Whirlpool

SENSING THE DIFFERENCE

6th sense

2021 CATALOGUE

Professional Products

Outstanding performance and robust design

Professional Range

A wide and complete line of professional products, designed to provide excellent solutions that fully satisfy the needs of both the professional catering and hospitality segments.
The professional range includes products for cooking, refrigeration, ice making, warewashing, laundry, washing and ironing.

Discover the whole range of Whirlpool Professional Products

Flexibility

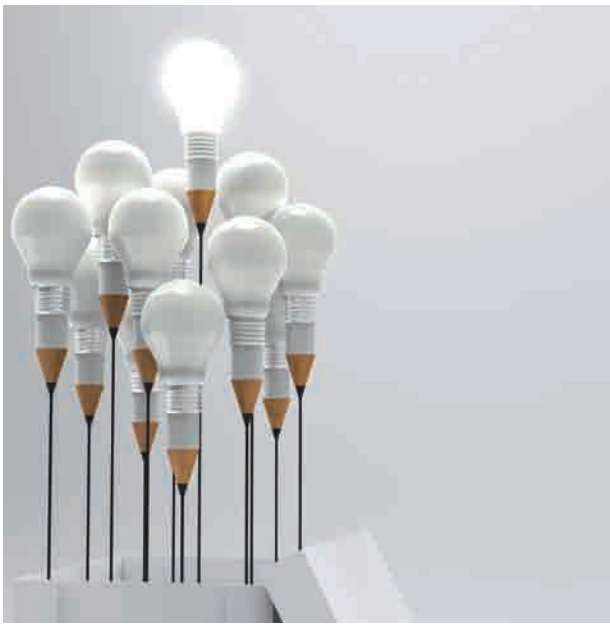
The Whirlpool range of professional appliances includes a wide variety of models, sizes, functions and advanced technologies, capable of satisfying every need and guaranteeing perfect results.

Superior Quality

All the professional products are built to last with a reliable structure and high-quality components, while meeting the highest safety standards according to Whirlpool's rigorous specifications.

Simplicity of Use

Whirlpool continuously invests in innovation to develop advanced and intuitive technologies, capable of offering excellent performances and maximum results with the minimum effort, by making professional life easier and more rewarding.



Index

Professional Laundry 06

- Silver Collection Washers & Dryers 08
- Pro-Line Collection Washers & Dryers 38
- Atlantis Top-Load Washers & Dryers 48
- Industrial Washers & Dryers 56

Professional Ironing 78

Professional Warewashing 90

Professional Cooking 124

- Ovens 126
- Microwave 148
- Horizontal Cooking 158

Professional Refrigeration 182

- Glass-Door Refrigerators 185
- Wine Cellar 186
- Support Refrigerators 188
- Upright Cabinets 201
- Ice Makers 206
- Chest Freezer 218
- Shock Freezers 221

Professional Laundry

The Whirlpool professional range of laundry appliances addresses the needs of small and large laundry facilities

The range consists of washing machines and tumble dryers, with either medium and large load capacity.
They are designed for maximum reliability and durability, ensuring they can withstand the toughest environments.

Professional Washers and Dryers designed for long-lasting, heavy-duty use

Explore the New Supreme Care Silver Collection

The perfect combination of functionality, reliability and top-quality results for making your working life easier.

Ideal for small businesses requiring laundry solutions requiring stronger and faster than standard domestic appliances.

6TH SENSE Technology
The best performance without any waste

The 6THSENSE intelligent sensors adapt the resources according to the weight and type of load, eliminating up to 50%*of the required energy, water and time.

*Comparison between a maximun load and a 1kg load in a washer with the 6TH SENSE function and the Cotton 60ºC.

ZEN TECHNOLOGY
ZERO VIBRATIONS, ABSOLUTE SILENCE

Thanks to the Direct Drive Motor and the special anti-vibration design of the lateral panels, it ensures the lowest sound level on the market.**

SOFTMOVE
FOR OPTIMAL GARMENT CARE

The ***Soft**Move* Technology features 6TH SENSE sensors that dynamically adapt the drum motion for optimal garment care, while ensuring that the laundry is delicately distributed inside the drum.

DETERGENT DOSING OPTION

Your ally with a green soul to ensure optimal washing and rinsing performances.
It helps to dose the right amount of detergent for your laundry load, avoiding any waste or potential overdosing.

1. After you have selected the programme and pressed the "Dosing Aid" button, the Dosing Aid symbol lights up on the display.

2. Start the programme by pressing "Start/ Pause". The drum rotates to detect the laundry load, while the display shows an animation and then, after few seconds, indicates the recommended detergent amount in ml.

3. Pour the detergent quantity indicated on the display into the detergent dispenser and press "Start/Pause" to start the wash cycle.

**Lowest sound levels on the market in both washing and spinning mode up to 1,400 rpm.

New professional programmes for outstanding performance

ANTI-STAIN QUICK CYCLE

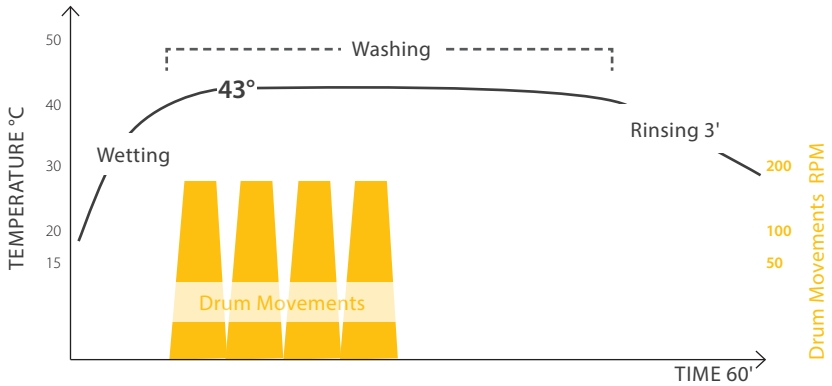
The exclusive professional programme capable of removing more than 100 stains in just one hour.
It is the perfect washing programme for businesses with a rapid turnover of tablecloths and towels that need to be washed quickly and effectively.

100 STAINS*

- Grass
- Tea
- Balsamic vinaigrette
- Eyeshadow
- Hamburger grease
- Meat sauce
- Egg
- Sebum
- Blood
- Fruit baby food

1h

THE PERFECT COMBINATION FOR FULL REMOVAL OF STAINS



- **Rapid heating phase up to 43°C** for improved detergent activation.
  Perborate activates above 40°C.
- **Intensive mechanical action** to optimally remove the stains and temperature resetting to keep the temperature.
  constantly at 43°C for longer.
- **2 final rinses** with cold water and a final spin cycle.

* The selected spots are only the most representative of all the spots removed.

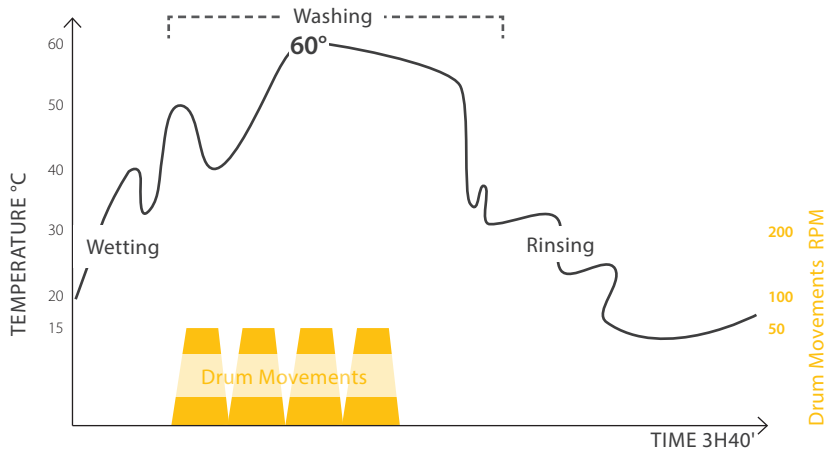
ANTI-ALLERGY CYCLE

An effective solution to protect skin from the possible causes of allergies.

This special programme is designed to eliminate all the detergent traces and 99.99% of pollen, house dust mites and pet allergens.

It is ideal for environments such as nursery schools that must be always clean and safe because children are susceptible to all types of illnesses. By keeping blankets and fabrics free from allergens, the risk of infection is reduced.

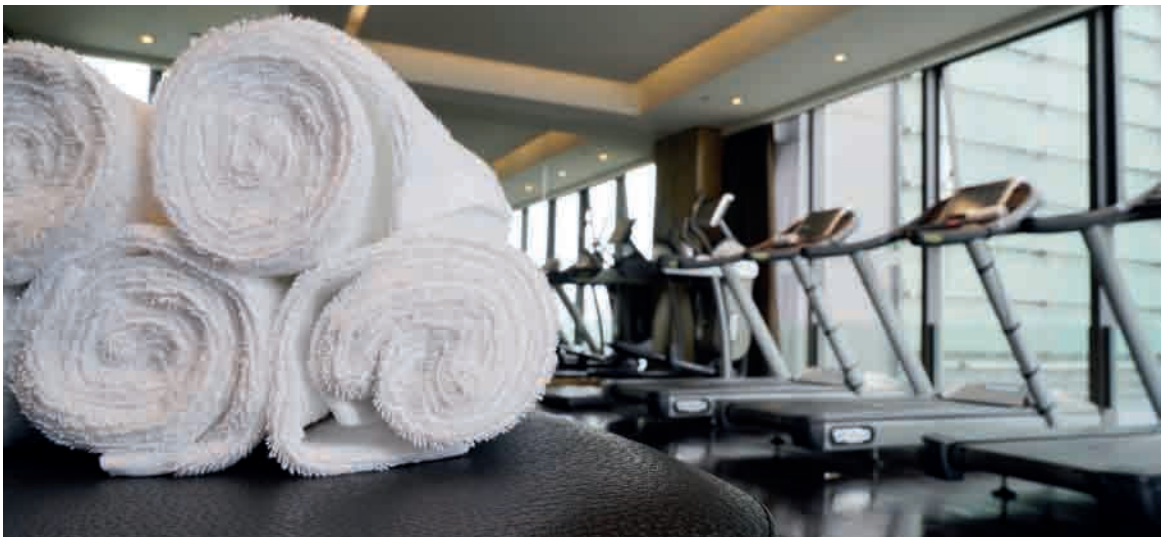
PERFECT ELIMINATION OF DETERGENT TRACES AND ALLERGENS



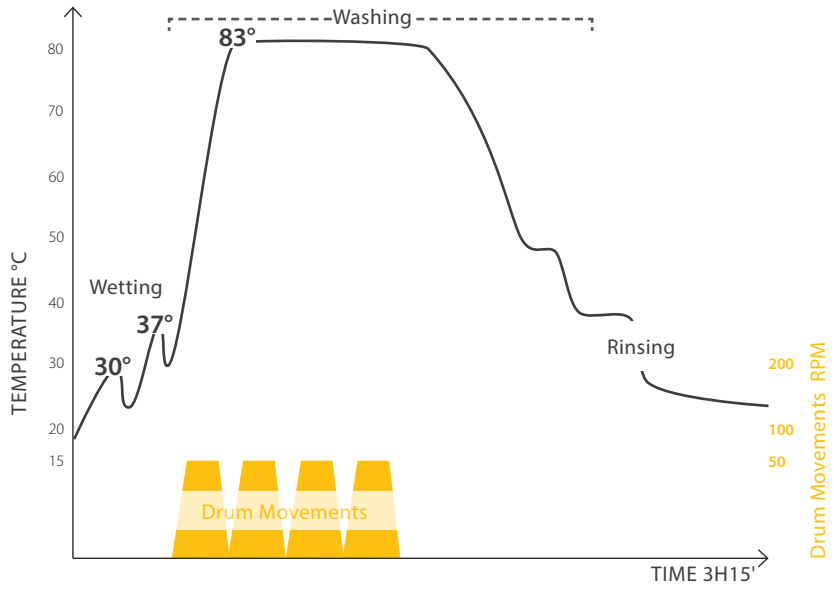
- **Intensive mechanical** action kept at 60°C for more than 20' which eliminates the most common allergens like house dust mites, pollens and cat & dog hair.
- **2+3 extra final rinses** with cold water (3 more than an ordinary programme); this cycle guarantees an excellent rinsing phase to remove all the detergent traces.

HYGIENE CYCLE

A deep sanitising action that guarantees ultimate hygiene for the laundry.
It is the optimal washing programme for small businesses, such as care homes, sports and fitness clubs, hotels and B&Bs, where cleanliness and hygiene are vital to prevent contamination and the spreading of germs.



DEEP SANITISING ACTION



- **Extremely high temperature** kept for long.
- **Strong and intensive mechanical action** due to continuous drum movements.
- **2 rinses** with cold water.

EASY AND INTUITIVE USE
PROGRAMMING HAS NEVER BEEN SO SIMPLE

Modern control panel with soft-touch input area for an easy and pleasant interaction.

EXTRA-LONG LIFETIME
DESIGNED TO LAST MUCH LONGER THAN A DOMESTIC WASHER

Thanks to the sturdiness of its components, it's engineered to perform up to 5.000 cycles without any problem. The Life Cycle Test has been done with the Rinse and Spin Cycle, which is the most stressful for the machine.

PREMIUM DESIGN
AN ICONIC AND HIGHLY RECOGNISABLE LOOK

Chrome-plated details and high-quality materials provide a touch & feel typical of a truly professional product.

AWG 1112 S/PRO

- 11 kg
- 1200 rpm
- 6TH SENSE Technology
- Direct Drive Motor
- Zen Technology
- Soft Move
- Detergent dosing aid option
- Digital user interface
- 10 Programmes
- New professional programmes: anti-stain, quick, anti-allergy and hygiene
- Full aquastop protection system

AWG 912 S/PRO

- 9 kg
- 1200 rpm
- 6TH SENSE Technology
- Direct Drive Motor
- Zen Technology
- Soft Move
- Detergent dosing aid option
- Digital user interface
- 10 Programmes
- Full aquastop protection system

AWG 812 S/PRO

- 8 kg
- 1200 rpm
- 6TH SENSE Technology
- Direct Drive Motor
- Zen Technology
- Soft Move
- Detergent dosing aid option
- Digital user interface
- 10 Programmes
- Full aquastop protection system

AWG 1112/PRO UK

- 11 kg
- 1200 rpm
- 6TH SENSE Technology
- Direct Drive Motor
- Zen Technology
- Soft Move
- Detergent dosing aid option
- Digital user interface
- 10 Programmes
- New professional programmes: anti-stain, quick, anti-allergy and hygiene
- Full aquastop protection system

AWG 812/PRO UK

- 8 kg
- 1200 rpm
- 6TH SENSE Technology
- Direct Drive Motor
- Zen Technology
- Soft Move
- Detergent dosing aid option
- Digital user interface
- 10 Programmes
- Full aquastop protection system

MAIN FEATURES/PARAMETERS				
Product Description	**AWG 1112 S/PRO**	**AWG 912 S/PRO**	**AWG 812 S/PRO**	
12NC Code	859991538480	859991545640	859991545430	
EAN Code	8003437263132	8003437263170	8003437263149	
Load Capacity (kg)	11 kg	9 kg	8 kg	
Maximum Spin Speed (rpm)	1200 rpm	1200 rpm	1200 rpm	
Type of Control Panel	Digital	Digital	Digital	
Type of Timer	Electronic	Electronic	Electronic	
Panel Language	Symbols	Symbols	Symbols	
Main Colour of Product	Silver	Silver	Silver	
Plug Type	Schuko	Schuko	Schuko	
Drum Volume (L)	77 L	64 L	58 L	
Type of Motor	Direct Drive	Direct Drive - B	Direct Drive - B	
Noise Insulation	Best Zen Insulation	Best Zen Insulation	Best Zen Insulation	
Type of Water Protection System	Full Aquastop	Full Aquastop	Full Aquastop	
Heating Type	Electric	Electric	Electric	
Number of Programmes	10	10	10	
WEIGHT & DIMENSIONS				
Net Weight (kg)	78 kg	84 kg	85 kg	
Gross Weight (kg)	79 kg	85 kg	86 kg	
Height of the Product (mm)	850	850	850	
Width of the Product (mm)	595	595	595	
Depth of the Product (mm)	700	640	640	
Height of the Packed Product (mm)	880	880	880	
Width of the Packed Product (mm)	640	640	640	
Depth of the Packed Product (mm)	730	670	670	
TECHNICAL DATA				
Voltage (V)	220-230 V	220-230 V	220-230 V	
Frequency (Hz)	50 Hz	50 Hz	50 Hz	
Connection Rating (W)	1820 W	1820 W	1820 W	
Energy Consumption Annual (kWh/year) - New (2010/30/Ec)	140 kWh	191 kWh	174 kWh	
Water Consumption Annual (L/year) - New (2010/30/Ec))	11900 l	11500 l	10800 l	
Noise Level Spinning (dB(A) re 1 pW)	70 dB(A)	69 dB(A)	69 dB(A)	
Noise Level Washing (dB(A) re 1 pW)	48 dB(A)	49 dB(A)	49 dB(A)	
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel	

- technical specs - will be managed offline

	AWG 1112/PRO UK	**AWG 812/PRO UK**
	859991545620	859991545630
	8003437263156	8003437263163
	11 kg	8 kg
	1200 rpm	1200 rpm
	Digital	Digital
	Electronic	Electronic
	English	English
	White	White
	UK	UK
	77 L	58 L
	Direct Drive	Direct Drive - B
	Best Zen Insulation	Best Zen Insulation
	Full Aquastop	Full Aquastop
	Electric	Electric
	10	10
	78 kg	85 kg
	79 kg	86 kg
	850	850
	595	595
	700	640
	880	880
	640	640
	730	670
	230-240 V	230-240 V
	50 Hz	50 Hz
	1980 W	1980 W
	140 kWh	174 kWh
	11900 l	10800 l
	70 dB(A)	69 dB(A)
	48 dB(A)	49 dB(A)
	Stainless Steel	Stainless Steel

AWG 914 S/D

- 9 kg
- 1400 rpm
- 6TH SENSE Technology
- Fresh Care +
- Soft Move
- Clean + Option
- Stainless Steel Drum
- A+++ Energy Efficiency
- Wide Door opening
- 14 Cycles
- 7 Options

Not compliant with Machinery Directive (2006/42/EC)

MAIN FEATURES/PARAMETERS	
Product Description	**AWG 914 S/D**
12NC	859991593670
EAN Code	8003437044168
Loading Capacity (Kg)	9 KG
Maximum Spin Speed (rpm)	1400 rpm
Type of Control Panel	Digit
Type of Timer	Electronic
Panel Language	Symbols
Main Colour of Product	Silver
Plug type	Schuko
Drum Volume (L)	62 L
Type of Motor	Inverter
Noise Insulation	No
Heating Type	Electric
Number of Programs	14
WEIGHT & DIMENSIONS	
Net Weight (kg)	71 kg
Gross Weight (kg)	72 kg
Height of the Product (mm)	845
Width of the Product (mm)	595
Depth of the Product (mm)	630
Height of the Packed Product (mm)	870
Width of the Packed Product (mm)	640
Depth of the Packed Product (mm)	645
TECHNICAL DATA	
Electrical Connection Rating (W)	1850 W
Voltage (V) / Frequency (Hz)	220/240 V - 50 Hz
Current (A)	10 A
Noise Level Spinning (dB(A) re 1 pw)	79
Noise Level Washing (dB(A) re 1 pw)	52
Drum Material	Stainless Steel
Door hinge	Left
Energy Efficiency Class - NEW (2010/30/EU)	A + + +

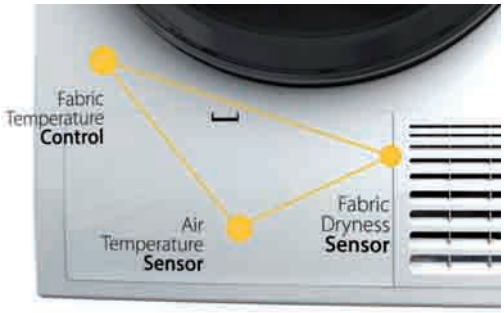
- technical specs - will be managed offline

6th SENSE 3DRY Technology: Experience the next level of precise drying

The new Supreme Care Professional Dryers combine the energy saving efficiency of the heat pump technology with the long-lasting durability for the commercial usage.

BULKY ITEMS EVENLY DRIED WITH THE 3DRY TECHNOLOGY

The 3Dry Technology allows a **unique three dimensional air distribution**, reaching every inch of the drum.
The hot air enters both from the holes in the back of the drum and the holes on the lifters, ensuring a more powerful heat distribution.
From today, uniform drying of bulky items such as bed linen is guaranteed with no more wet zones.



TIME AND ENERGY EFFICIENCY THANKS TO THE 6TH SENSE TECHNOLOGY

Through 3 different sensors, the **6th Sense technology** monitors the **humidity and dryness level** of the load adapting the drying cycle automatically, guaranteeing optimal performance, with **time and energy optimization**.

A NEW DIMENSION OF FRESHNESS

Fresh Care+ is the solution to keep the garments **fresh and soft** inside the drum **for up to 6 hours after the cycle ends**, avoiding the creation of bad smells and preventing from any folds, thanks to the ideal temperature condition kept inside of the drum for long, together with the delicate tumbling action.
This technology allows consumers to unload the dryer whenever they need.

SOFT MOVE FOR THE BEST GARMENTS CARE

The SOFT MOVE technology allows a **better distribution of the clothes in the drum**, thanks to the bi-directional movement, improving **drying uniformity** through a better circulation of airflow and a complete evaporation of the humidity. The SOFT MOVE provides tailored movements for any kind of fabrics.

THE BEAUTY OF THE WOOL ALWAYS PRESERVED AT BEST

A delicate drying cycle that **respects the beauty of the finest woolen garments**, maintaining them soft and smooth as new. It gently dries garments labeled "hand wash".
Thanks to the Sense Inverter Motor, that enables the satellization phase at the end of the cycle, the clothes cling to the side of the drum, so their fibres are protected from chafing and felting.
The cycle is endorsed by the Woolmark Company and gained the prestigious **Woolmark Blue certification**.

AN ECO-FRIENDLY SOLUTION
THE HEAT PUMP REACHES THE ENERGY EFFICIENCY A++

Thanks to the Sense Inverter Motor and the heat pump technology, the new Professional Supreme Care Dryers assure the **max energy efficiency without compromising the drying results.**
To dry a full load with cotton cupboard dry, you can save up to 60% kWh than a condenser standard.

Intuitive user interfaces to make the use easier than ever

The new Supreme Care dryers provide an intuitive and easy-to-use interface that simplify the interaction with the machine, offering a great drying experience to everyone.

A LARGE RANGE OF CYCLES FOR ANY NEED

With its wide range of different options and drying cycles, these dryers offer the possibility to choose the best cycle for any need and treat any tissue. The improved electronic allows to manage a larger cycle choice, such as downjacket, sport cycle, coloured, silk, cotton, bulky items and the most delicate ones.

SENSOR DRYING OPTION FOR A TOTAL DELEGATION OF DRYING RESULT TO THE DRYER

You can let the dryers adjust automatically the drying time according to your desired dryness level, choosing among 4 different levels:

IRON DRY

For clothes that has to be ironed after the drying cycle, therefore still slightly humid.

CUPBOARD DRY

Dried enough to be put directly in the cupboard at the end of the drying cycle.

HANGER DRY

Used for garments that have to be hanged right after the drying cycle.

EXTRA DRY

When you desire the maximum drying level for your clothes, ready to be worn.

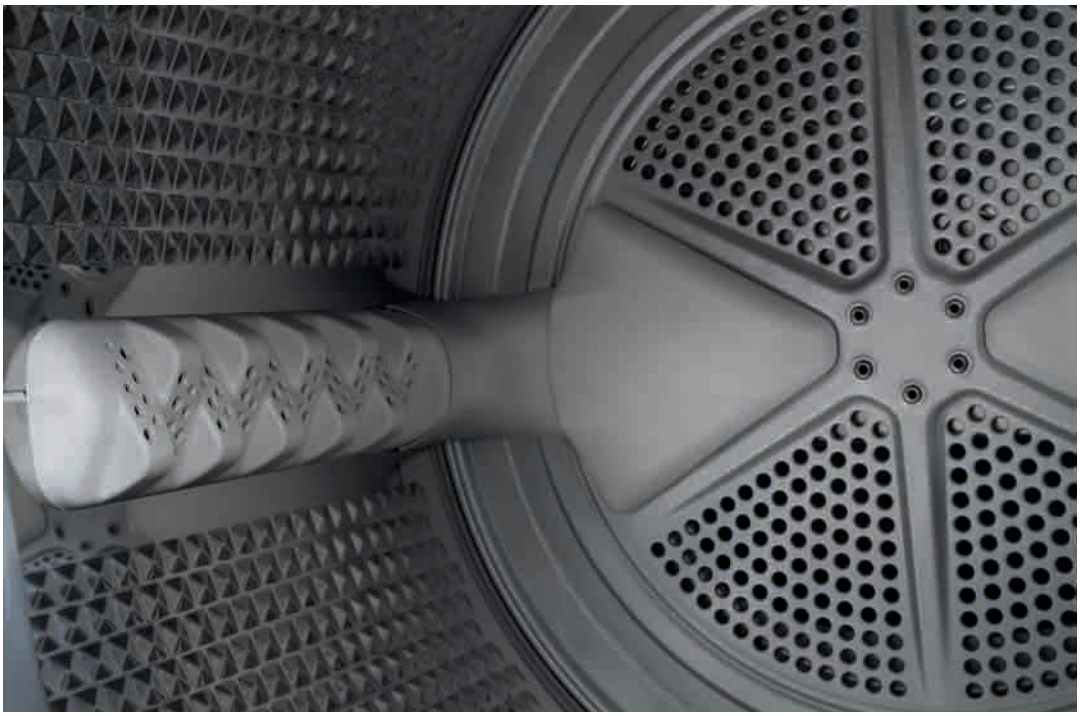
Extra long lifetime, designed and tested to last

This new line has been designed and tested to guarantee **high standards of quality, robustness and reliability**.

Stronger components, more security in terms of flammability, a more performing heat pump filter and electronic are just some of the innovative and new elements that make these dryers designed to last longer than ever.

These dryers are subjected to rigorous testing like the new Dry Life Test to guarantee their durability and toughness during time.The idea is to stress all the moving mechanical components such as drum, belt, motor and seals, simulating the weight of the load with iron bars instead of wet clothes inside the drum.

The **5000 working hours reached** verify and prove the physical resistance of these components and the incredible strength of these machines.



