

# WHIRLPOOL

## COOKING

08/2011



[www.whirlpool-professional.com](http://www.whirlpool-professional.com)





The Whirlpool professional Cooking Collection features top quality appliances and offers the widest variety for all uses in the catering industry. All Whirlpool products comply with, and in some cases exceed, the most stringent European standards and regulations for the catering industry. The Cooking Collection features 3 series: the 600, the 700 and the 900 series, that are particularly adapted to a wide variety of needs in terms of capacity and size, and can be combined to create your own highly customized kitchen. All series are made of AISI 304 Stainless Steel. All gas products are equipped with a main burner nozzle for natural gas (G20), and with a kit to fit with LPG gas.

The range consists of:

### - 900 Series

The 900 series is the most extensive and comprehensive line of Whirlpool professional cooking appliances for the food and catering industry. It was specifically designed for those facilities such as hotels and restaurants catering for large numbers every day. Consistent, maximum performance, reliability and advanced technological features make the Whirlpool 900 series a prime professional choice. This series is particularly robust featuring a standard pilot flame on all products. The Whirlpool 900 series will give your facility a high profile with its integrated and complete range of cooking products.

### - 700 Series

The 700 series was developed to the same exacting standards of the larger size collection, but is particularly adapted to medium size facilities such as restaurants and small collective catering services. Particular thought has been given to space issues. The high modularity of the Whirlpool 700 series and its wide range of professional cooking products offer countless possibilities to address the needs of the most demanding professionals.

### - 600 Series

The 600 series was specifically developed for the smaller facility, where more adaptable and flexible products are needed to cater for relatively small numbers. As for the 900 and the 700 Whirlpool professional series, all the products in the range are manufactured to the highest standards of quality and safety. The Whirlpool 600 series is the ideal choice for a small, though highly professional, kitchen.



# GENERAL FEATURES

There are 3 possible installations: traditional, bridged and suspended cooking

## TRADITIONAL AND BRIDGED COOKING

With a traditional range, the free-standing elements are placed next to one another. The top elements can also be installed "in a bridge" leaving the space under the working area free. This type of installation makes it easier to clean the floor. The compatible suspended elements are then installed on a bridging support.

"Bridged" installation
































## SUSPENDED COOKING

A suspended installation can be as an island unit or up against a wall. With a suspended range, the elements are fixed to a supporting frame, which is firmly attached to the floor. All the compatible suspended elements are reinforced for improved stability.

"Suspended" installation



For "Bridged" or "Suspended" installation, please refer to your local distributor.

	total volume including packaging m <sup>3</sup>		baskets mm
	external dimensions mm WxDxH		cooking surface
	voltage V		tank mm/n°
	electrical connection rating kW		tank capacity lt
	gas connection rating kW		independent cooking areas
	gas power output kcal/h		smooth plate
	grid dimensions mm WxD		smooth chromium plate
	weight kg		grooved plate
	electric oven		round plates
	gas oven		pyroceram plates
	number of doors		induction plates
	number of drawers		square plates
	flame burners		autoclave lid
	Z pilot		solid top burners
	pilot		

## Gas range



### AGB 350/WP

- gas oven GN 2/1
- single crown burners

CODE		7,8 kW		Kcal/h			4 kW	9,5 kW			Z
AGB 350/WP	800x900x875	665x550x300	41,3	35518	165	1,15	1	3	1- GN 2/1	1	4



### AGB 351/WP

- electric oven GN 2/1
- single crown burners

CODE		5,9 kW		Kcal/h				4 kW	9,5 kW		Z
AGB 351/WP	800x900x875	665x550x300	33,3	28638	400 V tri ~ 50 Hz	160	1,15	1	3	1- GN 2/1	4



### AGB 352/WP

- gas oven GN 2/1
- single crown burners

CODE		7,8 kW		Kcal/h			9,5 kW			Z
AGB 352/WP	800x900x875	665x550x300	46,8	40248	168	1,15	4	1- GN 2/1	1	4



### AGB 353/WP

- gas oven GN 2/1
- with neutral unit

CODE		7,8 kW		Kcal/h			4 kW	9,5 kW			Z
AGB 353/WP	1200x900x875	665x550x300	55,2	47472	215	1,93	2	4	1- GN 2/1	1	6



### AGB 354/WP

- maxi gas oven

CODE		12 kW		Kcal/h			4 kW	9,5 kW			Z
AGB 354/WP	1200x900x875	1060x525x353	59,4	51084	212	1,93	2	4	1048x500	1	6

# 900 SERIES

## Gas range



### AGB 356/WP

- gas oven GN 2/1
- solid top range

CODE		7,8 kW					11 kW			
AGB 356/WP	800x900x875	665x550x300	19,2	16512	215	1,15	1	1- GN 2/1	1	2



### AGB 357/WP

- gas oven GN 2/1
- with neutral unit

CODE		7,8 kW					4 kW	9,5 kW				
AGB 357/WP	1200x900x875	665x550x300	33,1	28466	263	1,93	1	1	1- GN 2/1	1	2	2



### AGB 358/WP

- countertop unit

CODE						4 kW	9,5 kW	
AGB 358/WP	400x900x270	13,9	11954	56	0,23	1	1	2



### AGB 359/WP

- countertop unit

CODE						9,5 kW	
AGB 359/WP	400x900x270	19,4	16684	56	0,23	2	2



### AGB 360/WP

- countertop unit

CODE						4 kW	9,5 kW	
AGB 360/WP	800x900x270	33,3	28639	108	0,44	1	3	4

## Gas range



### AGB 361/WP

- countertop unit

CODE							
		kW	Kcal/h			9,5 kW	Z
AGB 361/WP	800x900x270	38,8	33368	108	0,44	4	4



### AGB 362/WP

- countertop unit

CODE								
		kW	Kcal/h			4 kW	9,5 kW	Z
AGB 362/WP	1200x900x270	47,2	40592	147	0,64	2	4	6



### AGB 363/WP

- countertop unit

CODE							
		kW	Kcal/h			9,5 kW	Z
AGB 363/WP	1200x900x270	58,2	50052	147	0,64	6	6



### AGB 370/WP

- solid top
- countertop unit

CODE							
		kW	Kcal/h				Z
AGB 370/WP	800x900x270	11,2	9632	177	0,44	1	1

# 900 SERIES

## Electric range



### AGB 355/WP

- electric oven GN 2/1

CODE		 5,9 kW						
AGB 355/WP	800x900x875	665x550x300	21,9	400 V tri ~ 50 Hz	138	1,15	4	1xGN2/1



