

# WHIRLPOOL

## PRO-LINE AND SUPPORT OVENS

10/2012



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SENSING THE DIFFERENCE

# WHIRLPOOL

## MAIN CHARACTERISTICS:

Featuring innovative designs, highly intuitive ergonomic controls and of solid construction, Whirlpool Pro-Line ovens deliver style and performance in every aspect. The choice of cooking programs (convection, steam, or combined hot air and steam) guarantees optimal culinary results from delicatessen products to pastry: first courses, meat and fish dishes, vegetables, croissants, cakes, petits fours, bread, pizza.

The convection mode is ideal for roasting, grilling, preparing au gratin dishes and baking; the steam mode is most suited for boiling, parboiling, steaming, for cooking delicate foods and for sous-vide cooking; the combined cooking mode minimizes product weight loss and reduces cooking time, and is ideal for roasting, stewing and glazing.

The wide range of accessories lets you turn your oven into the most reliable ally in your professional kitchen.

## ANALOGIC:

Gas and electric ovens; 2 ranges: convection with manual control of humidity, convection with steam; analogue, intuitive control panel; inset oven bottom on all models; cooling function (only for convection with steam models); the door can be reversed when in use without any additional components; side racks to support wire racks and trays at various heights (75mm steps), easily removable to facilitate cleaning; manual washing; core probe kit (must be requested upon ordering).

## PROGRAMMABLE:

Gas and electric ovens; digital control; 200 adjustable programs and 4-phase cooking cycles; core probe included;  $\Delta t^\circ$  cooking system; pre-heating; cooling; delayed cooking function; double speed fan; reversible door; automatic washing system; provision for manual washing system; removable internal side racks for easy cleaning; 70 mm height between shelves; wire rack to support wire racks and trays; provision for USB connection; HACCP control.



*Easy-opening double glass*



*Core probe*



*Drainage pipe*




*Gasket*


# PRO-LINE OVENS


## GENERAL TECHNICAL FEATURES:

- compact structure
- electric and gas versions for programmable ovens
- three points of access to machine core to facilitate serviceability for deep cleaning and maintenance of the oven
- door with double cool-touch glass (which opens for easy cleaning)
- silicone rubber door seal, resistant to high temperatures
- standard oven chamber relief valve
- chamber lighting
- chamber lighting
- AISI 304 stainless steel
- suitable for gastronomy and pastry
- automatic washing system on programmable ovens
- height between wire racks 70 mm for electronic, 75 mm for analogue ovens
- drip tray provided under both the door glass and the oven chamber on programmable ovens
- simplified control panel on programmable ovens
- jog/dial encoder knob enables unlimited combinations of heat+humidity/steam+time, plus automatic control of cooking parameters using the core probe with Delta T (programmable version only)
- door handle with push closure on analogue ovens

 kW electric power output kW

 Voltage V

 kW gas power output Kcal/h

 external dimensions mm WxDxH



\*Rack GN1/1

\*\*Aluminium tray  
600x400 mm



Automatic washing system  
and rounded interior corners



Chamber lighting



Door handle

# WHIRLPOOL

**AFO 630**

**AFO 631**

**AFO 632**

**AFO 633\***

**AFO 634\*\***

**AFO 635**

**ELECTRIC  
ANALOGIC**



CODE	Gas/ Electric	Levels	Grid dimension (GN/EN)	Oven technology	Analogic Programmable	Number of MEALS for which the product is suggested	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AFO 630	Electric	5	1/1 400X600	Convection+ Humidifier	Analogic	70	6,3	400 V tri ~ 50 Hz	920x760x700
AFO 631	Electric	7	1/1 400X600	Convection+ Humidifier	Analogic	100	9,3	400 V tri ~ 50 Hz	920x760x850
AFO 632	Electric	10	1/1 400X600	Convection+ Humidifier	Analogic	140	13,9	400 V tri ~ 50 Hz	920x760x1075
AFO 633*	Electric	5	1/1 400X600	Combi Steam	Analogic	70	6,3	400 V tri ~ 50 Hz	920x760x700
AFO 634**	Electric	7	1/1 400X600	Combi Steam	Analogic	100	9,3	400 V tri ~ 50 Hz	920x760x850
AFO 635	Electric	10	1/1 400X600	Combi Steam	Analogic	140	13,9	400 V tri ~ 50 Hz	920x760x1075