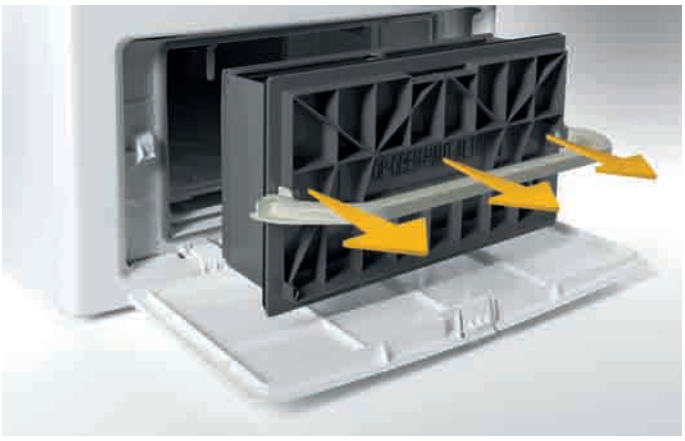
PREMIUM NOISE PACKAGE

The Inverter motor combined with the insulation pack allows to experience the most **absolute silence** while the machine is running.

Internal panels absorb the noise of the motor, the compressor and some other internal components, reaching just **64 dbA**.

EASY-CLEANING FILTER
CLEANING THE FILTER HAS NEVER BEEN SO EASY

A little filter collects the fluff in the condensation area, making the **cleaning operation easier than ever**.
It takes just 3 little steps: open the filter, pull the ergonomic handle to extract it and clean it.
The dryer will work for longer at its best.



AWZ 9HPS/PRO

- 9 kg
- Heat pump
- 6Th Sense 3Dry Technology
- Soft Move
- Fresh Care+
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 18 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

AWZ 8HPS/PRO

- 8 kg
- Heat pump
- 6Th Sense 3Dry Technology
- Soft Move
- Fresh Care+
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 18 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

AWZ 9HP/PRO UK

- 9 kg
- Heat pump
- 6Th Sense 3Dry Technology
- Soft Move
- Fresh Care+
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 18 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

AWZ 8HP/PRO UK

- 8 kg
- Heat pump
- 6Th Sense 3Dry Technology
- Soft Move
- Fresh Care+
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 18 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

MAIN FEATURES/PARAMETERS			
Product Description	**AWZ 9HPS/PRO**	**AWZ 8HPS/PRO**	
12NC Code	859991599600	859991599590	
EAN Code	8003437609770	8003437609763	
Loading Capacity (KG)	9 KG	8 KG	
Drying Technology	Heat Pump	Heat Pump	
Type of Control Panel	Digit	Digit	
Type of Timer	Electronic	Electronic	
Panel Language	Symbols	Symbols	
Main Colour of the Product	Silver	Silver	
Plug Type	Schuko	Schuko	
Drum Volume (L)	120 L	120 L	
Type of Motor	Inverter	Inverter	
Noise Insulation	Yes	Yes	
Bottle	Top	Top	
Condensation Efficiency	B	B	
Number of Programs	18	18	
WEIGHT & DIMENSIONS			
Net Weight (kg)	44 kg	44 kg	
Gross Weight (kg)	46.5 kg	46.5 kg	
Height of the Product (mm)	849	849	
Width of the Product (mm)	595	595	
Depth of the Product (mm)	656	656	
Height of the Packed Product (mm)	872	872	
Width of the Packed Product (mm)	655	655	
Depth of the Packed Product (mm)	693	693	
TECHNICAL DATA			
Electrical Connection Rating (W)	850 W	850 W	
Voltage (V)	220-240 V	220-240 V	
Frequency (Hz)	50 Hz	50 Hz	
Current (A)	10 A	10 A	
Door Hinge	Right	Right	
Noise Level (dB(A) re 1 pW)	64	64	
Drum Material	Stainless Steel	Stainless Steel	
Average Drying Time cotton cupboard dry 50% moisture (1400rpm spinning) (min)	211 min	194 min	
Average Drying Time synthetics cupboard dry 50% moisture (1000rpm spin speed) (min)	95 min	95 min	
Energy Consumption kWh cotton cupboard dry 50% moisture (1400rpm spinning)	2.07 kWh	1.78 kWh	
Energy Consumption kWh synthetics cupboard dry 50% moisture (1000rpm spinning)	0.73 kWh	0.73 kWh	
Energy Efficiency Class - NEW (2010/30/EU)	A + +	A + +	

- technical specs - will be managed offline

	AWZ 9HP/PRO UK	**AWZ 8HP/PRO UK**
	859991599620	859991599610
	8003437609794	8003437609787
	9 KG	8 KG
	Heat Pump	Heat Pump
	Digit	Digit
	Electronic	Electronic
	Symbols	Symbols
	White	White
	UK	UK
	120 L	120 L
	Inverter	Inverter
	Yes	Yes
	Top	Top
	B	B
	18	18
	44 kg	44 kg
	46.5 kg	46.5 kg
	849	849
	595	595
	656	656
	872	872
	655	655
	693	693
	850 W	850 W
	220-240 V	220-240 V
	50 Hz	50 Hz
	10 A	10 A
	Right	Right
	64	64
	Stainless Steel	Stainless Steel
	211 min	194 min
	95 min	95 min
	2.07 kWh	1.78 kWh
	0.73 kWh	0.73 kWh
	A + +	A + +

AWZ9HPS

- 9 kg
- Heat pump
- 6TH SENSE Technology
- Fresh Care+
- Soft Move
- Easy Cleaning Filter
- Woolmark Blue Certification
- Stainless Steel Drum
- Inverter Motor
- 15 Cycles
- 13 Options

Not compliant with Machinery Directive (2006/42/EC)

AWZ8HPS

- 8 kg
- Heat pump
- 6TH SENSE Technology
- Fresh Care+
- Soft Move
- Easy Cleaning Filter
- Woolmark Blue Certification
- Stainless Steel Drum
- Inverter Motor
- 15 Cycles
- 13 Options

Not compliant with Machinery Directive (2006/42/EC)

AWZ 8CDS/D

- 8 kg
- Condenser
- 6TH SENSE Technology
- Fresh Care+
- Easy Cleaning Filter
- Stainless Steel Drum
- 15 Cycles
- 8 Options

Not compliant with Machinery Directive (2006/42/EC)

MAIN FEATURES/PARAMETERS		
Product Description	**AWZ 9HPS**	
12NC Code	859991580320	
EAN Code	8003437601231	
Loading Capacity (KG)	9 KG	
Drying Technology	Heat Pump	
Type of Control Panel	Digit	
Type of Timer	Electronic	
Panel Language	Symbols	
Main Colour of the Product	Silver	
Plug Type	Schuko	
Drum Volume (L)	120 L	
Type of Motor	Inverter	
Noise Insulation	Yes	
Bottle	Top	
Condensation Efficiency	B	
Number of Programs	15	
WEIGHT & DIMENSIONS		
Net Weight (kg)	44 kg	
Gross Weight (kg)	46.5 kg	
Height of the Product (mm)	849	
Width of the Product (mm)	595	
Depth of the Product (mm)	649	
Height of the Packed Product (mm)	872	
Width of the Packed Product (mm)	655	
Depth of the Packed Product (mm)	693	
TECHNICAL DATA		
Electrical Connection Rating (W)	850 W	
Voltage (V)	220-240 V	
Frequency (Hz)	50 Hz	
Current (A)	10 A	
Door Hinge	Right	
Noise Level (dB(A) re 1 pW)	64	
Drum Material	Stainless Steel	
Average Drying Time cotton cupboard dry 50% moisture (1400rpm spinning) (min)	211 min	
Average Drying Time synthetics cupboard dry 50% moisture (1000rpm spin speed) (min)	95 min	
Energy Consumption kWh cotton cupboard dry 50% moisture (1400rpm spinning)	2.07 kWh	
Energy Consumption kWh synthetics cupboard dry 50% moisture (1000rpm spinning)	0.73 kWh	
Energy Efficiency Class - NEW (2010/30/EU)	A + +	

- technical specs - will be managed offline

	AWZ 8HPS	**AWZ 8CDS/D**
	859991580330	859991599010
	8003437601248	8003437609657
	8 KG	8 KG
	Heat Pump	Condenser
	Digit	Digit
	Electronic	Electronic
	Symbols	Symbols
	Silver	Silver
	Schuko	Schuko
	120 L	120 L
	Inverter	Universal
	Yes	Yes
	Top	Top
	B	B
	15	15
	44 kg	37 kg
	46.5 kg	38,5 kg
	849	860
	595	595
	649	649
	872	872
	655	655
	693	693
	850 W	2700 W
	220-240 V	220-240 V
	50 Hz	50 Hz
	10 A	13 A
	Right	Right
	64	66
	Stainless Steel	Stainless Steel
	194 min	130 min
	95 min	90 min
	1.78 kWh	4.74 kWh
	0.73 kWh	1.84 kWh
	A + +	B

Professional reliability in compact dimensions

Discover the New PRO-Line Collection

Sturdy, reliable and user-friendly, the PRO-LINE washing machines and dryers can be also equipped with a coin-operated system, which makes them the perfect solution for student houses, condominium laundries, camp sites and wherever the laundry area needs to be shared.

Great solutions for small laundries
Designed to last

Featuring robust design, made entirely of AISI 304 stainless steel and premium-quality components, the PRO-LINE models are tested and certified to last **15.000 cycles**, by guaranteeing an extra-long lifetime.
Ideal for installation in small restaurants, campsites, student houses, condominium laundries, beauty centres, hotels, hairdressers and medium/small professional contexts in general.
These models guarantee the performance of a real professional machine with the dimensions of a domestic one.

ADVANCED TECHNOLOGY

The PRO-Line washing machines and dryers are both equipped with a modern and smart micro-processor, capable of performing several professional programmes.
The machines are provided with 19 set programs and the possibility to add 3 more customized ones. The PRO-Line is also available in self-service version, compatible with the mechanical coin system. The machines are equipped with a set of 20 coins but it's always possible to order the kit coins extra to get more.

PROFESSIONAL RESULTS IN COMPACT SPACE

The washing machine and the tumble dryer have a compact structure with a linear style and are designed to be complementary, as the dryer can be installed next to the washing machine or stacked on it, without using a stacking kit.

EASE OF USE AND PROGRAMMING

To select and start the programme, the user simply needs to scroll the list of programmes and press the start key when the desired cycle name is displayed. During the programme's execution, the display shows all the information referring to the running cycle.

Total stability and outstanding performance

PRO-LINE WASHERS

ZERO VIBRATION

Quattro™ is the innovative system consisting of four shock-absorbers, which are fixed to a steel base. The washing machine can spin at the maximum speed without vibrating.

PROFESSIONAL WASHING PROGRAMMES

Dedicated programmes for the cleaning industry
The software of the washer includes a set of five programmes, specifically designed for washing MOP and micro-fibers.

The healthcare sector demands high hygienic standards
Nursery schools and small retirement homes must assure the highest hygienic standards. For this reason, the washing machine is equipped with a complete set of programmes dedicated to disinfection up to 90 °C.

ENERGY SAVING

The washing machine has a hot and cold water connection.
Thanks to this system, the hot water available in the network can be used and the wash programme length is shortened because the heaters do not need to heat the water, resulting in energy saving.

GARMENT CARE

ActiveDrum™ is the exclusive drum with specially designed holes: in the central area the holes are smaller to treat garments gently, while the outermost holes are bigger to make water evacuation easier. The drum edge is angled to push the linen towards the centre. The special shape of the lifters has the same function.

EASY TO CLEAN

The drum lifters can be removed, making cleaning easier.
Especially in case of mop treatment, removable lifters are a great help in drum cleaning.

PRO-LINE DRYERS

TOTAL GARMENTS CARE

Residual Humidity Control
The tumble dryer is equipped with a special control system that stops the programme when the desired degree of residual moisture is reached. Each one of the 7 installed programmes can manage the temperature and the residual humidity degree, for a perfect drying according to the user's needs, who can choose between three different types of drying: auto extra dry, auto dry or auto normal dry.

No Risks For Delicate Garments
Thanks to the exclusive ButterflyTM system, the garments inside the drum are obliged to perform a special figure-of-eight, that allows a uniform drying of the items and prevents the crease formation.

HEAT PUMP TECHNOLOGY FOR ENERGY SAVING

In the PRO-Line dryer range there is also a model with the heat pump technology, that is an environment-friendly system which allows to reduce the energy consumption up to 0.20 kWh/kg, avoiding the problem of a humid air exhaust as well, because the condensed air is collected in the bottle.

ALA 101 - SAME FOR : ALA 102, ALA 103

- 8 kg
- G-Factor: 390 (1200 rpm)
- Innovative shock-absorber system -Quattro ™ -for zero vibration
- Micro-processor LCD display with 19 factory programmes
- Hot and cold water connection
- Special drum structure - Active Drum ™ - for a gentle washing of the most delicate garments, while assuring a perfect evacuation
- Holed drum lifter, which can be removed to ensure perfect cleaning of the drum, above all in case of mop programmes
- Top and front panels and drum made of AISI 304 stainless steel
- Robust door with double glass
- Available also with coin-operated system
- It can operate both at 230 V mono or 400 V three-phase - 50Hz

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 101**	**ALA 102**	**ALA 103**
12NC Code	851299601610	851299601620	851299601630
EAN Code	8003437225239	8003437225246	8003437225253
Load Capacity (kg)	8 kg	8 kg	8 kg
Maximum Spin Speed (rpm)/G-Factor	1200 rpm/390	1200 rpm/390	1200 rpm/390
Type of Control Panel	LCD	LCD	LCD
Main Colour of the Product	Stainless Steel	Stainless Steel	Stainless Steel
Plug Type	no plug	no plug	no plug
Heating Element	Yes	Yes	Yes
Drum Volume (L)	80 L	80 L	80 L
Type of Motor	Inverter	Inverter	Inverter
Hot & Cold Water Connection	Yes	Yes	Yes
Number of Programmes	19	19	19
Drain	Pump	Valve	Pump
Coin-operated System	No	No	Yes
WEIGHT & DIMENSIONS			
Gross Weight (kg)	94 kg	94 kg	94 kg
Net Weight (kg)	92 kg	92 kg	92 kg
Height of the product (mm)	850	850	850
Width of the product (mm)	595	595	595
Depth of the product (mm)	700	700	700
Height of the packed product (mm)	920	920	920
Width of the packed product (mm)	640	640	750
Depth of the packed product (mm)	775	775	775
TECHNICAL DATA			
Voltage (V)	1ph 230V/3ph 400V+N	1ph 230V/3ph 400V+N	1ph 230V/3ph 400V+N
Frequency (Hz)	50 Hz	50 Hz	50 Hz
Connection Rating (W)	4600 W	4600 W	4600 W
Current (A)	10 A/ 16 A	10 A/ 16 A	10 A/ 16 A
Energy Consumption year - NEW (2010/30/EC)	220 kWh	220 kWh	220 kWh
Energy Efficiency	A++	A++	A++
Noise Level Washing (dB(A) re 1 pW)	48 dB(A)	48 dB(A)	48 dB(A)
Noise Level Spinning (dB(A) re 1 pW)	69 dB(A)	69 dB(A)	69 dB(A)
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel

- technical specs - will be managed offline

ALA 001 - SAME FOR: ALA 002, ALA 003, ALA 004

- 8 kg (6.5 kg for ALA 004)
- Residual humidity control
- Butterfly ™ system for perfect drying of the linen and to prevent
- Micro-processor LCD display with 7 programmes
- Double lint filter
- Top and front panels and drum made of AISI 304 stainless steel
- Reversible door with magnetic door lock
- Available also with coin-operated system

MAIN FEATURES/PARAMETERS				
Product Description	**ALA 001**	**ALA 002**	**ALA 003**	**ALA 004**
12NC Code	851299601640	851299601650	851299601660	851299602150
EAN Code	8003437225260	8003437225277	8003437225284	8003437226052
Load Capacity (kg)	8 kg	8 kg	8 kg	6.5 kg
Drying Technology	Air-Vented	Heat Pump	Air-Vented	Condenser
Type of Control Panel	LCD	LCD	LCD	LCD
Main Colour of the Product	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Plug Type	Shuko	Shuko	Shuko	Shuko
Drum Volume (L)	145 L	145 L	145 L	112 L
Type of Motor	Inverter	Inverter	Inverter	Inverter
Number of Programs	7	7	7	7
Coin-Operated System	No	No	Yes	No
WEIGHT & DIMENSIONS				
Gross Weight	47 kg	64 kg	47 kg	44 kg
Net Weight (kg)	45 kg	62 kg	45 kg	46 kg
Height of the product (mm)	850	850	850	845
Width of the product (mm)	595	595	595	595
Depth of the product (mm)	745	745	745	585
Height of the packed product (mm)	920	920	920	920
Width of the packed product (mm)	640	640	750	640
Depth of the packed product (mm)	809	809	809	660
TECHNICAL DATA				
Voltage (V)	1ph 230 V	1ph 230 V	1ph 230 V	1ph 230 V
Frequency (Hz)	50 Hz	50 Hz	50 Hz	50 Hz
Connection Rating (W)	3300 W	800 W	3300 W	2250 W
Current (A)	16 A	10 A	16 A	10 A
Energy Efficiency	na	A++	na	na
Noise Level Spinning (dB(A) re 1 pW)	66 dB(A)	66 dB(A)	66 dB(A)	66 dB(A)
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel

AVAILABLE FOR THE CH MARKET				
Product Description		ALA 002 CH		ALA 004 CH
12NC Code		859991595940		859991595950
EAN Code		8003437608322		8003437608339

- technical specs - will be managed offline

Atlantis Top Load Washers and Dryers

Great Results in Ultra-Large Dimensions

New functions and lower consumption make the New Atlantis Collection an ideal and efficient laundry solution for small businesses.

Robust and easy to use
Designed to wash more in a single load

HIGHEST LOAD CAPACITY

Thanks to a 99lt drum capacity, it is possible to process all laundry up to 15 kg with a single load to save time.

NEW SMART AGITATOR

The new smooth shape of the agitator ensures the right level of friction, reducing laundry entanglement combined with its unique ability to protect fabric fibres.

NEW PORCELAIN DRUM

The anti-corrosive properties of the new porcelain drum prevents cracking, chipping or rust build-up.

CONSUMPTION SAVING

The new agitator washing system also ensures water and detergent saving since the laundry sits in the lower part of the drum, allowing partial water filling and, consequently, reducing energy usage.

* Compared to previous Whirlpool equivalent top load washers, using normal cycles, internal test on 15 kg load.

AUTODRY™ SYSTEM

Innovative and intuitive built-in sensors enable the 6TH SENSE drying technology to automatically detect when the laundry is dry and stops the cycle to prevent over-drying.

EXTRA SPACE

With a 198-litre drum capacity, there is plenty of room to easily handle large loads and bulky items.

WRINKLE SHIELD™ OPTION

When you are unable to remove a load of clothes from the dryer as soon as it stops, wrinkles can form. The Wrinkle Shield™ feature periodically tumbles, rearranges, and fluffs the load to help keep wrinkles from forming.

MATCHING AESTHETICS

Perfect matching with the washer, providing a different updated look.

3LWTW4815FW

- 15 kg
- 660 rpm
- 6TH SENSE Technology
- 12 programmes
- Hot & cold water inlet
- New smart agitator
- New porcelain drum
- Auto water level sensor
- 4 water temperature options
- 3 SOIL LEVEL OPTIONS

3LWTW4705FW

- 15 kg
- 660 rpm
- 12 programmes
- Hot & cold water inlet
- New smart agitator
- New porcelain drum
- Auto water level sensor
- 4 water temperature options
- 3 SOIL LEVEL OPTIONS

MAIN FEATURES/PARAMETERS		
Product Description	**3LWTW4815FW**	**3LWTW4705FW**
12NC Code	853797365000	853797465000
EAN Code	0883049390284	0883049390260
Load Capacity (kg)	15 kg	15 kg
Maximum Spin Speed (rpm)	660 rpm	660 rpm
Type of Control Panel	LED (3 knobs)	LED (3 knobs)
Type of Timer	Electro Mechanical	Electro Mechanical
Panel Language	English/Symbols	English/Symbols
Main Colour of Product	White with Silver Console	White
Plug Type	Universal Plug - IEC (British / Schuko / SABS / US)	Universal Plug - IEC (British / Schuko / SABS / US)
Drum Volume (L)	99 L	99 L
Type of Motor	PSC Motor	PSC Motor
Heating Type	Hot & Cold Water Intake	Hot & Cold Water Intake
Number of Programmes	12	11
WEIGHT & DIMENSIONS		
Gross Weight (kg)	63,6 kg	63,6 kg
Net Weight (kg)	54,5 kg	54,5 kg
Height of the Product (mm)	1067	1067
Width of the Product (mm)	699	699
Depth of the Product (mm)	686	686
Height of the packed Product (mm)	1162	1162
Width of the packed Product (mm)	737	737
Depth of the packed Product (mm)	687	687
TECHNICAL DATA		
Voltage (V)	220 V / 240 V	220 V / 240 V
Frequency (Hz)	50 Hz	50 Hz
Connection Rating (W)	1000 W	1000 W
Drum Material	White Porcelain	White Porcelain

- technical specs - will be managed offline

3LWED4830FW - SAME FOR: 3LWED4815FW

- 15
- Air-Vented
- 6TH SENSE Technology
- LED 3 Knobs
- 18 programmes
- Galvanised drum
- External exhaust pipe
- Automatic drying cycles
- Drying time selection
- Wrinke shield cycle

3LWED4705FW

- 15
- Air-Vented
- LED 3 Knobs
- 16 programmes
- Galvanised drum
- External exhaust pipe
- Automatic drying cycles
- Drying time selection
- Wrinke shield cycle

MAIN FEATURES/PARAMETERS			
Product Description	**3LWED4830FW**	**3LWED4815FW**	**3LWED4705FW**
12NC Code	853797765000	851299601250	853797665000
EAN Code	0883049388984	0883049390604	0883049388960
Load Capacity (kg)	15 kg	15 kg	15 kg
Technology	Air Vented	Air Vented	Air Vented
Type of Control Panel	LED 3 knobs	LED 3 knobs	LED 3 knobs
Type of Timer	Electro-Mechanical	Electro-Mechanical	Electro-Mechanical
Panel Language	English / Symbols	English / Symbols	English / Symbols
Main Colour of Product	White with Silver Console	White with Silver Console	White
Plug Type	Schuko - SABS	No	No
Drum Volume (L)	198 L	198 L	198 L
Type of Motor	PSC Motor	PSC Motor	PSC Motor
Heating Type	Electric	Electric	Electric
Number of Programmes	18	18	16
WEIGHT & DIMENSIONS			
Gross Weight (kg)	61,2 kg	54,5 kg	55 kg
Net Weight (kg)	49,5 kg	49,5 kg	49,5 kg
Height of the Product (mm)	1118	1118	1118
Width of the Product (mm)	737	737	737
Depth of the Product (mm)	717	717	717
Height of the packed Product (mm)	1100	1140	1100
Width of the packed Product (mm)	750	742	750
Depth of the packed Product (mm)	780	780	779
TECHNICAL DATA			
Voltage (V)	220-240 V	220-240 V	220-240 V
Frequency (Hz)	50 Hz	50 Hz	50 Hz
Connection Rating (W)	3250 W	4500 W	4500 W
Drum Material	Galvanised	Galvanised	Galvanised

The vented dryers come without the ventilation pipe. If necessary, we recommend the following spare part code that can be ordered separately, compliant with our models: Flexible dryer (C00538010)

- technical specs - will be managed offline

Industrial Washers and Dryers

Superior sturdiness, maximum safety and excellent performance

A large array of laundry solutions suitable for all industrial activities.

High-spin industrial washers Reliable, flexible, designed for the highest productivity

EXCELLENT RESULTS

No Fabrics Stress

Thanks to the **inverter motor**, the drum speed can be controlled so that there is a gradual acceleration of the spin to prevent mechanical stress on the fabrics. This, together with the balanced water fill and the controlled temperature, guarantees a delicate laundry treatment, specific of any type of fabric.

No Fabrics Shocks

Thanks to the **hot and cold** usage optimisation, the washing machine loads cold and hot water alternatively, reaching the exact set temperature. By heating the water gradually, this system prevents thermal shock on the fabrics. The machine loads hot water from the mains water supply, **reducing the energy costs and cycle time**.

TOTAL SAFETY

Emergency Stop Button

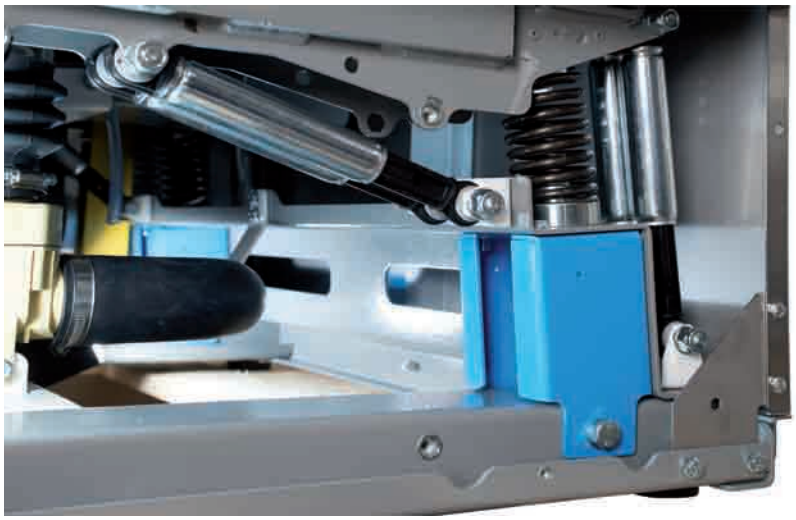
The machines are equipped with an emergency stop button that switches off the machine when pressed. This button puts the washer in electric safe condition for the user whenever a possible malfunction occurs.

Auto Door Look

The double automatic door closing system detects when the door is almost closed, locking it when the cycle starts: until this moment, the user could open the door to insert or take out linen. During the cycle, the door is locked and can be opened again only at the end of the programme when the internal temperature reaches the pre-set safety value.

MAXIMUM STABILITY

The **Power Balance System (PBS)** is the exclusive shock-absorber system, studied to bear high stress, maintaining the washing machine stable even in the most critical situations. The washing machine can complete the wash programme also with the heaviest loads.



ERGONOMICS

The washing machine has a large loading diameter to facilitate loading and unloading operations, also with bulky linen. It is also equipped with a tilted control panel for an optimal visibility, avoiding reflections on the touch-screen display.

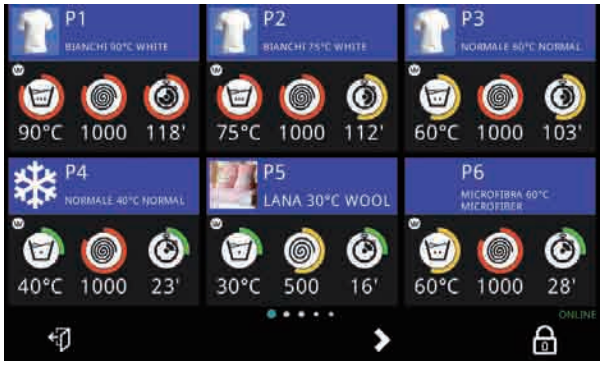
DURABLEDESIGN

This line boasts top quality components and materials. All panels and drums are made in stainless steel AISI 304, for a long-lasting and reliable structure.

