

# AFO GD6DS

## TECHNICAL SPECIFICATIONS:

- Heating system housed in the rear side of the cooking chamber
- Watertight cooking chamber, with rounded corners, external welds, made of stainless steel AISI 304
- AISI 430 stainless steel frame
- Incoloy 800 stainless steel heating elements for heating the cooking chamber;
- Gas heating system of the cooking chamber.
- Thermal insulation of the cooking chamber made of ceramic fibre material
- Stainless steel cooking chamber fans
- Ventilation with autoreverse
- Available with reverse door
- Door with double glazing that can be opened for cleaning
- Ergonomic handle
- Interlocking gasket on cooking chamber
- Magnetic sensor for blocking ventilation when the door is opened
- Halogen cooking chamber lighting

## CONTROL BOARD AND FUNCTIONS:

- Programmable control panel
- Cooking modes: convection, combi with steam regulation
- Automatic programmes (3 stages + preheating)



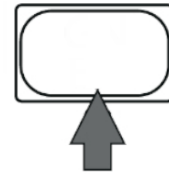
## DESCRIPTION:



GAS OVEN



7 LEVELS  
GN1/1-600x400



CROSSWISE



Approx. 70  
PORTIONS



PROGRAMMABLE  
CONTROL BOARD



CONVECTION



COMBI WITH  
STEAM  
REGULATION



AUTOMATIC  
PROGRAMS



Electromechanical  
discharge valve



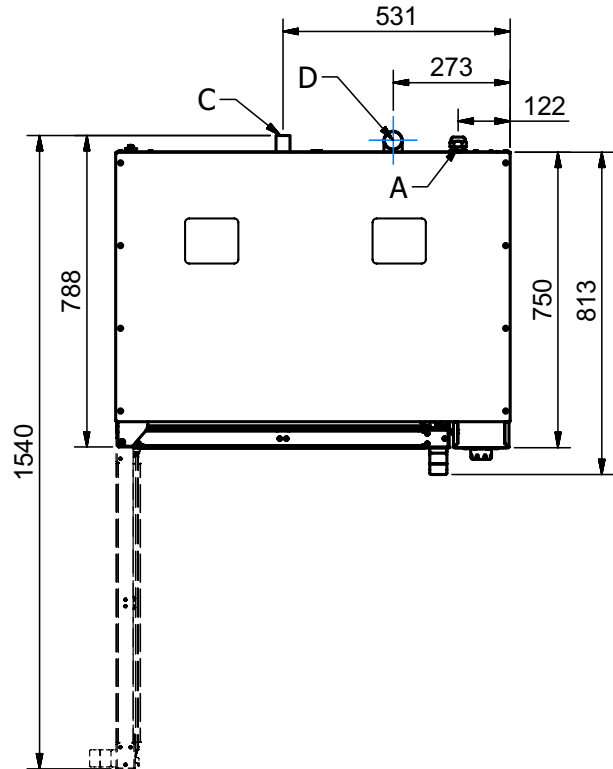
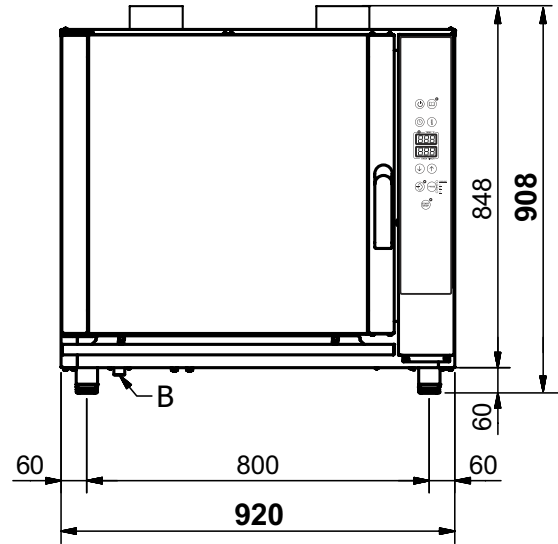
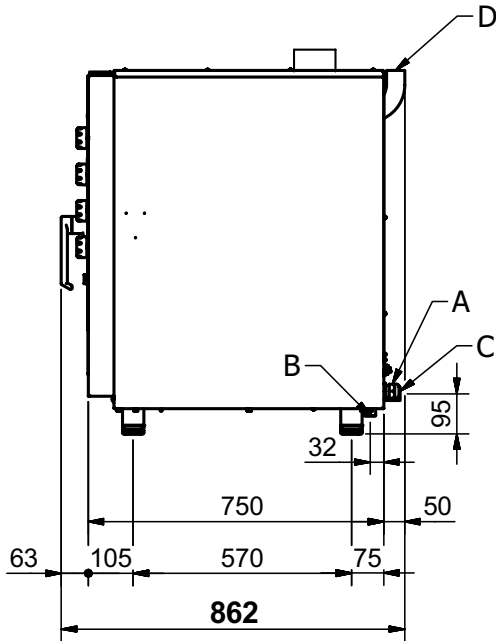
Ventilation with  
autoreverse

