Prodigi™ **Pro** 7-20/7-20 Stacked (E/G)
Electric or Gas
UL

ALTO-SHAAM®

Engineered for dependability, connectivity, and cost savings, Prodigi™ Pro 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, smoker and more. With advanced features and accessories and an intelligent, customizable control, Prodigi Pro combination ovens are designed to support—and connect—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
- 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
- Four 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)

7

CAPACITY

Per oven

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.

7-20 / 7-20

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
- ☐ 120V 1ph (Gas only)
- ☐ 208–240V 1ph (Gas only)
- ☐ 208–240V 3ph
- ☐ 440–480V 3ph

Door swing
- ☐ Right hinged
- ☐ Recessed door, optional (not available with Ventech hood)

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

*Electric models only

Cleaning
- ☐ 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 (5017144) (optional)
- ☐ Hasp door lock (padlock not included) (5017145) (optional)

Water treatment
- ☐ RO System OPS175C R/5 (5031203)

Extended warranty
- ☐ One-year warranty extension

Installation options (select one)
- ☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- ☐ Installation Start-Up Check — available through an Alto-Shaam authorized service agency

Copper Installation kits
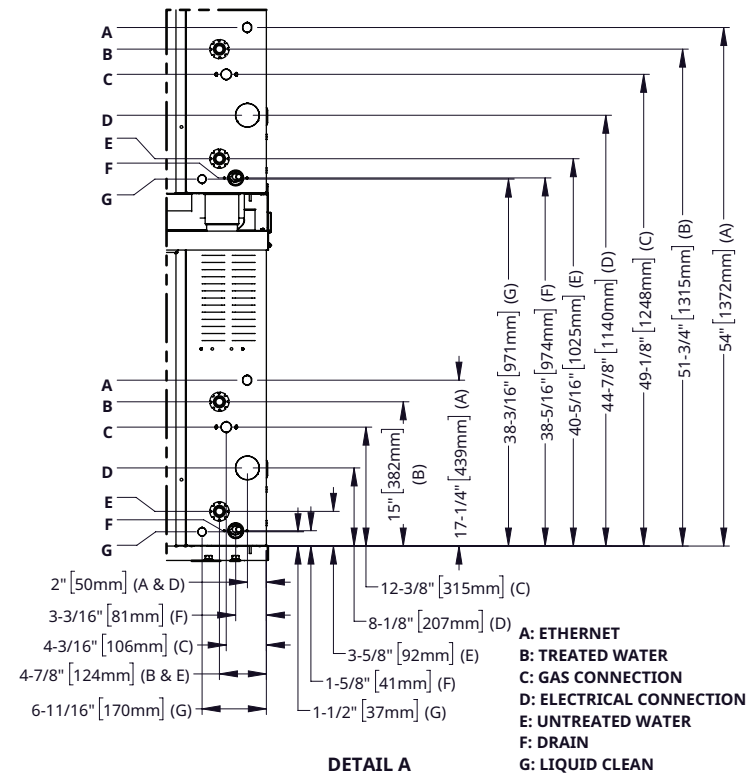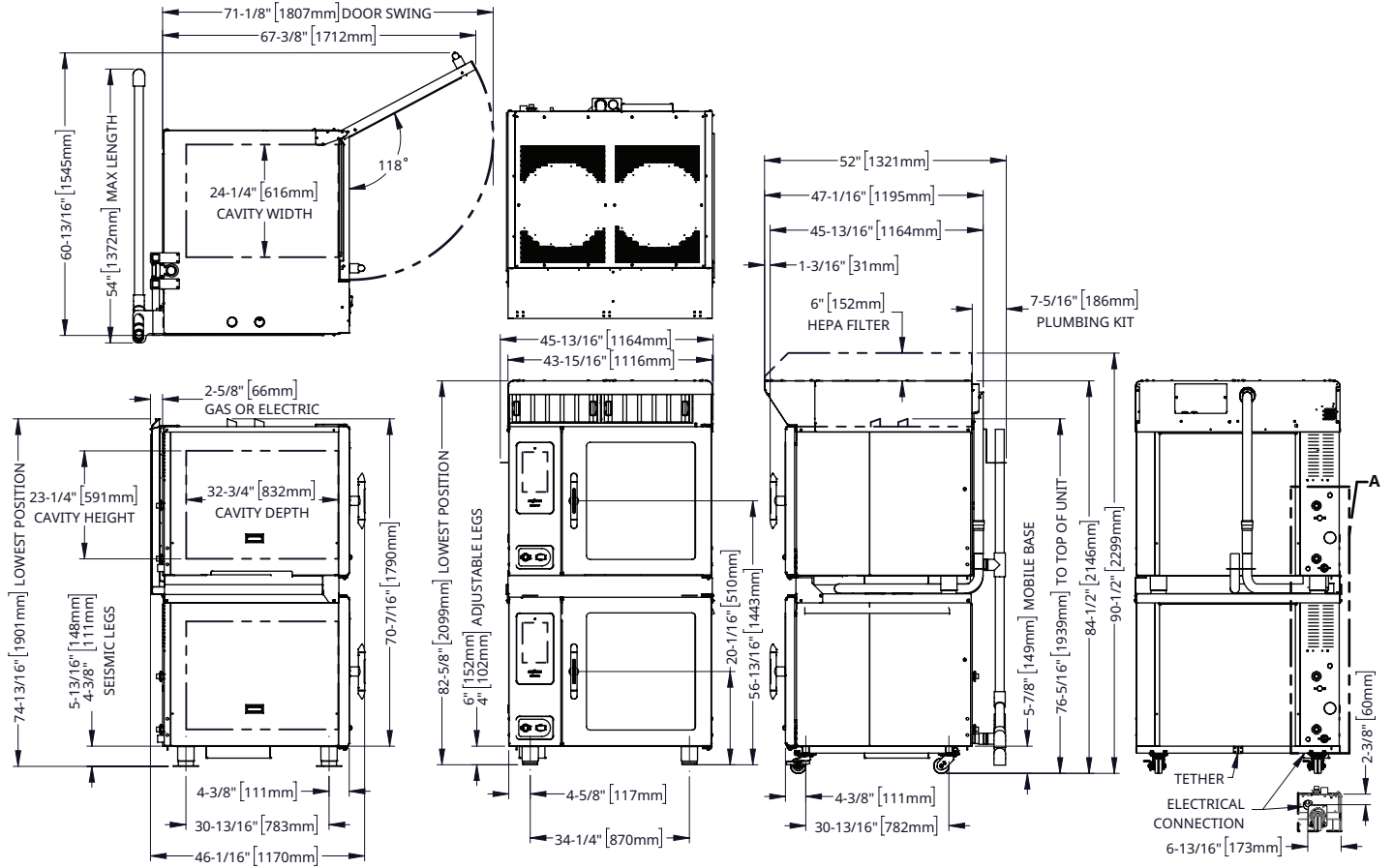*Base kit selection on amp draw found in electrical table*

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.

ecosmart

c UL us LISTED
COOKING APPLIANCE WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSION OF GREASE LADEN AIR 1P86

UL EPH CLASSIFIED
ANSI/NSF 4

GAS-FIRED
c UL us LISTED 4553
ANS Z83.11-CSA 1.8-2002

COA# 5760
Electric models only

ENERGY STAR

[Accessories (reference accessory catalog)](#)

Prodigi™ Pro 7-20/7-20 Stacked (E/G)

ALTO-SHAAM®

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.