TOTAL CONTROL OF THE WASH WITH THE INNOVATIVE TOUCH SCREEN

The innovative large touch screen control panel makes **programming, use and maintenance extremely simple and intuitive**.
The new touch control panel allows to connect the machine to the Internet through Wi-Fi and, thanks to that, the control panel is able to send to the user complex information without any space limit, like all set of economic and operating benefits. It's a **great help in the optimization of production costs**.

This innovative solution simplifies the business, from the cleaning management to the monitoring of the operations of the machines, up to the possibility of preventing maintenance.
The user can control at the end of the day through a Portal or a Tablet a lot of information: the energy, water and detergent used, if the washer has been stopped by the user or arrested through the emergency button or how many and which cycles have run during the day.



PROGRAMMING AN INDUSTRIAL WASHER HAS NEVER BEEN SO EASY

When the wished program is visualized, the display shows exactly all the parameters of washing cycle, the washing phase, the temperature used, the rpm and duration. **You can select the program and let it starts with just one touch on the icon.**
All parameters can be modified while the cycle is running simply touching the corresponding icon.

CUSTOMIZED CYCLES

With the **Program Function** you can modify the existing programs according to your need or create new ones, up to more than **200 new customized cycles**.

EXCELLENT CLEANING ACTION IN JUST OVER 1 HOUR

The washer has a range of **18 pre-set programs** to wash cottons, synthetics, microfiber, wool, from 30°C to 90°C. Each set cycle has a minimum of 3 rinses but it can also reach 5 in the Disinfectant program at 90°C. The user can choose according to his needs from the **quick wash** to the **Intensive** or **Disinfectant** programs that reaches 90°C with 5 rinses, ensuring a sanitizing action in **just over 1 hour**.

ALA 021 - SAME FOR: ALA 024, ALA 025, ALA 028, ALA 029

- From 8 kg to 23 kg
- G-Factor: from 300 up to 350 (950 and 1000 rpm)
- Inverter motor
- Hot & cold water connection
- LCD display with 200 programmes
- USB connection on the rear panel
- Emergency stop and motorised door look for total safety
- Innovative shock-absorber system – PBS – for maximum stability
- All panels and drum in stainless steel AISI 304
- No need to be anchored to the ground

ALA 030.2

- 32 kg
- G-Factor: 400 (915rpm)
- Inverter motor
- Hot and cold water connection
- LCD display with 200 programmes
- USB connection on the rear panel
- Emergency stop and motorised door look for total safety
- Innovative shock-absorber system – PBS – for maximum stability
- All panels and drum in stainless steel AISI 304
- Solid door with new design and height to facilitate loading and unloading of the linen
- No need to be anchored to the ground

ALA 031

- From 40 to 85 kg
- G-Factor: 377 (830rpm)
- Inverter motor
- Hot & cold water connection
- LCD display with 200 programmes
- USB connection on the rear panel
- Emergency stop and motorised door look for total safety
- Innovative shock-absorber system – PBS – for maximum stability
- All panels and drum in stainless steel AISI 304
- Need to be anchored to the ground

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 021**	**ALA 024**	**ALA 025**
12NC Code	853202101000	853202401000	853202501000
EAN Code	8003437225833	8003437977657	8003437977664
Heating Type	Electric	Electric	Electric
Load Capacity (kg)	8 kg	11 kg	14 kg
"G" Factor	300	300	350
Maximum Spin Speed rmp	1002 rpm	1002 rpm	947 rpm
Type of Control Panel	LCD	LCD	LCD
Number of Programs	200	200	200
Drum Volume (L)	81 L	105 L	140 L
WEIGHT & DIMENSIONS			
Gross Weight (kg)	259 kg	269 kg	405 kg
Net Weight (kg)	254 kg	264 kg	390 kg
Height of the Product (mm)	1031	1039	1264
Width of the Product (mm)	720	720	880
Depth of the Product (mm)	779	884	861
Height of the Packed Product (mm)	1180	1180	1405
Width of the Packed Product (mm)	760	760	1000
Depth of the Packed Product (mm)	940	1045	1150
TECHNICAL DATA			
Connection Rating (kW)	7,5 kW	10,5 kW	11 kW
Voltage (V)/Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Water Consumption (L)	121 L	169 L	234 L
Noise Level dB(A)	65 dB(A)	65 dB(A)	70 dB(A)
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel
Plug Type	No	No	No

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS		
Product Description	**ALA 028**	**ALA 029**
12NC Code	853202801000	853202901000
EAN Code	8003437977695	8003437977701
Heating Type	Electric	Electric
Load Capacity (kg)	18 kg	23 kg
"G" Factor	350	350
Maximum Spin Speed rmp	947 rpm	947 rpm
Type of Control Panel	LCD	LCD
Number of Programs	200	200
Drum Volume (L)	180 L	215 L
WEIGHT & DIMENSIONS		
Gross Weight (kg)	435 kg	450 kg
Net Weight (kg)	420 kg	435 kg
Height of the Product (mm)	1344	1344
Width of the Product (mm)	880	880
Depth of the Product (mm)	1039	1129
Height of the Packed Product (mm)	1405	1405
Width of the Packed Product (mm)	1000	1000
Depth of the Packed Product (mm)	1150	1150
TECHNICAL DATA		
Connection Rating (kW)	14,5 kW	18 kW
Voltage (V)/Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz
Water Consumption (L)	297 L	380 L
Noise Level dB(A)	70 dB(A)	70 dB(A)
Drum Material	Stainless Steel	Stainless Steel
Plug Type	No	No

MAIN FEATURES/PARAMETERS		
Product Description	**ALA 030.2**	**ALA 031**
12NC Code	859991596390	851299601670
EAN Code	8003437608643	8003437225291
Heating Type	Electric	Electric
Load Capacity (kg)	32 kg	40 kg
"G" Factor	400	377
Maximum Spin Speed rmp	915 rpm	830 rpm
Type of Control Panel	LCD	LCD
Number of Programs	200	200
Drum Volume (L)	320 L	400 L
WEIGHT & DIMENSIONS		
Gross Weight (kg)	573 kg	1540 kg
Net Weight (kg)	548 kg	1490 kg
Height of the Product (mm)	1500	1770
Width of the Product (mm)	1100	1540
Depth of the Product (mm)	1081	1410
Height of the Packed Product (mm)	1550	1910
Width of the Packed Product (mm)	1120	1700
Depth of the Packed Product (mm)	1130	1540
TECHNICAL DATA		
Connection Rating (kW)	29 kW	32 kW
Voltage (V)/Frequency (Hz)	400 V tri - 50Hz	400 V tri - 50Hz
Water Consumption (L)	273 L	702 L
Noise Level dB(A)	65 dB(A)	70 dB(A)
Drum Material	Stainless Steel	Stainless Steel
Plug Type	No	No

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 032**	**ALA 033**	**ALA 034**
12NC Code	853203201000	851299601680	853203401000
EAN Code	8003437977732	8003437225307	8003437977756
Heating Type	Electric	Electric	Electric
Load Capacity (kg)	55 kg	70 kg	85 kg
"G" Factor	377	377	377
Maximum Spin Speed rmp	829 rpm	750 rpm	750 rpm
Type of Control Panel	LCD	LCD	LCD
Number of Programs	200	200	200
Drum Volume (L)	565 L	699 L	848 L
WEIGHT & DIMENSIONS			
Gross Weight (kg)	1730 kg	1840 kg	1960 kg
Net Weight (kg)	1680 kg	1790 kg	1900 kg
Height of the Product (mm)	1770	2020	2020
Width of the Product (mm)	1540	1700	1700
Depth of the Product (mm)	1741	1559	1691
Height of the Packed Product (mm)	1910	2200	2200
Width of the Packed Product (mm)	1540	1500	1700
Depth of the Packed Product (mm)	1910	1500	1650
TECHNICAL DATA			
Connection Rating (kW)	39 kW	40 kW	42 kW
Voltage (V)/Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Water Consumption (L)	960 L	1279 L	1550 L
Noise Level dB(A)	70 dB(A)	72 dB(A)	72 dB(A)
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel
Plug Type	No	No	No

The ideal solution for all industrial activities that need professional drying results and high productivity

PERFECT DRYING RESULTS

Residual Moisture Control
The humidity control programmes stop automatically when the set residual level is reached. This allows for saving time and prevent damages to fabrics due to incorrect setting by the operator.

Reversing Drum
Thanks to the reversing rotating function the drying results are uniform even with large loads.

TOTAL LINEN CARE

Multi-step Heating System
The set temperatures for the heating and cooling phases are reached through different temperature steps.
This system prevents damages to fabrics due to sudden changes in temperature.

No-Wrikle Function
At the end of the cycle, the drum keeps on rotating and reversing, to prevent wrinkles from forming wrinkles. This will also facilitate iironing.

SAFETY

A safety device stops the tumble dryer if the door is opened while the dryer is working.

ERGONOMICS

The door width, its opening to 180° and its position make loading of the linen easier.

LOW NOISE

The dryers have been studied to maintain a noise level below 70dB (A) thanks to the drying chamber thermally and acoustically insulated with rock wool.

ALA 007 - SAME FOR: ALA 008, ALA 009, ALA 010, ALA 011

- From 10 kg to 34 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum

ALA 048

- 75 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum

ALA 015 - SAME FOR: ALA 016, ALA 017, ALA 018, ALA 019

- From 10 kg to 34 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum

ALA 049

- 75 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 007**	**ALA 008**	**ALA 009**
12NC	853200701000	853200801000	853200901000
EAN Code	8003437977480	8003437977497	8003437977503
Heating Type	Electric	Electric	Electric
Drying Technology	Air-Vented	Air-Vented	Air-Vented
Exhaust Type	External	External	External
Loading Capacity (Kg)	10 KG	14 KG	18 KG
Type of Control Panel	LCD	LCD	LCD
Number of Programs	30	30	30
Automatic Drying Cycles	Yes	Yes	Yes
WEIGHT & DIMENSIONS			
Net Weight (kg)	203	217	233
Gross Weight (kg)	210	225	245
Height of the Product (mm)	1804	1804	1804
Width of the Product (mm)	791	791	791
Depth of the Product (mm)	707	874	1051
Height of the Packed Product (mm)	1926	1926	1926
Width of the Packed Product (mm)	840	840	840
Depth of the Packed Product (mm)	740	890	1070
TECHNICAL DATA			
Electrical Connection Rating (W)	18700 W	18700 W	24700 W
Voltage (V) / Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Noise Level dB(a)	61	61	61
Drum Reverse	Yes	Yes	Yes
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel
Drum Volume (L)	189 L	263 L	345 L
Plug type	No	No	No
Door hinge	Right	Right	Right

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 010**	**ALA 011**	**ALA 048**
12NC	853201001000	853201101000	853204801000
EAN Code	8003437977510	8003437225314	8003437977985
Heating Type	Electric	Electric	Electric
Drying Technology	Air-Vented	Air-Vented	Air-Vented
Exhaust Type	External	External	External
Loading Capacity (Kg)	23 KG	34 KG	75 KG
Type of Control Panel	LCD	LCD	LCD
Number of Programs	30	30	30
Automatic Drying Cycles	Yes	Yes	Yes
WEIGHT & DIMENSIONS			
Net Weight (kg)	286	323	957
Gross Weight (kg)	298	341	1021
Height of the Product (mm)	1932	1932	2260
Width of the Product (mm)	1022	1022	1360
Depth of the Product (mm)	918	1188	1930
Height of the Packed Product (mm)	1974	1974	2422
Width of the Packed Product (mm)	1060	1060	1540
Depth of the Packed Product (mm)	950	1220	2050
TECHNICAL DATA			
Electrical Connection Rating (W)	25100 W	37100 W	100500 W
Voltage (V) / Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Noise Level dB(a)	61	61	74
Drum Reverse	Yes	Yes	Yes
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel
Drum Volume (L)	443 L	653 L	1846 L
Plug type	No	No	No
Door hinge	Right	Right	Right

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 015**	**ALA 016**	**ALA 017**
12NC	851299601700	851299601710	853201701000
EAN Code	8003437225321	8003437225338	8003437977589
Heating Type	Gas	Gas	Gas
Drying Technology	Air-Vented	Air-Vented	Air-Vented
Exhaust Type	External	External	External
Loading Capacity (Kg)	10 KG	14 KG	18 KG
Type of Control Panel	LCD	LCD	LCD
Number of Programs	30	30	30
Automatic Drying Cycles	Yes	Yes	Yes
WEIGHT & DIMENSIONS			
Net Weight (kg)	201	215	230
Gross Weight (kg)	208	223	242
Height of the Product (mm)	1804	1804	1804
Width of the Product (mm)	791	791	791
Depth of the Product (mm)	707	874	1051
Height of the Packed Product (mm)	1926	1926	1926
Width of the Packed Product (mm)	840	840	840
Depth of the Packed Product (mm)	740	890	1070
TECHNICAL DATA			
Electrical Connection Rating (W)	700 W	700 W	700 W
Voltage (V) / Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Noise Level dB(a)	61	61	61
Drum Reverse	Yes	Yes	Yes
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel
Drum Volume (L)	189 L	263 L	345 L
Plug type	No	No	No
Door hinge	Right	Right	Right

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS			
Product Description	**ALA 018**	**ALA 019**	**ALA 049**
12NC	853201801000	853201901000	851299601720
EAN Code	8003437977596	8003437977602	8003437225345
Heating Type	Gas	Gas	Gas
Drying Technology	Air-Vented	Air-Vented	Air-Vented
Exhaust Type	External	External	External
Loading Capacity (Kg)	23 KG	34 KG	75 KG
Type of Control Panel	LCD	LCD	LCD
Number of Programs	30	30	30
Automatic Drying Cycles	Yes	Yes	Yes
WEIGHT & DIMENSIONS			
Net Weight (kg)	287	321	971
Gross Weight (kg)	300	339	1035
Height of the Product (mm)	1932	1932	2260
Width of the Product (mm)	1022	1022	1360
Depth of the Product (mm)	918	1188	1930
Height of the Packed Product (mm)	1974	1974	2422
Width of the Packed Product (mm)	1060	1060	1540
Depth of the Packed Product (mm)	950	1220	2050
TECHNICAL DATA			
Electrical Connection Rating (W)	1100 W	1100 W	3000 W
Voltage (V) / Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Noise Level dB(a)	61	61	74
Drum Reverse	Yes	Yes	Yes
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel
Drum Volume (L)	443 L	653 L	1846 L
Plug type	No	No	No
Door hinge	Right	Right	Right

Professional Ironing

Top quality, attention to details and advanced technology are the pillars of Whirlpool ironers

Find out which of our professional ironing solutions best suits your business.

Whirlpool flatwork ironers guarantee extraordinary performance and high productivity

EFFICIENCY FOR GREAT IRONING RESULTS

Ironing Pressure Control
The flat ironers are equipped with an advanced system capable of controlling the ironing pressure and customising the programme according to the fabric, to ensure flawless results. Moreover, the torsion bar helps to maintain the chest pressure uniform along the entire roller length for perfect ironing.

Power Control Function
Thanks to this function, the operator can choose whether to operate at low speed or at the highest level, according to the power available. It is possible to check the energy consumption on the display.

Auto-Adjustment of the Speed
The flatwork ironers are also equipped with an automatic regulation device, to adjust the roller speed according to the ironing temperature. Since linen may have different levels of moisture, the speed is automatically increased or decreased according to the temperature of the roller.

SAFETY AND ERGONOMICS

Whirlpool flatwork ironers have several devices, specially designed to make laundry work easier, faster and safer.

Adjustable Table
The introduction table can be adjusted to make the user's position more comfortable.

Pedal Board
The pedal board starts and stops ironing with the simple pressing of the foot.

Hand Safety Bar
The hand safety bar prevents the accidental slipping of a limb or stretching of a textile behind the roller.

Emergency Stop Button
In case of danger, the emergency stop button cuts off the power immediately.

Anti-Panic Bar
The Anti-Panic Bar is an additional safety device for the operator. It is positioned at knee level, and instantly releases the chest when pressed.

ADVANCED TECHNOLOGY

The high-resolution touch display allows for unlimited storage of ironing programmes, which can vary according to the temperature, speed and pressure.
The programmes can be modified even during the cycle and there is also the possibility of associating icons or customised pictures for each programme.

ENERGY SAVING

From the display it's possible to activate the Cool Down Function, which can be selected when the cycle has almost terminated; the heating system stops but the flatwork ironer keeps on working with the heat energy stored. When the temperatures drops below 80°C, the flatwork ironer turns off automatically.

This function has two advantages:
- it prolongs the life of the roller cover
- it saves energy due to use of the heat energy stored

EASY SERVICING

The touch-screen control panel keeps the record of the working hours.
Moreover, it is possible to read the alarm history and troubleshooting, making the job of the technician much easier.

ADN 485 - SAME FOR: ADN 486, ADN 487, ADN 488, ADN 489, ADN 490, ADN 491

- Chest pressure control, adjustable according to fabric type
- Uniform chest pressure across the length of the roller
- Possibility of setting various standard and customised programmes for different temperatures, speed, pressure and fabrics
- Auto-adjustment of the roller speed
- Adjustable table
- Pedal board
- Hand safety bar
- Emergency stop button
- Anti-Panic bar for instant chest opening
- Simple and versatile micro-processor with wide display
- Inverter motor
- Durable padding
- 3-layer rollers
- Best results with 20% residual moisture

MAIN FEATURES/PARAMETERS			
Product Description	**ADN 485**	**ADN 486**	**ADN 487**
12NC Code	854448501000	854448601000	854448701000
EAN Code	8003437963810	8003437963827	8003437963834
Heating Type	Electric	Electric	Electric
Roller Dimensions (mm)	1000	1250	1500
Drum Diameter (mm)	250	250	250
Hourly Production kg/hr	25	30	35
Ironing Speed m/min	1 - 6	1 - 6	1 - 6
Absorption Capacity m3/h	-	-	-
Electric Connection Rating (kW)	4.5 kW	5.4 kW	7.5 kW
Voltage (V)	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz
Dimensions WxDxH (mm)	1513x671x1087	1763x671x1087	2013x671x1087
Packaging Dimensions WxDxH (mm)	1620x724x1203	1870x724x1203	2120x724x1203
Net/Gross Weight (kg)	159/176 kg	174/192 kg	198/218 kg

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 488**	**ADN 489**	**ADN 490**	**ADN 491**
12NC Code	854448801000	854448901000	854449001000	854449101000
EAN Code	8003437963841	8003437963858	8003437963865	8003437963872
Heating Type	Electric	Electric	Electric	Electric
Roller Dimensions (mm)	1500	1500	1750	2000
Drum Diameter (mm)	250	330	330	330
Hourly Production kg/hr	35	40	50	60
Ironing Speed m/min	1 - 6	1 - 6	1 - 6	1 - 6
Absorption Capacity m3/h	200	200	200	200
Electric Connection Rating (kW)	7.5 kW	7.5 kW	10.5 kW	13.5 kW
Voltage (V)	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz
Dimensions WxDxH (mm)	2013x671x1087	2013x671x1087	2263x1157x1157	2513x671x1157
Packaging Dimensions WxDxH (mm)	2120x724x1203	2100x724x1273	2350x724x1273	2600x724x1273
Net/Gross Weight (kg)	198/218 kg	220/240 kg	241/261 kg	268/289 kg

- technical specs - will be managed offline

Whirlpool professional ironers ensure superior efficiency against the most difficult folds

The Whirlpool range dedicated to ironing also includes products designed to cover different needs, ranging from electric steam boiler ironers to professional ironing tables, capable of satisfying the needs of sectors such as small laundries, hotels and communities.

ADN 042

- 12NC Code 854404201000
- EAN Code 8003437977619
- Electric steam boiler, thermally insulated
- Die-cast aluminum boiler
- Manually-operated water feeding
- Drinking water feeding
- Automatic pressure control by thermostat with fixed setting
- Boiler capacity 1.75 lt
- Autonomy of operation 2 – 3 hours
- Power: boiler heater 1 kW, iron heater 0.83 kW
- Connection rating (kW): 1.83
- Voltage (V)/Frequency: 230V – 50Hz
- Steam pressure (bar): 2.6
- External dimensions (WxDxHmm): 230x420x300
- Packaging Dimensions (WxDxHmm): 390x480x300
- Net/Gross Weight (kg): 8/9 kg
- Schuko Plug

ADN 043

- 12NC Code 854404301000
- EAN Code 8003437977633
- Electric steam boiler, thermally insulated
- Stainless steel boiler
- Manually-operated water feeding
- Drinking water feeding
- Automatic pressure control through pressure switch
- Boiler capacity 4 lt
- Autonomy of operation 5 – 6 hours
- Power: boiler heater 1.45 kW, iron heater 0.83 kW
- Connection rating (kW): 2.28
- Voltage (V)/Frequency: 230V – 50Hz
- Steam pressure (bar): 2.8
- External dimensions (WxDxHmm): 270x400x320
- Packaging Dimensions (WxDxHmm): 600x450x540
- Net/Gross Weight (kg): 14/16 kg
- Schuko Plug

ADN 040

- 12NC Code 854404001000
- EAN Code 8003437945526
- Finishing table with suction and electrically heated board, controlled by a thermostat
- Built-in electric steam boiler
- Automatic water feeding
- Board heater 1kW
- Boiler heater 3.9kW
- Water inlet 3/8”
- Board dimension 1200x400x250mm
- Connection rating (kW): 6.27
- Voltage (V)/Frequency: 400V tri – 50Hz
- Steam pressure (bar): 2.8
- External dimensions (WxDxHmm): 1550x580x950
- Packaging Dimensions (WxDxHmm): 1520x580x1120
- Net/Gross Weight (kg): 87/103 kg

ADN 044

- 12NC Code 854404401000
- EAN Code 8003437977640
- Version with built-in electric steam boiler, water pump, water feeding tank and and electric steam iron
- Utility ironing table with electrically-heated board and suction unit
- Built-in suction unit controlled by foot pedal
- Adjustable board temperature through thermostat
- Pedals on both sides of the table
- Board heater 0.7kW
- Boiler heater 1.45kW
- Suction motor 0.13kW
- Boiler capacity 4 l
- Board dimension 1100x380x270mm
- Connection rating (kW): 2.95
- Voltage (V)/Frequency: 230V – 50Hz
- Steam pressure (bar): 2.8
- External dimensions (WxDxHmm): 1380x380x930
- Packaging Dimensions (WxDxHmm): 1170x500x1100
- Net/Gross Weight (kg): 43/57 kg
- Schuko Plug

ADN 041

- 12NC Code 854404101000
- EAN Code 8003437977558
- Folding ironing table with electrically heated board and built-in vacuum unit
- Board heater: 0.33 kW
- Vacuum motor: 0.1 kW
- Connection rating (kW): 0.43
- Voltage (V)/Frequency: 230V – 50Hz
- External dimensions (WxDxHmm): 1380x380x930
- Packaging Dimensions (WxDxHmm): 1460x460x380
- Net/Gross Weight (kg): 22/24 kg
- Schuko Plug

ADN 045 - (support to the professional ironer ADN 043)

- 12NC Code 851299602010
- EAN Code 8003437225819
- Net/Gross Weight (kg): 4/7 kg
- External Dimensions (WxDxHmm): 300x260x510
- Packaging Dimensions (WxDxHmm): 350x350x540

ADN 038 - (support to the professional ironer ADN 042)

- 12NC Code 854403801000
- EAN Code 8003437977541
- Net/Gross Weight (kg): 3/6 kg
- External Dimensions (WxDxHmm): 230x400x800
- Packaging Dimensions (WxDxHmm): 540x140x520

Professional Warewashing

Performance, reliability, hygiene and easy of use

The Whirlpool Professional Warewashing range has been studied to satisfy the needs of all professional users and includes glass washers, dishwashers, hood dishwashers and pot machines.

A wide and complete range for warewashing equipment

The new range of Whirlpool professional ware washers is versatile and it offers different solutions to fully satisfy every need, while meeting different levels of expenditure.
The range is divided into three different product lines: HIGH Line, STANDARD Line, ECO Line.

HIGH LINE

The HIGH-Line models are designed to ensure top-quality results. They are technologically advanced thanks to special features that manage water temperatures, heat recovery and energy consumption.

STANDARD LINE

The STANDARD Line models guarantee superior performances and total reliability. They are designed to be customised to cover all needs.

ECO LINE

The ECO-Line models are studied for heavy-duty and user-friendly use. They combine effective washing performances with low consumption.

POWERFUL WASH PROGRAMMES FOR EXCELLENT RESULTS

A varied choice of programmes suitable for every need, for optimal timing and consumption of water, detergent and energy.

Short and effective cycles that last from 60 up to 480 seconds, specially designed for all kinds of crockery (glasses, cutlery and coffee cups, dishes and beer glasses) and different dirt levels.

PROGRAMMES

	1 GLASSES	2 CUTLERY & COFFEE CUPS	3 DISHES	4 HEAVY DURATION	5 BEER GLASSES
Duration	60 sec.	120 sec.	180 sec.	480 sec.	130 sec.
Wash temp.	55°C	55°C	55°C	55°C	Extra final COLD RINSE on Programme 2
Rinse temp.	65°C-70°C	70°C-75°C	75°C-80°C	80°C-85°C	

The washing phase always works at 55°C while the rinsing temperature can rise up to 80°C to guarantee the sanitising action.

The premium models also have a dedicated cycle for beer glasses that perform a cold water rinse in the final phase of the cycle so the glasses can be immediately used to pour beer directly after washing.

ABSOLUTE RINSING PERFORMANCE FOR SANITISING RESULTS

The rinsing process is the most important part to ensure the best washing results and total hygiene.
To guarantee these results, it is fundamental that the temperature and water pressure must be kept constant throughout the whole rinsing phase.

For this reason, the Whirlpool Standard and High line ranges are equipped with the **HI-Energy efficiency system**, the advanced technology that, thanks to the atmospheric boiler combined with the break tank, allows the machine to have the water necessary for the rinse always at the right temperature and pressure.

This technology guarantees not only the sanitising action and improved removal of detergent residues but also time and energy saving.

«CRV» SYSTEM FOR ENERGY SAVING

The hood dishwasher line is also available with an innovative technology, the **CRV system**, that saves energy and improves the work conditions by reducing the humidity in the work environment.
The «CRV» is a heat recovery system that turns the steam created during the washing phase into warm water used for the rinsing phase of the next cycle. Thanks to this device you can use an heating element of just 6kW instead of 10kW, without any compromise on the result.

Moreover, the CRV System improves the work conditions for operators because all the steam is drawn in instead of being released into the wokplace.

PURE WATER FOR OUTSTANDING WASHING RESULTS

In order to obtain excellent washing performance the water must be absolutely pure.
For this reason, Whirlpool High Line dishwashers are equipped with the **Osmosis system** guaranteeing excellent cleaning results thanks to a semi-permeable membrane, which separates the organic and inorganic substances dissolved in the water. This device is able to withhold about 98% of the chemical substances in the water.

In this way, the pure water obtained guarantees optimal washing results, with no need for extra cleaning, together with lower running costs.

AUTOMATIC WATER SOFTENER

The Standard and High line machines are also available with the automatic water softener, a device that reduces the water hardness thanks to special resins that convert ions of calcium, iron and magnesium into ions of sodium, while helping to prevent possible damages due to calcareous deposits.