\* AF0633/1 Electric analogic 230 Volts

\*\* AF0634/1 Electric analogic 230 Volts

**AFO 636**

**AFO 637**

**AFO 638**

**GAS  
ANALOGIC**



CODE	Gas/ Electric	Levels	Grid dimension (GN/EN)	Oven technology	Analogic Programmable	Number of MEALS for which the product is suggested	$\text{N}_{\text{kW}}$	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AFO 636	Gas	5	1/1 400X600	Combi Steam	Analogic	70	1	10	230 V ~ 50 Hz	920x820x755
AFO 637	Gas	7	1/1 400X600	Combi Steam	Analogic	100	1	15	230 V ~ 50 Hz	920x820x905
AFO 638	Gas	10	1/1 400X600	Combi Steam	Analogic	140	1,5	20	230 V ~ 50 Hz	920x820x1130

## Gas Sources

- Settled for natural gas (G20), for use the LPG liquid gas (G30 - G31) or G25 must be requested at the time of order. However, the oven can be subsequently converted on-site by a fully-trained and qualified professional.

# PRO-LINE OVENS

## AFO 640



## AFO 641




## AFO 642\*



## AFO 643\*\*



**ELECTRIC  
PROGRAMMABLE**

CODE	Gas/ Electric	Levels	Grid dimension (GN/EN)	Oven technology	Analogic Programmable	Number of MEALS for which the product is suggested	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AFO 640	Electric	6	1/1 400X600	Combi Steam	Programmable	85	9,4	400 V tri ~ 50 Hz	820x830x690
AFO 641	Electric	10	1/1 400X600	Combi Steam	Programmable	140	18,6	400 V tri ~ 50 Hz	820x830x970
AFO 642*	Electric	15	1/1 400X600	Combi Steam	Programmable	210	27,8	400 V tri ~ 50 Hz	860x910x1810
AFO 643**	Electric	20	1/1 400X600	Combi Steam	Programmable	280	37	400 V tri ~ 50 Hz	860x910x1810

\* Stand included \*\* Trolley included

## AFO 644



## AFO 645





## AFO 646\*



## AFO 647\*\*



**GAS  
PROGRAMMABLE**

CODE	Gas/ Electric	Levels	Grid dimension (GN/EN)	Oven technology	Analogic Programmable	Number of MEALS for which the product is suggested	$\text{N}_{\text{kW}}$	$\text{N}_{\text{kW}}$ 	$\text{N}_{\text{V}}$	
AFO 644	Gas	6	1/1 400X600	Combi Steam	Programmable	85	0,6	13,5	230 V ~ 50 Hz	820x830x750
AFO 645	Gas	10	1/1 400X600	Combi Steam	Programmable	140	1	20	230 V ~ 50 Hz	820x830x1030
AFO 646*	Gas	15	1/1 400X600	Combi Steam	Programmable	210	1,5	30	230 V ~ 50 Hz	860x910x1865
AFO 647**	Gas	20	1/1 400X600	Combi Steam	Programmable	280	2	40	230 V ~ 50 Hz	860x910x1865

\* AFO646 Stand included \*\* AFO647 Trolley included

## Gas Sources

- Settled for natural gas (G20), for use the LPG liquid gas (G30 - G31) or G25 must be requested at the time of order. However, the oven can be subsequently converted on-site by a fully-trained and qualified professional.

## ANALOGIC ELECTRIC Convection + Humidifier\*



- OVEN IS POWERED
- SAFETY THERMOSTAT ALARM
- HEATING ELEMENTS ARE WORKING
- TEMPERATURE
- COOKING TIME
- MANUAL INCREASE OF HUMIDITY
- VENT OPENING: DRY COOKING
- CORE PROBE CONNECTION
- ELECTRONIC THERMOSTAT

