

# Prodigi™ Pro 10-10 (E/G)

## Electric or Gas

UL

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

11

Eleven\* full-size hotel or GN 1/1 pans;  
Ten half-size sheet pans, one row deep  
[\*one less on models with smokers]

Two side racks with eleven non-tilt support rails;  
11-3/4" (298mm) horizontal width between rails,  
2-3/4" (70mm) vertical spacing between rails

120 lb (54 kg) product maximum

75 quarts (95 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]



10-10 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 (select one)

- ☐ 120V 1ph [Gas only]
- ☐ 208–240V 1ph [Gas only]
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

### Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional [not available on ventless hood models]

### ChefLinc connection

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

### Options (select all that apply)

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

\*Electric models only

### Cleaning (select one)

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

### Probe choices

- ☐ Removable, quick-release, T-style probe [PR-37157] [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] [5017144] [optional]

### Water treatment

- ☐ RO System OPS175CR/5 [5031203]
- ☐ 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

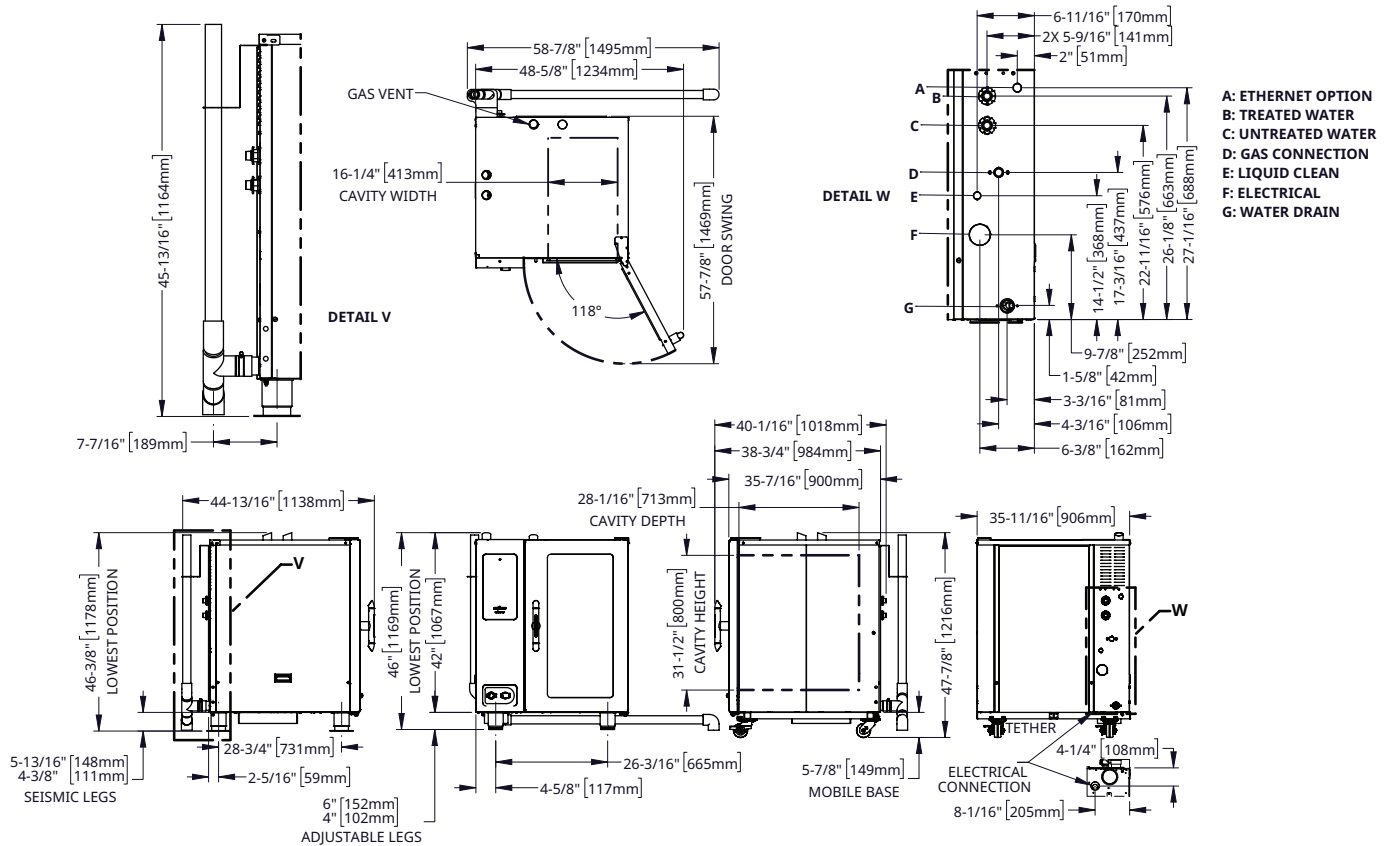
Gas ovens only



# Prodigi™ Pro 10-10 (E/G)

ALTO-SHAAM

## DIMENSIONS — standard door



| Model | Exterior (H x W x D)                                     | Interior (H x W x D)                                 | Net Weight      |
|-------|----------------------------------------------------------|------------------------------------------------------|-----------------|
| 10-10 | 46-3/8" x 35-11/16" x 40-1/16" [1178mm x 906mm x 1018mm] | 31-1/2" x 16-1/4" x 28-1/16" [800mm x 413mm x 713mm] | 522 lb [237 kg] |

### Ship Dimensions (L x W x H)\*

56" x 45" x 65" [1422mm x 1143mm x 1651mm]

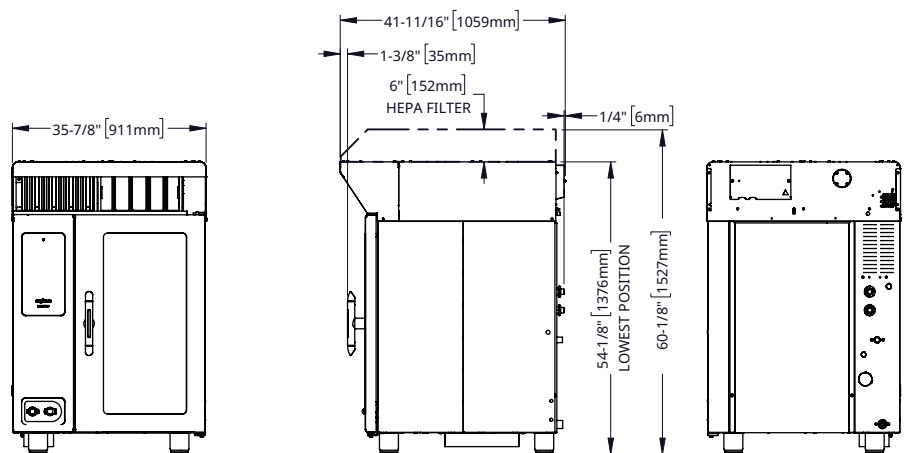
### Ship Weight

664 lb [301 kg]