TOP QUALITY, STURDINESS AND RELIABILITY

The whole range has been designed to guarantee high standards of quality, robustness and reliability.

- **AISI 304 Stainless Steel** - All products are made in Italy and built in stainless steel
- **Insulated Double-Skin Cabinet & Double-Wall Door** - The structure with double wall on the door and the insulated double-skin cabinet ensure a lower noise level and reduce the heat emission
- **Double Filter** - The double filter in the washing tank guarantees the best hygiene and total protection of the washing pump
- **Easy Maintenance** - The stainless steel structure and the rounded corners make cleaning operations much easier and improve the hygiene
- **GS-TUV Certification** - All products boast the GS-TUV Certification that guarantees lasting mechanical and electrical safety

INTUITIVE USER INTERFACES FOR EASE OF USE

Choosing the right programme has never been so easy.
The product lines have 3 different control panels with easy interaction and programming:
LCD, Digital and Mechanical user interface.

LCD - HIGH LINE

DIGITAL - STANDARD LINE

MECHANICAL - ECO LINE

PREMIUM LCD USER INTERFACE

The cutting-edge electronic control panel with large TFT colour screen is the largest on the market. It measures measuring 45x60mm and has high-resolution animation graphics.
It ensures straighforward and intuitive use of the dishwashers, providing information such as temperature, working phases, time to end, machine status, potential anomalies.

BASKET SIZES

Each type of product line differs according to the size and the height of the basket. The 50x50cm basket can contain up to 18 dishes.

	GLASS WASHER		DISHWASHER		HOOD DW WASHER		POT WASHER	
SEGMENTATION	BASKET SIZE	HEIGHT	BASKET SIZE	HEIGHT	BASKET SIZE	HEIGHT	BASKET SIZE	HEIGHT
ECO LINE	35x35cm 40x40cm	22cm 32cm (no upper washing arm)	50x50cm	33cm	50x50cm	43cm		
STANDARD LINE	40x40cm	27.5cm	50x50cm	34cm	50x50cm	43cm		
HIGH LINE	40x40cm	27.5cm	50x50cm	40cm	50x50cm	43cm	57x62cm 66.5x66.5cm 61.5x115cm	62cm 86cm 86cm

BASKET EQUIPMENT

The ware washers come with one or more baskets for cleaning glasses or dishes. Together with the glass basket there is also a teaspoon holder, while the dish basket has the cutlery holder inside.

	GLASS WASHER	DISHWASHER	HOOD DW WASHER	POT WASHER
ECO LINE	1 glass basket	2 dish baskets	2 dish baskets	
STANDARD LINE	2 glass baskets	2 dish baskets 1 glass basket	2 dish baskets 1 glass basket	
HIGH LINE	2 glass baskets	2 dish baskets 1 glass basket	2 dish baskets 1 glass basket	1 universal stainless steel basket with wheels 1 baking tray basket 1 basket for 24 plates (only on HPL634)

Also included

Spoon holder

Cutlery holder

Cutlery holder

SALUX
Disinfection Guaranteed

The New SALUX Dishwashers: Disinfection Guaranteed

The ideal NEW solution for a **Reliable, Ecological and Disinfectant result**, compliant with the European Directive EN 15883 and DIN 105 -11-12. Thanks to the Disinfectant feature, the SALUX dishwashers **allow not just to wash but to disinfect** dishes, glasses, coffee cups, all types of crockeries in general and **also some medical devices defined as not critical**. For this reason, this is the **ideal solution** not only for bars and restaurants but also **for nursing homes, schools, communities and hospitals**.
The SALUX will be available with an **LCD Display, 1 or 2 baskets**, with both **230V and 400V**.

DISINFECTION GUARANTEED: THE NEW REQUIREMENT OF CONSUMERS

The SALUX Dishwashers assure a **complete Thermo-Disinfection** of all possible viruses or bacteria thanks to the Disinfection Programs able to reach up to **85°C kept for 30 seconds**, compliant with the European Regulation EN 15883. This important feature fully satisfies the new consumers' needs, who increasingly need hygienic reassurance.

THERMO STOP SYSTEM FOR RELIABLE RESULTS

The **Thermo-Stop system** is a device able to put in stand by the rinsing phase until the exact degree of water temperature is not reached. If the water in the boiler has not reached 85°C, the rinsing phase doesn't start, ensuring the success of the disinfection.

ECO-FRIENDLY SOLUTION

The SALUX Dishwashers, in addition to the HI Energy Efficiency System, are equipped with the **Stand By Device**, that reduces the temperature up to 10 °C when the machine has not been used for a prolonged period of time; this helps to further reduce the energy consumption.

NEW DISINFECTANT CYCLES

All 5 cycles guarantee the disinfection in short time and with low consumption. With a duration from 1 minute up to 15/20 minutes, they are designed to disinfect every kind of crockery and not critical medical devices.

Unlike the others LCD Dishwashers, the SALUX have more powerful washing and rinsing cycles: in washing they reach a temperature up to 65°C, while the rinsing is always up to 85°C, ensuring the success of the disinfection.

To improve the results, the cycles have been configured to use completely clean water at the beginning and during various phases of the wash.

CYCLE DURATION	WASHING T°C	RINSING T°C	RINSE DURATION	DISINFECTION CERTIFICATION
1 minute and a half	55°C	85°C	13 seconds	Ref DIN 10512 - Disinfection
2 minutes	55°C	85°C	13 seconds	Ref DIN 10512 - Disinfection
2 minutes	65°C	85°C	30 seconds	Ref EN 15883 - Thermo Disinfection
3 minutes	65°C	85°C	30 seconds	Ref EN 15883 - Thermo Disinfection
15 minutes for 400V/ 20 minutes for 230V	65°C	85°C	30 seconds	Ref EN 15883 - Thermo Disinfection

HGL 44 SA - SAME FOR: HGL 44 A

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener (HGL 44 SA only)

SGD 44 S - SAME FOR: SGD 44

- Digital user Interface
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic softener (SGD 44 S only)

EGM 4 - SAME FOR: EGM 3

- Mechanical control
- Single-panel wash tank
- Built-in rinse-aid dosing
- Standard overflow pipe

MAIN FEATURES/PARAMETERS			
Product Description	**HGL 44 A**	**HGL 44 SA**	
12NC Code	851299601150	851299601160	
EAN Code	8003437224362	8003437224379	
Basket Size (mm)	400x400	400x400	
Wash Height (mm)	275	275	
Wash Cycle (sec.)	60/120/180/480 Beer 130	60/120/180/480 Beer 130	
Connection Rating (kW)	3,37	3,37	
Voltage (V)/Frequency	230V/50Hz	230V/50Hz	
External Dimensions WxDxH (mm)	473x539x700	473x539x700	
Packaging Dimensions WxDxH (mm)	550x600x800	550x600x800	
Net/Gross Weight (KG)	39 / 43,5 KG	39 / 43,5 KG	
Control Panel	LCD	LCD	
Features	Double Panel Wash Tank	Double Panel Wash Tank	
	Built-in Rinse Aid Dosing	Built-in Rinse Aid Dosing	
	Detergent Dosing	Detergent Dosing	
	HI-Energy Efficiency System	HI-Energy Efficiency System	
	Drain Pump	Drain Pump	
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm	
	Upper Washing Arm	Upper Washing Arm	
	Automatic Drain	Automatic Drain	
		Automatic Softener	

AVAILABLE FOR THE CH MARKET		
Product Description	SL2 G44	
12NC Code	851299602090	
EAN Code	8003437225994	

- technical specs - will be managed offline

	SGD 44	**SGD 44 S**	**EGM 3**	**EGM 4**
	851299601070	851299601080	851299601010	851299601020
	8003437224287	8003437224294	8003437224225	8003437224232
	400X400	400X400	350X350	400X400
	280	280	220	320
	60/120/180/480	60/120/180/480	120	120
	3,07	3,07	2,77	2,97
	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
	473x513x689	473x513x689	415x465x595	465x510x695
	550x600x800	550x600x800	550x600x650	550x600x800
	34 / 38,5 KG	34 / 38,5 KG	25/29,5 KG	31/35,5 KG
	Digit	Digit	Mechanical	Mechanical
	Double Panel Wash Tank	Double Panel Wash Tank	Single Panel Wash Tank	Single Panel Wash Tank
	Built-in Rinse Aid Dosing	Built-in Rinse Aid Dosing	Built-in Rinse Aid Dosing	Built-in Rinse Aid Dosing
	Detergent Dosing	Detergent Dosing		
	HI-Energy Efficiency System	HI-Energy Efficiency System		
	Drain Pump	Drain Pump		
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm		
	Upper Washing Arm	Upper Washing Arm		
		Automatic Softener		

HDL 534 SAO - SAME FOR: HDL 534 SA, HDL 534 A

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener (except for HDL 534 A)
- Integrated osmosis system (HDL 534 SAO only)

SDD 534 US - SAME FOR: SDD 54 US, SDD 534 U, SDD 54 U

- Digital user Interface
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic softener (SDD 54 US and SDD 534 US only)

EDM 53 DU - SAME FOR: EDM 5 DU - EDM 5 U

- Mechanical control
- Single-panel wash tank
- Built-in rinse-aid dosing
- Upper washing arm
- Drain pump (except for EDM 5 U)

SALUX 230/1 - SAME FOR SALUX 230/2, SALUX 400/1, SALUX 400/2

- LCD Display
- Double panel wash tank
- Built-in rinse aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless Steel rinsing arms
- Upper washing arms
- Automatic drain
- Thermo-Disinfection
- Stand By system

MAIN FEATURES/PARAMETERS		
Product Description	**HDL 534 A**	**HDL 534 SA**
12NC Code	851299601170	851299601180
EAN Code	8003437224386	8003437224393
Basket Size (mm)	500x500	500x500
Wash Height (mm)	400	400
Wash Cycle (sec.)	60/120/180/480 Beer 130	60/120/180/480 Beer 130
Power/ kW	6.55	6.55
Voltage (V)/Frequency	400V/3N/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	604x633x838	604x633x838
Packaging Dimensions WxDxH (mm)	650x700x1000	650x700x1000
Net/Gross Weight (kg)	54/62 kg	54/62 kg
Control Panel	LCD	LCD
Features	Double-Panel Wash Tank	Double-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Detergent Dosing	Detergent Dosing
	HI-Energy Efficiency System	HI-Energy Efficiency System
	Drain Pump	Drain Pump
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm
	Upper Washing Arm	Upper Washing Arm
	Automatic Drain	Automatic Drain
		Automatic Softener

AVAILABLE FOR THE CH MARKET		
Product Description	SL2 D534	
12NC Code	851299602100	
EAN Code	8003437226007	

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS		
Product Description	**HDL 534 SAO**	**SDD 54 U**
12NC Code	851299601190	851299601090
EAN Code	8003437224409	8003437224300
Basket Size (mm)	500x500	500x500
Wash Height (mm)	400	340
Wash Cycle (sec.)	150/170/180/480 Beer 130	60/120/180/480
Power/ kW	8.05	3.90
Voltage (V)/Frequency	400V/3N/50Hz	230V/50Hz
External Dimensions WxDxH (mm)	604x633x838	582x610x822
Packaging Dimensions WxDxH (mm)	650x750x1000	650x750x1000
Net/Gross Weight (kg)	65/73 kg	54/62 kg
Control Panel	LCD	Digit
Features	Double-Panel Wash Tank	Double-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Detergent Dosing	Detergent Dosing
	HI-Energy Efficiency System	HI-Energy Efficiency System
	Drain Pump	Drain Pump
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm
	Upper Washing Arm	Upper Washing Arm
	Automatic Drain	
	Automatic Softener	
	Integrated Osmosis System	

AVAILABLE FOR THE CH MARKET		
Product Description		SDD 54 U CH
12NC Code		859991626090
EAN Code		8003437619403

MAIN FEATURES/PARAMETERS			
Product Description	**SDD 534 U**	**SDD 54 US**	**SDD 534 US**
12NC Code	851299601100	851299601110	851299601120
EAN Code	8003437224317	8003437224324	8003437224331
Basket Size (mm)	500x500	500x500	500x500
Wash Height (mm)	340	340	340
Wash Cycle (sec.)	60/120/180/480	60/120/180/480	60/120/180/480
Power/ kW	4.90	3.90	4.90
Voltage (V)/Frequency	400V/3N/50Hz	230V/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	582x610x822	582x610x822	582x610x822
Packaging Dimensions WxDxH (mm)	650x750x1000	650x750x1000	650x750x1000
Net/Gross Weight (kg)	54/62 kg	54/62 kg	54/62 kg
Control Panel	Digital	Digital	Digital
Features	Double-Panel Wash Tank	Double-Panel Wash Tank	Double-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Detergent Dosing	Detergent Dosing	Detergent Dosing
	HI-Energy Efficiency System	HI-Energy Efficiency System	HI-Energy Efficiency System
	Drain Pump	Drain Pump	Drain Pump
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm
	Upper Washing Arm	Upper Washing Arm	Upper Washing Arm
		Automatic Softener	Automatic Softener

- technical specs - will be managed offline

Main Features/Parameters			
Product Description	**EDM 5 U**	**EDM 5 DU**	**EDM 53 DU**
12NC Code	851299601030	851299601040	851299601050
EAN Code	8003437224249	8003437224256	8003437224263
Basket Size (mm)	500x500	500x500	500x500
Wash Height (mm)	330	330	330
Wash Cycle (sec.)	180	180	180
Power/ kW	3.90	3.90	4.90
Voltage (V)/Frequency	230V/50Hz	230V/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	565x610x825	565x610x825	565x610x825
Packaging Dimensions WxDxH (mm)	650x750x1000	650x750x1000	650x750x1000
Net/Gross Weight (kg)	47/55 kg	47/55 kg	57/55 kg
Control Panel	Mechanical	Mechanical	Mechanical
Features	Single-Panel Wash Tank	Single-Panel Wash Tank	Single-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Upper Washing Arm	Upper Washing Arm	Upper Washing Arm
		Drain Pump	Drain Pump

MAIN FEATURES/PARAMETERS			
Product Description	**SALUX 230/1**	**SALUX 230/2**	
12NC Code	859991619400	859991619410	
EAN Code	8003437616419	8003437616433	
Number of baskets	1	2	
Basket Size (mm)	500x500	500x500	
Wash Height (mm)	375	375	
Wash Cycle (sec.)	90/120/120/180/1500	90/120/120/180/1500	
Power/ kW	3,15 kW	3,15 kW	
Plug type	Schuko	Schuko	
Ampers (A)	14,7 A	14,7 A	
Voltage (V)/Frequency	230 V/50 Hz	230 V/50 Hz	
External Dimensions WxDxH (mm)	604x633x838	604x633x838	
Packaging Dimensions WxDxH (mm)	650x700x1000	650x700x1000	
Net/Gross Weight (kg)	54/65 kg	54/65 kg	
Features	Double Panel Wash Tank	Double Panel Wash Tank	
	Built-in Rinse Aid Dosing	Built-in Rinse Aid Dosing	
	Detergent Dosing	Detergent Dosing	
	HI-Energy Efficiency System	HI-Energy Efficiency System	
	Drain Pump	Drain Pump	
	Stainless Steel Rinsing Arms	Stainless Steel Rinsing Arms	
	Upper Washing Arms	Upper Washing Arms	
	Automatic Drain	Automatic Drain	
	Thermo-Disinfection	Thermo-Disinfection	
	Stand By System	Stand By System	

- technical specs - will be managed offline

	SALUX 400/1	**SALUX 400/2**
	859991619440	859991619450
	8003437616440	8003437616464
	1	2
	500x500	500x500
	375	375
	90/120/120/180/840	90/120/120/180/840
	6,55 kW	6,55 kW
	No	No
	10,6 A	10,6 A
	400 V/3N/50Hz	400 V/3N/50Hz
	604x633x838	604x633x838
	650x700x1000	650x700x1000
	54/65 kg	54/65 kg
	Double Panel Wash Tank	Double Panel Wash Tank
	Built-in Rinse Aid Dosing	Built-in Rinse Aid Dosing
	Detergent Dosing	Detergent Dosing
	HI-Energy Efficiency System	HI-Energy Efficiency System
	Drain Pump	Drain Pump
	Stainless Steel Rinsing Arms	Stainless Steel Rinsing Arms
	Upper Washing Arms	Upper Washing Arms
	Automatic Drain	Automatic Drain
	Thermo-Disinfection	Thermo-Disinfection
	Stand By System	Stand By System

HCL 534 SAC - SAME FOR: HCL 534 SA

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener
- CRV system (HCL 534 SAC only)

H2CL 534 SC - SAME FOR: H2CL 534 SA

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener
- CRV system (H2CL 534 SC only)

SCD 534 US/2 - SAME FOR: SCD 534 US/1

- Digital display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic softener

ECM 532 U

- Mechanical control
- Single-panel wash tank
- Built-in rinse-aid dosing
- Upper washing arm
- Standard overflow pipe

MAIN FEATURES/PARAMETERS			
Product Description	**HCL 534 SA**	**HCL 534 SAC**	
12NC Code	851299601200	851299601210	
EAN Code	8003437224416	8003437224423	
Basket Size (mm)	500x500	500x500	
Wash Height (mm)	430	430	
Wash Cycle (sec.)	60/120/180/480 Beer 130	60/120/180/48 Beer 130	
Power/ kW	11.10	7.10	
Voltage (V)/Frequency	400V/3N/50Hz	400V/3N/50Hz	
External Dimensions WxDxH (mm)	655x785x1500/1950	655x785x1675/2125	
Packaging Dimensions WxDxH (mm)	900x800x1700	900x800x1900	
Net/Gross Weight (kg)	120/131 kg	120/131 kg	
Control Panel	LCD	LCD	
Features	Double-Panel Wash Tank	Double-Panel Wash Tank	
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing	
	Detergent Dosing	Detergent Dosing	
	HI-Energy Efficiency System	HI-Energy Efficiency System	
	Drain Pump	Drain Pump	
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm	
	Upper Washing Arm	Upper Washing Arm	
	Automatic Drain	Automatic Drain	
	Automatic Softener	Automatic Softener	
		CRV System	

AVAILABLE FOR THE CH MARKET		
Product Description	SL2 C534	
12NC Code	851299602110	
EAN Code	8003437226014	

- technical specs - will be managed offline

	H2CL 534 SA	**H2CL 534 SC**
	851299601220	851299601130
	8003437224430	8003437224447
	500x500	500x500
	430	430
	60/120/180/480 Beer 130	60/120/180/480 Beer 130
	22.20	22.20
	400V/3N/50Hz	400V/3N/50Hz
	1181x796x1500/1950	1181x796x1675/1950
	1300x1000x1700	1300x1000x1900
	200/211 kg	200/211 kg
	LCD	LCD
	Double-Panel Wash Tank	Double-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Detergent Dosing	Detergent Dosing
	HI-Energy Efficiency System	HI-Energy Efficiency System
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm
	Upper Washing Arm	Upper Washing Arm
	Automatic Drain	Automatic Drain
	Automatic Softener	Automatic Softener
	Drain Pump	CRV System

MAIN FEATURES/PARAMETERS			
Product Description	**SCD 534 US/1**	**SCD 534 US/2**	**ECM 532 U**
12NC Code	851299601230	851299601240	851299601060
EAN Code	8003437224348	8003437224355	8003437224270
Basket Size (mm)	500x500	500x500	500x500
Wash Height (mm)	430	430	430
Wash Cycle (sec.)	60/120/180/480	60/120/180/480	120/180
Power/ kW	6.52	7.10	6.52
Voltage (V)/Frequency	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	655x785x1500/1950	655x785x1500/1950	655x785x1480/1915
Packaging Dimensions WxDxH (mm)	900x800x1700	900x800x1700	900x800x1700
Net/Gross Weight (kg)	117/128 kg	120/131 kg	105/116 kg
Control Panel	Digital	Digital	Mechanical
Features	Double-Panel Wash Tank	Double-Panel Wash Tank	Double-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Detergent Dosing	Detergent Dosing	Upper Washing Arm
	HI-Energy Efficiency System	HI-Energy Efficiency System	
	Drain Pump	Drain Pump	
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm	
	Upper Washing Arm	Upper Washing Arm	
	Automatic Softener	Automatic Softener	

- technical specs - will be managed offline

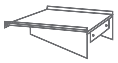
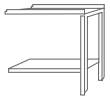
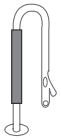
HPL 834 - SAME FOR: HPL 734, HPL 634

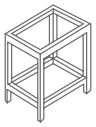
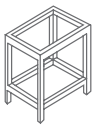
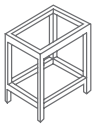
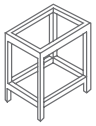
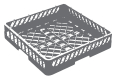
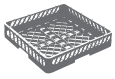
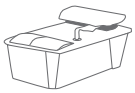
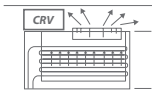
- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain

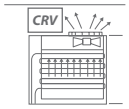
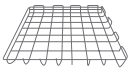
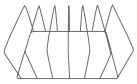
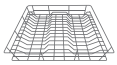
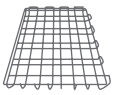
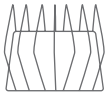
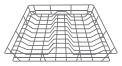
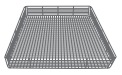
MAIN FEATURES/PARAMETERS			
Product Description	**HPL 634**	**HPL 734**	**HPL 834**
12NC Code	851299601260	851299601270	851299601280
EAN Code	8003437224843	8003437224850	8003437224867
Basket Size (mm)	570x620	665x665	615x1150
Wash Height (mm)	620	860	860
Wash Cycle (sec.)	60/120/180/480	180/360/540/600	180/360/540/600
Power/ kW	11.42	12.20	16.00
Voltage (V)/Frequency	400 V/3N/50Hz	400 V/3N/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	685x720x1690	855x820x2160	1335x785x2160
Packaging Dimensions WxDxH (mm)	900x900x2000	1100x1000x2500	1500x1000x2500
Net/Gross Weight	165/205 kg	210/270 kg	340/400 kg
Control Panel	LCD	LCD	LCD
Features	Double-Panel Wash Tank	Double-Panel Wash Tank	Double-Panel Wash Tank
	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing	Built-in Rinse-Aid Dosing
	Detergent Dosing	Detergent Dosing	Detergent Dosing
	HI-Energy Efficiency System	HI-Energy Efficiency System	HI-Energy Efficiency System
	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm	Stainless Steel Rinsing Arm
	Upper Washing Arm	Upper Washing Arm	Upper Washing Arm
	Automatic Drain	Automatic Drain	Automatic Drain

- technical specs - will be managed offline

Warewashing Accessories

	COMMERCIAL CODE	12NC	DESCRIPTION
	AGS 132	851299601530	Manual water softener 8 l
	AGS 134	856313401000	Manual water softener 12 l
	AGS 133	851299601540	Manual water softener 16 l
	**ADN 429**	851299601550	Shelf 600mm
	**ADN 414**	854441401000	Table with 2 legs and lower panel 630mm
	ADN 415	854441501000	Table with 2 legs and lower panel 1000mm
	ADN 416	851299601560	Table with 2 legs and lower panel 1300mm
	ADN 430	851299601570	Table C 1300mm right
	ADN 431	851299601580	Table C 1300mm left
	ADN 410	854441001000	Right-sided pre-wash table 1200mm with hole
	ADN 412	854441201000	Left-sided pre-wash table 1200mm with hole
	ADN 411	854441101000	Right-sided pre-wash table 1200mm without hole
	ADN 413	854441301000	Left-sided pre-wash table 1200mm without hole
	**AGS 146**	856314601000	Hand shower tap

	COMMERCIAL CODE	12NC	DESCRIPTION
	**AGS 106**	856310601000	Stainless steel support 500mm
	**AGS 110**	856311001000	Stainless steel support 500mm
	**ADN 427**	854442701000	Stainless steel support 500mm
	**AGS 129**	856312901000	Stainless steel Inox support 500mm
	AGS 107	856310701000	Glass basket 350x350x120mm
	AGS 116	856311601000	Glass basket 400x400x130mm
	**AGS 389**	851299601590	Basket 500x500mm
	**AGS 390**	851299601600	Basket for 18 dishes 500x500mm
	AGS 104	856310401000	Cutlery holder 2 compartments 100x130x60mm
	AGS 105	856310501000	Cutlery holder ø 100x110mm
	**ADI 065**	851299601730	Automatic softener 8 l
	ADI 094	851299601980	Drain pump
	**ADI 095**	851299601990	Steam condenser and heat recovery

	COMMERCIAL CODE	12NC	DESCRIPTION
	**ADI 096**	851299602000	Steam condenser and Heat Recovery
	**ADI 066**	851299601740	Stainless steel basket with wheels (HPL 634)
	**ADI 067**	851299601750	Triangular baking tray basket (HPL 634)
	**ADI 068**	851299601760	Basket for 24 dishes 570x570x130mm
	ADI 069	851299601770	Baking tray basket 620x570x100mm
	ADI 090	851299601780	Basket 620x570x120mm
	**ADI 091**	851299601790	Stainless steel basket with wheels (HPL 734)
	ADI 092	851299601800	Stainless steel basket with wheels (HPL 834)
	**ADI 093**	851299601810	Triangular baking tray basket (HPL 734/HPL 834)
	ADI 097	851299602160	Detergent Dosing
	**ADI 098**	859991630280	Basket 18 dishes 500x500 mm
	**ADI 099**	859991630290	Basket 500x500x120 mm
	ADI 100	859991630360	Basket 500x500x180 mm

CODE	EGM 3	EGM 4	EDM 5 U	EDM 5 DU	EDM 53 DU	ECM 532 U	SGD 44	SGD 44 S	SDD 54 U	SDD 534 U	SDD 54 US	SDD 534 US	SCD 534 US/1	SCD 534 US/2
AGS 132	√	√					√							
AGS 134			√	√	√				√	√				
AGS 133						√								
ADN 429						√							√	√
ADN 414						√							√	√
ADN 415						√							√	√
ADN 416						√							√	√
ADN 430						√							√	√
ADN 431						√							√	√
ADN 410						√							√	√
ADN 412						√							√	√
ADN 411						√							√	√
ADN 413						√							√	√
AGS 146						√							√	√
AGS 106	√													
AGS 110		√					√	√						
ADN 427			√	√	√				√	√	√	√		
AGS 129														
AGS 107	√													
AGS 116		√					√	√						
AGS 389			√	√	√	√			√	√	√	√	√	√
AGS 390			√	√	√	√			√	√	√	√	√	√
AGS 104	√	√					√	√						
AGS 105			√	√	√	√			√	√	√	√	√	√
ADI 065														
ADI 094														
ADI 095														
ADI 096														
ADI 066														
ADI 067														
ADI 068														
ADI 069														
ADI 090														
ADI 091														
ADI 092														
ADI 093														
ADI 097	√	√	√	√	√	√								
ADI 098														
ADI 099														
ADI 100														

	HGL 44 A	HGL 44 SA	HDL 534 A	HDL 534 SA	HDL 534 SAO	HCL 534 SA	HCL 534 SAC	H2CL 534 SA	H2LC 534 SC	HPL 634	HPL 734	HPL 834	SALUX 230/1	SALUX 230/2	SALUX 400/1	SALUX 400/2
	√															
			√													
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Professional Cooking

Discover our efficient catering solutions suitable for every need

Whirlpool professional cooking equipment features top-quality appliances and offers the widest variety for all uses in the catering industry.