DETAIL A

A: ETHERNET
B: TREATED WATER
C: GAS CONNECTION
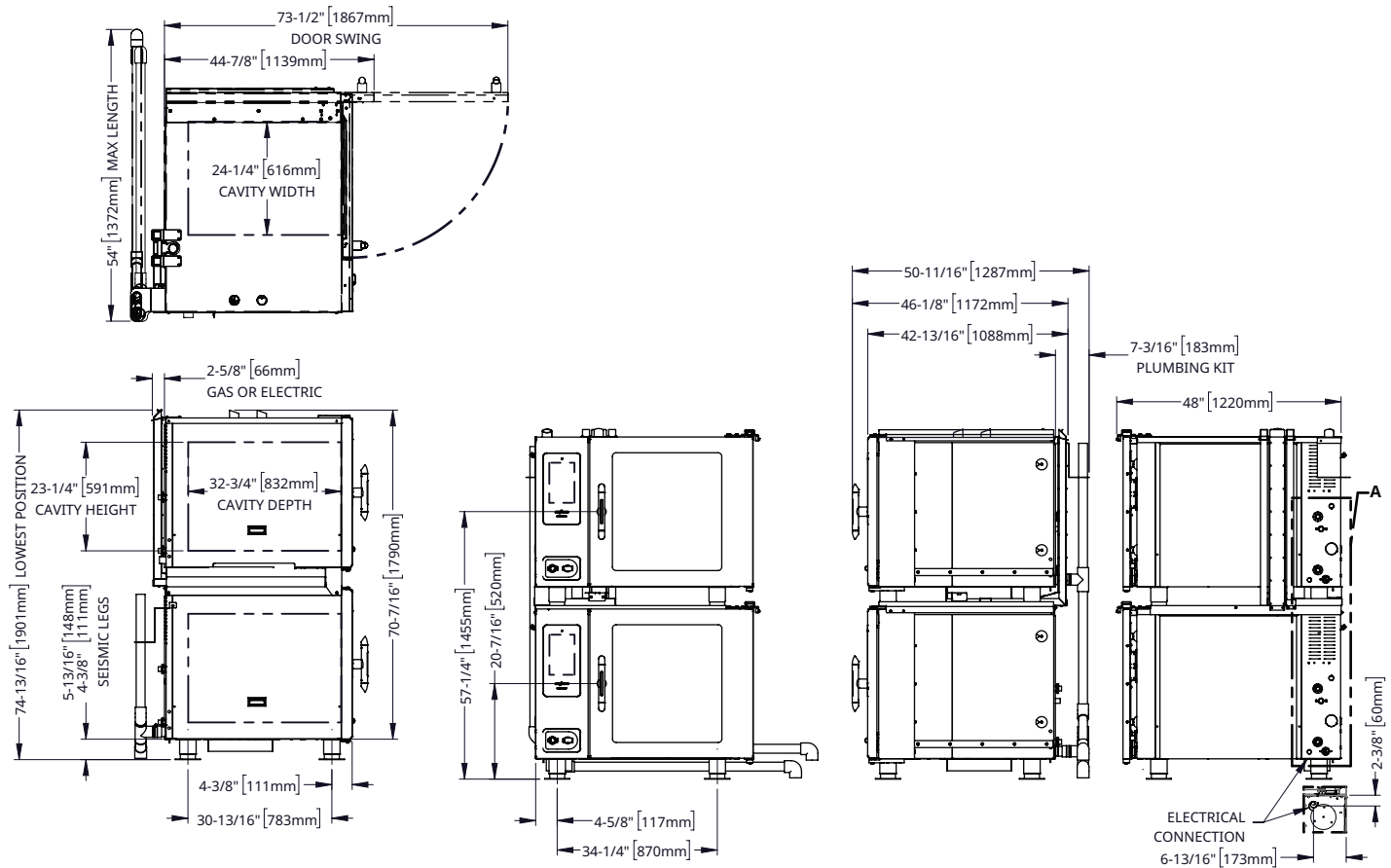D: ELECTRICAL CONNECTION
E: UNTREATED WATER
F: DRAIN
G: LIQUID CLEAN

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™ **Pro** 7-20/7-20 Stacked (E/G)

ALTO-SHAAM®

DIMENSIONS — recessed door

73-1/2" [1867mm] DOOR SWING
44-7/8" [1139mm]
54" [1372mm] MAX LENGTH
24-1/4" [616mm] CAVITY WIDTH

