

Prodigi™ Classic 10-20 (E/G)

Electric or Gas

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.

ALTO-SHAAM



10-20 Classic

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)



CAPACITY

- 10** Ten full-size sheet pans; ten GN 2/1 sheet pans
Twenty-two (22) full-size hotel or GN 1/1 pans, two rows deep
Twenty (20) half-size sheet pans
- 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.

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)

Options

- Ventech™ Hood*
- Ventech™ PLUS Hood*

*Electric models only

Cleaning

- Automatic tablet-based cleaning system (standard)

Probe choices

- Removable, quick-release, T-style probe [PR-37157] (optional)
- 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/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.

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

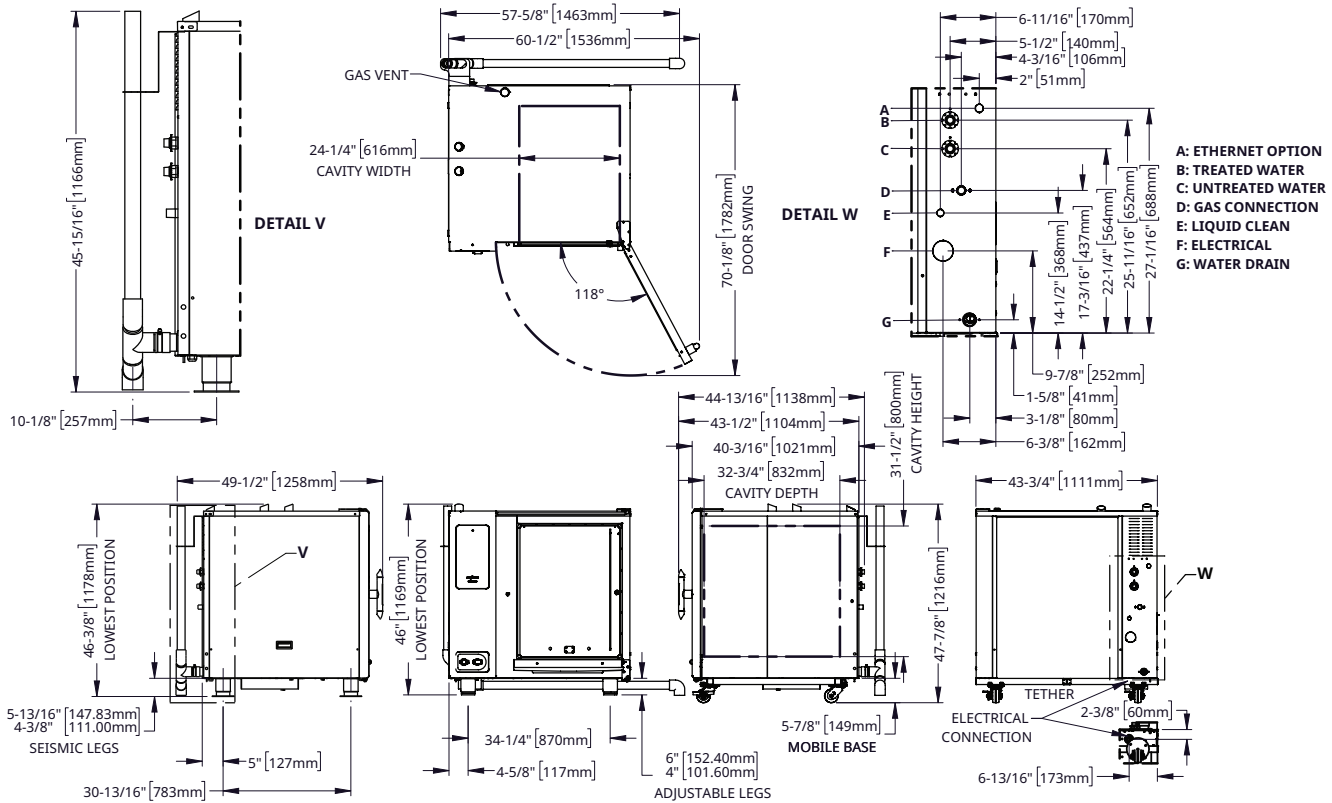


COA# 5760
Electric models only

Prodigi™ Classic 10-20 (E/G)



DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	46-3/8" x 43-3/4" x 44-13/16" [1178mm x 1111mm x 1138mm]	31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]	Elec: 554 lb [251 kg] Gas: 628 lb [285 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 65" [1422mm x 1245mm x 1651mm]

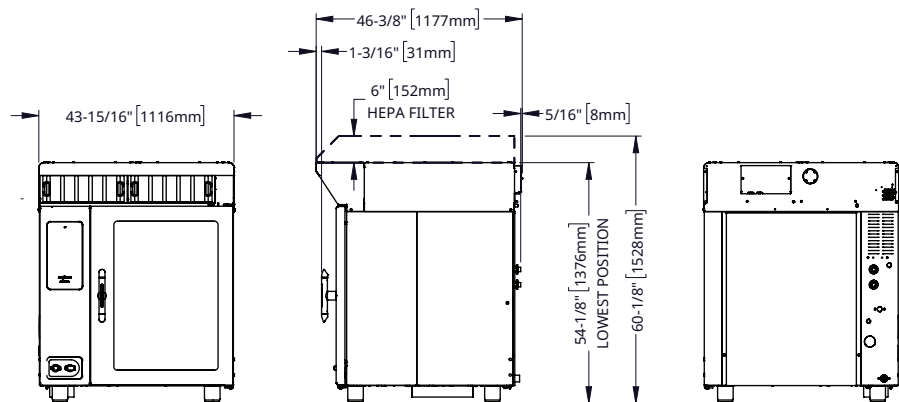
Ship Weight

Elec: 773 lb [351 kg] Gas: 776 lb [352 kg]

