Prodigi™ Pro 20-20 (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.

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)

CAPACITY

20

Twenty full-size sheet pans;

Forty full-size hotel or GN 1/1 pans; two rows deep

Roll-in pan cart (5026385) with twenty non-tilt support rails included; 20" (508mm) horizontal width between rails, 2-9/16" (65mm) vertical spacing between rails

480 lb (218 kg) product maximum

300 quarts (380 liters) volume maximum

Ten (10) wire shelves included (SH-22743)

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)

20-20 Pro

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

Door swing
- ☐ Right hinged (standard)
- ☐ Recessed door (optional)

ChefLinc connection
- ☐ Wi-Fi (standard)
- ☐ Ethernet (optional)

Smoking feature
- ☐ CombiSmoke® feature—smoke hot or cold with real wood chips (not available on units with hoods nor units with security devices)

Extended warranty
- ☐ One-year warranty extension

Cleaning
- ☐ Automatic tablet-based cleaning system (standard)
- ☐ Automatic liquid cleaning system (optional)

Probe choices
- ☐ Removable, quick-release, T-style probe (PR-37156) (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) (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 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

Accessories (reference accessory catalog)

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.
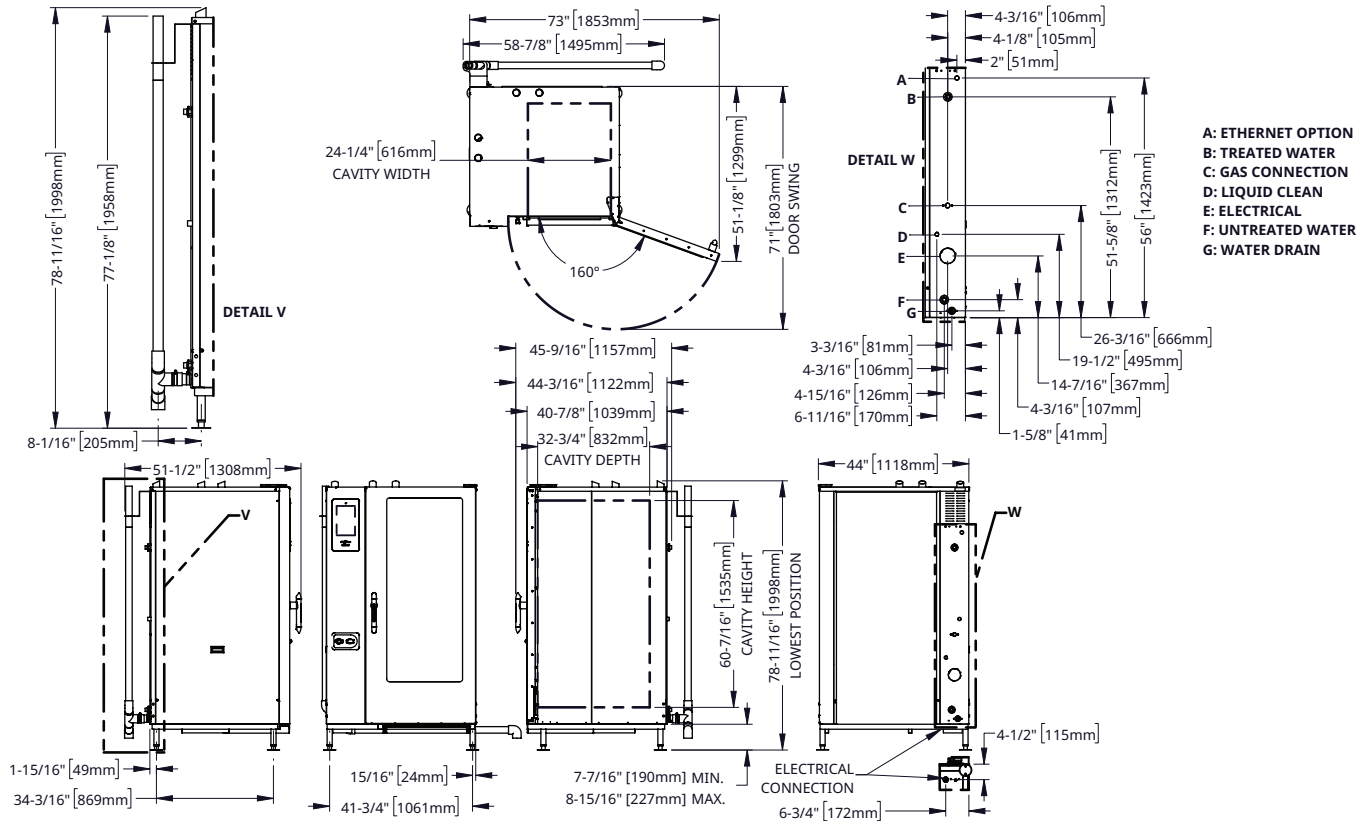
ecosmart™