2-5/8" [66mm] GAS OR ELECTRIC
23-1/4" [591mm] CAVITY HEIGHT
32-3/4" [832mm] CAVITY DEPTH
74-13/16" [1901mm] LOWEST POSITION
70-7/16" [1790mm]
5-13/16" [148mm]
4-3/8" [111mm] SEISMIC LEGS
4-3/8" [111mm]
30-13/16" [783mm]

57-1/4" [1455mm]
20-7/16" [520mm]
4-5/8" [117mm]
34-1/4" [870mm]

50-11/16" [1287mm]
46-1/8" [1172mm]
42-13/16" [1088mm]
7-3/16" [183mm] PLUMBING KIT
48" [1220mm]

A
2-3/8" [60mm]
ELECTRICAL CONNECTION
6-13/16" [173mm]

A
B
C
D
E
F
G

38-3/16" [971mm] (G)
38-5/16" [974mm] (F)
40-5/16" [1025mm] (E)
44-7/8" [1140mm] (D)
49-1/8" [1248mm] (C)
51-3/4" [1315mm] (B)
54" [1372mm] (A)

A
B
C
D
E
F
G

15" [382mm] (B)
17-1/4" [439mm] (A)

2" [50mm] (A & D)
3-3/16" [81mm] (F)
4-3/16" [106mm] (C)
4-7/8" [124mm] (B & E)
6-11/16" [170mm] (G)

12-3/8" [315mm] (C)
8-1/8" [207mm] (D)
3-5/8" [92mm] (E)
1-5/8" [41mm] (F)
1-1/2" [37mm] (G)

DETAIL A

A: ETHERNET
B: TREATED WATER
C: GAS CONNECTION
D: ELECTRICAL CONNECTION
E: UNTREATED WATER
F: DRAIN
G: LIQUID CLEAN

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)
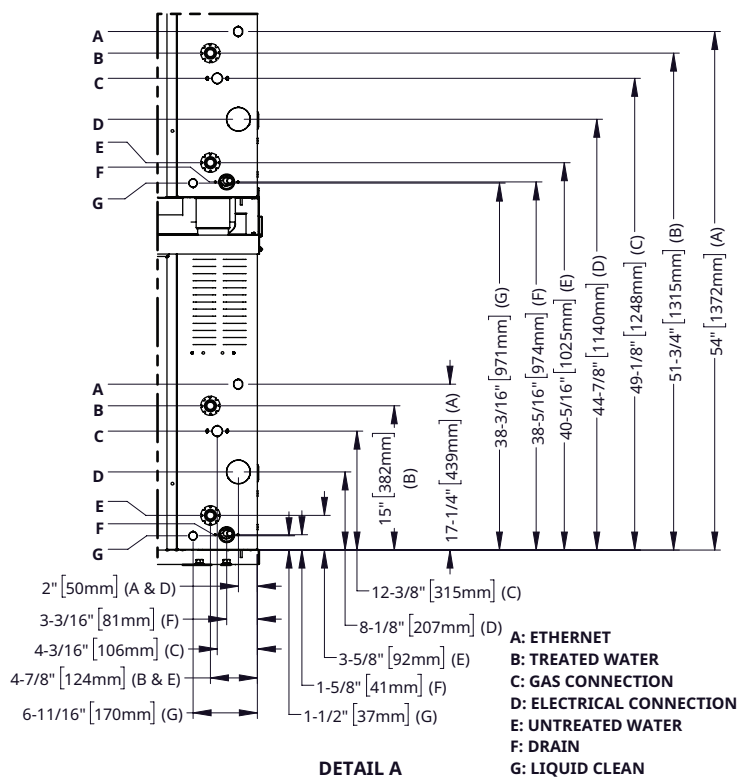**Net Weight**
1260 lb [572 kg]

Ship Dimensions (L x W x H)*
53" x 53" x 87" (1346mm x 1346mm x 2210mm)
Ship Weight
Call factory

