Prodigi™ Pro 20-20 (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
- Four 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
- 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)

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)

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.

ANSI/NSF 4

COA# 5760
Electric models only

ENERGY STAR
Gas ovens only

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 1ph (Gas only)
- ☐ 208–240V 3ph
- ☐ 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 (5017144) (optional)
- ☐ Hasp door lock (padlock not included) (5017145) (optional)

Water treatment

- ☐ RO System OPS175CR/10 (5031204)

Extended warranty

- ☐ One-year warranty extension

Installation options (select one)

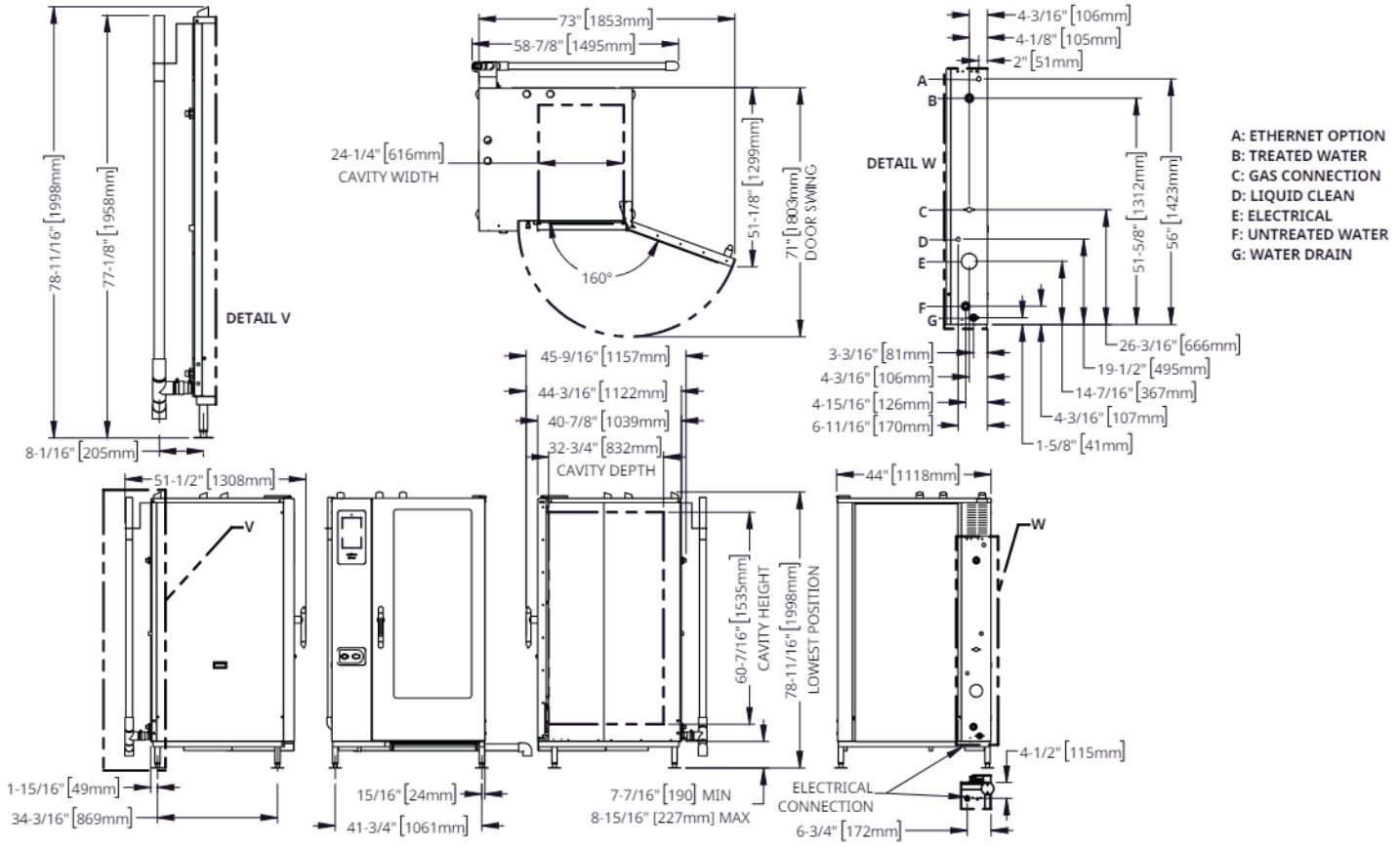
- ☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

Accessories (reference accessory catalog)

Prodigi™ Pro 20-20 (E/G)

ALTO-SHAAM

DIMENSIONS — standard door



DIMENSIONS

Model
20-20E

Exterior (H x W x D)
78-11/16" x 44" x 45-9/16" (1998mm x 1118mm x 1157mm)

Interior (H x W x D)
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)

