

# Prodigi™ Pro 6-10 (E/G)

Electric 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.

ALTO-SHAAM



6-10 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
- EPA 202 compliant
- Temperature range: 85°F to 550°F [30°C to 302°C]



CAPACITY

- 7** Seven\* full-size hotel or GN 1/1 pans  
[\*one less on models with smokers]  
Six half-size sheet pans
- Two side racks with seven non-tilt support rails;  
11-3/4" [298mm] horizontal width between rails,  
2-3/8" [70mm] vertical spacing between rails
- 72 lb [33 kg] product maximum  
45 quarts [57 liters] volume maximum

## 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]

## 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
- 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]

## 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

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

Gas ovens only

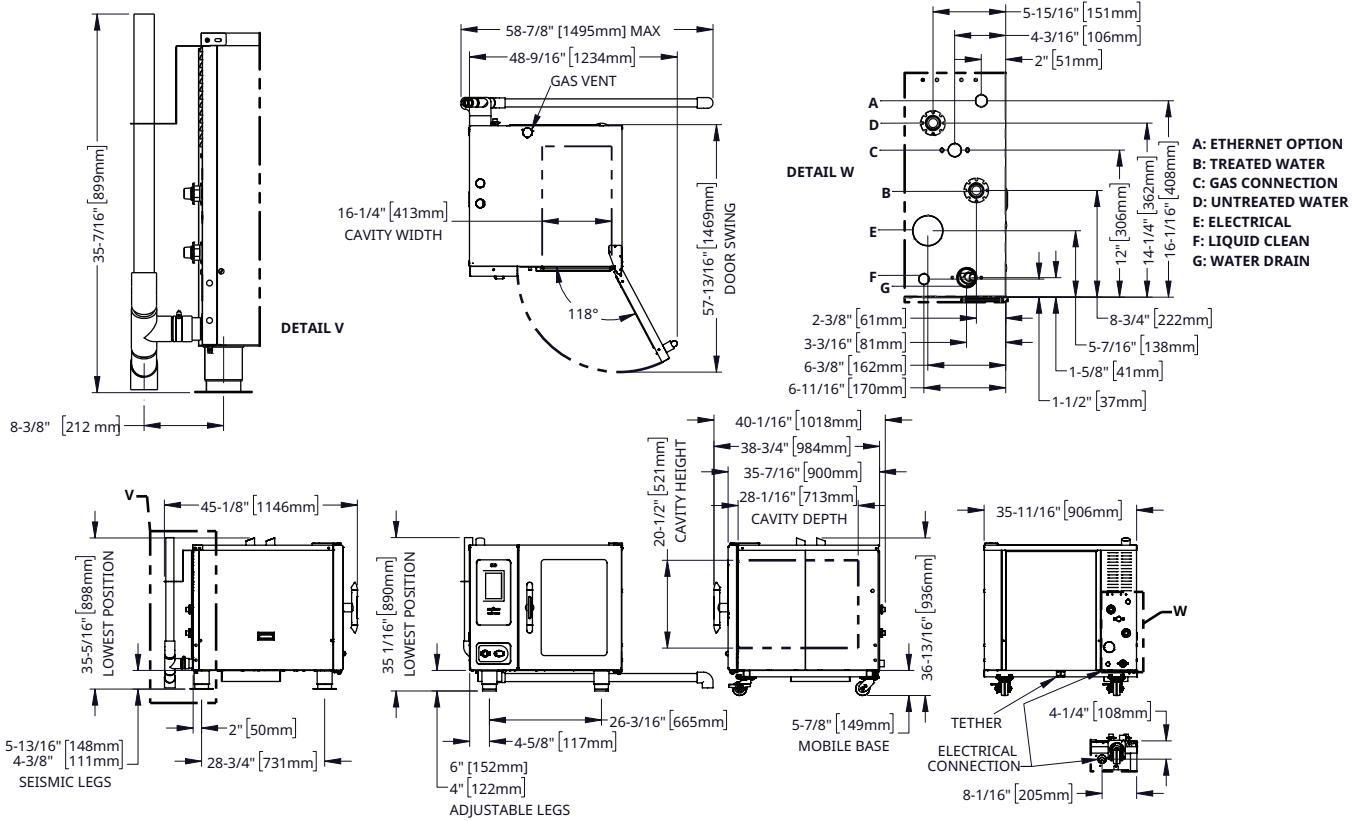
[Accessories \[reference accessory catalog\]](#)



# Prodigi™ Pro 6-10 (E/G)



## DIMENSIONS — standard door



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

6-10 35-1/16" x 35-11/16" x 40-1/16" [890mm x 906mm x 1018mm]

