

Prodigi™ Classic 20-10 (E/G)

Electric or Gas

UL

ALTO-SHAAM

Engineered for dependability and cost savings, Prodigi™ Classic 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, and more. With labor-saving features, Prodigi Classic combination ovens are designed to support 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
- 7" programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- 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] 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 Classic

Configuration for Gas Models (select one)

- Natural gas
- Propane

Electrical (select one)

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

Door swing (select one)

- Right hinged
- Recessed door, optional (not available on ventless hood models)

Cleaning

- Automatic tablet-based cleaning system (standard)

Probe choices

- Probe package [5033745], includes receptacle and probe [PR-37156]
- 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 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)



COA# 5760
Electric models only

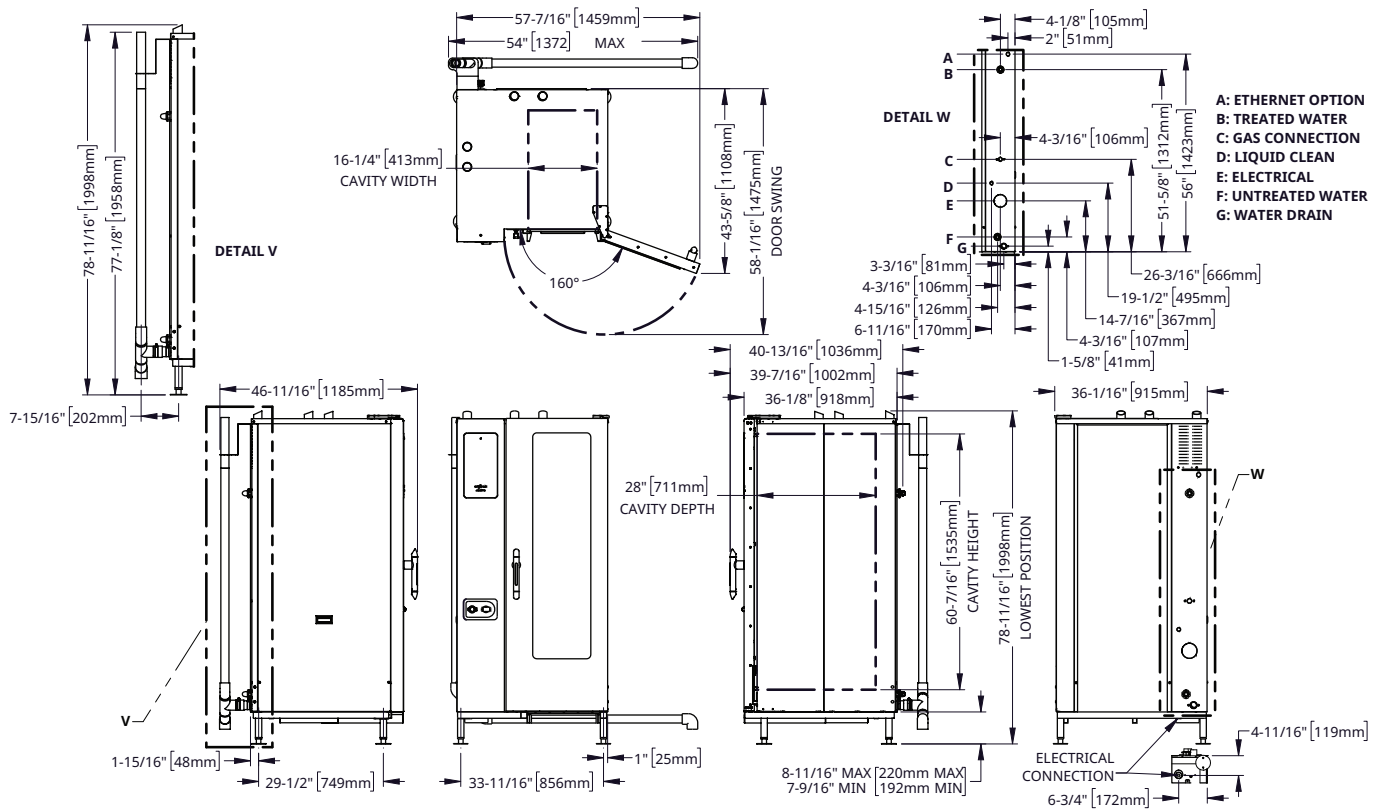
Gas ovens only

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.

