

Prodigi™ Pro 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
- 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
- Five 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 550°F [30°C to 302°C]



CAPACITY

Per oven

- 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

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]



Configuration for Electric Models (select one)

- ☐ Turbo [Increased energy usage for quicker preheat and recovery times]
- ☐ ECO [Designed for energy conservation—reference power requirements]

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 Ventech hoods or units with security devices]
- ☐ Automatic grease collection system

*Electric models only

Support Options

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

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 [5017145] [optional]
- ☐ Hasp door lock [padlock not included] [5017144] [optional]

Water treatment

- ☐ RO System OPS175CR/10 [5031207]
- ☐ 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

ALTO-SHAAM



[Accessories catalog](#)



COA# 5760
Solo modelos eléctricos

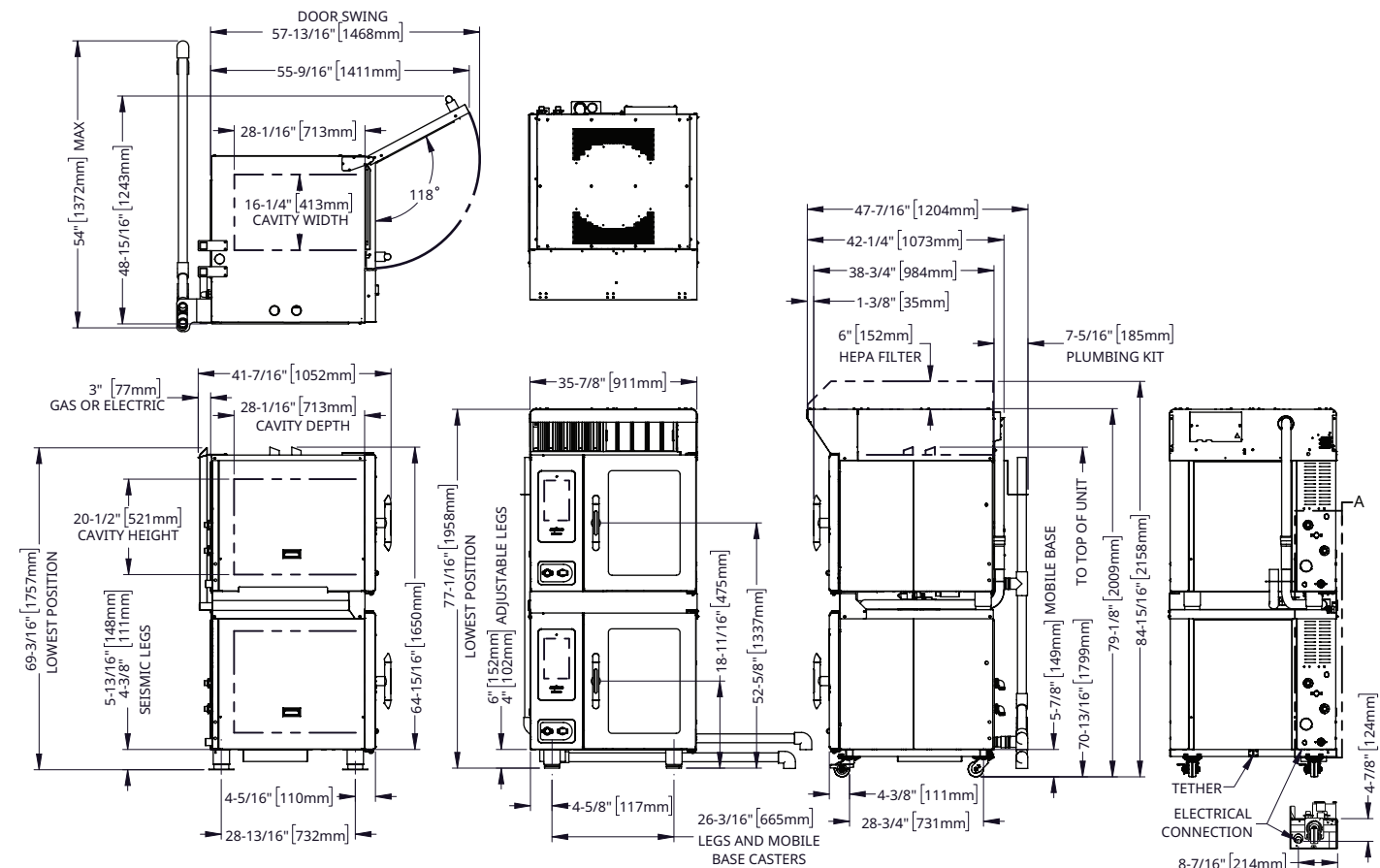
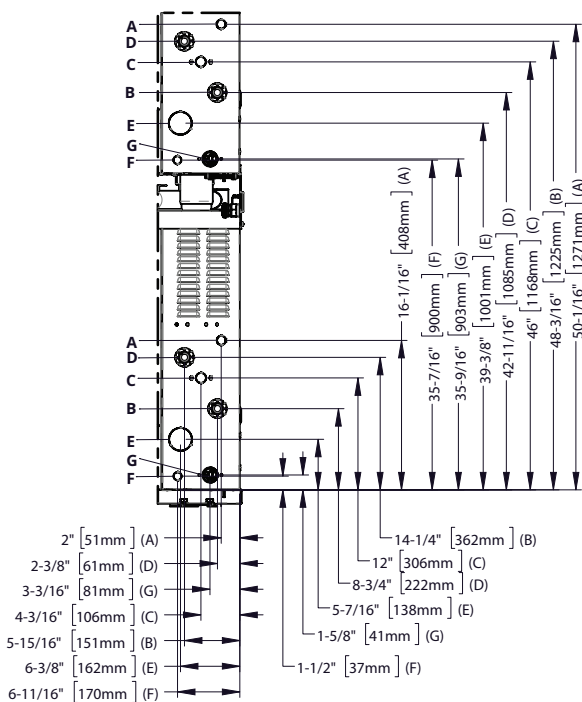
Solo hornos a gas

