

Prodigy™ Classic 6-10 (E/G)

Electric or Gas

UL

ALTO-SHAAM

Engineered for dependability and cost savings, Prodigy™ 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, Prodigy 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
- Four fully automated cleaning cycles
- Front-accessible and retractable rinse hose
- Zero clearance design



7

Seven full-size hotel or GN 1/1 pans
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.

CAPACITY

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] 125A [5021529]
- 30A [5021519] 150A [5021530]
- 40A [5021525] 200A [5021531]
- 50A [5021526] 250A [5021531]
- 80A [5021527]

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.



6-10 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

- Removable, quick-release, T-style probe [PR-37158] [optional]
- 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)

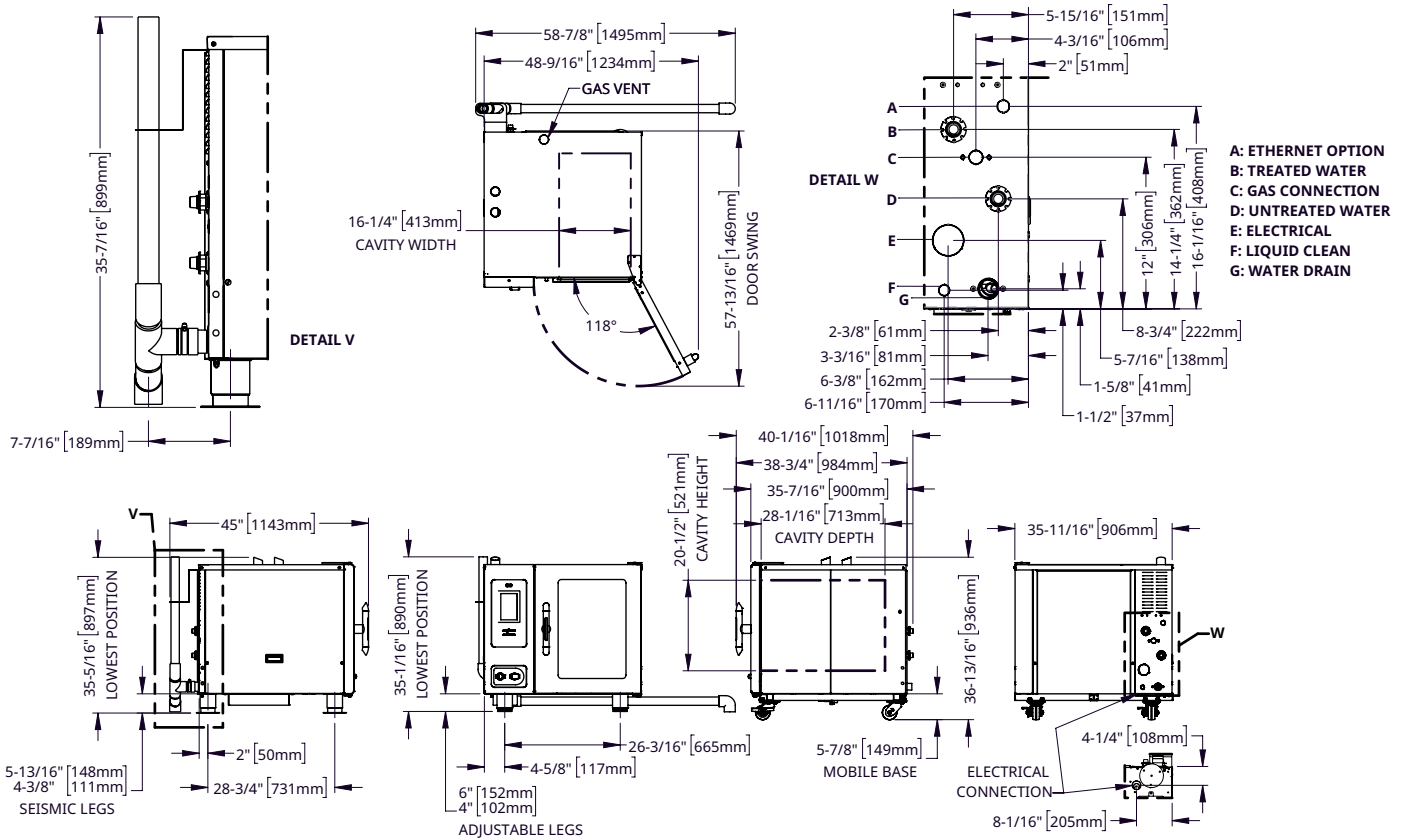


COA# 5760
Electric models only

Prodigi™ Classic 6-10 (E/G)



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]	524 lb [238 kg]

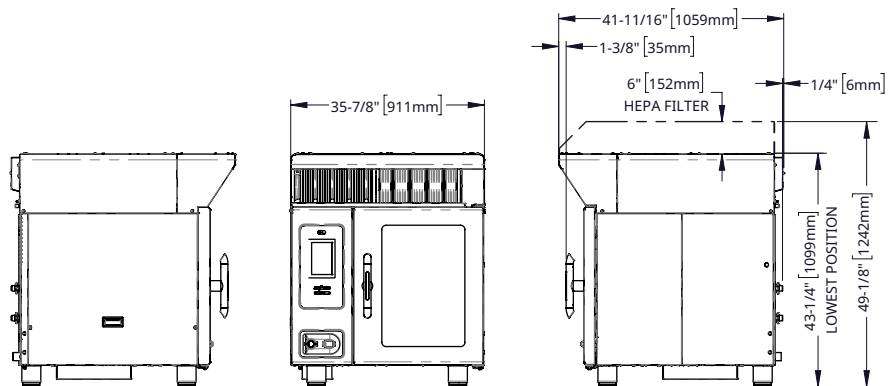
Ship Dimensions (L x W x H)*	Ship Weight
56" x 45" x 51" [1422mm x 1143mm x 1295mm]	570 lb [259 kg]

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

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.