### AGB 364/WP

- countertop unit

CODE						
AGB 364/WP	400x900x270	8	400 V tri ~ 50 Hz	52	0,23	2



### AGB 365/WP

- countertop unit

CODE						
AGB 365/WP	800x900x270	16	400 V tri ~ 50 Hz	96	0,44	4



### AGB 366/WP

- pyroceram range
- countertop unit

CODE							
AGB 366/WP	400x900x270	5,9	400 V tri ~ 50 Hz	50	0,23	1	1



### AGB 367/WP

- pyroceram range
- countertop unit

CODE							
AGB 367/WP	800x900x270	11,8	400 V tri ~ 50 Hz	92	0,44	2	2



## Electric range



### AGB 368/WP

- induction model
- countertop unit

CODE							
AGB 368/WP	400x900x270	10	400 V tri ~ 50 Hz	53	0,23		2



### AGB 369/WP

- induction model
- countertop unit

CODE							
AGB 369/WP	800x900x270	20	400 V tri ~ 50 Hz	97	0,44		4

## Gas lava rock grill



### AGB 471/WP

- adjustable height gas lava rock grill for meat
- countertop unit

CODE							
AGB 471/WP	400x900x270	9	7740	68	0,23	38,5x50	1



### AGB 472/WP

- adjustable height gas lava rock grill for meat
- countertop unit

CODE							
AGB 472/WP	800x900x270	18	15480	104	0,44	71,5x50	2

# 900 SERIES

## Gas tilting bratt pan



### AGB 404/WP

CODE									
AGB 404/WP	800x900x875	19	16340	0,01	230V~50 Hz	176	1,15	725x640x170	84



### AGB 406/WP

- AISI 304 Stainless Steel tank

CODE									
AGB 406/WP	800x900x875	19	16340	0,01	230V~50 Hz	176	1,15	725x640x170	84



### AGB 408/WP

- automatic lifting

CODE									
AGB 408/WP	800x900x875	19	16340	0,51	230V~50 Hz	176	1,15	725x640x170	84



### AGB 410/WP

- automatic lifting
- AISI 304 Stainless Steel tank

CODE									
AGB 410/WP	800x900x875	19	16340	0,51	230V~50 Hz	176	1,15	725x640x170	84

## Gas tilting bratt pan



### AGB 414/WP

- AISI 304 Stainless Steel tank

CODE									
AGB 414/WP	1200x900x875	28	24080	0,01	230V~50Hz	255	1,93	1120x640x170	132



### AGB 416/WP

- automatic lifting
- AISI 304 Stainless Steel tank

CODE									
AGB 416/WP	1200x900x875	28	24080	0,51	230V~50Hz	255	1,93	1120x640x170	132

## Electric tilting bratt pan



### AGB 405/WP

CODE							
AGB 405/WP	800x900x875	14,1	400 V tri ~ 50 Hz	180	1,15	725x640x170	84



### AGB 407/WP

- AISI 304 Stainless Steel tank

CODE							
AGB 407/WP	800x900x875	14,1	400 V tri ~ 50 Hz	180	1,15	725x640x170	84

# 900 SERIES

## Electric tilting bratt pan



### AGB 409/WP

- automatic lifting

CODE							
AGB 409/WP	800x900x875	14,6	400 V tri ~ 50 Hz	188	1,15	725x640x170	84



### AGB 411/WP

- automatic lifting
- AISI 304 Stainless Steel tank

CODE							
AGB 411/WP	800x900x875	14,6	400 V tri ~ 50 Hz	188	1,15	725x640x170	84



### AGB 413/WP

CODE							
AGB 413/WP	1200x900x875	18,8	400 V tri ~ 50 Hz	262	1,93	1120x640x170	132



### AGB 415/WP

- AISI 304 Stainless Steel tank

CODE							
AGB 415/WP	1200x900x875	18,8	400 V tri ~ 50 Hz	262	1,93	1120x640x170	132



### AGB 417/WP

- automatic lifting
- AISI 304 Stainless Steel tank

CODE							
AGB 417/WP	1200x900x875	19,31	400 V tri ~ 50 Hz	262	1,93	1120x640x170	132

## Gas deep fat fryer



### AGB 432/WP

- neutral cabinet with door
- basket with lid
- oil and filter collector

CODE		kW	Kcal/h					Kg/h	
AGB 432/WP	400x900x875	9	7740	89	0,65	1	15	13	215x275x120



### AGB 434/WP

- neutral cabinet with door
- basket with lid
- oil and filter collector

CODE		kW	Kcal/h					Kg/h	
AGB 434/WP	400x900x875	12	10320	92	0,65	1	20	18	215x375x120



### AGB 436/WP

- neutral cabinet with doors
- basket with lids
- oil and filter collectors

CODE		kW	Kcal/h					Kg/h	
AGB 436/WP	800x900x875	18	20640	125	1,15	2	15+15	26	2-215x275x120



### AGB 438/WP

- neutral cabinet with doors
- basket with lids
- oil and filter collectors

CODE		kW	Kcal/h					Kg/h	
AGB 438/WP	800x900x875	27,6	23736	141	1,15	2	20+20	36	2-215x375x120

Kg/h frozen potatoes

# 900 SERIES

## Electric deep fat fryer



### AGB 433/WP

- neutral cabinet with door
- basket with lid
- oil and filter collector

CODE									
AGB 433/WP	400x900x875	11,5	400 V tri ~ 50 Hz	70	0,65	1	15	14	215x275x120



### AGB 435/WP

- neutral cabinet with door
- basket with lid
- oil and filter collector

CODE									
AGB 435/WP	400x900x875	15	400 V tri ~ 50 Hz	73	0,65	1	20	20	215x375x120



### AGB 437/WP

- neutral cabinet with doors
- basket with lids
- oil and filter collectors

CODE									
AGB 437/WP	800x900x875	23	400 V tri ~ 50 Hz	120	1,15	2	15+15	28	2- 215x275x120



### AGB 439/WP

- neutral cabinet with doors
- basket with lids
- oil and filter collectors

CODE									
AGB 439/WP	800x900x875	30	400 V tri ~ 50 Hz	131	1,15	2	20+20	40	2- 215x375x120

Kg/h frozen potatoes

## Gas fry top



### AGB 455/WP

• countertop model

CODE								
		kw	Kcal/h			dm <sup>2</sup>		
AGB 455/WP	400x900x270	6,2	5332	81	0,23	20,4	1	1



### AGB 457/WP

• countertop model

CODE								
		kw	Kcal/h			dm <sup>2</sup>	C	
AGB 457/WP	400x900x270	6,2	5332	81	0,23	20,4	1	1



