Prodigi™ Pro 6-10 (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.

6-10 Pro

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

7

CAPACITY

Seven* full-size hotel or GN 1/1 pans (*one less on models with smokers)
Six half-size sheet pans

Two side racks with seven non-tilt support rails; 11-3/4" (298mm) horizontal width between rails, 2-3/8" (70mm) vertical spacing between rails

72 lb (33 kg) product maximum

45 quarts (57 liters) volume maximum

Three (3) shelves included.

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 in UL listed under KNLZ in the U.S. and Canada.

Copper Installation kits

Electric
- ☐ 20A (5026970)
- ☐ 30A (5026932)
- ☐ 40A (5026972)
- ☐ 50A (5026973)
- ☐ 80A (5026974)

Gas
- ☐ 20A (5026980)
- ☐ 30A (5026933)
- ☐ No cord (5026971)

CPVC Installation kits

Electric
- ☐ 20A (5021521)
- ☐ 30A (5021519)
- ☐ 40A (5021525)
- ☐ 50A (5021526)
- ☐ 80A (5021527)

Gas
- ☐ 20A (5021522)
- ☐ 30A (5021520)
- ☐ No cord (5021524)

ecosmart®

c UL us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR IP35

ANSI/NSF 4

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

COA# 5760

Configuration for Electric Models (select one)
- ☐ Turbo (standard on gas)
- ☐ ECO (standard on electric)

Configuration for Gas Models (select one)
- ☐ Natural gas
- ☐ Propane

Electrical (select one)
- ☐ 120V 1ph (Gas only)
- ☐ 208–240V 1ph
- ☐ 208–240V 3ph
- ☐ 380–415V 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 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-37158) (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/5 (5031203)

