

# WHIRLPOOL

## SEMI-PROFESSIONAL OVENS

*The range of Semi-Professional ovens offers the perfect combination of functionality, design and quality besides offering the versatility of reduced overall dimensions where space is a premium. Various models offer different features and capabilities in order to meet all cooking requirements.*

A choice between two **GN 2/3 capacity ovens** with 5 trays featuring a combined cooking system of convection and steam cooking programs without plumbing connection (AGB 630/WP) or a convection with fan system (AGB 629/WP). Analogue control panels with electromechanical controls and AISI 304 stainless steel complete the cooking chamber and external panels of both units.



The Semi-Professional options also include two **convection grill ovens** with either the choice of a side or top control panel options for a variety of needs from traditional to intensive cooking.

The **SmartCook Pizza Oven** is a revolutionary Convection oven with 3 levels, electronic controls for temperatures up to 450° and two fan motors for uniform fast cooking. It is an innovative and unique solution that allows the cooking of a pizza in less than 90 seconds with the appearance and taste normally only achieved in a wood fired oven, thanks to the patented double cylinder system.

When not used as a pizza oven, by simply removing the two cylinders it turns back into a conventional oven to always achieve perfect cooking results.



AGS 646/WP



## TECHNICAL SPECIFICATIONS

### AGB 629/WP Convection oven

### AGB 630/WP Combi oven (with Humidifier)

- Dimensions: L550 x W680 x H490 mm
- 2,9 kW - 230 V 50-60 Hz
- Net Weight: 35 Kg
- 5 level capacity – 55 mm clearance between grids
- Interior light
- Standard Equipment: 1 stainless steel grid GN 2/3
- Top valve to exhaust the surplus of steam when needed
- Top water inlet with 2 lt water tank for the convection and humidifier model (AGB630/WP) that does not need to be connected to the main water system allowing the unit to be placed anywhere
- Double glass door with inner reflective glass and heavy duty door hinges



### AGS 776/WP

### AGS 777/WP

- Dimensions:  
L695 x W585 x H500 mm (AGS776/WP)  
L595 x W585 x H610 mm (AGS777/WP)
- 2,3 kW - 230 V 50 Hz
- Net weight: 41 Kg
- 4 level capacity – 55 mm clearance between grids
- Interior light
- Standard Equipment: 1 stainless steel grid and 2 enameled trays with dimensions 442x365x28 mm
- 50 lt. Capacity
- Double glass door
- Enameled internal cavity
- External stainless steel 18/10
- Safety device to stop excessive temperature



### AGS 646/WP

- Dimensions: L600 x W548 x H581 mm
- Cavity: L475 x W440 x H342 mm
- 3,7 kW - 230 V 50-60 Hz 1ph 16°
- Net Weight: 41 Kg
- Convection oven with electronic controls
- 2 fan motors (on top and on the bottom) for fast even cooking
- Patented double cylinder system to cook a pizza in 90 sec.
- Diameter pizza grid: 340 mm
- Pizza kit accessory available (AGS792)



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