### AGB 459/WP

• countertop model

CODE								
		kw	Kcal/h			dm <sup>2</sup>		
AGB 459/WP	800x900x270	12,4	10664	129	0,44	40,8	2	2



### AGB 461/WP

• countertop model

CODE								
		kw	Kcal/h			dm <sup>2</sup>	C	
AGB 461/WP	800x900x270	12,4	10664	129	0,44	40,8	2	2



### AGB 463/WP

• countertop model

CODE								
		kw	Kcal/h			dm <sup>2</sup>		
AGB 463/WP	400x900x270	6,2	5332	81	0,23	20,4	1	1

# 900 SERIES

## Gas fry top



### AGB 465/WP

• countertop model

CODE		kW	Kcal/h			dm <sup>2</sup>		
AGB 465/WP	800x900x270	12,4	10664	129	0,44	40,8	1/2+1/2	2



### AGB 467/WP

• countertop model

CODE		kW	Kcal/h			dm <sup>2</sup>		
AGB 467/WP	800x900x270	12,4	10664	129	0,44	40,8	2/3+1/3	2

## Electric fry top



### AGB 456/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>		
AGB 456/WP	400x900x270	7,2	400 V tri ~ 50 Hz	80	0,23	20,4	1	1



### AGB 458/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>		
AGB 458/WP	400x900x270	7,2	400 V tri ~ 50 Hz	80	0,23	0,24	1	1



### AGB 460/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>		
AGB 460/WP	800x900x270	14,4	400 V tri ~ 50 Hz	127	0,44	40,8	2	2



## Electric fry top



### AGB 462/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>	C	
AGB 462/WP	800x900x270	14,4	400 V tri ~ 50 Hz	127	0,44	40,8	2	2



### AGB 464/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>		
AGB 464/WP	400x900x270	7,2	400 V tri ~ 50 Hz	80	0,23	20,4	1	1



### AGB 466/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>		
AGB 466/WP	800x900x270	14,4	400 V tri ~ 50 Hz	127	0,44	40,8	1/2+1/2	2



### AGB 468/WP

• countertop model

CODE		kW	V			dm <sup>2</sup>	C	
AGB 468/WP	800x900x270	14,4	400 V tri ~ 50 Hz	127	0,44	40,8	2/3+1/3	2

# 900 SERIES

## Gas bain-marie



### AGB 452/WP

- tank capacity GN 1/1
- 15 cm height
- countertop model

CODE					
AGB 452/WP	400x900x270	4	3440	64	0,23

## Electric bain-marie



### AGB 453/WP

- capacity to hold GN 1/1 + GN 1/3 trays
- 15 cm height
- countertop model

CODE					
AGB 453/WP	400x900x270	1	230V~50 Hz	61	0,23



### AGB 454/WP

- capacity to hold GN 1/1 + GN 1/3 trays
- 15 cm height
- countertop model

CODE					
AGB 454/WP	800x900x270	2	230V~50 Hz	67	0,44

## Gas pasta cooker



### AGB 448/WP

- neutral cabinet with door
- grid to hold baskets and lids
- complete with drain faucet

CODE		kW	Kcal/h						
AGB 448/WP	400x900x875	10,5	9030	78	0,65	1	42	3	290x160x200



### AGB 450/WP

- neutral cabinet with doors
- grid to hold baskets and lids
- complete with drain faucet

CODE		kW	Kcal/h						
AGB 450/WP	800x900x875	21	18060	141	1,15	2	41+41	3+3	290x160x200

## Electric pasta cooker



### AGB 449/WP

- neutral cabinet with door
- grid to hold baskets and lids
- complete with drain faucet

CODE		kW	V						
AGB 449/WP	400x900x875	7,5	400 V tri ~ 50 Hz	72	0,65	1	42	3	290x160x200



### AGB 451/WP

- neutral cabinet with doors
- grid to hold baskets and lids
- complete with drain faucet

CODE		kW	V						
AGB 451/WP	800x900x875	15	400 V tri ~ 50 Hz	128	1,15	2	41+41	3+3	290x160x200

# 900 SERIES

## Gas boiling pan with pressostat



### AGB 371/WP

- indirect heating

CODE							
AGB 371/WP	800x900x875	21	18060	155	1,15	∅ 600x415 H	100



### AGB 373/WP

- direct heating

CODE							
AGB 373/WP	800x900x875	21	18060	132	1,15	∅ 600x415 H	100



### AGB 374/WP

- indirect heating

CODE							
AGB 374/WP	800x900x875	21	18060	170	1,15	∅ 600x540 H	150



### AGB 376/WP

- indirect heating
- autoclave lid

CODE								
AGB 376/WP	800x900x875	21	18060	170	1,15	∅ 600x540 H	150	✓



### AGB 378/WP

- direct heating

CODE							
AGB 378/WP	800x900x875	21	18060	147	1,15	∅ 600x540 H	150

## Gas boiling pan with pressostat



### AGB 379/WP

- direct heating
- autoclave lid

CODE								
AGB 379/WP	800x900x875	21	18060	147	1,15	∅ 600x540 H	150	✓

## Electric boiling pan with pressostat



### AGB 372/WP

- indirect heating

CODE							
AGB 372/WP	800x900x875	16	400 V tri ~ 50 Hz	125	1,15	∅ 600x415 H	100



### AGB 375/WP

- indirect heating

CODE							
AGB 375/WP	800x900x875	18	400 V tri ~ 50 Hz	137	1,15	∅ 600x540 H	150



### AGB 377/WP

- indirect heating
- autoclave lid

CODE								
AGB 377/WP	800x900x875	18	400 V tri ~ 50 Hz	137	1,15	∅ 600x540 H	150	✓

# 900 SERIES

## Neutral units



**AGB 473/WP** • refrigerated cabinet with 2 doors

CODE				
AGB 473/WP	1200x620x620	80	0,62	2



**AGB 474/WP** • open cabinet

CODE			
AGB 474/WP	400x720x605	19,5	0,23



**AGB 475/WP** • cabinet with 1 door

CODE				
AGB 475/WP	400x770x605	22,5	0,23	1



**AGB 476/WP** • open cabinet

CODE			
AGB 476/WP	800x720x605	37	0,45



**AGB 477/WP** • cabinet with 2 doors

CODE				
AGB 477/WP	800x770x605	43	0,45	2

## Neutral units



### AGB 478/WP

- cabinet with 2 + 1 doors

CODE				
AGB 478/WP	1200x770x605	64	0,66	2+1



### AGB 479/WP

- countertop unit
- 1 drawer

CODE				
AGB 479/WP	400x900x270	65	0,23	1



### AGB 480/WP

- countertop unit

CODE			
AGB 480/WP	400x900x270	49	0,23



### AGB 481/WP

- countertop unit
- 1 drawer

CODE				
AGB 481/WP	800x900x270	99	0,44	1




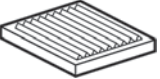


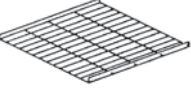
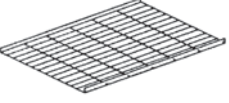

