Prodigi™ Pro 7-20 (E)
Electric
CE

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.

7-20 Pro

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
- Temperature range: 30°C to 302°C

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CAPACITY

Sixteen* GN 1/1 pans, two rows deep (*one less on models with smokers)

Two side racks with eight non-tilt support rails; 505mm horizontal width between rails, 70mm vertical spacing between rails

76 kg product maximum

133 liters volume maximum

Four (4) wire shelves included.

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

Electrical
- ☐ 380–415V 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)
- ☐ 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-37158) (standard)
- ☐ Removable, single-point, sous vide probe (PR-36576) (optional)
- ☐ Removable probe with stop for grease collection (5035704)

Extended warranty
- ☐ One-year warranty extension

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)

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)
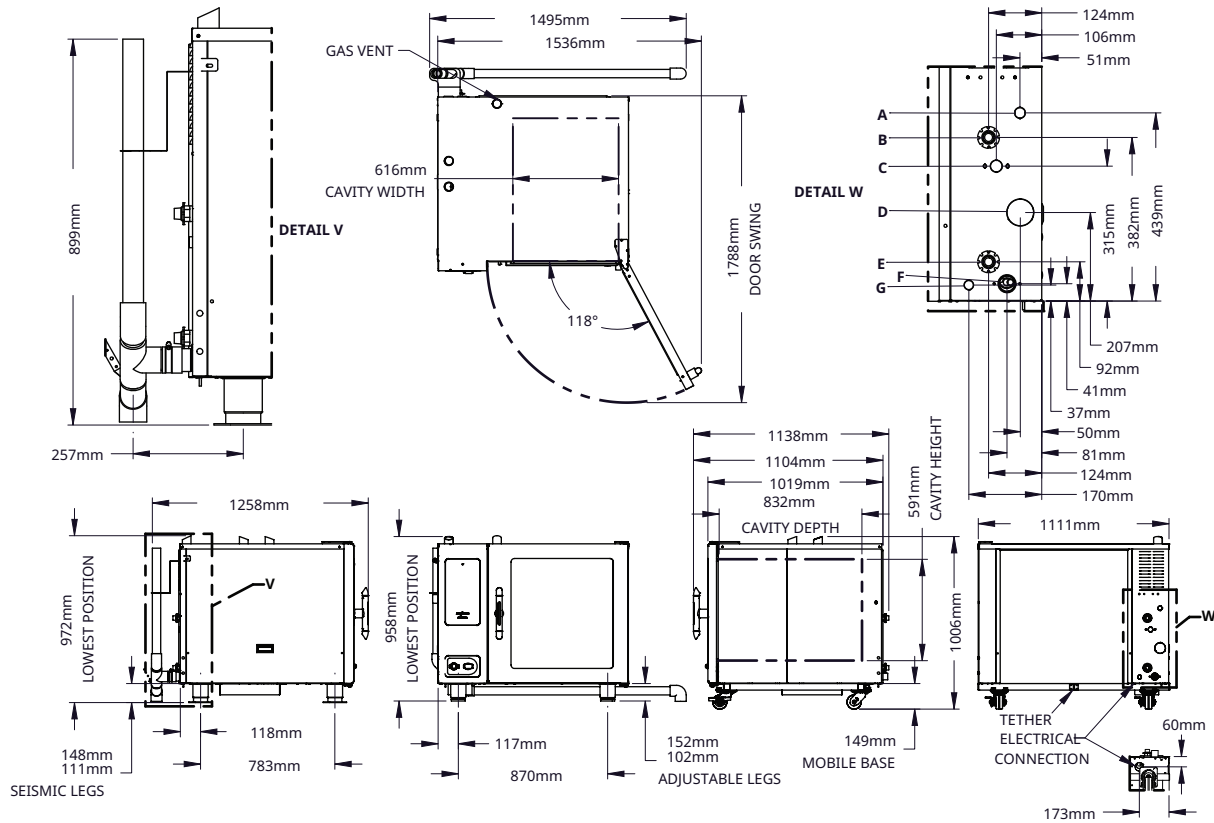- ☐ 250A (5021531)

Accessories (reference accessory catalog)

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.

ecosmart · TÜV NORD Type Tested · CE · EAC · UK CA · IP X5 · W · [regulatory compliance mark]

Prodigi™ Pro 7-20 (E)

