

DESCRIPTIONS



Capacity: 6 x 1/1 GN - 60x40



Trays insertion: Crosswise



Dimensions: 840 x 996 x H 805 mm



Control panel: Touch screen



Indicative quantity of meals: 65-80













Cooking chamber heating: Electric

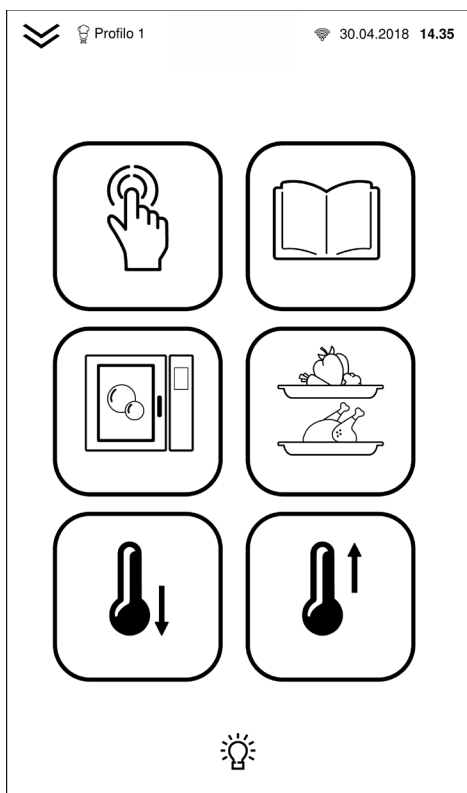


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

	<b>Convection mode</b>	Temperature range between 30 °C and 270 °C
	<b>Combi mode with Humidity regulation</b>	Temperature range between 30 °C and 240 °C
	<b>Steam mode</b>	Temperature range between 30 °C and 130 °C
	<b>Core probe</b>	Temperature range between 20 °C and 99 °C
	<b>Delta Function</b>	Temperature range between 1 °C and 150 °C
	<b>Multi Level Function</b>	Management of the cooking time divided by levels
	<b>Automatic programs</b>	1,000 spaces to store recipes with 20 phases
	<b>Double ventilation</b>	Two ventilation speeds, with autoreverse, to be selected
	<b>Semi-static ventilation</b>	Normal or semi-static ventilation
	<b>Automatic washing</b>	Automatic washing system with liquid detergent

CONTROL PANEL DESCRIPTION



	7" Capacitive TFT LCD touch screen with a resolution of 1024 x 600 pixels
	Android O.S.
	Wi-fi Connection
	Management of different user profiles
	USB Connection
<b>HACCP</b>	Management of H.A.C.C.P. protocol
<b>DEMO</b>	Demo function (only the screen is operational)

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
<b>AFO 686</b>	Hand shower
<b>AFO 693</b>	Retractable hand shower

Code	Description
<b>AFO 695</b>	Stand H 70 cm
<b>AFO 697</b>	Stand H 70 cm with tray-slides