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SCHEDA TECNICA	AFO GD6DS
Automatic, by compressor stop mm	GN1/1-600x400
Total	7
Pitch mm	75
Trays insertion	CROSSWISE
Net dimensions (LxWxH) mm	920x862x908
Packaging dimensions (WxDxH) mm	960x960x1090
Gross weight kg	110
Nr. of portions (approx.)	70
Chamber heating	Gas
Steam generation:	sistema diretto
Gas cooking chamber power kW kW	13.5
Cooking mode: convection °C	50°C - 270°C
Convection with steam °C	Quantità di vapore regolabile
AUTOMATIC PROGRAMS	99 Programmi automatici (3 fasi + preriscaldamento)
Electromechanical discharge valve	SI
Automatic washing system	NO
Max power consumption KW	0.3
Max absorbed current A	1.4
Nr. and power of fans KW	2 x 120
Power supply V~/Hz	220 - 240 V 1N ~ 50 Hz
Electric cable n° x mm <sup>2</sup>	3x1,5 mm <sup>2</sup>
Water inlet connection Ø	Ø ¾ gas
Water pressure bar	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Electric conductivity S/litro	50 ÷ 2000 S/cm
Concentration of chlorine Cl <sub>2</sub> mg/litro	< 0.2 mg/litre
Cl- chloride ion concentration mg/litro	<150 mg/litre
Water drain connection Ø mm	Ø 32 mm
For gas type Metano	G20
For gas type Butano	G30
For gas type Propano	G31
Gas inlet connection Ø	Ø ½ gas

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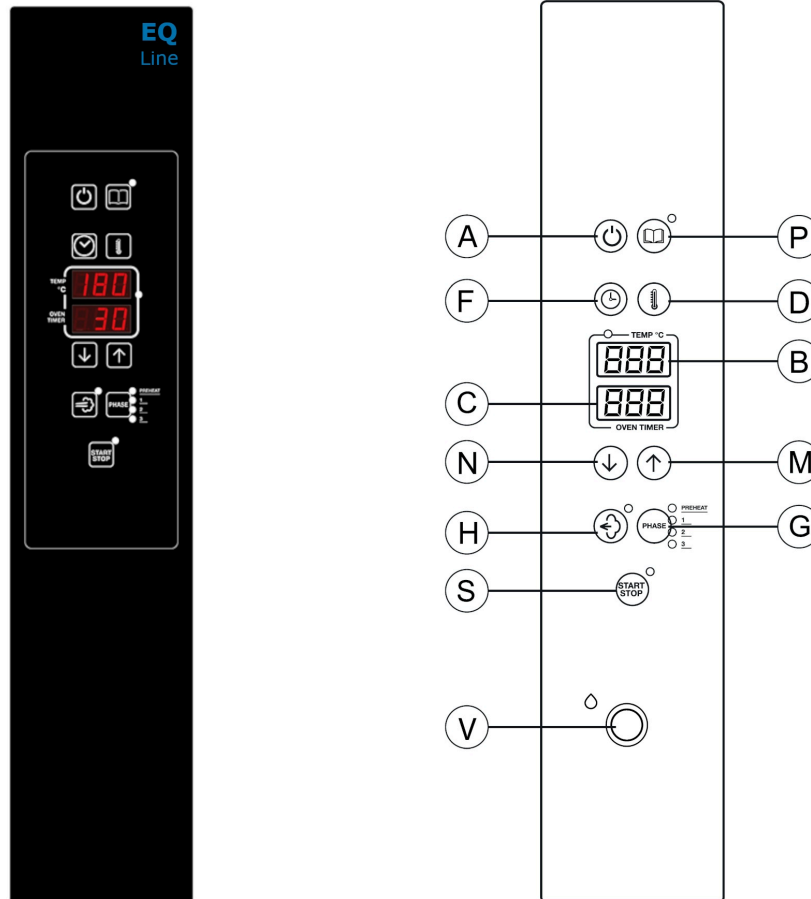


- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Chamber drainage Øe 40 mm
- D Cooking chamber release valve
- G Gas inlet Ø 1/2" gas
- F Fumes discharge Øe 120 mm

- A Connessione elettrica
- B Entrata acqua Ø 3/4" gas
- C Scarico Ø 40 mm
- D Sfiato camera cottura
- G Entrata gas Ø 1/2" gas
- F Uscita fumi Øe 115 mm

Il costruttore declina ogni responsabilità a causa di errori e / o errori di stampa.

**CONTROL BOARD DESCRIPTION**  
*DESCRIZIONE DEL PANNELLO COMANDI*  
*DESCRIPTION DU PANNEAU DE COMMANDE*



<b>A</b>	ON/OFF button	Tasto On-Off	Bouton pousseur ON/OFF
<b>B</b>	Temperature display	Display temperatura	Écran température
<b>C</b>	Time display	Display tempo	Écran temps
<b>D</b>	Cooking chamber temperature	Selezione temperatura camera	Sélection température enceinte de cuisson
<b>F</b>	Time selection	Selezione tempo	Sélection temps de cuisson
<b>G</b>	Program's phases	Fasi di programma	Phases du programme
<b>H</b>	Steam quantity selection	Tasto umidificazione percentuale di umidità	Sélection de
<b>M</b>	Increase value button	Tasto aumenta valore	Bouton d'augmentation de valeur
<b>N</b>	Reduce value button	Tasto riduci valore	Bouton de diminution de valeur
<b>P</b>	Automatic programs	Tasto programmi automatici	Programmes automatiques
<b>S</b>	Start/stop button	Tasto Start/Stop	Début et d'arrêt du cycle de cuisson
<b>V</b>	Release valve opening	Tasto apertura sfiato	Ouverture vanne d'évent