

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
- Four 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)



20-10 Classic



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.

CAPACITY

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]

Configuration for Gas Models (select one)

- Natural gas
- Propane

Electrical (select one)

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

Door swing

- Right hinged [standard]
- Recessed door [optional]

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]

Water treatment

- RO System OPS175CR/10 [5031204]

Extended warranty

- One-year warranty extension

Accessories (reference accessory catalog)



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.

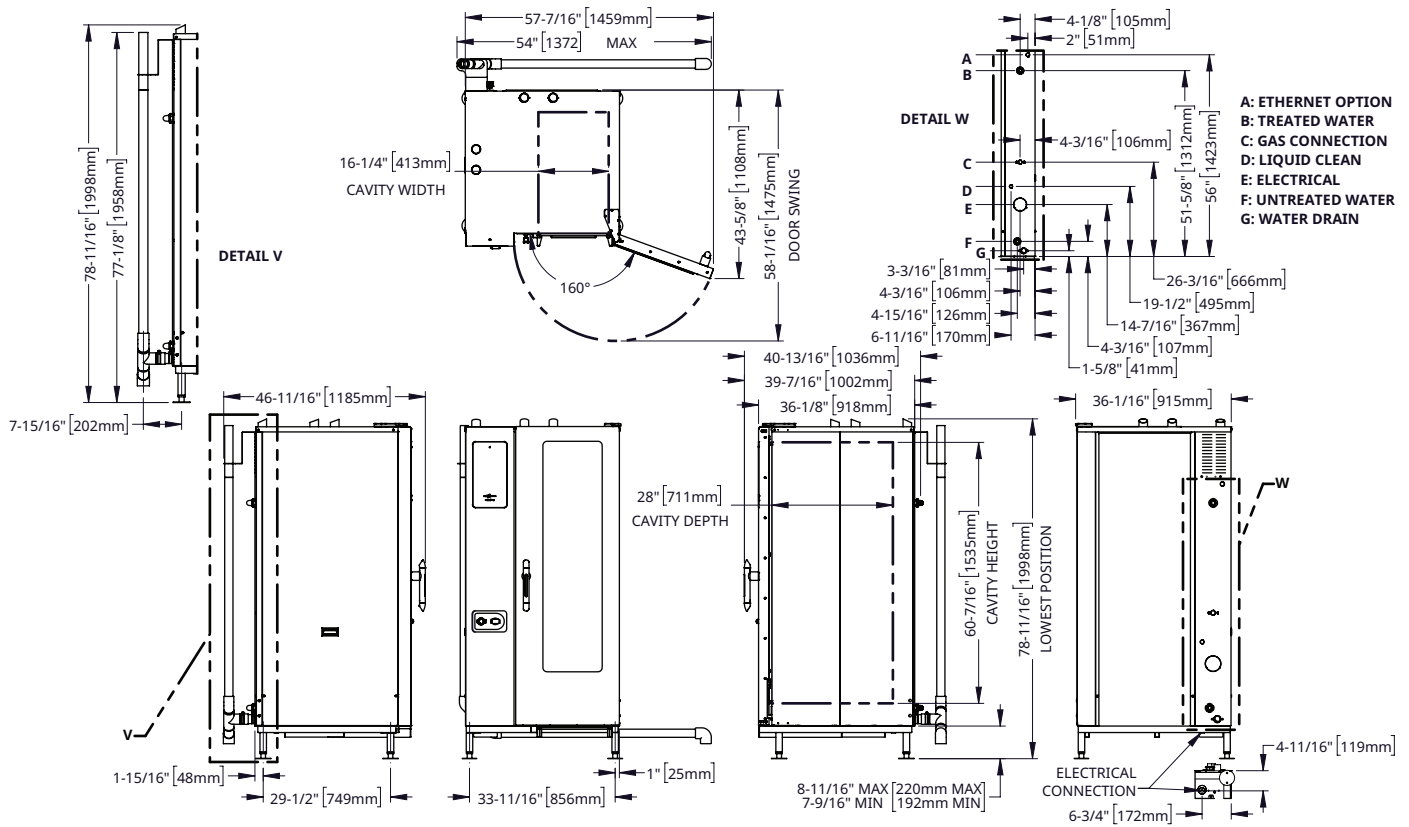


COA# 5760
Electric models only

Prodigi™ Classic 20-10 (E/G)