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

## OVENS WITH VENTECH® HOOD

Electric only



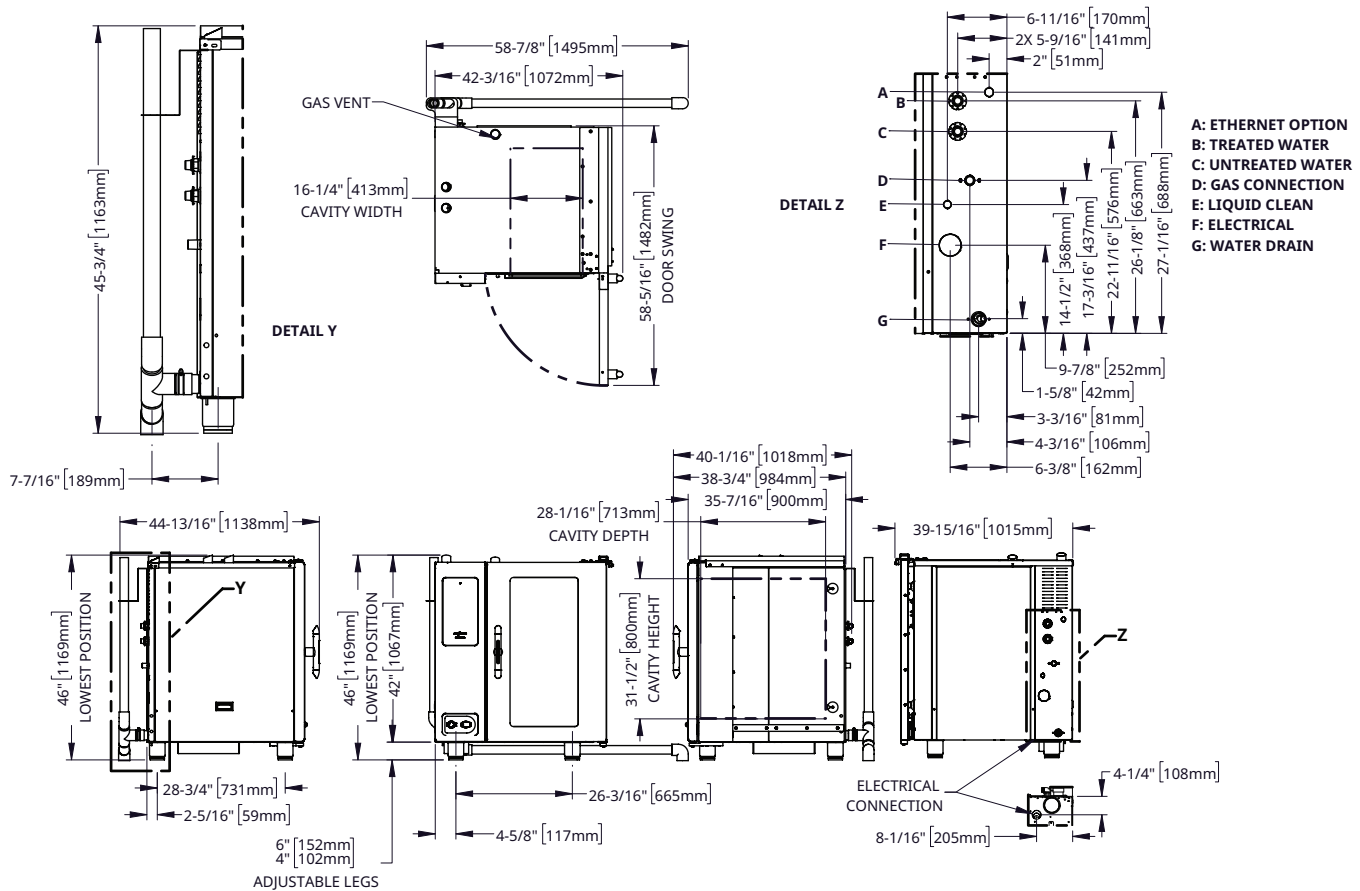
| Model | Ventech Hood Exterior (H x W x D)                       | Net Weight     | Ship Dimensions (L x W x H)*               | Ship Weight*    |
|-------|---------------------------------------------------------|----------------|--------------------------------------------|-----------------|
| VH-10 | 11-1/8" x 35-7/8" x 41-5/8" [282mm x 911mm x 1058mm]    | 121 lb [55 kg] | 56" x 49" x 20" [1422mm x 1245mm x 508mm]  | 229 lb [104 kg] |
|       | Ventech Hood Plus Exterior (H x W x D)                  | Net Weight     | Ship Dimensions (L x W x H)*               | Ship Weight*    |
|       | 17-1/8" x 35-7/8" x 41-5/8" [435mm x 911mm x 1058mm]    | 174 lb [79 kg] | 59" x 49" x 20" [1500mm x 1245mm x 508mm]  | 289 lb [131 kg] |
|       | Oven with Ventech Hood (H x W x D)                      | Net Weight     | Ship Dimensions (L x W x H)*               | Ship Weight*    |
|       | 54-1/8" x 35-7/8" x 41-11/16" [1376mm x 911mm x 1059mm] | Call factory   | 56" x 45" x 65" [1422mm x 1143mm x 1651mm] | Call factory    |
|       | Oven with Ventech Hood Plus (H x W x D)                 | Net Weight     | Ship Dimensions (L x W x H)*               | Ship Weight*    |
|       | 60-1/8" x 35-7/8" x 41-11/16" [1527mm x 911mm x 1059mm] | Call factory   | 56" x 45" x 65" [1422mm x 1143mm x 1651mm] | Call factory    |