\*AFO 630, AFO 631, AFO 632

## PROGRAMMABLE ELECTRIC - GAS\*\*\*



- On/Off
- Start-Stop/Pause
- Low speed fans
- Cooking time / pre-heating
- Core probe
- Cooking chamber temperature / delayed cooking cycle
- $\Delta T$  cooking system
- Oven humidity
- Cooking phases
- Delete / Back
- Menu / Save recipe
- Confirm
- Selection
- Manual decrease of humidity
- Manual increase of humidity
- Oven cleaning cycle


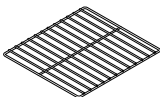
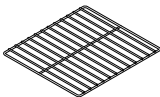



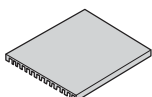








\*\*\*AFO 640, AFO 641, AFO 642, AFO 643, AFO 644, AFO 645, AFO 646, AFO 647



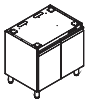


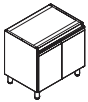




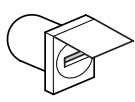
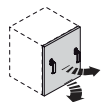

## ANALOGIC ELECTRIC Direct Steam\*\*



- OVEN IS POWERED
- SAFETY THERMOSTAT ALARM
- HEATING ELEMENTS ARE WORKING
- ON/OFF
- CONVECTION
- STEAM
- CONVECTION/STEAM
- COOLING
- TEMPERATURE
- COOKING TIME
- MANUAL INCREASE OF HUMIDITY
- VENT OPENING: DRY COOKING
- CORE PROBE CONNECTION
- ELECTRONIC THERMOSTAT

\*\*AFO 633, AFO 634, AFO 635, AFO 636, AFO 637, AFO 638

			Analogic	Programmable
AFO612		Hand shower	•	•
AFO 650		Grid GN1/1 Inox	•	•
AFO 650/1		Chromed Grid GN1/1	•	•
AFO 651		Aluminium tray 600x400 mm	•	•
AFO 652		Special Stainless steel grid for poultry cooking GN 1/1 Dim. 325x530xH151mm	•	•
AFO 653		Special Stainless steel grid for poultry cooking GN 1/1 Dim. 325x530xH256 mm	•	•
AFO 654		Solid smooth plate GN1/1	•	•
AFO 655		Stand with tray slides	for 5, 7 levels	
AFO 656		Stand with tray slides	for 10 levels	
AFO 657		Stand with tray slides		for 6 levels
AFO 658		Stand with tray slides		for 10 levels
AFO 659		Extraction and condensation hood for steam	•	
AFO 660		Extraction and condensation hood for steam		for 6, 10 levels
AFO 661		Extraction and condensation hood for steam		for 15, 20 levels
AFO 662		Extraction hood for steam		•

			Analogic	Programmable
AFO 663		Stackability (for Programmable)		•
AFO 664		Stackability (for Analogic)	•	
AFO 665		Prover cabinet (for Analogic)	•	
AFO 666		Prover cabinet H970 (for Programmable)		•
AFO 667		Prover cabinet H760 (for Programmable)		•
AFO 668		Warm cupboard (for Programmable)		•
AFO 669		GN Trolley		•
AFO 670		Pastry Trolley		•
AFO 671		Fat Filter (for Programmable)		•
AFO 672		Fat Filter (for Analogic)	•	
Option		Kit USB	Must be requested upon ordering	Must be requested upon ordering
Option		HACCP	Must be requested upon ordering	Must be requested upon ordering
Option		REVERSIBILITY OF THE DOOR	Must be requested upon ordering	Must be requested upon ordering
Option		CORE PROBE KIT	Must be requested upon ordering	



**AFO 665\***



**AFO 666\***






**AFO 667\***



**AFO 668\*\***



CODE	Products	Gas/Electric	Levels	Grid dimension (GN/EN)	 kW		
AFO 665	Prover cabinet (*)	Electric	12	400X600	1,73	230 V ~ 50 Hz	920x690x900
AFO 666	Prover cabinet (*)	Electric	15	400X600	1,73	230 V ~ 50 Hz	820x830x970
AFO 667	Prover cabinet (*)	Electric	10	400X600	1,73	230 V ~ 50 Hz	820x830x760
AFO 668	Warm cabinet (**)	Electric	15	GN 1/1	1,54	230 V ~ 50 Hz	820x830x970

**Accessory: AF0651** Aluminium tray 600x400 mm

The **prover cabinet** (\*) is the perfect complement to pastry/bakery ovens as it maintains the ideal temperature and humidity in dough and mixes, allowing them to rest and rise before baking: pizza dough, bread, cakes with fresh yeast.