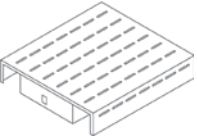


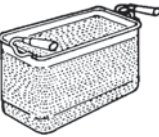


### AGB 482/WP

- countertop unit

CODE			
AGB 482/WP	800x900x270	76	0,44



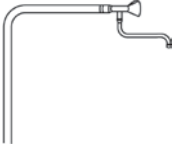




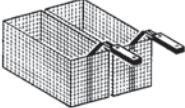
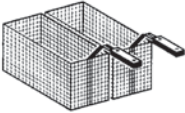

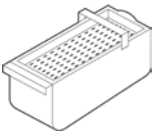

# ACCESSORIES 900 SERIES

## Accessories

AGB 900		smooth plate for single crown burner 390x340x25 mm
AGB 901		grooved plate for single crown burner 390x340x25 mm
AGB 902		stainless steel grid for two single crown burners
AGB 903		gas cookers cast iron reduction grate
AGB 904		GN 2/1 oven grid
AGB 905		maxi oven grid
AGB 906		lava stone fish grill
AGB 907		heating kit for cabinet
AGS 648		1 Stainless Steel door for cabinets right 400 mm
AGS 649		1 Stainless Steel door for cabinets left 400 mm
AGB 909		basket lid for electric and gas pasta cooker
AGB 910		upper base for electric pasta cooker
AGB 911		pasta cooker Stainless Steel basket 1/3, 2 handles (1 piece) 305x160x200 mm
AGB 912		high flue riser 400 mm W
AGB 913		high flue riser 600 mm W



## Accessories

AGB 914		high flue riser 800 mm W
AGB 915		high flue riser 1200 mm W
AGB 916		pillar type water tap
AGB 917		pan basket with cylindrical tank 100 lt ø560x380 H
AGB 918		pan basket with cylindrical tank 150 lt ø560x450 H
AGB 919		pairs of baskets for electric fryer, tank capacity 10 lt 130x270x120 mm
AGB 920		pair of 1/2 baskets for gas fryer, tank capacity 10 lt 295x100x105 mm
AGB 921		pair of 1/2 baskets for fryer 15 lt 295x100x120 mm
AGB 922		pair of 1/2 baskets for fryer 20 lt 375x100x120 mm
AGB 939		pair of 1/2 baskets for gas pasta cooker 140x140x200 mm
AGB 923		oil collector tray with filter 29 lt 320x620x170 mm
AGB 934		fry top smooth surface scraper

# 700 SERIES

## Gas range



### ADN 019

- electric oven GN 2/1
- with neutral unit

CODE		 5,9 kW						 6 kW	 4 kW		
ADN 019	1200x700x875	665x550x300	29,2	25112	400 V tri ~ 50 Hz	194	1,32	2	4	1- GN 2/1	6



### ADN 020

- electric oven GN 1/1
- with neutral unit
- double crown burner

CODE		 2,56 kW						 4,3 kW	 6,4 kW		
ADN 020	1200x700x875	580x380x300	31,4	27004	230V~50Hz	173	1,32	4	2	1- GN 1/1	6



### ADN 021

- electric oven GN 2/1

CODE		 5,9 kW						 4 kW	 7,8 kW		
ADN 021	800x700x875	665x550x300	20,8	17888	400 V tri ~ 50 Hz	155	0,92	2	2	1- GN 2/1	4



### AGB 483/WP

- open cabinet

CODE						 4 kW	 6 kW
AGB 483/WP	800x700x875	20	17200	107	0,92	2	2



### AGB 484/WP

- gas oven GN 2/1

CODE		 7,8 kW					 6 kW	 4 kW		
AGB 484/WP	800x700x875	660x550x300	28	24080	155	0,92	2	2	1- GN 2/1	1

- Available also with gas ventilated oven 3,6 kW, 580x380x300 mm, GN 1/1  
**AGB 492/WP**

## Gas range



### AGB 485/WP

- gas oven GN 2/1
- with neutral unit

CODE		 7,8 kW								
AGB 485/WP	1200x700x875	660x550x300	36	30960	217	1,32	4	2	1- GN 2/1	1



### AGB 486/WP

- electric oven GN 2/1

CODE		 5,9 kW								
AGB 486/WP	800x700x875	660x550x300	20	17200	400 V tri ~ 50 Hz	160	0,92	2	2	1- GN 2/1

- Available also with electric ventilated oven 2,5 kW, 580x380x300 mm, GN 1/1
- ### AGB 493/WP



### AGB 488/WP

- gas oven GN 2/1
- high flue riser

CODE		 7,8 kW							
AGB 488/WP	800x700x875	660x550x300	16,2	13932	186	0,92	1- GN 2/1	1	2



### AGB 489/WP

- gas oven GN 2/1 with pilot flame
- high flue riser

CODE		 7,8 kW									
AGB 489/WP	800x700x875	660x550x300	24,2	20812	159	0,92	1	1	1- GN 2/1	1/2	2



### AGB 490/WP

- maxi gas oven 12 kW

CODE		 12 kW								
AGB 490/WP	1200x700x875	1060x525x355	40,2	34572	218	1,32	4	2	1-1055x550	1

# 700 SERIES

## Gas range



### AGB 491/WP

- gas oven GN 2/1
- high flue riser
- with neutral unit

CODE		 7,8 kW					 4 kW	 6 kW	 8 kW	
AGB 491/WP	1200x700x875	660x550x300	26,2	22532	225	1,32	1	1	1	2



### AGB 499/WP

- countertop model

CODE						 4 kW	 6 kW
AGB 499/WP	400x700x300	10	8600	28	0,18	1	1



### AGB 500/WP

- countertop model

CODE						 4 kW	 6 kW
AGB 500/WP	800x700x300	20	17200	55,2	0,34	2	2

## Electric range



### AGB 487/WP

- electric oven GN 2/1

CODE		 5,9 kW	 kW	 V			 ø 22 cm	
AGB 487/WP	800x700x875	665x550x300	15,1	400 V tri ~ 50 Hz	109	0,92	4	1- GN 2/1

