | 24.7  | 31A                | 18.8 | 3Ø/PE      |
|            | 480     | 3  | 50/60 | 12    | 23.8 | 30A                | 19.2 | 10    | 26.8  | 34A                | 22.3 | 3Ø/PE      |

<sup>\*</sup>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.



|           |     |    |       |       | Without Smoker Option |                    | W    | ith Smoker O |                    |     |            |
|-----------|-----|----|-------|-------|-----------------------|--------------------|------|--------------|--------------------|-----|------------|
| 7-20G     | v   | Ph | Hz    | AWG** | Α                     | Breaker<br>minimum | kW   | Α            | Breaker<br>minimum | kW  | Connection |
| 120 V     | 120 | 1  | 60    | 12    | 6,8                   | 20A                | 0,84 | 12,0         | 20A                | 1,5 | 1Ø/PE      |
| 208-240 V | 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      |
| 208-240 V | 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.





CLEARANCE

20" (508mm) Top: Left: 0" (0mm)

18" (457mm) recommended service access

Right: 0" (0mm) non-combustible surfaces

2" (51mm) combustible surfaces

Bottom: 5-1/8" (130mm)

4" (102mm) between plumbing and nearest Back:



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 of rejection

| 7-20E | Heat Gain qs,<br>BTU/hr | Heat Gain qs,<br>kW |
|-------|-------------------------|---------------------|
|       | 1305                    | 0.38                |



### Heat of rejection

| 7-20G | Heat Gain qs,<br>BTU/hr | Heat Gain qs,<br>kW |
|-------|-------------------------|---------------------|
|       | 549                     | 0.16                |



#### 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.



#### Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft (1 m) from unit.



Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

| UL Marked<br>Appliances | Maximum<br>Input BTU/h | Maximum Inlet<br>Pressure Inches | Minimum Inlet<br>Pressure Inches | Maximum Fuel<br>Consumption* |     |  |
|-------------------------|------------------------|----------------------------------|----------------------------------|------------------------------|-----|--|
|                         |                        | WC (kPa)                         | WC (kPa)                         | CFH                          | GPH |  |
| Natural Gas             | 98,000                 | 14.0 (3.5)                       | 5.5 (1.1)                        | 93.3                         | N/A |  |
| Propane                 | 98,000                 | 14.0 (3.5)                       | 9.2 [2.8]                        | 39.2                         | 1.1 |  |

<sup>\*</sup>Assumes an average heating value for natural gs 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 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 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)  |  |  |  |
| рН                           | 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               |  |  |  |

**CONTACT US** 

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