Prodigi™ Pro 6-10 (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
- 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 575°F

CAPACITY

7 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.

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/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

GAS-FIRED

COA# 5760
Electric models only

6-10 Pro

Configuration for Electric Models (select one)

- ☐ Turbo
- ☐ ECO

Configuration for Gas Models (select one)

- ☐ Natural gas
- ☐ Propane

Electrical (select one)

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

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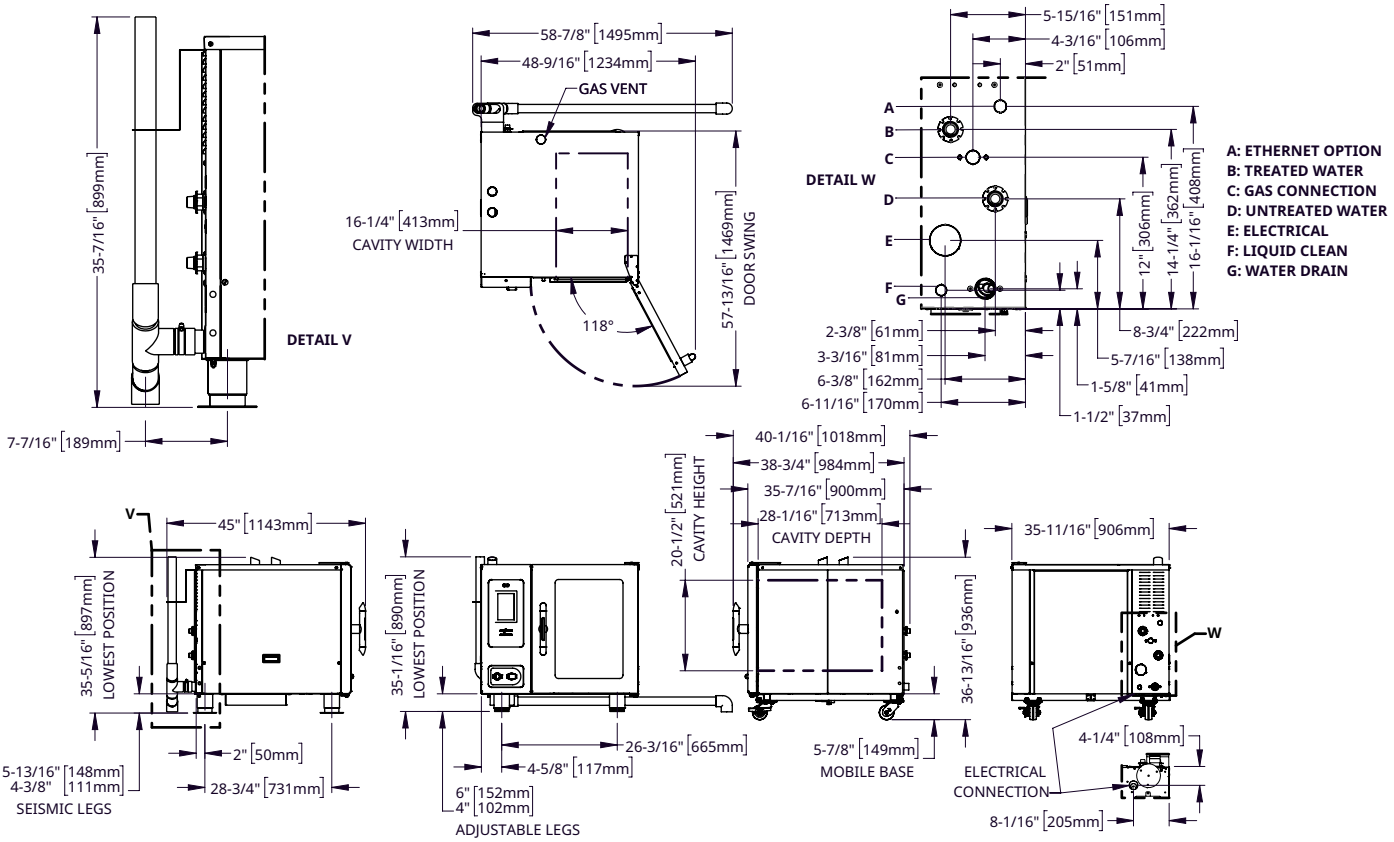
ALTO-SHAAM

DIMENSIONS — standard door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
6-10	35-1/16" x 35-11/16" x 40-1/16" (890 mm x 906mm x 1018mm)	20-1/2" x 16-1/4" x 28-1/16" (521mm x 413mm x 713mm)	522 lb (237 kg)

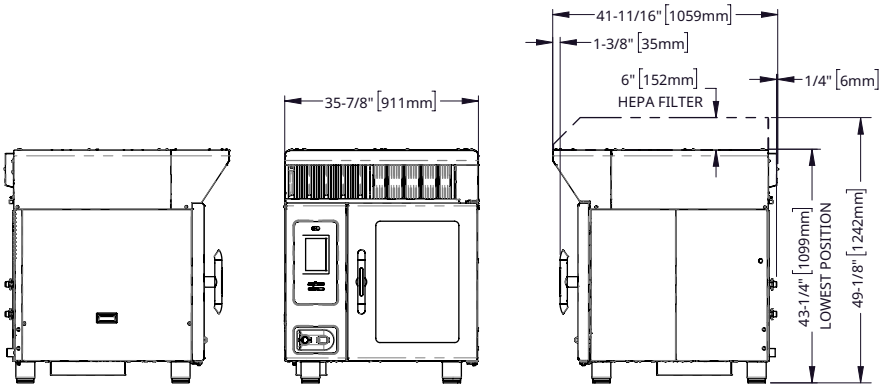
Ship Dimensions (L x W x H)*	Ship Weight
56" x 45" x 51" (1422mm x 1143mm x 1295mm)	603 lb (273 kg)

*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.