c UL us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR 1F55

UL EPH CLASSIFIED
ANSI/NSF 4

GAS-FIRED
c UL us LISTED
ANS Z83.11-CSA 1.8-2002 4S53

COA# 5760

ENERGY STAR

Prodigi™ **Pro** 20-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door

73" [1853mm]
58-7/8" [1495mm]
24-1/4" [616mm] CAVITY WIDTH
51-1/8" [1299mm]
71" [1803mm] DOOR SWING
160°

78-11/16" [1998mm]
77-1/8" [1958mm]
8-1/16" [205mm]
DETAIL V

45-9/16" [1157mm]
44-3/16" [1122mm]
40-7/8" [1039mm]
32-3/4" [832mm] CAVITY DEPTH

DETAIL W

4-3/16" [106mm]
4-1/8" [105mm]
2" [51mm]

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

51-5/8" [1312mm]
56" [1423mm]

3-3/16" [81mm]
4-3/16" [106mm]
4-15/16" [126mm]
6-11/16" [170mm]

26-3/16" [666mm]
19-1/2" [495mm]
14-7/16" [367mm]
4-3/16" [107mm]
1-5/8" [41mm]

51-1/2" [1308mm]
V

44" [1118mm]
W

60-7/16" [1535mm] CAVITY HEIGHT
78-11/16" [1998mm] LOWEST POSITION

1-15/16" [49mm]
34-3/16" [869mm]

15/16" [24mm]
41-3/4" [1061mm]

7-7/16" [190mm] MIN.
8-15/16" [227mm] MAX.

ELECTRICAL CONNECTION

4-1/2" [115mm]
6-3/4" [172mm]

Model	**Exterior (H x W x D)**	**Interior (H x W x D)**
20-20	78-11/16" x 44" x 45-9/16" (1998mm x 1118mm x 1157mm)	60-7/16" x 24-1/4" x 32-3/4" (1535mm x 616mm x 832mm)

Net Weight
Elec: 1048 lb [475 kg]   Gas: 1108 lb [503 kg]

