



DESCRIPTIONS



Capacity: 10 x 1/1 GN - 60x40



Trays insertion: Crosswise



Dimensions: 840 x 996 x H 1275 mm



Control panel: Touch screen



Indicative quantity of meals: 120-150



Cooking chamber heating: Electric

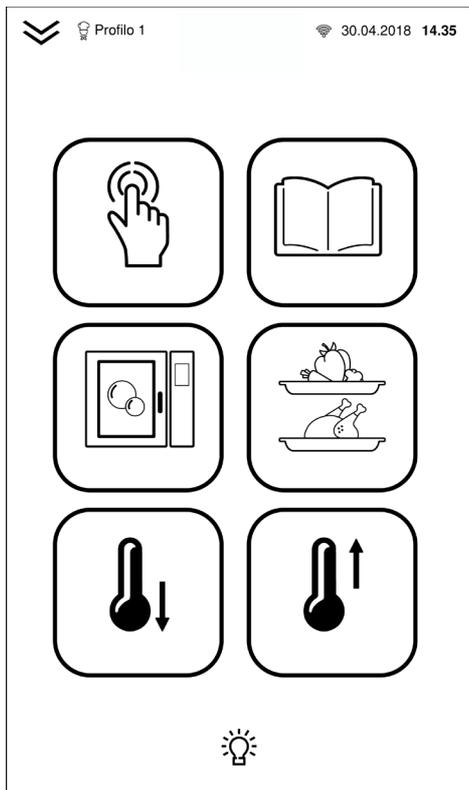


Steam generation: Direct system

COOKING MODES AND FUNCTIONING

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

CONTROL PANEL DESCRIPTION



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

MANUFACTURING FEATURES

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

OPTIONAL ACCESSORIES

Code	Description
AFO 686	Hand shower
AFO 693	Retractable hand shower

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

DIMENSIONS

	OVEN	PACKAGE
Width	840 mm	880 mm
Depth (with door handle)	996 mm	990 mm
Height	1275 mm	1350 mm
Weight/volume		150 kg/1.2 m ³