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
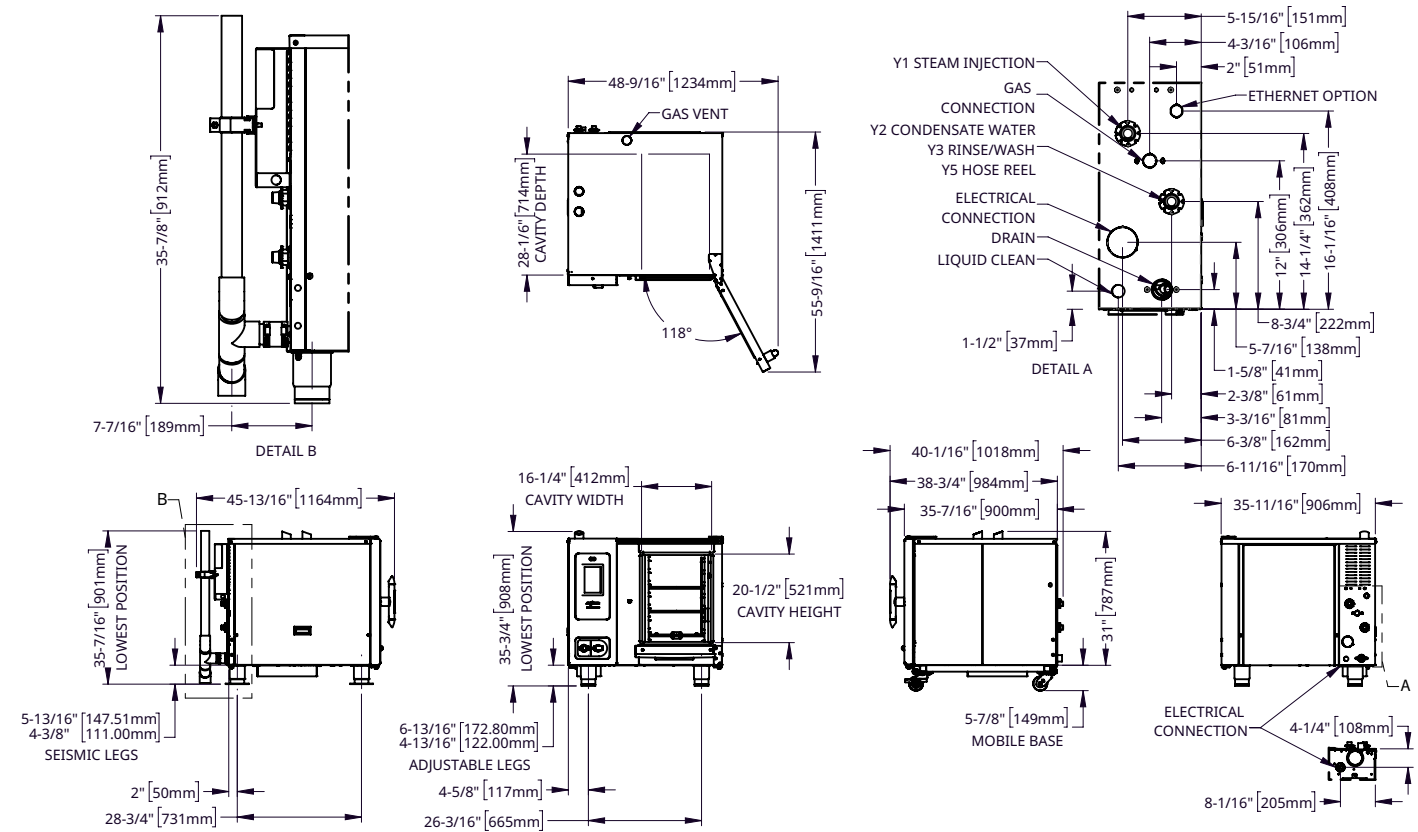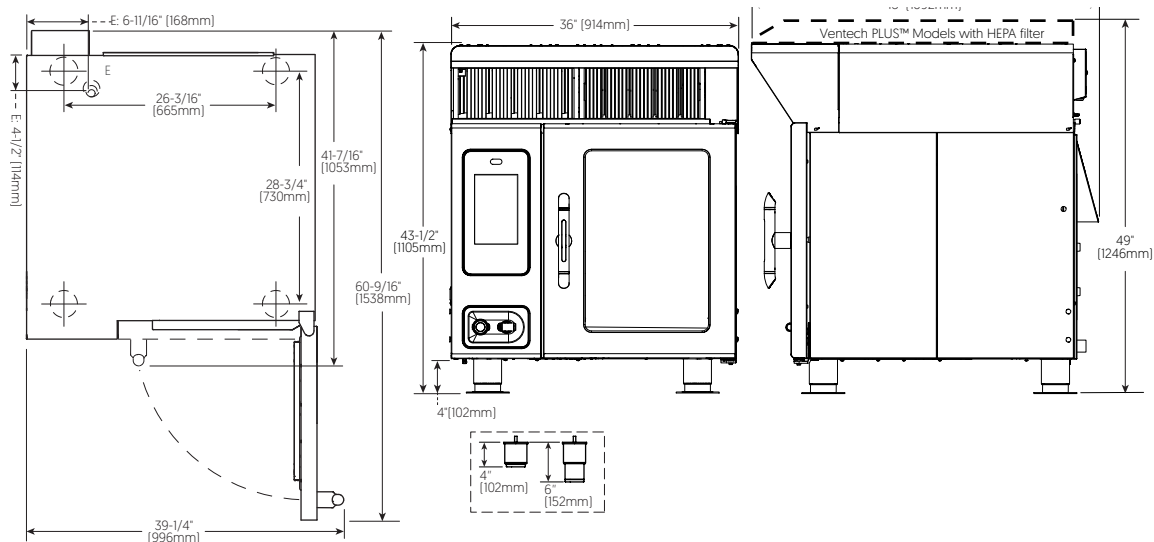
Accessories (reference accessory catalog)

Prodigi™ Pro 6-10 (E/G)

ALTO·SHAAM®

DIMENSIONS

5-15/16" [151mm]
4-3/16" [106mm]
2" [51mm]

Y1 STEAM INJECTION
GAS CONNECTION
Y2 CONDENSATE WATER
Y3 RINSE/WASH
Y5 HOSE REEL
ELECTRICAL CONNECTION
DRAIN
LIQUID CLEAN

ETHERNET OPTION

48-9/16" [1234mm]
GAS VENT
28-1/16" [714mm] CAVITY DEPTH
55-9/16" [1411mm]
118°

35-7/8" [912mm]
7-7/16" [189mm]
DETAIL B

12" [306mm]
14-1/4" [362mm]
16-1/16" [408mm]
8-3/4" [222mm]
5-7/16" [138mm]
1-5/8" [41mm]
2-3/8" [61mm]
3-3/16" [81mm]
6-3/8" [162mm]
6-11/16" [170mm]

1-1/2" [37mm]
DETAIL A

45-13/16" [1164mm]
B
35-7/16" [901mm] LOWEST POSITION
5-13/16" [147.51mm]
4-3/8" [111.00mm]
SEISMIC LEGS
2" [50mm]
28-3/4" [731mm]

16-1/4" [412mm] CAVITY WIDTH
35-3/4" [908mm] LOWEST POSITION
20-1/2" [521mm] CAVITY HEIGHT
6-13/16" [172.80mm]
4-13/16" [122.00mm]
ADJUSTABLE LEGS
4-5/8" [117mm]
26-3/16" [665mm]

