Prodigi™ Pro 10-20 (E/G)
Electric or Gas
UL

ALTO-SHAAM

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.

10-20 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)

10 CAPACITY

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

Door swing (select one)
- ☐ Right hinged
- ☐ Recessed door, optional (not available on Ventech 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-37157) (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/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
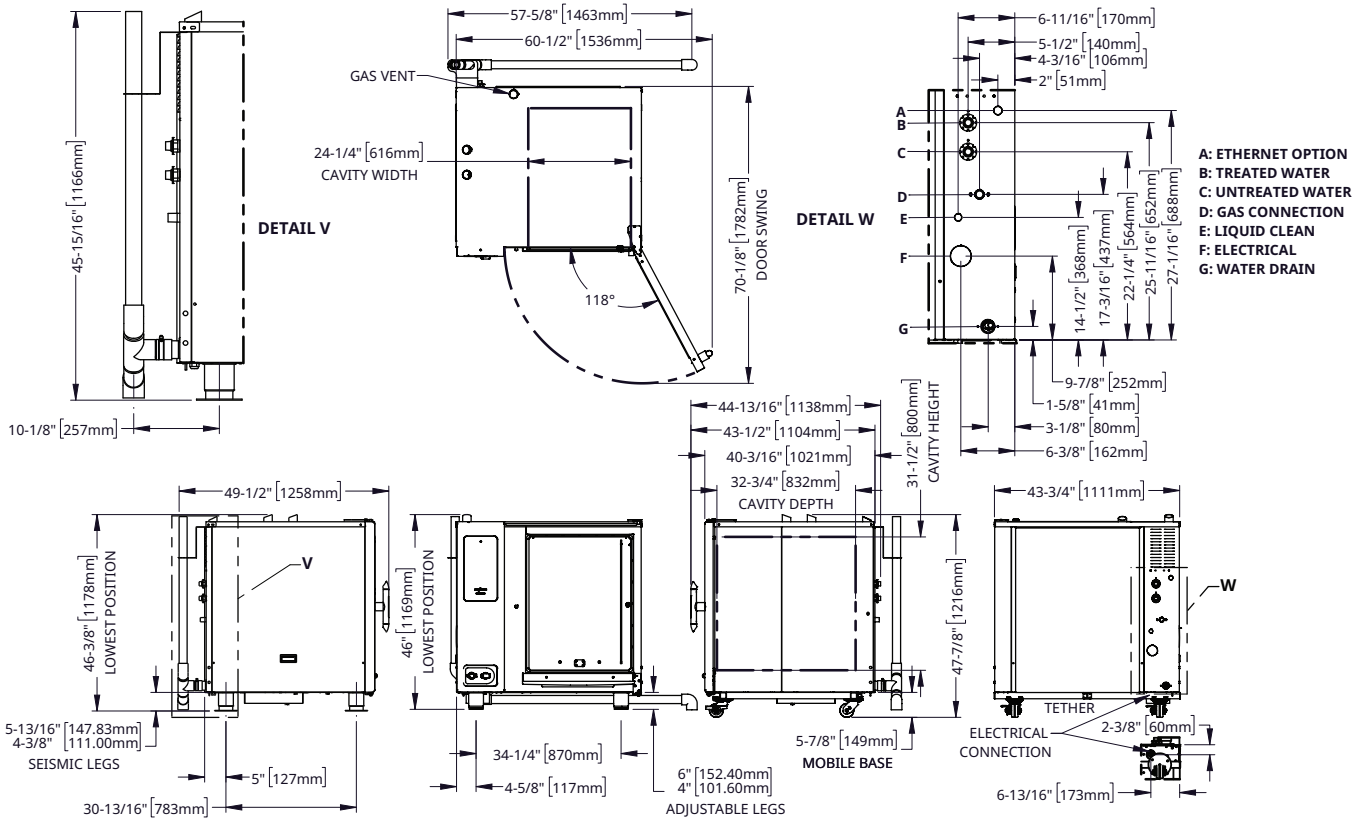- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

