

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.

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
- 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 [*one less on models with smokers]
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]

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.



7-20 / 7-20

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)

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]

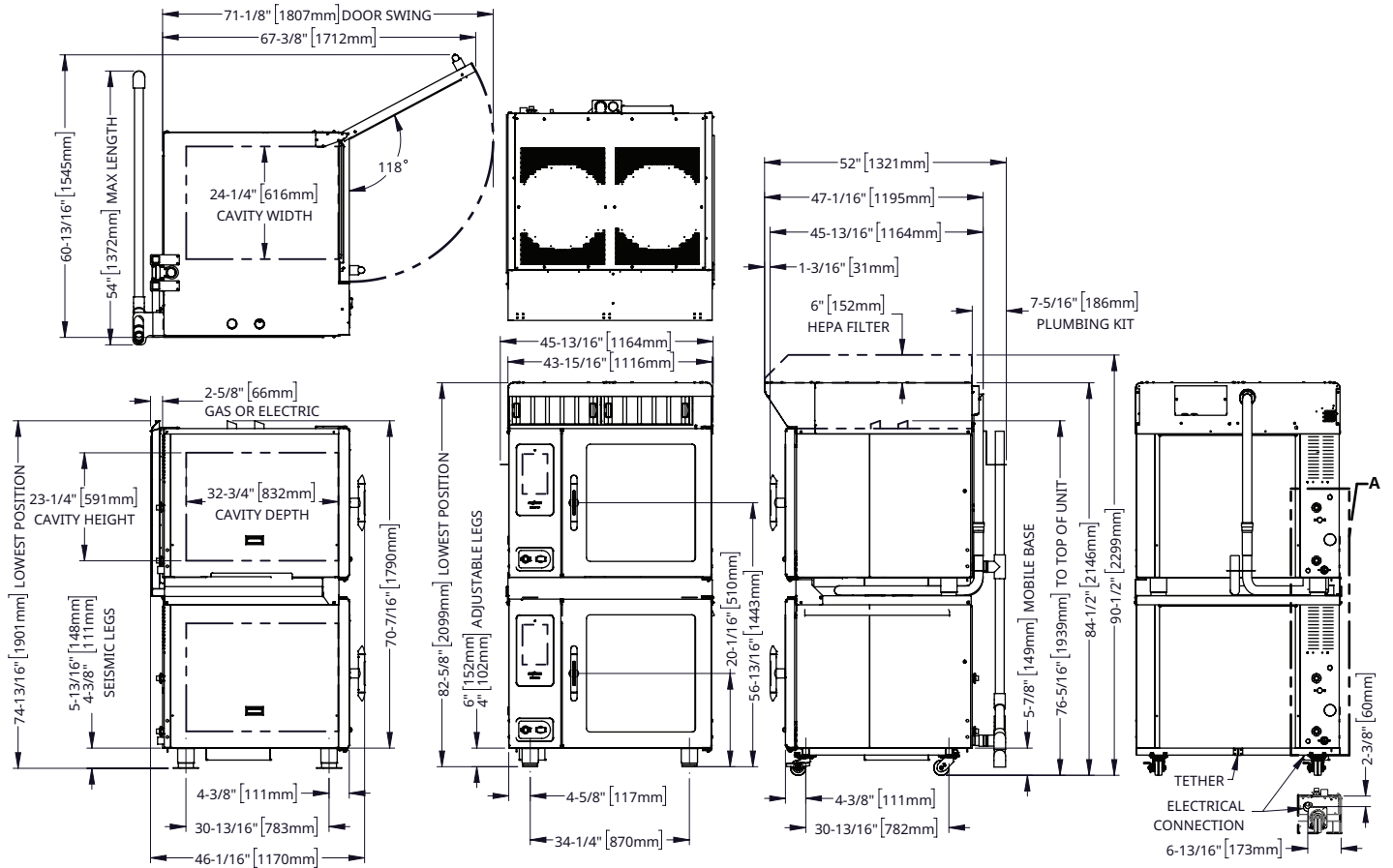


COA# 5760
Electric models only

Prodigi™ Classic 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 43-15/16" x 45-13/16" [1901mm x 1116mm x 1064mm]

Net Weight

1260 lb [572 kg]