Prodigi™ Classic 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 36-1/16" x 40-13/16" [1998mm x 915mm 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

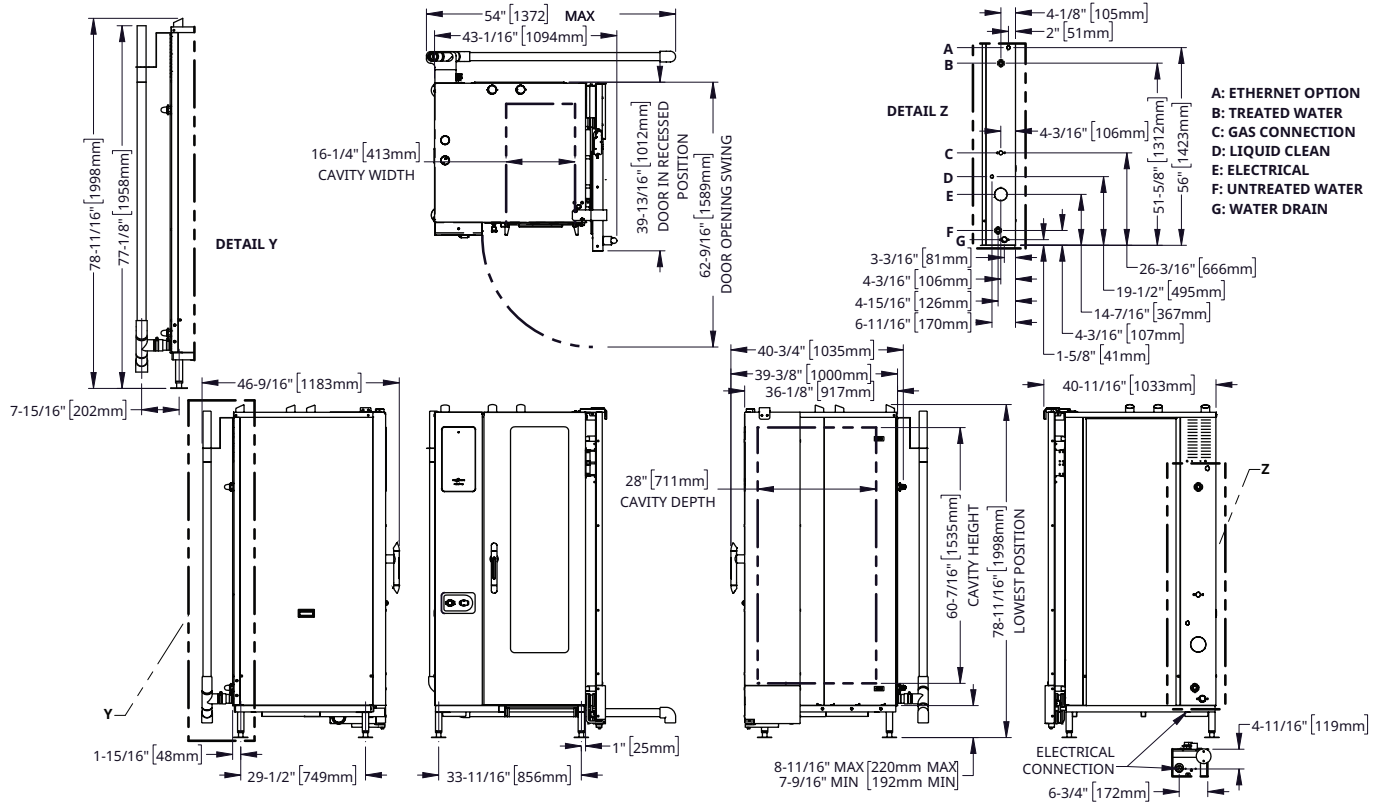
1108 lb (503 kg)

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

Prodigi™ Classic 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™ Classic 20-10 (E/G)



20-10E ELECTRIC

20-10E	V	Ph	Hz	Awg**	A	Breaker minimum	kW	Connection
208–240V	208	3	50/60	2	78.8	99	28.4	3Ø/PE
	240	3	50/60	2	90.9	114	37.8	3Ø/PE
440–480V	440	3	50/60	6	41.7	53	32.4	3Ø/PE
	480	3	50/60	6	45.5	57	37.8	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**	A	Breaker minimum	kW	Connection
120V	120	1	60	12	13.0	20	1.7	1Ø/PE
208–240V	208	3	50/60	14	9.6	15	2.0	3Ø/PE
	240	3	50/60	14	8.4	15	2.0	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.

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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

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