



Catalogue:

CATERING

Chapter: **OVENS**

Article:

ACE-101 400/230V 3N/3 50/60Hz

Code:

19011022

DIMENSIONS	WEIGI	HTS

			Net dimensio	<u>n</u>	Packed
Ler	ngth	mm	870,0	00	980,00
De	oth	mm	898,0)0	1.001,00
He	ght	mm	1.160,0)0	1.325,00
We	ight	kg	139,0)0	174,00
Vol	ume	m3	0,9	97	1,30

ELECTRICITY 400/230V 50/60Hz

> 19,20 kW Power

230 V. 1+N+T Connections

> 230 V. III+T 4X6+T - 32 A 4X6+T - 32 A 400 V. III+N+T

GAS Not necessary

WATER Consumption

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

STEAM Not necessary

<u>AIR</u> Not necessary

REFRIGERATION

LEVEL SOUND **60,00** db

CERTIFICATES

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

DESCRIPTION

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-101

Technology made simple:

- Easy to use
- Efficient
- Simple
- Perfect results

Capacity for 10 1/1-GN trays.

Digital push-button controls and two "Scroll" buttons.

5 Cooking methods: Steam, Combi, Regeneration, 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: 19.2 kW.

Dimensions: 868 x 867 x 1.117 mm.

Accessories in option:

- Support SH-11
- Structure for trays EB-101
- Structure for dishes EP-101
- Loading trolley CP-11
- External shower







