

Prodigi™ Classic 7-20/7-20 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 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] ☐ 125A [5021529]
- ☐ 30A [5021519] ☐ 150A [5021530]
- ☐ 40A [5021525] ☐ 200A [5021531]
- ☐ 50A [5021526] ☐ 250A [5021531]
- ☐ 80A [5021527]

Gas

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



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)

Support Options

- ☐ 4"–6" adjustable feet (standard)
- ☐ Mobile base
- ☐ Seismic feet

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

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.

ALTO-SHAAM



COA# 5760
Electric models only

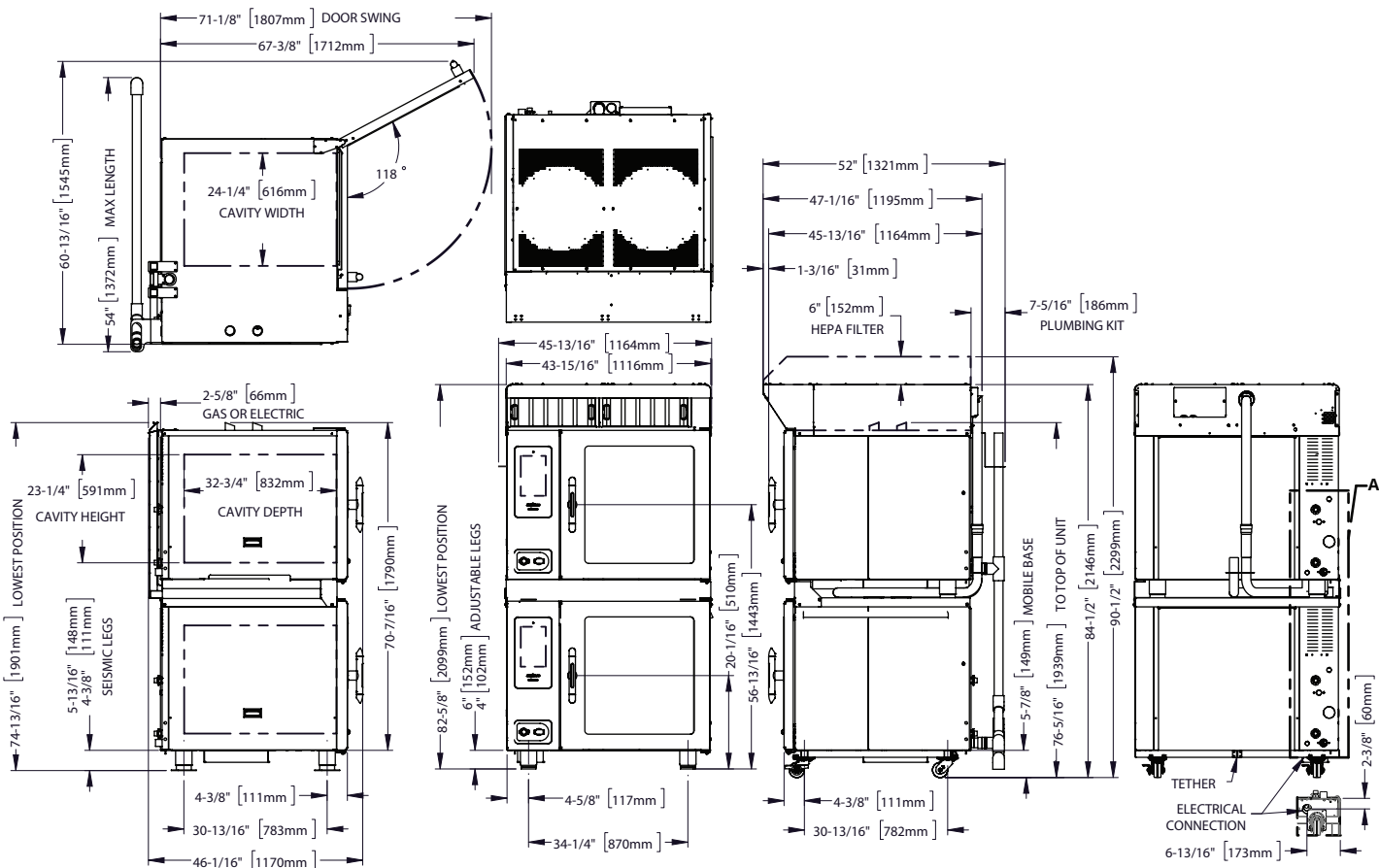
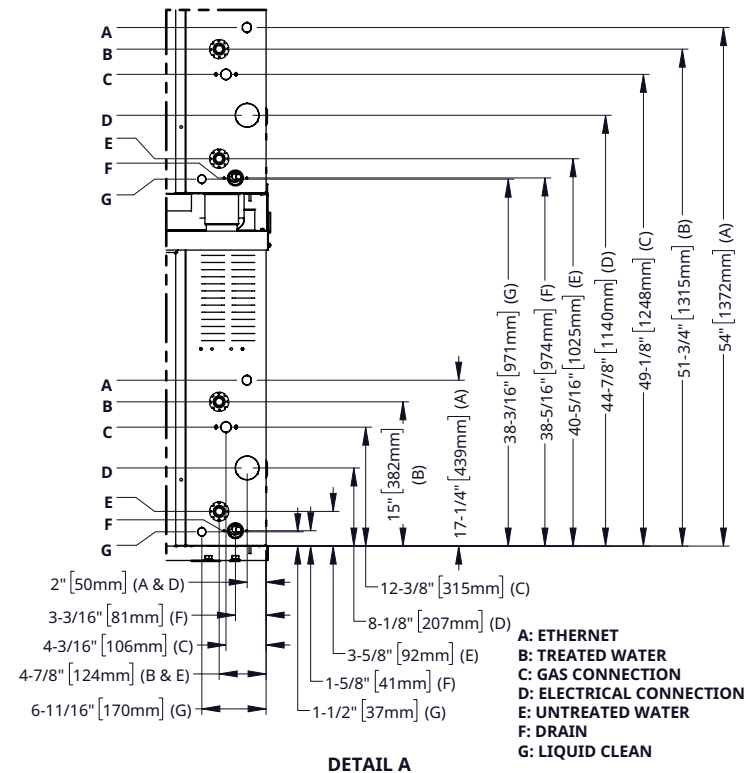
[Accessories \(reference accessory catalog\)](#)



