

Prodigi™ Pro 20-10 (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



20-10 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]



20 Twenty (20) full-size hotel or GN 1/1 pans
Twenty (20) half-size sheet pans
Roll-in pan cart with twenty non-tilt support rails included; 13" (330mm) horizontal width between rails; 2-9/16" (65mm) vertical spacing between rails
240 lb (109 kg) product maximum
150 quarts (190 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

- 120V 1ph (Gas only)
- 208–240V 1ph (Gas only)
- 208–240V 3ph
- 440–480V 3ph

Door swing

- Right hinged
- Recessed door, optional

ChefLinc connection

- Wi-Fi (standard)
- Ethernet (optional)

Smoking feature

- CombiSmoke® feature—smoke hot or cold with real wood chips (not available on units with security devices)

Cleaning

- Automatic tablet-based cleaning system (standard)
- Automatic liquid cleaning system (optional)

Probe choices

- Removable, quick-release, T-style probe [PR-37156] (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) [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 Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- Installation Start-Up Check — available through an Alto-Shaam authorized service agency



COA# 5760
Electric models only

Gas ovens only

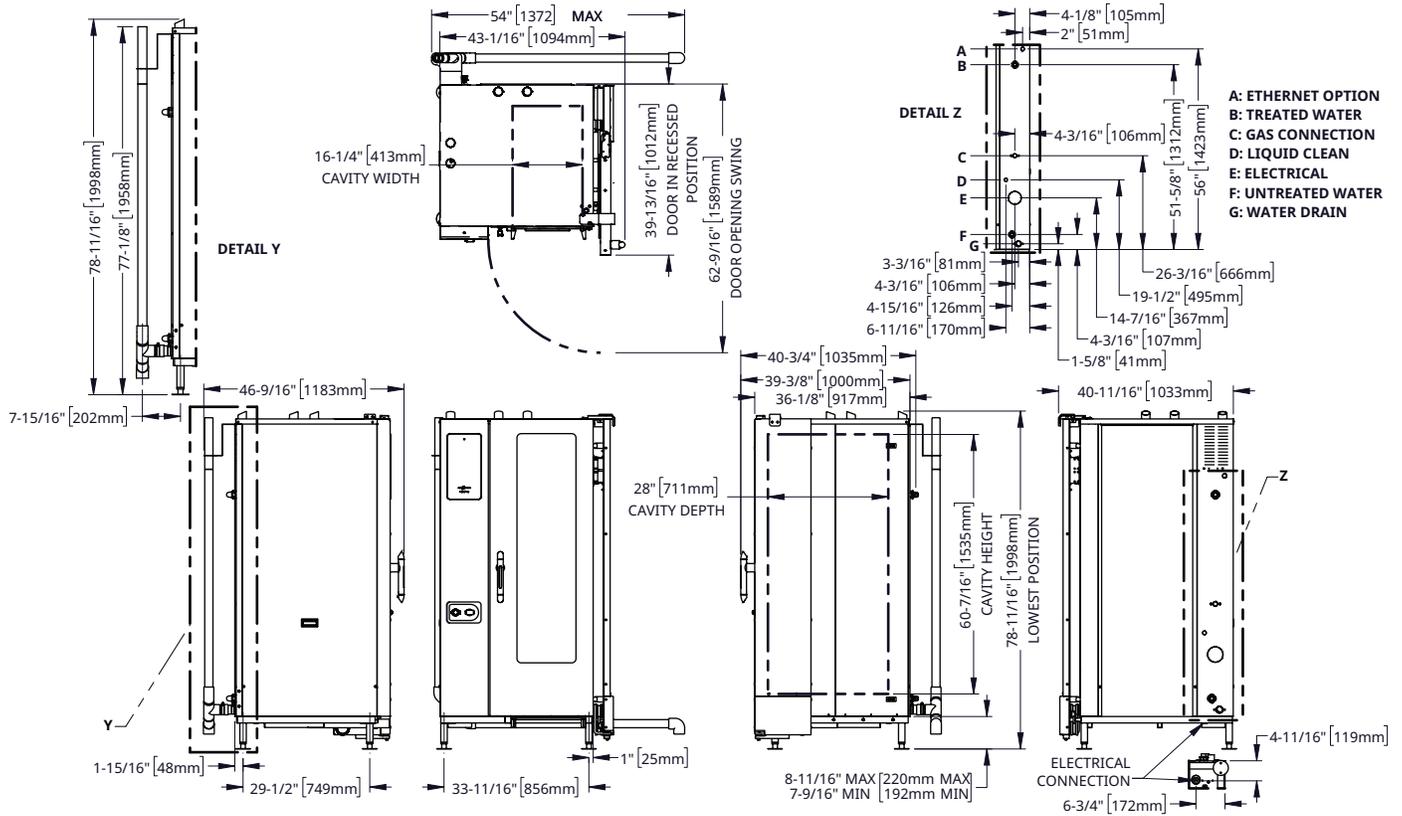
[Accessories \(reference accessory catalog\)](#)



Prodigi™ Pro 20-10 (E/G)



DIMENSIONS — recessed door



Model Exterior (H x W x D)

20-10 78-11/16" x 40-11/16" x 40-3/4" [1998mm x 1033mm x 1035mm]

Interior (H x W x D)

60-7/16" x 16-1/4" x 28" [1535mm x 413mm x 711mm]

Net Weight

960 lb [435 kg]

Ship Dimensions (L x W x H)*

56" x 49" x 87" [1422mm x 1245mm x 2210mm]

Ship Weight

1105 lb [501 kg]

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

Prodigi™ Pro 20-10 (E/G)



20-10E ELECTRIC

20-10E	V	Ph	Hz	ECO				Turbo Option*				Connection
				AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	
208-240V	208	3	50/60	2	78.8	99	28.4	1	98.8	124	33.2	3Ø/PE
	240	3	50/60	2	90.9	114	37.8	0	114	143	44.2	3Ø/PE
440-480V	440	3	50/60	6	41.7	53	32.4	4	52.2	66	37.2	3Ø/PE
	480	3	50/60	6	45.5	57	37.8	4	57.0	72	44.2	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.

With Smoker Option					ECO			Turbo Option*			Connection
20-10E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	
208-240V	208	3	50/60	1	81.3	90	28.9	101.3	110	33.7	3Ø/PE
	240	3	50/60	0	93.8	100	38.5	116.9	125	44.9	3Ø/PE
440-480V	440	3	50/60	3	43.0	50	32.9	53.6	60	37.8	3Ø/PE
	480	3	50/60	3	46.9	50	38.5	58.4	60	44.9	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.



20-10G ELECTRIC

20-10G	V	Ph	Hz	AWG**	Without Smoker Option			With Smoker Option			Connection
					A	Breaker minimum	kW	A	Breaker minimum	kW	
120V	120	1	60	12	13.6	20	1.7	18.8	20	2.32	1Ø/PE
208-240V	208	1	50/60	14	9.6	15	2.0	12.1	15	2.5	1Ø/PE
	240	1	50/60	14	8.4	15	2.0	11.3	15	2.7	1Ø/PE
208-240V	208	3	50/60	14	9.6	15	2.0	12.1	15	2.5	3Ø/PE
	240	3	50/60	14	8.4	15	2.0	11.3	15	2.7	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.

Prodigy™ Pro 20-10 (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

20-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2263	0.66



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 Per burner	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	80,000	14.0 [3.5]	5.5 [1.1]	152.4	N/A
Propane	80,000	14.0 [3.5]	9.0 [2.8]	64	1.8

*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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