ALTO-SHAAM

DIMENSIONS — standard door

DETAIL V

GAS VENT

616mm CAVITY WIDTH

DETAIL W

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

899mm

257mm

1495mm
1536mm

1788mm DOOR SWING

118°

124mm
106mm
51mm

A
B
C
D
E
F
G

315mm
382mm
439mm

207mm
92mm
41mm
37mm
50mm
81mm
124mm
170mm

1258mm

972mm LOWEST POSITION

148mm
111mm

SEISMIC LEGS

118mm
783mm

958mm LOWEST POSITION

117mm

870mm

1138mm
1104mm
1019mm
832mm

CAVITY DEPTH

591mm CAVITY HEIGHT

1006mm

152mm
102mm

149mm

ADJUSTABLE LEGS

MOBILE BASE

1111mm

TETHER ELECTRICAL CONNECTION

W

60mm

173mm

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	958mm x 1111mm x 1138mm	591mm x 616mm x 832mm	237 kg

	Ship Dimensions (L x W x H)*	Ship Weight	
	1422mm x 1245mm x 1295mm	303 kg	

*Domestic ground shipping information. Contact factory for export weight and dimensions.
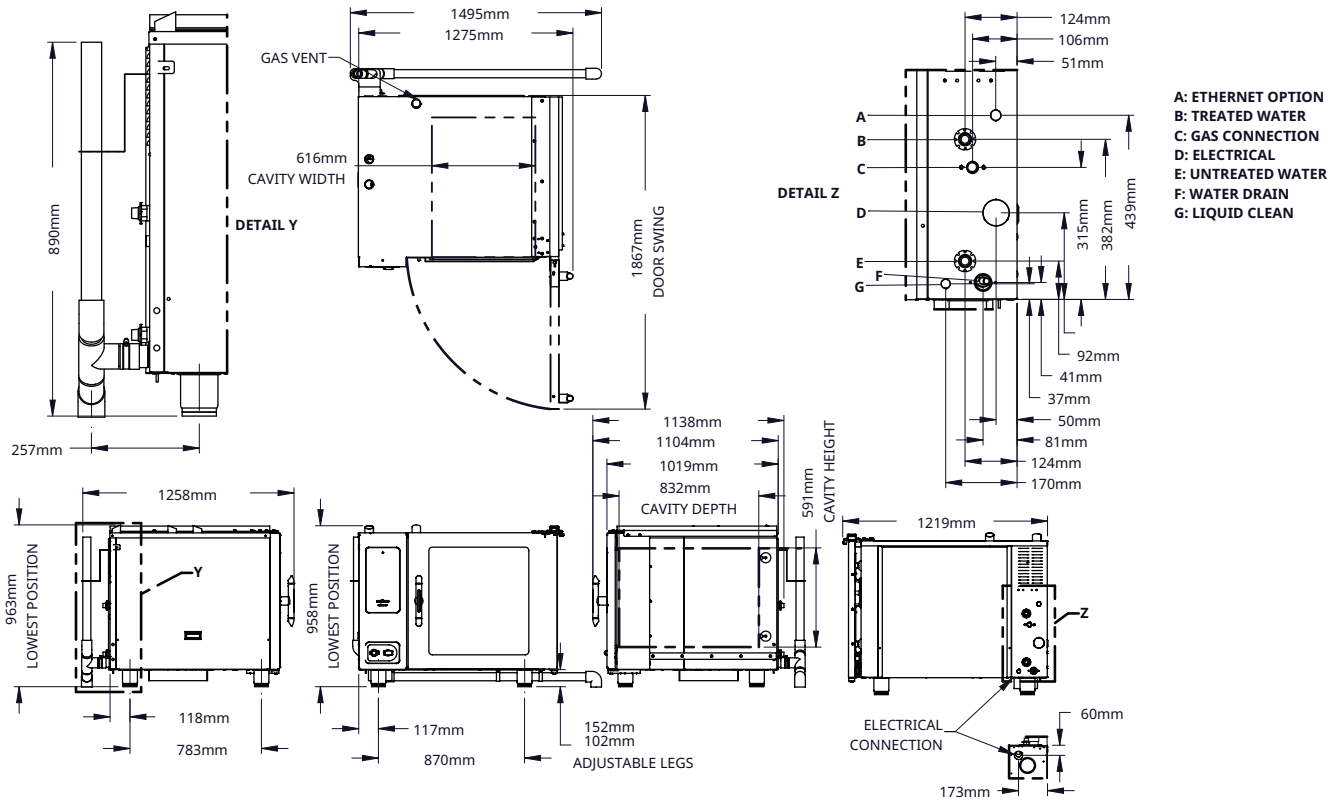
OVENS WITH VENTECH® HOOD

