

# WHIRLPOOL

BASIC COOKING RANGE

700 AND 600 SERIES





**BASIC COOKING  
RANGE INTRODUCTION**



4

**SERIES 700**



6

**SERIES 600**



18

**PRODUCTS SPECIFICATION  
DETAILS SERIES 700**



24

**PRODUCTS SPECIFICATION  
DETAILS SERIES 600**



26

# BASIC COOKING RANGE

Whirlpool expands its innovative cooking model line with the introduction of a new Basic Cooking Range of professional products where technology, quality and versatility meet to provide versatile kitchen design possibilities.

The new range features 2 series: **the 700 and the 600 Series** both particularly adapted to a wide variety of needs in terms of capacity and size. A wide array of surface configurations includes gas and electric ranges, deep fat fryers, fry tops, pasta cookers, bain marie and neutral items that offer maximum flexibility and modularity perfectly suitable for a wide variety of kitchen environments.

This effective and cost competitive range is easy to assemble, reliable and offers outstanding performance and energy consumption optimization.

It comes with ergonomic knobs with a linear design and high efficiency, low-consumption burners and grids.



Gas burners with either 6.0 or 3.7kW and with or without pilot flame for 700 Series.



Gas burners with 3.7kW and with Linear design knobs for 600 Series.

All items are extremely robust and made in stainless steel AISI 304 (only inner and side panels in AISI 430). The 700 Series products come in freestanding version only, either on oven or open/closed cabinet.



Large capacity oven of GN 2/1.



Convection ovens come in either gas or electric options with GN 1/1 or 2/1. The 600 line is available as a counter-top installation only. Gas ranges come with 2, 4 or 6 gas burners with either 6,0 kW or 3,7kW power and they are available with or without pilot flame. Electric ranges come with either circular (180 mm diameter) or squared (220x220 mm) cast iron plates with 2, 4 or 6 burners.



All gas deep fat fryers have molded tanks with gas tubular burners inside the cavity and basket and lid included. Fry tops are available with either smooth or grooved surfaces and with a convenient removable drip tray.

The 600 series counter-top line has a complete range of neutral supports and legs available in 40, 60, 80, 100 and 120 cm wide for maximum flexibility and modularity in the cooking area.



The new Basic Cooking Range by Whirlpool offers consistency in both performance and design and every single product offers the same level of excellence already featured by the extensive Whirlpool Cooking Collection already well known by the catering industry worldwide.

# SERIES 700



dimensions mm LxWxH  
dimension mm LxPxH  
Abmessungen mm WxTxH  
dimensioni mm LxPxH  
dimensión mm AnxPrxAL



cooking surface  
surface de cuisson  
Kochfläche  
superficie di cottura  
superficie de coccion



volt



smooth plate  
plaque lisse  
glatte Platte  
piastra liscia  
plancha lisa



electric power output kW  
puissance électrique kW  
elektrische Ausgangsleistung kW  
potenza erogata gas kW  
potencia gas absorbida kW



smooth chromium plate  
plaque chromée lisse  
verchromte glatte Platte  
piastra liscia al cromo duro  
plancha lisa al cromo duro



gas power output kW  
puissance gaz kW  
Brennleistung Gas kW  
potenza erogata elettrico kW  
potencia eléctrico absorbida kW



grooved plate  
plaque nervurée  
gerillte Platte  
piastra rigata  
plancha acanalada



gas power output Kcal/h  
puissance gaz Kcal/h  
Brennleistung Gas Kcal/h  
potenza erogata gas Kcal/h  
potencia gas absorbida Kcal/h



1/2 grooved plate + 1/2 smooth plate  
1/2 plaque nervurée + 1/2 plaque lisse  
1/2 gerillte Platte + 1/2 glatte Platte  
1/2 piastra rigata + 1/2 piastra liscia  
1/2 plancha acanalada + 1/2 plancha lisa



electric oven  
four électrique  
Elektroöfen  
forno elettrico  
horno eléctrico



square plates  
plaques carrées  
viereckigen Platten  
piastre quadre  
planchas cuadradas



gas oven  
four à gaz  
Gasöfen  
forno a gas  
horno gas



pilot  
veilleuse  
Pilotflamme  
pilota  
piloto



flame burners  
brûleur à feux vifs  
Brenner mit offener Flamme  
bruciatori fuoco  
quemadores fuego



