

# Prodigi™ Classic 7-20 (E/G)

Electric or Gas

UL

Engineered for dependability and cost savings, Prodigi™ Classic 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, and more. With labor-saving features, Prodigi Classic combination ovens are designed to support 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
- 7" programmable, touchscreen control
- Easy recipe upload/download via USB port
- Five fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- Zero clearance design
- Temperature range: 85°F to 550°F (30°C to 302°C)



CAPACITY

**7** Seven full-size sheet pans;  
16 full-size hotel pans or GN 1/1 pans, two rows deep  
14 half-size sheet pans

Two side racks with eight non-tilt support rails;  
19-7/8" [505mm] horizontal width between rails,  
2-3/4" [70mm] vertical spacing between rails

168 lb [76 kg] product maximum

105 quarts [133 liters] volume maximum

Four [4] wire shelves included.

## 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]

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.



7-20 Classic

## Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

## Electrical (select one)

- ☐ 120V 1ph (Gas only)
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

## Door swing (select one)

- ☐ Right hinged
- ☐ Recessed door, optional (not available on ventless hood models)

## Options

- ☐ Ventech™ Hood\*
  - ☐ Ventech™ PLUS Hood\*
- \*Electric models only

## Cleaning

- ☐ Automatic tablet-based cleaning system (standard)

## Probe choices

- ☐ Probe package [5033743], includes receptacle and probe [PR-37158]
- ☐ 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 [5037376]