### Interior (H x W x D)

20-1/2" x 16-1/4" x 28-1/16" [521mm x 413mm x 713mm]

### Net Weight

Elec: 369 lb [167 kg] Gas: 418 [190 kg]

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

56" x 45" x 51" [1422mm x 1143mm x 1295mm]

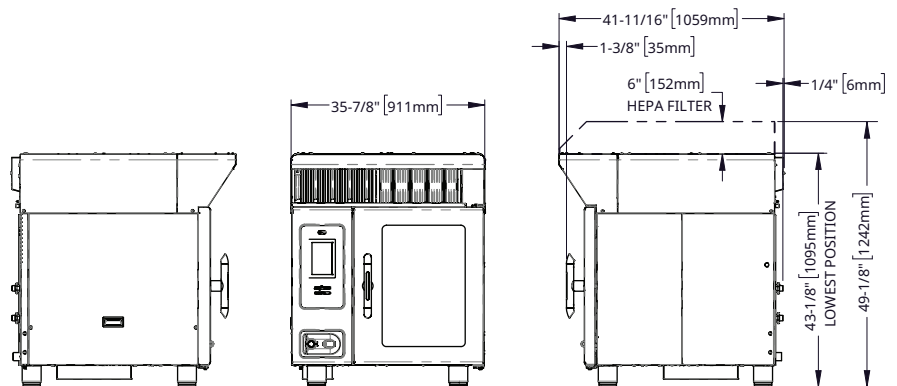
### Ship Weight\*

Elec: 508 lb [230 kg] Gas: 557 lb [253 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)

VH-10 11-1/8" x 35-7/8" x 41-5/8" [282mm x 911mm x 1058mm]

### Net Weight

121 lb [55 kg]

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

56" x 49" x 20" [1422mm x 1245mm x 508mm]

### Ship Weight\*

229 lb [104 kg]

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

17-1/8" x 35-7/8" x 41-5/8" [435mm x 911mm x 1058mm]

### Net Weight

174 lb [79 kg]

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

59" x 49" x 20" [1500mm x 1245mm x 508mm]

### Ship Weight\*

289 lb [131 kg]

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

43-1/8" x 35-7/8" x 41-11/16" [1095mm x 911mm x 1059mm]

### Net Weight

Call factory

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

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

### Ship Weight\*

Call factory

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

49-1/4" x 35-7/8" x 41-11/16" [1242mm x 911mm x 1059mm]