Z pilot  
veilleuse Z  
Z Pilotflamme  
pilota Z  
piloto Z



baskets mm  
panier mm  
Körbe mm  
cestelli mm  
cestos mm



tanks mm/n°  
cuves mm/n°  
Becken mm/n°  
vasche mm/n°  
cubas mm/n°



independent cooking areas  
zones de cuisson indépendantes  
unabhängige Kochzonen  
zone di cottura indipendenti  
zonas de coccion independientes










tank capacity lt  
capacité de la cuve lt  
Inhalt für Becken lt  
capacità vasca lt  
capacidad por cuba






# SERIES 700

<b>GAS RANGE</b>	=====	<b>8</b>
<b>ELECTRIC RANGE</b>	=====	<b>12</b>
<b>GAS LAVA ROCK GRILL</b>	=====	<b>13</b>
<b>GAS DEEP FAT FRYER</b>	=====	<b>13</b>
<b>ELECTRIC DEEP FAT FRYER</b>	=====	<b>13</b>
<b>ELECTRIC CHIPS WARMER</b>	=====	<b>13</b>
<b>GAS FRY TOP</b>	=====	<b>14</b>
<b>ELECTRIC FRY TOP</b>	=====	<b>14</b>
<b>GAS PASTA COOKER</b>	=====	<b>15</b>
<b>ELECTRIC PASTA COOKER</b>	=====	<b>15</b>
<b>ELECTRIC BAIN-MARIE</b>	=====	<b>15</b>
<b>NEUTRAL UNITS</b>	=====	<b>15</b>
<b>ACCESSORIES</b>	=====	<b>16</b>
<b>PRODUCTS SPECIFICATION DETAILS</b>	=====	<b>24</b>






**ADN 631/WP**

	 6,5 kW	 kW	 Kcal/h	 V	 6 kW	 Z
80x70x90	GN 2/1 static	24,5	21070	-	2+1 for solid top	✓






**ADN 600/WP**

	 kW	 Kcal/h	 V	 3,7 kW
80x70x90	14,8	12728	-	4



**ADN 665/WP**

	 kW	 Kcal/h	 V	 6 kW	 4 kW	 Z
80x70x90	20	17200	-	2	2	✓









**ADN 606/WP**

	 kW	 Kcal/h	 V	 6 kW	 Z
80x70x90	24	20640	-	4	✓








**ADN 604/WP**

	 3,6 kW	 kW	 Kcal/h	 V	 3,7 kW
80x70x90	GN 1/1 static	18,4	15824	-	4

**ADN 667/WP**

	 3,6 kW	 kW	 Kcal/h	 V	 6 kW	 4 kW	 Z
80x70x90	GN 1/1 static	23,6	20296	-	2	2	✓









**ADN 612/WP**

	 3,6 kW	 kW	 Kcal/h	 V	 6 kW	 Z
80x70x90	GN 1/1 convection	27,6	24596	-	4	✓


















**ADN 671/WP**

	 6,5 kW	 kW	 Kcal/h	 V	 6 kW	 4 kW	 Z
80x70x90	GN 2/1 static	26,5	22790	-	2	2	✓









**ADN 608/WP**

	 6,5 kW	 kW	 Kcal/h	 V	 6 kW	 Z
80x70x90	GN 2/1 static	30,5	26230	-	4	✓








**ADN 602/WP**

	 2,5 kW	 kW	 Kcal/h	 V	 3,7 kW	
80x70x90	GN 1/1 convection	14,8	12728	230	4	









**ADN 669/WP**

	 2,5 kW	 kW	 Kcal/h	 V	 6 kW	 4 kW	 Z
80x70x90	GN 1/1 convection	20	17200	230	2	2	✓








**ADN 675/WP**

	 2,5 kW	 kW	 Kcal/h	 V	 6 kW	 Z
80x70x90	GN 1/1 convection	24	20640	230	4	✓

**ADN 673/WP**






	 5,9 kW	 kW	 Kcal/h	 V	 6 kW	 4 kW	 Z
80x70x90	GN 2/1 static	20	17200	400V 3N	2	2	✓

