

Prodigi™ Classic 6-10/6-10 Stacked (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.

To accommodate a variety of site requirements, Alto-Shaam Prodigi ovens are delivered ready for field stacking.

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
- EPA 202 compliant
- Temperature range: 85°F to 550°F (30°C to 302°C)



CAPACITY
Per oven

- 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

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

Gas

- ☐ 20A [5021522]
- ☐ 30A [5021520]
- ☐ No cord [5021524]

This equipment is UL listed for ventless operation. Ventless certification is for all food items, including foods classified as "fatty raw proteins." These foods include bone-in, skin-on chicken, raw hamburger meat, raw sausage, steaks, etc. Always consult local HVAC codes and authorities to ensure compliance with ventilation requirements. If you require further assistance, or local authorities and/or jurisdictions reject your request, please contact our dedicated Regulatory Compliance team.



COA# 5760
Electric models only

ALTO-SHAAM



OVENS WITH VENTECH® HOOD

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.

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

Support Options

- ☐ 4"–6" adjustable feet [standard]
- ☐ Mobile base
- ☐ Seismic feet

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

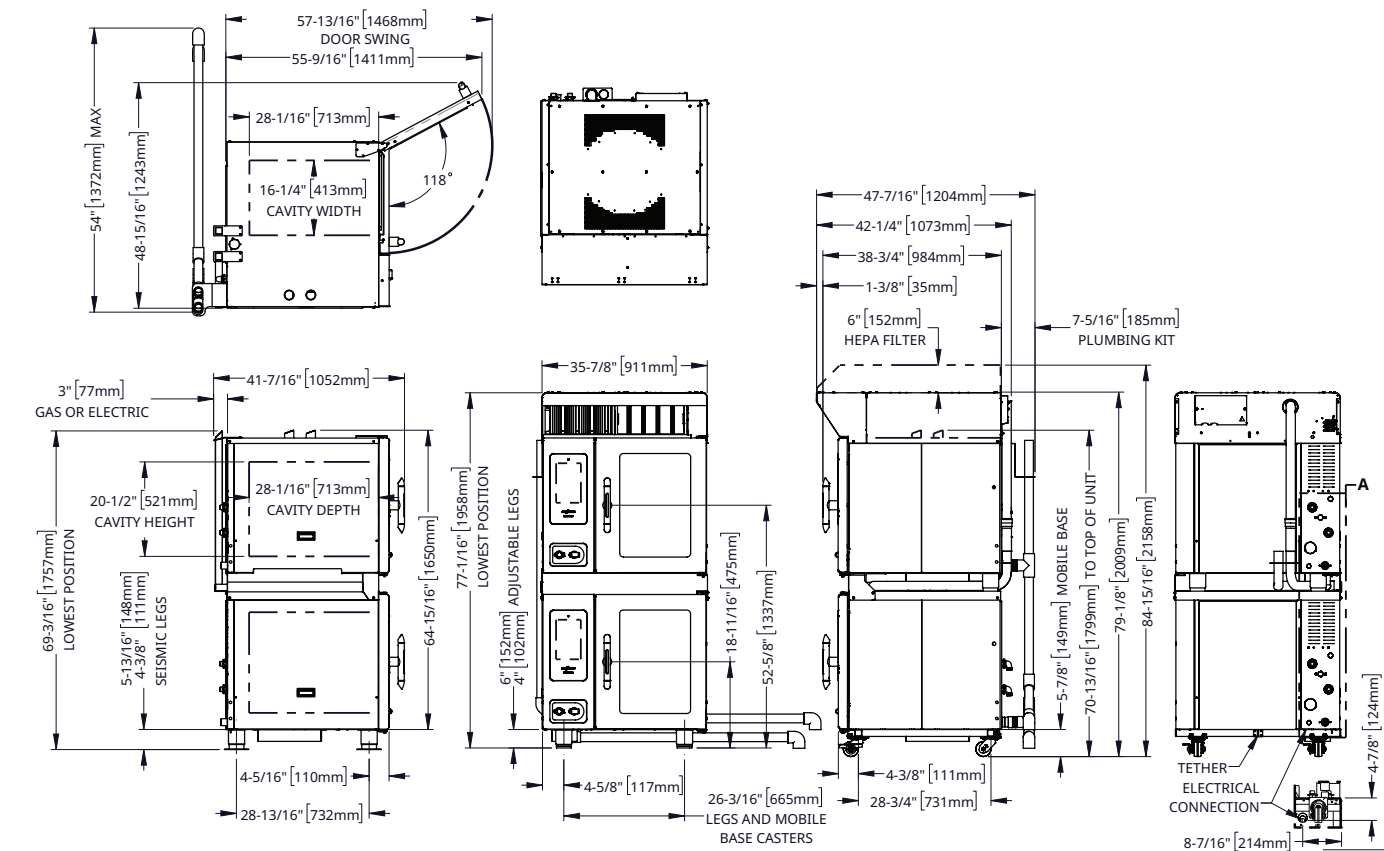
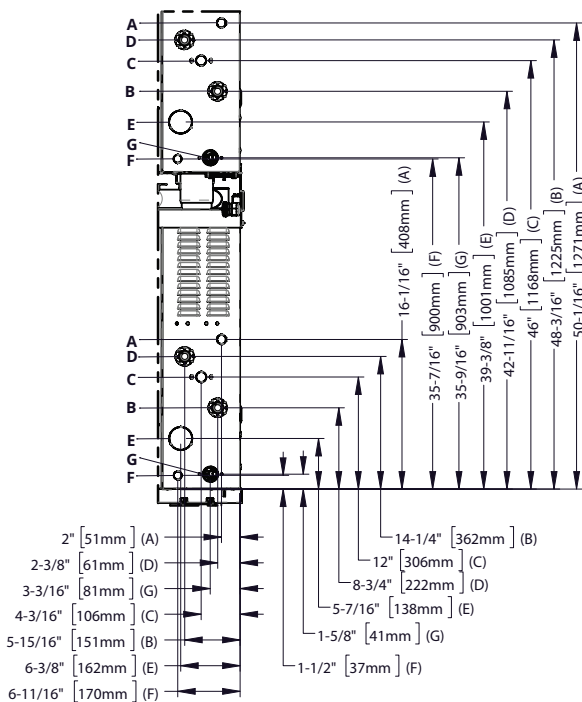


