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
- Four 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: 85°F to 550°F (30°C to 302°C)

CAPACITY

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 betwen rails; 2-9/16" (65mm) vertical spacing between rails

240 lb (109 kg) product maximum

150 quarts (190 liters) volume maximum

Ten (10) 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)

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)

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

ANSI/NSF 4

GAS-FIRED

COA# 5760
Electric models only

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 (5017144) (optional)
- ☐ Hasp door lock (padlock not included) (5017145) (optional)

Water treatment

- ☐ RO System OPS175CR/10 (5031204)

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

Accessories (reference accessory catalog)

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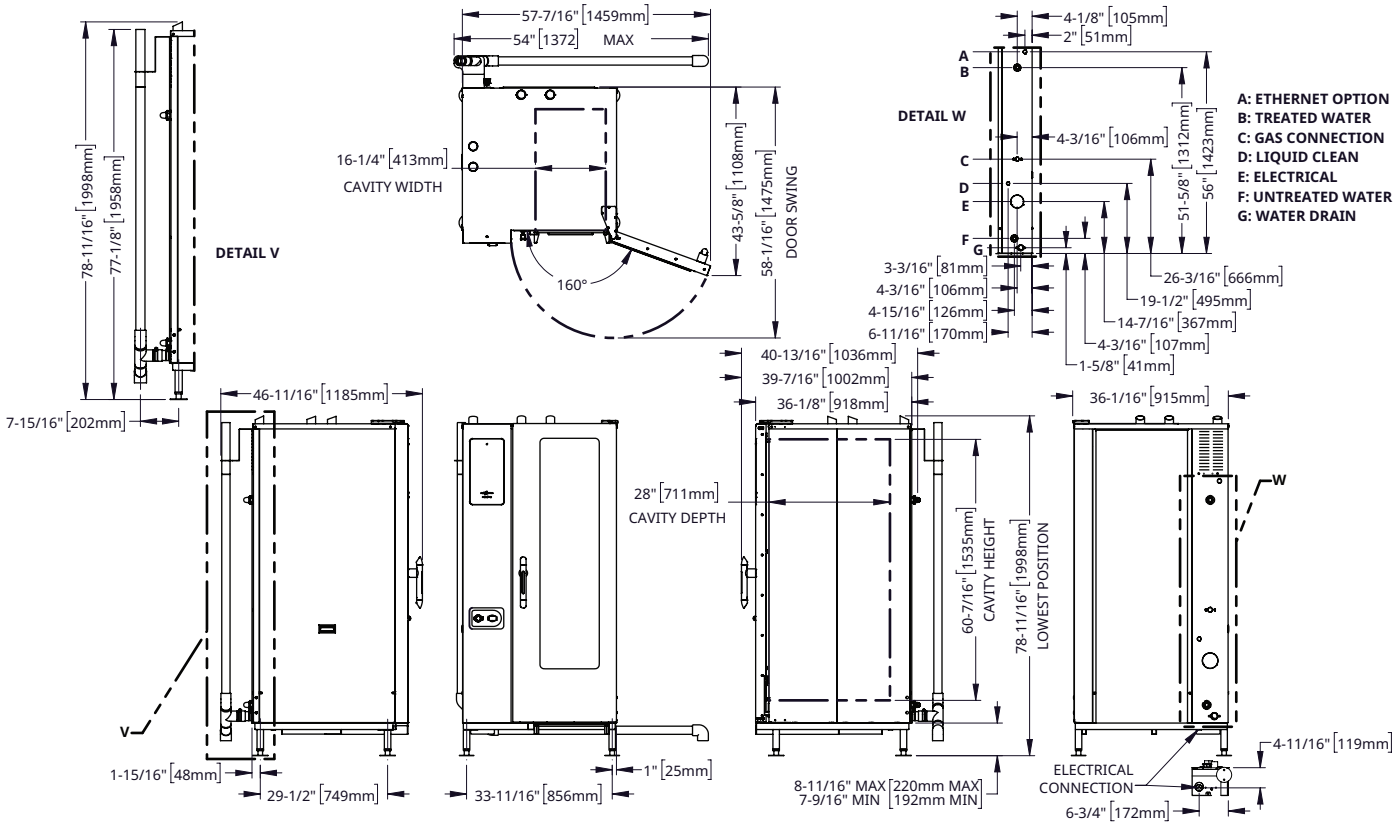
ALTO-SHAAM

DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-10	78-11/16" x 36-1/16" x 40-13/16" (1998mm x 915mm x 1036mm	60-7/16" x 16-1/4" x 28" (1535mm x 915mm x 711mm)	905 lb (411 kg)