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***
	43-1/4" x 35-7/8" x 41-11/16" (1099mm 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***
	49-1/4" x 35-7/8" x 41-11/16" (1242mm 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 6-10 (E/G)

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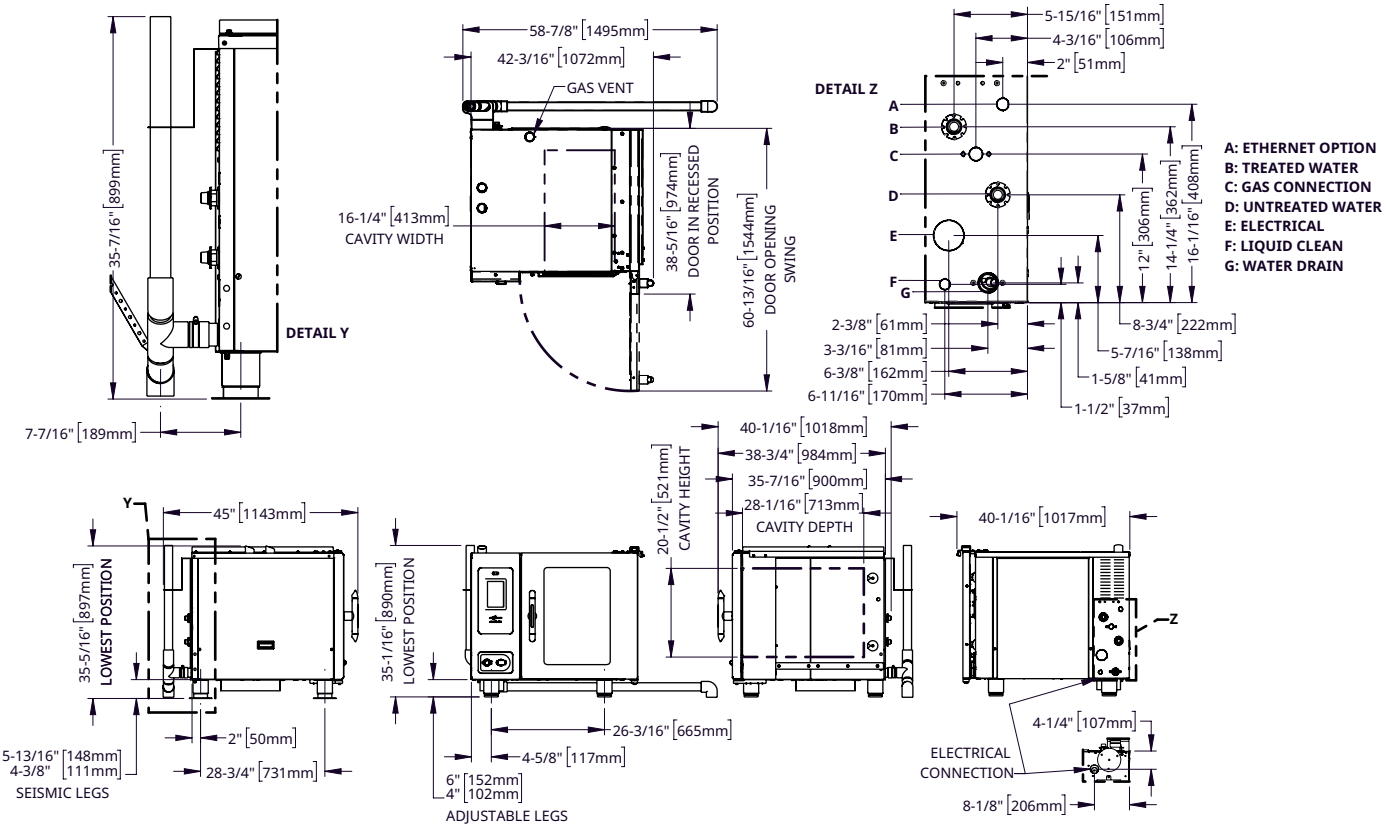
DIMENSIONS — recessed door



Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
6-10	35-5/16" x 40-1/16" x 40-1/16" (897mm x 1018mm x 1018mm)	20-1/2" x 16-1/4" x 28-1/16" (521mm x 413mm x 713mm)	524 lb (238 kg)

Ship Dimensions (L x W x H)*	Ship Weight
56" x 45" x 51" (1422mm x 1143mm x 1295mm)	570 lb (259 kg)

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

Prodigi™ Pro 6-10 (E/G)

ALTO-SHAAM

6-10E ELECTRIC

					ECO			Turbo Option*			
CTP6-10E	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
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
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					ECO			Turbo Option*			
CTP6-10E	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
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
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

						Without Smoker Option			With Smoker Option			
	6-10G	V	Ph	Hz	AWG (IEC)	A	Breaker	kW	A	Breaker	kW	Connection
†	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

† 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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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

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 unless a stand with solid top or shelf is used.

HEAT: ELECTRIC

Heat of rejection

6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, 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	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	269	0.08

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	48,000	40,000	14.0 (3.5)	5.5 (1.1)	45.7	N/A
Propane	48,000	33,000	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 male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 1 L/min.
- One untreated water inlet: 3/4" NPT male connection. Line pressure 200 kPa minimum dynamic and 1000 kPa maximum static at a minimum flow rate of 10 L/min. Water drain: 40mm connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 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

CONTACT US

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