**ADN 609/WP**

	 5,9 kW	 kW	 Kcal/h	 V	 6 kW	 Z
80x70x90	GN 2/1 static	24	26230	400V 3N	4	✓



**ADN 601/WP**

					3,7 kW
100x70x90	22,2	19092	-	6	

**ADN 666/WP**

						
100x70x90	30	25800	-	6 kW	4 kW	✓








**ADN 607/WP**

					
100x70x90	36	30960	-	6 kW	✓







**ADN 605/WP**

					3,7 kW
100x70x90	GN 1/1 static	25,8	22188	-	6








**ADN 668/WP**

							
100x70x90	GN 1/1 static	33,6	28896	-	6 kW	4 kW	✓

**ADN 613/WP**

						
100x70x90	GN 1/1 convection	39,6	34056	-	6 kW	✓

**ADN 672/WP**

							
100x70x90	GN 2/1 static	36,5	31390	-	6 kW	4 kW	✓



**ADN 610/WP**

	6,5 kW	kW	Kcal/h	V	6 kW	Z
100x70x90	GN 2/1 static	42,5	36550	-	6	✓

**ADN 603/WP**

	2,5 kW	kW	Kcal/h	V	3,7 kW	Z
100x70x90	GN 1/1 convection	22,2	19092	230	6	

**ADN 670/WP**

	2,5 kW	kW	Kcal/h	V	6 kW	4 kW	Z
100x70x90	GN 1/1 convection	30	25800	230	3	3	✓

**ADN 676/WP**

	2,5 kW	kW	Kcal/h	V	6 kW	Z
100x70x90	GN 1/1 convection	36	30960	230	6	✓

**ADN 674/WP**

	5,9 kW	kW	Kcal/h	V	6 kW	4 kW	Z
100x70x90	GN 2/1 static	30	25800	400V 3N	3	3	✓

**ADN 611/WP**





	5,9 kW	kW	Kcal/h	V	6 kW	Z
100x70x90	GN 2/1 static	36	36550	400V 3N	6	✓








**ADN 616/WP**

			
80x70x90	8	400V 3N	2 kW 4- ø18cm






**ADN 618/WP**

			
80x70x90	10,4	400V 3N	2,6 kW 4- 22x22cm



**ADN 620/WP**

				
80x70x90	2,5 kW GN 1/1 convection	10,5	400V 3N	2 kW 4- ø18cm






**ADN 614/WP**

				
80x70x90	2,5 kW GN 1/1 convection	12,9	400V 3N	2,6 kW 4- 22x22cm







**ADN 617/WP**

			
100x70x90	12	400V 3N	2 kW 6- ø18cm







**ADN 621/WP**

				
100x70x90	2,5 kW GN 1/1 convection	14,5	400V 3N	2 kW 6- ø18cm

**ADN 623/WP**

					
80x70x90	6,3	400V 3N	2,1 kW 1	1,8 kW 1	1,2 kW 2

**ADN 624/WP**

						
80x70x90	2,5 kW GN 1/1 convection	8,8	400V 3N	2,1 kW 1	1,8 kW 1	1,2 kW 2



**ADN 629/WP**

40x70x90	9	7740	1	1

**ADN 630/WP**

80x70x90	18	15480	1	2

**ADN 625/WP**

40x70x90	6,9	5934	1	10	1- 27x27,5x12

**ADN 626/WP**

80x70x90	6,9+6,9	11868	2	10	2- 27x27,5x12

**ADN 627/WP**

40x70x90	5,1	400V 3N	1	8	1- 19,7x28x10

**ADN 628/WP**






60x70x90	5,1+5,1	400V 3N	2	8	2- 19,7x28x10

**ADN 677/WP**







40x70x90	0,35	230

**GAS LAVA ROCK GRILL****GAS DEEP FAT FRYER****ELECTRIC DEEP FAT FRYER****ELECTRIC CHIPS WARMER**







**ADN 632/WP**

					
40x70x90	4,5	3870	16,5	✓	1






**ADN 633/WP**

					
40x70x90	4,5	3870	16,5	✓	1

**ADN 634/WP**

					
60x70x90	6,5	5590	25,6	✓	1

**ADN 635/WP**

					
60x70x90	6,5	5590	25,6	✓	1

**ADN 636/WP**

					
40x70x90	3,6	400V 3N	16,5	✓	1

**ADN 637/WP**

					
40x70x90	3,6	400V 3N	16,5	✓	1

**ADN 638/WP**







					
60x70x90	4,8	400V 3N	25,6	✓	1

**ADN 639/WP**

					
60x70x90	4,8	400V 3N	25,6	✓	1

**GAS FRY TOP****ELECTRIC FRY TOP**

**ADN 640/WP**

					
40x70x90	9	7740	1	26	optional


**GAS PASTA COOKER****ADN 641/WP**

					
40x70x90	3	230V	1	13	optional

**ELECTRIC PASTA COOKER****ADN 642/WP**

		
40x70x90	1	230

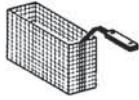
**ELECTRIC BAIN-MARIE****ADN 643/WP**


40x70x90

**NEUTRAL UNITS**

	<b>AGB 935</b>	smooth radiant plate for single crown gas burners (370x290x25)
