

Combi-Vector® Stacked Configuration

7-20 Pro over Vector F w/Deluxe Control

CV3 and CV4 Models Gas or Electric

ALTO-SHAAM.

Discover Alto-Shaam's one-of-a-kind stacking combination, the 7-20 Classic Prodigy™ Oven, stacked over Alto-Shaam's revolutionary Vector® Multi-Cook Oven.

Maximize food production, efficiency, and versatility while minimizing required hood space.

Create up to four or five distinct and separate cooking chambers within a single footprint with less water and plumbing required. This configuration features the Prodigy oven's combination cooking and Vector oven's Structured Air Technology® for unmatched production efficiency and superior food quality.

Achieve a variety of advanced cooking applications with the ability to steam, poach, roast, bake, grill, braise, finish, and more in one single vertical cooking solution.



Model CV4 Shown

Standard features: Prodigy 7-20

- Take the guesswork out of oven operation with an intuitive, customizable control. Programmable, image-based recipes and one-touch cooking allow any level of labor to execute menu items at the highest quality.
- Execute automatic software downloads, push and pull recipes, view detailed reports and more from a single location with ChefLinc™ remote oven management.
- 80% less water usage with boilerless design. Superior performance, improved reliability, and less maintenance costs associated with boiler parts and labor.
- Absolute Humidity Control™ allows for selection of any humidity level from 0–100% to maximize food quality, texture, and yield. The five-speed, auto-reversing fan provides balanced airflow for ideal product browning, texture and finish.
- Removable food probe can be easily replaced and calibrated. Improve reliability while reducing oven downtime and repair costs. Sous vide probe optional.
- Zero clearance design saves valuable space under the exhaust hood and reduces ventilation costs. Place models next to any piece of equipment - anywhere on the line.
- Reduce labor with automatic cleaning. Multiple cycle options from "light clean" to "heavy plus" use safe, convenient cleaning tablets or optional liquid cleaner.
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status.
- Temperature range: 85°F to 550°F [30°C to 302°C]

Standard features: Vector F

- Unmatched food production and quality with Structured Air Technology.
- Control temperature, fan speed and cook time in each individual oven chamber. Cook food the way it's meant to be cooked – to perfect your dishes.
- Expand menus and cook up to four different food items simultaneously with zero flavor transfer.
- Increased throughput to cook twice as much food in the same amount of time as traditional ovens.
- Replace or relieve multiple pieces of equipment and do the job of traditional ovens, microwave and speed ovens, grills, conveyor ovens, and salamanders—with better food quality.
- Superior consistency to deliver the same high-quality food every time.
- Reduce skilled labor with fully programmable user-friendly controls. Cook at the touch of a button with programmable recipes.
- Efficient, even heat distribution to perfect food. No food degradation. No hot and cold spots. No need to watch and rotate pans.
- Waterless operation reduces installation and operating costs – no plumbing, drains, filtration or associated maintenance.
- Open the door as needed. Vertical curtains of air nearly eliminate heat loss. No blast of hot air. Cooler door. Almost no recovery times.
- Designed for high-volume batch cooking and to save valuable kitchen space. One Vector F Series oven replaces two traditional ovens.
- Adapts to your menu needs. Cook taller food items by time or optional probe by combining chambers.
- Temperature range: 85°F to 525°F [30°C to 274°C]

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.