- Available also with ventilated oven 12,9 kW GN 1/1 **AGB 496/WP**



### AGB 501/WP

- countertop model

CODE		 kW	 V			 ø 22 cm
AGB 501/WP	400x700x300	4,6	400 V tri ~ 50 Hz	18,8	0,18	2



### AGB 502/WP

- countertop model

CODE		 kW	 V			 ø 22 cm
AGB 502/WP	800x700x300	9,2	400 V tri ~ 50 Hz	33,8	0,32	4



### AGB 503/WP

- pyroceram plates
- countertop model

CODE		 kW	 V			 ø 22 cm
AGB 503/WP	400x700x300	5	400 V tri ~ 50 Hz	21	0,18	2

# 700 SERIES

## Gas lava rock grill



### AGB 539/WP

- adjustable height
- high flue riser
- countertop model

CODE							
AGB 539/WP	400x700x300	9	7740	48	0,18	360x460	1



### AGB 546/WP

- adjustable height
- high flue riser
- countertop model

CODE							
AGB 546/WP	800x700x300	18	15480	76	0,32	2- 340x460	2

## Electric grill with water tank

### AGB 547/WP

- heated with incolony steel resistors in contact with the cast iron cooking grill.
- Tank 200x454x111 mm in AISI 304 Stainless Steel.

CODE							
AGB 547/WP	400x700x300	4,5	400 V tri ~ 50 Hz	22,9	0,20	360x460	1

## Gas lava rock grill



### AGB 554/WP

- adjustable height
- high flue riser

CODE							
AGB 554/WP	400x700x875	9	7740	71	0,52	360x460	1



### AGB 561/WP

- adjustable height
- high flue riser

CODE							
AGB 561/WP	800x700x875	18	15480	105	0,92	2- 340x460	2

## Gas tilting bratt pan



### AGB 504/WP

CODE							
AGB 504/WP	800x700x875	12	10320	151	0,92	700x475x190	55



### AGB 506/WP

- AISI 304 Stainless Steel tank

CODE							
AGB 506/WP	800x700x875	12	10320	151	0,92	700x475x190	55

## Electric tilting bratt pan



### AGB 505/WP

CODE							
AGB 505/WP	800x700x875	8	400 V tri ~ 50 Hz	153	0,92	700x475x190	55

# 700 SERIES

## Electric multifunction bratt pan



### AGB 508/WP

- GN 1/1
- can be used as a frytop too

CODE						
AGB 508/WP	400x700x875	5	400 V tri ~ 50 Hz	72	0,52	19

## Electric tilting bratt pan



### AGB 507/WP

- AISI 304 Stainless Steel tank

CODE							
AGB 507/WP	800x700x875	8	400 V tri ~ 50 Hz	153	0,92	700x475x190	55

## Gas deep fat fryer



### AGB 512/WP

- high flue riser
- mechanical controls
- basket with lid
- oil and filter collector
- countertop unit

CODE								
AGB 507/WP	400x700x300	6,9	5934	26,6	0,25	1	10	270x275x120



### AGB 513/WP

- high flue riser
- basket with lids
- mechanical controls
- oil and filter collectors
- countertop unit

CODE								
AGB 513/WP	800x700x300	13,8	11868	48,5	0,45	2	10+10	2- 270x275x120



## Gas deep fat fryer



### AGB 517/WP

- high flue riser
- basket with lid
- mechanical controls
- oil and filter collector

CODE								
AGB 517/WP	400x700x875	6,9	5934	50	0,52	1	10	270x275x120



### AGB 518/WP

- high flue riser
- basket with lids
- mechanical controls
- oil and filter collectors

CODE								
AGB 518/WP	800x700x875	13,8	11868	98	0,92	2	10+10	2- 270x275x120



### AGB 519/WP

- high flue riser
- basket with lid
- electric controls
- oil and filter collector

CODE								
AGB 519/WP	400x700x875	9	7740	55	0,52	1	15	215x275x120



### AGB 520/WP

- high flue riser
- basket with lids
- electric controls
- oil and filter collectors

CODE								
AGB 520/WP	800x700x875	18	15480	112	0,92	2	15+15	2- 215x290x120

# 700 SERIES

## Electric deep fat fryer



### AGB 514/WP

- basket with lids
- countertop unit

CODE		kW	V					
AGB 514/WP	400x700x300	6,2	400 V tri ~ 50 Hz	26	0,25	2	5+5	2- 100x295x105



### AGB 515/1

- basket with lid
- countertop unit

CODE		kW	V					
AGB 515/1	400x700x300	7,5	400 V tri ~ 50 Hz	22	0,25	1	8,5	100x295x105



### AGB 516/1

- basket with lids
- countertop unit

CODE		kW	V					
AGB 516/1	600x700x300	15	400 V tri ~ 50 Hz	33,4	0,38	2	8,5+8,5	2- 200x295x105



### AGB 521/1

- basket with lid
- oil and filter collector

CODE		kW	V					
AGB 521/1	400x700x875	7,5	400 V tri ~ 50 Hz	51	0,52	1	8,5	200x295x105

## Electric deep fat fryer



### AGB 522/1

- basket with lids
- oil and filter collectors

CODE		kW	V					
AGB 522/1	400x700x875	6,2	400 V tri ~ 50 Hz	58	0,52	2	5+5	2- 100x295x105



### AGB 523/WP

- basket with lids
- oil and filter collectors

CODE		kW	V					
AGB 523/WP	600x700x875	15	400 V tri ~ 50 Hz	85	0,72	2	10+10	2- 100x295x105



### AGB 524/WP

- basket with lid
- oil and filter collector

CODE		kW	V					
AGB 524/WP	400x700x875	12	400 V tri ~ 50 Hz	52	0,52	1	15	270x275x120



### AGB 525/WP

- basket with lids
- oil and filter collectors

CODE		kW	V					
AGB 525/WP	800x700x875	24	400 V tri ~ 50 Hz	112	0,92	2	15+15	2- 270x275x120