Ovens Line

Experience the New Professional Ovens Collection

Technology, quality and versatility make Whirlpool professional ovens the ideal choice to satisfy the needs of any professional chef.

High professionalism for top-quality results, every time

Thanks to their advanced technology and the large dimensions of the chamber, which ensures optimal circulation of the air, our professional ovens are able to enhance the flavours of each dish and to ensure uniform cooking on all trays, regardless of the load.

Our Professional Oven range is articulated with 3 different user interfaces: **Touch, Digital and Mechanical**, and with different sizes, 4, 6 and 10 levels for the Electric version and 6 levels for the gas version.

The new range boasts a new more premium color, a new cooking method and is the top of excellence for its **20 cooking phases** and the customization possibility up to **1.000 different recipes**.

EXCELLENT PERFORMANCE WITH FOUR COOKING METHODS

The choice of four different cooking methods guarantees optimal cooking results, from delicatessen products to pastries: first courses, meat and fish dishes, vegetables, croissants, cakes, bread, pizza.

CONVECTION + VENTILATION

A fan circulates the heated air and keep the temperature steady.

3 KNOBS (TIMER & TEMPERATURE + GRILL)

CONVECTION + HUMIDIFIER

Thanks to the humidifier system, the water is injected into the fan of the cooking chamber by pressing a button and due to the high cooking temperature, it evaporates instantly creating humidity.

2 KNOBS + HUMIDIFIER BUTTON

CONVECTION + STEAM

The users can select the required humidity by turning the steam knob. The machine automatically introduce humidity into the cooking chamber according to the percentage selected.

3 KNOBS (TIMER, TEMP, STEAM)

CONVECTION + COMBI + STEAM 100%

With a premium oven you have the possibility to cook with three different cooking methods: just convection, combination and direct steam 100%.

3 BUTTONS (TIMER, TEMP, STEAM)

The **Convection Ovens** and **Convection + Humidifier Ovens** are suitable for bar or small restaurants where I need to heat, defrost and cook pizza or brioches, where steam is not necessary.

The **Convection Ovens + Steam** are the ideal solution for foods that need to be cooked quickly at high temperature, in a humid atmosphere. Food remains tender and doesn't lose weight.

The **Combi + Direct Steam** solution instead allows to cook also with just Steam 100%, perfect for fish, vegetables or any kind of food that requires a gentle cooking, where vitamin and mineral loss is virtually null.

PERFECT COOKING RESULTS. NO MATTER WHAT YOU COOK

Whirlpool professional ovens are the ideal solution for both pastry and gastro cooking. Their exclusive chamber is specially designed with a double insertion, to hold both pastry trays measuring 400x600mm and GN 1/1 grids.

PASTRY OVENS

TRAYS - STANDARD SIZES:

400 x 600 mm

GASTRO OVENS

GRIDS - STANDARD SIZES:

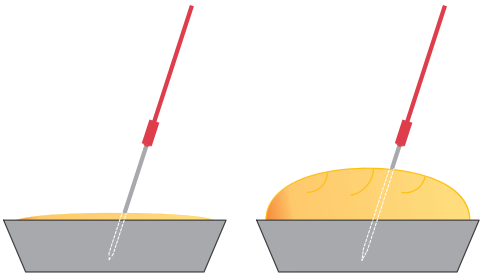
GN 2/1 : 650 x 530 mm
GN 1/1 : 325 × 530 mm
GN 2/3 : 325 × 354 mm
GN 2/4 : 162 × 530 mm
GN 2/8 : 325 × 132 mm
GN 1/2 : 325 × 265 mm
GN 1/3 : 325 × 176 mm
Etc.

PREMIUM OVENS WITH TOUCH AND DIGIT CONTROLS

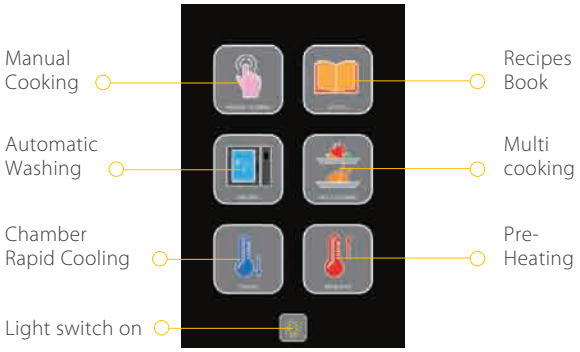
The Premium Ovens are a range of ovens with 4, 6 and 10 levels, with **Combi cooking technology + Direct Steam injection**, to satisfy any professional needs. The Touch version is also supplied with the **Multi-Cooking function**, allowing to cook different recipes and dishes in the same time, without affecting taste or smell, to optimize the time in the kitchen. This function allows the Chefs to cook and prepare their own specific menu at the same time using the same oven, without interfering with each other.

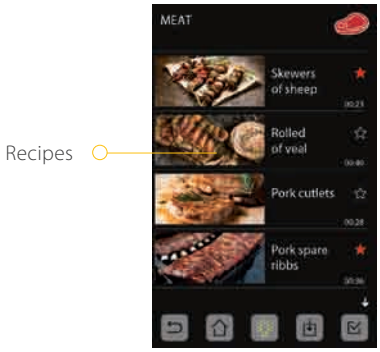
If in the **Digital version** is possible to store up to **200 recipes** and cook with **4 cooking phases**, in the **Touch version** I can save up to **1.000 recipes** with **20 different cooking stages,** with excellent cooking results.

Both oven lines are equipped with **Delta T° cooking** function with **Core probe** that keeps the temperature difference constant between the external cooking environment and the core of the product, until the heart of the food reaches the desired temperature.



DISPLAY TOUCH CONTROL OVENS

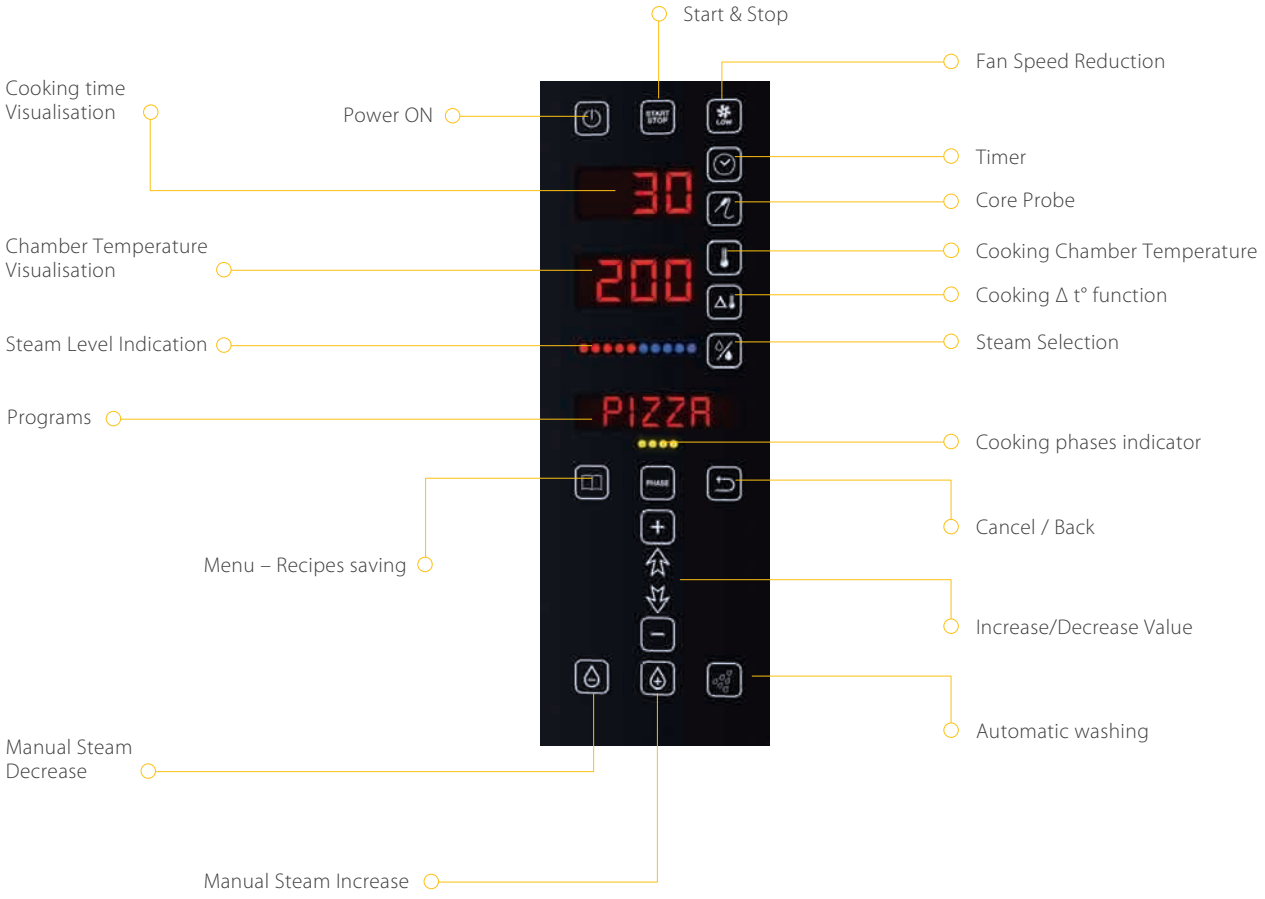




ADVANCED TECHNOLOGY FOR TOUCH SCREEN AND DIGIT OVENS

The new **touch-screen display** ensures enhanced control with easier, faster, more precise and intuitive programming. The **USB key** allows the interaction with the oven, uploading and downloading updates and recipes, the HACCP control that allows to check how the oven has worked and much more.

DISPLAY DIGITAL OVENS

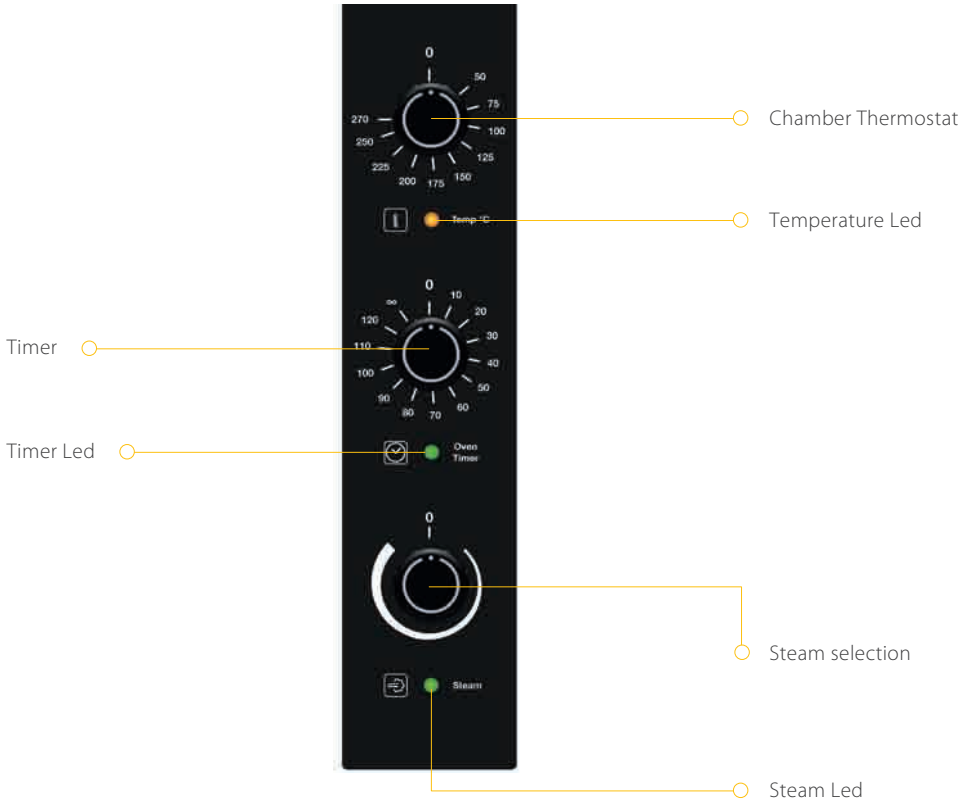


EASY VALUE OVENS

The Ovens of the Easy Value Line are also available in 4, 6 and 10 levels, with Electric power supply and **Mechanical control panel with knobs**.

Equipped with a **Convection cooking system + Steam**, they are the answer for Chefs who want quality performance at the right price.

DISPLAY EASY VALUE - MECHANICAL CONTROL



SUPPORT OVENS AND FAST VALUE OVENS

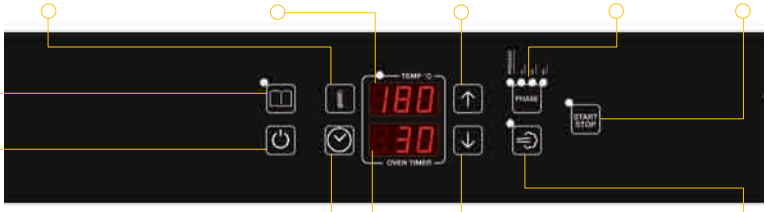
The Support Ovens and the Fast Value line offer a selection of Electric ovens with tilt up door, available with mechanical and digital control and it is possible to choose between models with **convection + grill, convection + humidifier and convection with steam**. Small but robust, these ovens are ideal for snack bars, pubs and small restaurants.

DISPLAY SUPPORT OVENS

MECHANICAL

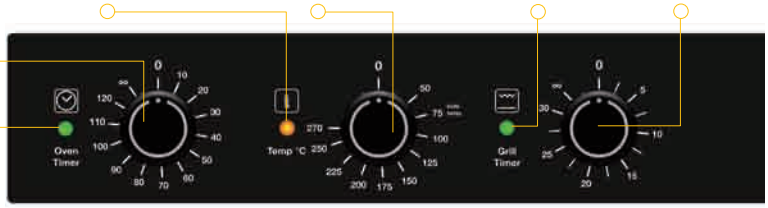
CONVECTION + STEAM

DIGITAL



CONVECTION + STEAM

DISPLAY FAST VALUE OVENS



CONVECTION + VENTILATION + GRILL

CONVECTION + HUMIDIFIER

Easy cleaning and maintenance

Whirlpool professional ovens are equipped with a double-glazed openable door that can be inspected for cleaning and with a cooking chamber with rounded edges for easy cleaning.

The Ovens must be kept always clean at the end of the day.
The **Digital and Touch Ovens** are equipped **with 4 automatic washing programs;** Short, Strong, Extra Strong and Rinsing Cycle.
With just one touch the oven will be clean and ready for a new working day in the kitchen.

MAXIMUM STURDINESS AND ERGONOMICS

A sturdy and strong oven with ergonomic handle and with the cooking chamber totally made in stainless steel AISI 304.

TOTAL RANGE WITH ACCESSORIES INCLUDED FROM PLANT

PRODUCT LINE	12NC	MODEL DESCRIPTION	ACCESSORIES BY PLANT
PREMIUM OVENS TOUCH	851299602170	AFO ET 4DS	1 Grid GN 1/1 - Core Probe - Automatic washing
	851299602180	AFO ET 6DS	1 Grid GN 1/1 - Core Probe - Automatic washing
	851299602190	AFO ET 10DS	1 Grid GN 1/1 - Core Probe - Automatic washing
PREMIUM OVENS DIGITAL	851299602200	AFO ED4DS	1 Grid GN 1/1 - Core Probe - Automatic washing
	851299602210	AFO ED6DS	1 Grid GN 1/1 - Core Probe - Automatic washing
	851299602220	AFO ED10DS	1 Grid GN 1/1 - Core Probe - Automatic washing
	851299602230	AFO GD6DS	1 Grid GN 1/1 - Core Probe - Automatic washing
EASY VALUE OVENS	851299602240	AFO EM4SV	1 Grid GN 1/1
	851299602250	AFO EM6SV	1 Grid GN 1/1
	851299602260	AFO EM10SV	1 Grid GN 1/1
SUPPORT OVENS	851299602270	AFO EM4SO	1 Grid GN 1/1
	851299602280	AFO ED5SO	1 Grid GN 1/1
FAST VALUE OVENS	851299602290	AFO EM4CH	1 Grid GN 1/1
	851299602120	AFO EM 4	1 Grid GN 2/3

PREMIUM OVENS

TOUCH

3 COOKING METHODS: CONVECTION + COMBI + DIRECT STEAM

AFO ET 4DS
TOUCH control
4 Levels
GN1/1
+ 60X40m
3phase motor

AFO ET 6DS
TOUCH control
6 Levels
GN1/1
+ 60X40m
3phase motor

DIGITAL

AFO ED4DS
DIGIT control
4 Levels
GN1/1
+ 60X40m

AFO ED6DS
DIGIT control
6 Levels
GN1/1 + 60X40m
3phase motor

EASY VALUE OVENS

CONVECTION + STEAM

AFO EM4SV
Mechanical control
4 Levels
GN1/1
+ 60X40m
3phase motor

AFO EM6SV
Mechanical control
6 Levels
GN1/1
+ 60X40m
3phase motor

SUPPORT OVENS

CONVECTION + STEAM

AFO EM4SO
Mechanical control
4 Levels
GN1/1
+ 60X40m
3phase motor

AFO ED5SO
DIGIT control
5 Levels
GN1/1
+ 60X40m
3phase motor

FAST VALUE OVENS

CONVECTION + GRILL

AFO EM4
Mechanical control
4 Levels
GN2/3
+ 46x34cm
Monophase

CONVECTION + HUMIDIFIER

AFO EM4CH
Mechanical control
4 Levels
GN1/1
+ 60X40cm
Monophase

AFO ET 10DS

TOUCH control
10 Levels
GN1/1
+ 60X40m
3phase motor

AFO ED10DS

DIGIT control
10 Levels
GN1/1
+ 60X40m
3phase motor

AFO GD6DS

DIGIT control
6 Levels
GN1/1
+ 60X40m
3phase motor

AFO EM10SV

Mechanical control
10 Levels
GN1/1
+ 60X40m
3phase motor

AFO ET 10DS - same for AFO ET6DS and AFO ET4DS

- Suitable for pastry and gastronomy
- 10 Trays levels, available also with 6 and 4 levels
- Double insertion GN1/1 and 60x40cm
- **3 cooking methods: convection + combi + steam 100%**
- Touch Screen Control
- **Possibility to store up to 1.000 recipes**
- **Cooking at Phase up to 20 different stages**
- **Cooking at Delta t° with Core Probe**
- **Multi Cooking Function**
- **USB Connection and HACCP Control**
- Automatic Washing programs: short, strong, extra strong and rinsing cycle
- Guide with 80mm distance
- Internal lighting
- Reverse fan rotation and double rotation speed
- Preheat and chamber cooling function
- Cooking delay timer function
- 400V- 3N- 50HZ

AFO ED 10DS - same for AFO ED 6DS, AFO ED 4DS and AFO GD 6DS

- Suitable for pastry and gastronomy
- 10 Trays levels, available also with 6 and 4 levels
- Double insertion GN1/1 and 60x40cm
- **3 cooking methods: convection + combi + steam 100%**
- Digital control
- **Possibility to store up to 200 recipes**
- **Cooking at Phase up to 4 different stages**
- **Cooking at Delta t° with Core Probe**
- **USB Connection and HACCP Control**
- Automatic Washing programs: short, strong, extra strong and rinsing cycle
- Guide with 80mm distance
- Internal lighting
- Reverse fan rotation and double rotation speed
- Preheat and chamber cooling function
- Cooking delay timer function
- 400V- 3N- 50HZ
- Available also in Gas version with 6 levels

AFO EM 10SV - same for AFO EM 6SV and AFO EM 4SV

- 10 Trays levels, available also with 6 and 4 levels
- Double insertion GN1/1 and 60x40cm
- **2 cooking methods: convection + steam**
- Mechanical control
- Guide with 75mm distance
- Internal lighting
- 400V- 3N- 50HZ

AFO ED5SO

- 5 Trays levels
- Double insertion GN1/1 and 60x40cm
- **2 cooking methods: convection + steam**
- Digital control
- **Possibility to store up to 99 recipes**
- **Cooking at Phase up to 4 different stages**
- Guide with 70mm distance
- Internal lighting
- Reverse fan rotation
- Tilt up Door
- 400V- 3N- 50HZ

AFO EM4SO

- 4 Trays levels
- Double insertion GN1/1 and 60x40cm
- **2 cooking methods: convection + steam**
- Mechanical control
- Guide with 70mm distance
- Internal lighting
- Reverse fan rotation
- Tilt up Door
- 400V- 3N- 50HZ

AFO EM 4CH and AFO EM4

- 4 Trays levels
- Double insertion GN1/1 and 60x40cm for AFO EM4CH
- Double insertion GN2/3 and 46x34cm for AFO EM4
- **2 cooking methods: convection + humidifier for AFO EM4CH**
- **2 cooking methods: convection + ventilation & grill for AFO EM4**
- Mechanical control
- Guide with 70mm distance
- Internal lighting
- Tilt up Door
- 230V- 1N- 50HZ

MAIN FEATURES/PARAMETERS			
NC12	**851299602170**	**851299602180**	**851299602190**
CommCode	AFO ET 4DS	AFO ET 6DS	AFO ET 10DS
EANCode	80 03437 22607 6	80 03437 22608 3	80 03437 22609 0
Heating type	Electric	Electric	Electric
Panel control	7" LCD	7" LCD	7" LCD
Oven technology	Combi + Direct Steam	Combi + Direct Steam	Combi + Direct Steam
Number of levels	4	6	10
Grid dimension (GN)	1/1 + 60x40	1/1 + 60x40	1/1 + 60x40
Max Number of meals	60	90	150
Cooking phase	20	20	20
Number of Customized Programs	1000	1000	1000
Cooking at Delta T	Yes	Yes	Yes
Core probe	Yes	Yes	Yes
USB Connection	Yes	Yes	Yes
Distance between levels (mm)	80	80	80
Reverse Fan Rotation	Yes	Yes	Yes
Product material	Stainless Steel	Stainless Steel	Stainless Steel
Internal light	Yes	Yes	Yes
Automatic washing	Yes	Yes	Yes
Gas type	no	no	no
Electrical Connection (Kw/h)	7,5	10,9	18,4
Voltage (V)	400	400	400
Frequency (Hz)	50	50	50
Dimensions without packaging WxDxH (mm)	840x996x805	840x996x950	840x996x1275
Dimensions with packaging WxDxH (mm)	880x990x1010	880x990x1160	880x990x1350
Net Weight (kg)	103	113	140
Gross Weight (kg)	110	120	150

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS				
NC12	**851299602200**	**851299602210**	**851299602220**	**851299602230**
CommCode	AFO ED4DS	AFO ED6DS	AFO ED10DS	AFO GD6DS
EANCode	80 03437 22610 6	80 03437 22611 3	80 03437 22612 0	80 03437 22613 7
Heating type	Electric	Electric	Electric	Gas
Panel control	Digit	Digit	Digit	Digit
Oven technology	Combi + Direct Steam	Combi + Direct Steam	Combi + Direct Steam	Combi + Direct Steam
Number of levels	4	6	10	6
Grid dimension (GN)	1/1 + 60x40	1/1 + 60x40	1/1 + 60x40	1/1 + 60x40
Max Number of meals	60	90	150	90
Cooking phase	4	4	4	4
Number of Customized Programs	200	200	200	200
Cooking at Delta T	Yes	Yes	Yes	Yes
Core probe	Yes	Yes	Yes	Yes
USB Connection	Yes	Yes	Yes	Yes
Distance between levels (mm)	80	80	80	80
Reverse Fan Rotation	Yes	Yes	Yes	Yes
Product material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Internal light	Yes	Yes	Yes	Yes
Automatic washing	Yes	Yes	Yes	Yes
Gas type	no	no	no	Natural or Propane
Electrical Connection (Kw/h)	7,5	10,9	18,4	0,6
Voltage (V)	400	400	400	400
Frequency (Hz)	50	50	50	50
Dimensions without packaging WxDxH (mm)	840x996x805	840x996x950	840x996x1275	840x996x950
Dimensions with packaging WxDxH (mm)	880x990x1010	880x990x1160	880x990x1350	880x990x1160
Net Weight (kg)	103	113	140	113
Gross Weight (kg)	110	120	150	120

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS			
NC12	**851299602240**	**851299602250**	**851299602260**
CommCode	AFO EM4SV	AFO EM6SV	AFO EM10SV
EANCode	80 03437 22614 4	80 03437 22615 1	80 03437 22616 8
Heating type	Electric	Electric	Electric
Panel control	Knobs	Knobs	Knobs
Oven technology	Convection + Steam	Convection + Steam	Convection + Steam
Number of levels	4	6	10
Grid dimension (GN)	1/1 + 60x40	1/1 + 60x40	1/1 + 60x40
Max Number of meals	60	90	150
Cooking phase	-	-	-
Number of Customized Programs	-	-	-
Cooking at Delta T	No	No	No
Core probe	No	No	No
USB Connection	No	No	No
Distance between levels (mm)	75	75	75
Reverse Fan Rotation	Yes	Yes	Yes
Product material	Stainless Steel	Stainless Steel	Stainless Steel
Internal light	Yes	Yes	Yes
Automatic washing	No	No	No
Gas type	no	no	no
Electrical Connection (Kw/h)	6,5	7,9	11,9
Voltage (V)	400	400	400
Frequency (Hz)	50	50	50
Dimensions without packaging WxDxH (mm)	865x745x565	865x775x715	875x775x1015
Dimensions with packaging WxDxH (mm)	900x770x755	910x815x905	910x815x1205
Net Weight (kg)	60	80	100
Gross Weight (kg)	65	85	110

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS		
NC12	**851299602270**	**851299602280**
CommCode	AFO EM4SO	AFO ED5SO
EANCode	80 03437 22617 5	80 03437 22618 2
Heating type	Electric	Electric
Panel control	Knobs	Digit
Oven technology	Convection + Steam	Convection + Steam
Number of levels	4	5
Grid dimension (GN)	1/1 + 60x40	1/1 + 60x40
Max Number of meals	-	-
Cooking phase	-	4
Number of Customized Programs	-	99
Cooking at Delta T	No	No
Core probe	No	No
USB Connection	No	No
Distance between levels (mm)	70	70
Reverse Fan Rotation	Yes	Yes
Product material	Stainless Steel	Stainless Steel
Internal light	Yes	Yes
Automatic washing	No	No
Gas type	no	no
Electrical Connection (Kw/h)	5,8	5,8
Voltage (V)	400	400
Frequency (Hz)	50	50
Dimensions without packaging WxDxH (mm)	725x715x605	725x753x730
Dimensions with packaging WxDxH (mm)	760x840x795	760x840x860
Net Weight (kg)	46	51
Gross Weight (kg)	51	56