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.

ecosmart®

c UL us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR 1P50

UL EPH
ANSI/NSF 4

GAS-FIRED
c UL us LISTED 4SS3
ANS Z83.11-CSA 1.8-2002

ENERGY STAR

COA# 5760

Accessories (reference accessory catalog)

Prodigi™ Pro 10-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door

DETAIL V

45-15/16" [1166mm]

10-1/8" [257mm]

GAS VENT

57-5/8" [1463mm]
60-1/2" [1536mm]

24-1/4" [616mm] CAVITY WIDTH

DETAIL W

70-1/8" [1782mm] DOOR SWING

118°

A: ETHERNET OPTION
B: TREATED WATER
C: UNTREATED WATER
D: GAS CONNECTION
E: LIQUID CLEAN
F: ELECTRICAL
G: WATER DRAIN

6-11/16" [170mm]
5-1/2" [140mm]
4-3/16" [106mm]
2" [51mm]

27-1/16" [688mm]
25-11/16" [652mm]
22-1/4" [564mm]
17-3/16" [437mm]
14-1/2" [368mm]

9-7/8" [252mm]
1-5/8" [41mm]
3-1/8" [80mm]
6-3/8" [162mm]

49-1/2" [1258mm]

46-3/8" [1178mm] LOWEST POSITION

5-13/16" [147.83mm]
4-3/8" [111.00mm]
SEISMIC LEGS

5" [127mm]

30-13/16" [783mm]

46" [1169mm] LOWEST POSITION

34-1/4" [870mm]
4-5/8" [117mm]

44-13/16" [1138mm]
43-1/2" [1104mm]
40-3/16" [1021mm]
32-3/4" [832mm] CAVITY DEPTH

31-1/2" [800mm] CAVITY HEIGHT

47-7/8" [1216mm]

5-7/8" [149mm]
MOBILE BASE

6" [152.40mm]
4" [101.60mm]
ADJUSTABLE LEGS

43-3/4" [1111mm]

W

TETHER

ELECTRICAL CONNECTION

2-3/8" [60mm]

6-13/16" [173mm]

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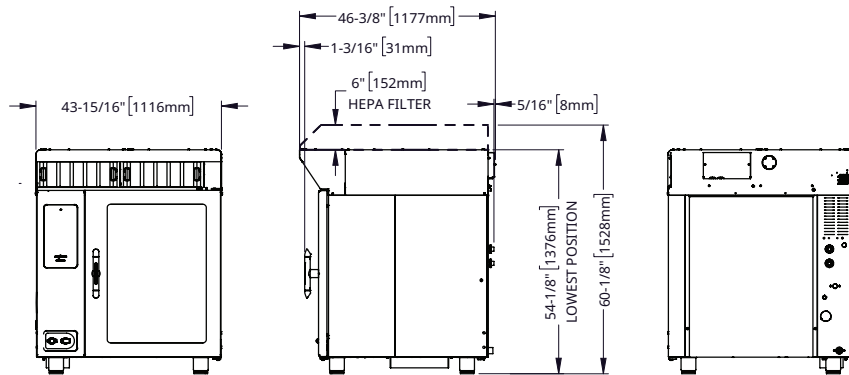56" x 49" x 65" [1422mm x 1245mm x 1651mm]

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

43-15/16" [1116mm]

46-3/8" [1177mm]
1-3/16" [31mm]
6" [152mm] HEPA FILTER
5/16" [8mm]

54-1/8" [1376mm] LOWEST POSITION
60-1/8" [1528mm]