COA# 5760
7-20E only



7-20 only

CE EAC UK IP X5

W 7-20 Electric ovens only



Dimensions — 7-20 Pro over F4

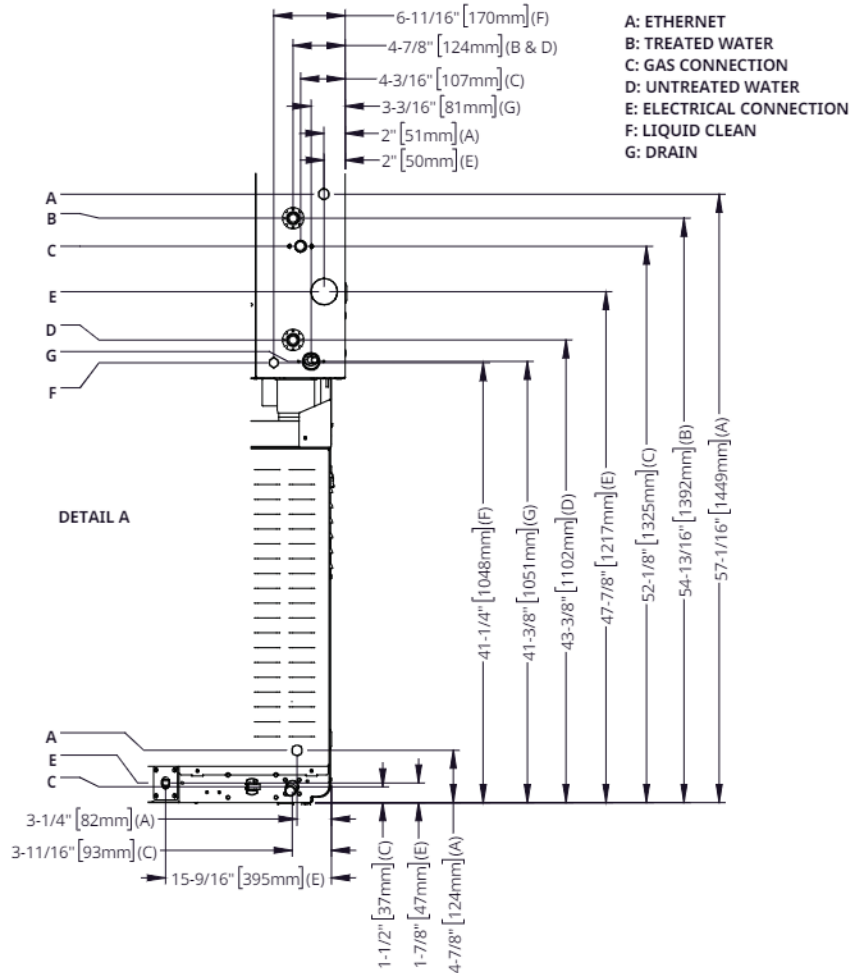
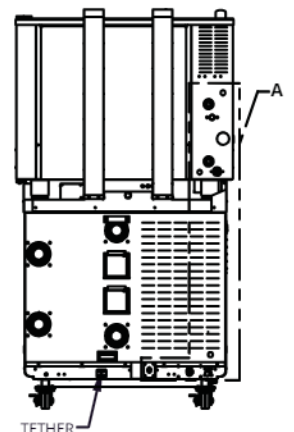
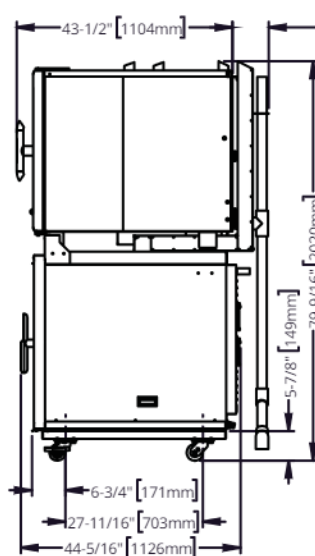
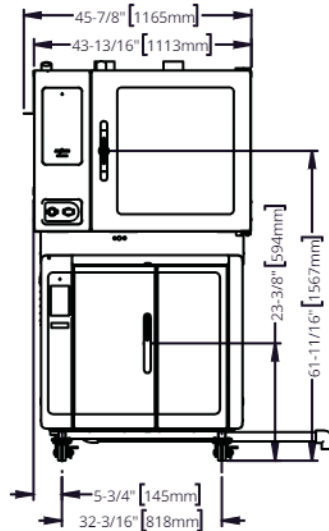
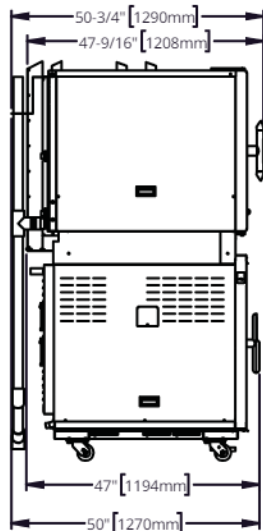
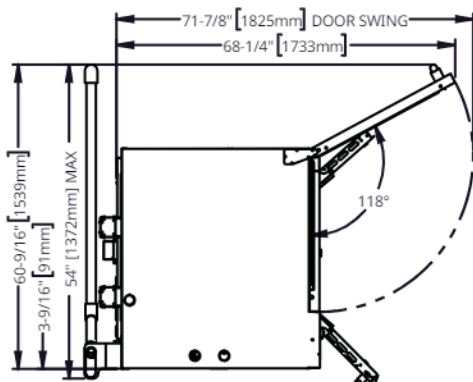
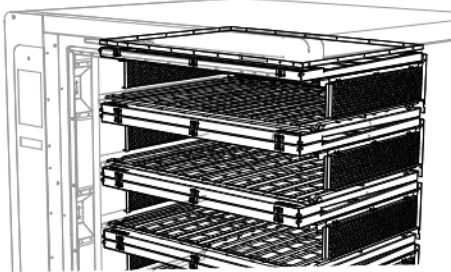
Overall and Utilities

ALTO-SHAAM.