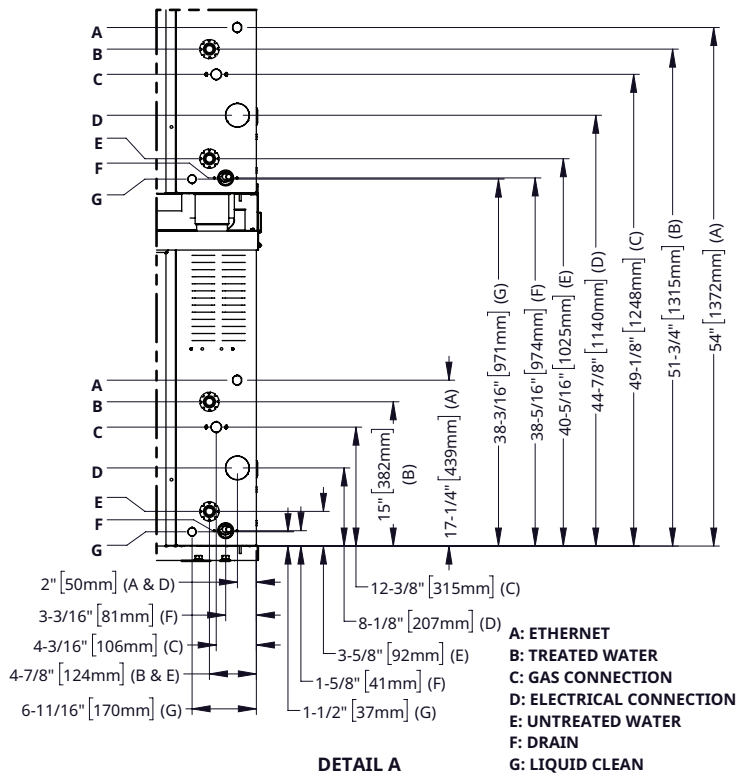
Ship Dimensions (L x W x H)*

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.



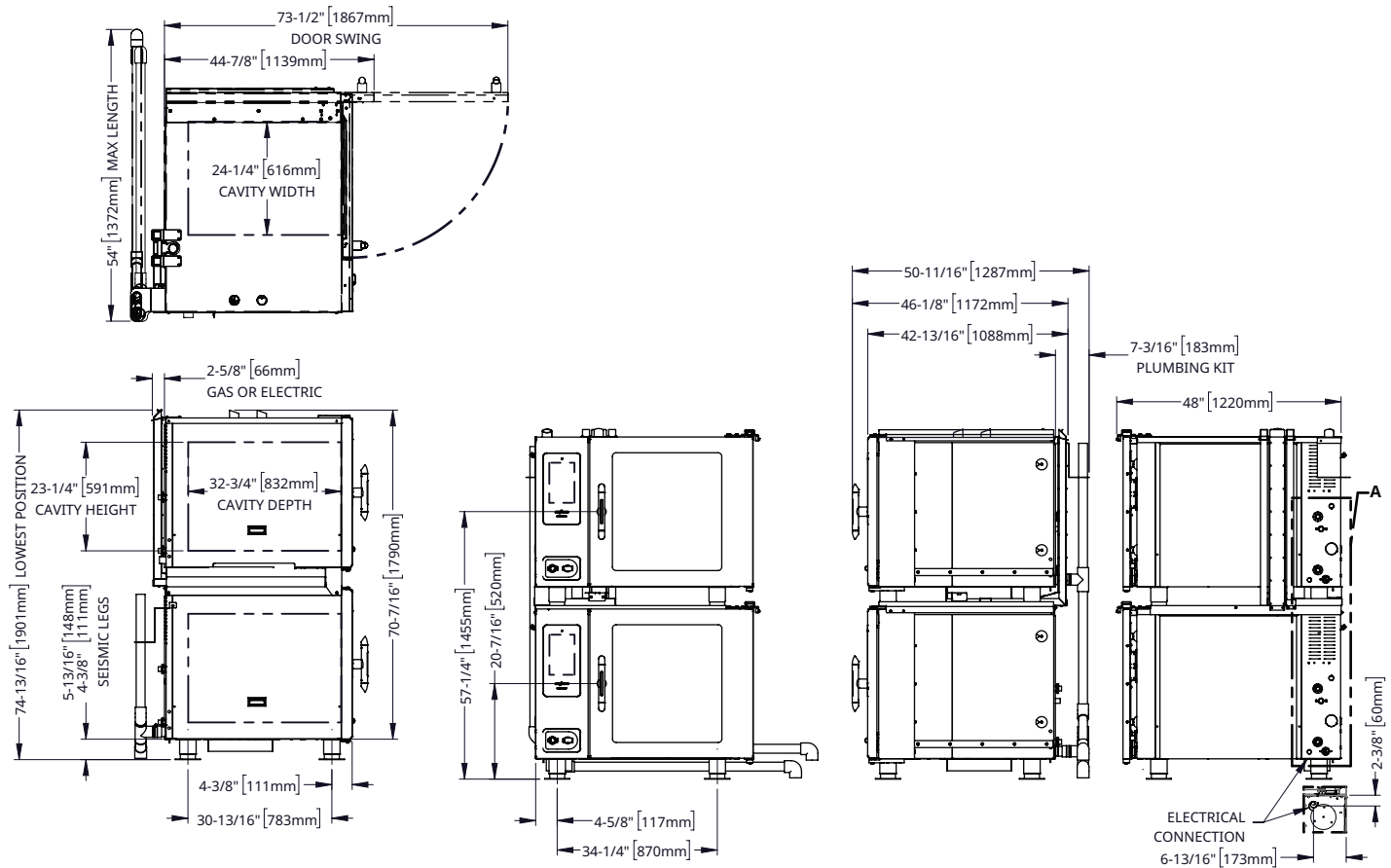
Stacked Combination	Kit Number	Kit for Field Stacking	Kit for Grease Collection	Kit for Field Stacking Grease Collection
7-20E over 7-20E	5016710	5016710R	5018648	5018648R
7-20E over 7-20G	5016707	5016707R	5018649	5018649R
7-20G over 7-20G	5016707	5016707R	5018649	5018649R
7-20G over 7-20E	5016710	5016710R	5018648	5018648R