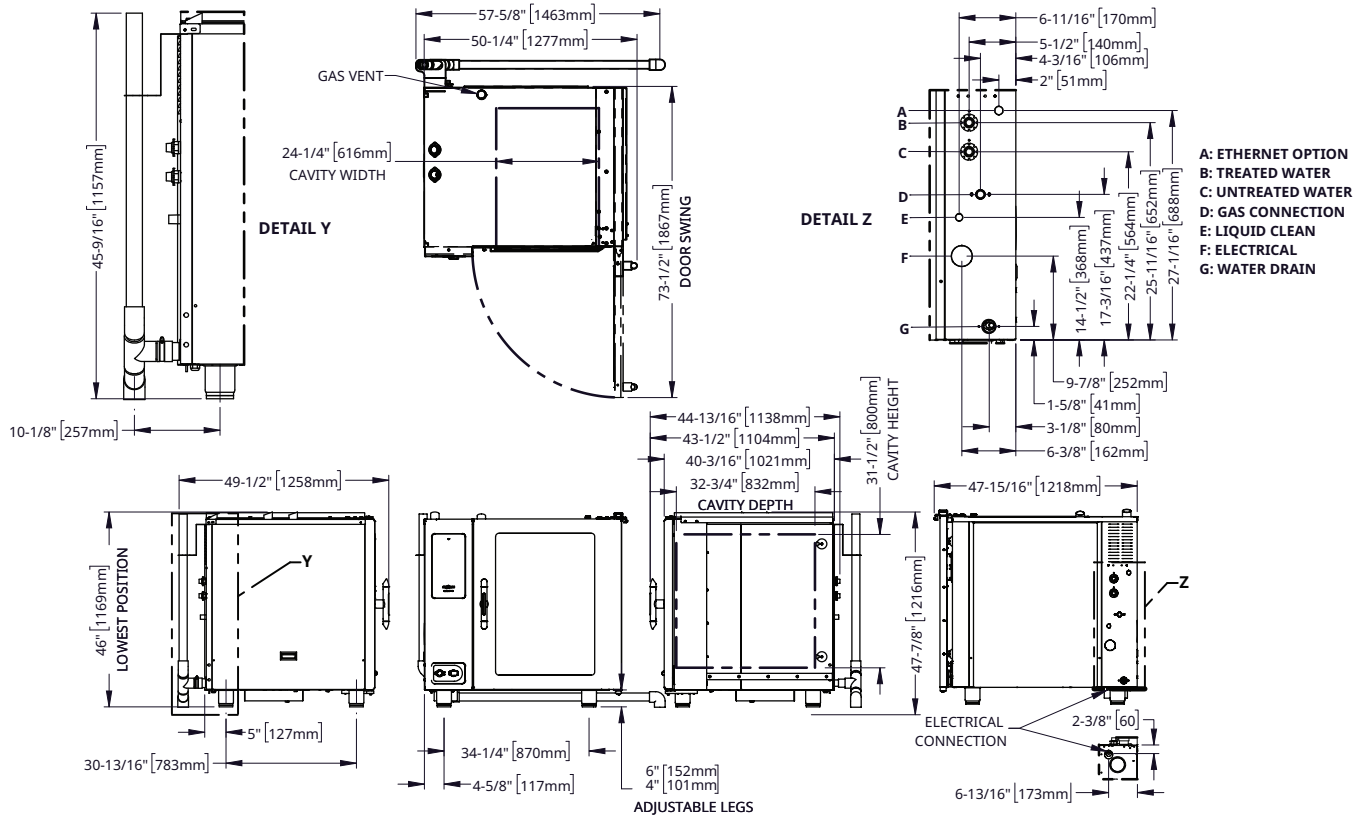| Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb (72 kg)	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb (125 kg)
	Ventech Hood Plus Exterior (H x W x D)	**Net Weight**	**Ship Dimensions (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™ Pro 10-20 (E/G)

ALTO·SHAAM

DIMENSIONS — recessed door

DETAIL Y

57-5/8" [1463mm]
50-1/4" [1277mm]
GAS VENT

24-1/4" [616mm]
CAVITY WIDTH

45-9/16" [1157mm]