## Electric chip scuttle



### AGB 526/WP

- countertop unit

CODE		kW	V		
AGB 526/WP	400x700x300	1	230V~50 Hz	16	0,18

# 700 SERIES

## Gas fry top



### AGB 533/WP

- high flue riser
- countertop unit

CODE								
AGB 533/WP	400x700x300	5,3	4558	35,2	0,25	20,4	1	1



### AGB 534/WP

- high flue riser
- countertop unit

CODE								
AGB 534/WP	400x700x300	5,3	4558	35,2	0,25	20,4	1	1



### AGB 535/WP

- high flue riser
- countertop unit

CODE								
AGB 535/WP	400x700x300	5,3	4558	35,2	0,25	20,4	1	1



### AGB 540/WP

- high flue riser
- countertop unit

CODE								
AGB 540/WP	800x700x300	10,6	9116	72	0,45	40,8	1	2



### AGB 541/WP

- high flue riser
- countertop unit

CODE								
AGB 541/WP	800x700x300	10,6	9116	72	0,45	40,8	1	2

## Gas fry top



### AGB 542/WP

- high flue riser
- countertop unit

CODE								
AGB 542/WP	800x700x300	10,6	9116	72	0,45	40,8	1/2-1/2	2



### AGB 548/WP

- high flue riser
- open cabinet

CODE								
AGB 548/WP	400x700x875	5,3	4558	69,2	0,52	20,4	1	1



### AGB 549/WP

- high flue riser
- open cabinet

CODE								
AGB 549/WP	400x700x875	5,3	4558	69,2	0,52	20,4	1	1



### AGB 550/WP

- high flue riser
- open cabinet

CODE								
AGB 550/WP	400x700x875	5,3	4558	69,2	0,52	20,4	1	1

# 700 SERIES

## Gas fry top



### AGB 555/WP

- high flue riser
- open cabinet

CODE								
		kW	Kcal/h	kg	m	dm <sup>2</sup>		
AGB 555/WP	800x700x875	10,6	9116	103,8	0,92	40,8	1	2



### AGB 556/WP

- high flue riser
- open cabinet

CODE								
		kW	Kcal/h	kg	m	dm <sup>2</sup>		
AGB 556/WP	800x700x875	10,6	9116	103,8	0,92	40,8	1/2-1/2	2



### AGB 557/WP

- high flue riser
- open cabinet

CODE								
		kW	Kcal/h	kg	m	dm <sup>2</sup>		
AGB 557/WP	800x700x875	10,6	9116	103,8	0,92	40,8	1	2

## Electric fry top



### AGB 536/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 536/WP	400x700x300	5	400 V tri ~ 50 Hz	35,8	0,25	20,4	1	1



### AGB 537/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 537/WP	400x700x300	5	400 V tri ~ 50 Hz	35,8	0,25	20,4	1	1



### AGB 538/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 538/WP	400x700x300	5	400 V tri ~ 50 Hz	35,8	0,25	20,4	1	1



### AGB 543/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 543/WP	800x700x300	10	400 V tri ~ 50 Hz	70,5	0,45	40,8	1	2



### AGB 544/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 544/WP	800x700x300	10	400 V tri ~ 50 Hz	70,5	0,45	40,8	1/2-1/2	2

# 700 SERIES

## Electric fry top



### AGB 545/WP

- countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 545/WP	800x700x300	10	400 V tri ~ 50 Hz	70,5	0,45	40,8	1	2



### AGB 551/WP

- high flue riser
- open cabinet

CODE		kW	V			dm <sup>2</sup>		
AGB 551/WP	400x700x875	5	400 V tri ~ 50 Hz	69,8	0,52	20,4	1	1



### AGB 552/WP

- high flue riser
- open cabinet

CODE		kW	V			dm <sup>2</sup>		
AGB 552/WP	400x700x875	5	400 V tri ~ 50 Hz	69,8	0,52	20,4	1	1



### AGB 553/WP

- high flue riser
- open cabinet

CODE		kW	V			dm <sup>2</sup>		
AGB 553/WP	400x700x875	5	400 V tri ~ 50 Hz	69,8	0,52	20,4	1	1



### AGB 558/WP

- high flue riser
- open cabinet

CODE		kW	V			dm <sup>2</sup>		
AGB 558/WP	800x700x875	10	400 V tri ~ 50 Hz	102,5	0,92	40,8	1	2



## Electric fry top



### AGB 559/WP

- high flue riser
- open cabinet

CODE								
AGB 559/WP	800x700x875	10	400 V tri ~ 50 Hz	102,5	0,92	40,8	1/2-1/2	2



### AGB 560/WP

- high flue riser
- open cabinet

CODE								
AGB 560/WP	800x700x875	10	400 V tri ~ 50 Hz	102,5	0,92	40,8	1	2

## Electric bain-marie



### AGB 531/WP

- tank capacity GN 1/1
- AISI 304 Stainless Steel tank
- countertop unit

CODE						
AGB 531/WP	400x700x300	1	230V ~ 50 Hz	19	0,18	1



### AGB 532/WP

- tank capacity GN 1/1
- AISI 304 Stainless Steel tank
- countertop unit

CODE						
AGB 532/WP	800x700x300	2	230V ~ 50 Hz	32,8	0,32	2

# 700 SERIES

## Gas pasta cooker



### AGB 527/WP

- grid to hold baskets and lids
- complete with drain faucet

CODE							
AGB 527/WP	400x700x875	9	7740	59,5	0,52	1x26 l	2- 135x295x200



### AGB 529/WP

- grid to hold baskets and lids
- neutral cabinet with doors
- complete with drain faucet
- high flue riser

CODE							
AGB 529/WP	800x700x875	18	15540	120	0,92	2x26 l	4- 135x295x200



### AGB 528/WP

- grid to hold baskets and lids
- complete with drain faucet
- open cabinet

CODE							
AGB 528/WP	400x700x875	4,5	400 V tri ~ 50 Hz	43	0,52	1x16,2 l	2- 135x270x160



### AGB 530/WP

- grid to hold baskets and lids
- complete with drain faucet
- neutral cabinet with doors
- high flue riser

CODE							
AGB 530/WP	800x700x875	9	400 V tri ~ 50 Hz	120	0,92	2x26 l	4- 135x270x160