CV4

7-20 Pro over F4

Chamber width: 26-1/4" (667mm)
Chamber depth: 20-5/8" (525mm)
Chamber height with wire shelf: 3-3/4" (94mm)
Chamber height: 4-1/4" (108mm)
Combined chamber height with wire shelf: 10-5/8" (269mm)
Combined chamber height: 1-1/4" (287mm)





Dimensions — 7-20 Pro over F3

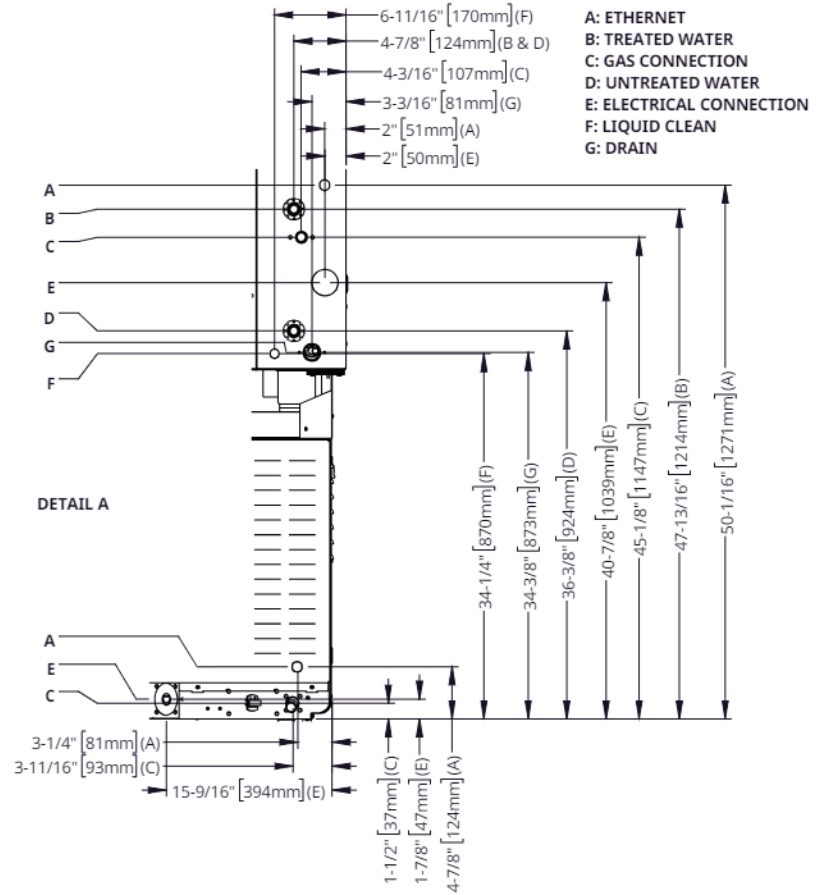
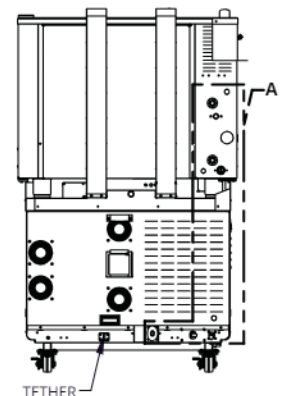
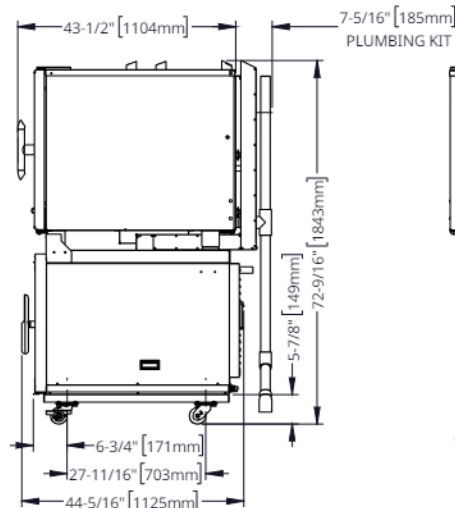
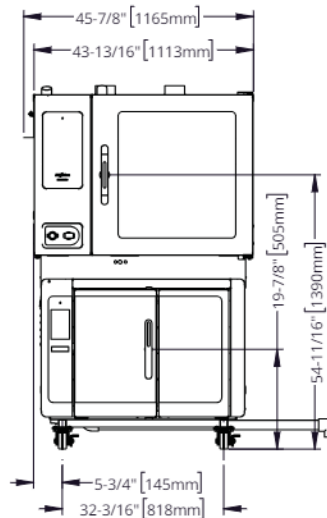
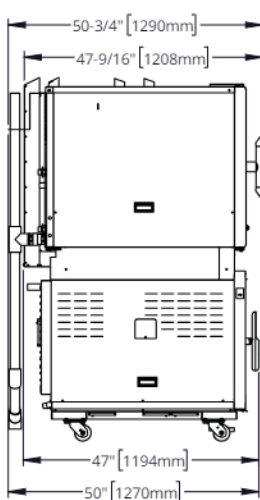
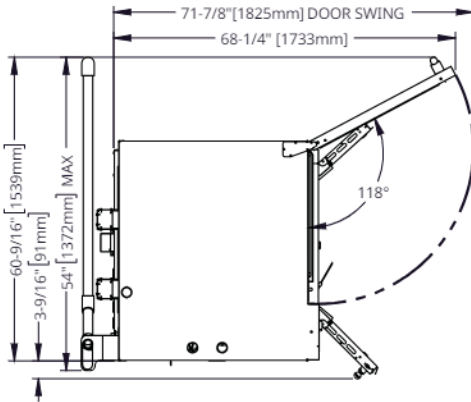
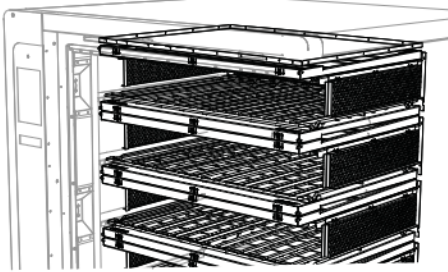
Overall and Utilities

