

# WHIRLPOOL

## SALAMANDERS AND SUPPORT OVENS

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[www.whirlpool-professional.com](http://www.whirlpool-professional.com)





The range of Whirlpool salamanders and support ovens offers the perfect combination of functionality, design and quality besides offering the versatility of reduced overall dimensions where space is a premium.

Various models offer different features and capabilities in order to meet all cooking requirements.

Perfect for snack bars, pubs and kiosks, these ovens and salamanders are robust and reliable.

The range consist of:

- Electric and gas salamanders
- Pizza oven
- Support ovens



electrical connection rating kW

voltage V

gas connection rating kW

external dimensions mm WxDxH

è il logo nominato: Whirlpool NO PAYOFF??

# SALAMANDERS

**AGB 625**



**AGB 627**



**AGB 626**



- AISI 304 Stainless Steel
- Upper heating portion adjustable in height for AGB 627/WP

## ELECTRIC

CODE	Heating type	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AGB 625/WP	Electric	2,5	230 V ~ 50 Hz	800x370x440
AGB 627/WP	Electric	3,6	230 V ~ 50 Hz	600x530x605

## GAS\*

CODE	Heating type	$\text{N}_{\text{kW}}$	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AGB 626/WP	Gas	-	5,0	-	800x370x570

## Accessories Salamanders

AGB 959	wall-support for AGB 627/WP
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\* Natural Gas (G20 - G25).




The product can be modified in the field by professional trained people.

## AGS 646/WP



- Patented double cylinder system to cook a pizza in 90 seconds
- 2 fan motors for uniform fast cooking
- Temperature up to 450° C
- Pizza grid diameter 340 mm

## ELECTRIC

CODE	Heating type	Levels	Oven technology	Type of control	 kW	 V	
AGS 646/WP	Electric	3	Convection	Electronic	3,70	230 V ~ 50 Hz	600x548x581

## Accessories Pizza Oven

AGS 792	kit composed by: right/left side rack, wire shelf for full cavity, upper cylinder for pizza, lower cylinder for pizza, pizza screen rack, pizza paddle
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# SUPPORT OVEN

## AKPC 260/IX



- Free standing oven
- 2 door glasses
- 50 mm distance between levels
- Grid dimension 445x340
- Stainless Steel frame
- 1 grid and 2 trays included

## ELECTRIC

CODE	Heating type	Levels	Oven technology	Type of control	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AKPC 260/IX	Electric	4	Convection	Analogic	2,50	230 V ~ 50 Hz	595x595x564

## Accessories Support Oven

BBR34		Stainless Steel grid
NFP93		Enamelled baking-tray

# SALAMANDERS AND SUPPORT OVENS

**AFO 602**



**AFO 606**



**AFO 603**






**AFO 607**



- Convection and combi direct steam ovens
- Perfect for catering and pastry
- Cooking chamber with rounded edges for easy cleaning
- Electronic control with digital display
- 20 programmes
- 3 cooking phases
- Moulded bottom
- Automatic reverse fan
- Internal lighting
- Snap-on seals on cooking chamber
- Double glazed tilting up door
- 75 mm distance between levels
- Drainage pipe (only for combi direct steam ovens)
- Manual control of humidity (only for combi direct steam ovens)

## ELECTRIC

CODE	Heating type	Levels	GN	Oven technology	Type of control	Number of meals for which the product is suggested	 kW	 V	
AFO 602	Electric	3	2/3 and 440x345 mm	Convection	Electronic	25	3	230 V ~ 50 Hz	620x630x500
AFO 606	Electric	3	2/3 and 440x345 mm	Combi direct steam	Electronic	25	3	230 V ~ 50 Hz	620x630x500
AFO 603	Electric	5	2/3 and 440x345 mm	Convection	Electronic	40	3	230 V ~ 50 Hz	620x630x650
AFO 607	Electric	5	2/3 and 440x345 mm	Combi direct steam	Electronic	40	3	230 V ~ 50 Hz	620x630x650

# SUPPORT OVEN SPEEDY LINE

**AFO 600**



**AFO 604**



**AFO 601**




**AFO 605**












## SUPPORT OVEN SPEEDY LINE

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(only for combi direct steam ovens)
- Manual control of humidity  
(only for combi direct steam ovens)

## ELECTRIC

CODE	Heating type	Levels	GN	Oven technology	Type of control	Number of meals for which the product is suggested	$\text{W}$ kW	$\text{W}$ V	
AFO 600	Electric	3	1/1 and pastry 600x400 mm	Convection	Electronic	40	3	230 V ~ 50 Hz	780x680x500
AFO 604	Electric	3	1/1 and pastry 600x400 mm	Combi direct steam	Electronic	40	3	230 V ~ 50 Hz	780x680x500
AFO 601	Electric	5	1/1 and pastry 600x400 mm	Convection	Electronic	70	6	230 V ~ 50 Hz	780x680x650
AFO 605	Electric	5	1/1 and pastry 600x400 mm	Combi direct steam	Electronic	70	6	400 V tri ~ 50 Hz	780x680x650

## Accessories

AFO 611		Stand for ovens GN 2/3 and 440x345 mm
AFO 610		Stand for ovens GN 1/1 and pastry 600x400 mm
AFO 612		Hand shower
AFO 613		Aluminium tray 440x345 mm
AFO 614		Perforated aluminium tray 440x345 mm
AFO 617		Extraction hood for ovens GN 2/3 and 440x345 mm
AFO 618		Extraction and condensation hood for ovens GN 2/3 and 440x345 mm
AFO 615		Extraction hood for ovens GN 1/1 and pastry 600x400 mm
AFO 616		Extraction and condensation hood for ovens GN 1/1 and pastry 600x400 mm





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All information included in the catalogue is subject to change without prior notice