## Gas boiling pan



### AGB 509/WP

- direct heating
- with inlet/outlet frontal water tap/faucet

CODE							
AGB 509/WP	800x700x875	15	12900	102	0,92	ø400x455 H	50



### AGB 510/WP

- indirect heating
- with inlet/outlet frontal water tap/faucet

CODE							
AGB 510/WP	800x700x875	15	12900	115	0,92	ø400x455 H	50

## Electric boiling pan



### AGB 511/WP

- indirect heating
- with inlet/outlet frontal water tap/faucet

CODE							
AGB 511/WP	800x700x875	9	400 V tri ~ 50 Hz	94	0,92	ø400x455 H	50

# 700 SERIES

## Neutral units



### AGB 562/WP

- countertop unit

CODE			
AGB 562/WP	400x700x300	12,5	0,18



### AGB 563/WP

- countertop unit

CODE			
AGB 563/WP	800x700x300	23,8	0,34

### ADN 025

- 1 drawer

CODE				
ADN 025/WP	400x700x300	17	0,18	1



### AGB 566/WP

- open cabinet

CODE			
AGB 566/WP	400x540x600	13	0,17

## Neutral units



### AGB 567/WP

- open cabinet

CODE			
AGB 567/WP	800x540x600	18	0,32



### AGB 569/WP

- refrigerated cabinet
- 2 doors
- temperature 0/8°C

CODE						
AGB 569/WP	1200x620x600	0,34	230 V~50 Hz	80	0,62	2



### AGB 570/WP

- refrigerated cabinet
- 1 door
- 2 drawers
- temperature 0/8°C

CODE							
AGB 570/WP	1200x620x600	0,34	230 V~50 Hz	80	0,62	1	2



### AGB 571/WP

- refrigerated cabinet
- 4 drawers
- temperature 0/8°C

CODE						
AGB 571/WP	1200x620x600	0,34	230 V~50 Hz	80	0,62	4

# 700 SERIES

## Neutral units



### AGB 618/WP

- neutral base with door

CODE				
AGB 618/WP	400x560x600	16,1	0,17	1



### AGB 619/WP

- neutral base
- 2 drawers

CODE				
AGB 619/WP	400x590x600	25,3	0,17	2



### AGB 620/WP

- neutral base
- 2 doors

CODE				
AGB 620/WP	600x590x600	18,8	0,25	2



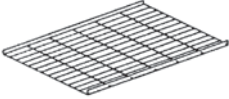

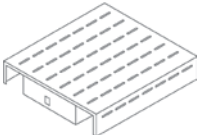





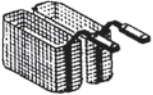

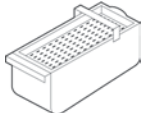


### AGB 621/WP

- neutral base
- 2 doors
- for models 600/700



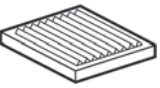


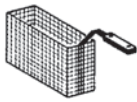

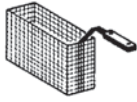

CODE				
AGB 621/WP	800x590x600	23,8	0,32	2

## Accessories

AGB 903		gas cookers cast iron reduction grate
AGB 904		GN 2/1 oven grid
AGB 905		maxi oven grid
AGB 906		lava stone fish grill
AGB 907		heating kit for cabinet
AGB 912		high flue riser 400 mm W
AGB 913		high flue riser 600 mm W
AGB 914		high flue riser 800 mm W
AGB 915		high flue riser 1200 mm W
AGB 919		pairs of baskets for electric fryer, tank capacity 10 lt 130x270x120 mm
AGB 920		pair of 1/2 baskets for fryer 15 lt - 100x290x120 mm
AGB 921		pasta cooker Stainless Steel basket 1/3, 2 handles 1 piece 305x160x200 mm
AGB 923		oil collector tray with filter 29 lt



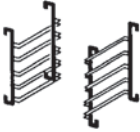
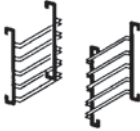
# ACCESSORIES 700 SERIES

## Accessories

AGB 934		fry top smooth surface scraper
AGB 935		smooth plate for single crown gas burners 370x290x25 mm
AGB 936		grooved plate for single crown gas burners 370x290x25 mm
AGS 648		1 Stainless Steel door for cabinets right 400 mm
AGS 649		1 Stainless Steel door for cabinets left 400 mm
AGB 938		gas pasta cooker Stainless Steel basket 135x295x200 mm (2 pieces)
AGB 939		pair of 1/2 baskets for gas pasta cooker 140x140x200 mm
AGB 940		upper base for gas pasta cooker
AGB 941		Stainless Steel basket 1 handle for electric pasta cooker 135x270x160 mm (2 pieces)
AGB 942		pair of 1/2 baskets for electric pasta cooker 130x130x210 mm



## Accessories

AGB 947		right connecting profile for fry top
AGB 948		left connecting profile for fry top
AGB 949		support pair for pans and grids GN 1/1
AGB 950		support pair for pans and grids GN 2/1

# 600 SERIES

## Gas range



### AGB 579/WP

- high flue riser
- gas oven GN 2/3

CODE		2,2 kW	kW	Kcal/h	kW	V			3,5 kW	
AGB 579/WP	800x650x875	450x400x320	16,2	13932	0,015	230V~50 Hz	89	0,8	4	1- 440x330



### AGB 581/WP

- electric oven GN 2/3

CODE		2,5 kW	kW	Kcal/h	V			3,5 kW	
AGB 581/WP	800x615x875	450x400x320	14	12040	230V~50 Hz	91	0,92	4	1- 440x330



### AGB 583/WP

- high flue riser
- gas oven GN 1/1

CODE		3,5 kW	kW	Kcal/h	kW	V			3,5 kW	
AGB 583/WP	1200x650x875	580x380x300	24,5	21070	0,032	230V~50 Hz	148,5	1,32	6	1xGN1/1



### AGB 584/WP

- gas oven GN 1/1

CODE		3,5 kW	kW	Kcal/h			3,5 kW	4 kW	
AGB 584/WP	1200x650x875	580x380x300	21,5	18490	137	1,32	4	1	1xGN1/1



### AGB 589/WP

- high flue riser
- countertop unit

CODE		kW	Kcal/h			3,5 kW
AGB 589/WP	400x650x300	7	6020	19,2	0,20	2

## Gas range



### AGB 590/WP

- high flue riser
- countertop unit

CODE		kW	Kcal/h			3,5 kW
AGB 590/WP	800x650x300	14	12040	32,7	0,36	4

## Electric range



### AGB 585/WP

- electric oven GN 2/3
- countertop unit

CODE		2,5 kW	kW	V			ø 22 cm	
AGB 585/WP	800x615x875	450x400x320	10,5	400 V tri ~ 50 Hz	100	0,92	4	1- 440x330

### AGB 586/WP

- countertop unit



CODE		kW	V			ø 22 cm
AGB 586/WP	400x615x300	4	400 V tri ~ 50 Hz	18,8	0,2	2

### AGB 587/WP

- countertop unit



CODE		kW	V			ø 22 cm
AGB 587/WP	800x615x300	8	400 V tri ~ 50 Hz	40	0,36	4

### AGB 588/WP

- pyroceramic range
- countertop unit



CODE		kW	V			1,8 Kw-2,1 Kw
AGB 588/WP	400x650x300	3,9	400 V tri ~ 50 Hz	22,3	0,20	2