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

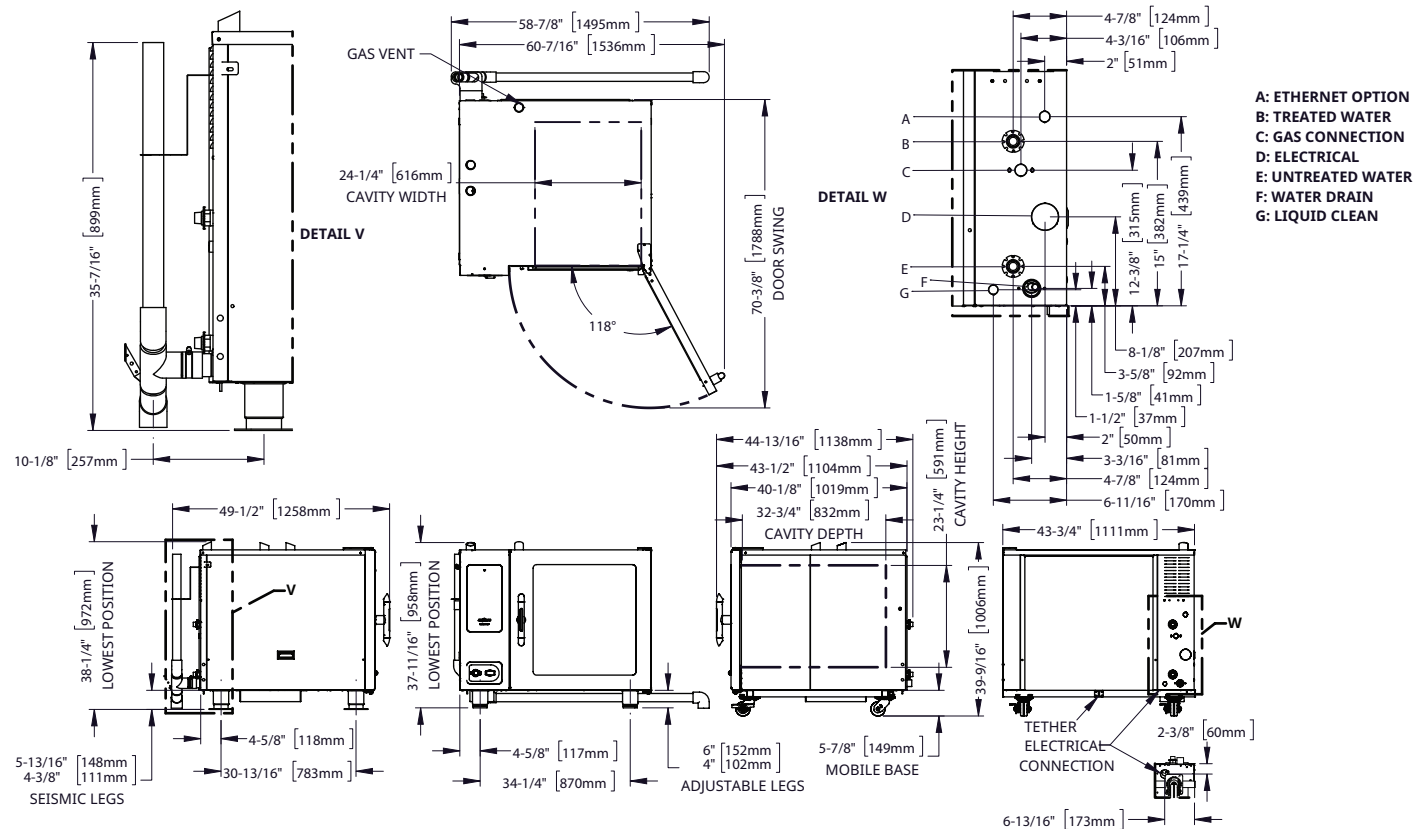


COA# 5760  
electric models only

# Prodigi™ Classic 7-20 (E/G)



## DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 563 lb [255 kg] Gas: 522 lb [237 kg]

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

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

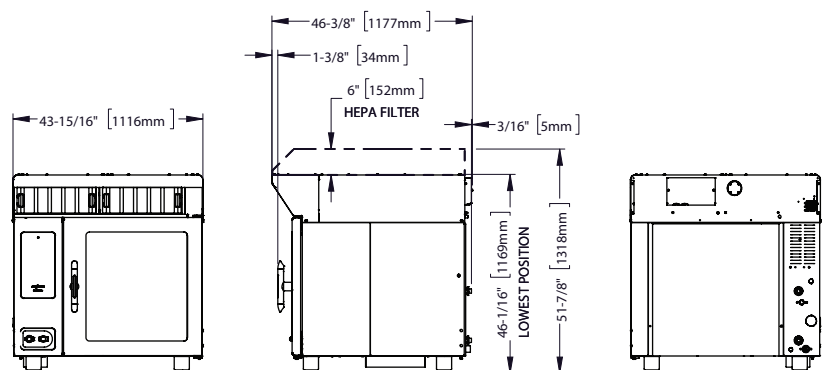
### Ship Weight\*

Elec: 708 lb [321 kg] Gas: 667 lb [303 kg]