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS		
NC12	**851299602290**	**851299602120**
CommCode	AFO EM4CH	AFO EM 4
EANCode	80 03437 22619 9	8003437226021
Heating type	Electric	Electric
Panel control	Knobs + Buttons	Knobs
Oven technology	Convection + Humidifier	Convection + ventilation
Number of levels	4	4
Grid dimension (GN)	1/1 + 60x40	2/3 +46x34
Max Number of meals	-	-
Cooking phase	-	-
Number of Customized Programs	-	-
Cooking at Delta T	No	No
Core probe	No	No
USB Connection	No	No
Distance between levels (mm)	70	70
Reverse Fan Rotation	no	no
Product material	Stainless Steel	Stainless Steel
Internal light	Yes	Yes
Automatic washing	No	No
Gas type	no	no
Electrical Connection (Kw/h)	3,2	3,6
Voltage (V)	230	230
Frequency (Hz)	50	50
Dimensions without packaging WxDxH (mm)	725x715x605	585x655x570
Dimensions with packaging WxDxH (mm)	760x750x795	620x690x760
Net Weight (kg)	45	36
Gross Weight (kg)	50	41

POM4/PZ - SAME FOR POM6/PZ

- Ideal for 4 pizzas (6 for POM6/PZ)
- Stackable models
- Double independent heatings (top and bottom)
- Baking surface with refractory stone
- Glass door
- Internal light
- Thermometer

MAIN FEATURES/PARAMETERS		
Product Description	**POM4/PZ**	**POM6/PZ**
12NC	859991601240	859991601250
EAN Code	8003437610646	8003437610653
Number of Decks	1	1
Number of Pizzas	4	6
Number of Pizzas per hour	32-34	48-50
Chamber Dimensions (WxDxH mm)	700x700x150	700x1050x150
External Dimensions (WxDxH mm)	990x920x380	990x1270x380
Control Panel	Mechanical	Mechanical
Chamber Heating	Electric	Electric
Net Weight (kg)	74 kg	97 kg
Power Supply	400V-3ph-N-T	400V-3ph-N-T
Power Up (kWh)	2,8	3,65
Power Down (kWh)	2,8	3,65

ACCESSORIES AVAILABLE		
Product Description	AFO 730 - Aluminium pizza peel	AFO 731 - Brass brush with stainless steel scraper
12NC Code	859991602170	859991602180
EAN Code	8003437610851	8003437610899

- technical specs - will be managed offline

PRO 25 IX

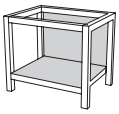
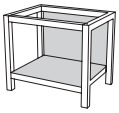
- 25 litres
- Commercial microwaves without turntable
- No grill
- Cavity: stainless steel
- Operation type: electronic
- Display type: led
- Programs: 10
- Power cord length (m): 1.5

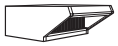
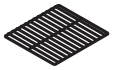
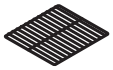
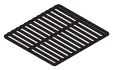
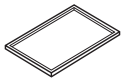
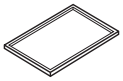
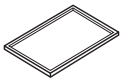
MAIN FEATURES/PARAMETERS	
Product Description	**PRO 25 IX**
12NC Code	858762899790
EAN Code	8003437214127
Litres	25
Electrical Connection Rating kW	1
Electrical Connection Rating kW	Input 1.5
Voltage (V)	230 V ~ 50Hz
MHz	2450
Unit Size WxDxH (mm)	511x421x285
Cavity Size WxDxH (mm)	328x368x206
kg	14

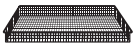
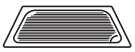
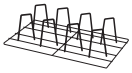
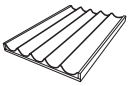
AVAILABLE FOR THE CH MARKET	
Product Description	PRO 25 IX CH
12NC Code	859991596120
EAN Code	8003437608469
AVAILABLE FOR THE UK MARKET	
Product Description	PRO 25 IX UK
12NC Code	858762815790
EAN Code	8003437216688

- technical specs - will be managed offline

Oven Accessories

	COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
	AFO 681	859991597450	8003437608797	Open Stand for 4 tray Ovens, without trayslides (530x490x850h. 9 Kg.)
	AFO 682	859991597470	8003437608803	Open Stand for 4 or 5 tray Ovens, without trayslides (610x550x850h. 10 Kg.)
	AFO 683	859991597480	8003437608810	Open stand for 4 Tray Ovens, with trayslides with capacity of 8 trays 460X340 and GN 2/3 (530x490x850 h. 13 Kg.)
	AFO 684	859991597490	8003437608827	Open stand for 4 Tray Ovens, with trayslides with capacity of 8 trays 400X600 E GN 1/1
	AFO 685	859991597500	8003437608834	Hand Shower
	AFO 686	859991597510	8003437608841	Hand Shower
	AFO 687	859991597520	8003437608858	Open Stand for 4-6 tray Ovens, without trayslides (690x570x850 h. 10 Kg.)
	AFO 688	859991597530	8003437608865	Open Stand for 4-6 tray Ovens, without trayslides (690x570x700 h. 8,4 Kg.)
	AFO 689	859991597550	8003437608872	Open Stand for 4-6 tray Ovens, without trayslides with shelf (690x570x850 h. 13 Kg.)
	AFO 690	859991597560	8003437608896	Open Stand for 4-6 tray Ovens, without trayslides with shelf (690x570x700 h. 11 Kg.)
	AFO 691	859991597570	8003437608902	Open Stand for 4-6 tray Ovens, with trayslides with capacity of 8 tryas of 400X600 e GN 1/1 (690x570x850 h 14 Kg.)
	AFO 692	859991597580	8003437608919	Open Stand for 10 tray Ovens, with trayslides with capacity 8 trays of 400X600 E GN 1/1 (690X570X700h. 10,2 Kg.)
	AFO 693	859991597590	8003437608926	Rectractabale hand shower kit
	**AFO 694**	859991597610	8003437608933	Open Stand for 4 tray Ovens, without trayslides
	**AFO 695**	859991597630	8003437608940	Open Stand for 6 - 10 tray Ovens, without trayslides
	AFO 696	859991597650	8003437608957	Open stand for 4 tray Ovens, with trayslides with capacity 8 trays 600x400 & GN 1/1

	COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
	AFO 697	859991597660	8003437608964	Open stand for 6-10 tray Ovens, with trayslides with capacity 8 trays 600x400 & GN 1/1
	**AFO 698**	859991597680	8003437608971	Extraction and condensation hood
	**AFO 702**	859991597730	8003437609046	Stainless Steel Grid GN 2/3
	**AFO 703**	859991597750	8003437609053	Stainless Steel Grid 60X40
	**AFO 704**	859991597800	8003437609060	Stainless Steel Grid GN 1/1
	AFO 705	859991597810	8003437609077	Chrome-plated iron Grid GN 2/3
	AFO 706	859991597820	8003437609084	Chrome-plated iron Grid GN 46x34
	AFO 707	859991597830	8003437609091	Chrome-plated iron Grid GN 1/1
	AFO 708	859991597840	8003437609107	Chrome-plated iron Grid 60x40
	AFO 709	859991597850	8003437609114	Stainless steel trays GN 1/2 h. 20
	AFO 710	859991597860	8003437609121	Stainless steel trays GN 1/2 h. 40
	AFO 711	859991597870	8003437609138	Stainless steel trays GN 1/2 h. 60
	**AFO 712**	859991597880	8003437609145	Aluminium tray for pastry 46X34
	**AFO 713**	859991597890	8003437609152	Aluminium tray for pastry GN 1/1
	**AFO 714**	859991597900	8003437609169	Aluminium tray for pastry 60X40
	AFO 715	859991597910	8003437609176	Perfored stainless steel tray GN 1/1 h. 20

	COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
	AFO 716	859991597920	8003437609183	Perfored stainless steel tray GN 1/1 h. 40
	AFO 717	859991597930	8003437609190	Perfored stainless steel tray GN 1/1 h. 60
	**AFO 718**	859991597940	8003437609206	Stainless steel basket
	AFO 719	859991597960	8003437609213	Non stick aluminium tray GN 1/1 h. 40
	**AFO 720**	859991597980	8003437609237	Grilling platter h. 20
	**AFO 721**	859991598000	8003437609244	Stainless steel grid for poultry GN 1/1
	**AFO 722**	859991598020	8003437609251	Punched aluminium baquette tray with 5 positions 60x40
	AFO 723	859991598100	8003437609299	Static prover 8 levels
	AFO 724	859991598120	8003437609305	Static prover 8 levels 60X40
	AFO 725	859991598140	8003437609312	Static prover 6+6 levels GN 1/1 + 60X40
	AFO 726	859991598150	8003437609329	Detergent + rinse (10 lt.)

CODE	AFO ET 4DS	AFO ET 6DS	AFO ET 10DS	AFO ED4DS	AFO ED6DS	AFO ED10DS	
AFO 681							
AFO 682							
AFO 683							
AFO 684							
AFO 685							
AFO 686	√	√	√	√	√	√	
AFO 687							
AFO 688							
AFO 689							
AFO 690							
AFO 691							
AFO 692							
AFO 693	√	√	√	√	√	√	
AFO 694	√			√			
AFO 695	√	√	√	√	√	√	
AFO 696	√			√			
AFO 697	√	√	√	√	√	√	
AFO 698	√	√	√	√	√	√	
AFO 702							
AFO 703	√	√	√	√	√	√	
AFO 704	√	√	√	√	√	√	
AFO 705							
AFO 706							
AFO 707	√	√	√	√	√	√	
AFO 708	√	√	√	√	√	√	
AFO 709	√	√	√	√	√	√	

	AFO GD6DS	AFO EM4SV	AFO EM6SV	AFO EM10SV	AFO EM4SO	AFO ED5SO	AFO EM4CH	AFO EM 4
								√
					√	√	√	
								√
					√	√	√	
		√	√	√				
	√							
		√	√					
				√				
		√	√					
				√				
		√	√					
				√				
	√							
	√							
	√							
	√							
								√
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
								√
								√
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	

CODE	AFO ET 4DS	AFO ET 6DS	AFO ET 10DS	AFO ED4DS	AFO ED6DS	AFO ED10DS	
AFO 710	√	√	√	√	√	√	
AFO 711	√	√	√	√	√	√	
AFO 712							
AFO 713	√	√	√	√	√	√	
AFO 714	√	√	√	√	√	√	
AFO 715	√	√	√	√	√	√	
AFO 716	√	√	√	√	√	√	
AFO 717	√	√	√	√	√	√	
AFO 718	√	√	√	√	√	√	
AFO 719	√	√	√	√	√	√	
AFO 720	√	√	√	√	√	√	
AFO 721	√	√	√	√	√	√	
AFO 722	√	√	√	√	√	√	
AFO 723							
AFO 724							
AFO 725							
AFO 726	√	√	√	√	√	√	

	AFO GD6DS	AFO EM4SV	AFO EM6SV	AFO EM10SV	AFO EM4SO	AFO ED5SO	AFO EM4CH	AFO EM 4
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
								√
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
	√	√	√	√	√	√	√	
								√
		√	√		√	√	√	
				√				
	√							

Horizontal Cooking Collection

Minimalist design, high quality and 100% "Made in Italy"

The Whirlpool Horizontal Cooking Collection offers countless solutions to create your own highly customised professional kitchen.

Quality and flexibility to address the needs of the most demanding professionals

The Whirlpool Cooking line features a wide and comprehensive range of professional products in which sturdiness, quality and high modularity merge to create versatile kitchen design solutions.

FUNCTIONALITY

The range consists of two product lines: the 700 and the 600 Series, both particularly suited to a wide variety of needs in terms of capacity and size. An extensive array of surface configurations includes gas and electric ranges, deep fat fryers, fry tops, pasta cookers, bain-marie and neutral items that offer maximum versatility and adaptability making them perfectly suited to different kitchen environments.

The 700 Series products come in the free-standing version only, either on the oven or open/closed cabinet.
This product line is particularly suited to medium-size facilities such as restaurants and small collective catering services.

The 600 Series is specifically designed for smaller facilities, where more adaptable and flexible products are needed to cater for relatively small numbers. It is the ideal choice for a small yet highly professional kitchen. The 600 Series is available as with counter-top installation only and features a complete array of neutral supports and legs, available with 40, 60, 80, 100 and 120 cm width, for maximum flexibility and modularity in the cooking area.

HIGH-PERFORMANCE

All the professional cooking products come with high-performance burners with or without pilot flame, available with various power options, in order to satisfy any need.

ERGONOMICS AND EASY CLEANING

Large ergonomic knobs with refined design, user-friendly operation precise regulation of the temperature. Pressed tops and tanks for easy cleaning of all components. All materials are made of AISI 304 stainless steel.

COMPREHENSIVE AND DIVERSE COLLECTION

The Cooking range includes gas, electric, or glass-ceramic boiling units, with or without oven.
The ovens are gastronorm 2/1 or 1/1 gas or electric, static or convection, to meet any cooking needs.

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 600**	**ADN 665**	**ADN 606**	**ADN 604**
12NC Code	854460001000	854466501000	854460601000	854460401000
EAN Code	8003437953064	8003437979422	8003437953125	8003437953101
Width (cm)	80	80	80	80
Nr of Burners Top	4	4	4	4
Burner Power Top (kW)	4x3.7 kW	2x4+2x6 kW	4x6.0 kW	4x3.7 kW
Burner Type Top	Gas	Gas	Gas	Gas
Pilot Flame Top	No	Yes	Yes	No
Stand Type	Open Cabinet	Open Cabinet	Open Cabinet	Oven
Fuel Oven	-	-	-	Gas
Power Oven	-	-	-	3.6
GN Oven	-	-	-	GN 1/1
Functions Oven	-	-	-	Static
Voltage	-		-	-
External Dimensions (WxDxH mm)	800x700x900	800x700x900	800x700x900	800x700x900
Packaging Dimensions (WxDxH mm)	750x920x850	800x1000x900	800x1000x900	850x920x750
Net Weight (kg)	107 kg	100 kg	120 kg	135 kg
Gross Weight (kg)	113 kg	110 kg	130 kg	150 kg
Total Gas Power Top+Oven (kW/kCal)	14.8 kW / 12728 kCal	20 kW / 17200 kCal	24.0 kW / 20640 kCal	18.4 kW / 15824 kCal
Total Electric Power Top+Oven (kW)	-	-	-	-

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 669**	**ADN 675**	**ADN 673**	**ADN 609**
12NC Code	854466901000	854467501000	854467301000	854460901000
EAN Code	8003437235047	8003437225567	8003437977169	8003437953156
Width (cm)	80	80	80	80
Nr of Burners Top	4	4	4	4
Burner Power Top (kW)	2x4+2x6 kW	4x6.0 kW	2x4+2x6 kW	4x6.0 kW
Burner Type Top	Gas	Gas	Gas	Gas
Pilot Flame Top	Yes	Yes	Yes	Yes
Stand Type	Oven	Oven	Oven	Oven
Fuel Oven	Electric	Electric	Electric	Electric
Power Oven	2.5	2.5	5.9	5.9
Gn Oven	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Functions Oven	Convection	Convection	Static	Static
Voltage	230V	230V	400V - 3N	400V - 3N
External Dimensions (WxDxH mm)	800x700x900	800x700x900	800x700x900	800x700x900
Packaging Dimensions (WxDxH mm)	750x1120x820	700x900x800	800x1000x900	750x1120x820
Net Weight (kg)	119 kg	79 kg	200 kg	119 kg
Gross Weight (kg)	135 kg	86 kg	230 kg	135 kg
Total Gas Power Top+Oven (kW/kCal)	20 kW / 17200 kCal	24.0 kW / 20640 kCal	20 kW / 17200 kCal	24.0 kW / 26230 kCal
Total Electric Power Top+Oven (kW)	2.5 kW	2.5 kW	5.9 kW	5.9 kW

- technical specs - will be managed offline

ADN 667	**ADN 612**	**ADN 671**	**ADN 608**	**ADN 602**
851299601900	854461201000	854467101000	854460801000	854460201000
8003437225543	8003437953187	8003437958205	8003437953149	8003437953088
80	80	80	80	80
4	4	4	4	4
2x4+2x6 kW	4x6.0 kW	2x4+2x6 kW	4x6.0 kW	4x3.7 kW
Gas	Gas	Gas	Gas	Gas
Yes	Yes	Yes	Yes	No
Oven	Oven	Oven	Oven	Oven
Gas	Gas	Gas	Gas	Electric
3.6	3.6	6.5	6.5	2.5
GN 1/1	GN 1/1	GN 2/1	GN 2/1	GN 1/1
Static	Convection	Static	Static	Convection
-	-	-	-	230V
800x700x900	800x700x900	800x700x900	800x700x900	800x700x900
-	790x1230x850	800x1000x900	850x750x925	750x1120x820
-	70 kg	200 kg	154 kg	70 kg
-	85 kg	230 kg	160 kg	85 kg
23.6 kW / 20296 kCal	27.6 kW / 24596 kCal	26.5 kW / 22790 kCal	30.5 kW / 26230 kCal	14.8 kW / 12728 kCal
-	-	-	-	2.5 kW

ADN 601	**ADN 666**	**ADN 607**	**ADN 605**	**ADN 668**
854460101000	854466601000	854460701000	854460501000	854466801000
8003437953071	8003437978890	8003437953132	8003437953118	8003437979019
100	100	100	100	100
6	6	6	6	6
6x3.7 kW	3x4+3x6 kW	6x6.0 kW	6x3.7 kW	3x4+3x6 kW
Gas	Gas	Gas	Gas	Gas
No	Yes	Yes	No	Yes
Open Cabinet	Open Cabinet	Open Cabinet	Oven	Oven
-	-	-	Gas	Gas
-	-	-	3.6	3.6
-	-	-	GN 1/1	GN 1/1
-	-	-	Static	Static
-		-	-	-
1000x700x900	1000x700x900	1000x700x900	1000x700x900	1000x700x900
710x910x1100	750x1120x1010	800x1000x1100	750x950x1500	710x910x1010
51 kg	88 kg	150 kg	75 kg	100 kg
67 kg	90 kg	160 kg	91 kg	110 kg
22.2 kW / 19092 kCal	30 kW / 25800 kCal	36.0 kW / 30960 kCal	25.8 kW / 22188 kCal	33.6 kW / 28896 kCal
-	-	-	-	-

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 613**	**ADN 672**	**ADN 610**	
12NC Code	854461301000	851299601910	854461001000	
EAN Code	8003437953194	8003437225550	8003437953163	
Width (cm)	100	100	100	
Nr of Burners Top	6	6	6	
Burner Power Top (kW)	6x6.0 kW	3x4+3x6 kW	6x6.0 kW	
Burner Type Top	Gas	Gas	Gas	
Pilot Flame Top	Yes	Yes	Yes	
Stand Type	Oven	Oven	Oven	
Fuel Oven	Gas	Gas	Gas	
Power Oven	3.6	6.5	6.5	
GN Oven	GN 1/1	GN 2/1	GN 2/1	
Functions Oven	Convection	Static	Static	
Voltage	-	-	-	
External Dimensions (WxDxH mm)	1000x700x900	1000x700x900	1000x700x900	
Packaging Dimensions (WxDxH mm)	760x1120x1020	-	800x1000x1100	
Net Weight (kg)	98 kg	-	214 kg	
Gross Weight (kg)	113 kg	-	220 kg	
Total Gas Power Top+Oven (kW/kCal)	39.6 kW / 34056 kCal	36.5 kW / 31390 kCal	42.5 kW / 36550 kCal	
Total Electric Power Top+Oven (kW)	-	-	-	

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 616**	**ADN 618**	**ADN 620**	
12NC Code	854461601000	854461801000	854462001000	
EAN Code	8003437953224	8003437953248	8003437953262	
Width (cm)	80	80	80	
Nr of Burners Top	4	4	4	
Burner Power Top (kW)	4x2.0 (Ø18cm) kW	4x2.6 (22x22cm) kW	4x2.0 (Ø18cm) kW	
Burner Type Top	Electric Cast-Iron Round	Electric Cast-Iron Square	Electric Cast-Iron Round	
Pilot Flame Top	-	-	-	
Stand Type	Open Cabinet	Open Cabinet	Oven	
Fuel Oven	-	-	Electric	
Power Oven	-	-	2.5	
GN Oven	-	-	GN 1/1	
Functions Oven	-	-	Convection	
Voltage	400V - 3N	400V - 3N	400V - 3N	
External Dimensions (WxDxH mm)	800x700x900	800x700x900	800x700x900	
Packaging Dimensions (WxDxH mm)	750x1120x820	700x900x800	760x1120x820	
Net Weight (kg)	119 kg	65 kg	69 kg	
Gross Weight (kg)	135 kg	79 kg	84 kg	
Total Gas Power Top+Oven (kW/kCal)	-	-	-	
Total Electric Power Top+Oven (kW)	8 kW	10.4 kW	10.5 kW	

- technical specs - will be managed offline

	ADN 603	**ADN 670**	**ADN 676**	**ADN 674**	**ADN 611**
	854460301000	854467001000	854467601000	854467401000	854461101000
	8003437953095	8003437979088	8003437225574	8003437964749	8003437953170
	100	100	100	100	100
	6	6	6	6	6
	6x3.7 kW	3x4+3x6 kW	6x6.0 kW	3x4+3x6 kW	6x6.0 kW
	Gas	Gas	Gas	Gas	Gas
	No	Yes	Yes	Yes	Yes
	Oven	Oven	Oven	Oven	Oven
	Electric	Electric	Electric	Electric	Electric
	2.5	2.5	2.5	5.9	5.9
	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
	Convection	Convection	Convection	Static	Static
	230V	230V	-	400V - 3N	400V - 3N
	1000x700x900	1000x700x900	1000x700x900	1000x700x900	1000x700x900
	750x1120x820	800x1000x900	700x900x800	700x900x1000	700x900x1000
	75 kg	200 kg	91 kg	36 kg	121 kg
	91 kg	230 kg	97 kg	42 kg	127 kg
	22.2 kW / 19092 kCal	30 kW / 25800 kCal	36.0 kW / 30960 kCal	30 kW / 25800 kCal	36.0 kW / 36550 kCal
	2.5 kW	2.5 kW	2.5 kW	5.9 kW	5.9 kW

	ADN 614	**ADN 617**	**ADN 621**	**ADN 623**	**ADN 624**
	854461401000	854461701000	854462101000	854462301000	854462401000
	8003437953200	8003437953231	8003437953279	8003437953293	8003437953309
	80	100	100	80	80
	4	6	6	4	4
	4x2.6 (22x22cm) kW	6x2.0 (Ø18cm) kW	6x2.0 (Ø18cm) kW	1x2.1 + 1x1.8 +2x1.2 kW	1x2.1 +1x1.8 +2x1.2 kW
	Electric Cast-Iron Square	Electric Cast-Iron Round	Electric Cast-Iron Round	Electric Radiant on Glass-Ceramic Surface	Electric Radiant on Glass-Ceramic Surface
	-	-	-	-	-
	Oven	Open Cabinet	Oven	Open Cabinet	Oven
	Electric	-	Electric	-	Electric
	2.5	-	2.5	-	2.5
	GN 1/1	-	GN 1/1	-	GN 1/1
	Convection	-	Convection	-	Convection
	400V - 3N	400V - 3N	400V - 3N	400V - 3N	400V - 3N
	800x700x900	1000x700x900	1000x700x900	800x700x900	800x700x900
	760x1120x820	800x1000x1100	-	850x750x950	800x1000x900
	71 kg	160 kg	-	-	79 kg
	87 kg	170 kg	-	-	84 kg
	-	-	-	-	-
	12.9 kW	12 kW	14.5 kW	6.3 kW	8.8 kW

LAVA ROCK GRILLS • SERIES 700

MAIN FEATURES/PARAMETERS		
Product Description	**ADN 629**	**ADN 630**
12NC Code	854462901000	854463001000
EAN Code	8003437953361	8003437953378
Width (cm)	40	80
Burner Power Top (kW)	1x9.0 kW	2x9.0 kW
Burner Type Top	Barbecue	Barbecue
Stand Type	Open Cabinet	Open Cabinet
External Dimensions (WxDxH mm)	400x700x900	800x700x900
Packaging Dimensions (WxDxH mm)	750x950x450	750x1120x820
Net Weight (kg)	71 kg	75 kg
Gross Weight (kg)	77 kg	90 kg
Total Gas Power Top (kW/kCal)	9.0 kW / 7740 kCal	18 kW / 15480 kCal
Total Electric Power Top (kW)	8 kW	-

GAS AND ELECTRIC DEEP FAT FRYERS • SERIES 700

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 625**	**ADN 626**	**ADN 627**	**ADN 628**
12NC Code	854462501000	854462601000	854462701000	854462801000
EAN Code	8003437953316	8003437953323	8003437953330	8003437953347
Width (cm)	40	80	40	60
Nr of Tanks/Capacity (L)	1 / 10 L	2 / 10 L	1 / 8 L	2 / 8 L
Nr of Baskets/Dimensions (mm)	1/270x275x120	2/270x275x120	1/197x280x100	1/197x280x100
Stand Type	Closed Cabinet	Closed Cabinet	Open Cabinet	Open Cabinet
Voltage	-	-	400V - 3N	400V - 3N
External Dimensions (WxDxH mm)	400x700x900	800x700x900	400x700x900	600x700x900
Packaging Dimensions (WxDxH mm)	750x950x450	750x950x850	750x1120x420	750x1120x820
Net Weight (kg)	48 kg	95 kg	24 kg	37 kg
Gross Weight (kg)	52 kg	100 kg	35 kg	48 kg
Total Gas Power Top (kW/kCal)	6.9 kW / 5934 kCal	6.9+6.9 kW / 11868 kCal	-	-
Total Electric Power Top (kW)	-	-	5.1 kW	5.1 + 5.1 kW

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS	
Product Description	**ADN 677**
12NC Code	854467701000
EAN Code	8003437225659
Width (cm)	40
Stand Type	Open Cabinet
Voltage	230V
External Dimensions (WxDxH mm)	400x700x900
Packaging Dimensions (WxDxH mm)	-
Net Weight (kg)	-
Gross Weight (kg)	-
Total Electric Power Top (kW)	0.35 kW

GAS AND ELECTRIC FRY TOPS • SERIES 700

MAIN FEATURES/PARAMETERS					
Product Description	**ADN 632**	**ADN 633**	**ADN 634**	**ADN 635**	
12NC Code	854463201000	854463301000	854463401000	854463501000	
EAN Code	8003437953385	8003437953392	8003437953408	8003437953415	
Width (cm)	40	40	60	60	
Surface Type Fry Top	Flat (16.5dm^2)	Grooved (16.5dm^2)	Flat (25.6dm^2)	½Flat+½Grooved (25.6dm^2)	
Stand Type	Open Cabinet	Open Cabinet	Open Cabinet	Open Cabinet	
Voltage	-	-	-	-	
External Dimensions (WxDxH mm)	400x700x900	400x700x900	400x700x900	600x700x900	
Packaging Dimensions (WxDxH mm)	750x950x450	-	760x1120x620	750x1120x620	
Net Weight (kg)	69 kg	-	50 kg	50 kg	
Gross Weight (kg)	76 kg	-	61 kg	61 kg	
Total Gas Power Top (kW/kCal)	4.5 kW / 3870 kCal	4.5 kW / 3870 kCal	6.5 kW / 5590 kCal	6.5 kW / 5590 kCal	
Total Electric Power Top (kW)	-	-	-	-	