**DIMENSIONS**

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

**POWER SUPPLY**

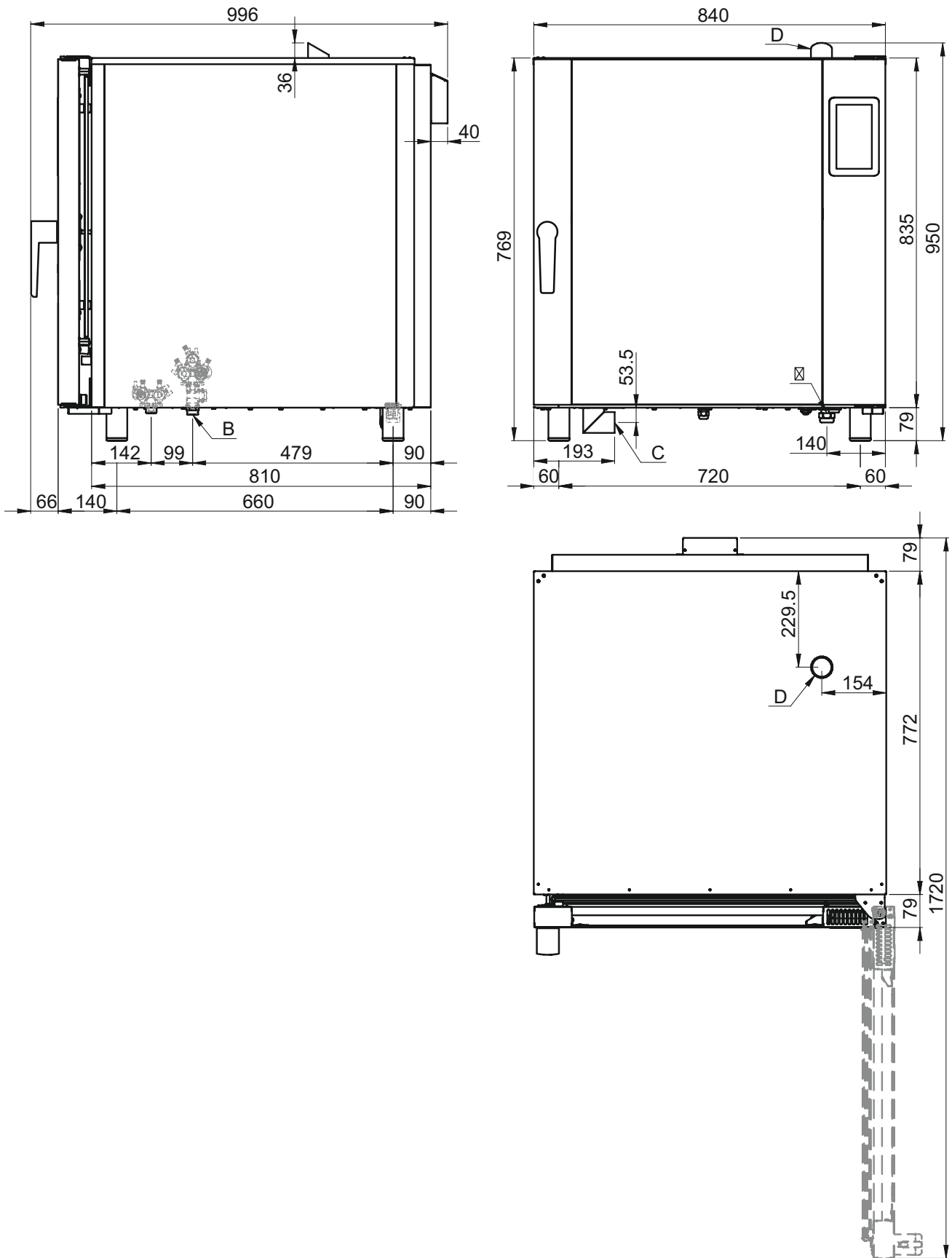
<b>Model</b>	<b>AFO ET6DS</b>
<b>Power loading</b>	10.9 kW
<b>Cooking chamber power</b>	10.5 kW
<b>Power of the motors</b>	n° 1 x 370 W
<b>Max. power loading</b>	10.9 kW
<b>Voltage</b>	380 - 415 V +3N ~ 50/60 Hz
<b>Absorbed current</b>	17 A
<b>Feed cable section</b>	n° 5 x 4.0 mm <sup>2</sup>
<b>Capacity</b>	6 x 60x40 - 1/1 GN
<b>Pitch between the trays</b>	80 mm

**WATER SUPPLY**

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

**GAS SUPPLY**

<b>Suitable system for gas</b>		
<b>Gas supply coupling</b>		
<b>Power loading</b>		
<b>Cooking chamber power</b>		



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Ø 40 mm
- D Cooking chamber release valve

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