WHIRLPOOL

WHIRLPOOL DESIGN LINE OVENS

06/2011

Whirlpool has completed his range of ovens with the Design Line in which design, functionality and flexibility have absolute priority.

HIGH FLEXIBILITY

The variety of models, sizes and functions can suit every kitchen and every needs, with the guarantee of a perfect result.

SUPERIOR QUALITY

Design Line ovens are made exclusively of quality materials, from the smooth stainless steel surfaces
to the long-lasting components inside the oven.
The choice of quality materials and the continuous product development are your assurance of a reliable oven
with a long service life, high efficiency and low energy consumption.

SAVING

The user-friendly operation of the oven coupled with its high productivity and versatility ensure optimum utilisation of your raw products and reduced shrinkage. You save time as well as money.

FLEXIBILITY AND VERSATILITY

2 steam technologies

1) Injection steam = normal steaming capacity
2) Steam generator + injection steam = high steaming capacity

2 types of power supply

1) Electric ovens (full range)
2) Gas ovens (injection steam technology)

2 levels of equipments

1) Fully programmable

- 200 programmes
- 10 process steps
- TFT display with soft keys
- Hot air
- ClimaOptima
- Cook & Regen
- Proving
- CombiWash

2) Light programmable

(only for 6 and 10 levels GN 1/1 electric)

- 10 programmes
- 3 process steps
- Digital display with turn switch
- Hot air
- Combi 1 & 2 steaming
- Cook & Regen

9 sizes, GN 1/1 and GN 2/1

- 6, 8, 10, 12, 16, 20 levels GN 1/1
- 10, 14, 20 levels GN 2/1

Widest range of ergonomically correct ovens

- 6 ovens with a maximum working height of 134 cm
- Avoid lifts above shoulder height
- Combine high capacity with correct ergonomics
- Avoid the gap between 10 and 20 trays - offer the oven size that exactly fulfils the customer's capacity requirement
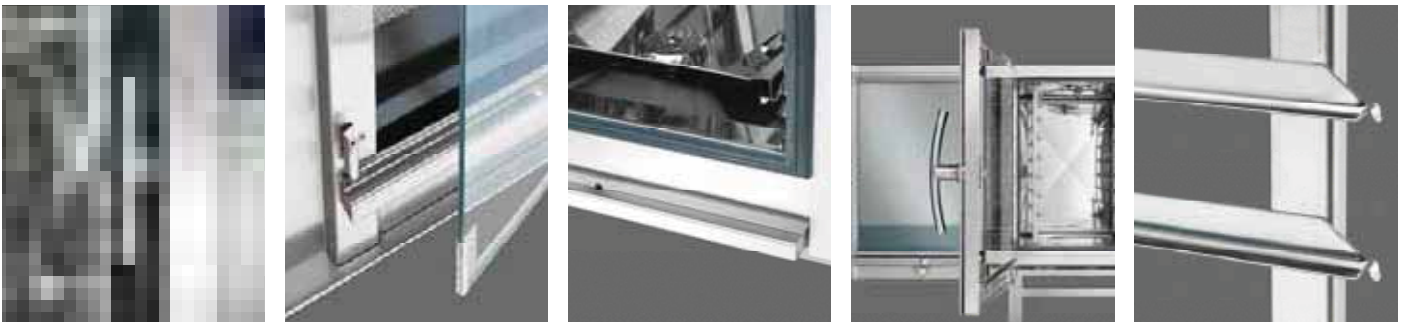
Competitive advantages

