

# 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
- 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  
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]
- ☐ 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)



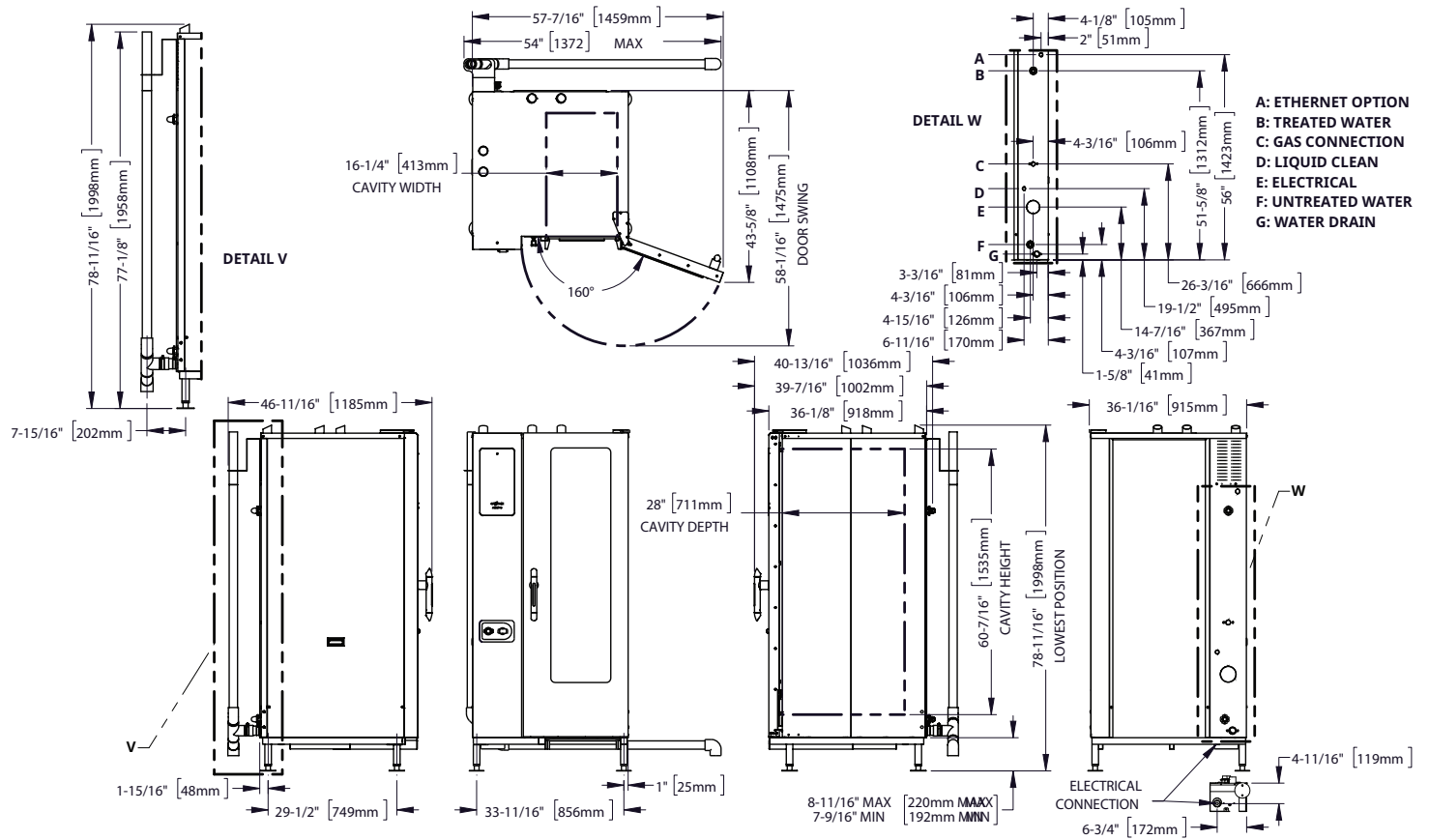
COA# 5760  
electric models only

Condensable Particulate Matter (CPM) emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