RH skirt for field stacking: 5029985R. Note: When using 5029985R, remove LH skirt.

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 1220mm x 1172mm]

Net Weight

1260 lb [572 kg]

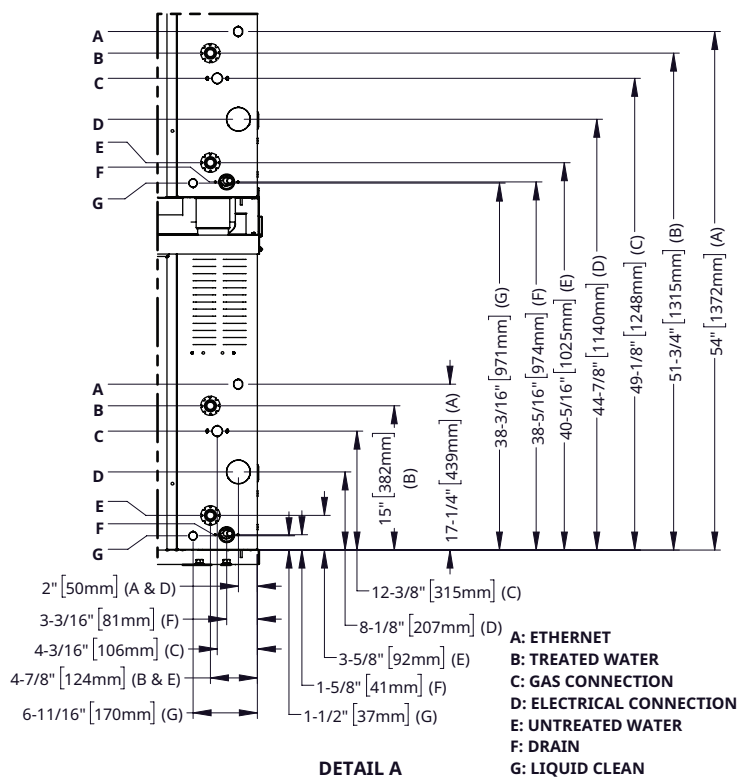
Ship Dimensions (L x W x H)*

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

Ship Weight

Call factory

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



7-20E ELECTRIC

7-20E	Standard Power									
	V	Ph	Hz	AWG	A	A^	Breaker	kW	kW^	Connection
208–240V	208	3	50/60	4	45.7	46.7	50/65^	16.5	16.8	3Ø/PE
	240	3	50/60	3	52.7	53.9	60/75^	21.9	22.4	3Ø/PE
440–480V	440	3	50/60	8	20.6	21.0	25/35^	15.7	16.0	3Ø/PE
	480	3	50/60	8	22.4	23.1	25/35^	18.7	19.2	3Ø/PE

^Values for units with Ventech Hoods.

- 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

Electrical per oven



7-20G ELECTRIC

	7-20G	Standard Power							
		V	Ph	Hz	AWG (IEC)	A	Breaker	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

† 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.
- If a current protection device is required by local municipalities, for cord and plug connections, the device will need to accommodate a minimum rating of 20mA or greater; otherwise, the unit may be hardwired.
- For CE models use a Type-B current protection device that accommodates a leakage current of 30mA.

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



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.
- 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

7-20E	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,121	0.33



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 81 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
	476	0.14



NOISE: GAS

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 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

Per oven

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	85,000	69,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	85,000	68,000	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 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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