

DESCRIPTIONS



Capacity: 6 x 1/1 GN - 60x40



Trays insertion: Crosswise



Dimensions: 840 x 996 x H 805 mm



Control panel: Programmable



Indicative quantity of meals: 65-80










Cooking chamber heating: Electric

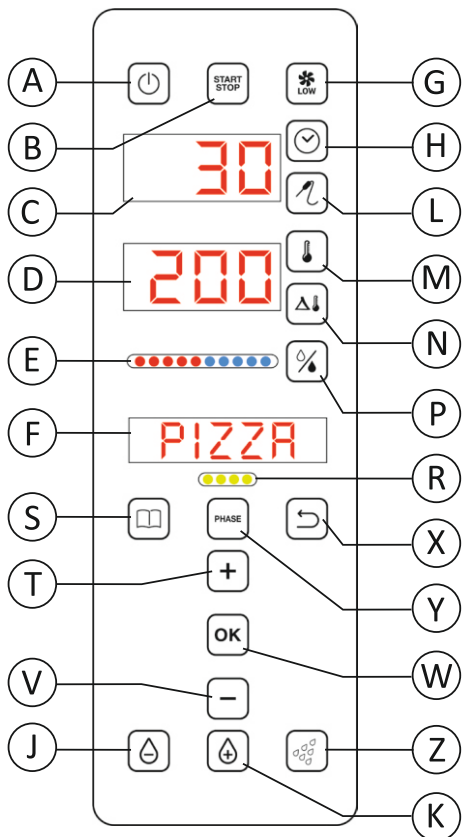


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	Convection mode	Temperature range between 30 °C and 270 °C
	Combi mode with Humidity regulation	Temperature range between 30 °C and 270 °C
	Core probe	Temperature range between 20 °C and 120 °C
	Delta Function	Temperature range between 1 °C and 50 °C
	Automatic programs	200 recipes with 4 phases
	Double ventilation	Two ventilation speeds, with autoreverse, to be selected
	Automatic washing	Automatic washing system with liquid detergent

CONTROL PANEL DESCRIPTION



A	ON-OFF button
B	Start-Stop button
C	Time/core probe display
D	Temperature/Delta T display
E	Chamber humidity
F	Recipe's display
G	Low ventilation speed
H	Time setting
L	Core probe setting
M	Temperature setting
N	Delta T setting
P	Chamber humidity regulation
R	Recipe's phases
S	Recipe's cookbook
T	Increase value
V	Decrease value
J	Decrease humidity
K	Increase humidity
X	Go back
Y	Phase setting
W	Confirm
Z	Automatic washing

MANUFACTURING FEATURES

- Heating system located on the back side of the cooking chamber;
- Waterproof cooking chamber with rounded edges in stainless steel AISI 304;
- Cooking chamber with external welding;
- Base chassis made of stainless steel AISI 430;
- Door hinges in stainless steel AISI 304;
- Heating element made of stainless steel Incoloy 800;
- Thermal insulation of the cooking chamber in ceramics fibre;
- Cooking chamber fan made of stainless steel;
- Control panel installed directly on the door, the outer dimensions of the device are extremely compact.
- Possibility to cook with grills and trays for gastronomy GN 1/1 or pastry 60x40 in the same oven.

OPTIONAL ACCESSORIES

Code	Description
AFO 686	Hand shower
AFO 693	Retractable Hand shower

Code	Description
AFO 695	Stand H 70 cm
AFO 697	Stand H 70 cm with tray-slides

DIMENSIONS

	OVEN	PACKAGE
Width	840 mm	880 mm
Depth (with door handle)	996 mm	990 mm
Height	950 mm	1160 mm
Weight/volume		120 kg/1.01 m ³