ALTO-SHAAM.

CV3

7-20 Pro over F3

Chamber width: 26-1/4" (667mm)
Chamber depth: 20-5/8" (525mm)
Chamber height with wire shelf: 3-3/4" (94mm)
Chamber height: 4-1/4" (108mm)
Combined chamber height with wire shelf: 10-5/8" (269mm)
Combined chamber height: 1-1/4" (287mm)



Configurations

Individual Details



Prodigi 7-20

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 [not available with Ventech hood]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Options (select all that apply)

- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips [not available on units with hoods or units with security devices]
- ☐ Automatic grease collection system

Cleaning

- ☐ Automatic tablet-based cleaning system [standard]
- ☐ Automatic liquid cleaning system [optional]

Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37158] [standard]
- ☐ Removable, single-point, sous vide probe [PR-36576] [optional]
- ☐ Removable probe with stop for grease collection [5035704]

Water treatment

- ☐ RO System OPS175C R/5 [5031203]

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

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]

Vector F

Control

- ☐ Deluxe

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical

- ☐ 208–240V, 3PH, no cord, no plug
- ☐ 120V, 1PH, 60Hz [Gas only]
- ☐ 208–240V, 1PH, 60Hz [Gas only]

ChefLinc connection

- ☐ Wi-Fi [standard]
- ☐ Ethernet [optional]

Probes

See accessories catalog for additional probe options

- ☐ Removable, single-point, quick-release, temperature probe [PR-35770]

Cookware

See accessories catalog for all available accessories

- ☐ Wire rack [SH-39201]
- ☐ Jet plate assembly [5029754]

Cleaning

- ☐ Alto-Shaam non-caustic oven cleaner, one [1] 32 oz. bottle [CE-46828]
- ☐ Alto-Shaam non-caustic oven cleaner, case of six [6] bottles [CE-46829]

Grease filters

- ☐ Grease filter, air return, side [1023771]
- ☐ Grease filter, air return, back [1023741]
- ☐ Grease filter kit, includes two [2] side and one [1] back, [5027120]

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



HEAT: ELECTRIC

Heat of rejection — electric ovens

	Heat Gain qs, BTU/hr	Heat Gain qs, kW
7-20E	1,305	0.38
VMC-F3	1,802	0.53
VMC-F4	2,391	0.71



HEAT: GAS

Heat of rejection — gas ovens

	Heat Gain qs, BTU/hr	Heat Gain qs, kW
7-20G	549	0.16
VMC-G3	2,074	0.61
VMC-G4	1,555	0.46



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.