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

OVENS WITH VENTECH® HOOD

Electric only



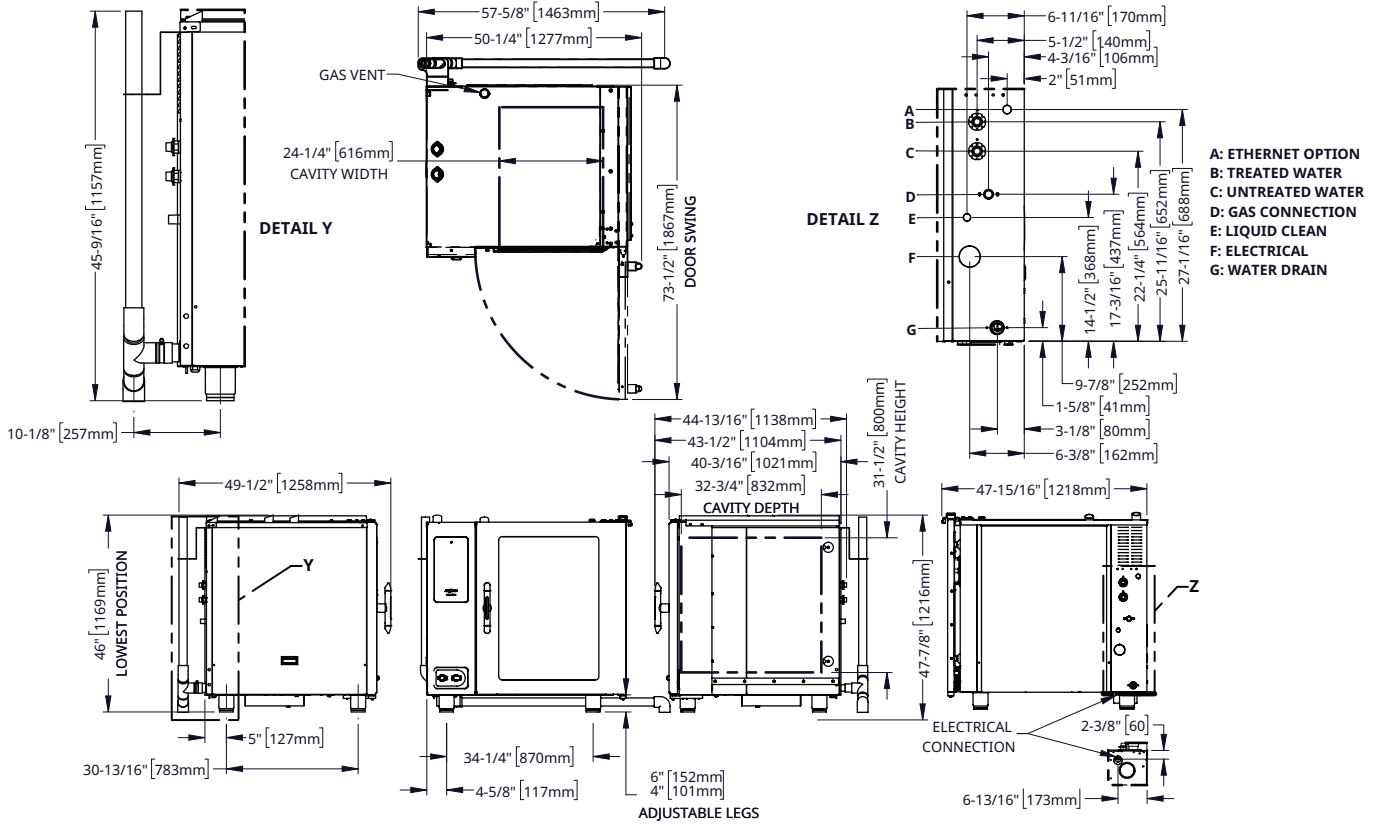
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 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 43-15/16" x 46-3/18" [1376mm x 1116mm x 1177mm]	704 lb [319 kg]	56" x 49" x 65" [1500mm x 1245mm x 1651mm]	886 lb [402 kg]
	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 43-15/16" x 46-3/18" [1528mm x 1116mm x 1177mm]	Call factory	56" x 49" x 65" [1500mm x 1245mm x 1651mm]	Call factory

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

Prodigi™ Classic 10-20 (E/G)



DIMENSIONS — recessed door



Model Exterior (H x W x D)

10-20 46" x 47-15/16" x 44-13/16" [1169mm x 1218mm x 1138mm]

Interior (H x W x D)

31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]

Net Weight

Elec: 554 lb [251 kg] Gas: 559 lb [253 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 65" [1422mm x 1245mm x 1651mm]

Ship Weight

Elec: 773 lb [351 kg] Gas: 742 lb [337 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™ Classic 10-20 (E/G)



10-20E ELECTRIC

10-20E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	3	68.6	69.8	87/88^	24.8	25.1	3Ø/PE
	240	3	50/60	3	79.4	80.7	100/101^	33.0	33.5	3Ø/PE
440–480V	440	3	50/60	8	36.4	37.6	46/47^	28.3	28.6	3Ø/PE
	480	3	50/60	8	39.7	40.3	50/51^	33.0	33.5	3Ø/PE

^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.



10-20G ELECTRIC

10-20G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	Connection
120V	120	1	60	12	6.8	20	0.84	1Ø/PE
208–240V	208	3	50/60	14	4.8	15	1.0	3Ø/PE
	240	3	50/60	14	4.2	15	1.0	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 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] 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 unless a stand with solid top or shelf is used.
- Exhaust hood installation is required on gas-heated models.



HEAT: ELECTRIC

Heat of rejection

10-20E	Heat Gain qs, BTU/hr	Heat Gain qs, 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 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 Static Pressure WC (kPa)	Minimum Dynamic Pressure WC (kPa)	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	121,000	14.0 [3.5]	5.5 [1.1]	126.7	NA
Propane	121,000	14.0 [3.5]	9.0 [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 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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