



Catalogue:

**CATERING**

Chapter:

**OVENS**

Article:

**ACE-102 400/230V 3N/3 50/60Hz**

Code:

**19011028**

DIMENSIONS AND WEIGHTS

		<u>Net dimension</u>	<u>Packed</u>
Length	mm	1.140,00	1.215,00
Depth	mm	1.140,00	1.200,00
Height	mm	1.150,00	1.325,00
Weight	kg	193,00	213,00
Volume	m3	1,50	1,93

ELECTRICITY

**400/230V**      **50/60Hz**  
Power      **31,20 kW**

Connections      230 V. 1+N+T  
230 V. III+T      **4X10+T - 63 A**  
400 V. III+N+T      **4X10+T - 63 A**

GAS

Not necessary

WATER

Consumption      **40 lit/h**  
Pressure      **Water Pres:200-400kPa(2-4bar)**

STEAM

Not necessary

AIR

Not necessary

REFRIGERATION

LEVEL SOUND

**60,00 db**

CERTIFICATES

DESCRIPTION

ADVANCE CONCEPT INJECTION COMBI OVEN, ACE-102

Technology made simple:

- Easy to use
- Efficient
- Simple
- Perfect results

Capacity for 10 2/1-GN trays or 20 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: 31.2 kW.  
Dimensions: 1.130 x 1.063 x 1.117 mm.

Accessories in option:

- Support SH-102
- Structure for trays EB-102
- Structure for dishes EP-102
- Loading trolley CP-102
- External shower

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





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**SCHEMA - DIMENSIONS**

