

# 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



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]

### 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]

Condensable Particulate Matter [CPM] emissions produced through the most aggressive testing methods available were measured at 0.77 mg/m<sup>3</sup> for 11,660 beef patties which is below the maximum allowable level of 5.0 mg/m<sup>3</sup> established by EPA test method 202. This product is UL listed under KNLZ in the U.S. and Canada.

ALTO-SHAAM



20-20 Pro

## Configuration for Electric Models (select one)

- Turbo
- ECO

## 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 \[reference accessory catalog\]](#)



COA# 5760  
Electric models only



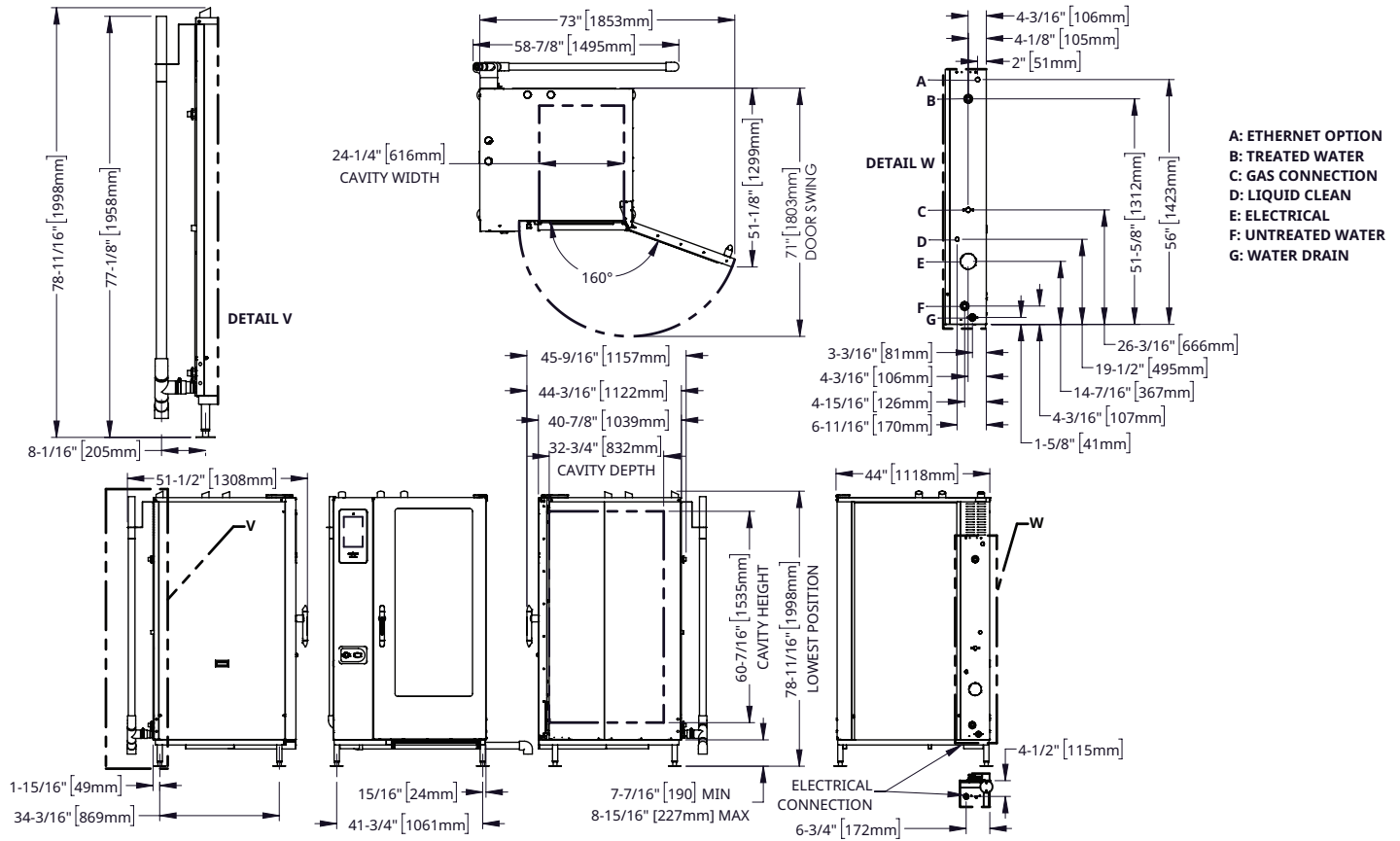
Gas ovens only



# Prodigi™ Pro 20-20 (E/G)



## 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**  
1100 lb [499 kg]

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

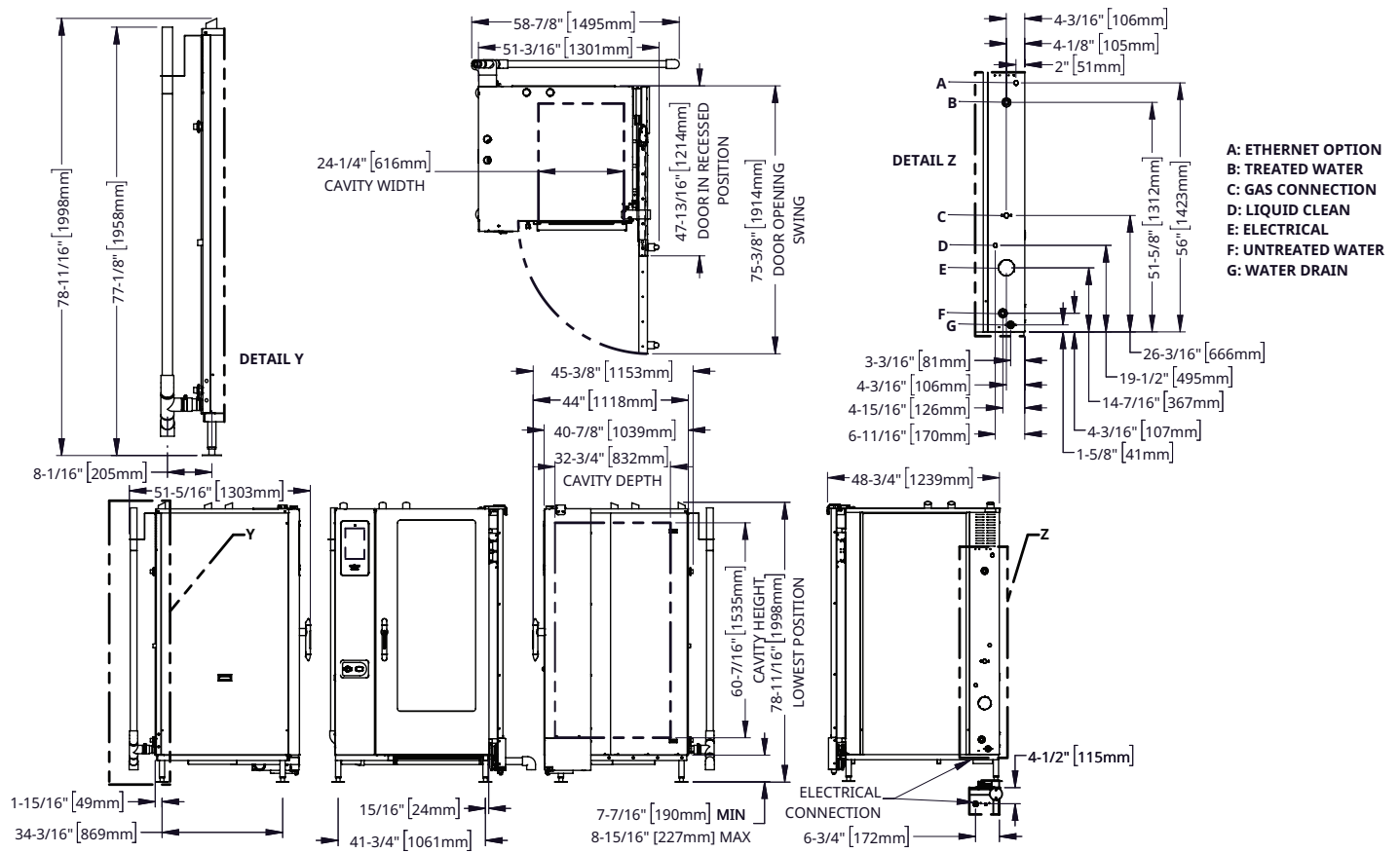
**Ship Weight\***  
1157 lb [525 kg]

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

# Prodigi™ Pro 20-20 (E/G)



## 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)



20-20E ELECTRIC

| 20-20E   | V   | Ph | Hz    | Awg (IEC) | ECO   |         |      | Turbo Option* |         |      | Connection |
|----------|-----|----|-------|-----------|-------|---------|------|---------------|---------|------|------------|
|          |     |    |       |           | A     | Breaker | kW   | A             | Breaker | kW   |            |
| 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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

| With Smoker Option |     |    |       |           | ECO   |         |      | Turbo Option* |         |      | Connection |
|--------------------|-----|----|-------|-----------|-------|---------|------|---------------|---------|------|------------|
| 20-20E             | V   | Ph | Hz    | Awg (IEC) | A     | Breaker | kW   | A             | Breaker | kW   |            |