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.

Prodigi™ Pro 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]

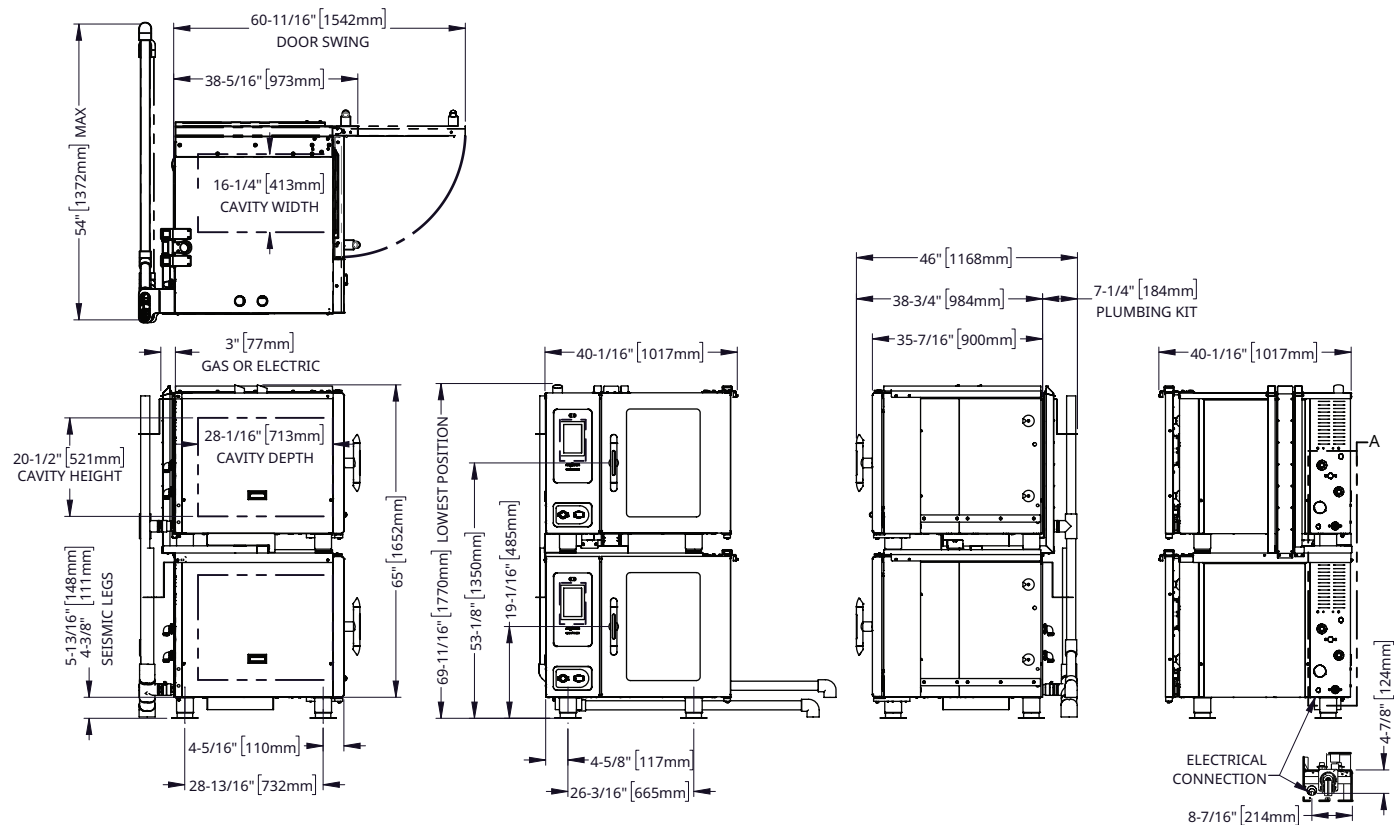
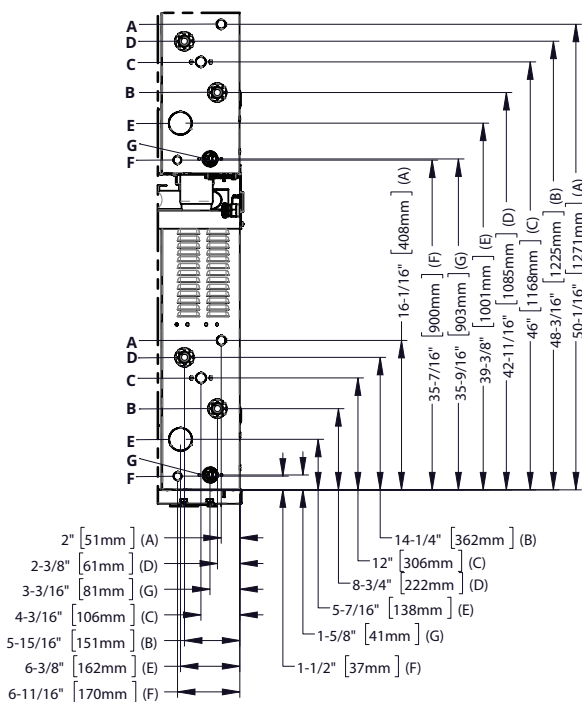
*Domestic ground shipping information. Contact factory for export weight and dimensions.