Prodigi™ Classic 7-20/7-20 Stacked (E/G)



DIMENSIONS — standard door



Model 7-20/7-20

Exterior (H x W x D)

74-13/16" x 45-13/16" x 45-13/16" [1901mm x 1164mm x 1164mm]

Net Weight

1260 lb [572 kg]

Ship Dimensions (L x W x H)*

53" x 53" x 87" [1346mm x 1346mm x 2210mm]

Ship Weight

Call factory

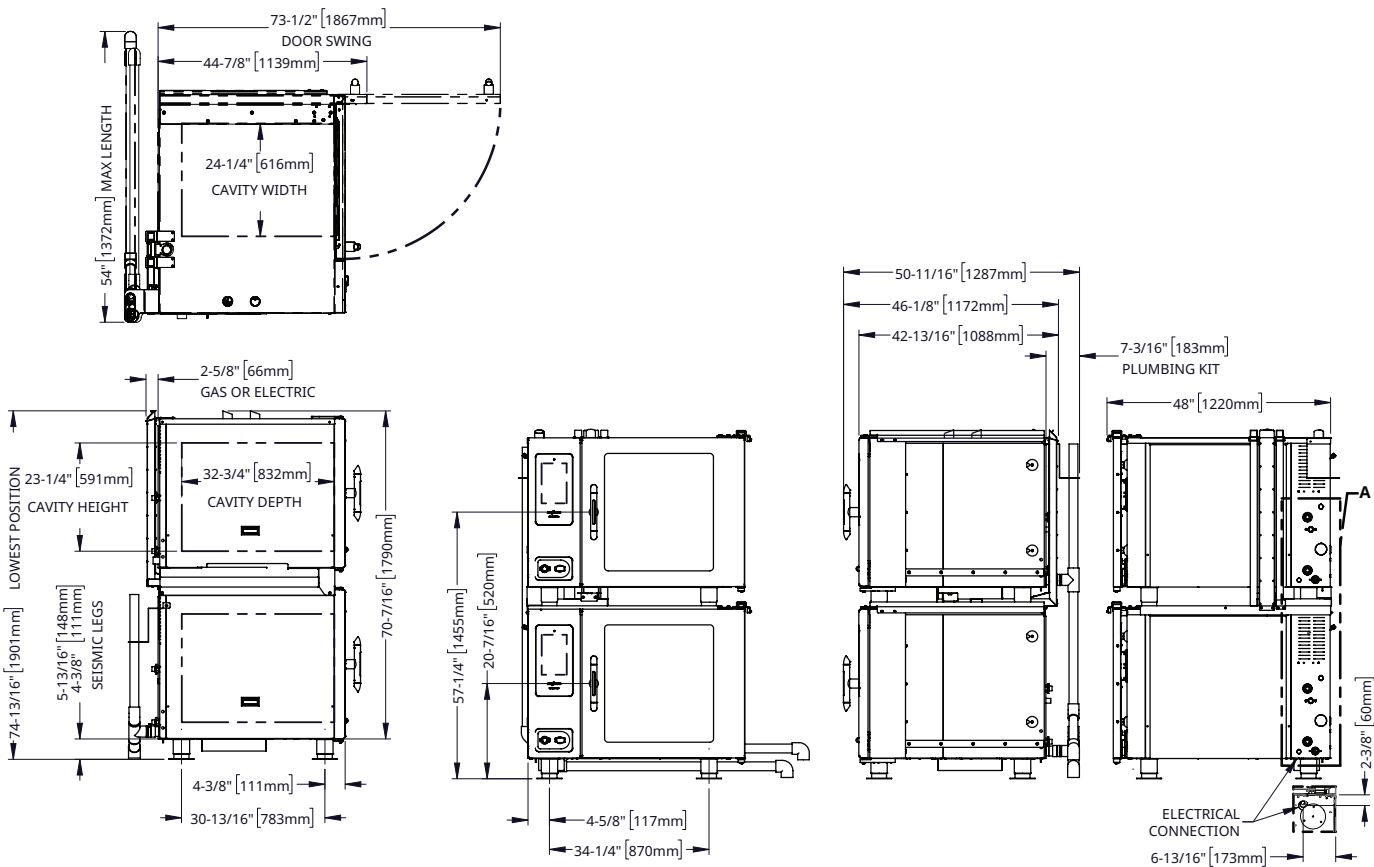
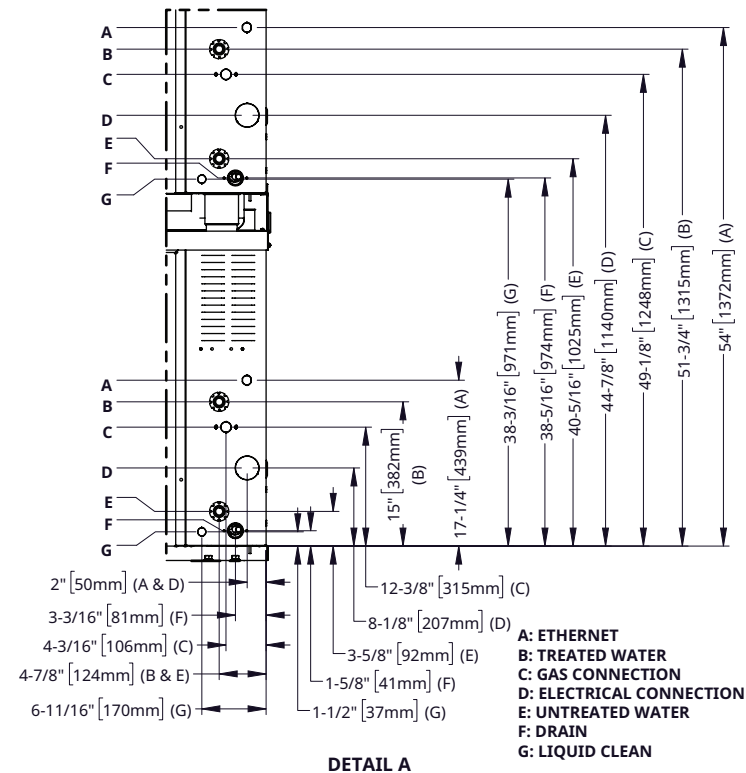
*Domestic ground shipping information. Contact factory for export weight and dimensions.