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



7-20 Utilities

ALTO-SHAAM.



7-20E ELECTRIC

7-20E					ECO			Turbo Option*			Connection
	V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	kW	
208-240V	208	3	50/60	4	45.7	50	16.4	53.4	60	19.2	3Ø/PE
	240	3	50/60	3	52.7	60	21.9	61.4	70	25.5	3Ø/PE
440-480V	440	3	50/60	8	20.6	25	15.7	26.5	30	18.3	3Ø/PE
	480	3	50/60	8	22.4	25	18.7	28.8	35	21.8	3Ø/PE

- Electrical connections must meet all applicable federal, state, and local codes.

With Smoker Option					ECO			Turbo Option*			Connection
7-20E	V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	kW	
208-240V	208	3	50/60	4	48.2	50	17.0	61.2	70	19.7	3Ø/PE
	240	3	50/60	3	55.6	60	22.6	70.6	70	26.2	3Ø/PE
440-480V	440	3	50/60	8	21.9	30	16.2	27.3	30	18.8	3Ø/PE
	480	3	50/60	8	23.8	30	19.2	30.0	35	22.3	3Ø/PE

- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.

*No-cost option on electric models.



7-20G ELECTRIC

7-20G					Without Smoker Option			With Smoker Option			Connection
	V	Ph	Hz	AWG	A	Breaker	kW	A	Breaker	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

- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

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



GAS

Gas Requirements

- Gas type must be specified on order
- Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC (kPa)	Minimum Inlet Pressure Inches WC (kPa)	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	98,000	80,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	68,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*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 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 1 L/min.
- One untreated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 10 L/min. Water drain: 40mm connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 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 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.

VMC—Electric



ELECTRIC

VMC-F3E	V	Ph	Hz	Awg*	A	Breaker [A]*	kW	Plug Configuration**
208–240V	208	3	60	8	31	50	11.5	No cord, no plug
	240	3	60	8	35	50	15.0	No cord, no plug
VMC-F4E								
208–240V	208	3	60	6	41	60	15.2	No cord, no plug
	240	3	60	6	46	60	19.9	No cord, no plug

* Electrical connections must meet all applicable federal, state, and local codes.

** Canadian units include 6' (1829 mm) long flexible conduit with wires that protrude 6" (152 mm) outside of conduit.

VMC—Gas



ELECTRIC

	V	Ph	Hz	kW	A	AWG	Breaker	Plug configuration
VMC-F3G	120	1	60	1.5	12.7	12	20A	No plug; hard wire only
	208-240	1	50/60	1.7	8.3	14	20A	No plug; hard wire only
VMC-F4G	120	1	60	2.0	16.5	12	20A	No plug; hard wire only
	208-240	1	50/60	1.4	10.6	12	20A	No plug; hard wire only



GAS

Gas Connections and Pressures:

Gas Requirements (gas type must be specified on order)

3/4 NPT Gas connections must meet all applicable federal, state and local codes.

Nat gas: 14" w.c. max. static* / 5.0" w.c. min. dynamic

Propane: 14" w.c. max. static* / 9.0" w.c. min. dynamic

* Minimum static pressure must maintain dynamic fuel pressures with all burners firing at maximum BTU/hr fuel consumption

VMC-F3G Nat. gas 72,000 BTU/hr; Propane 72,000 BTU/hr

VMC-F4G Nat. gas 96,000 BTU/hr; Propane 96,000 BTU/hr



CHECK FIRST

- The ovens must be installed level.
- The ovens must not be installed in any area where they may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Exhaust hood required.
- Not intended for built-in installation.
- Drain must not be located directly underneath the ovens.



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



CAPACITY

7-20

VMC-F4

VMC-F3

FULL-SIZE PANS:	20" x 12" x 2-1/2"	16
GN 1/1:	530 x 325 x 65mm	16
GN 2/1:	530 x 650 x 65mm	7
FULL-SIZE SHEET:	18" x 26" x 1"	7
FULL-SIZE PANS:	20" x 12" x 2-1/2"	8
GN 1/1:	530 x 325 x 65mm	8
GN 2/1:	530 x 650 x 65mm	4
FULL-SIZE SHEET:	18" x 26" x 1"	4
FULL-SIZE PANS:	20" x 12" x 2-1/2"	6
GN 1/1:	530 x 325 x 65mm	6
GN 2/1:	530 x 650 x 65mm	3
FULL-SIZE SHEET:	18" x 26" x 1"	3

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