### Net Weight

Call factory

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

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

### Ship Weight\*

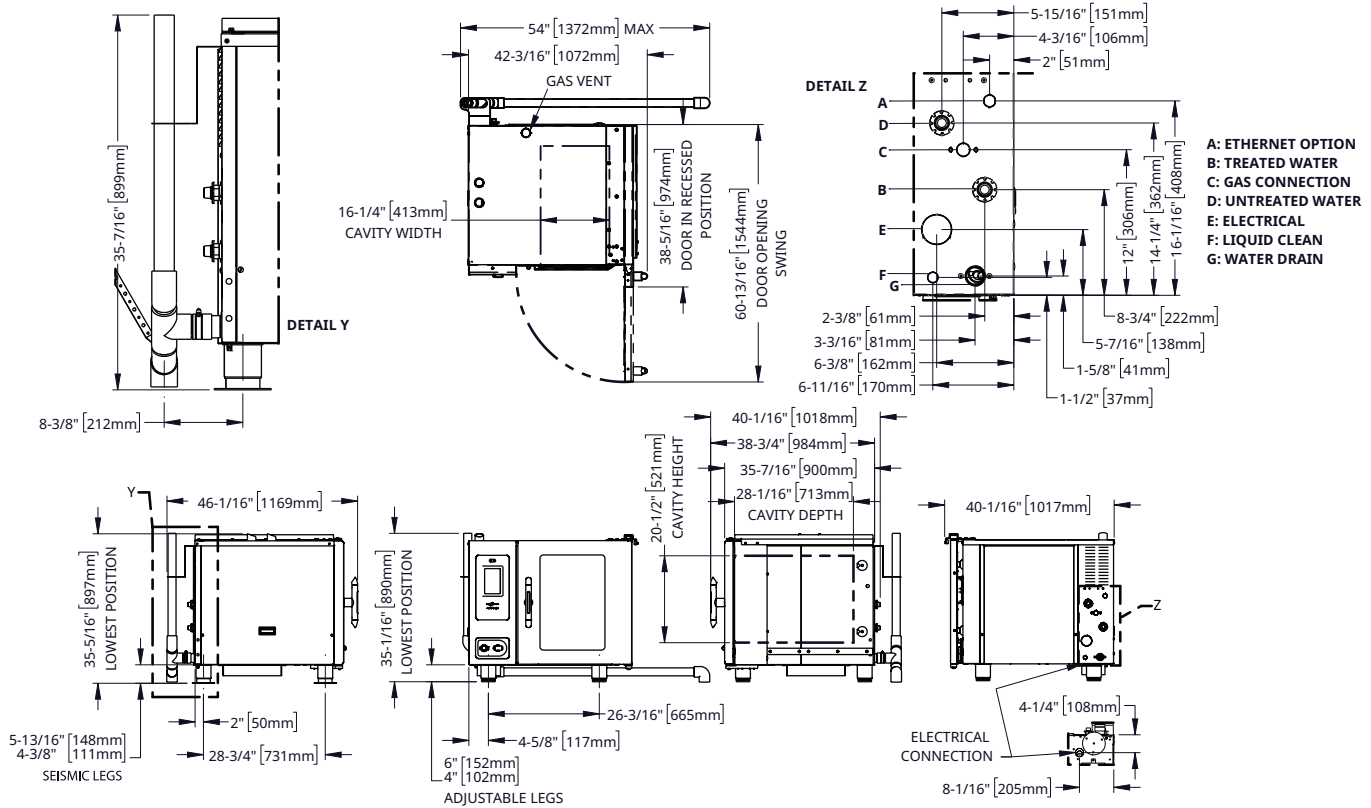
Call factory

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

# Prodigi™ Pro 6-10 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
6-10	35-1/16" x 40-1/16" x 40-1/16" [890mm x 1017mm x 1018mm]	20-1/2" x 16-1/4" x 28-1/16" [521mm x 413mm x 713mm]	Elec: 380 lb [172 kg] Gas: 395 [180 kg]

**Ship Dimensions (L x W x H)\***  
56" x 45" x 51" [1422mm x 1143mm x 1295mm]

**Ship Weight\***  
Elec: 557 lb [253 kg] Gas: 557 lb [253 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.





6-10E ELECTRIC

6-10E	V	Ph	Hz	AWG**	ECO					Turbo Option*					Connection
					A	A^	Breaker minimum	kW	kW^	A	A^	Breaker minimum	kW	kW^	
208-240V	208	1	50/60	6	37.9	38.5	48A/49A^	7.8	8.0	44.2	45.2	56A/57A^	9.2	9.4	1ø/PE
	240	1	50/60	6	43.8	45.0	55A/57A^	10.5	10.9	51.3	52.9	65A/67A^	12.3	12.7	1ø/PE
208-240V	208	3	50/60	10	21.9	22.2	28A/28A^	7.8	8.0	25.6	26.1	32A/33A^	9.2	9.4	3ø/PE
	240	3	50/60	10	25.3	26.0	32A/33A^	10.5	10.9	29.6	30.6	37A/39A^	12.3	12.7	3ø/PE
440-480V	440	3	50/60	14	11.6	12.2	15A/16A^	9.0	9.3	13.7	13.9	18A/18A^	10.4	10.6	3ø/PE
	480	3	50/60	14	12.6	13.1	16A/17A^	10.5	10.9	14.8	15.3	19A/20A^	12.3	12.7	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					ECO			Turbo Option*				
6-10E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	Connection
208-240V	208	1	50/60	6	40.4	51A	8.4	6	46.7	59A	9.7	1ø/PE
	240	1	50/60	6	46.6	59A	11.2	6	54.1	68A	13.0	1ø/PE
208-240V	208	3	50/60	10	24.4	31A	8.4	8	30.9	39A	9.8	3ø/PE
	240	3	50/60	10	28.1	36A	11.2	8	35.5	45A	13.0	3ø/PE
440-480V	440	3	50/60	14	12.6	16A	9.6	14	16.3	21A	11.0	3ø/PE
	480	3	50/60	14	13.5	17A	11.2	14	18.2	23A	13.0	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.



6-10G ELECTRIC

6-10G	V	Ph	Hz	AWG**	Without Smoker Option			With Smoker Option			Connection
					A	Breaker minimum	kW	A	Breaker minimum	kW	
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 6-10 (E/G)



**CLEARANCE**

- Top: 20" [508mm]
- Left: 0" [0mm]
- Right: 18" [457mm] recommended service access
- Bottom: 0" [0mm] non-combustible surfaces  
2" [51mm] combustible surfaces
- Back: 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

6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	630	0.18



**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

6-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	269	0.08



**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	48,000	14.0 [3.5]	5.5 [1.1]	45.7	N/A
Propane	48,000	14.0 [3.5]	9.0 [2.8]	19.2	0.5

\*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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