- 100% stainless steel construction
- Adjustable stainless steel feet
- Equipped with On/Off button
- Button for the production of humidity in the chamber
- Temperature 30 MIN-60MAX °C (prover is factory-set at 40 °C)

**Accessory: AF0650 - AF0650/1** Grid GN 1/1

The **warm cabinet** (\*\*) is the perfect complement to gastronomy ovens as it keeps cooked dishes warm.

- 100% stainless steel construction
- Adjustable stainless steel feet
- Equipped with On/Off button
- The set point TEMPERATURE is set at 65 °C and ranges from a minimum of 30 °C to a maximum of 65 °C

# WHIRLPOOL

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

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

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


## GENERAL TECHNICAL FEATURES:


- Oven chamber with rounded corners for easy cleaning
- Intuitive digital control panel
- Storage of up to 20 cooking programs
- 3 cooking phases
- One-piece die cast bottom on all models; drainage pipe in combined convection and direct steam injection models
- Auto reversing fan
- Manual humidity control  
(only for combined convection and direct steam injection ovens)
- Internal lighting
- Snap-fit seals on oven chamber
- Double glazed pull-down door
- Side racks to support wire racks and trays at various heights (75mm steps), easily removable to facilitate cleaning



 electrical connection rating kW

 voltage V

 gas connection rating kW

 external dimensions mm WxDxH

# SUPPORT OVENS

**AFO 602**



**AFO 606**



**AFO 603**






**AFO 607**



- Convection and combi direct steam ovens
- Perfect for catering and pastry
- Oven chamber with rounded corners for easy cleaning
- Electronic control with digital display
- 20 programmes
- 3 cooking phases
- One-piece die cast bottom
- Auto reversing fan
- Internal lighting
- Snap-fit seals on oven chamber
- Double glazed pull-down door
- 75 mm height between shelves
- Drainage pipe  
(for combi direct steam ovens only)
- Manual humidity control  
(for combi direct steam ovens only)

## ELECTRIC

CODE	Heating type	Levels	GN	Oven technology	Type of control	Number of meals for which the product is suggested	 kW	 V	
AFO 602	Electric	3	2/3 and 440x345 mm	Convection	Electronic	25	3,2	230 V ~ 50 Hz	620x630x510
AFO 606	Electric	3	2/3 and 440x345 mm	Combi direct steam	Electronic	25	3,2	230 V ~ 50 Hz	620x680x510
AFO 603	Electric	5	2/3 and 440x345 mm	Convection	Electronic	40	3,5	230 V ~ 50 Hz	620x630x660
AFO 607	Electric	5	2/3 and 440x345 mm	Combi direct steam	Electronic	40	3,5	230 V ~ 50 Hz	620x680x660

# WHIRLPOOL

**AFO 600**



**AFO 604**



**AFO 601**



**AFO 605**








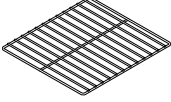





## SPEEDY LINE

- Convection and combi direct steam ovens
- Perfect for catering and pastry
- Oven chamber with rounded corners for easy cleaning
- Electronic control with digital display
- 20 programmes
- 3 cooking phases
- One-piece die cast bottom
- Auto reversing fan
- Internal lighting
- Snap-fit seals on oven chamber
- Double glazed pull-down door
- 75 mm height between shelves
- Drainage pipe  
(only for combi direct steam ovens)
- Manual humidity control  
(only for combi direct steam ovens)

## ELECTRIC

CODE	Heating type	Levels	GN	Oven technology	Type of control	Number of meals for which the product is suggested	$\text{N}_{\text{kW}}$	$\text{N}_{\text{V}}$	
AFO 600	Electric	3	1/1 and pastry 600x400 mm	Convection	Electronic	40	3,5	230 V ~ 50 Hz	780x680x510
AFO 604	Electric	3	1/1 and pastry 600x400 mm	Combi direct steam	Electronic	40	3,5	230 V ~ 50 Hz	780x730x510
AFO 601	Electric	5	1/1 and pastry 600x400 mm	Convection	Electronic	70	6,3	400 V tri ~ 50 Hz	780x680x660
AFO 605	Electric	5	1/1 and pastry 600x400 mm	Combi direct steam	Electronic	70	6,3	400 V tri ~ 50 Hz	780x730x660