*Domestic ground shipping information. Contact factory for export weight and dimensions.
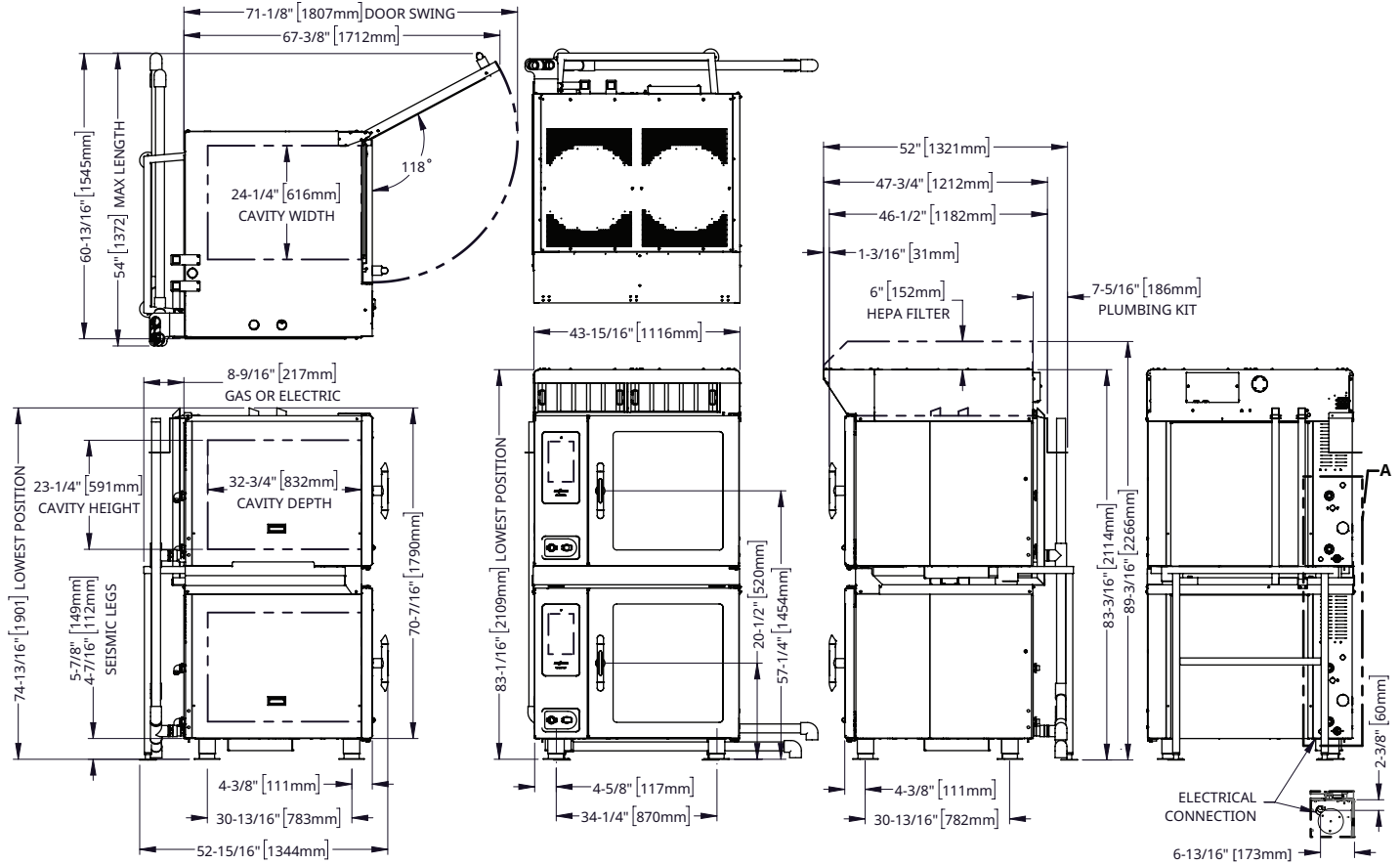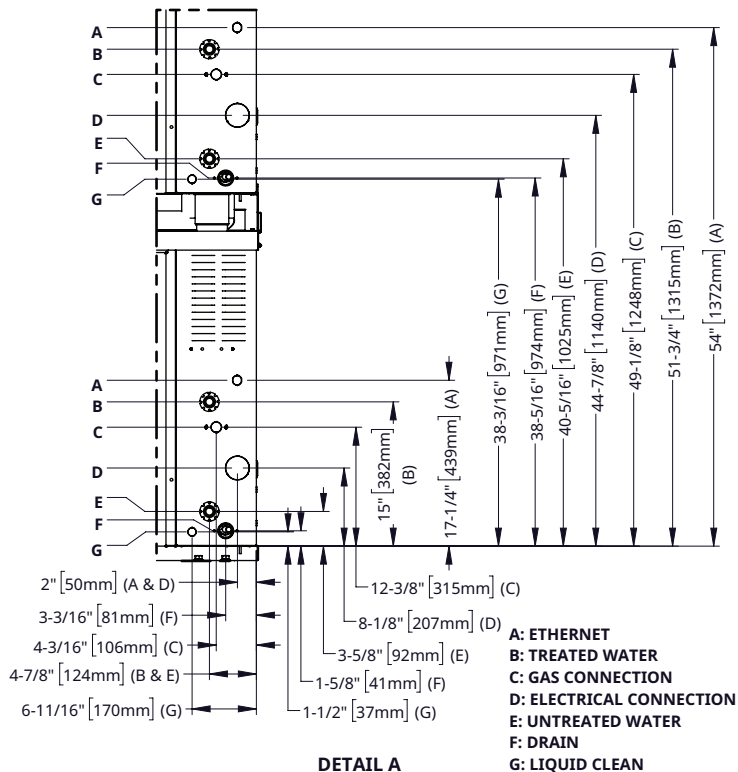
Stacked Combination	Kit Number
7-20E over 7-20E	5017845
7-20E over 7-20G	5017834
7-20G over 7-20G	5017834
7-20G over 7-20E	5017845