- Unique oven sizes (8, 12, 16 levels GN 1/1 and 14 levels GN 2/1)
- Unique design with door in curved glass that enhances visibility
- Stainless steel AISI 304
- Crystal clear TFT display for fully programmable ovens
- High energy savings
- Alternative steam technologies (normal or high steam capacity)
- Reversible fan with 9 steps
- Distance between levels 65mm standard and 85mm as optional
- High quality features in stainless steel: i.e. handle, turn switch, drip tray
- 2-step safety handle
- Reversible door: choice of left-hinged or right-hinged oven door without extra cost. Possibility to change the door opening in the field by buying a kit (except for 20 levels roll-in that are available only with left-hand hinged door)
- Halogen lights
- Double insulation for minimum heat loss
- External location of probe
- Possibility of 2 core temperature probes that work independently of each other (only for fully programmable ovens)

Perfect also for bakery due to the reversing fan with 9 speeds

Safety Concept

- 2-step safety handle
- Ventilated double-glass oven door
- Integrated drip tray
- Automatic doorstop
- Runners with stop pins
- Stainless steel components
- Choice of left-hinged or right-hinged oven door without extra cost. Possibility to change the door opening in the field by buying a kit (except for 20 levels roll-in that are available only with left-hand hinged door)

Combi Steam Ovens fully programmable

Electric

CODE	Gas or Electric	Levels	GN	Steam technology	Programmable	Number of MEALS for which the product is suggested	kW	V	WxDxH
AFO 375	Electric	6	1/1	Combi Direct Steam	Fully programmable	90	9,00	400 V tri ~ 50 Hz	900x831x1495
AFO 376	Electric	8	1/1	Combi Direct Steam	Fully programmable	120	18,00	400 V tri ~ 50 Hz	900x831x1495
AFO 377	Electric	10	1/1	Combi Direct Steam	Fully programmable	150	18,00	400 V tri ~ 50 Hz	900x831x1495
AFO 378	Electric	12	1/1	Combi Direct Steam	Fully programmable	180	18,00	400 V tri ~ 50 Hz	900x831x1495
AFO 379	Electric	16	1/1	Combi Direct Steam	Fully programmable	240	24,00	400 V tri ~ 50 Hz	900x886x1595
AFO 380	Electric	20	1/1	Combi Direct Steam	Fully programmable	300	36,00	400 V tri ~ 50 Hz	900x886x1855
AFO 381	Electric	20 roll in	1/1	Combi Direct Steam	Fully programmable	300	36,00	400 V tri ~ 50 Hz	900x886x1855
AFO 382	Electric	10	2/1	Combi Direct Steam	Fully programmable	300	27,00	400 V tri ~ 50 Hz	1125x951x1495
AFO 383	Electric	14	2/1	Combi Direct Steam	Fully programmable	420	27,00	400 V tri ~ 50 Hz	1125x951x1495
AFO 384	Electric	20 roll in	2/1	Combi Direct Steam	Fully programmable	600	60,00	400 V tri ~ 50 Hz	1125x1004x1855

Other voltages available on request

Gas

CODE	Gas or Electric	Levels	GN	Steam technology	Programmable	Number of MEALS for which the product is suggested	kW	kW 🔥	V	WxDxH
AFO 385	Gas	6	1/1	Combi Direct Steam	Fully programmable	90	1,20	13,00	230 V ~ 50 Hz	900x831x1495
AFO 386	Gas	10	1/1	Combi Direct Steam	Fully programmable	150	1,20	21,00	230 V ~ 50 Hz	900x831x1495
AFO 400	Gas	20 roll in	1/1	Combi Direct Steam	Fully programmable	300	1,20	42,00	230 V ~ 50 Hz	900x886x1855
AFO 401	Gas	10	2/1	Combi Direct Steam	Fully programmable	300	1,20	27,00	230 V ~ 50 Hz	1125x951x1495
AFO 387	Gas	14	2/1	Combi Direct Steam	Fully programmable	420	1,20	27,00	230 V ~ 50 Hz	1125x951x1495
AFO 402	Gas	20 roll in	2/1	Combi Direct Steam	Fully programmable	600	1,20	60,00	230 V ~ 50 Hz	1125x1004x1855

Gas Sources

- Natural gas (G20 - G25)
- LPG liquid gas (G30 - G31)

