

# AFO ED10DS

## 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;
- Electric 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:

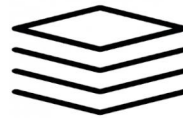
- Programmable control panel
- Cooking modes: convection, combi with steam regulation
- Automatic programmes (3 stages + preheating)



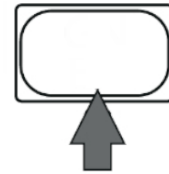
## DESCRIPTION:



ELECTRIC OVEN



10 LEVELS  
GN1/1-600x400



CROSSWISE



Approx. 100  
PORTIONS



PROGRAMMABLE  
CONTROL BOARD



CONVECTION



COMBI WITH  
STEAM  
REGULATION



AUTOMATIC  
PROGRAMS



Electromechanical  
discharge valve



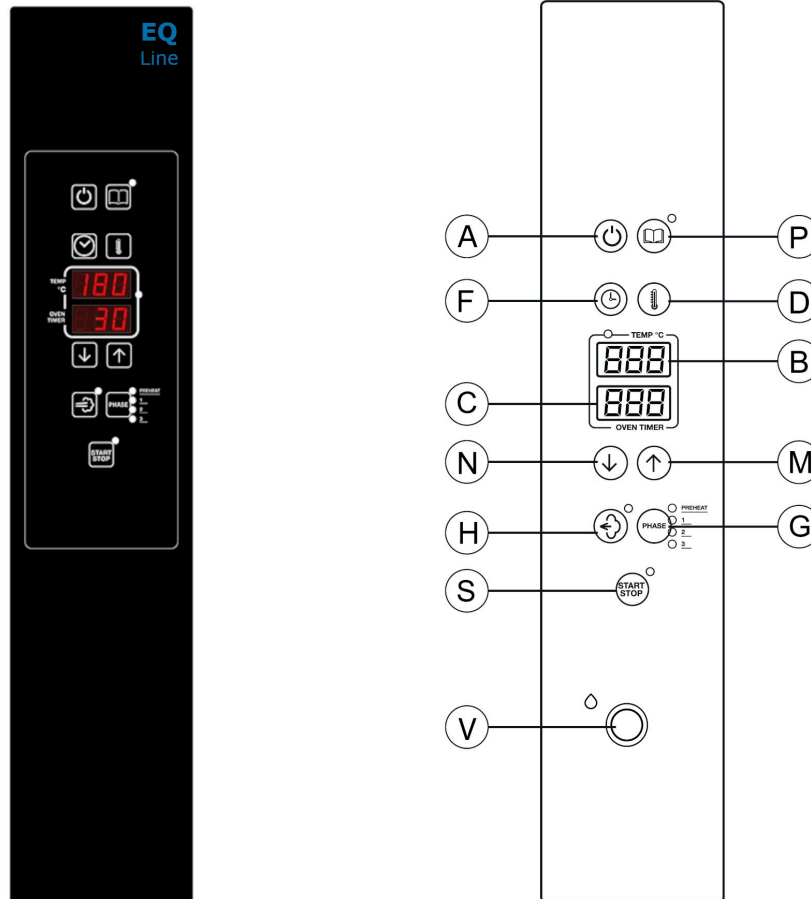
Ventilation with  
autoreverse

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| SCHEDA TECNICA                                     | AFO ED10DS  |
|--|---|
| Automatic, by compressor stop mm                   | GN1/1-600x400                                       |
| Total  | 10  |
| Pitch mm   | 75  |
| Trays insertion                                    | CROSSWISE   |
| Net dimensions (LxWxH) mm                          | 920x802x1075  |
| Packaging dimensions (WxDxH) mm                    | 960x900x1260  |
| Gross weight kg                                    | 122   |
| Nr. of portions (approx.)                          | 100   |
| Chamber heating                                    | Elettrico   |
| Steam generation:                                  | sistema diretto                                     |
| Electric cooking chamber power 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                           | 13.9  |
| Max absorbed current A                             | 21.4  |
| Nr. and power of fans KW                           | 3 x 120   |
| Power supply V~/Hz                                 | 380 - 415 V 3N ~ 50/60 Hz                           |
| Electric cable n° x mm <sup>2</sup>                | 5x4,0 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   |



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



|          |                             |   |   |
|----------|-----------------------------|---|---|
| <b>A</b> | ON/OFF button               | Tasto On-Off                                | Bouton poussoir 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                   |