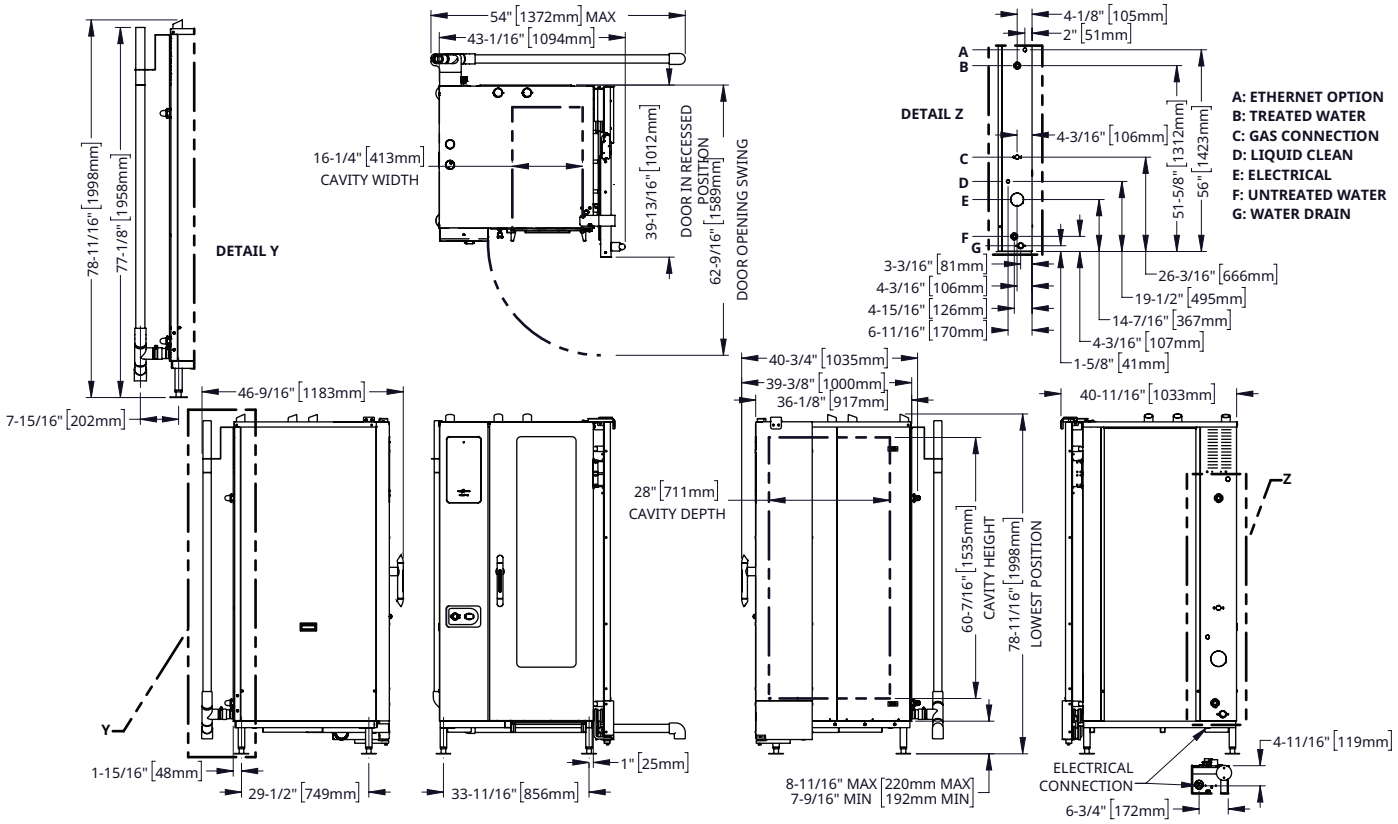
Ship Dimensions (L x W x H)*	Ship Weight
56" x 49" x 87" (1422mm x 1245mm x 2210mm)	1052 lb (477 kg)

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

Prodigi™ Pro 20-10 (E/G)

ALTO-SHAAM

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" (1169mm 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)*	Ship Weight
56" x 49" x 87" (1422mm x 1245mm x 2210mm)	1105 lb (501 kg)

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

Prodigi™ Pro 20-10 (E/G)

ALTO-SHAAM

10-20E ELECTRIC

					ECO			Turbo Option*			
20-10E	V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	kW	Connection
208–240V	208	3	50/60	1	78.8	80	28.4	98.8	100	33.2	3Ø/PE
	240	3	50/60	0	90.9	90	37.8	114	125	44.2	3Ø/PE
440–480V	440	3	50/60	6	41.7	50	32.4	52.2	60	37.2	3Ø/PE
	480	3	50/60	4	45.5	50	37.8	57.0	60	44.2	3Ø/PE

*No-cost option on electric models.

- 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

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

*No-cost option on electric models.

- 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

10-20G ELECTRIC

						Without Smoker Option			With Smoker Option			
	20-10G	V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	kW	Connection
†	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

† Per UL requirements, must be permanently connected to electrical supply source

- 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

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ALTO-SHAAM

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

CHECK FIRST

- 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

20-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	2,263	0.66

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 81 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.

With hood system, a maximum 81 dBA was measured at 3.3 ft (1 m) from unit.

GAS

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 gs 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).

CLEARANCE

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

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 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

CONTACT US
W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

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Due to ongoing product improvement, specifications are subject to change without notice.