Stacked Combination	Kit for Field Stacking
7-20E over 7-20E	5016710R
7-20E over 7-20G	5016707R
7-20G over 7-20G	5016707R
7-20G over 7-20E	5016710R

Prodigi™ Classic 7-20/7-20 Stacked (E/G)



DIMENSIONS — recessed door



Model 7-20/7-20

Exterior (H x W x D)

74-13/16" x 48" x 46-1/8" [1901mm x 1219mm x 1172mm]

Net Weight

1260 lb [572 kg]

Ship Dimensions (L x W x H)*

53" x 53" x 87" [1346mm x 1346mm x 2210mm]

Ship Weight

Call factory

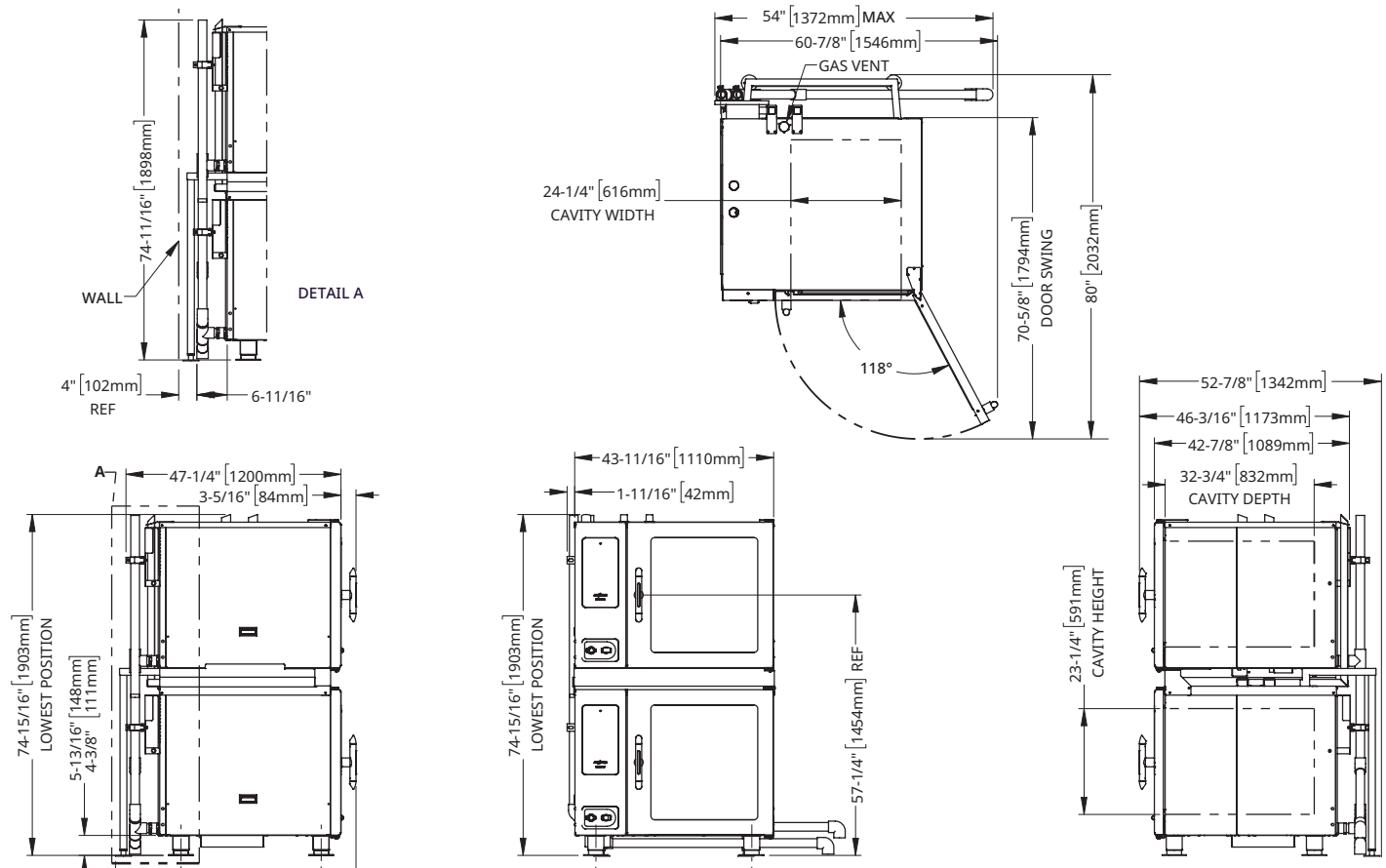
*Domestic ground shipping information. Contact factory for export weight and dimensions.