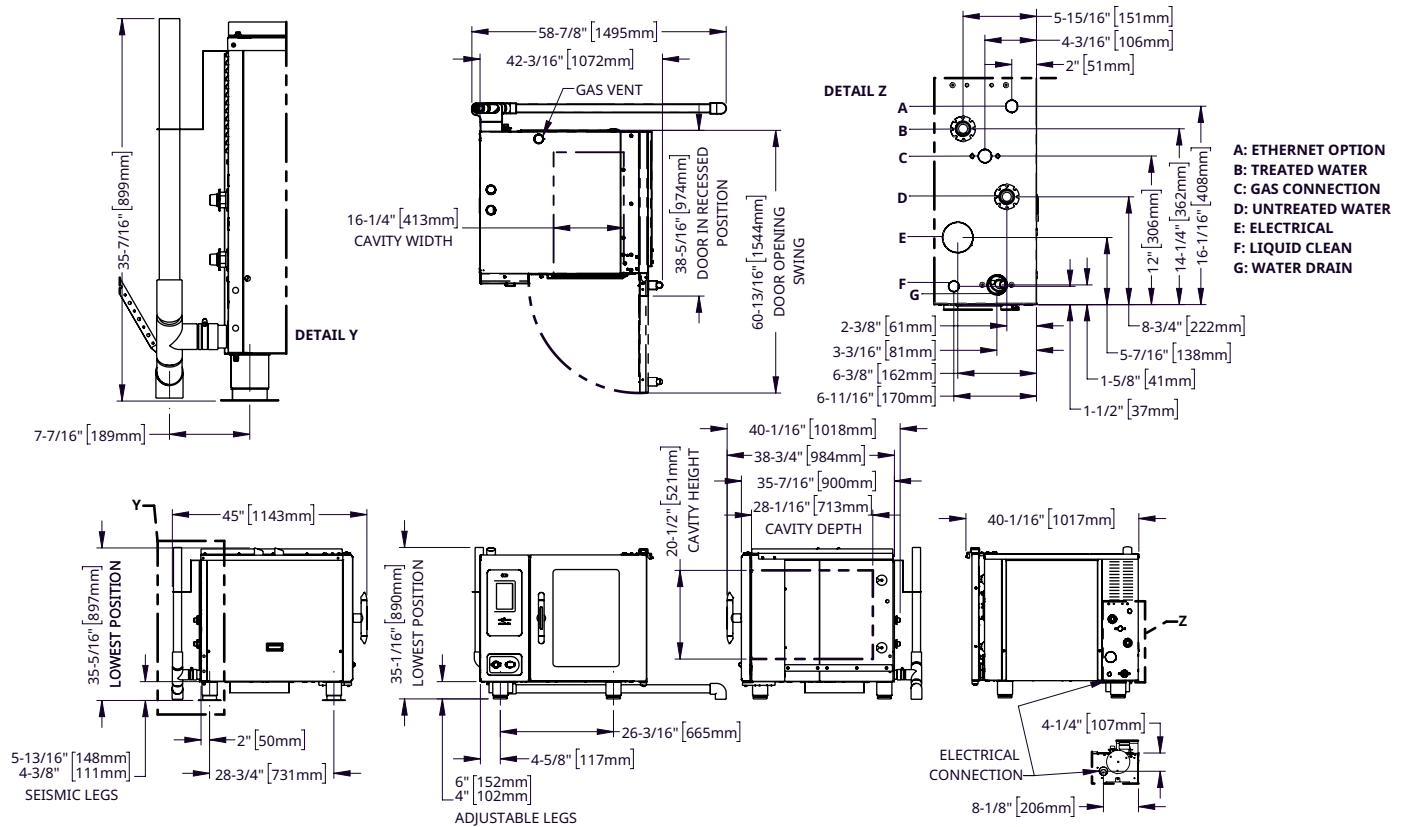
Model	Ventech Hood Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x H)*	Ship Weight*
VH-10	11-1/8" x 35-7/8" x 41-5/8" [282mm x 911mm x 1058mm]	121 lb [55 kg]	56" x 49" x 20" [1422mm x 1245mm x 508mm]	229 lb [104 kg]
	Ventech Hood Plus Exterior (H x W x D)	Net Weight	Ship Dimensions (L x W x 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™ Classic 6-10 (E/G)



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.

Prodigy™ Classic 6-10 (E/G)



6-10E ELECTRIC

6-10E	V	Ph	Hz	AWG (IEC)	Standard Power			Connection
					A	Breaker	kW	
208–240V	208	3	50/60	8	21.9	40	7.9	3Ø/PE
	240	3	50/60	8	25.3	40	10.5	3Ø/PE
440–480V	440	3	50/60	10	11.6	15	9.1	3Ø/PE
	480	3	50/60	10	12.6	15	10.5	3Ø/PE

- 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			Connection
						A	Breaker	kW	
†	120V	120	1	60	12	6.8	20	0.84	1Ø/PE
†	208–240V	208	3	50/60	14	4.8	15	1.0	3Ø/PE
		240	3	50/60	14	4.2	15	1.0	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™ Classic 6-10 (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 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
	538	0.16



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
	241	0.07



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	43,000	35,000	14.0 [3.5]	5.5 [1.1]	45.7	N/A
Propane	43,000	30,000	14.0 [3.5]	9.0 [2.8]	19.2	0.5

*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 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

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com