[Accessories catalog](#)

Prodigi™ Classic 6-10/6-10 Stacked (E/G)



DIMENSIONS — standard door



DETAIL A

Model 6-10/6-10

Exterior (H x W x D)

69-3/16" x 35-7/8" x 41-7/16" [1757mm x 911mm x 1052mm]

Net Weight

864 lb [392 kg]

Ship Dimensions (L x W x H)*

56" x 45" x 87" [1422mm x 1143mm x 2210mm]

Ship Weight

1021 lb [463 kg]

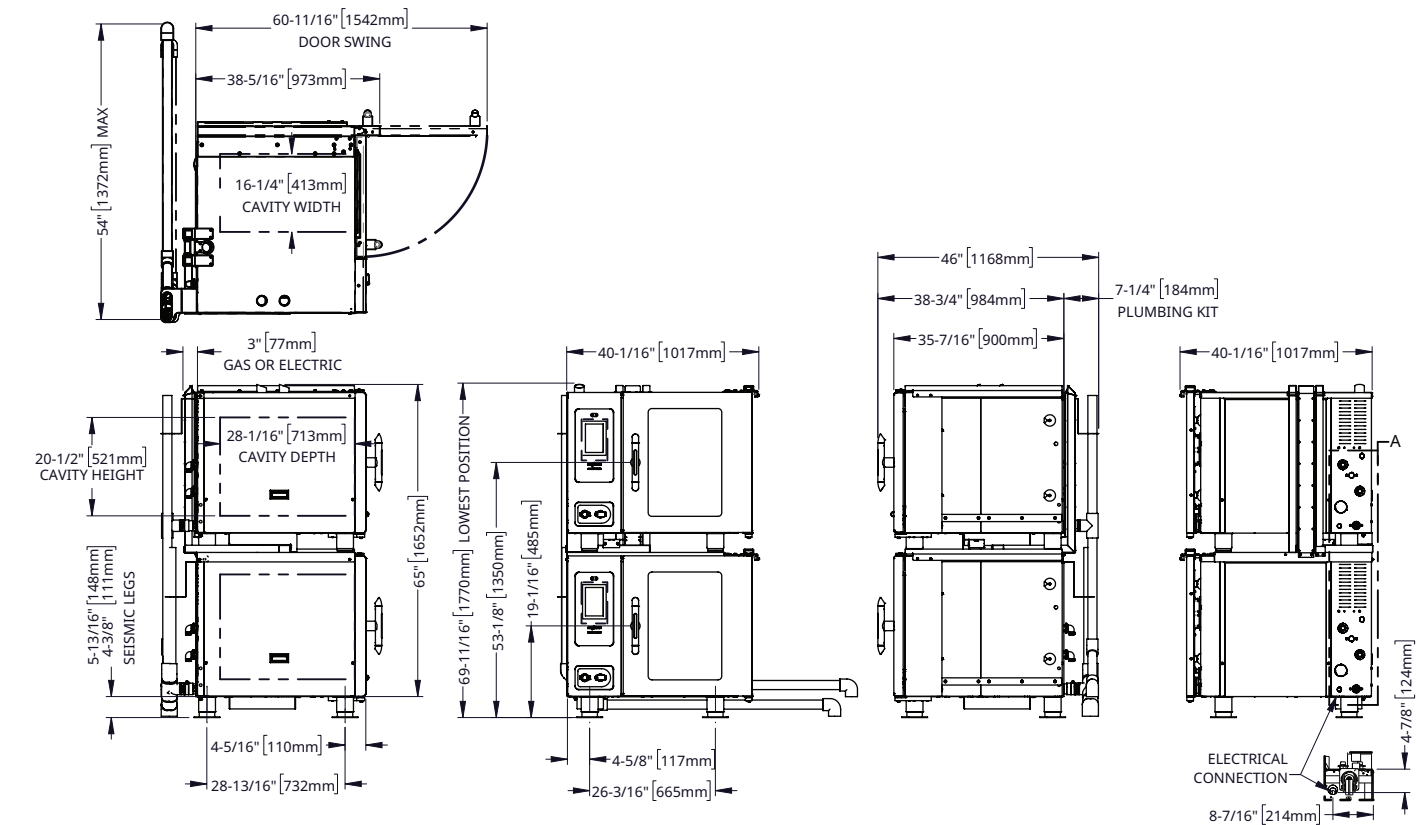
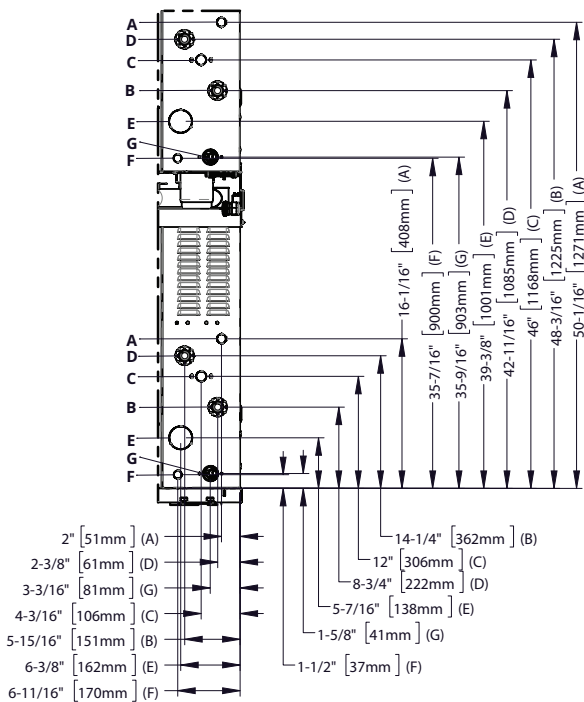
*Domestic ground shipping information. Contact factory for export weight and dimensions.

Stacked Combination	Kit Number
6-10E over 6-10E	5016711R
6-10G over 6-10E	5016711R
6-10E over 6-10G	5016708R
6-10G over 6-10G	5016708R

Prodigi™ Classic 6-10/6-10 Stacked (E/G)



DIMENSIONS — recessed door



DETAIL A

Model

6-10/6-10

Exterior (H x W x D)

69-3/16" x 40-1/16" x 41-7/16" [1757mm x 1017mm x 1052mm]

Net Weight

1047 lb [475 kg]

Ship Dimensions (L x W x H)*

56" x 45" x 87" [1422mm x 1143mm x 2210mm]

Ship Weight

1250 lb [567 kg]

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

Stacked Combination	Kit Number
6-10E over 6-10E	5016711R
6-10G over 6-10E	5016711R
6-10E over 6-10G	5016708R
6-10G over 6-10G	5016708R

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6-10E ELECTRIC
Per oven

					Standard Power					
6-10E	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^	Connection
208–240V	208	3	50/60	10	21.9	22.6	28/29^	7.9	8.14	3Ø/PE
	240	3	50/60	10	25.3	26.3	32/33^	10.5	10.9	3Ø/PE
440–480V	440	3	50/60	14	11.6	12.2	15/16^	9.1	9.3	3Ø/PE
	480	3	50/60	14	12.6	13.1	16/17^	10.5	10.9	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.



6-10G ELECTRIC
Par four

					Standard Power			
6-10G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	Connection
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

** 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.

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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] between plumbing and nearest object



REQUIREMENTS

- 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.
- Exhaust hood installation is required on gas-heated models



HEAT: ELECTRIC

Per oven

Heat of rejection

6-10E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	630	0.18



NOISE: ELECTRIC

Per oven

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

Per oven

Heat of rejection

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



NOISE: GAS

Per oven

Noise emissions

Without hood system, a maximum 67 dBA was measured at 3.3 ft [1 m] from unit.



GAS REQUIREMENTS

Per oven

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	43,000	14.0 [3.5]	5.5 [1.1]	45.7	N/A
Propane	43,000	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 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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