DIMENSIONS — standard door



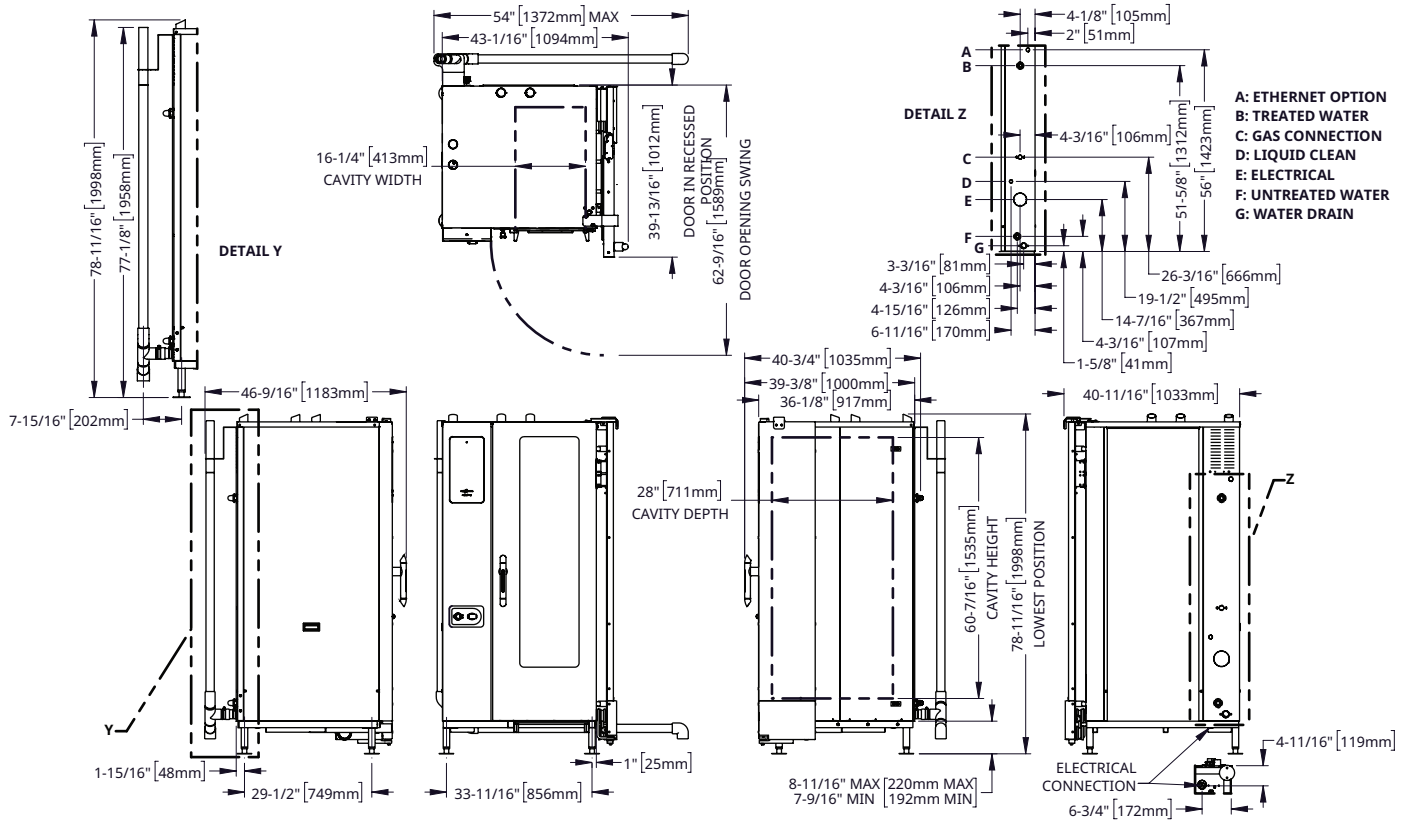
Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
20-10	78-11/16" x 36-1/16" x 40-13/16" [1998mm x 915mm x 1036mm]	60-7/16" x 16-1/4" x 28" [1535mm x 915mm x 711mm]	905 lb [411 kg]
	Ship Dimensions (L x W x H)* 56" x 49" x 87" [1422mm x 1245mm x 2210mm]	Ship Weight 1052 lb [477 kg]	

*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" [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)* 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.

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20-10E ELECTRIC

20-10E	V	Ph	Hz	Awg	A	Breaker	kW	Connection
208–240V	208	3	50/60	1	78.8	80	28.4	1Ø/PE
	240	3	50/60	0	90.9	90	37.8	1Ø/PE
440–480V	440	3	50/60	6	41.7	50	32.4	3Ø/PE
	480	3	50/60	4	45.5	50	37.8	3Ø/PE

- 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.



20-10G ELECTRIC

	20-10G	V	Ph	Hz	Awg	A	Breaker	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

† 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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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.



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
	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.



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 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 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

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