	<b>AGB 936</b>	grooved radiant plate for single crown gas burners (370x290x25)
	<b>AGB 904</b>	grid for GN 2/1 oven 650x530mm
	<b>ADN 353</b>	grid for GN1/1 oven 530x325mm
	<b>ADN 354</b>	reduction grate
	<b>ADN 350</b>	lava stone - splash guards 400mm wide
	<b>ADN 351</b>	lava stone - splash guards 800mm wide
	<b>ADN 352</b>	lava stone - fish grill 383x485mm
	<b>AGB 920</b>	pair of 1/2 baskets for gas fryer, tank capacity 10 lt -2- mm 100x295x105
	<b>ADN 359</b>	fryer-basket pair (2 pieces 130x275x120mm)
	<b>ADN 360</b>	fryers-stainless steel oil collector
	<b>ADN 361</b>	fryers-stainless steel basket lid double
	<b>ADN 358</b>	fry top-scraper





**AGB 938**

gas pasta cooker stainless steel basket mm 135x295x200 (2 pieces)



**ADN 362**

gas pasta cooker stainless steel basket (140x140x200mm)



**ADN 364**

electric pasta cooker stainless steel basket (92x295x120mm)



**ADN 365**

electric pasta cooker stainless steel basket (92x145x120mm)



**AGB 943**

basket lid for gas and electric pasta cooker



**ADN 363**

pasta cooker basket cover



**ADN 366**

open cabinet additional back 400mm wide



**ADN 367**

open cabinet additional back 600mm wide



**ADN 368**

open cabinet additional back 800mm wide



**ADN 369**

open cabinet additional back 1000mm wide



**ADN 355**

door 40cm left and right



**ADN 356**

doors kit 60cm (30+30cm doors)



**ADN 357**

3 doors kit for 100cm module (30+30+40cm doors)

# SERIES 600



dimensions mm LxWxH  
dimension mm LxPxH  
Abmessungen mm WxTxH  
dimensioni mm LxPxH  
dimensió mm AnxPrxAL



cooking surface  
surface de cuisson  
Kochfläche  
superficie di cottura  
superficie de coccion



volt



smooth plate  
plaque lisse  
glatte Platte  
piastra liscia  
plancha lisa



electric power output kW  
puissance électrique kW  
Brennleistung Gas kW  
potenza erogata gas kW  
potencia gas absorbida kW



smooth chromium plate  
plaque chromée lisse  
verchromte glatte Platte  
piastra liscia al cromo duro  
plancha lisa al cromo duro



gas power output kW  
puissance gaz kW  
Brennleistung Gas kW  
potenza erogata gas kW  
potencia gas absorbida kW



grooved plate  
plaque nervurée  
gerillte Platte  
piastra rigata  
plancha acanalada



gas power output Kcal/h  
puissance gaz Kcal/h  
Brennleistung Gas Kcal/h  
potenza erogata gas Kcal/h  
potencia gas absorbida Kcal/h



1/2 grooved plate + 1/2 smooth plate  
1/2 plaque nervurée + 1/2 plaque lisse  
1/2 gerillte Platte + 1/2 glatte Platte  
1/2 piastra rigata + 1/2 piastra liscia  
1/2 plancha acanalada + 1/2 plancha lisa



electric oven  
four électrique  
Elektroöfen  
forno elettrico  
horno eléctrico



square plates  
plaques carrées  
viereckigen Platten  
piastre quadre  
planchas cuadradas



gas oven  
four à gaz  
Gasöfen  
forno a gas  
horno gas



pilot  
veilleuse  
Pilotflamme  
pilota  
piloto



flame burners  
brûleur à feux vifs  
Brenner mit offener Flamme  
bruciatori fuoco  
quemadores fuego