GAS AND ELECTRIC PASTA COOKERS • SERIES 700

MAIN FEATURES/PARAMETERS		
Product Description	**ADN 640**	**ADN 641**
12NC Code	854464001000	854464101000
EAN Code	8003437953460	8003437953477
Width (cm)	40	40
Nr of Tanks/Capacity (L)	1 / 26 L	1 / 13 L
Nr of Baskets/Dimensions (mm)	Optional (Not Included)	Optional (Not Included)
Stand Type	Closed Cabinet	Open Cabinet
Voltage	-	230V
External Dimensions (WxDxH mm)	400x700x900	400x700x900
Packaging Dimensions (WxDxH mm)	750x1120x420	750x1120x420
Net Weight (kg)	50 kg	25 kg
Gross Weight (kg)	61 kg	35 kg
Total Gas Power Top (kW/kCal)	9.0 kW / 7740 kCal	-
Total Electric Power Top (kW)	-	3 kW

- technical specs - will be managed offline

	ADN 636	**ADN 637**	**ADN 638**	**ADN 639**
	854463601000	854463701000	854463801000	854463901000
	8003437953422	8003437953439	8003437953446	8003437953453
	40	40	60	60
	Flat (16.5dm^2)	Grooved (16.5dm^2)	Flat (25.6dm^2)	½Flat+½Grooved (25.6dm^2)
	Open Cabinet	Open Cabinet	Open Cabinet	Open Cabinet
	400V - 3N	400V - 3N	400V - 3N	400V - 3N
	400x700x900	400x700x900	600x700x900	600x700x900
	750x1120x420	-	-	750x1120x620
	50 kg	-	-	50 kg
	61 kg	-	-	61 kg
	-	-	-	-
	3.6 kW	3.6 kW	4.8 kW	4.8 kW

ELECTRIC BAIN-MARIE • SERIES 700

MAIN FEATURES/PARAMETERS	
Product Description	**ADN 642**
12NC Code	854464201000
EAN Code	8003437953484
Width (cm)	40
Stand Type	Open Cabinet
Voltage	230V
External Dimensions (WxDxH mm)	400x700x900
Packaging Dimensions (WxDxH mm)	750x1120x420
Net Weight (kg)	30 kg
Gross Weight (kg)	45 kg
Total Electric Power Top (kW)	1 kW

GAS AND ELECTRIC COOKERS • SERIES 600

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 644**	**ADN 645**	**ADN 646**	**ADN 647**
12NC Code	854464401000	854464501000	854464601000	854464701000
EAN Code	8003437953507	8003437953514	8003437953521	8003437953538
Width (cm)	40	60	40	60
Nr of Burners Top	2	4	2	4
Burner Power Top (kW)	2x3.7 kW	4x3.7 kW	1x1.5 + 1x2.0 (Ø18cm) kW	2x1.5 + 2x2.0 (Ø18cm) kW
Burner Type Top	Gas	Gas	Electric Cast-Iron Round	Electric Cast-Iron Round
Pilot Flame Top	No	No	-	-
Voltage	-	-	400V - 3N	400V - 3N
External Dimensions (WxDxH mm)	400x600x270	600x600x270	400x600x270	600x600x270
Packaging Dimensions (WxDxH mm)	650x320x450	650x300x800	650x400x420	-
Net Weight (kg)	20 kg	33 kg	13 kg	-
Gross Weight (kg)	26 kg	39 kg	14 kg	-
Total Gas Power Top (kW/kCal)	7.4 kW / 6364 kCal	14.8 kW / 12728 kCal	-	-
Total Electric Power Top (kW)	-	-	3.5 kW	7 kW

ELECTRIC DEEP FAT FRYERS • SERIES 600

MAIN FEATURES/PARAMETERS		
Product Description	**ADN 650**	**ADN 651**
12NC Code	854465001000	854465101000
EAN Code	8003437953569	8003437953576
Width (cm)	40	60
Nr of Tanks/Capacity (L)	1 / 8 L	2 / 8 L
Nr of Baskets/Dimensions (mm)	1 / 197x280x100	2 / 197x280x100
Voltage	400V - 3N	400V - 3N
External Dimensions (WxDxH mm)	400x600x270	600x600x270
Packaging Dimensions (WxDxH mm)	450x665x350	600x270x600
Net Weight (kg)	21 kg	22 kg
Gross Weight (kg)	27 kg	28 kg
Total Electric Power Top (kW)	5.1 kW	5.1 + 5.1 kW

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 652**	**ADN 653**	**ADN 654**	**ADN 655**
12NC Code	854465201000	854465301000	854465401000	854465501000
EAN Code	8003437953583	8003437953590	8003437953606	8003437953613
Width (cm)	40	40	60	60
Surface Type Fry Top	Flat (16.5dm^2)	Grooved (16.5dm^2)	Flat (25.6dm^2)	½Flat+½Grooved (25.6dm^2)
Voltage	400V - 3N	400V - 3N	400V - 3N	400V - 3N
External Dimensions (WxDxH mm)	400x600x270	400x600x270	600x600x270	600x600x270
Packaging Dimensions (WxDxH mm)	650x320x450	650x400x420	600x270x600	700x400x700
Net Weight (kg)	36 kg	26 kg	36 kg	50 kg
Gross Weight (kg)	42 kg	27 kg	42 kg	55 kg
Total Electric Power Top (kW)	3.6 kW	3.6 kW	4.8 kW	4.8 kW

ELECTRIC PASTA COOKER • SERIES 600

MAIN FEATURES/PARAMETERS	
Product Description	**ADN 656**
12Nc Code	854465601000
EAN Code	8003437953620
Width (cm)	40
Nr of Tanks/Capacity (L)	1x13 L
Nr of Baskets/Dimensions (mm)	Optional (Not Included)
Voltage	230V
External Dimensions (WxDxH mm)	400x600x270
Packaging Dimensions (WxDxH mm)	650x400x420
Net Weight (kg)	14 kg
Gross Weight (kg)	15 kg
Total Electric Power Top (kW)	3 kW

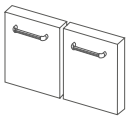
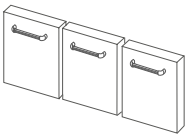
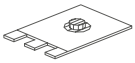
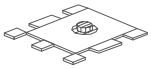
ELECTRIC BAIN-MARIE • SERIES 600

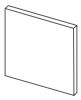
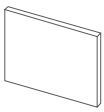
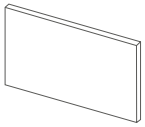
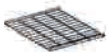
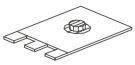
MAIN FEATURES/PARAMETERS	
Product Description	**ADN 657**
12NC Code	854465701000
EAN Code	8003437953637
Width (cm)	40
Voltage	230V
External Dimensions (WxDxH mm)	400x600x270
Packaging Dimensions (WxDxH mm)	615x300x400
Net Weight (kg)	19 kg
Gross Weight (kg)	25 kg
Total Electric Power Top (kW)	1 kW

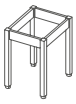
- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS	
Product Description	**ADN 658**
12NC Code	854465801000
EAN Code	8003437953644
Width (cm)	40
Voltage	230V - 3N
External Dimensions (WxDxH mm)	400x600x270
Packaging Dimensions (WxDxH mm)	750x1120x420
Net Weight (kg)	10 kg
Gross Weight (kg)	11 kg
Total Electric Power Top (kW)	0.35 kW

Cooking Accessories

	COMMERCIAL CODE	12NC	DESCRIPTION
	ADN 350	854435001000	Lava stone - splash guards 400mm wide
	ADN 351	854435101000	Lava stone - splash guards 800mm wide
	ADN 352	854435201000	Lava stone - fish grille 383x485mm
	ADN 353	854435301000	Grid for GN 1/1 oven 530x325mm
	ADN 354	854435401000	Reduction grate
	ADN 355	854435501000	Door 40cm left and right
	**ADN 356**	854435601000	60cm door kit (30+30cm doors)
	**ADN 357**	854435701000	3-door kit for 100cm module (30+30+40cm doors)
	ADN 358	854435801000	Fry top: scraper
	ADN 359	854435901000	Fryer-basket pair (2 pieces 130x275x120mm)
	ADN 360	854436001000	Fryers-stainless steel oil collector
	**ADN 361**	854436101000	Fryer stainless steel double lid
	ADN 362	854436201000	Gas pasta cooker stainless steel basket 92x295x120mm
	**ADN 363**	854436301000	Pasta cooker basket cover

	COMMERCIAL CODE	12NC	DESCRIPTION
	ADN 364	854436401000	Electric pasta cooker stainless steel basket (92x295x120mm)
	ADN 365	854436501000	Electric pasta cooker stainless steel basket (92x145x120mm)
	ADN 366	854436601000	Open cabinet additional back 400mm wide
	**ADN 367**	854436701000	Open cabinet additional back 600mm wide
	**ADN 368**	854436801000	Open cabinet additional back 800mm wide
	**ADN 369**	854436901000	Open cabinet additional back 1000mm wide
	ADN 643	854464301000	Neutral top with legs 40cm width
	**AGB 904**	851299601920	Grid for GN 2/1 oven 650x530mm
	AGB 920	851299601930	Pair of 1/2 baskets for gas fryer, tank capacity 10l 295x100x105mm
	AGB 935	851299601940	Smooth plate for single-crown gas burners 370x290x25mm
	AGB 936	856393601000	Grooved plate for single-crown gas burners 370x290x25mm
	AGB 938	851299601950	Gas pasta cooker stainless steel basket 135x295x200mm
	**AGB 943**	851299601960	Basket lid for gas and electric pasta cooker

	COMMERCIAL CODE	12NC	DESCRIPTION
	**ADN 660**	854466001000	Neutral support with legs 40cm width
	ADN 662	854466201000	Neutral support with legs 80cm width
	ADN 370	854437001000	Bain-marie, pasta cooker and fryer: drainage pipe

CODE	ADN 600	ADN 601	ADN 602	ADN 603	ADN 604	ADN 605	ADN 606	ADN 607	ADN 608	ADN 609	ADN 610	ADN 611	ADN 612	ADN 613	ADN 614
ADN 350															
ADN 351															
ADN 352															
ADN 353			√	√	√	√							√	√	√
ADN 354	√	√	√	√	√	√	√		√	√	√	√	√	√	
ADN 355	√						√								
ADN 356															
ADN 357		√						√							
ADN 358															
ADN 359															
ADN 360															
ADN 361															
ADN 362															
ADN 363															
ADN 364															
ADN 365															
ADN 366															
ADN 367															
ADN 368	√						√								
ADN 369		√						√							
ADN 660															
ADN 662															
ADN 370															
AGB 904									√	√	√	√			
AGB 920															
AGB 935							√	√	√	√	√	√	√	√	
AGB 936							√	√	√	√	√	√	√	√	
AGB 938															
AGB 943															

	ADN 616	ADN 617	ADN 618	ADN 620	ADN 621	ADN 623	ADN 624	ADN 625	ADN 626	ADN 627	ADN 628	ADN 629	ADN 630	ADN 632	ADN 633	ADN 634	ADN 635
												√					
													√				
												√	√				
				√	√		√										
	√		√			√								√	√		
																√	√
		√															
														√	√	√	√
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								√	√	√	√						
								√		√		√		√	√		
											√					√	√
	√		√						√				√				
		√															
										√	√						

CODE	ADN 636	ADN 637	ADN 638	ADN 639	ADN 640	ADN 641	ADN 642	ADN 644	ADN 645	ADN 646	ADN 647	ADN 650	ADN 651	ADN 652	ADN 653
ADN 350															
ADN 351															
ADN 352															
ADN 353															
ADN 354							√	√	√						
ADN 355	√	√													
ADN 356			√	√											
ADN 357															
ADN 358	√	√	√	√										√	√
ADN 359															
ADN 360															
ADN 361															
ADN 362					√										
ADN 363						√									
ADN 364						√									
ADN 365						√									
ADN 366	√	√			√	√	√								
ADN 367			√	√											
ADN 368															
ADN 369															
ADN 660								√		√		√		√	√
ADN 662									√		√				
ADN 370												√	√		
AGB 904															
AGB 920												√	√		
AGB 935															
AGB 936															
AGB 938					√										
AGB 943					√										

	ADN 654	ADN 655	ADN 656	ADN 657	ADN 658	ADN 665	ADN 666	ADN 667	ADN 668	ADN 669	ADN 670	ADN 671	ADN 672	ADN 673	ADN 674	ADN 675	ADN 676	ADN 677
								√	√	√	√							
						√		√	√	√	√	√	√	√	√	√	√	
						√												√
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	√	√																
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			√															
						√												√
							√											
			√	√	√													
												√	√	√	√	√	√	
						√	√	√	√	√	√	√	√	√	√	√	√	
						√	√	√	√	√	√	√	√	√	√	√	√	

Professional Refrigeration

The best cooling equipment to preserve the quality and freshness of your food

The Whirlpool Professional Cooling equipment boasts a wide range of long-lasting and robust products, capable of satisfying any storage capacity.

A complete and broad range refrigeration equipment

From refrigerated cabinets and freezers, to display coolers, shock freezers and ice makers, Whirlpool provides versatile solutions for many different uses and business of all sizes.

Glass-Door Refrigerators
Ideal for bars, pubs and restaurants

Flexibility
This line of refrigerators is designed for storing and displaying food or beverages and features various capacities: from **130 litres up to 480 litres**.

Easy to use and to install
All the coolers are equipped with an **easy-to-set control panel** and **adjustable shelves**, which can be inclined. They also have adjustable front feet for correct installation.

Ergonomics and usability
Robust handle and **reversible door with lock**to adapt to all space requirements. The chamber interior is smooth and it does not collect dirt, making **it easy to clean**. The door gasket can be easily replaced for cleaning to ensure optimal hygiene.

Optimal preservation
Thanks to the **double-panel glass door** and the **automatic defrost system**, this range of display coolers guarantees optimal temperature uniformity and preservation performance.

Promotional shield with inner lighting
Some cooler models can be fitted with **customised branding in the illuminated canopy and lateral panels** for eye-catching promotion of the products inside.

Wine Cellar

Design and quality to store wine under ideal conditions

High-quality components
The shelves for wine are made of **natural oak**. The glass door has a **tinted film** to block ultraviolet rays, which adversely affect the wine quality. A **carbon filter** inside the chamber guarantees an adequate level of indoor humidity, while absorbing odours from the refrigerated cellar.

Always at the ideal temperature
To make sure that each bottle is served at its ideal temperature, the interior of the cellar is divided into **6 different zones, with differentiated climate fields**.

Protection Film on Glass Door

From today it will be possible to protect from ultraviolet rays the quality of the drinks or food contained in our glass door refrigerators, thanks to a protection film that can be applied on the glass, without necessarily changing the fridge door.

This protection film can be ordered as an accessory and it's available in different sizes depending on the dimensions of the door.

ACCESSORIES AVAILABLE			
Product Description	ADI 100 - Protection Film	ADI 101 - Protection Film	ADI 102 - Protection Film
12NC Code	859991627200	859991627220	859991627230
EAN Code	8003437620515	8003437620522	8003437620546
Suitable for:	ADN 200/1; ADN 200/2; ADN 202/1; ADN 202/2	ADN 201/1; ADN 201/2; ADN 203/1; ADN 203/2	ADN 221 C; ADN 221; ADN 221/2

Support Refrigerators

Innovative, spacious and with a modern design, the new Support Refrigerators, equipped with the Automatic Defrost System, offer different capacities, **from 320L up to 480L**, with a **temperature range from - 2°C up to +8°C**, becoming quickly and easily a fundamental part for the kitchen of bars or restaurants.

This new cooling range will be **entirely in silver color, outside and inside**, and also equipped **with an internal light and an electro-mechanical thermostat**, representing at best the professional business and satisfying our customer's needs.

The **reversible door** and the **adjustables front feet** allow you to move and adapt the refrigerator as you prefer to every different environment, making it easy and pleasant to use.

ADN 221 - SAME FOR: ADN 203 C, ADN 221 C, ADN 221/2, ADN 201/1, ADN 201/2, ADN 203/1, ADN 203/2, ADN 230/1, ADN 230/2, ADN 200/1, ADN 200/2, ADN 202/1, ADN 202/2

- Mechanical control (except for ADN 140)
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 32°C
- LED internal light (except for ADN 140)
- Inner lighting with on/off switch for promotional branding (ADN 203 C and ADN 221 C only)
- R600a gas type
- Double-panel glass Door
- Robust handle
- Reversible door (ADN 203 C, ADN 221 C, ADN 221, ADN 221/2, ADN 140)
- Door lock (except for ADN 140)
- Adjustable shelves
- Adjustable feet
- Analogue thermometer (ADN 221 C, ADN 221, ADN 221/2, ADN 203/1, ADN 203/2, ADN 230/1, ADN 230/2, ADN 202/1, ADN 202/2)

ADN 221S - SAME FOR: ADN 201/1S, ADN 203/1S

- Mechanical control
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 32°C
- LED internal light
- R600a gas type
- Double-panel glass Door
- Robust handle
- Reversible door (except for ADN 203/1S)
- Door lock
- Adjustable shelves
- Adjustable feet
- Analogue thermometer (except for ADN 201/1S)

ADN 231 BK

- Mechanical control
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 32°C
- LED internal light
- R600a gas type
- Double-panel glass Door
- Tinted film on door to block ultraviolet rays
- Carbon filter to absorb alien smells
- 6 zones with differentiated temperatures
- Door lock
- Adjustable shelves
- Adjustable feet
- Bottle capacity: 105 / 0.75l

ADN 270S - SAME FOR: ADN 350S, ADN 480S

- Painted dark grey internally and externally
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 30°C (43°C for ADN 270)
- Internal LED Lighting
- Electro-mechanical thermostat
- R600a gas type
- Robust handle
- Reversible door
- Adjustables feet
- Adjustables shelves

ACO 060.1

- Electronic control with 6TH SENSE Technology
- Digital display with smart functions like Vacation & Fast-Cool buttons
- Intelligent defrosting
- Anti-bacterial filter
- High-efficiency compressor
- Max ambient temperature 35°C
- Patented smooth opening system
- Low noise level 38 dB(A)
- R600a gas type
- Robust handle
- Reversible door
- Adjustable feet

GLASS-DOOR REFRIGERATORS

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 203 C**	**ADN 221 C**	**ADN 221**	
12NC Code	854422401000	854422201000	854422101010	
EAN Code	8003437223808	8003437223471	8003437977008	
Door Frame	Aluminium	Aluminium	Aluminium	
Number of Doors	1	1	1	
Lock	Yes	Yes	Yes	
Promotional Shield	Yes (209H x 590W)	Yes (196H x 584W)	No	
Product Temperature Range (°C)	-	-	-	
Average Internal Temperature (°C)	+ 5	+ 5	+ 5	
Internal Temperature Range min/max (°C)	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10	
Gross Capacity (L)	385 L	480 L	480 L	
Net Capacity (L)	360 L	455 L	455 L	
Gas Type	R600a	R600a	R600a	
Power (W)	265	265	265	
Electrical Rating at switched on lighting (kW/24h)	2,816	2,457	2,457	
Voltage (V) / Frequency (Hz)	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	
Control Panel Location	Outside	Inside	Inside	
Internal Lighting Location	Ceiling	Vertical	Vertical	
Reversible Door	Yes	Yes	Yes	
Number of Adjustable Shelves	5	5	5	
Shelf Size	380x490	487x490	487x490	
Thermometer	No	Yes	Yes	
External Dimensions WxDxH (mm)	600x600x2025	600x685x2025	600x685x2025	
Internal Dimensions WxDxH (mm)	500x455x1645	497x543x1785	497x543x1785	
Gross Weight (kg)	79.5 kg	97 kg	97 kg	
Net Weight (kg)	74 kg	90 kg	90 kg	
Energy Efficiency Class	E	D	D	

- technical specs - will be managed offline

	ADN 221/2	**ADN 230/1**	**ADN 230/2**	**ADN 203/1**	**ADN 203/2**
	854422101020	854423001010	854423001020	854420301010	854420301020
	8003437961434	8003437979989	8003437961557	8003437979972	8003437961502
	White	Aluminium	White	Aluminium	White
	1	2	2	1	1
	Yes	Yes	Yes	Yes	Yes
	No	No	No	No	No
	-	-	-	-	-
	+ 5	+ 5	+ 5	+ 5	+ 5
	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10
	480 L	350 L	350 L	350 L	350 L
	455 L	320 L	320 L	320 L	320 L
	R600a	R600a	R600a	R600a	R600a
	265	230	230	230	230
	2,457	2,038	2,038	2,038	2,038
	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz
	Inside	Outside	Outside	Outside	Outside
	Vertical	Ceiling	Ceiling	Ceiling	Ceiling
	Yes	No	No	No	No
	5	6	6	6	6
	487x490	523x351	523x351	523x351	523x351
	Yes	Yes	Yes	Yes	Yes
	600x685x2025	600x600x1730	600x600x1730	600x600x1730	600x600x1730
	497x543x1785	502x453x1518	502x453x1518	502x453x1518	502x453x1518
	97 kg	69.5 kg	69.5 kg	69.5 kg	69.5 kg
	90 kg	65 kg	65 kg	65 kg	65 kg
	D	D	D	D	D

AVAILABLE FOR THE CH MARKET	
Product Description	ADN 203/2 CH
12NC Code	859991596130
EAN Code	8003437608476

GLASS-DOOR REFRIGERATORS

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 201/1**	**ADN 201/2**	**ADN 200/1**	
12NC Code	854420101010	854420101020	854420001010	
EAN Code	8003437979958	8003437961489	8003437979941	
Door Frame	Aluminium	White	Aluminium	
Number of Doors	1	1	1	
Lock	Yes	Yes	Yes	
Promotional Shield	No	No	No	
Product Temperature Range (°C)	-	-	-	
Average Internal Temperature (°C)	+ 5	+ 5	+ 5	
Internal Temperature Range min/max (°C)	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10	
Gross Capacity (L)	350 L	350 L	290 L	
Net Capacity (L)	320 L	320 L	275 L	
Gas Type	R600a	R600a	R600a	
Power (W)	230	230	200	
Electrical Rating at switched on lighting (kW/24h)	2,038	2,038	2,471	
Voltage (V) / Frequency (Hz)	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	
Control Panel Location	Outside	Outside	Outside	
Internal Lighting Location	Ceiling	Ceiling	Ceiling	
Reversible Door	No	No	No	
Number of Adjustable Shelves	6	5	5	
Shelf Size	523x351	523x351	520x365	
Thermometer	No	No	No	
External Dimensions WxDxH (mm)	600x600x1730	600x600x1730	600x600x1450	
Internal Dimensions WxDxH (mm)	502x453x1518	502x453x1518	524x453x1238	
Gross Weight (kg)	69.5 kg	69.5 kg	59 kg	
Net Weight (kg)	65 kg	65 kg	55 kg	
Energy Efficiency Class	D	D	E	

- technical specs - will be managed offline

	ADN 200/2	**ADN 202/1**	**ADN 202/2**	**ADN 140B**	**ADN 140W**
	854420001020	854420201010	854420201020	859991627130	859991627120
	8003437961564	8003437979965	8003437961601	8003437620454	8003437620447
	White	Aluminium	White	Black	Aluminium
	1	1	1	1	1
	Yes	Yes	Yes	No	No
	No	No	No	No	No
	-	-	-	-	-
	+ 5	+ 5	+ 5	+ 5	+ 5
	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10
	290 L	290 L	290 L	130 L	130 L
	275 L	275 L	275 L	123L	123 L
	R600a	R600a	R600a	R600a	R600a
	200	200	200	120	120
	2,471	2,471	2,471	0,562	0,562
	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	230V - 50Hz	230V - 50Hz
	Outside	Outside	Outside	Outside	Outside
	Ceiling	Ceiling	Ceiling	Ceiling	Ceiling
	No	No	No	Yes	Yes
	5	6	5	3	3
	520x365	520x365	520x365	450x324	450x324
	No	Yes	Yes	No	No
	600x600x1450	600x600x1450	600x600x1450	560x600x850	560x600x850
	524x453x1238	524x453x1238	524x453x1238	465x459x725	465x459x725
	59 kg	59 kg	59 kg	35 KG	35 KG
	55 kg	55 kg	55 kg	32 KG	32 KG
	E	E	E	B	B

GLASS-DOOR REFRIGERATORS

MAIN FEATURES/PARAMETERS			
Product Description	**ADN 221S**	**ADN 201/1S**	**ADN 203/1S**
12NC Code	859991628160	859991628170	859991628180
EAN Code	8003437620805	8003437620812	8003437620829
Door Frame	Aluminium	Aluminium	Aluminium
Number of Doors	1	1	1
Lock	Yes	Yes	Yes
Promotional Shield	No	No	No
Product Temperature Range (°C)	-	-	-
Average Internal Temperature (°C)	+ 5	+ 5	+ 5
Internal Temperature Range min/max (°C)	+ 0 to + 10	+ 0 to + 10	+ 0 to + 10
Gross Capacity (L)	480 L	350 L	350 L
Net Capacity (L)	455 L	320 L	320 L
Gas Type	R600a	R600a	R600a
Power (W)	265	230	230
Electrical Rating at switched on lighting (kW/24h)	2,457	2,038	2,038
Voltage (V) / Frequency (Hz)	230V - 50Hz	230V - 50Hz	230V - 50Hz
Control Panel Location	Inside	Outside	Outside
Internal Lighting Location	Vertical	Ceiling	Ceiling
Reversible Door	Yes	No	No
Number of Adjustables Shelves	5	6	6
Shelf Size	487x490	523x351	523x351
Thermometer	Yes	No	Yes
External Dimensions WxDxH (mm)	600x685x2025	600x600x1730	600x600x1730
Internal Dimensions WxDxH (mm)	497x543x1785	502x453x1518	502x453x1518
Gross Weight (KG)	97 KG	69,5 KG	69,5 KG
Net Weight (KG)	90 KG	65 KG	65 KG
Energy Efficiency Class	D	D	D

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS	
Product Description	**ADN 231 BK**
12NC Code	851299601140
EAN Code	8003437224454
Door Frame	Black
Number of Doors	1
Lock	Yes
Promotional Shield	No
Product Temperature Range (°C)	+ 4 to + 14
Average Internal Temperature (°C)	-
Internal Temperature Range min/max (°C)	-
Gross Capacity (L)	350 L
Net Capacity (L)	330 L
Gas Type	R600a
Power (W)	150
Electrical Rating at switched on lighting (kW/24h)	0,501
Voltage (V) / Frequency (Hz)	230 V - 50Hz
Control Panel Location	Outside
Internal Lighting Location	Ceiling
Reversible Door	No
Number of Adjustable Shelves	9 +1 Bottom Wooden Shelves
Shelf Size	518x361
Thermometer	No
External Dimensions WxDxH (mm)	600x600x1730
Internal Dimensions WxDxH (mm)	502x453x1518
Gross Weight (kg)	69.5 kg
Net Weight (kg)	65 kg
Energy Efficiency Class	G

AVAILABLE FOR THE CH MARKET	
Product Description	ADN 231 BK CH
12NC Code	859991595960
EAN Code	8003437608346

SUPPORT REFRIGERATORS

MAIN FEATURES/PARAMETERS			
Product Description	**ADN 270S**	**ADN 350S**	**ADN 480S**
12NC Code	859991627140	859991627180	859991627190
EAN Code	8003437620461	8003437620492	8003437620508
Door Frame	Silver	Silver	Silver
Number of Doors	1	1	1
Lock	No	No	No
Promotional Shield	No	No	No
Product Temperature Range (°C)	+ 0 to + 8	- 2 to + 8	- 2 to + 8
Average Internal Temperature (°C)	-	-	-
Internal Temperature Range min/max (°C)	-	-	-
Gross Capacity (L)	270 L	350 L	480 L
Net Capacity (L)	254 L	230 L	350 L
Gas Type	R600a	R600a	R600a
Power (W)	120	230	265
Electrical Rating at switched on lighting (kW/24h)	0,359	2,027	2,432
Voltage (V) / Frequency (Hz)	230V - 50Hz	230V - 50Hz	230V - 50Hz
Control Panel Location	Outside	Outside	Inside
Internal Lighting Location	Ceiling	Ceiling	Vertical
Reversible Door	Yes	Yes	Yes
Number of Adjustables Shelves	4 + 1 bottom shelf	6	5
Shelf Size	494 x 401; bottom 495 x 319	502x 355	487x490
Thermometer	No	No	No
External Dimensions WxDxH (mm)	600x650x1450	600x600x1730	600x685x2025
Internal Dimensions WxDxH (mm)	495x454x1240	502x453x1518	497x543x1785
Gross Weight (KG)	54 KG	57,5 KG	83,5 KG
Net Weight (KG)	50 KG	53 KG	76,5 KG
Energy Efficiency Class	F	D	D

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS	
Product Description	**ACO 060.1**
12NC	859990962900
EAN Code	8003437901287
Door Frame	White
Number of Doors	1
Temperature Range °C (min/max)	+ 2 to + 8
Gross Capacity (L)	371 L
Net Capacity (L)	284 L
Gas Type	R600a
Electrical Connection Rating (kW)	0,1
Voltage (V) / Frequency (Hz)	220-240 V - 50 Hz
Control Panel Location	Outside
Internal Lighting Location	LED Strip
Reversible Door	Yes
Number of Adjustables Shelves	5
Thermometer	No
External Dimensions WxDxH (mm)	595x630x1875
Packaging Dimensions WxDxH (mm)	640x725x1940
Gross Weight (KG)	64 KG
Net Weight (KG)	62 KG

- technical specs - will be managed offline

Professional Upright Cabinets

The Whirlpool range of professional upright cabinets is the perfect combination of functionality and performance which can be adapted to a wide variety of needs.