POWER SUPPLY

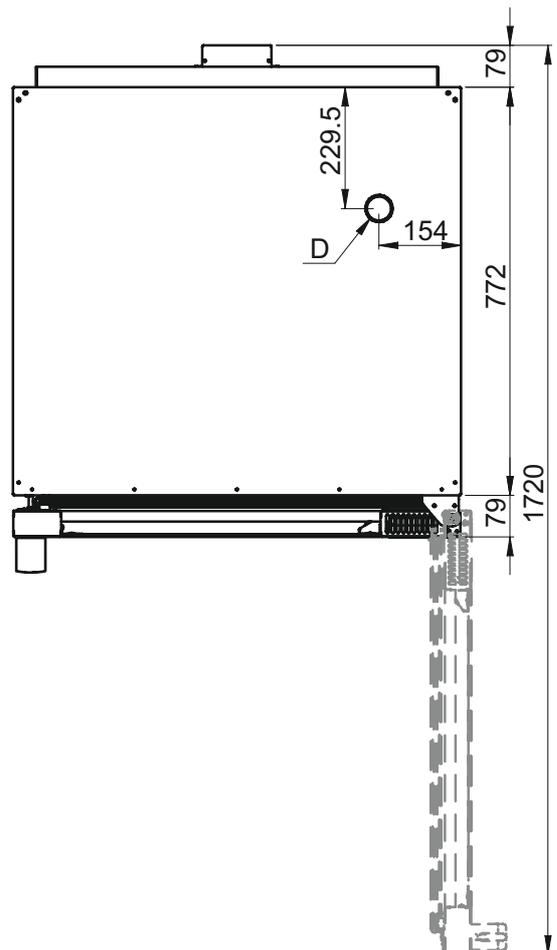
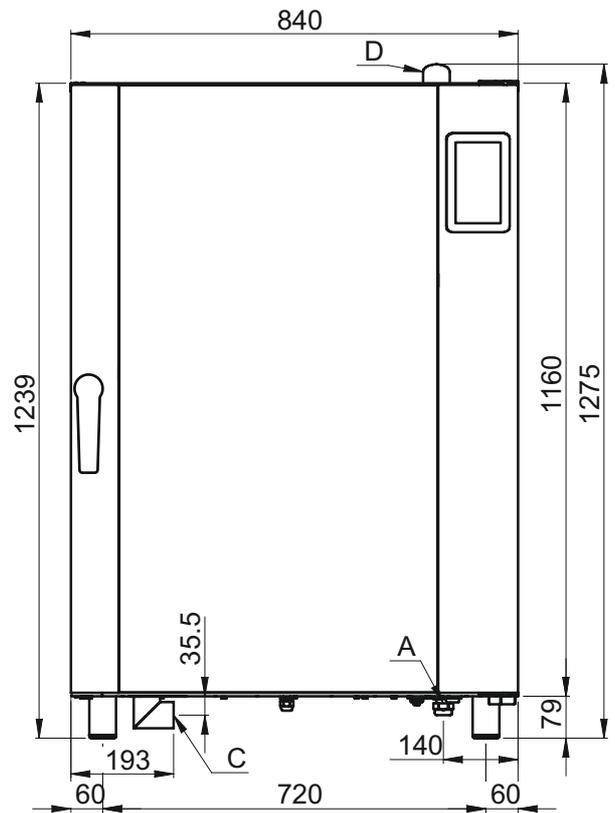
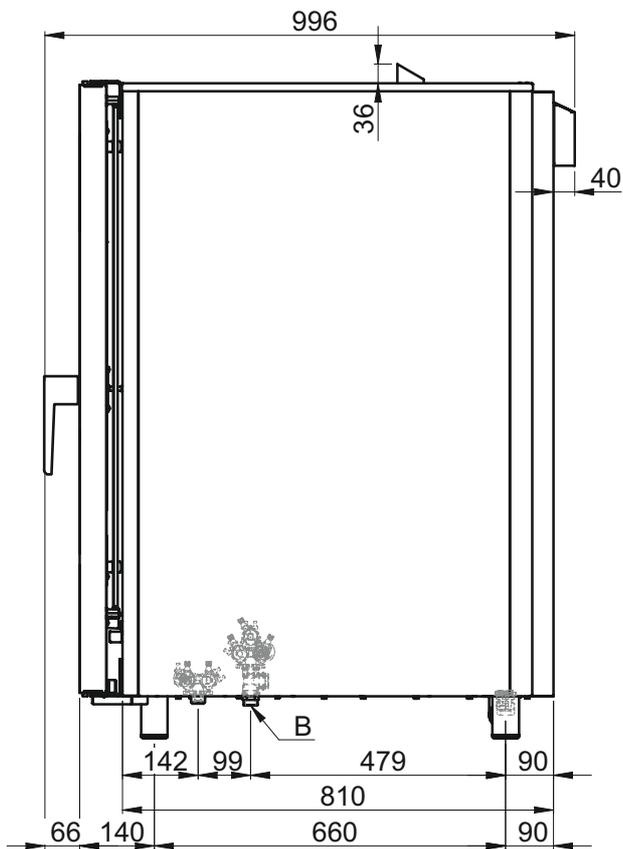
Model	AFO ET10DS
Power loading	18.4 kW
Cooking chamber power	17.6 kW
Power of the motors	n° 2 x 370 W
Max. power loading	18.4 kW
Voltage	380 - 415 V +3N ~ 50/60 Hz
Absorbed current	29 A
Feed cable section	n° 5 x 6.0 mm ²
Capacity	10 x 60x40 - 1/1 GN
Pitch between the trays	80 mm

WATER SUPPLY

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

GAS SUPPLY

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



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

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