# 600 SERIES

## Gas lava rock grill



### AGB 612/WP

- adjustable height
- high flue riser
- with pilot flame
- countertop unit

CODE							
AGB 612/WP	400x650x300	9	7740	49	0,2	340x460	



### AGB 613/WP

- adjustable height
- 2 grids
- countertop unit

CODE							
AGB 613/WP	800x650x300	18	15480	72	0,44	2- 340x460	

## Gas deep fat fryer



### AGB 595/WP

- high flue riser
- mechanical controls
- basket with lid
- countertop unit

CODE								
AGB 595/WP	400x650x300	6,9	5934	26,5	0,20	1	10	230x300x110



### AGB 596/WP

- high flue riser
- mechanical controls
- basket with lids
- countertop unit

CODE								
AGB 596/WP	800x650x300	13,8	11868	49,5	0,36	2	10+10	2- 230x300x110



### AGB 597/1

- basket with lid
- countertop unit

CODE								
AGB 597/1	400x615x300	7,5	400 V tri ~ 50 Hz	21,4	0,20	1	8,5	197x280x105

## Gas deep fat fryer



### AGB 598/1

- baskets with lids
- countertop unit

CODE		kW	V					
AGB 598/1	600x615x300	15	400 V tri ~ 50 Hz	33,4	0,29	2	8,5+8,5	2- 197x280x105

## Electric chip scuttle



### AGB 600/WP

- infrared light in upper cavity and element in lower cavity
- countertop unit

CODE		kW	V		
AGB 600/WP	400x615x300	1	230V~50 Hz	18,4	0,20

## Electric bain-marie



### AGB 591/WP

- countertop unit

CODE		kW	V			
AGB 591/WP	400x615x300	1	230V~50 Hz	19	0,20	1 x GN 1/1

## Electric pasta cooker



### AGB 592/WP

- countertop unit

CODE		kW	V				
AGB 592/WP	400x615x300	4,5	400 V tri ~ 50 Hz	23	0,20	1-16,2 l	2- 135x270x160

# 600 SERIES

## Gas fry top



### AGB 601/WP

- high flue riser
- countertop unit

CODE								
AGB 601/WP	400x650x300	5,3	4558	35,2	0,20	20,4	1	1



### AGB 602/WP

- high flue riser
- countertop unit

CODE								
AGB 602/WP	400x650x300	5,3	1558	35,2	0,20	20,4	1	1



### AGB 603/WP

- high flue riser
- countertop unit

CODE								
AGB 603/WP	400x650x300	5,3	4558	35,2	0,2	20,4	1	1



### AGB 607/WP

- high flue riser
- countertop unit

CODE								
AGB 607/WP	600x650x300	8,5	7310	51,2	0,35	30,6	1	1



### AGB 608/WP

- high flue riser
- countertop unit

CODE								
AGB 608/WP	600x650x300	9	7740	51,2	0,35	30,6	1/2+1/2	2

## Electric fry top



### AGB 604/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 604/WP	400x615x300	5	400 V tri ~ 50 Hz	35,8	0,20	20,4	1	1



### AGB 605/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 605/WP	400x615x300	5	400 V tri ~ 50 Hz	35,8	0,20	20,4	1	1



### AGB 606/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 606/WP	400x615x300	5	400 V tri ~ 50 Hz	35,8	0,20	20,4	1	1



### AGB 609/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 609/WP	600x615x300	6,75	400 V tri ~ 50 Hz	48,8	0,35	30,6	1	1



### AGB 610/WP

• countertop unit

CODE		kW	V			dm <sup>2</sup>		
AGB 610/WP	600x615x300	6,75	400 V tri ~ 50 Hz	48,8	0,35	30,6	1/2+1/2	2

# 600 SERIES

## Neutral units



### AGB 614/WP

- countertop unit

CODE			
AGB 614/WP	400x615x300	12,5	0,20

### ADN 029

- countertop unit
- 1 drawer

CODE				
ADN 029	400x615x300	17	0,20	1

### AGB 615/WP

- countertop unit



CODE			
AGB 615/WP	600x615x300	19,1	0,29

### AGB 618/WP

- neutral base
- door



CODE				
AGB 618/WP	400x560x600	16,1	0,17	1

### AGB 619/WP

- neutral base
- 2 drawers



CODE				
AGB 619/WP	400x590x600	25,3	0,17	2

### AGB 620/WP

- neutral base
- 2 doors



CODE				
AGB 620/WP	600x590x600	18,8	0,25	2



## Neutral units



### AGB 621/WP

- neutral base
- with 2 doors
- for 600 and 700 series

CODE				
AGB 621/WP	800x590x600	23,8	0,32	2



### AGB 566/WP

- open cabinet

CODE			
AGB 566/WP	400x560x600	13	0,17

### ADN 027

- open cabinet

CODE			
ADN 027	600x540x600	15	0,25

### AGB 567/WP

- open cabinet



CODE			
AGB 567/WP	800x540x600	18	0,32

## Sink



### AGB 616/WP

- countertop unit

CODE		
AGB 616/WP	600x615x300	19,5









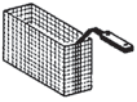
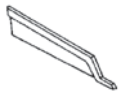

### AGB 617/WP

- single-handle spout
- countertop unit


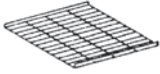





CODE		
AGB 617/WP	600x615x300	19,5

# ACCESSORIES 600 SERIES

## Accessories

AGB 919		pairs of baskets for electric fryer, tank capacity 10 lt 130x270x120 mm
AGB 920		pair of 1/2 baskets for gas fryer, tank capacity 10 lt 295x100x105 mm
AGB 934		fry top smooth surface scraper
AGS 648		1 Stainless Steel door for cabinets right mm 400
AGS 649		1 Stainless Steel door for cabinets left mm 400
AGS 650		2 Stainless Steel doors for cabinets mm 300
AGB 941		Stainless Steel basket 1 handle for electric pasta cooker 135x270x160 mm (2 pieces)
AGB 947		right connecting profile for fry top
AGB 948		left connecting profile for fry top

## Accessories

AGB 952		reduction grate for gas cooker
AGB 953		grid for GN 1/1 oven
AGB 954		grid for GN 2/3 oven
AGB 955		high flue riser 400 mm W
AGB 956		high flue riser 600 mm W
AGB 957		high flue riser 800 mm W
AGB 958		high flue riser 1200 mm W

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