Z pilot  
veilleuse Z  
Z Pilotflamme  
pilota Z  
piloto Z



baskets mm  
panier mm  
Körbe mm  
cestelli mm  
cestos mm



tanks mm/n°  
cuves mm/n°  
Becken mm/n°  
vasche mm/n°  
cubas mm/n°



independent cooking areas  
zones de cuisson indépendantes  
unabhängige Kochzonen  
zone di cottura indipendenti  
zonas de coccion independientes








tank capacity lt  
capacité de la cuve lt  
Inhalt für Becken lt  
capacità vasca lt  
capacidad por cuba

# SERIES 600






<b>GAS RANGE</b>	<b>20</b>
<b>ELECTRIC RANGE</b>	<b>20</b>
<b>ELECTRIC DEEP FAT FRYER</b>	<b>20</b>
<b>ELECTRIC FRY TOP</b>	<b>21</b>
<b>ELECTRIC PASTA COOKER</b>	<b>21</b>
<b>ELECTRIC BAIN-MARIE</b>	<b>21</b>
<b>ELECTRIC CHIP SCUTTLE</b>	<b>21</b>
<b>NEUTRAL UNITS</b>	<b>22</b>
<b>ACCESSORIES</b>	<b>23</b>
<b>PRODUCTS SPECIFICATION DETAILS</b>	<b>26</b>