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

# Prodigi™ Pro 10-10 (E/G)



## DIMENSIONS — recessed door



| Model                                                                                    | Exterior (H x W x D)                                  | Interior (H x W x D)                                 | Net Weight      |
|------------------------------------------------------------------------------------------|-------------------------------------------------------|------------------------------------------------------|-----------------|
| 10-10                                                                                    | 46" x 39-15/16" x 40-1/16" [1169mm x 1015mm x 1018mm] | 31-1/2" x 16-1/4" x 28-1/16" [800mm x 413mm x 713mm] | 625 lb [283 kg] |
| <b>Ship Dimensions (L x W x H)*</b>                                                      |                                                       | <b>Ship Weight</b>                                   |                 |
| 56" x 45" x 65" [1422mm x 1143mm x 1651mm]                                               |                                                       | 695 lb [315 kg]                                      |                 |
| *Domestic ground shipping information. Contact factory for export weight and dimensions. |                                                       |                                                      |                 |

## OVENS WITH VENTECH® HOOD

### Electric only

Eliminate the need for a traditional kitchen hood. Ventech Type 1 hoods with condensation technology condense steam while capturing and removing grease-laden air, vapors, and lingering smoke. For more demanding locations, Ventech PLUS™ hoods include a HEPA filter. These hoods combine the fine particulate filtering of a HEPA filter with condensation technology of the standard Ventech hood.



# Prodigi™ Pro 10-10 (E/G)

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10-10E ELECTRIC

| 10-10E   | V   | Ph | Hz    | ECO   |      |      |                 |      |      | Turbo Option* |      |      |                 |      |      | Connection |
|----------|-----|----|-------|-------|------|------|-----------------|------|------|---------------|------|------|-----------------|------|------|------------|
|          |     |    |       | AWG** | A    | A^   | Breaker minimum | kW   | kW^  | AWG**         | A    | A^   | Breaker minimum | kW   | kW^  |            |
| 208–240V | 208 | 3  | 50/60 | 6     | 39.4 | 40.0 | 50A/50A^        | 14.2 | 14.4 | 6             | 46.1 | 46.7 | 58A/59A         | 16.6 | 16.8 | 3Ø/PE      |
|          | 240 | 3  | 50/60 | 6     | 45.5 | 46.5 | 57A/59A^        | 18.9 | 19.3 | 6             | 53.2 | 54.2 | 67A/68A^        | 22.1 | 22.5 | 3Ø/PE      |
| 440–480V | 440 | 3  | 50/60 | 12    | 20.8 | 21.5 | 26A/32A^        | 16.2 | 16.4 | 10            | 24.4 | 24.7 | 31A/31A^        | 18.6 | 18.8 | 3Ø/PE      |
|          | 480 | 3  | 50/60 | 12    | 22.7 | 23.2 | 29A/29A^        | 18.9 | 19.3 | 10            | 26.6 | 27.0 | 34A/34A^        | 22.1 | 22.5 | 3Ø/PE      |

\*No-cost option on electric models.