Ship Dimensions (L x W x H)*
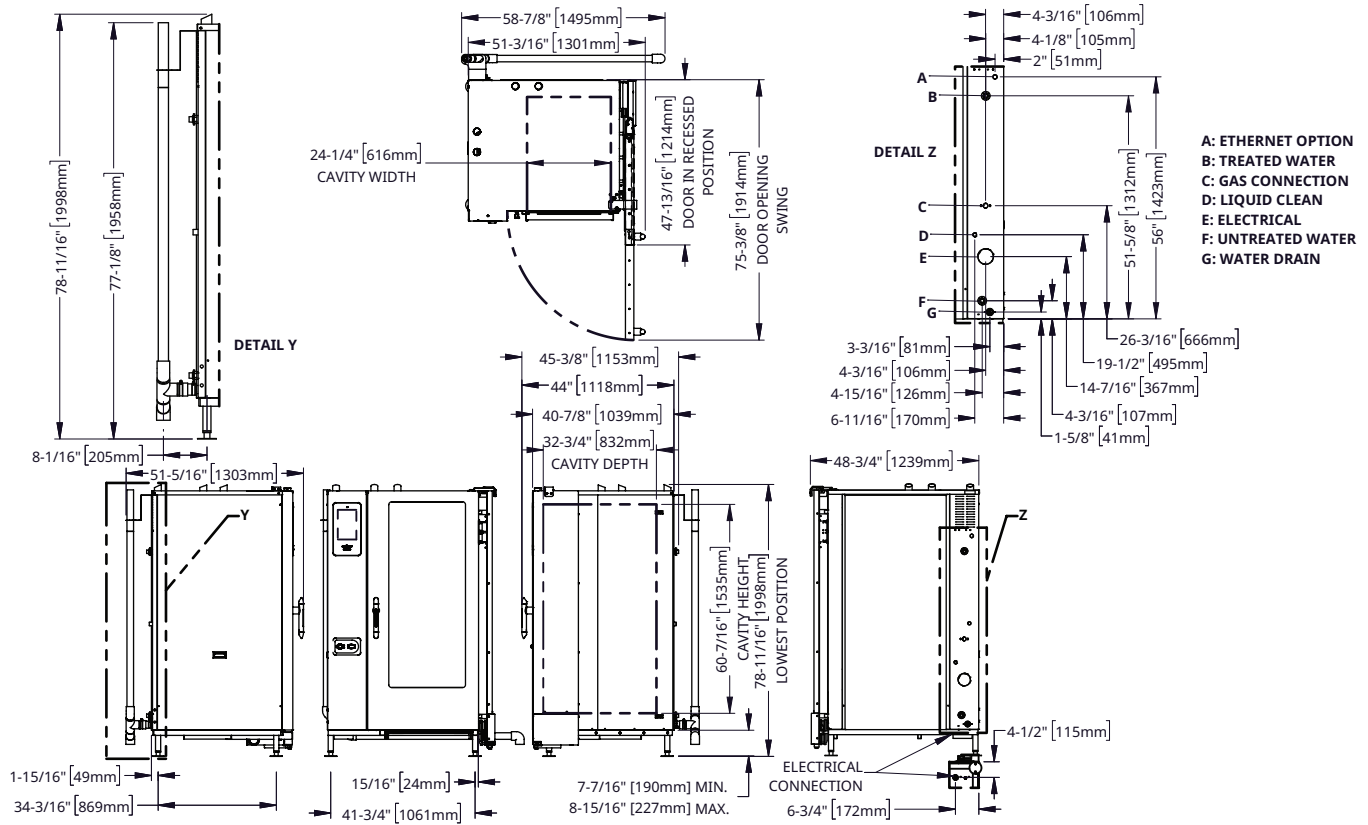53" x 53" x 87" (1346mm x 1346mm x 2210mm)

Ship Weight*
Elec: 1188 lb [539 kg]   Gas: 1248 lb [566 kg]

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

Prodigi™ Pro 20-20 (E/G)

ALTO-SHAAM.

DIMENSIONS — recessed door

DETAIL Y

58-7/8" [1495mm]
51-3/16" [1301mm]
24-1/4" [616mm] CAVITY WIDTH
47-13/16" [1214mm] DOOR IN RECESSED POSITION
75-3/8" [1914mm] DOOR OPENING SWING

DETAIL Z

4-3/16" [106mm]
4-1/8" [105mm]
2" [51mm]

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

51-5/8" [1312mm]
56" [1423mm]

3-3/16" [81mm]
4-3/16" [106mm]
4-15/16" [126mm]
6-11/16" [170mm]

26-3/16" [666mm]
19-1/2" [495mm]
14-7/16" [367mm]
4-3/16" [107mm]
1-5/8" [41mm]