The gas type should be specified at the time of order. However, it can be subsequently modified in the field by trained and professional people.

kW	electric power output kW
kW 🔥	gas power output Kcal/hr
V	tension Volt
	external dimensions including stand mm WxDxH

Boiler Ovens fully programmable

Electric

CODE	Gas or Electric	Levels	GN	Steam technology	Programmable	Number of MEALS for which the product is suggested	kW	V	WxDxH
AFO 388	Electric	6	1/1	Boiler	Fully programmable	90	9,00	400 V tri ~ 50 Hz	900x831x1495
AFO 389	Electric	8	1/1	Boiler	Fully programmable	120	18,00	400 V tri ~ 50 Hz	900x831x1495
AFO 390	Electric	10	1/1	Boiler	Fully programmable	150	18,00	400 V tri ~ 50 Hz	900x831x1495
AFO 391	Electric	12	1/1	Boiler	Fully programmable	180	18,00	400 V tri ~ 50 Hz	900x831x1495
AFO 392	Electric	16	1/1	Boiler	Fully programmable	240	24,00	400 V tri ~ 50 Hz	900x886x1595
AFO 393	Electric	20	1/1	Boiler	Fully programmable	300	36,00	400 V tri ~ 50 Hz	900x886x1855
AFO 394	Electric	20 roll in	1/1	Boiler	Fully programmable	300	36,00	400 V tri ~ 50 Hz	900x886x1855
AFO 395	Electric	10	2/1	Boiler	Fully programmable	300	27,00	400 V tri ~ 50 Hz	1125x951x1495
AFO 396	Electric	14	2/1	Boiler	Fully programmable	420	27,00	400 V tri ~ 50 Hz	1125x951x1495
AFO 397	Electric	20 roll in	2/1	Boiler	Fully programmable	600	60,00	400 V tri ~ 50 Hz	1125x1004x1855

Other voltages available on request

Boiler Ovens light programmable

Electric

CODE	Gas or Electric	Levels	GN	Steam technology	Programmable	Number of MEALS for which the product is suggested	kW	V	WxDxH
AFO 398	Electric	6	1/1	Boiler	Light programmable	90	9,00	400 V tri ~ 50 Hz	900x831x1495
AFO 399	Electric	10	1/1	Boiler	Light programmable	150	18,00	400 V tri ~ 50 Hz	900x831x1495

Other voltages available on request

ClimaOptima

- Automatic humidity control
- Improves product quality and reduces shrinkage
- Simply choose humidity percentage and ClimaOptima does the rest

Standard feature on fully programmable models

Delta-T

- Delta-T controls the oven temperature on the basis of the core temperature
- Gentle preparation
- Juicy results
- Reduced shrinkage

Standard feature on fully programmable models with boiler
Option extra on fully programmable models combi direct steam

Cook & Regen

- Cook & Regen ensures gentle regeneration
- The automatic humidity control retains the appearance and juiciness of the food
- 12 minutes is enough to regenerate an oven which is fully loaded with plates of meat and vegetables

Standard feature on all models

Cook & Hold

- Cook & Hold combines Delta-T with a gentle holding period
- Ideal for overnight cooking
- Gentle preparation
- Perfect maturing
- Reduced shrinkage

Standard feature on fully programmable models with boiler
Option extra on fully programmable models combi direct steam

Total Fan Control

- Uniform baking and roasting results
- Reversible fan ensures even distribution of air and steam
- Choice of 9 fan speeds

Standard feature on all models

External core temperature probe

- Probe with 3 measuring points
- Possibility of 2 probes
- User-friendly location
- Easy to insert
- As the probe is cold when inserted, it leaves no marks in the food

Standard feature on fully programmable models with boiler
Option extra for fully programmable models Combi Direct
Steam and light programmable models

