

# 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.

## 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

CAPACITY

## 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]



20-10 Pro

## 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

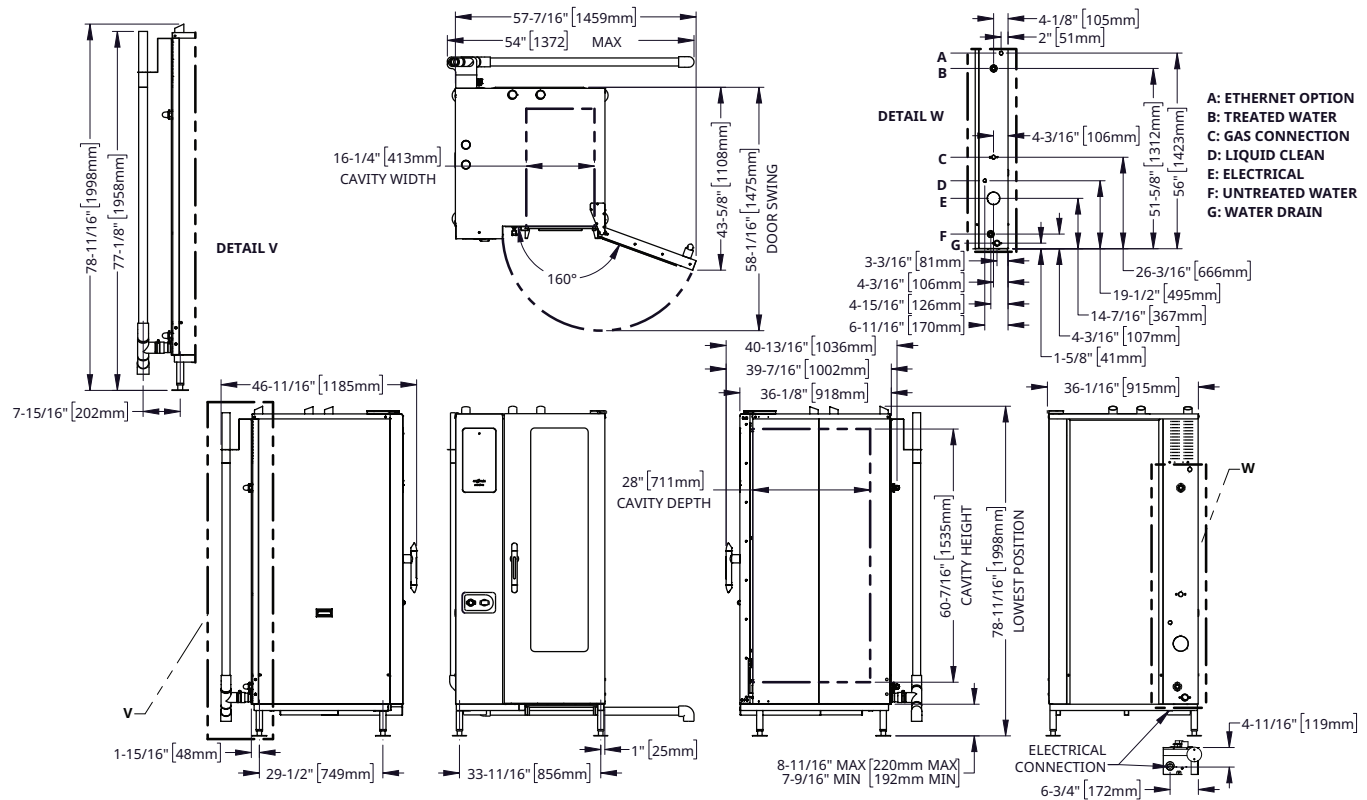
[Accessories \[reference accessory catalog\]](#)



# Prodigi™ Pro 20-10 (E/G)



## DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-10	78-11/16" x 33-11/16" x 40-13/16" [1998mm x 856mm x 1036mm]	60-7/16" x 16-1/4" x 28" [1535mm x 413mm x 711mm]	Elec. 817 lb [371 kg] Gas: 978 [444 kg]

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

56" x 45" x 87" [1422mm x 1143mm x 2210mm]