Electric only

1177mm
34mm
152mm
HEPA FILTER
5mm

1116mm

1169mm LOWEST POSITION
1318mm
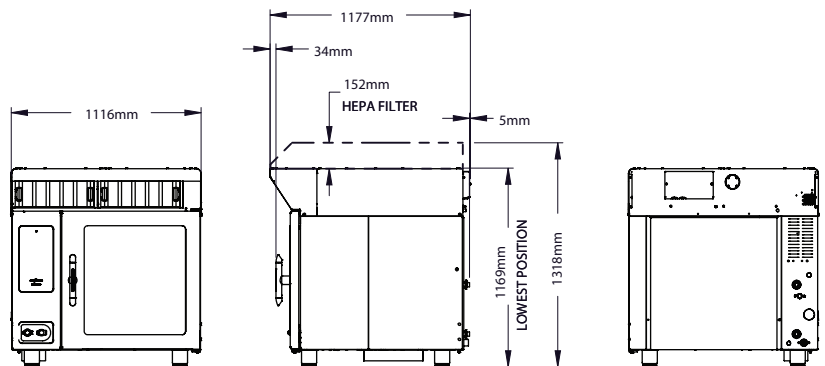
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	282mm x 1116mm x 1177mm	72 kg	1422mm x 1245mm x 508mm	125 kg
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	435mm x 1116mm x 1177mm	96 kg	1500mm x 1245mm x 508mm	152 kg
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	1099mm x 1116mm x 1059mm	Call factory	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*
	1242mm x 1116mm x 1059mm	Call factory	1422mm x 1143mm x 1651mm	Call factory

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

Prodigi™ Pro 7-20 (E)

ALTO-SHAAM.

DIMENSIONS — recessed door

GAS VENT
1495mm
1275mm

616mm
CAVITY WIDTH

DETAIL Y

890mm

257mm

1867mm DOOR SWING

DETAIL Z

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

A
B
C
D
E
F
G

124mm
106mm
51mm

315mm
382mm
439mm

92mm
41mm
37mm
50mm
81mm
124mm
170mm

1258mm

963mm LOWEST POSITION

Y

118mm
783mm

958mm LOWEST POSITION

117mm
870mm

1138mm
1104mm
1019mm
832mm
CAVITY DEPTH

591mm CAVITY HEIGHT

152mm
102mm
ADJUSTABLE LEGS

1219mm

Z

ELECTRICAL CONNECTION

60mm

173mm

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	958mm x 1111mm x 1138mm	591mm x 616mm x 832mm	214 kg

Ship Dimensions (L x W x H)*
1422mm x 1245mm x 1295mm

Ship Weight
295 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 7-20 (E)

ALTO-SHAAM®

CLEARANCE

Top: 508mm
Left: 0mm
457mm recommended service access
Right: 0mm Non-combustible surfaces
51mm combustible surfaces
Bottom: 130mm
Back: 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.

HEAT: ELECTRIC

Heat of rejection

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38

NOISE: ELECTRIC

Noise emissions
Without hood system, a maximum 67 dBA was measured at 1 m from unit.

With hood system, a maximum 73 dBA was measured at 1 m from unit.

7-20E ELECTRIC

7-20E	V	Ph	Hz	IEC**	ECO					Turbo Option*					Connection
					A	A^	Breaker minimum	kW	kW^	A	A^	Breaker minimum	kW	kW^	
380–415V	380	3	50/60	4***	28.4	28.9	36A/37A^	18.7	19.0	32.6	33.0	41A/42A^	21.4	21.7	3Ø/N/PE
	415	3	50/60	4***	30.5	31.2	39A/39A^	21.9	22.4	35.5	36.2	45A/46A^	25.5	26.0	3Ø/N/PE

With Smoker Option	V	Ph	Hz	IEC**	ECO			Turbo Option*			Connection
7-20E					A	Breaker minimum	kW	A	Breaker minimum	kW	
380–415 V	380	3	50/60	4***	29,4	37A	19,3	33,5	42A	22,0	3Ø/N/PE
	415	3	50/60	4***	31,5	40A	22,6	36,5	46A	26,2	3Ø/N/PE

* No-cost option on electric models.
*** Use 6 mm² on ovens with turbo option.
^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.
- Use a Type-B current protection device that accommodates a leakage current of 30mA.

WATER

Water requirements (per oven)
Two cold water inlets - drinking quality

- One treated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 1 L/min.
- One untreated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 10 L/min. Water drain: 40mm connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 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.

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.