Stacked Combination	Kit Number
7-20E over 7-20E	5017845R
7-20E over 7-20G	5017834R
7-20G over 7-20G	5017834R
7-20G over 7-20E	5017845R

Prodigi™ Classic 7-20/7-20 Stacked (E/G)

ALTO-SHAAM

DIMENSIONS — seismic stack



Model 7-20/7-20

Exterior (H x W x D)

74-15/16" x 43-11/16" x 52-7/8" [1903mm x 1110mm x 1342mm]

Net Weight

1260 lb [572 kg]

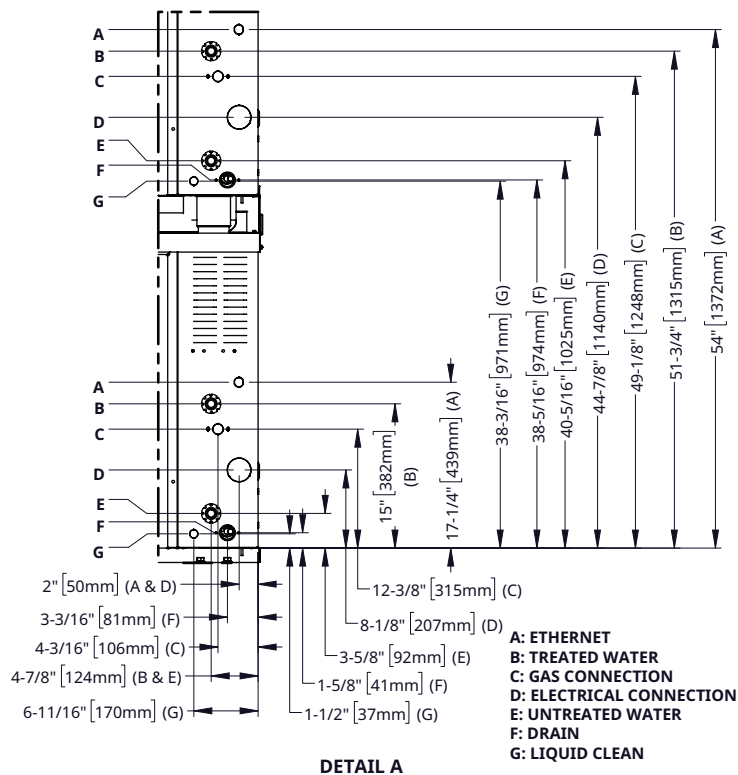
Ship Dimensions (L x W x H)*

53" x 53" x 87" [1346mm x 1346mm x 2210mm]

Ship Weight

Call factory

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



Prodigi™ Classic 7-20/7-20 Stacked (E/G)



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	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.

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 7-20/7-20 Stacked (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



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

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

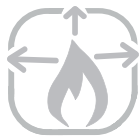


NOISE: ELECTRIC

Por horno 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

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



NOISE: GAS

Por horno 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	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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