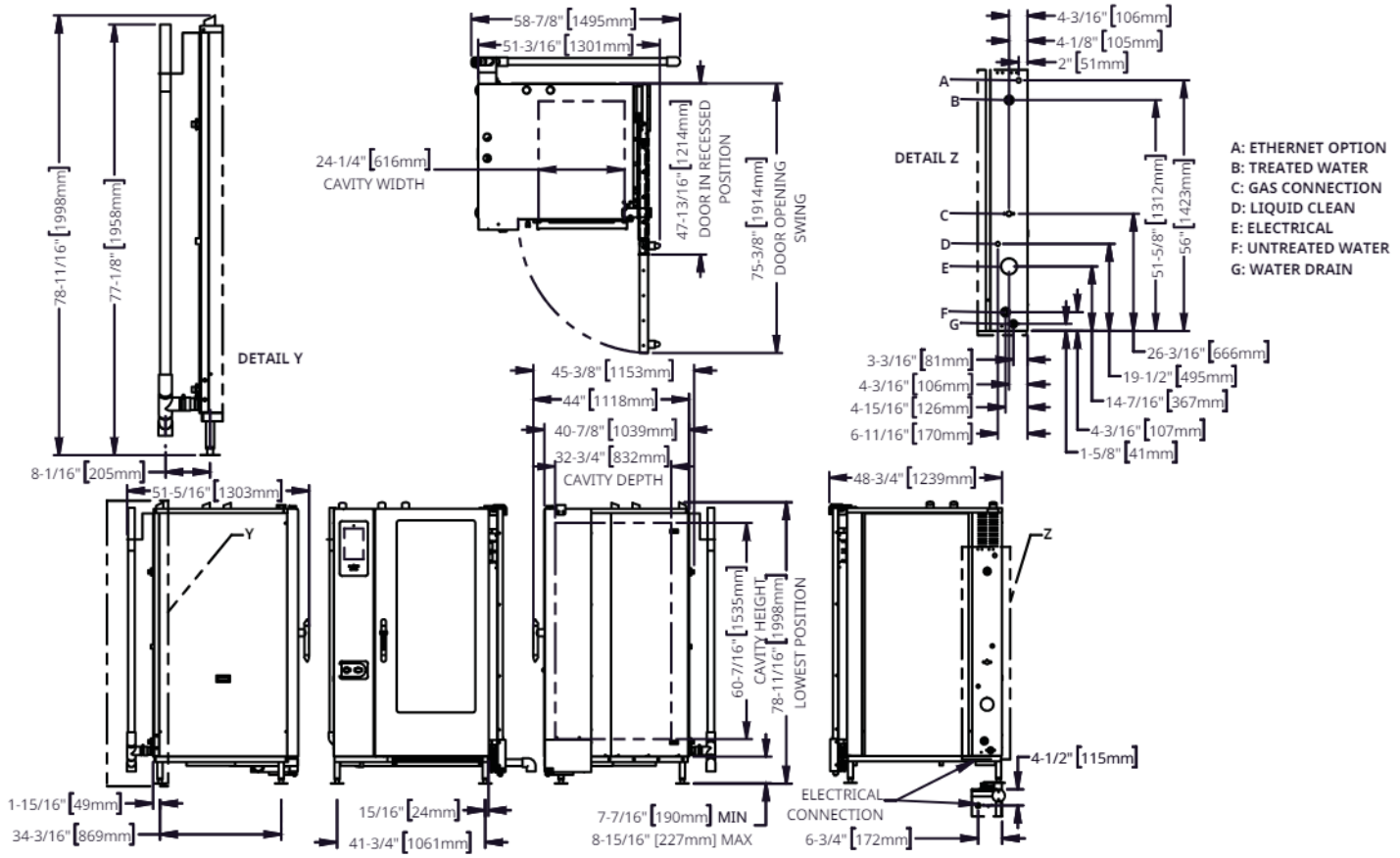
Ship Dimensions (L x W x H)*
53" x 53" x 87" (1346mm x 1346mm x 2210mm)

Ship Weight*
Elec: 1196 lb (542 kg) Gas: 1267 lb (575 kg)

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

Prodigi™ Pro 20-20 (E/G)

DIMENSIONS — recessed door



DIMENSIONS

Model
20-20E

Exterior with recessed door (H x W x D)
78-11/16" x 48-3/4" x 47" (1998mm x 1238mm x 1192mm)

Interior (H x W x D)
60-7/16" x 24-1/4" x 32-3/4" (1535mm x 616mm x 832mm)

Net Weight
1100 lb (499 kg)

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

Ship Weight*
1157 lb (525 kg)

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

Prodigi™ Pro 20-20 (E/G)

ALTO-SHAAM.

20-20E ELECTRIC

					ECO			Turbo Option*			
20-20E	V	Ph	Hz	Awg (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
208–240V	208	3	50/60	4	137.6	150	49.6	172	175	57.8	3Ø/PE
	240	3	50/60	0	158.8	175	66.0	198.5	200	77.0	3Ø/PE
440–480V	440	3	50/60	2	72.7	80	56.5	90.9	100	64.8	3Ø/PE
	480	3	50/60	1	79.4	80	66.0	99.2	100	77.0	3Ø/PE

*No-cost option on electric models.

- 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.

With Smoker Option					ECO			Turbo Option*			
20-20E	V	Ph	Hz	Awg (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
208–240V	208	3	50/60	4	140.1	150	50.1	174.5	200	58.4	3Ø/PE
	240	3	50/60	0	161.6	175	66.7	201.3	225	77.7	3Ø/PE
440–480V	440	3	50/60	2	74.1	80	57.1	92.3	100	65.4	3Ø/PE
	480	3	50/60	1	80.8	90	66.7	100.7	100	77.7	3Ø/PE

*No-cost option on electric models.

- 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.

20-20G ELECTRIC

						Without Smoker Option			With Smoker Option			
	20-20G	V	Ph	Hz	Awg (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
†	120V	120	1	60	12	13.6	25	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

† 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.
- 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.
With hood system, a maximum 81 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.
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	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 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

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Due to ongoing product improvement, specifications are subject to change without notice.