### Ship Weight

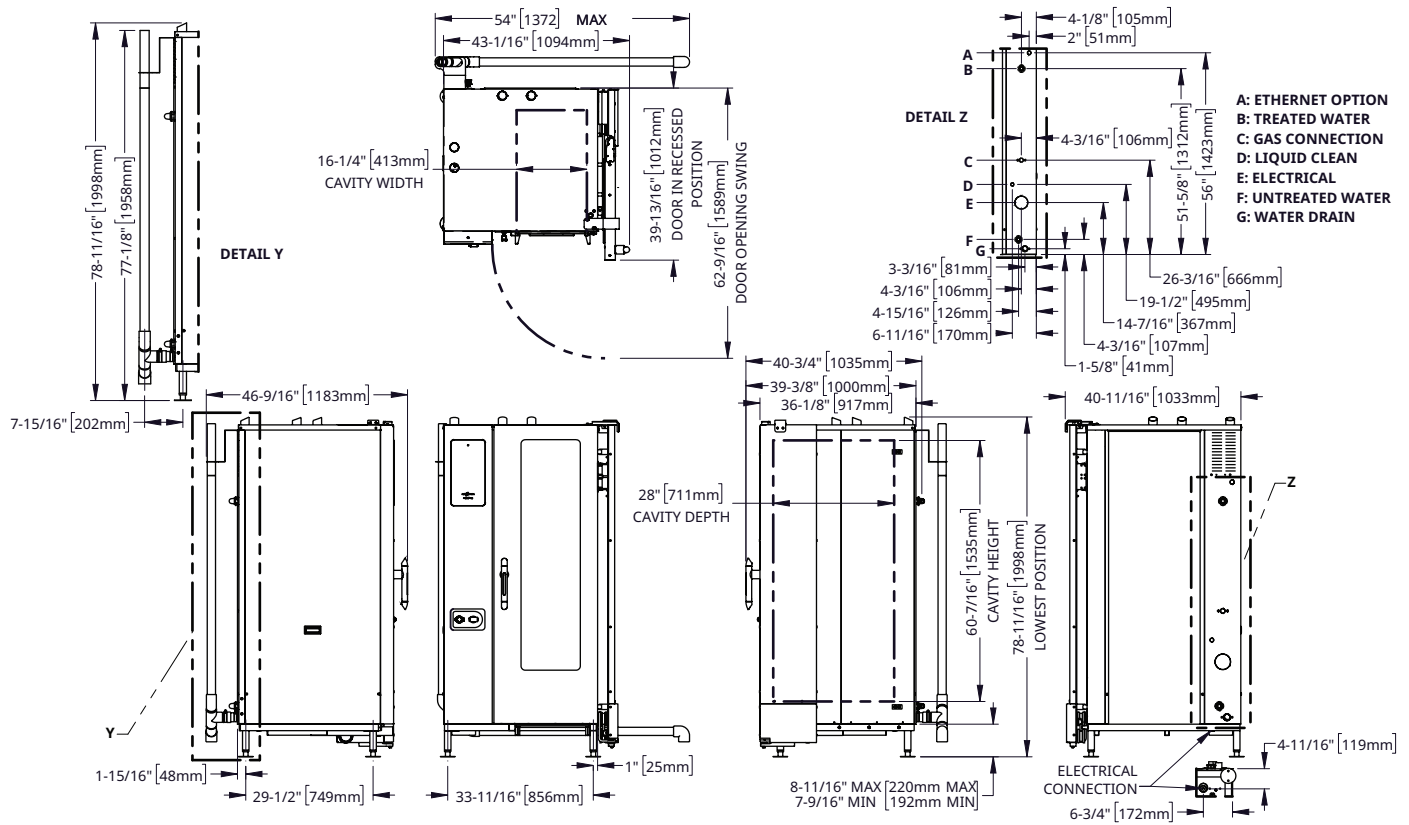
1108 lb [503 kg]

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

# Prodigi™ Pro 20-10 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-10	78-11/16" x 40-11/16" x 40-3/4" [1998mm x 1033mm x 1035mm]	60-7/16" x 16-1/4" x 28" [1535mm x 413mm x 711mm]	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)

ALTO-SHAAM



20-10E ELECTRIC

20-10E	V	Ph	Hz	AWG**	ECO			AWG**	Turbo Option*			Connection
					A	Breaker minimum	kW		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.

# Prodigi™ Pro 20-10 (E/G)

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## 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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