| 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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.



20-20G ELECTRIC

|   | 20-20G   | V   | Ph | Hz    | Awg (IEC) | Without Smoker Option |         |     | With Smoker Option |         |     | Connection |
|---|----------|-----|----|-------|-----------|-----------------------|---------|-----|--------------------|---------|-----|------------|
|   |          |     |    |       |           | A                     | Breaker | kW  | A                  | Breaker | kW  |            |
| † | 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.
- For CE models use a Type B current protection device that accommodates a leakage current of 30mA.

# Prodigi™ Pro 20-20 (E/G)



### 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.
- Exhaust hood installation is required on gas-heated models.
- Drain must not be located directly underneath the appliance.



### 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 | Minimum Input BTU/h | Maximum Inlet Pressure Inches WC (kPa) | Minimum Inlet Pressure Inches WC (kPa) | Maximum Fuel Consumption* |     |
|----------------------|---------------------|---------------------|--|--|---------------------------|-----|
|                      |                     |                     |  |  | CFH                       | GPH |
| Natural Gas          | 266,000**           | 216,000**           | 14.0 [3.5]                             | 5.5 [1.1]                              | 253.3                     | N/A |
| Propane              | 266,000**           | 182,000**           | 14.0 [3.5]                             | 9.0 [2.8]                              | 106.4                     | 2.9 |

\*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.

\*\* 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].

#### 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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