**ADN 644/WP**


				
40x60x27	7,4	6364	-	3,7 kW 2

2 Gas burners top


**ADN 645/WP**

				
60x60x27	14,8	12728	-	3,7 kW 4

**ELECTRIC RANGE****ADN 646/WP**

			
40x60x27	3,5	400V 3N	1x1,5+1x2,0 ø18

**ADN 647/WP**

			
60x60x27	7	400V 3N	2x1,5+2x2,0 ø18

4 Electric Cast iron plates top

**ADN 649/WP**

			
60x60x27	6,3	400V 3N	1x2,1+1x1,8+2x1,2

**ELECTRIC DEEP FAT FRYER****ADN 650/WP**

					
40x60x27	5,1	400V 3N	1	8	1- 19,7x28x10

**ADN 651/WP**

					
60x60x27	5,1+5,1	400V 3N	2	8	2- 19,7x28x10

**ADN 652/WP**

40x60x27	3,6	400V 3N	16,5	✓	1

**ADN 653/WP**

40x60x27	3,6	400V 3N	16,5	✓	1

**ADN 654/WP**

60x60x27	4,8	400V 3N	25,6	✓	1

**ADN 655/WP**

60x60x27	4,8	400V 3N	25,6	✓	1

**ADN 656/WP**

40x60x27	3	230	1	3	optional

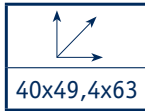
**ADN 657/WP**

40x60x27	1	230	1 GN1/1 H15	23

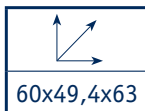
**ADN 658/WP**

40x60x27	0,35	230	1 GN1/1 H15	23

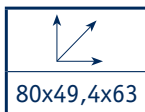
**ELECTRIC PASTA COOKER****ELECTRIC BAIN-MARIE****ELECTRIC CHIP SCUTTLE**

**ADN 659/WP****ADN 660/WP**

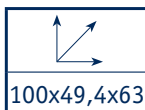
Neutral support on legs

**ADN 661/WP**

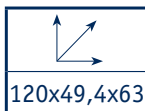
Neutral support on legs

**ADN 662/WP**

Neutral support on legs

**ADN 663/WP**

Neutral support on legs

**ADN 664/WP**

Neutral support on legs



**ADN 354**

reduction grate



**AGB 920**

fryer-basket pair



**ADN 363**

pasta cooker basket cover



**ADN 364**

pasta cooker basket



**ADN 365**

pasta cooker basket



**ADN 358**

fry top: scraper



**ADN 370**

bain marie, pasta cooker and fryer: drainage pipe

**GAS and ELECTRIC RANGE (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Burners Power Top (kW)	Burners Type Top	Pilot Flame Top	Stand Type	Fuel	Power	GN	Functions	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
							Oven	Oven	Oven	Oven				
ADN 631	80	3	2x6,0 + 1x6,0	2 gas burners + 1 full cast iron plate	Yes	oven	gas	6,5	GN 2/1	static	-	80X70X90	24,5 / 21070	-
ADN 600	80	4	4x3,7	gas burners	No	open cabinet	-	-	-	-	-	80X70X90	14,8 / 12728	-
ADN 665	80	4	2X4+2X6	gas burners	Yes	open cabinet	-	-	-	-	-	80X70X90	20/17200	-
ADN 606	80	4	4x6,0	gas burners	Yes	open cabinet	-	-	-	-	-	80X70X90	24,0 / 20640	-
ADN 604	80	4	4x3,7	gas burners	No	oven	gas	3,6	GN 1/1	static	-	80X70X90	18,4 / 15824	-
ADN 667	80	4	2X4+2X6	gas burners	Yes	oven	gas	3,6	GN 1/1	static	-	80X70X90	23,6/20296	-
ADN 612	80	4	4x6,0	gas burners	Yes	oven	gas	3,6	GN 1/1	convection	-	80X70X90	27,6 / 24596	-
ADN 671	80	4	2X4+2X6	gas burners	Yes	oven	gas	6,5	GN 2/1	static	-	80X70X90	26,5/22790	-
ADN 608	80	4	4x6,0	gas burners	Yes	oven	gas	6,5	GN 2/1	static	-	80X70X90	30,5 / 26230	-
ADN 602	80	4	4x3,7	gas burners	No	oven	electric	2,5	GN 1/1	convection	230V	80X70X90	14,8 / 12728	2,5
ADN 669	80	4	2X4+2X6	gas burners	Yes	oven	electric	2,5	GN 1/1	convection	230V	80X70X90	20/17200	2,5
ADN 675	80	4	4x6,0	gas burners	Yes	oven	electric	2,5	GN 1/1	convection	230V	80X70X90	24,0 / 20640	2,5
ADN 673	80	4	2X4+2X6	gas burners	Yes	oven	electric	5,9	GN 2/1	static	400V - 3N	80X70X90	20/17200	5,9
ADN 609	80	4	4x6,0	gas burners	Yes	oven	electric	5,9	GN 2/1	static	400V - 3N	80X70X90	24,0 / 26230	5,9
ADN 601	100	6	6x3,7	gas burners	No	open cabinet	-	-	-	-	-	100X70X90	22,2 / 19092	-
ADN 666	100	6	3X4+3X6	gas burners	Yes	open cabinet	-	-	-	-	-	100X70X90	30/25800	-
ADN 607	100	6	6x6,0	gas burners	Yes	open cabinet	-	-	-	-	-	100X70X90	36,0 / 30960	-
ADN 605	100	6	6x3,7	gas burners	No	oven	gas	3,6	GN 1/1	static	-	100X70X90	25,8 / 22188	-
ADN 668	100	6	3X4+3X6	gas burners	Yes	oven	gas	3,6	GN 1/1	static	-	100X70X90	33,6/28896	-
ADN 613	100	6	6x6,0	gas burners	Yes	oven	gas	3,6	GN 1/1	convection	-	100X70X90	39,6 / 34056	-
ADN 672	100	6	3X4+3X6	gas burners	Yes	oven	gas	6,5	GN 2/1	static	-	100X70X90	36,5/31390	-
ADN 610	100	6	6x6,0	gas burners	Yes	oven	gas	6,5	GN 2/1	static	-	100X70X90	42,5 / 36550	-
ADN 603	100	6	6x3,7	gas burners	No	oven	electric	2,5	GN 1/1	convection	230V	100X70X90	22,2 / 19092	2,5
ADN 670	100	6	3X4+3X6	gas burners	Yes	oven	electric	2,5	GN 1/1	convection	230V	100X70X90	30/25800	2,5
ADN 676	100	6	6x6,0	gas burners	Yes	oven	electric	2,5	GN 1/1	convection	-	100X70X90	36,0 / 30960	2,5
ADN 674	100	6	3X4+3X6	gas burners	Yes	oven	electric	5,9	GN 2/1	static	400V - 3N	100X70X90	30/25800	5,9
ADN 611	100	6	6x6,0	gas burners	Yes	oven	electric	5,9	GN 2/1	static	400V - 3N	100X70X90	36,0 / 36550	5,9
ADN 616	80	4	4x2,0 (ø18cm)	electric cast iron circular	-	open cabinet	-	-	-	-	400V - 3N	80X70X90	-	8
ADN 618	80	4	4x2,6 (22x22cm)	electric cast iron squared	-	open cabinet	-	-	-	-	400V - 3N	80X70X90	-	10,4
ADN 620	80	4	4x2,0 (ø18cm)	electric cast iron circular	-	oven	electric	2,5	GN 1/1	convection	400V - 3N	80X70X90	-	10,5
ADN 614	80	4	4x2,6 (22x22cm)	electric cast iron squared	-	oven	electric	2,5	GN 1/1	convection	400V - 3N	80X70X90	-	12,9
ADN 617	100	6	6x2,0 (ø18cm)	electric cast iron circular	-	open cabinet	-	-	-	-	400V - 3N	100X70X90	-	12
ADN 621	100	6	6x2,0 (ø18cm)	electric cast iron circular	-	oven	electric	2,5	GN 1/1	convection	400V - 3N	100X70X90	-	14,5
ADN 623	80	4	1x2,1 + 1x1,8 +2x1,2	electric radiant on vetroceramic surface	-	open cabinet	-	-	-	-	400V - 3N	80X70X90	-	6,3
ADN 624	80	4	1x2,1 +1x1,8 +2x1,2	electric radiant on vetroceramic surface	-	oven	electric	2,5	GN 1/1	convection	400V - 3N	80X70X90	-	8,8