40-1/16" [1018mm]
38-3/4" [984mm]
35-7/16" [900mm]
31" [787mm]
5-7/8" [149mm]
MOBILE BASE

35-11/16" [906mm]
ELECTRICAL CONNECTION
A
4-1/4" [108mm]
8-1/16" [205mm]

DIMENSIONS WITH VENTECH HOOD

E: 6-11/16" [168mm]
E
E: 4-1/2" [114mm]
26-3/16" [665mm]
28-3/4" [730mm]
41-7/16" [1053mm]
43-1/2" [1105mm]
60-9/16" [1538mm]
39-1/4" [996mm]

36" [914mm]
Ventech PLUS™ Models with HEPA filter
49" [1246mm]
4" [102mm]
4" [102mm]
6" [152mm]

Model	Exterior (H x W x D)	Interior (H x W x D)	
6-10	35-3/4" x 35-11/16" x 40-1/16" [908mm x 906mm x 1018mm]	20-1/2" x 16-1/4" x 28" [511mm x 411mm x 711mm]	
	Exterior with recessed door (H x W x D)	**Net Weight Electric**	**Net Weight Gas**
	35-1/8" x 40-11/16" x 41-7/16" [892mm x 1033mm x 1053mm]	524 lb [238 kg]	524 lb [238 kg]
	Ship Dimensions (L x W x H)*	**Ship Weight Electric***	**Ship Weight Gas***
	58" x 45" x 51" [1473mm x 1143mm x 1295mm]	608 lb [276 kg]	590 lb [268 kg]

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

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6-10E ELECTRIC

CTP6-10E	V	Ph	Hz	AWG (IEC)	ECO Standard			Turbo Option*			Connection
					A	Breaker	kW	A	Breaker	kW	
208–240V	208	1	50/60	6	37.9	40	7.8	44.2	45	9.2	1ø/PE
	240	1	50/60	6	43.8	50	10.5	51.3	60	12.3	1ø/PE
208–240V	208	3	50/60	8	21.9	25	7.8	28.4	30	9.2	3ø/PE
	240	3	50/60	8	25.3	30	10.5	32.6	35	12.3	3ø/PE
380–415V	380	3	50/60	[2.5]	13.4	16	9.0	20.3	32	10.3	3ø/N/PE
	415	3	50/60	[2.5]	14.6	16	10.5	22.1	32	12.3	3ø/N/PE
440–480V	440	3	50/60	10	11.6	15	9.0	15.0	15	10.4	3ø/PE
	480	3	50/60	8	12.6	15	10.5	16.7	20	12.3	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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

With CombiSmoker® Option

CTP6-10E	V	Ph	Hz	AWG (IEC)	ECO Standard			Turbo Option*			Connection
					A	Breaker	kW	A	Breaker	kW	
208–240V	208	1	50/60	6	40.4	40	8.4	46.7	50	9.7	1ø/PE
	240	1	50/60	6	46.6	50	11.2	54.1	60	13.0	1ø/PE
208–240V	208	3	50/60	8	24.4	25	8.4	30.9	35	9.8	3ø/PE
	240	3	50/60	8	28.1	30	11.2	35.5	40	13.0	3ø/PE
380–415V	380	3	50/60	[2.5]	16.0	16	9.6	22.9	32	10.9	3ø/N/PE
	415	3	50/60	[2.5]	17.5	32	11.2	25.0	32	13.0	3ø/N/PE
440–480V	440	3	50/60	10	12.9	15	9.6	16.3	15	11.0	3ø/PE
	480	3	50/60	8	14.1	15	11.2	18.2	20	13.0	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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

6-10G ELECTRIC

	6-10G	V	Ph	Hz	AWG (IEC)	Standard Power			With Smoker Option			Connection
						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
	380–415V	380	3	50/60	[0.75]	4.6	16	1.0	7.2	15	1.6	3ø/N/PE
		415	3	50/60	[0.75]	4.2	16	1.0	7.1	16	1.7	3ø/N/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.
- 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]

4-5/16" [109mm] optional plumbing kit

CHECK FIRST

- Oven must be installed level.
- Oven must be installed on noncombustible surface.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.

HEAT: ELECTRIC

Heat of rejection

6-10E	BTU/hr	kW
	630	0.18

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

6-10G	BTU/hr	kW
	269	0.08

NOISE: GAS

Noise emissions

N/A

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	48,000	32,000	14.0 [3.5]	5.5 [1.1]	45.7	N/A
Propane	48,000	32,000	14.0 [3.5]	9.0 [2.8]	19.2	0.5

*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.

WATER

Water requirements (per oven)
- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT 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 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.

CLEARANCE

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

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