



Catalogue:

CATERING

Chapter:

OVENS

Article:

ACE-061 400/230V 3N/3 50/60Hz

Code:

19010988

DIMENSIONS AND WEIGHTS

		<u>Net dimension</u>	<u>Packed</u>
Length	mm	870,00	980,00
Depth	mm	898,00	1.001,00
Height	mm	900,00	1.055,00
Weight	kg	125,00	144,00
Volume	m3	0,75	1,04

ELECTRICITY

400/230V **50/60Hz**
 Power **10,20 kW**

Connections 230 V. 1+N+T
 230 V. III+T **3X4+T - 32 A**
 400 V. III+N+T **4X1,5+T - 16 A**

GAS

Not necessary

WATER

Water Pres:200-400kPa(2-4bar)

STEAM

Not necessary

AIR

Not necessary

REFRIGERATION

LEVEL SOUND

< 65,00 db

CERTIFICATES

DESCRIPTION

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-061

Technology made simple:

- Easy to use
- Efficient
- Simple
- Perfect results

Capacity for 6 1/1-GN trays.

Digital push-button controls and two "Scroll" buttons.
 5 Cooking methods: Steam, Combi, Regeneration, Delta, Delta and Convection (up to 300°C).
 Steam generated by injection in the cooking chamber.
 Electronic temperature core probe.
 Preheating option.
 3 Speeds - 2 power ranges.
 Cold-Down chamber cooling system.
 "Auto-reverse" system to reverse fan rotation.
 Error detection system.
 Quick door-closing system. Double glass.
 "Repair service" mode system.
 IPX5 Protection.
 AUTOMATIC CLEANING - Wash program for the cooking chamber.

Power: 10.2 kW.
 Dimensions: 868 x 867 x 846 mm.

Accessories in option:

- Support SH-11
- Structure for trays EB-061
- Structure for dishes EP-061
- Loading trolley CP-11
- External shower

Connections and diameters	
ELECTRICITY	YES
DRAIN	30X25
SOFT WATER	3/4
COLD WATER	3/4