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## 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

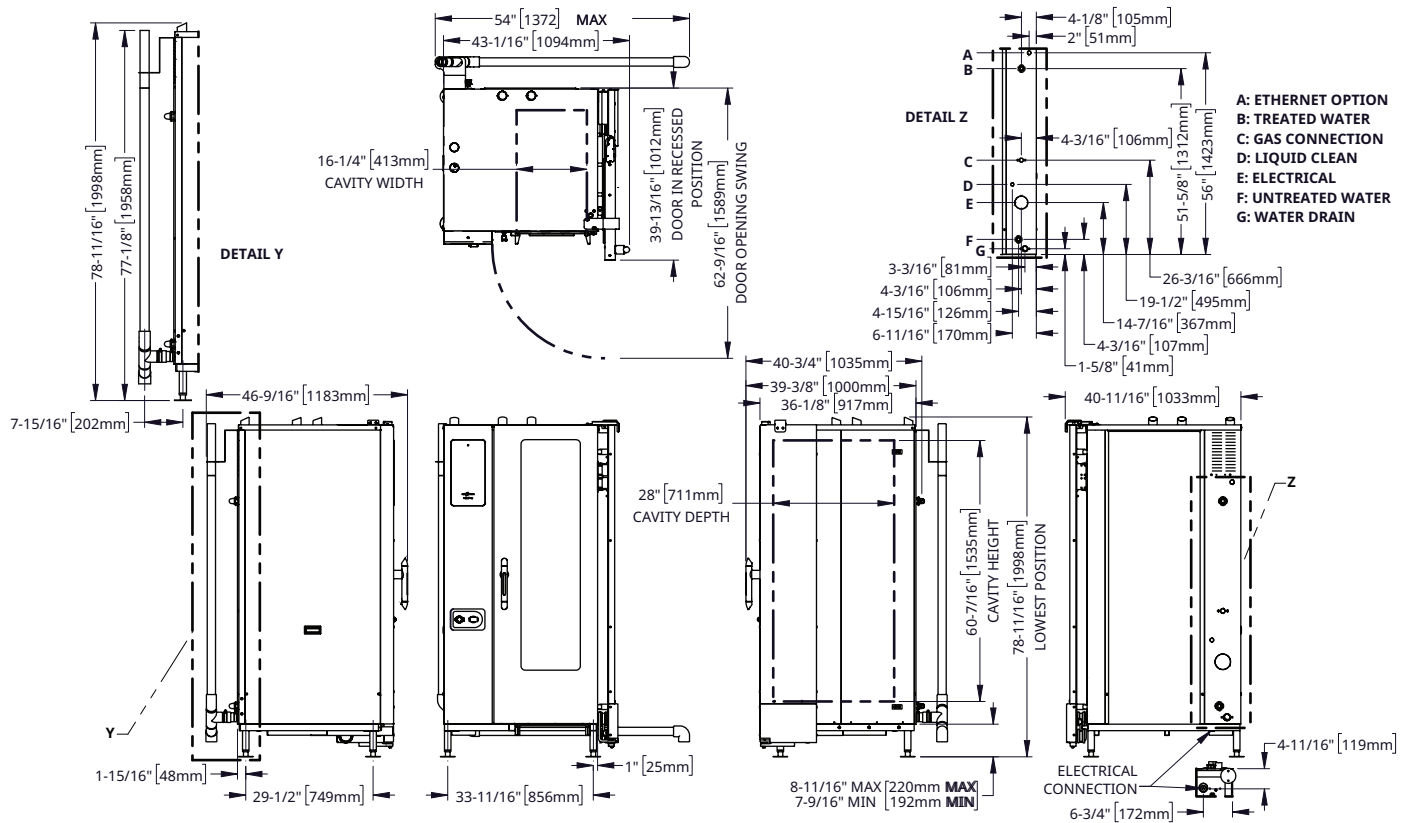
1108 lb [503 kg]

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

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

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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](http://alto-shaam.com)