POWER SUPPLY

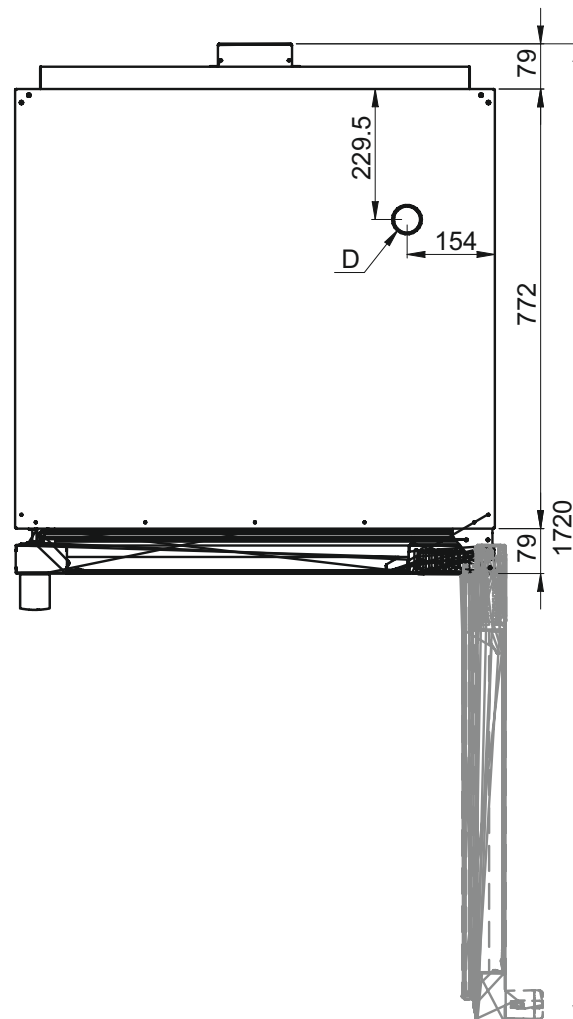
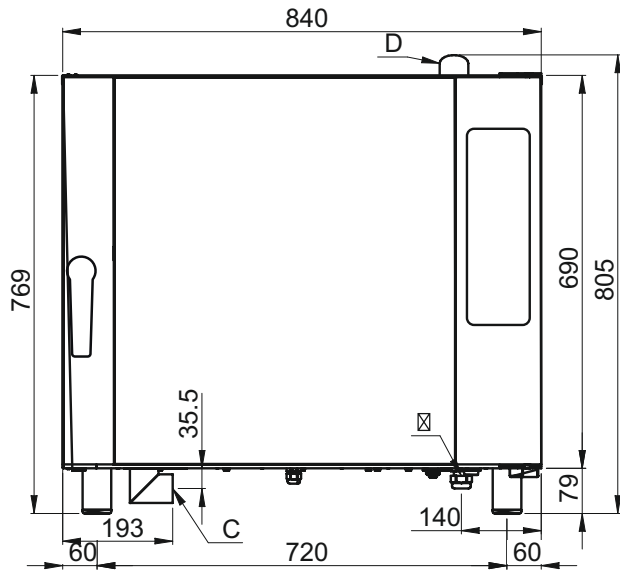
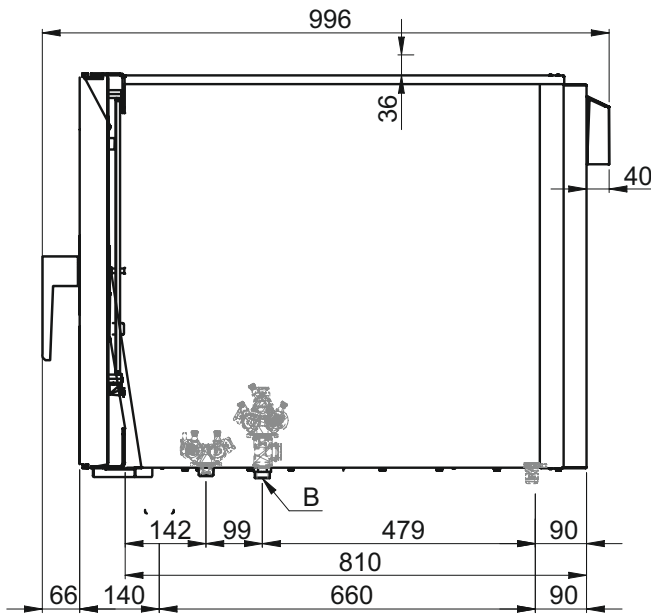
Model	AFO ED6DS
Power loading	10.9 kW
Cooking chamber power	10.5 kW
Power of the motors	n° 1 x 370 W
Max. power loading	10.9 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	17 A
Feed cable section	n° 5 x 4.0 mm ²
Capacity	6 x 60x40 - 1/1 GN
Pitch between the trays	80 mm

WATER SUPPLY

Water supply coupling	Ø ¾" gas
Water pressure	1.5 - 2.5 bar
Water hardness	4 - 12 °f 40 - 120 ppm
Water conductivity	50 e 2000 µS/cm
Chlorine concentr. Cl₂	< 0.2 mg/litre
Chloride concentration	<150 mg/litre
Water drain coupling	Øe 40 mm

GAS SUPPLY

Suitable system for gas		
Gas supply coupling		
Power loading		
Cooking chamber power		



- A Connessione elettrica
- B Entrata acqua Ø 3/4" gas
- C Scarico Ø 40 mm
- D Sfiato camera cottura

The manufacturer declines all responsibility due to errors and/or misprints.