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™ Pro 6-10/6-10 Stacked (E/G)



DIMENSIONS — recessed door



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

Prodigi™ Pro 6-10/6-10 Stacked (E/G)

ALTO-SHAAM



6-10E ELECTRIC

6-10E						ECO					Turbo Option*					Connection
	V	Ph	Hz	AWG**	A	A^	Breaker minimum	kW	kW^		A	A^	Breaker minimum	kW	kW^	
208-240V	208	1	50/60	6	37.9	38.5	48A/49A^	7.8	8.0		44.2	45.2	56A/57A^	9.2	9.4	1ø/PE
	240	1	50/60	6	43.8	45.0	55A/57A^	10.5	10.9		51.3	52.9	65A/67A^	12.3	12.7	1ø/PE
208-240V	208	3	50/60	10	21.9	22.2	28A/28A^	7.8	8.0		25.6	26.1	32A/33A^	9.2	9.4	3ø/PE
	240	3	50/60	10	25.3	26.0	32A/33A^	10.5	10.9		29.6	30.6	37A/39A^	12.3	12.7	3ø/PE
440-480V	440	3	50/60	14	11.6	12.2	15A/16A^	9.0	9.3		13.7	13.9	18A/18A^	10.4	10.6	3ø/PE
	480	3	50/60	14	12.6	13.1	16A/17A^	10.5	10.9		14.8	15.3	19A/20A^	12.3	12.7	3ø/PE

*No-cost option on electric models.

^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.

With Smoker Option				ECO				Turbo Option*				
6-10E	V	Ph	Hz	AWG**	A	Breaker minimum	kW	AWG**	A	Breaker minimum	kW	Connection
208-240V	208	1	50/60	6	40.4	51A	8.4	6	46.7	59A	9.7	1ø/PE
	240	1	50/60	6	46.6	59A	11.2	6	54.1	68A	13.0	1ø/PE
208-240V	208	3	50/60	10	24.4	31A	8.4	8	30.9	39A	9.8	3ø/PE
	240	3	50/60	10	28.1	36A	11.2	8	35.5	45A	13.0	3ø/PE
440-480V	440	3	50/60	14	12.6	16A	9.6	14	16.3	21A	11.0	3ø/PE
	480	3	50/60	14	13.5	17A	11.2	14	18.2	23A	13.0	3ø/PE

*No-cost option on electric models.

** 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

					Without Smoker Option			With Smoker Option			
6-10G	V	Ph	Hz	AWG**	A	Breaker minimum	kW	A	Breaker minimum	kW	Connection
120V	120	1	60	12	6.8	20A	0.84	12.0	20A	1.5	1ø/PE
208–240V	208	1	50/60	14	4.8	15A	1.0	7.3	15A	1.5	1ø/PE
	240	1	50/60	14	4.2	15A	1.0	7.1	15A	1.7	1ø/PE
208–240V	208	3	50/60	14	4.8	15A	1.0	7.3	15A	1.5	3ø/PE
	240	3	50/60	14	4.2	15A	1.0	7.1	15A	1.7	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.

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™ Pro 6-10/6-10 Stacked (E/G)

ALTO-SHAAM



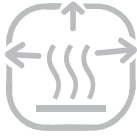
CLEARANCE

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



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 unless a stand with solid top or shelf is used.
- 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



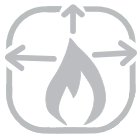
NOISE: ELECTRIC

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

- Gas Requirements
- Gas type must be specified on order
 - Hook-up: 3/4" NPT

Per oven

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	48,000	14.0 [3.5]	5.5 [1.1]	45.7	N/A
Propane	48,000	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 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.

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

Dégagements requis pour le système de filtration d'eau

Ne pas installer de système de filtration d'eau derrière l'appareil.

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