DIMENSIONS — seismic stack

71-1/8" [1807mm] DOOR SWING
67-3/8" [1712mm]
60-13/16" [1545mm] MAX LENGTH
54" [1372mm]
118°
24-1/4" [616mm] CAVITY WIDTH

8-9/16" [217mm] GAS OR ELECTRIC
23-1/4" [591mm] CAVITY HEIGHT
32-3/4" [832mm] CAVITY DEPTH
74-13/16" [1901mm] LOWEST POSITION
70-7/16" [1790mm]
5-7/8" [149mm]
4-7/16" [112mm] SEISMIC LEGS
4-3/8" [111mm]
30-13/16" [783mm]
52-15/16" [1344mm]

43-15/16" [1116mm]
83-1/16" [2109mm] LOWEST POSITION
20-1/2" [520mm]
57-1/4" [1454mm]
4-5/8" [117mm]
34-1/4" [870mm]

52" [1321mm]
47-3/4" [1212mm]
46-1/2" [1182mm]
1-3/16" [31mm]
6" [152mm] HEPA FILTER
7-5/16" [186mm] PLUMBING KIT
83-3/16" [2114mm]
89-3/16" [2266mm]
4-3/8" [111mm]
30-13/16" [782mm]

A
2-3/8" [60mm]
ELECTRICAL CONNECTION
6-13/16" [173mm]

DETAIL A

A: ETHERNET
B: TREATED WATER
C: GAS CONNECTION
D: ELECTRICAL CONNECTION
E: UNTREATED WATER
F: DRAIN
G: LIQUID CLEAN

38-3/16" [971mm] (G)
38-5/16" [974mm] (F)
40-5/16" [1025mm] (E)
44-7/8" [1140mm] (D)
49-1/8" [1248mm] (C)
51-3/4" [1315mm] (B)
54" [1372mm] (A)