78-11/16" [1998mm]
77-1/8" [1958mm]
8-1/16" [205mm]
51-5/16" [1303mm]

45-3/8" [1153mm]
44" [1118mm]
40-7/8" [1039mm]
32-3/4" [832mm] CAVITY DEPTH

60-7/16" [1535mm] CAVITY HEIGHT
78-11/16" [1998mm] LOWEST POSITION

48-3/4" [1239mm]

1-15/16" [49mm]
34-3/16" [869mm]
15/16" [24mm]
41-3/4" [1061mm]
7-7/16" [190mm] MIN.
8-15/16" [227mm] MAX.

ELECTRICAL CONNECTION
4-1/2" [115mm]
6-3/4" [172mm]

Model	Exterior (H x W x D)	Interior (H x W x D)
20-20	78-11/16" x 48-3/4" x 45-3/8" [1998mm x 1239mm x 1153mm]	60-7/16" x 24-1/4" x 32-3/4" [1535mm x 616mm x 832mm]

Net Weight

Elec: 885 lb [401 kg]   Gas: 944 lb [428 kg]

Ship Dimensions (L x W x H)*

53" x 53" x 87" [1346mm x 1346mm x 2210mm]

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

Ship Weight*

Elec: 1196 lb [542 kg]   Gas: 1267 lb [575 kg]

Prodigi™ Pro 20-20 (E/G)

ALTO-SHAAM®

20-20E ELECTRIC

20-20E	V	Ph	Hz	Awg**	A	ECO Breaker minimum	kW	Awg**	A	Turbo Option* Breaker minimum	kW	Connection
208–240V	208	3	50/60	3	137.6	172	49.6	4	172	215	57.8	3Ø/PE
	240	3	50/60	0	158.8	199	66.0	0	198.5	249	77.0	3Ø/PE
440–480V	440	3	50/60	3	72.7	91	56.5	2	90.9	114	64.8	3Ø/PE
	480	3	50/60	3	79.4	100	66.0	2	99.2	124	77.0	3Ø/PE

*No-cost option on electric models.
** 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

20-20E	V	Ph	Hz	Awg**	A	ECO Breaker minimum	kW	Awg**	A	Turbo Option* Breaker minimum	kW	Connection
208–240V	208	3	50/60	3	140.1	176	50.1	3	174.5	219	58.4	3Ø/PE
	240	3	50/60	0	161.6	202	66.7	0	201.3	252	77.7	3Ø/PE
440–480V	440	3	50/60	3	74.1	93	57.1	1	92.3	116	65.4	3Ø/PE
	480	3	50/60	3	80.8	101	66.7	0	100.7	126	77.7	3Ø/PE

*No-cost option on electric models.
** 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.

20-20G ELECTRIC

20-20G	V	Ph	Hz	Awg**	Without Smoker Option A	Breaker minimum	kW	With Smoker Option A	Breaker minimum	kW	Connection
120V	120	1	60	12	13.6	20	1.7	18.2	25	2.3	1Ø/PE
208-240V	208	1	50/60	14	9.6	15	2.0	12.1	15	2.5	1Ø/PE
	240	1	50/60	14	8.4	15	2.0	11.3	15	2.7	1Ø/PE
208-240V	208	3	50/60	14	9.6	15	2.0	12.1	15	2.5	3Ø/PE
	240	3	50/60	14	8.4	15	2.0	11.3	15	2.7	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 20-20 (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

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

20-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	3,942	1.15

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

20-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,490	0.44

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	Maximum Inlet Pressure Inches WC [kPa]	Minimum Inlet Pressure Inches WC [kPa]	Maximum Fuel Consumption*	
				CFH	GPH
Natural Gas	266,000**	14.0 [3.5]	5.5 [1.1]	253.3	N/A
Propane	266,000**	14.0 [3.5]	9.0 [2.8]	106.4	2.9

*Assumes an average heating value for natural gs 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.
** Total for the two-burner system.

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