**GAS LAVA ROCK (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Burners Power Top (kW)	Burners Type Top	Pilot Flame Top	Stand Type	Fuel Oven	Power Oven	GN Oven	Functions Oven	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 629	40	-	1x9,0	barbecue	-	open cabinet	-	-	-	-	-	40X70X90	9,0 / 7740	-
ADN 630	80	-	2x9,0	barbecue	-	open cabinet	-	-	-	-	-	80X70X90	18 / 15480	-

**GAS and ELECTRIC DEEP FAT FRYERS (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/ Capacity (liters)	Nr.Baskets/ Dimensions (mm)	Stand Type	Fuel Oven	Power Oven	GN Oven	Functions Oven	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 625	40	-	-	1 / 10 L.	1/270x275x120	closed cabinet	-	-	-	-	-	40x70x90	6,9 / 5934	-
ADN 626	80	-	-	2 / 10 L.	2/270x275x120	closed cabinet	-	-	-	-	-	80X70X90	6,9+6,9/11868	-
ADN 627	40	-	-	1 / 8 L.	1/197x280x100	closed cabinet	-	-	-	-	400V - 3	40x70x90	-	5,1
ADN 628	60	-	-	2 / 8 L.	1/197x280x100	open cabinet	-	-	-	-	400V - 3	60x70x90	-	5,1 + 5,1

**ELECTRIC CHIPS WARMER (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/ Capacity (liters)	Nr.Baskets/ Dimensions (mm)	Stand Type	Fuel Oven	Power Oven	GN Oven	Functions Oven	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 677	40	-	-	-	-	open cabinet	-	-	-	-	230V	40x70x90	-	0,35

**GAS and ELECTRIC FRY TOPS (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/ Capacity (liters)	Nr.Baskets/ Dimensions (mm)	Stand Type	Fuel Oven	Power Oven	GN Oven	Functions Oven	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 632	40	-	flat (16,5dm²)	-	-	open cabinet	-	-	-	-	-	40x70x90	4,5 / 3870	-
ADN 633	40	-	grooved (16,5dm²)	-	-	open cabinet	-	-	-	-	-	40x70x90	4,5 / 3870	-
ADN 634	60	-	flat (25,6dm²)	-	-	open cabinet	-	-	-	-	-	60x70x90	6,5 / 5590	-
ADN 635	60	-	½flat+½grooved (25,6dm²)	-	-	open cabinet	-	-	-	-	-	60x70x90	6,5 / 5590	-
ADN 636	40	-	flat (16,5dm²)	-	-	open cabinet	-	-	-	-	400V - 3N	40x70x90	-	3,6
ADN 637	40	-	grooved (16,5dm²)	-	-	open cabinet	-	-	-	-	400V - 3N	40x70x90	-	3,6
ADN 638	60	-	flat (25,6dm²)	-	-	open cabinet	-	-	-	-	400V - 3N	60x70x90	-	4,8
ADN 639	60	-	½flat+½grooved (25,6dm²)	-	-	open cabinet	-	-	-	-	400V - 3N	60x70x90	-	4,8