^Values for units with Ventech Hoods.

\*\* 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 |     |    |       | ECO   |      |                 |      | Turbo Option* |      |                 |      | Connection |
|--------------------|-----|----|-------|-------|------|-----------------|------|---------------|------|-----------------|------|------------|
| 10-10E             | V   | Ph | Hz    | AWG** | A    | Breaker minimum | kW   | AWG**         | A    | Breaker minimum | kW   |            |
| 208–240V           | 208 | 3  | 50/60 | 6     | 40.9 | 52              | 14.7 | 6             | 47.5 | 60              | 17.1 | 3Ø/PE      |
|                    | 240 | 3  | 50/60 | 6     | 47.2 | 59              | 19.6 | 6             | 54.9 | 69              | 22.8 | 3Ø/PE      |
| 440–480V           | 440 | 3  | 50/60 | 12    | 21.9 | 28              | 16.7 | 10            | 25.2 | 32              | 19.2 | 3Ø/PE      |
|                    | 480 | 3  | 50/60 | 12    | 23.6 | 30              | 19.6 | 10            | 27.5 | 35              | 22.8 | 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.



10-10G ELECTRIC

| 10-10G   | V   | Ph | Hz    | AWG** | Without Smoker Option |                 |      | With Smoker Option |                 |     | Connection |
|----------|-----|----|-------|-------|-----------------------|-----------------|------|--------------------|-----------------|-----|------------|
|          |     |    |       |       | A                     | Breaker minimum | kW   | A                  | Breaker minimum | kW  |            |
| 120V     | 120 | 1  | 60    | 12    | 6.8                   | 20A             | 0.84 | 12.0               | 20A             | 1.5 | 1Ø/PE      |
| 208–240V | 208 | 1  | 50/60 | 14    | 4.8                   | 15A             | 1.0  | 7.3                | 15A             | 1.5 | 1Ø/PE      |
|          | 240 | 1  | 50/60 | 14    | 4.2                   | 15A             | 1.0  | 7.1                | 15A             | 1.7 | 1Ø/PE      |
| 208–240V | 208 | 3  | 50/60 | 14    | 4.8                   | 15A             | 1.0  | 7.3                | 15A             | 1.5 | 3Ø/PE      |
|          | 240 | 3  | 50/60 | 14    | 4.2                   | 15A             | 1.0  | 7.1                | 15A             | 1.7 | 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.

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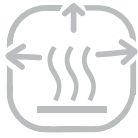
## CLEARANCE

Top: 20" [508mm]  
Left: 0" [0mm]  
Right: 18" [457mm] recommended service access  
Bottom: 0" [0mm] non-combustible surfaces  
2" [51mm] combustible surfaces  
Back: 5-1/8" [130mm]  
4" [102mm] between plumbing and nearest object



## RESTRICTIONS

- 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.
- Exhaust hood installation is required on gas-heated models.



## HEAT: ELECTRIC

### Heat of rejection

| 10-10E | Heat Gain qs,<br>BTU/hr | Heat Gain qs,<br>kW |
|--------|-------------------------|---------------------|
|        | 1131                    | 0.33                |



## 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 73 dBA was measured at 3.3 ft [1 m] from unit.



## HEAT: GAS

### Heat of rejection

| 10-10G | Heat Gain qs,<br>BTU/hr | Heat Gain qs,<br>kW |
|--------|-------------------------|---------------------|
|        | 448                     | 0.13                |



## 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          | 80,000              | 14.0 [3.5]                             | 5.5 [1.1]                              | 76.2                      | N/A |
| Propane              | 80,000              | 14.0 [3.5]                             | 9.0 [2.8]                              | 32                        | 0.9 |

\*Assumes an average heating value for natural gas to be 1,050 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

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