73-1/2" [1867mm] DOOR SWING

10-1/8" [257mm]

DETAIL Z

6-11/16" [170mm]
5-1/2" [140mm]
4-3/16" [106mm]
2" [51mm]

A: ETHERNET OPTION
B: TREATED WATER
C: UNTREATED WATER
D: GAS CONNECTION
E: LIQUID CLEAN
F: ELECTRICAL
G: WATER DRAIN

A
B
C
D
E
F
G

14-1/2" [368mm]
17-3/16" [437mm]
22-1/4" [564mm]
25-11/16" [652mm]
27-1/16" [688mm]

9-7/8" [252mm]
1-5/8" [41mm]
3-1/8" [80mm]
6-3/8" [162mm]

49-1/2" [1258mm]

46" [1169mm] LOWEST POSITION

5" [127mm]
30-13/16" [783mm]

34-1/4" [870mm]
4-5/8" [117mm]

44-13/16" [1138mm]
43-1/2" [1104mm]
40-3/16" [1021mm]
32-3/4" [832mm]
CAVITY DEPTH

31-1/2" [800mm] CAVITY HEIGHT

6" [152mm]
4" [101mm]
ADJUSTABLE LEGS

47-15/16" [1218mm]

47-7/8" [1216mm]

ELECTRICAL CONNECTION

2-3/8" [60]

6-13/16" [173mm]

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
10-20	46" x 47-15/16" x 44-13/16" [1169mm x 1218mm x 1138mm]	31-1/2" x 24-1/4" x 32-3/4" [800mm x 616mm x 832mm]	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™ Pro 10-20 (E/G)

ALTO-SHAAM®

10-20E ELECTRIC

10-20E	V	Ph	Hz	AWG**	ECO					Turbo Option*					Connection
					A	A^	Breaker minimum	kW	kW^	A	A^	Breaker minimum	kW	kW^	
208–240V	208	3	50/60	3	68.9	69.8	87/88^	24.8	25.1	80.3	84.2	101/106^	28.9	30.3	3Ø/PE
	240	3	50/60	3	79.5	80.7	100/101^	33.0	33.5	92.7	97.3	116/122^	38.5	40.4	3Ø/PE
440–480V	440	3	50/60	6	37.2	37.6	47/47^	28.3	28.6	42.6	44.4	54/56^	32.4	33.8	3Ø/PE
	480	3	50/60	6	39.7	40.3	50/51^	33.0	33.5	46.4	48.7	58/61^	38.5	40.4	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

10-20E	V	Ph	Hz	AWG	ECO			Turbo Option*			Connection
					A	Breaker minimum	kW	A	Breaker minimum	kW	
208–240V	208	3	50/60	4	70.3	80	25.3	91.2	100	29.4	3Ø/PE
	240	3	50/60	3	81.2	90	33.7	105.2	110	39.2	3Ø/PE
440–480V	440	3	50/60	6	37.8	40	28.8	43.5	50	33.0	3Ø/PE
	480	3	50/60	4	41.1	50	33.7	47.2	60	39.2	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.

10-20G ELECTRIC

	10-20G	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	20	0.84	12.0	20	1.5	1Ø/PE
†	208–240V	208	1	50/60	14	4.8	15	1.0	7.3	15	1.5	1Ø/PE
		240	1	50/60	14	4.2	15	1.0	7.1	15	1.7	1Ø/PE
†	208–240V	208	3	50/60	14	4.8	15	1.0	7.3	15	1.5	3Ø/PE
		240	3	50/60	14	4.2	15	1.0	7.1	15	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 10-20 (E/G)

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

RESTRICTIONS

- 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.
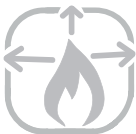
HEAT: GAS

Heat of rejection

10-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	745	0.22

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 73 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	133,000	14 (3.5)	5.5 (1.1)	126.7	NA
Propane	133,000	14 (3.5)	9 (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).

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 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