**GAS and ELECTRIC PASTA COOKERS (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/ Capacity (liters)	Nr.Baskets/ Dimensions (mm)	Stand Type	Fuel Oven	Power Oven	GN Oven	Functions Oven	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 640	40	-	-	1 / 26 L.	Optional	closed cabinet	-	-	-	-	-	40x70x90	9,0 / 7740	-
ADN 641	40	-	-	1 / 13 L.	Optional	open cabinet	-	-	-	-	230V	40x70x90	-	3

**ELECTRIC BAIN-MARIE (Series 700)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/ Capacity (liters)	Nr.Baskets/ Dimensions (mm)	Stand Type	Fuel Oven	Power Oven	GN Oven	Functions Oven	Electric Tension	External Dim. (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 642	40	-	-	1	-	open cabinet	-	-	-	-	230V	40x70x90	-	1

**GAS and ELECTRIC RANGE (Series 600)**

MODEL	Width (cm)	Nr.Burners Top	Burners Power Top (kW)	Burners Type Top	Pilot Flame Top	Electric Tension	External Dimensions (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 644	40	2	2x3,7	gas burners	No	-	40x60x27	7,4/6364	-
ADN 645	60	4	4x3,7	gas burners	No	-	60x60x27	14,8/12728	-
ADN 646	40	2	1x1,5 + 1x2,0 (ø18cm)	electric cast iron circular	-	400V - 3N	40x60x27	-	3,5
ADN 647	60	4	2x1,5 + 2x2,0 (ø18cm)	electric cast iron circular	-	400V - 3N	60x60x27	-	7
ADN 649	60	4	1x2,1 + 1x1,8 + 2x1,2	electric radiant on vetroceramic surface	-	400V - 3N	60x60x27	-	6,3

**ELECTRIC DEEP FAT FRYERS (Series 600)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/Capacity (liters)	Nr.Baskets/Dimensions (mm)	Electric Tension	External Dimensions (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 650	40	-	-	1 / 8 l.	1 / 197x280x100	400V - 3	40x60x27	-	5,1
ADN 651	60	-	-	2 / 8 l.	2 / 197x280x100	400V - 3	60x60x27	-	5,1 + 5,1

**ELECTRIC FRY TOPS (Series 600)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/Capacity (liters)	Nr.Baskets/Dimensions (mm)	Electric Tension	External Dimensions (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 652	40	-	flat (16,5dm <sup>2</sup> )	-	-	400V - 3N	40x60x27	-	3,6
ADN 653	40	-	grooved (16,5dm <sup>2</sup> )	-	-	400V - 3N	40x60x27	-	3,6
ADN 654	60	-	flat (25,6dm <sup>2</sup> )	-	-	400V - 3N	60x60x27	-	4,8
ADN 655	60	-	½flat+½grooved (25,6dm <sup>2</sup> )	-	-	400V - 3N	60x60x27	-	4,8

**ELECTRIC PASTA COOKER (Series 600)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/Capacity (liters)	Nr.Baskets/Dimensions (mm)	Electric Tension	External Dimensions (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 656	40	-	-	1x13 lt	Optional	230V	40x60x27	-	3

**ELECTRIC BAIN-MARIE (Series 600)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/Capacity (liters)	Nr.Baskets/Dimensions (mm)	Electric Tension	External Dimensions (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 657	40	-	-	1xGN1/1 - h15 - 23 lt	-	230V	40x60x27	-	1

**ELECTRIC CHIPS SCUTTLE (Series 600)**

MODEL	Width (cm)	Nr.Burners Top	Surface Type Fry Top only	Nr.Tanks/Capacity (liters)	Nr.Baskets/Dimensions (mm)	Electric Tension	External Dimensions (cm)	Total Gas Power Top+Oven (kW/kCal)	Total El. Power Top+Oven (kW)
ADN 658	40	-	-	1xGN1/1 - h15 - 23 lt	-	230V	40x60x27	-	0,35



Whirlpool Europe S.r.l.

Viale G. Borghi, 27 - 21025 Comerio (VA) - Italy

Phone 0332.759111 - Fax 0332.759268

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