AFO 442 Core temperature probe 1st (6 and 8 levels GN 1/1)
AFO 433 Core temperature probe 1st (all sizes except 6 and 8 levels GN 1/1)
AFO 444 Core temperature probe 2nd (6 and 8 levels GN 1/1)
AFO 445 Core temperature probe 2nd (all sizes except 6 and 8 levels GN 1/1)

Timer Function

- Time the preheating function to begin before your work day starts
- Save valuable time

Standard feature on all models

Quality control with HACCP

- HACCP enables you to control and document the cooking process
- HACCP data includes:
  - Production time
  - Production duration
  - Preparation temperature
  - Core temperature

Standard feature on fully programmable models

USB connection

- Backup programmes
- Copy programmes from one oven to another
- Update software version
- Transfer data to computer

Standard feature on fully programmable models

Remote control with CombiNet

- Monitor and control the cooking process
- Recipe management add, remove and edit recipes
- HACCP information
- Service diagnosis
- Software update

Option extra for fully programmable models

CombiWash

- Automatic cleaning system
- Choose between 4 cleaning programmes
- Save labour costs
- Low consumption of chemicals and water
- Cleaning in a closed circuit

Standard feature on fully programmable
Option extra for light programmable models

AFO 446 CombiWash cleaning system for AFO 398
AFO 447 CombiWash cleaning system for AFO 399

Closed User Interface

- Possible to lock user interface so that staff cannot alter programmes
- Safe operation at all staff levels
- Uniform cooking results

Standard feature on fully programmable

Technical details

	Combi Steam Ovens fully programmable	Boiler Ovens light programmable	Boiler Ovens fully programmable
Operation panels:			
Panel with turn switch and digital display		x	
Touchpanel with soft keys and TFT display	x		x
Programming capacity:			
10 programmes each holding up to 3 process steps		x	
200 programmes each holding up to 10 process steps	x		x
Steam technology:			
Steam generator and injection steam		x	x
Injection steam	x		
Operating modes:			
Hot air 30 - 250°C	x	x	x
Steaming with steam generator 100°C		x	x
Steaming with injection steam 100°C	x		
Low-temperature steaming 30 - 99°C		x	x
Forced steaming 120°C		x	x
Combi steaming in 2 steps 30 - 250°C		x	
ClimaOptima, automatic humidity control 70 - 250°C	x		x
Cook & Regen 30 - 180°C	x	x	x
Proving 30 - 40°C	x		x
Delta-T	o		x
Cook & Hold	o		x
Additional functions:			
Preheating 30 - 300°C	x	x	x
Manual cooling function	x		x
Automatic cooling function	x	x	x
Manual humidity pulsing	x	x	x
Reversing fan	x	x	x
Multistep fan 9 steps	x	x	x
Control of motor for extraction hood	x	x	x
Core temperature probe:			
Multipoint core temperature probe - no. 1	o	o	x
Multipoint core temperature probe - no. 2	o		o
Timer function:			
Timer - current time and date	x	x	x
Timer function	x	x	x
Information systems:			
HACCP	x		x
Service diagnosis	x		x
Scale detection			x
Consumption counters	x		x
Testing and adjusting functions	x	x	x