AFO 611		Stand for ovens GN 2/3 and 440x345 mm
AFO 610		Stand for ovens GN 1/1 and pastry 600x400 mm
AFO 612		Hand shower
AFO 613		Aluminium tray 440x345 mm
AFO 614		Perforated aluminium tray 440x345 mm
AFO 618		Extraction and condensation hood for ovens GN 2/3 and 440x345 mm
AFO 616		Extraction and condensation hood for ovens GN 1/1 and pastry 600x400 mm
AFO 650		Stainless Steel Grid GN 1/1
AFO 651		Aluminium tray 600x400 mm
AFO 652*		Special Stainless steel grid for poultry cooking GN 1/1 Dim. 325x530xH151mm
AFO 653*		Special Stainless steel grid for poultry cooking GN 1/1 Dim. 325x530xH256 mm

\*Only for AFO 600, AFO 604, AFO 601, AFO 605

## Ovens Standard Equipments

CODE	Short description of the product	Standard Equipments
AFO 630	Ovens, Convection+Humidifier, Analogic, GN 1/1 -EN, 5 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 631	Ovens, Convection+Humidifier, Analogic, GN 1/1 -EN, 7 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 632	Ovens, Convection+Humidifier, Analogic, GN 1/1 -EN, 10 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 633	Ovens, Combi Steam, Analogic, GN 1/1-EN, 5 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 634	Ovens, Combi Steam, Analogic, GN 1/1-EN, 7 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 635	Ovens, Combi Steam, Analogic, GN 1/1-EN, 10 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 636	Ovens, Combi Steam, Analogic, GN 1/1-EN, 5 levels, Electric Mono 230	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 637	Ovens, Combi Steam, Analogic, GN 1/1-EN, 7 levels, Electric Mono 230	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 640	Programmable Professional Oven GN 1/1-EN 6 levels, Electric	2 GRIDS GN 1/1 (AFO 650)
AFO 641	Programmable Professional Oven GN 1/1-EN 10 levels, Electric	3 GRIDS GN 1/1(AFO 650)
AFO 642	Programmable Professional Oven GN 1/1-EN 15 levels, Electric+Stand	STAND INCLUDED + 4 GRIDS GN 1/1 (AFO 650)
AFO 643	Programmable Professional Oven GN 1/1-EN 20 levels, Electric+trolley	TROLLEY GN 1/1 (AFO 669) INCLUDED+5 GRIDS GN 1/1(AFO 650)
AFO 644	Programmable Professional Oven GN 1/1-EN 6 levels, Gas	2 GRIDS GN 1/1(AFO 650)
AFO 645	Programmable Professional Oven GN 1/1-EN 10 levels, Gas	3 GRIDS GN 1/1(AFO 650)

AFO 600	Support Ovens, Convection, Electronic, GN 1/1&600x400 mm, 3 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 601	Support Ovens, Convection, Electronic, GN 1/1&600x400 mm, 5 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 602	Support Ovens, Convection, Electronic, GN2/3& 440x345mm, 3 levels, Electric	1 CHROMED GRID 2/3 GN
AFO 603	Support Ovens, Convection, Electronic ,GN 2/3& 440x345mm, 5 levels, Electric	1 CHROMED GRID 2/3 GN
AFO 604	Support Ovens, Convection+ Steam, Electronic, GN 1/1&600x400 mm, 3 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 605	Support Ovens, Convection+ Steam, Electronic, GN 1/1&600x400 mm, 5 levels, Electric	1 CHROMED GRID GN 1/1 (AFO 650/1)
AFO 606	Support Ovens,Convection+ Steam, Electronic GN 2/3&440x345mm, 3 levels, Electric	1 CHROMED GRID 2/3 GN
AFO 607	Support Ovens, Convection+ Steam, Electronic, GN 2/3&440x345mm, 5 levels, Electric	1 CHROMED GRID 2/3 GN



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