15" [382mm] (B)
17-1/4" [439mm] (A)

2" [50mm] (A & D)
3-3/16" [81mm] (F)
4-3/16" [106mm] (C)
4-7/8" [124mm] (B & E)
6-11/16" [170mm] (G)

12-3/8" [315mm] (C)
8-1/8" [207mm] (D)
3-5/8" [92mm] (E)
1-5/8" [41mm] (F)
1-1/2" [37mm] (G)

Model 7-20/7-20

Exterior (H x W x D)
74-13/16" x 43-15/16" x 47-3/4" (1901mm x 1116mm x 1212mm)
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™ Pro 7-20/7-20 Stacked (E/G)

ALTO-SHAAM®

Electrical per oven

7-20E ELECTRIC

7-20E	V	Ph	Hz	AWG	ECO					Turbo Option*					Connection
					A	A^	Breaker	kW	kW^	A	A^	Breaker	kW	kW^	
208–240V	208	3	50/60	4	45.7	46.4	50/65^	16.4	16.7	53.4	54.2	60/65^	19.2	19.5	3Ø/PE
	240	3	50/60	3	52.7	53.9	60/75^	21.9	22.4	61.4	62.7	70/75^	25.5	26.0	3Ø/PE
440–480V	440	3	50/60	8	20.6	21.0	25/35^	15.7	16.0	24.7	25.9	30/35^	18.3	19.7	3Ø/PE
	480	3	50/60	8	22.4	23.1	25/35^	18.7	19.2	26.2	28.5	35/40^	21.8	23.7	3Ø/PE

*No-cost option on electric models.
^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.

With Smoker Option

7-20E	V	Ph	Hz	AWG	ECO			Turbo Option*			Connection
					A	Breaker	kW	A	Breaker	kW	
208–240V	208	3	50/60	4	47.2	50	17.0	54.7	70	19.7	3Ø/PE
	240	3	50/60	3	54.4	60	22.6	63.1	70	26.2	3Ø/PE
440–480V	440	3	50/60	8	21.9	30	16.2	24.7	30	18.8	3Ø/PE
	480	3	50/60	8	23.8	30	19.2	26.8	35	22.3	3Ø/PE

*No-cost option on electric models.

- 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	V	Ph	Hz	AWG (IEC)	Without Smoker Option			With Smoker Option			Connection
					A	Breaker	kW	A	Breaker	kW	
† 120V	120	1	60	12	6.8	20	0.84	12.0	20	1.5	1Ø/PE
† 208–240V	208	1	50/60	14	4.8	15	1.0	7.3	15	1.5	1Ø/PE
	240	1	50/60	14	4.2	15	1.0	7.1	15	1.7	1Ø/PE
† 208–240V	208	3	50/60	14	4.8	15	1.0	7.3	15	1.5	3Ø/PE
	240	3	50/60	14	4.2	15	1.0	7.1	15	1.7	3Ø/PE

† Per UL requirements, must be permanently connected to electrical supply source.
* Use 1.0 mm² on ovens with smoker option.

- 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

...inate the need for a traditional kitchen hood. ...ntech Type 1 hoods with condensation technology ...dense steam while capturing and removing ...ase-laden air, vapors, and lingering smoke. For ...re demanding locations, Ventech PLUS™ hoods ...ude a HEPA filter. These hoods combine the fine ...ticulate filtering of a HEPA filter with condensation ...nology of the standard Ventech hood.

Prodigi™ Pro 7-20/7-20 Stacked (E/G)
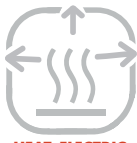
ALTO·SHAAM®

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

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
	1,305	0.38

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
	549	0.16

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

Per oven

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	98,000	80,000	14.0 [3.5]	5.5 [1.1]	93.3	N/A
Propane	98,000	68,000	14.0 [3.5]	9.2 [2.8]	39.2	1.1

*Assumes an average heating value for natural gs 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].

CLEARANCE

Clearance requirements for water filtration system
Do not install a water filtration system behind unit.

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