Whirlpool

Technical details

	combi steam ovens fully programmable	Boiler light programmable	Boiler fully programmable
PC, network and Internet connection:			
USB	x		x
CombiNet holding five functions:	o		o
• Monitoring and operating oven by remote control			
• Recipe management			
• HACCP			
• Service diagnosis			
• Software updating			
Cleaning:			
CombiWash, fully automatic cleaning system	x	o	x
Semi-automatic cleaning system		x	
Hand shower	x	o	x
Removable rack	x	x	x
Easy-to-clean design	x	x	x
Racks (65 or 85 mm spacing):			
2-piece rack - 6,8,10 and 12 levels GN 1/1	x	x	x
Cassette rack - 6,8,10 and 12 levels GN 1/1	o	o	o
Cassette rack - 16,20 levels GN 1/1 and 10,14 levels GN 2/1	x		x
Roll-in trolley - 20 levels GN 1/1 and GN 2/1	x		x
Rack for sheet size 400 x 600 mm	o	o	o
Safety details:			
2-step safety handle	x	x	x
Automatic disconnection of fan motor when door opens	x	x	x
Ventilated, heat-reflecting glass in oven door	x	x	x
Door hinging with locking positions at 110° and 180°	x	x	x
Integrated drip-tray system	x	x	x
Automatic flushing of steam generator		x	x
Indication of water shortage in steam generator		x	x
Thermoswitch	x	x	x
Additional product features:			
Optional door hinging - LH hinging is standard	x	x	x
Detachable door sealing	x	x	x
Rounded corners in oven chamber	x	x	x
Halogen light in oven chamber	x	x	x
Service access from the front	x	x	x
Stainless steel cabinet in AISI 304	x	x	x
Double water connection possible	x	x	x
Adjustable feet	x	x	x

Languages available
Fully programmable
1) Danish
2) English
3) Swedish
4) Italian
5) French
6) Icelandic
7) Estonian
8) German
9) Spanish
10) Finnish
11) Croatian
12) Serbian
13) Slovenian
14) Russian
15) Bulgarian
16) Hungarian
17) American English
18) Chinese
19) Polish
20) Norwegian
(under development)
21) Lithuanian
22) Latvian
23) Dutch
24) Korean
25) Romanian
26) Czech

Light programmable
1) Danish
2) English
3) Swedish
4) Finnish
5) German
6) Croatian
7) Slovenian
8) Spanish
9) French
10) Italian
11) Estonian
12) Hungarian
13) Russia
14) Czech

Stands

CODE	Size	Description	WxDxH	Number of trays
AFO 458	6 levels GN 1/1	Stand standard	825x655x800	
AFO 459	6 levels GN 1/1	Stand with runners	825x655x800	2 x 8 GN 1/1
AFO 460	6 levels GN 1/1	Stand with runners, shelf for Combiwash bottles	825x655x800	1 x 8 GN 1/1
AFO 461	8 levels GN 1/1	Stand standard	825x655x675	
AFO 462	8 levels GN 1/1	Stand with runners	825x655x675	2 x 6 GN 1/1
AFO 463	8 levels GN 1/1	Stand with runners, shelf for Combiwash bottles	825x655x675	1 x 6 GN 1/1
AFO 464	10 levels GN 1/1	Stand standard	825x655x545	
AFO 465	10 levels GN 1/1	Stand with runners	825x655x545	2 x 4 GN 1/1
AFO 466	10 levels GN 1/1	Stand with runners, shelf for Combiwash bottles	825x655x545	1 x 4 GN 1/1
AFO 467	12 levels GN 1/1	Stand standard	825x655x415	
AFO 468	12 levels GN 1/1	Stand with runners	825x655x415	2 x 3 GN 1/1
	16 levels GN 1/1	Stand included		
	20 levels GN 1/1	Stand included (both Roll-in or not)		
AFO 469	10 levels GN 2/1	Stand standard	1050x775x545	
AFO 470	10 levels GN 2/1	Stand with runners	1050x775x545	1 x 4 GN 2/1 and 1 x 4 GN 1/1
AFO 471	10 levels GN 2/1	Stand with runners, shelf for Combiwash bottles	1050x775x545	1 x 4 GN 2/1
AFO 472	14 levels GN 2/1	Stand standard	1050x775x285	
	20 levels GN 2/1	Stand included		
AFO 473		Kit of 4 castors for stand		
AFO 441		Trolley for CombiWash bottles		