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

## OVENS WITH VENTECH® HOOD

Electric only



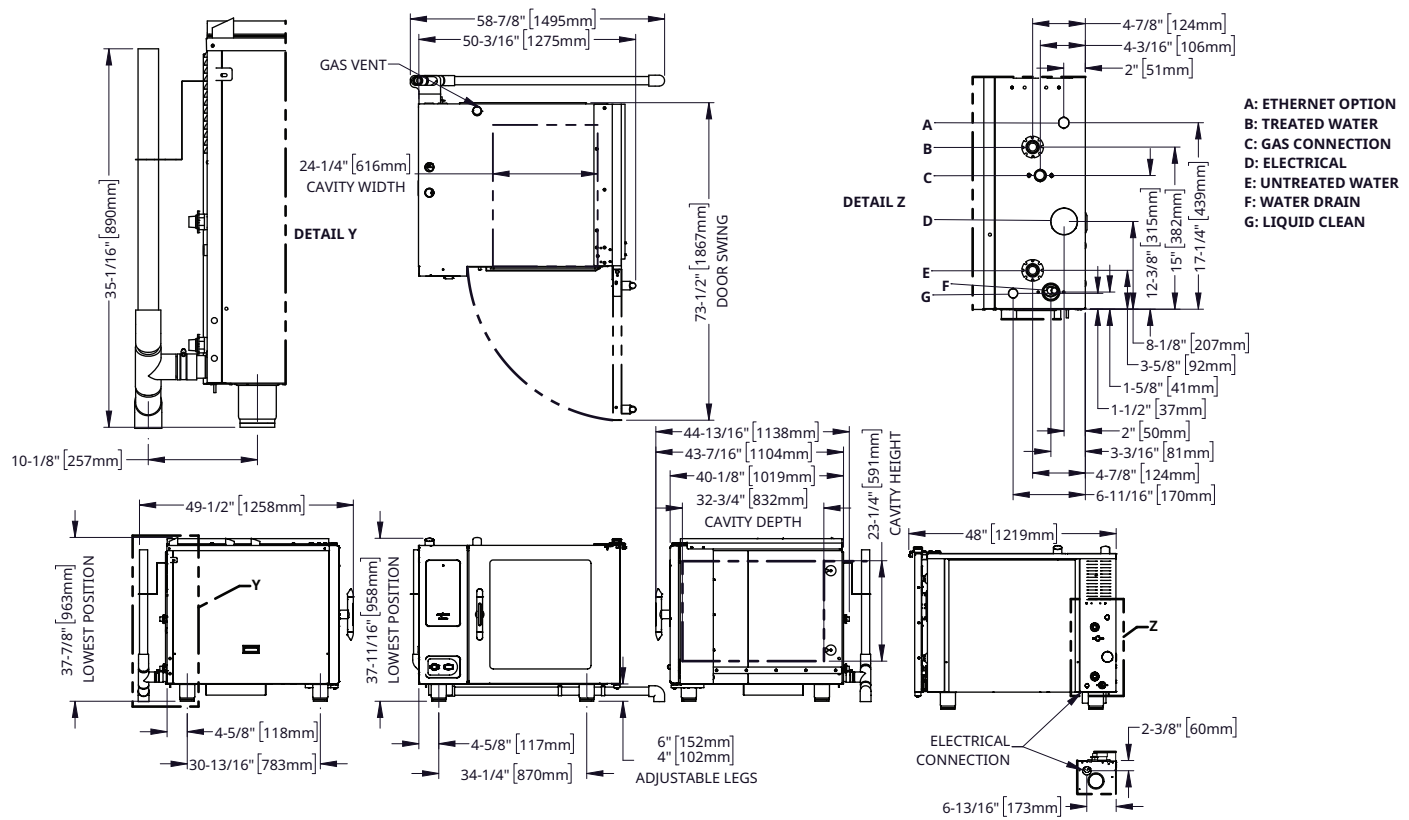
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-20	11-1/8" x 43-15/16" x 46-3/8" [282mm x 1116mm x 1177mm]	158 lb [72 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	276 lb [125 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	17-1/8" x 43-15/16" x 46-3/8" [435mm x 1116mm x 1177mm]	211 lb [96 kg]	59" x 49" x 20" [1500mm x 1245mm x 508mm]	336 lb [152 kg]
	Oven with Ventech Hood (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
	46-1/16" x 43-15/16" x 46-3/8" [1169mm x 1116mm x 1177mm]	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*
	51-7/8" x 43-15/16" x 46-3/8" [1318mm x 1116mm x 1177mm]	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™ Classic 7-20 (E/G)



## DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
7-20	37-11/16" x 43-3/4" x 44-13/16" [958mm x 1111mm x 1138mm]	23-1/4" x 24-1/4" x 32-3/4" [591mm x 616mm x 832mm]	Elec: 471 lb [214 kg] Gas 510 [231 kg]

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

56" x 49" x 51" [1422mm x 1245mm x 1295mm]

### Ship Weight

Elec: 650 lb [295 kg] Gas: 676 lb [307 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™ Classic 7-20 (E/G)

ALTO-SHAAM



7-20E ELECTRIC

7-20E	V	Ph	Hz	AWG**	Standard Power					Connection
					A	A^	Breaker minimum	kW	kW^	
208–240V	208	3	50/60	6	45.7	46.7	58/59^	16.5	16.8	3Ø/PE
	240	3	50/60	6	52.7	53.9	66/68^	21.9	22.4	3Ø/PE
440–480V	440	3	50/60	12	20.6	21.0	26/27^	15.7	16.0	3Ø/PE
	480	3	50/60	12	22.4	23.1	28/29^	18.7	19.2	3Ø/PE

^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.



7-20G ELECTRIC

7-20G	V	Ph	Hz	AWG**	Standard Power			Connection
					A	Breaker minimum	kW	
120V	120	1	60	12	6.8	20A	0.84	1Ø/PE
208–240V	208	3	50/60	14	4.8	15A	1.0	3Ø/PE
	240	3	50/60	14	4.2	15A	1.0	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™ Classic 7-20 (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



## 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

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1305	0.38



## 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

7-20G	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	549	0.16



## 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	85,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	85,000	14.0 [3.5]	9.0 [2.8]	39.2	1.1

\*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.



## 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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