Built to last
All the models **are made of AISI 304 stainless steel both externally and internally.** All grids are plastic-coated with stainless steel and slot into stainless steel guides for safe in-and-out sliding, without the risk of tilting. The guides are fixed to robust supports, providing 23 different positions. A 60mm insulation thickness performance.

Performance and high capacity
The range includes **700l and 1400l models, both refrigerators, freezers and combi versions, with either solid or glass doors** (available on refrigerator models only). The working temperature for refrigerator models with solid doors ranges from -2°C to +8°C, while for the glass doors models it goes from +1°C up to +10°C. For the freezers the working temperature goes from -20°C to -18°C. **All models with solid doors are tropicalis T1**, thus ensuring that the products can work properly at **ambient temperatures of up to 43°C**.

Technology
The range of professional upright cabines comes with **digital display controls**. All models feature a ventilated operating mode and an **automatic defrost system**.

ADN 215 - SAME FOR: ADN 213, ADN 214, ADN 216, ADN 218, ADN 219

- AISI 304 Stainless Steel both internally and externally
- Electronic control
- Digital display
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- R290 gas type
- Products with solid door are tropicalised (43°C max ambient temperature)
- Products with glass door 25°C max ambient temperature
- Reversible door
- Adjustable plastic feet
- Door lock
- Internal light (ADN 215)
- Evaporator inside the cell
- Stainless Steel grid supports
- Plastic-coated grids GN 2/1

MAIN FEATURES/PARAMETERS			
Product Description	**ADN 213**	**ADN 215**	**ADN 218**
12NC	854421301000	854421501000	854421801000
EAN Code	8003437799587	8003437799648	8003437799594
Door Frame	Stainless Steel	Stainless Steel	Stainless Steel
Number of Doors	1	1	2
Lock	Yes	Yes	Yes
Promotional Shield	No	No	No
Temperature Range °C (min/max)	- 2 to + 8	+ 1 to + 10	- 2 to + 8
Gross Capacity (L)	700 L	700 L	1400 L
Gas Type	R290	R290	R290
Electrical Connection Rating (kW)	0,34	0,35	0,36
Voltage (V) / Frequency (Hz)	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
Control Panel Location	External	External	External
Internal Lighting Location	-	Ceiling	-
Reversible Door	Yes	Yes	Yes
Number of Grids Support	23	23	23
Number of Adjustables Shelves	3	3	6
Thermometer	Yes	Yes	Yes
External Dimensions WxDxH (mm)	720x860x2020	720x860x2020	1440x860x2020
Packaging Dimensions WxDxH (mm)	900x800x2200	900x930x2200	1500x900x2200
Gross Weight (KG)	138 KG	148 KG	216 KG
Net Weight (KG)	125 KG	135 KG	195 KG
Energy Efficiency Class (2015/1094-IV)	D	-	D

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS		
Product Description	**ADN 214**	**ADN 219**
12NC	854421401000	854421901000
EAN Code	8003437799600	8003437799617
Door Frame	Stainless Steel	Stainless Steel
Number of Doors	1	2
Lock	Yes	Yes
Promotional Shield	No	No
Temperature Range °C (min/max)	- 18 to -20	- 18 to -20
Gross Capacity (L)	700 L	1400 L
Gas Type	R290	R290
Electrical Connection Rating (kW)	0,54	1,1
Voltage (V) / Frequency (Hz)	230 V - 50 Hz	230 V - 50 Hz
Control Panel Location	External	External
Internal Lighting Location	-	-
Reversible Door	Yes	Yes
Number of Grids Support	23	23
Number of Adjustables Shelves	3	6
Thermometer	Yes	Yes
External Dimensions WxDxH (mm)	720x860x2020	1440x860x2020
Packaging Dimensions WxDxH (mm)	900x800x2200	1500x900x2200
Gross Weight (KG)	143 KG	216 KG
Net Weight (KG)	130 KG	195 KG
Energy Efficiency Class (2015/1094-IV)	D	D

- technical specs - will be managed offline

PROFESSIONAL UPRIGHT CABINET • COMBI

MAIN FEATURES/PARAMETERS	
Product Description	**ADN 216**
12NC	854421601000
EAN Code	8003437799624
Door Frame	Stainless Steel
Number of Doors	2
Lock	Yes
Promotional Shield	No
Temperature Range °C (min/max)	- 2 to + 8; -18 to - 20
Gross Capacity (L)	700 L
Gas Type	R290
Electrical Connection Rating (kW)	0,84
Voltage (V) / Frequency (Hz)	230 V - 50 Hz
Control Panel Location	External
Internal Lighting Location	-
Reversible Door	Yes
Number of Grids Support	23
Number of Adjustables Shelves	4
Thermometer	Yes
External Dimensions WxDxH (mm)	720x860x2020
Packaging Dimensions WxDxH (mm)	900x800x2200
Gross Weight (KG)	188 KG
Net Weight (KG)	175 KG
Energy Efficiency Class (2015/1094-IV)	G

- technical specs - will be managed offline

Ice Makers

Clean design, heavy-duty construction and a large array of production capacities (from 20kg to 220kg) make this line suitable for any type of use, both residential and industrial.

A complete range
The range includes a vast choice of products available with an efficient air or water cooling system.
All the ice maker models are made of AISI 304 stainless steel.

Whirlpool offers 3 ice-maker ranges:

- full range of **Ice "cube" makers** with spray technology
- full range of **Ice "finger" makers** with paddle technology, producing clear hollow finger ice cubes
- range of **Ice "flake" makers**, producing clean, crisp, granular ice with a vertical cylindrical evaporator and a heavy-duty rotating auger mechanism.

A 200 kg storage bin completes the range and guarantees an abundant stock of ice to cover any peak operating needs.

SMALL, COMPACT, EFFICIENT & WITH HYGIENIC STAINLESS STEEL DESIGN

Able to create 40 kg of ice over 24 hours with a 20 kg of storage capacity, this is a great choice for busy pubs and clubs where ice is a constant requirement and space is at premium.

Robust ice makers with stainless steel design, side ventilation, large storage bin and adjustable feet that make it easier to move and clean.

It benefits of fully automatic operation and possibility to adjust the ice thickness (8-15mm).

AGB 022 - SAME FOR: AGB 024

- AISI 304 Stainless Steel both internally and externally
- Cube ice shape
- Air-condensed
- Static evaporator
- Hot gas defroster
- Roll-bond system

ADN 108 - SAME FOR: ADN 110, ADN 112, ADN 114, ADN 116, ADN 118

- AISI 304 Stainless Steel both internally and externally
- Ice in cubes
- Air-condensed
- Static evaporator
- Hot gas defroster

AGS 836 - SAME FOR: AGS 838, AGS 840, AGS 842, AGS 844, AGS 846, AGS 848, AGS 850, ADN 106

- AISI 304 Stainless Steel both internally and externally
- Ice in fingers
- Air-condensed
- Static evaporator
- Hot gas defroster

ADN 100 - SAME FOR: ADN 102, AGS 834

- AISI 304 Stainless Steel both internally and externally
- Ice in flakes
- Air-condensed

MAIN FEATURES/PARAMETERS		
Product Description	**AGB 022**	**AGB 024**
12NC Code	851202201050	851202401070
EAN Code	8003437155741	8003437155918
Material		Stainless Steel
Ice production in 24 Hours (KG)	24 KG	40 KG
Ice storage capacity (KG)	10 KG	20 KG
Ice shape	Cube	Cube
Condenser type	Air	Air
System	Roll Bond	Roll Bond
Gas type	R134a	R134a
Defrost type	Hot gas	Hot gas
Evaporator	Static	Static
Thickness of ice (mm)		
Electrical Connection Rating (Kw)	0,21	0,34
Voltage (V) / Frequency (Hz)	230 V - 50/60 Hz	230 V - 50/60 Hz
External Dimensions (WxDxH mm)	555x535x590	556x535x850
Packaging Dimensions (WxDxH mm)	640x640x630	630x920x630
Gross Weight (KG)	39 KG	46 KG
Net Weight (KG)	36 KG	43 KG

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS				
Product Description	**ADN 108**	**ADN 110**	**ADN 112**	**ADN 114**
12NC Code	854410801000	854411001000	854411201000	854411401000
EAN Code	8003437963919	8003437963926	8003437963933	8003437963940
Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Ice production in 24 Hours (KG)	20 KG	30 KG	45 KG	60 KG
Ice storage capacity (KG)	6 KG	12 KG	20 KG	25 KG
Ice shape	Cube	Cube	Cube	Cube
Condenser type	Air	Air	Air	Air
System	Spray	Spray	Spray	Spray
Gas type	R290	R290	R290	R290
Defrost type	Hot gas	Hot gas	Hot gas	Hot gas
Evaporator	Static	Static	Static	Static
Thickness of ice (mm)	36x26x23	41x29x29	41x29x29	41x29x29
Electrical Connection Rating (Kw)	0,36	0,43	0,54	0,65
Voltage (V) / Frequency (Hz)	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz
External Dimensions (WxDxH mm)	350x474x592	405x515x750	465x595x795	535x595x795
Packaging Dimensions (WxDxH mm)	420x540x725	465x565x875	520x645x920	595x645x920
Gross Weight (KG)	35 KG	45 KG	53 KG	67 KG
Net Weight (KG)	35 KG	39 KG	45 KG	58 KG

MAIN FEATURES/PARAMETERS			
Product Description	**ADN 116**	**ADN 118**	**ADN 120**
12NC Code	854411601000	854411801000	854412001000
EAN Code	8003437963957	8003437963964	8003437963971
Material	Stainless Steel	Stainless Steel	Stainless Steel
Ice production in 24 Hours (KG)	80 KG	150 KG	150 KG
Ice storage capacity (KG)	35 KG	75 KG	
Ice shape	Cube	Cube	Cube
Condenser type	Air	Air	Air
System	Spray	Spray	Spray
Gas type	R290	R452a	R404a
Defrost type	Hot gas	Hot gas	Hot gas
Evaporator	Static	Static	Static
Thickness of ice (mm)	41x29x29	41x29x29	41x29x29
Electrical Connection Rating (Kw)	0,78	1,35	1,5
Voltage (V) / Frequency (Hz)	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz
External Dimensions (WxDxH mm)	715x595x945	860x700x1050	775x625x805
Packaging Dimensions (WxDxH mm)	780x670x1055	920x750x1175	820x700x825
Gross Weight (KG)	78 KG	105 KG	80 KG
Net Weight (KG)	69 KG	95 KG	70 KG

- technical specs - will be managed offline

PROFESSIONAL ICE FINGER MAKERS

MAIN FEATURES/PARAMETERS				
Product Description	**AGS 836**	**AGS 838**	**AGS 840**	
12NC Code	856383601000	856383801000	856384001000	
EAN Code	8003437776328	8003437776342	8003437776366	
Material	Stainless Steel	Stainless Steel	Stainless Steel	
Ice production in 24 Hours (KG)	20 KG	30 KG	40 KG	
Ice storage capacity (KG)	9 KG	12 KG	18 KG	
Ice shape	Flakers	Flakers	Flakers	
Condenser type	Air	Air	Air	
System	Paddle	Paddle	Paddle	
Gas type	R452a	R452a	R452a	
Defrost type	Hot gas	Hot gas	Hot gas	
Evaporator	Static	Static	Static	
Thickness of ice (mm)	14-34	14-34	14-34	
Electrical Connection Rating (Kw)	0,33	0,33	0,36	
Voltage (V) / Frequency (Hz)	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz	
External Dimensions (WxDxH mm)	405x510x770	405x510x825	405x510x950	
Packaging Dimensions (WxDxH mm)	490x580x770	490x580x830	490x580x950	
Gross Weight (KG)	41 KG	44 KG	46 KG	
Net Weight (KG)	36 KG	39 KG	42 KG	

- technical specs - will be managed offline

	AGS 842	AGS 844	AGS 846	AGS 848
	856384201000	856384401000	856384601000	856384801000
	8003437776380	8003437776403	8003437776427	8003437776441
	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
	50 KG	60 KG	90 KG	130 KG
	20 KG	30 KG	37 KG	50 KG
	Flakers	Flakers	Flakers	Flakers
	Air	Air	Air	Air
	Paddle	Paddle	Paddle	Paddle
	R452a	R452a	R452a	R452a
	Hot gas	Hot gas	Hot gas	Hot gas
	Static	Static	Static	Static
	14-34	14-34	14-34	14-34
	0,43	0,43	0,65	0,78
	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz
	515x555x950	555x595x1075	675x555x1075	845x555x1075
	605x625x955	690x640x1080	760x640x1080	920x640x1085
	56 KG	66 KG	74 KG	95 KG
	48 KG	55 KG	60 KG	80 KG

PROFESSIONAL ICE FINGER MAKERS

MAIN FEATURES/PARAMETERS		
Product Description	**ADN 106**	**AGS 850**
12NC Code	854410601000	856385001000
EAN Code	8003437963896	8003437610578
Material	Stainless Steel	
Ice production in 24 Hours (KG)	150 KG	180 KG
Ice storage capacity (KG)	100 KG	
Ice shape	Flakers	Fingers
Condenser type	Air	Air
System	Paddle	Paddle
Gas type	R452a	R452a
Defrost type	Hot gas	
Evaporator	Static	
Thickness of ice (mm)	14-34	
Electrical Connection Rating (Kw)	0,8	1,6
Voltage (V) / Frequency (Hz)	230 V - 50/60 Hz	230 V - 50/60 Hz
External Dimensions (WxDxH mm)	840x700x1150	690x565x1125
Packaging Dimensions (WxDxH mm)	915x785x1160	630x1200x760
Gross Weight (KG)	110 KG	110 KG
Net Weight (KG)	95 KG	100 KG

- technical specs - will be managed offline

MAIN FEATURES/PARAMETERS			
Product Description	**ADN 100**	**ADN 102**	**AGS 834**
12NC Code	854410001000	854410201000	856383401000
EAN Code	8003437964053	8003437964060	8003437610615
Material	Stainless Steel	Stainless Steel	Stainless Steel
Ice production in 24 Hours (KG)	45 KG	85 KG	135 KG
Ice storage capacity (KG)	14 KG	20 KG	60 KG
Ice shape	Flakers	Flakers	Flakers
Condenser type	Air	Air	Air
System			
Gas type	R290	R290	R290
Defrost type			
Evaporator			
Thickness of ice (mm)			
Electrical Connection Rating (Kw)	0,46	0,53	0,64
Voltage (V) / Frequency (Hz)	230 V - 50/60 Hz	230 V - 50/60 Hz	230 V - 50/60 Hz
External Dimensions (WxDxH mm)	405x515x750	465x595x795	515x550x1435
Packaging Dimensions (WxDxH mm)	570x880x470	690x850x540	660x1460x640
Gross Weight (KG)	85 KG	63 KG	85 KG
Net Weight (KG)	75 KG	58 KG	75 KG

Chest Freezer

This white chest freezer offers an exceptional **large capacity of 432L**, giving you all the space you need to store food and drinks.It also has a **counter-balanced lid system** so it closes gently, it's easy to access and it won't swing closed unexpectedly.

The **interior light** and the **lock protection** make this chest freezer always easy and safe to use.

Thanks to the **Fast Freezing Technology**, that sets the freezer temperature to 10 degrees colder than the lowest setting, your food will be freezed faster than ever, safeguarding its flavor, texture and nutritional values.

This solution incorporates a **water drainage system** that makes the defrost and the cleaning processes easier than ever.

Also, our chest freezer includes **four convenient baskets** to help you tidily store your packages, boxes and bags of frozen food.

THE IDEAL PRODUCT FOR B&B, HOTELS, FARMS HOUSES, SHOPS AND OFFICES

This products is compliant for the following professional business:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and hotels, motels and other residential type environments;
- bed and breakfast
- catering

WHM4611 2

- Net Capacity of 437L
- Fast Freezing Technology
- Counter Balance System
- Lock Protection
- Water Drainage System
- Interior Light
- 4 baskets included

MAIN FEATURES/PARAMETERS	
Product Description	**WHM4611 2**
12NC	859991607720
EAN Code	8003437167492
Main Colour of the Product	White
Material of the Product	Steel
Lockable Door	Yes
Number of Baskets	4
Temperature Adjustable	Yes
Maximum Ambient Temperature (C°)	43 °C
Freezing Capacity (kg/24h)	22
Net Capacity (L)	437 L
Gas Type	R600a
Electrical Connection Rating (W)	100
Voltage (V)	220-240
Plug Type	Schuko
Control Panel Location	Outside
Type of Control	Mechanic
Internal Lighting	Yes
Reversible Door	Yes
Type of Thermostat	Mechanic
Defrost Process	Manual
External Dimensions WxDxH (mm)	1405x698x916
Inner Dimensions WxDxH (mm)	1271x522x732
Packaging Dimensions WxDxH (mm)	1437x766x962
Gross Weight (KG)	48.5 KG
Net Weight (KG)	46.9 KG
Energy efficiency class - NEW (2010/30/EU)	F
Energy Consumption (kWh)	0,942

- technical specs - will be managed offline

Shock freezer, the ideal product for long term preservation

The ideal solution to maintain the same taste, quality and consistency of the freshly cooked food and also maximise the workflow in the kitchen, helping saving time and money.

Blast chilling is a technology that, thanks to the conservative properties of the cold, keeps food unaltered without changing its quality, so it's also the best alley for the health food.

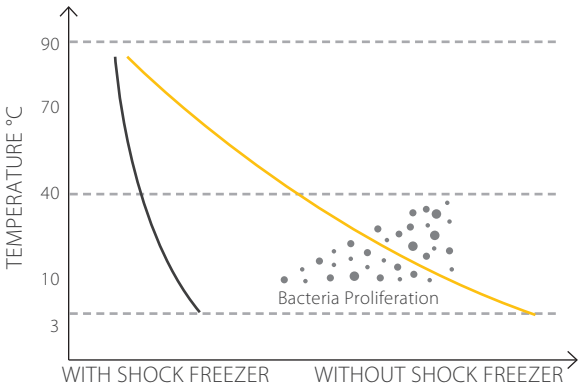
The shock freezer is a product used for **RAPID Cooling**. When the cooling process is fast like in this case, it generates microcrystal of ice that do not damage the structural characteristics of the food.
This translates in absolute quality, consistency, taste and colour of the food that's unchanged.

PROFESSIONAL PERFORMANCE

To guarantee the best hygienic conditions of the food, by HACCP regulation the temperature of cooked food must be quickly kept to these value measured at the heart of the food:

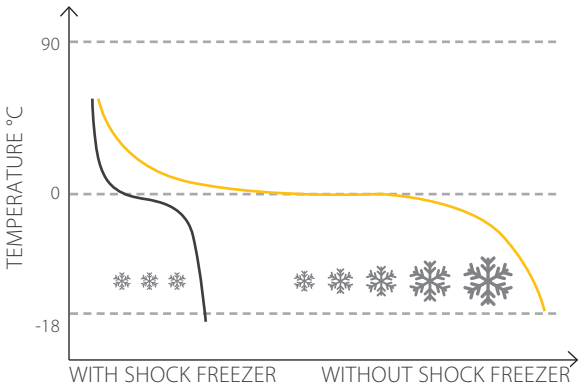
POSITIVE BLAST CHILLING

From +70°C to +3°C within 90 minutes



NEGATIVE BLAST CHILLING

From +70°C to -18°C within 240 minutes



GREAT QUALITY RESULTS & GUARANTEED HYGIENE

The Blast Chiller plays an important role in the food preservation and improve the working processes.

QUALITY OF FOOD

Same quality and taste of fresh or just cooked food

HYGIENE

In compliance with hygiene and healthy standard HACCP, the rapid cooling of the shock freezer avoids the bacteria proliferation

ORGANISATIONAL

Better Timing organization and working plan in the kitchen, menu extension, better staff management

ECONOMIC

Waste reduction and less weight loss of food

RESTAURANTS

Essential tool for chefs, as it gives the opportunity to organize and plan their activity in advance, offering wide menu, a fast and efficient service with the total respect for the fragrance and freshness of food.
The biggest advantage, beyond the increase in food safety (HACCP), is the reorganization of the kitchen, thanks to the elimination of peaks of work and the daily repetitions.

BAKERIES

Cold technology has been developed in recent years also in bread-making to help reducing night working shift, workforce and overtime, offering a wide variety of products.

PATISSERIE

The modern pastry shop can not do without exploiting the blast chilling technology.
This help them to improve efficiency by reducing the preparation time, storage space and product and quality safety.

ICE CREAM

The creamy of the ice cream depends mainly on the presence of micro air bubbles and micro crystals of ice. To maintain its characteristics the ice cream must be put in the blast chiller.
In addition to the formation of micro ice crystals, it allows to create a thin surface barrier that prevents the product from flattening.
The result is a creamy and soft ice cream, ready to be served.

RANGE ARCHITECTURE

3 LEVELS	5 LEVELS	10 LEVELS
ACO D103 851299602300	**ACO D205** 851299602310	**ACO D210** 851299602320

The whole range is equipped with 1 Grid GN 1/1 and a Core Probe.

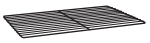
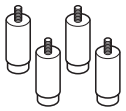
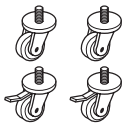
ACO D210 - same for ACO D205 and ACO D103

- Stainless Steel AISI 304
- 10 Trays GN1/1, but available also in 5 and 3 Trays
- Double insertion for trays GN1/1 and 60x40cm, except the 3 Trays
- Electronic Control with Digit Display
- Insulation 60 mm. in expanded polyurethane and CFC and HCFC free
- Core probe
- Reversible door even at the time of installation
- Door micro switch to stop fan when opening
- Air condensation
- Defrost Cycle
- Automatic cold holding at the end of the cycle

MAIN FEATURES/PARAMETERS			
NC12	**851299602300**	**851299602310**	**851299602320**
CommCode	ACO D103	ACO D205	ACO D210
EANCode	8003437226205	8003437226212	8003437226229
Product Group	Shock freezers	Shock freezers	Shock freezers
Dimensions without packaging WxDxH (mm)	620x650x670	790x730x880	790x800x1430
Dimensions with packaging WxDxH (mm)	640x690x810	840x750x940	840x850x1620
Net Weight (kg)	53	83	106
Gross Weight (kg)	65	95	118
Electrical Connection (Kw/h)	0.5	0.6	1.2
Voltage (V)	230	230	230
Frequency (Hz)	50	50	50
Max productivity per chilling cycle +70°C/+3°C (kg) 90 min	8	12	25
Max productivity per freezing cycle +70°C/-18°C (kg) 240 min	5	8	15
Core Probe	Yes	Yes	Yes
Product Material	Stainless Steel	Stainless Steel	Stainless Steel
Trays levels	3	5	10
Grid dimension (GN)	1/1	1/1 or 60x40	1/1 or 60x40
Number of available programmes	4	4	4
Defrost type	Manual	Manual	Manual
Distance between levels (mm)	67	67	67
Door hinges	Left side	Reversible	Reversible
Gas type	R452a	R452a	R452a
Insultation Thickness (mm)	60	60	60
Type of control	Electronic	Electronic	Electronic
User Interface	Digital	Digital	Digital
Time to end at Display	Yes	Yes	Yes
Water evaporation system	Manual	Manual	Manual
Wheels accessory kit	Yes	Yes	Yes
Plug type	Schuko	Schuko	Schuko

- technical specs - will be managed offline

Accessories
Shock Freezers

	COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
	**ACO 727**	859991598160	8003437609336	GN 1/1 Stainless Steel Grid
	ACO 728	859991598220	8003437609343	G60x40 Stainless Steel Grid
	**ACO 729**	859991598230	8003437609350	Set of 4 adjustable h 140/230 feet
	**ACO 730**	859991598270	8003437609381	Set of castors (2 with brakes)

CODE	ACO D103	ACO D205	ACO D210
ACO 727	√	√	√
ACO 728	√	√	√
ACO 729	√	√	√
ACO 730	√	√	√

Whirlpool EMEA S.p.A.

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SENSING THE DIFFERENCE

Whirlpool is a registered trademark of Whirlpool USA

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