Code	Grids	Description	Dimensions WxDxH
AGS 799		Stainless steel tray GN 2/3	325x355x40
AGS 796		Stainless steel tray GN 1/1	325x530x20
AGS 797		Stainless steel tray GN 1/1	325x530x40
AGS 798		Stainless steel tray GN 1/1	325x530x60
AGS 793		Stainless steel tray GN 2/1	650x530x20
AGS 794		Stainless steel tray GN 2/1	650x530x40
AGS 795		Stainless steel tray GN 2/1	650x530x60
AGS 800		Punched stainless steel tray GN 1/1	325x530x20
AGS 801		Punched stainless steel tray GN 1/1	325x530x40
AGS 802		Punched stainless steel tray GN 1/1	325x530x60
AGS 805		Stainless steel grid GN 2/3	325x355
AGS 804		Stainless steel grid GN 1/1	325x530
AGS 803		Stainless steel grid GN 2/1	530x650
AGS 806		Special stainless steel grid for poultry cooking GN 1/1	325x530

Whirlpool

ACCESSORIES

Extraction hood for steam
- Efficient suction and condensing of steam
- Suction degree up to 93%

With steam condenser
- Integrated system that discharges the condensed steam through the drain
- Fat filter in front
- Stepless vent motor
- Provides flexible location

Without steam condenser
- Requires connection to existing ventilation

CODE	Size	Description
AFO 453	electric ovens GN 1/1	Extraction hood, integrated for external connection no motor
AFO 451	electric ovens GN 1/1	Extraction hood, integrated, with condensation, icl. motor
AFO 456	electric ovens GN 2/1	Extraction hood, integrated for external connection no motor
AFO 455	electric ovens GN 2/1	Extraction hood, integrated, with condensation, icl. motor
AFO 457	gas ovens	Exhaust funnel, hot air safety device

Trolley for cassette rack and roll in trolleys
- Improves workflow
- Ensures correct ergonomics when loading and unloading
- No heavy lifts
- Available in 2 sizes, 1 for ovens GN 1/1 (AFO 449) and 1 for ovens GN 2/1 (AFO 450)
- Roll-in trolley available for 20 levels GN 1/1
- Ovens 20 levels GN 2/1 only roll-in

Ovens 16 and 20 levels GN 1/1 and 10 and 14 levels GN 2/1 are equipped with a removable cassette rack as standard
Ovens 6, 8, 10 and 12 levels GN 1/1 can be equipped with the removable cassette rack, as accessory

CODE	Size	Description
AFO 449	GN 1/1 ovens	Trolley for GN 1/1 ovens
AFO 450	GN 2/1 ovens	Trolley for GN 2/1 ovens
AFO 435	6 levels GN 1/1	Cassette rack 6 levels GN 1/1, 65 mm distance
AFO 436	8 levels GN 1/1	Cassette rack 8 levels GN 1/1, 65 mm distance
AFO 437	10 levels GN 1/1	Cassette rack 10 levels GN 1/1, 65 mm distance
AFO 438	12 levels GN 1/1	Cassette rack 12 levels GN 1/1, 65 mm distance

Fat Separation System

- Integrated fat separation system
- Surplus fat is led directly into a tray under the oven
- Avoid clocked-up drains
- Does not take up space in the oven chamber

Option available for 6, 10, 16 and 20 levels GN 1/1

CODE	Size	Description
AFO 474	GN 1/1 ovens 6, 10, 16, 20 levels	Trolley for GN 1/1 ovens

External core temperature probe (see pag 9)

CODE	Size	Description
AFO 442	6 and 8 levels GN 1/1	Core temperature probe 1st
AFO 433	over 10 levels GN 1/1 and all GN 2/1	Core temperature probe 1st
AFO 444	6 and 8 levels GN 1/1	Core temperature probe 2nd
AFO 445	over 10 levels GN 1/1 and all GN 2/1	Core temperature probe 2nd

CombiWash system

CODE	Size	Description
AFO 446	6 levels GN 1/1	CombiWash cleaning system
AFO 447	10 levels GN 1/1	CombiWash cleaning system

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